

DYNAMIC

Home Recipes

Your DHR Cookbook

30

DIFFERENT RECIPES FOR THE
HOLIDAYS AND BEYOND

THANK YOU

By purchasing this cookbook, you are supporting families in need through the Volunteers of America and The Baldwin Center in Pontiac, Michigan.





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A spoonful of sugar may help the medicine go down, but a cup full makes for some pretty awesome cookies!



THANK YOU

FROM ALL OF US AT DYNAMICHR

"No one has ever become poor by giving."

- Anne Frank

Being headquartered in Auburn Hills, Michigan, we've been looking for ways to give back to the community around us. Last year, we decided to adopt a local family around the holiday season so that they could relax and enjoy the holidays without worrying about buying their children gifts or a meal. We came together as a company to collect money and gifts and hand delivered them to a very appreciative family.

After the camaraderie that was built within our office last year, we decided to adopt another family again this season. Only this time, we wanted to expand our donations even more. That's when we found The Baldwin Center in Pontiac, Michigan - a center created to feed, clothe, educate and empower the people in our local community. Along with our adopted family, we will be splitting our donations with The Baldwin Center.

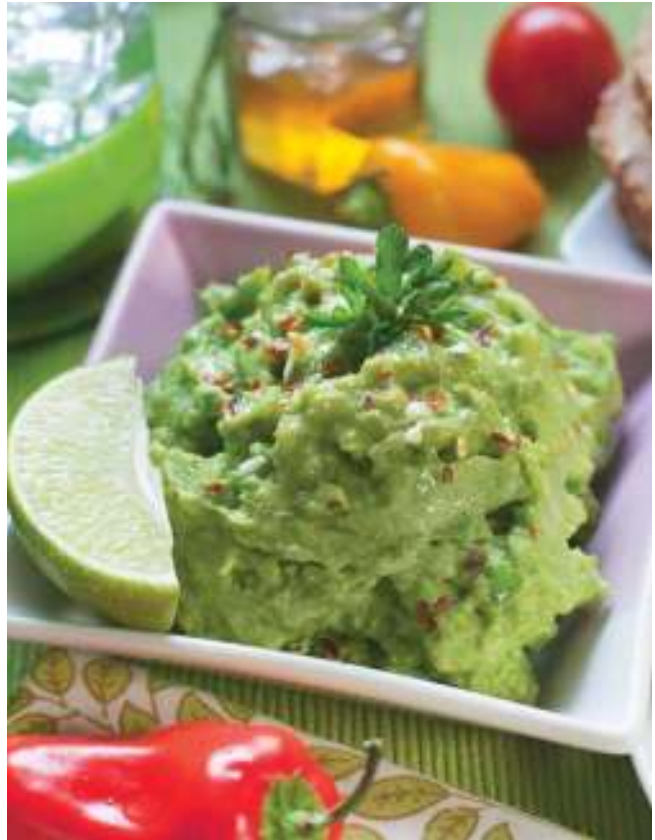
Our goal is to raise \$200 through our cookbook sales. Every cookbook purchased is one step closer to our goal, and your donation is so very much appreciated. We're hoping to continue this tradition year after year - not only to raise money, but to bring people together over some of their favorite meals and treats. Thank you for your donation, and we hope you enjoy everything this cookbook offers!

Best of holiday wishes,

Briana Carlesimo

Marketing and Corporate Communications

Snack Time



Looking for something quick and easy? Look no further - from quick bites to tasty salads, we have all the yummy snacks you didn't know you needed.

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Brad's Homemade Guacamole

Author: Brad Urlaub

Submitted by: Brad U.

Ingredients:

- 4 avocados
- 1/2 jalapeño
- 1 lime, juice of
- a bunch of cilantro
- 1/3 cup red onion
- 1 tomato, diced
- dash of cumin
- 2 tablespoons sour cream
- salt
- pepper

Instructions:

1. Dice the red onion and jalapeño - the key is to remove the jalapeño's seeds, and dice it very finely. Take the cilantro leaves off of the stems and chop, and juice the lime. Combine in a mixing bowl.
2. Mash the avocado, but leave the pits in. Add to the mixing bowl.
3. Stir in the cumin, salt, pepper, and sour cream.
4. De-seed and chop the tomato, then add it to the bowl as well. Mix together and transfer to serving bowl.





