

# Fourth of July Recipe Favorites

- Provided by Arvest Associates



# Breakfast and Brunch





# All-American Breakfast Casserole


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– Mike J.

## Ingredients

- 1 bag of breakfast scramble (sausage, onion, potatoes)
- 10 eggs, lightly beaten
- 3 cups milk
- 2 tsp ground mustard
- 1 tsp salt
- 2 cups shredded sharp cheddar
- 1/2 tsp of black pepper
- 1/2 cup sliced mushrooms
- 1 medium tomato, seeded & chopped
- 1/2 cup thin-sliced green onion

## Directions

1. Preheat oven to 325 degrees.
  2. In large mixing bowl, combine eggs, milk, mustard, salt, & cheese. Stir well.
  3. Butter bottom of 9x13 in baking dish.
  4. Pour bag of sausage scramble in dish.
  5. Pour egg mixture evenly over Scramble.
  6. Bake uncovered for 55-60 minutes, or until eggs are set. Tent with foil if top begins to brown too quickly.
  7. Top with sliced cherry tomatoes and chopped green onion. (optional)
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# Celebration Coffee Cake

– Kyle R.

## Ingredients

### Cake Mix

- 1 box golden butter cake mix
- 4 eggs
- 1 cup sour cream
- 3/4 cup vegetable oil
- 1/4 cup sugar
- 1 tbsp vanilla

### Sugar Mix

- 1 cup brown sugar
- 3/4 cup pecan pieces
- 1 1/2 tsp cinnamon

## Directions

1. Preheat oven to 375 degrees.
2. Grease and flour Bundt pan.
3. Sprinkle 1/3 sugar mixture in bottom.
4. Layer 1/2 cake mix batter on top.
5. Layer 1/3 sugar mixture.
6. Layer 1/2 cake mix batter on top.
7. Layer remaining sugar mixture on top.
8. Bake for 40 minutes or until done.
9. Let cool before removing from pan.




# Historic Hash Brown Casserole

– Kelli G.

## Ingredients

- 1/2 stick of butter
- 1 bag of hash browns  
(preferably with onions and peppers)
- 8 oz sour cream
- 1 can cream of chicken soup
- 2 cups shredded fiesta blend cheese

## Directions

1. Mix all ingredients together.
  2. Spray a 9x13 inch pan with non-stick cooking spray.
  3. Add mixture to pan and bake uncovered at 375 degrees until brown.
  4. Enjoy!
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# Home of the Brave Berry Smoothie

– MacKenzie C.

## Ingredients

- 1 frozen banana
- 1 cup of frozen mixed berries
- 1 cup almond milk  
(or any milk you prefer)
- 1-2 tbsp vanilla Greek yogurt

### Optional Toppings:

- frozen or fresh berries
- granola
- dark chocolate

## Directions

1. Mix all ingredients in a blender and blend until the consistency is thick and creamy, like ice cream.
2. Top with your favorite toppings and serve immediately.



# Patriotic Peach Tea


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– Paige B.

## Ingredients

- 1 cup of water
- 1 cup of white sugar
- 3 slices of a fresh peach  
(add more or less for taste)
- tea bags
- mint leaves (optional)

## Directions

1. Mix water, sugar, and peaches in a sauce pan; bring to a boil.
  2. Stir until sugar is dissolved.
  3. Remove from heat and set aside for 15 minutes.
  4. Mix all together and pour into a pitcher.
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# Appetizers








# All-American Cheese Dip

– Karen G.

## Ingredients

- 1 pound ground beef
- 1 pound hot breakfast sausage
- 1 onion, chopped
- 2 cloves garlic, chopped
- 1 can tomatoes and chiles (undrained)
- 1 can cream of mushroom soup
- 1 can cream of chicken soup
- 2 pound processed cheese
- 1 tsp cumin
- 1 tsp salt
- 1/2 tsp pepper

## Directions

1. Brown hamburger and breakfast sausage in a large skillet with chopped onion, garlic, cumin, salt, pepper and can of tomatoes with green chilies.
  2. Once meat is done, let it cool for a few minutes.
  3. Add cream of mushroom and chicken soups.
  4. Cube cheese and combine it with the meat and soup mixture
  5. Put mixture in a crock-pot on high until fully melted
  5. Stir often. Reduce heat after cheese is melted.
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# Booming Broccoli Salad

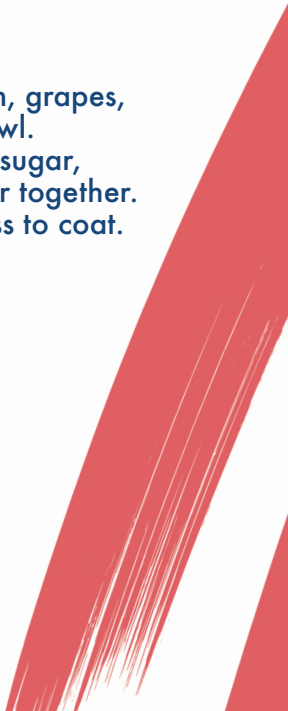
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– Jaren B.

