

Father's Day Recipes

Sloppy Joes

Ingredients:

1 pound hamburger
½ onion, diced
8 ounces tomato sauce
1 tablespoon Worcestershire sauce
½ tablespoon brown sugar
½ teaspoon vinegar
¼ cup ketchup
1 teaspoon chili powder
Salt and pepper to taste
¼ teaspoon mustard
Hamburger buns



Directions:

Brown hamburger and onion. Drain the grease. Add the rest of the ingredients and simmer 15-20 minutes with lid. Serve on hamburger buns.

Steak and Mushroom Kabob

Ingredients:

16-20 ounces steak
8 ounces white mushrooms, washed and dried
¼ cup olive oil
¼ cup white wine vinegar
1 tablespoon Worcestershire Sauce
1 teaspoon garlic powder
½ teaspoon salt
Fresh ground black pepper to taste
Red onions and bell peppers (optional)



Directions:

Trim the meat well and cut steak into 1 ½" cubes. Whisk together the olive oil, white wine vinegar, Worcestershire sauce, garlic powder, salt, and fresh ground black pepper to make the marinade. Put steak pieces into large Ziploc bag, pour in the marinade mixture, and marinate in refrigerator 1 hour.

After 1 hour, wash mushrooms, dry with paper towel, and cut larger mushrooms in half if needed to make them all the same size. Add mushrooms to marinating steak and marinate another hour. Cut and add peppers and onions if desired.

When you're ready to cook, spray or brush grill with oil or non-stick grilling spray and preheat grill to high. Thread steak and mushrooms (and onions and peppers) on skewers. Grill steak to desired temperature; cook about 3 minutes per side for medium rare. Add 1 more minute per side for medium, or 2 more minutes per side for medium-well.

Bourbon Salted Caramel Cookies**Ingredients:**

1 cup butter
1 cup brown sugar
¾ cup sugar
2 eggs
1½ ounces bourbon
½ teaspoon vanilla extract
2½ cups flour
2¼ cups quick oats
1 teaspoon salt
1 teaspoon baking soda
1 cup Kraft caramel bites
2 tablespoons milk
1 teaspoon sea salt
1 cup chocolate chips.



Directions:

Preheat oven to 350° F. Soften butter in the microwave for 10-15 seconds. Combine softened butter with brown sugar and granulated sugar. Beat on medium speed until well combined, 2-3 minutes. Add eggs, bourbon, and vanilla extract. Beat until well incorporated.

In a separate bowl, combine flour, quick oats, salt, and baking soda. Stir to combine and slowly add into batter, mixing on low speed until dough starts to form.

In a microwave-safe bowl, combine caramel bites, milk, and sea salt. Microwave in 30 second increments, stirring each time. Caramel will be very hot and can burn easily. Once caramel is melted and smooth, add to cookie dough along with chocolate chips. Beat until combined.

Spoon 3 tablespoons of dough onto a lined baking sheet. Bake for 15-18 minutes, until cookies start to turn light brown. Remove from oven and allow to cool for 10-15 minutes before moving onto a wire rack to cool.

Roasted Pesto Bacon Potatoes**Ingredients:**

2 pounds red potatoes, cubed
¼ cup prepared pesto
1 tablespoon olive oil
1 tablespoon dry Ranch seasoning mix
¼ teaspoon onion powder
¼ teaspoon garlic powder
½ teaspoon salt
⅛ teaspoon pepper
6 strips bacon, crumbled
Freshly grated Parmesan cheese
Fresh parsley



Directions:

Preheat oven to 400° F degrees. Line a large baking sheet with parchment paper. Add potatoes to a large bowl, followed by olive oil, pesto, and spices. Toss until evenly coated. Bake for 40 minutes or until fork tender and golden in some places, stirring half way through. When ready to serve, stir in bacon. Garnish with fresh parsley and freshly grated Parmesan cheese.

Cheesy Corn on the Cob**Ingredients:**

6 ears fresh sweet corn, in the husk
½ cup butter, softened
¼ cup cheddar cheese powder
3 garlic cloves, chopped
2 tablespoons fresh parsley, chopped
1 teaspoon chili powder
Salt and pepper to taste

**Directions:**

Peel back the corn husks, leaving them intact. Pull off the white silks and discard. Wash the corn and pat dry with paper towels. Combine the butter, garlic, chili powder, parsley, cheddar cheese powder, some salt, and freshly ground black pepper, and brush each cob.

Pull up the husks and tie together at the top with some string. Steam corn over boiling water for about 20 minutes. Pat dry.

Preheat a lightly oiled BBQ plate or grill, and cook the corn over a medium heat for 20 minutes, turning every 5 minutes until the corn is tender and cheesy.

