

The best of Stutzman's catering

STUTZMAN'S
CLASSIC
selections

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Chicken Bacon Ranch Pizza Casserole, page 89



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Introduction

After publishing my first cookbook, I thought I would never do another one. As the years passed and I collected more recipes, I decided it's time to do a second book. Most of these recipes come from clients who wanted me to use their recipes for wedding receptions. I adapted them for large quantities. I was encouraged by many in this project. You will find it is the same style as Stutzman's Culinary Secrets. I had requests for family-size recipes of the large-quantity recipes. Most of the large-quantity recipes in both books are included in this one in family-size recipes.

Another feature is Kitchen Bloopers. You'll find them scattered throughout the book. These stories were all approved by the people they happened to. Most of them give us a warning about kitchen safety.

I've also added a Canning and Freezing section. I've always depended on my mom for direction on this, but now my daughters are asking me how to do it. I've added a few health tips in some of the recipes. We've had to change our way of cooking due to my husband's recent health issues. He has low blood sugar, so we cook low carb/high protein. I find it easiest to take my tried and true recipes and make a few adaptations to make them healthier. In a lot of recipes, using xylitol, stevia, or other sugar substitutions can be used. I also use flour substitutes in cooking. I haven't done much experimenting with baking. I hope you will enjoy this book!

-Regina Mast

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Tips for Wedding Receptions

We've been to many wedding receptions, so here are some suggestions to streamline things.

· *Receiving Line:*

It is nice for the bride and groom to meet their guests. There are several different ways to do this. If you want to speed things up, have the bride and groom usher out the guests. The down-side to this is that you won't be able to interact much with the guests. The fewer people you have meeting the guests, the faster it will go. If the parents of the couple want to meet the guests, have them be guest book attendants or serve the appetizers. If they are meeting the guests with the receiving line, have them positioned away from the bride and groom so that only the guests that want to meet them can talk with them and they won't hold up the line. Don't expect to visit with your guests. If you want to talk with people, mingle with them later. You can expect a receiving line for 300 guests to take about an hour.

· *Options for Serving:*

The most popular way to serve is buffet style. This cuts down on the number of servers needed at the reception. Usually the wedding party is seated at a special table and is served with filled plates. Occasionally, they serve themselves, going through the food line first. The plates can be at the beginning of the line or at each place setting. It depends if you have appetizer plates at each place. Also, having them at the food line ensures that no one forgets to bring his plate when going through the line. It also gives a better count of guests since you can count how many plates are used. It's nice to have some serving trays available for families with children.

Another option is to have servers filling the plates and hand them to the guests as they file past. This speeds up the process and allows for portion control, but more food is wasted. There are taste preferences and special diets to consider. Also, if there are children, the portions might be over-sized for them.

Family style serving is another option. This method takes more people in the kitchen and lots of servers to do it efficiently. It takes more food since you need to fill bowls for each table. It's harder to serve hot food and keep it hot. It takes longer to clean up too, with extra dishes. The nice thing about it is that the guests don't have to get up and carry their plates.

· *Appetizers:*

It's nice to have appetizers so the guests have something to munch on while they wait for the bridal party to enter the reception area. This is especially important when pictures are taken between the ceremony and reception. If you're having a receiving line, it can take an hour or more depending on how many guests you have.

· *Serving Appetizers:*

Often there is a table set up close to the entrance of the reception area with appetizers. It is nice to have it set up so guests can go on either side of the table. Be careful not to have more things than they can carry. Another option is to have the appetizers on the guest tables. Depending what it is, it can be on a plate at each place. Extra napkins are nice to have. If you're serving punch with the appetizer, it can be picked up by the guests on their way in, or be placed at each place setting. If you let the guests pick up their own, it is nice to have someone fill the glasses to keep the crowd moving.

· *Servers:*

If serving buffet, it doesn't take many servers. We like to have several servers to help fill water glasses before the guests arrive. Filling glasses with ice ahead of time speeds up things. Having ice in a pitcher and trying to pour can make a mess. If you aren't having drink servers, set up a table with water for refills. Another option is putting a pitcher of water on each table after the glasses are filled, so the guests can refill their cups as needed. Coffee can be served either way, but the most popular way is to have a coffee station set up close to where dessert is served and guests can help themselves. Again, it is better to have it set up so they can get to it from each side. Having it a bit away from the dessert table takes care of traffic jams.

