



Agriculture Commissioner
Doug Goehring

Pride of Dakota Recipes



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Winter Solstice Sangria

1 bottle *4e Winery Rail Line Red Wine*

½ cup orange juice

½ cup lemonade

½ cup lemon/lime soda

¼ cup sugar

Mulling spices: 1 cinnamon stick, 3-4 whole cloves, 3-4 green cardamom pods (slightly cracked open)

Instructions: Place spices in a spice bag or simply add them to the pot along with all the other ingredients. Heat gently to a very low simmer but do not boil. Let the spices steep for at least 15 minutes. Strain or remove the spice bag. Garnish with a cinnamon stick if desired and serve warm.



Prairie Peach Sangria

1 bottle *4e Winery Prairie Star Wine*

½ cup orange juice

½ cup lemonade

½ cup peach or peach/mango juice

½ cup lemon/lime soda

¼ cup sugar

Instructions: Combine all ingredients and mix well. Garnish with fresh peaches and serve over ice.



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California Honey BBQ Sauce

- 1 cup honey by *A Touch of Honey*
- 1 cup water
- 3 tablespoons cider vinegar
- 2 tablespoons Worcestershire and butter
- 1 can tomato paste
- 1 teaspoon Dijon mustard
- 1 cup chopped onion
- 1 minced garlic clove
- 1 ½ teaspoon paprika
- ½ teaspoon black pepper

Instructions: Combine honey with remaining ingredients. Simmer until the sauce thickens, about 40 minutes. Pour over your favorite meat and enjoy!



Chicken Breasts with Peach & Corn Salsa

Place chicken breasts in a baking dish.
Pour *Bonnie's Country Classic Peach & Corn Salsa* over the chicken.
Slice fresh mushrooms and put over the salsa. Top with grated parmesan cheese and sprinkle with green onions.
Bake at 350 degrees for about 30 minutes or until the chicken is cooked.



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Teriyaki Marinade

6 oz *Berry Dakota Apple Jalapeno Wine Jelly* (melted)

½ cup soy sauce

¼ cup vegetable oil

2 tsp ginger

1 tsp garlic powder

Instructions: Combine ingredients and beat with a whisk. Pierce your favorite meat with a fork to tenderize. Pour mixture over the meat and refrigerate for 4-6 hours. Turn the meat occasionally. Grill or bake the meat until finished and make sure to baste the meat with the marinade while it cooks.



Herbed Goat Cheese Dip

4 oz goat cheese or any creamy white cheese (softened)

¼ cup *Italian Dipping Oil by Forever Gardens by Nan*

1 tablespoon fresh Italian parsley, finely chopped

Dash of black pepper

1/8 teaspoon salt

Instructions: Put softened goat cheese in a small mixing bowl. Mix well with other ingredients. Spread cheese on toast. Goat cheese mixture can be made a day ahead of time to enhance the flavor. Wrap with plastic wrap and store in the fridge up to 5 days.



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Strawberry Rhubarb Cheesecake Lefse

8 oz package of cream cheese (softened)
1 jar of strawberry rhubarb jam
1 package of *Freddy's Lefse*
1 container fresh strawberries

Instructions: Blend strawberry rhubarb jam one tablespoon at a time to your taste to the cream cheese. Spread desired amount across one sheet of Freddy's Lefse. Layer thinly sliced strawberries on top of your spread. Roll your lefse and enjoy for breakfast or dessert.



Ole's Salsa Corn Dip

8 oz package of cream cheese
1 package dry taco seasoning
1 cup *Ole' Salsa*
11 oz can of whole kernel corn with red and green peppers

Instructions: In microwave safe 1 ½ quart casserole, combine all ingredients, mix well, and cover. Microwave on high for 2 to 3 minutes. Stir well. Microwave for 2 to 3 minutes or until thoroughly heat and cheese is melted. Stir again before serving. Serve with corn or tortilla chips.



