



## Cooking with Georgia 811's Digger Dog

### Fun recipes to make with kids

#### pudding Dirt Cups with Gummy Worms



##### Ingredients

- 2 cups of milk (cold)
- 1 (3.9-ounce) package of instant chocolate pudding
- 8 ounces of whipped topping (Cool Whip) thawed
- 1 ½ cups of sandwich cookies (Oreos) crushed
- 20 gummy worms
- 10 Individual clear 7 oz cups (like Solo cups)

##### **Mixing Instructions:**

Beat with wire whisk or electric mixer the milk and instant pudding for 2 minutes. Let stand for 5 minutes. Stir or fold in the whipped topping and ½ cup of the crushed cookies. Spoon mixture into each individual cup. Sprinkle remaining crushed cookies over the pudding mixture in each cup. Top with 2 gummy worms. Refrigerate for about an hour until ready to serve and enjoy.

#### DIG IN THE SAND PUDDING DESERT



##### Ingredients

- 2 packages of Pecan Sandies or Vanilla Wafer cookies crushed
- 2 packages for vanilla instant pudding
- 2 ¾ cups of milk (cold)
- 8 ounces of whip topping (Cool Whip) thawed
- ½ cup of softened butter
- 8 ounces of softened cream cheese
- ½ cup of confectioners' sugar
- 20 gummy worms, gummy fish or chocolate seashells
- 1 sand bucket or serving bowl

##### **Mixing Instructions:**

Beat with wire whisk or electric mixer 2 ½ cups of milk and instant pudding for 2 minutes. Let stand until thickened. In a separate bowl mix together the butter, cheese, sugar and remaining milk. Then fold in the cool whip and cheese mixture in the pudding. Add a layer of the cookie crumbs and then pudding mixture to the serving bowl or sand bucket. Top with the candy. Chill until ready to serve.



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#### Cloudy Chips with Cheese



##### Ingredients

- 4 egg whites
- 1 teaspoon garlic powder
- 2 teaspoons parsley
- Salt & Pepper, to taste
- ½ cup Colby-jack shredded cheese blend

##### **Instructions:**

Preheat oven to 400°F (200°C).

In a bowl, mix egg whites, garlic powder, parsley, salt, and pepper.

Evenly distribute egg mixture in a greased mini muffin tin. The more mixture per muffin slot, the thicker the chip. Top with shredded cheese. Bake for 12-15 minutes, or until cheese is melted and edges are slightly brown. Cool for 10 minutes. Remove chips using an offset spatula. Enjoy!

#### Dirty Rice



##### Ingredients

- 1 tablespoon olive oil
- 8 oz lean ground beef
- 8 oz bulk sausage
- 1 medium onion diced
- 1 green pepper diced
- 1 cup diced celery
- 3 cloves garlic minced
- 1 ½ teaspoons Cajun seasoning
- 1 ½ cups white rice uncooked
- 3 ½ cups chicken broth I use low sodium
- 2 bay leaves
- Salt & pepper to taste
- Green onion for garnish

##### **Instructions:**

Heat olive oil over medium high heat in a Dutch oven or heavy bottomed pan.

Add beef, sausage. Cook until no pink remains. Add onion, garlic, green pepper, celery and Cajun seasoning. Stir until softened, about 5 minutes. Add rice, broth and bay leaves. Bring to a boil, reduce heat and simmer covered about 20-23 minutes or until rice is cooked. Garnish with green onions and serve.



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#### Easy Glazed Donut Holes



##### Ingredients for the Glaze

- 1 ½ cups confectioners' sugar
- 3 ½ tablespoons milk
- 2 teaspoons vanilla extract

##### Ingredients for the Donut Holes

- 5 cups vegetable oil, for frying
- 1 cup milk
- 1 large egg
- 2 cups all-purpose flour
- 2 tablespoons sugar
- 4 ½ teaspoons baking powder
- ½ teaspoon salt
- ¼ cup butter, melted

#### Instructions

Make the glaze - Sift the confectioners' sugar into a medium bowl. Slowly stir in 3 tablespoons of milk and the vanilla extract until the mixture is smooth. If the glaze isn't thin enough, stir in 1 additional tablespoon of milk. Cover the glaze with plastic wrap and set it aside while you make the doughnut holes.

Make the doughnut holes - Add the vegetable oil to a large, heavy-bottomed pot. (There should be at least 2 inches of oil in the pot and at least 2 inches between the top of the oil and the top of the pot). Attach the deep-fry thermometer to the pot and begin heating the oil over medium heat to 350°F. Line a baking sheet with paper towels. In a small bowl, mix the milk and the egg. In a separate medium bowl, mix the flour, sugar, baking powder and salt. Stir the milk-egg mixture into the dry ingredients, then stir in the melted butter, mixing until a soft dough forms. Once the oil has reached 350°F, use a small ice cream scoop to drop about 1 tablespoon scoops of dough into the oil, careful not to overcrowd the pan. Fry the doughnut holes, flipping them in the oil, for about 2 minutes or until they're golden brown. Using a slotted spoon, transfer the doughnut holes to the paper towel-lined baking sheet. Allow the doughnut holes to cool slightly. Place a cooling rack atop a baking sheet, then one by one, dip the doughnut holes into the glaze and transfer them to the cooling rack to allow the excess glaze to drip off. Serve immediately.

**NOTES:** This recipe yields about 2 dozen of the larger doughnut holes or 4 dozen of the smaller variety. The roundness of the doughnut holes depends on how clean of a scoop of batter you drop into the hot oil. If you don't have a small ice cream scoop, you can use two small spoons to form the batter into mounds, however your doughnut holes will not be as uniformly round.