

Our faculty is a close community of friends.
We celebrate birthdays with a quarterly pot-luck meal.
Here are some of our favorite recipes!

Alison's Pinwheels

Flatten 1 can of crescent rolls on a cookie sheet.
"mush" and spread 1/4 mild or spicy sausage (uncooked) on top.
Sprinkle shredded cheddar cheese on top.
Roll up and slice 1/2" thick.
Bake at 350 degrees until sausage is done.

Alison's Chicken Dip

Mix 1 can of chicken, 1 cup sour cream, 1/2 cup miracle whip (anything else alters the taste),
and 1 package of Hidden Valley dry dressing mix (not dip).
(Double the recipe for a larger crowd.)
A can of water chestnuts can be added for some crunch.
Refrigerate overnight and serve with scoops, Tostitos, or crackers.

Amy's Apple Dumplings

2 - 8 oz. cans of crescent rolls
4 small apples (Granny Smith or other cooking apple)
2 sticks butter
1 1/2 cups sugar
1 teaspoon vanilla
1 can of Sundrop or Mountain Dew
ground cinnamon

Grease a 9 x 11 inch baking dish with butter.
Slice the apples into whatever size you want. (I use two small slices per crescent roll.)
Roll the slices up the rolls and place in dish.
Melt the butter in a small pot and then add the sugar and vanilla. You don't have to cook it long.
The sugar doesn't have to completely dissolve. It needs to be gritty.
Spoon a little mixture over each dumpling and then pour the rest to spread it out evenly.
Pour Sun Drop around the edges and down the middle.
Sprinkle cinnamon over each dumpling.
Bake at 350 degrees for 30-40 minutes.

Amy's Dirt (Oreo Cookie Dessert)

1 box instant vanilla pudding
1- 8 oz. container cool whip
1 package of Oreo cookies

Make the pudding according to the directions on the box and cool.
Add the cool whip to the pudding.
Crush and layer Oreos on the bottom of the pan and add a layer of pudding mixture.
It should be 3 layers of Oreos and two layers of pudding mix.
Keep refrigerated.

Brandy's White Pizza Dip

- 1 envelope Lipton Recipe Secrets Savory Herb with Garlic Soup Mix
 - 1 container (16 oz.) sour cream
 - 1 cup (8 oz.) ricotta cheese
 - 1 cup shredded mozzarella cheese (about 4 oz.)
 - 1/4 cup chopped pepperoni (optional)
 - 1 loaf Italian or French bread, sliced
- (Makes 3 cups; prep time: 10 min., bake time 30 min.)

Preheat oven to 350 degrees.

In shallow 1-quart casserole, combine Soup Mix, sour cream, ricotta cheese, 3/4 cup mozzarella cheese and pepperoni.

Sprinkle with remaining 1/4 cup mozzarella cheese.

Bake uncovered 30 minutes or until heated through.

Serve with bread.

Jen's Fruit Salad

- 1 can of peach pie filling
 - 1 can of sliced peaches (drained)
 - 2 cans of mandarin oranges (drained)
 - 2 cans of pineapple chunks (drain but save the juice)
 - 3 sliced bananas
 - grapes or sliced strawberries
- Slice bananas and soak in drained pineapple juice in the refrigerator (to keep them from turning brown).
- Mix the drained fruits and add the drained banana slices.

Lindsey's Chocolate Chip Dip

- 1 package cream cheese, softened
- 1/2 cup butter, softened
- 3/4 cup confectioners' sugar
- 2 tablespoons brown sugar
- 1 teaspoon vanilla extract
- 1 cup (6 ounces) miniature semisweet chocolate chips
- Graham cracker sticks

In a small bowl, beat cream cheese and butter until light and fluffy.

Add the sugars and vanilla; beat until smooth.

Stir in chocolate chips.

Serve with graham cracker sticks.

Melita's Cauliflower Pizza

Crust: Mix 1 cup finely chopped cauliflower, 1 egg, and 2/3 cup mozzarella cheese and flatten onto a baking sheet.

Bake at 425 degrees for 15 minutes on each side.

Top with pizza sauce, mozzarella cheese, and your favorite toppings (suggestions: turkey pepperoni, ground sausage, ham, pineapple, etc.)

Bake at 425 degrees until cheese is melted.

Nicole's Buffalo Chicken Dip

Cook 2 cans of chicken in hot (or buffalo) sauce.

Combine 2 sticks of softened cream cheese with 1 cup liquid ranch dressing.

Combine chicken mixture and cream cheese mixture with 1 1/2 cups of shredded cheddar cheese.

Bake for 30 minutes or keep in crock pot to keep warm.

Sprinkle cheddar cheese on top and serve hot.

Stephanie's Slush

1 package orange Kool-aid

1 package cherry Kool-aid

2 cups sugar

8oz pineapple juice (optional) can add more or delete

3/4 gal water

Mix in gallon container. Freeze until slushy.

Theresa's Chess Bars

Mix together: 1 yellow cake mix, 1 stick of melted butter, and 1 egg. Press into a 13" x 9" pan. Mix together an 8 oz. package of softened cream cheese and 2 eggs. Add 1 box of powdered sugar.

Pour on top of cake mixture. Bake at 350 degrees until golden brown on top.

Valerie's Peanut Clusters

Melt 16 oz. white almond bark and 12 oz. semi-sweet chocolate chips in the microwave (after one minute stir, repeat until melted - just be careful that it doesn't scorch.)

Add 12-16 oz. dry roasted and salted peanuts (or more) and spoon onto waxed paper.

Wanda's Triple Delight Pie

Wilson County Fair's First Place Pillsbury Pie Contest Winner!

Featured on Channel 5 Talk of the Town

1 box Pillsbury brownie mix

1 Pillsbury Pet-Ritz Deep Dish Pie Crust

1 8 oz. package cream cheese, softened

1/2 cup powdered sugar

1 t. vanilla

1 can sweetened condensed milk

1 small container frozen whipped topping, thawed
shaved chocolate and toasted pecans (optional)

1st layer: Mix brownie mix according to box directions and pour half of the brownie mixture into the unbaked pie crust. (Reserve the other half of the brownie mixture to bake brownies.)

Bake at 350 degrees for 25 minutes. Take out of oven and let cool.

2nd layer: Mix softened cream cheese, powdered sugar and vanilla. (Top on cooled brownie layer)
Refrigerate while preparing 3rd layer.

3rd layer: Put condensed milk (leave in the can) into a crock pot and cover with water and cook on low for 8 hours. This makes caramel. **This can be done the night before.** Let the can cool a few minutes before opening. Pour into a bowl and stir until creamy. Pour on top of the cream cheese layer. Let cool and top with whipped topping. Refrigerate a couple of hours before serving. Add shaved chocolate and toasted pecans on top for added decoration if desired.