DU COOKBOOK

2024 EDITION

At Dealers United, our team bonds over more than just automotive marketing – we also share a passion for great food!

In this first-ever Team DU Cook Book, we've gathered cherished recipes from our team members' kitchens to share with you, our valued partners.

Consider this cookbook our way of extending our virtual dinner table to you this holiday season. We hope these recipes bring the same joy to your home as they do to ours.

Cheers!

A FAVORITE OF:

Shea Palmer
Senior Account Executive

Sun-Dried Tomato Chicken & Orzo Pasta

INGREDIENTS

- 2 tablespoons olive oil
- 1 lb of boneless, skinless chicken breasts (or small thighs)
- 1 teaspoon dried oregano
- 1 teaspoon paprika
- ½ teaspoon crushed red pepper flakes
- Kosher salt & black pepper, as desired
- 2 tablespoons of butter
- 1 medium shallot, chopped
- 2 garlic cloves, minced
- 1 cup of dry orzo pasta
- ⅓ cup of dry white wine (pinot grigio preferred)
- 1 ½ cups of water
- 1 cup of heavy cream
- ⅓ cup of grated parmesan cheese
- 2 cups of fresh baby spinach
- ½ cup oil packed sun-dried tomatoes (drain oil prior)
- Juice of 1 lemon

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A FAVORITE OF:

Shea Palmer
Senior Account Executive

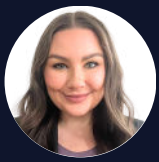
> This is a staple in the Palmer dinner rotation - easy and full of flavor. Always a great leftover dish as well."

Sun-Dried Tomato Chicken & Orzo Pasta

DIRECTIONS

- Preheat oven to 400 degrees
- Heat 1 tablespoons of olive oil in large oven-safe skillet over medium heat
- Add all seasonings (dried oregano, paprika, crushed red pepper, salt, pepper) in a small bowl and mix together
- Use the remaining 1 tablespoon of olive oil and cover the chicken breasts. Then cover with the seasoning mix
- When the oiled skillet is hot enough, sear both sides of the chicken until golden (roughly 3-5 minutes each side) and remove chicken from skillet
- In the same skillet, add butter and shallot (cook until fragrant - about 2-3 minutes)
- Add garlic and orzo pasta - stir to combine and let sit for another 2-3 minutes
- Add wine to de-glaze skillet & 1 ½ cups of water, bring to a boil
- Add cream, parmesan cheese, spinach, sun-dried tomatoes and stir until the spanish has been wilted
- Add the chicken back into the skillet and transfer into the oven for 15ish minutes (until the chicken / orzo pasta is cooked and the sauce has thickened)
- Remove from oven and add lemon juice on top

A FAVORITE OF:



Ashley Rodgers
Performance Manager

Grandpa Rodgers' Sweet Chili Meatballs

INGREDIENTS

- 1/2 cup Chili Sauce
- 1/2 cup Apple Cider Vinegar
- 1 cup Packed Brown Sugar
- 6oz can of Tomato Paste
- 2 tbsp Soy Suace
- 2 tbsp Lemon Juice
- 1 tbsp Mustard
- 1+1/2 tsp Garlic Powder
- 1+1/4 tsp Tobasco Sauce
- 1/2 tsp Chili Powder
- 1/4 tsp Black Pepper
- 1 Medium Sweet Onion (chopped)
- 12oz Gingerale
- Bag of Fully Cooked Homestyle Meatballs (2lb bag)

DIRECTIONS

- Put all ingredients (except meatballs) into crock pot and and cook on High for 1.5hrs.
- Then, Add meatballs and cook for another 1 hour.
- Ready to eat after cooking, but even MORE delicious when they sit on low heat for another hour or so.

“These sweet chili meatballs have been the #1 go-to for the Rodgers family for more than 15 years. I can remember being as young as 10 years old, sneaking into the kitchen on holidays to steal a meatball from the crockpot while the family wasn't looking. My grandpa makes these every year for every family gathering, and we usually have to double or triple the recipe to keep up with demand. We're pretty sure my grandpa found this recipe on Yahoo in the early 2000s, but he likes to remember this recipe as his own ‘made from scratch’ masterpiece. We love them so much, we've decided to let him claim them as his own.”

