**Topics:   
Decorating Cupcakes & Cookies, Appetizers, Garnishes and Themed Meal**

Time: Approx. 20 – 25 hours

**Cupcakes/Cookie Decorating**

* Need to bake on 2 different days (one set for practice next one for final)
* Practice with icing on piece of wax paper - Save the best ones with each tip
* Research different cupcake tips and what designs they make
* Find 6 cupcakes that you would like to create for the final cupcake decorating day – you will pick your best 3 to be assessed
  + You will get to keep a couple of your cupcakes the rest we sell the next day at noon – proceeds go back into the PAA food budget.

**Appetizers**

* Research your favorite appetizers and find recipes
* Research some new appetizers that you have not had

**Garnishes**

* Find 3 garnishes that are created using fruit and/or veggies. Follow the format of the example. We are going to be creating a few of these in the class together as a group. Please do not pick a whole watermelon for example because the cost of buying everyone a watermelon is too much.   
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**Themed Meal**

* 1 themed food and décor assignment

***Some Recipes Below***

**Sugar Cookies**

1c sugar  
1c margarine (use squares)  
2 eggs  
1 tsp vanilla  
21/2 to 3 c flour  
1 tsp baking soda  
2 tsp cream of tarter  
1 tsp salt

PREHEAT OVEN

Cream sugar, margarine, eggs, and vanilla in one bowl. Once mixed well add flour, baking soda, cream of tarter and salt. Mix.   
Roll dough and use round glass (as a cookie cutter shape) to make cookies. Start at the edge of the dough instead of the middle with the cookie cutter and put the next one right beside the other.   
Bake at 325 for 10-12 min

**Cupcake/Cake Icing**

½ c margarine  
½ c Cristco   
beat well  
Add 1 tsp vanilla and beat  
4 c of icing sugar, added 1 c at a time and beat well after each addition  
add 2 Tbsp of milk and mix  
can be thinned and thickened as needed.

**Icing for cookies**

Icing Sugar  
Butter (not margarine)  
put hot water over butter

**Appetizers:**

**Cheeseburger Egg Rolls**

<https://www.willcookforsmiles.com/cheeseburger-egg-rolls/>

* beef
* 1/2 medium yellow onion minced
* 1 Tbsp vegetable oil for cooking
* Salt and fresh cracked black pepper
* 5 slices American cheese
* 1/2 cup diced pickles
* 13-14 egg roll wrappers
* 1 egg white
* Oil for frying
* Sauce:
* 1/4 cup mayo
* 1 Tbsp tomato paste
* 1 garlic clove pressed
* 1 tsp paprika
* Salt and fresh cracked black pepper

**Instructions**

1. Preheat a medium cooking pan over medium heat. Add a tablespoon of oil and minced onion. Saute until onion is translucent.
2. Add ground beef to the pan and break it up as much as possible. Season with some salt and pepper, cover and cook until meat starts to brown. Stir well and make sure to keep breaking up all the meat clumps as it cooks. Drain off all the juices and place cooked meat into a mixing bowl.
3. Break up cheese and add it to the bowl. Mix until all the cheese is melted and evenly incorporated. Stir in pickles.
4. Heat up oil to about 350 degrees as you roll the egg rolls.
5. Gently whisk egg while and set it close to you.
6. To roll the egg rolls: place egg roll wrapper on a diamond. Spread about 2 tablespoons of cheeseburger filling in a line, leaving about an inch on each side. Gently and carefully, fold the corner that is closest to you over the cheeseburger mixture, and tuck under the filling. Fold both side corners toward center of wrapper; it will start to look like an open envelope. Dip your fingers in egg white and run it along the edges of the wrapper to seal better. Carefully roll up the egg roll.
7. Fry egg rolls in batches until golden brown, turning once the bottom side turns golden.
8. Whisk all ingredients for the sauce until completely incorporated. Serve with egg rolls.

**Stuffed Peppers**Ingredients

* 6 mini sweet peppers sliced in half, seeds and membranes removed
* 4 oz cream cheese
* 2 Tablespoons green onions, sliced
* 4 slices bacon, cooked and crumbled
* 1/2 teaspoon garlic powder
* 1/2 cup shredded cheddar cheese + extra for topping
* 1 teaspoon Worcestershire sauce
* chopped cilantro for topping optional

Instructions

1. Preheat oven to 400 degrees. Spray a cookie sheet with nonstick cooking spray and set aside.
2. In a small bowl, beat together the cream cheese, green onions, bacon, garlic powder, cheddar, and Worcestershire sauce with an electric mixer until smooth.
3. Fill the sliced peppers with the filling, about a heaping tablespoon each. Place on prepared cookie sheet, and then sprinkle each pepper with a little extra cheese. Bake in the preheated oven for 10-12 minutes until cheese is melted and bubbly and peppers have softened.
4. Allow to cool slightly before eating. Sprinkle with a little chopped cilantro if desired. Enjoy!

**Potato Skins Recipe**

**INGREDIENTS**

* 6 small to medium sized russet baking potatoes (total 3 pounds)
* Extra virgin olive oil
* Kosher salt
* Freshly ground pepper
* 6 strips of bacon
* 4 ounces grated cheddar cheese
* 1/2 cup sour cream
* 2 green onions, thinly sliced, including the greens of the onions

**1 Bake the potatoes:** Scrub the potatoes clean then bake the potatoes using your favorite method, either oven or microwave. If using an oven, pierce a few times with a sharp knife or the tines of a fork, rub with olive oil and bake in a 400°F oven for about an hour until the potatoes are cooked through and give a little when pressed.

