

# Cooking Camp Recipes



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First United Methodist Church

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# Meatball Subs

Recipe courtesy of Rachael Ray

Prep Time: 20 min  
Cook Time: 32 min  
Yield: 4 servings

## Ingredients:

### Meatballs:

- 1 1/2 pounds ground sirloin
- 1 large egg, beaten
- 1 cup (3 handfuls), Italian bread crumbs
- 1 medium onion, chopped fine
- 4 cloves garlic, crushed and minced
- 1/2 teaspoon crushed red pepper flakes
- 2 teaspoons (several drops) Worcestershire sauce,
- 1/4 cup (a couple of handfuls) flat-leaf parsley leaves, chopped
- 1/4 cup (a couple of handfuls) grated Parmigiana or Romano Coarse salt and black pepper

### 5 Minute Marinara Sauce:

- 2 tablespoons extra-virgin olive oil, (2 turns around the pan)
- 4 cloves garlic, crushed and chopped
- 1/2 teaspoon crushed red pepper flakes
- A handful flat-leaf parsley leaves, chopped, about 2 tablespoons
- 1/2 teaspoon dried oregano
- One 28-ounce can crushed tomatoes
- One 14-ounce can chunky style crushed tomatoes
- Salt and freshly ground black pepper
- 4 semolina crusty sub rolls, with or without sesame seeds
- One 10-ounce bag (2 1/2 cups) shredded Provolone or Italian 4-cheese blend
- Shredded basil (sweet) or shredded arugula (spicy) leaves, for garnish

## Directions:

1. Preheat oven to 450 degrees F.
2. Place ground sirloin in a large mixing bowl and punch a well into the center of meat. Fill well with the egg, bread crumbs, onion, garlic, red pepper flakes, Worcestershire, parsley, cheese, and a little salt and pepper. Mix up meatball ingredients until well combined, yet not over-mixed. Divide mix into 4 equal parts, roll each part into 4 balls and space equally onto a non-stick baking sheet. Place meatballs in oven and roast about 12 minutes. Break a meatball open and make sure meat is cooked through before removing from the oven.
3. Heat a medium saucepan over medium heat. Add oil and garlic. When garlic starts sizzling, add herbs and crushed pepper. Allow oil to infuse for half a minute, then stir in the tomatoes and season sauce with salt and pepper. Bring sauce to a bubble, reduce heat, and simmer until meatballs are removed from oven.
4. Combine meatballs and sauce and pile into sub rolls, 4 meatballs per sub. Top with shredded cheese and place under subs under broiler to melt cheese. Top with shredded basil or arugula.



# Homemade Subway Bread

Author: Melissa Griffiths-Bless this Mess

Total Time: 2 hours

Yield: 4 9-inch sub buns



## Ingredients:

- 1 cup warm water (110 degrees F)
- 1 tablespoon instant yeast
- 1 tablespoon sugar
- 1 1/2 teaspoon salt
- 4 tablespoons olive oil
- 2 1/2 to 2 3/4 cups all-purpose flour

## Directions:

1. In the bowl of your stand mixer, add the water, yeast, sugar, salt, and olive oil. Let the mixture stand for 5 minutes.
2. Add 1 cup of flour and mix with the dough hook for 3 to 5 minutes. Add an additional cup of flour and mix until well combined. Continue adding the flour, 1/4 cup at a time, until a soft dough is formed. The dough should still stick to the bottom of the bowl, but pull away from the sides. Let the dough mix for around 8 minutes total.
3. When the dough has come together but is still sticking a bit to the bottom of the bowl, turn it out onto a lightly floured surface and knead until smooth. The dough should be *very* soft. Shape the dough into a ball and return it to the bowl. Cover the bowl with plastic wrap and allow the dough to rise for a half hour.
4. After the dough has risen, turn it out onto a clean surface and divide it into 4. Roll each piece of dough into a long skinny loaf that is about 9 to 10 inches long.
5. Place the rolled loaves onto a baking sheet lined with parchment or a baking mat. Repeat with the rest of the dough. Allow at least 2 inches between each loaf on the pan.
6. Cover the loaves with a greased piece of plastic wrap and allow the loaves to rise until doubled, about an hour.
7. Towards the end of the rising time, preheat the oven to 350 degrees. When the loaves are ready, bake them in the preheated oven for 25 minutes.
8. When the loaves come out of the oven, rub the tops with a stick of butter and cover them with a dish towel to cool.
9. Let the loaves cool for at least 30 minutes before cutting down the middle and topping with your favorite sandwich fixings.

