

Trefoil Chicken Ravioli with a Lemon Sauce

Ericka Graham

Girl Scout Cookie Featured: Trefoils

Ingredients:

Pasta Dough (1lb, 12 oz)

2 1/2 cups flour
1 1/2 Trefoil cookies, finely ground
Pinch of salt
4 eggs
6 egg yolks
2 tbsp olive oil

Lemon sauce (yield 2 cups)

4 tbsp butter
1 cup heavy whipping cream
2 tbsp fresh lemon juice
1 tsp lemon zest
1 tsp grated lime zest
1 cup beef broth
Little bit of crumbled trefoil cookies

Filling (yield about 4 cups)

3/4 cup bread crumbs, dampened with chicken broth
1/4 cup trefoil cookies, coarsely ground
1 cup ground leftover cooked roast beef or chicken
1 onion
3/4 cup parsley, chopped
1 clove garlic, minced
5 sprigs fresh thyme, chopped
4 eggs
3/4 cup cooked spinach, chopped
(can substitute Swiss Chard)
1/4 cup grated Parmesan cheese
Salt & pepper to taste

Preparation:

Pasta Dough: Sift flour, cookies and salt together and place into a food processor along with the eggs, yolks and oil. Process until the mixture starts to come together in coarse crumbs. Stop the machine and press a small amount of the mixture in your fingers. The mixture should not crack, but if it does, process again for a few seconds. Tip the mixture out onto a board and knead well until you have a smooth, firm ball of dough. Wrap and let rest for an hour before using. When ready to use, divide the dough into eight equal pieces and knead each piece again until smooth. Roll out with a rolling pin on a lightly floured board until you have a rectangle about 1/4 in. thick. Then feed through a pasta machine and roll it out all the way down to the thinnest setting (or roll it out by hand to about 1/16th of an inch).

Filling: Place ingredients in a bowl and mixture together until well combined. Now you are ready to fill your pasta.

Assembly: Use 1-2 eggs, beaten for egg wash. Use cookie cutters of desired size or shape. Take your rolled out pasta dough and lay it flat on a table. Cut out any size circles for ravioli. Place about 2-3 tablespoons of filling in the middle of one circle. Brush with egg wash and place another circle on top of that. Press down firmly to seal and crimp with a fork. Cook the pasta in boiling, salted water. Drain and serve with sauce. Or par-cook the pasta, drain and freeze for later use.

Lemon Sauce: In a sauce pan or skillet large enough to hold the pasta when it is done, combine the butter, cream, and beef broth or bouillon and simmer over medium heat until reduced by about half. Add the lemon juice, lemon and lime zest and set aside. Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Toss pasta with sauce and top with cookie crumbles; serve.

Jeri's Very Cherry Fritters

Jeri Tudor

Girl Scout Cookie Featured: Thin Mints

Ingredients: Fritters:

8 cherries
1 box of Thin Mint cookies
2 eggs
1 oz water
¼ tsp lemon zest
1 oz sugar

Zabaglione:

8 oz egg yolk
3 1/3 oz sugar
5 oz Marsala wine

Preparation: Pat dry cherries and crush cookies to a fine powder. Generously spray nonstick cooking spray on cherries and roll through cookie powder. Pour batter over cherry completely covering it, leaving the stem uncovered. Drop into deep fryer and remove when golden brown. For Zabaglione, Combine all ingredients and whip over heat source. Whip until it thickens. Serve each serving with one ounce of Zabaglione and two cherries.



