

Kids Can Cook

recipe cards



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apple julep



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pb & j sushi rolls



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pasta w/ spinach sauce



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bombshell brownies



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PB&J SUSHI ROLLS

INGREDIENTS:

- 2 tablespoons Creamy Peanut Butter
- 2 tablespoons Strawberry Jelly, Jam, or Preserves (pick your favorite)
- 2 slices bread



DIRECTIONS:

Remove crusts from bread. With a rolling pin or large soup can, completely flatten bread. Spread 1 tablespoon of peanut butter and 1 tablespoon of jelly on each slice of bread. Roll each slice into a tight spiral. Cut each spiral into 4 pieces.

APPLE JULEP

INGREDIENTS:

- 1 quart apple juice
- 1 cup orange juice
- 1 cup pineapple juice
- 1/4 cup lemon juice
- 1 sprig fresh mint leaves



DIRECTIONS:

In a large pitcher, stir together the apple juice, orange juice, pineapple juice and lemon juice. Mix and pour into glasses full of ice to serve. Garnish each serving with a mint leaf.

BOMBSHELL BROWNIES

INGREDIENTS:

- 1 cup butter, melted
- 3 cups white sugar
- 1 tablespoon vanilla extract
- 4 eggs
- 1 1/2 cups all-purpose flour
- 1 cup unsweetened cocoa powder
- 1 teaspoon salt
- 1 cup semisweet chocolate chips



Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 baking dish. Combine the melted butter, sugar, and vanilla in a large bowl. Beat in the eggs, one at a time, mixing well after each, until thoroughly blended. Sift together the flour, cocoa powder, and salt. Gradually stir the flour mixture into the chocolate mixture until blended. Stir in the chocolate morsels. Spread the batter evenly into the prepared baking dish. Bake in preheated oven until an inserted toothpick comes out clean, 35 to 40 minutes. Remove, and cool pan on wire rack before cutting.

PASTA W/ SPINACH SAUCE

INGREDIENTS:

- 1 tablespoon olive oil
- 1 onion, chopped
- 2 tablespoons minced garlic
- 2 (10 ounce) packages frozen chopped spinach, thawed
- 3 tablespoons sour cream
- 1 can condensed cream of celery soup
- 1/2 cup grated Parmesan cheese
- 1 cup chopped ham
- 8 ounces spaghetti



DIRECTIONS:

Cook noodles in a large pot of boiling water until al dente. Drain. Meanwhile prepare the sauce. Heat oil in a medium saucepan over medium heat. Add onions, and ham if desired. Cook until onion is transparent, 2 to 3 minutes. Add garlic, and cook for 30 seconds. Stir in thawed spinach. Mix in sour cream, cream of celery soup, and Parmesan cheese. Reduce heat to low, and heat through. Serve spinach sauce over spaghetti or egg noodles.