

# FCST Hospitality Recipes

## Pasta Salad



Photo by: Photo: Beth Dreiling Hontzas

- **Yield:** Makes 6 servings

### Ingredients

- 2 (9-oz.) packages refrigerated cheese-filled tortellini
- 1/2 cup olive oil
- 1/2 cup freshly grated Parmesan cheese
- 3 tablespoons fresh lemon juice
- 2 garlic cloves
- 1 teaspoon Worcestershire sauce
- 1/2 teaspoon salt
- 2 cups baby heirloom tomatoes, halved
- 1 cup fresh corn kernels
- 1/2 cup thinly sliced green onions
- 1/2 cup coarsely chopped fresh basil
- Salt and pepper

### Preparation

1. Prepare tortellini according to package directions.
2. Meanwhile, process olive oil and next 5 ingredients in a blender until smooth. Toss olive oil mixture with hot cooked tortellini, tomatoes, and next 3 ingredients. Season with salt and pepper to taste.

# Baked Hawaiian Sandwiches



**Rated:** ★★★★★

**Submitted By:** CBLEWETT

**Photo By:** Christina

**Prep Time:** 30 Minutes

**Cook Time:** 15 Minutes

**Ready In:** 45 Minutes

**Servings:** 24

"Quick and savory-sweet little baked sandwiches are stuffed with deli meats and cheeses and topped with a honey-mustard sauce, then baked until golden brown. They're a perfect snack for all sorts of casual occasions from tailgating to Bible study."

## INGREDIENTS:

24 Hawaiian bread rolls (such as King's  
®), split

12 thin slices of honey-cured deli ham,  
halved

12 slices Swiss cheese, halved

12 thin slices deli smoked turkey, halved

12 thin slices provolone cheese, halved

1/2 cup butter

1/4 cup white sugar

1/4 cup dried onion flakes

2 tablespoons poppy seeds

1 tablespoon honey mustard

## DIRECTIONS:

1. Place a rack into lower half of oven and preheat oven to 400 degrees F (200 degrees C).
2. Arrange bottom halves of Hawaiian rolls on a baking sheet. Place a half slice each of ham, Swiss cheese, smoked turkey, and provolone cheese onto each roll bottom. Place top halves onto each bottom to make sandwiches.
3. Melt butter in a saucepan over low heat and stir in sugar, dried onion flakes, poppy seeds, and honey mustard until mixture is smoothly combined, creamy, and the sugar has dissolved, about 2 minutes; brush over the tops of each sandwich.
4. Bake sandwiches on the preheated oven's lower rack until tops are golden brown and fillings are hot, about 15 minutes.

# Cheesy Southwest Egg Bake (Breakfast Casserole)

- 20 MIN Prep Time
- 50 MIN Total Time
- 12 Servings



## Ingredients

- 1 package (12 oz) bulk chorizo or spicy pork sausage
- ½ cup chopped onion
- ¾ cup chopped bell pepper (any color)
- 10 eggs
- ¼ cup whipping cream
- 2 cups shredded pepper Jack or Mexican cheese blend (8 oz)
- 1 teaspoon red pepper flakes
- 1 can (16.3 oz) Pillsbury™ Grands!™ Flaky Layers refrigerated original biscuits
- 1 tablespoon vegetable oil

## Directions

1. Heat oven to 375°F. Cook sausage, onion and bell pepper over medium-high heat, stirring frequently, until sausage is no longer pink; drain. Remove mixture from skillet; set aside.
2. In large bowl, beat eggs and cream. Stir in 1 cup of the cheese, the pepper flakes and sausage mixture. Separate dough into 8 biscuits. Cut each biscuit into 6 pieces.
3. 9x13 greased baking dish Place biscuits in dish. Pour sausage mixture over biscuits. Top with remaining 1 cup cheese.
4. Bake 25 to 30 minutes or until egg mixture is set and crust is deep golden brown. Cool 5 minutes before serving.



## Slow Cooker Texas Pulled Pork

PrepCookReady In

15 m5 h5 h 15 m

Recipe By: cmcreight

"Slow cooked, Texas-style pulled pork that is served on a buttered and toasted roll. My family's favorite."

