

Nissan Family Cookbook

A collection of recipes from Nissan's manufacturing
team members in Canton, Decherd and Smyrna



2020

First Edition

Foreword

Nissan manufacturing team members are known throughout the world for building high-quality vehicles for our global customers. The diversity of our customers is reflected in our employees and is a key ingredient of our success. Since we come from a wide variety of backgrounds, there is much we can share with each other. It's part of what makes us more like family than co-workers.

This cookbook is much greater than a collection of favorite recipes. It's a collection of memories, traditions and experiences that are personal. The fact that so many chose to share them here is a testament to the sense of community among our team members. That is why this collection couldn't be titled anything but the "Nissan Family Cookbook."

From our family to yours, we hope you enjoy this special offering.

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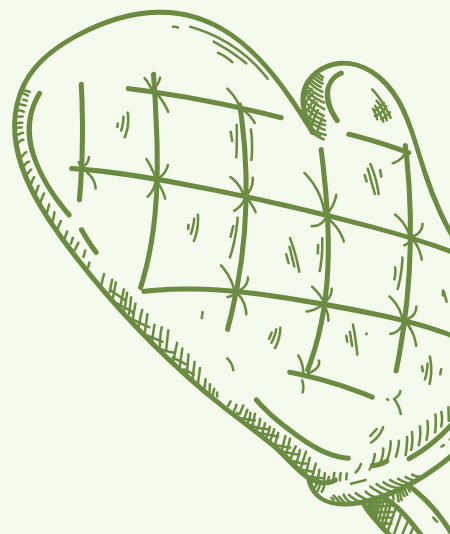
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Appetizers
& Snacks

Avocado Cream

Many servings

From the kitchen of:

Jeff Younginer
Vice President of Manufacturing
Smyrna Vehicle Assembly Plant

"I enjoy watching Sam the Cooking Guy to pick up new ideas. This one looked good and turned out great."



Ingredients

1 ripe avocado - peeled and seed removed (don't even think of using an unripe avocado, just don't)

1/4 cup non-fat plain greek yogurt

1/4 cup chopped cilantro

2 tbsp milk

1 large clove garlic, minced

Juice of 1 lime

Small pinch of Kosher salt and pepper to taste

Directions

Put all ingredients into a blender, processor or bullet and blend until it reaches your desired thickness.

Add more milk to make it slightly thinner.

Put it on carne asada tacos, nachos or a sneaker. You will love it!



APPETIZERS & SNACKS

Beef Ball

25 servings



From the kitchen of:

Wayne Foster
Paint Technician
Smyrna Vehicle Assembly Plant

"This is my wife's grandmother's recipe. Grandma Betty is 84 years old and has lots of amazing recipes!"

Ingredients

- 3 8-oz packages of cream cheese
- 3 packages of Carl Budding beef (sandwich meat)
- 3 tbsp accent seasoning
- 3 tbsp of dried minced onions
- 3 tbsp of Worcestershire sauce

Directions

- Let cream cheese warm up just a bit.
- Add dried minced onions.
- Add accent seasoning.
- Add Worcestershire sauce.
- Use food processor or blender to chop up 1 package of beef and put into cheese mixture.
- Use your hands and mix thoroughly.
- Use food processor or blender to chop up the other 2 packages of beef.
- Roll cheese mixture into ball and then roll cheese ball on the chopped up beef.



Corn Dip

6-8 servings



Ingredients

- 2 cans of Mexicorn
- 1/2 cup of jalapeños
- 2 green onions, diced
- 8 oz sour cream
- 1 cup of mayonnaise
- 2 cups of shredded cheddar cheese

Directions

Mix all ingredients together and season to taste.

Chill.

Serve with Fritos.

From the kitchen of:

Jennifer Swanner
Communications Specialist
Canton Vehicle Assembly Plant
(and son, Davis, pictured above)

"This was one of my dad's favorite recipes. Making it reminds me of him!"



Fried Pickles

4 servings

Ingredients

- 1 cup buttermilk
- 2 tbsp Worcestershire sauce
- 2 cups all-purpose flour
- Several dashes of paprika
- Several dashes of pepper
- 1 jar of hamburger dill pickle chips

Directions

In a bowl, mix buttermilk and Worcestershire sauce.

In a separate bowl, mix the flour, paprika and pepper.

Dip pickle chips into the buttermilk mixture to coat. Then, dip pickle chips into the flour mixture before placing into a hot deep fryer.

Pickles are ready when floating and golden brown.

Drain before serving.

From the kitchen of:

Steven Tuttle
PQA Specialist
Smyrna Vehicle Assembly Plant

"This recipe was inspired by recipes from several different restaurants."



Hot Chicken Dip

20 servings

Ingredients

2 8-oz packages of cream cheese

1 egg

2 large cans of white chunk chicken,
drained

1/2 jar or less of chopped jalapeños and
some juice (depending on how hot or
spicy you like it)

20-24 oz jar of medium salsa

2 cups of shredded sharp cheddar cheese

Directions

Mix the cream cheese, egg, chicken and
jalapeños and place into a greased 9x13
inch dish.

Bake at 325 degrees for 25 minutes.

Top with salsa and sprinkle cheddar
cheese on top.

Continue baking until cheese melts.



From the kitchen of:

Barry Shoemake
Fascia Technician
Smyrna Vehicle Assembly Plant
(and grandchildren, Colton &
Addison, pictured above)

"This recipe is a family favorite!"



Jalapeno Cheese Dip

12 servings



From the kitchen of:

Bruce Brown
Paint 2 Maintenance Technician
Canton Vehicle Assembly Plant

"This recipe was handed down from a friend. Simple, but delicious!"

Ingredients

1/4 cup of mayonnaise

1/4 cup diced jalapeños with the juice

1/4 cup of parmesan cheese

1 cup of Mexican cheese

1 8-oz package of cream cheese

1 can Mexicorn

Directions

Mix everything together.

Bake uncovered at 350 degrees for 30 minutes.



Lolo's Cheese Krispies

Makes 40 pieces

From the kitchen of:

David Sussman
Communications Manager
Smyrna Vehicle Assembly Plant

"When I was growing up, the scent of these baking in the oven was confirmation Christmas was just around the corner. They couldn't be simpler to make and are always a hit. I don't know where my mom got the recipe, but as far as I'm concerned, it's hers!"



Ingredients

- 2 sticks of unsalted butter
- 2 cups of shredded sharp cheddar cheese
- 2 cups all-purpose flour
- 2 cups of Rice Krispies
- 1 tsp salt
- 1 tsp cayenne or ground red pepper

Directions

- Preheat oven to 350 degrees.
- Cream the butter and cheese (by hand or mixer).
- Blend in flour, salt and cayenne pepper.
- Add Rice Krispies and blend until the consistency of dough.
- Form about 40 balls approximately 1 inch in diameter and place on ungreased cookie sheet(s).
- Gently press each piece with the back side of a fork twice - once in one direction and then again at a 90-degree angle to the first pressing so they are about 2 inches in diameter (not too thin or they may burn).
- Bake at 350 for about 25 minutes.
- Remove from the sheets to cool. Enjoy!



Mini Chicken Pot Pies

2-6 servings



From the kitchen of:

LaTarsha Brown
PQA Technician
Canton Vehicle Assembly Plant

"This recipe is special to me because it is a family recipe!"

Ingredients

1 bag of frozen mixed vegetables (at least 1 lb)

About 10 oz of cooked chicken or turkey

1 can of condensed cream of chicken soup

1 can (16.3 oz) Pillsbury Grand Flaky Layers Refrigerated Original Biscuits

Directions

Preheat oven to 375 degrees.

Spray 8 regular size muffin cups with cooking spray (preferably Bakers Joy).

In a medium bowl, mix vegetables, chicken or turkey, and cream of chicken soup. Season with salt and pepper or your choice of spices.

Press each biscuit until about 5 1/2 - inches in diameter and place 1 in each of the 8 greased muffin cups. Firmly press dough in bottom and up the side, forming 3/4-inch rim.

Spoon a generous 1/3 cup of chicken mixture into each.

Pull edges of dough over filling toward center. Pinch dough gently to hold in place.

Optional - use spray butter to give golden crust.

Bake 25-30 minutes or until dough is deep golden brown and mixture is heated through.

Wait 3 to 5 minutes before removal.



POG Juice

15 servings

From the kitchen of:

Mak Moss-Shawver
Stamping Technician
Smyrna Vehicle Assembly Plant

"This is one of my favorite recipes! It reminds me of Disney World and all the fun I've had with my family there."



Ingredients

6 cups pineapple juice

6 cups guava nectar (can be found at Publix)

3 cups orange juice

Directions

Combine pineapple juice, guava nectar and orange juice in a large glass pitcher and stir well.

Chill until ready to serve.



Homemade Ranch Dressing

12 servings

Ingredients

1 cup real mayonnaise

1/3 cup buttermilk

1/3 cup sour cream

4 oz green chilies

1/3 cup cilantro

1 ranch packet

1/2 tsp granulated garlic (optional)

4 oz jalapeños

Directions

Place all ingredients in blender and liquify.

Enjoy!

From the kitchen of:

Joshua Wallace
Stamping Technician
Smyrna Vehicle Assembly Plant

"My wife created this homemade ranch dressing by trial and error."



APPETIZERS & SNACKS

Rotel Dip

12 servings



From the kitchen of:

Terry Gamble
PR Assembly Technician
Decherd Powertrain Plant

"This is a family favorite!"

Ingredients

1 24-oz can of Rotel

1 box of Velveeta cheese, cut into cubes

1 can of cream of mushroom soup (optional)

1 lb sausage (prefer hot)

1 lb ground beef

Directions

Brown meat and drain.

Mix everything in a crockpot and heat until melted.

When ready to eat, put in bowl and eat with your favorite tortilla chips.

Enjoy!



Sausage Balls with Dipping Sauce

8 servings

Ingredients

- 1 16-oz roll of breakfast sausage
- 7.5 oz of Bisquick complete biscuit mix
- 2 cups of mild shredded cheddar cheese
- 1 jar apple jelly
- 1/4 cup yellow mustard

Directions

- Preheat oven to 350 degrees.
- Mix sausage, Bisquick and cheese in a large mixing bowl.
- Roll into about 1 oz balls and place on ungreased cookie sheet.
- Bake at 350 degrees for 15 minutes.
- FOR DIPPING SAUCE:**
Empty apple jelly into a small pot and heat on low/medium until melted thin.
- Add yellow mustard and mix well.
- Remove from heat.
- Serve on the side with sausage balls.



From the kitchen of:

Bernd Rosemeier
Truck Trim Technician
Smyrna Vehicle Assembly Plant
(and daughter, Lyrik, pictured above)

*"This recipe is a family favorite!
It reminds me of the holidays
with my family."*



Scotch Eggs

12 servings



From the kitchen of:

David Klen
SUV Chassis Technician
Smyrna Vehicle Assembly Plant

"I discovered this recipe at a Renaissance festival!"

Ingredients

12 hard boiled eggs

4 lbs sausage (breakfast works best)

Bread crumbs

1 raw egg

Directions

Peel hard boiled eggs.

Wrap in sausage until about 3/8 inch thick all around.

Roll in raw egg.

Roll in bread crumbs.

Deep fry until sausage is done.

Serve with horseradish and mayo sauce.



Smoked Jalapeño Poppers

10 servings

From the kitchen of:

Brian Haley
SCM Logistics Analyst
Smyrna Vehicle Assembly Plant

"My kids helped me make these the first time and thought of ways to make them better. After some tweaks to ingredients, we settled on this recipe. Now, we plant jalapeños in our garden every year just to make these fresh. These are family favorites when we have cookouts."



Ingredients

- 12 large jalapeño peppers
- 2 8-oz packages of cream cheese (softened)
- 1/4 cup shredded cheddar cheese
- 1/4 cup shredded gouda cheese
- 12 slices of bacon cut in half
- 1/2 cup Stubbs BBQ sauce (Sticky Sweet)

Directions

Slice jalapeños lengthwise and remove seeds and veins. (I try to split the stem in half as well. This can be used to hold the popper when done.)

Mix cream cheese, cheddar and gouda. Spread cheese mixture in the cavity of each half pepper. Be sure to completely fill the pepper.

Once all peppers are filled, wrap each pepper with one piece of bacon. This can be done in a spiral starting at top of pepper to bottom.

Once all are wrapped with bacon, brush BBQ sauce over the entire pepper.

Smoke the poppers at 225 degrees for 1 to 1 1/2 hours. (I use hickory wood chips.) Alternatively, you can cook these in the oven at 400 degrees for 20-25 minutes. Poppers are done when bacon looks done.

Serve with ranch or your favorite dipping sauce.



Spicy Ranch Pepper Dip

20 servings

Ingredients

- 2 tsp Hidden Valley Ranch dry mix
- 1 cup buttermilk
- 2 cups mayonnaise
- 1/2 cup pickled serrano or jalapeño peppers
- 2 tablespoons jalapeño juice
- 3/4 cup tomatillo sauce
- 2/3 cup cilantro (no stems)

Directions

Place all ingredients in blender and pulse until smooth.

Enjoy!

*Note: This recipe renders four cups.
Freezes nicely.*

From the kitchen of:

Oscar Sanders
PQA Technician
Smyrna Vehicle Assembly Plant

"This is a go to recipe for parties, game day and family gatherings. This dip is one of our all-time favorites!"



Thai Curry Wings

10 servings

Ingredients

WINGS:

4 lbs chicken wings, cut into wings and drumettes

3 tbsp all-purpose flour

1 tsp baking powder

1 tsp salt (add as needed)

1 tsp fresh ground pepper (add as needed)

1 tsp cayenne pepper

1 tsp garlic powder

SAUCE:

4 tbsp red curry powder or Madras curry powder

1 tbsp white vinegar

1/2 tbsp coriander powder

1 tsp lemon juice

1 tsp hot buffalo sauce

1/2 cup yogurt

1 tsp ginger garlic paste

Salt as needed

2 tsp brown sugar

Mayonnaise as needed

Directions

In a bowl, mix the ingredients for preparing seasoned wings, toss with chicken wings/drumettes and set aside for 15 minutes.

Cook on grill or bake in oven as desired.

To bake, preheat oven to 250 degrees. Line a baking sheet with aluminum foil then set a wire rack on top. Spray wire rack with non-stick cooking spray. Arrange wings on wire rack. Bake in preheated oven on lower middle rack for 30 minutes. Move wings to upper middle rack, increase oven temperature to 425 degrees and continue to bake until chicken is golden brown and crisp. Turn the wings every few minutes for even cooking. Place cooked wings in a large clean bowl.

To prepare sauce, mix the sauce ingredients in a saucepan. Place saucepan on stove over low heat and simmer for 15 minutes. Continue to stir. After the sauce thickens slightly remove from stove. Add mayonnaise as needed.

Toss the grilled or baked wings with fresh Thai curry sauce before serving.

Notes: Sauce can be refrigerated and used later. If you like coconut flavor, mayonnaise can be substituted with coconut milk. Red chili paste can be used in place of red curry powder or Madras curry powder.

From the kitchen of:

Priya Swamy
PQE Analyst
Canton Vehicle Assembly Plant

"It blends Asian and American flavors. This is a favorite of our family and friends!"





Breads

BREADS

Banana Bread

20 servings



Ingredients

4 eggs

2 cups of sugar

1 cup of oil

2 1/2 cups of self-rising flour

4 - 6 ripe bananas

Directions

Mix eggs, sugar and oil together until smooth.

Slowly mix in the self-rising flour until smooth.

Mash bananas and add into the mixture.

Blend with a mixer until smooth and creamy.
Some small chunks of banana are okay.

Bake for 60 minutes at 325 degrees or until a
knife is removed clean.

Makes a moist and delicious bread for breakfast
or late night snack!

From the kitchen of:

Sandra Jones
PQE Technologist
Decherd Powertrain Plant
(and great nephew, Grayten,
pictured above)

"It is a family favorite for an early morning or late night snack with a cup of coffee. It is requested by friends and family during the holidays."



BREADS

Banana Nut Bread

Makes 2 loaves

Ingredients

- 1 box of yellow cake mix
- 1/2 cup of chopped pecans
- 3 bananas
- 1/4 cup of water
- 2 eggs

Directions

- Preheat oven to 350 degrees.
- Mash bananas in bowl.
- Add water, eggs and cake mix.
- Stir to combine.
- Add pecans and stir.
- Pour batter evenly into 2 greased loaf pans.
- Bake for 60 minutes.
- Let cool for 10 minutes before removing from pans.
- Enjoy!

From the kitchen of:

Jason Brunner
Paint QA Technician
Smyrna Vehicle Assembly Plant

"This banana bread was one of the first things my wife made for me while we were still dating. A slice of this with butter is the perfect start to a Thanksgiving Day."



BREADS

Easy Homemade Biscuits

Makes 12 biscuits

Ingredients

2 cups all-purpose flour

1 tbsp baking powder

1 tbsp granulated sugar

1 tsp salt

6 tbsp very cold butter

3/4 cup whole milk



Directions

For best results, chill butter in the freezer for 10-20 minutes before beginning.

Preheat oven to 425 degrees. Line a cookie sheet with nonstick parchment paper. Set aside.

Combine flour, baking powder, sugar and salt in a large bowl and mix well. Set aside.

Remove butter from the refrigerator and cut it into your flour mixture using a box grater to shred the butter into small pieces. Then add to the flour mixture and stir.

Add milk and use a wooden spoon or spatula to stir until combined (don't overwork the dough).

Transfer your biscuit dough to a well-floured surface and use your hands to gently work the dough together. If the dough is too sticky, add flour until it is manageable.

Once the dough is cohesive, fold in half over itself and use your hands to gently flatten layers together. Rotate the dough 90 degrees and fold in half again, but do not overwork the dough.

Use your hands (do not use a rolling pin) to flatten the dough and use a round biscuit cutter with flour to cut out the biscuits. Repeat until you have gotten as many biscuits as possible and place less than 1/2" apart on baking sheet.

Bake on 425 degrees for 12 minutes or until tops are beginning to just turn lightly golden brown.

If desired, brush with melted salted butter immediately after removing from oven. Serve warm and enjoy.

From the kitchen of:

Keawana Howard
Machining QA Technologist
Decherd Powertrain Plant

"This recipe reminds me of childhood memories."



BREADS

Pancakes

6-8 servings



From the kitchen of:

Benny Nash
Paint Engineer
Canton Vehicle Assembly Plant

"On Saturdays, we have pancakes as a family. This recipe is from a cookbook my grandmother helped write."

Ingredients

1 cup all-purpose flour

1/2 tsp salt

2 1/4 tsp baking powder

1 tbsp sugar

1 egg

1 cup of milk

2 tbsp oil

Chocolate chips if you like

Directions

Preheat ungreased griddle/pan.

Stir dry ingredients together.

In a separate bowl, combine liquid ingredients.

Combine the 2 mixtures, stirring just enough to moisten flour (mixture may be lumpy).

Scoop 1/4 cup of batter onto griddle/pan.

When the pancake is full of bubbles, it is ready to be turned.

Remove when the pancake rises in the middle slightly and browns on the bottom.



BREADS

Pumpkin Chocolate Chip Bread

10 servings

Ingredients

- 1 3/4 cups all-purpose flour
- 1 tsp baking soda
- 2 tsp ground cinnamon
- 1/2 tsp ground nutmeg
- 1/2 tsp ground ginger
- 3/4 tsp salt
- 2 large eggs
- 3/4 cup granulated sugar
- 1/2 cup packed light or dark brown sugar
- 15 oz pumpkin puree (canned or fresh)
- 1/4 cup vegetable oil or canola oil
- 1/4 cup milk
- 2/3 cup dark or semi-sweet chocolate chips

Directions

Preheat the oven to 350 degrees and spray a 9x5 inch loaf pan with non-stick spray.

In a large bowl, combine flour, baking soda, cinnamon, nutmeg, ginger and salt. In a medium bowl, mix the eggs, granulated sugar and brown sugar together. Whisk in the pumpkin, oil and milk. Pour the wet ingredients into the dry ingredients and gently mix together. Do not overmix. Fold in the chocolate chips.

Pour the batter into the loaf pan. Bake for 65-70 minutes. The bread is done when a toothpick inserted in the center comes out clean with only a few small moist crumbs. Begin checking every 5 minutes at the 55 minute mark or so.



