

LLI presents The 9 x 13 Class

I think it would be safe to say that almost everyone has a 9 x 13 inch baking container in their kitchen. It matters not if it is clear glass, metal, ceramic or a disposable baking container. It is not the cost, composition or style that is important or any history that makes it special. It is, instead what's inside that really counts. You can make almost anything in the 9 x 13 baking dish with probably the only exception being soup. With that in mind, I present to you a baker's dozen of tasty and easy to prepare dishes, from appetizers, side dishes, one pan meals and desserts. So sit back and relax. I have prepared several of the recipes; **those highlighted*** and will show you how I did it. Enjoy!

Chef Cal

The recipes are:

Caramelized Ham & Swiss Buns

Southwestern Bean Dip

Oven Baked Brisket

Chicken Enchilada Bake*(F)

Make ahead Cabbage Rolls (F)

Creamy Spinach Rigatoni Bake*

Boursin Potatoes

Mushroom and Sausage Strata (F)

Colorful Brunch Frittata*

Crème Brule French Toast *

Dark Chocolate Croissant Bread Pudding

Night before Holiday Casserole

Chocolate Chip Cream Cheese Squares*

****Recipes to be demonstrated***

(F) – Recipes can be frozen

CARMELIZED HAM & SWISS BUNS

1 package (18 oz.) Hawaiian sweet rolls
½ cup horseradish sauce
¾ pound sliced ham
6 slices Swiss cheese, halved
½ cup butter, cubed
2 Tablespoons finely chopped onion
2 Tablespoons brown sugar
1 tablespoon spicy brown mustard
2 teaspoons poppy seeds
1½ teaspoons Worcestershire sauce
¼ teaspoon garlic powder

Spread cut side of roll bottoms with horseradish sauce. Layer with deli ham and cheese; replace tops. Arrange in a single layer in a greased 13x0-inch baking pan.

To a skillet, heat butter over medium-high heat. Add onion; cook 1-2 minutes or until tender. Stir in remaining ingredients. Pour over rolls. Refrigerate, covered, several hours or overnight.

Preheat the oven to 350-degrees. Bake covered, 25 minutes. Remove from oven take cover off and bake uncovered, 5-10 minutes longer or until golden brown. Serve and enjoy.

Note: For a great tasting horseradish sauce, try Stonewall Kitchens Creamed Horseradish Sauce. I think you will enjoy it. Serves 12

SOUTHWESTERN BEAN DIP

2 LBS. Ground beef
1 tablespoon dried minced onion
1 Can (8 oz.) tomato sauce
1 Can (16 oz.) kidney beans, rinsed and drained
1 Can (16 oz.) chili beans, undrained
4 cups shredded cheddar cheese
1 sliced jalapeno pepper, seeds removed*
Tortilla chips

Preheat oven to 350-degrees. In a large skillet, cook beef over medium heat until no longer pink; drain. Transfer to a bowl; add onion. Mash with a fork until crumbly; set aside.

In a blender, process tomato sauce and beans until chunky. Add to beef mixture and mix well. Spoon half into a greased 13 x 9 inch baking dish. Top with half of the cheese. Repeat layers.

Bake uncovered, until cheese is melted, about 30 minutes. Top with sliced Jalapeno. Serve warm with chips. Note: For Spicier dish, do not seed the Jalapeno. This makes about 9 cups.

OVEN BAKED BRISKET

1 fresh beef brisket (4 to 5 pounds)
2 Tbsp. Worcestershire sauce
2 Tbsp. soy sauce
1 Tbsp. onion salt
1 Tbsp. Liquid smoke
1 tsp. salt
2 tsp. pepper
Dash of hot pepper sauce

SAUCE:

½ cup ketchup
2 Tbsp. brown sugar
1 Tbsp. lemon juice
1 Tbsp. soy sauce
1 tsp. ground mustard
3 drops hot pepper sauce
Dash ground nutmeg

Place brisket, fat side down, in a 9 x 13 inch baking dish. In a bowl, mix Worcestershire sauce, soy sauce, onion salt, liquid smoke, salt, pepper and pepper sauce. Pour over brisket. Turn brisket fat side up, refrigerate, covered, overnight.

