

Kickoff Cookoff Cookbook

Winning Recipes from Participating Companies
(and they're ALL winners!)



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Have you participated in Kickoff Cookoff (in any year) and want your recipe included?
Contact Kristen Duda: kduda@unitedway-cny.org / 315-428-2208.

Try your favorites at home!

Berry Shortbread Dreams

Recipe from Bond Schoeneck & King, PLLC

INGREDIENTS: COOKIES

- 1 cup softened butter (no substitutes)
- 2/3 cup sugar
- 1/2 tsp. almond extract
- 2 cups flour
- 1/3 – 1/2 cup seedless raspberry jam

INGREDIENTS: GLAZE

- 1 cup confectioners' sugar
- 2-3 tsp. water
- 1/2 tsp. almond extract

INSTRUCTIONS

1. Preheat oven to 350 degrees.
2. Cream together butter and sugar. Beat in extract. Gradually add flour until dough forms a ball. Cover and refrigerate 1 hour for ease in handling.
3. Roll into 1" balls and place 1" apart on ungreased sheets lined with parchment paper.
4. Using the end of a wooden spoon handle, make a depression in the center of each cookie and fill with jam.
5. Bake for 14-18 minutes or until the cookie edges are lightly browned. Remove from baking sheet and cool. Spoon additional jam onto cookies if desired and cool on racks.
6. Combine the glaze ingredients and drizzle over cookies.



Buttery & tender- so good!



Carrot Cake

Recipe from SRC Tec

INGREDIENTS: CAKE

- 4 eggs
- 1-½ cups oil
- 2 cups shredded carrots
- 1 cup chopped nuts
- 1 small can crushed pineapple, drained (or regular size if more pineapple preferred)
- 2 cups sugar
- 2 cups flour
- 1 teaspoon cinnamon
- 1 teaspoon baking soda
- ½ teaspoon salt

INGREDIENTS: FROSTING

- 8 oz. cream cheese
- 3-½ cups confectioners sugar
- 1 stick (4oz.) margarine
- 1 teaspoon vanilla

DIRECTIONS

1. Preheat oven to 350 degrees.
2. Beat eggs and sugar, add remaining ingredients.
3. Pour into non-stick or greased and floured baking pans (two 8" or 9" rounds or sheet cake pan).
4. Bake until done, 30 minutes or more depending on pan size and amount of pineapple.



Classic dessert that everyone loves!

Cincinnati Chili

Recipe from P.E.A.C.E Inc.

INGREDIENTS: CHILI

- 4 cups water
- 2 lbs. lean ground beef
- 2 large onions, chopped
- 2 tsp. garlic, minced
- 3 tablespoons chili powder
- 1 teaspoon black pepper
- 1 teaspoon cayenne pepper
- 1 teaspoon cumin
- 1 teaspoon allspice
- 1 tablespoon cinnamon
- 1 tablespoon cocoa
- 6 oz. tomato paste
- 2 teaspoons Worcestershire sauce
- 3 bay leaves

INGREDIENTS FOR SERVING

- Spaghetti, cooked and drained
- OR
- Hot dogs, grilled or boiled

DIRECTIONS

1. Mix all chili ingredients and boil until ground beef is cooked thoroughly
2. Lower heat, cover, and simmer for 3 to 4 hours, stirring occasionally.
3. Remove bay leaves and serve over cooked spaghetti or hot dogs.
4. Top with lots of grated cheddar cheese. May also top with chopped onions and/or red kidney beans.



GARNISHES AS DESIRED:

- Shredded cheddar cheese
- Chopped sweet onion
- Red kidney beans

Savory and spicy family favorite!

Citrus-Iced Mock Margarita Bars

Recipe from Excellus BlueCross BlueShield, CNY Region

INGREDIENTS

- 1 cup plus 2 tablespoons all-purpose flour
- 1 teaspoon salt
- $\frac{3}{4}$ cup granulated sugar
- $\frac{1}{3}$ cup butter softened
- $\frac{1}{2}$ teaspoon vanilla extract
- 2 teaspoons grated lime peel
- 2 teaspoons grated orange peel
- 1 large egg
- 1 cup (6 oz.) white chocolate chips

INSTRUCTIONS

1. Preheat the oven to 350. Grease 9-inch* square baking pan.
2. Combine the flour, baking powder, and salt in a small bowl.
3. Beat sugar, butter, vanilla, and peels in a large bowl until creamy. Add flour mixture. Stir in white chocolate morsels.
4. Press evenly into prepared pan.
5. Bake 18 – 20 minutes or until a wooded pick inserted in the center comes out clean.
6. Cool on a wire rack.
7. Make icing by beating ingredients in a small mixing bowl until smooth.
8. Spread cooled cookie with citrus icing. Sprinkle with sea salt. Cut into bars. Store covered in the refrigerator.