From the kitchen of:

Cory Gratzner
PQA Engineer
Smyrna Vehicle Assembly Plant

"This recipe reminds me of the pumpkin bread my grandma used to make when I was a kid!"





SOUPS
& SALADS

Avocado Salad

6 servings

Ingredients

2 avocados

1 sweet onion

1 green bell pepper

1 large ripe tomato

1/4 cup fresh cilantro, chopped

1/2 lime, juiced

Salt and pepper, to taste

Directions

Combine avocados, onion, bell pepper, tomato, cilantro and lime juice.

Toss until evenly mixed.

Season to taste.

Enjoy!

From the kitchen of:

John Evans
VQA Engineer
Canton Vehicle Assembly Plant

"This is a family favorite!"



Boss Hogg's Tennessee Swamp Cabbage

10-12 servings



From the kitchen of:

Christy Boisseau
Trim and Chassis Technician
Smyrna Vehicle Assembly Plant
(with her dad, Tim "Boss Hogg" Boisseau, pictured left)

"This is my dad's recipe that he was well-known for when he was a Supervisor in Trim and Chassis. He's retired now, so I'm keeping the family tradition going by sharing this favorite with our Nissan family. As you can see in the photo, Boss Hogg is having a great retirement!"

Ingredients

1 head cabbage

1 big onion

1 bell pepper, chopped

3 18-oz cans chili hot beans

3 18-oz cans red kidney beans

1 16-oz jar Old El Paso thick and chunky medium salsa

4 cans sliced or whole potatoes (I prefer mixed 2 of each.)

3 cans diced tomatoes with jalapeño peppers

3 lbs hamburger meat and 1 lb sausage (brown the hamburger meat and sausage in skillet)

2 packs Polaska kielbasa sausage

2 packs Carroll Shelby's chili seasoning

(continued on next page)



Boss Hogg's Tennessee Swamp Cabbage

10-12 servings

(continued from previous page)

Directions

Boil the cabbage, onions and bell pepper (salt and pepper the cabbage) in large pot on high for 1 hour and 30 minutes. Add 1 pack of Carroll Shelby's chili seasoning and let boil for another 15-20 minutes.

At this time, turn the heat down to medium high and add the cans of beans (strain the water off the kidney beans and potatoes. You won't need the excess water). Also add the tomatoes at this time. Turn heat down to low and let the chili cook for about another 10 minutes.

Add the hamburger meat and sausage to the pot along with the potatoes and the Old El Paso salsa. Let cook for another 10 minutes.

Add the Polaska kielbasa sausage (sliced the way you like it) to pot and let the chili cook for another 10 minutes.

Turn the heat off. The chili is ready!

Notes: The Carroll Shelby's chili seasoning comes with masa flour (for making chili thicker), salt and cayenne pepper. Add the pepper to the cabbage when you add the chili seasoning.

Brown the hamburger meat and sausage together in a skillet. Add 1 pack of the Carroll Shelby's seasoning to the meat while it is cooking. You can do this while the cabbage is boiling during the first hour. Don't strain the meat. Anybody that loves chili knows that chili has to have a little grease in it. "That's what I'm talking about!"

This will serve about 10-12 people and if you don't have that many to serve, save it for later. Chili is always better the next day!



Broccoli Cheese Soup

6-8 servings

Ingredients

1/4 cup butter

1 yellow onion, chopped

1 10-oz package frozen chopped broccoli

2 14.5-oz cans chicken broth

1/2 lb processed cheese loaf, cut into 1/2 inch by 1/2 inch cubes

1 cup milk

1/2 tbsp garlic powder

1/3 cup cornstarch

1/2 cup water

Directions

In a stockpot, melt butter over medium heat.

Cook onion in butter until softened.

Stir in broccoli and cover with chicken broth.

Simmer on medium heat until broccoli is tender, about 10-15 minutes.

Reduce heat and stir in cheese cubes until melted.

Mix in milk and garlic powder.

In a small bowl, stir cornstarch into water until dissolved. Stir mixture into soup. Cook 3-4 minutes on medium heat, stirring frequently until thick.

From the kitchen of:

Michael Young
Paint Technician
Smyrna Vehicle Assembly Plant



Championship Chili

10 servings

From the kitchen of:

Michael Stender
APW Manager
Smyrna Vehicle Assembly Plant

"My chili recipe was concocted over the years from family recipes and my own changes to those recipes. It has won several different chili cook-offs."



Ingredients

- 3 lbs ground beef, browned and drained
- 2 packages chili seasoning (French's Chili-O or McCormick Original Chili Seasoning preferred)
- 3 14.5-oz cans Hunt's stewed tomatoes
- 1 10-oz can Rotel Original
- 1 16-oz can light red kidney beans
- 1 16-oz can dark red kidney beans

Directions

1. Brown 3 lbs of 80% lean / 20% fat ground beef. Drain grease. Add 2 packages of chili seasoning and mix well into ground beef.
2. In blender, blend 3 cans of stewed tomatoes and add to ground beef.
3. In blender, blend 1 can of Rotel and add to ground beef.
4. Add cans of light and dark red kidney beans, but do not drain.
5. Mix well and cook on medium heat until bubbling.
6. Reduce heat to low and cook for 30 minutes, stirring occasionally.
7. Serve with Fritos, crackers and top with cheese or sour cream, as desired.

Enjoy!



Chilaquiles

4 servings

Ingredients

1 bag corn Tostitos
2 cans salsa verde
2 broiled chicken breasts
Sour cream
Mexican cheese

Directions

Chop chicken into small pieces.

Add the Tostitos, salsa verde and chicken to a crockpot.

Mix the ingredients and cook for 4 hours on low temperature.

Serve with sour cream and cheese on top.

Enjoy!

From the kitchen of:

Magdalena Shepardson
Engineering
Canton Vehicle Assembly Plant

"My grandma used to make this recipe every Sunday!"



Creamy Buffalo Chicken Soup

8-10 servings



From the kitchen of:

Andrea Lewis
DCC Analyst
Smyrna Vehicle Assembly Plant

"This is a family favorite."

Ingredients

8 tbsp butter

2 carrots, diced

1 onion, diced

2 celery stalks, diced

1/2 tsp garlic powder

1 tsp salt

1 tsp pepper

1/2 cup flour

6 cups chicken broth

2 cups heavy cream

3/4 cup Frank's Red hot sauce or wing sauce

2 1/2 cups Chicken, cooked and shredded/pulled

Directions

Heat a large pot over medium heat. Add butter, carrots, onion, celery, garlic, salt and pepper. Cook for 8-10 minutes, until vegetables become fork tender.

Add the flour and cook for 5 more minutes, stirring often. Pour the vegetable mixture and chicken broth into a blender or use an immersion blender and blend until smooth.

Return mixture to pot and add heavy cream and hot sauce over low to medium heat. Add pulled chicken.

Let simmer for 30 minutes, stirring occasionally.

To serve, ladle into bowls and top with garnish of choice.



Easy Ham & Beans Soup

8 servings

From the kitchen of:

Daniel Bell
Engineering/EMT Technician
Smyrna Vehicle Assembly Plant

"We love ham and beans, and this has become a favorite since it's so easy to make."



Ingredients

- 1 16-oz bag dried pinto beans
- 1 tbsp baking soda
- 1 package Farmland smoked spiral ham slices and pieces, chopped into bite sized pieces
- 1 large onion, diced
- 1 tbsp minced garlic
- 2 tsp seasoning salt
- 1 tsp black pepper
- 2 32-oz chicken broth
- Boxed corn bread mix
- Diced onion, for garnish

Directions

In a crockpot, soak the beans in water and 1 tbsp baking soda for 4 hours.

Drain and rinse the beans. Put them back in the crockpot and add all ingredients except the corn bread mix and diced onion for garnish.

Cook on high for 6 hours.

Serve with corn bread and diced onion.

Note: We also like to add some El Pato on top. This can be found in the international food section with Mexican foods.



Easy Taco Soup

4-5 servings



From the kitchen of:

Keisha Katevas
PQA Technician
Smyrna Vehicle Assembly Plant

"Easy to make, and doesn't take long to fix!"

Ingredients

- 1 can pinto beans, drained and rinsed
- 1 can black beans, drained and rinsed
- 1 can corn, drained
- 1 can petite diced tomatoes, drained
- 1 can cream of chicken soup
- 1 can chicken broth
- 1 can enchilada sauce
- 1 can chunk chicken, drained
- 1 packet taco seasoning

Directions

In a pot on low heat, whisk together the chicken broth, cream of chicken soup, enchilada sauce and taco seasoning packet.

Add all the other cans and stir occasionally until heated through.

Note: I serve it with Tostitos scoops, sour cream and grated cheese. You can customize your "heat" level since both taco seasoning and enchilada sauce come in mild, medium and hot.



Family Tradition Macaroni Salad

10-12 servings

Ingredients

- 2 containers cherry tomatoes, halved
- 2-3 green bell peppers, chopped
- 2-3 cucumbers, chopped
- 1 30-oz container Miracle Whip
- 1 30-oz container mayonnaise
- 2 lbs elbow macaroni, cooked
- 4 tbsp of sugar
- 1 onion (optional)

Directions

Prepare elbow macaroni according to package.

While macaroni is cooking, chop your vegetables and put them in a large bowl. Add Miracle Whip, mayonnaise and sugar (very important ingredient as it affects taste) and combine.

Strain macaroni and let cool. Add to the mix. Put it in a storage container and refrigerate for a few hours. Sugar will dissolve while in the refrigerator.

Enjoy!



From the kitchen of:

Jammie Nealis
Body Closures Technician
Smyrna Vehicle Assembly Plant

"This macaroni salad has been a family favorite for generations. I am requested to make it all the time!"



Loaded Potato Salad

10-12 servings



From the kitchen of:

Elizabeth Bell
Paint 2 Lead Technician
Smyrna Vehicle Assembly Plant
(with daughter, Ashley, pictured above)

"We love BBQ, and this was one of my dad's favorite recipes to have with some good southern BBQ!"

Ingredients

- 1 lb crisp bacon, crumbled
- 1 bunch green onions, chopped
- 1 tbsp chives
- 1 16-oz container sour cream
- 3 tbsp mayonnaise
- 8-10 white potatoes, diced with skins on
- 2 packages ranch seasoning
- Salt and pepper, to taste
- 1 package shredded cheese (optional)

Directions

Boil potatoes until tender, then drain.

Mix bacon, sour cream, ranch, mayonnaise, onions and chives together, pour over potatoes and mix well.

Add salt and pepper to taste.

Note: This is best if let to set over night in the refrigerator.



New England Corn Chowder

8 servings

Ingredients

- 1 stick butter
- 1/2 medium onion, diced
- 4 cups potatoes, diced
- 4 cups water
- 2 tsp salt
- 1/2 tsp black pepper
- 2 14.75-oz cans cream corn
- 2 12-oz cans evaporated milk

Directions

In a saucepan, pan melt the stick of butter on medium heat.

Once the butter is melted, add the diced onions and sauté until the onions are clear.

Then add salt, pepper, diced potatoes and enough water to cover the diced potatoes in the saucepan. Bring to a boil on high heat for about 10 minutes.

Turn stove top down to simmer, and add 2 cans of cream corn and 2 cans of evaporated milk. Stir in and let simmer for about 15 minutes.

Enjoy!



From the kitchen of:

Susan Arrington
Trim & Chassis System 2 Manager
Smyrna Vehicle Assembly Plant

"My family is from Maine and Rhode Island. Growing up, this was one of my family favorite New England recipes."



Pepperoni Stew

8 servings



From the kitchen of:

Kim Dawson
Trim SCM/MH Technician
Smyrna Vehicle Assembly Plant

"My mother always made this for us growing up. We loved it! I also made it for my children and their friends. It was requested often."

Ingredients

- 2 packages pepperoni
- 2 cans cut green beans
- 2 cans diced peeled tomatoes
- 2 cans sliced potatoes
- 2 cloves of garlic (minced, crushed or whole - your preference)
- 1 medium onion, chopped
- 1 12-oz can V-8 juice

Directions

In large soup pot, combine all ingredients, except potatoes. Cover with lid and bring to a full rolling boil.

Lower heat to medium and cook for about 20-30 minutes until onions are translucent and fat is rendered from the pepperoni. Stir occasionally to separate pepperonis.

Add undrained potatoes and gently stir them in. Simmer 20 more minutes.

Serve and enjoy!

Note: I prepare it a day ahead. This step is optional but I prefer to refrigerate overnight. It is always better the next day anyway. Most of the fat will rise to the top and congeal. Scoop off the congealed fat, heat and serve.



Potato Soup

8 servings

Ingredients

4-5 potatoes, peeled and diced
1 lb bag carrots, peeled and sliced
4 stalks celery, sliced
1 large onion, diced
1 lb package of bacon, diced
2 cups half and half
2 cups milk
1/2 tsp salt
1 tsp pepper
1 8-oz package shredded cheddar cheese

Directions

Chop up the raw bacon, cook until crispy, remove from pan and set aside.

Cook the diced onion and sliced celery in the bacon grease.

In a large pot, cook the diced potatoes and sliced carrots in water until tender. Drain the water.

Combine the potatoes, carrots, onion, celery, bacon, half and half, salt and pepper. Stir well.

Add the milk to desired consistency (at least 2 cups) and stir.

Heat through on low.

Serve with shredded cheddar cheese on top.

From the kitchen of:

Daniel Bell
Engineering/EMT Technician
Smyrna Vehicle Assembly Plant

"My wife's grandmother made this soup when she was growing up, and it is a family favorite."



Rainbow Pasta Salad

10 servings

Ingredients

16 oz tri-color spiral pasta
2 medium carrots, shredded
1 large red onion, diced
1 medium bell pepper, diced
1/2 tsp celery seed
1 14-oz can sweetened condensed milk
1 cup vinegar
1 cup mayonnaise
3/4 cup sugar
1 tsp salt
1/2 tsp pepper

Directions

Cook pasta, then rinse in cold water. Drain.

Add carrots, onion, bell pepper and celery seed.

In another bowl, combine vinegar, mayonnaise, sugar, condensed milk, salt and pepper.

Combine all ingredients and chill.

From the kitchen of:

Judy Stewart
PQA Technician
Smyrna Vehicle Assembly Plant

"This is a family favorite."



Rotisserie Chicken Soup

8-10 servings

Ingredients

- 1 whole rotisserie chicken from grocery deli
- 1 16-oz bag of carrot chips
- 1 large sweet onion
- 1 bunch of celery
- 1 16-oz can of diced Italian seasoned tomatoes
- 2 32-oz containers chicken broth
- Pasta of your choice
- Oregano
- Parsley
- Black Pepper
- Salt

Directions

Dice onion. Cut up celery and carrot chips to desired size and put in a large pot on the stove.

Remove the meat from the rotisserie chicken and shred or dice it into small pieces. Tear away the skin and cut it up separately, very small. Use it to give the soup fat and flavor.

Combine vegetables, chopped up chicken, can of tomatoes and broth into the pot. Heat on medium heat. Bring to a boil and reduce until vegetables are tender and onions are clear.

Season to taste. Store in refrigerator or freeze.

Make pasta and add when serving, if desired.



From the kitchen of:

Samantha Thacker
Safety Engineer
Smyrna Vehicle Assembly Plant

"An easy comfort food I make often, and it freezes great!"



Shopska Salad

4 servings

Ingredients

4 tomatoes, diced
2 cucumbers, diced
2 roasted red peppers, cut into strips
3 tbsp red or green onion, chopped
1 cup feta, shredded
Kalamata olives
Red wine vinegar and olive oil for dressing

Directions

Mix all ingredients.
Drizzle the olive oil and vinegar.
Top with shredded feta, garnish with Kalamata olives.
Enjoy!

From the kitchen of:

Petya Georgieva
HR Manager
Smyrna Vehicle Assembly Plant

"Shopska Salata is a very popular and common in every household in Bulgaria. Our meal always starts with this salad. The saltiness of the feta and the sourness from the vinegar opens your appetite. Shopska salad derives its name from the regional group called Shopi, living mostly in parts of Bulgaria."



Simple Sausage Meatball Soup

8 servings

From the kitchen of:

Amanda Trapp
Paint QA/ISO Technician
Smyrna Vehicle Assembly Plant

"I love making this for my family, starting at the beginning of fall and all through the winter months. This soup fills your soul with that cozy, sweater weather, snuggle and stay home feeling. Plus, it's super easy and quick."



Ingredients

- 1 16-oz package hot sausage
- 1 64-oz bottle Original V8 Juice
- 1 28-oz can tomato puree
- 1 28-oz can Veg-all Original mixed vegetables
- 1 10.75-oz can diced tomatoes
- 1 10.75-oz can yellow corn
- 1 10.75-oz can lima beans
- 1 10.75-oz can kidney beans
- 1 8-oz can peas and carrots
- 1 10.75-oz can diced potatoes

Note: All vegetables can be changed to your preference.

Directions

Roll the sausage into small 1/2 inch to 1 inch in diameter size balls.

Once you have the pack of sausage completed, in a large pot, pour in your V8 juice and tomato puree. Turn stove on high and bring mixture to a boil.

Carefully drop in the sausage balls. Allow the sausage balls to boil in the soup for approximately 15 minutes.

Turn stove to medium high heat and add in your vegetables. Let the soup cook for approximately 30 minutes.

Turn off stove, remove pot from burner and allow to cool.

Serve with Saltine crackers.



Slow Cooker White Chicken Chili

6-8 servings



From the kitchen of:

Dustin Warf
Car Line 3 Pick Area Technician
Smyrna Vehicle Assembly Plant

"I love a good chili in fall or winter weather, and I enjoy making it. This chili is very flavorful and fills that special comfort food niche."

Ingredients

1 lb boneless skinless chicken breast

1/2 tsp black pepper

1 yellow onion, chopped

1 tsp cumin

2 cloves minced garlic

1 tsp oregano

24 oz chicken broth

1/2 tsp chili powder

2 15-oz cans white northern beans, drained (I use Bush's white chili beans.)

1/2 tsp cayenne

4 oz reduced fat cream cheese

1 14.5-oz can diced tomatoes and green chili (I used Rotel, drained.)

1/4 cup half and half

1 15-oz can whole kernel corn, drained

(continued on next page)

1 tsp salt



Slow Cooker White Chicken Chili

6-8 servings

(continued from previous page)

Directions

Put chicken breast into the slow cooker and top with seasonings.

Add the chopped onions, minced garlic, beans, tomatoes and green chiles, corn and chicken broth.

Cover and cook on low for 8 hours.

Remove chicken and shred it up before putting it back in the slow cooker.

Add cream cheese and half and half.

Cover and cook on high for 15 minutes.

It's ready to eat. Enjoy!



Spicy Sausage Tortellini Soup

8 servings

From the kitchen of:

Brandi Mattingly
SCM Inventory Control Manager
Canton Vehicle Assembly Plant

"Super cozy comfort food with a kick!"



Ingredients

2 cartons low sodium chicken broth

1 lb hot Italian sausage

1 can fire-roasted diced tomatoes

1 package refrigerated cheese
tortellini

3 cups fresh spinach leaves, chopped

Salt and pepper, to taste

Red cayenne pepper, to taste

Directions

Cook broth, sausage and tomatoes in stock pot or slow cooker until heated thoroughly.

Add tortellini and spinach and continue cooking until pasta is al dente.

Serve hot with Hawaiian rolls or Italian bread.



Taco Soup

8 servings



From the kitchen of:

Daniel Bell
Engineering/EMT Technician
Smyrna Vehicle Assembly Plant

"My wife came up with this recipe, and it is delicious!"

Ingredients

2 large or 4 small chicken breasts
2 32-oz containers chicken broth
1 15.25-oz can corn
3 4-oz cans diced green chiles
2 14.5-oz cans diced tomatoes
1 onion, chopped
1 tbsp pepper
1 tbsp garlic powder
1 tbsp chili powder
2 tbsp dry ranch dressing
1 cup heavy cream
1/2 block Velveeta, cut into chunks
Tortilla chips, broken into pieces
Avocado, diced

Directions

Put all ingredients into a large crockpot, except for the heavy cream, Velveeta, tortilla chips and avocado.

Cook on high for 2 hours.

Remove the chicken and shred.

Return the chicken to the crockpot.

Add the heavy cream and Velveeta. Stir together.

Cook on low for an additional 2 hours. Stir together.

Serve in a bowl with broken up tortilla chips and diced avocado on top.





