

## Home Town Recipes

### Broccoli Cheese Casserole

#### Ingredients:

- 2 lb. broccoli, stems removed, large florets cut, yielding about 8 cups of broccoli florets  
 Salt for blanching water  
 2 strips of thick-cut bacon, cut crosswise into 1/4-inch wide strips.  
 1/3 cup all purpose flour  
 5 eggs, beaten  
 1/2 cup cream  
 1 cup whole milk  
 2 to 3 teaspoons of freshly cracked pepper (1 to 2 teaspoons if using fine ground black pepper)  
 1/2 teaspoon salt  
 2 teaspoons Dijon mustard  
 8 ounces cheddar cheese, grated



#### Directions:

1. Bring a large pot of salted water to a boil (about 1 Tbsp salt for 2 quarts of water). Add the broccoli florets and boil for 3-5 minutes or until tender, but still firm. Strain and rinse with cold water to stop cooking.
2. While the water in step one is coming to a boil, cook the bacon pieces over medium heat in a frying pan until lightly browned, but not crisp. Remove to a plate lined with paper towels to absorb the excess fat. Set aside.
3. Preheat oven to 425 degrees. Butter a 2 1/2 quart casserole dish. In a bowl, whisk eggs into the flour, then whisk in cream and milk. Add the black pepper to taste, salt, and mustard. Mix in about a third of the cheese.
4. Place the pre-boiled broccoli florets in the casserole dish, sprinkling about a third of the cheese over the broccoli as you lay them down. Sprinkle the bacon pieces over the broccoli. Pour eggs, cream, milk, cheese mixture over the broccoli, move the broccoli pieces a bit so that the mixture gets into all of the nooks and crannies. Sprinkle the casserole with the remaining cheese. You can always add more if you would like.
5. Bake for 25-40 minutes, or until set. Once the top has browned, you may want to cover with aluminum foil to keep from burning.

Yield: Serves 5 as a main course, 10 as a side.

Submitted by: Jutta Carroll

### Blueberry Maple Breakfast Bake

#### Ingredients:

- 1 loaf of white bread, crusts removed, bread cut into 1-inch pieces  
 4 oz cream cheese, cut into small cubes (about 1 cup)  
 2 cups fresh or frozen blueberries, divided  
 8 eggs, beaten  
 1 1/2 cups milk  
 1/4 cup melted butter  
 1/4 cup maple syrup plus more for serving



#### Directions:

1. Preheat oven to 350 degrees. Grease and 8 or 9-inch square baking dish. Place half of the bread crumbs in the dish. Sprinkle cream cheese cubes and half of the blueberries over the bread. Top with remaining bread cubes and blueberries.
2. Combine eggs, milk, maple syrup and butter in a large bowl and pour over bread mixture.
3. Bake until a knife inserted in the center comes out clean, about 1 hour. Cover with aluminum foil if you notice the edges browning too much during baking.
4. Let stand for 10 minutes before serving. Cut into squares to serve. Serve with additional maple syrup. Can be prepared the night before, and bake before serving.

Yield: Makes 9 servings

Submitted by: Jutta Carroll

**To share your favorite recipes please email us at [mariah@ogden-ks.gov](mailto:mariah@ogden-ks.gov) or [ogdencommunitycenter@ogden-ks.gov](mailto:ogdencommunitycenter@ogden-ks.gov). You can also bring your recipes in to the Ogden Community Center Monday thru Friday from 8am to 8pm. Recipes must be submitted by the 15th of each month. For additional information please contact Mariah or Jutta at 785-537-0351**

## Fun Recipes For Kids

### Smiley Face Pizza

#### Ingredients:

2 dinner rolls  
thawed at room tem-  
perature  
Pick your favorite  
pizza toppings



#### Directions:

1. Combine rolls together and flatten into a 6-inch circle. Place on sprayed baking sheets. Poke several times with a fork to prevent bubbles from forming.
2. Bake at 350 degrees for 10-12 minutes. Remove from oven and let cool slightly.
3. Spread with sauce. Top with grated cheese and all of your favorite toppings. Bake at 350 for 8-10 minutes or until the cheese is nicely melted. Remove from oven and make faces using mozzarella rounds with olives for eyes, pepperoni for nose and eye-brows and a green pepper slice for a mouth!

ENJOY!!