Remove the husks and serve.

Split Pea and Ham Soup

Ingredients:

8 cups chicken broth
1 cup milk
1 pound dried split peas, rinsed
1-2 pounds smoked ham, cut into ½" pieces
Salt and freshly ground black pepper to taste
1 medium onion, thinly chopped
2-3 carrots, chopped
2-3 celery stalks, thinly chopped
1 tablespoon olive oil
1 garlic clove, thinly chopped
1 bay leaf



Directions:

Heat oil in a large soup pot. Add onions, carrot, and celery and sauté over medium heat. Add salt and pepper and sauté for 2 minutes. Add garlic, bay leaf, and the dried split peas, stirring for 1 minute. Add the chicken broth and smoked ham, which has been cut into small pieces, into the rest of the ingredients. Bring to a boil, cover the soup pot, and allow it to simmer for about 1 hour, until peas are tender.

Remove from the heat, allow for the soup to cool, and remove the bay leaf. After the soup has cooled, add milk, and using a handheld blender, process until consistency is smooth.

Italian Spaghetti and Meatballs

Ingredients:

For the Meatballs:

- 1 pound ground beef
- 1 cup bread crumbs (fresh)
- 1 tablespoon dry parsley
- 1 tablespoon Parmesan (grated)
- ¼ teaspoon finely ground black pepper
- ⅛ teaspoon garlic powder
- 1 egg

For the Sauce:

- ¾ cup diced onion
- 5 cloves minced garlic
- ¼ cup olive oil
- 56 ounces tomatoes (from the can, whole and peeled)
- 2 teaspoons salt
- 1 teaspoon white sugar
- 1 bay leaf
- 6 ounces tomato paste
- ¾ teaspoon dried basil
- ½ teaspoon finely ground black pepper



Directions:

Beat the egg. In a bowl, mix together the egg and all ingredients listed for the meatballs. Mold about 12 balls. Place in the refrigerator, covered, until needed.

In a saucepan, grill onion and garlic in olive oil over medium heat until onion is cooked. Add in tomatoes, salt, sugar and bay leaf, and stir. Lower the heat and cover, letting simmer 90 minutes. Mix in paste, basil, pepper and the meatballs. Let simmer another 30 minutes. Serve over cooked spaghetti.

Barbecue Meatballs

Ingredients:

- 2 pounds ground beef
- 1 ½ cups fresh bread crumbs
- ¼ cup chopped onion
- ½ cup milk
- 1 ½ teaspoons salt
- 2 eggs
- 1 bottle barbecue sauce
- 1 pound cooked bacon (optional)



Directions:

Heat oven to 375° F. Mix together ground beef, crumbs, onion, milk, eggs, and salt. Form into meat balls, about 1" in diameter. Place in baking dish. Bake 30 minutes. Pour BBQ sauce over the meat balls and bake for an additional 35 minutes. Optional: Wrap meatballs with a slice of bacon and stick with toothpick.

Peach Cobbler

Ingredients:

- 3 medium peaches, peeled, pitted, and sliced
- 1 teaspoon cinnamon
- 1 ½ cups sugar
- ½ cup shortening
- 1 cup sugar
- 1 ½ cups flour
- 2 teaspoons baking powder
- ½ teaspoon salt
- 1 cup milk
- 2 cups boiling water
- 3 tablespoons butter



Directions:

Heat oven to 350° F. Grease a square baking dish (10" x 10"). Combine prepared peaches with cinnamon and 1 ½ cups white sugar.

In another bowl, mix the cream, shortening, and 1 cup sugar. Add in flour, baking powder, salt, and milk. Pour into baking dish. Top with prepared peaches. Add the butter into the boiling water and pour on top of the peaches.

Bake for 40 to 45 minutes, until golden brown.

Traditional Meatloaf**Ingredients:**

- 1 ½ pounds ground beef
- 1 ¼ teaspoons salt
- 1 egg
- 1 dash finely ground black pepper
- 1 cup softened bread crumbs
- ½ cup milk
- ⅓ cup steak sauce
- 1 whole onion, diced
- ½ cup chopped bell pepper
- 3 hard-boiled eggs

**Directions:**

Heat oven at 350° F. Lightly grease a single loaf pan (8" x 4"). In a large bowl, mix the ground beef, salt, egg, pepper, and crumbs. Add the milk, 3 tablespoons of the steak sauce, diced onion, and bell pepper. Pour ½ of the mixture into the greased loaf pan. Lay the hard-boiled eggs down the middle of the mixture. Top with remaining meat. Glaze the top with the leftover steak sauce. Cook meatloaf in oven for about one hour.

