



1234



Cover recipe inside: The Queen's Cakes - White Chocolate Raspberry Mini Bundts

**gvec**  
Your kind of power.®

INTERNET | ELECTRIC | HOME



## Ribbon-Worthy Recipes

The Guadalupe Valley, even in its most metropolitan areas, is still very much rooted in rural culture. Many take pride in that agricultural heritage, including GVEC. We were founded by a group of farmers over 80 years ago, and though we've grown in size and products and services, we've maintained our dedication to serving our members and exceeding their expectations because we always look back to our rural heritage.

FFA and 4-H clubs are often thought of as the group of farm kids in the community who raise animals and have primary interest in ranching and farming. While this may be true in some cases, we recognize that these wonderful youth organizations are much more far-reaching than that. These clubs help their young members develop skills and instill values and work ethics that will be assets to them in whatever avenues they take growing into adulthood.

This year's GVEC recipe calendar is a tribute to these organizations that are doing so much to shape our leaders of tomorrow. We recognize the character-building qualities being learned when these local 4-H members pledge "My Head to clearer thinking, My Heart to greater loyalty, My Hands to larger service and My Health to better living for my club, my community, my country, and my world." We recognize the sincerity FFA members consider in their motto: "Learning to Do, Doing to Learn, Earning to Live, Living to Serve." We recognize the organizations' leaders and the parents who guide these young people through the experiences and learning opportunities their local FFA and 4-H chapters provide.

In the pages of this year's calendar, you'll find recipes that some FFA and 4-H members local to the GVEC territory have shared with us. Some are prize-winning recipes that have garnered recognition at stock shows and food contests; some are family recipes, passed down from one generation to the next. We couldn't be prouder to feature them in our 2020 GVEC recipe calendar.

We had quite a few submissions for our calendar this year. While sifting through and choosing the recipes to include was tough, this really was a testimony to how good all the entries were and to the enthusiasm and willingness our local FFA and 4-H members have for contributing to something bigger than themselves. One thing is for sure—no matter what place they were awarded in their local shows and contests, they are all ribbon-worthy recipes in our book.





Catherine Wenske, Early Bird 4-H



Cooper Oliver, Goliad 4-H



Kailey Rumfield, La Vernia FFA



Emily Buske, Cuero FFA



Grace Schubert, Lakewood 4-H



Gunnar Frank, Outsider's 4-H



Morgan Yoakley, Lonestar 4-H



Kara Kupka, Halfmoon 4-H



Nina Brittain, Marion FFA



Hanah Osborne, Kingsbury 4-H



Kyle Krum, Gonzales FFA



Lani Pilat, Hope 4-H



Kaitlyn Roeder, Yorktown 4-H

Shaping our leaders of tomorrow





## Best Baked Beans

Emily Buske, Cuero FFA

½ lb. bacon strips  
1 medium sweet onion, finely chopped  
1 lb. ground beef  
½ cup packed brown sugar  
½ cup ketchup  
½ cup barbecue sauce  
2 Tbsp. yellow mustard  
2 Tbsp. molasses  
½ tsp. chili powder  
3 (13.7 oz.) cans beans with tomato sauce

Preheat oven to 350 degrees. In a large skillet, cook bacon until crispy. Crumble bacon and put to the side. Sauté onion in bacon grease; drain off grease. Add ground beef to onion in the skillet, and cook until meat is no longer pink. Drain grease. Stir in all other ingredients and crumbled bacon. Pour into a greased 9x13-inch pan. Cover and bake for 45 minutes. Uncover and bake an additional 10 minutes.







# JANUARY

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
			NEW YEAR'S DAY			
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
	MARTIN LUTHER KING DAY					
19	20	21	22	23	24	25
26	27	28	29	30	31	



## Triple Layer Strawberry Cake

Lani Pilat, Hope 4-H

### CAKE

1 box French vanilla cake mix  
1 (3 oz.) box strawberry Jell-O®  
½ cup cake flour  
1 tsp. baking powder  
4 large eggs  
1 cup vegetable oil  
½ cup milk  
1 cup frozen strawberries  
1 cup coconut  
1 cup pecans, coarsely chopped

### CREAMY STRAWBERRY ICING

1 cup butter  
5 Tbsp. cake flour  
1 cup milk  
1 (3 oz.) box strawberry Jell-O  
½ cup packed brown sugar  
4 cups powdered sugar  
1 tsp. vanilla

Preheat oven to 350 degrees. Cover the bottoms of three 9-inch round cake pans with parchment paper or cooking spray.

For the cake, add all ingredients to a large mixing bowl, and beat at medium-high speed with electric mixer at least two minutes, until smooth. Pour batter evenly into prepared pans. Bake 20-30 minutes, until toothpick inserted in center comes out clean. Cool completely before icing.

To make the icing, melt butter in a two-quart sauce pan. Blend in cake flour. Slowly stir in milk; bring to a boil, stirring constantly. Add Jell-O and brown sugar; boil one minute, still stirring constantly. Remove from heat; stir in powdered sugar and vanilla, until smooth. Pour into 13x9-inch Pyrex® dish and place in the freezer until completely cooled, about 30 minutes.

To ice cake, place first layer on cake plate. Scoop enough icing to spread across top of the cake, almost to the edge. Place second layer on top, and repeat. Place third layer on top, and spread remaining icing, completely covering the top and sides of the cake.







