

**Ragnarok Rampage:
Ragnarok Steals Your Soul
Feast Book**

**Feast Steward: Lord Samson "Samii" Muskovich
Head Server: Dame Nicolaa Halden**



Saturday, June 16th, 2018

**Elks Page Park
7883 S Lowell Park Rd, Dixon, IL 61021**



Feast Menu

On the Table:

Cornbread Muffins
Honey Butter

Mains:

Fried Chicken
Green Beans
Mac and Cheese
Sweet Potatoes
Tomato, Cucumber, and Onion Salad

Dessert:

Bread Pudding with Rum Sauce
Peach Cobbler
Vanilla Ice Cream

Drinks:

Sweet Tea
Unsweet Tea
Fruit Punch Kool-Aid



Cornbread Muffins

Serves: 6

Ingredients

1 pkg. "JIFFY" Corn Muffin Mix
1 egg
1/3 cup milk
12 oz. Can Corn, Drained

Instructions

1. Preheat oven to 400°F. Grease muffin pan or use paper baking cups.
2. BLEND ingredients. Batter will be slightly lumpy. (For maximum crown on muffins let batter rest for 3 or 4 minutes, stir lightly before filling cups.)
3. FILL muffin cups 2/3 full.
4. BAKE 15 – 20 minutes or until golden brown.

Honey Butter

Serves: 24

Ingredients

3/4 cup butter (3 sticks), room temperature
1/4 cup honey

Instructions

1. In a small bowl, mix butter and honey until smooth.
2. Store, covered, in the refrigerator.

Green Beans

Serves: 8

Ingredients

1 pound fresh green beans, trimmed and snapped in half
3 tablespoons Olive Oil
Pepper to Taste
Salt to taste

Instructions

1. Place green beans into a large pot and cover with water; bring to a boil.
2. Reduce heat to medium-low and simmer until beans start to soften, about 5 minutes.
3. Drain water.
4. Add butter to green beans; cook and stir until butter is melted, 2 to 3 minutes.
5. Season with pepper and salt.

Fried Chicken

Ingredients

Chicken pieces (wings, drumsticks, tenders, etc.)

Buttermilk

Flour

Lawry's Seasoning Salt

Pepper

Instructions

1. Pour your buttermilk, seasoning salt, and pepper into a large container, stirring to mix ingredients together.
2. Add chicken to the buttermilk mixture, ensuring all pieces are covered by it. Cover container and set aside in the fridge for at least 2 hours, preferably overnight.
3. While chicken is marinating in the buttermilk mixture, create your seasoned flour by combining flour, seasoning salt, and pepper.
4. Heat oil in a pan or deep fryer. If using a deep fryer, heat oil to 350°F.
5. Remove chicken and buttermilk from the fridge. Pull chicken pieces out, shaking off excess buttermilk from them before adding them to the flour mixture.
6. Ensure chicken pieces are well-coated by the flour mixture and set aside to allow flour to absorb some of the liquid. Once pieces appear to be dry (approx. 15-20 minutes), slowly add them to the hot oil.
7. Cook chicken in the oil, ensuring that the crust is golden brown and crispy. Use a probe thermometer to ensure internal temperature for thicker pieces reaches 165°F.
8. Set done pieces aside on a cooking rack or a plate with a paper towel to drain off excess oil.
9. Serve and enjoy.

Baked Mac and Cheese

Author: Divas Can Cook

Serves: 8 servings

Ingredients

3 cups elbow macaroni, uncooked

2 tablespoons butter

2 tablespoons flour

1 cup half n half (warmed)

20 oz. Mexican Blend Cheese, shredded

1½ cups whole milk

2 eggs, slightly beaten

salt & pepper

Instructions

1. Preheat oven to 350 F.
2. Butter an 8x10 casserole dish. Set aside.
3. Bring a large pot of seasoned water to a boil. (I season my water generously with salt, pepper, and garlic powder. It should taste a bit salty)
4. Cook pasta until a little under al dente (about 7 minutes)
5. Drain and set aside.
6. In a large saucepan, over medium heat, melt butter.
7. Whisk in flour and continue stirring until golden.
8. Slowly whisk in half n half.
9. Continue stirring until smooth.
10. Stir in 1 cup Colby Jack cheese until sauce is creamy.
11. Pour cheese sauce over macaroni, tossing to coat.
12. Pour macaroni into prepared pan. Set aside.
13. In a large bowl, add milk, 2 cups Colby Jack cheese, and ¼ cup Smoked Cheddar.
14. Taste mixture and add salt and pepper until the mixture taste seasoned to your liking.
15. Add in eggs and stir well to make sure the eggs are mixed in.
16. Pour egg mixture over the macaroni. (Use a spatula to help push the mixture throughout so that everything isn't just sitting on top). (see note)
17. Sprinkle the top with remaining cheeses. (I never need all of it)
18. Bake for 30-35 minutes. (may not need this long so check on it at the 25-minute mark)
19. Let sit for 10 minutes before serving.

Notes

Alternatively, you could probably just dump the pasta in the same bowl that the egg mixture is in and then pour it all into the casserole dish. I've never done it this way though.