Entrees

ENTREES

1 Pan Jambalaya Bake

10 servings



From the kitchen of:

Brandon Quick
Paint 1 Maintenance Technician
Canton Vehicle Assembly Plant

"This is a recipe that has been in the family for many years and has been slightly modified with different ingredients (ex. - beef consomme vs. beef broth, add or subtract mushrooms, etc.)."

Ingredients

- 1 14-oz package Country Pleasin' green onion sausage
- 2 cups parboiled rice
- 1 stick butter, cut into 8-10 pieces
- 1 lb raw chicken, cut into bite size pieces or 1 lb medium size raw shrimp
- 1 10-oz can Rotel
- 2 10 1/2-oz cans beef consomme
- 1 10 1/2-oz can French onion soup
- 1/2 can water
- Tony Chachere's Seasoning

Directions

Cut sausage into small bite size pieces. Layer sausage in the bottom of 9x13 pan.

Add parboiled rice, spreading it out evenly on top of the sausage.

Add butter, spreading it out evenly on top of the rice.

Season chicken with Tony Chachere's to taste and add to pan, spreading out evenly.

Add Rotel, beef consomme, French onion soup and water, spreading out evenly as you pour them out of the can. Do not stir.

Cover with tinfoil and bake at 350 degrees for 1 hour and 15 minutes (Some ovens vary. If it is still juicy, let it stand on oven until it thickens.).

Let cool and enjoy!



ENTREES

Asian Lettuce Wraps with Dipping Sauce

10 servings



From the kitchen of:

Josh Tolleson
Paint Supervisor
Canton Vehicle Assembly Plant

"It's healthy and our kids love the chicken. It's a meal you can heat up and eat the next day too, so it is budget minded, as well!"

Ingredients

2 lbs ground chicken

2 tbsp peanut oil

Romaine or green leaf lettuce

1/2 onion, diced

1 1/2 cups red and green bell pepper, diced

1 8-oz can water chestnuts, drained and minced (optional)

SAUCE:

6 tbsp soy sauce

6 tbsp hoisin sauce

2 tbsp sesame oil

2 tbsp rice vinegar

2 tbsp peanut butter

2 tbsp honey

4 tsp sweet chili sauce

1 tsp garlic powder

1/2 tsp powdered ginger

DIPPING SAUCE:

1/2 cup water

1/4 cup white sugar

1/8 tsp sesame oil

2 tbsp soy sauce

2 tbsp rice vinegar

2 tbsp ketchup

1 tbsp lemon juice

1 tsp sweet chili sauce

(continued on next page)



Asian Lettuce Wraps with Dipping Sauce

10 servings

(continued from previous page)

Directions

FILLING:

Whisk together sauce ingredients until well combined. If you use a firmer peanut butter, you may need to microwave it for 30 to 60 seconds in order to melt it and ensure everything is well mixed.

Heat 2 tbsp peanut oil in a frying pan. Once hot, add ground chicken. Cook until some pieces are starting to brown. Add onion and cook for 5 minutes or until the onion is becoming translucent.

Add the peppers and water chestnuts and cook about 5 minutes or until peppers are becoming soft.

Add sauce and simmer on low heat until chicken and veggies are evenly coated and everything is heated through.

DIPPING SAUCE:

Stir water and sugar together in a bowl to dissolve the sugar. Add the rest of the ingredients into the sugar water. Stir. Chill until ready to serve.

Serve in lettuce leaves. Enjoy!



Bacon Wrapped Chicken Breast

8 servings

From the kitchen of:

Bill Thompson
VQA Supervisor
Canton Vehicle Assembly Plant

"I have a son with special needs that loves to help me cook. He loves chicken and bacon, so let's put it together!"



Ingredients

- 4 skinless chicken breasts
- 1 package sliced bacon
- 1 bottle ranch dressing
- 1 bottle BBQ sauce
- Your favorite seasonings

Directions

1. First, clean the chicken breasts. Split breasts down middle (you have now doubled your portion).
2. Place all chicken in a bowl. Add ranch dressing over chicken. Mix well making sure chicken is coated. Add seasoning, as well. Wrap each piece of chicken with bacon from one end to the other.
3. Place on grill or baking sheet and lightly season top.
4. Cook at 250-300 degrees on grill or at 350 degrees in the oven for approximately 45 minutes or until internal temperature is 165-170 degrees (cooking time will vary).
5. During the last 15 minutes, brush with BBQ sauce to glaze chicken. Remove from heat and enjoy!



ENTREES

Baked Italian Sliders

12 servings



From the kitchen of:

Brandi Mattingly
SCM Inventory Control Manager
Canton Vehicle Assembly Plant

"I love making people happy, especially with food, and this recipe is always a hit!"

Ingredients

- 1 package Sara Lee Hawaiian rolls
- Sliced hard salami from deli
- Sliced ham from deli
- Sliced pepperoni from deli
- Sliced provolone cheese from deli
- Olive oil cooking spray
- 3/4 cup mayonnaise
- 1 1/2 tbsp dried oregano, divided

Directions

Spray 9x13 pan with olive oil spray.

Slice package of rolls through and through. I use an electric knife to ease the cutting process and avoid tearing the rolls.

Place roll bottoms in pan. Stir mayonnaise and 1 tbsp of dried oregano until well blended. Spread mixture evenly across roll bottoms.

Layer rolls with salami, ham, pepperoni, then provolone. There's no need to cut meats or cheese to size before layering, as you will cut into servings once complete.

Place roll tops over layered dish. Spray roll tops with olive oil cooking spray. Sprinkle remaining dried oregano over tops.

Bake at 350 degrees until cheese is melted and tops are golden brown.

Slice into individual sliders using electric knife or sharp serrated knife. Enjoy!



ENTREES

Baked Ziti

10 servings

From the kitchen of:

Oscar Sanders
PQA Technician
Smyrna Vehicle Assembly Plant

"My wife's knockout Baked Ziti recipe is a family favorite. She gets so many requests for this dish. It is one you will want to put on your regular rotation. Freezes nicely!"



Ingredients

- 1 lb ground beef or ground chuck
- 1 lb sweet Italian sausage
- 3 cloves garlic, minced
- 1 yellow onion, diced
- 3 tbsp extra virgin olive oil
- 1/2 tsp red pepper flakes
- 1 tsp oregano
- 2 tbsp tomato paste
- 2 large cans San Marzano tomatoes
- Sprig of fresh basil or 1 tsp dried
- 3 tbsp unsalted butter
- Salt and pepper to taste
- 15 oz ricotta cheese
- 2 cups shredded mozzarella cheese
- 1 cup grated parmesan
- 1 box penne pasta

Directions

Brown and crumble meat in skillet. Drain and set aside.

In a dutch oven or stockpot, sweat garlic in olive oil over medium heat. Add pepper flakes and oregano and sauté for 1 minute. Add onion and tomato paste and stir. Add 2 cans of San Marzano tomatoes. Crush tomatoes on side of pan and stir.

Add fresh basil and meat to sauce mixture. Partially cover with lid and simmer for a minimum of one hour on low heat.

Uncover. Remove basil sprig and add butter. Add salt and pepper to taste.

Boil pasta according to manufacturer's directions for al dente and drain.

In 9x13 baking dish, spread a thin layer of sauce. Dot the bottom of the dish with half of the ricotta cheese. Add a spoonful of sauce to penne pasta and stir until blended, then add to casserole dish. Pour the rest of the meat sauce over the pasta and dot with remaining ricotta cheese. Layer shredded mozzarella cheese, then sprinkle parmesan on top.

Bake at 350 degrees until cheese is melted and lightly browned, about 20-25 minutes.

Enjoy!



ENTREES

Balsamic Garlic Pork Tenderloin

4-8 servings

Ingredients

- 4 cloves garlic, minced
- 2 tbsp balsamic vinegar
- 2 1/2 tsp coarse salt
- 1/2 tsp black pepper
- 2 tbsp extra virgin olive oil
- 2 pork tenderloins
- 2 tbsp canola oil

Directions

Preheat oven to 400 degrees.

Stir together garlic, balsamic vinegar, salt, pepper and olive oil in a small bowl.

Pour mixture into a gallon size plastic bag. Add tenderloins to bag and shake well, being sure to coat well.

Heat canola oil in heavy sauté pan or iron skillet to medium high heat. Sear tenderloins on all sides, about 4 minutes per side.

Transfer pan to oven. Roast pork, turning occasionally, until internal temperature is 160 degrees, about 20-25 minutes. Let rest for 10 minutes before slicing.

Enjoy!

From the kitchen of:

Oscar Sanders
PQA Technician
Smyrna Vehicle Assembly Plant

"This is a family and dinner party favorite. Juicy, tender roasts are sure to please even the pickiest eater. Everyone will be asking you for the recipe!"



ENTREES

Chicken & Dumplings

12 servings

Ingredients

Whole chicken, boiled, cooled and shredded

2 1/2 cups self-rising flour

1 tbsp sugar

3/4 cup hot water (may need to adjust to make a stiff dough to work with)

Poultry seasoning

Garlic

Parsley

Paprika

Salt

Pepper

Directions

Combine flour, sugar and water to create dough. Roll out thin, and cut into small squares, or you can spoon out drop dumplings.

Make sure your chicken broth is boiling before you drop your dumplings in one at a time. Once you have dropped all dumplings in the pot, boil for 6 minutes and make sure none stick to the bottom.

Now, it is time to add your shredded chicken. Add your seasonings to taste. Stir and simmer for 30 minutes.



From the kitchen of:

Elizabeth Bell
Paint Lead Technician
Smyrna Vehicle Assembly Plant
(with daughter, Ashley, pictured above)

"This started off as my husband's aunt's recipe, and I made a few adjustments to make it my own."



ENTREES

Chicken Casserole

14 servings

From the kitchen of:

Bruce Brown
Paint 2 Maintenance Technician
Canton Vehicle Assembly Plant

"This recipe was handed down to me by a good friend that passed away after having a double lung transplant. It is a special recipe to me and very delicious."



Ingredients

2 sleeves Ritz crackers
3 to 4 chicken breasts
3 chicken bouillon cubes
1 can cream of chicken soup
8 oz sour cream
1/2 stick butter, melted

Directions

Boil chicken with 3 chicken bouillon cubes and save broth.

Chop chicken and mix it with the cream of chicken soup, sour cream and 1 sleeve crushed Ritz crackers. Then, add just enough broth to wet mixture but not make it runny (about 1/3-1/2 cup).

Pour into greased 8x8 dish, top with second sleeve of crushed Ritz crackers and drizzle melted butter on top.

Cover with foil and bake at 350 degrees for 35 minutes. Remove foil for last 10 minutes to brown on top. Enjoy!

Note: I always double the ingredients because it won't last long!



ENTREES

Chicken Masala with Coconut Gravy

12 servings



From the kitchen of:

Rubavathi Chelliah
VQA Engineer
Canton Vehicle Assembly Plant

"This is my own recipe and a family and guest favorite. The coconut gravy is made with fresh coconut. I use fresh ingredients and spices. This is good served with rice and naan. It is a traditional and very tasty dish!"

Ingredients

CHICKEN MARINADE:

2 tbsp ginger-garlic paste

1/2 tbsp turmeric powder

Salt

2 tbsp red chili powder

1 lb (450g) bone-in chicken, cut into medium pieces

SPICE PASTE:

1 tsp sesame seeds

1 tsp cumin seeds

1 tsp coriander seeds

6 Kashmiri chillies, dried

3 cloves

1/2 inch stick cinnamon

2 tablespoons fresh grated coconut

1 cup water

CURRY:

2 tbsp vegetable oil

3 green chillies, slit

3 bay leaves

1 medium onion, finely chopped

Fluffy white rice or naan for serving

(continued on next page)



Chicken Masala with Coconut Gravy

12 servings

(continued from previous page)

Directions

To marinate the chicken, mix ginger-garlic paste, turmeric powder, salt and 1 tbsp of the red chili powder. Apply to chicken and set aside while you prepare the spice paste and curry.

For the spice paste: Heat a cast iron skillet until smoking, then turn the heat down. Toast sesame seeds, cumin seeds, coriander seeds, Kashmiri chilies, peppercorns, cinnamon stick and cloves until they release their aroma, about 15 seconds, stirring constantly so they don't burn. Set aside to cool.

Once toasted spices have cooled, using an immersion blender or countertop blender, blend spices with coconut and 3 tbsp water until a smooth paste has formed. Set aside.

To make the curry, heat oil in a heavy-bottomed, lidded saucepan, until shimmering, then turn the heat down. Add green chilies and bay leaves. Stir until fragrant, about 15 seconds. Add onion and keep stirring until soft but not brown, about 5 minutes.

Add spice paste and keep stirring until fragrant and until oil floats on top, about 10 minutes.

Add marinated chicken pieces and stir until coated in the spice mix, about 5 minutes. Add remaining water to thin out the mixture for more gravy.

Season with salt, stir once and cover pot. Turn heat to medium. Cook for about 15 minutes or until chicken is tender. Open lid, stir and serve hot with fluffy white rice or naan.

ENTREES

Chicken Tetrazeni

8-10 servings

Ingredients

4 chicken breasts, cooked and chopped

4 oz spaghetti, cooked

1/2 stick butter, melted

1 cup milk

5 tbsp flour

8 oz shredded cheddar cheese

1 can cream of mushroom soup

1 can cream of chicken soup

4 oz pimentos, drained (optional)

1 can sliced mushrooms, drained

Directions

Make sauce by cooking butter, milk and flour until thick.

Add cheese, soups, pimentos and mushrooms.

Remove from heat.

Add cooked spaghetti and chicken.

Place in greased casserole dish and sprinkle with cheese.

Bake at 350 degrees for 30 minutes.

Enjoy!

Note: This will freeze well.

From the kitchen of:

Bo McGowan
Body Assembly Quality Control
Smyrna Vehicle Assembly Plant

"This recipe is easy and good!"



ENTREES

Cook's Country New Orleans BBQ Shrimp

4-6 servings



From the kitchen of:

Jon Dilmore
PQE Manager
Canton Vehicle Assembly Plant

"This recipe takes me back to good friends sitting around a table of well-cooked seafood and a good bottle of wine."

Ingredients

- 2 lbs extra-large shrimp (21-25 per pound)
- 1/2 tsp salt
- 1/2 tsp cayenne pepper
- 2 tbsp vegetable oil
- 6 tbsp unsalted butter, cut into 6 pieces
- 2 tsp all-purpose flour
- 1 tsp tomato paste
- 1 tsp fresh rosemary, minced
- 1 tsp fresh thyme, minced
- 1/2 tsp dried oregano
- 3 garlic cloves, minced
- 3/4 cup bottled clam juice
- 1/2 cup beer
- 1 tbsp Worcestershire sauce

Directions

Pat shrimp dry with paper towels and sprinkle with salt and cayenne. Heat 1 tbsp of oil in large skillet over medium high heat, until just smoking. Cook half of shrimp, without moving, until spotty brown on one side, about 1 minute, and transfer to large plate. Repeat with remaining oil and shrimp.

Melt 1 tbsp of butter in empty skillet over medium heat. Add flour, tomato paste, rosemary, thyme, oregano and garlic, and cook until fragrant, about 30 seconds. Stir in clam juice, beer and Worcestershire sauce, scraping up any browned bits, and bring to boil.

Return shrimp and any accumulated juices to skillet. Reduce heat to medium low and simmer, covered, until shrimp are cooked through, about 2 minutes. Turn off heat, stir in remaining butter until incorporated.

Enjoy!



ENTREES

Crawfish Étouffée

8 servings

From the kitchen of:

Patrick Turbeville
PQE Manager
Canton Vehicle Assembly Plant

"There is nothing like good food from Louisiana!"



Ingredients

- 1 lb shrimp, deveined
 - 1 lb crawfish tails
 - 1 lb andouille sausage, sliced
 - 1/2 small or medium onion, diced
 - 1 large bell pepper, diced
 - 3 stalks of celery, diced
 - 3 cloves of garlic, minced
 - 1 1/2 sticks of butter
 - 1 14-oz can of diced tomatoes
 - 1 32-oz container of chicken stock
 - 2 tsp cayenne pepper
 - 2 tsp oregano
 - 2 tsp hot sauce
 - 1 whole bay leaf
 - 1/4 tsp thyme
 - 2 tsp each salt and pepper
 - 1 tbsp parsley, chopped
 - Several cups of rice for serving
 - 1/2 cup chopped green onions for garnish
 - 1 small bag of flour
- (continued on next page)*



ENTREES

Crawfish Étouffée

8 servings

(continued from previous page)

Directions

In a skillet, cook the slices of sausage. Set to the side once finished.

In a large pot, melt butter over medium heat. Add in flour and stir until roux gets to a peanut butter consistency.

Add in onion, bell pepper, celery and garlic. Stir continuously for 5 minutes.

Add in can of diced tomatoes and stir for 2 minutes.

Add in chicken stock and stir.

Add in your spices. Adjust to taste.

Add in shrimp. Continue stirring for 3 minutes.

Add crawfish. Continue stirring until shrimp and crawfish are cooked.

Add sausage. Remove from heat.

Serve over rice and garnish with green onions.



ENTREES

Crazy Bulls

8 servings

Ingredients

1/3 cup Cajun seasoning (see below)

1 cup BBQ sauce

2 tbsp honey

1 tbsp sriracha sauce

1 fresh lime

4 lbs chicken wings

CAJUN SEASONING:

6 tbsp paprika

3 tbsp garlic powder

2 tbsp onion powder

1 tbsp salt (kosher, if you have it)

1 tbsp ground black pepper

1 tbsp dried thyme

1 tbsp cayenne

Directions

Mix ingredients for Cajun seasoning in a bowl.

Add all other ingredients to bowl and toss chicken wings, making sure all are covered with sauce.

Smoke at 250 degrees on smoker until the internal temperature reaches 165 degrees.

Enjoy!

From the kitchen of:

Timothy Thompson
Body Shop Maintenance Supervisor
Smyrna Vehicle Assembly Plant



ENTREES

Creamy Tuscan Chicken

6 servings



From the kitchen of:

David Sussman
Communications Manager
Smyrna Vehicle Assembly Plant

"This is an amalgam of several versions of this recipe we have seen and think this one hits the mark."

Ingredients

- 2 tbsp extra virgin olive oil
- 6 boneless skinless chicken breasts (about 4 lbs total)
- Kosher salt
- Freshly ground black pepper
- Italian seasoning
- 3 tbsp butter
- 3 cloves garlic, minced
- 1 1/2 cups cherry tomatoes, halved
- 4 cups baby spinach (exposed stems removed)
- 1 cup heavy cream
- 1/2 cup freshly grated Parmesan
- 1/2 cup chicken broth (or more to thin cream sauce to desired consistency if needed)
- Lemon wedges, for serving

Directions

In a skillet over medium heat, heat oil. Add chicken and lightly season with salt, pepper, paprika and Italian seasoning. Cook until golden and no longer pink, about 8 minutes per side. Remove from skillet and set aside.

In the same skillet over medium heat, melt butter. Stir in garlic and cook until fragrant, about 1 minute. Add cherry tomatoes and season with salt and pepper. Stir in heavy cream and parmesan and bring mixture to a simmer. Reduce heat to low and simmer until sauce is slightly reduced, about 2 minutes.

Add chicken broth if needed to extend sauce and heat. Return chicken to skillet and cook until heated through, 5 to 7 minutes.

Add spinach and cook until spinach is beginning to wilt.

Serve with rice or over pasta of choice and add lemon wedges.



ENTREES

Crispy Potato Tacos

6-8 servings

Ingredients

TACOS:

1 lb yellow potatoes, quartered

Olive oil

1 bell pepper, chopped

1 packet of taco seasoning

15 oz can black beans, drained and rinsed

Garlic powder

15 oz can refried beans

8 flour tortillas

1 bag of shredded lettuce

2 avocados, diced

Cilantro and lime juice for serving

SAUCE:

2 jalapeños, diced

1 bunch fresh cilantro

2 tbsp of minced garlic

3 tbsp lime juice (add one at a time, taste between)

1 tbsp apple cider vinegar

1/4 cup olive oil

1/2 cup mayo

Salt to taste

Directions

Boil the potatoes until tender but not completely soft. Coat bottom of pan with olive oil and add the bell pepper, potatoes and taco seasoning. Mix together in pan. Let the potatoes cook for a few minutes without moving them. When they are crispy, flip them and cook the other side without moving them. Once crispy, mix around softly until fully cooked. Mix the refried beans and black beans together. Season with garlic powder. Cook until warmer through.

