



Factoring Family Cookbook



Apple Butter

A and B Express



Ingredients

- 4 large jars of apple sauce
- Cinnamon
- Sugar

Preparation

1. Add apple sauce to crockpot (low for ~4 hours/ high for ~2 hours)
2. Reduce water until apple sauce becomes thick & dark
3. Add cinnamon & sugar to taste

Use jelly jars & ribbon bows to give as gifts.

Add nutritional information

Apple Chicken Sausage & Brown Rice

Carrie Bietsch



Ingredients

- 4 links Apple Chicken Sausage (or sausage of choice)
- 2 cups brown rice (can also use 2 boil in bag)
- 5 cups of water
- 1 bag frozen vegetable of your choice

1. Bring water to a boil
2. Add rice and reduce to simmer for min 40 minutes (last 15 minutes add frozen vegetables)
3. Grill, pan fry or air fry Sausage to your desired doneness.
4. Cut sausage in ½ inch slices
5. When rice is done to desired texture drain and mix in sausage

*Serve with sauce of choice
(hot sauce, teriyaki sauce,
pineapple bbq sauce, etc.)*

Apple Crisp

Danielle MacNaughton



Ingredients

- 6 Macintosh apples (or apple of your choice), peeled, cored, and cut into small/thin slices
- 1 1/3 cup brown sugar
- 1 cup flour
- 1 cup rolled oats
- 1 1/2 tsp cinnamon
- 2/3 cup butter (cold, cut into small cubes)

Preparation

1. Preheat oven to 375
2. Grease 8x8 or 9X13 oven-safe dish
3. Place apple slices in bottom of dish
4. Combine sugar, flour, oats, and cinnamon in separate bowl
5. Add butter cubes to mixture in bowl and mix until just combined, small lumps ok (pastry cutter works best)
6. Add mixture on top of apples
7. Bake for 35-40 minutes or until bubbling and top is slightly browned
8. Once removed from oven, let cool for 5 mins

Serve as is or with a scoop of vanilla ice cream on top

Beer BBQ Sauce

Jusrod Trucking INC



Ingredients

- ½ cup brown sugar
- 1 cup ketchup
- ¾ cup Lager beer
- ½ cup apple cider vinegar
- ¼ cup molasses
- 2 tsp Worcestershire sauce
- 2 tsp onion powder
- Salt & pepper to taste

Preparation

1. Combine & boil for 10 mins
2. Simmer until it thickens

Great for chicken, pork, or beef.

Buffalo Chicken Wing Dip

Chloe Collins



Ingredients

- 4 cups of cooked chicken
- 2 cups of shredded cheese- (pizza blend works best)
- 16 oz of cream cheese
- 1 cup of Frank's Red Hot
- 1 cup of Ranch or Blue Cheese dressing
- 1 container or blue cheese crumbles (optional)
- Green onion, diced
- Celery or tortilla chips

Preparation

1. Soften the cream cheese then stir in the hot sauce until blended
2. Add chicken, dressing, half of cheese (1 cup)
3. Stir then pour into pan (9x13) and add remaining cheese on top
4. 30 mins in the oven at 350
5. Alternatively you could use a crockpot – 45 mins on high or 1 hour on low.
6. Garnish with blue cheese crumbles & green onion

Use anything you'd like to dip – chips, crackers, bread, vegetables, etc...

Cherries in the Snow

J Smith Transport LLC



Ingredients

- 1 large or 2 medium angel food cakes
- 2 cans of cherry pie filling
- 1 ¼ cups of confectionery sugar
- 1 tsp vanilla extract
- 8 oz container of Cool Whip
- 2, 8 oz packages of cream cheese
- 1 cup milk

Preparation

1. Thaw Cool Whip & bring cream cheese to room temperature
2. Beat cream cheese until smooth & creamy
3. Add milk, vanilla extract, sugar, cool whip, & blend until thick & creamy
4. Cut angel food cake into slice
5. Put layer of cream cheese mixture on bottom of bowl, then arrange cake slices on top of mixture
6. Repeat layers until half of cake & cream cheese mixture is gone
7. Empty 1 can of cherries on cake
8. Continue with layers, with the top layer being cream cheese mixture
9. Put second can of cherries on top
10. Refrigerate 4 hours or overnight

Layer in dish:

Cherries
Cream Cheese
Cake
Cream Cheese
Cake
Cherries
Cake
Cream Cheese
Cake
Cream Cheese

Death by Chocolate

J Smith Transport LLC



Ingredients

- 1 box of Duncan Hines Devil's Food cake mix
- 2 boxes of Nestle Milk Chocolate Mousse
- 2 8 oz containers of Cool Whip
- 8 Skor candy bars (frozen)
- 1 box of chocolate pudding

Preparation

1. Prepare Devil's Food cake as directed, with chocolate pudding mix included
2. Prepare 2 boxes of chocolate mousse as directed
3. After cakes have cooled, crumble up
4. Break up candy bars & sprinkle in layers, ending at the top

