

## Bacon Cheddar Hot Dogs in the Oven

### Ingredients:

8-16 slices Bacon

8 slices Havarti cheese

8 Jumbo Hot Dogs

8 top split Hot Dog rolls

### Directions:

Preheat oven to Bake 350 degrees.

Lay out bacon slices on sheet trays, cook in oven for 15 minutes, until crisp but still flexible. Remove sheet trays from oven place on cooling rack.

Change oven to Turbo convection 350 degrees.

Take one slice of Havarti cheese, wrap around one jumbo hot dog. Take 1 to 2 slices of bacon, wrap around cheese wrapped hot dog so bacon covers entire hot dog.

Place bacon cheese wrapped hot dog into top split buns, arrange on half sheet tray.

Place sheet tray in oven for 10 minutes, bacon should sizzle and buns should be toasty.

## Chicken Parmesan Broccoli Bowtie Pasta Bake

### Ingredients:

- 1 pound cooked bowtie pasta
- 3 cups shredded mozzarella cheese, separated
- 3 cups shredded parmesan cheese, separated
- 1 pound frozen broccoli florets, cut into smaller pieces
- 1 pound frozen popcorn chicken
- 1 – 14.5 ounce jar alfredo sauce
- 1 – 26 ounce jar tomato sauce
- 1 pound fresh mozzarella balls, ciliegine
- Can of cooking spray

### Directions

Preheat oven to Bake 350 degree.

In a large bowl toss together bowtie pasta, 2 cups shredded mozzarella cheese, 2 cups shredded parmesan cheese, the broccoli florets, and the popcorn chicken.

Whisk together the alfredo sauce and the tomato sauce. Add the whisked together sauces to the pasta mixture and toss to thoroughly incorporate all ingredients.

Transfer tossed together pasta mixture to a high sided 4 quart baking dish.

Top pasta mixture with remaining ½ cup shredded mozzarella cheese, remaining ½ cup shredded parmesan cheese, and 1 pound of mozzarella balls.

Spray bottom side of aluminum foil, the side touching the pasta mixture, with cooking oil and cover baking dish with sprayed foil. Place in preheated 350 oven, set timer for 60 minutes. After 60 minutes, remove the aluminum foil, set timer for 30 more minutes, top should be brown and bubbly.

Height of baking vessel may alter the baking time, depth of vessel used was 3.5 inches.

## Mushrooms with Peppers and Garlic

### Ingredients:

2 pounds whole button mushrooms or whole cremini mushrooms or 1 pound each

1 medium red bell pepper, trimmed, seeded, and sliced

1 medium green bell pepper, trimmed, seeded, and sliced

1 medium yellow bell pepper, trimmed, seeded, and sliced

½ cup French Vinaigrette

1 teaspoon minced garlic

Salt and pepper to taste

### Directions:

Preheat oven on bake to 400 degrees.

Trim mushrooms, so stem finishes at cap bottom, place whole trimmed mushrooms in the bottom of a 2" high 9 by 13 pan.

Toss together sliced bell peppers, layer over top of mushrooms.

Stir garlic into French vinaigrette, pour French vinaigrette evenly over peppers, sprinkle with salt and pepper.

Place casserole dish in 400 degree oven, set timer for 15 minutes.

Remove casserole from oven, stir ingredients together to incorporate, return to 400 degree oven, set timer for 5 minutes.

## Roasted Rib Roast with Root Vegetables

### Ingredients:

1 pound carrots, peeled

1 pound parsnips, peeled

1 head celery, tops and bottoms trimmed

7 pound boneless prime rib roast

Salt and pepper to taste

Preheat oven to turbo convection at 350 degrees.

On the bottom of the roasting pan, alternate carrots, parsnips, and celery stalks, sprinkle with salt and pepper.

Season entire roast with salt and pepper, place roast fat side up on top of seasoned root vegetable.

Place in oven on bottom shelf of 350 degree oven set to turbo convection, set timer for 90 minutes.

Remove roasting pan with roast and vegetables, place on cooling rack, let sit for 10 minutes, roast should be medium rare. Transfer roast to cutting board, carve and serve with roasted root vegetables.

## Sheet Tray Roasted Mediterranean Vegetables

### Ingredients:

2 medium green zucchini, thinly sliced on slight bias

2 medium yellow squash, thinly sliced on slight bias

1 can 8-10 count artichoke hearts, cut in half

20 pitted Kalamata olives

12 pepperoncini

2/3 cup diced roasted red pepper

1/3 cup Greek dressing/marinade

Salt and pepper to taste

### Directions:

Preheat oven to bake 350 degrees.

On a 9 by 13 sheet tray, lay out zucchini and squash, alternating colors, sprinkle with salt and pepper.

Arrange remaining vegetables, so each type is dispersed evenly on top of zucchini and squash.

Pour greek dressing/marinade evenly over all the vegetables, sprinkle with salt and pepper.

Place sheet tray in 350 degree oven, set timer for 20 minutes.

## Spicy Buffalo Chicken Dip

### Ingredients:

1 pound cream cheese, softened

4 ounces crumbled blue cheese

1/3 cup sour cream

1/2 cup buffalo chicken sauce

1/2 cup blue cheese dressing

1 rotisserie chicken, pull meat from bones, discard bones

For Dipping: pita chips, celery sticks, carrot sticks

### Directions:

Preheat oven to Convection Bake, 350 degrees.

In a stand mixer, paddle together, on medium speed, the cream cheese and blue cheese crumbles until well incorporated.

Add the sour cream, buffalo chicken sauce and blue cheese dressing to the cheese mixture, paddle until all ingredients are thoroughly mixed together.

Add the pulled meat from the rotisserie chicken to the cheese mixture, paddle on low speed until chicken is just mixed in.

Transfer to a 1 1/2 quart baking dish, place in preheated 350 degree oven, set timer for 20 minutes, mixture should be brown and bubbly.

Serve with pita chips, carrot and celery sticks.

Vessel used for 20 minute cooking time measured 6 inches by 9 inches.