# FEBRUARY

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
						1
2	3	4	5	6	7	8
9	10	11	12	13	VALENTINE'S DAY	15
16	PRESIDENT'S DAY	18	19	20	21	22
23	24	25	26	27	28	29





## **Creamy Parmesan Garlic Mushroom Chicken**

Kara Kupka, Halfmoon 4-H

4 boneless skinless chicken breasts, thinly sliced  
Salt and pepper to taste  
2 Tbsp. olive oil  
8 oz. fresh mushrooms, sliced

### **CREAMY PARMESAN GARLIC SAUCE**

¼ cup butter  
2 cloves garlic, minced  
1 Tbsp. flour  
½ cup chicken broth  
1 cup heavy cream or half and half  
½ cup grated parmesan cheese  
½ tsp. garlic powder  
½ tsp. salt  
¼ tsp. pepper  
1 cup fresh spinach, chopped

Season both sides of chicken breasts with salt and pepper. In a large skillet, add olive oil and cook chicken on medium-high heat for 3-5 minutes on each side, or until brown on each side and no longer pink in center. Remove chicken and set aside. Add the sliced mushrooms to the skillet, and cook for a few minutes, until tender. Remove and set aside.

For the sauce, melt butter in the skillet. Add garlic, and cook until tender. Whisk in the flour until it thickens. Whisk in chicken broth, heavy cream, parmesan cheese, garlic powder, salt and pepper. Add the spinach, and let simmer until it starts to thicken and spinach wilts. Add the chicken and mushrooms back to the sauce in the skillet. Serve over pasta, if desired.







# MARCH

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1	2	3	4	5	6	7
DAYLIGHT SAVING TIME BEGINS	8	9	10	11	12	13
14	15	16	ST. PATRICK'S DAY	18	19	20
21	22	23	24	25	26	27
28	29	30	31			





## Super Snicker Cookies

Kailey Rumfield, La Vernia FFA

$\frac{2}{3}$  cup shortening  
 $1\frac{1}{4}$  cups packed brown sugar  
1 egg  
1 tsp. vanilla extract  
 $1\frac{1}{2}$  cups all-purpose flour  
1 tsp. baking powder  
1 tsp. baking soda  
 $\frac{1}{2}$  tsp. ground cinnamon  
 $\frac{1}{4}$  tsp. salt  
2 Snickers® candy bars, chopped  
 $\frac{1}{2}$  cup quick-cooking oats

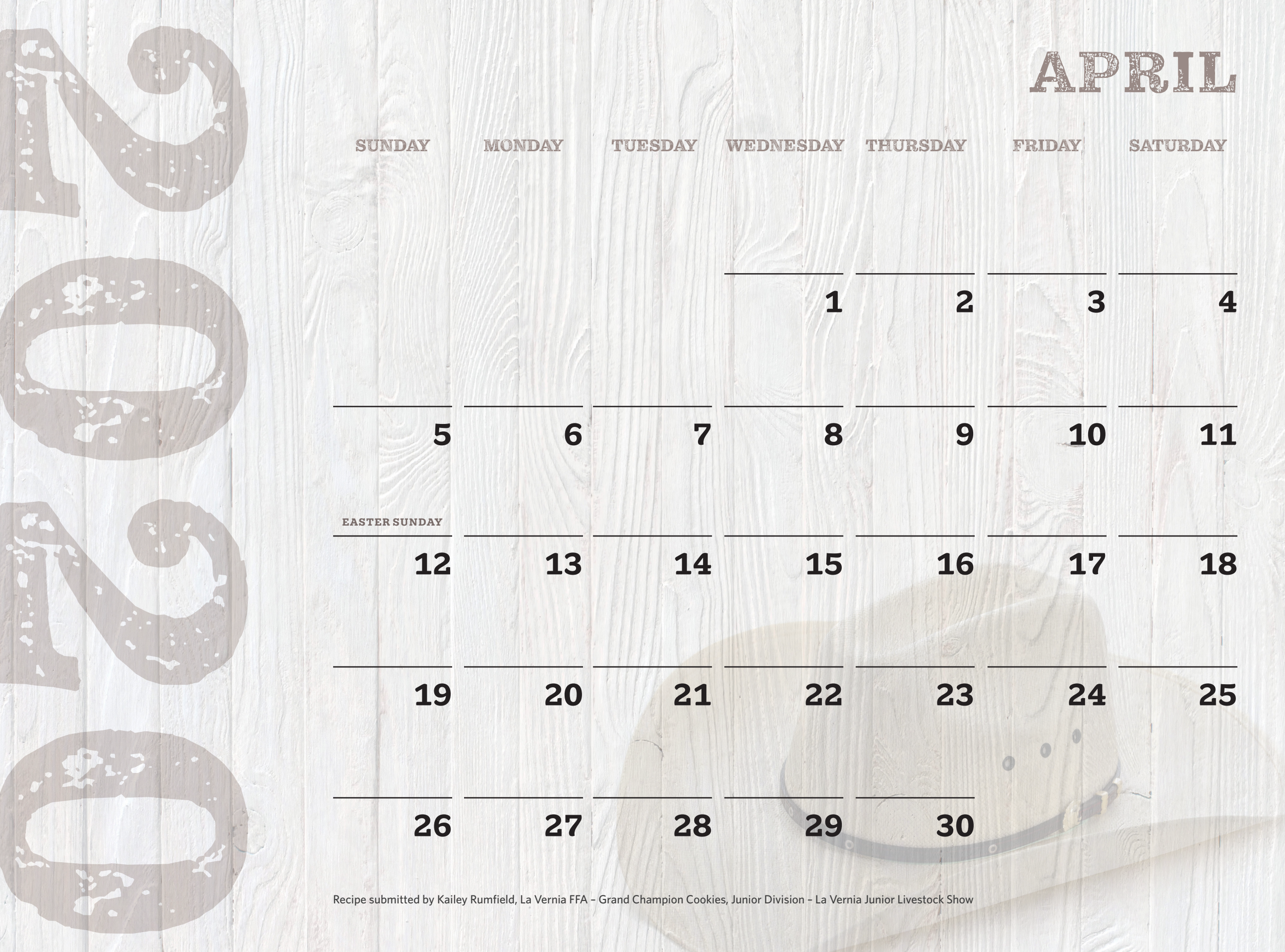
Preheat oven to 350 degrees.