Mix sauce ingredients together and assemble tacos. Garnish with cilantro and lime juice before serving. Enjoy!



From the kitchen of:

Hunter King
Supply Chain Analyst
Canton Vehicle Assembly Plant

"This was one of the first recipes my wife and I made as a married couple."



ENTREES

Crockpot Roast Beef Po'boys

8-12 servings

Ingredients

3 lbs chuck roast

Kosher salt

Black pepper

Vegetable oil

1 yellow onion, chopped

2 tbsp minced garlic

1 cup water

2 packets onion soup mix

1 tbsp Worcestershire sauce

1 tbsp hot sauce

2 tbsp cornstarch

1/2 cup cold water

French bread

Butter

Dressings (mayo, lettuce, tomatoes, pickles, etc.)

Directions

Heat a large skillet (preferably cast iron) on medium heat with enough vegetable oil to just coat the bottom of the skillet.

Season both sides of the roast with the kosher salt and black pepper. Sear roast for approximately 10 minutes on each side. Afterwards, remove the roast from the skillet and place in a crockpot.

Add the onions to the skillet and sauté for 10 minutes. You can add a little water to break up the meat residue in the skillet. Add the garlic to the onions and sauté for 5 minutes.

Mix the cup of water, the packets of onion soup mix, Worcestershire sauce and hot sauce, and pour over the roast in the crockpot. Add the onions and garlic to the crockpot.

Cover and cook for 7 hours on low heat.

Remove the roast from the crockpot and set aside.

Mix the cornstarch and 1/2 cup cold water together, then add to the crockpot and stir.

Tear apart the roast, and then add back to the crockpot. Cook for 1 more hour.

Toast your bread (add butter if you like), add the meat and dress as desired.

From the kitchen of:

Chris Reid
Systems Engineering Engineer
Canton Vehicle Assembly Plant

"We live in a very tight-knit neighborhood, and this is a Friday night classic when everyone comes over to hang out!"



ENTREES

Crockpot Chicken & Dressing

8 servings



From the kitchen of:

Nicole Newbern
Yates HR Generalist
Canton Vehicle Assembly Plant

"Makes you feel like home miles away. During quarantine, it connects the family. It is simple, easy and delicious... all things to be thankful for in a pandemic!"

Ingredients

- 1 cup celery, chopped
- 1/4 cup onion, chopped
- 2 sticks butter
- 1/2 cup bell pepper, chopped
- 1 tbsp sage
- 1 tbsp poultry seasoning
- 2 eggs, beaten
- 1 can cream of mushroom soup
- 1 can cream of chicken soup
- 1 1/2 tsp of salt
- 1/2 tsp black pepper
- 1 whole chicken, cooked, skinned and deboned (retain broth)
- 1 large skillet of cooked cornbread

Directions

Add all ingredients to a crockpot.

Cook for 30 minutes on high. Then, cook 4 hours on lowest heat setting.

Enjoy!



ENTREES

Deconstructed Hamburger Casserole

4-8 servings

Ingredients

1 family size bag pre-made homestyle meatballs

2 large cans tomato soup

1 small bag small potatoes

1 small to medium bag baby carrots

Salt and pepper to taste

Directions

Mix ingredients together in crockpot.

Cook on high for 4-5 hours or 8 hours on low.

Enjoy!

From the kitchen of:

Alisa Dodson
VQ Assembly Zone 1 Technician
Decherd Powertrain Plant

"This recipe is a family favorite."



ENTREES

Doritos Casserole

4-6 servings



From the kitchen of:

Martha Taylor
VQ Production Associate
Decherd Powertrain Plant

"Easy and everyone love this dish!"

Ingredients

3 lbs of ground beef (I used 2 lbs ground beef and 1 pound ground turkey because it is what I had in my refrigerator)

2 cans cheddar cheese soup

2 cans cream of chicken soup

2 cans evaporated milk

1 can minced green chilis

1 family size bag of Nacho Cheese Doritos

Shredded cheese

Directions

Cook meat and drain. Then, add all of the canned items. Simmer about 5 minutes.

Layer chips, meat mixture and cheese. Repeat for a second layer.

Put in a 350 degree oven long enough to melt cheese.

Enjoy!



ENTREES

Fried Frog Legs

4 servings

Ingredients

5 lbs frog legs

Flour

Lemon pepper

Eggs

Milk

Directions

Dip frog legs into milk then into eggs.

Dip frog legs into flour mixed with lemon pepper.

Cook in grease until done.

Enjoy!

From the kitchen of:

Jason Carlisle
Ves-E Technician
Canton Vehicle Assembly Plant

"My dad used to make this recipe."



ENTREES

Greg's Easy Keto Chicken Casserole

10-12 servings

Ingredients

- 1 rotisserie chicken, shredded into bite size pieces
- 3 medium zucchini
- 1 bunch asparagus
- 2 jalapeños, with or without seeds
- 1 can diced tomatoes with green chilies
- 1 28-oz can of green enchilada sauce
- 1 medium bag of your favorite shredded cheese

Directions

Preheat oven to 375 degrees.

Dice or slice zucchini, asparagus and jalapeño into bite size pieces and toss into large casserole dish.

Drain the can of diced tomatoes and mix all the vegetables up in the casserole dish. Pour in can of green enchilada sauce and stir to coat all the vegetables in the sauce.

I do this part in a separate dish but you can do directly in casserole, too. Pour juice from rotisserie chicken tray into bowl along with all the meat and as much of the skin as you desire. The skin gives the casserole lots of flavor. I just cut or shred the chicken into bite size pieces. Then, cover the vegetables with a layer of chicken. Cover with shredded cheese.

Bake in oven for 35 minutes or until the cheese is browned to your liking.



From the kitchen of:

Greg Smith
SLC Linker Center Analyst
Smyrna Vehicle Assembly Plant

"This is my own concoction and it seems everyone who tries it loves it. I bring this to work almost every week for lunch."



ENTREES

Grilled Reuben Sandwich

1 serving

Ingredients

2 slices rye bread
8 slices corned beef
2 tbsp sauerkraut
2 tbsp Thousand Island dressing
2 slices Swiss cheese
Oil or butter, to grease pan
Butter, to butter the bread

Directions

Select a pan (preferably cast iron). A 10 1/4 inch pan will get the job done. Larger will give you even more room.

Turn the stove to medium heat and lightly grease pan with the oil or butter. Spread butter on one side of each piece of bread. Lay both slices of bread (butter side down) in the pan, and immediately after, lay both slices of cheese on the non-butter side of one piece of the bread (to melt it).

Lay your slices of corned beef in the pan around the slices of bread. This will warm the beef. Move the meat around every so often so that it does not burn or dry out.

Check on the bread. You want the bottoms to be crispy and golden brown. There is not a specific cook time or temperature. Lessen one or both of these parameters if the bread is too burnt, and raise one or both if the bread is too soggy.

Once the bread is done (the cheese is melted at this point), put the meat on the non-cheese slice of bread. Add the sauerkraut and Thousand Island dressing to that same slice and then flip the cheesy bread on top of the whole thing.

Remove from the pan and enjoy!

From the kitchen of:

Devin Roland
New Model Paint Engineering Co-op Student
Smyrna Vehicle Assembly Plant

"This was a family favorite when I was growing up!"



ENTREES

Jalapeño Ranch Chicken

6 servings



From the kitchen of:

David Cleghorn
QA Manager
Decherd Powertrain Plant

"A low carb dish, with a touch of kick and consistency that allows for multiple reheats, if necessary."

Ingredients

2 lbs boneless chicken breast

1 block of cream cheese

1/2 stick butter

Dry ranch seasoning

1 bag Colby Jack shredded cheese

1 cup chicken broth

1 can diced jalapeños

Directions

Cook chicken in Instant Pot with half packet of dry ranch seasoning and 1 cup of chicken broth on high pressure for 20 minutes (or press poultry).

Shred the chicken, and combine all other ingredients (butter, remaining ranch, half bag of shredded cheese, jalapeños). Mix with a hand mixer until finely mixed.

Spread chicken mixture in a glass pan and spread remaining cheese over the top of the mixture.

Bake at 375 degrees for 20 minutes.

Remove from oven, let cool and enjoy!



ENTREES

John Bennett Special

4-6 servings

From the kitchen of:

Wayne Bennett
PQA Technician
Canton Vehicle Assembly Plant

"This recipe was created by my grandfather."



Ingredients

1-2 lbs ground beef, browned and drained

1-2 cans ranch style beans

1-2 cans cream of mushroom soup

1-2 cans cream of chicken soup

2-3 cups shredded mild cheddar cheese

Directions

While beef is browning, mix half of your cheese and all other ingredients together in a large mixing bowl.

Once beef is browned and drained, mix it into your soup mixture.

Spray a 6x9 casserole dish with non-stick cooking spray and pour mixture into dish.

Spread remaining cheese on top.

Bake in 350 degree oven until cheese is melted and mixture is bubbling.

This dish can be served as a dip, eaten like chili or spooned over hot homemade cornbread (my favorite).



ENTREES

Lasagna

8 servings



From the kitchen of:

Mandy Mooney
HR Specialist
Decherd Powertrain Plant

"It was handed down to me from my cousin many years ago. It is my family's favorite."

Ingredients

- 1 large box lasagna noodles
- 2 24-oz jars Ragu spaghetti sauce
- 2 lbs mild Italian sausage
- Small tub Ricotta cheese
- Small tub cottage cheese
- 16 oz bag shredded mozzarella cheese
- 1 egg

Directions

Preheat oven to 350 degrees.

Mix 1/2 bag of mozzarella, tub of Ricotta, tub of cottage cheese and 1 egg in a bowl. Lightly sprinkle with garlic salt. Mix and set to the side.

Cook noodles according to the instructions on the box.

Brown Italian sausage in a pan and drain grease. Add spaghetti sauce to the meat. Let simmer for a few minutes.

Spray 15x10x2 inch pan with non-stick spray.

Start layering your ingredients: meat, sauce, noodles, meat, sauce, cheese mixture, noodles, repeat. Finish with remainder of 1/2 bag of mozzarella cheese.

Bake for 30 minutes at 350 degrees. Enjoy!



ENTREES

Lemon Pepper Chicken

3-4 servings

Ingredients

6 chicken thighs, bone in

Lemon juice

1/2 stick butter

Lemon pepper seasoning

Directions

Preheat oven to 450 degrees.

Melt the 1/2 stick of butter in a coffee mug in the microwave.

Pour 1/4 inch of lemon juice in a 9x13 baking dish.

Add chicken thighs and slowly pour melted butter over each.

Sprinkle with lemon pepper seasoning, covering each thigh generously.

Place in preheated oven for 55 minutes.

Remove from oven. Serve with cooked vegetables or rice.

Enjoy!



From the kitchen of:

Martha Taylor
VQ Production Associate
Decherd Nissan Powertrain

"My little brother cooked this dish for my family, and it was amazing."



ENTREES

Medisterkaker

15 servings



From the kitchen of:

Thomas Witherow
Stamping Tool and Die Supervisor
Smyrna Vehicle Assembly Plant

"It is a traditional Norwegian dish my grandmother and mother made/make for Christmas."

Ingredients

- 2 lbs ground pork
- 1 lb ground beef
(ground chuck is good)
- 4 1/2 tsp salt
- 7 tbsp potato flour
(I use cornstarch - works ok)
- 1 1/4 tsp pepper
- 1 tsp ginger
- 1 tsp nutmeg
- 2 1/2 cups milk

Directions

Mix the meat (both kinds) and salt with your hands. You really have to work it in until the meat gets a little sticky (sticks to your fingers). It takes a while. Then, I use my Kitchen Aid mixer and dough hook on low speed the rest of the way.

Add the cornstarch, pepper, ginger and nutmeg. Start adding the milk about 1/2 cup at a time. You need to mix well between each time you add milk. The mix should be pretty soft and sticky. If it looks like it is getting too loose, skip the last 1/2 cup of milk.

Fry in butter or margarine (stick margarine, not the tub). I use a pretty good size tablespoon for each medisterkake. Don't make them too thick, and don't overcook them or they will be dry. I don't worry about them being completely done, because I put them in the oven to heat up before I serve them, so it depends on if you make them in advance or not. I would test cook a couple to check how long you need to fry them and if they have enough spice.



ENTREES

Mexican Spaghetti

6 servings

From the kitchen of:

Chelsea Wilson
Trim and Chassis Supervisor
Smyrna Vehicle Assembly Plant

"Demos' has been one of my favorite restaurants since I was a kid. This is a replica of their Mexican Spaghetti recipe. It reminds me of my favorite restaurant in the comfort of my own home!"



Ingredients

- 1 lb spaghetti noodles
- 1 lb ground beef
- 1 medium onion, chopped
- 1 can dark red kidney beans
- 1 can chili-ready diced tomatoes
- 1 taco seasoning packet
- 2 cups shredded cheddar cheese
- Sour cream (for garnish)
- Jalapeños (for garnish)
- Onion (for garnish)

Directions

In a skillet, brown ground beef.

Add chopped onions for approximately 3-4 minutes, or until soft.

Add in undrained chili-ready tomatoes, kidney beans and taco seasoning packet.

Let simmer on medium low heat for approximately 15 minutes.

Boil pasta noodles until done, and drain water from noodles.

Serve noodles with a generous portion of sauce and top with desired garnishes (cheese, sour cream, jalapeño, onion, etc.).



ENTREES

Parmesan Chicken

6 servings



From the kitchen of:

Clay Sturm
Stamping Supervisor
Smyrna Vehicle Assembly Plant
(and son, Gabriel, pictured above)

"My wife, Lauren, made this dish her own over the years and perfected it for our family's tastes. I had her make it for our church's mission group a few years ago when we went to Panama City Beach to help a sister church with repairing hurricane damage, and the whole group would not stop talking about how delicious this was!"

Ingredients

6-8 boneless skinless chicken tenderloins

Mayonnaise

Parmesan cheese

Garlic powder

Sea salt

Black pepper

Paprika

Directions

Lay chicken tenders on baking sheet either sprayed with non-stick cooking spray or lined with parchment paper.

Spread a thin layer of mayonnaise on chicken, just enough for coating and seasonings to stick.

Sprinkle seasonings evenly over chicken before adding parmesan cheese for coating. Put enough parmesan on chicken to make a nice layer of crust.

Bake at 375 degrees for about 20-30 minutes until chicken is cooked through and cheese is golden.



ENTREES

Poppy Seed Chicken

8-10 servings

Ingredients

- 4-6 chicken breasts
(boiled & shredded or use rotisserie)
- 1 can cream of mushroom soup
- 1 can cream of chicken soup
- 1 8-oz carton of sour cream
- 1 tube Ritz crackers
- 1 tbsp butter (melted)
- 1 tbsp poppy seeds

Directions

Grease a 7x11" dish with cooking spray or butter.

Place shredded chicken in bottom of dish.

Mix soups and sour cream together and spread on top of chicken.

Crush/crumble the Ritz crackers in a bag with melted butter.

Spread crackers on top of mixture.

Top with poppy seeds.

Place in oven and bake at 350 degrees for 25-30 minutes uncovered.



From the kitchen of:

Melissa Coulson
HR Director
Smyrna Vehicle Assembly Plant

"This is a family favorite that I get asked to make at most gatherings. The recipe was passed down from a relative who loves to cook, and this one never disappoints!"



ENTREES

Risotto Primavera

8 servings



From the kitchen of:

Jessica McKercher
APW Engineer
Canton Vehicle Assembly Plant

"I have always loved Italian food, but it is so much more than pasta. I learned how to make Risotto a few years ago, and it is now one of my favorite comfort foods. Plus, it is a great way to eat lots of veggies!"

Ingredients

5 cups low sodium chicken broth

3 tbsp olive oil

3 tbsp butter

1/2 large yellow onion, diced

1/2 tsp kosher salt

1 1/2 cups arborio rice

1 cup dry white wine

1 1/2 tsp salt

1/2 cup frozen peas

8 oz (in weight) goat cheese

Options for vegetables: mushrooms, red bell pepper, zucchini, asparagus yellow squash, carrots, broccoli

Directions

Pour chicken broth into a small saucepan. Heat to a simmer.

In a large Dutch oven, heat 2 tablespoons olive oil and 2 tablespoons butter. Add diced onions and diced carrots. Stir and cook for a minute or two. Add vegetables (except peas) and cook until soft. Sprinkle in salt and stir. Remove from pan and put on a plate. Set aside.

Add 1 tablespoon olive oil and 1 tablespoon butter to the same pan. Heat over medium-low heat. Add rice and stir, cooking for 1 minute. Add the wine and salt. Stir and cook until liquid is absorbed. Over the next 30 to 45 minutes, add 1 cup of simmering broth at a time, stirring and cooking until each addition of broth has absorbed. Add peas, stirring to combine. Taste to make sure rice is the right texture. Add another helping of broth if rice has too much bite to it. Check salt content and add more salt if necessary.

Once rice is cooked, remove from heat. Stir in goat cheese and vegetables until all goat cheese is combined.



Schezwan Shrimp Fried Rice

8 servings



From the kitchen of:

Priya Swamy
PQE Analyst
Canton Vehicle Assembly Plant

"Schezwan fried rice is a popular fried rice variety from Indo-Chinese cuisine. This is one of the popular continental foods in India, and it is my kids' favorite."

Ingredients

SAUCE:

3 tbsp oil

8 count dried red chilies

1 medium tomato

1 tbsp minced garlic

1 tsp minced ginger

1 tbsp white vinegar

1 tsp salt

1/4 tsp sugar

MAIN DISH:

2 tbsp oil

2 tsp minced garlic

1 tsp minced ginger

1 tsp sesame oil

1/2 cup onions, finely chopped

1 cup carrots, finely chopped

1 cup cabbage, finely chopped

1/2 cup green beans, finely chopped

1/2 cup green bell peppers, finely chopped

Fresh crushed pepper, as needed

1/4 cup spring onion, chopped

2 lbs shrimp, cooked and deveined

1 tsp garlic powder

2 cups Basamati rice or long grain rice

2 1/2 cups water

1 tsp oil

(continued on next page)



Schezwan Shrimp Fried Rice

8 servings

(continued from previous page)

Directions

PREPARATION OF SCHEZWAN SAUCE:

In a saucepan, add one to two cups of water and let it boil. Add the 8 count dried red chilies and a tomato. Place the lid on and cook for 10-15 minutes. Turn off stove. Strain the water and peel off tomato skin. Transfer the cooked red chilies and peeled tomato (not the water) to a blender/spice grinder and make a thick ground paste.

Heat a fresh saucepan. Add 3 tbsp oil, 1 tbsp minced garlic, 1 tsp minced ginger, the ground paste and cook for 5 minutes. (Do not burn the sauce, continuously stir to cook. Water can be added in a few drops if needed). After five minutes, add 1 tbsp white vinegar, 1 tsp salt and 1/4 tsp sugar (very little sugar must be added). Cook for another 10-15 minutes on low heat until all ingredients blend together. Continuously stir. Simmer until the oil separates and the paste is formed. The raw smell will turn into a nice spicy aroma. Turn off the stove. Set the sauce aside.

PREPARATION OF SHRIMP:

Heat saucepan with 2 tbsp oil. Add the peeled and deveined shrimp. Add one spoon of Schezwan sauce, 1 tsp salt, and 1 tsp garlic powder. Stir-fry on low heat. Cook for 10 minutes until the shrimp is fully grilled (as preferred, medium to well). Set cooked shrimp aside.

COOKING RICE:

Rinse 2 cups of Basmati or long grain rice. Drain the water after rinsing. Add 2 1/2 cups of water to the rinsed rice. Soak for 30 minutes. Mix 1 tsp of oil into the soaked rice (oil added to avoid sticky rice). Cook the rice in electric rice cooker. Set the cooked rice aside.

PREPARATION OF SCHEZWAN SHRIMP FRIED RICE:

Heat a large sauté pan and add 2 tbsp oil. Add 2 tsp minced garlic, 1 tsp minced ginger, 1 tsp sesame oil and 1/4 cup fine chopped onion. Cook for 3 minutes. Add chopped carrots, cook for five minutes, then add fine chopped green beans, bell pepper and finally cabbage. Stir and toss the vegetables on medium heat for 2 minutes so that they are equally cooked. Add 2 tbsp of ground Schezwan paste. Mix and toss the veggies. Add crushed pepper and salt to taste. Add the cooked shrimp and mix together. Add the cooked rice, stir and toss the rice along with shrimp and veggies gently. Garnish with chopped spring onions.