A FAVORITE OF:

Aleena Bowman
Performance Manager

Fresh Chipotle Salsa

INGREDIENTS

- 1 can whole tomatoes (28oz can drained)
- 1 small onion (roughly chopped) I prefer a red onion but any works!
- Fresh Garlic Cloves - Amount based on your heart - At least 1 clove - I like 3-4
- Cilantro - approx. 1/2 cup - remove thick stems - thin stems are ok
- Chipotle peppers in adobo - 7 oz can - 1-2 peppers if like medium spice or add to your heart's desire - I add the whole can and the sauce, but I like it spicy
- 2 Tablespoons Lime Juice
- 1/2 tsp salt approx.
- 1/4 tsp pepper approx.

DIRECTIONS

Prepare:
Blend to a desired consistency
Serve:
Taste test and add more salt, garlic, chipotle peppers, or lime juice based on how you like it.

A FAVORITE OF:

Aleena Bowman
Performance Manager

Quiche Loraine

INGREDIENTS + DIRECTIONS

- Pie Crust - I prefer a premade crust. I use whatever I can find at the store, but if you do see Wewalka European Style Pie Crust - that is the best we have found for this recipe
- Make sure to thaw crust if using frozen with box directions
- Cook your crust slightly less than the box directions and poke many holes in the crust all over to prevent bubbling in the crust as much as possible
- In a skillet on low/medium heat cook pancetta (You can find pre-chopped pancetta in deli section near salami or you can ask the butcher for thick slices and chop it yourself. The pre-packaged containers have 5oz - note this has to be cooked before eating) until it is not quite browned but getting there - take out and place on paper towel on a plate and pat out extra oil
- Combine in a bowl and whisk:
  - 6 Large Eggs
  - 3/4 cup Cream Fraiche or Sour Cream (homemade or store bought)
  - 1 cup Heavy Cream
  - A dash of nutmeg and salt and pepper

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My husband and I went to France on our honeymoon and had an amazing Quiche Loraine. I can still remember the creamy taste. I spent years perfecting the recipe. I still prefer the one in France but we perfected a great recipe to make at home together."

A FAVORITE OF:

Aleena Bowman
Performance Manager

Quiche Loraine

INGREDIENTS + DIRECTIONS CONTINUED

- Grate (I prefer to use small grate, cheese melts better) 1 cup of cheese - Comte Cheese is best but if you can't find this you can use Gruyere or Parmesan - fresh grated is best
- Add 1/3 of your cheese and meat to the bottom of the cooked pie crust
- pour half of your egg mixture on top
- Add 1/3 of meat and cheese
- pour 2nd half of your egg mixture
- Add remaining cheese and meat
- Cook in a PREHEATED oven at 350 degrees for 40-45 minutes - you should still see a slight jiggle when you move the pie but it should not be liquidy
- Rest 10 minutes and serve in pie slices - yummy with hot sauce or homemade salsa

A FAVORITE OF:

Aleena Bowman
Performance Manager

Spicy Shrimp Pasta
(Dairy Free)

INGREDIENTS

- Olive Oil
- 1lb shrimp - shelled and deveined - tail off (If frozen - I prefer 16/20 or 26/30)
- Crushed Red Pepper
- Paprika
- Salt
- 1 small yellow onion chopped (optional add a small red onion for more complex flavor)
- 4 garlic cloves minced or a jar of crushed garlic in olive oil added based on your heart
- 1 can crushed tomatoes (fire roasted varieties taste the best) 28oz
- A splash of Chicken stock or Vegetable stock (optional)
- Dried Basil - some people would say to add 1tbs, I think they would be wrong - shake out a ton based on your heart using the open end of the jar
- Oregano - optional - you could sprinkle some in with basil but I usually skip it
- 1/2 cup of coconut milk - full fat stirred (or if eating dairy you can use 1/2 cup heavy cream)
- Pasta - Choose based on your preferences, we like to look for "fancy pasta" and opt for Paccheri or a similar style. If you can't find fancy pasta try DeCecco Rigatoni no. 24. I prefer to cook it to Al Dente and add 2 minutes.