In a large bowl, cream shortening and brown sugar until light and fluffy. Beat in egg and vanilla. In a separate bowl, combine the flour, baking powder, baking soda, cinnamon and salt. Gradually mix into creamed mixture. Stir in candy bars and oats.

Drop dough by round tablespoons onto greased or parchment-lined baking sheets, 2 inches apart. Bake 10-12 minutes, until lightly browned. Remove to wire racks to cool.







# APRIL

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
			1	2	3	4
5	6	7	8	9	10	11
EASTER SUNDAY						
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30		





## Summertime Pico

Morgan Yoakley, Lonestar 4-H

4 tomatoes, diced  
1 onion, diced  
1 bunch cilantro, chopped  
1 jalapeño, diced  
1 cucumber, diced  
1 avocado, diced  
4 limes  
1 Tbsp. garlic powder  
1 tsp. salt  
1 tsp. pepper  
1 small can of pineapple tidbits, drained

Combine all diced and chopped ingredients together in a bowl. Cut limes into quarters, and squeeze fresh lime juice into the bowl. Stir in garlic powder, salt and pepper. Add pineapple tidbits, mix well and enjoy!







# MAY

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
					1	2
3	4	5	6	7	8	9
MOTHER'S DAY						ARMED FORCES DAY
10	11	12	13	14	15	16
17	18	19	20	21	22	23
	MEMORIAL DAY					
24/31	25	26	27	28	29	30

Recipe submitted by Morgan Yoakley, Lonestar 4-H





## Texas T-Bone Steak Extraordinaire

Catherine Wenske, Early Bird 4-H

1 medium-size T-bone steak

### MARINADE

$\frac{1}{4}$  cup olive oil

$\frac{1}{4}$  cup balsamic vinegar

$\frac{1}{4}$  cup Worcestershire sauce

$\frac{1}{4}$  cup soy sauce

2 tsp. mustard

2 tsp. minced garlic

Salt and pepper to taste

Select a lean steak that has little marbling; trim the fat from around it.

Add all of the marinade ingredients into a bowl and mix well. Place steak into a gallon size plastic bag; pour marinade into the bag and seal. Marinate in the refrigerator overnight (ideal), or for at least two hours.

Heat an electric grill to medium-high. To grill to medium-rare, place the steak in the middle of the grill, and cook for five minutes. Turn and cook the other side for another five minutes. For medium or well-done steak, grill two-and-a-half to three-and-a-half minutes longer on each side. Garnish with cilantro or parsley, if desired.





# JUNE

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
	1	2	3	4	5	6
7	8	9	10	11	12	13
FLAG DAY						
14	15	16	17	18	19	20
FATHER'S DAY					GVEC ANNUAL MEETING	
21	22	23	24	25	26	27
28	29	30				





## Apple Pie

Nina Brittain, Marion FFA

### DOUBLE PIE CRUST

2½ cups all-purpose flour  
1 tsp. salt  
Dash sugar  
½ cup cold butter  
½ cup vegetable shortening  
1 egg, lightly beaten  
¼ cup cold water  
1 tsp. vinegar

### PIE FILLING

½ cup sugar  
¼ cup brown sugar  
¼ cup flour  
½ tsp. nutmeg  
½ tsp. ground cinnamon  
5 to 6 green apples, peeled and thinly sliced  
4 pats butter

### CRUST TOPPING

Additional melted butter  
Coarse sugar

Preheat oven to 400 degrees.

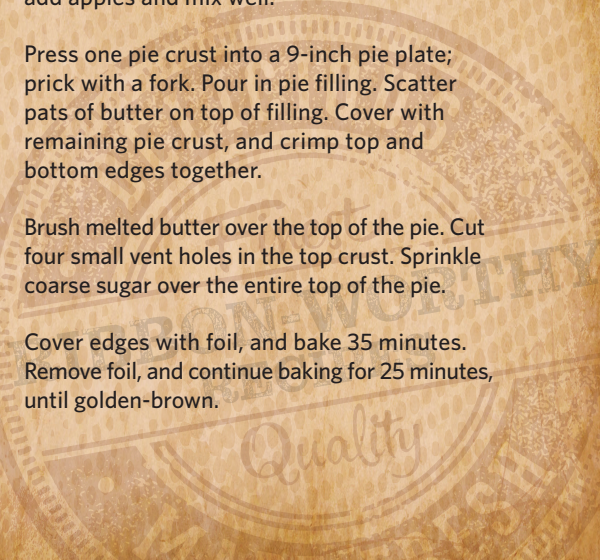
To make crust, whisk flour, salt and sugar together in a medium bowl. With pastry cutter, cut butter and shortening into the flour mixture until it resembles coarse meal with pea-sized pieces of butter. Mix egg, water and vinegar together, and add to dry ingredients—mix just until dough comes together. Divide dough in half; form two disks. Wrap in plastic wrap, and refrigerate at least 30 minutes. Once chilled, roll out each into 12-inch circles.

For the filling, mix dry ingredients together; add apples and mix well.

Press one pie crust into a 9-inch pie plate; prick with a fork. Pour in pie filling. Scatter pats of butter on top of filling. Cover with remaining pie crust, and crimp top and bottom edges together.

Brush melted butter over the top of the pie. Cut four small vent holes in the top crust. Sprinkle coarse sugar over the entire top of the pie.

Cover edges with foil, and bake 35 minutes. Remove foil, and continue baking for 25 minutes, until golden-brown.







# JULY

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
						INDEPENDENCE DAY
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	



## Ranch Cheesy Chex™ Mix

Kaitlyn Roeder, Yorktown 4-H

1 cup unsalted butter, melted  
2 (1 oz.) packets ranch dressing mix  
4 Tbsp. light brown sugar  
3 Tbsp. Worcestershire sauce  
½ tsp. cayenne pepper (optional)  
5 cups Corn Chex™  
3 cups mini pretzels  
3 cups oyster crackers  
3 cups cheese crackers  
2 cups Goldfish® crackers

Preheat oven to 225 degrees. Line two 13x18-inch sheet pans with parchment paper; set aside.