## Ingredients

- 1 head broccoli, chopped
- 1 head of cauliflower, chopped
- 1/3 cup chopped purple onion
- 1 cup of sliced grapes
- 1/2 cup of sunflower kernels
- 1 cup mayonnaise
- 1 tbsp cider vinegar
- 2 tbsp sugar
- 1/2 tsp smoked paprika
- Salt and Pepper to taste

## Directions

1. Place broccoli, cauliflower, onion, grapes, sunflower kernels into mixing bowl.
  2. Mix mayonnaise, cider vinegar, sugar, smoked paprika, salt and pepper together.
  3. Pour dressing over salad and toss to coat.
  4. Refrigerate before serving.
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# Buffalo Chicken Dip Blast

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– Wende M.

## Ingredients

- 3 (10 oz) cans of chicken OR whole cooked chicken (shredded)
- 2 (8 oz) cream cheese (softened)
- 8 oz buffalo wing sauce
- 6 oz dry packet ranch dressing
- 2 cups shredded cheddar cheese

## Directions

1. Preheat oven to 350 degrees.
  2. Mix all ingredients together.
  3. Add to a baking dish.
  4. Cook in oven for 30 minutes.
  5. Enjoy with chips and crackers!
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# Freedom Avocado Salad

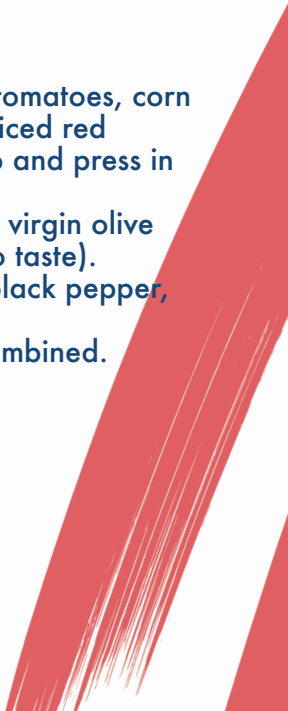
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– Maret C.

## Ingredients

- 1 pound cherry tomatoes quartered
- 3 ears of corn cooked, shucked and cut off the cob
- 2 avocados peeled, pitted and sliced
- 1/2 red onion thinly sliced
- 1/4 cup cilantro chopped
- 2 tbsp extra virgin olive oil
- 3 tbsp lime juice from 1 to 2 limes
- 2 garlic cloves pressed or minced
- 1 tsp sea salt or 3/4 tsp table salt
- 1/8 tsp black pepper

## Directions

1. In a large bowl, combine sliced tomatoes, corn kernels, sliced avocado, thinly sliced red onion, 1/4 cup chopped cilantro and press in 2 garlic cloves.
  2. Drizzle the top with 2 tbsp extra virgin olive oil, 2 to 3 tbsp juice (adding it to taste).
  3. Add 1 tsp sea salt and 1/8 tsp black pepper, or season to taste.
  4. Toss the salad gently just until combined.
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# 'Merica Macaroni Salad

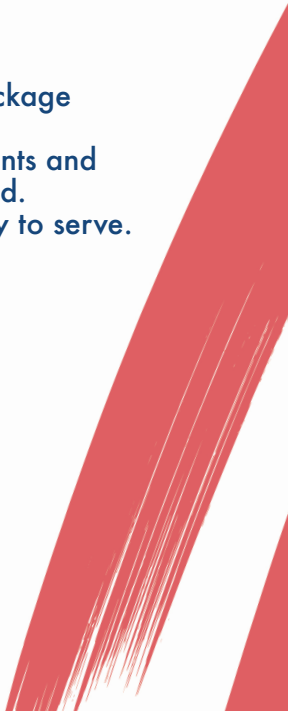
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– Ellen B.

## Ingredients

- 16 oz elbow macaroni, uncooked
- 3/4 cup mayonnaise
- 1/4 cup sour cream
- 3 tbsp rice vinegar
- 1 tsp garlic powder
- 1 tsp salt
- 1 1/2 tsp ground black pepper
- 8 pieces of bacon, crumbled
- 1 cup seeded and diced tomato
- 1 cup chopped baby spinach

## Directions

1. Cook macaroni according to package instructions. Drain well.
  2. Mix together remaining ingredients and toss with macaroni until combined.
  3. Cover and refrigerate until ready to serve.
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# Philly Cream Dip

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– Jaquita O.

