

## Fisher Favorites Printable Recipe Cards

Breakfast, lunch, dinner, and dessert - our recipes have you covered!  
Print the pages, cut out the recipe cards, and enjoy your Fisher favorites.

### PANCAKE BATTER

#### Ingredients

1 cup eggs	1 T vanilla
5 oz. sugar	2 lbs. AP flour
1 oz. kosher salt	2 oz. baking powder
1 quart + 1 cup milk	4 oz. unsalted butter, melted

#### Directions

1. Sift together dry ingredients (sugar, salt, baking powder, and flour).
2. Combine wet ingredients (eggs, milk, vanilla, and melted butter) together in a separate bowl and slowly add to dry ingredients working out the lumps while mixing. Be careful not to over mix.
3. Cook on griddle or non-stick pan using pan spray between uses.

### TOMATO PARMESAN SOUP

#### Ingredients

8 oz. butter	1 cup tomato juice	Parmesan cheese to taste
1 cup each diced onions and celery	1 tsp white wine vinegar	¼ cup scallions, chopped
3 T chopped garlic	Tabasco to taste	¼ cup fresh parsley, chopped
1 tsp dried thyme	4 cups heavy cream	2 T fresh basil, chopped
8 cups flour	4 cups milk	
2 cups stewed tomatoes	4 cups chicken stock	

#### Directions

1. In pot, heat stewed tomatoes, tomato juice, white wine vinegar and Tabasco.
2. Melt butter in separate skillet. Add onions, celery, and thyme. Sweat until soft. Add garlic and sweat for another minute. Add flour to onion and celery mixture to make roux. Once flour is cooked through, add tomato mixture to the roux.
3. Use emulsion blender or blend in blender (make sure it is cool if using blender) to create smooth and creamy soup.
4. Once emulsified, add hot heavy cream, milk, and Parmesan cheese. Once base is cooked through, add remaining ingredients, adjust seasoning.
5. Finish with herbs.

## DINNER

### BUTTERMILK CHICKEN

#### Ingredients

1 pound of chicken  
breast tenders

#### MARINADE:

1 tsp garlic cloves, peeled, chopped  
½ tsp ground black pepper  
1 tsp kosher salt  
1 tsp granulated sugar  
1 cup low fat 1% buttermilk

#### FLOUR COATING:

1 cup all purpose flour  
1 tsp ground paprika  
¼ tsp cayenne pepper  
1 tsp kosher salt  
1 tsp ground cumin

#### Directions

1. MARINADE: Combine marinade ingredients and marinate chicken in refrigerator for 2-6 hours.
2. Combine coating ingredients and dredge marinated chicken, coating all sides.
3. Place coated chicken on a parchment paper-lined baking sheet in a single layer. Refrigerate until ready to fry. (Best to flour several hours before serving but do not hold overnight.)
4. Heat oil to 325 degrees. Place a chicken tenders in the hot oil a few at a time, being careful not to overcrowd, and cook for 3 minutes or until internal temperature is 160 degrees.
5. Serve alone or build a sandwich. Suggested toppings include: blue cheese or ranch dressing, Buffalo sauce, bacon, pickles, tomato, lettuce.

## DESSERT

### HOT COCOA CRINKLE COOKIES

#### Ingredients

4 oz. chocolate  
¾ cup butter  
4 eggs  
2 cups sugar

1 ½ cups flour  
½ cup cocoa powder  
½ tsp salt  
1 ½ cups chocolate chips

#### Directions

1. Preheat oven to 350 degrees.
2. In a microwave, melt the chocolate and butter until smooth. Let cool.
3. In a large bowl, beat eggs and sugar. Stir in chocolate mixture. Gradually add the flour, cocoa, and salt. Stir in the chocolate chips.
4. Drop by tablespoonful on greased cookie sheets.
5. Bake for 7-9 minutes or until edges are set and tops are slightly cracked.