

SIRLOIN KABOBS



IT'S WHAT FOR DINNER AT THE CLOVER BALL!

Ingredients

- 10 wooden or metal skewers
- 1 Tablespoon Worcestershire sauce
- 2 teaspoons ketchup
- 2 teaspoons Dijon mustard
- 1/2 teaspoon cayenne pepper
- 1 teaspoon chili powder
- 2 Tablespoons vegetable oil, divided
- Top Sirloin, cut into 1-inch cubes
- Red, Yellow, Orange Bell Peppers, cut into 1 inch cubes
- Cucumber, cut into 1/2" slices
- Red Onions, cut into 1-inch cubes
- Kosher salt and black pepper

Directions

In a large bowl, cover the wooden skewers with cold water to prevent them from burning once cooked. Soak for at least 30 minutes.

In a bowl, whisk the Worcestershire, ketchup, Dijon Mustard, cayenne, chili powder, and 1 Tablespoon vegetable oil. Add sirloin to marinate and coat each piece of beef evenly. Cover and set in the refrigerator for 30 minutes.

Cut vegetables into 1-inch bite size pieces.

Assemble the kabobs on the skewers: bell pepper, sirloin, cucumber, onion. Repeat order twice per skewer. Brush the kabobs with the remaining 1 Tablespoon vegetable oil. Sprinkle with salt and black pepper (less salt than pepper).

Grill kabobs directly over heat source about 10-15 minutes, turning every 1/4 every 2 to 3 minutes, or until the meat is cooked throughout. Serve.

SWEET POTATO NACHOS



Ingredients

For cilantro lime crema

- 3/4 cup sour cream
- 2 teaspoons fresh lime juice
- 2 teaspoons finely chopped fresh cilantro
- 1/2 teaspoon chili powder
- Salt to taste

For sweet potato nachos

- 3 medium sweet potatoes washed and sliced into 1/4 inch rounds
- 2 Tablespoons olive oil divided
- 3/4 teaspoon garlic powder
- 1/2 teaspoon chili powder
- 1/4 teaspoon paprika
- Salt and freshly ground pepper to taste
- 1 15 ounce can black beans, drained and rinsed
- 1 cup corn kernels fresh or thawed if frozen
- 1 cup shredded cheddar cheese
- 1/2 medium red onion chopped
- 1 roma tomato diced
- 1 ripe avocado diced
- 1 jalapeno sliced
- Chopped fresh cilantro and salsa for serving

Directions

1. Whisk together all ingredients for crema in a small bowl. Cover and refrigerate until ready to use.
2. Preheat oven to 400°F. Line a large baking sheet with parchment paper or aluminum foil and brush with 1 Tablespoon of olive oil.
3. Toss sweet potato rounds, remaining 1 Tablespoon olive oil, garlic powder, chili powder, paprika, salt and pepper in a large bowl. Arrange rounds into an even layer on prepared baking sheet.
4. Bake for 20-25 minutes or until tender. Remove from oven and top with beans, corn and cheese. Return to oven for 5-7 minutes or until cheese is melted.
5. Remove from oven and top with onion, tomato, avocado and jalapeno. Sprinkle with cilantro and serve with salsa and cilantro lime crema.



DAIRY COUNCIL
OF ARIZONA



S'MORES ICE CREAM PIE

Ingredients

For the Crust:

- 1 1/2 cups graham cracker crumbs (9 whole graham crackers)
- 1/4 cup brown sugar
- 1/4 teaspoon salt
- 4 Tablespoons butter, melted

For the Filling:

- 14 ounce can sweetened condensed milk
- 7 ounce jar marshmallow cream
- 2 cups heavy whipping cream

For the Topping

- 1/2 cup chocolate fudge sauce
- 1/2 cup mini marshmallows
- 1/4 cup crumbled graham crackers

Directions

1. To make the crust, combine graham cracker crumbs, brown sugar, salt and butter in a medium bowl; press into a 9-inch pie dish. Freeze crust while you prepare the filling.
2. To make the filling, whisk together sweetened condensed milk and marshmallow cream until smooth. With an electric mixer, beat heavy whipping cream to medium peaks. Gently fold into marshmallow mixture.
3. Spoon filling into the pie dish. Freeze at least 2 hours. Remove from freezer and spread fudge sauce over the filling; freeze until completely firm, about 2-4 hour
4. To serve, top with mini marshmallows and graham cracker pieces. For easier slicing, dip a sharp knife in hot water and wipe dry with a towel in between cuts.

