



Alice Springs Chicken - Outback Steak House

Yield: 4 servings Time: 1 hour

INGREDIENTS

- 1/2 cup Dijon mustard
- 1/2 cup honey
- 1/4 cup mayonnaise
- 1 teaspoon lemon juice
- 4 boneless skinless chicken breast
- 2 Tablespoons butter
- 8 oz. mushrooms, sliced
- 1 Tablespoon olive oil
- 4 slices cooked bacon, chopped into 2 inch pieces
- 2 cups shredded Colby Jack cheese
- parsley, chopped (optional)

DIRECTIONS

1. Combine mustard, honey, mayonnaise and lemon juice in a small bowl. Reserve 1/4 cup.
2. Place chicken breasts and sauce into gallon size zip-lock bag. Close and make sure chicken is covered in sauce.
3. Refrigerate at least 30 minutes to marinate.
4. Preheat oven to 400 degrees.
5. Melt butter in oven-safe skillet such as a cast iron skillet.
6. Add mushrooms to skillet and sauté 5-7 minutes or until lightly browned.
7. Place mushrooms on a plate for later use.
8. Now, put olive oil into skillet and place marinated chicken breasts into the skillet. Cook over medium heat until browned on each side (about 5 minutes on each side).
9. Spoon mushrooms over chicken, followed by the bacon and shredded cheese.
10. Cover skillet with lid or aluminum foil and bake in preheated 400 degree oven for 15 minutes or until meat thermometer reaches 165 degrees.
11. Serve hot with reserved sauce and top with chopped parsley if desired.

Wasatch County Cooking Class, April 2021

Tricia Mathis, FCS/4-H Educator 55 S. 500 E. Heber City, UT 84032 | patricia.mathis@usu.edu | 435-657-3234



Restaurant Style Baked Potatoes

Yield: any Time: 1 hour 5 minutes

INGREDIENTS

- large russett potatoes
- vegetable oil
- coarse kosher or sea salt

DIRECTIONS

1. Wash and scrub potatoes and poke with fork several times on each potato.
2. Brush vegetable oil on potatoes and place on baking sheet.
3. Sprinkle all sides of potato with salt.
4. Bake at 375 degrees for 1 hour (this is an approximate time, it may be more or less depending on the size of the potatoes).
5. Poke with fork to check for doneness.
6. When the potatoes are done, poke with a fork all across the top of the potato and then squish to open.
7. Top with choice of toppings.

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Texas Roadhouse Rolls

Yield: 2 dozen rolls Time: 2 1/2 hours

INGREDIENTS

- 1 ¼ cup Milk
- 1 teaspoon salt
- 4 Tablespoons melted butter, separated
- 1 large egg, room temperature
- ¼ cup honey
- 4 cups all-purpose flour, or bread flour
- 1 packet or 2 ¼ teaspoon Active Dry Yeast

Cinnamon Honey Butter:

- 1/2 cup butter, softened
- 1/2 cup honey
- 1/2 cup powdered sugar
- 1 teaspoon cinnamon
- 1 teaspoon vanilla extract

Combine ingredients and beat until smooth and fluffy with hand mixer.

DIRECTIONS

1. Pour milk into medium sized saucepan and bring the milk to a near boil. Remove it from heat when it begins to steam and small bubbles form on the side of the pan. Let cool to lukewarm.
2. Add the yeast and honey to the warm milk and stir until well combined. Let rest for 5 minutes.
3. In a large bowl, mix 3 tablespoons of the butter, the milk mixture, egg, salt, and 2 cups of flour. Mix slowly until smooth. (Use a mixer with a dough hook or work it by hand.) Gradually add the remaining 2 cups of flour and mix until a dough has formed.
4. Mix/knead for 8 minutes. Then place the dough onto a floured surface and knead for a few more minutes.
5. Spray a large bowl with cooking spray and place the dough inside. Cover the bowl and let it rise for an hour in a warm place.
6. Punch down the dough and roll it out on a flat, floured surface until it's about ½ inch thick. Fold it in half and gently seal.
7. Cut into 24 squares of even size and place on lightly greased sheet pan. sheet pans. Cover and let rise for 30-40 minutes or until doubled in size.
8. Preheat oven to 350 degrees and bake for 12-15 minutes, or until the tops are a light golden brown.
9. Melt the remaining tablespoon of butter and brush the tops of the rolls.