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“This is my family's favorite meal, we make it to celebrate or just because. It is delicious. It is great for leftovers and makes enough to share with dinner guests too. I am dairy free for my baby son Sullivan who can't have dairy in his milk. It was easy to make a dairy friendly version that still tastes yummy. We have also used gluten free pasta if making for friends who can't eat gluten!”

A FAVORITE OF:

Aleena Bowman
Performance Manager

Spicy Shrimp Pasta

aka “Shrimp Dish”

DIRECTIONS

- Season shrimp: Toss with olive oil, then coat generously with paprika (enough to see the red color), salt, and a light sprinkle of red pepper flakes.
- Start boiling pasta water.
- Cook shrimp: Heat olive oil in a large pan. Cook shrimp in batches for 2 minutes per side. Don't overcrowd. Set aside.
- Cook pasta according to package directions.
- Make sauce: In the same pan, sauté onions and garlic with basil and oregano until onions are translucent.
- Add crushed tomatoes and broth (if using). Season with additional basil and salt.
- Simmer sauce for 10-15 minutes.
- Final assembly (CRSP):
  - Stir in Cream/Coconut milk
  - Return Shrimp (with any juices)
  - Add cooked Pasta and combine
- Optional: serve topped with flaky salt and fresh grated cheese if desired.
- Note: Be careful with red pepper flakes - they become spicier as they cook in oil!

A FAVORITE OF:

Andrew Rogers
Dir. Customer Experience

Papi's Salad

INGREDIENTS

- 1 head Lettuce (Usually use Romaine or Iceberg)
- 1 Avocado
- Salt (to taste)
- 1/4 -1/2 medium red/white onion, sliced into very thin slices
- 1 large tomato cut into smaller pieces
- 2 Lemons(juice)
- 1 Tablespoon Olive Oil
- 1/2 Cucumber peeled and sliced

DIRECTIONS

Prepare:
Wash and Cut your Lettuce into very thin slices
Combine:
Add Sliced Onion, tomato, cucumber and avocado
Add Juice from two lemons, oil and salt to taste.
Mix all together to combine
Serve:
Serve and eat!

"These special Peruvian recipes were taught to me by my father-in-law. His signature salad was a family favorite, and making these dishes today keeps his memory alive in our kitchen."

A FAVORITE OF:

Andrew Rogers
Dir. Customer Experience

Lomo Saltado

INGREDIENTS

- 1 pound beef (I prefer Ribeye) cut into thin slices
- 1 tablespoon Aji Amarillo paste (can be spicy)
- Salt (to taste)
- Pepper (to taste)
- 1 medium red onion, sliced into ½ inch wedges
- 3 Roma tomatoes, seeds removed and sliced into ½ inch wedges
- Sliced scallions/chopped cilantro, for serving
- Oil, for cooking
- Cooked Crinkle Cut French fries
- Jasmine Rice

DIRECTIONS

Prepare the fries and rice per their instructions.

Stir-fry the beef:

In a large skillet or wok, heat 2 tablespoons of vegetable oil over high heat. Add the beef and stir-fry for about 3-4 minutes, until browned but still tender. Remove the beef and set aside.

Sauté the vegetables:

In the same skillet, add the sliced onion and sauté for 2-3 minutes until soft. Add the sliced tomatoes and Aji Amarillo paste (if using) and cook for another 2 minutes.

Combine:

Return the beef to the skillet, mixing it with the vegetables. Stir everything together and cook for another minute. Adjust seasoning with salt and pepper as needed. Add chopped cilantro and mix well.