## Ingredients

- 2 (8 oz) packages of cream cheese
- 1 can of canned tomatoes and green chilis
- 1/2 tsp garlic powder

## Directions

1. Mix with a hand mixer.
  2. Let sit for flavors to blend well.
  3. Serve with tortilla chips!
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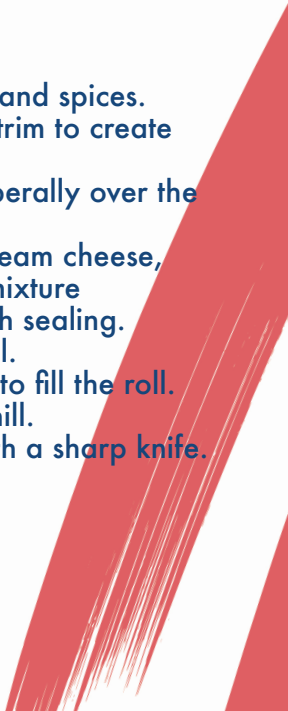
# **Snap, Crackle, Jalapeño Poppers**

- Karen G.

## **Ingredients**

- 1 package large tortillas
- 3 package cream cheese, softened
- 1/4 cup jalapenos, diced
- 2 tsp cumin
- 2 tsp salt
- 1 tsp black pepper
- 1/2 pound thin sliced deli roast beef
- Wax paper

## **Directions**

1. Blend cream cheese, jalapenos, and spices.
  2. Lay tortillas on a cutting board, trim to create straight sides.
  3. Spread cream cheese mixture liberally over the tortilla.
  4. Place slices of roast beef over cream cheese, leaving 1 inch of cream cheese mixture exposed at each end to help with sealing.
  5. Roll the tortilla up into a tight roll.
  6. Spoon the mixture into the ends to fill the roll.
  7. Wrap the roll in wax paper to chill.
  8. Remove wax paper and slice with a sharp knife.
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# Star Spangled Shrimp Cocktail

– Maret C.

## Ingredients

- 1/2 cup plus 2 tbs fresh lime juice
- 1 generous pound unpeeled, smallish shrimp
- 1/2 medium white onion (chopped into 1/4 inch pieces)
- 1/3 cup fresh cilantro (chopped into 1/4 inch pieces)
- 1/2 cup ketchup
- 1 to 2 tbs vinegary Mexican bottled hot sauce
- 2 tbs olive oil (preferably extra-virgin) (optional, but recommended)
- 1 cup diced peeled jicama (or cucumber)
- 1 small avocado (peeled, pitted, and cubed)
- salt
- several lime slices for garnish
- tostadas or tortilla chips for serving

## Directions

1. To cook the shrimp, bring 1-quart salted water to a boil. Add 2 tbs of the lime juice. Scoop in the shrimp, cover and let the water return to a boil. Immediately remove from the heat, set the lid askew and pour off all the liquid. Replace the cover and let the shrimp steam off the heat for 10 minutes. Spread out the shrimp in a large glass or stainless-steel bowl to cool completely. Peel and devein shrimp. Toss the shrimp with remaining 1/2 cup lime juice, cover and refrigerate for about an hour.
2. In a small strainer, rinse the onion under cold water, then shake off the excess liquid. Add to the shrimp bowl along with the cilantro, ketchup, hot sauce, optional olive oil, cucumber and/or jicama and avocado. Taste and season with salt. Cover and refrigerate.
3. Serving: spoon ceviche into sundae glasses, martini glasses, or small bowls. Garnish with sprigs of cilantro and slices of lime. Serve with tostadas or tortilla chips.



# Summertime Salsa


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– Brandi R.

## Ingredients

- 2 cups cucumbers
- 3 cups tomatoes
- 1/3 cup jalapeños
- 1 large white onion, chopped
- 1/2 bundle cilantro
- 2 small limes
- 1/3 cup banana peppers (optional)

## Directions

1. Finely chop everything, but the limes.
  2. Mix in a bowl; squeeze limes over.
  3. Best if allowed to sit for a few, up to 24 hours before serving.
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# United We Stand Smoked Chicken Dip

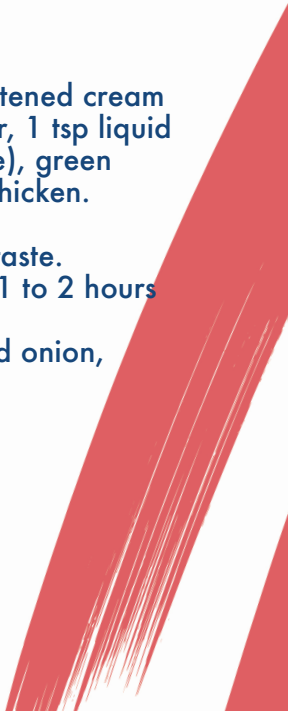
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– Ashley K.