*May also be prepared in an 8 inch pan, increasing baking time to 20-22 minutes.



CITRUS ICING

- 1 $\frac{1}{2}$ cups sifted powdered sugar
- 4 oz. cream cheese, softened
- 1 tablespoon butter, softened
- 1 teaspoon grated lime peel
- 1 teaspoon grated orange peel
- 2 teaspoons lime juice
- 1 teaspoon orange juice
- 1-2 teaspoons coarse sea salt

Grown-up taste that kids will love!

Cruisin' Cups & Piña Colada Dip

Recipe from RealtyUSA

INGREDIENTS: DIP (Makes 2 1/2 cups.)

- 8 oz. can crushed pineapple in its own juice, undrained
- 8 oz. ream cheese, softened
- 1/2 cup sour cream
- 3/4 cup milk
- 3-1/2-oz. package instant coconut pudding & pie filling

INGREDIENTS: FRUIT

- 8 cups of mixed fruit such as:
- Red /Green Grapes
- Cantaloupe / Honeydew / Watermelon
- Blueberries / Strawberries / Raspberries
- Pineapple
- Banana

DIRECTIONS

1. Combine dip ingredients In food processor fitted with a metal blade or a blender. Process until smooth, stirring/scraping as needed.
2. Refrigerate several hours or overnight to blend flavors.
3. Cut fruit into bite-size pieces. Fill individual serving cups with fruit. Top with pina colada dip or serve dip on the side.



Luscious, creamy coconut with your favorite fruit!

Dorito Salad

Recipe from Nationwide Insurance Company

INGREDIENTS

- 1 bag of Doritos
- 1 bottle of Catalina or French dressing
- 1 can of kidney beans (or any beans you like)
- 2 cups finely chopped green peppers and red onions



DIRECTIONS

1. Crush Doritos in the bag and place in a large bowl. Mix in other ingredients.
2. Best to make just before serving so the Doritos don't get too mushy.

Vegetarian, easy and really good!



Franklin Square's Caramel Squares

Recipe from Testone Marshall & Discenza, LLP

INGREDIENTS

- 1 box German chocolate cake mix
- 1 / 5 oz. can of evaporated milk
- 1 / 4 oz. stick of butter, melted
- 1 / 12 oz. bag of semi-sweet chocolate chips
- 1 lb. caramels (wrappers removed)



INSTRUCTIONS

1. Preheat oven to 350 degrees.
2. Combine caramels with 1/3 cup of the evaporated milk in a heavy saucepan. Melt over medium heat, stirring frequently until mixture is smooth.
3. While caramels are melting, in a large mixing bowl combine cake mix, melted butter, and the remaining evaporated milk. Blend mixture completely. Press half of the mixture into the bottom of a 9" x13" baking dish. Bake 6 minutes.
4. Remove cake from oven and cover evenly chocolate with the chocolate chips.
5. Pour liquid caramel mixture over the chocolate chips.
6. Press the remaining cake mixture into thin pieces and layer over the caramel to create a top crust
7. Bake for an additional 22 minutes.
8. Cool completely and cut into squares.

Chewy chocolate and caramel- irresistible!

Gazpacho

Recipe from DOT Foods

INGREDIENTS

- 1-28 oz. can of diced tomatoes with juice or 2-15 oz cans of fire roasted tomatoes with juice
- 1 clove fresh garlic, grated
- 1/2 red onion, chopped
- 1/2 cucumber, peeled and chopped
- 2 roasted red peppers (either roast the peppers yourself or use jarred peppers)
- 1 stalk of celery, chopped with the leafy top as well
- 1/4 cup of flat leaf fresh parsley
- Dash of Kosher Salt

INSTRUCTIONS

1. To make this in a single batch, use a large (11-cup or more) food processor, or break into smaller batches for a smaller machine.
2. Put all the ingredients in the food processor and pulse to reach preferred texture from smooth to chunky. Add spicy seasonings to taste.
3. Chill soup to blend flavors. Taste and adjust seasonings if needed. Serve cold, as is traditional.



SEASONING TO TASTE

- 1-3 teaspoons of Worcestershire Sauce
- Franks Hot Sauce
- Black pepper

Hearty flavor in a cool dish!

