

Old Fort Country Market  
Kiwanis Club Cooking Show  
For The Love of Food  
February 13, 2025

Upside Down Bangers and Mash Pie

1 sheet of ready to use puff pastry  
drizzle of olive oil  
1 t. each rosemary and thyme  
6 pork sausages  
1 lg. onion  
2 T. Butter  
2 packs brown gravy mix  
2 cups cold water  
1 lb. prepared mashed potatoes

Line a jelly roll pan with parchment paper  
Preheat oven to 425 degrees.

Remove pastry from fridge and set aside  
Drizzle lines sheet with olive oil, and  
sprinkle with rosemary and thyme

Full cook sausages to 165 degrees and cut into thirds  
Slice onion and sautee' in butter, until caramelized  
Prepare brown gravy according to packages  
and pour over onions

TO ASSEMBLE:

Place sausage pieces onto baking tray.  
Spoon gravy/onions over sausages  
Dollop mashed potatoes in between and over sausages  
Add more gravy mixture

Roll out the puff pastry and lay it over the sausage and mash. Using the back of a fork  
press indentations around edge of pastry to seal. Score the top in a diamond pattern and  
brush with egg.

Bake for 30 minutes or until pastry is golden brown and puffy. Allow to sit for 5 minutes  
before flipping.

Cheers!!

### Mexican Lasagna

2lbs. ground chuck

1 t. salt

1/2 t. pepper

1 taco seasoning pack

4oz. mild green chilies

15oz. black beans

10 count taco sized tortillas

16oz. chunky mild salsa

16oz. shredded fiesta blend cheese

Preheat oven to 375 degrees. Spray a 9x13 baking dish. Set aside.

Brown burger with salt and pepper in skillet until no longer pink. Drain. Add taco season and chilies.

#### START LAYERING

tortillas

meat

beans

salsa

cheese

repeat

Bake Mexican lasagna in oven for 30-35 minutes or until cheese is melted, bubbly, and lightly browned.

Optional toppings include: sour cream, onions, diced tomatoes, or cilantro  
Ole'

### Baked Spaghetti

1-16oz. spaghetti

1-2lbs. ground chuck or Italian sausage, or even a mixture

1-26oz. spaghetti sauce

1/3 cup grated parmesan cheese

4T. butter or margarine

2 eggs

2 cups cottage cheese

4 cups mozzarella cheese

salt, pepper and Italian seasoning to taste

Preheat oven to 350 degrees. Lightly spray 9x13 cooking dish.

Cook spaghetti according to package, Drain.

Cook burger in skillet until no longer pink. Drain. Stir in spaghetti sauce.

Mix together cooked spaghetti, eggs, parmesan, cottage cheese, and butter until pasta is coated

Place spaghetti mixture into baking dish. Pour prepared meat sauce on pasta.

Sprinkle with mozzarella cheese and Italian seasoning.

Cover with foil. Bake for 30 minutes. Uncover and bake for additional 20-25 minutes.

Bon Appetit!!

## German Chocolate Poke Cake

Interesting tidbit - German Chocolate originated from the United States and was named after a type of chocolate that was developed by Samuel German.

- 1 box German chocolate cake mix plus ingredients needed for the mix
- 1 cup sweetened condensed milk
- 1 cup caramel sauce
- 1/2 cup chocolate chips
- 1/2 cup shredded coconut
- 1/2 cup chopped pecans
- 1/2 cup chocolate frosting
- 1/2 cup caramel frosting

Bake cake according to package directions

Remove from oven and cool slightly

Using the handle of a wooden spoon, poke holes all over cake

Pour sweetened condensed milk all over cake

Pour caramel sauce all over cake

Sprinkle chocolate chips, shredded coconut, and chopped pecans evenly over cake.

Heat chocolate and caramel frosting until pourable

Drizzle over cake

Let the cake sit for at least 30 minutes to allow flavors to meld.

Toast coconut and pecans for added flavor.

Serve with a scoop of ice cream or a dollop of whipped cream.