## NOTES

Rubbing the loaves with butter and covering them with a towel to cool are part of what keeps them very soft, so be sure not to miss those steps.

# Original NESTLE® TOLL HOUSE® Chocolate Chip Cookie

Prep Time: 15min  
Cook Time: 9 min  
Servings: 5 dozen cookies



## Ingredients:

2 1/4 cups all-purpose flour  
1 teaspoon baking soda  
1 teaspoon salt  
1 cup (2 sticks) butter, softened  
3/4 cup granulated sugar  
3/4 cup packed brown sugar  
1 teaspoon vanilla extract  
2 large eggs  
2 cups (12-ounce package) NESTLE®TOLL HOUSE®Semi-Sweet Chocolate Morsels  
1 cup chopped nuts (Optional. If omitting, add 1 to 2 Tbsp. of all- purpose flour.)

## Directions:

1. Preheat oven to 375° F.
2. Combine flour, baking soda and salt in small bowl. Beat butter, granulated sugar, brown sugar and vanilla extract in large mixer bowl until creamy. Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in morsels and nuts. Drop by rounded tablespoon onto ungreased baking sheets.
3. Bake for 9 to 11 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.

### Pan Cookie Variation:

Preheat oven to 350° F. Grease 15 x 10-inch jelly-roll pan. Prepare dough as above. Spread into prepared pan. Bake for 20 to 25 minutes or until golden brown. Cool in pan on wire rack. Makes 4 dozen bars.

### Slice and Bake Cookie Variation:

Prepare dough as above. Divide in half; wrap in waxed paper. Refrigerate for 1 hour or until firm. Shape each half into 15-inch log; wrap in wax paper. Refrigerate for 30 minutes.\* Preheat oven to 375° F. Cut into 1/2-inch-thick slices; place on ungreased baking sheets. Bake for 8 to 10 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely. Makes about 5 dozen cookies.

\* May be stored in refrigerator for up to 1 week or in freezer for up to 8 weeks.

### For High Altitude Baking (5,200 feet):

Increase flour to 2 1/2 cups. Add 2 teaspoons water with flour and reduce both granulated sugar and brown sugar to 2/3 cup each. Bake drop cookies for 8 to 10 minutes and pan cookie for 17 to 19 minutes.

# French Toast Sticks Recipe

Author: Lil' Luna

Prep Time: 10 min

Cook Time: 15 min

Servings: 6

## Ingredients:

6 thick slices bread Cut from a stale Brioche, Sourdough or Challah Loaf

3 eggs

3 c milk

1 tsp vanilla extract

1/4 c sugar

1 tbsp cinnamon

4 tbsp butter divided

## Directions:

1. Stale bread works best, so be sure to let the bread sit out the day before.
2. Cut off crust from bread and cut into 3 thick pieces, lengthwise. Set aside
3. Add eggs, milk and vanilla to a shallow dish and mix well
4. Combine cinnamon and sugar and add those to a shallow dish. Set aside
5. Soak the sticks in the egg mixture until saturated
6. Melt 2 tbsp butter on LOW-MEDIUM heat and add bread pieces, cooking until golden brown on each side.
7. Use tongs to place in cinnamon and sugar mixture making sure to coat all sides.
8. Continue cooking bread pieces, adding more butter when needed
9. Serve with warm syrup.