Author: Friendship Bread Kitchen
Submitted by: Hollie R.
Prep Time: 10 mins
Total Time: 10 mins

Friendship Bread

Friendship Bread Starter Ingredients:

- 1 (0.25 ounce) package active dry yeast
- $\frac{1}{4}$ cup warm water (110° F/45° C)
- 1 cup all-purpose flour
- 1 cup white sugar
- 1 cup milk

Instructions:

1. In a small bowl, dissolve yeast in water. Let stand 10 minutes.
2. In a 2-quart glass, plastic or ceramic container, combine 1 cup flour and 1 cup sugar. Mix thoroughly with a whisk or fork.
3. Slowly stir in 1 cup milk and dissolved yeast mixture.
4. Cover loosely and let stand at room temperature until bubbly. Consider this Day 1 of the 10-day cycle. For the next 10 days, handle starter according to the instructions for Friendship Bread.

Kitchen Notes:

The starter should be left at room temperature. Drape loosely with dish towel or plastic wrap. Do not use metal utensils or bowls. If using a sealed Ziploc bag, be sure to let the air out if the bag gets too puffy.

Also, when you make a starter from scratch, you can sometimes end up with a much greater yield than 4 cups depending on the temperature of your kitchen and eagerness of your starter. If this happens, reserve one cup for baking and divide the remaining batter into Ziploc baggies of 1 cup each to freeze or share with friends.

So Now What?:

- Day 1: Do nothing.
- Day 2: Mash the bag.
- Day 3: Mash the bag.
- Day 4: Mash the bag.
- Day 5: Mash the bag.
- Day 6: Add to the bag: 1 cup flour, 1 cup sugar, 1 cup milk. Mash the bag.
- Day 7: Mash the bag.
- Day 8: Mash the bag.
- Day 9: Mash the bag.
- Day 10: Follow the directions below:

1. Pour the entire bag into a nonmetal bowl.
2. Add 1 1/2 cup flour, 1 1/2 cup sugar, 1 1/2 cup milk. Mix well.
3. Measure out equal portions of 1 cup each into 4 1-gallon Ziploc bags. Some people will end up with 4-7 portions depending on how active your starter has been, especially if you made your starter from scratch.
4. Keep one of the bags for yourself (or leave it in the mixing bowl if you plan to bake right away), and give the other bags to friends along with the recipe.

REMEMBER: If you keep a starter for yourself, you will be baking in 10 days. The bread is very good and makes a great gift.

Should this recipe not be passed onto a friend on the first day, make sure to tell them which day it is when you present it to them.



Baking the Bread:

1. Preheat oven to 325 degrees F.
2. To the remaining batter in a bowl add the following:
 - a. 3 eggs
 - b. 1 cup oil
 - c. 1/2 cup milk
 - d. 1 cup sugar
 - e. 1/2 teaspoon vanilla
 - f. 2 teaspoons cinnamon
 - g. 1 1/2 teaspoons baking powder
 - h. 1/2 teaspoon salt
 - i. 1/2 teaspoon baking soda
 - j. 2 cups flour
 - k. 1-2 boxes instant pudding (any flavor)
 - l. Optional: 1 cup nuts and 1 cup raisins
3. Grease 2 large loaf pans
 - a. In a bowl mix an additional 1/2 cup sugar and 1 1/2 teaspoon cinnamon.
 - b. Dust the greased pans with half of the cinnamon-sugar mixture.
4. Pour the batter evenly into the pans and sprinkle the remaining cinnamon-sugar mixture on the top.
5. Bake for one hour or until the bread loosens evenly from the sides and a toothpick inserted in the center of the bread comes out clean.
6. ENJOY!

