

Recipes from the  
Spring-Inspired Cookbook Challenge  
March 22, 2018  
at the  
Jackson County Memorial Library

# Fried Cheese Spinach Ravioli with Marinara Sauce

from Air Fry Genius, 641.7 LAU, page 43

Prepared by Dawn Krenek

Serves: 4-6    Cooking Time: 7 minutes per batch

## **Ingredients:**

1 pound cheese ravioli, fresh or frozen  
2 eggs, lightly beaten  
1 cup plain bread crumbs  
½ tsp paprika  
½ tsp dried oregano  
½ tsp salt  
Grated Parmesan cheese  
Chopped fresh parsley  
1 to 2 cups marinara sauce (jarred or homemade)

## **Directions:**

1. Bring a stockpot of salted water to a boil. Boil the ravioli according to the package directions and then drain. Let the cooked ravioli cool to a temperature where you can comfortably handle them.
2. While the pasta is cooking, set up a dredging station with two shallow dishes. Place the eggs into one dish. Combine the breadcrumbs, paprika, dried oregano and salt in the other dish.
3. Pre-heat the air fryer to 380°F.
4. Working with one at a time, dip the cooked ravioli into the egg, coating all sides. Then press the ravioli into the breadcrumbs, making sure that all sides are covered. Transfer the ravioli to the air fryer basket, cooking in batches, one layer at a time. Air-fry at 380°F for 7 minutes.
5. While the ravioli is air-frying, bring the marinara sauce to a simmer on the stovetop. Transfer to a small bowl.
6. Sprinkle a little Parmesan cheese and chopped parsley on top of the fried ravioli and serve warm with the marinara sauce on the side for dipping.

Be sure to check out the book for tips on this recipe, as well as other great recipes!

# Sticky Lemon Chicken

from Eat More of What You Love, 641.5 KOC, page 245

Prepared by Heather Thornton

Serves: 4

## **Ingredients:**

1/3 cup fresh lemon juice  
1/3 cup granulated no-calorie sweetener (or 8 packets)  
1 Tbsp honey  
¼ cup reduced sodium chicken broth  
1 ½ Tbsp reduced sodium soy sauce  
½ tsp grated ginger  
1 Tbsp cornstarch  
8 boneless, skinless chicken thighs, well-trimmed  
2 Tbsp all-purpose flour  
2 tsp canola oil  
½ lemon, thinly sliced  
3 sliced green onions, white parts and green tops, divided

## **Directions:**

1. To make the sauce, whisk together the first 7 ingredients (lemon juice through cornstarch) in a small saucepan. Place the pan over low heat and simmer until clear and slightly thickened. Remove and set aside.
2. Roll the chicken in the flour, shaking to remove excess.
3. Heat the oil in a large non-stick skillet over medium high heat. Add the chicken and cook until well browned on both sides, about 4 to 5 minutes per side.
4. Reduce the heat to medium low. Sprinkle all of the white part and half of the green tops of the onions over the chicken. Add the sauce and simmer for 3 to 4 minutes or until the chicken is just about cooked through and the sauce has thickened. Add the lemon slices to the sauce and cook for 2 more minutes. Sprinkle with remaining green onion tops and garnish with additional fresh lemon slices, if desired.

Be sure to check out the book for tips on this recipe, as well as other great recipes!

# Lemon-Dill Chicken Salad Stuffed Deviled Eggs

From Southern Living 2007 Annual Recipes, 641.5 SOU, page 80

Prepared by Ashley Shields

Makes 48 appetizer servings

## **Ingredients:**

2 ¼ lb. skinned and boned chicken breasts

1 ½ tsp salt, divided

½ tsp freshly ground pepper

24 large hard-cooked eggs, peeled

1 cup mayonnaise

2 green onions, finely chopped

1 Tbsp chopped fresh parsley

1 Tbsp chopped fresh dill

2 Tbsp fresh lemon juice

## **Directions.**

1. Sprinkle chicken evenly with 1 tsp salt and ½ tsp pepper. Grill, covered with a grill lid, over high heat (400° to 500°) 6 to 8 minutes on each side or until done. Let stand 15 minutes; cover and chill at least 30 minutes.
2. Slice hard-cooked eggs in half lengthwise; carefully remove yolks, keeping egg white halves intact. Reserve yolks for another use.
3. Stir together mayonnaise, next 4 ingredients, and remaining ½ tsp salt in a large bowl.
4. Pulse chicken, in batches, in a food processor 3 or 4 times or until shredded; stir into mayonnaise mixture until blended. Spoon mixture evenly into egg white halves. Cover and chill at least 1 hour.