Serve:

Serve hot with the fried potatoes on the side and over rice

A FAVORITE OF:

Wendy Gil
Regional VP of Sales

Keto Onion Rings

INGREDIENTS

- Silicon donut or bagel baking pan (I got mine on Amazon)
- One red or white onion - slice into thin rings
- Cheese - cheddar blend thinly grated

DIRECTIONS

- Preheat oven to 370
- Silicon pan does not need to greased
- Add a small amount of cheese
- Add one onion uncooked ring
- Add more cheese
- Add a sprinkle of ranch power or pepper
- Bake at 370 for 20 minutes or until crispy

Dip:

- Use your favorite dipping sauce.
- I like to mix ranch dressing with ketchup

A FAVORITE OF:

Wendy Gil
Regional VP of Sales

Spicy Seafood - No Carbs

INGREDIENTS

- ½ pound of peeled and deveined shrimp
- 5 scallops or any type of shellfish you enjoy!
- Arrabiata sauce - Roa's is low sugar and a good spice
- Grated parmesan cheese
- Dry parsley

DIRECTIONS

- Turn on flame to medium heat
- Do not grease pan
- Add ½ cup of arrabiata sauce to pan
- Add scallops and shrimp.
- Turn the shrimp once it becomes pink.
- Remove from the pan add a pinch of dried parsley and grated parmesan cheese

A FAVORITE OF:

Wendy Gil
Regional VP of Sales

Balsamic Vinaigrette Dressing - Low Carb

INGREDIENTS

- Dijon mustard
- Balsamic vinegar
- Olive oil
- Garlic power or fresh garlic
- Mixing bowl

DIRECTIONS

Combine:

- 2 tablespoons of Dijon mustard
- 2 tablespoons of balsamic vinegar
- 2 tablespoons of olive oil
- ⅓ tablespoons or one garlic clove
- Marry the ingredients together in the frige for an hour

Enjoy! Goes well with any type of salad

A FAVORITE OF:

Rachel Barker
Performance Manager

Deconstructed Burger Bowl

INGREDIENTS

- Lettuce
- Ground beef or turkey
- 1 can tomatoes with chilies
- Cheese (any kind!)
- Pickles
- Red onion
- Condiment sauce of choice
- Any other additional burger toppings you enjoy (bacon, egg, jalapeños, etc.)

DIRECTIONS

- Brown beef or turkey (I use smoked paprika, cayenne, salt, pepper, garlic & onion powder)
- Chop/shred lettuce
- Drain can of tomatoes & chilies
- Chop pickles and onions into bite sized pieces
- Build your bowl!
- Add your meat and melt your cheese on top first (I usually do this in my bowl and use the microwave)
- Add in as much lettuce, onion, tomatoes, chilies, and additional toppings as you wish
- Top with sauce of choice (I LOVE a jalapeño ranch or chipotle aioli)

A FAVORITE OF:

Jasmine Smedley
Analytics & Reporting Lead

Ratatouille

INGREDIENTS

- 2 eggplants
- 6 Roma tomatoes
- 2 yellow squash
- 2 zucchini
- 1 medium onion
- 1 red bell pepper
- 1 yellow bell pepper
- 4 tbsp fresh basil
- 2 tbsp parsley
- 5 cloves garlic
- 2 tbsp olive oil
- 28 oz crushed tomato
- 2 tbsp tomato paste
- Salt to taste
- Red pepper flakes to taste
- Sugar to taste
- 2 tsp nutritional yeast
- 4 tbsp olive oil
- Salt and pepper to taste
- 2 tsp thyme

A FAVORITE OF:

Jasmine Smedley
Analytics & Reporting Lead

Ratatouille

DIRECTIONS

- Thinly slice eggplants, tomatoes, squash and zucchini, set aside
- Dice onion and bell pepper, set aside
- Mince basil, parsley, and garlic. Set aside 1 tsp of garlic.
- Heat the olive oil in an oven-safe pan over medium-high heat.
- Sauté the onion, garlic, and bell peppers until soft, about 10 minutes.
- Add the crushed tomatoes and tomato paste
- Stir until the ingredients are fully incorporated.8. Stir in the salt, red pepper flakes, sugar, and nutritional yeast
- Remove from heat, then add half the basil.
- 1Stir once more, then smooth the surface of the sauce with a spatula.
- Preheat the oven to 375 F
- Arrange the eggplants, tomatoes, squash and zucchini in alternating order on top of the sauce.
- In a small bowl, mix together the rest of the basil, garlic, parsley, thyme, salt, pepper, and olive oil.
- Spoon the herb seasoning over the vegetable pan.
- Cover the pan with foil and bake for 40 minutes.
- Uncover, then bake for another 20 minutes, until the vegetables are softened.

