

# SUMMER COOKOUT

Recipes from CorTrust staff.



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# Fresh Guacamole

*Submitted by  
Hillary McQuade,  
VP/Director of Marketing  
at Sioux Falls, SD*

## INGREDIENTS

- Half of one white onion, diced
- 2-3 serrano peppers, diced
- 3-4 garlic cloves, minced
- Cilantro
- 3-4 avocados
- 1 lime
- Salt and pepper
- 1 tomato, diced
- Tortilla chips



## DIRECTIONS

1. Place diced white onion and diced serrano peppers (be sure to remove seeds and membrane) into a food processor. Add minced garlic cloves.
2. Remove cilantro leaves from stems and place in food processor - about half a cup.
3. Using the chop setting on the food processor, chop until the onion, serrano peppers, minced garlic, and cilantro are well incorporated. Set aside.
4. Remove avocados from case and dice. Place in a bowl.
5. Within the same bowl, add juice from one lime, as well as salt and pepper to taste. Using a fork, mash avocados and lime juice mixture until soft.
6. Add the mixture from the food processor. Stir until combined. Top with diced tomatoes and a few cilantro leaves.
7. Serve with tortilla chips and enjoy!





# Pickle Roll-up Dip

*Submitted by Suzanne Noor,  
Mortgage Specialist at Delano, MN*

## INGREDIENTS

- (2) 8 ounces cream cheese
- 1 tablespoon Worcestershire sauce
- 1/4 cup pickle juice
- 2 teaspoon onion flakes (optional)
- 2 packages of Buddig Corned Beef, diced
- 2 cups baby dill pickles, diced



## DIRECTIONS

1. Using a mixer, blend the cream cheese, Worcestershire sauce, pickle juice, and onion flakes until soft.
2. With a rubber spatula, mix in the corned beef and baby dill pickles until well combined.
3. Serve with your favorite crackers!

# Calico Bean Hot Dish

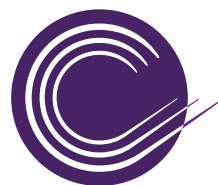
*Submitted by  
Courtney Hokanson,  
Communications Manager  
at Sioux Falls, SD*

## INGREDIENTS

- 1/2 lb hamburger
- 1/2 lb bacon, cut in pieces
- 1 cup ketchup
- 1 teaspoon salt
- 1 teaspoon mustard
- 1 teaspoon white vinegar
- 3/4 cup brown sugar
- (1) 15 oz can Pork "n" Beans
- (1) 14.5 oz can kidney beans, undrained
- (1) 14.5 oz can butter beans, undrained

## DIRECTIONS

1. Brown hamburger and bacon. Once cooked, add ketchup, mustard, vinegar, brown sugar to pan and mix.
2. Add Pork "n" Beans, kidney beans, and butter beans to pan.
3. Transfer all ingredients to a glass baking dish and mix thoroughly.
4. Bake uncovered at 350 degrees for 45 minutes.



# Grilled Peaches

*Submitted by Tammy Ziegler,  
Collection Specialist at Mitchell, SD*

## INGREDIENTS

- 4 ripe peaches
- 1/4 cup brown sugar
- Vanilla ice cream (optional)
- Amaretto (optional)
- Honey (optional)



## DIRECTIONS

1. Cut peaches in half and remove pits.
2. Place peaches on grill mat cut side down and cook over medium heat until the skin begin to peel off.
3. Flip over peaches and fill pit cavity with brown sugar. Cook until melted.
4. Serve warm in bowl and top with optional items as desired!

# Lemon Cheesecake Dip

*Submitted by  
April Shannon,  
AVP/Internal Audit Officer  
at Sioux Falls, SD*

## INGREDIENTS

- 1/4 cup lemon juice
- 8 oz of whipped topping
- 1 packet of lemon Jello
- 12 oz cream cheese spread, softened to room temperature
- 1 tablespoon lemon zest

## DIRECTIONS

1. Mix Jello packet and 1 cup of boiling water in a bowl, add lemon juice and zest.
2. Allow mixture to cool until thick and syrupy, but not Jello consistency.
3. In a separate bowl, mix cream cheese until smooth then fold in whipped topping and Jello lemon syrup mixture.
4. Chill mixture in refrigerator at least 1 hour (overnight preferred).
5. Top with more lemon zest if desired and serve with fresh fruit, graham crackers, shortbread cookies, or vanilla wafers!



