



# Grinder Sandwich

*Yield: 3 sandwiches    Time: 15 minutes*

## INGREDIENTS

- 3 sandwich rolls
- 4 Tablespoons garlic butter, melted
- 9 slices provolone cheese
- parmesan cheese, shredded
- salami
- pepperoni, large circles
- smoked ham, thinly sliced
- turkey, thinly sliced

For the salad and fresh toppings

- 1/2 cup mayonnaise
- 1 Tablespoon red wine vinegar
- 1 teaspoon italian seasoning
- 1 teaspoon garlic powder
- 1/2 teaspoon salt
- pepper to taste
- 1/2 head iceberg lettuce, thinly sliced
- 1/3 cup pepperoncini, chopped
- 1/2 red onion, thinly sliced
- 4 slices tomato

## DIRECTIONS

1. Prepare the grinder salad. Combine the mayonnaise, red wine vinegar, garlic powder, Italian seasoning, salt, and pepper to a large bowl. Whisk to combine.
2. Then add the lettuce, red onion, and banana peppers. Combine thoroughly.
3. Next assemble the sandwiches. Divide the salami, pepperoni, and turkey among the rolls. Add the cheese on top of the meats.
4. Broil for 2-3 minutes until the cheese is melted and the meat is crisped up.
5. Remove the sandwiches from the oven. Add the tomato slices to the sandwiches. Season with salt & pepper.
6. Add a generous amount of grinder salad to each of the sandwiches. Top with parmesan cheese.
7. Close the sandwiches, cut in half, and enjoy!

## Wasatch County Cooking Class, April 2024

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# Soft Focaccia Sandwich Rolls

*Yield: 3 rolls    Time: 2 1/2 hours*

## INGREDIENTS

- 1 2/3 cups warm water
- 1 teaspoon honey or sugar
- 1 Tablespoon extra virgin olive oil
- 1 1/2 teaspoons yeast
- 4 cups white bread flour
- 2 teaspoons fine sea salt

## DIRECTIONS

1. In a large mixing bowl, mix together the warm water, yeast, honey, extra virgin olive oil and fine sea salt until combined.
2. Cover and let rest for 15 minutes at room temperature.
3. Now, stretch and fold the dough. Wet your hand and grab a handful of dough from the 12 o'clock position, pull it up slightly and then pull it all the way up and over the dough to the 6 o'clock position .
4. Repeat the stretch and fold until the dough has tension and it is difficult to pull up.
5. Cover and let rest 15 minutes.
6. Stretch and fold again as described in steps 3 and 4.
7. Now smooth the dough into a ball and put back in bowl so the top of the dough is smooth.
8. Let rest for 1 to 1 1/2 hours at room temperature.
9. Remove the dough from the bowl and onto a floured surface. Stretch and poke dough into a rectangle (about 10" x 12").
10. Sprinkle with flour and cut the dough into three rectangle pieces so that they are approximately 10" x 4" in size.
11. Place on parchment lined baking sheet and cover. Let rest for about 45 minutes.
12. Preheat oven to 425 degrees and place a pan of water in the bottom rack of the oven.
13. Bake the rolls for 10 minutes with the water (steam) and then remove the water and bake for another 6-8 minutes or until the bread is golden brown.

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# Loaded Ranch Potato Salad

Yield: 6 servings Time: 1 hour

## INGREDIENTS

- 3 pounds red potatoes
- 1 cup sour cream (light)
- 1/2 cup olive oil mayonnaise
- Ranch seasoning (below)
- 1 1/2 cups shredded cheddar cheese
- 3 green onions, sliced
- 6 slices bacon, cooked and crumbled
  
- Ranch seasoning Mix:
  - 1 teaspoon dried parsley
  - 1/8 teaspoon dried dill
  - 1/4 teaspoon garlic powder
  - 1/4 teaspoon onion powder
  - 1 1/2 teaspoon dried chives
  - 1/8 teaspoon black pepper
  - 1/8 teaspoon dry mustard

## DIRECTIONS

1. Wash and scrub potatoes. Cook whole potatoes covered with water on stovetop or in Instant Pot\*. Make sure potatoes are of similar size, so they cook at the same rate.
2. Cook until tender when poked with a fork.
3. Remove potatoes from pot and let cool.
4. In a small bowl, stir together sour cream, mayonnaise and ranch seasoning ingredients.
5. Cut potatoes into cubes and place in bowl. Add 1 cup cheese, 2 green onions and place in large bowl.
6. Gently, toss with the dressing.
7. Garnish with remaining cheese, green onion and bacon.
8. Refrigerate until chilled.

\*Instant Pot Instructions: Place 1 cup of water in Instant Pot. Insert rack and then place the potatoes on the rack. Cook at high pressure for 10-15 minutes (depending on the size of the potatoes). Let natural release for 5 minutes and then do a quick release. Remove potatoes and cool until able to handle.

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# Whoopie Pies

*Yield: 18 cookies    Time: 1 hour 15 minutes*

## INGREDIENTS

- 2 cups flour
- 1/2 cup dark cocoa powder dutch processed (sifted)
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup brown sugar packed
- 1/2 cup butter room temperature
- 1 egg
- 1 cup buttermilk
- 1 1/2 teaspoons vanilla extract

For the filling:

- 1/2 cup butter room temperature
- 1/2 cup shortening
- 7 ounces marshmallow creme
- 2 1/2 cups powdered sugar
- 1 teaspoon vanilla

## DIRECTIONS

1. Preheat the oven to 350°F. Line two large baking sheets silicone baking mats or parchment paper. Set aside.
2. In a bowl, whisk the flour, cocoa powder, baking soda and salt together. Set aside.
3. In a large bowl using a hand-held or stand mixer fitted with a paddle attachment, beat the butter and brown sugar together until smooth and creamy. Add egg and beat until combined. Scrape down the sides and bottom of the bowl as needed. Beat in the vanilla and buttermilk.
4. On low speed, slowly mix the dry ingredients into the wet ingredients until combined.
5. Scoop or spoon rounded mounds of batter, about 1 ½ Tablespoons each, onto prepared baking sheets, no more than 12 per baking sheet. Make sure to leave about 3 inches space between because they will spread.
6. Bake the cookies for 10-12 minutes or until centers appear set. Let them sit on the baking sheet for 5 minutes before removing and cooling the rest of the way on a cooling rack.
7. Using an electric mixer, beat the butter and shortening together for 1 minute on high speed until smooth and creamy. Add the marshmallow creme and mix on medium speed until combined.
8. Add the powdered sugar and vanilla and beat on medium-high speed until combined and creamy.
9. Pair the cookies up based on their size. Pipe or spread the marshmallow filling onto the flat side of one cookie and sandwich with the other. Repeat with remaining.
10. Cover leftover whoopie pies and store in the refrigerator for up to 1 week. Place wax or parchment paper between if you stack them.

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