## Ingredients

- 16 oz of cream cheese (softened)
- 3/4 cup sour cream
- 1 tbsp chili powder
- liquid smoke to taste
- 1 small can green chiles (chopped)
- 2 rotisserie chicken breasts (chopped)
- salt and pepper
- tortilla chips
- garnish: red onion, diced tomatoes, and diced jalapeños

## Directions

1. In a large bowl, combine the softened cream cheese, sour cream, chili powder, 1 tsp liquid smoke (adjust to your preference), green chilies, and chopped rotisserie chicken.
  2. Mix well.
  3. Season with salt and pepper to taste.
  4. Place in refrigerator for at least 1 to 2 hours for flavors to mingle.
  5. Garnish with diced tomatoes, red onion, and jalapeños.
  6. Serve with tortilla chips.
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# Entrées





# American Fried Onion Chicken

– Julie S.

## Ingredients

- 1 1/3 cups fried onions (crushed)
- 1 egg, beaten
- 1 pound skinless, boneless chicken breast (halved)

## Directions

1. Preheat oven to 400 degrees.
2. Spread crushed onions in a shallow bowl. Pour beaten egg into a separate shallow bowl.
3. Dip chicken into egg, then press into crushed onions. Gently tap chicken to let loose piece fall away. Put breaded chicken onto a baking sheet.
4. Bake chicken until no longer pink in the center and the juices run clear, about 20 minutes.



# Born in the USA Bolognese

– Jacob B.

## Ingredients

- 1/4 cup olive oil
- 1 onion (diced)
- 2 carrots (diced)
- 2 stalks celery (diced)
- 1 pound. ground beef or pork
- 1 cup dry red wine
- 1 (28 oz) can whole tomatoes
- Pasta of choice

## Directions

1. In a large stockpot, heat olive oil over medium heat. Add diced onions, carrots, and celery.
2. Cook until veggies are soft.
3. Add ground beef and cook until brown.
4. Add wine and cook until liquid soaks up into meat
5. Crush the whole tomatoes by hand and add along with juices to pot. Season generously with salt and pepper.
6. Simmer on low 2-3 hours, stirring often.
7. Serve with your favorite pasta and enjoy!




# **Constitutional Crockpot Beef Tips**

– Christy Q.

## **Ingredients**

- 3 pounds stew meat
- 4 pepperoncini peppers
- 1 packet au jus seasoning
- 1 packet ranch seasoning (dry)
- 1/2 yellow onion (chopped)

## **Directions**

1. Coat stew meat with ranch seasoning.
  2. Place in crockpot and sprinkle au jus seasoning, then add peppers and onions
  3. Cook on high for 4 hours or low for 8 hours.
  4. Serve over rice or egg noodles.
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# Cracklin' Chicken Fried Rice

– Tami S.

## Ingredients

- 1 tbsp vegetable oil
- 1 tbsp soy sauce
- 1 pound chicken (chopped into bites)
- 3 cups cold cooked rice
- 2 tbsp sesame oil
- 1 small white onion (chopped)
- 1 cup frozen peas and carrots
- 2 (3 tbsp) soy sauce
- 2 eggs, lightly beaten
- 2 tbsp green onions (chopped)  
(optional)

## Directions

1. In a large skillet or wok, add vegetable oil and 1 tbsp soy sauce.
2. Add chicken and cook until lightly brown and cooked throughout. Remove and set aside.
3. Pour sesame oil in the bottom. Add white onion and peas and carrots and fry until tender.
4. Slide the onion, peas and carrots to the side and pour the beaten eggs onto the other side.
5. Scramble eggs. Once cooked mix the eggs with the vegetable mix.
6. Add rice and chicken to the veggie and egg mix. Pour the 2 to 3 tbsp of soy sauce on top.
7. Stir an dry the rice and veggie mix until heated through and combined.
8. Add chopped green onions if desired.

# **Dynamite Angel Hair Chicken Pasta**

– Lauren R.

## **Ingredients**

- 6 boneless chicken breasts
- 1/2 cup butter
- 1 oz package dried Italian salad dressing mix
- 1 can mushroom soup
- 1/2 cup white wine  
(may substitute with water or chicken broth)
- 1 oz cream cheese with chives and onions
- Angel hair pasta

## **Directions**

1. Cook pasta according to box directions.
2. Place chicken in crock pot.
3. Melt butter in a saucepan.
4. Stir in Italian salad dressing mix, soup, cream cheese, and wine (or substitute). Pour over chicken.
5. Cook on low in crock pot for 4 to 5 hours.
6. Pour over cooked pasta or other noodles or rice.



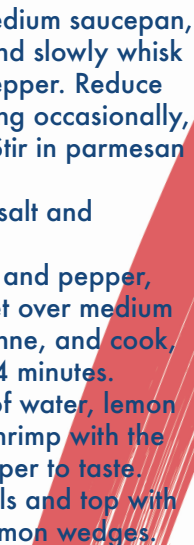
# **Great American Shrimp and Grits**

– Chris T.

