

Valeria Garza
Terra Bella, CA

Peanut Butter and Bananas French Toast Delite

1 Egglard's Best Egg
½ cup Sunnyside Farms Milk
3 teaspoons cinnamon
2 tablespoons Jif Creamy Peanut Butter
2 slices bread
1 ripe banana, sliced
1 tablespoon Sunnyside Farms Butter
Syrup, optional
Dole Pineapple Chunks, optional

1. Whip egg, milk, and cinnamon in bowl.
2. Spread peanut butter on each slice of bread, layer with banana, top with bread.
3. Melt butter in skillet. Dip bread into egg mixture, coat each side; do not soak.
4. Cook in hot skillet until each side is golden brown.
5. Remove, cut cross-wise; serve with syrup and fruit.

Serves 2.

Cheyenne Vance
Sacramento, CA

Cheyenne's Three Cheese & Bacon Pita Pocket

4 slices Sunnyside Farms Bacon, diced
1 cup mushrooms, sliced
½ cup Roma tomatoes, diced
½ cup Precious Mozzarella Cheese, cubed
¼ cup EACH Swiss and cheddar cheese, cubed
2 tablespoon Sunny Select Olive Oil
4 ribboned basil leave
4 pita pockets, lightly toasted

1. Cook bacon in sauté pan until crispy. Drain and set aside.

2. Add mushrooms and mozzarella to pan; cook 1 minute. Add diced tomatoes and cook additional minute. Remove from pan.
3. Add Swiss and cheddar cheese to pan and fry 1 minute.
4. Add cooked ingredients to pita pocket until full; top with basil.

Makes 4 servings.

Chad Riley
Sacramento, CA

Aunt Di's Strawberry Treat

2 ¼ cups cake flour
2 ½ teaspoons baking powder
1 teaspoon salt
1 ¼ cup C&H Sugar
½ cup unsalted Sunnyside Farms Butter, room temperature
2 Egglan's Best Eggs
1 cup Dole Strawberries, stems removed, cut into quarters
2 cup Dole Strawberries, stems removed, whole
2/3 cup Sunnyside Farms Milk
2 teaspoons Sunny Select Vanilla Extract
C&H Powdered Sugar, optional

1. Preheat oven 350 F.
2. Sift flour through salt in medium bowl, set aside.
3. In stand mixer, beat sugar and butter until creamy.
4. In separate bowl add eggs and vanilla.
5. Put mixer on medium speed; adding eggs and vanilla. Scrape sides of bowl as needed.
6. Beat in flour mixture and milk, alternating small amounts of each. Incorporate each addition.
7. Spray muffin tin with cooking spray. Divide batter evenly into each cup.
8. Bake 20-25 minutes until golden brown. Allow to cool and remove from tins.
9. Slice muffin in half. Place bottom of muffin on plate. Put sliced strawberries on bottom piece; place top of muffin at an angle. Place whole strawberry around outside.
10. Sprinkle with powdered sugar.

Jordan Bridge
Herald, CA

Pasta-Less Lasagna Rolls

½ pound Master Cut Ground Beef
1 teaspoon EACH Italian seasoning AND dried chopped onions
8 ounces Precious Mozzarella Cheese
1 (14.5) can Sunny Select Italian Style Diced Tomatoes
1 (4 ounce) can Sunny Select Mushroom Pieces and Stems (drained)
1 (8 count) can Sunny Select Jumbo Biscuits
¼ cup Precious Whole Milk Ricotta
¼ cup Sunnyside Farms Butter, melted
¼ cup EACH flour, grated parmesan cheese AND Italian seasoning
Cook Spray

1. In large skillet brown ground beef; season with Italian seasoning and chopped onions.
2. Reduce heat and add tomatoes with juice; simmer 10 minutes, stirring occasionally. Add mushrooms; continue to simmer 5 minutes. Remove from heat and allow to cool.
3. Cut mozzarella cheese into 8 slices.
4. Roll each biscuit out to 6-8 inches using rolling pin and flour to reduce sticking. Place rolled biscuits between wax paper until ready to use.
5. Combine cooled ground beef with ricotta.
6. To assemble; take one flattened biscuit, brush with butter, sprinkle with cheese and Italian seasoning.
7. Next spread 1 heaping tablespoon ground beef mixture on biscuit to within ½ inch of edge. Top with sliced cheese. Rightly roll each biscuit and place on cookie sheet spray with cooking spray. Repeat with remaining biscuits.
8. Brush tops of rolls with remaining butter; sprinkle with cheese and Italian seasoning.
9. Bake 400 F for 10-12 minutes until golden brown.

Makes 8 rolls.

Lane Norris
Kingsburg, CA

Peanut Butter Awesome Pancakes

½ cup Jif Creamy Peanut Butter

1 ¼ tablespoons C&H Powdered Sugar

½ cup Dannon Vanilla Yogurt

Krusteaz Pancake Mix, prepared according to package directions

Smucker's Boysenberry Jam, optional

Sunnyside Farms Whipped Cream, optional

C&H Powdered Sugar, optional

1. In a bowl combine peanut butter, sugar, and yogurt; mix well.
2. Pour out ¼ cup batter for 1st lay of pancake, immediately play 1-2 tablespoons of peanut butter mixture in center of pancake.
3. Quickly pour out batter directly over filling making a 2nd layer. Cook until bubbly and golden on 1st side; flip and cook 2nd side.
4. While pancakes are warm top with jelly, sugar, or whipped cream.

