

Jane Treacy – **Mom's Cheese-Stuffed Meatloaf**

Ingredients:

1/2 lb mozzarella cheese, shredded
2 lb ground lean beef
2 eggs
1/2 cup breadcrumbs
1 cup tomato juice
1/2 tsp salt
1 tsp oregano
1 medium onion, chopped
8 slices deli ham

Directions:

Combine beef, eggs, breadcrumbs, tomato juice, salt, oregano, and pepper in a large bowl. Sauté the onions in a little vegetable oil until golden brown in the 9 ½ " Copper Chef Pan. Add to meat mixture and mix well. Spread out mixture on sheet of foil and flatten into an oblong pan in a layer about 1 inch thick.

Place ham slices on top, keeping about 1 inch of space from the edge. Sprinkle the grated cheese on top. Starting at smaller end, use the foil to fold meat over ham and cheese, closing any openings. Turn into the 11" Copper Chef pan diagonally. Bake at 325°F for 60–75 minutes. Serves 8.

Mary Nelson – **Mandarin Orange Cake**

Cake:

1 box butter cake mix (yellow)
3 eggs
1 can mandarin oranges, undrained
½ cup vegetable oil

Mix all and beat well. Pour into the 9 ½ " Copper Chef Pan. Bake at 350 degrees until well done. Cool before icing

Icing:

1 cup crushed pineapple
1 8-ounce package cream cheese
1 box instant vanilla pudding
1 9-ounce container Cool Whip

Mix and beat all icing ingredients together. Spread on cake. Keep cake refrigerated.

Leah Williams – **The Williams' Family Banana Bread Recipe**

2 cup sugar
2 stick of softened butter
4 eggs
2 tablespoon vanilla extract
2 teaspoon fresh lemon juice
3 cups of flour
2 tsp baking powder
2 tsp baking soda
1 tsp salt
2 cups of mashed over ripe bananas
1 cup sour cream
1 cup chopped walnuts

In a bowl combine salt, flour baking powder and baking soda. In another bowl combine sugar, butter, eggs, vanilla, and lemon. Beat vigorously until smooth. Add bananas and sour cream and blend until froth. Fold banana mixture and walnuts into flour mixture until blended. Pour into Copper Chef 9 1/2 pan. Bake at 350 degrees for 1 hour until crust is brown. Use a toothpick to test for doneness. Remove pan to rack. Let stand 10 minutes. Invert pan. Cut into 1-inch slices.

Serve warm with or without butter - yum.

Or let it cool down to get the fullest banana flavor.

Carolyn Gracie – **Creamy Cheesy Grits**

3 10-1/2 oz. cans of condensed chicken broth, undiluted
1/2 cup whipping cream
1 cup uncooked, quick-cooking grits
2 cups (8 oz.) shredded sharp cheddar cheese

Directions:

Combine chicken broth and whipping cream in the 9 1/2 " Copper Chef pan. Bring to a boil. Stir in grits, and return to a boil. Cover, reduce heat, and simmer 5 – 7 minutes. Stir in cheese.

Cool for 10 minutes. Yields: 5-3/4 cups.

Note: If you can't find quick grits, use 2-1/3 cups instant grits and try a low-sodium chicken broth. Otherwise, you can use 1 cup regular grits and cover and cook 18 minutes or until grits are thickened.

David Venable - **Sweet Potato Casserole with Marshmallows & Pecans**

David's Note:

I can't imagine Thanksgiving without this classic side. I add both marshmallows and a sweet oat-nut topping, which gives the dish a perfect crunch.

Ingredients:

- **Potato Filling:**
- 6 lbs (about 12 medium-sized) sweet potatoes
- 6 Tbsp butter
- 1-1/2 tsp salt
- 3/4 tsp black pepper
- 3/4 cup heavy cream
- 3 eggs, lightly beaten

- **Topping:**
- 1-1/2 cups mini marshmallows
- 1/2 cup flour
- 1/2 cup rolled oats
- 1/2 cup light brown sugar
- 1/2 cup chopped pecans
- 1-1/4 tsp ground cinnamon
- 1/4 tsp ground nutmeg
- 1/2 tsp salt
- 5 Tbsp unsalted butter, cubed and cold

Preparation:

Preheat the oven to 350°F.

Place the potatoes in a 11" Copper Chef Everyday pan and cover with aluminum foil. Bake until you can smoothly insert a toothpick into each potato, about 1-1/2 hours. Remove the foil and let the potatoes cool for about 30 minutes.

