



Classic Club Sandwich

Yield: 1 servings Time: 10 minutes

INGREDIENTS

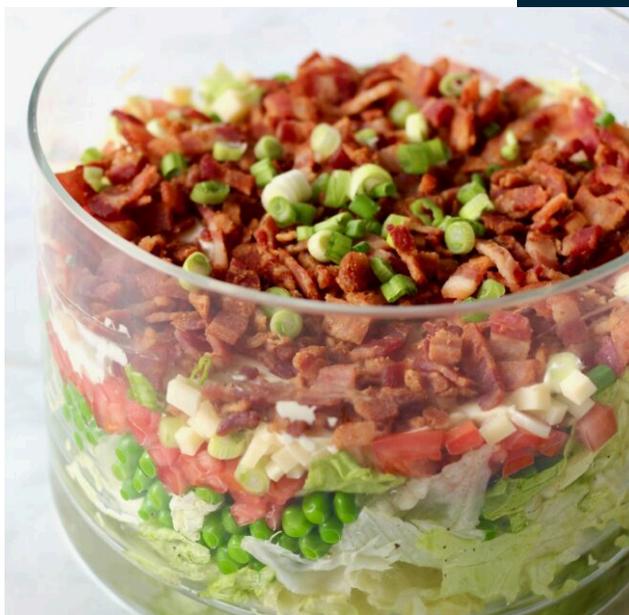
- 12 slices sandwich bread
- 8 slices bacon, cut in half
- 4 Tbsp. mayonnaise, divided
- 1 Tbsp. prepared basil pesto
- 1 Tbsp. prepared sun-dried tomato pesto (or just a couple of pureed sun-dried tomatoes)
- 1/2 lb. shaved ham
- Romaine or green leaf lettuce
- 2 tomatoes
- 1/2 lb. shaved turkey
- 4 slices cheese (Swiss, mozzarella, etc.)

DIRECTIONS

1. Toast the bread until lightly golden brown; set aside.
2. Fry the bacon until just barely crisp, then drain on a paper towel; set aside.
3. In a small bowl, mix together 2 tablespoons of mayonnaise and the prepared basil pesto. In a separate small bowl, mix together the remaining 2 tablespoons of mayonnaise and the prepared sun-dried tomato pesto.
4. Spread some of the basil pesto mayonnaise onto 1 side of 2 pieces of bread. On 1 piece of bread, lay a few slices of ham on top of basil pesto mayonnaise, then top with some lettuce. On the other piece of bread, lay the slices of tomato on top of the basil pesto mayonnaise. Top the tomato with a few strips of bacon. Lift the second slice of bread (the one with tomato and bacon) and place it, ingredient-side down, on top of the first piece of bread.
5. Spread some of the sun-dried tomato pesto mayonnaise on the top of the top piece of bread, and top with a few slices of turkey and some lettuce. Spread one side of the third piece of bread with sun-dried tomato pesto mayonnaise and top with tomato slices, a few strips of bacon, and a slice of cheese. Place this piece of bread, ingredient-side down, on top of the sandwich. Repeat building sandwiches with the remaining ingredients.
6. Use a sharp knife to cut the sandwiches in half (on the diagonal) then again in fourths.

Wasatch County Cooking Class, April 2025

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Sarah's Salad

Yield: 12 servings Time: 15 minutes

INGREDIENTS

- 1 head iceberg lettuce, chopped
- ¼ teaspoon sugar
- ½ teaspoon salt
- ½ teaspoon pepper
- 6 strips bacon, cooked and chopped
- 5 oz. frozen peas
- 2 small tomatoes, small dice
- ½ cup shredded swiss cheese
- 1 bunch green onion, sliced
- ¼ cup mayonnaise
- ¼ cup miracle whip

DIRECTIONS

1. Layer ingredients in bowl (a glass bowl is really pretty).
2. Toss together when ready to serve.
3. This can be made ahead of time.

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Slush

Yield: 24 servings Time: 10 minutes

INGREDIENTS

- 1 (6 oz.) can frozen lemonade concentrate
- 1 (6 oz.) can frozen orange juice concentrate
- 1 (46 oz.) can pineapple juice
- 6 cups water
- 3 cups sugar

DIRECTIONS

1. Mix the sugar and water together in a large pot and boil until dissolved.
2. Add lemon juice, orange juice and pineapple juice.
3. Mix and freeze.
4. For serving: Set out the frozen slush about 30 minutes before serving. Then scoop into a cup and pour lemon lime soda over.

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Raisin Filled Cookies

Yield: 3 dozen cookies Time: 45 minutes +refrigeration time

INGREDIENTS

Cookie:

- 1 cup brown sugar
- 1 cup white sugar
- 1 cup shortening
- 3 eggs
- 4 cups flour
- 1 teaspoon salt
- 1 teaspoon baking soda
- 2 teaspoons vanilla

Filling:

- 2 ½ cups raisins, ground
- ½ cup brown sugar
- 1 Tablespoon flour
- 1 cup water

DIRECTIONS

1. Cream sugars and shortening.
2. Add eggs, flour, salt, soda and vanilla.
3. Make 2 logs and put in the refrigerator over night.
4. Cook raisins, brown sugar, water and flour.
5. Cook until thick. Then, cool.
6. Cut logs into slices about ¼ inch thick.
7. Place raising filling between two slices.
8. Bake at 350 degrees for 12 - 15 minutes.

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