

**2019**  
**Friends of**  
**Team Cunningham**  
**Favorite Fall**  
**Recipe Collection**



**Photo Credit:**  
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## Thank you!

Thank you to all of our 2019 Friends of Team Cunningham Favorite Fall Recipe Collection contributors!

We appreciate your contributions to this recipe collection and this opportunity to get to know some of your favorite holiday treats. We are excited to try out these recipes during the upcoming holiday season!

Team Cunningham would like to congratulate the winners of our first TeamCunninghamWI.com drawing!

Jess Bibeau won the fall gift basket and Jolene Guthrie won the Kwik Trip gift card.

Visit TeamCunninghamWI.com soon for info on our upcoming Event and our Winter 2019/2020 Drawing, and check back frequently for other Team Cunningham updates!

### Team Cunningham



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# Appetizers and Hors d'Oeuvres

## **FIRE AND ICE PICKLES**

### Ingredients

1 gallon jar of pickles	4 Cups of Sugar
1 TBSP of Chopped Garlic	1 TBSP of Ground Red Pepper
1 TBSP of Tabasco	

### Directions

Take a 1 gallon jar of pickles, drain the juice and rinse the pickles. Cut the ends off of the pickles, then slice the pickles in half lengthwise, then slice the pickles the other way 3 to 4 times. This should give you 6 to 8 chunks per pickle. Put all the chunks back into the empty jar. Add sugar, chopped garlic, ground red pepper, and tabasco to the jar. Mix all of the ingredients together and let stand on the countertop for 3 hours. Rotate often to ensure sugar melts, then place in refrigerator.

Contributed by Mark Jennings

## **COWBOY CAVIAR**

### Ingredients

2 cans black beans, drained and rinsed	1 clove of garlic, minced
3/4 can of chickpeas, drained and rinsed	Green onions, chopped
1 small can of shoepeg corn, drained and rinsed	A few dashes olive oil

### Directions

Season with ground black pepper, seasoning salt, or your favorite flavors. Chill and serve with pita chips, bagel crisps, tortillas, on top of a salad, or just use a spoon and enjoy!

Contributed by Christina Watkins

## **OKTOBERFEST DIP**

### Ingredients

1lb bratwurst split out of casings	1/4 cup chopped green onions
1/4tsp garlic powder	1 package of cream cheese
2 8oz bags of shredded cheddar cheese	5 cans of your beer of choice
Salt, pepper and crushed red pepper to taste	(one for the recipe, 4 for you)

### Directions

Brown off the bratwurst with the garlic powder and drain the meat.

Add to the crock pot.

Add in the cheese, cream cheese (diced up), beer and salt, pepper and crushed Red pepper.

Turn crockpot on low, stirring occasionally until all melted together.

Contributed by Trenton Superfly Cunningham III

## **SWEET AND SALTY ULTIMATE FALL SNACK**

### Ingredients

2 cups M&Ms	2 cups candy corn
3/4 cups roasted salted peanuts	

### Directions

Mix together in bowl and enjoy.

Sometimes I mix in some fat free popcorn and call it eating healthy

Contributed by Kay Hebert

# Soups and Chilis

## **SCOTT'S BEER CHILI**

### Ingredients

1.25 lb hamburger (grilled)	2 cans chili beans
2 cans diced tomatoes	½ C corn
½ can beer	1 T paprika
Black pepper (Pinch)	Seasoned salt (Pinch)
1-2 T chili powder	2-3 T brown sugar

### Directions

Grill hamburger

Cut up hamburger and put in pot (I use Lodge cast iron pot) with other ingredients.

Slow cook on grill 3-4 hours.

Stir and turn pot every ½ hour.

Makes ¾ cast iron pot.

Contributed by Scott Cunningham

## **BUFFALO CHICKEN WING SOUP**

### Ingredients

1lb of Boneless Skinless Chicken Breast	¾ Cup of Franks Buffalo Wing Sauce
2 Family size cans of Cream of Chicken Soup	7 Cups of Milk
2 Family size cans of Cream of Mushroom Soup	

### Directions

Cook chicken breasts.

Add other ingredients to crockpot and turn on to low.

Once chicken is done cooking, shred the meat and place into the crockpot.

Cook until hot.

Serve with rice, crackers, or rolls.

