

Recipes from the 5th Annual Minnesota Congressional Delegation Hotdish Off

April 22, 2015



“Working together to improve the lives of Minnesotans, one hotdish at a time”

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*****WINNER*****

Turkey, Sweet Potato and Wild Rice Hotdish

Rep. Betty McCollum

1 lb Ground Turkey
2 large bunches of kale leaves
3 cups cooked wild rice
½ yellow onion, diced
2 cloves garlic, minced
½ teaspoon cinnamon
½ tablespoon red pepper flakes
1tsp paprika
1tbsp butter
4 oz crimini mushrooms, sliced
1/4 cup chicken stock
1/2 cup milk
1/8 cup cream
½ teaspoon thyme, minced
1 package frozen sweet potato tater tots

Brown ground turkey in pan with salt and pepper, set aside.

Add kale leaves and 1 cup water to large saucepan and cover, stirring occasionally. Do this until water has evaporated and kale is wilted. Remove from saucepan and set aside.

On medium-high heat, add mushrooms, onions and 2 tablespoons of olive oil to saucepan. Do not stir and let mushrooms brown and begin to caramelize. After about 5-6 minutes, stir mixture, add salt and pepper to taste, and allow to sit for another 5-6 minutes.

Add kale, butter, thyme, garlic, salt, pepper, cinnamon, paprika, red pepper flakes to the pan. Cook for another 1-2 minutes.

Add milk, cream, and chicken stock to the pan. Reduce heat, and cover, stirring occasionally until mixture thickens and reduces into a sauce. Add flour to thicken if necessary.

Preheat oven to 425 degrees.

In 9X9 baking dish, combine the sauce from your pan, the wild rice and the ground turkey. Top with a single layer of sweet potato tots. Bake until tots begin to brown slightly on top, about 35 minutes.

TURKEY CHOW-MINN

Sen. Al Franken

Ingredients

Turkey breast and three turkey drumsticks
One pound mahnomin (the real wild rice)
Two sticks butter
A big yellow onion
Three big celery stalks
12 oz. of fresh mushrooms
Six cloves of fresh garlic
10. 5 oz. can of condensed cream of mushroom soup
8 oz. can of water chestnuts (drained)
5 oz. chow mein noodles

Directions

Roast the turkey breast and drumsticks at 375 degrees for an hour to an hour and a half. Pulled apart into bite-sized pieces.

Rinse mahnomin three times. Cover with three inches of water in a big uncovered pot. Boil water, then turn down to medium for 20-25 minutes until the rice has flowered or opens.

Mince garlic, slice onion, cut-up celery. Sautee garlic, onions, and celery in the butter in large skillet.

Slice mushroom and place in the sautéed mixture once the vegetable have begun to put off liquid.

Once the mushrooms have absorbed the liquid and butter, dump cooked mahnomin into the skillet and stir.

Put mixture in crock pot along with water chestnuts. Thin the condensed soup with a little milk and add to crock pot along with turkey.

Stir occasionally as everything cooks.

When ready to serve, place the chow mein noodles on the top of the hotdish for a crunchy taste treat.

Serve at your local Lutheran church basement – or synagogue – or mosque.

Amy's Gobble It Up Minnesota Hotdish

Recipe

Ingredients

- 3 cups of Jennie-O Whole Turkey, cubed
- 4 strips of Hormel bacon, diced
- 1 large onion, diced
- 5 cloves garlic, minced
- 2 tbsp Gold Medal Flour
- 4 cups chicken stock
- 1 can cream of mushroom soup
- 2 cups Sno Pac frozen sliced carrots
- 2 cups Sno Pac frozen peas
- Fresh thyme, tarragon, and parsley
- Pillsbury Biscuit Dough, cut with a Minnesota-shaped cookie cutter

Directions

1. Preheat oven to 400 degrees.
2. In a saucepan, fry bacon until crispy, then add onion and garlic to the grease until softened and golden.
3. Sprinkle flour and add stock into the pan, stir for two minutes, and simmer on low until sauce thickens.
4. Add cream of mushroom soup, carrots, peas, turkey, and herbs; stir until combined.
5. Pour into a casserole dish, add your Minnesota cutouts on top, and bake 20-25 minutes until golden brown and the filling is bubbling.

Collin's Suspend the Rules and Pass the Hotdish

Ingredients:

Cooking-oil spray for greasing pan

1 pound ground beef

1 medium onion, finely chopped

1 cup rinsed and drained canned black beans

1 cup corn, drained, canned or frozen (thawed if frozen)

1 cup tomato sauce

1 cup beef or chicken broth

½ cup diced green bell pepper, optional

1 tablespoon chili powder

½ teaspoon ground cumin

1 ½ teaspoons salt, plus more to taste

¼ teaspoon black pepper, plus more to taste

¾ cup cornmeal

1 tablespoon flour

1 tablespoon sugar

1 ½ teaspoons baking powder

1 egg

⅓ cup milk

1 tablespoon vegetable oil

Preheat the oven to 425 degrees. Grease a 3-quart high-sided casserole dish with cooking spray. In a large skillet, saute the beef and onion over medium-high heat until the meat is brown and the onion translucent, about 10 minutes. Then add the beans, corn, tomato sauce, broth, bell pepper (if using), chili powder, cumin, 1 teaspoon salt and 1/4 teaspoon black pepper. Simmer for 15 minutes. Set aside.