A FAVORITE OF:

Jasmine Smedley
Analytics & Reporting Lead

Fondant Potatoes (Vegan)

INGREDIENTS

- 4 Russett potatoes
- 1 tbsp olive oil
- ¾ tsp salt
- ½ tsp black pepper
- 1 tbsp olive oil
- 3 tbsp unsalted (vegan) butter cut into ½" cubes
- 6 thyme sprigs
- 1 cup vegetable stock

DIRECTIONS

- Preheat oven 390°F
- Peel potatoes. Cut each potato into cylinders (2" diameter). Then cut in half so you have 8 short cylinders.
- Place in a large bowl and toss with olive oil, salt and pepper.
- In an ovenproof heavy based skillet, heat the 1 tbsp olive oil over medium high heat.
- Put the potato in and cook each side for 6 – 8 minutes or until golden.
- Add butter and thyme.
- Once melted, spoon the butter over the potato.
- Add vegetable stock and bring to a boil. Transfer to the oven and bake.
- After 15 minutes, spoon the butter over the potato.
- Continue baking for another 15 minutes.
- Spoon the butter over the potato
- There should be no stock left, just butter. Let cool and serve.

A FAVORITE OF:

Jasmine Smedley
Analytics & Reporting Lead

Pumpkin Pie (Vegan)

INGREDIENTS

- 15 ounce can of pumpkin puree
- 1 cup unsweetened coconut cream (from a can)
- 1 cup light brown sugar
- 1 teaspoon cinnamon
- 1 teaspoon ginger
- ½ teaspoon nutmeg
- ⅛ teaspoon cloves
- ½ teaspoon salt
- 3 tablespoons cornstarch
- (Vegan) deep dish pie crust

DIRECTIONS

- Preheat oven to 350 degrees
- Add the pumpkin, coconut cream, brown sugar, cinnamon, ginger, nutmeg, cloves, salt, and cornstarch to a bowl and whisk until very smooth
- Pour the mixture into a 9 inch pie crust
- Bake for 1 hour
- Cool for 30 minutes
- Chill for 4 hours

A FAVORITE OF:

Jasmine Smedley
Analytics & Reporting Lead

Cranberry Sauce (Vegan)

INGREDIENTS

- 12 ounce bag of Cranberries
- 1 cup of Water
- 1 cup of Sugar
- 1 tsp Lemon Zest
- ½ tsp Vanilla Extract
- ¼ tsp Cinnamon
- ¼ tsp Nutmeg
- ¼ tsp Allspice

DIRECTIONS

- Halve the cranberries
- Dissolve the sugar into the water in a medium saucepan over medium heat
- Stir in cranberries. Continue stirring occasionally until the water becomes a viscous red mixture and most of the cranberries are dissolved
- Stir in the Lemon Zest, Vanilla Extract, and spices
- Remove from heat and let cool

A FAVORITE OF:

Jasmine Smedley
Analytics & Reporting Lead

Green Bean Casserole (Vegan)

INGREDIENTS

- 28 ounce can of Cut Green Beans, well drained
- 2 tablespoons of Olive Oil
- 8 ounces of sliced Mushrooms
- 5 cloves of Garlic, minced
- ¼ cup Flour
- 1 cup Vegetable Broth
- ½ cup (vegan) Creamer
- 1 ½ cup (vegan) Milk
- ½ teaspoon Salt
- 6 oz French Fried Onions

DIRECTIONS

- Preheat oven to 400 degrees
- Spray a baking dish with cooking spray
- Drain the green beans well and add to baking dish
- Warm the oil in a large skillet over medium-high heat
- Add the mushrooms and garlic, cook for 5 minutes. Sprinkle flour over mushrooms and stir in
- Slowly add the vegetable broth and stir until thickened
- Add the vegan creamer and soy milk, stirring for 5 minutes until thick and creamy. Add salt to taste.
- Pour the mushroom mixture over the green beans, along with ⅓ cup of french fried onions. Mix well in the baking dish. Top with the rest of the french fried onions.
- Place the baking dish in the oven for 20 minutes