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Outback Steakhouse Wedge Salad

Yield: 2 cups Time: 15-20 minutes

INGREDIENTS

- 1 head iceberg lettuce
- 1/4 pound bacon
- 1/4 red onion, thinly sliced
- 1 package cherry tomatoes, halved or 2 whole tomatoes, diced
- Balsamic reduction
- Bleu cheese crumbles

Creamy Bleu Cheese Dressings:

- 2 1/2 oz. Bleu Cheese, crumbled
- 3 tablespoons buttermilk
- 3 Tablespoons sour cream
- 2 Tablespoons mayonnaise
- 1 Tablespoon white vinegar
- 1/2 teaspoon white sugar
- 1/8 teaspoon garlic powder
- salt and pepper to taste

DIRECTIONS

1. Core the iceberg lettuce, trim any loose leaves and cut into quarters or sixths.
2. Cook bacon and break into small pieces.
3. Place iceberg wedge on plate.
4. Drizzle with Creamy Bleu Chees Dressing (recipe attached)
5. Sprinkle with bacon, red onion and tomatoes.
6. Drizzle with a little Balsamic Reduction. Sprinkle with Bleu Cheese crumbles.
7. Serve immediately.

Creamy Bleu Cheese Dressing:

1. Mash Blue Cheese with buttermilk until desired consistency.
2. Add the remaining ingredients and mix thoroughly.
3. Cover and refrigerate. It is best if it sits for at least 30 minutes - 1 hour.
4. Can keep covered in the refrigerator for up to two weeks.

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Pizookie

Yield: 10 - 7" Pizookies Time: 30 minutes

INGREDIENTS

- 3/4 cup shortening
- 3/4 cup margarine
- 3/4 cup sugar
- 1 1/2 cups brown sugar
- 3 eggs
- 1 teaspoon baking soda
- 1 teaspoon salt
- 2 teaspoons vanilla extract
- 1 (3 oz.) pkg. vanilla pudding mix
- 4 cups flour
- 3 cups chocolate chips
- 1 cup chopped nuts (optional)

DIRECTIONS

1. Cream together shortening, margarine, sugar and brown sugar.
2. Add eggs and mix well.
3. Add baking soda, salt, vanilla, pudding mix and flour. Mix until combined.
4. Stir in chocolate chips and nuts.
5. Drop by spoonful or cookie scoop onto greased sheet pans.
6. Bake at 350 degrees for 11-12 minutes.

This recipe is for regular chocolate chip cookies. To make Pizookies, make the dough without adding the chocolate chips and nuts. Place dough on the the pizookie cast iron pan. The dough will spread, so I like to place the dough onto the pan and press it down until it about 1 inch from the edge of the pan.

Now, put any kind of toppings that you would like on top of the pizookie.

Some suggestions:

- chocolate chips
- white chocolate chips
- peanut butter chips
- butterscotch chips
- chopped nuts (any kind)
- coconut
- caramel pieces
- Heath bits
- Raisins
- Craisins

Bake at for 350 degrees 15-17 minutes. Serve warm and top with vanilla ice cream and hot fudge.

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Hot Fudge Sauce

Yield: 2 cups Time: 10 minutes

INGREDIENTS

- 1 cup semi-sweet chocolate chips
- 1 (14 oz.) sweetened condensed milk
- 2 Tablespoons butter
- 2 Tablespoons water
- 1 teaspoon vanilla extract

DIRECTIONS

1. Combine chocolate chips, sweetened condensed milk, butter and water in a medium -sized heavy saucepan over medium heat.
2. Stir until chocolate chips are melted and the mixture is smooth.
3. Stir in vanilla.
4. Serve warm over ice cream.
5. Store leftover sauce in a covered container in the refrigerator.

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