Note: Do not overcook shrimp when stir-frying. Any stir-fried meat can be added in place of shrimp. Do not overcook veggies. The veggies should be cooked to taste crispy. The rice should not be sticky. Use sauce as needed. The sauce can be stored in refrigerator and used later. Soy sauce can also be used for added taste.



ENTREES

Seafood Mac & Cheese

12-15 servings



From the kitchen of:

Angela Sarpong
Trim Technician
Smyrna Vehicle Assembly Plant

"I wanted to see what it would be like to add all my favorite food together and see how my family would react."

Ingredients

2 cups dry macaroni
6 oz claw crab meat
8 oz shrimp, peeled and deveined
8 oz sour cream
4 tbsp butter
2 tbsp flour
1 green onion
1 can evaporated milk
8 oz block sharp white cheddar cheese
4 oz block mozzarella cheese
1/4 cup Panko bread crumbs
Salt and black pepper, to taste

Directions

Preheat oven to 350 degrees. Peel and devein shrimp if needed.

Cook the macaroni according to package directions. Drain well.

Place drained macaroni in a large mixing bowl. Add the sour cream. Stir together well, until all noodles are coated. Add the crab meat, stir well.

Finely chop the green onion. Set aside. Grate the white cheddar cheese. Set aside. Grate the mozzarella cheese. Set aside.

Melt the butter in a medium sauce pan or skillet. Add the shrimp. Turn and stir shrimp until lightly done. Remove shrimp from pan. Chop slightly when cooled. Add to the macaroni mixture.

(continued on next page)



ENTREES

Seafood Mac & Cheese

12-15 servings

(continued from previous page)

Directions

Add the finely chopped onions to the sauce pan and sauté until tender. Sprinkle flour over onions and mix well. Let cook and brown for about one minute. Slowly add the milk, stirring constantly until mixture begins to thicken. Gradually add the grated cheddar cheese, stirring constantly until cheese melts. Pour cheese mixture over the macaroni and seafood mixture. Stir well to combine. Add salt and pepper to taste.

Place the mixture in a well-buttered baking dish. Sprinkle top with grated mozzarella cheese. Sprinkle bread crumbs on top of the mozzarella cheese. Sprinkle lightly with paprika to add color.

Bake at 350 degrees for 20-25 minutes, or until lightly browned on top. Serve warm and enjoy!



ENTREES

Shrimp and Grits

4 servings

From the kitchen of:

Jeff Younginer
Manufacturing Vice President
Smyrna Vehicle Assembly Plant

"Reminds me of South Carolina!"



Ingredients

- 4 cups water
- 1 cup stone-ground grits
- 3 tbsp butter
- 2 cups shredded sharp cheddar cheese
- 1 lb small or medium raw shrimp, peeled and deveined
- 1/2 to 1 lb of raw XL shrimp
- 6 slices of bacon, chopped
- 4 tsp lemon juice
- 2 tbsp parsley, chopped
- 1 cup thinly sliced scallions
- 1 large clove of garlic, minced

Directions

Bring water to a boil and add butter. Add grits and cook until water is absorbed, around 20-25 minutes. Add salt and pepper to taste. Remove from heat, stir in cheese and cover.

Prep shrimp. Rinse and pat dry. I use the small/medium shrimp in the grits and the large ones as a garnish or to throw in for some big bites. I leave the tails on the larger shrimp if I am using for a garnish.

Fry bacon in a large skillet until browned. Remove the bacon. Add the shrimp to the skillet and cook until they turn pink. Add lemon juice, parsley, chopped bacon, scallions and garlic to the skillet. Sauté for 3 minutes on low heat to mix it all together.

While bacon is cooking, put the XL shrimp in a sandwich bag with some oil and sprinkle liberally with chili powder. Mix together to get a heavy coating on the shrimp. Grill the shrimp in a cast iron griddle or broiler to dry cook them.

Mix the ingredients from the skillet with the grits and stir. Add shrimp/grit mixture to serving bowl and garnish with the larger shrimp. I leave the tails on to pick the shrimp up. Bon appetite!



ENTREES

Southwestern Meatloaf

10 servings

Ingredients

2 lbs hamburger meat

2 packages Southwestern meatloaf seasoning

1 can corn & peppers with bell peppers, drained

1 can black beans, drained

1/2 green bell pepper

1/2 red bell pepper

1/2 onion

1 cup shredded cheese, Mexican blend

1 cup salsa

1 egg

1/2 pack crackers

From the kitchen of:

Stephanie Haley
PRkO Technician
Decherd Powertrain Plant

"This is a family and friends favorite!"

Directions

Mix all ingredients together.

Bake at 350 degrees for 1 hour.

Enjoy!



ENTREES

Tuscan Butter Shrimp

4 servings



From the kitchen of:

Kenda Laster
Zone 3 Technician
Decherd Powertrain Plant

"Reminds me of a first date. Because of the quarantine, we couldn't go to a nice dinner, so we made one at home."

Ingredients

- 2 tbsp olive oil
- 2 tbsp butter
- 1 lb shrimp, deveined and tails removed
- Salt and pepper, to taste
- 3-4 cloves garlic, minced
- 1 cup cherry, grape or sun dried tomatoes, halved
- 3-4 cups baby spinach
- 3/4 cup heavy cream
- 1/4 cup freshly grated parmesan
- 2 tbsp basil or parsley, thinly sliced
- 1 1/2 cups Jasmine rice

Directions

Rinse the Jasmine rice under cold water and drain. Cook rice for about 15-25 minutes until tender.

Heat oil and butter in a large skillet over medium-high heat. Once the oil is super hot and the butter has melted, add the shrimp and a generous sprinkle of salt and pepper. Sauté for 1 minute.

Remove shrimp from pan and set aside. Then, add the garlic, tomatoes and spinach to the same pan. Sauté for 1 minute or until the garlic is fragrant.

Stir in the heavy cream, parmesan cheese and basil. Reduce heat to medium and simmer until sauce is slightly reduced, about 2-3 minutes.

Return the shrimp to the pan and stir to combine. Taste and adjust salt if needed.

After everything is finished cooking, serve the shrimp over rice and enjoy!



ENTREES

Tuscan Chicken Pasta

8-10 servings

Ingredients

- 2 tbsp olive oil
- 2 tbsp unsalted butter
- 2 lb boneless skinless chicken breast
- 1/2 tsp salt
- 1/8 tsp black pepper
- 1 tsp Italian seasoning
- 2 garlic cloves
- 3 cups baby spinach
- 8 oz sun-dried tomatoes in oil, drained
- 3 cups heavy cream
- 1/2 cup parmesan cheese
- 1/2 lb penne pasta

Directions

Season the chicken with salt and pepper on both sides. Add the olive oil to large cast iron skillet and cook both sides of the seasoned chicken over medium-high heat. Chop the chicken and set aside. Once cool, dice into cubes.

Now make the sauce by sautéing the butter, minced garlic, sun-dried tomatoes (oil drained) and spinach over medium heat. (If you do not like spinach, you can substitute other veggies.) Once the spinach has wilted, add the cream and let it come to a simmer.

Now, remove from heat and add the salt, pepper, Italian seasoning and grated parmesan cheese. Add chicken and pasta in the sauce. Then, add your cooked hot penne pasta. Give it a quick stir and serve. Enjoy!

From the kitchen of:

Patricia Reed
HR Manager
Decherd Powertrain Plant

"This recipe is one of my niece's favorites. Every time I make it, I think of her."





side Dishes & Vegetables

Broccoli Cheese Casserole

10 servings



From the kitchen of:

Michelle Mix
PQA Technician
Smyrna Vehicle Assembly Plant

"This is a family recipe."

Ingredients

2 packages chopped broccoli, cooked as directed and drained

1/2 stick margarine

20 Ritz crackers

1/4 lb. Velveeta

1 can cream of mushroom soup

Directions

Mix cream of mushroom soup and Velveeta.

Pour over broccoli and mix gently.

Put in a casserole dish.

Crush Ritz crackers. Melt butter and mix with crackers. Put on top of broccoli cheese mixture.

Bake at 350 degrees for 20-30 minutes.



Captivating Cranberry

12 servings

From the kitchen of:

Andrew Gfroerer
Trim & Chassis Technician
Smyrna Vehicle Assembly Plant

"It is my own creation, from the last time I made dinner with my parents and siblings."



Ingredients

24 oz cranberries, rinsed

1 3/4 cups brown sugar

4 mandarin oranges, crushed

1/4 cup pumpkin pie spice

1/4 cup apple cider vinegar

Directions

Add all ingredients in a pot.

Heat on medium heat on stove, covered.

Check after 15 minutes. berries should be split and mashable.

Crush into a paste with a masher.

Enjoy!



Christmas Cranberry Salad

8 servings



Ingredients

3 apples

3 oranges

1 bag whole cranberries

1 cup white sugar

1 large box cherry Jell-O

2 cups boiling water

Directions

Combine the cherry Jell-O with hot water in a bowl (don't let stand).

Grind cranberries, apples and oranges.

Add fruit and sugar to prepared Jell-O and chill for 2 hours.

From the kitchen of:

Dallas Jones
Body Technician
Smyrna Vehicle Assembly Plant

"This is my favorite dish, and it was handed down from my grandmother. I usually only eat it during the holiday season."



Cornbread Dressing

15 servings

From the kitchen of:

Jeremy Brazier
Trim & Chassis Manager
Smyrna Vehicle Assembly Plant

*"It is my wife's grandmother's recipe
and a family favorite!"*



Ingredients

- 2 cups cornmeal
- 1 large egg
- 1 tsp flour
- 1 tsp poultry seasoning
- 1 1/2 cups milk
- 1/4 cup vegetable oil
- 10 1/2 oz can cream of chicken soup
- 32 oz container chicken broth

Directions

Preheat oven to 450 degrees.

Combine cornmeal, egg, flour, milk, vegetable oil and poultry seasoning into a bowl and mix well.

Add mixture to a coated cast iron skillet. Bake at 450 degrees for 20-25 minutes or until golden brown.

Adjust oven temperature to 350 degrees.

Crumble cornbread into a mixing bowl. Add cream of chicken soup and chicken broth to cornbread and mix well.

Place mixture into a greased non-stick pan. Spread small amount of cream of chicken soup across top of mixture.

Bake at 350 degrees for 30-40 minutes or until golden brown.



Cornbread Dressing

12 servings

Ingredients

1 10-inch skillet of cornbread, crumbled

3 cups chicken broth

2 cans cream of chicken soup

1 cup onion, diced

1 cup celery, diced (optional)

5 hard boiled eggs, diced

1 tbsp rubbed sage

1/2 stick butter, melted

Salt and pepper, to taste

Paprika for color

Directions

Pour melted butter into bottom of 9x13 casserole dish.

Combine all other ingredients. Pour mixture into casserole dish.

Cover and chill overnight, checking periodically to ensure moisture.

Bake at 350 degrees until golden brown, about 30-45 minutes.

Sprinkle with paprika for a dash of color and serve warm.

From the kitchen of:

Oscar Sanders
PQA Technician
Smyrna Vehicle Assembly Plant

"This the best basic dressing recipe you'll find anywhere. Passed down in my wife's family, this is one you'll want to pass along in your own."



Country Style Mac-n'-Cheese

12 servings



Ingredients

1 1/2 lbs elbow macaroni, uncooked

5 cups water

6 tablespoons butter, melted

1 tsp salt

1/2 tsp Tony's seasoning

1 tsp black pepper

1 1/2 cups whole milk

Small block of Velveeta, cubed

2 lbs Wisconsin extra sharp cheese, freshly grated

1 lb Colby jack, freshly grated

3/4 cup of Italian bread crumbs

Directions

Add the pasta, water, butter, salt, pepper and Tony's seasoning to Instapot or Ninja Foodi. Lock the lid into place and make sure the pressure release knob is placed on sealed. Place manual to high pressure and cook for 3 to 4 minutes. Switch pressure knob to vent for a quick release and remove lid once all of the pressure has been removed. Make sure water is fully absorbed by the pasta. If there's excess, drain it.

From the kitchen of:

William Thrasher
Body 2 Maintenance Technician
Canton Vehicle Assembly Plant

"This is a recipe my wife and I came up with."

(continued on next page)



Country Style Mac-n-Cheese

12 servings

(continued from previous page)

Directions

Once drained, return back to the pot. Place it on sauté mode. Slowly stir in the milk and cheeses until everything has melted. Season with more salt and pepper to your taste.

Bread crumb topping is recommended if using a Ninja Foodi. Pour $\frac{3}{4}$ cups of preferred bread crumbs (I use progresso Italian style) and one tbsp of olive oil into a measuring cup. Mix the crumbs and oil well and sprinkle over the top of the Mac-n-Cheese. Shut the lid and place Ninja Foodi on high broil until bread crumbs are golden brown.

If you are using a Instapot and want to add the bread crumbs, follow the same instructions for the Ninja Foodi, but take the insert pot out once you complete sprinkling the crumbs over the top. Pop it in the oven on high broil until crumbs are golden brown.

Enjoy!



Easy Pasta Bake

4-6 servings



From the kitchen of:

Martha Taylor
VQ Production Associate
Decherd Powertrain Plant

*"It is a quick and easy side for dinner.
Just add meat and it's the main course!"*

Ingredients

- 1 jar traditional pasta sauce
- 1 jar Ragu roasted garlic parmesan
- 1 box penne pasta
- 1 bag shredded mozzarella cheese
- Salt

Directions

Preheat oven to 375 degrees.

Bring a large pot of water to boil. Add salt and penne pasta (cook as directed on the box).

When pasta is done, drain and return to same pot.

Pour entire jar of traditional sauce and Ragu roasted garlic parmesan over pasta. Stir until completely mixed.

Pour into an 8x8 glass casserole dish.

Sprinkle mozzarella cheese to cover the top.

Place dish in preheated oven for 10 to 12 minutes. Bake until cheese is golden brown on top.

Remove from oven and enjoy!



Fresh Turnip, Mustard or Collard Greens

8 servings

Ingredients

1 large bunch greens (about 2 1/2 lbs)

1/4 lb salt pork, diced

1/2 cup boiling water

Salt, to taste

Directions

Check leaves of fresh greens carefully. Remove pulpy stems and discolored spots on leaves. Wash thoroughly in several changes of warm water. Add a little salt to the last batch of water. Place greens in colander to drain.

Cook diced salt pork for about 10 minutes in boiling water in a covered saucepan.

Add washed greens a few at a time.

Cover pot and cook slowly until greens are tender. **DO NOT OVERCOOK.** Add additional salt if needed.

Enjoy!



From the kitchen of:

Clifton Wiley
Truck Trim Line 2 Technician
Smyrna Vehicle Assembly Plant

*"It is a family special that I
enjoyed a lot when growing up."*



Morel Delight

1 serving



From the kitchen of:

Kenley Allen
Plant 1 Analyst
Decherd Powertrain Plant

"This is a family spring tradition!"

Ingredients

Morel mushrooms

2 large eggs

1 cup flour

1 cup peanut oil

Salt and pepper

Sassafras root

Directions

After a successful early spring hunt for the elusive woodland morel mushroom, slice lengthwise and wash clean. Pat dry.

Wet both halves in water or egg bath and dredge through flour.

Fry and turn morel in hot peanut oil until desired crispness. Drain on paper towel. Add salt and pepper to taste.

This spring tradition combines well with a spring tonic of sassafras root tea.



My Special Cheesy Seasoned Broccoli

4-5 servings

Ingredients

10 oz or larger bag broccoli (I use Birdseye Baby Broccoli florets - 12 oz bag)

2 bags any cheese, shredded

15 oz or larger Tostitos cheese salsa

1 stick butter

Spray butter (optional)

1 pack Wiley's Green seasoning

Poultry seasoning, to taste

A dash of black pepper

Onion powder, to taste

Garlic powder, to taste

Any other seasoning you'd like

Directions

Steam broccoli (follow directions on bag). Drain in a colander/strainer, then put it in a 9x13 inch baking dish. Spray butter all over the broccoli and set aside.

In a small pot or bowl, melt 1 stick of butter, 1 bag shredded cheese, jar of cheese salsa and all other seasonings either in microwave or by using the stove.

Pour sauce onto buttered broccoli. Gently fold to mix. Add 2nd bag of cheese to top of broccoli. Melt in oven (or toaster oven) for 5-10 minutes or until brown at 350 degrees. Best if served hot or warm. Enjoy!



From the kitchen of:

Nicole Griffin
Paint Line 1 Technician
Canton Vehicle Assembly Plant

"I like this recipe because it's something I just put together. Also, I can make it into an entree by adding some grilled chicken."



Pecan Crumble Sweet Potato Casserole

12 servings



From the kitchen of:

Rhonda Grant
VQ Technician
Decherd Powertrain Plant

"This casserole is always a family favorite!"

Ingredients

5 lbs sweet potatoes

1/2 cup butter, divided

1 cup coarsely crushed graham crackers

1 cup coarsely chopped pecan halves

1/2 cup packed brown sugar

1 tsp ground cinnamon

1/2 tsp salt

1/4 tsp ground black pepper

Directions

Preheat oven to 350 degrees. Peel the sweet potatoes and cut into 2 inch pieces.

Bring large pot of water to a boil. Cook sweet potatoes 10-12 minutes or until very tender. Drain.

Meanwhile, melt 5 tbsp of the butter. Combine melted butter, graham crackers, pecans, brown sugar and cinnamon in small bowl and set aside.

Mash sweet potatoes with remaining 3 tbsp of butter, salt and black pepper. Spoon sweet potato mixture into a casserole dish. Top evenly with pecan mixture.

Bake for 20-25 minutes or until topping is golden brown.



Pinto Beans with Ham Hocks

4 servings

Ingredients

1 tsp salt

1 tsp pepper

1/2 onion

1 ham hock

6 cups pinto beans

Directions

Wash off the ham hock.

To a pot, add ham hock, 6 cups of water, 6 cups of beans, salt, pepper and onion. Heat the stove to medium high and let cook.

When the water boils, turn the stove off.

Put pinto beans in a bowl and enjoy!

If you want to spice it up, add hot sauce, some hot water and cornbread. You could also add chow chow on top or on side.



From the kitchen of:

Michael Trudeau
Material Handling Forklift Operator
Smyrna Vehicle Assembly Plant
(and girlfriend, Desiree, pictured above)

"She cooks this with love!"



Pocketknife Coleslaw

12 servings

Ingredients

1 bag coleslaw mix

1 large bell pepper

2 tomatoes

1 onion, chopped

2 cups mayonnaise

1 tsp salt

2 tbsp horseradish

2 tbsp mustard

1 tbsp sugar

1/3 cup white vinegar

1/2 tsp cayenne

1/2 tsp pepper

Directions

Cut green pepper and tomatoes into 1/4 in pieces. Add coleslaw mix.

Combine mayonnaise, horseradish, mustard, sugar, vinegar, cayenne, salt and pepper.

Add dressing to coleslaw mixture to taste.

Enjoy!

From the kitchen of:

Michelle Mix
PQA Technician
Smyrna Vehicle Assembly Plant

"Everyone loves it! Not your traditional coleslaw."



Spanish Rice

4 servings

Ingredients

- 3 tbsp vegetable oil
- 1 cup uncooked long grain white rice
- 1 tsp garlic salt
- 1/2 tsp ground cumin
- 1 1/2 tsp taco seasoning
- 1/4 cup onion, diced
- 1/2 cup tomato sauce
- 2 cups chicken broth

Directions

Heat oil in large pan over medium heat. Add onion and cook until onion becomes translucent.

Add rice, stirring constantly until rice becomes golden and slightly puffed.

Sprinkle rice with salt, cumin and taco seasoning. Stir in tomato sauce and chicken broth. Bring to boil. Reduce heat to low. Cover and simmer for 20-25 minutes. Do not disturb rice during this time.

Fluff with fork before serving.

From the kitchen of:

Oscar Sanders
PQA Technician
Smyrna Vehicle Assembly Plant

"If you've been looking for a really good Spanish rice recipe, your search is over! We love this one because it comes out perfect every time."