Contributed by Mark Jennings

## YUMMY CHILI

### Ingredients

1 lb ground turkey thighs	1 lb ground turkey breast
2 cans (14 oz each can) diced tomatoes	1 can (14 oz) kidney beans
1 can (14 oz) white beans	6 oz tomato paste
32 oz chicken broth	1 large onion finely minced
1 jalapeño pepper chopped	1 green bell pepper chopped
8 cloves garlic finely minced	4 tbsp chili powder
1 1/2 tsp cayenne pepper	2 tsp smoked paprika
1 tsp ground cumin	2 tsp dried oregano
2 tsp brown sugar	2 tsp cocoa powder
1/2 tsp salt	4 tbsp olive oil
2 cups Sharp Cheddar shredded, for serving	8 tbsp sour cream for serving

### Directions

In a large Dutch Oven heat 2 tablespoons of olive oil. Add onion, garlic and both types of peppers and cook over medium heat stirring occasionally for 10 minutes.

In a medium saute pan heat the remaining 2 tablespoons of olive oil and add ground turkey thighs and breast. Cook, stirring constantly and breaking up the big chunks with a fork until the liquid evaporates and meat is thoroughly cooked and slightly brown, about 7-10 minutes.

Add cooked meat into a pot with an onion and pepper mixture.

Pour in diced tomatoes and beans.

Dilute tomato paste with 1 cup of chicken broth and add into a pot.

Add chili powder, cayenne pepper, smoked paprika, oregano, cumin, brown sugar, cocoa powder, the remaining chicken broth and 1/2 teaspoon of salt.

Give everything a good stir, cover with a lid and reduce the heat to low. If the soup becomes too thick, add 1/2 cup of chicken broth.

Simmer for 1 hour.

Adjust the seasoning and serve immediately with shredded Cheddar cheese and a dollop of sour cream.

Contributed by Richard Olson

## FALL VEGETABLE SOUP

### Ingredients

1 tablespoon olive oil	1 onion large, finely chopped
1 red bell pepper seeded and chopped	1 small bunch of celery, chopped
¼ teaspoon red pepper flakes	Add ground freshly pepper and salt to taste
2 pounds butternut squash (peeled, seeded and cut into 2-4-inch pieces)	4 cups vegetable stock 32 fl oz
1 tablespoon fresh rosemary, minced	1 teaspoon ground or fresh thyme
15 ounces cannellini beans, rinsed and drained	

### Directions

Sauteed onion, celery and bell pepper in olive oil for about 5-10 minutes.  
Add all other ingredients except beans and bring to boil.  
Add beans and simmer for as long as it takes for squash to soften.  
Serve with your choice of bread.

Contributed by Frances Thurston

# Entrees and Side Dishes

## **MISSISSIPPI POT ROAST**

### Ingredients

1 3-4 lb chuck roast

1 packet au jus gravy mix

4-5 pepperoncini peppers

1 packet ranch dressing mix

1/4 cup butter

### Directions

Place beef in a slow cooker. Add mixes, top with butter and peppers.

Cook on low for 8 hours.

Serve with mashed potatoes.

Contributed by Kristin Gibson

## **ZUCCHINI CASSEROLE**

### Ingredients

4 c shredded zucchini

1 onion, chopped

1 c instant rice

1 packet spaghetti sauce mix

salt and pepper to taste

1 lb ground beef

1 clove garlic, minced

1 lg can stewed tomatoes

shredded cheese

### Directions

Brown hamburger with onions in large pan.

Add garlic and cook 1 minute.

Add the rest of the ingredients except cheese.

Cook until rice is tender.

Serve topped with cheese.

Contributed by Michelle Marquardt

## **POT PIE CASSEROLE**

### Ingredients

2 rolls of croissant sheet rolls	2 cups frozen hash brown potatoes
2 cans cream of chicken soup	12oz mixed vegetables
1 lb pulled rotisserie chicken	½ tsp poultry seasoning
1 cup water	

### Directions

In a 9X13 glass baking pan, spray bottom and spread out croissant roll sheet in the bottom of the pan.

Bake at 350 deg for 20 min. Let cool for 5 mins after baking.

In a microwave-safe bowl, heat potatoes and mixed vegetables for about 3 mins with a little water.

In a pot add chicken and let heat up until easily pulled apart.

Add water, veggies, and potatoes.

Stir until warm.

Add cream of chicken, heat until hot.

Add poultry seasoning. Mix well.

Pour ingredients over baked croissant sheet roll, spread out evenly.

Apply another croissant sheet roll on top and bake for 25 mins, until crust is golden brown.

Allow to cool before eating.

