2021 Cookbook
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Crab Balls

INGREDIENTS
1 lb Backfin crab meat
1 egg, beaten
1 c crushed Ritz crackers
1 tsp yellow mustard
2 Tbsp fresh lemon juice
2 Tbsp parsley
1 tsp Old Bay seasoning
1 Tbsp Worcestershire sauce

1. Place crab meat in a mixing bowl and pick out any stray shell fragments.
2. Add crushed crackers, Old Bay seasoning, and parsley to the crab.
3. In a separate bowl, combine egg, mustard, lemon juice, and Worcestershire sauce. Whip with a whisk until smooth.
4. Pour egg mixture over the crab meat and crackers. Gently mix, careful not to break up large lumps of crab meat.
5. Mold into golfball-sized balls and place on a cookie sheet.
6. Bake at 350 degrees for 30 minutes.
7. Drizzle with melted butter and allow to cool. Serve with saltine crackers.

Serves: 2-4

Rattlesnake Eggs

INGREDIENTS
3 c shredded monterrey jack
4 - 5 jalapenos, chopped
4 Tbsp milk or half & half or cream
3/4 c bread crumbs, dry
3/4 c bread crumbs, dry
3/4 c bread crumbs, dry
salt & pepper, to taste
(use more for hotter bites)
1 c cornmeal, for coating
1 c buttermilk, for coating
vegetable oil, for frying

1. In a large bowl, combine cheese, peppers, milk, and bread crumbs. Mix well by hand.
2. Then form small egg shapes.
3. Roll the “eggs” in a mixture of cornmeal and seasonings.
4. Then dip in buttermilk.
5. Roll them in cornmeal again.
6. Freeze for at least 30 minutes so they will stay together in hot grease.
7. Fry at 350 degrees until golden brown (about 2 minutes) then drain.
9. Serve with ranch dressing or favorite dip.

Serves: 2-4
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Crock Pot Hot Dogs  Serves: 20-30

INGREDIENTS
2 pkg all-beef hot dogs (or your favorite kind) or cocktail wieners
1 c ketchup
1 c brown sugar
1 Tbsp Worcestershire sauce
1 Tbsp white vinegar
6 dash(es) tabasco sauce

1. Take hot dogs and cut into bite-size pieces.
2. Place in Crock Pot. Add all other ingredients together, pour over hot dogs. Stir until hot dogs are coated.
3. Put setting on high for 30 minutes. Then leave on low should be bubbly and yummy.

Hot Spinach and Artichoke Dip  Serves: 4

INGREDIENTS
6 oz artichoke hearts (drained, rinsed and chopped)
6 oz frozen chopped spinach, thawed (wring out as much liquid as possible)
1 green onion, chopped
1/2 c mayonnaise
1/2 c sour cream
1/2 tsp garlic powder
1/4 c grated Parmesan cheese
1 3/4 c freshly shredded mozzarella cheese

1. In a mixing bowl, combine the chopped artichoke hearts, spinach, onion, mayo, sour cream, garlic powder, Parmesan cheese, and 1 1/2 c mozzarella cheese.
2. Stir to combine well and spoon into a small baking dish (I used 2 of my 7” x 4” stoneware dishes, I am freezing the second one).
4. Remove and take the tinfoil off and top with remaining cheese. Return to the oven for 5 minutes. Turn the broiler on high and lightly brown the cheese.
5. Remove from the oven and serve hot with tortilla or pita chips.
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- Loyal & Diana Bell
Chicken Fettuccini With Broccoli

**INGREDIENTS**
- 1/2 pt heavy cream
- 1/2 c Parmesan cheese, shredded
- 1/2 stick butter
- 1 - 2 bunch broccoli, fresh
- 2 Tbsp olive oil, extra virgin
- 1 lb chicken breast, cubed 1 inch
- lemon pepper, to taste
- garlic powder, to taste
- salt and pepper, to taste
- 1/3 - 1/2 pkg fettuccine pasta

**INSTRUCTIONS**
2. Cook over medium heat, stirring continually until it begins to reach boiling. Remove from heat. Be careful not to overcook. It should be slightly thickened.
3. Steam broccoli florets in a vegetable steamer for about 16 min.
4. Sprinkle chicken with lemon pepper seasoning, salt, pepper, and garlic powder. Toss lightly.
5. Add chicken to heated olive oil in a large frying pan. Stir occasionally until fully cooked.
6. Prepare fettuccine pasta in a pot of salted water until al dente, about 7 minutes or so. Drain.
7. In a large pasta bowl, combine pasta, chicken, broccoli, and sauce. Toss and serve hot. Enjoy!