Thai Peanut Pork Loin

Brent Puet

Girl Scout Cookie Featured: Do-Si-Dos

Ingredients: Pork:

3 1lb. Pork Loins OR
1 3lb. Pork Loin
Olive Oil
3 tsp kosher salt
1 tsp freshly ground black pepper

Breading:

2 cups loosely packed fresh parsley leaves
1 tbsp chopped garlic cloves (3 cloves)
1 cup fresh white bread crumbs
1 cup Do-Si-Do cookie crumbs (roughly 8-10 cookies)
2 tsp grated lemon zest (2 lemons)

Sauce:

2 tbsp garlic cloves (6 cloves), chopped
2 tsp fresh ginger, grated or sliced
4 tbsp soy sauce
2 tsp sesame oil
2 tsp hot chili sauce
Filling from Do-Si-Do cookies
1 cup peanut butter

Preparation: Preheat oven to 450 (400 for convection). Trim excess fat from pork loins and sear to a nice golden brown. Roast in oven for 10 minutes, do not exceed 135 in temperature. Combine sauce ingredients in a blender and blend thoroughly. Combine parsley & garlic cloves in blender, and blend well. Add crumbs and lemon zest and blend well. Remove pork loin from oven and coat with sauce mix, then coat with breading mix. Return to oven and cook until it reaches an internal temperature of 145-150, about 15 minutes. Remove from oven and let rest 15 minutes before serving.



Sweet Teriyaki Samoa Chicken Breast & Crunchy Green Beans

Melanie Krawiek

Girl Scout Cookie Featured: Samoas

Ingredients: 10 chicken breasts, supreme
12 oz sugar
12 oz water
a few drops lemon juice
30 Samoa cookies, with cookie bottom removed
leaving coconut and caramel, crushed
50 green beans, cleaned
2 oz clarified butter
Salt and pepper to taste
30 bottoms of Samoa cookies, finely crushed

Marinade:
12 oz Sake
12 oz Soy
4 oz sugar
1 oz minced ginger
1 oz minced garlic

Preparation: Prepare marinade, place breasts in shallow dish, pour marinade over and cover with plastic wrap. Refrigerate 1 hour. Pre-heat grill. Heat water and sugar until it simmers; add drops of lemon juice and cookie tops. Let cookie melt and slowly develop the caramel. Remove chicken from marinade. Pour remaining marinade in to caramel/cookie mix; simmer until sticky yet liquid consistency. Grill both sides of chicken. Place in oven at 375 degrees if they are not 165 degrees internally. Place on hotel pan, using pastry brush glaze the chicken. Boil and shock green beans. Heat clarified butter in sauté pan, toss beans lightly and season TT. Add a tablespoon of remaining marinade/caramel mixture. Toss until lightly covered. Sprinkle in finely crushed cookies. Place rice in water, bring to simmer. Cover and let water reduce until cooked.



Sa-mor-a Bananas?

Amanda Dopler

Girl Scout Cookie Featured: Samoas

Ingredients: 4 Bananas peeled and cut in half
8 Samoas cookies chopped
8 Spring roll wraps
2 Teaspoons cornstarch
2 Tablespoons water
Frying oil heated to 350 degrees
Honey (as needed)
8 Sugar Free Little Brownies cookies chopped very fine
2 pt. Red Raspberries

Preparation:

Banana Preparation: Roll banana halves in Samoas cookies until well coated. Mix together 2 teaspoons cornstarch and 2 Tablespoons water. This will be the sealer for the spring rolls. Place the spring roll diagonal to you and smear the sealer 1/2 in around the edges. Place the half banana rolled in Samoas cookie into the center and roll like a burrito. Place the banana in the 350-degree frying oil and fry for 5 minutes or until golden brown. Place on paper towel until it is cool enough to touch. Brush the fried banana with honey and roll into the Sugar Free Little Brownie dust. Serve warm with the red raspberry sauce and enjoy.

Red Raspberry Sauce: Place the raspberries in a blender/food processor and puree the raspberries. Strain the puree to remove the seeds. Serve chilled.



