



2011 Kid's Culinary Cookbook



2010 Table of Contents

Recipe Name	Student	School	Page
“Ants on a Log”	Avery Heimer	F. North Elementary	2
“Celery Supreme”	Tia Zirger	F. North Elementary	2
“Cheese-Louise Meatballs”	Michael Pietka	F. South Elementary	3
“Chocolate Fondue (with Avocado and Carrots)”	Erica Campos	F. North Elementary	3
“Chocolate-Dipped Frozen Bananas”	Macy Strozier	F. South Elementary	4
“Crazy Craisin Granola”	Nathan Marek	F. North Elementary	5
“Eyeball Platter”	Tyler Barry	F. North Elementary	5
“Fresh Strawberry Banana Omelet”	Trent Walker	F. South Elementary	6
“Frosty Choco-Banana Snacks”	Morgan Leonhardt	F. South Elementary	7
“Frozen Fruit Salad”	Leslee Campbell	F. North Elementary	8
“Ham & Cheese Wraps”	Jake Guerrero	F. North Elementary	8
“Ladybug in the Garden”	Dakota Hastings	F. South Elementary	9
“Pink Slop”	Mark Campbell	F. North Elementary	10
“Pistachio Cake”	Alexa Roberts	F. North Elementary	10
“Peanut Butter Banana Apple Bites”	Tiffany Ryan	F. South Elementary	11
“Peanut Butter and Banana Flying Saucers”	Jesse Ray Rodriguez	F. North Elementary	11
“Rice Krispies Treats”	Alexandria Vipond	F. North Elementary	12
“Strawberry Kiwi Cheesecakes”	Bethany Bayer	F. South Elementary	12
“Salad Con Carne”	Zachery Romero	F. North Elementary	13
“Tuna Wrap”	Brianna Garza	F. South Elementary	14
“Yogurt Banana Split”	Anthony Jones	F. North Elementary	14

“Ants on a Log”

Avery Heimer

Floresville North Elementary

Lower half of 3 stalks of celery

3 TBSP of peanut butter

12 raisins

Serves 2

1. Take 3 stalks of celery and cut them in half.
2. Use the lower half.
3. Spread 1 TBSP of peanut butter on each celery (This will be your log).
4. Put four raisins on each “log”. (This will be your ants)

“Celery Supreme”

Tia Zieger

Floresville North Elementary

1 stalk celery

1 8 oz pkg low fat cream cheese

5 TBSP Thousand Island Dressing

½ TSP garlic powder

1. Cut celery into fourths.
2. Let cream cheese soften.
3. Mix together cream, Thousand Island dressing, and garlic powder.
4. Last stuff celery.
5. Last but not least keep refrigerated until ready to serve.

“Cheese-Louise Meatballs”

Michael Pietka

Floresville South Elementary

½ lb ground turkey

¼ TSP salt

Dash of pepper

¼ lb Swiss cheese

¼ cup high-iron cereal (Total, Kix, Corn
Bran, Product 19)

1 egg

1. Place cereal in bag and seal.
2. Using rolling pin, roll over bag to crush cereal.
3. Lay waxed paper on counter and grate ½ cup cheese
4. Combine all ingredients in a bowl and mix lightly with wooden spoon.
5. Using hands, form mixture into 4-6 balls.
6. Place in baking dish.
7. Bake in 400 degrees until brown.

“Chocolate Fondue (with Avocado and Carrot)”

Erica Campos

Floresville North Elementary

1TBSP trans-fat-free soft tub margarine spread

½ cup avocado puree

¼ cup carrot puree

1 cup confectioner sugar

½ cup unsweetened cocoa powder

1TSP pure vanilla extract

Sliced fruits, whole berries or cherries for dipping

1. Melt margarine over low heat in a medium sauce pan.
2. Add the avocado and carrot purees, sugar, cocoa powder, and vanilla.
3. Wisk well until smooth.
4. Serve warm with fruit.

