



# Happy Father's Day!!!

GIVE A DAD A FISH,  
AND HE WILL EAT IT.  
TEACH A DAD TO FISH,  
AND HE WILL  
DRINK BEER ON THE DOCK.

HAPPY FATHER'S DAY

## Bacon and Cheese Waffles

- 2 cups pancake or biscuit/baking mix
- 1 large egg
- 1 cup 2% milk
- 1 cup (8 oz.) sour cream
- 1 tbsp. butter, melted
- 6 to 8 Bacon strips, cooked and crumbled
- 1 cup shredded cheddar cheese



### Directions

1. Place pancake mix in a large bowl. In another bowl, whisk the egg milk, sour cream and butter. Stir into pancake mix until blended. Fold in bacon and cheese.
2. Bake in a preheated waffle iron according to manufacturer's directions until golden brown. Yield: 12 waffles (4-inch square).

<http://www.tasteofhome.com/recipes/bacon-and-cheese-waffles>

## Beer Margaritas

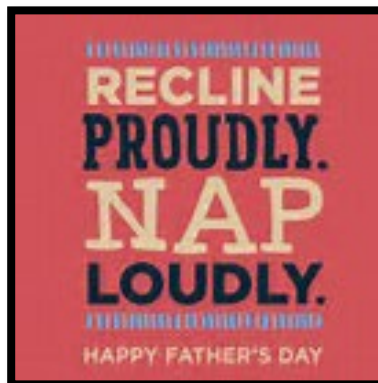


- Lime slices and kosher salt, optional
- 2 bottles (12 oz. each) beer
- 1 can (12 oz.) frozen limeade concentrate, thawed
- 3/4 cup tequila
- 1/4 cup sweet and sour mix
- Ice cubes
- Lime slices, garnish

### Directions

1. If desired, use lime slices to moisten the rims of six margarita or cocktail glasses. Sprinkle salt on a plate; dip rims into salt. Discard remaining salt on plate.
2. In a pitcher, combine beer, concentrate, tequila and sweet and sour mix. Serve in prepared glasses over ice. Garnish with lime slices. Yield: 6 servings.

<http://www.tasteofhome.com/recipes/refreshing-beer-margaritas>



## Jalapeno Chicken Wraps

- 1 lb. boneless skinless chicken breasts
- 1 tbsp. garlic powder
- 1 tbsp. onion powder
- 1 tbsp. pepper
- 2 tsp. seasoned salt
- 1 tsp. paprika
- 1 small onion, cut into strips
- 15 jalapeno peppers, halved and seeded
- 1 lb. sliced bacon, halved widthwise
- Blue cheese and/or Ranch salad dressing for dipping



### Directions

1. Cut chicken into 2-in. x 1-1/2-in. strips. In a large re-sealable plastic bag, combine spices; add chicken and shake to coat. Place a chicken and onion strip in each jalapeno half. Wrap each with a piece of bacon and secure with toothpicks.
2. Grill, uncovered, over indirect medium heat for 18-20 minutes or until chicken is no longer pink and bacon is crisp, turning once. Serve with dressing. Yield: 2-1/2 dozen.



**Editor's Note:** Wear disposable gloves when cutting hot peppers; the oils can burn skin. Avoid touching your face.

<http://www.tasteofhome.com/recipes/jalapeno-chicken-wraps>

## Peanut Butter Pudding Dessert

- 1 cup all-purpose flour
- 1/2 cup cold butter, cubed
- 1-1/2 cups chopped cashews, divided
- 1 pkg. (8 oz.) cream cheese, softened
- 1/3 cup creamy peanut butter
- 1 cup confectioners' sugar
- 1 carton (12 oz.) frozen whipped topping, thawed, divided
- 2-2/3 cups cold milk
- 1 pkg. (3.9 oz.) instant choc pudding mix
- 1 pkg. (3.4 oz.) instant vanilla pudding mix
- 1 milk chocolate candy bar (1.55 oz.), coarsely chopped



### Directions

1. Place flour and butter in a food processor; cover and process until mixture resembles coarse crumbs. Add 1 cup cashews; pulse a few times until combined.
  2. Press into a greased 13-in. x 9-in. baking dish. Bake at 350° for 25-28 min. or until golden brown. Cool completely on a wire rack.
  3. In a small bowl, beat the cream cheese, peanut butter and confectioners' sugar until smooth. Fold in 1 cup whipped topping. Spoon over crust.
  4. In another bowl, whisk milk and both pudding mixes for 2 min. Let stand for 2 min. or until soft-set. Spread over cream cheese layer. Top with remaining whipped topping. Sprinkle with chopped candy bar and remaining cashews. Cover and refrigerate at least 1 hour before serving. Yield: 12-16 servings.
- <http://www.tasteofhome.com/recipes/peanut-butter-pudding-dessert>

## Bacon, Cheddar and Spinach Strata



- 1 tbsp. bacon grease
  - 1 (1 lb.) loaf day-old bread, cubed
  - 12 large eggs
  - 2 tsp. kosher salt
  - 1/2 tsp. freshly ground black pepper
  - 1 pinch cayenne pepper
  - 1 pinch freshly grated nutmeg
  - 2 1/2 cups heavy cream
  - 1 lb. sliced bacon, cut crosswise into 1/2-inch strips
  - 1 lb. fresh spinach, wilted, squeezed dry
  - 12 oz. shredded extra-sharp Cheddar cheese, divided
- Directions

- Oil bottom and sides of a 9x13-inch baking dish with about a tablespoon of bacon fat.
  - Place bread cubes in a large mixing bowl.
  - Crack eggs into a separate mixing bowl. Season with salt, pepper, cayenne, and nutmeg. Add cream and whisk mixture thoroughly.
  - Pour egg/cream mixture over bread cubes and mix to distribute evenly. Allow bread mixture to sit about 15 min. to absorb liquid.
  - Transfer half of bread mixture to the baking pan; spread evenly over bottom and press mixture down a bit. Top with half grated cheese. Add cooked bacon pieces in an even layer over cheese. Place cooked spinach over bacon; top with half of the remaining cheese. Finish with the rest of the soaked bread cubes, spread evenly and pressed down slightly. Sprinkle with remaining cheese. Cover and let sit at room temp for 1 hour before baking.
  - Preheat oven to 350°
  - Bake strata in preheated oven until set, about 45 min. Optionally, broil the strata for 1-2 min. to brown top.
- <http://allrecipes.com/recipe/245619/bacon-cheddar-and-spinach-strata/>

## Hot Fudge Sundae Poke Cake

- 1 box chocolate cake mix
- 1 jar fudge sauce
- 2 packages instant vanilla pudding
- 4 c. whole milk
- 1 container whipped topping
- 1 banana, peeled and sliced
- 1 c. Strawberries, sliced



### Directions

- Bake cake according to the package instructions. Let cool for 20 min., then poke holes all over the top of the cake.
- Microwave hot fudge sauce for 30-40 seconds, stir, then pour into all of the holes of the cake.
- Whisk the pudding mix and milk, then pour that in every hole of the cake as well. Place it in the fridge for 1 hour to set.
- Cover with a layer of whipped topping (or softened ice cream), then garnish with sliced strawberries and bananas, and an extra drizzle of fudge sauce, because you deserve it.
- <http://www.delish.com/cooking/recipes/a42686/hot-fudge-sundae-poke-cake-recipe/>



**I believe that what we become depends on what our fathers teach us at odd moments, when they aren't trying to teach us. We are formed by the little scraps of wisdom.**

-Umberto Eco