Peanut Butter Sandwich Grilled Pad Thai

Jonathan Hittinger

Girl Scout Cookie Featured: Do-Si-Dos

Ingredients: Peanut Dressing

7 Do-Si-Dos
1/2 cup Coconut Milk
2 tbsp Brown Sugar
2 tbsp Asian sesame oil
2 tbsp chopped peeled fresh ginger
1 medium garlic clove, chopped
1/4 cup soy sauce
2 tbsp rice-wine vinegar
2 tbsp dark Asian sesame oil
2 tsp honey
1 tsp dried hot red pepper flakes

Noodle Salad

1lb Thin Linguini or rice noodles
4 scallions thinly sliced
1 red bell pepper cut into 1/8 in strips
1 yellow bell pepper cut into 1/8 in strips
3 tbsp sesame seeds
1/2 cup Asian chives
1lb bean sprouts
2 eggs
2 tbsp cilantro minced
1/4 cup crushed peanuts
16 21-25 count shrimp peeled and de-veined
1 lb skirt steak

Preparation:

Dressing: Purée peanut butter sandwiches, milk and butter and sugar in blender. Heat 2 tablespoons sesame oil and sauté ginger and garlic. Add sandwich puree and stir over low heat until thick. Remove from heat and add remaining ingredients.

Salad: Cook pasta in a 6- to 8-quart pot of boiling salted water until tender. Drain in a colander, then rinse well under cold water. Scramble 2 eggs. Cut thinly. Slice and reserve. Slice steak into 1/8 long strips and grill until medium rare, approximately 3 minutes per side. Grill shrimp on skewers, approximately 1 1/2 - 2 minutes per side. Reserve. In a medium sauté pan heat 2 tablespoons vegetable oil. Sauté bean sprouts until just tender. Add cooked eggs, shrimp and steak to reheat. To sauté pan, off the heat, add pasta, three quarters of the scallions, three quarters of the bell peppers, sesame seeds, cilantro, chives and dressing. Toss to combine, and serve immediately. Garnish with crushed peanuts, sliced bell peppers and scallions.



Café Pumpkin Roll

Mellissa Gnagey

Girl Scout Cookie Featured: Cafe Cookies

Ingredients: Pumpkin Roll

3 eggs
2/3 cup pumpkin
1/2 tsp cinnamon
3/4 cup flour
1 tsp baking soda
1 cup sugar
1/2 cup café cookies ground finely

Filling

2 tbsp butter
8 oz cream cheese
3/4 tsp vanilla
1 cup powdered sugar

Preparation:

Pumpkin Roll: Mix all ingredients together in a mixing bowl. Line a 17x11 cookie sheet with wax paper and spray with pan spray. Bake for 15 minutes at 350 degrees or until golden brown and spongy. Roll with tea towel and wax paper. Let cool for 15 minutes in fridge. Unroll and remove wax paper and towel.

Filling: Mix all ingredients together. Spread mixture on roll. Keep in freezer until ready to serve. Must be cut frozen.



Cheesecake

Jessica Turzillo
Girl Scout Cookie Featured: Thin Mints

Ingredients: Cheesecake

4 (8oz.) bricks of cream cheese
4 eggs
1 1/4 cup sugar
8 oz. sour cream
2 tsp Vanilla

Crust

6 oz. butter (melted)
1 box Thin Mints
1-9 2 3/4 in. spring foam pan

Preparation:

Preheat the oven to 350 degrees. Put the cookies in a plastic zip lock bag and crush the cookies into small pieces. Put the broken cookie in a bowl and mix it with the butter. Once it is mixed well place the mixture in the spring foam pan and press to cover the bottom. Place the cream cheese in a mixer and mix until it starts to become smooth. Add the vanilla, sour cream and vanilla. Start adding in the eggs, one at a time.

Bake at 350 degrees for 1 hour and 15 minutes. Place a pan of water in the oven when baking - this will prevent cracking. Once it is done place in the refrigerator to cool.



