

# Taste OF SAINT PAUL



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# Pickle Dip

## INGREDIENTS:

1 cup pickles diced or chopped small  
 2 cup cream cheese (whipped)  
 ½ cup green onion  
 1 TBSP dill dry  
 2 TBSP dry ranch dip  
 2 TBSP fresh jalapeno chopped

## PREPARATION:

Place all ingredients in a mixer and whip until light and creamy.

Serve with hot pretzels, fresh bread or vegetables.

Tip: Use fresh dill if available 1/4 cup.

Lightly butter toast or pretzel and sprinkle with dry ranch mix.

## GIVE HOPE

We believe everything good starts with a meal.  
 Give Hope is a nonprofit focused on helping other  
 people everyday -- bringing the community together  
 to provide support and serve those in need.

BELIEVE IN COMMUNITY.

RECIPE PROVIDED BY:

**Brian Ingram**

Owner of Hope Breakfast Bar

hopebreakfast.com



/HopeBreakfastBar



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@hopebreakfastmn

**HOPE BREAKFAST BAR**



# Basic Scone

## INGREDIENTS:

3 cup flour  
 ½ cup sugar  
 2 TSP baking Powder  
 ½ TSP baking Soda  
 1 TSP salt  
 12 TBSP butter  
 2 Cup frozen fruit  
 10 oz heavy cream

## PREPARATION:

Mix dry ingredients. Cut cold butter into small pea sized pieces. Add frozen fruit and stir. Mix in cream just until dough starts to come together. Dump onto sprayed baking sheet and press into circle. Bake at 425 degrees until done.

## TIP:

I love making blueberry, lemon and ginger scone



**Video available online:**  
[Facebook.com/CafeAstoriaSaintPaul](https://www.facebook.com/CafeAstoriaSaintPaul)

RECIPE PROVIDED BY:

**Leah Raymundo**

Owner of Cafe Astoria

[cafeastoria-stpaul.com](http://cafeastoria-stpaul.com)



/CafeAstoriaSaintPaul



@cafeastoriasaintpaul



CAFÉ ASTORIA

# Cinnamon Star Bread

## INGREDIENTS:

2 cups (241g) King Arthur  
Unbleached All-Purpose Flour  
1/4 cup (46g) potato flour or 1/2 cup  
(46g) dried potato flakes  
1/4 cup (35g) Baker's Special Dry  
Milk or nonfat dry milk  
3/4 cup + 2 to 4 tablespoons (198g  
to 227g) lukewarm water, enough  
to make a soft, smooth dough  
1/4 cup (4 tablespoons, 57g)  
unsalted butter, at room  
temperature  
2 teaspoons instant yeast  
1 tablespoons (25g) sugar  
1 teaspoon salt  
1 egg for egg wash

Makes 1 Cinnamon Sugar filling:

1 large egg, beaten  
1/2 cup sugar  
1 tablespoon cinnamon or 2  
teaspoons Vietnamese  
cinnamon\*

\*Stir sugar and cinnamon together

## PREPARATION:

Add all of the dough ingredients to a large bowl or a stand mixer fitted with a dough hook. Mix to incorporate and then knead until you have a soft, smooth dough.

Lightly grease a large bowl and place the dough in it. Cover the bowl with plastic wrap or a damp tea towel and let rise in a warm place for about an hour, or until the dough is almost doubled in size.

When the dough is ready, divide it into four equal pieces. Roll each piece of dough out into a 10" round.

Place the first circle of dough onto a parchment-lined baking sheet. Brush the surface lightly with the beaten egg, leaving 1" space without egg around the edge. Spread 1/3 of the filling on the dough.

Place the second circle of dough on top of the filling, brush with egg wash and spread 1/3 of the filling on the dough. Repeat with the next round. Place the final dough round on the top.

Trim the edges of the circles if they aren't even. Place a 2" wide drinking glass, biscuit cutter, or other circular object in the center of the top circle of dough.