Stuffed Bell Peppers

3-5 servings

Ingredients

3 large bell peppers (1 orange, 1 yellow, 1 green)

1 pound ground beef

1 cup black beans

3-4 cups garlic cloves, chopped

1 medium red and yellow onion, diced

1 cup roasted corn kernels

1 cup cooked brown rice

1 tsp paprika or smoked paprika

Salt and pepper, to taste

2-3 tbsp fresh chopped cilantro

Salsa, such as El Sol Salsa Original Medium

Goat cheese

Directions

Preheat your oven to 375 degrees. Boil a kettle of water.

Cut the bell peppers into halves. In a large skillet over medium heat, combine ground beef, black beans, garlic, onion, corn, cooked rice, paprika, salt and pepper. Stir well to combine the flavors. Fill the bell peppers with ground beef mixture and top with goat cheese and chopped cilantro.

Pour a small amount of hot boiled water into the bottom of the baking pan, around the peppers, and loosely cover the pan with a foil tent. Bake in a 375 degree oven for about 30-40 minutes, until the peppers are tender. Top each pepper with a spoonful of El Sol Salsa Original Medium. Garnish with a very small amount of cilantro.



From the kitchen of:

Ashley Ash
Paint Line 1 Technician
Canton Vehicle Assembly Plant

"Honestly, I never liked bell peppers until I cooked this dish. The taste of the bell peppers completely blends in with the other ingredients. Now, it is a special request with my family. They love it!"



Sweet Potato Casserole

8-10 servings

Ingredients

2 24-oz cans yams
1 cup crushed pineapple
1 cup light brown sugar
3 tbsp flour
1 1/2 tsp cinnamon
1/2 tsp nutmeg
1/4 tsp salt
1/2 cup unsalted butter, melted
1/4 cup chopped pecans
1/4 cup dried cranberries
3 cups marshmallows

Directions

Preheat oven to 350 degrees. Spray large baking dish with cooking spray.

Drain yams. Place in stand mixer bowl and add sugar, flour, pineapple and spices. Mix on medium-low speed.

While they mix, slowly pour in butter until no lumps of yams are present.

Mix in pecans and dried cranberries to the yam batter.

Pour into baking dish and top with marshmallows.

Bake at 350 degrees for 30 minutes or until the tops of the marshmallows are brown.

From the kitchen of:

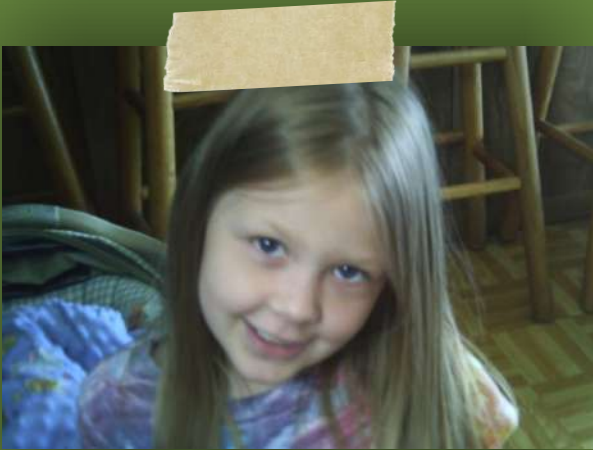
Tina Biddle
VQ Quality Production Associate
Decherd Powertrain Plant

"My mom always makes this just for me!"



Sweet Potato Casserole

8-10 servings



From the kitchen of:

Elizabeth Bell
Paint 2 Lead Technician
Smyrna Vehicle Assembly Plant
(and daughter, MaKayla, pictured left)

"I took a close family recipe and made it my own!"

Ingredients

3 cups mashed sweet potatoes

1 1/2 cup sugar

1 cup brown sugar

1/2 cup butter

2 eggs

1 can sweet condensed milk

1 tsp vanilla

1 tsp cinnamon

TOPPING:

1 cup crushed corn flakes

1 cup pecans

1 cup brown sugar

1 stick butter

Directions

Combine potatoes, sugar and melted butter. Beat eggs and add to mixture along with the remaining ingredients. Blend well.

Place in casserole dish and bake at 350 degrees for 45 minutes.

For the topping, crush corn flakes and chop nuts. Place in bowl and add brown sugar. Mix together. Spread over your casserole, then pour melted butter over your topping.

Bake until lightly golden brown.





Desserts

DESSERTS

\$250 Chocolate Chip Cookies

110 servings

Ingredients

2 cups butter (softened)
2 cups sugar
2 cups brown sugar
4 eggs
2 tsp vanilla
1 tsp salt
2 tsp baking powder
2 tsp baking soda
4 cups flour (plain)
5 cups oatmeal (put oatmeal in
blender 1 cup at a time until it turns
into powder)
24 oz chocolate chips or butterscotch

Directions

Cream together butter, sugar and brown sugar.
Add eggs and vanilla.
Mix together salt, baking powder, baking soda, flour and oatmeal.
Add dry ingredients to cream mixture. Then, add chocolate chips or butterscotch.
Make golf ball sized balls out of the mix.
Place 2 inches apart on a cookie sheet.
Bake at 375 degrees for 6 minutes (cookies will look like they are not done).
Enjoy!

From the kitchen of:

Betty Ritter
PQA Ves-E
Smyrna Vehicle Assembly Plant

"This is a favorite of my friends and family!"



DESSERTS

3 Ingredient Peanut Butter Cookies

12 servings



Ingredients

1 cup peanut butter

1 cup sugar

1 large egg

Directions

Preheat oven to 350 degrees.

Mix all three ingredients in a medium bowl until combined.

Drop cookies on a greased cookie sheet.

Bake for about 6 minutes. Then, remove and press down with a fork.

Continue to bake until done (about 12-15 minutes total).

From the kitchen of:

Jessica McKercher
APW Engineer
Canton Vehicle Assembly Plant

"You know after dinner when you want something sweet but have nothing you want to snack on? I found these simple and amazing cookies that do just the trick!"



DESSERTS

Apple Caramel Dump Cake

12 servings



From the kitchen of:

Brandi Mattingly
SCM Inventory Control Manager
Canton Vehicle Assembly Plant

"It tastes like the holidays!"

Ingredients

3 20-oz cans apple pie filling

1/2 bag caramel baking bits

1 box yellow cake mix

1 stick melted butter

Directions

Preheat oven to 350 degrees.

Spread apple filling into greased 9x13 pan.

Sprinkle about 1/2 bag (or more to your liking) of caramel bits evenly across pie filling.

Spread dry cake mix evenly over entire dish.

Drizzle melted butter evenly across dish.

Bake for approximately 35-40 minutes.

Enjoy with vanilla ice cream for a real treat!



DESSERTS

Apple Crisp

8 servings

Ingredients

8 apples, peeled and sliced with a squeeze of lemon juice (your choice apple because the sugar will make them sweet)

1/4 cup granulated sugar

1/4 cup brown sugar

2 tsp cinnamon

TOPPING:

1 cup oats

3/4 cup brown sugar

3/4 cup flour

1 stick cold butter

Directions

Preheat oven to 375 degrees.

Peel apples, slice thin and top with a squeeze of lemon juice. Then, toss with the granulated sugar, brown sugar and cinnamon.

Put in a greased baking dish.

Next, make your topping by mixing oats, brown sugar and flour. Then, dice up butter into small chunks and mix together (easier with your hands) until it is crumbled.

Put topping on top of apples.

Cover with foil and bake for 50 minutes.

It should be nice and bubbly. Serve with vanilla ice cream and caramel if you want. It is so good!

From the kitchen of:

Arthur Snyder
Stamping Lead Technician
Smyrna Vehicle Assembly Plant

"Born and raised in Rochester, NY, I grew up surrounded by apple orchards, so I ate a lot of apples. This is my favorite way to enjoy them!"



DESSERTS

Aunt Sam's Banana Pudding

8-10 servings

From the kitchen of:

Elizabeth Bell
Paint 2 Lead Technician
Smyrna Vehicle Assembly Plant
(and her Aunt Sam, pictured to the right)

"My uncle was a diabetic and couldn't have sweets anymore, so my Aunt Sam came up with this recipe so he could still have his favorite dessert!"



Ingredients

8 oz sour cream

8 oz Cool Whip

1 1/2 box Nilla Wafers

2 boxes vanilla instant pudding

3 1/2 cups milk

4 bananas

Directions

Mix pudding and milk. Stir 2-3 minutes.

Add sour cream, then Cool Whip.

Layer bottom of pan with Nilla Wafers, bananas then pudding mix. Repeat. Top layer should be pudding mix.

Refrigerate overnight before serving.



DESSERTS

Banana Pudding

Serves 6-8



From the kitchen of:

Daniel Scroggins
Yates Machining Cleaner
Decherd Powertrain Plant

"My grandmother would make the best banana pudding, and this is the closest recipe I've found."

Ingredients

- 1 5-oz package instant vanilla pudding mix
- 2 cups cold milk
- 1 14-oz can sweetened condensed milk
- 1 tbsp vanilla extract
- 1 12-oz container frozen whipped topping, thawed
- 1 16-oz package Nilla Wafers
- 14 bananas, sliced

Directions

In a large mixing bowl, beat pudding mix and milk for 2 minutes.

Blend in condensed milk until smooth.

Stir in vanilla and fold in whipped topping.

Layer Nilla Wafers, bananas and pudding mixture in a glass serving bowl.

Chill until serving.



DESSERTS

Best Banana Pudding

8 servings

From the kitchen of:

Kristy Carrier
BCR Technician
Smyrna Vehicle Assembly Plant

"This recipe reminds me of holidays, and it is extra yummy!"



Ingredients

- 60 to 70 Nilla Wafers
- 1 cup granulated sugar
- 3 tbsp cornstarch
- 1/4 tsp salt
- 2 12-oz cans Nestlé Carnation evaporated milk
- 2 large eggs, lightly beaten
- 3 tbsp butter, cut into pieces
- 1 1/2 tsp vanilla extract
- 5 ripe but firm bananas, cut into 1/4-inch slices
- 1 8-oz container frozen whipped topping, thawed

Directions

Line bottom and sides of 2 1/2-quart glass bowl with about 40 Nilla Wafers.

Combine sugar, cornstarch and salt in medium saucepan. Gradually stir in evaporated milk to dissolve cornstarch. Whisk in eggs. Add butter. Cook over medium heat, stirring constantly, until the mixture begins to thicken. Reduce heat to low. Bring to a simmer and cook for 1 minute, stirring constantly. Remove from heat. Stir in vanilla extract. Let cool slightly.

Pour half of pudding over Nilla Wafers. Top with half of bananas. Layer remaining Nilla Wafers over bananas. Combine remaining pudding and bananas. Spoon over Nilla Wafers.

Refrigerate for at least 4 hours.

Top with whipped topping and serve.



DESSERTS

Best Chocolate Chip Cookies

24 servings



From the kitchen of:

Emily Green
Machining Supervisor
Decherd Powertrain Plant

"My favorite food is cookies, especially chocolate chip! I make these when I'm not having the best day or when I'm just really craving cookies!"

Ingredients

1 stick of room temperature salted butter

1/2 cup firmly packed dark brown sugar
(light works as well)

6 tbsp white sugar

1 large egg

1 tsp vanilla

1.5 cups all-purpose flour

1 tsp baking soda

1 tsp sea salt
(can sprinkle more on top of the cookies once they come out of the oven as well)

As many chocolate chips as you want
(I normally use around 1 to 1 1/2 cups)

Directions

Cream butter and sugars together with a hand mixer or stand mixer. Add in egg and vanilla.

In a separate bowl, sift flour, baking soda and salt (I use a strainer for this).

Slowly add flour mixture to wet mixture. Combine until well mixed, but careful not to overmix. Add in chocolate chips.

Place in refrigerator for at least an hour. This keeps the cookies thick.

Preheat oven to 350 degrees and bake 12-14 minutes. Add extra time if needed.

Top with extra sea salt and enjoy!



DESSERTS

Brown Sugar Cake

6-8 servings

Ingredients

- 1 box yellow cake mix
- 1 3.4-oz box instant vanilla pudding
- 1 cup warm water
- 4 large eggs
- 1 cup oil
- 1 cup brown sugar (I use dark brown sugar)

Note: I will typically add a small amount of cinnamon to the batter. I always add almond extract (no exact science here) and/or some vanilla extract. Simply following the instructions will produce amazing results, but feel free to experiment once you get the basics.

Directions

Beat together all ingredients. Then, add 1 cup of brown sugar to the mix. Minimize beating to reduce air in the batter. I typically mix by hand; however, using a mixer is fine for a lighter consistency.

Spray inside of bundt pan with butter flavored cooking spray, making sure to coat all surfaces.

Sprinkle inside of pan liberally with white sugar, making sure the entire inside area of the bundt pan is completely covered. The white sugar melts during baking and creates the outer crust of the cake.

Pour mix into bundt pan and bake at 350 degrees for 50 minutes. Let it cool for roughly 10 to 15 minutes.

Carefully work around the inside of the pan with a spatula to assist in releasing cake from pan before flipping. There should not be much work to do. At this point, you are just ensuring the cake will release from the pan before flipping so that no crust is lost when you flip the cake.

Enjoy! The cake needs nothing else at this point, except to be shared with your loved ones, compliments of your Nissan family. I hope this recipe stays in your family as it has ours for many generations to come.

From the kitchen of:

Joe Berman
SCM Senior Manager
Smyrna Vehicle Assembly Plant

"This has been a must-have item for our family for as many years as I can remember. Even though the recipe is simple, slight variations in the amount of brown sugar, vanilla extract or even type of pudding can make a difference in the outcome. There is typically a competition between family members to see who can push the limits of the recipe while still achieving the perfect result of crisp sugar crust and just the right amount of internal ingredients to achieve maximum moistness."



DESSERTS

Butter Cake

20 servings

Ingredients

6 whole eggs

3/4 cup sugar

3/4 cup canola oil

8 oz sour cream

1 box Butter Recipe Golden cake mix

Directions

Beat eggs thoroughly

Add sugar, oil and sour cream. Beat well again.

Add cake mix and blend well.

Bake in 2 Teflon-coated loaf pans at 325-350 degrees until firm in center and golden brown on top.

Cool real well and turn onto aluminum foil.

Best if refrigerated. Granny says, "Before I take mine out of the pans, I run the edge of a table knife around the pan. They come out easier if you do this and also hit the pan on the foil one time turned upside down."

Enjoy!

From the kitchen of:

Libby Hassell
Stamping Supervisor
Smyrna Vehicle Assembly Plant

"My granny would make these special butter cakes for me growing up. The whole family loved them. I have taken on the duties of making them for my family since she has passed away. She would be so tickled to know her recipe could become 'famous' at Nissan!"



DESSERTS

Butterfinger Pie

8 servings

Ingredients

6 regular sized Butterfinger candy bars, crushed

8 oz cream cheese, softened

12 oz container of Cool Whip

1 graham cracker pie crust

Directions

Mix 5 of the crushed Butterfinger candy bars with the softened cream cheese.

Then, fold in the Cool Whip.

Put this mixture in the graham cracker pie shell.

Then crush the last Butterfinger candy bar and add to top of pie.

Chill for about 2 hours and serve.

From the kitchen of:

Karen Bradford
PRkO Technician
Decherd Powertrain Plant

"Easy to make and a huge hit at my house! Rich but yummy."



DESSERTS

Caramel Cake

10 servings

From the kitchen of:

Trenesa Harper
Trim Supervisor
Smyrna Vehicle Assembly Plant

"Reminds me of spending quality time in the kitchen with my grandmother."



Ingredients

- 1 box cake mix of choice
- 2 cans Carnation milk
- 1 1/2 cup sugar
- 1 tsp vanilla
- 1 tsp butter

Directions

Follow directions on cake mix.

Mix milk and sugar in a saucepan and cook on low for 2 hours.

Add butter and vanilla and cook for another 10 minutes.

Test icing by dropping a small amount into a clear glass dish. If it forms a ball, it is ready.

Let the icing cool and spread on the cake.

Enjoy!



DESSERTS

Chocolate Pecan Tarts

48 servings

Ingredients

1/2 cup butter, softened

6 oz cream cheese, softened

1/2 cup vegetable shortening

2 cups flour

FILLING:

2 eggs

3/4 cup sugar

3 tbsp cornstarch

1/2 cup melted butter

1 tsp vanilla

2 tbsp light corn syrup

3/4 cup mini semisweet chocolate chips

1/2 cup chopped pecans

Directions

Cream together butter, cream cheese and shortening until smooth.

Add flour and blend well.

Shape dough into 1 inch balls. Place balls in mini muffin tray and press firmly onto bottom and sides of cups.

Prepare chocolate filling by combining eggs, sugar and cornstarch and blend well. Blend in butter, vanilla and corn syrup. Stir in chocolate chips and pecans.

Spoon a tablespoon of filling into each shell.

Bake at 350 degrees for 20 minutes.

Cool on wire rack.

Enjoy!

From the kitchen of:

Stephanie Cruz
Trim Technician
Smyrna Vehicle Assembly Plant

"We have been making these tarts for Christmas for the past 20 years."



DESSERTS

Chocolate Pie

8 servings



Ingredients

3 eggs

3 cups milk

1 1/2 cups sugar

4 tbsp cocoa

8 tbsp flour

1 tsp vanilla

2 tbsp butter

1 pie shell

Directions

Combine cocoa, flour and sugar.

Beat eggs. Add milk and cocoa mixture.

Cook until thick.

Add 1 tsp vanilla and 2 tbsp butter.

Pour into baked pie shell.

Enjoy!

From the kitchen of:

Troy Duke
Stamping Technician
Smyrna Vehicle Assembly Plant

*"This was my grandmother's recipe
from a family cookbook."*



DESSERTS

Cinnamon Cheesecake Squares

20 servings

Ingredients

- 2 tubes crescent rolls
- 2 8-oz blocks of cream cheese
- 1 cup sugar
- 1 tsp vanilla
- 1/4 cup melted butter
- 1 tbsp cinnamon
- 4 tbsp sugar

Directions

Preheat oven to 350 degrees.

Spray 9x13 pan with cooking spray.

Press one can of crescent roll dough to bottom of pan, making sure it reaches the edge of pan and stays together.

Bake first layer until dough is done, about 6-8 minutes.

Combine room temperature cream cheese, sugar and vanilla. Spread evenly over the first layer of crescent rolls.

Roll the other can of crescent roll dough over the mixture, spreading evenly to the edges and seal. Brush top with melted butter.

Mix cinnamon and sugar. Sprinkle mixture on top.

Bake 30 minutes or until done.

Best served chilled so refrigerate for a couple hours after cooking.



From the kitchen of:

Gordon Brown
Body Technician
Smyrna Vehicle Assembly Plant

"It is delicious! A new family favorite."



DESSERTS

Cinnamon Sugar Rolls

10-15 servings

Ingredients

Store-bought pie dough

Softened butter to coat

Cinnamon and sugar (mix your own or store bought premixed)

1-2 eggs

Coarse sugar

Directions

Trim store-bought pie dough into a rectangle.

Spread with softened butter and sprinkle with a mixture of cinnamon and sugar.

Roll into a log, then flatten slightly.

Brush with beaten eggs and sprinkle with coarse sugar.

Bake at 375 degrees for 15 to 20 minutes.

Cool, then slice the log into thin pieces.

Enjoy!

From the kitchen of:

Mike Forth
Paint Technician
Smyrna Vehicle Assembly Plant

"This recipe reminds me of waking up as a child when staying over at my grandparents during the holidays."



Coconut Cream Pie

8 servings

Ingredients

FOR THE CRUST:

34 Nilla Wafers

1/2 cup sweetened shredded coconut

2 tbsp sugar

1 tbsp all-purpose flour

1/4 tsp salt

4 tbsp melted butter

FOR THE FILLING:

3 cups whole milk

5 large egg yolks

5 tbsp cornstarch

1/4 tsp salt

1/2 cup sugar

1/2 sweetened shredded coconut

1/2 tsp vanilla extract

FOR THE TOPPING:

1 1/2 cups heavy cream

3 tbsp sugar

1 tsp vanilla extract

1/4 sweetened shredded coconut, toasted

Directions

FOR THE CRUST:

Adjust oven rack to the middle and heat oven to 325 degrees. In a food processor, add cookies, coconut, sugar, flour and salt. Blend for about 30 seconds. Add melted butter and pulse about 6 pulses. Transfer mixture to 9 inch pie plate. Press crumbs firmly into bottom and up sides of plate. Bake 18 to 22 minutes. Transfer plate to wire rack and let crust cool.