Filling Foods



All of the sides and main dishes to bring along to your next potluck meal. Who needs Kroger when you have us?

- | | | | |
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Truffled Mac & Cheese

Author: Williams-Sonoma One Pot of the Day, by Kate McMillan

Submitted by: Brad U.

Prep Time: 20 mins

Total Time: 45 mins

Serves: 6



Ingredients:

- Unsalted butter for baking dish, plus 4 Tbs. (1/2 stick)
- Salt, to taste
- 1 lb. elbow macaroni
- 2 tsp. truffle oil
- 1/4 cup all-purpose flour
- 1/2 tsp. sweet paprika
- 1/2 tsp. Dijon mustard
- 2 cups milk
- 1 cup half-and-half
- Freshly ground pepper, to taste
- 1 1/2 cups shredded Gruyère cheese
- 1 1/2 cups shredded white cheddar cheese
- 2 Tbs. minced fresh chives

Instructions:

1. Preheat an oven to 375°F. Butter a 9-by-13-inch baking dish.
2. Bring a large saucepan of salted water to a boil over high heat. Add the macaroni and cook, stirring occasionally, until not quite al dente, about 2 minutes less than the package instructions. Drain and transfer to a large bowl. While the pasta is still warm, drizzle with the truffle oil and stir well.
3. Return the saucepan to medium-high heat and melt the 4 Tbs. butter. Add the flour, paprika and mustard and cook, stirring well, until no visible flour remains, 1 to 3 minutes. Whisk in the milk, half-and-half and a generous pinch of salt and bring to a boil. Simmer, whisking frequently to smooth out any lumps, for 4 to 5 minutes. Remove from the heat. Add a pinch of pepper and 1 cup each of the Gruyère and cheddar. Stir until smooth.
4. Pour the cheese sauce onto the macaroni, add the chives and stir well. Transfer to the prepared baking dish and top with the remaining cheeses. Bake until the top is lightly browned and the sauce is bubbly, 25 to 30 minutes. Let stand for 5 minutes before serving. Serves 6.

Sliced Baked Potatoes

Author: Great American

Recipes

Submitted by: Amy K.

Prep Time: 15 mins

Total Time: 60 mins

Serves: 4

Instructions:

1. Peel potatoes if the skin is tough, otherwise just scrub and rinse them.

2. Cut potatoes into thin slices but not all the way through. Use a handle of a spoon to prevent knife from cutting all the way.

3. Put potatoes in a baking dish. Fan them slightly.

4. Sprinkle with salt and drizzle with butter. Sprinkle with herbs.

5. Bake potatoes at 425 degrees F for about 50 minutes.

6. Remove from oven sprinkle with cheeses.

7. Bake potatoes for another 10 to 15 minutes until lightly browned, cheeses are melted and potatoes are soft inside. Check with a fork.



Ingredients:


- 4 medium even potatoes
- 1 teaspoon salt
- 3 to 3 tablespoons melted butter
- 2 to 3 tablespoons chopped fresh herbs such as parsley, chives, thyme or sage (or 2 to 3 teaspoons dried herbs of your choice)
- 4 tablespoons grated cheddar cheese
- 1 1/2 tablespoon Parmesan cheese

Good Served With:

Any meat, fish or poultry dishes or as a main dish with just a salad.

Tips:

You may use caraway seeds or cumin in place of herbs, if desired. Use about 1 1/2 tsp. for 4 large potatoes.



Potato Wedges

Author: Iowa Girl Cooks

Submitted by: Sandy S.

Serves: 2

Ingredients:

- 10 oz baby Yukon gold potatoes, cut into wedges.
- 1 Tablespoon EVO
- Seasoned salt and or pepper or seasoned pepper such as garlic pepper

Instructions:

1. Let potatoes soak in cold water for 30 minutes then drain and pat very dry (optional.)
2. Put potatoes in a zip bag with 1 Tablespoon extra virgin olive oil and seasoning and mix it all up.
3. Roast for 20-25 minutes at 360 degrees, OR add to a foil-lined, nonstick-sprayed baking sheet and roast for 30-40 minutes at 425 degrees, stirring once or twice.
4. Set aside. Can be done a day ahead of time.