Using a very sharp knife, cut through the dough from the outer edge to the edge of the circular object in the center. Cut sixteen equal slices.

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RECIPE PROVIDED BY:

**Lorelei McInerny**

Chef at Cooks of Crocus Hill

cooksofcrocushill.com

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# Cinnamon Star Bread

Take two slices of dough and twist them away from each other twice. Repeat around the entire circle. Take each pair of twisted slices and lay one end over the other to create a pointed end and press the ends together firmly to seal the dough.

Cover loosely with plastic wrap and let the dough rise for 15 minutes, while you heat the oven to 400 degrees F.

Brush the top of the loaf with beaten egg, sprinkle with flaky sea salt or sugar and bake it for 15 minutes, or until lightly golden brown.

Serve warm or at room temp. Store any leftover bread, well wrapped in plastic, at room temperature for several days. Freeze for longer storage.

This can be made a few days in advance. Wrap the baked bread well in plastic then foil and freeze. The day you want to serve it, remove from the freezer and unwrap. Place the frozen bread on a baking sheet and loosely cover with foil, and place in a 350 degree oven for 15-20 minutes.

Optional: whisk together ½ cup powdered sugar and 1-2 Tablespoons milk to make a glaze and drizzle over the bread right before serving.



**Video available online:**

[blog.cooksofcrocushill.com/mini-class-starbread/](http://blog.cooksofcrocushill.com/mini-class-starbread/)

RECIPE PROVIDED BY:

**Lorelei McInerny**

Chef at Cooks of Crocus Hill

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**cooks**  
OF CROCUS HILL

# Rainbow Matcha

## INGREDIENTS:

2 teaspoon of matcha  
2 oz. hot water  
Peppermint syrup  
Food coloring  
Milk - can be non-dairy milk

## PREPARATION:

Step 1: put two teaspoons of matcha in your cup  
Step 2: add 2 ounces of hot water  
Step 3: whisk the matcha and hot water  
Step 4: add the two pumps of peppermint syrup  
Step 5: steam your milk  
Step 6: pour the steam milk to the cup

The color we use is food coloring.

If you don't have an espresso machine at home you can make it iced peppermint matcha just add the ice in the glass.



RECIPE PROVIDED BY:

**Leah Raymundo**

Owner of Cafe Astoria

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Café ASTORIA

# Huckleberry Margarita

## INGREDIENTS:

Margarita:

2 oz tequila

.5 oz triple sec or Cointreau

.5 oz lime juice fresh

1 oz huckleberry syrup

Huckleberry Syrup:

1 pint of pressed huckleberries

1 cup of sugar

1 cup of water

## PREPARATION:

1. Add ice in to a cocktail shaker

2. Add all ingredients and shake vigorously for 10 seconds

3. Rim margarita glass with sea salt.

4. Purge shaker contents into glass

5. Garnish with lime.

## Huckleberry Syrup Preparation:

Bring to boil and simmer on low heat until thickens to a syrup consistency.

Strain with fine mesh strainer and cool for 1 hour.

Bottle syrup in squeeze bottle



RECIPE PROVIDED BY:

The Saint Paul Hotel  
saintpaulhotel.com



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THE SAINT PAUL HOTEL



# Picadillo

Here an El Burrito Mercado family favorito and every family has their own special touch to it. You can revise this recipe by adding olives, frozen carrots and peas. It is great filling in tacos, enchiladas, chile rellenos or tostadas!

## INGREDIENTS:

1 lb ground beef  
 1/3 cup white onion chopped  
 2 garlic cloves  
 1 serrano pepper  
 1 1/2 cup (8 oz) diced potato  
 1 lb (about 2 large) tomatoes diced  
 1 Knorr beef bouillon cube  
 1/3 cup chopped cilantro

## PREPARATION:

Heat oil in a large skillet; once oil is hot add the ground meat to cook.