Spicy Asian Peanut Chicken

Heather Buechel
Girl Scout Cookie Featured: Do-Si-Dos

Ingredients: Chicken

2 Whole, Boneless/Skinless Chicken Breasts
1 Box Do-si-dos Peanut Butter Sandwich Cookies (Crushed to look like breadcrumbs) (Reserve 1/4 of the cookie crumbs for garnish)
3 Eggs (lightly beat with 1 tbsp water)
1 cup Flour

Stir-Fry

2 cups White Rice (Cooked), Reserve
1 can Baby Corn
1 can Water Chestnuts
1 can Dole Pineapple Chunks
2 Carrots (Quartered and sliced 1/8 in. thick)
1 cup Sugar Snap Peas
2 Red Peppers (Sliced into thin Strips)
1 tsp Srachra or 2t Hot Sauce
1/2 tsp Fresh Ginger (Minced)
1 tsp Garlic Powder
1/2-1 tsp White Vinegar
2 oz Olive Oil
As Needed, Salt and Black Pepper
3 Scallions (Sliced for a garnish)

Preparation:

Chicken: Season your chicken if desired with black pepper and salt and then bread each of the 4 chicken breast halves by covering them lightly in flour, then the egg mixture, followed by the cookie crumbs. Place in a baking pan, Cover with foil, and Bake the Chicken in the oven on 350 degrees for 15-20 min (or until fully cooked). Slice each breast and reserve.

Stir-Fry: Stir Fry carrots and ginger in 1 tablespoon olive oil until the carrots are halfway cooked. Add all of the other ingredients except the scallions and salt/pepper. Stir Fry until the vegetables are tender. Season with salt and pepper if desired. Divide rice evenly into 4 bowls. Divide the stir fry evenly into 4 portions and place over the rice. Top each bowl with one half of a sliced chicken breast and garnish with scallions and reserved cookie crumbs.



Roasted Peanut Pork Entrée

Nicole Bauman
Girl Scout Cookie Featured: Trefiols

Ingredients: 4 1/2 Pork Roast, Center Cut
8 oz Jar Peanut Butter
1/2 Pack Tag-A-Long cookies
1/2 cup finely diced onions
1 tbsp Parsley
1/2 tsp Thyme
1 tsp Rosemary
Kosher Salt to taste
Pepper to taste
1 Pint Beef Stock
1/2 Cup Olive Oil

1 1/2 Bag Potatoes w/ Skin
1/2 Bunch Roasted Garlic
1 Cup Olive Oil
1/2 Cup Finely Diced Onions
2 1/2 Tbsp Parsley
Salt and Pepper to taste

1 1/2 lb Greenbeans
1/2 Pack Trefiol cookies
Lemon Juice, 1 each
1/4 Cup Olive Oil

Preparation:

Pork: Preheat oven to 475. Butterfly the roast. Spread the peanut butter on the butterfly side. in is touching the bone. Tie it and sure it is taunt. Combine the crushed cookies with the fresh ingredients in the bowl. Coat the Pork with olive oil then take the crushed cookie mixture and spread evenly on the pork, make sure to pack it on there. Pour the beef stock into the pan. Place the pork in the pan and cover tightly with aluminum foil. Let cook for two hours then remove foil and cook for one additional hour to produce golden crust.

Potatoes: Coat a sheet pan with olive oil. Wash and cut potatoes into desired legnth or cubes. Place in large bowl and mix well together. Place in oven with pork when the pork is in its last hour.

Beans: Trim, blanch, shock. Saute in olive oil and lemon juice. Sprinkle crushed cookies when serving.