· *Other Tips:*

Organize the serving ahead of time with the reception coordinator or ushers. Decide which way the guests will go to get their plates. It's nice when they are closer to where they sit with a full plate, rather than walking up to the table to fill their plate, and then walking around the room to get back to their seat with a full plate.

Have enough food lines to serve efficiently. If you have less than 200 guests, 2 lines are enough. For anything over 200, 4 lines are recommended.

Even though this is a special day for the couple, the guests deserve to be treated well. By the time the guests come to the reception, most of them are more interested in eating than in anything else. Remembering the comfort of the guests is important. Delaying the meal for a long time can cause impatience in those that came in first. More guests will leave before the reception is over if things get dragged out too long.

If you're having open mic, it's nice to do it while guests are eating dessert. If you have it between the main meal and dessert, it gets long and guests get tired of waiting and will leave without dessert.

If you are handling the wedding reception yourself, don't be afraid to delegate things. We've been to too many weddings where the bride was responsible for details about food, and she forgot most of it on the day of the wedding and hadn't communicated with anyone else. Make someone else responsible to remember the details.

Having an organized reception makes it easier on everyone involved!

Appetizers & Beverages



Appetizers & Beverages

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Bacon Stuffed Mushrooms

1/2 lb. bacon
1/2 c. finely-diced onions
1 clove garlic, minced
1 lb. mushrooms
4 oz. cream cheese, softened
1/4 c. grated Parmesan cheese
1/2 tsp. salt
1/4 tsp. pepper

Cut bacon into small pieces and fry until crisp; reserve 2 tablespoonful bacon drippings. Remove stems from mushroom caps and chop into small pieces. Sauté onions in bacon grease until soft, about 5 minutes. Add chopped mushrooms stems and garlic; cook a few minutes longer. Reduce heat to low. Add cream cheese and Parmesan and stir until cheeses are melted. Add reserved bacon. Season with salt and pepper. Remove from heat and stuff each mushroom cap with filling. Place on greased baking pan. Bake at 350° for 20 minutes.

Serves: 8-10

While making coffee for an event, the cook noticed that the coffee in the percolator looked very weak. It was almost time to serve it, so she took coffee out of the spout and poured it over the grounds. After doing it several times, it was much improved. The guests raved about the good coffee!



Mushroom Sausage Croustades

These are a must-have for our family Christmas gatherings.

18 slices white bread, cut into
3-inch rounds

Roll out bread rounds to flatten. Fit into a greased muffin tin to form a cup. Bake at 400° for 6-8 minutes or until lightly browned. Cool.

Filling:

1/4 c. butter
3 Tbsp. chopped onions
1/2 lb. fresh mushrooms,
chopped
2 Tbsp. flour
1 1/2 Tbsp. chopped chives
1 Tbsp. parsley
1/2 tsp. salt
1/8 tsp. cayenne pepper
1/4 lb. sausage
1 c. cream
1/2 tsp. lemon juice
1/2 c. shredded Swiss cheese

Melt butter in skillet over medium heat. Add onions; sauté until browned. Blend in mushrooms, stirring constantly until liquid is evaporated, approximately 10 minutes. Sprinkle with flour, chives, parsley, salt, and cayenne pepper. Add sausage, stirring constantly until browned. Pour in cream and bring to boil. Simmer until mixture thickens. Remove from heat and add lemon juice. Spoon filling into cooled cups. Arrange on greased baking sheet. Sprinkle cheese over tops. Bake at 350° for 10 minutes or until cheese is melted. Serve immediately.

Serves: 8-10

Note: It works best to use boughten white bread for the shells. Use a 3-inch cookie cutter to cut the rounds. Use a rolling pin and roll as flat as possible. These can be made ahead and frozen. The scraps from the bread can be used for bread crumbs or croutons.



Cheesy Garlic Breadsticks

1 Tbsp. yeast
1/2 tsp. sugar
1/3 c. warm water

Combine and let sit for 5 minutes.

1 c. water
1 1/2 Tbsp. oil
1/2 tsp. salt
1/2 tsp. garlic salt
1 tsp. oregano
3-3 1/2 c. flour

Add remaining ingredients to yeast mixture. Knead well. Roll out dough to fit a greased 12x17 baking pan.