# Bacon, Egg, and Cheese Muffins

Author: Ashlea Carver

Prep Time: 15 min

Cook Time: 25 min

Servings: 12

## Ingredients:

- 10 eggs
- 1/2 cup coconut milk
- 1 tsp salt
- 1 tsp garlic powder
- 1/4 tsp black pepper
- 2 cups shredded hash brown potatoes
- 12 slices bacon, sliced into thin strips
- 1/4 cup chives, chopped
- 1 1/2 cups shredded white cheddar
- oil for greasing muffin tin

## Directions:

1. Heat a large skillet over medium heat. Add the bacon and let cook until crispy and then remove from the skillet and let drain on paper towels.
2. While the bacon is cooking make the egg mixture by combining the eggs, coconut milk, salt, pepper, and garlic powder. You can also add a few dashes of hot sauce to the eggs for a little heat if you like.
3. Next, divide the bacon, shredded potatoes, and chives evenly among a greased muffin tin. To make cleanup even easier, you can line the muffin tin with paper muffin liners.
4. Pour the egg mixture evenly over the bacon, potatoes, and chives. Then, top with the shredded cheddar cheese.
5. Bake at 350 degrees for 20-25 minutes or until the egg is set. Let the muffins cool slightly before serving and enjoy!

# Homemade Granola

Prep Time: 15 min

Cook Time: 1 hour

Servings: 12

## Ingredients:

- 5 cups old-fashioned oats
- 1 cup brown sugar
- 1 cup flaked coconut
- 1 cup wheat germ
- 1 tablespoon ground cinnamon
- 1 teaspoon ground nutmeg
- ½ cup water
- ½ cup vegetable oil
- 1 tablespoon vanilla extract
- ½ cup raisins
- ½ cup sliced almonds

## Directions:

1. Preheat the oven to 325 degrees F (165 degrees C).
2. Mix oats, brown sugar, coconut, wheat germ, cinnamon, and nutmeg together in a large bowl. Stir water, oil, and vanilla extract into oat mixture; spread onto a baking sheet.
3. Bake in the preheated oven, stirring every 15 minutes, until golden brown and crunchy, about 1 hour; transfer to a bowl. Stir raisins and almonds through granola.



# Chicken Street Tacos

Author: Laurie McNamara

Prep Time: 45 min

Cook Time: 20 min

Servings: 6

## Ingredients:

### For the Onion Salsa:

- 1 large white onion finely diced
- 1 jalapeno minced (remove seeds and ribs for less heat)
- 1 large garlic clove minced
- 1 handful cilantro minced
- 1 pinch kosher salt
- 1 lime juiced

### For the Chicken Street Tacos:

- 1 pound boneless skinless chicken breasts
- 1 pound boneless skinless chicken thighs
- 2½ tablespoons street taco seasoning
- olive oil spray or avocado oil spray
- 18 soft corn tortillas

## Directions:

### Make the Onion Salsa:

1. In a medium bowl, add onion, jalapeno, garlic, cilantro, salt and lime juice
2. Toss to combine and set off to the side.

### Make the Tacos:

1. Using a sharp chefs knife, finely mince the chicken and add to a large bowl. This takes about 25 to 30 minutes.
2. Season with street taco seasoning and toss to combine.
3. Spray a large 12-inch skillet with olive oil or avocado oil spray over medium-high heat.
4. Once hot, add in the seasoned chicken and spread into an even layer. Cook, stirring occasionally until no longer pink and fully cooked. About 12 to 15 minutes.
5. Season with salt to taste.
6. Meanwhile, heat a large griddle on high and lightly spray with olive or avocado oil spray.
7. Once hot, gently warm and toast the corn tortillas.
8. Fill the tortillas with the street taco chicken and top with the onion salsa and any other desired toppings.

# Jicama Salsa

Author: Ana Frias

Prep Time: 15 min

Servings: 2 cups

## Ingredients:

- 2 cups chopped Jicama
- 1 large jalapeno diced
- ¼ cup chopped cilantro
- 1 to 2 limes
- salt to taste



## Directions:

In a medium bowl, add all of the ingredients and mix well. Add salt to taste.