Braised Chicken with Seared Oranges, Tomatoes & Tarragon

Rachel Ballard

Girl Scout Cookie Featured: Cafe Cookies

Ingredients: 4 (4 1/2 pounds) Fryer chicken (thighs and wings)
Salt and pepper
2 cups Chickpea flour (dry chickpeas ground up, add flour)
4 tbsp extra virgin olive oil (enough to coat your pan)
Finely grated zest of 1 orange
3 Oranges, halved
2 cups of Sherry cooking wine
4 Cloves garlic chopped
3 cups of chicken broth
8-10 Café cookies
5 tomatoes seeded and cut into large dice
2 tbsp chopped fresh tarragon
1 bunch of watercress, rinsed well and spun dry for garnish

Preparation:

Preheat oven at 375 degrees. Season the chicken with salt and pepper, and then dredge it in the chickpea flour. Heat the oil in a large, oven-proof sauté pan over high heat until very hot. Add the chicken and brown well, about 3 minutes per side. Sprinkle the chicken with the orange zest. Add the oranges, cut side down, and cook without stirring until caramelized; about 3 minutes add the sherry and garlic and reduce until about 1/2 cup of liquid remains, about 4 minutes add the chicken broth, café cookies, tomatoes, and tarragon, and bring to a boil. Cover the pan with a lid or foil, set it in the oven, and cook for about 40 minutes until the chicken is just cooked through. Using a slotted spoon, remove the chicken from the sauce and place on a serving platter. Season the braising liquid to taste with salt and pepper, then strain through a fine mesh sieve. Pour the sauce over the chicken, and garnish with the watercress. Serve warm. Green beans or Asparagus are great side dishes.



Stuffed Lemon Sage Chicken w/ a Lemon Beurre Blanc Sauce

Ashley Komara

Girl Scout Cookie Featured: Trefoils

Ingredients: Chicken:

8 Chicken 1/2 Breasts
1 lb. Macarponne Cheese
1 box Trefoils (approx. 40), crushed
3 tbsp lemon zest
2 1/2 tbsp Lemon Juice
2 tbsp Fresh Sage
Oil for pan frying
Salt & Pepper to taste
8 oz. Egg wash

Lemon - Beurre Blanc

1 pt. White Wine
2 Lemons
2 tbsp Lemon Zest
4 tbsp Heavy cream
Reduce
2 lb. Butter (swirl in)

Preparation:

Chicken: Preheat oven to 375°F. Pound out chicken, season. Mix cream cheese, lemon zest, lemon juice, sage when whipping cream cheese. Fold in 4 Tbsp of crushed cookies. Spread into the inside of the chicken, roll up, season the outside of the chicken. Dip in the egg wash, coat with the rest of the crushed cookies. Pan-fry just to brown outside of the chicken, place in the oven to finish the chicken, about 10 minutes. Adjust seasonings. Slice and serve.

Lemon-Beurre Blanc: Reduce the white wine, lemon juice and zest. Add 4 tablespoons of heavy cream and swirl in the butter.

Serving Suggestion:

Braised spinach served with concasse tomato.
White and wild pecan rice.



Chocolate Mint Banana Split Cake

Kiana Johnson

Girl Scout Cookie Featured: Thin Mint Cookies

Ingredients: 2 cups Thin Mint Cookie Crumbs
4 oz. Melted Butter
8 oz Softened Butter
2 cups Confectionary Sugar
1 tsp Vanilla extract
1- 20 oz. can Pineapple
4 Mar Bananas, Large
1 bunch Strawberries, fresh
8 oz. tub Cool Whip
1/2 cup Chopped Walnuts
1/2 cup Thin Mint Cookie Crumbs

Preparation:

Combine in mixing bowl until cookie crumbs begin to stick together. Place crumbs in bottom of 13-9-2 pan. Make sure to pat down to ensure stability. Place softened butter, confectionary sugar and vanilla in a mixing bowl with a paddle attached. Mix until completely smooth and incorporated. Spread over crumb mixture. Set in refrigerator until needed. Drain very pineapple well. Spread over top of butter and sugar mixture. Slice 1/2 inch thick banana rings. Place carefully over pineapples. Slice 1/2 inch thick strawberry rings, Place over bananas. Spread cool whip over top of strawberries. Sprinkle walnuts and Thin Mint cookie crumbs over top of cake. Let Chill for 3-4 hours.