Topping:

1/4 c. butter, softened
1 tsp. garlic powder
1/2 c. Parmesan cheese
4 c. shredded mozzarella
cheese
parsley

Mix butter and garlic together. Spread butter mixture over top of dough. Sprinkle with cheeses. Bake at 450° for 10 minutes. Sprinkle with parsley. Cut into 1-inch strips.

Serves: 15

Restaurant Style Salsa

1 (14 oz.) can Rotel tomatoes
1 (28 oz.) can whole peeled
tomatoes
2 Tbsp. onions
1/2 c. cilantro
3/4 Tbsp. lime juice
1 tsp. salt
1/4 tsp. sugar
1/2 tsp. chipotle seasoning
1/2 tsp. garlic powder

Combine all ingredients and pulse in blender until desired consistency is reached.

Yields: 5 cups

Note: You can substitute chipotle chili powder for chipotle seasoning.



Corn Salsa

2 c. frozen whole kernel sweet corn, thawed
 2 Tbsp. finely-chopped red onions
 $\frac{1}{3}$ c. finely-chopped cilantro
 2 Tbsp. lime juice
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{4}$ tsp. pepper

Drain corn. Combine all ingredients in a bowl and mix. Serve with tortilla chips.

Serves: 8

Note: You can use fresh corn for this. Roasting the corn before cutting it off the cob gives a wonderful flavor.

Guacamole

2 avocados
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{8}$ tsp. granulated garlic
 2 tsp. sour cream
 2 tsp. salsa
 2 tsp. lime juice

Mash avocados. Add remaining ingredients. Serve with tortilla chips or use as a topping.

Serves: 2-4

Pico de Gallo

A fresh-like salsa

1 med. tomato, chopped
 1 sm. onion, chopped
 $\frac{1}{2}$ jalapeno pepper, chopped
 $\frac{1}{4}$ c. chopped cilantro
 1 green onion, chopped
 1 Tbsp. lime juice
 $\frac{1}{2}$ tsp. garlic powder
 $\frac{1}{8}$ tsp. salt
 $\frac{1}{8}$ tsp. pepper

Combine all ingredients. Serve with tortilla chips or use as a topping for Mexican foods.

Serves: 4



Bacon Spinach Dip

6 slices bacon, diced
 8 oz. cream cheese, softened
 1 c. sour cream
 1/4 c. shredded Parmesan
 cheese
 2 Tbsp. mayonnaise
 1 Tbsp. Worcestershire sauce
 2 c. chopped fresh spinach
 1 c. shredded mozzarella
 cheese, divided
 1 c. shredded cheddar cheese,
 divided
 1/2 tsp. salt
 1/4 tsp. black pepper
 2 Tbsp. chopped fresh parsley
 leaves or 2 tsp. dried parsley
 flakes

Fry bacon until crispy. Transfer to paper towel-lined plate. In a large bowl, combine cream cheese, sour cream, Parmesan, mayonnaise, and Worcestershire sauce. Stir in bacon, spinach, and half of the mozzarella and cheddar cheeses. Season with salt and pepper. Spread mixture in a greased 9-inch baking pan. Sprinkle with remaining cheeses. Bake at 400° for 20-25 minutes. Garnish with parsley. Serve immediately with tortilla chips or crackers.

Serves: 4-6

Cheddar Seasoned Pretzels

2 lb. pretzels, any shape
 1 c. vegetable oil
 1/4 c. sugar
 3/4 c. sour cream & onion
 powder
 1/2 c. cheddar cheese powder

Mix all ingredients except pretzels. Put pretzels in a large bowl. Pour mixture over pretzels and stir to mix. Stir several times until pretzels are dry. Store in an airtight container.

Serves: 20

Note: The sour cream & onion powder and cheddar cheese powder can be found in most bulk food stores.

Hot Pepper Cheese Dip

2 Tbsp. butter

1¹/₈ c. milk

12 oz. white American cheese

4 oz. hot pepper cheese

Brown butter in medium saucepan. Add milk; bring to boil. Turn burner off and add cheese. Cover and let sit until cheese is melted. Serve with pretzels or crackers.

Yields: 3 cups

Note: You can adjust the ratio of American and hot pepper cheese to fit your taste buds. It works best to serve this at room temperature.