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Chickpea Salad

14 oz can of chickpeas
Jaydobo Seasoning (add to your liking) w/ 2 tbsp of olive oil
2 cucumbers, diced
3 medium tomatoes, diced
1 small onion, diced
½ cup parsley leaves, chopped
1 garlic clove, smashed
1 ½ tbsp white wine vinegar
2 tbsp olive oil with salt and pepper to taste

Instructions: Combine garlic, white wine vinegar, and olive oil. Set aside. Heat olive oil in a pan, add the chickpeas, season with *Jaydobo* seasoning and salt and pepper. Fry for 5 minutes. Dice cucumbers, tomatoes, onions, and parsley. Combine all ingredients and finally add the dressing.



Ma's Jaydobo Couscous

1 ½ cup chicken broth
1 cup pearl couscous
½ cup diced celery
½ cup diced onion
1 ½ tablespoon butter
Jaydobo Seasoning to taste

Instructions: In medium saucepan, sauté celery and onion in butter. When the onion is clear, sprinkle with *Jaydobo* seasoning and stir until coated and fragrant. Add chicken broth and bring to a boil, stir in couscous. Reduce heat to simmer for 8 to 10 minutes.



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Jumbo's Cream Cheese Bacon Wrapped Jalapeno Poppers

14 oz jar of *Jumbo's Jalapeno Sloppy Joe Sauce*
1 ½ pounds of ground beef
¼ brick of cream cheese
10 jalapeno peppers
10 slices of bacon
¼ cup onions, chopped (optional)

Instructions: Brown the ground beef with the onions. Stir in sloppy joe sauce to desired consistency. Add ¼ brick of cream cheese. Once it is all melted, remove from heat. Cut bacon and jalapenos in half. Remove the seeds from the jalapenos. Spoon in the sloppy joe/cream cheese mixture so it heaps over each pepper half. Wrap with the ½ slice of bacon, secure with a toothpick. Bake at 350 for 1 hour.



Jumbo's Zucchini Boats

1 ½ pounds of ground beef
¼ cup finely chopped onions (optional)
14 oz jar of *Jumbo's or Jumbo's Jalapeno Sloppy Joe Sauce*
1 medium zucchini
16 oz package of shredded cheese

Instructions: Preheat oven to 350 degrees. Brown the ground beef with onions. Pour in the jar of Jumbo's or Jumbo's Jalapeno Sloppy Joe Sauce. Simmer until heated through and remove from heat. Half zucchini lengthwise, hollow out the seeds, and place in a 9x13 baking dish. Spoon in sloppy joe mixture until heaping over the top of the zucchini half. Add shredded cheese to your desire. Bake for 1 hour.



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Honey Eggnog

- ¾ cup whole milk
- 1 tbsp egg, lightly beaten
- 1 ½ tbsp *Northern Lights Honey*
- 1 pinch of cinnamon, nutmeg, and salt
- ¼ tsp vanilla extract
- 1 ½ oz dark rum
- 2 tbsp whipped topping

Instructions: In a small saucepan, combine milk, egg, honey, cinnamon, nutmeg, and salt. Mix well. Bring to a gentle boil over medium heat, stirring constantly for 5 minutes. Remove from heat. Stir in vanilla and rum. Chill at least 1 hour. Serve with whipped topping. Cheer!



Raspberry Hemp Seed Energy Bites

- 1/3 cup *Peace Garden Hemp Seeds*
- 1/3 cup raw pumpkin seeds
- ¼ cup raw sunflower seeds
- ½ cup freeze dried raspberries
- ½ teaspoon Celtic sea salt
- 1/3 cup dried apricots
- 7 dried dates, pits removed

Instructions: Place the Peace Garden Hemp Seeds, pumpkin seeds, sunflower seeds, dried raspberries, and salt into a food processor and blend until the mixture becomes a fine crumb mixture. Add the dried apricots and dried dates. Blend until the mixture comes together. Scoop a heaping tablespoon of the mixture into your hands and press together to form a ball. Repeat with the remaining mixture. Store in an airtight container for 1 week or in the fridge for 3 weeks.



