

# Recipes from the 6th Annual Minnesota Congressional Delegation Hotdish Off

*May 11, 2016*



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

1. Tim Walz’s Turkey Taco Tot Hotdish
  2. Al Franken’s Land of 10,000 Calories Hotdish
  3. Amy’s Babe the “Brew” Ox Steak and Ale Hotdish
  4. Collin Peterson’s Collin’s Rockin’ Rabbit “Hop” Dish
  5. Betty McCollum’s Making Hotdish Great Again Hotdish
  6. John Kline’s Pizza Pie Hotdish
  7. Keith Ellison’s The Most Beautiful Hotdish in the World: Green Chile-Chicken Casserole
  8. Rick Nolan’s Cousin Jack’s Hot-Rolled, Corrosion-Resistant Pasty Hotdish
  9. Erik Paulsen’s The Boundary Waters Bacon, Beef, and Taters Hotdish
  10. Tom Emmer’s The Havana Hotdish
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**\*\*\*WINNER\*\*\***

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*Tim's Turkey Taco Tot Hotdish*

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**Tim's Turkey Taco Tot Hotdish**

Rep. Tim Walz

- 1 lb ground turkey
- 1 large red bell pepper (or two medium ones)
- 1 yellow onion
- 1 can sliced black olives
- 1 can diced mild green chilies
- 1 bottle taco sauce (medium)
- 1 16 oz sour cream
- 1 bag of frozen tots
- 4 cups shredded cheddar cheese
- 3 cups sweet corn
- cherry tomatoes
- green onions
- shredded iceberg lettuce
- paprika
- chili powder
- onion powder
- garlic powder
- olive oil

Preheat oven to 400 degrees.

Dice the onion and bell pepper into 1-inch dice and sauté in 1 tablespoon of olive oil, salt and pepper for 15 minutes, until tender. Remove onion and bell pepper and set aside in a mixing bowl.

Brown turkey. In a small bowl, mix 2 teaspoons each of paprika, chili powder, onion powder and garlic powder. Add half of mixture to the turkey while browning. Reserve the other half of mixture to sprinkle over the tots prior to baking. When finished, add the turkey in with the sautéed onion and bell pepper.

Add black olives, sweet corn, chilies, taco sauce, 2 cups of cheese, and sour cream.

Stir mixture until combined. Pour into a baking dish and sprinkle the remaining 2 cups of cheese on top.

Add tots on top of the mixture and cheese. Sprinkle spice mixture on top of tots. Bake in 400 degree oven for 45 minutes or until tots are crispy and golden brown. After removing from the oven, sprinkle with shredded lettuce, green onions and diced tomato.

Serve with sour cream, hot sauce, avocado, cilantro or your favorite taco topping.

**Land of 10,000 Calories Hotdish**

Sen. Al Franken

**Ingredients**

- 8 pound pork shoulder
- 1/3 cup table salt
- 1/8 cup coarse Salt
- 2/3 cup Sugar
- 1 can of Cream of Mushroom soup
- 1 can of Cream of Chicken soup
- ¾ cup prepared brown rice
- ¾ cup prepared quinoa
- 1 onion
- ½ cup of heavy Cream
- ½ stick butter
- 3 tablespoons of Olive oil
- 1 cup of cooked peas
- 1 cup of cooked diced carrots
- Ritz Crackers

**Directions**

1. Rub pork shoulder with table salt, coarse salt, and sugar mixture; leave in refrigerator overnight
2. Cook shoulder in slow-cooker for 10-12 hours on low
3. Shred pork, remove excess fat
4. Julienne onion and sauté in butter and olive oil for approximately 30 minutes
5. Combine all ingredients except for Ritz crackers
6. Cook ingredients in slow cooker for 1 hour on
7. When finished, add crushed Ritz crackers to top of dish
8. Salt and pepper to taste

**Babe the “Brew” Ox Steak and Ale Hotdish**

Sen. Amy Klobuchar

Recipe

1 lb stew meat, cubed  
2 tbsp flour  
1 tbsp oil  
3 strips bacon, diced  
2 yellow onions, chopped  
1 large garlic clove, minced  
1 tablespoon sugar  
Salt and pepper  
3 carrots, chopped  
1 bottle coffee infused or dark beer  
2 cups beef broth  
½ cup milk  
8 ounces mushrooms  
1 tbsp cornstarch  
3 tbsp fresh chopped parsley  
Tater tots

1. Preheat the oven to 425 F. Dredge the cubed steak in flour, and brown it in oil on all sides. Set aside.
2. Sauté the bacon until crispy, then lower the heat and add the onion, garlic, sugar, salt, and pepper, cooking until softened. Add carrots and cook for a couple more minutes.
3. Add the beer, broth, milk, and mushrooms, and bring to a simmer for 10 minutes.
4. Mix the cornstarch with cold water, and add in batches until thickened to the proper consistency. Remember that it will keep thickening in the oven. Stir in parsley.
5. Pour the mixture into a casserole dish, top with tater tots, and cook until crispy, around 15-20 minutes.