Garlic Mashed Potatoes

Ingredients:

8 medium potatoes, peeled and cubed
½ cup diced onion
4 cloves garlic, minced
1 teaspoon dried basil
1 teaspoon salt
½ teaspoon finely ground pepper
⅓ cup butter
¾ cup milk
Salt and pepper to taste



Directions:

In a large pot, add raw, cubed potatoes and fill the pot with enough water to cover by 1". Mix in the onion, garlic, spices, and salt, and bring to a boil. Boil potatoes until cooked, around 15 minutes. Drain all water from pot and empty into a large bowl. Add the additional salt and pepper, butter, and milk. Mix thoroughly with a beater until fluffy. Add extra milk to thin if potatoes are too thick. Over mixing can cause a pasty consistency.

Coconut Lemon Bars

Ingredients:

1 ½ cups flour
½ cup powdered sugar
¾ cup cold butter
4 large eggs
1 ½ cups white sugar
½ cup lemon juice
1 teaspoon baking powder
¾ cup unsweetened, flaked coconut



Directions:

Mix together the flour and powdered sugar and cut in cold butter until coarse crumbs form. Grease a 9" x 13" baking dish and press into bottom to form a crust. Bake at 350° F for about 15 minutes.

In another bowl, beat together the eggs, lemon juice, white sugar, and baking powder until smooth. Pour into dish on top of prebaked crust, sprinkling coconut on top. Bake for an additional 20 or until golden. Let cool and cut into squares.

Monte Cristo Sandwich**Ingredients:**

1 egg
½ cup milk
dash of vanilla
2 slices bread
2 slices ham
2 slices cheese
Optional: syrup or raspberry jam
Optional: mayo or mustard

**Directions:**

Crack the egg into a bowl and mix with the milk, making a batter resembling French toast batter. Add dash of vanilla. Make your ham and cheese sandwich. Add the mayo and mustard if you prefer.

Once the sandwich is assembled, dip the entire assembled sandwich into the batter. Place sandwich on a hot griddle. Continue to cook like a grilled sandwich until the bread is golden brown and the egg is cooked. To serve, pour syrup over the sandwich and eat with a fork or dip in jam.

Baked Macaroni and Cheese

Ingredients:

1 ½ cups elbow macaroni
3 tablespoons butter or margarine
3 tablespoons all-purpose flour
2 cups milk
½ teaspoon each salt and pepper
2 cups shredded cheese



Directions:

Preheat oven to 350° F. Bring a pot of water to a boil; add a generous sprinkling of salt to the pasta. While the pasta cooks, melt the butter in a skillet or pot large enough to hold the pasta when it's done. Add the flour and stir until the mixture is lightly browned, 1-2 minutes. Add the milk; whisk to remove any lumps and add the salt and pepper. Stir in the cheese and whisk until smooth and melted. When the pasta is almost done but still firm, drain it and add to the sauce. Stir the pasta into the sauce and bake in a greased 2-quart dish 40-45 minutes until browned and bubbly.

Jalapeño Popper Dip

Ingredients:

16 ounces cream cheese, room temperature
1 cup mayonnaise
1 cup cheddar cheese, finely shredded
1 cup parmesan cheese, shredded
1 (4-ounce) can chopped green chiles
1 (4-ounce) can chopped jalapeños
1 cup panko bread crumbs
¼ cup butter, melted
Salt and pepper



Directions:

Preheat oven to 375° F. Spray a 2-quart casserole dish with cooking spray. With an electric mixer, mix together cream cheese, mayonnaise, cheddar cheese, ½ cup parmesan cheese, chiles, jalapeños, and a pinch of salt and pepper. Mix until smooth. Spread into casserole dish.

In a bowl, mix together panko bread crumbs, ½ cup parmesan cheese, and butter. Spread the crumb mixture evenly over dip filling. Bake about 20 minutes. Serve with crackers.

Father's Day Brownies**Ingredients:**

1 box chocolate brownie mix
¾ cup Peanut Butter M&Ms
1 egg
⅓ cup stout beer
4 pieces bacon and bacon fat

**Directions:**

Cook the bacon. While the bacon is cooking, measure out the Peanut Butter M&Ms. Place them in a plastic bag and crush. Add the dry brownie mix to a bowl. Mix in the egg and beer.

When the bacon is done, drain off the bacon grease into a cup. Grease an 8" x 8" pan with the bacon grease. Now, add 1 tablespoon bacon grease into the brownie mixture. Fold the Peanut Butter M&Ms into the brownie mix and pour into the greased baking dish. Dice up the bacon and sprinkle over the top of the brownies. Bake at 350° for 35-30 minutes.