In a medium bowl, whisk together butter, ranch dressing mix, brown sugar, Worcestershire sauce and cayenne pepper. Set aside.

In an extra-large bowl, combine Corn Chex, mini pretzels, oyster crackers, cheese crackers and Goldfish. Pour butter mixture on top of snack mixture, and toss to coat well.

Spread in an even layer on prepared cookie sheets and bake for one hour, stirring every 20 minutes. Let cool and serve. Store in an airtight container for up to a week.







# AUGUST

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23/30	24/31	25	26	27	28	29

Recipe submitted by Kaitlyn Roeder, Yorktown 4-H - Grand Champion Sack Mix - 2019 Cuero Livestock Show





## Pizza Rolls

Gunnar Frank, Outsider's 4-H

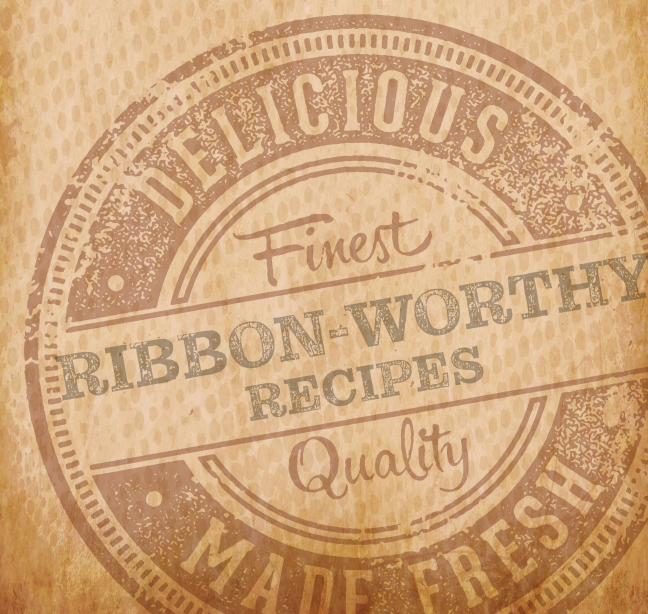
1 can refrigerated crescent rolls  
40 slices turkey pepperoni  
4 mozzarella string cheese sticks, cut in half  
Garlic powder (optional)  
Pizza sauce or ranch dressing

Preheat oven to 375 degrees.

Unroll crescent rolls, and separate into eight triangles. Place 5 slices of pepperoni on each crescent roll. Top pepperoni with string cheese half, and roll up. Sprinkle rolls with garlic powder, if desired.

Place the rolls on a baking sheet, and bake for 12-15 minutes, until golden-brown.

Serve with pizza sauce or ranch dressing.







# SEPTEMBER

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
		1	2	3	4	5
6	LABOR DAY 7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30			



## Double Chocolate Coca-Cola® Cake

Cooper Oliver, Goliad 4-H

### CAKE

1 cup Coca-Cola (not diet)  
½ cup vegetable or canola oil  
1 stick butter  
3 Tbsp. unsweetened cocoa powder  
2 cups sugar  
2 cups all-purpose flour  
½ tsp. salt  
2 eggs  
½ cup buttermilk  
1 tsp. baking soda  
1 tsp. vanilla

### FROSTING

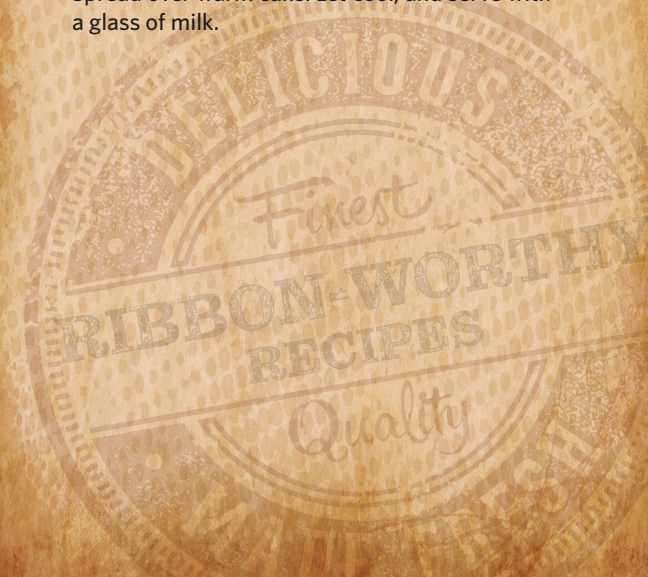
1 stick butter  
2½ Tbsp. unsweetened cocoa powder  
6 Tbsp. cream or milk  
1 tsp. vanilla  
3¾ cups powdered sugar

Preheat oven to 350 degrees. Grease and flour a 13x9-inch baking pan.

Mix Coca-Cola, oil, butter and cocoa in a saucepan over medium heat, and bring to a boil.

In a large bowl, combine sugar, flour and salt. Pour the cola mixture into the flour mixture and beat well. Add eggs, buttermilk, baking soda and vanilla; beat well. Bake for 20-25 minutes. Frost while still warm.

To make frosting, combine butter, cocoa and milk in a saucepan, and heat until butter is melted. Beat in vanilla and powdered sugar until smooth. Spread over warm cake. Let cool, and serve with a glass of milk.







# OCTOBER

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
				1	2	3
4	5	6	7	8	9	10
11	COLUMBUS DAY	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	HALLOWEEN 31





## Ginger Pecan Pie

Hanah Osborne, Kingsbury 4-H

### CRUST

2 cups all-purpose flour  
1 Tbsp. granulated sugar  
1 tsp. salt  
1 stick plus 4 Tbsp. cold butter, diced into  
½-inch pieces  
¼ cup plus 1 Tbsp. ice water

### FILLING

1 cup dark brown sugar, packed  
¼ cup dark amber maple syrup  
¼ cup corn syrup  
3 large eggs, room temperature  
4 Tbsp. salted butter, melted  
2 tsp. grated fresh ginger  
1 tsp. ground dried ginger  
½ tsp. organic vanilla extract  
¼ tsp. salt  
2 cups chopped pecans, lightly toasted  
¼ cup candied ginger, finely chopped

Preheat oven to 375 degrees.