“Chocolate-Dipped Frozen Bananas”

Macy Strozier

Floresville South Elementary

8 medium bananas, peeled

8 wooden popsicle sticks

32 ozs semisweet chocolate, chopped or chips

4 TBSP unsalted butter

Dipping decorations: granola, chopped nuts, sprinkles, jimmies, crushed cookies, and toasted coconut

1. Line a sheet pan with wax paper.
2. Cut 1 inch off the end of each banana.
3. Insert a popsicle stick into the cut end of each banana, pushing the stick halfway in, leaving the other end exposed for use as a handle.
4. Place the bananas on the sheet pan and freeze 1 hour.
5. Melt the chocolate and butter in a bowl over a saucepan of simmering water, stirring occasionally.
6. Arrange dipping decorations on several plates.
7. Working with 1 banana at a time, dip it in the chocolate and turn to completely coat (spoon some on if needed). Roll the dipped banana in the desired decorations, transfer to the sheet pan, and return to the freezer.
8. Once frozen, store the bananas in an airtight container.

“Crazy Craisin Granola”

Nathan Marek

Floresville North Elementary

3 ½ cups oats

2 cups mini wheats

¼ cup sliced almonds

¼ cup walnut pieces

¼ cup sunflower seeds

¼ cup brown sugar

1/2 TSP cinnamon

1 TSP vanilla extract

¼ cup vegetable oil

12 dried apple rings

½ cup dried cranberries

½ cup golden raisins

1. Pre heat oven to 325 degrees.
2. Chop apple rings.
3. Mix all ingredients except for dried fruit in a bowl.
4. Spread out the mixture on a non-stick baking sheet and bake 20 minutes.
5. Remove from oven and transfer the granola back to the mixing bowl.
6. Stir in dried fruits and let the granola cool before you eat or store it.
7. You can eat it plain or have it with yogurt.

“Eyeball Platter”

Tyler Barry

Floresville North Elementary

24 Town House Original Crackers

12 marshmallows

24 mini chocolate chips

1 jar of peanut butter silk/ peanut butter

1 box of Kellogg’s Fruit Loops Cereal

1. Spread 1 TSP of peanut butter on cracker.
2. Cut a marshmallow in half and place in middle of cracker, sticky side up.
3. Place any color Fruit Loop cereal in center of marshmallow.
4. Place mini chocolate chip, point side down, into center of Fruit Loops.

“Fresh Strawberry Banana Omelet”

Trent Walker

Floresville South Elementary

1 cup fresh strawberries hulled and sliced

1 banana sliced

1 ½ TBSP sugar

¼ TSP grated lemon peel

1 TBSP fresh lemon juice

1 cup egg substitute or 4 eggs beat

¼ TSP salt

2 TBSP margarine divided

1. Combine strawberries, banana, sugar, lemon peel, and lemon juice in a medium bowl. Mix lightly. Cover and let stand for 15 minutes.
2. Mix eggs and salt with a fork in a small bowl.
3. Heat 1 TBLS margarine in an 8 inch omelet pan or skillet over medium-high heat until hot enough to sizzle a drop of water.
4. Pour in ½ the egg mixture (about ½ cup). Mixture should set at the edges at once.
5. With the back of a pancake turner, carefully push cooked portions of edges toward the center so that uncooked portions flow underneath.
6. Slide pan rapidly back and forth over the heat to keep the mixture in motion.
7. While top is still moist and creamy looking, spoon ½ cup fruit mixture over ½ of the omelet. With pancake turner fold in half.
8. Place on heated platter. Keep warm.
9. Repeat with remaining margarine, egg, fruit mixture. Top the omelets with remaining fruit.