Layer in dish:

Candy
Cool Whip
Mousse
Cake
Candy
Cool Whip
Mousse
Cake

Easy Chicken & Sausage Gumbo

Greg Lefebre



Ingredients

- 5 tablespoons butter
- 4 tablespoons flour
- 1 cup sweet onion chopped
- 1 cup red bell pepper chopped
- 1 cup yellow bell pepper chopped
- 2 celery stalks chopped
- 1 ½ cups sliced smoked andouille sausage approximately 3 links
- 2 garlic cloves minced
- 1 teaspoon ground mustard
- 1 teaspoon cayenne pepper
- 1 ½ teaspoons paprika
- 1 teaspoon garlic powder or granulated garlic
- 1 teaspoon creole seasoning or Cajun seasoning
- 4 cups chicken stock
- 2 ½ cups chopped cooked chicken breast
- 1 bay leaf
- 1 cup frozen okra (chopped)
- 1 teaspoon kosher salt
- 1 teaspoon freshly ground black pepper
- 2 cups cooked white rice optional, for serving

Preparation

1. Melt the butter in a large dutch oven or stock pot over med/high heat.
2. Whisk in the flour and continue whisking until the mixture starts to turn golden brown and smells nutty, approximately 3-4 mins. (Do not stop whisking or the roux will burn.)
3. Stir in the onion, bell pepper and celery. Continue cooking for 2-3 mins, stirring constantly, until the vegetables begin to soften.
4. Add the sausage to the pot and stir to combine. Cook for 1 min longer.
5. Stir in the garlic, mustard, cayenne, paprika, garlic powder and creole seasoning. Cook for 1 min longer, stirring constantly and scraping up any brown bit on the bottom of the pan.
6. Slowly add the chicken stock to the pot stirring to combine. Add the chicken, bring the soup to a boil.
7. Turn the heat to low. Add the bay leaf, okra, salt and pepper to the soup and stir to combine. Simmer for 10 mins or until the soup begins to thicken.
8. Serve the chicken gumbo over rice, if desired. Sprinkle with chopped green onions and parsley for an extra pop of color.

Great for enjoying while watching your favorite football team this fall/winter.

Morning After Frittata

Greg Lefebre



biscuitsandburlap.com

Ingredients

- 1 large potato
- 3 eggs
- ½ cup sliced green pepper
- ¼ cup sliced onion
- Any shredded cheese to your liking
- Leftover ham and/or bacon
- Frank's Red Hot (or your favorite hot sauce)
- Black pepper
- Paprika

Preparation

1. Boil or microwave your potato. Once it becomes soft, dice the potato into small ¾ inch pieces.
2. Start cooking your potatoes in a large non-stick stovetop pan with vegetable oil. Stir until just starting to brown. Then add the peppers and onion and continue to cook at a low heat so they do not burn.
3. Season with pepper, paprika and a few dashes of red hot. Continue to stir so it doesn't burn.
4. Whisk your eggs and add a little cold water to the mixture.
5. Add any leftover (ham/bacon, etc.) to the potato/peppers and onions.
6. Add the eggs to the potato/peppers and onions. Stir and mix rapidly to combine and cook the eggs. Add shredded cheese. Then add more pepper and few dashes of red hot.

**Serve with tortilla
chips or toast.**

Oreo Balls

Amanda Keller



Ingredients

- 1 Package of Oreos
- 1 8 oz package of cream cheese
- Melting chocolate of your choice

Preparation

1. In food processor combine Oreos and cream cheese until smooth
2. Refrigerate for at least 1 hour
3. Roll mixture in small balls
4. Dip balls to coat in Chocolate, place on pan lined with parchment paper
5. Refrigerate until chocolate hardens

Raspberry Jell-O Shots

Creative Freight Services LLC



Ingredients

- 1 large packet of Blue Raspberry Jell-O
- 2 cups (equivalent of cold water) cold Raspberry Pucker

Preparation

1. Follow Jell-O instruction, just replace cold water with Raspberry Pucker

Most really enjoy Peach Jell-O, with equal parts coconut rum and Peachtree Schnapps!

Zucchini Bread

Creative Freight Services LLC



Ingredients

- 2 cups grated zucchini
- 1 cup oil
- 2 cups sugar
- 3 cups flour
- 3 eggs
- ½ tsp salt
- 1 ½ tsp baking powder
- 1 tsp cinnamon
- 1 tsp vanilla extract
- nuts and raisins (optional)

Preparation

1. Preheat oven to 350
2. Mix oil, zucchini, vanilla, & eggs
3. Stir dry ingredients together
4. Slowly add dry ingredients to zucchini mixture
5. Mix well
6. Bake at 350 for 1 hr 20 min.

Spray pans with the spray that has flour in it. The loafs stick less.



Carrie Bietsch

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