For the crust, pulse flour, sugar and salt together in a food processor. Add cold butter, and pulse until the mixture resembles the size of small peas. Add ice water, and pulse until the pastry is evenly saturated. Turn out onto a floured surface, and knead dough 2-3 times, until it comes together. Shape the pastry into a disk; wrap in plastic wrap and refrigerate one hour.

Once chilled, roll out the dough into a 13-inch circle. Press into a 9- or 10-inch pie plate. Trim any overhanging dough from around the pie plate; use for pie braid and cutouts to decorate top of pie, if desired. Place pie weights on top of the crust, and bake for 15-20 minutes. Remove pie weights from the crust and bake 5-8 minutes more, until golden. Remove from oven.

Adjust oven temperature to 350 degrees.

To make the filling, whisk together brown sugar, syrups, eggs, butter, fresh and ground gingers, vanilla and salt. Stir in pecans and candied ginger. Pour the filling into the pie crust. Bake 45-50 minutes, until center appears to be set. Cool, serve and enjoy!

RIBBON-WORTHY  
RECIPES  
Quality





# NOVEMBER

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
DAYLIGHT SAVING TIME ENDS						
1	2	3	4	5	6	7
8	9	10	VETERANS' DAY	12	13	14
15	16	17	18	19	20	21
22	23	24	25	THANKSGIVING DAY	27	28
29	30					





## Dark German Chocolate Sandwich Cookies

Kyle Krum, Gonzales FFA

### COOKIE

2 cups all-purpose flour  
5 Tbsp. Hershey's Special Dark® unsweetened cocoa powder  
1¼ tsp. baking powder  
1 tsp. baking soda  
½ cup butter (1 stick), softened  
1 cup sugar  
2 egg yolks  
½ Tbsp. vanilla  
1 cup milk

### FILLING

1 cup sugar  
¼ tsp. salt  
¾ cup evaporated milk  
2 egg yolks  
¾ tsp. vanilla  
¾ cup butter (1½ sticks), cut into pieces  
2 cups sweetened flake coconut, toasted  
2 cups toasted pecans, finely chopped

### GANACHE

1 cup bittersweet chocolate morsels  
½ cup heavy whipping cream

### GARNISH

¾ cup bittersweet chocolate morsels  
Additional toasted coconut and chopped toasted pecans

Preheat oven to 375 degrees. Line cookie sheet with parchment paper.

For the cookies, combine the first four ingredients in a bowl. Combine butter, sugar, egg yolks and vanilla in a larger bowl; beat with mixer on medium-high until well blended. On low speed, add flour mixture in three additions, alternating with milk; mix well. Using a small cookie scoop, scoop batter onto a cookie sheet, 2 inches apart. Bake 7-9 minutes until cookies spring back when lightly pressed. Move to rack to cool.

For the filling, combine sugar and salt in a 2-quart saucepan. Gradually whisk in evaporated milk, egg yolks and vanilla. Add butter; cook over medium heat, stirring constantly, 8-10 minutes or until 160°F. Pour into a bowl. Stir in coconut and pecans. Refrigerate at least one hour.

To make the ganache, mix chocolate chips and whipping cream in a microwaveable glass bowl. Microwave on high for 30-45 seconds until mostly melted, stirring after 30 seconds. Cool 15 minutes or until spreadable.

To assemble, scoop filling onto the bottom-side of a cookie, pressing down lightly so it spreads almost to the edge. Spoon 1 tsp. of ganache onto the bottom-side of another cookie; sandwich together. Repeat until all cookies are assembled.

To garnish, melt ¾ cup chocolate chips as directed for ganache. Drizzle chocolate over sandwich cookies using a spoon or pastry bag; sprinkle with additional toasted coconut and pecans.

Yield: Approximately 32 sandwich cookies.





# DECEMBER

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	CHRISTMASEVE	CHRISTMAS DAY	26
27	28	29	30	NEW YEAR'S EVE	31	





## The Queen's Cakes — White Chocolate Raspberry Mini Bundts

Grace Schubert, Lakewood 4-H  
High Point Homemaker winner,  
Goliad County Fair

### CAKE

2 cups white cake mix  
1 small box instant white chocolate pudding mix  
½ cup sour cream  
2 large eggs  
¼ cup water  
¼ cup oil  
¾ cup white chocolate chips  
½ cup raspberry pastry filling

### LEMON BUTTERCREAM GLAZE

¾ cup butter, softened  
1 tsp. lemon zest  
3 tsp. fresh lemon juice  
1½ cups powdered sugar, sifted

Preheat your oven to 350 degrees. Grease and flour a mini Bundt pan.

Mix first six ingredients with an electric beater until well blended. Fold in white chocolate chips.

Fill each well of the prepared pan halfway with batter. Using half the filling, spoon equal amounts into each Bundt, and use a knife to gently swirl into the batter. Spoon remaining batter evenly into each well, followed by equal amounts of remaining filling, and swirl.

Bake for 25-28 minutes. Use the knife test to determine when it's done. Remove the pan from the oven, and let it cool for 20 minutes. Cut the tops off of the mini Bundts, and turn them out onto a cake rack to cool completely (1 to 2 hours) before glazing.

For the glaze, beat the first three ingredients with an electric mixer at medium speed, until creamy. Gradually add powdered sugar, beating until you reach spreading consistency. Heat the glaze in a microwave-safe bowl for 30 seconds in the microwave; stir until smooth. Spoon over each cake to glaze.