Chicken Broccoli Casserole



Author: Karen's Mom
Submitted by: Karen B.
Serves: 6

Ingredients:

- 3 cups fresh broccoli florets
- 2 cups cubed cooked chicken or turkey
- 1 can (10-3/4 ounces) condensed cream of chicken soup, undiluted
- 1/2 cup mayonnaise
- 1/2 cup grated Parmesan cheese
- 1/2 teaspoon curry powder
- 1 cup cubed bread
- 2 tablespoons butter, melted

Note:

Usually serve with white or brown rice; I've used rotisserie chicken to save time.

Instructions:

1. In a small saucepan, cook broccoli in water until crisp-tender; drain. Place in a greased 11x7-in. baking dish; set aside.
2. Combine the chicken, soup, mayonnaise, cheese and curry powder; spoon over broccoli.
3. Top with bread cubes and butter. Bake, uncovered, at 350° for 25-30 minutes or until heated through.

Chicken Chili

Author: Kathryn R.
Submitted by: Kathryn R.

Ingredients:

- 1 large jar of Great Northers Beans
- 16oz container of fresh salsa - garden fresh or any of your favorite salsas
- 8 oz block of Monterey Jack cheese cut into cubes
- 2 chicken breasts, baked or sauteed in oven, let cool, and shred into pieces



Instructions:

1. Combine all ingredients, and add a little water in a crock pot.
2. Heat until cheese is melted.
3. Serve and enjoy!



Chicken Broccoli Alfredo Stuffed Shells

Author: Kathryn R.
Submitted by: Kathryn R.

Ingredients:

- 1 jar (16 oz) alfredo sauce
- 2 cups cooked chicken, shredded
- 2 cups cooked broccoli, chopped
- 1 cup shredded cheddar (or mozzarella) cheese
- ¼ cup shredded parmesan
- 21 jumbo pasta shells, cooked
- 1½ - 2 cups spaghetti sauce (optional, but I love the combination of alfredo with tomato sauce!)
- Salt/Pepper to season (if needed)

Instructions:

1. Pre-heat oven to 350 degrees.
2. In a large bowl, mix alfredo, chicken, broccoli, and cheeses.
3. Spoon mixture into pasta shells.
4. Grease 13 x 9 baking dish with butter or cooking spray.
5. Evenly spread spaghetti sauce on bottom of baking dish.
6. Arrange shells in baking pan.
7. Cover with foil and bake 35 minutes until heated thru.

Note:

Remember that the noodles need to be cooked prior to stuffing. I usually like cooking them 1-2 minutes under what the package says, that way they will fully cook when baking in the oven!

Delicious Desserts and Drinks



A spoonful of sugar may help the medicine go down, but a cup full makes for some pretty awesome cookies!

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- 32 Pudding Shots

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- 35 Crown Royal Cookies
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Scrumptious Brownies

Author: Kraft
Submitted by: Brad U.



Ingredients:

- 1 pkg. (8 sq.) Baker's Unsweetened Chocolate
- 1 c. butter
- 5 eggs
- 3 c. sugar
- 1 tbsp. vanilla
- 1 1/2 c. all-purpose flour
- 2 c. coarsely chopped walnuts or pecans

Instructions:

1. Melt chocolate and butter in saucepan over very low heat, stirring constantly (or) melt in microwave on high for 2 1/2 minutes, stirring after 1 minute. Cool slightly.
2. Beat eggs, sugar and vanilla in large mixer bowl on high speed for 10 minutes. Blend in chocolate mixture in low speed. Add flour, beating just to blend. Stir in nuts. Spread in greased 13x9 inch pan.
3. Bake at 375 degrees for 35 to 40 minutes or until cake tester inserted into center comes out almost clean (do not overbake). Cool in pan, then cut in squares.

Makes 32 brownies.