**Collin's Rockin' Rabbit "Hop" Dish**

Rep. Collin Peterson

Recipe:

For the Barbacoa:

- 2 Large Rabbits, quartered and deboned
- 5 cloves garlic
- 4 chipotle peppers in adobo sauce
- 2 cans of chopped green chiles
- 1 small onion, chopped
- 1/3 cup lime juice
- 4 table spoons of apple cider vinegar
- 3 bay leaves
- 1 tbs ground cumin
- 2 tsp salt
- 1 tsp black pepper
- 3 cloves, ground
- 1 ½ cup beef broth

Combine all ingredients and toss gently. Cook on low, or in slow cooker on low heat, for around 6 hours, until meat is tender and falling apart.

For Final HotDish:

Cooked down Barbacoa meat

- ½ tsp salt
- ½ tsp pepper
- 1 large onion
- 4 medium potatoes, thinly sliced
- 5 miniature sweet peppers, thinly sliced
- 1 can cream of mushroom soup
- ¾ cup of milk
- ¾ cup of sour cream
- 2 cups shredded cheese
- Crumbs/croutons/cornmeal for crust
- 1 can of mushrooms

Reserve barbacoa liquid, until thickened and about 1 cup. Simmer mushrooms along with reserved liquid. Mix soup, milk sour cream and pour over layered potatoes and barbacoa. Sprinkle with cheese and bread crumbs/croutons/or cornmeal. Bake 1 hour at 350 degrees in casserole dish. Salt and pepper crust to taste.

**Making Hotdish Great Again**

Rep. Betty McCollum

1 lb ground bison  
16 oz gluten free elbow macaroni  
8 oz cheddar cheese  
8 oz Monterrey Jack cheese  
2 cans cream of mushroom soup  
1 onion  
Garlic  
Cumin  
Chives  
Tatter Tots (to cover)

Bake one hour @ 350 degrees

**Pizza Pie Hotdish**

Rep. John Kline

**Ingredients featuring Minnesota's own Pillsbury Crescent Rolls and Hormel Pepperoni:**

- 2 cans of Pillsbury® Crescents
- 1 package of provolone cheese slices
- 15 oz. shredded hash browns
- 1 head of garlic (roasted)
- 1 package Hormel® Original Pepperoni
- 1 cup of tomato sauce
- 8 oz. of ricotta cheese
- 2 tbsp. parmesan cheese (shredded)

**Recipe:**

- Preheat oven to 350°, grease a 9x9 casserole dish.
- Brown hash browns in skillet and separate into half portions; Pack half of the browned hash browns into the base of the dish.
- Coat hash browns with ½ cup of tomato sauce.
- Completely cover sauce with ½ package pepperoni.
- Layer with slices of provolone
- Add full sheet of Pillsbury® Crescent roll dough on top.
- Place in oven and bake for 7 minutes.
- While baking, puree roasted garlic and mix well with ricotta cheese in a separate bowl.
- Remove from oven; spread ricotta garlic mixture over the crescent roll layer
- Layer remaining half of hash browns and remaining ½ cup of tomato sauce
- Evenly distribute remaining pepperoni and provolone cheese slices
- Top with sheet of crescent roll dough. If desired, cut sheet into 1 inch strips, and “basket weave” the top layer.
- Place dish in the oven and bake for 14 minutes

Remove dish and top with shredded parmesan cheese

**The Most Beautiful Hotdish in the World: Green Chile-Chicken Casserole**

Rep. Keith Ellison

Ingredients:

- 1 1/3 cups chicken broth
- 1 cup canned chopped green chiles, drained
- 1 cup chopped onion
- 1 cup fat-free sour cream
- ¼ teaspoon salt
- ½ teaspoon ground cumin
- ½ teaspoon freshly ground black pepper
- 2 (10 ½-ounce) cans condensed cream of chicken soup, undiluted
- 1 garlic clove, minced
- Cooking spray
- 18 corn tortillas
- 4 cups shredded cooked chicken breast (about 1 pound)
- 2 cups (8 ounces) finely shredded sharp cheddar cheese
- Purple potato chips crushed for garnish

Heat oven to 350 degrees.

Spray 9 by 13 pan.

Mix first nine ingredients in a soup pan and whisk constantly until boiling.

Pour 1 ½ cup of soup mixture into the pan.

Then add six tortillas, cover with a layer of chicken, then cheese, then repeat ending with a layer of cheese. Pour remaining soup on top.

Bake at 350 degree oven for 30 minutes.

If you make it the night before and cook from the fridge, cover in foil and bake for an hour. Remove foil and bake for 30 more minute.

**Tim's Turkey Taco Tot Hotdish**

Rep. Tim Walz

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- 1 yellow onion
- 1 can sliced black olives
- 1 can diced mild green chilies
- 1 bottle taco sauce (medium)
- 1 16 oz sour cream
- 1 bag of frozen tots
- 4 cups shredded cheddar cheese
- 3 cups sweet corn
- cherry tomatoes
- green onions
- shredded iceberg lettuce
- paprika
- chili powder
- onion powder
- garlic powder
- olive oil

Preheat oven to 400 degrees.