Orange Salsa

Recipe from Syracuse University

INGREDIENTS

- 2 large oranges, peeled and cubed
- 1 tomato, seeded and cubed
- 1/2 jalapeno chili, minced
- 1/2 cup red onion, minced
- 1 teaspoon orange peel, grated
- 1 teaspoon ginger root, minced
- 1 teaspoon garlic, minced
- pinch of salt
- 1 tablespoon of fresh cilantro, chopped



INSTRUCTIONS:

1. Combine all ingredients except cilantro in a large bowl.
2. Cover and place in refrigerator until chilled, about 30 minutes.
3. Stir in the cilantro and serve as desired: with chips, as a topping to grilled chicken or fish, with beans and rice, etc.

Tangy, sweet, home-team favorite!

Pear Chutney

Recipe from Syracuse Housing Authority

INGREDIENTS

- 20 pears, peeled, cored, diced
- 2 cups red bell pepper, diced
- 2 cups red onion, diced fine
- 1 cup jalapeno, minced
- 2 cups golden raisins
- 1-1/3 cups raisins
- 1-1/2 cups white wine vinegar
- 2-2/3 cups brown sugar
- 1/2 cup lemon juice
- 5 teaspoons grated fresh ginger
- 4 teaspoons dry mustard
- 1 teaspoon each of the following:
 - ground allspice ground cloves
 - ground mace ground cinnamon
 - curry powder orange zest
 - salt



DIRECTIONS

1. Mix all in large stock pot, cook on medium heat until all soft.
2. Continue cooking on low until liquid is syrupy. Stir constantly to prevent sticking.
3. Serve hot or at room temperature with meats or warm brie cheese & crackers.

YIELD – 1 gallon. This chutney is also suitable for canning. Process for 10 minutes.

Sweet, spicy and richly flavorful!

Samoas Sweet Rolls

Recipe from Girl Scouts NYPENN Pathways

INGREDIENTS: CREPES

(to save time may substitute pre-made crepes)

- 3 eggs
- 2/3 cup milk
- 1/3 cup water
- 1/2 teaspoon vanilla
- 1 cup all-purpose flour
- 1 teaspoon double-action baking powder
- 1/2 teaspoon salt
- 3 tablespoons powdered sugar
- 3 finely chopped Samoas Girl Scout Cookies



INGREDIENTS: FILLING

- 8 oz. cream cheese
- 3 tablespoons powdered sugar
- 1/2 teaspoon vanilla
- 3 finely chopped Samoas Girl Scout Cookies

INGREDIENTS: TOPPING

- 2 oz. chocolate syrup
- 3 finely chopped Samoas Cookies
- 4 teaspoons cinnamon
- Berries (raspberries, strawberries, blueberries, etc.) *optional*
- Fruit-flavored syrup *optional*

DIRECTIONS

1. *Crepes:* Combine liquid ingredients in a mixing bowl on low speed for one minute. Add dry ingredients and mix on low speed for 30 seconds, then on medium speed for one minute. Cook crepes over medium heat in an 8" non-stick skillet using non-stick spray until very light brown. Turn once. Set cooked crepes aside using waxed paper to separate.
2. *Filling:* Mix together all filling ingredients except cookies in mixing bowl on low speed for 30 seconds, then at high speed for 2 minutes or until thoroughly combined. Fold in the finely chopped cookies.
3. Spread approximately 3 tablespoons of filling onto each crepe and roll up.
4. *Topping:* Stripe chocolate syrup across each crepe, sprinkle finely chopped Samoas Girl Scout Cookies, then dust lightly with cinnamon. Add other garnishes such as berries or fruit-flavored syrup if desired.

Yummy twist on a cookie favorite!

Smore Pops

Recipe from Child Care Solutions

INGREDIENTS

- 1 pound bag large marshmallows
- 12 oz. milk chocolate chips
- 1 package graham crackers
- 30+ pretzel sticks



DIRECTIONS

1. Place graham crackers in a large zip lock bag. Crush with a kitchen mallet or rolling pin until they are like bread crumbs. Place crumbs in a bowl.
2. Melt chocolate in a microwave stirring often until smooth.
3. Using a toothpick or fork, dip each marshmallow in chocolate to completely cover.
4. Dip halfway in graham cracker crumbs.
5. Set on wax paper to cool and firm.
6. Push pretzel stick in center and EAT!