Country Gentlemen Casserole

**INGREDIENTS**
- 1 c chopped celery
- 1 Tbsp butter
- 2 Tbsp chopped onion
- 11/2 c cooked rice
- 2 c cooked cubed chicken
- 1 can(s) cream of chicken soup
- 3/4 c mayonnaise
- 1 can(s) drained sliced water chestnuts
- 1/2 c almonds, slivered
- 1 c cheese shredded
- 2 Tbsp melted butter
- 1 c corn flakes

**INSTRUCTIONS**
1. Cook celery and onions in butter till tender. Add the next 7 ingredients.
2. Place in a 9x13 casserole dish. Crush the corn flakes and mix with the butter and add to top of casserole.
3. Bake 350 degrees for 40 min.
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**Lemon Chicken Piccata**

**INGREDIENTS**
- 3 large skinless, boneless chicken breast halves - cut into strips
- salt and pepper to taste
- 1/2 c all-purpose flour
- 2 Tbsp vegetable oil, or as needed
- 1 clove garlic, minced
- 1 c low sodium chicken broth
- 1/2 lemon, thinly sliced
- 1/4 c fresh lemon juice
- 2 Tbsp capers, drained and rinsed
- 3 Tbsp butter
- 2 Tbsp minced Italian parsley

1. Preheat oven to 200 degrees F (95 degrees C). Place a serving platter into the oven to warm.

2. Season the chicken breast pieces with salt and pepper and dredge them in flour. Shake off excess flour. Heat the vegetable oil in a skillet; pan-fry the chicken pieces until golden brown on both sides, about 3 minutes per side. Work in batches and do not crowd skillet, adding oil as needed. Place the chicken pieces onto the warmed platter in the oven. When finished with all the chicken, drain most of the oil from the skillet, leaving a thin coating on the surface of the pan.

3. Cook and stir the minced garlic in the skillet until fragrant, about 20 seconds. Pour in the chicken broth. Scrape and dissolve any brown bits from the bottom of the skillet. Stir in the lemon slices and bring the mixture to a boil. Let cook, stirring occasionally, until the sauce reduces to about 2/3 cup, 5 to 8 minutes. Add the lemon juice and capers; simmer until the sauce is reduced and slightly thickened, about 5 minutes more. Drop the butter into the skillet and swirl it into the sauce by tilting the skillet until the butter is melted and incorporated. Add the parsley; remove from heat and set aside.

4. Arrange the chicken on serving plates and spoon sauce over each portion to serve.

**CHEESY CHICKEN CRESCENT ROLL**

**INGREDIENTS**
- 5 boneless chicken breasts
- 1 c grated mozzarella cheese
- 1 10 ounce can cream of chicken soup
- 1 soup can full of milk
- 1 pkg crescent rolls

1. Cook chicken how you like. You can also use a rotisserie chicken pulled off bone and skin removed. Remove and dice.

2. Mix 1/2 cup mozz. cheese with the chicken in a bowl. Set aside.

3. Separate and unroll the crescent rolls.

4. Place chicken and cheese mixture on the large end of a separated crescent roll.

5. Then roll the dough to form a crescent.

6. Once rolled, place in a 9 x 13 dish. Continue until all rolls are completed.

7. Heat soup, milk and the remaining cheese in a saucepan. When warm pour soup mix over the chicken rolls.

8. Bake at 350 degrees uncovered for 30 minutes or until brown and bubbly.

Serves: 4
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Zucchiní and Squash Au Gratin

**INGREDIENTS**

- 2 Tbsp butter
- 1 large zucchini, sliced
- 1 large yellow squash, sliced
- 2 medium shallots, minced
- 1 tsp garlic (fresh or jar)
- 1/2 c heavy cream
- shredded cheese, just a handful
- salt and pepper, to taste
- sprinkle of oregano
- Parmesan cheese, to taste

1. Preheat oven to 450 degrees.
2. In a large skillet, sauté shallots and garlic in the butter. Cook until shallots are translucent.
3. Add zucchini, squash and heavy cream. Add salt, pepper, and Parmesan cheese.
4. Cook 8 to 10 minutes or until mixture is bubbly.
5. Transfer to an oven safe baking dish and sprinkle with a little more Parmesan and shredded cheese.
6. Bake for 10 to 14 minutes or until mixture is bubbly and golden brown on top.