Remove brisket from refrigerator. Preheat oven to 300- degrees. Bake covered for 4 hours. In a small bowl, combine the sauce ingredients. Spread this sauce over the brisket and bake, uncovered 15 – 30 minutes longer or until tender. Cut diagonally across the grain into thin slices and serve with extra sauce on the side. This will serve 8

CHICKEN ENCHILADA BAKE

4 ½ cups shredded rotisserie chicken
1 can (28 oz.) green enchilada sauce
1¼ cups sour cream
9 corn tortillas (6 inches) cut into 1 ½ inch pieces
4 cups shredded Monterey Jack cheese
Fresh minced parsley, optional

Preheat the oven to 375-degrees. In a greased 13 x 9 inch baking dish, layer half of each of the following: chicken, enchilada sauce, sour cream, tortillas and cheese. Repeat layers.

Bake, covered, for 40 minutes, then uncover and bake until bubbly, about 10 minutes longer. Let stand for 15 minutes before serving. If desired, sprinkle with the minced parsley.

Freeze Option:

Cover and freeze the unbaked casserole. To use, partially thaw in refrigerator overnight. Remove from the refrigerator about 30 minutes before baking. Preheat oven to 375 – degrees. Bake the casserole as directed, increasing the cooking time as necessary to heat through and for a thermometer inserted in the center to read 165-degrees. Once removed from the oven, if desired, sprinkle with the minced parsley.

This should make approximately 8 - 10 servings

MAKE AHEAD CABBAGE ROLLS

12 cabbage leaves
2 lbs. ground beef
1 tsp. salt
1 tsp. black pepper
2 cups cooked long grain rice
2 large eggs, lightly beaten

SAUCE

¼ cup butter, cubed
1 large onion, halved and thinly sliced
2 ribs of celery, chopped
2 ½ cups water
2 cans (one 15 oz. & one 8 oz.) tomato sauce
2 Tbsp. lemon juice
2 tsp. sugar
2 tsp. dried parsley flakes
1 tsp. salt
¼ tsp. pepper

Working in batches, cook cabbage in boiling water 3-5 minutes or until crisp-tender. Drain, cool slightly. Trim thick vein from bottom of each leaf, making a V-shaped cut. In a large skillet, cook beef, salt and pepper over medium heat 8 – 10 minutes or until no longer pink, breaking into crumbles; drain. Stir in rice and eggs.

In a skillet, heat butter over medium high heat. Add onion and celery; cook and stir 6-8 minutes or until tender. Stir in water, tomato sauce, lemon juice, sugar, parsley, salt and pepper. Bring to a boil. Reduce heat; simmer uncovered 15 – 20 minutes or until thickened.

Spoon about ½ cup meat mixture onto each cabbage leaf; pull together cut edges of leaf to overlap; fold over filling. Fold in the sides and roll up. Transfer to a greased 13 x 9 inch baking dish. Pour sauce over rolls. Refrigerate, covered, overnight.

Remove cabbage rolls from refrigerator 30 minutes before baking. Preheat oven to 350-degrees. Bake the cabbage rolls, covered, until heated through, 50 – 60 minutes.

Freeze Option:

Cover and freeze the unbaked cabbage rolls. To use, partially thaw in the refrigerator overnight. Remove from the refrigerator 30 minutes before baking. Preheat oven to 350-degrees. Bake the casserole as directed, increasing time as necessary to heat through and for a thermometer inserted in the center to read 165-degrees.

Makes 12 rolls

CREAMY SPINACH & RIGATONI BAKE

1 pkg. (16 oz.) rigatoni pasta
8 oz. sliced pancetta, chopped (can use bacon if desired)
 $\frac{3}{4}$ cup butter, cubed
 $\frac{1}{2}$ cup chopped onion
 $\frac{3}{4}$ cup all-purpose flour
1 $\frac{1}{2}$ tsp. salt
 $\frac{3}{4}$ tsp. pepper
5 $\frac{1}{2}$ cups milk, whole or 2%
4 cups shredded Italian cheese blend
1 can (14 oz.) water-packed artichoke hearts, rinsed, drained and chopped
1 pkg. (10 oz.) frozen chopped spinach, thawed and squeezed dry
 $\frac{1}{4}$ cup shredded Parmesan cheese

Preheat oven to 375-degrees. Cook the rigatoni according to the package directions. Meanwhile, in a skillet, cook the pancetta (or bacon, if using) over medium heat until crisp, stirring occasionally. Remove with a slotted spoon, drain on paper towels. Discard dripping; wipe skillet clean.

In same pan, heat butter over medium-high heat. Add the onion, cook and stir until tender. Stir in the flour, salt and pepper until blended; gradually whisk in milk. Bring to a boil, stirring constantly, cook and stir until thickened, 2 – 3 minutes. Remove from heat; stir in cheese blend until melted. Stir in artichokes, spinach and pancetta/bacon. Drain rigatoni, add to cheese sauce. Transfer to a greased 13 x 9 inch baking dish; sprinkle with parmesan cheese.