RIBBON-WORTHY  
RECIPES  
Quality



**Best Baked Beans**



**Triple Layer Strawberry Cake**



**Creamy Parmesan  
Garlic Mushroom Chicken**



**Super Snicker Cookies**





## Best Baked Beans

½ lb. bacon strips  
1 medium sweet onion, finely chopped  
1 lb. ground beef  
½ cup packed brown sugar  
½ cup ketchup  
½ cup barbecue sauce  
2 Tbsp. yellow mustard  
2 Tbsp. molasses  
½ tsp. chili powder  
3 (13.7 oz.) cans beans with tomato sauce

Preheat oven to 350 degrees. In a large skillet, cook bacon until crispy. Crumble bacon and put to the side. Sauté onion in bacon grease; drain off grease. Add ground beef to onion in the skillet, and cook until meat is no longer pink. Drain grease. Stir in all other ingredients and crumbled bacon. Pour into a greased 9x13-inch pan. Cover and bake for 45 minutes. Uncover and bake an additional 10 minutes.

## Creamy Parmesan Garlic Mushroom Chicken

4 boneless skinless chicken breasts, thinly sliced  
Salt and pepper to taste  
2 Tbsp. olive oil  
8 oz. fresh mushrooms, sliced

### CREAMY PARMESAN GARLIC SAUCE

¼ cup butter	½ cup grated parmesan cheese
2 cloves garlic, minced	½ tsp. garlic powder
1 Tbsp. flour	½ tsp. salt
½ cup chicken broth	¼ tsp. pepper
1 cup heavy cream or half and half	1 cup fresh spinach, chopped

Season both sides of chicken breasts with salt and pepper. In a large skillet, add olive oil and cook chicken on medium-high heat for 3-5 minutes on each side, or until brown on each side and no longer pink in center. Remove chicken and set aside. Add the sliced mushrooms to the skillet, and cook for a few minutes, until tender. Remove and set aside.

For the sauce, melt butter in the skillet. Add garlic, and cook until tender. Whisk in the flour until it thickens. Whisk in chicken broth, heavy cream, parmesan cheese, garlic powder, salt and pepper. Add the spinach, and let simmer until it starts to thicken and spinach wilts. Add the chicken and mushrooms back to the sauce in the skillet. Serve over pasta, if desired.

## Triple Layer Strawberry Cake

### CAKE

1 box French vanilla cake mix	½ cup milk
1 (3 oz.) box strawberry Jell-O®	1 cup frozen strawberries
½ cup cake flour	1 cup coconut
1 tsp. baking powder	1 cup pecans, coarsely chopped
4 large eggs	
1 cup vegetable oil	

Preheat oven to 350 degrees. Cover the bottoms of three 9-inch round cake pans with parchment paper or cooking spray.

For the cake, add all ingredients to a large mixing bowl, and beat at medium-high speed with electric mixer at least two minutes, until smooth. Pour batter evenly into prepared pans. Bake 20-30 minutes, until toothpick inserted in center comes out clean. Cool completely before icing.

To make the icing, melt butter in a two-quart sauce pan. Blend in cake flour. Slowly stir in milk; bring to a boil, stirring constantly. Add Jell-O and brown sugar; boil one minute, still stirring constantly. Remove from heat; stir in powdered sugar and vanilla, until smooth. Pour into 13x9-inch Pyrex® dish and place in the freezer until completely cooled, about 30 minutes.

To ice cake, place first layer on cake plate. Scoop enough icing to spread across top of the cake, almost to the edge. Place second layer on top, and repeat. Place third layer on top, and spread remaining icing, completely covering the top and sides of the cake.

## Super Snicker Cookies

¾ cup shortening  
1¼ cups packed brown sugar  
1 egg  
1 tsp. vanilla extract  
1½ cups all-purpose flour  
1 tsp. baking powder  
1 tsp. baking soda  
½ tsp. ground cinnamon  
¼ tsp. salt  
2 Snickers® candy bars, chopped  
½ cup quick-cooking oats

Preheat oven to 350 degrees.

In a large bowl, cream shortening and brown sugar until light and fluffy. Beat in egg and vanilla. In a separate bowl, combine the flour, baking powder, baking soda, cinnamon and salt. Gradually mix into creamed mixture. Stir in candy bars and oats.

Drop dough by round tablespoons onto greased or parchment-lined baking sheets, 2 inches apart. Bake 10-12 minutes, until lightly browned. Remove to wire racks to cool.



**Summertime Pico**



**Texas T-Bone Steak  
Extraordinaire**



**Apple Pie**



**Ranch Cheesy Chex® Mix**





## Summertime Pico

4 tomatoes, diced  
1 onion, diced  
1 bunch cilantro, chopped  
1 jalapeño, diced  
1 cucumber, diced  
1 avocado, diced  
4 limes  
1 Tbsp. garlic powder  
1 tsp. salt  
1 tsp. pepper  
1 small can of pineapple tidbits, drained

Combine all diced and chopped ingredients together in a bowl. Cut limes into quarters, and squeeze fresh lime juice into the bowl. Stir in garlic powder, salt and pepper. Add pineapple tidbits, mix well and enjoy!

## Apple Pie

### DOUBLE PIE CRUST

2½ cups all-purpose flour  
1 tsp. salt  
Dash sugar  
½ cup cold butter  
½ cup vegetable shortening  
1 egg, lightly beaten  
¼ cup cold water  
1 tsp. vinegar

Preheat oven to 400 degrees.

To make crust, whisk flour, salt and sugar together in a medium bowl. With pastry cutter, cut butter and shortening into the flour mixture until it resembles coarse meal with pea-sized pieces of butter. Mix egg, water and vinegar together, and add to dry ingredients—mix just until dough comes together. Divide dough in half; form two disks. Wrap in plastic wrap, and refrigerate at least 30 minutes. Once chilled, roll out each into 12-inch circles.