# Street Taco Seasoning

Author: Laurie McNamara

Prep Time: 5 min

Servings: 7 tablespoons

## Ingredients:

- 4 tablespoons chili powder
- 1 tablespoon garlic powder
- 2 teaspoons onion powder
- 2 teaspoons paprika
- 1 teaspoon smoked paprika
- 1 teaspoon fine salt sea salt or Himalayan
- 1 teaspoon ground black pepper

## Directions:

1. Measure the spices into an airtight container or small jar.
2. Whisk or use a fork to combine.
3. Use to season chicken, beef, pork and seafood or your favorite plant-based protein.
4. Store in an air-tight container in a dry place for 1 to 2 years.

# Mexican Street Corn (Torchy's Copycat)

Author: Laurie McNamara

Prep Time: 10 min

Cook Time: 10 min

Servings: 6

## Ingredients:

- 6 ears fresh corn on the cob, husked
- Vegetable oil
- 2-3 tablespoons mayonnaise
- 2-3 tablespoons sour cream
- 1 tablespoon lime juice
- 1 teaspoon chili powder
- Dash of cayenne pepper
- Salt and pepper, to taste
- 1/4 cup crumbled queso fresco
- 1/4 cup chopped fresh cilantro



## Directions:

1. Preheat grill for high heat. Brush corn with vegetable oil. Grill corn, turning every 2-3 minutes, until slightly charred on all sides. Cool and cut corn kernels off cob.
2. In a medium bowl, combine corn kernels, mayonnaise, sour cream, lime juice, chili powder and cayenne. Garnish with queso fresco and chopped cilantro.

# Sopapilla Cheesecake Bars

Total: 55 min  
Active: 40 min  
Servings: 12 bars

## Ingredients:

Two 8-ounce cans refrigerated crescent rolls  
Two 8-ounce packages cream cheese, at room temperature  
1 1/2 teaspoons vanilla extract  
1 large egg  
1 1/3 cups sugar  
4 tablespoons unsalted butter, melted and cooled slightly  
2 teaspoons ground cinnamon



## Directions:

**Special equipment:** a 9-by-13-inch glass baking dish

1. Position an oven rack in the center of the oven and preheat to 350 degrees F.
2. Unroll one can of dough and lay it in the bottom of a 9-by-13-inch glass baking dish. Use your fingers to press the dough into the bottom of the dish as evenly as you can, pinching the perforations to seal as needed.
3. Beat together the cream cheese, vanilla, egg and 1 cup of the sugar in a medium bowl with an electric hand mixer on medium speed until smooth and fluffy, 1 to 2 minutes. Use a rubber spatula to spread the cream cheese mixture over the dough. Unroll the second can of dough and lay it on top of the cream cheese layer. Stretch the dough as needed to cover the cream cheese and use your fingers to pinch the perforations to seal. Do not worry if the dough is not perfectly even; that will happen as it bakes. Pour the butter on top of the dough and use a spoon to spread it out evenly. Stir together the remaining 1/3 cup sugar and the cinnamon in a small bowl and sprinkle all over the top of the dough.
4. Bake until the dough is baked through and the cinnamon sugar has formed a crust on top of the dough, about 30 minutes. Cool for 15 minutes before cutting into 12 pieces. The bars can also be cooled completely before cutting and serving.

# Pulled Pork Sliders

Recipe courtesy of Anne Burrell

Prep Time: 2 hr 55 min

Cook Time: 3 hr

Servings: 16 sliders

## Ingredients:

### For the pork:

- 1 3-pound Boston butt pork roast
- 1 1/2 tablespoons pimenton (smoked Spanish paprika)
- 1 tablespoon garlic powder
- 1 teaspoon cayenne pepper
- 1 1/2 teaspoons packed brown sugar
- 1 1/2 teaspoons celery salt
- 1 1/2 teaspoons mustard powder
- 1 1/2 teaspoons kosher salt
- 1 12-ounce bottle beer
- 16 slider rolls, split and toasted
- Coleslaw, for topping

### For the sauce:

- 1 1/2 cups apple cider vinegar
- 1 clove garlic, smashed
- 1 Fresno chile pepper, halved lengthwise (remove seeds for less heat)
- 2 tablespoons packed brown sugar
- 2 tablespoons tomato paste
- 1 tablespoon dijon mustard
- Kosher salt