## **Ingredients**

- 1 cup of corn grits
- 3 cups of chicken broth
- salt and pepper
- 1/2 cup of grated parmesan cheese
- 3 tbsp butter
- 1 1/4 lb of shrimp (peeled, deveined, tails off)
- 1 tbsp of minced garlic
- pinch of cayenne pepper
- juice from 1/2 a lemon, plus wedges for serving
- 2 tbsp of roughly-chopped flat leaf parsley

## **Directions**

1. Bring chicken stock to a boil in a medium saucepan, covered, over high heat. Uncover and slowly whisk in grits, 1 tsp of salt, and 1/2 tsp pepper. Reduce heat to medium low and cook, stirring occasionally, until thickened, about 5-7 minutes. Stir in parmesan and 1 tbsp of butter.
  2. Remove from heat and season with salt and pepper, cover to keep warm.
  3. Meanwhile, season shrimp with salt and pepper, melt 2 tbsp of butter in a large skillet over medium high heat. Add shrimp, garlic, cayenne, and cook, tossing until shrimp are pink – 3 to 4 minutes. Remove from heat and add 2 tbsp of water, lemon juice, and parsley. Stir to coat the shrimp with the sauce and season with salt and pepper to taste.
  4. Divide the grits among shallow bowls and top with the shrimp and sauce. Serve with lemon wedges.
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# Historic Route 66 Mother Road Slaw

– Chris H.

## Ingredients

- 1 (16 ounce) package of shredded cole slaw mix
- 1/2 red onion (thinly sliced)
- 2 green onion (thinly sliced)
- 1 red jalapenos (seeded and thinly sliced)
- 3/4 cup mayonnaise
- 2 tbsp sour cream
- 2 tbsp white vinegar
- 2 tbsp sugar
- several dashes hot sauce
- 1/2 tsp coarsely ground black pepper
- pinch cayenne pepper
- 1/4 tsp celery salt
- pinch kosher salt

## Directions

1. In a large bowl combine slaw mix, red onion, green onion and jalapeno.
2. In a medium bowl combine mayonnaise, sour cream, vinegar, sugar, hot sauce, black pepper, cayenne pepper and celery salt. Mix thoroughly.
3. Fold dressing into the large bowl of slaw until thoroughly mixed.

Note: Slaw is best if made couple hours ahead and left at room temperature or refrigerated overnight so that flavors can combine.



# **Liberty Lemon Rosemary Chicken**

– Melanie G.

## **Ingredients**

- 1 whole chicken, or 1 pound chicken breasts
- salt and pepper
- garlic powder
- 1 medium lemon
- fresh rosemary
- 1 cup sliced carrots
- 1 cup green beans
- 1 onion (chopped)
- 1/2 cup chicken broth
- 2 chicken bouillon cubes
- optional: bread or rolls

## **Directions**

1. Place chicken in the bottom of a crock pot.
2. Add spices and rub into chicken.
3. Slice the lemon and place slices on top of chicken.
4. Add sprigs of fresh rosemary on top of the lemon slices.
5. Add veggies, chicken broth, and chicken bouillon cubes.
6. Cook on high for around 4 hours.
7. Serve with your favorite bread or rolls.

# Made in America Meatloaf

– Euva P.

## Ingredients

- 1 1/2 pound ground beef
- 1 egg (lightly beaten)
- 1 onion (diced)
- 1 cup milk
- 1 cup dried breadcrumbs
- salt and pepper
- 2 tbsp brown sugar
- 2 tbsp prepared mustard
- 1/3 cup ketchup

## Directions

1. Preheat oven to 350 degrees.
2. In a small bowl, combine egg, onion, milk, breadcrumbs, salt, pepper, and ground beef. Mix well and form into a loaf.
3. Place loaf in a lightly sprayed loaf dish. Combine brown sugar, mustard, and ketchup and spread over loaf mixture.
4. Bake for 1 hour. Drain any drippings after removing from oven. Allow loaf to sit for 10 to 15 minutes then remove, slice, and serve.

# The Great State of Mississippi Pot Roast

– Kenny B.

## Ingredients

- 3 pounds boneless pork roast
- 1 packet onion soup mix (dry)
- 10 large pepperoncini peppers
- 1 packet ranch dressing mix, (dry)
- salt and pepper
- 2 tbsp olive oil
- 1/2 cup butter

## Directions

1. Heat a large skillet on high. Add oil. Dry both sides of the roast. Season with a little bit of pepper. You want the skillet to be really hot to brown or sear the pork quickly. Once the skillet is nice and hot, add the roast.
2. Allow the roast to cook for about 2 to 3 minutes until golden brown. Flip the meat over and sear the other side of the roast for 2 to 3 minutes. Transfer meat to slow cooker. Sprinkle packets of dry ranch dressing and onion soup mixes over pot roast. Top with a stick of butter, sliced, then place peppers on and around roast. Cover and cook on low for 6 to 8 hours.
3. Remove from crockpot, discarding any big fatty pieces but keeping smaller ones. Take two forks and shred the meat. Place pork back into the slow cooker and stir well in the juices to coat.