Dice the onion and bell pepper into 1-inch dice and sauté in 1 tablespoon of olive oil, salt and pepper for 15 minutes, until tender. Remove onion and bell pepper and set aside in a mixing bowl.

Brown turkey. In a small bowl, mix 2 teaspoons each of paprika, chili powder, onion powder and garlic powder. Add half of mixture to the turkey while browning. Reserve the other half of mixture to sprinkle over the tots prior to baking. When finished, add the turkey in with the sautéed onion and bell pepper.

Add black olives, sweet corn, chilies, taco sauce, 2 cups of cheese, and sour cream.

Stir mixture until combined. Pour into a baking dish and sprinkle the remaining 2 cups of cheese on top.

Add tots on top of the mixture and cheese. Sprinkle spice mixture on top of tots. Bake in 400 degree oven for 45 minutes or until tots are crispy and golden brown. After removing from the oven, sprinkle with shredded lettuce, green onions and diced tomato.

Serve with sour cream, hot sauce, avocado, cilantro or your favorite taco topping.

**Cousin Jack's Hot-Rolled, Corrosion-Resistant Pasty Hotdish**

Rep. Rick Nolan

Legend

As the family tale goes, our Cousin Jack\* actually invented the Minnesota Hotdish using his legendary pasty meat pies. The ground was shaking that day, deep in the depths of a Crow Wing County mine; shaking just enough to send the pasties that the crew was warming with their carbide lamps plummeting down a mine shaft. Panicking, the miners talked of risking life and limb to retrieve their lost lunches; but Cousin Jack Nolan had a better idea. Quickly pulling out a tray of his own special stock of pasties, he swung his ax to break the pies into small pieces and poured cream of mushroom soup over it all. Deftly he then separated two pasty crusts, placed one on the top and one below, and plunged the concoction into the fire at 350 degrees for 60 minutes. Ketchup appeared. Lunch was saved. And the Minnesota Hotdish was born.

*\*With their treasured pasty meat pie recipes packed away in satchels, the Cornish miners who came to Minnesota in the 1800's to dig for iron ore were known as "Cousin Jacks."*

Ingredients

- 1.5 pounds of grass fed Minnesota beef – ground by Rick
- 1.5 pounds of Minnesota pork – ground by Rick
- 2 medium organic onions from Mary's garden – diced by Mary
- ½ rutabaga from Mary's garden – shredded by Rick
- 3-4 baker potatoes – chosen by the grandkids
- 2-3 large carrots – diced by the grandkids
- 2 T kosher salt
- ½ T fresh ground black pepper
- 1 stick grass fed Minnesota butter or more. There is no such thing as too much butter!

Directions

- Mix flour, Crisco, butter and water together into dough. With a rolling pin, flatten the dough into a sheet and cover the bottom of the cooking pan.
- Dice up carrots, potatoes and onions and add to the cooking pan. Shred ½ rutabaga and add to the cooking pan.
- By hand, mix together ground beef and ground pork.
- Slice a stick of butter up into 7 pieces and put on top of vegetable and meat concoction.
- Add salt and pepper.
- Cover entire cooking pan with mushroom gravy.
- Cover with another piece of flattened dough.
- Brush with lots and lots of butter and bake 60 minutes at 350 degrees.

**The Boundary Waters Bacon, Beef, and Taters Hotdish**

Rep. Erik Paulsen

1.5 lbs Ground Beef  
½ Cup Chopped Onion  
16 oz. Bacon  
10.75 oz. Chicken Gumbo Soup  
10.75 oz. Cream of Mushroom Soup  
10.75 oz. Chicken Rice Soup  
1 tsp. Browning and Seasoning Sauce  
2 lbs Frozen Tator Tots

Brown beef and onion in skillet, crumbling meat while cooking; drain. Spread meat on bottom of 9x13” baking pan. Spread vegetables over meat. Heat soups and browning sauce to boiling, pour over vegetable layer. Cover with tater tots. Bake, uncovered, in a preheated 250 degree oven until bubbly in center (60-70 mins.)

**The Havana Hotdish**

Rep. Tom Emmer

**Ingredients:**

16 slices bread  
8 thick slices Swiss cheese  
12 slices baked ham  
1 pound pork, shredded  
3 dill pickles, sliced  
6 eggs  
3 cup milk  
1/2 teaspoon salt and freshly ground black pepper  
1/2 teaspoon dry mustard  
1/2 cup butter  
3 cup crushed corn flakes

**Day before serving:**

1. Remove crust from bread.
2. Place 8 slices of bread (no crusts) in the bottom of a casserole dish.
3. Place 4 slices of cheese on the bread.
4. Layer sliced ham and shredded pork.
5. Place remaining 4 slices of cheese on top of the ham and pork.
6. Add sliced pickles.
7. Top with remaining 8 slices of bread (no crusts).
8. In a bowl, beat eggs, milk, salt, pepper and mustard powder together.
9. Power mixture atop of your sandwiches.
10. Refrigerate covered overnight.

**Day of serving:**

1. Remove from refrigerator 30 minutes before baking.
2. Preheat oven to 350 degrees.
3. Mix cereal and melted butter.
4. Spread cereal and butter mixture over sandwiches.
5. Bake for 1 hour.