## Directions:

1. Preheat the oven to 225 degrees F. Set the pork on a cutting board and score the fat in a crosshatch pattern, making the cuts about 3/4 inch deep and 1 inch apart. Make the rub: Combine the pimenton, garlic powder, cayenne pepper, brown sugar, celery salt, mustard powder and 1 1/2 teaspoons salt in a small bowl. Massage it into the meat.
2. Place the pork in a roasting pan and pour the beer into the pan. Cover with foil and roast 3 hours. Check it periodically to make sure everything is going along just fine, and turn the roast over every hour.
3. Remove the foil and continue roasting until the pork has reached an internal temperature of 190 degrees F, about 1 1/2 more hours. Remove from the oven, cover loosely with foil and let rest 30 minutes.
4. Sometime during the marathon cooking time, make the sauce: Combine the vinegar, garlic, chile, brown sugar, tomato paste, dijon mustard and 1 1/2 teaspoons salt in a small saucepan and bring to a boil. Taste it to make sure it is delicious; set aside. Remove the chile. When the sauce is cool, I recommend putting it in a squeeze bottle for easy use.
5. Pull the pork into long shreds using 2 forks. Get rid of the fat and anything else that doesn't look delicious. Toss the pork with any residual pan juices and add salt to taste.
6. Serve the pork on slider rolls with a drizzle of sauce; top with coleslaw.



# Seriously Good Homemade Coleslaw

Prep Time: 25 min  
Servings: 10 servings

**Sugar:** *We find that the cabbage and carrots are sweet enough. If you disagree, add a teaspoon or two of sugar (or honey) to the dressing before mixing with the cabbage and carrot.*



## Ingredients:

- 1 medium cabbage (about 2 pounds), outer leaves removed
- 3 medium carrots, peeled and shredded
- 1/2 cup loosely packed fresh parsley leaves, coarsely chopped
- 1 cup (170 grams) mayonnaise
- 2 tablespoons apple cider vinegar or more to taste
- 2 tablespoons Dijon mustard or coarse ground mustard
- 1 teaspoon celery seeds
- 1/4 teaspoon fine sea salt or more to taste
- 1/4 teaspoon fresh ground black pepper or more to taste
- 1 to 2 teaspoons sugar or honey, *optional, add for a sweeter coleslaw*

## Directions:

1. Quarter the cabbage through the core, and then cut out the core. Cut each quarter crosswise in half and finely shred. Place the shredded cabbage in a very large bowl (you will have 6 to 8 cups).
2. Add the shredded carrot and parsley to the cabbage and toss to mix.
3. In a separate bowl, stir the mayonnaise, vinegar, mustard, celery seeds, salt, and pepper together. Taste for acidity and seasoning, then adjust as desired. If the dressing tastes too tart and you prefer a sweeter coleslaw, stir in the optional sugar.
4. Pour two-thirds of the dressing over the cabbage and carrot then mix well. (Clean hands are the quickest tool).
5. If the coleslaw seems dry, add a little more of the dressing. Eat right away or let it sit in the refrigerator for about an hour to let the flavors mingle and the cabbage to soften

## NOTES

- Cabbage: Use green cabbage, red cabbage, savoy cabbage or Napa cabbage. For a multi-colored or multi-textured coleslaw, use a combination of two varieties.
- Store-bought bagged coleslaw mix: You can buy bags of pre-shredded cabbage or coleslaw mix. They usually range between 10 and 16 ounces. Simply replace the cabbage and carrot called for in our recipe above with your favorite store-bought bag.
- Make ahead: The vegetables can be shredded a day or two in advance and kept in a resealable bag in the refrigerator. As for the dressing, mix it up and store covered in the refrigerator for weeks. Combine the cabbage, carrots and dressing the night before or day of serving—we like the crunch of the vegetables to still be present. The longer the cabbage sits in the coleslaw dressing, the softer it will become.
- Leftover dressing: This can be used as a spread for sandwiches, dip for vegetables, served alongside the coleslaw or with grilled or roasted vegetables, chicken or meats.

