

RECIPE

Title Jam Paw Print Cookies
Chef Mortimer Mouse

ingredients method

1 1/3 C FLOUR

1/4 TSP BAKING SODA

1/4 TSP SALT

3/4 C CONFEC. SUGAR

1/4 C BUTTER, SOFT

1 EGG

1 TSP VANILLA

JAM

2 SLICES CHEESE

1. EAT CHEESE FOR ENERGY

2. PREHEAT OVEN TO 350°

3. MIX FLOUR, BAKING SODA, + SALT.

4. BEAT TOGETHER BUTTER + SUGAR UNTIL FLUFFY. BEAT IN EGG.

ADD VANILLA. FOLD IN FLOUR MIX.

5. MAKE DOUGH INTO 1" BALLS, PUT ON BAKING SHEET, MAKE DENT WITH YOUR PAW.

6. PUT A TEASPOON OF JAM IN EACH PAW PRINT.

7. BAKE 10-12 MINUTES UNTIL

EDGES ARE GOLDEN. COOL ON WIRE RACK.

Notes

These are a crowd pleaser, so make a lot. Get your sous-chef to help with putting the jam.

RECIPE

Title Minestrone Soup

Chef Simon Mouse

ingredients

- 4 TBSP BUTTER
- 1 ONION, CHOPPED
- 2 CLOVES GARLIC
- 16 OZ. TOMATOES
- 1 CAN WHITE BEANS
- 1 QT. BROTH
- OTHER VEGETABLES
- SALT, PEPPER, BASIL
- 1 C. PARMESAN CHEESE
- 1 CUP DRY PASTA

method

1. SAUTE ONIONS IN BUTTER.
2. ADD BROTH, TOMATOES, BEANS, VEGETABLES, SALT. SIMMER 1 HR.
3. ADD PASTA, CHEESE, PEPPER, BASIL. SIMMER UNTIL PASTA IS COOKED.

Notes Adapted from a recipe

from my mentor, Mortimer Mouse, but I put my own spin on it because I don't like mushrooms.

RECIPE

Title Four - Cheese Quiches

Chef Mortimer Mouse

ingredients method

9" PIE CRUST
MINI PIE CRUSTS
1 ONION, CHOPPED
8 OZ MUSHROOMS, SLICED
CHOPPED CHIVES
SALT + PEPPER
2 TBSP BUTTER
5 EGGS
1 1/2 C. HEAVY CREAM
1/2 TSP VINEGAR
16 OZ. CHEESE

1. PRE-HEAT OVEN TO 350°
PRE-BAKE CRUSTS FOR 10 MINS.
2. MELT BUTTER IN SKILLET.
SAUTE MUSHROOMS + ONIONS.
3. MIX EGGS + CREAM IN LARGE
BOWL. ADD OTHER INGREDIENTS.
4. POUR MIXTURE INTO PIE CRUSTS.
BAKE UNTIL MIXTURE IS SET.
ABOUT 40 MINUTES FOR MINI
QUICHES AND 55 MINUTES
FOR BIG QUICHE.

Notes You can make a big
quiche while your sous-chef makes
mini quiches. Also, you can keep each
other accountable about eating all the
cheese.

RECIPE

Title Cheesy Scones

Chef Mortimer Mouse

ingredients

method

- 1 CUP FLOUR
- 1 1/2 TSP BAKING POWDER
- HERBS TO TASTE
- 1/4 TSP GARLIC SALT
- 1/4 TSP SALT
- 2 TBSP BUTTER
- 3 OZ. MILK
- 2 TBSP SHREDDED CHEESE

1. GREASE BAKING SHEET, TURN OVEN TO 450°
2. MIX TOGETHER DRY INGREDIENTS + HERBS.
3. CUT IN BUTTER UNTIL MIXTURE HAS PEA-SIZE PIECES.
4. STIR IN MILK + CHEESE.
5. DROP BIG SPOONFULS ONTO BAKING SHEET.
6. BAKE 12-15 MINUTES, UNTIL GOLDEN.

Notes

These are delicious
with soup and pickles.