# Presidential Pork Tenderloin

– Selena B.

## Ingredients

- 3 (10 oz) cans of chicken or whole cooked chicken (shredded)
- 1 ripe mango (peeled, pitted and diced)
- 1 red bell pepper (seeded and chopped)
- 1 jalapeno (seeded and chopped)
- 1/2 red onion (chopped)
- 1/2 tsp. lime peel (grated)
- 1 lime (juiced)
- 1/4 cup fresh cilantro (chopped)
- 1/4 tsp salt
- 1 pound pork tenderloin
- 1/4 tsp ground black pepper
- 1 tsp five spice powder
- 3 tbsp hoisin sauce
- 1 tsp toasted sesame oil
- 2 cups baby spinach

## Directions

1. Preheat oven to 450 degrees.
2. Combine mango, bell pepper, jalapeno, onion, lime peel, lime juice, cilantro and salt in a medium mixing bowl. Cover and refrigerate to let flavors blend.
3. Lightly coat a broiler pan with cooking spray. Season pork tenderloin with black pepper and five-spice power. Place pork in oven and bake 10 minutes. In a small mixing bowl, combine hoisin sauce and sesame oil. Coat tenderloin with sauce and bank until juices run clear, about 15 to 20 more minutes. Remove tenderloin from oven, let sit for 5 minutes and then cut into 1/4 inch slices.
4. Divide spinach between plates. Top each with a portion of tenderloin and a spoonful of salsa. Also great with a side of couscous or other grain added.

# Summer Slow Cooker Chicken

– Brandon C.

## Ingredients

- 6 boneless skinless chicken thighs
- 1 tbsp olive oil
- salt and pepper
- 2 tsp minced garlic
- 1/2 cup ketchup
- 1/3 cup low sodium soy sauce
- 1/4 cup honey
- 1 tsp toasted sesame oil
- 2 tbsp cornstarch
- 1 tbsp sesame seeds and chopped cilantro for garnish
- 2 tbsp green onions, sliced

## Directions

1. In a small bowl, whisk together the garlic, ketchup, soy sauce, honey, and sesame oil. Add chicken thighs to a slow cooker and pour the sauce over the chicken.
2. Cover the slow cooker and cook on low for 6 hours or high for 3 hours.
3. In a small bowl, mix the cornstarch with 1/4 cup cold water. Add the cornstarch mixture to the slow cooker.
4. Cook for 1 more hour or until sauce has just thickened. Sprinkle with sesame seeds and green onions, then serve.



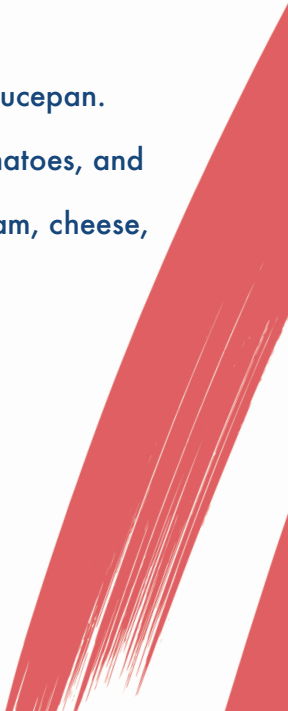
# **Taste of Freedom Taco Soup**

– Amanda S.

## **Ingredients**

- 2 pounds ground beef
- 2 packets of taco seasoning
- 2 cans of corn
- 2 cans of black beans (rinsed)
- 2 cans diced tomatoes
- 1 can of diced tomatoes (made for queso dip)
- garlic powder
- cumin
- salt and pepper
- optional: sour cream, shredded cheese, tortilla chips

## **Directions**

1. Brown ground beef in a large saucepan.
  2. Add taco seasoning.
  2. Combine meat, corn, beans, tomatoes, and spices.
  3. Serve as is, or top with sour cream, cheese, and tortilla chips!
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# Tulsa's Unwavering Flag Fish Tacos

– Chris H.

