

# Dresden Spring Luncheon Recipes

\*\*Having done extensive online & cookbook recipe research, the following recipes are the best versions of those found in the SPX cookbook to make for the large group of teachers & staff we feed at Dresden Elementary.

## **Hot Ham & Cheese Sandwiches (various online recipes)**

### **DOUBLE RECIPE modified for Dresden luncheon**

\*\*you will need 2 half-steam aluminum pans (11  $\frac{3}{4}$  x 9  $\frac{1}{4}$  x 2  $\frac{1}{2}$ ) for 24 sandwiches

2 - 12 count packages Hawaiian sweet rolls, sliced in a half slab (see below)

1  $\frac{1}{2}$  lb cooked deli ham, thinly sliced

1  $\frac{1}{2}$  lb Swiss cheese, thinly sliced

#### BUTTER GLAZE

1 cup butter (2 sticks), melted

2 Tablespoons mustard (either Dijon or dry mustard works best)

2 Tablespoons minced, dry onions

2 Tablespoons Worcestershire sauce

4 Tablespoons light brown sugar

2 Tablespoons poppy seeds, OPTIONAL

Melt butter, add remaining glaze ingredients & mix well.

Prepare the bottom of 2 half-steam aluminum pans with non-stick cooking spray. Using a large serrated knife, slice the rolls in half so you have a 'slab' of tops and a 'slab' of bottoms. Don't pull the rolls apart & slice individually - you want to keep them connected. Place the bottom slabs of rolls in the aluminum pans. Brush a thin layer of the butter mixture over the bottom slabs.

Layer slices of ham and swiss cheese over the bottom slabs of rolls. You can alternate ham & cheese or just all the ham & then all the cheese - personal preference. Add the top slabs of rolls. Pour the remaining butter glaze mixture over the rolls, using a brush or spatula to fill in all the nooks & crannies. Some of the butter glaze will pool around the bottom of the sandwiches.

Cover with foil and let sit while the oven preheats to 350 degrees. Bake covered for 20 minutes & cheese is melted. Uncover and bake for 5 more minutes until golden brown. Slice into individual sandwiches and recover with foil for transport.

These can be assembled the night before & refrigerated overnight covered with foil. For best results, let them come to room temperature in the morning before baking.

**Red Bliss Potato Salad (SPX cookbook p. 66)**

5lbs. Red bliss potatoes, quartered  
½ cup diced celery  
½ cup chopped green onion  
½ cup chopped flat leaf parsley  
1 ½ cup mayonnaise  
¼ cup Pommery mustard or any course, grainy, brown mustard  
Salt and Pepper to taste

In a large pot, bring the potatoes to a boil in salted water. Reduce heat and simmer for 10 minutes or until tender. Drain water and chill potatoes until cool, about 30 minutes.

To the potatoes add celery, green onions, parsley, mayonnaise, mustard, salt & pepper. Gently toss to mix. Refrigerate overnight.

***Coleslaw Crunch Salad (SPX cookbook p. 58)***  
***DOUBLE RECIPE modified for Dresden luncheon***

**DRESSING INGREDIENTS**

1 cup salad oil  
¼ cup sugar  
⅓ cup vinegar (can use white, apple cider, &/or rice)  
2 seasoning packets from flavored Ramen noodles (chicken, beef or oriental)

Combine dressing ingredients in a sealed container and stir/shake well. Refrigerate overnight. Transport separately.

**CRUNCHY TOPPING INGREDIENTS**

2 packages Ramen noodles, broken into small pieces  
1 cup slivered/sliced almonds, toasted  
½ cup sunflower seeds (kernels), toasted

Combine broken Ramen noodles, toasted almonds & sunflower seeds & keep separated in a zippered plastic bag for transport.

**SALAD INGREDIENTS**

2 - 16oz. packages coleslaw mix (shredded cabbage & carrot)  
1 bunch (5-6) green onions, chopped  
2 medium carrots, peeled & shredded/chopped

In a large zippered plastic bag, combine coleslaw mix, chopped green onions & grated carrots. If assembling the night before, refrigerate.

Transport 3 parts of recipe (dressing, crunchy topping & salad) separately. Luncheon volunteers will assemble before serving to keep crunchy.

***Cornucopia Salad (SPX cookbook p. 59)***

**DOUBLE RECIPE modified for Dresden luncheon**

**DRESSING INGREDIENTS**

½ cup extra virgin olive oil  
½ cup red wine vinegar  
4 teaspoons sugar  
1 teaspoon salt  
½ teaspoon pepper

Combine dressing ingredients in a sealed container and stir/shake well. Refrigerate overnight. Transport in container.