Street Corn - Casserole Style

**INGREDIENTS**

- 16 oz whole kernel corn
- 1/2 c mayonnaise
- 1/2 c sour cream
- 4 oz Cotija cheese, grated
- paprika
- chili powder

1. Preheat oven to 450 degrees.
2. In a large skillet, sauté shallots and garlic in the butter. Cook until shallots are translucent.
3. Add zucchini, squash and heavy cream. Add salt, pepper, and Parmesan cheese.
4. Cook 8 to 10 minutes or until mixture is bubbly.
5. Transfer to an oven safe baking dish and sprinkle with a little more Parmesan and shredded cheese.
6. Bake for 10 to 14 minutes or until mixture is bubbly and golden brown on top.

Easy Cheesy Garlic Bread

**INGREDIENTS**

- 1 can(s) pillsbury grands biscuits
- 1 stick butter (or margarine)
- 2 clove garlic, chopped
- 1-2 Tbsp italian seasoning
- romano cheese, grated
- parmesan cheese

1. Heat oven to 350. You can use a round or square 8” or 9” pan for this (non-stick is best). Spray pan with oil. Take out biscuits and cut biscuits vertically in 1/2. Roll each half into balls in your hand, set aside.
2. Melt butter in sauce pan, add garlic, Italian seasoning, s & p. Pour 1/2 into bottom of baking dish. Place biscuit dough in pan, about 1/2-1” apart, giving room to expand while baking. Sprinkle parmesan & romano cheese on each ball. Bake for 25 minutes, or until done.
3. 10 minutes before baking is complete, pour remaining seasoned butter mixture over top and add more cheese. Finish baking and serve hot!
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Oatmeal Carmelitas

**INGREDIENTS**

**BASE**  
1 1/4 c butter, softened  
1 1/2 c brown sugar, firmly packed  
2 c quick cooking oats  
2 c all-purpose flour  
1 tsp baking soda

**FILLING**  
1 jar(s) caramel ice cream topping (12.25 oz)  
4 Tbsp all-purpose flour  
1 c semi-sweet chocolate chips  
1/2 c chopped walnuts or pecan

1. Heat oven to 350 degrees. Grease a glass 13x9 pan with spray Crisco.
2. In a large bowl, beat the base ingredients with electric mixer on low speed until crumbly. Reserve half of the crumb mixture (about 3 cups) for the topping.
3. Press the remaining crumb mixture in the bottom of the pan.
4. Bake 10 minutes.
5. Meanwhile, in a small bowl, stir together the caramel topping and 4 Tbsp of flour. Set aside.
6. After removing the base from the oven, sprinkle the chocolate chips and nuts over the partially baked base.
7. Drizzle evenly with the caramel mixture.
8. Sprinkle with reserved crumb mixture. Bake 18-22 minutes longer or until golden brown.
9. Cool completely in the pan on a cooling rack for about an hour. Refrigerate 2 hours or until filling is set. Cut into bars. Store in a tightly covered container.

Blueberry Cream Cheesecake

**INGREDIENTS**

2 1/2 c all-purpose flour  
1 1/2 stick butter  
1 c finely chopped walnuts  
1 tsp salt  
16 oz cream cheese, room temp  
1 c sugar  
1 tsp vanilla extract  
2 large large eggs  
1 can(s) blueberry pie filling (21 oz)  
1 c fresh blueberries

1. Crumble together the crust ingredients.
2. Spread in a greased 9x13 baking pan.
3. In a bowl, beat cream cheese until fluffy.
5. Add eggs, one at a time beating well each time.
6. Spoon this mixture over crust.
7. Bake at 350 degrees in preheated oven for 20 minutes.
8. Mix pie filling and fresh berries together.
9. Spread over cheese mixture after it has cooled. Refrigerate for 1 hour before serving.
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