Tomato, Cucumber, and Onion Salad

Serves: 6

Ingredients

1/2 cup apple cider vinegar
1/4 cup olive oil
1/4 cup sugar
2 teaspoons salt
1 tablespoon fresh, coarsely ground black pepper
3 cucumbers, peeled and sliced 1/4-inch thick
3 tomatoes, cut into wedges
1 onion, sliced and separated into rings

Instructions

1. Whisk water, vinegar, oil, sugar, salt, and pepper together in a large bowl until smooth; add cucumbers, tomatoes, and onion and stir to coat.
2. Cover bowl with plastic wrap; refrigerate at least 2 hours. Preferably Overnight.

Sweet Potatoes

Serves: 16

Ingredients

For sweet potatoes:

6 c mashed sweet potatoes (3-4 large sweet potatoes)

1 c sugar

1/2 c milk

1/4 c butter, melted

3 eggs

1tsp salt

1tsp vanilla

For the topping:

1c brown sugar

1c chopped pecans

1/2 c flour

1/4 c butter

Instructions

1. In a large bowl, combine sweet potatoes, sugar, milk, and butter. Add eggs one at a time, stirring well after each addition to fully incorporate the eggs. Stir in salt and vanilla. Pour into a 9 x 13" baking dish.
2. In a medium bowl, combine brown sugar, pecans, flour, and butter until very crumbly and well combined. (a pastry blender or two forks work well for this). Sprinkle over the sweet potato mixture.
3. Bake uncovered at 350 degrees for 40-45 minutes or till golden.



Bread Pudding with Rum Sauce

Bread Pudding

Ingredients

- 1 loaf day-old bread, cubed into 1-inch pieces*
- 5 large eggs, lightly beaten
- 1 cup granulated sugar
- 4 cups whole milk
- 1 teaspoon vanilla extract
- 1 teaspoon ground nutmeg
- 1 teaspoon ground cinnamon

Instructions

1. Spray a 9x13 baking dish with nonstick cooking spray. Place the cubed challah bread into the prepared baking dish and spread it around into an even layer. Set aside.
2. In a very large mixing bowl, whisk together the eggs, sugar, milk, vanilla, nutmeg, and cinnamon until fully combined. Pour the mixture evenly over the bread in the prepared baking pan, making sure all of the the bread is coated. Allow to sit and soak up the mixture for about 15 minutes.
3. Meanwhile, preheat oven to 350°F. Once the 15 minutes is over, place the bread pudding in the oven and bake at 350°F for 45-50 minutes or until the top is set.
4. Remove from the oven and allow to cool slightly before serving.

Rum Sauce

Ingredients

- 1/2 cup (packed) golden brown sugar
- 1/2 cup (1 stick) unsalted butter
- 1/2 cup whipping cream
- 1/4 cup spiced rum or dark rum
- 3/4 teaspoon ground cinnamon

Instructions

1. Stir brown sugar and butter in heavy medium saucepan over medium heat until melted and smooth, about 2 minutes.
2. Add cream, rum, and cinnamon and bring to simmer.
3. Simmer until sauce thickens and is reduced to 1 1/2 cups, about 5 minutes.
4. Serve warm.

Notes

Can be prepared 2 days ahead. Cover and refrigerate. Bring to simmer before serving.

Peach Cobbler

Serves: 12

Ingredients

Batter

1/2 cup melted butter
1 cup flour
1 cup sugar
2 teaspoons baking powder
1/4 teaspoon salt
2/3 cup room temperature milk
1 room temperature egg

Filling

1 (28 ounce) can sliced peaches, drained
1 cup sugar
1 teaspoon cinnamon
1/2 teaspoon nutmeg

Directions

1. Melt butter in a 9 x 13 inch pan.
2. Mix together flour, sugar, baking powder & salt.
3. Stir in milk & egg.
4. Pour evenly over melted butter.
5. Combine peaches, sugar & spices and spread over batter-DO NOT STIR!
6. Bake 35-45 minutes at 350°F until batter comes to the top and is golden brown.
7. Serve warm with ice cream.

Vanilla Ice Cream

Pre-packed... Because “ain’t nobody got time for that!”

Unsweet Tea

Makes: 1 Gallon

Ingredients

1 Gallon water, divided
4 teabags

Instructions

1. Pour eight cups of boiling water over four teabags into a heat-proof pitcher and leave for three to five minutes.
2. Stir in four cups of cold water.
3. Serve over ice and enjoy.

Sweet Tea

Serves: 8

Ingredients

Simple Syrup

3/4 cups Granulated Sugar

3/4 cups Water

Tea

10 cups Water, Divided

6 Regular Sized Black Tea Bags

1 pinch Baking Soda

Ice, As Needed

Instructions

1. Mix sugar and water in a small saucepan.
2. Bring the mixture to a boil and allow to boil for about 5–7 minutes. You'll notice the mixture will reduce.
3. Remove from heat and pour into a heatproof bowl and set aside to cool.
4. In the same saucepan, bring 3 cups of water to a boil.
5. Remove the pot from the range and place on a trivet.
6. Add tea bags and baking soda. Steep for 5–6 minutes.
7. Remove tea bags without squeezing.
8. Add simple syrup and stir.
9. Pour into a pitcher and add remaining 7 cups water.
10. Serve over ice.

Fruit Punch Kool-Aid

Makes: 1 Gallon

Ingredients

2 packs unsweetened Fruit Punch Kool-Aid Mix

1 1/2 cup sugar

1 Gallon Water

Instructions

1. Add Kool-Aid Mix and Sugar to pitcher and mix together.
2. Add water to fill pitcher, stirring to combine.
3. Chill and serve.

Notes

For ease of mixing, use 1 gallon jugs of water with twist caps.