Contributed by Jess Bibeau

## **ALFREDO SAUCE**

### Ingredients

½ c butter	1 package (8 oz) cream cheese
1 c half and half or milk	⅓ c parmesan cheese
Garlic powder	Black pepper

### Directions

Melt butter. Add cream cheese. Mix together. Add other ingredients. Stir or whisk together.

Contributed by Scott Cunningham

## ONE-POT SPANISH RICE AND BEANS

### Ingredients

2 tablespoons olive oil	1 medium onion, diced
1 medium red bell pepper, diced	3 garlic cloves, minced
1 tablespoon ground cumin	1 teaspoon sweet paprika
1 teaspoon dried oregano	2 1/4 cups vegetable broth
1 1/2 cups basmati rice	1 tablespoon tomato paste
Salt to taste (I used 1/2 teaspoon)	1/4 cup chopped fresh cilantro
1 cup pimento-stuffed green olives, halved	1 15 oz can red kidney beans, drained and rinsed

### Directions

Coat the bottom of a large pot with oil and place it over medium heat.

When the oil is hot, add the onion and bell pepper. Cook, stirring frequently, until the pepper softens a bit and the onion becomes translucent.

Stir in the garlic, cumin, paprika, and oregano. Cook for about 1 minute more, until the mixture becomes very fragrant.

Add the broth, rice, beans, and tomato paste. Turn up the heat to high and stir to fully dissolve the tomato paste.

Bring the liquid to a boil, and then lower the heat so that it's just at a low simmer.

Cover the pot and allow it to simmer for 15 to 20 minutes, until the rice is tender.

Remove the pot from the heat and let it sit for 5 minutes with the lid on.

Remove the lid and season the rice with salt to taste. Stir in the olives and cilantro.

Serve.

Contributed by Gina Steinmetz (adapted from Connoisseurus Veg)

## STIR FRY

### Ingredients

1/2 c water	1/2 tsp garlic powder
1/3 c soy sauce	2 tbsp brown sugar
1 tsp ground ginger	

Mix ingredients in frying pan. Thicken if desired.

Contributed by Gretchen Cunningham

## **GRANDPA'S CHICKEN SALAD**

### Ingredients

Shredded grilled chicken breast (a salad shooter works well to shred it)

Bread & Butter pickles, finely chopped (amount to your taste)

Onions, finely chopped (a Pampered Chef Chopper works well to chop vegetables)

Lite Miracle Whip or Mayo (to desired taste and consistency)

### Directions

Prepare ingredients. Mix ingredients together. Enjoy!

Contributed by Norbert Lehmann

# Breads and Muffins

## **PUMPKIN BREAD**

### Ingredients

1/2 c sugar	1 t salt
1/2 c cooking oil	1/2 t cloves
2 eggs	1/2 t cinnamon
1 c pumpkin	1/2 t nutmeg
1 3/4 c flour	1/2 t allspic
1/4 t baking powder	1/3 c water
1/4 t baking soda	

### Directions

Add sugar to oil. Then add eggs, pumpkin, spices sifted with flour and water. Bake at 350 degrees for 1 hour. Makes one large loaf.

Contributed by Jill Lehmann

## **ZUCCHINI BREAD**

### Ingredients

3 eggs	2 c sugar
1 c oil	2 t vanilla
2 chopped zucchini	1 c crushed, drained pineapple
3 c flour	2 t baking soda
1 t salt	1/2 t baking powder
1 1/2 t cinnamon	3/4 t nutmeg
1 c nuts	1 c raisins or dates

### Directions

Beat eggs. Add oil, sugar, and vanilla. Stir in zucchini & pineapple. Combine flour, baking soda, salt, baking powder, cinnamon, and nutmeg. Mix and add nuts and raisins or dates (optional). Bake 1 hour at 350 degrees - Makes 2 large loaves.

Contributed by Jill Lehmann

## OVEN-READY BRAN MUFFINS

### Ingredients

3 cups unprocessed wheat bran	1 cup boiling water
1 cup brown sugar	½ cup butter
2 ½ cups white flour	2 teaspoons baking soda
1 teaspoon salt	2 eggs, beaten
2 cups buttermilk	

### Directions

Mix 1 cup wheat bran with 1 cup boiling water; stir and let water absorb into bran.

In a separate bowl blend sugar and butter.

Measure and combine flour, baking soda, and salt.

Combine the moist bran with the beaten eggs, the remaining 2 cups of bran, buttermilk, blended sugar-butter mixture, and the flour, soda and salt.

Stir until well blended.

At this point you can place the batter in the fridge for future use or bake at once.

When preparing to bake, preheat oven to 400 degrees.

Stir batter well and spoon into prepared muffin tins.