Be sure to check out the book for tips on this recipe, as well as other great recipes!

# Blueberry Cream Cheese Tarts

From The Lady & Sons – Just Desserts, 641.5 DEE, page 138

Prepared by Jane Deyton

Makes 12 tarts

## **Ingredients:**

2 8-ounce packages cream cheese, softened  
1 cup sugar  
1 tsp pure vanilla extract  
2 eggs  
12 vanilla wafers  
1 21-ounce can blueberry filling, or other pie filling

## **Directions:**

1. Preheat oven to 350°F. Place a paper cupcake liner in each cup of a muffin pan.
2. Beat cream cheese with a handheld electric mixer until fluffy. Add sugar and vanilla, beating well. Add eggs, one at a time, beating well after each addition.
3. Lay a vanilla wafer, flat side down, in each muffin cup. Spoon cream cheese mixture over wafers.
4. Bake for 20 minutes.
5. Allow tarts to cool completely. Serve with blueberry filling on top, or pie filling of your choice.

Be sure to check out the book for tips on this recipe, as well as other great recipes!

# Floral Baby Cake Bites

From Perfect Wedding Favors, 641.86 BLA, page 26

Prepared by Jennifer Cranek

Makes 49 cake bites

## **Ingredients:**

1 stick butter  
½ cup plus 1 Tbsp sugar  
2 eggs  
½ tsp vanilla extract  
Scant 1 cup self-rising flour  
2 Tbsp raspberry jam

## *To Decorate*

4 ½ cups confectioners' sugar  
1 Tbsp golden or light corn syrup  
½ tsp vanilla extract  
Blue, yellow and pink food coloring  
Ready-made sugar flowers

*2 x 8-inch square cake pans, greased and lined with non-stick baking paper*

*Petit fours cases*

## **Directions:**

1. Preheat the oven to 350°F.
2. In a large mixing bowl, beat together the butter and sugar until pale and creamy. Beat in the eggs one at a time, then stir in the vanilla extract. Sift the flour over the mixture, then fold everything together.
3. Divide the mixture between the prepared cake pans and bake for about 13 minutes, until risen and the top springs back when gently pressed with a fingertip. Turn out onto a wire rack to cool.
4. When cooled, spread a thin layer of jam over one cake and place the second cake on top, patting down. Using a sharp knife, gently slice the cake into 7 strips, then slice into 7 strips in the opposite direction to make 49 cubes. Arrange the cubes on a wire rack, spacing well apart.
5. Put the confectioners' sugar, syrup, vanilla extract, and 4 ½ tablespoons water in a bowl and stir to combine. Divide the mixture between three heatproof bowls and tint each a different color. Place one bowl over a pan of barely simmering water, stirring, for 3 minutes. If the frosting remains very thick, add a drop of water at a time until you achieve a pouring consistency. Working quickly, spoon the frosting over one-third of the cakes and top each with a sugar flower whilst still sticky. (If the frosting becomes hard, return to the heat briefly until thinned.) Repeat with the remaining frosting and cake cubes, returning each to the wire rack to set. When the frosting is dry, place each cake in a petit four case.
6. Store the cake bites in an airtight container until required. The cake can be made a few days in advance, but it is best to leave the decorating until the day before the [event].

# Sausage Swirls

From Paula Deen & Friends, 641.5 DEE, page 82

Prepared by Staci Nelson

Makes 32 swirls

## **Ingredients:**

Two 8-ounce cans refrigerated crescent dinner rolls

1 pound ground sausage, mild for kids, hot for adults, or sage if you prefer

## **Directions:**

1. Separate 1 can of dough and form into 4 rectangles. Firmly press the perforations to seal. Take the uncooked sausage and cut it into 8 chunks. Using 4 chunks of the sausage, spread each of the rectangles with a thin layer (about 1/8 inch thick). Starting at the short end, roll each rectangle tightly into a cylinder. Repeat with the other can of dough and remaining sausage. Place on a plate, cover with plastic wrap, and chill until firm, about 30 minutes, then cut each roll into 4 slices.
2. When ready to bake, preheat the oven to 375°F. Place the sausage swirls ½ inch apart on ungreased baking sheets. Bake for 18 to 20 minutes, until golden brown and the sausage is thoroughly cooked.

Be sure to check out the book for tips on this recipe, as well as other great recipes!