

## Recipes by Krista Currier, Wall Street Cattle Co. of Lebanon, Mo.

### Recipe: Baked Ziti

#### Ingredients:

- 2 T. olive oil
- 1 whole large onion, diced
- 3 cloves garlic, minced
- 1 lb. Italian sausage
- 1 lb. ground beef
- 1 can (28 oz.) whole tomatoes, with juice
- 2 cans (14.5 oz.) tomato sauce or marinara sauce
- 2 tsp. Italian seasoning
- 1/2 tsp. red pepper flakes
- Kosher salt, to taste
- ground black pepper, to taste
- 16 oz. ziti or mostaccioli, cooked until not quite al dente
- 15 oz. whole milk ricotta cheese
- 1 1/2 lb. mozzarella cheese, grated and divided
- 1/2 c. grated parmesan cheese
- 1 egg
- freshly chopped parsley

#### Directions:

**Step 1:** Heat the olive oil in a pot over medium heat. Add the onion and garlic, and sauté for several minutes, or until starting to soften. Add the Italian sausage and ground beef and cook until browned. Drain off the fat, leaving a bit behind for flavor and moisture.

**Step 2:** Add the tomatoes with juice, tomato sauce, Italian seasoning, red pepper flakes, salt, and pepper. Stir and simmer for 25 to 30 minutes. After that time, remove 3 to 4 cups of the sauce to a bowl to cool down.

**Step 3:** Preheat the oven to 375° degrees Fahrenheit.

**Step 4:** In a separate bowl, add the ricotta cheese, 2 cups of grated mozzarella, parmesan, egg, salt, and pepper. Stir together just a couple of times (do not mix completely).

**Step 5:** Drain the pasta and rinse under cool water to stop the cooking and cool it down. Pour the cooked pasta into the bowl with the cheese mixture and toss to slightly combine (there should still be large lumps). Add the cooled meat sauce and toss to combine.

**Step 6:** Add half of the coated pasta to a large casserole dish. Spoon half of the remaining sauce over the top, then top with half of the remaining mozzarella cheese. Repeat with another layer of the coated pasta, sauce, and mozzarella. Bake until bubbling, about 20 minutes. Remove from oven and let stand for 5 minutes before serving. Sprinkle chopped parsley over the pasta before serving!

### **Recipe: Pound cake** (Family Recipe)

#### **Ingredients:**

3 c. flour  
¼ tsp. salt  
¼ tsp. baking soda  
½ lb. butter  
3 c. sugar  
6 eggs  
½ pint sour cream  
2 tsp. lemon (optional)  
2 to 3 tsp. vanilla

**Step 1:** Sift together flour, salt, and baking soda.

**Step 2:** Cream together butter, sugar, eggs, and sour cream. Add 2 teaspoons of lemon if desired. Next, add 2 to 3 teaspoons of vanilla, depending on how much of a vanilla flavor you prefer.

**Step 3:** Alternate adding the flour mixture to the sugar mixture.

**Step 4:** Grease the bottom of a tube pan with baking spray with flour. Bake at 325 or 300 degrees Fahrenheit for approximately 1 hour and 20 minutes. I use metal pans, so I bake at 300 degrees.

### **Recipe 3: Idaho tacos** (My mom's recipe)

#### **Ingredients:**

1 lb. ground beef  
1 can Rotel tomatoes  
shredded cheese of choice  
Idaho potatoes  
sour cream  
½ c. tomato sauce  
½ c. beef broth  
3 T. of your favorite taco seasoning

#### **Directions:**

**Step 1:** Bake the potatoes for about two hours to get them nice and crispy on the outside. **Step 2:** Brown the meat then drain if needed, add the Rotel tomatoes, tomato sauce, beef broth, and taco seasoning. Simmer until half the liquid is gone and then serve.

**Step 3:** Top with sour cream and cheese.