### Ingredients

1 teaspoon vegetable oil	1 tablespoon Worcestershire sauce
1 (4 pound) pork shoulder roast	1 tablespoon chili powder
1 cup barbeque sauce	1 extra large onion, chopped
1/2 cup apple cider vinegar	2 large cloves garlic, crushed
1/2 cup chicken broth	1 1/2 teaspoons dried thyme
1/4 cup light brown sugar	8 hamburger buns, split
1 tablespoon prepared yellow mustard	2 tablespoons butter, or as needed

### Directions

- 1 Pour the vegetable oil into the bottom of a slow cooker. Place the pork roast into the slow cooker; pour in the barbecue sauce, apple cider vinegar, and chicken broth. Stir in the brown sugar, yellow mustard, Worcestershire sauce, chili powder, onion, garlic, and thyme. Cover and cook on High until the roast shreds easily with a fork, 5 to 6 hours.
- 2 Remove the roast from the slow cooker, and shred the meat using two forks. Return the shredded pork to the slow cooker, and stir the meat into the juices.
- 3 Spread the inside of both halves of hamburger buns with butter. Toast the buns, butter side down, in a skillet over medium heat until golden brown. Spoon pork into the toasted buns.

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# Easy Slow Cooker Chili

- Difficulty: **Easy** |
- Total Time: **45 mins, plus 6 to 8 hrs in the slow cooker** |
- Makes: **6 servings**

When you look at your Crock Pot, what do you see bubbling inside? We see chili — the most basic, easy use for your slow cooker. It's a protein-packed, savory, filling warm dish especially good for cold days. To start developing the flavors, sauté the vegetables, ground beef, and spices, then put the mixture into the Crock Pot along with tomatoes and kidney beans. Let it do its thing overnight or all day until it's thickened and has a nice beefy flavor, and then stir in jalapeños for a kick of heat.

To use dried beans in place of canned, start with 1 cup dried beans, soaked and cooked to yield 3 cups.

## INGREDIENTS

### For the chili:

- 3 tablespoons vegetable oil
- 2 medium yellow onions, medium dice
- 1 medium red bell pepper, medium dice
- 6 medium garlic cloves, finely chopped
- 1/4 cup chili powder
- 1 tablespoon ground cumin
- 2 pounds lean ground beef
- 1 1/2 teaspoons kosher salt, plus more as needed
- 1 (28-ounce) can diced tomatoes
- 1 (14-ounce) can tomato sauce
- 2 (15-ounce) cans kidney beans, drained and rinsed
- 1/4 cup coarsely chopped pickled jalapeños or green chiles, drained

### For serving:

- Shredded cheddar cheese
- Thinly sliced scallions
- Sour cream

## INSTRUCTIONS

1. Heat the oil in a large frying pan over medium heat until shimmering. Add the onions and bell pepper, season with salt, and cook, stirring occasionally, until softened, about 8 minutes.
2. Add the garlic, chili powder, and cumin, stir to coat the vegetables, and cook until fragrant, about 1 minute. Add the ground beef and measured salt and cook, breaking the meat into small pieces with a wooden spoon, until the beef is no longer pink, about 7 minutes.
3. Transfer the mixture to the slow cooker, add the diced tomatoes and their juices, tomato sauce, and beans, and stir to combine. Cover and cook until the chili thickens and the flavors meld, about 8 hours on low or 6 hours on high.
4. Stir in the jalapeños or green chiles. Taste and season with salt as needed, and serve with the cheese, scallions, and sour cream.

# Potato Casserole

## Ingredients

- \*2lb bag of frozen hashbrowns(squares)
- \* 2 cups corn flakes
- \*8 oz sour cream
- \*12oz shredded cheddar cheese
- \*1 tsp salt
- \*1/2 tsp pepper
- \*1 can of cream of mushroom, soup
- \*1/2 cup onion, finely chopped
- \*6 tbs butter

## Preparation

- \*grease 11x13 pan
- \* defrost potatoes
- \*in a large bowl mix 2 tbs melted butter, spices, potatoes, sour cream. 10 oz cheddar, and soup
- \* put mixture in pan and top with corn flakes, 4 tbs butter and 2 oz cheddar cheese
- \*cook at 350 for 30 minutes

# Blueberry & Cream Cheese French Toast Casserole

**Servings** 8 -10

Kathi @ Laughing Spatula

## Ingredients

- For casserole
- 1 large loaf french bread one day old is best
- 6 eggs
- 2 cups half and half
- 2 teaspoons cinnamon
- 2 teaspoons vanilla extract
- 1/2 teaspoon salt
- 1 cup fresh blueberries or frozen blueberries that have been tossed in 1 tablespoon of flour to keep them from bleeding
- 1 8 oz package cream cheese cubed. (for easier cutting put in freezer for 15 minutes)
- 1/4 cup raw sugar for sprinkling on top