*No campfire needed -
Fun for kids and grownups too!*

Summer Rolls with Sweet Chili Sauce

Recipe from Upstate University Hospital

INGREDIENTS: SUMMER ROLLS

- 6 rice paper rounds
- 1/4 cup, or 12 fresh Thai basil leaves (or regular basil leaves), rinsed and dried
- 1/4 cup sliced scallions
- 1/2 cup shredded carrot
- 1/2 cup, or 12 whole large fresh mint leaves, rinsed and dried
- 1 cup shredded romaine leaves
- Sweet Chili Dipping Sauce (recipe follows)

INSTRUCTIONS

1. Fill a large bowl with very warm water. Place a rice paper round in the hot water and soak 30 seconds – 1 minute, or until it is pliable and the pattern is barely visible. Remove and place on a clean, damp kitchen towel.
2. Place 2 basil leaves in a line about 1-inch from the edge of the rice round. Top with about 2 tablespoons carrots, 2 tablespoons of scallions and 2 tablespoons of romaine. Top with 2 leaves of mint.
3. Bring the edge over filling and tuck underneath. As you continue to roll, fold in the sides. Finish rolling, repeat with the other rolls, and reserve under a damp cloth or paper towel.
4. When ready to serve, slice each roll in half and place cut ends down in a small cup of dipping sauce.



INGREDIENTS: DIPPING SAUCE

- 1 tablespoon sugar
 - 2 teaspoons warm water
 - 1/4 cup rice vinegar
 - 1 teaspoon chili sauce (recommended: Sriracha)
 - 1 tablespoon lime juice
 - 1 teaspoon fish sauce or low-sodium soy sauce
 - 1 tablespoon finely shredded carrot
 - 1 scallion, thinly sliced
1. Dissolve sugar in warm water.
 2. Combine with other ingredients.
 3. Chill until ready to use.

Triple Chocolate Delight

Recipe from Nationwide Insurance Company

Triple Chocolate Surprise

INGREDIENTS

- 1 boxed cake mix (plus additional ingredients as specified on the box)
- 1 can chocolate frosting
- 12 oz. chocolate chips (plus paraffin if desired for easier dipping)



DIRECTIONS

1. Bake chocolate cake as specified on box.
2. When cake is done and still hot, chop into pieces and place in a large bowl.
3. Mix chocolate frosting into warm cake.
4. Form into 1" balls and refrigerate or freeze to set.
5. Melt chocolate morsels (paraffin melted with the chocolate makes dipping easier)
6. Using a fork or a skewer, dunk the cake balls into the chocolate.
7. Let set on waxed paper.
8. Enjoy!



Easy, decadent and delicious!

United Grain Salad

Recipe from St. Joseph's Hospital Health Center

INGREDIENTS: GRAINS

- 1 cup cooked barley
- ½ cup cooked wild rice
- 1 cup cooked red lentils
- 1 cup cooked quinoa (keen-wa)

INGREDIENTS: VEGETABLES

- 1 each zucchini
- 1 each yellow squash
- 1 each small red onion
- 1 each small red pepper
- 1 pint grape tomatoes
- 1 bunch parsley

DIRECTIONS

1. Chill all cooked grains.
2. Dice zucchini, squash, onion, and pepper. Halve tomatoes. Chop parsley.
3. Whisk dressing ingredients together thoroughly.
4. Fold grains, vegetables and dressing together.
5. Refrigerate several hours or overnight for best flavor.



INGREDIENTS: DRESSING

- 1 teaspoon sugar
- 1 teaspoon dijon mustard
- 2 lemons, juice only
- 2 tablespoons red wine vinegar
- 2 teaspoons minced garlic
- ¼ cup olive oil
- salt & pepper to taste

Super healthy, super flavor!

Vegetarian Pizza

Recipe from Kemper Auto & Home, a Unitrin Company

INGREDIENTS

- 2 pkgs. refrigerated crescent rolls
- 1 lb. oz cream cheese
- 1 cup mayo
- 1 package of DRY Hidden Valley ranch dressing mix

- Fresh vegetables such as carrot, bell pepper, sweet onion, broccoli, mushrooms, olives, seeded tomatoes, etc. as preferred



DIRECTIONS

1. Preheat oven to 375 degrees.
2. Lay crescent rolls flat (like a pizza wedges) on a cookie sheet and bake for approx 10 minutes until lightly golden. Let cool.
3. Mix cream cheese, dry ranch dressing & mayo. Spread mixture onto crescent rolls and refrigerate 6 hours or overnight.
4. Top wedges with sliced veggies right before serving.

Make-ahead treat, great for parties!