FOR THE FILLING:

Whisk 1/4 cup whole milk, egg yolks, cornstarch and salt together in a large bowl. Bring sugar and remaining 2 3/4 cups whole milk to simmer in large saucepan over medium heat. Slowly whisk half of hot milk mixture into yolk mixture to temper. Return milk-yolk mixture to remaining milk mixture in saucepan. This next step is labor intensive: whisking constantly, cook over medium heat until custard is thickened and 180 degrees (use a quick-read meat thermometer). Remove from heat and stir in coconut and vanilla. Pour filling into cooled crust and spread into even layer. Spray piece of parchment paper with PAM and press flush onto surface of custard to cover completely to prevent a skin from forming. Refrigerate until cold and set for at least 3 hours.

FOR THE TOPPING:

Using stand mixer fitted with whisk attachment, whip cream, sugar and vanilla on medium low speed until foamy, about 1 minute. Increase speed to high and whip until stiff peaks form, about 1 to 3 minutes. Spread whipped cream evenly. Sprinkle coconut over top.



From the kitchen of:

Jessica McKercher
APW Engineer
Canton Vehicle Assembly Plant

"Coconut cream pie has been so commercialized over the years. Most people have only had it one way. It is remarkable to enjoy the classic taste of this pie. I enjoy the light and not too sweet version of this 'custard' pie with coconut in every layer."



DESSERTS

Cowboy Cookies

24 servings



From the kitchen of:

Brandon Evans
TCS-QPM Specialist
Canton Vehicle Assembly Plant

"My favorite bakery went out of business and I couldn't find them. I began trying different recipes until I found one I liked."

Ingredients

- 1 cup soft unsalted butter
- 1 cup packed dark brown sugar
- 1/2 cup granulated sugar
- 1 tsp real vanilla extract
- 2 brown eggs
- 2 1/4 cups Gold Medal all-purpose flour
- 1 tsp baking soda
- 1 tsp salt
- 1 cup chocolate chips
- 1 cup shredded unsweetened coconut
- 1 cup chopped pecans
- 1 cup peanut butter chips

Directions

Preheat oven to 350 degrees (preferably convection oven).

Use hand mixer to mix butter, brown sugar, granulated sugar, vanilla extract, flour, eggs, baking soda and salt, until blended.

Next, add chocolate chips, pecans, coconut and peanut butter chips. Mix until blended but don't over mix. Cover and let mixture sit on countertop for about 10 minutes.

Roll 2-3 tbsp (depending on how large you like your cookies) of dough in the palm of your hand into balls and place them evenly spaced on your prepared non-stick cookie sheets. Slightly press down on cookie dough ball.

Bake for approximately 10-12 minutes. Take them out when they are just barely starting to turn brown (cooking time may vary depending on type of oven).

Let them sit on the baking pan for 2 minutes before removing to cooling rack.



DESSERTS

Cowboy Cookies

24 servings

Ingredients

3 cups all-purpose flour
1 tbsp baking powder
1 tbsp baking soda
1 tbsp cinnamon
1 tbsp vanilla extract
3 sticks butter, room temperature
1 1/2 cups sugar
1 1/2 cups packed light brown sugar
3 eggs
3 cups semi-sweet chocolate chips
3 cups steel-cut oats (or old-fashioned)
2 cups sweetened flake coconut
2 cups chopped pecans

Directions

Preheat oven to 350 degrees.

In a medium bowl, mix together flour, baking powder, baking soda, cinnamon and salt.

In a separate large bowl, beat butter with a mixer until creamy. Gradually beat in both sugars and mix. Add in eggs one at a time, beating after addition. Mix in vanilla. Add flour mixture and beat on low till combined.

Stir in chocolate chips, oats, coconut and pecans.

Drop dough onto a ungreased or silicone baking sheet.

Bake 7 minutes and rotate pan. Bake 7 more minutes.

Remove from oven and leave cookies on pan to finish baking for about 10 minutes. Remove and let cool.



From the kitchen of:

Jessica McKercher
APW Engineer
Canton Vehicle Assembly Plant

"Cowboy cookies were always my favorite growing up, but many people consider a cowboy cookie to just be an oatmeal cookie with chocolate chips. Well, this one is more than that! I found this recipe from Cook's Country as the winning First Lady Laura Bush cookie recipe."



DESSERTS

Creamy Banana Pudding

18-20 servings

Ingredients

- 1 can fat-free Eagle brand milk
- 1 1/2 cups cold water
- 1 4-serving package instant vanilla flavor pudding
- 2 cups light Cool Whip
- 1 package Vanilla Wafers
- 3 medium bananas

Directions

- In a large bowl, combine milk and water.
- Add pudding mix and beat well.
- Chill for 5 minutes.
- Fold in Cool Whip.
- Spoon 1 cup of pudding mixture into 2 1/2 qt glass serving bowl.
- Top with 1/2 each of wafers, bananas and pudding.
- Repeat layers twice, ending with pudding.
- Chill.

From the kitchen of:

Betty Ritter
PQA Ves-E
Smyrna Vehicle Assembly Plant

"This recipe is a family and friends favorite!"



DESSERTS

Crunchy Toffee Buckeyes

6 servings



From the kitchen of:

Mary Dew
Stamping Technician
Smyrna Vehicle Assembly Plant

"This is a family favorite!"

Ingredients

1 cup creamy peanut butter

1 tsp vanilla

Pinch of kosher salt

1 cup confectioner's sugar

3/4 cup toffee bits

12 oz semi-sweet chocolate, melted

Directions

Mix all ingredients together, except for the chocolate chips.

Roll into 1 inch balls, place on a cookie sheet and insert a toothpick into the center.

Freeze for 1 hour.

Melt the chocolate chips in the microwave for 30 second intervals until fully melted.

Then, dip the balls halfway into the chocolate. Scrape off excess, then place back on cookie sheet and put in the refrigerator to set up.

Store in an air tight container in the refrigerator.



DESSERTS

Derrick's Pound Cake

12-15 servings

From the kitchen of:

Derrick Watson
Truck Axel Line Technician
Canton Vehicle Assembly Plant

"The flavor and richness of the cake makes this recipe special to me."



Ingredients

3 1/2 cups sifted cake flour
4 sticks salted butter
3 cups sugar
1 tbsp pure vanilla extract
1 tbsp pure lemon extract
6 large eggs
6 large egg yolks

Directions

Preheat oven to 325 degrees.

Using a large stand mixer, add butter and let cream for 5 minutes until creamy. Then, add the sugar 1 cup at a time on low speed and gradually move speed to medium high and mix for 5 minutes.

In a separate large bowl, use a whisk to mix the 6 whole eggs, 6 egg yolks, vanilla extract and lemon extract.

Pour this egg mixture slowly into the sugar and butter mixture and mix for 1 minute on low speed.

Next, sift the flour 3 times and add 1 large spoon at a time to the egg and sugar mixture on low speed. When all the flour is mixed in, adjust the mixing speed to high and mix for 5 minutes.

Pour batter into a greased and floured bundt pan and bake for 72 minutes or until a toothpick or skewer comes out clean or with a few crumbs on the stick. Please do not over bake this cake.

Enjoy!



DESSERTS

Easy Pecan Pie

6-8 servings



From the kitchen of:

Bridget Leschhorn
VQA Engineer
Canton Vehicle Assembly Plant

"This recipe is easy and fast. It makes the perfect holiday pie!"

Ingredients

- 1 cup sugar
- 1 1/2 cups corn syrup
- 4 eggs
- 1/4 cup butter
- 1 1/2 tsp vanilla
- 1 1/2 cups pecans
- 1 unbaked deep-dish pie shell

Directions

Preheat oven to 350 degrees.

In a saucepan, boil sugar and corn syrup together for 2 to 3 minutes. Set aside to cool slightly.

In a large bowl, beat eggs and pour the syrup mixture into the eggs very slowly, stirring constantly.

Stir in butter, vanilla and pecans and pour into crust.

Bake at 350 degrees oven about 45 to 60 minutes or until set.

Enjoy!



DESSERTS

Fried Oreos

8-10 servings

Ingredients

1 package Oreos

1/4 cup confectioner's sugar

BATTER:

1 cup pancake mix

2/3 cup milk

1 egg

1 1/2 tsp vegetable oil

Dash of ground cinnamon (optional)

Directions

Heat deep fryer to 325 degrees.

In a separate bowl, combine and whisk the ingredients for the batter together.

Flip several Oreos in the batter until fully coated.

Place in fryer for about 1 minute per side.

Remove cookies from oil and place on a paper towel to drain.

Sprinkle a generous amount of confectioner's sugar over the hot cookies.

Enjoy with milk!

From the kitchen of:

Josh Hern
Paint Maintenance Technician
Canton Vehicle Assembly Plant

"This recipe brings together some delicious southern roots in joining deep fried dishes and America's Favorite Cookie."



DESSERTS

Fried Pie Crust

12 servings

From the kitchen of:

Betty Ritter
PQA Ves-E
Smyrna Vehicle Assembly Plant

"This recipe is a family and friends favorite!"



Ingredients

- 1 cup self-rising flour
- 1 cup plain flour
- 1/2 cup buttermilk
- 1 stick margarine (regular, not whipped)

Directions

- Melt margarine and mix all ingredients until well blended.
- Roll out using a mixture of both flours.
- Cut out crust using any size cutter you want.
- Using a pastry brush, brush rim of crust lightly with water.
- Fold over preferred pie filling and crimp using small fork lines.
- Fry in oil about 1/2-3/4 inches deep in skillet on medium heat (if they are browning too fast, turn heat down). Turn when brown on one side.

Enjoy!



DESSERTS

Holiday Sugar Cookies

24 servings



From the kitchen of:

Randy Logan
Line 1 Trim Technician
Smyrna Vehicle Assembly Plant

"My kids love making and decorating cookies around the holidays as a family."

Ingredients

- 1 cup cold unsalted butter
- 1 cup granulated sugar
- 2 large eggs
- 2 tsp vanilla bean paste
(vanilla extract can be substituted)
- 3-4 cups all-purpose flour
(will vary from kitchen to kitchen)
- 1/2 cup cornstarch
- 1/2 tsp kosher salt

Directions

Line baking sheets with parchment paper and set aside.

To the bowl of a stand mixer, add butter and sugar and cream on medium speed until smooth and well combined. Mix in the eggs one at a time until combined. Add vanilla and mix.

To a mixing bowl, add dry ingredients (flour, cornstarch and salt), and whisk to combine.

Add the flour mixture, starting with 3 cups, and mix on medium low speed. Let mix for 3-5 minutes, and you'll see the dough go from a crumbly mess to pulling itself into a ball that pulls away from the sides of the mixing bowl.

Turn out the dough onto a work surface and roll dough to a thickness of about 1/4 inch. Flouring the work surface and rolling pin is helpful, as is rolling dough out between 2 pieces of wax or parchment paper.

Cut into shapes and place cut out dough pieces on prepared baking sheets. Refrigerate for 15 minutes.

While dough is chilling, preheat oven to 375 degrees. Bake cookies for 9-11 minutes, or until edges appear set. Cookies won't be golden on the top.

Remove from oven and let cookies sit on baking sheet for 2-3 minutes. Then, transfer to a wire cooling rack and cool completely. Decorate if desired.



DESSERTS

Homemade Brown Sugar Cinnamon Poptarts

9 servings



From the kitchen of:

Meagan Hoffman
Purchasing Buyer
Smyrna Vehicle Assembly Plant

"This was a fun 'challenge' over quarantine and tasted like the poptarts I enjoyed growing up, but better!"

Ingredients

PASTRY:

2 1/2 cups all-purpose flour (scoop & leveled)

1 1/4 tsp salt

6 tbsp unsalted butter, chilled and cubed

3/4 cup vegetable shortening, chilled

1/2 cup ice water

FILLING:

1/2 cup packed dark or light brown sugar

2 tsp ground cinnamon

1 tbsp all-purpose flour

EGG WASH:

1 large egg mixed with 2 tsp milk

GLAZE:

3/4 cup confectioner's sugar, sifted

1 tbsp milk, plus more as needed

1/2 tsp ground cinnamon

1/4 teaspoon pure vanilla extract

Directions

FOR THE PASTRY:

First, mix the flour and salt together in a large bowl. Add cold unsalted butter and shortening. Using a pastry cutter or two forks, cut the butter and shortening until the mixture resembles coarse meal (pea-sized crumbles with a few larger bits of fat is okay). Measure 1/2 cup of water in a glass. Add ice. Stir it around. Slowly drizzle in the very cold water 1 tbsp at a time, stirring with a large spatula after every tbsp of water that you add. Do not add any more water than you need to. Stop adding water when the dough begins to clump. Roll out the dough on a floured work surface. The dough should come together easily and should not feel overly sticky. Form the dough into a ball. Divide in half. Flatten each half into 1-inch thick discs using your hands. Wrap each tightly in plastic wrap. Refrigerate for at least 2 hours (or up to 5 days or in the freezer for up to 3 months).

ASSEMBLE THE POPTARTS:

Remove 1 chilled dough disc from the refrigerator and allow it to sit at room temperature for 15 minutes. This will help make the dough easier to roll and work with. Keep the other disc in the refrigerator. After 15 minutes, place disc onto a lightly floured work surface, and roll it into a rectangle about 1/8 inch thick and 9-12 inches in size. Trim the sides as needed. Always be gentle with your pastry dough. You don't want it to tear. Cut each piece of dough into thirds and each third into thirds again. You will end up with 9 rectangles, each measuring 3-4 inches. Use a ruler to help make this process easier and more accurate. Place each of the 9 rectangles onto a baking sheet lined with parchment paper or a silicone baking mat.

(continued on next page)



Homemade Brown Sugar Cinnamon Poptarts

(continued from previous page)

Directions

The pop tarts will not spread in the oven much, so you may place them relatively near one another. Place the baking sheet in the fridge. Roll second disc out into a rectangle and cut into 9 even rectangles like you did with the first half of the dough. These nine rectangles will be the tops of your homemade pop tarts. Place the baking sheet into the refrigerator as you make the brown sugar cinnamon filling.

FOR THE FILLING:

Mix the brown sugar, cinnamon and flour together in a small bowl. Set aside. Remove 1 baking sheet of rectangles from the refrigerator. Brush egg wash over the entire surface of each rectangle. These will be the bottoms of your pop tarts and the egg wash will help glue the lid on. Place a heaping tbsp of the prepared brown sugar filling into the center of each rectangle and spread it around, leaving around 1/4 inch of space on the edges. Brush the second baking sheet of rectangles with egg wash, then place each rectangle on top of the filling-topped rectangles, egg wash side down. Use your fingertips to press firmly around the pocket of filling, sealing the dough well on all sides. Poke holes in the tops of each filled pastry to allow the steam to escape. This helps get your pop tart pastry nice and flaky. I used a toothpick to poke 8 holes in each. Seal the edges by crimping with a fork to prevent the sides from opening as the pop tarts bake. Refrigerate the filled pop tarts uncovered for at least 20 minutes and up to 1 hour. This chilling let the pop tarts rest before baking. It also firms up the pastry, since it has been out at room temperature for so long at this point.

Preheat oven to 350 degrees. Once unbaked pop tarts have chilled for 20 minutes, remove from the refrigerator and brush the tops with the remaining egg wash. This egg wash will give your pastry that beautiful golden sheen. Bake for about 22-28 minutes or until they're golden brown, rotating the pan halfway through baking. Let the baked pop tarts cool on the pan for about 5 minutes, then transfer to a wire rack to cool completely before glazing.

FOR THE GLAZE:

Whisk all of the glaze ingredients together in a medium bowl until it reaches a spreading consistency. You want a thick glaze, but not too thick that it is hard to spread. Add another tsp or two of milk if needed. Use a spoon or knife to glaze each pop tart. The glaze will slightly harden in about an hour, if you prefer to wait that long. Store pop tarts in an airtight container at room temperature for 3 days or in the refrigerator for 6 days. To reheat, bake in a 350 degree oven for 10 minutes.

DESSERT

Honey Bun Cake

20 servings

Ingredients

1 box yellow cake mix

3/4 cup oil

1/2 cup sugar

3 tsp cinnamon

2 cup powder sugar

3 or 4 tbsp milk

1 tsp vanilla

Directions

Mix cake mix, eggs, oil and sugar.

Pour half of batter in a 9x13 pan.

Combine brown sugar and cinnamon.

Sprinkle half of this mixture over cake batter.

Pour in remaining cake mix and top with remaining cinnamon mix.

Bake at 300 degrees for 50 to 60 minutes.

Mix powdered sugar, milk and vanilla. Pour over hot cake.

Let cool before serving.

From the kitchen of:

Barry Huntzinger
Fascia Paint Line 2 Maintenance Technician
Smyrna Vehicle Assembly Plant

"This recipe is from Mama Huntzinger. It is one of my favorite deserts my mom makes!"



DESSERTS

Jaxon's Famous Molten Lava Cake

8 servings

Ingredients

CAKE:

1 box Betty Crocker super moist triple chocolate fudge cake mix

1 1/4 cups milk

1/2 cup vegetable oil

3 eggs

TOPPING:

1 4-serving box instant chocolate pudding and pie filling mix

2 cups milk

1 12-oz bag milk chocolate chips (or about 2 cups)

Directions

Spray 6 quart slow cooker with cooking spray. In a large bowl, beat cake ingredients with electric mixer as directed on cake mix box.

Pour into slow cooker. In medium bowl, beat pudding mix and 2 cups milk with a whisk as directed on box.

Pour into slow cooker over cake batter. Do not mix. Sprinkle chocolate chips over top.

Cover and cook on low heat setting for 2 hours and 30 minutes to 3 hours or until cake is set and pudding is beginning to bubble out of cake.



From the kitchen of:

Brian Benson
Assembly Technician
Decherd Powertrain Plant
(and son, Jaxon, pictured above)

"Watching our little boy work in the kitchen is so special. He loves to be a helper!"



Jeff's Double Layer Pumpkin Pie

6-8 servings

Ingredients

- 4 oz cream cheese, softened
- 1 tbsp milk
- 1 1/2 cups thawed Cool Whip
- 1 6-oz graham cracker crust
- 1/2 tsp ground ginger
- 1 cup milk
- 2 4-serving packaged Jell-O vanilla flavor instant pudding
- 1 tbsp sugar
- 1 16-oz can of solid packed pumpkin
- 1 tsp ground cinnamon
- 1/4 tsp fresh ground cloves

Directions

In a large bowl, mix cream cheese, 1 tbsp milk and sugar with wire whisk until smooth. Gently fold in Cool Whip. Spread on bottom of crust.

Pour 1 cup milk into bowl. Add pudding mix. Beat with wire whisk until well blended, about 1 to 2 minutes (mixture will be thick).

Whisk in pumpkin and spices, mix well. Spread over cream cheese layer.

Refrigerate at least 3 hours.

Garnish with additional Cool Whip, nuts and cinnamon, if desired.

From the kitchen of:

Jeff Brown
Supply Chain Analyst
Smyrna Vehicle Assembly Plant

"My grandmother made this specifically for me each Thanksgiving held at her house."



DESSERTS

Magnolia Table Chocolate Chip Cookies

36 servings



From the kitchen of:

Jeff Younginer
Vice President of Manufacturing
Smyrna Vehicle Assembly Plant

"This is a family favorite out of Joanna Gaines' cookbook."

Ingredients

2 1/2 cups all purpose flour

1 heaping tsp baking soda

1/2 tsp sea salt

8 tbsp (1 stick) unsalted butter,
at room temperature

2 cups packed light brown sugar

2 large eggs

1 1/2 tsp vanilla extract

2 cups semi-sweet chocolate chips

Directions

Arrange a rack in the center of the oven and heat to 350 degrees. Line a baking sheet with parchment paper.

Place the flour, baking soda and salt together in a medium bowl and set aside.

Place the butter and sugar in a stand mixer fitted with the paddle attachment. (Alternatively, use an electric hand mixer and large bowl.) Beat on medium-high speed until light and fluffy, 2 to 3 minutes. Add the eggs and beat until blended. Add the vanilla and beat until blended.

Turn the mixer off and add the flour mixture. Mix on medium speed just until the flour is mixed in. Then, turn the mixer to high speed for a few seconds to pull the dough together. It will be chunky. Add the chocolate chips and beat on high speed to thoroughly and quickly mix in the chips, about 5-10 seconds.