## Blueberry Sauce

- 2 cups water
- 1 cup sugar
- 4 tablespoons cornstarch
- 2 cups blueberries

## Instructions

1. Butter a 9 x 13 casserole dish.
2. Cut french bread into 2 inch cubes and set aside.
3. In large bowl, combine eggs, half and half, cinnamon, vanilla and salt.
4. Beat until thoroughly mixed.
5. Put one half of bread cubes in prepared dish.
6. Top with half cream cheese cubes and half blueberries.
7. Add remaining bread cubes and top with remaining cream cheese and blueberries.
8. Pour egg mixture over bread cubes. Pressing mixture down so completely soaked by egg mixture.
9. Cover with plastic wrap and store in refrigerator.
10. Soak for 3 hours to overnight.
11. Preheat oven to 375 degrees.
12. Remove plastic wrap and sprinkle casserole with raw sugar.
13. Cover casserole with foil and bake for 30 minutes.
14. Remove foil and bake an additional 20-30 minutes or until center is firm.
15. Cool slightly and serve with blueberry sauce.
16. **Blueberry Sauce**
17. **In small saucepan, combine sugar, water and cornstarch until simmering.**
18. **Add blueberries and simmer for 10 minutes.**
19. **Cool slightly before serving or store in refrigerator for up to 3 days.**

# Baked Ziti (Pasta Casserole)



## Best Ziti Ever



Prep  
20 m

Cook  
40 m

Ready In  
1 h

allrecipes

Hmm. It looks like these ingredients aren't on sale today.

Recipe By: Dawn

"Ziti is layered with sausage, ricotta, mozzarella and tomato sauce, then baked until bubbling."

### Ingredients

1 (16 ounce) package ziti pasta	12 ounces ricotta cheese
1 pound mild Italian sausage, casings removed	1 1/2 teaspoons Italian seasoning, divided
2 (24 ounce) jars marinara sauce	1 dash salt and pepper
1 1/2 teaspoons dried basil, divided	1 pound mozzarella cheese, shredded

### Directions

- 1 Preheat oven to 350 degrees F (175 degrees C). Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.
- 2 Place sausage in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside. In a large saucepan, heat marinara with 1 teaspoon basil until bubbling. In a medium bowl, mix together ricotta, 1 teaspoon Italian seasoning, salt and pepper.
- 3 Spread bottom of a 9x13 inch baking dish with sauce. Layer 1/2 of the ziti, 1/2, the sausage, 1/2 of the ricotta, and 1/2 the mozzarella. Spoon half of the sauce over top. Repeat layers. Sprinkle top with remaining 1/2 teaspoons basil and Italian seasoning.

<http://allrecipes.com/recipe/40549/best-ziti-ever/print/?recipeType=Recipe&servings=8&isMetric=false>

# Garlic Bread Recipe



## Great Garlic Bread



Prep  
10 m

Cook  
15 m

Ready In  
25 m

Recipe By: Noelle C

"Garlic bread is always great with pasta! This cheese-covered garlic bread is ready in minutes."

### Ingredients

1/2 cup butter	1 (1 pound) loaf Italian bread, cut into 1/2 inch slices
1 1/2 tablespoons garlic powder	
1 tablespoon dried parsley	1 (8 ounce) package shredded mozzarella cheese

### Directions

- 1 Preheat oven to 350 degrees F (175 degrees C).
- 2 In a small saucepan over medium heat, melt butter and mix with garlic powder and dried parsley.
- 3 Place Italian bread on a medium baking sheet. Using a basting brush, brush generously with the butter mixture.
- 4 Bake in the preheated oven approximately 10 minutes, until lightly toasted. Remove from heat. Sprinkle with mozzarella cheese and any remaining butter mixture. Return to oven approximately 5 minutes, or until cheese is melted and bread is lightly browned.

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days

<http://allrecipes.com/recipe/21080/great-garlic-bread/print/?recipeType=Recipe&servings=8&isMetric=false>

# Asian Ramen Coleslaw Recipe

## *INGREDIENTS*

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- SALAD
- **3 green onions**, chopped
- **1(16 ounce) bag coleslaw mix**
- **3tablespoons toasted sesame seeds**
- **1cup toasted almond**
- **1(3 ounce) package chicken-flavored ramen noodles, reserve seasoning packet for dressing**
  
- DRESSING
- **¼cup oil**
- **3tablespoons white vinegar**
- **¼cup sugar**
- **1teaspoon salt**
- **½teaspoon pepper**
- **seasoning (reserved packet)**

## *DIRECTIONS*

---

1. Crumble ramen noodles and combine with green onions, coleslaw mix, sesame seeds and almonds.
2. Mix dressing ingredients (oil, vinegar, sugar, salt, pepper and Ramen Noodle flavor packet) in separate bowl.
3. Pour dressing over salad mixture.