Break up large lumps of meat using a wooden spoon to make sure all the little pieces are well cooked. Fry until brown, about 8 minutes.

Add the onion and garlic. Stir and cook for about 1 minute, just enough to allow the onion to get transparent, then add Serrano pepper plus diced potatoes. Stir and keep cooking until potatoes are slightly tender, but still firm. This will take about 5 more minutes since you will still keep cooking them when you add the tomatoes. Now, add the diced tomatoes and Knorr beef bouillon and stir again. The tomatoes will release their juices and the beef bouillon will dissolve, adding more flavor to the picadillo. Place a lid on your skillet and lower the heat. Keep cooking the picadillo until your potatoes are completely cooked and the tomatoes have formed a thick sauce.

Finally, season with salt and pepper and add the chopped cilantro.

RECIPE PROVIDED BY:

**Milissa Silva**

Owner of El Burrito Mercado

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# Flautas

## INGREDIENTS:

1 chicken breast cooked and shredded  
 12 corn tortillas  
 1 cup chopped lettuce  
 ½ cup crema  
 ¼ cup oil for frying (enough to cover flautas)  
 1 cup salsa aguacate or nortena from EBM deli  
 1 cup pico de gallo - optional  
 ½ bunch fresh chopped cilantro  
 4 chopped jalapeños optional  
 1 lime  
 salt to taste  
 toothpicks

## PREPARATION:

Add the chicken to the previously heated tortillas (they need to be flexible to roll) and roll. Stick a toothpick to make it easier to hold or use tongs to hold each taco in hot oil until it seals and doesn't unroll.

Fry them on all sides turning until golden brown, drain on a paper towel, remove toothpicks.

Top with all desired garnish!



RECIPE PROVIDED BY:

**Milissa Silva**

Owner of El Burrito Mercado

[elburritostp.com](http://elburritostp.com)



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# Sawatdee Pad Thai

## INGREDIENTS:

1 8-ounce package rice noodle  
 3 tablespoons oil  
 3 cloves garlic  
 ¼ cup fresh shrimp or prawns  
 (optional)  
 ¼ cup Thai fish sauce  
 ¼ cup sugar  
 2 tablespoons vinegar  
 1 tablespoon paprika  
 1 egg, beaten  
 1 teaspoon sweet black soy, sauce  
 2 green onion (green part only),  
 chopped  
 ¼ cup ground roasted peanuts  
 1 cup bean sprouts

## Garnish:

½ cup bean sprouts  
 ½ cup chopped green onion  
 (green part only)  
 ½ lemon cut in wedges

## PREPARATION:

Soak the rice noodles in cold water for 30 minutes, or until soft. Drain noodles and set aside.

Heat a large skillet or wok until hot, then add the oil. Stir-fry the garlic and fresh shrimp. Add the noodles and stir-fry until the noodles are translucent. Reduce the heat if the mixture is cooking too quickly or the noodles stick together.

Add the fish sauce, sugar, vinegar and paprika; stir-fry the mixture until thoroughly combined.

Stir in the egg. Turn the heat to high and cook, stirring gently, until the egg sets. Thoroughly combine the mixture, and continue cooking over medium-high heat for about 2 minutes until most of liquid is reduced.

Mix in soy sauce, green onions, peanuts and bean sprouts; stir well.

Place on a serving dish, arranging the additional bean sprouts and green onions with the lemon wedges in an attractive manner.