In a medium bowl, whisk together the cornmeal, flour, sugar, baking powder and teaspoon salt. In a small bowl whisk together the egg, milk and oil until combined. Whisk the milk mixture into the flour mixture until combined. Spread the meat mixture into the casserole dish and cover with the corn bread topping. The topping will disappear into the meat mixture but will rise during baking and form a layer of corn bread. Bake until the corn bread is brown, 20 to 25 minutes.

John Kline's Not Your Congressional Pork Barrel Biscuit Hotdish

Ingredients:

- 2 cans (16.3 oz. each) of Homestyle Buttermilk Biscuits
- 2 (10 oz. each) packages of Lloyd's® Seasoned & Shredded Pork in Original BBQ Sauce
- 2 tbsp. Onion Powder
- 12 oz. Colby Jack shredded cheese (divided)
- 4 tbsp. Garlic Powder
- 2 Green Onions (chopped)
- 8 tbsp. Butter (melted)
- 6 pieces Bacon (crumbled)

Recipe:

- Preheat oven to 350°, grease a 13x9 casserole dish.
- Tear each canned biscuit into 5 small balls. Place into a sealable bag.
- Add 2 tbsp. Onion Powder and 4 tbsp. Garlic Powder to the bag. Shake until evenly coated.
- Assemble coated biscuits into the casserole dish as evenly. Pour 8 tbsp. of melted butter over the top of the biscuits.
- Bake for 25-28 minutes, or until tops are golden brown.
- Cover the top of the biscuits with 4 oz. of shredded cheese.
- Spread 2 (10 oz.) packages of Lloyd's® Seasoned & Shredded Pork in Original BBQ Sauce over the biscuits. Use a spoon to evenly distribute the mixture between and around the biscuits.
- In a separate bowl, combine the remaining 8 oz. of shredded cheese, 6 pieces of crumbled bacon, and 2 chopped green onions. Toss until mixed and spread evenly over the top of the hotdish.
- Broil dish on low for 8-10 minutes or until cheese is fully melted.

Keith Ellison's Hot Tot Berbere Tater Dishinator

Ingredients (serves 6):

- 1 pound ground beef
- 1 teaspoon of Ethiopian Berbere (increase or decrease to taste)
- ½ teaspoon of cumin
- ½ teaspoon of red pepper flakes
- ¼ teaspoon of paprika
- ¼ teaspoon of garlic powder
- 1 tablespoon of your favorite taco seasoning
- 2 pounds of tater tots (frozen from a bag are fine)
- 1-2 Jalapeno peppers
- 2-3 Anaheim chili peppers
- 2-3 Serrano peppers
- 2 cups of shredded cheese (sharp cheddar is best)
- Salt and pepper to taste

Supplies:

- Non-stick spray
- 8x8 casserole dish

Instructions:

1. Preheat the oven to 450 degrees and prepare the casserole dish with non-stick spray.
2. Dice and seed peppers. If you leave in the seeds, that's on you.
3. Brown the beef in a skillet. Once the beef is almost done, season the beef and add in the diced peppers to cook briefly.
4. In the casserole dish, add a layer of tater tots, then beef/peppers, then cheese. You can add salt and pepper to taste. Then add another layer of tater tots, beef/peppers, and cheese.
5. Place in the oven uncovered and cook for 20-25 minutes until the tater tots are golden brown.

Cordon Blue Earth Hotdish

Rep. Tim Walz

For the casserole:

- 1 1/2 pound (24 oz.) Boneless Skinless Chicken Breast (diced)
- 1 pound thinly slice deli-style black forest ham, chopped
- ½ lb Baby Swiss Cheese (sliced or shredded)
- ½ lb. shredded mozzarella cheese
- 2 green onions, chopped
- 3 cloves garlic, diced
- 1 teaspoon salt
- 1 teaspoon pepper
- 1 cup green beans, chopped and blanched
- 1 ½ cup Baby Bella (Crimini) Mushrooms (sliced) washed and well dried
- 2 Tbsp. Olive Oil
- 4 Tbsp. Butter (Salted)
- 1 ½ cup of hash browns, defrosted

For the sauce:

- 2 cans (10-3/4 oz.) condensed cream of chicken soup
- ½ cup whole milk
- 1 Tbsp. Dijon Mustard (extra hot)
- 3 tablespoons fresh squeezed lemon juice
- 1 1/2 teaspoon salt
- 1 teaspoon paprika
- 1 teaspoon pepper

For the topping:

- 1 package of tater tots, frozen
- 1 teaspoon salt
- 1 teaspoon celery salt
- 1 teaspoon pepper
- 1 teaspoon onion powder
- 1 teaspoon garlic powder

Directions:

Pre-heat oven to 375°F.

Deep fry tater tops according to package instructions. Season with celery salt, pepper, onion powder and garlic powder. Set aside.