Mocha Frappuccino

3 c. espresso coffee

³/₄ c. sugar

4 c. milk

³/₄ c. chocolate syrup

Mix hot coffee and sugar until sugar is dissolved. Add milk and chocolate syrup and continue mixing, about 1 minute. Pour mix into a sealable container for easy storage. Store in refrigerator until ready to use (Note: Do not store any longer than you would milk). To make drink, combine equal parts mix and ice in a blender and blend on high until smooth. Pour into glasses; top with whipped topping and additional chocolate syrup.

Serves: 8



Slushy Punch

6 oz. Jell-O, any kind
 2 c. sugar
 6 c. boiling water
 46 oz. pineapple juice
 6 c. cold water
 2 L. Sprite or 7-Up

Dissolve Jell-O and sugar in boiling water; add pineapple juice and cold water. Freeze. Serve partially-thawed, adding a 2-liter of Sprite or 7-Up.

Serves: 20

Note: You can use different flavors of Jell-O, depending what color punch you want. If you make it ahead and have it frozen solid in deep containers, move to refrigerator 24 hours before serving. Another option is freezing it in shallow pans, cutting it into squares and serving it in individual cups, adding Sprite or 7-Up to each cup.

Coral Punch

2 (12 oz.) cans orange juice concentrate
 1 (12 oz.) can pink lemonade concentrate
 2 pkg. cherry Kool-Aid
 1 c. sugar
 2 L. Sprite or 7-Up

Mix all ingredients, adding ice and water to make 2 gallons.

Serves: 20

Yields: 2 gallons

Coral Citrus Punch

1 (12 oz.) can orange juice concentrate
 46 oz. pineapple juice
 64 oz. red grapefruit juice
 2 L. Sprite or 7-Up

Combine all ingredients. Add ice and water to make 2 gallons.

Serves: 20

Yields: 2 gallons

Chai

2 Chai tea bags
 1 c. hot water
 1 c. milk
 1/4 c. brown sugar, packed
 2 Tbsp. French vanilla creamer

Brew tea in hot water; steep for 10 minutes. Add remaining ingredients. Reheat until desired temperature is reached.

Serves: 2

Fresh Lemonade

3 c. water
 2 c. sugar
 4 lemons

Combine water and sugar. Heat until sugar is dissolved; cool. Slice 2 lemons. Juice remaining 2 lemons. Add syrup to sliced lemons. Mash slightly. Add juice, water and ice to mashed lemons to make 1 gallon.

Yields: 1 gallon

Note: Lemons juice easier if they are brought to room temperature first.

Mint Garden Tea

3 1/2 c. water
 4 c. mint tea leaves, washed
 1 c. sugar

Bring water to a boil. Add tea leaves. Steep for 10 minutes. Remove leaves and strain tea. Add sugar, stirring to dissolve. Pour over ice in 1 gallon pitcher.

Serves: 10

Note: This can be made ahead as a concentrate. Refrigerate after adding sugar. Add ice and water to make 1 gallon just before serving.



Lemon Punch

3 oz. lemon Jell-O
 1½ c. hot water
 ½ c. lemon juice
 3 c. sugar
 32 oz. pineapple juice
 12 oz. grapefruit juice
 2 L. 7-Up

Dissolve Jell-O in hot water. Add lemon juice and sugar. Stir to dissolve sugar. Add pineapple and grapefruit juice. Add 7-Up, water, and ice to make 1½ gallons.

Serves: 15

Yields: 1½ gallons

Peach Tea

3½ c. water
 9 (1.4 oz.) Lipton tea bags
 4 (1.4 oz.) herbal peach tea bags
 1¼ c. sugar

Bring water to a boil. Remove from heat; add tea bags. Let steep for 10 minutes. Remove tea bags and add sugar. Stir to dissolve sugar. Add ice and water to make 1 gallon.

Yields: 1 gallon

Note: Other tea bags could be used to make different fruit-flavored tea.

Mennonite Wine

12 oz. grape juice concentrate
 6 oz. orange juice concentrate
 ¼ c. lemon juice
 1½ c. water
 1 c. sugar
 2 L. ginger ale or 7-Up

Combine all ingredients, adding ice and water to make 1 gallon.

Serves: 10-12

Yields: 1 gallon

Note: This is a rich grape punch, almost like sparkling grape juice.





Notes
