

Hansen's Farm Fresh Dairy

Summer/Fall Recipe Collection

September 2012



BRUNCH EGG & VEGETABLE STRATA

Recipe submitted by: Joan Krafka Meany

Ingredients:

6 slices firm & hearty white or 7 grain bread, crusts trimmed
2 tablespoons Hansen's butter
1 cup chopped sweet yellow onion*
1 cup chopped red & green pepper*
1 tablespoon chives, chopped
1 ½ cups grated Cheddar cheese
16 eggs
1 cup half & half (or ½ cup Hansen's cream & ½ cup Hansen's milk)
¾ cup sour cream
Salt and freshly ground white pepper to taste

Directions:

Grease a 9 X 13" baking pan. Line bottom of pan with crustless bread slices, trimming to fit snugly. In skillet melt butter, sauté onions until translucent with the peppers. Spoon evenly across top of bread in pan. Sprinkle with chives. Top with grated cheese.

Crack eggs into large mixing bowl and beat until smooth with half & half, sour cream, salt and pepper. Pour mixture over layers in pan. Cover and refrigerate overnight.

Preheat oven to 350°. Bake for 45 minutes until knife inserted near center comes out clean. Let rest 10 minutes before cutting into 6 large squares, then each square can be cut in half diagonally to make a triangular serving piece.

Note: You may substitute the veggies with 2 cups diced ham if desired. You may also omit the bread across bottom of baking dish if preferred.

DANISH PINEAPPLE CREAM CHEESE COFFEE CAKE

Recipe submitted by: Joan Krafska Meany

Ingredients:

Dough

1/2 lb. Hansen's butter
2 1/2 c. sifted flour
1/2 tsp. salt
1 pkg. dry yeast
1 tbsp. sugar
5 tbsp. warm Hansen's cream or milk
4 egg yolks, slightly beaten
1 (15 oz.) can crushed pineapple,
drained

Cheese Filling

2 (8 oz.) pkg. cream cheese
1 c. sugar
1 egg yolk
1/2 tsp. butter extract

Topping

1 egg white
1/2 c. chopped walnuts (optional)

Directions:

Blend butter, flour and salt together. Mix yeast with sugar in warm cream or milk with beaten egg yolks. Add to butter mixture. Mix well and knead for a few minutes. Make cheese filling and cream well at room temperature.

Divide the dough into 2/3 and 1/3 pieces. Place the large piece of dough on a cookie sheet and pat out as for a pizza. Spread pineapple over dough. Spread cheese filling over the dough. Cut remaining 1/3 of the dough into strips. Cover the cheese filling like lattice work.

Brush top with 1 egg white slightly beaten. Cover with 1/2 cup chopped walnuts, if desired. Let this stand at least 3 hours in oven with a pan of warm water. Bake 1/2 hour at 350 degrees. Cool and then drizzle with powdered sugar frosting.

HOME STYLE ROCK N' ROLL BISCUITS

Recipe submitted by: Luann Alemao

Ingredients:

2 cups of white whole wheat flour
2 tsps baking powder
¼ tsp baking soda
¼ tsp salt
2 Tbsp sugar
2/3 cup buttermilk (2/3 cup of Hansens skim milk and 1 Tablespoon vinegar, left to sit for 10 minutes)
3 Tbsp and 1 tsp oil (canola or soy)

Directions:

In medium bowl combine flour, baking powder, baking soda, salt and sugar. In a small bowl stir together buttermilk and oil. Pour over flour mixture, stir, until well mixed. On a lightly floured surface, knead dough gently for about 10-12 strokes. Roll or pat dough out to ¾ inch thickness. Cut with a 2 inch biscuit cutter in flour between cuts. Transfer biscuits to an ungreased baking sheet. Bake at 350 degrees for 12 minutes until golden brown. Serve warm.

TOMATO SOUP

Recipe submitted by: Peggy Williams

Ingredients:

1 6-ounce can tomato paste
2 tsp celery salt
1/2 tsp celery seed
24 ounces Hansen's whole milk (refill tomato paste can 4 times)

Directions:

Place in a small saucepan and stir together until hot. Serve.

MY SISTER'S CORN CASSEROLE

Recipe submitted by: Disa Cornish

Ingredients:

1 box Jiffy corn muffin mix
1 cup Westby's sour cream
2 eggs
1 to 2 cups grated Cedar Grove cheddar cheese
1 green pepper, diced
1 onion, diced
1 can corn, drained and rinsed
1 small can creamed corn

Directions:

Combine all ingredients. Bake at 350 for 45 minutes or until golden.

SAUTEED ROOT VEGETABLE TART

Recipe submitted by: Bonnie Fowler

Ingredients:

Filling

1/4 c thinly sliced radish
1/4 c thinly sliced carrot
1/4 c thinly sliced beet
2 shallots thinly sliced
greens from radish and beets torn into
bite sized pieces
1-2 T California Olive Ranch EVO or
Hansen's butter
3-5 T crumbled Nasonville Dairy Feta
Cheese
salt and pepper to taste

Oil Crust

1 c flour
1/4 t salt
1/4 c oil
1/4 c water

Directions:

Filling – Saute seasoned vegetable in olive oil, until softened. Spread vegetables over center of flat crust at least one inch from edge. Sprinkle feta cheese over vegetables and fold crust edges over top. Bake on parchment on a flat pan or baking stone, at 375 for about 15- 20 minutes or until crust is golden. I like to serve this tart at room temperature as a side to a picnic or BBQ or straight from the oven for lunch.