Drop the dough by large spoonfuls onto the prepared baking sheet. Don't flatten them. Bake until lightly browned on top, 11 to 13 minutes. Cool on the baking sheet for 1 minute. Then transfer the cookies to a cooling rack to cool completely. Repeat with the remaining dough. Store the cookies in a tightly covered container at room temperature for up to 3 days.

Note: Don't cook multiple layers of baking sheets in the oven at once. I did this the first time I cooked them and the bottoms didn't get done on the top baking sheet.



DESSERTS

Mocha Brownie Madness

18-24 servings

Ingredients

BROWNIE:

1/2 cup butter flavor shortening

1/2 cup unsalted butter

1 cup cocoa

2 cups sugar

1 tbsp hot water

4 tsp instant coffee

4 eggs

2 tsp vanilla extract

1 cup flour

1/2 tsp salt

1/4 tsp baking powder

1/4 tsp baking soda

1 cup toasted chopped pecans

FROSTING:

1/2 cup unsalted butter, softened

1 tsp vanilla extract

2 cups sifted powdered sugar

1 1/2 tbsp milk

2-3 tsp instant coffee, depending on coffee flavor desired

1/4 cup cocoa

Directions

BROWNIE:

Preheat oven to 350 degrees. Grease bottom and sides of 9x13 inch pan.

In medium bowl, combine flour, salt, baking powder and baking soda and set aside.

Melt shortening and butter over low heat or in the microwave. Pour into electric mixer bowl. Add cocoa and sugar, blend well.

Dissolve 4 tsp instant coffee into 1 tbsp hot water and pour into mixer bowl. Stir in vanilla extract. Add eggs, one at a time, and beat well after each addition. Add dry ingredients to mixer bowl and blend well. Stir in pecans.

Pour mixture into prepared pan and bake 25-30 minutes until cake tester comes out clean. Cool completely before frosting.

FROSTING:

In electric mixing bowl, cream butter and vanilla extract. Gradually add powdered sugar and cocoa and mix on medium speed. Dissolve 2-3 tsp instant coffee in milk and add to mixture. Beat on high until light and fluffy.

Note: For the vanilla extract, I use Nielsen-Massey Madagascar Bourbon Pure Vanilla Bean Paste (1 tsp of this = 1 tsp vanilla extract).

From the kitchen of:

Brian Drake
PQE Engineer
Smyrna Vehicle Assembly Plant

"We love both chocolate and coffee - so it's the best of both worlds in a yummy, gooey dessert."



DESSERTS

New York Style Cheesecake with Strawberry Topping

12 servings

Ingredients

CRUST:

1 package graham crackers (I like cinnamon)

1/3 cup granulated or brown sugar

1 stick or 1/2 cup unsalted butter, melted

1 tsp ground cinnamon

1/2 tsp ground nutmeg

1/4 tsp salt (I do not add salt as I use salted butter)

FILLING:

40 oz cream cheese

1/3 cup sour cream

1 1/2 cup granulated sugar

2 tsp lemon juice

2 tsp vanilla extract (can add more if you'd like)

2 egg yolks

6 whole eggs

STRAWBERRY TOPPING:

2 lbs fresh strawberries
(you can use frozen if not in season)

2 tbsp lemon juice

2 tbsp vanilla extract

Pinch salt

3/4 cup granulated sugar

Directions

Preheat oven to 325 degrees. You can either grease the bottom of a 9 or 10 inch springform pan, or place a circular piece of parchment paper on bottom.

FOR CRUST:

Take graham crackers, sugar, nutmeg and cinnamon and blend together until crushed. Slowly mix in melted butter. Press into bottom of springform pan. Distribute evenly. Bake for approximately 11 to 13 minutes. Edges should be brown. Let cool. Preheat oven to 200 degrees.

FOR FILLING:

Blend cream cheese and sour cream until smooth. Add sugar and continue to blend. Slowly add in lemon juice and vanilla extract. Remember to scrape sides and bottom of bowl. You do not want chunks of unblended cream cheese. Add eggs one at a time. Increase mixer speed once all are mostly blended into cream cheese mixture. The longer you beat the mixture, the lighter it will be. It should look fluffy. Pour over crust in springform pan. Place on lower rack in oven. Bake until center reaches 150 degrees. This is approximately 2-3 hours. Remove from oven and increase oven temperature to 500 degrees. Once oven reaches 500 degrees, place cheesecake back in oven on top rack. Bake for approximately 8 minutes to brown the top. Remove and after approximately 5 minutes, run a butter knife around edge of springform pan. Then, chill for 3 hours to room temperature. Then, place in refrigerator and cool several hours, but overnight is ideal.

FOR STRAWBERRY TOPPING:

(This is optional and can be any fruit, caramel, etc.)

Cut strawberries into 1/4 inch slices. Place all ingredients in sauce pan and simmer on medium heat until everything begins to thicken. Stir frequently and when thickens, remove from heat. Let cool down. Do not put on cheesecake until ready to serve.

From the kitchen of:

Claude Booth
Car Floor Line Technician
Smyrna Vehicle Assembly Plant

"This recipe is one I developed over several years. It reminds me of my home, New York, and the various places I could go to treat myself. The biggest thing is I can't eat store bought cheesecake. The flavor and textures are all wrong. I know you'll feel the same once you've tried this recipe!"



No Bake Chocolate Chip Bites

4-6 servings

Ingredients

1 1/2 cup rolled oats

1/2 cup mini chocolate chips

1/2 cup honey

1/2 cup vanilla protein powder

2 tbsp chia seeds

Directions

Combine all ingredients into a mixing bowl and stir well.

Place the bowl (covered with a lid or plastic wrap) in the refrigerator for 20-30 minutes.

Roll into balls and enjoy right away, or store in the refrigerator for later up to 3 days.



From the kitchen of:

Joshua Mullins
PQA Technician
Smyrna Vehicle Assembly Plant

"Our own recipe of our favorite things - oats and chocolate."



DESSERTS

Oreo Freezer Cupcakes

50 servings



From the kitchen of:

Elizabeth Bell
Paint 2 Lead Technician
Smyrna Vehicle Assembly Plant
(with son, JP, pictured above)

"These are wonderful on a hot summer day!"

Ingredients

- 1 bottle chocolate syrup
- 2 package cream cheese, softened
- 16 oz container Cool Whip
- 2 packages Oreo or chocolate creme cookies
- 50 cupcake liners
- 2 cans sweetened condensed milk

Directions

Mix cream cheese well. Add milk and mix. Then, add Cool Whip.

Line muffin pans with liners.

Place 1 whole cookie in the bottom of each paper liner.

Add cream cheese filling to each, then top with crumbled cookies and chocolate sauce.

Place in freezer until firm and keep in freezer until all gone!



Oreo Stuffed Chocolate Chip Cookies

24 servings

Ingredients

- 1 cup (2 sticks) softened butter
- 3/4 cup packed light brown sugar
- 1 cup granulated sugar
- 2 large eggs
- 1 tbsp vanilla extract
- 3 1/2 cups flour
- 1 tsp salt
- 1 tsp baking soda
- 2 cups semi-sweet chocolate chips
- 1 package Double Stuf Oreo cookies

Directions

Preheat oven to 350 degrees. Coat two 12 cup muffin tins with nonstick cooking spray.

In a large mixing bowl, cream butter, brown sugar and granulated sugar together with a mixer until well combined. Beat in eggs and vanilla.

In medium bowl mix the flour, salt and baking soda. Slowly add to wet ingredients along with chocolate chips until just combined.

With cookie scoop, form 48 balls with the dough. Place one ball on top of an Oreo cookie, and another ball on the bottom. Seal edges together by pressing and cupping in hand until a large ball is formed and Oreo cookie is fully enclosed with dough. Place cookie into the muffin tin cups.

Bake cookies for approximately 16 minutes or until golden brown. Let cool for 5 minutes before transferring to cooling rack.

From the kitchen of:

Mary Perry
DCC Analyst
Smyrna Vehicle Assembly Plant

"It is a family favorite that both my family and friends love."



DESSERTS

Pumpkin Bars

15 servings

Ingredients

1 15-oz can of pumpkin

2 eggs

2 cups flour

1 cup sugar

1/2 cup oil

1/4 tsp ground ginger

1/8 tsp ground cloves

1 tsp cinnamon

1 tsp vanilla

1/2 tsp salt

1 tsp baking powder

1/2 tsp baking soda

FROSTING:

4 oz cream cheese

3 tbsp butter softened

1 tsp milk

1 tsp vanilla

1 cup powdered sugar

Directions

Preheat oven to 350 degrees. Grease a 9x13 pan.

On medium speed, mix pumpkin, eggs, oil and vanilla. In a separate bowl, hand mix the other ingredients. Once mixed, slowly on medium speed, mix in the pumpkin mix into your dry ingredient bowl.

Once well mixed together, pour into pan and place in the oven for 30 minutes.

While waiting, make your frosting by mixing cream cheese, butter, milk and vanilla together. Once blended, slowly add the powdered sugar and mix until creamy. If needed to reach the creamy texture, you can add 1 more tsp of milk. Once pumpkin bars are done and cooled down, you can ice and enjoy!



From the kitchen of:

Becky Eberhart
Trim Technician
Smyrna Vehicle Assembly Plant

"Pumpkin Bars are a family favorite. Every year, my family can't wait for me to start making them. The homemade cream cheese icing is a favorite!"



DESSERTS

Red Velvet Cake

12-15 servings



From the kitchen of:

Sheena Evans Derricks
Body Technician
Canton Vehicle Assembly Plant

"It is my favorite cake to bake. Every time I make it, everyone loves it!"

Ingredients

1 box Duncan Hines yellow cake mix

1/2 cup vegetable oil

1 cup of milk

1 tbsp vanilla flavor

1 tbsp chocolate (instant)

4 large eggs

1 box Jell-O vanilla pudding (small)

1 bottle red food coloring

ICING:

1 box powder sugar

1 stick of butter, softened

1 tbsp vanilla flavor

8 oz cream cheese, softened

Chopped pecans (optional)

Directions

Preheat oven to 350 degrees.

FOR CAKE:

Mix everything in a bowl per the instructions. Spray pan with nonstick spray before pouring in batter. Use toothpick to check if cake is ready.

FOR ICING:

Make sure butter and cream cheese is soft before mixing. Mix everything together (pecans are optional). If using pecans, chop them and stir into icing.

Ice cake and enjoy!



DESSERTS

Southside Blueberry Peach Cobbler

10-12 servings

Ingredients

- 1 cup sugar
- 1 cup whole milk
- 1 cup biscuit mix
- 1 stick of salted butter
- 1 tbsp vanilla
- 3 45-oz cans sliced peaches, drained
- 1 quart fresh blueberries

Directions

Preheat oven to 400 degrees. Melt butter in a separate dish and then spread evenly across the bottom of a 9x13 cake pan.

In a bowl, mix sugar, biscuit mix and milk together until smooth. Then, stir in vanilla.

Mix fruit together in a bowl and spread level in the cake pan on top of the butter.

Pour batter over fruit to completely cover, but do not mix or stir into fruit.

Place pan into oven for 40 minutes or until top mixture is golden brown and fruit does not appear runny. Remove from oven and let sit 20 minutes. Enjoy!



From the kitchen of:

Steven Gammey
Supplier Parts Inspection Technician
Smyrna Vehicle Assembly Plant

"This is a special recipe my wife came up with for our wedding anniversary."



DESSERTS

Strawberry Cake

25 servings



From the kitchen of:

Jennifer Foster
Paint Technologist
Smyrna Vehicle Assembly Plant

"My daughter loves strawberry cake! For her baby shower, I made a special one to welcome her first baby and my first grandbaby!"

Ingredients

Fresh strawberries, washed and cut

Strawberry gel

2 boxes Pillsbury white cake mix

Vegetable oil and eggs
(according to cake mix directions)

1 large box of strawberry Jell-O dry mix

1/2 cup sugar

1/2 cup water

4 small or 1 large tube Wilton decorating icing

Cake board

Aluminum foil

Directions

The day before, cut up strawberries and put into red strawberry gel. Refrigerate. Make Pillsbury white cake mix according to instructions. Then, add a large box of strawberry Jell-O dry mix. Bake according to the box's instructions. After cake cools, wrap in foil and put in freezer.

The next day, heat up 1/2 cup of water in microwave and add 1/2 cup of sugar. Stir to dissolve sugar completely. Add a tbsp of the sugar water and tbsp of the strawberry gel to the Wilton decorating icing and whip until smooth. Remove cake layers from freezer. Place one cake layer down on the cake board. Brush cake layer lightly with the sugar water.

On the top edge of bottom cake layer, pipe a bead of frosting around edge to keep strawberry mixture from squeezing out. Spoon strawberry gel mixture on top of bottom layer. Then, place second layer on top. Lightly brush sugar water on top of second layer. Ice cake with whipped frosting. Decorate how you wish!



DESSERTS

Strawberry Delight

12 servings

Ingredients

- 1 tube Pillsbury sugar cookie dough
- 1 large tub Cool Whip
- 2 packs cream cheese
- 1 tub strawberry glaze
- 1 pack strawberries

Directions

Preheat oven to 350. Spray a 9x13 baking pan with nonstick spray.

Open cookie dough and slice it into 1/4 inch thick slices. Place slices evenly along the bottom of the pan. Bake cookie dough to a golden brown. Once cooked, let it cool completely.

While cookie crust is cooling, mix together Cool Whip and cream cheese (an electric mixer will be your best choice). Wash strawberries and cut off the green stem. Slice in half. Once cookie crust is completely cool, spread Cool Whip mixture across the crust. Then, spread the strawberry glaze over the Cool Whip mixture. Top with the strawberries cut side down.

Enjoy! Be sure to keep refrigerated.



From the kitchen of:

Shannon Miller
Assembly Technician
Decherd Powertrain Plant

"It is something that everyone always enjoys."



DESSERTS

Strawberry Lemon Cake

10-12 servings

Ingredients

Cooking spray
4 large eggs, room temperature
1 1/2 cups granulated sugar
1 cup olive oil
1 tsp vanilla extract
½ cup lemon juice
(about 2 lemons freshly squeezed)
1 tbsp lemon zest
1 cup whole milk
2 1/4 cups all purpose flour
1 tsp baking powder
1 tsp baking soda
1 tsp kosher salt
2 cups heavy whipping cream
1/2 cup strawberry jam
2 cups strawberries, sliced

Directions

Preheat your oven to 350 degrees. Grease three 8-inch tins with butter or cooking spray, then sprinkle with flour to cover all sides, shaking off any excess. Cut out three rounds of parchment paper to fit in the bottom of each tin.

In a large mixing bowl, combine the eggs and sugar and use a hand mixer to beat until it has tripled in volume and is pale yellow and thick. Continue blending and gradually add the olive oil. Add the vanilla extract, lemon zest, lemon juice and milk, and mix until smooth. Sift in the flour, baking powder, baking soda and salt. Using a rubber spatula or wooden spoon, gently incorporate into the liquid batter until just combined. Be careful not to overmix.

Evenly divide the batter into the three baking tins. Bake for 20-25 minutes, until cakes are lightly golden and fork comes out clean from the center. Allow cakes to cool into the pan for 10 minutes before transferring to a baking rack to cool completely.

Using a hand mixer, whisk the heavy whipping cream until soft peaks form. Add in the strawberry jam, whisking together until fully incorporated and peaks are stiff. Keep in the fridge until ready to use.

To assemble, start with a bottom layer of cake. Cover top with a generous amount of icing, followed by an even layer of sliced strawberries. Repeat with the remaining layers.

Finish the cake by icing the top and sides with icing, and garnishing the top with remaining strawberries. Store in the fridge until ready to serve.

Enjoy!

From the kitchen of:

Angela Sarpong
Trim Technician
Smyrna Vehicle Assembly Plant

"My grandmother taught me how to make this cake."



DESSERTS

Strawberry Rhubarb Pie

8 servings



Ingredients

2 pie shell crusts
(recommend Betty Crocker add water mix)

2 1/2 cups strawberries, washed and cut in half

2 1/2 cups rhubarb, chopped into pieces the same size as the half-strawberries

1 cup sugar

3 tbsp instant tapioca

1 tbsp flour

1/2 tsp lemon juice

1/2 tsp cinnamon

1 tsp vanilla

3 tbsp butter

Directions

Mix rhubarb, strawberries, sugar, tapioca, flour, lemon juice, cinnamon and vanilla together in a bowl.

Make a pie crust bottom and pour the filling out into it. I recommend the Betty Crocker mixes where you just add water and roll them out rather than making from scratch or buying pre-made. It has the taste/texture of homemade in a much shorter time! Slice butter into small pieces and distribute on top of the strawberry-rhubarb filling.

Put the top crust on in strips to make a weave/lattice and seal the edges.

Bake at 425 degrees for 15 minutes. Turn down to 375 degrees and bake for an additional 45-50 minutes. Filling should be bubbling and crust golden brown.

From the kitchen of:

JS Bolton
Body and Stamping Director
Canton Vehicle Assembly Plant

"This is my mom's favorite recipe. She's very adamant that you must use tapioca rather than cornstarch!"



DESSERTS

Strawberry Shortcake Cobbler

10-12 servings

Ingredients

3 cups self-rising flour

4 tbsp unsalted butter

2 2/3 cups heavy cream

Powdered sugar, as needed
(about 2 cups)

FILLING:

2 lbs strawberries, washed and hulled

1 Granny Smith apple, peeled and shredded

1 cup sugar

1/4 cup cornstarch

1 pinch kosher salt

1 tbsp balsamic vinegar

Directions

Preheat oven to 400 degrees.

To make the strawberry filling, combine all ingredients in a large bowl. Stir to disperse the ingredients evenly, then transfer into a Lodge 12-inch cast iron skillet.

To make the shortcake biscuits, begin by rubbing in your butter into the flour until completely blended. Then, add the heavy cream and mix together with a fork until just combined. Scoop the batter with a cookie scoop, then roll each biscuit into powdered sugar. Place each biscuit on top of the strawberry filling, starting around the edge, working towards the center. Bake for about one hour until the biscuits are puffed up and the filling is bubbling. You can also use a food thermometer to check the doneness. The biscuits need to be close to 200 degrees, while the strawberry filling should be close to 210-215 degrees. Remove cobbler from oven and let sit for at least 30 minutes or more to allow the filling to set.

Serve with your favorite vanilla ice cream or whipped cream. For an added touch, drizzle a little extra balsamic to serve.

From the kitchen of:

Joshua Patterson
Paint Technologist
Smyrna Vehicle Assembly Plant

"This recipe is a family favorite for the holidays!"



DESSERTS

Sun Drop Cake

12 servings

From the kitchen of:

Molly Henley
HR Analyst
Smyrna Vehicle Assembly Plant

"This recipe was a wedding gift from my grandmother. It is a family favorite and a staple for holidays like Easter, Thanksgiving and Christmas!"



Ingredients

CAKE:

- 1 box lemon cake mix
- 1 box lemon instant pudding
- 1 12-oz bottle Sun Drop at room temperature
- 3/4 cup vegetable oil

GLAZE:

- 1 cup powdered sugar
- 2 tbsp milk
- 1 tsp vanilla extract

Directions

Combine all ingredients for the cake mix using an electric mixer.

Bake the cake mix at 375 degrees for 30 minutes.

Combine glaze ingredients together in a small bowl.

Once the cake is out of the oven, drizzle glaze over cake while warm.



DESSERTS

Superfoods Power Bowl

2 servings



Ingredients

BASE:

1 cup frozen mixed berries

1 bunch spinach

1/2 cup coconut milk

1 tbsp sunflower butter or almond butter

1 tsp spirulina powder

1 tsp honey (optional)

TOPPINGS:

1/4 cup fresh blueberries

1/4 cup fresh strawberries, chopped

1/2 banana, sliced

2 tbsp fresh mango

2 tsp hemp seeds

2 tsp granola

Dark chocolate or honey for garnish

Directions

BASE:

Combine all the ingredients in a high-speed blender and puree until smooth.

TOPPINGS:

Pour the smoothie base into a bowl and garnish with blueberries, strawberries, banana, mango, hemp seeds and granola. Add a final touch of dark chocolate or honey and enjoy!

From the kitchen of:

Wilmer Morales
Trim and Chassis Technician
Smyrna Vehicle Assembly Plant
(and wife, Karen Castillo, pictured above)

"It is my own concoction, and my family loves to eat it as breakfast because it is a great healthy source of energy."