# Skinny Baked Jalapeno Poppers

*Submitted by  
McKinzie Hopkins,  
Executive Vice President  
at Brooklyn Park, MN*

## INGREDIENTS

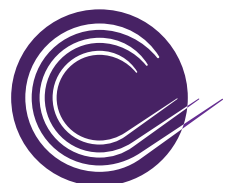
- 12 jalapeno peppers, sliced in half lengthwise
- 8 ounces light cream cheese
- 5 medium scallions, green part only, sliced
- 2 ounces shredded low fat sharp cheddar
- 1/2 cup egg beaters or egg whites, beaten
- 1/2 cup panko crumbs
- 1/8 teaspoon paprika
- 1/8 teaspoon garlic powder
- 1/8 teaspoon chili powder
- Salt and fresh pepper
- Spray oil



## DIRECTIONS

1. Preheat oven to 350 degrees.
2. Cut peppers in half lengthwise, and scoop out the seeds and membrane.
3. Combine cream cheese, cheddar, and scallions in medium bowl.
4. Combine panko, paprika, chili powder, garlic powder, salt and pepper in another bowl.
5. Fill peppers with cheese filling with a small spoon or spatula.
6. Dip peppers in egg beaters.
7. Place pepper in panko mixture, using a spoon to make sure all the seasoning doesn't fall to the bottom of the bowl.
8. Spray a baking pan with oil spray. TIP: line pan with parchment paper for easier cleanup.
9. Lightly spray the peppers with a little more oil spray.
10. Bake in the oven for 20-25 minutes, until golden and cheese oozes out. Remove from oven and serve immediately. Best served hot.

*This recipe originally appeared on [SkinnyTaste.com](http://SkinnyTaste.com)*



# No Bake Banana Split Cake

*Submitted by  
Caitlyn Walsh, Customer  
Service Representative at  
Minnetonka, MN*

## INGREDIENTS

- 1/2 cup butter or margarine, melted
- 2 cups of graham cracker, crushed
- 2 eggs
- 2 cups powdered sugar, sifted
- 1 teaspoon of vanilla extract
- 20 oz of crushed pineapple
- 9 oz of Cool Whip
- 4 medium bananas
- 1 jar of maraschino cherries
- 1/2 cup chopped pecans or walnuts (optional)
- 1 cup chopped strawberries (optional)
- Chocolate syrup (optional)

## DIRECTIONS

1. Combined melted butter and crushed graham.
2. Push buttered graham on bottom of a 13x9 pan.
3. Chill for 15 minutes.
4. Beat eggs for 4 minutes.
5. Add powdered sugar, soften butter, and vanilla - beat till combined.
6. Spread over graham crust.
7. Chill for 30 minutes.
8. Spread pineapple over cream layer.
9. Layer bananas over pineapples (to prevent browning make sure to do before cool whip layer).
10. Layer with strawberries (if added).
11. Cover with Cool Whip.
12. Evenly place cherries on top.
13. Optional: sprinkle pecans/walnuts.
14. Drizzle chocolate syrup over top.
15. Cover and refrigerate for 6 hours or overnight.





# Perfect Nachos

*Submitted by Isaac  
Schmeling, Vice President  
at Sioux Falls, SD*

## INGREDIENTS

- (1) 16 ounce block of Velveeta cheese
- 1 small bag of Mexican cheese
- (1) 8 ounce block of Velveeta pepper jack cheese
- 1 jar of cheese dip
- 2 lbs hamburger
- Jalapeno, chopped
- 1 onion, chopped
- 2 tomatoes, chopped
- 1 red bell pepper, chopped
- Lawry's seasoning salt
- 3-4 garlic cloves, chopped
- Cracked black pepper

## DIRECTIONS

1. Combine the first four ingredients in a crock pot. Set to high for 3-4 hours or until completely melted.
2. Once the cheeses are melted, begin browning the beef. Remove excess grease.
3. Add the jalapenos, onions, tomatoes, and red bell peppers to the beef, and cook until soft.
4. Season the mixture with Lawry's seasoning salt, chopped garlic, and black pepper to taste.
5. Add the beef mixture with the melted cheese in the crock pot and combine until well mixed.
6. Enjoy with your favorite tortilla chips!



# Rockstar Bob's Pizza Burgers

*Submitted by  
Robert Wagner,  
VP/Mortgage Servicing Operations  
Manager at Sioux Falls, SD*

## INGREDIENTS

- 1 lb. hamburger, browned
- 1 can Chef Boyardee pizza sauce
- 2 tablespoons parsley flakes
- 1 teaspoon sage
- 1 teaspoon oregano
- 1/2 teaspoon salt
- 6-8 ounces Velveeta
- 1 bag shredded mozzarella cheese
- 1 package hamburger buns

## DIRECTIONS

1. Brown hamburger, and drain. Add pizza sauce, parsley flakes, sage, oregano, salt, and Velveeta cheese to hamburger. Heat to a boil. Reduce heat and simmer for 15 minutes.
2. Place bottom half of hamburger buns on a baking sheet. Scoop hamburger mixture onto the hamburger buns. Add mozzarella cheese on top. Bake 6-8 minutes in the oven at 400 degrees, until the cheese is melted. Enjoy!