For the filling, mix dry ingredients together; add apples and mix well. Press one pie crust into a 9-inch pie plate; prick with a fork. Pour in pie filling. Scatter pats of butter on top of filling. Cover with remaining pie crust, and crimp top and bottom edges together.

Brush melted butter over the top of the pie. Cut four small vent holes in the top crust. Sprinkle coarse sugar over the entire top of the pie. Cover edges with foil, and bake 35 minutes. Remove foil, and continue baking for 25 minutes, until golden-brown.

### PIE FILLING

½ cup sugar  
¼ cup brown sugar  
¼ cup flour  
½ tsp. nutmeg  
½ tsp. ground cinnamon  
5 to 6 green apples, peeled  
and thinly sliced  
4 pats butter

### CRUST TOPPING

Additional melted butter  
Coarse sugar

## Texas T-Bone Steak Extraordinaire

1 medium-size T-bone steak

### MARINADE

¼ cup olive oil  
¼ cup balsamic vinegar  
¼ cup Worcestershire sauce  
¼ cup soy sauce  
2 tsp. mustard  
2 tsp. minced garlic  
Salt and pepper to taste

Select a lean steak that has little marbling; trim the fat from around it.

Add all of the marinade ingredients into a bowl and mix well. Place steak into a gallon size plastic bag; pour marinade into the bag and seal. Marinate in the refrigerator overnight (ideal), or for at least two hours.

Heat an electric grill to medium-high. To grill to medium-rare, place the steak in the middle of the grill, and cook for five minutes. Turn and cook the other side for another five minutes. For medium or well-done steak, grill two-and-a-half to three-and-a-half minutes longer on each side. Garnish with cilantro or parsley, if desired.

## Ranch Cheesy Chex™ Mix

1 cup unsalted butter, melted  
2 (1 oz.) packets ranch dressing mix  
4 Tbsp. light brown sugar  
3 Tbsp. Worcestershire sauce  
½ tsp. cayenne pepper (optional)  
5 cups Corn Chex™  
3 cups mini pretzels  
3 cups oyster crackers  
3 cups cheese crackers  
2 cups Goldfish® crackers

Preheat oven to 225 degrees. Line two 13x18-inch sheet pans with parchment paper; set aside.

In a medium bowl, whisk together butter, ranch dressing mix, brown sugar, Worcestershire sauce and cayenne pepper. Set aside.

In an extra-large bowl, combine Corn Chex, mini pretzels, oyster crackers, cheese crackers and Goldfish. Pour butter mixture on top of snack mixture, and toss to coat well.

Spread in an even layer on prepared cookie sheets and bake for one hour, stirring every 20 minutes. Let cool and serve. Store in an airtight container for up to a week.



**Pizza Rolls**



**Double Chocolate  
Coca-Cola® Cake**



**Ginger Pecan Pie**



**Dark German Chocolate  
Sandwich Cookies**





## Pizza Rolls

1 can refrigerated crescent rolls  
40 slices turkey pepperoni  
4 mozzarella string cheese sticks, cut in half  
Garlic powder (optional)  
Pizza sauce or ranch dressing

Preheat oven to 375 degrees.

Unroll crescent rolls, and separate into eight triangles. Place 5 slices of pepperoni on each crescent roll. Top pepperoni with string cheese half, and roll up. Sprinkle rolls with garlic powder, if desired.

Place the rolls on a baking sheet, and bake for 12-15 minutes, until golden-brown.

Serve with pizza sauce or ranch dressing.

## Ginger Pecan Pie

### CRUST

2 cups all-purpose flour  
1 Tbsp. granulated sugar  
1 tsp. salt  
1 stick plus 4 Tbsp. cold butter,  
diced into ½-inch pieces  
¼ cup plus 1 Tbsp. ice water

### FILLING

1 cup dark brown sugar, packed  
¼ cup dark amber maple syrup  
¼ cup corn syrup  
3 large eggs, room temperature  
4 Tbsp. salted butter, melted  
2 tsp. grated fresh ginger

1 tsp. ground dried ginger  
½ tsp. organic vanilla extract  
¼ tsp. salt  
2 cups chopped pecans,  
lightly toasted  
¼ cup candied ginger, finely chopped

Preheat oven to 375 degrees. For the crust, pulse flour, sugar and salt together in a food processor. Add cold butter, and pulse until the mixture resembles the size of small peas. Add ice water, and pulse until the pastry is evenly saturated. Turn out onto a floured surface, and knead dough 2-3 times, until it comes together. Shape the pastry into a disk; wrap in plastic wrap and refrigerate one hour.

Once chilled, roll out the dough into a 13-inch circle. Press into a 9- or 10-inch pie plate. Trim any overhanging dough from around the pie plate; use for pie braid and cutouts to decorate top of pie, if desired. Place pie weights on top of the crust, and bake for 15-20 minutes. Remove pie weights from the crust and bake 5-8 minutes more, until golden. Remove from oven.

Adjust oven temperature to 350 degrees.

To make the filling, whisk together brown sugar, syrups, eggs, butter, fresh and ground gingers, vanilla and salt. Stir in pecans and candied ginger. Pour the filling into the pie crust. Bake 45-50 minutes, until center appears to be set. Cool, serve and enjoy!

## Double Chocolate Coca-Cola® Cake

### CAKE

1 cup Coca-Cola (not diet)  
½ cup vegetable or canola oil  
1 stick butter  
3 Tbsp. unsweetened cocoa powder  
2 cups sugar  
2 cups all-purpose flour  
½ tsp. salt  
2 eggs  
½ cup buttermilk  
1 tsp. baking soda  
1 tsp. vanilla

### FROSTING

1 stick butter  
2½ Tbsp. unsweetened cocoa powder  
6 Tbsp. cream or milk  
1 tsp. vanilla  
3¾ cups powdered sugar

Preheat oven to 350 degrees. Grease and flour a 13x9-inch baking pan.

Mix Coca-Cola, oil, butter and cocoa in a saucepan over medium heat, and bring to a boil.