## Ingredients

- 2 quarts peanut oil
- 8 (4 oz) fish fillets (crappie, white bass or catfish will work)
- salt and pepper
- 1 cup all-purpose flour
- 2 tbsp garlic powder
- 2 tbsp paprika
- 2 tsp salt
- 2 tsp ground black pepper
- 1 egg (beaten)
- 1 can local beer

## Directions

1. Heat oil in a deep fryer to 365 degrees.
2. Rinse fish, pat dry, and season with salt and pepper.
3. Combine flour, garlic powder, paprika, 2 tsp salt, and 2 tsp pepper. Stir egg into dry ingredients.
4. Gradually mix in one beer until a thin batter is formed.
5. You should be able to see the fish through the batter after it has been dipped.
6. Dip fish fillets into the batter, then drop one at a time into hot oil.
7. Fry fish, turning once, until both sides are golden brown.
8. Drain on paper towels.
9. Serve fish tacos with trimmings of your choice (sour cream, cojita cheese, avocado, hot sauce, cilantro) on warmed tortillas.

# Desserts





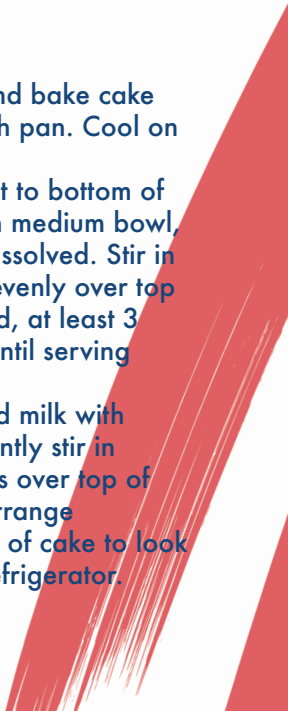
# American Flag Poke Cake

– Harrison, AR Associates

## Ingredients

- 1 box moist white cake mix
- Water, vegetable oil and whole eggs called for on box of cake mix
- 1 box (3 oz) strawberry-flavored gelatin
- 1 cup boiling water
- 1/2 cup cold water
- 1 box (3.3 oz) white chocolate-flavor instant pudding & pie filling mix
- 1/2 cup cold milk
- 1 container (8 oz) frozen whipped topping (thawed)
- 1 cup sliced fresh strawberries
- 1/2 cup fresh blueberries

## Directions

1. Heat oven to 350 degrees. Make and bake cake mix as directed on box for 13x9-inch pan. Cool on cooling rack 20 minutes.
  2. With tines of fork, poke holes almost to bottom of warm cake about every 1/2 inch. In medium bowl, stir gelatin and boiling water until dissolved. Stir in cold water. Carefully pour mixture evenly over top of cake. Refrigerate, loosely covered, at least 3 hours but no longer than 12 hours until serving time.
  3. In large bowl, beat pudding mix and milk with whisk until blended and smooth. Gently stir in whipped topping. Drop by spoonfuls over top of cake; carefully spread until even. Arrange strawberries and blueberries on top of cake to look like flag. Store loosely covered in refrigerator.
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# Boomin' Blackberry Mango Upside Down Cake

– Stevie W.

## Ingredients

- 3 tbs unsalted butter
- 1/2 cup firmly packed brown sugar
- 1/2 tsp almond extract
- 3 firm ripe mangoes (peeled and sliced thin)
- 1 cup blackberries
- 1 1/2 cup flour
- 2 tsp baking powder
- 2 large eggs
- 1 cup sugar
- 1 tsp vanilla
- 1 stick unsalted butter (melted and cooled)

## Directions

1. Preheat oven to 375 degrees.
2. Melt 3 tbs butter and brown sugar in sauce pan, stir until melted and combined. Add almond extract. Pour into metal 9 inch cake pan and cool slightly.
3. Arrange concentric circles of the sliced mango over the sugar mixture, leaving a 2 inch circle in the center. Spoon the black berries in the center.
4. In a bowl, sift the flour and baking powder.
5. In another bowl, beat the eggs with 1 cup sugar until light and fluffy. Beat in the vanilla.
6. Sift and fold the flour mixture into the egg mixture until just combined and add the stick of melted butter, being careful not to over mix.
7. Spoon cake mixture carefully on top of arranged mangoes and berries.
8. Bake for about 35 minutes, or until a cake tester inserted in the center comes out clean. Let cool for 10 minutes, then run a table knife along edge of cake and invert onto a serving plate.

# Cool Down Coconut Cream Cake

– Sandra M.

## Ingredients

- coconut cake mix
- 1 can of sweetened condensed milk
- 8 oz package of cream cheese
- 8 oz tub whipped topping
- coconut flakes
- powdered Sugar
- eggs
- oil
- water

## Directions

1. Bake cake according to instructions on box.
2. While cake is still warm, poke holes about 2 to 3 inches apart all over cake and pour sweetened condensed milk over it making sure you target the holes, let soak into cake and place in refrigerator until cake is cooled.
3. While cake is cooling, take 1/2 to 1 cup coconut flakes and toast them in the oven.
4. Place room temperature cream cheese in mixing bowl, whip until smooth, adding powdered sugar and sweeten to taste. Once it is sweet enough for you, mix in whipped topping.
5. Gently frost cake, using all of the cream cheese mixture.
6. Sprinkle toasted coconut flakes over frosting (desired amount)
7. Place back in refrigerator until ready to serve.