Makes 4 servings

Alexandria Jones

Colfax, CA

Triple Berry Delight

1 (16 ounce) can Dole Crushed Pineapple

1 (10 count) package Sunny Select Refrigerated Biscuits

6 tablespoons Sunnyside Farms Butter, melted

10 tablespoons C&H Brown Sugar

1 can EACH prepared cherry, blueberry, and raspberry pie filling

C&H Sugar

1. Preheat oven 400 degrees F.
2. Drain pineapple.
3. Slice biscuits in half. Coat 10 muffin tins and evenly distribute brown sugar in bottom of tins. Add a spoonful of pineapple to each tin.
4. Place a single cherry in one half of biscuit and seal with remaining biscuit half. Place on biscuit in each prepared muffin tin.
5. Brush biscuits with butter and sprinkle with sugar.
6. Bake 9 – 12 minutes until golden brown.
7. While biscuits are cooking combine blueberry and raspberry filling. Cool biscuits when done and serve with sauce.

Makes 10 biscuits.

Jennifer Woodhall
Galt, CA

Melt in your Mouth Butterscotch, Oatmeal, Chocolate, Chip Cookies

1 ½ cups Sunny Select Flour
1 cup C&H Sugar
1 cup C & H Brown Sugar
1 teaspoon Sunny Select Cinnamon
1 teaspoon baking soda
1 teaspoon salt
2 sticks Sunnyside Farms Butter
2 Egglan's Best Eggs
1 teaspoon vanilla extract
3 cups Sunny Select Oatmeal
½ package Sunny Select Chocolate Chips
½ package butterscotch chips

1. Preheat oven 350 degrees F.
2. Mix flour through salt; combine well.
3. Cream butter, eggs, and vanilla. Add to dry ingredients.
4. Stir in oatmeal, chocolate chips and butterscotch chips; mix well.
5. Drop 1 tablespoon dough 1 inch apart on cookie sheet.
6. Bake 8 minutes; allow to cool

Makes 2 dozen cookies

Claire Palmer
Sacramento, CA

Claire's Sunday Morning Special
1 (9 inch) Sunny Select Pie Crust
8 slices Sunnyside Farms Bacon

3 tablespoons minced dry onion
1 (6 ounce) package Precious Whole Milk Mozzarella, grated
4 Eggland's Best Eggs (2 whole eggs, 2 yolks)
1 ½ cup Sunnyside Farms Sour Cream
½ teaspoon powdered mustard
1 (14.5 ounce) can asparagus spears, drained; cut in ½ inch pieces
2 tablespoons Sunnyside Farms Butter, melted
2 teaspoons garlic salt
2 tablespoons parsley, chopped

1. Preheat oven 375 degrees F.
2. Microwave bacon slices until crisp; crumble and press into pie crust.
3. Arrange asparagus in pie crust; sprinkle with dry onion and cheese.
4. Combine whole eggs and yolks, sour cream, and mustard. Mix well. Pour over asparagus into crust.
5. Add garlic salt to melted butter; pour over eggs. Sprinkle with parsley.
6. Bake for 35 minutes.

Makes 6 servings.

Grace Nelson
San Jose, CA

Creamy-Cheesy Sauce with Noodles

½ cup (1 stick) Sunnyside Farms Butter, divided
1 tablespoon flour
1 cup Sunnyside Farms Half and Half
1 cup parmesan cheese, grated
Salt and pepper to taste
1 (8 ounce) package Sunny Select Pasta, cooked according to package

1. Melt 1 tablespoon butter on low heat. Add flour; stirring until well blended.
2. Gradually add half and half; stirring until smooth.
3. Increase heat to boiling, stirring constantly, boil 1 minute; add remaining butter and cheese. Stir until blended.
4. Serve over cooked pasta.

Makes 6 servings.

Jasmine Fifield-Turner
Milpitas, CA

Jasmine's Peanut Butter Pork-Beef Stew

¾ cup Jif Creamy Peanut Butter
2 cups Sunny Select Beef Broth
2 tablespoons Sunny Select Vegetable Oil
1 cup onion, chopped
3 cloves garlic, minced
1/3 cup EACH red, yellow, AND green bell pepper, chopped
1 cup carrots, chopped
1 pound EACH Master Cut Stew Beef AND Pork, cut into 1 inch cubes
1 (14 ½ ounce) can Sunny Select Dice Tomatoes
2 cups cooked rice, optional

1. In medium bowl combine peanut butter and broth until well blended. Set aside.
2. In heavy pot heat oil over medium heat. Add onions through carrots; cook until onions are translucent.
3. Add meat; continue to cook until browned.
4. Add peanut butter broth mixture and tomatoes with liquid. Stir well; bring to a boil and cook 50 minutes.

Serve with rice.

Makes 6 servings.

Michael Stewart
Rancho Cordova, CA

Hawaiian Pizza Biscuit Pockets

1 (6 count) can Sunny Select Jumbo Flaky Biscuits
10 slices Sunnyside Farms Bacon, cooked and crumbled
1 (8 ounce) Precious Mozzarella Cheese Ball, grated
1 (20 ounce) can Dole Crushed Pineapple
1 (6 ounce) can Sunny Select Tomato Paste
1 tablespoon Sunny Select Garlic Powder with Parsley

1. Preheat oven 350 degrees F.

2. Drain pineapple, reserve liquid in separate bowl.
3. Stir together 3 tablespoons pineapple juice, tomato paste and garlic powder.
4. Pat each biscuit into flat circle; place on ungreased cookie sheet. Spread spoonful of tomato paste mixture on each biscuit leave $\frac{1}{4}$ inch border.
5. Top with pineapple, cheese and bacon. Fold in half, crimping to seal. Shape into crescent.
6. Bake 18 minutes until top is brown.

Makes 6 servings