Baked, uncovered, until golden brown and bubbly, 20 to 25 minutes.

This should serve 8 to 10

BOURSIN POTATO GRATIN

2½ cups heavy cream

1 5 oz. package Boursin Cheese with cracked black pepper or Herbs

2-3 tablespoons minced shallots – can add more if desired

1 – 2 cloves garlic, minced

4 -5½ pounds red new potatoes, scrubbed and skinned, diced into ¼ inch squares

Salt and freshly ground black pepper

Fresh snipped chives

2 tablespoons snipped parsley

Generously butter a 13 x 9 x 2-inch baking dish. In a heavy 1½ or 2 quart saucepan, heat cream, Boursin cheese, shallots and garlic over medium heat, stirring until cheese melts.

Preheat the oven to 400-degrees. Arrange half of the diced potatoes in the baking dish; generously season with salt and pepper. Pour half of the cheese/cream mixture over the potatoes. Sprinkle with the chives. Repeat layering with remaining potato, more salt and pepper, and cheese mixture.

Bake about 1 hour or until potatoes are tender and the top is golden brown. Sprinkle with parsley.

This will make 8 – 10 servings

MUSHROOM SAUSAGE STRATA

1 lb. bulk pork sausage
10 slices whole wheat bread or sourdough bread, cubed and lightly toasted
1 can (14 oz.) mushroom stems and pieces, drained
½ cup shredded cheddar cheese
½ cup shredded Swiss cheese
6 large eggs
1 cup milk, whole or 2%
1 cup ½ and ½ cream
1 teaspoon Worcestershire sauce
½ teaspoon black pepper

In a large skillet, cook the pork sausage over medium heat until no longer pink; drain. Place the dried (lightly toasted) bread cubes in a greased 13 x 9 inch baking dish. Sprinkle with the pork sausage, mushrooms and cheese.

In a bowl, whisk the remaining ingredients; pour over the cheese. Cover and refrigerate the strata overnight.

Remove from the refrigerator 30 minutes before baking. Preheat the oven to 350-degrees; bake, uncovered, for 35 – 45 minutes or until a knife inserted in the center comes out clean. Remove from oven and allow the strata to cool for 3-5 minutes prior to serving. Enjoy!

Freeze Option

After assembling cover with plastic wrap and foil and freeze the strata. To use, partially thaw in the refrigerator overnight. Remove from the refrigerator 30 minutes before baking. Preheat the oven to 350-degrees and bake as directed, increasing the time as necessary for a knife inserted in the center to come out clean.

Serves 10

COLORFUL BRUNCH FRITTATA*

1 lb. fresh asparagus – trimmed and cut into 1-inch pieces*
½ lb. sliced fresh mushrooms, white or brown
1 medium sweet red bell pepper, seeded and diced
1 medium sweet yellow bell pepper, seeded and diced
1 small onion, chopped
3 green onions, chopped
3 tablespoons olive oil
2 garlic cloves, minced
3 plum tomatoes, seeded and chopped
14 large eggs, lightly beaten
2 cups half and half cream
2 cups shredded Colby-Monterey Jack cheese
3 tablespoons minced fresh parsley
3 tablespoons minced fresh basil
½ teaspoon salt
¼ teaspoon black pepper
½ cup shredded Parmesan cheese

Preheat oven to 350-degrees. In a large skillet, sauté asparagus, mushrooms, peppers and onions in oil until tender. Add garlic, cook 1 minute longer. Add tomatoes; set aside.

In a large bowl, whisk the eggs, cream, Colby-Monterey Jack cheese, parsley, basil, salt and pepper; stir into vegetable mixture. Pour into a 9 x 13 inch baking dish. Bake uncovered, for 45 minutes. After 45 minutes, sprinkle the frittata with the Parmesan cheese and continue to bake 5 minutes longer or until a knife inserted in the center comes out clean. Let stand for 10 minutes before cutting into squares. ***Note: If the asparagus are thick, you may want to peel them.***

This makes 12 servings

CRÈME BRULEE FRENCH TOAST*

1 stick (1/2 cup) unsalted butter
1 cup packed brown sugar
2 Tbsp. corn syrup
5 large eggs
1 loaf Brioche or Chula Bread
1 ½ cups half and half
1 tsp. vanilla
1 tsp. Grand Marnier
½ tsp. salt

In a small heavy saucepan melt butter with brown sugar and corn syrup over moderate heat, stirring, until smooth and pour into a 13 x 9 x 2 inch baking dish. Cut six 1-inch thick slices from center portion of bread, reserving ends for another use, and trim crusts. Arrange bread slices in one layer in baking dish, squeezing them slightly to fit.