If using a microwave, pierce the potato a few times with a sharp knife of the tines of a fork, rub all over with olive oil and cook on the high setting for about 5 minutes per potato.

I have found that baking the potatoes in a conventional oven yields potatoes that are easier to work with (cut and scoop out), the potato seems to adhere to the skins a little better, but there is hardly a discernible difference in the final product.

**2 Cook the bacon:** While the potatoes are cooking, cook the bacon strips in a frying pan on medium low heat for 10 to 15 minutes, or until crisp. Drain on paper towels. Let cool. Crumble.

**3 Cut potatoes in half and scoop out the insides:** Remove the potatoes from the oven and let cool enough to handle. Cut in half horizontally. Use a spoon to carefully scoop out the insides, reserving the scooped potatoes for another use, leaving about 1/4 of an inch of potato on the skin.

**4 Bake the potato skins:** Increase the heat of the oven to 450°F. Brush or rub olive oil all over the potato skins, outside and in. Sprinkle with salt.  
Place on a baking rack in a roasting pan (don't use a cookie sheet, it will warp, use a roasting pan or broiler pan that can take the heat).  
Cook for 10 minutes on one side, then flip the skins over and cook for another 10 minutes. Remove from oven and let cool enough to handle.

**5 Add cheese and bacon and bake again:** Arrange the potato skins skin-side down on the roasting pan or rack. Sprinkle the insides with freshly ground black pepper, cheddar cheese, and crumbled bacon.  
Return to the oven. Broil for an additional 2 minutes, or until the cheese is bubbly. Remove from oven.

**6 Top with sour cream and green onions to serve:** Use tongs to place skins on a serving plate. Add a dollop of sour cream to each skin, sprinkle with green onions.

Serve immediately.

Boneless dry ribs

3 cups water

1/3 cup white vinegar

1 tbsp cane sugar

2 cloves garlic

1 bay leaf

2 1/2 tbsp sea salt, divided

8 ice cubes

1 2-lb pork tenderloin, cut into 1" cubes

1 1/2 cups all-purpose flour

1/2 cup cornstarch

1 tsp cayenne pepper

2 tsp ground black pepper

3 eggs, whisked

canola oil, enough for frying

To make the brine, combine the first 5 ingredients and 2 tbsp salt in a medium pot over medium heat and cook until salt and honey dissolve and liquid is hot, but not burning.

Remove from heat, add ice cubes and let cool to room temperature.

Place cubed pork into a deep dish and pour brine over top. Cover, and chill in refrigerator for 2 hours.

After 2 hours, discard liquid and pat meat dry with paper towel.

Heat canola oil in a large pot to prepare for frying.

Combine flour, constarch, cayenne and black pepper and divide mixture into 2 bowls. To coat, dip pork in the first bowl of flour, then dip in egg and again in the second bowl of flour.

Once oil is hot, working in several batches, fry pork until crispy and golden brown, approximately 3 to 4 minutes per batch.

If you are not serving immediately, place on a baking tray and keep warm in the oven.

**Meatballs**

* 1/2 cup fine, dry breadcrumbs
* 1/2 cup milk
* 1 large egg
* 1/2 cup grated Parmesan cheese
* 1/4 cup finely chopped fresh parsley leaves
* 2 teaspoons kosher salt
* Freshly ground black pepper
* 1 pound ground meat, such as beef, pork, turkey, chicken, or veal, or a mix
* 1/2 cup finely chopped onion (or grated on a coarse grater)
* 1 clove garlic, minced

1. **Combine the milk and breadcrumbs.** Place the breadcrumbs in a small bowl, pour in the milk, and stir to combine. Set aside while preparing the rest of the meatball mixture. The breadcrumbs will absorb the milk and become soggy.
2. **Whisk the egg, salt, pepper, Parmesan, and parsley.** Whisk the egg in a large bowl until broken up. Add the Parmesan, parsley, salt, and a generous quantity of black pepper, and whisk to combine.
3. **Add the ground meat.** Add the meat to the egg mixture. Use your hands to thoroughly mix the egg mixture into the ground meat.
4. **Add the onions and soaked breadcrumbs.** Add the onions, garlic, and soaked breadcrumbs. Mix them thoroughly into the meat with your fingers. Try not to overwork the meat; pinch the meat between your fingers rather than kneading it.
5. **Form the meat into meatballs.** Have a rimmed baking sheet ready. Pinch off a piece of the meat mixture and gently roll between your hands to form 1 1/2-inch meatballs (about 2 tablespoons each). Continue shaping until all the meat is used, placing the meatballs on the baking sheet so that they are not touching.
6. **Option 1: Roast or broil the meatballs in the oven.** Broil the meatballs 20 to 25 minutes, or roast at 400°F for 25 to 30 minutes. (Watch closely if making meatballs made with lean meat.) The meatballs are done when cooked through and the outsides are browned, and when they register 165°F in the middle on an instant-read thermometer. Serve immediately.
7. **Option 2: Cook the meatballs directly in sauce.** Bring a marinara or other pasta sauce to a simmer and add as many meatballs as will fit comfortably in the pan. Cover and simmer for 30 to 35 minutes. The meatballs are done when they're cooked through and register 165°F in the middle on an instant-read thermometer. Serve immediately.