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Country Ranch French Bread

- 8 oz cream cheese, softened
- 1 package, *Thunderbird Ranch Country Ranch Cheese Ball Mix*
- ½ cup shredded cheddar cheese
- 1 loaf French bread (sliced in half)
- Real bacon bits, optional

Instructions: Mix Country Ranch with cream cheese and shredded cheese. Spread on French bread halves. Top with bacon bits and extra cheddar cheese if you like. Warm in the oven until the cheese melts. Serve as an appetizer or with your favorite meat or pasta dish.



Shrimp Bake

- 2 packages, uncooked, peel and eat shrimp (30-40 count)
- 1 stick butter
- 2 lemons, washed and sliced thin
- 1 packet *Thunderbird Ranch Cajun Cheeseball & Dip Mix* or *Garlic n' Chive mix*

Instructions: Pre-heat oven to 350F. Make sure shrimp are thawed. Mix butter with packet mix, set aside. Lay sliced lemons down in 9x13 inch casserole dish. Place uncooked shrimp on top of lemons. Poor butter mixture over the top of shrimp. Bake uncovered for 15 minutes. Enjoy as an appetizer or serve with pasta or rice.



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Slushy Pie

1 graham cracker crust or pre baked pie crust
8 oz cream cheese
8 oz cool whip
4 tablespoons *Wagner's Wagon Kountry Slushy Mix*
(any variety)

Instructions: Mix the above. Pour into pie shell and refrigerate. Can freeze for 3-4 months. You can also replace original cream cheese with flavored cream cheese and/or add fresh fruit.



Chicken Enchilada Dip

1 large can cooked chicken or 2 cups shredded, cooked chicken
10 oz can enchilada sauce
1 jar *WildMoon Habanero Salsa*
8 oz cream cheese
2 cups Mexican shredded cheese

Ingredients: Combine all ingredients, heat in the microwave, and serve warm in the crockpot.



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SunButter St. Patrick's Day Cookies

- ½ cup *SunButter*
- ¼ cup maple syrup
- 1 tsp vanilla
- ½ tsp baking soda
- 1 egg
- 1 cup oat flour
- Pinch of salt
- Chocolate chips to your liking
- ¼ tsp cinnamon



Instructions: Preheat oven to 350 degrees. Mix the SunButter, maple syrup, vanilla, and egg in a bowl until well combined. Add oat flour, baking soda, salt, cinnamon, and chocolate chips. Mix until dough forms. Line/grease a baking sheet then roll the dough into balls and flatten them down slightly on the baking sheet. Bake for 10 minutes. As the cookies cool, the inside will turn green!

Thai Chicken Pizza

- 1 pizza crust
- ½ cup *SunButter*
- 3 tablespoons water
- 2 tablespoons soy sauce and honey
- Juice of 1 lime
- 2 teaspoons finely grated fresh ginger
- 2 cloves garlic, minced
- 1 teaspoon red pepper flakes
- 8 oz chicken breast, cut into cubes
- 1 cup shredded mozzarella cheese
- 1 red pepper, seeded and thinly sliced
- 4 green onion, thinly sliced
- ½ cup fresh cilantro leaves



Instructions: Preheat oven to 450F. Bake the pizza crust for 10 minutes. In a saucepan, combine the SunButter, water, soy sauce, honey, lime juice, ginger, garlic, and red pepper flakes. Cook over medium-high heat until it thickens, remove from heat. Add the chicken and cook for 5 minutes. Add half the SunButter sauce and cook for another minute. Spread the rest of sauce over the dough. Top with cheese, chicken, red pepper slices, and green onions. Bake for 20 minutes, top with cilantro leaves.

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WildMoon Hamburger Soup

1 ½ pound hamburger

1 small onion, chopped

2 stalks celery, chopped

Add salt and pepper to taste, brown above ingredients

Once onion and celery are softened, add:

1 jar *WildMoon Salsa*, red

1 can diced or chopped tomatoes

6-8 cups beef broth

2 diced large russet potatoes

Boil the above ingredient until potatoes are soft, then add:

1 bag mixed vegetables

Heat through until veggies are soft

Serve up and enjoy!