In a bowl whisk together eggs, half-and-half, vanilla, Grand Marnier, and salt until combined well and pour evenly over bread. Chill bread mixture, covered, at least 1 hour and up to 1 day.

Preheat oven to 350-degrees and bring bread to room temperature. **It is very important that the bread mixture be brought to room temperature PRIOR to being put into the oven.**

Bake bread mixture, uncovered, in middle of oven until puffed and edges are pale brown/golden, 35 to 40 minutes. Serve hot dusted with powdered sugar.

Serves 6 - 8

DARK CHOCOLATE CROISSANT BREAD PUDDING

8 croissants, torn into 2-inch pieces
1 cup dark chocolate chunks
8 large eggs
1 cup sugar
1 tablespoon grated orange zest
1½ teaspoons ground cinnamon
¼ teaspoon ground nutmeg (freshly ground if you can)
1/8 teaspoon salt
3 cups milk, whole or 2%
1 cup orange juice
2 teaspoons vanilla extract

Preheat oven to 350-degrees. Place torn croissants into a greased 9 x 13 inch baking dish; sprinkle with chocolate chunks. In a large bowl, whisk the eggs, sugar and orange zest. Mix well, and then add the cinnamon, nutmeg and salt until blended. Now stir in the milk, orange juice and vanilla; pour over the top. Let the casserole stand for about 15 minutes so the croissants have a chance to absorb the liquid.

Bake uncovered 40 to 45 minutes or until puffed and golden brown; cover loosely with foil during the last 10 minutes if top browns too quickly. Remove from oven, sprinkle with nuts, fruit and powdered sugar. Serve warm. This will make approximately 15 servings.

NIGHT BEFORE HOLIDAY CASSEROLE

4 cups frozen shredded hash brown potatoes, thawed
1 lb. bulk pork sausage, cooked and drained
½ lb. bacon strips, cooked and crumbled
1 medium green pepper, chopped
1 green onion, chopped
2 cups (8 oz.) shredded cheddar cheese, divided
4 eggs
3 cups milk, whole or 2%
1 cup reduced fat biscuit/baking mix
½ tsp. salt

In a large bowl, combine potatoes, sausage, bacon, green pepper and green onion; stir in 1 cup of the shredded cheddar cheese. Transfer to a greased 13 x 9 inch baking dish.

In another bowl, whisk eggs, milk, baking mix and salt until blended; pour over top of potato mixture. Sprinkle with the remaining cheese. Refrigerate, covered overnight.

When ready to cook, preheat the oven to 375-degrees. Remove the casserole from refrigerator while oven heats. Bake uncovered, 30 – 35 minutes or until a knife inserted near the center comes out clean. Let stand 10 minutes prior to serving.

Serves 12

CHOCOLATE CHIP CREAM CHEESE SQUARES*

2 cans (8 oz. each) refrigerated crescent dinner rolls, divided*
2 blocks (8 oz. each) Philadelphia Cream Cheese, softened
1 tsp. vanilla
1 egg, slightly beaten
1 cup mini Chocolate Chips
½ cup sugar, divided
2 Tbsp. ground cinnamon

Preheat oven to 350-degrees. Unroll 1 of the cans of crescent dough. Press onto bottom of greased 13x9-inch baking pan to form crust, firmly pressing seams together to seal.

Beat cream cheese, vanilla, egg, mini chocolate chips and ¼ cup of the sugar with electric mixer on medium speed until well blended. Spread onto crust.

Unroll remaining can of crescent dough onto large sheet of either wax paper or parchment paper. Pat out dough to form 13x9 inch rectangle, pressing seams together to seal. Invert over cream cheese mixture to form top crust; discard wax/parchment paper. *** NOTE: YOU CAN PURCHASE WHOLE SHEET CRESCENT DOUGH INSTEAD OF THE CRESCENT ROLL DOUGH, IT IS EASIER TO USE.**

Bake 30 to 35 minutes or until golden brown; remove from oven. Combine remaining ¼ cup sugar and cinnamon in small bowl; sprinkle over squares when they come out of the oven and are still warm, prior to cutting. Cut and serve with a great cup of coffee.

Hint: These are easier to cut and serve when chilled.

Makes 24 servings