“Frosty Choco-Banana Snacks”

Morgan Leonhardt

Floresville South Elementary

2 medium bananas

1 TSP candy sprinkles

1/3 cup chocolate chips

1/3 cup milk chocolate ready-to-spread
frosting

1. Put 1 piece of waxed paper on the plate.
2. Peel the bananas. Use the table knife to cut each banana into 5 chunks on the cutting board.
3. Put the banana chunks (cut side down) on the waxed paper lined plate.
4. Stick a toothpick into each banana chunk.
5. Put the plate in the freezer for about 20 minutes or until the banana chunks are hard.
6. While the banana chunks are freezing, measure out the candy sprinkles. Put them in a custard cup. Set them aside for later.
7. Measure out the chocolate chips. Toss them into a bowl. Microwave the chips on high 60 to 90 seconds, until they are melted. Stir the chocolate chips with a spoon until they are smooth.
8. Measure out the frosting. Use a rubber spatula to scrape all of it out of the measuring cup and into the bowl with the melted chips. Mix it all up with the spoon. Microwave the mixture on high 15 to 20 seconds, until the mixture looks like a dip.
9. Remove the banana chunks from the freezer.
10. Dip each banana chunk into the melted chocolate mixture. Spoon some chocolate onto the sides of each chunk.
11. Sprinkle the banana chunks with the candy sprinkles from the cup you set aside earlier. When you are finished putting the sprinkles on the banana chunks, put them back on the waxed paper lined plate.
12. Put the dipped banana chunks in the freezer for 1 hour or until the chocolate and bananas are hard.
13. Eat the banana chunks right out of the freezer.

“Frozen Fruit Salad”

Leslee Campbell

Floresville North Elementary

1 can cherry pie filling	1 cup coconut flakes
1 can sweetened condensed milk	2 TBSP lemon juice
1 can crushed pineapple (#2)	1 cup chopped pecans
2 cups mini marshmallows	

1. Mix all ingredients well.
2. Put in 9x13x2 pan.
3. Cover with plastic wrap and freeze for 2 hours.
4. Enjoy.

“Ham & Cheese Wraps”

Jake Guerrero

Floresville North Elementary

1 pkg. crescent rolls (save box top)
2 slices deli old fashioned ham cut in 4 pieces
4 slices mild cheddar, Swiss, or Colby cheese cut in half

1. Unroll crescent rolls and take apart at perforations. (8)
2. Layer a piece of ham and cheese on crescent and roll together. (Start with widest part of crescent)
3. Place on cookie sheet and bake at 350 degrees for 12 minutes.

“Ladybug in the Garden”

Dakota Hastings

Floresville South Elementary

1 Apple
Peanut Butter
Raisins
Pretzels
Cheese slices

Raspberries
Strawberries
Spinach leaves
Granola trail mix
Vinaigrette dressing

1. Get a whole apple and cut in half.
2. Then remove the seeds with a knife. Here is a tip: Be Careful!
3. Turn it on the flat side and make little slices for the antennas.
4. Then get however many raisins you want, put peanut butter on them, and stick them on the apple.
5. Then put the antennas in the slices.
6. Now put on the eyes, just like the dots.
7. Put the spinach leaves on the plate and set the lady bugs on top.
8. Cut out cheese slices to look like flowers. Put the raspberries in the middle of the flowers.
9. Put peanut butter dipped pretzels all around the plate.
10. Sprinkle the granola trail mix around on the plate.
11. Spinach leaves can be eaten with Vinaigrette if you like.

“Pink Slop”

Mark Campbell

Floresville North Elementary

1 container cottage cheese	1 box Jell-O (any flavor, but I used red)
1 small can crushed pineapple, drained well	Maraschino cherries
1 small container cool whip	

1. Mix cottage cheese, pineapple, cool whip, and Jell-O.
2. Let chill for at least 1 hour.
3. Serve with a cherry on top.

“Pistachio Cake”

Alexa Roberts

Floresville North Elementary

1 box white cake mix	½ cup softened butter (1 stick)
3 large eggs	2 cups milk
2/3 cup water	1 box 3-4 oz box instant chocolate pudding
8 oz cool whip topping	1 box 3-4 oz box instant pistachio pudding

1. Preheat oven to 350 degrees. Grease and flour a 9x13 pan.
2. Combine cake mix, eggs, water, and butter. Bake for about 28-33 minutes and cool completely.
3. Mix the chocolate pudding with 2 cups milk and whisk 2-3 minutes. Refrigerate.
4. Mix the pistachio pudding with 2 cups milk and whisk 2-3 minutes. Refrigerate.
5. Add pistachio pudding and spread over cooled cake.
6. Add chocolate pudding and spread over pistachio layer.
7. Last, add cool whip and spread evenly over chocolate pudding.
8. Ready to serve or keep refrigerated.
9. Yummy!