Submitted by: Mariah Boller

### Rainbow Pancakes

#### Ingredients:

2 cups Bisquick  
1 cup milk  
2 eggs  
Food coloring



#### Directions:

1. Prepare skillet by lightly coating with oil; heat over medium-high heat.
2. In a large bowl, beat Bisquick, milk and eggs until well-blended and large lumps have disappeared. Batter will be slightly lumpy.
3. Separate batter into 6 equal parts, approximately 1/2 cup batter, and place in 6 separate medium-sized bowls. Add food coloring as follows and stir until well-blended.
  - Bowl 1, red pancake: Add 8 drops of red food coloring
  - Bowl 2, orange pancake: Add 3 drops of red and 4 drops of yellow food coloring.
  - Bowl 3, yellow pancake: Add 7 drops of yellow food coloring.
  - Bowl 4, green pancake: Add 7 drops of green food coloring.
  - Bowl 5, blue pancake: Add 7 drops of blue food coloring.
  - Bowl 6, Purple pancake: Add 4 drops of red and 3 drops of blue food coloring.

Pour prepared batter on hot skillet and cook. Serve hot with your favorite pancake topping.  
Submitted By: Mariah Boller

## Community Emergency Response Team

We are a group of trained volunteers that in the event of an emergency we go out and brave the elements to help; whether it be a flood, tornado, ice storm, or other major natural disasters. We are usually the first to help assist people in our community

until other emergency personnel arrives. We need more volunteers to step up! Our community is made up of transient people so it can be very difficult to find volunteers. If you are a person who has the desire to be helpful, caring, and be ready to make a

difference in your community. Give us a call and we can answer any questions you may have and hopefully you will decide to become a C.E.R.T. Volunteer. Contact our C.E.R.T. Leader Kathy Sotkovski 785-410-2816



### Coffee Call



Come join us Monday thru

Friday at the Ogden Community Center for Coffee Call starting at 8am.

Come join us for some great conversation & company. Reading material are provided but please feel free to bring more to share! See you there!!!



### The Ogden Friendship House of Hope Hours Have Changed!

In order to better serve you, the House of Hope will be open Saturday mornings from 9am till Noon. We will be closed on Mondays, and be open in the afternoons Tuesday – Friday from 1:00pm to 4:00pm. Please consider volunteering a few hours a month so that we have enough help to be open. Three volunteers are now needed each day, for more information or to volunteer, call 785-537-5116



### Children's Playgroup

Parent's with children birth thru 5 years old. Playgroup meets every Tuesday morning from 9:30am to 11:30am at the Ogden Community Center in the conference room. You can take advantage of a wonderful selection of toys and time to meet with other parents of young children. Hope to see you there!! Come check out our new selection of children's toys!!!



Advertise in the Ogden Sun

For information on placing your ad in the Ogden Sun contact the Ogden Community Center at 785-537-0351 or by email [ogdencommunitycenter@ogden-ks.gov](mailto:ogdencommunitycenter@ogden-ks.gov)

Spaces starting as low as \$10.00 per month!

## Free Newsletter Subscription



Would you like to keep up on upcoming events, activities and programs that are going on in your community? Then you need a subscription to the Ogden Sun. If you would like to be placed

on our free mailing list please email send us at [mariah@ogden-ks.gov](mailto:mariah@ogden-ks.gov) or [ogdencommunitycenter@ogden-ks.gov](mailto:ogdencommunitycenter@ogden-ks.gov) be sure to include your full name and mailing address. You can also stop by the Ogden Community Center Monday thru Friday between 8:00am and 8:00pm.

## Harvesters Community Food Network

Harvesters Community Food Network with partner organization Ogden Friendship House U.M.C. announce the Rural Mobile Food Pantry Distribution.

What is Harvesters? Harvesters is a distribution of fresh nutritious food to individuals and families in need. We will distribute the food directly from the truck to cars.

The Harvesters Food Distribution is the 4th Tues-

day of every month from 10am to 11am at the Ogden Community Center 220 Willow Street. If you have questions or would like additional information please contact Barbara at 785-587-0354.



January Distribution :  
January 24th

Ogden Community Center  
Fitness Center Hours:

Monday-Friday from 8am to 8pm  
Saturdays from 2pm-6pm  
We have treadmills, stair steppers, weight stations and we have just added a new powertec power rack and we have a variety of other workout Equipment. Yearly memberships are \$20.00 per person. Come check it out!!