Bake 15 minutes.

Keep remaining mixture in an airtight container for 2 to 4 weeks.

Contributed by Gretchen Cunningham (adapted from Hodgson Mills)

# Desserts

## **BROWNIES WITH ICING**

### Ingredients

#### Brownies

6 eggs	2 sticks butter
3 c sugar	1 1/2 c flour
1 c cocoa	1 T vanilla

#### Icing

1 stick butter	3 T cocoa
6 T milk	3 3/4 c powdered sugar
1 T vanilla	

### Directions

Mix eggs, margarine, & sugar until smooth. Add flour & cocoa gradually. Mix well. Add vanilla. Bake at 350 degrees for 25-30 min or until toothpick inserted in middle comes out clean. Ice immediately.

Bring margarine, cocoa, & milk to boil. Shut off heat. Add powdered sugar and vanilla. Mix well. Spread over hot brownies.

Contributed by Jill Lehmann

## **DANDY CANDY**

### Ingredients

1/3 c honey	1/2 c crunchy peanut butter
1/2 c non-fat dry milk	

### Directions

Mix honey & peanut butter. Stir in dry milk a few spoonfuls at a time. Shape into log roll on waxed paper. Refrigerate. When cold, slice & serve. Makes about 24 pieces.

Contributed by Michelle Marquardt

## **EASY HEALTHY-ISH PUMPKIN SPICE CAKE**

### Ingredients

1 box spice mix cake	1 15oz can of pumpkin puree
1 1/2 cups powdered sugar	3 Tbsp Apple Cider
3/4 tsp pumpkin pie spice	

### Directions

Mix together the spice cake mix and pumpkin puree together in a bowl-- no eggs or oil needed!

Bake in a 9 x 13 pan at 350 degrees for 28 minutes or until toothpick comes out clean when poked in the center.

While the cake is baking, mix the powdered sugar, apple cider and pumpkin spice together until smooth.

Let cake cool 10 minutes. Pour 2/3 of the glaze over the cake while the cake is still warm, reserving some extra glaze for each serving. Spread evenly over the top.

Serve the cake warm or at room temperature.

Contributed by Laura Cunningham

## **SUPER EASY FUDGE**

### Ingredients

1 lb powdered sugar	1/2 cup cocoa
1/4 c milk	1/4 lb butter
1 T vanilla	

### Directions

Blend powdered sugar and cocoa in a mixing bowl.

Add milk and butter.

Cook in microwave for 2 min. DO NOT MIX. Remove. Stir to mix.

Add vanilla. Mix.

Pour in greased container.

Refrigerate for 1 hr.

Cut and serve

Contributed by Jolene Guthrie

## **PUMPKIN PIE**

### Ingredients

#### Pumpkin Pie Filling

1 - 8- ounce pkg. Cream Cheese softened	1 - 15 ounce can Pure Pumpkin Puree
1/2 cup Butter melted	2 teaspoons Vanilla
3 Eggs	3 1/4 cups Powdered Sugar
1 teaspoon Cinnamon	1/4 teaspoon Salt
1 teaspoon Nutmeg or 1 teaspoon Pumpkin Pie Spice	

#### Pie Crust

#### Homemade Whipped Cream

2 cups Heavy Cream	1/2 cup Powdered Sugar
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### Instructions

Make your favorite pie crust or use store bought.

Let dough chill in refrigerator, tightly wrapped.

In a mixing bowl, beat cream cheese for 5 minutes until light and fluffy, scraping down the sides often with spatula. The whisk attachment works the best to whip the cream cheese.

Add pumpkin and mix for another 5 minutes.

Add melted butter and vanilla and mix for 1 minute.

Add eggs one at a time, mixing well after each addition.

Add powdered sugar, cinnamon, and nutmeg or pumpkin pie spice and salt.

Preheat oven to 400 degrees.

Place pie dough in a deep-dish pie pan.

Pour pumpkin pie filling into pie crust and place pie plate on baking sheet. Depending on the size of your pie pan, you may have some extra filling.

Bake for 15 minutes. Lower the temperature of the oven to 350 degrees and bake for an additional 42 - 48 minutes. Watch the crust carefully to make sure it isn't becoming too brown. Cover with pie cover or foil to prevent browning.

Let chill in refrigerator for 4 hours.

Top with freshly whipped cream.