“Peanut Butter Banana Apple Bites”

Tiffany Ryan

Floresville South Elementary

2 thin slices apple
2 TSP peanut butter
¼ banana, sliced

1/8 TSP sugar
1/8 TSP cinnamon
14 blueberries

1. Place apple slices on flat surface and spread with peanut butter.
2. Top with bananas.
3. Sprinkle sugar.
4. Add blueberries.

“Peanut Butter and Banana Flying Saucers”

Jesse Ray Rodriguez

Floresville North Elementary

Bananas

Peanut Butter

Bread

1. Spread peanut butter on bread.
2. Put sliced bananas on top and cover with another piece of bread.
3. Use the cut in seal to press the bread together.
4. Shape into flying saucers.

“Rice Krispies Treats”

Alexandria Vipond
Floresville North Elementary

3 TBSP butter or margarine
1 pkg. Jet-Puffed miniature marshmallows
6 cups Rice Krispies cereal

1. Melt butter in large saucepan on low heat.
2. Add marshmallows and cook until they are completely melted and mixture is well blended. Stir constantly.
3. Remove from heat.
4. Add cereal and mix well.
5. Press onto 3x9 pan sprayed with cooking spray.
6. Cool completely.

“Strawberry Kiwi Cheesecakes”

Bethany Bayer
Floresville South Elementary

6 oz. cream cheese, softened
6 TBSP strawberry jam
20 graham cracker sheets
5 kiwis

1. Mix the cream cheese with jam.
2. Spread a little of the mixture on top of the graham cracker sheet.
3. Add a slice of kiwi on top.
4. Eat right away or chill for 30 minutes. Enjoy!

“Salad Con Carne”

Zachery Romero

Floresville North Elementary

1 lb lean ground beef	Dash of season salt
½ bell pepper, sliced	assorted salad mix
¼ cup onion, red or green	1 tomato, diced
1 avocado	¼ cup Mozzarella cheese
1 TSP sour cream (optional)	½ cup spinach
1 can diced tomato (Mexican style)	1 cup rice chips
Dash of minced garlic	

1. Dice bell pepper and onion.
2. Cook ground beef in saucepan. Drain excess grease.
3. Add spices, diced tomatoes, bell pepper, onion, and continue to brown.
4. Prepare salad, tomato, and spinach.
5. Cut or slice avocado.
6. Put finished ground beef mixture on top of salad.
7. Garnish with avocado, Mozzarella cheese, sour cream, and rice chips.

“Tuna Wrap”

Brianna Garza

Floresville South Elementary

1 Romaine lettuce leaf
1 3 oz pkg tuna salad
1 slice boiled egg

1 TBSP purple sliced onions
Pinch of pepper
1 TBSP Marie’s Yogurt Feta Cheese
Dressing

1. Spread tuna salad over lettuce.
2. Top with sliced egg and purple onion.
3. Sprinkle with pepper.
4. Pour dressing on top.
5. Roll lettuce into wrap.

“Yogurt Banana Split”

Anthony Jones

Floresville North Elementary

1 banana
½ cup of your favorite crunchy cereal,
divided

½ cup fruit flavored yogurt
¼ cup blueberries or strawberries, sliced
¼ cup pineapple chunks, drained

1. Peel banana and cut down middle lengthwise with a butter knife.
2. Place banana in a cereal bowl or a banana split dish.
3. Sprinkle half of the cereal over the banana.
4. Spoon yogurt over banana and cereal.
5. Add the rest of the cereal and fruit on top.
6. Add cherries if you like.