<http://www.geniuskitchen.com/recipe/asian-ramen-coleslaw-180352>

# Easy Pepperoni Pizza Sliders

Pizza flavored sliders baked to perfection

Prep Time: 10 minutes Cook Time: 15 minutes Total Time: 25 minutes

**NOTE: 1 Hospitality Shift is two trays (40 rolls). Please double the recipe below**

## Ingredients

- 1 package dinner rolls about 20 rolls
- 1 cup marinara sauce
- 50 slices pepperoni
- 12 slices mozzarella cheese
- 1/2 cup melted butter or olive oil
- 2 tbsp parmesan cheese grated
- 2 tbsp dried oregano
- 1 tsp garlic powder 1 tsp onion powder
- fresh parsley chopped, optional

## Instructions

1. Preheat oven to 375F degrees and set aside a 9x13 inch rectangular baking pan.
2. Using a long bread knife, carefully slice the dinner rolls in half lengthwise without pulling the rolls apart. Then set the tops aside.
3. Spread marinara sauce evenly across the bottoms.
4. Add a layer of mozzarella cheese slices on top of marinara sauce. Then add pepperoni slices on top of the mozzarella.
5. Add the remaining mozzarella cheese slices on top of the pepperoni. Then put the dinner roll tops back on.
6. In a small-medium bowl, mix the olive oil with the parmesan cheese and spices.
7. Brush the sliders with the olive oil mixture. Then place in the oven to bake for 12-15 minutes.
8. Remove from the oven. Sprinkle optional parsley on top. Serve and enjoy!

## Recipe Video

<https://youtu.be/c1NxXBWkqUk>

# Potato Casserole

## Ingredients

- \*2lb bag of frozen hashbrowns(squares)
- \* 2 cups corn flakes
- \*8 oz sour cream
- \*12oz shredded cheddar cheese
- \*1 tsp salt
- \*1/2 tsp pepper
- \*1 can of cream of mushroom, soup
- \*1/2 cup onion, finely chopped
- \*6 tbs butter

## Preparation

- \*grease 11x13 pan
- \* defrost potatoes
- \*in a large bowl mix 2 tbs melted butter, spices, potatoes, sour cream. 10 oz cheddar, and soup
- \* put mixture in pan and top with corn flakes, 4 tbs butter and 2 oz cheddar cheese
- \*cook at 350 for 30 minutes

# Blueberry & Cream Cheese French Toast Casserole

**Servings 8** -10

Kathi @ Laughing Spatula

## Ingredients

- For casserole
- 1 large loaf french bread one day old is best
- 6 eggs
- 2 cups half and half
- 2 teaspoons cinnamon
- Coupons
- 2 teaspoons vanilla extract
- 1/2 teaspoon salt
- 1 cup fresh blueberries or frozen blueberries that have been tossed in 1 tablespoon of flour to keep them from bleeding
- 1 8 oz package cream cheese cubed. (for easier cutting put in freezer for 15 minutes)
- 1/4 cup raw sugar for sprinkling on top

## Blueberry Sauce

- 2 cups water
- 1 cup sugar
- 4 tablespoons cornstarch
- 2 cups blueberries

## Instructions

20. Butter a 9 x 13 casserole dish.
21. Cut french bread into 2 inch cubes and set aside.
22. In large bowl, combine eggs, half and half, cinnamon, vanilla and salt.
23. Beat until thoroughly mixed.
24. Put one half of bread cubes in prepared dish.
25. Top with half cream cheese cubes and half blueberries.
26. Add remaining bread cubes and top with remaining cream cheese and blueberries.
27. Pour egg mixture over bread cubes. Pressing mixture down so completely soaked by egg mixture.
28. Cover with plastic wrap and store in refrigerator.
29. Soak for 3 hours to overnight.
30. Preheat oven to 375 degrees.
31. Remove plastic wrap and sprinkle casserole with raw sugar.
32. Cover casserole with foil and bake for 30 minutes.
33. Remove foil and bake an additional 20-30 minutes or until center is firm.
34. Cool slightly and serve with blueberry sauce.
35. **Blueberry Sauce**
36. **In small saucepan, combine sugar, water and cornstarch until simmering.**
37. **Add blueberries and simmer for 10 minutes.**
38. **Cool slightly before serving or store in refrigerator for up to 3 days.**

<http://pearls-handcuffs-happyhour.blogspot.com/search?q=best+breakfast+casserole+ever>

## BEST BREAKFAST CASSEROLE EVER

1 lb. sausage {I used Jimmy Dean's- HOT}

1 can crescent rolls

2 cups cheddar cheese, shredded

4 eggs, beaten

3/4 cup milk

1/4 tsp. salt

1/8 tsp. pepper

1 small yellow onion, chopped

1 green or red bell pepper, chopped

Preheat oven to 375. Brown sausage & drain. {Daddy suggests adding the onion & bell pepper to the sausage while it's browning...he doesn't like crunchy veggies in his food} Spray a 9x13 with PAM & line with can of crescents.