Contributed by Cortney Eckert

## ZUCCHINI CAKE

### Ingredients

#### Cake

3 c. sugar

4 eggs

3 c. flour

1 tsp. baking powder

1/2 tsp. salt

1 c. oil

3 cups grated zucchini

2 tsp. baking soda

1 1/2 tsp. cinnamon

#### Frosting

8 oz. cream cheese

1 tsp. Vanilla

1 stick butter

4 c. powdered sugar

Preheat oven to 350 degrees

Grease 9x13 and 8x8 pans

Bake cakes for 40-50 minutes

After cakes cool, frost

Contributed by Jessi Ebben

## CARAMEL CORN

### Ingredients

1 stick butter

1/4 c karo syrup

Popcorn

1 c brown sugar

1/4 tsp of baking soda

### Directions

Combine butter, brown sugar, and karo syrup. Bring to a boil, adding baking soda.

Pour over popcorn.

Heat in oven to set.

Contributed by Gretchen Cunningham

# Beverages

## **HOT CHOCOLATE MIX**

### Ingredients

8 at powdered milk  
8 oz powdered cream (Coffee Mate)

16 oz Nestle Quick  
1 c powdered sugar

### Directions

Mix ingredients well & store in airtight container.

Contributed by Jill Lehmann

## **RUSSIAN TEA**

### Ingredients

1 oz tang  
1 t cinnamon  
1 c instant tea with sugar & lemon

2 c sugar  
1 t ground cloves

### Directions

Mix ingredients well. Store in glass container. Mix 2 t per cup of hot water.

Contributed by Heath Lehmann

## **ORANGE SHERBET PUNCH**

### Ingredients

12 cups of 7 up  
1/2 gallon of orange sherbet

2 cups of orange soda

### Directions

Mix the ingredients and let set until most of the sherbet melts. Serve in small cups.

Contributed by Jill Lehmann

# Cocktails

## **BRANDY SLUSH**

### Ingredients

1 6 oz can frozen orange juice	1 6 oz can frozen lemonade
2 t instant tea	1 c boiling water
1 c sugar	3 c boiling water
1 c 100 proof brandy	

### Directions

Thaw juice. Make tea w/1 c boiling water. Combine remaining ingredients adding brandy last. Freeze in large ice cream pail.

To serve put 2 T frozen mixture and add ginger ale or lemon-lime soda.

Contributed by Christina Watkins

## **APPLE CIDER OLD FASHIONED**

### Ingredients

2 shots of Serpent's Bite Apple Cider Whiskey	1 slice of Fresh Orange
1 Cherry	Angostura Bitters
7up	Ice
Old fashioned glass	

### Directions

Muddle together a slice of orange, cherry, and a few dashes of bitters.

Add the Whiskey. (The heavier the pour, the more Apple flavor in the drink. Don't be afraid of an extra splash or two)

Add ice to the top and top off with 7up. Stir, enjoy.

Contributed by Matthew Seipel

## **SLOW COOKER MULLED WINE**

### Ingredients

1 750 ml bottle red wine	6 whole cloves
¼ c brandy	6 allspice seeds
¼ c honey	2 cinnamon sticks
1 orange, zested and juiced	1 whole star anise
1 pint fresh apple cider	

### Directions

Add wine, cider, honey, orange zest, and orange juice to slow cooker and stir. Combine cloves, allspice, cinnamon, and anise in a tea bag, nut milk bag, or cheesecloth. Add spice bag to liquid. Warm on low until steaming, about 30-60 minutes, depending on your slow cooker. Add brandy and serve.

Contributed by Zach Howard (adapted from Southeast WI Alcoholmanac)

## **FALL SPRITZ**

### Ingredients

1.5 oz Averna amaro	6 oz Basque-style dry hard cider
Orange twist for serving	

### Directions

Pour amaro and cider into a glass filled with ice and stir to combine  
Garnish with orange twist

Contributed by Brittany Howard (adapted from Bon Appetit magazine)

## **BRANDY OLD-FASHIONED SWEET**

### Ingredients

1 orange slice

1 ½ oz maraschino cherry juice

¼ to ⅓ cup ice cubes

2 teaspoons water

3 oz lemon-lime soda

1 maraschino cherry

1 teaspoon bitters

1 ½ oz brandy

1 teaspoon orange juice

### Directions

In a rocks glass, muddle orange slice, cherry, cherry juice, and bitters.

Add ice. Pour in the brandy, water, orange juice, and soda.

## Other Fall Favorites

Favorite Fall Foods: Apple Crisp, Pumpkin Crisp, Chili, and too many others to list

Contributed by Sharon Breed

Favorite Fall Foods: fresh venison tenderloin or backstrap

Contributed by Tyler Florczak