After the potatoes have cooled, remove the skins and place the flesh in a food processor. Add the butter, salt, pepper, heavy cream, and eggs. Process until smooth. Spread the mixture into the 9 1/2" Copper Chef Pan. Sprinkle marshmallows over the surface.

For the topping, combine the flour, oats, brown sugar, pecans, cinnamon, nutmeg, and salt in a medium-sized bow. Cut the butter into mixture until crumbly. Sprinkle the topping over the marshmallows and sweet potatoes. Bake for 50–55 minutes, or until the topping is golden brown.

Mary Beth Roe - **Creamy pork chops**

4 medium sized pork chops (I prefer boneless)
2 cans of creamed corn
1/2 cup of chopped onion
1/2 cup of milk (I prefer whole milk)
1 TBSP of butter
1/2 tsp. salt
1/2 tsp. pepper

Place the onion and the pork chops in the 11" Copper Chef pan and brown both sides while cooking the onions. Then add the butter, then the milk, the creamed corn, and the salt & pepper. Turn to low heat and simmer 20 - 30 minutes until pork chop is fully cooked - the time depends on how thick the pork chop is. Serve with little steamed potatoes.

Jill Bauer – **Bauer's Baked Ziti**

Ingredients:

- 2 Tbsp extra virgin olive oil
- 1 large onion, diced
- 2 cloves of garlic, minced
- 1 lb ground beef
- 1 lb Italian sausage (I buy the patties, it's easier to crumble them into the pan)
- 1 (14.5-oz) can tomato sauce
- 1 (24.5-oz) jar of your favorite marinara or 3 cups homemade sauce
- 1 (14.5-oz) can petite diced tomatoes with juice
- 2 tsp Italian seasoning
- 1/2 tsp red pepper flakes
- Salt and pepper, to taste
- 1 lb ziti, cooked al dente and drained
- 1-1/2 lbs grated Mozzarella cheese, divided
- 1 (15-oz) tub Ricotta cheese
- 1/2 cup fresh grated Parmesan cheese
- 2 eggs

Preparation:

Heat the olive oil in a 11" Copper Chef pan. Add the onions and garlic and sauté until they start to soften. (Don't let the garlic burn or it will be bitter.) Add the sausage and ground beef, crumble, and cook until brown. Drain off the fat. Add the tomato sauce, marinara sauce, tomatoes, Italian seasoning, red pepper flakes, and salt and pepper. Stir and simmer over low heat for about 30 minutes.

Preheat the oven to 375°F. Take about half of the sauce and place it in a large bowl to cool. In a separate bowl, add 2 cups of the Mozzarella, all the Ricotta and Parmesan, as well as the eggs. Season with salt and pepper again, if desired. Stir gently together just a few times; do not completely combine. Add the drained pasta to the cheese mixture and toss lightly. Add the reserved cooled meat sauce to the pasta mixture and toss to combine.

Add half of the pasta mixture to the 9 ½" Copper Chef pan. Spoon half of the remaining sauce over the pasta mixture in the pan, then top with half of the leftover Mozzarella. Add the remaining pasta mixture, follow with the remaining sauce, and end with the remaining cheese. Bake for about 25 minutes, or until bubbling. Let stand for about 10 minutes before serving.

Rick Domeier – Spicy Corn and Black Bean Chili

Ingredients:

1 Tbsp. extra virgin olive oil
1 lb. lean ground beef
1 large onion, coarsely chopped
2 cloves garlic, finely chopped
1-1/2 to 2 Tbsp. chili powder
2 tsp. oregano
1 tsp. ground cumin
1 tsp. ground coriander
Cayenne powder to taste
15-oz. can black beans, drained
15-oz. can tomato sauce
1/2 cup mild or medium salsa
16-oz. bag frozen corn kernels, or 3 cups fresh corn kernels
1/3 cup chopped cilantro
Salt to taste

Directions:

In the 11" Copper Chef pan, heat oil over medium heat. Add ground beef and brown. Drain fat. Add onions and garlic and cook 5 minutes, stirring frequently, until onions are translucent. Stir in chili powder, oregano, cumin, coriander, and cayenne and cook for 1 minute, stirring constantly.

Add black beans, tomato sauce, 1 cup water, salsa, and corn. Season with salt and bring to a boil. Reduce to a simmer, cover, and cook for 20 minutes, stirring often, until flavors have melded and chili is thick. Stir in cilantro and serve