RECIPE PROVIDED BY:

**Cyndy Harrison**

*Sawatdee Thai Cuisine*

[sawatdee.com/saint-paul](http://sawatdee.com/saint-paul)

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# Heirloom Tomato and Sweet Corn BLT

The layered flavors in this BLT will knock your socks off. A hit at the Minnesota Farmers Union booth at the Minnesota State Fair, the Heirloom Tomato and Sweet Corn BLT left food critics and state fair goers singing its praises far and wide. The Sweet Corn Chipotle Coulis and Sunny Seed Pesto sauces can be used to jazz up any number of dishes, and both keep well in the fridge. Yields: 8 sandwiches

## INGREDIENTS:

### Sweet corn chipotle coulis:

3 small ears of corn, grilled and cobbled (2 cups of corn)  
 1/3 cup heavy cream  
 1/3 cup coconut milk  
 2 small dehydrated chipotles, rehydrated in water  
 salt, to taste  
 pepper, to taste

## PREPARATION:

### Sweet corn chipotle coulis:

In a sauce pot mix corn kernels with heavy cream, coconut milk, and chipotles. Heat slowly over low heat; stop cooking when mixture reaches a soft rolling boil. Purée with an immersion wand or food processor until corn mixture is thicker and spoonable. Add salt and pepper, to taste. Leftover sweet corn chipotle coulis makes a fabulous dip for corn chips or stirred into mayonnaise or soups.

### Sunny seed pesto:

1 1/2 cups basil leaves, packed and rough chopped  
 1/2 lemon, zest and juice scant  
 3 tablespoons garlic cloves, rough chopped  
 1/3 cup sunflower seeds, toasted and cooled  
 2/3 cup Parmesan, shredded  
 salt, to taste  
 pepper, to taste  
 3/4 cup sunflower oil

### Sunny Seed Pesto:

Roughly chop basil with a knife. Add basil to a food processor or blender and briefly blend with lemon juice, zest, and garlic. Add sunflower seeds, Parmesan, salt, and pepper together until coarsely blended. Stream in oil until pesto is thinned and ingredients are thoroughly combined. Taste and correct seasonings with salt and pepper.



Photo by Katie Cannon

RECIPE PROVIDED BY:

**Chef Marshall Paulsen and Owner Tracy Singleton**

Birchwood Café in partnership with Hmong American Farmers Association for the book "The Farmer and the Chef: Farm Fresh Minnesota Recipes and Stories" by Minnesota Cooks.

[minnesotacooks.org/the-farmer-and-the-chef](http://minnesotacooks.org/the-farmer-and-the-chef)



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## INGREDIENTS:

### Pesto mayo:

½ cup sunny seed pesto  
½ cup mayonnaise  
salt, to taste  
black pepper, to taste

## PREPARATION:

### Pesto mayo:

Use a whisk to mix ingredients together.

### To assemble:

16 slices bread  
2 pounds thick cut bacon slices,  
cooked  
crisp lettuce leaves  
2-3 heirloom tomatoes, sliced  
sweet corn chipotle coulis  
pesto mayo

### To assemble:

Toast bread, then spread 1 ounce sweet corn chipotle coulis on each of eight slices. Top each with 2-3 lettuce leaves, 2-3 bacon slices and 2 tomato slices. Spread 1 ounce pesto mayo on each of the remaining slices of bread and place atop the sandwiches.



Photo by Katie Cannon

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# No Bake Key Lime Cheesecake Bites

## INGREDIENTS:

### Crust:

1 cup of graham crushed  
graham crackers  
½ cup sugar  
4 oz butter (1 stick)

### Cheesecake:

1 pound of cream cheese  
1 can of sweetened condensed milk  
⅓ cup key lime juice or freshly  
squeezed limes

## PREPARATION:

### Crust:

Mix the graham and sugar together, add melted butter and mix until all combined. Press the graham cracker mixture all the way around a mini muffin tin. Bake for approximately 8 minutes at 350 or until lightly golden.

### Cheesecake:

Beat the room temperature cream cheese until smooth. While mixing, slowly add the condensed milk until combined and then slowly add the juice. Beat until smooth and combined.

Once the graham crust has cooled, pour the cream cheese onto the crust. If you are like my kids, you would put sprinkles on top, because we put sprinkles on everything here. :)

Place the cheesecake into the fridge and let set for at least 2 hours.

Enjoy!



RECIPE PROVIDED BY:

**Alicia Hinze**

Owner of The Buttered Tin

thebutteredtin.com



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