# Fail-Proof Homemade Mayonnaise

Prep Time: 10 min

Servings: 1 cup

## Ingredients:

- 1 large egg **at room temperature**
- 1 tablespoon Dijon mustard
- 1 tablespoon red or white wine vinegar
- 1/4 teaspoon kosher salt, or more to taste
- 1 cup (240 ml) neutral flavored oil, grapeseed, safflower or canola are best
- 1 teaspoon fresh lemon juice, optional

## Directions:

### Prepare Equipment

If you have a large food processor, use the smaller bowl attachment that came with your processor so that the bowl is not too large for the amount of mayonnaise this recipe makes. Not using the smaller bowl can prevent the mayonnaise from emulsifying since the mixture will not have enough contact with the blade.

If you do not the smaller bowl attachment, making the mayonnaise with an immersion blender or by hand are alternatives. Or simply make a larger batch and double the recipe and use the standard bowl attachment. You might find success with a high-speed blender, but based on reviews and comments from readers, using a blender seems to be less fail-proof

### Make Mayonnaise

1. Add egg to the small bowl of a food processor and process for 20 seconds. Add the mustard, vinegar, and salt. Process for another 20 seconds.
2. Scrape the sides and bottom of the bowl, turn the food processor on then begin to slowly add the oil in tiny drops until about a quarter of the oil has been added (this is critical for proper emulsification).
3. When you notice that the mixture is beginning to thicken and emulsify, you can be a little less strict. With the processor on, continue to add it slowly, but increase to a very thin stream instead of drops of oil.
4. When all of the oil has been added, scrape the bottom and sides of the bowl and process for an extra 10 seconds. Taste mayonnaise for seasoning then add salt, lemon juice or extra vinegar to taste.

**Note**, if the mayo seems too thin, slowly stream in more oil with the processor running until thick.

- Storing Homemade Mayonnaise: Store covered in the refrigerator up to a week.
- Raw eggs: When choosing eggs for homemade mayonnaise, go for fresh, properly refrigerated, clean grade A or AA eggs with intact shells.
- Olive oil: Olive oil can be a little overpowering so use one that's light and fruity and consider only replacing half of the oil called for in the recipe with olive oil and use something more neutral for the rest.
- Fixing Broken Mayonnaise: While we have never had this recipe for mayonnaise break on us, if it happens to you don't fret! You really should be able to fix it. Add about 1 teaspoon of mustard to a bowl then slowly beat the broken mayonnaise into the mustard until it becomes emulsified and creamy again (a tip from Julia Child). Another trick is to repeat the same process, but replace the teaspoon of mustard with an egg yolk.

# Peach Cobbler

Author: Lauren Allen

Prep Time: 15 min

Cook Time: 40 mins

## Ingredients:

5 peaches, peeled, cored and sliced (about 4 cups)

3/4 cup granulated sugar

1/4 teaspoon salt

### For the batter:

6 Tablespoons butter

1 cup all-purpose flour

1 cup granulated sugar

2 teaspoons baking powder

1/4 teaspoon salt

3/4 cup milk

ground cinnamon

## Directions:

\*(If using canned peaches, skip steps 1 & 2 and follow the directions starting at step 3)

1. Add the sliced peaches, sugar and salt to a saucepan and stir to combine.
2. Cook on medium heat for just a few minutes, until the sugar is dissolved and helps to bring out juices from the peaches. Remove from heat and set aside.
3. Preheat oven to 350 degrees F. Slice butter into pieces and add to a 9x13 inch baking dish. Place the pan in the oven while it preheats, to allow the butter to melt. Once melted, remove the pan from the oven.
4. In a large bowl mix together the flour, sugar, baking powder, and salt. Stir in the milk, just until combined. Pour the mixture into the pan, over the melted butter and smooth it into an even layer.
5. Spoon the peaches and juice (or canned peaches, if using) over the batter. Sprinkle cinnamon generously over the top.
6. Bake at 350 degrees for about 38-40 minutes. Serve warm, with a scoop of ice cream, if desired.

**Notes:** \* To substitute canned peaches, use 1 quart jar, undrained.