Season diced chicken with salt and pepper.

In a 10-inch cast iron skillet, melt 2 tablespoons of butter. Add in diced chicken and cook until well done. Set aside.

Place cast iron Dutch oven over high heat with remaining 2 tablespoons of butter and oil. As soon as you see that the butter foam has begun to subside, indicating it is hot enough, add the mushrooms. Stir continuously and gently with wooden spoon for 4-5 minutes. When mushrooms begin to brown, toss in the green onions and garlic. Sauté over moderate heat for more two minutes.

Mix sauce ingredients in a large bowl. Stir in the hash browns, blanched green beans, sautéed mushroom, green onion and garlic mixture: mix until combined.

Butter a 9x13 inch casserole pan. Place diced chicken at the bottom of the dish. Sprinkle ham on top of the chicken. Pour mixture on top of the chicken and ham.

Lay Swiss Cheese on top of mixture. Sprinkle all but a handful of the mozzarella on top of the Swiss cheese. Scatter deep fried tater tots over the top of the mixture.

Bake for 45 minutes. Add rest of mozzarella on top of the tater tots and then bake for 10 more minutes or until cheese is bubbly.

Nolan's North Shore Jack Pine Hotdish

The Legend

Long ago, a terrible conflagration of forest fires ravaged the Jack Pine woods of Crow Wing County. Every tree died, but nature prevailed. Over the decades the pinecones burst open by the fire* reseeded the countryside, covering the land in green once again. Every spring, in celebration of the regenerative powers of heat, Congressman Rick Nolan invites family, friends and neighbors to his hunting camp near where the Big Pine and Little Pine Rivers meet. Together, they prepare and partake in a hotdish so pepper jack spicy that the aroma is said to carry all the way to Lake Superior's North Shore and across the waters – where Laker crews face the wind and join in this special ritual of spring.

Ingredients

2 pounds of grass fed Minnesota beef – ground by Rick
1 can of Minnesota's favorite Cream of Celery Soup – opened by Rick
1 can of Minnesota's favorite Cream of Chicken Soup – opened by Mary
1.5 cups of milk from Minnesota's dairy land
1 medium organic onion from Mary's garden
1.5 cups of celery – chopped by Rick
7.5 oz seasoned bread stuffing
2 cups of Minnesota's finest and spiciest pepper jack cheese
1 package frozen tater tots from the Brainerd High School cafeteria
½ cup onions – battered and French fried by Rick

Directions

Mix the stuffing as directed on the box.
Brown the hamburger, celery and onion together.
Place the stuffing in a large "hotdish" dish.
Layer hamburger mixture over the stuffing.
Deposit the pepper jack cheese and tater tots on top of the hamburger mixture.
Combine the soups and the milk and pour on top of the tater tots.
Bake at 350 degrees until crisp and bubbling – about 45-55 minutes.
Sprinkle French fried onions on top.
Serve on paper plates, using old issues of the Brainerd Dispatch as placemats.

**Jack Pine cones are serotinous. They remain closed after reaching maturity and open only when exposed to extreme heat - like the heat from a forest fire.*

The Dröp It Like It's Hötdish – Rep. Paulsen

1 cup wild rice (raw/uncooked)
½ cup chopped onion
½ cup butter
¼ cup flour
1 can (6 oz.) sliced mushrooms
1 cup chicken broth
1 ½ cups half/half
3 cups (1 ½ lb.) diced cooked chicken
2 tbs chopped parsley
1 ½ tsp salt
¼ tsp pepper

Cook rice according to directions

Cook onion in butter until tender-remove from heat and stir in flour

Drain mushrooms reserving the liquid

Combine mushroom liquid with chicken broth and gradually stir into flour mixture

Add half/half and cook till mixture thickens

Add cooked rice, chicken, mushroom, parsley and salt and pepper

Mix well and spoon into a buttered 2 ½ inch casserole dish

Bake 30 mins at 350 degrees

Serves 6

FRESH MEAT HOTDISH

As prepared by Rep. Tom Emmer for the 5th Annual Congressional Hotdish Competition

Ingredients

1 pound, ground beef
1 can, cream of mushroom soup
1 can, cream of chicken soup
6 oz Green Giant canned corn
1 tsp, garlic
1 tsp, onion powder
1 onion, diced
1 red bell pepper, diced
1 green bell pepper, diced
1 tsp, Lawry's seasoned salt
1 bag, Tater Tots
1.5 cups, shredded Land O'Lakes cheddar cheese
1.5 cups, shredded Land O'Lakes jalapeno jack cheese
1 tsp Cumin
1 tsp Chili powder
1 tsp Paprika
Pinch of Salt and pepper
Optional: hot sauce

Directions

Mix onion, peppers, Lawry's, onion powder, and garlic into raw hamburger
Add cumin, chili powder, paprika and salt and pepper to tater tots
Brown the hamburger mixture
Mix the corn with the cans of soup
Spread the beef in the bottom of a 9 x 13 baking dish
Alternate layers of soup/corn mixture and cheese
Top with a layer of tater tots
Bake for one hour at 375