Grandma Hudelson's Special K Bars

Author: Grandma Hudelson

Submitted by: Amy K.

Ingredients:

- 1 c. Karo syrup
- 1 c. sugar
- 1 c. peanut butter
- 6 c. Special K cereal
- 6 oz. (or half pkg) milk chocolate chips
- 12 oz. (or one pkg) butterscotch chips

Instructions:

1. Heat together Karo syrup and sugar until clear. (don't let it boil)
2. Remove from heat and stir in peanut butter until smooth.
3. Add Special K, stirring along the way.
4. Grease 9x13 pan and add mix to pan.
(Trick: use a buttered spoon to spread evenly in the pan)
5. In double boiler, melt chocolate chips and butterscotch chips together.
6. Spread over the bars.
7. Refrigerate until hardened.
8. Cut and serve.





Pruniski Chocolate Chip Date Cake

Author: Origin 1930's in North Little Rock, Arkansas

Submitted by: Teresa P.

Instructions:

1. Pour boiling water over chopped dates. Add 1 tsp. soda. Cool.
2. Cream 1 cup butter, 1 cup sugar, and 2 eggs together. Add cooled date mixture and blend.
3. Sift together flour, salt, and $\frac{1}{2}$ tsp soda. Add the flour mixture to above and mix well. Pour into a greased 9x12x2 pan.
4. Mix chocolate chips, sugar, and chopped nuts together and sprinkle over cake. Bake at 350 for 35 minutes. Cool and serve!

Ingredients:

- A cup chopped dates
- 1-1/2 cups boiling water
- 1 tsp soda
- 1 cup butter (oleo)
- 1 cup sugar
- 2 eggs
- 1-1/2 cups PLUS 3 tbsp sifted flour
- $\frac{1}{2}$ tsp salt
- $\frac{1}{2}$ tsp soda
- 6 oz chocolate chips
- $\frac{1}{2}$ cup granulated sugar
- $\frac{1}{2}$ cup chopped nuts

Note:

Excellent with Homemade Vanilla Ice Cream!

Russian Tea Cakes

Author: Betty Crocker
Submitted By: Sandy S.
Prep Time: 60 mins
Total Time: 1 hour 15 mins
Servings: 48

Ingredients:

- 1 cup butter or margarine, softened
- 1/2 cup powdered sugar
- 1 teaspoon vanilla
- 2 1/4 cups Gold Medal™ all-purpose flour
- 3/4 cup finely chopped nuts
- 1/4 teaspoon salt
- Powdered sugar

Instructions:

1. Heat oven to 400°F.
2. Mix butter, 1/2 cup powdered sugar and the vanilla in large bowl. Stir in flour, nuts and salt until dough holds together.
3. Shape dough into 1-inch balls. Place about 1 inch apart on ungreased cookie sheet.
4. Bake 10 to 12 minutes or until set but not brown. Remove from cookie sheet. Cool slightly on wire rack.
5. Roll warm cookies in powdered sugar; cool on wire rack. Roll in powdered sugar again.



Notes:

- These rich little cookies are extra-special when made with macadamia nuts.
- To ensure recipe success, do not use self-rising flour or vegetable oil spreads in this recipe.
- Make it your way. Toasted Coconut Tea Cakes are a special treat for coconut lovers. Toast 3/4 cup coconut by baking uncovered in an ungreased shallow pan at 350°F for 5 to 7 minutes, stirring occasionally, until golden brown. Let coconut cool before adding to the dough.



Pudding Shots

Author: Megan Baczewski

Submitted By: Megan B.

Ingredients:

- 1 4 oz pkg Instant Chocolate Jello Pudding
- 1 cup Milk
- 1 cup Rum Chata
- 1 8 oz container Cool Whip

Instructions:

1. Mix milk, pudding and Rum Chata till thickened.
2. Gently mix in cool whip with spatula, pour into small shot cups.
3. Put them in a cake pan in the freezer for a few hours.
4. Top with your favorite toppings and enjoy!



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