**SALAD INGREDIENTS**

2 heads curly red or green lettuce  
1 bunch (5-6) green onions, chopped  
2 Granny Smith apples, cut into small chunks  
1 cup dried cranberries  
2 avocados, peeled & cut into chunks  
½ cup crumbled blue cheese  
½ cup sugared, slivered almonds (see recipe below)

**SUGARED ALMONDS:**

Place 2 Tablespoons sugar in a small pan over medium heat. Add slivered almonds and heat, stirring frequently until sugar melts & almonds are coated and slightly brown. Do not overcook.

Prepare all ingredients. Assemble everything but the apple, avocado, sugared almonds & dressing, which should all be stored & transported separately. Luncheon volunteers will assemble & toss before serving.

**Broccoli Salad (SPX Cookbook p. 293)**

**DOUBLE RECIPE modified for Dresden luncheon**

### **DRESSING**

1 cup mayonnaise  
¼ cup sugar  
2 Tablespoons red wine vinegar  
Salt & Pepper to taste

Mix mayonnaise, vinegar, sugar, salt & pepper in a sealed container refrigerate overnight.  
Transport in container.

### **SALAD INGREDIENTS**

2 medium heads fresh broccoli, chopped into bite-size pieces (approx. 7-8 cups)  
½ cup onion, chopped (sweet or red onion)  
½ cup raisins (purple or yellow)  
½ cup salted sunflower seeds  
½ cup bacon, cooked & crumbled (or bacon bits)

Combine broccoli, onion, raisins, sunflower seeds & bacon in a large plastic zippered bag or container. Transport both parts of recipe (dressing & salad) separately. Luncheon volunteers will assemble before serving.

### ***Vegetarian Broccoli Salad (OMIT BACON) (SPX Cookbook p. 293)***

#### **DOUBLE RECIPE modified for Dresden luncheon**

### **DRESSING**

1 cup mayonnaise  
¼ cup sugar  
2 Tablespoons red wine vinegar  
Salt & Pepper to taste

Mix mayonnaise, vinegar, sugar, salt & pepper in a sealed container refrigerate overnight.  
Transport in container.

### **SALAD INGREDIENTS**

2 medium heads fresh broccoli, chopped into bite-size pieces (approx. 7-8 cups)  
½ cup onion, chopped (sweet or red onion)  
½ cup raisins (purple or yellow)  
½ cup salted sunflower seeds

Combine broccoli, onion, raisins, & sunflower seeds in a large plastic zippered bag or container. Transport both parts of recipe (dressing & salad) separately. Luncheon volunteers will assemble before serving.

### ***Chocolate Toffee Squares (SPX Cookbook p. 256)***

Saltine or Graham crackers (not cinnamon-kind) - both are delicious

1 cup butter (2 sticks), melted

1 cup light brown sugar

1 - 12oz. Package semi-sweet chocolate chips

1 cup chopped nuts (pecans or almonds)

Preheat the oven at 400 degrees. Line a 10 x 15 inch pan with foil on bottom & sides. Line pan with separated rectangular graham crackers (not crumbs) or separated saltine crackers placed side-by-side. Fill in the sides with smaller pieces, if needed. Simmer the butter and brown sugar together in a saucepan, bring to a gentle boil and stir for 3 minutes. Pour mixture quickly over crackers and bake for 5 minutes. Remove from oven and sprinkle chocolate chips over entire pan, waiting a few minutes for them to soften & melt before spreading with spatula to cover all crackers. Sprinkle with nuts. Cool & cut into squares.

### **Tonto's White Wine Cake (SPX Cookbook p. 234)**

#### **CAKE:**

1 box yellow cake mix

3 oz. package instant vanilla pudding

$\frac{3}{4}$  cup water

$\frac{3}{4}$  cup oil

$\frac{1}{4}$  cup white wine

4 eggs

$\frac{1}{4}$  cup brown sugar

$\frac{1}{4}$  cup white granulated sugar

2 teaspoons cinnamon

$\frac{1}{4}$  cup chopped pecans for batter

$\frac{1}{4}$  cup chopped pecans for bottom of pan

Mix all ingredients together in a bowl except the pecans for the bottom of the pan. Blend well. Grease and flour the bottom of the bundt pan, then sprinkle with pecans. Pour batter into pan. Bake at 325 degrees for 1 hour, 10 minutes.

#### **GLAZE:**

1 stick butter

1 cup white granulated sugar

$\frac{1}{4}$  cup water

$\frac{1}{4}$  cup white wine

Bring butter, sugar and water to boil for 3 minutes, then remove from heat and add wine. Remove cake from oven and spoon  $\frac{1}{2}$  of glaze over cake while still in pan. Wait 10 minutes, then remove cake onto plate and spoon rest of glaze over the cake.