In a large bowl, combine sugar, flour and salt. Pour the cola mixture into the flour mixture and beat well. Add eggs, buttermilk, baking soda and vanilla; beat well. Bake for 20-25 minutes. Frost while still warm.

To make frosting, combine butter, cocoa and milk in a saucepan, and heat until butter is melted. Beat in vanilla and powdered sugar until smooth. Spread over warm cake. Let cool, and serve with a glass of milk.

## Dark German Chocolate Sandwich Cookies

### COOKIE

2 cups all-purpose flour  
5 Tbsp. Hershey's Special Dark®  
unsweetened cocoa powder  
1¼ tsp. baking powder  
1 tsp. baking soda  
½ cup butter (1 stick), softened  
1 cup sugar  
2 egg yolks  
½ Tbsp. vanilla  
1 cup milk

### FILLING

1 cup sugar  
¼ tsp. salt  
¾ cup evaporated milk  
2 egg yolks  
¾ tsp. vanilla  
¾ cup butter (1½ sticks), cut into pieces  
2 cups sweetened flake coconut, toasted  
2 cups toasted pecans, finely chopped

### GANACHE

1 cup bittersweet chocolate morsels  
½ cup heavy whipping cream

### GARNISH

¾ cup bittersweet chocolate morsels  
Additional toasted coconut and chopped  
toasted pecans

Preheat oven to 375 degrees. Line cookie sheet with parchment paper.

For the cookies, combine the first four ingredients in a bowl. Combine butter, sugar, egg yolks and vanilla in a larger bowl; beat with mixer on medium-high until well blended. On low speed, add flour mixture in three additions, alternating with milk; mix well. Using a small cookie scoop, scoop batter onto a cookie sheet, 2 inches apart. Bake 7-9 minutes until cookies spring back when lightly pressed. Move to rack to cool.

For the filling, combine sugar and salt in a 2-quart saucepan. Gradually whisk in evaporated milk, egg yolks and vanilla. Add butter; cook over medium heat, stirring constantly, 8-10 minutes or until 160°F. Pour into a bowl. Stir in coconut and pecans. Refrigerate at least one hour.

To make the ganache, mix chocolate chips and whipping cream in a microwaveable glass bowl. Microwave on high for 30-45 seconds until mostly melted, stirring after 30 seconds. Cool 15 minutes or until spreadable.

To assemble, scoop filling onto the bottom-side of a cookie, pressing down lightly so it spreads almost to the edge. Spoon 1 tsp. of ganache onto the bottom-side of another cookie; sandwich together. Repeat until all cookies are assembled.

To garnish, melt ¾ cup chocolate chips as directed for ganache. Drizzle chocolate over sandwich cookies using a spoon or pastry bag; sprinkle with additional toasted coconut and pecans. Yield: Approximately 32 sandwich cookies.



# We're more than electricity...

## Solar

## Internet

## Electricians

## AC/Heating

# gvec

Your kind of power.®

## INTERNET | ELECTRIC | HOME

[gvec.org](http://gvec.org)

TACLA96600E | TECL32802

**gvec.net** DISCOUNT

### FREE INTERNET ACTIVATION!

#### PLUS ONE MONTH FREE FOR NEW CUSTOMERS!

New customers will get free activation (a \$99 value) and one month free with GVEC.net Internet service when they sign up before 12/31/20. Other fees may apply. Cannot be combined with any other offer. Only available in select areas. **Promo Code: CLDRFA1MF123120**

**800.699.4832**  
**gvec.net**

**gvec.net**  
Your kind of power.

**gvechome** DISCOUNT

### UP TO \$2,000 OFF SOLAR!

#### \$200 OFF EVERY KW PURCHASED!

Get \$200 off every kW purchased up to 10kW solar panel system from GVEC Home®. Offer may not be combined with any other GVEC Home offer. Coupon must be presented at time of purchase. Offer subject to change without notice. Offer expires 12/31/20. TX HVAC License: TACLA96600E | TX Electrical License: TECL32802

**833.827.3706**  
**gvecSOLARservice.com**

**gvechome**  
Your kind of power.  
AC/HEATING | SOLAR | ELECTRICIANS  
SALES | MAINTENANCE | REPAIR

**gvechome** DISCOUNT

### 50% OFF WHOLE HOME SURGE PROTECTION SYSTEM!

#### A \$250 VALUE!

Get 50% off a whole home surge protection system (a \$250 value). Offer may not be combined with any other GVEC Home® offer. Coupon must be presented at time of purchase. Offer subject to change without notice. Offer expires 12/31/20. TX HVAC License: TACLA96600E | TX Electrical License: TECL32802

**833.827.3706**  
**gvecELECTRICIANservice.com**

**gvechome**  
Your kind of power.  
AC/HEATING | SOLAR | ELECTRICIANS  
SALES | MAINTENANCE | REPAIR

**gvechome** DISCOUNT

### 50% OFF AC COMFORT CHECK!

#### A \$90 VALUE!

Get 50% off 1-year of Basic Comfort Check Plan (a \$90 value) - 2 visits, remainder must be paid in full up front. Offer may not be combined with any other GVEC Home® offer. Coupon must be presented at time of purchase. Offer subject to change without notice. Offer expires 12/31/20. TX HVAC License: TACLA96600E | TX Electrical License: TECL32802

**833.827.3706**  
**gvecACservice.com**

**gvechome**  
Your kind of power.  
AC/HEATING | SOLAR | ELECTRICIANS  
SALES | MAINTENANCE | REPAIR



FOLLOW US ON



**gvec**  
Your kind of power.®

INTERNET | ELECTRIC | HOME

**Gonzales**  
825 E. Sarah DeWitt Dr.

**Schertz**  
908 Curtiss Ave.

**La Vernia**  
13849 U.S. Hwy 87 W.

**Seguin**  
927 N. Hwy 46

**Cuero**  
1015 E. Broadway St.