Layer sausage on top of crescents...



...and if you didn't add the onion & pepper to the sausage before, layer it on top now!



In a separate bowl, mix/beat 4 eggs, salt, & pepper. SO, I know the recipe called for a specific amount of salt and pepper, but I definitely fudged...a lot. I like a lot of pepper, so I added more & I'm pretty sure I was generous with the salt too. Daddy also suggested adding butter, so I added a couple of tablespoons for a DELICIOUS Paula Deen effect.



Top sausage/onion/pepper with 2 cups of cheese {*it looks like I used colby & monterrey jack*} and pour the egg evenly over the top.



Bake at 375 for 25 minutes or until cheese is brown/bubbly :) I can seriously taste it.



Serve it warm, right outta the oven OR let it sit for about 30 minutes and cut it into breakfast bars. A breakfast keeper for sure and something I know would impress the in-laws :)



# Easy Baked Buffalo Chicken Sliders

<https://www.thelifejolie.com/buffalo-chicken-sliders/>

## INGREDIENTS

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 **MEDIAVINE**

- Cooking spray
- 15 mini slider buns
- 4 cups of lightly shredded chicken
- 1/2 cup + 1 Tbsp. of buffalo wing sauce
- 1 Tbsp. + 1 tsp. of ranch seasoning, divided
- 2 1/4 cups of mozzarella cheese
- 1/4-1/2 cup of ranch dressing, to taste
- 2 Tbsps. of melted butter

## INSTRUCTIONS

1. Preheat the oven to 350 degrees and spray the pan down with cooking spray.
2. Slice the buns so that there's a top and a bottom (try to keep them in one piece if you can).
3. Place the bun bottoms into the pan and bake for 5 minutes.
4. While the bun bottoms are baking mix the chicken, buffalo wing sauce and 1 Tbsp. of ranch seasoning until well combined.
5. In a separate bowl, combine the melted butter with 1 tsp. of ranch seasoning and set aside for later.
6. Once the bun bottoms are out of the oven, spread the ranch dressing in a thin layer onto the bun bottoms.
7. Next, top the bun bottoms with the buffalo chicken and then sprinkle the mozzarella cheese in an even layer on top of the chicken.
8. Place your bun tops onto the sliders and finish them by brushing the butter mixture lightly onto each bun top.
9. Bake for 10-15 minutes until the cheese is melted.
10. Enjoy!

# **Cheesy Party Burgers**

<http://www.kevinandamanda.com/cheesy-party-burgers-aka-diamond-burgers/>

## INGREDIENTS:

- 1 pound lean ground beef
- 1 teaspoon salt
- 1 teaspoon pepper
- 1 teaspoon cumin
- 1 teaspoon mustard powder
- 1/2 teaspoon smoked paprika
- 2 cups diced onion (about 1 whole onion)
- 3-4 cloves garlic, minced
- 1 (10-oz) can Ro-Tel Diced Tomatoes and Green Chiles, drained
- 12 slices cheddar cheese
- 12 dinner rolls

## GLAZE

- 1/2 cup (8 tablespoons) butter
- 2 tablespoons Brown Sugar
- 1 tablespoon Worcestershire sauce
- 1 tablespoon mustard
- 1 tablespoon sesame seeds

## DIRECTIONS:

1. Preheat oven to 350 degrees F. Coat 9×13 baking dish with non-stick cooking spray.
2. Place a large skillet on the stovetop over high heat. When the pan is very hot, add the beef and season with salt, pepper, cumin, mustard powder, and paprika. Add the onion and garlic, and cook, stirring occasionally, until beef is browned and onions are golden. Stir in drained tomatoes until well combined.
3. Place bottom half of buns in prepared pan. Top with beef & sliced cheese. Finish off with the top half of the bun.
4. Mix all the ingredients for the glaze in a sauce pan over medium heat until melted, smooth and combined. Pour over the buns.
5. Bake at 350 degrees F for 25 minutes.