Blackberry Scone
By Jaylon Sybert of Ugly Duck Catering

Ingredients Needed:
- 6 tbsp. of cold butter
- 2 cups flour
- ½ cup sugar
- 1 tbsp. baking powder
- 1 tsp. salt
- ¾ cup old fashioned rolled oats
- 1 cup of blueberries, blackberries, or raspberries
- 1 cup cream, milk, or milk alternative

Cooking Directions:
1. Preheat oven to 400 degrees.
2. Add flour, sugar, baking powder and salt to a bowl; stir together.
3. Cut in cold butter with a pastry cutter, fork.
4. Work dough together with your clean fingers.
5. When dough comes together, rough pea size pieces, add the oats, berries and milk.
6. Fold ingredients together; try not to overwork the dough.
7. Add dough to a greased and parchment lined loaf pan.
8. Bake for 35-40 minutes.
9. When loaf is slightly cooled turn out onto a cooling rack.
10. Serve warm with lots of butter.
**Creamed Peas and Tuna**
By Gina's Café & Catering

**Ingredients Needed:**
- ¼ cup butter
- ¼ cup flour
- 1 - 5oz. can of tuna, drained
- 1 - 15oz. can of peas, drained
- 2 cups milk or shelf stable milk
- Salt and Pepper to taste

**Cooking Directions:**
1. Add butter to medium saucepan and melt.
2. Add flour and whisk together to make a paste and cook for 1 minute.
4. Bring mixture to a simmer until thickened, whisking periodically.
5. Add salt and pepper to taste. Add tuna and peas.
7. Serve over toast or boiled egg noodles.
Fried Rice
By Jaylon Sybert of Ugly Duck Catering

Ingredients Needed:
2 cups cooked rice (can be boiled or steamed)
½ cup sauteed onions
2 eggs, scrambled
1 (5 oz.) can of chicken, drained
½ of 15 oz. can of mixed vegetables, drained

Cooking Directions:
1. Add cooked rice, sauteed onions, scrambled eggs, canned chicken 
   and mixed vegetables to a bowl.
2. Pour sesame oil and soy sauce over the ingredients and toss 
   mixture together.
3. Transfer the mixture to a pan and heat.
**German Style Cabbage**
By Jaylon Sybert of Ugly Duck Catering

**Ingredients Needed:**
- 1/3 lb. diced bacon
- ½ diced onion
- 1 tsp salt
- ½ tsp pepper
- 1 small head of cabbage
- 1 tbsp caraway seed (optional)
- 2 tbsp chicken broth or water

**Cooking Directions:**
1. Begin by partially frying the bacon.
2. Add the onion to the pan.
3. When onions are translucent add the cabbage to the pan.
4. Season with salt, pepper and optional caraway seed.
5. Add chicken broth or water to deglaze pan.
6. Scrape bottom of the pan to stir up bacon and seasonings into cabbage.
7. Put lid on the pan and let cabbage steam until softened.
8. Continue seasoning to taste.
Lentil/Carrot Curry Soup
By Gina’s Café & Catering

Ingredients Needed:
1 cup dry lentils
1 large onion, diced
¼ cup olive oil or vegetable oil
4 cloves of garlic, minced or 4 tsp. of pre-minced garlic
Juice of 1 lemon
2 tsp cumin
1 tsp curry
½ tsp thyme
Salt and Pepper to taste
1 pinch of red pepper flakes
1 - 24 oz. can of spaghetti sauce
1 - 15 oz. can sliced carrots, drained
6 cups chicken broth or vegetable broth

Cooking Directions:
1. Heat oil in a large pot.
2. Add onions and cook until translucent.
3. Stir in garlic and immediately add in spaghetti sauce and broth.
4. Add lentils and seasoning. Stir and simmer for 30 minutes.
5. Add carrots.
6. Simmer for another 10 minutes.
7. Add juice of lemon to finish.
Lentil Soup
By Jaylon Sybert of Ugly Duck Catering

Ingredients Needed:
3 cups dry lentils
6 cups chicken stock
½ cup diced onion
1 tbsp butter or margarine
½ tsp salt
½ tsp pepper
1 tbsp minced garlic
1 (15oz) can sliced carrots with liquid
1 (15oz) can peas with liquid

Optional Ingredients:
Canned mixed vegetables
Diced ham
Italian Seasoning
Alternate lentils for split peas
Alternate chicken stock for 6 cups water and 6 chicken bouillon cubes

Cooking Directions:
1. Boil lentils in stock until soft; set aside.
2. In a tall-sided pot, melt butter and sauté diced onion until translucent.
3. Add salt and pepper and minced garlic.
4. Add lentils with remaining liquid - add additional liquid as needed.
5. Add carrots and peas.
6. Stir lentils and mixture together; simmer for 10 minutes.
7. Serve soup with crackers or toast.
Peach Cobbler
By Gina’s Café & Catering

Ingredients Needed:
Peach Filling
2-15oz. cans of peaches, juice reserved
½ cup brown sugar
½ cup white sugar
¼ cup cornstarch
½ tsp cinnamon

Crumb Topping
5 tbsp cold, cubed butter
1-1/2 cups old fashioned oats
½ cup brown sugar
¼ cup flour

Optional Ingredients:
Ice Cream

Cooking Directions:
1. In a medium pot drain the juice from the peach cans into the pot.
2. Add sugar, cornstarch, and cinnamon to the pot and whisk immediately to smooth out lumps.
3. Simmer mixture over medium heat, whisking occasionally, until mixture turns clear and thickens to a pie filling consistency.
4. Turn the heat off and stir in peaches until coated.
5. In a separate bowl, cut cold cubed butter into oats, brown sugar, and flour until all ingredients are evenly mixed and butter crumbs are the size of peas.
6. A pastry blender or two forks will work for this step.
7. Pour peach mixture into a greased 8x8 baking dish.
8. Layer crumb topping over the top of peach mixture.
White Chicken Chili
By Gina’s Café & Catering

Ingredients Needed:
2 tbsp butter
1 medium onion, diced
2- 5oz. cans of chicken, drained
2- 4oz. cans of green chilies
1-1/2 cups dry pinto beans that have been soaked overnight and boiled until soft - - - Alternative: 2- 16 oz. cans of pinto beans, drained
Juice of 1 lime
2 cloves of minced garlic or 2 tsp. of pre-minced garlic
1-1/2 tsp cumin
½ tsp paprika
½ tsp dried oregano
¼ tsp cayenne pepper
Salt and Pepper to taste
4 cups chicken broth or vegetable broth

Cooking Directions:
1. Melt butter in large pot.
2. Add onion and cook until translucent.
3. Stir in garlic and immediately add cans of green chilies, broth, and canned chicken, seasonings, beans, and lime juice.
4. Simmer for 30 minutes.
5. Add salt and pepper to taste.