# Declaration of Ice Cream Sandwich Cake


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– Patti B.

## Ingredients

- 24 vanilla ice cream sandwiches, (unwrapped)
- 2 (8 oz) containers of whipped topping, (thawed)
- 1 (12 oz) jar hot fudge ice cream topping, (warmed)
- 1 (12 oz) jar caramel ice cream topping
- 1/4 cup chopped pecans

## Directions

1. Arrange a layer of ice cream sandwiches in the bottom of a 9x13-inch dish; top with a layer of whipped topping, hot fudge topping, and caramel topping.
  2. Repeat layering with remaining ice cream sandwiches, whipped topping, hot fudge topping, and caramel topping, ending with a top layer of whipped topping.
  3. Sprinkle with pecans.
  4. Cover dish with aluminum foil and freeze until set, at least 30 minutes.
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# Firecracker Chocolate Chip Cookies


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– Jeannette P.

## Ingredients

- 1 box of spice cake mix (cake mix without wet ingredients)
- 1 can of pumpkin puree
- 1 bag of chocolate chips

## Directions

1. Mix dry cake mix, pumpkin puree, and chocolate chips together.
  2. Spoon drop them onto a cookie sheet.
  3. Bake at 350 degrees for about 14-18 minutes until cake cookies are baked through.
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# **Morning Glory Grape Salad**

– Cindy S.

## **Ingredients**

- 4 pounds seedless grapes
- 8 oz cream cheese (softened)
- 8 oz sour cream
- 1/2 cup sugar
- 1 tsp vanilla extract
- 2 tbs brown sugar
- chopped pecans

## **Directions**

1. Mix all ingredients except the last two.
  2. Top with brown sugar and pecans.
  3. Enjoy!
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# Red, White, & Blueberry Dessert Pizza


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– Charity A.

## Ingredients

- graham crackers & butter
- cheesecake filling
- blueberries & strawberries

## Directions

1. Take a pizza pan and make a graham cracker crust.
  2. Top with cream cheese filling.
  3. Top with fruits of your choice.
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# Red, White, & Blue Trifle

– Karen G.

## Ingredients

- 1 quart of strawberries (sliced)
- angel food cake (cubed)
- 1 quart blueberries
- 2 pints heavy cream
- 1/2 cup sugar
- fresh mint leaves

## Directions

1. Beat heavy cream for several minutes until you can cut a path through it.
2. Add sugar and beat until thoroughly blended.  
\*Do not add the sugar before beating the cream, you will not get stiff peaks if you add sugar before beating.
3. In a clear trifle dish (deep, straight sides) layer the cake, whipped cream, strawberries and blueberries until you have 4 or 5 layers.
4. Garnish with remaining berries and mint.

# **Siloam Springs Star Spangled Salad**

– Jayme V.

## **Ingredients**

- 1/2 medium-sized watermelon
- 1 medium-sized honeydew melon
- 2 cups strawberries
- 1 cup blueberries
- 2 cups cherries
- 2 tbsp coconut flakes
- whipped cream

## **Directions**

1. Cut watermelon and honeydew honeydew into 1 inch slices. Then, using a star-shaped cookie cutter, cut the melon slices into star shapes.
2. Cut the strawberries and the cherries into half (leave a few intact to put on top of the fruit salad.)
3. Combine the melon stars, strawberries, cherries, and blueberries in a large bowl and sprinkle with coconut flakes. Add a few dollops of whipped cream if you would like.
4. Serve chilled.

# True American Punch Bowl Cake

– Adrienne B.

## Ingredients

- 1 large punch bowl
- 1 (18 oz) box yellow cake mix
- 1 (20 oz) can crushed pineapple, (drained)
- 2 pints fresh strawberries (sliced)
- 2 to 3 bananas (sliced)
- 2 (3 oz) packages vanilla instant pudding mix
- 3 cups milk
- 1 (14 oz) can sweetened condensed milk
- 12 oz whipped topping
- 16 oz whipped topping

## Directions

1. Prepare yellow cake mix as directed on package. Bake on cookie sheet.
2. Let cake cool. Tear into small pieces.
3. Mix 2 packages vanilla pudding mix with 3 cups milk and 1 can sweetend condensed milk.
4. Let this mixture set 30 minutes. Fold in 12 oz whipped topping.
5. Put mixture in the refrigerator to set. Begin layering ingredients in punch bowl starting with cake, then strawberries, then pineapple, then bananas.
7. Pour some of the pudding mixture over layers.
8. Add a layer of whipped topping over, using 16 oz carton for the layers.
9. Continue layering using the order just given until punch bowl is full. Refrigerate.