Crust – Mix flour and salt in bowl, pour 1/4 c oil into glass measuring cup and top off to 1/2 c mark with water into same measuring cup. It is important to have oil and water in same cup, so they are poured as one into flour mixture. Stir until it forms a ball, over mixing will create a tough, not flaky crust. Roll out crust between two sheets of parchment paper. Remove top layer and you are ready for your toppings. Crust can feel soft and stretch before baking, but it bakes up flaky.

Note: I like to use young carrots, beets, and radishes from my garden. I know the greens are not sprayed with pesticides. The farmer's market is another great place to find fresh produce and you can often talk directly to the farmer. If you are buying commercial vegetables you can substitute spinach for the greens. I like to use an oil crust as it is flaky and I tend to keep ingredients in pantry. frozen pie crust will work as well as any shortening or cream cheese crust recipe.

HANSEN'S HOT FUDGE

Recipe submitted by: Stephanie Peters

Ingredients:

4 ounces unsweetened chocolate
1/2 cup Hansen's butter
3/4 cup unsweetened cocoa powder
2 cups sugar
1/2 cup Hansen's milk
1/2 cup Hansen's heavy whipping cream

Directions:

Melt the chocolate and the butter together in a double boiler. Whisk in the cocoa powder until it is completely dissolved. Gradually stir in the sugar with a slotted spoon. Cook 20 minutes, stirring occasionally. While the fudge is cooking, be sure to maintain the water level in the double boiler.

Warm (do not scald or boil) the milk and cream in the microwave. Gradually stir the warmed milk and cream into the chocolate mixture and stir until completely blended. Continue cooking for ~1 hour, stirring occasionally. The fudge is ready when the sugar is completely dissolved and it has a smooth consistency.

Serve the finished hot fudge over Hansen's vanilla ice cream. The hot fudge will store up to 2 months in the refrigerator in a sealed container.

SWEET VERMICELLI

Recipe submitted by: Gowri Ratan

Ingredients:

3/4 cup Sugar (or to taste)
1 cup mix of sliced almonds, golden raisins, and cashew pieces
1/4 teaspoon Ground Cardamom
3 teaspoons Hansen's unsalted butter, divided
1 cup angel hair pasta or Vermicelli Bambino
4 cups Hansen's 1% whole milk
1 cups water

Directions:

In a large frying pan, heat 1 teaspoon butter and pasta over medium heat until all pieces have lightly browned and give off a toasted aroma. Set aside.

In a 3 quart heavy saucepan, heat milk and water on medium high. As soon as the mixture boils, reduce heat to medium and add fried pasta. Continue to simmer for 6 minutes, or until pasta is well cooked. Add sugar and simmer 15 minutes, stirring frequently to prevent sticking. When the mixture is done, it will have a creamy consistency.

While the milk simmers, in the frying pan used for the pasta, fry the raisins, sliced almonds and cashews in 2 teaspoons of butter until lightly browned.

Add the fried raisins and nuts and the cardamom to the milk, stir, and remove from the heat. Cover and chill for a few hours or more.

Serve warm, reheating if necessary.

HANSEN'S "DAIRY QUEEN" ICE CREAM

Recipe submitted by: Bernice Robb

Ingredients:

2 envelopes gelatin
1 cup Hansen's whole milk, cold
5 cups Hansen's whole milk, hot
2 cups sugar
2 tsp vanilla
1/2 tsp salt
2 cups Hansen's cream

Directions:

Soak gelatin in 1 cup cold milk. Heat 5 cups whole milk hot enough to dissolve gelatin. Take from stove and add gelatin mixture. Add sugar, vanilla and salt. Then add cream. Set in cold place and allow to set. Then freeze in 1 gallon ice cream freezer.

Note: This is the original recipe. I'm sure that it could be made with less sugar if desired and still taste just as good.

MINI LIME TART

Recipe submitted by: Unknown! (Eric at the Outlet forgot to write the name of this entrant...please come forward and let us know your name!)

Ingredients:

1 jar lime curd (10 ounces)
1 cup sour cream
Yellow and green liquid food coloring
1/2 cup Hansen's cream, whipped
1 pkg mini graham cracker pie crusts (6 crusts)
Additional whipped cream and lime slices, for garnish

Directions:

Whip the lime curd and sour cream in a large bowl until blended. Stir in yellow and green food coloring to tint lime green. Fold in whipped cream. Evenly spoon about ½ cup into each crust. Refrigerate about 2 hours or overnight to set. Dollop with whipped cream and garnish with lime slices.

PEACH PINEAPPLE SMOOTHIE

Recipe submitted by: Luann Alemao

Ingredients:

1 cup Hansen's milk
2 peaches
1 slice pineapple
1 cup Country View Dairy plain yogurt
½ tsp vanilla

Directions:

Mix and blend in a blender for about 30 seconds.

MOCHA FRAPPUCCINO

Recipe submitted by: Peggy Williams

Ingredients:

1 cup Hansen's whole milk
1 tsp instant coffee
2 tsp cocoa powder
2 Tbsp sugar
1/8 tsp vanilla

Directions:

Blend all ingredients in blender with 1-1 1/2 cups ice.

Note: For a healthier alternative use stevia instead of sugar