A FAVORITE OF:

Jasmine Smedley
Analytics & Reporting Lead

Tourtiere

INGREDIENTS

- 5 gold Potatoes, peeled and cubed
- 1 tbsp. Salt
- 1/4 cup of extra-virgin Olive Oil
- 2 tbsp. unsalted Butter
- 1 medium yellow Onion, finely chopped
- 2 stalks Celery, finely chopped
- 3 cloves Garlic, minced
- 1 tsp salt
- Fresh rosemary, finely chopped
- Nutmeg
- Allspice
- Ground cinnamon
- Ground cloves
- 1 lb Ground beef
- 1lb ground pork
- 2 tbsp. Dijon mustard
- 1 large egg, beaten to blend
- 2x (vegan) Pie crust

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A FAVORITE OF:

Jasmine Smedley
Analytics & Reporting Lead

Tourtiere

DIRECTIONS

- In a large pot, season potatoes with 1 tablespoon salt, then cover with cold water. Bring to a boil over high heat. Lower heat and cook for 10 minutes.
- In a large skillet over medium-high heat, heat oil and butter.
- Add onion, celery, and garlic. Season with the salt.
- Cook for 6 minutes, stirring occasionally until onions and celery are translucent.
- Add rosemary, nutmeg, allspice, cinnamon, and cloves.
- Cook and stir for 30 seconds.10. Drain potatoes and transfer half of the potatoes to a medium bowl. Mash remaining potatoes in the pot.
- Add ground beef to the vegetable pan.
- Cook for 8 minutes until beef is no longer pink, breaking the meat into pieces with a wooden spoon.
- Remove from heat the meat mixture and stir in mustard and mashed potatoes.
- Fold in remaining cubed potatoes, making sure not to break into pieces.
- Preheat the oven to 375° and let the meat and potato mixture cool.
- Once the oven is preheated, pour filling into 1 pie crust, then place the second pie cruston top to cover.
- Brush beaten egg on top of dough
- Bake for 1 hour until the pie crust is golden brown.

A FAVORITE OF:

Molly Dennehy
Brand Manager

Guacamole

aka Guaca-Molly

INGREDIENTS

- 1-2 cups cooked corn (fresh or frozen)
- 3 avocados cut up in cubes
- .5-1 pint of cherry tomatoes
- 1/2 cup diced red onion
- 2 tbls olive oil
- 1.5 limes grated zest
- 2 limes juice
- Salt & pepper
- 1/4 cup cilantro

DIRECTIONS

- Chop avocado into big chunks
- Cut the cherry tomatoes in half
- Dice the onion
- Cook the corn, set aside to cool
- Roughly chop cilantro
- Zest and juice limes
- Add salt and pepper to taste
- This guac is made to be chunky, so don't worry about chopping too fine

> This is my go-to dish to bring to any gathering. It is simple, but packed with flavor. Everyone who tries it asks for the recipe.
> Now it is yours!"

A FAVORITE OF:

Sandra Stephenson
Manager of Ads Strategy

Moroccan Couscous With Saffron

INGREDIENTS

- 2 cups peeled butternut squash, cut into 1/4 to 1/2 cubes
- 2 cups yellow onion, large dice
- 1 1/2 cups carrots, cut into 1/4 to 1/2 cubes
- 1 1/2 cups zucchini, cut into 3/4 cubes
- 2 tablespoons EVOO
- Fine sea salt
- 1 1/2 teaspoons freshly ground black pepper
- 1 1/2 cups vegetable broth
- 2 tablespoons Earth Balance butter
- 1/4 teaspoon ground cumin
- 1/2 teaspoon saffron threads
- 1 1/2 cups whole-wheat couscous
- 2 scallions, white and green parts, chopped

DIRECTIONS

- Preheat the oven to 375 degrees F.
- Place the squash, onion, carrots, and zucchini on a baking sheet and toss with olive oil, 1 teaspoon salt, and 1 teaspoon pepper.
- Roast for 25 to 30 min, turning once with a spatula about midway through.
- While the vegetables roast, bring the vegetable broth to a boil in a saucepan.
- Remove the pan from the heat, and stir in the butter, remaining 1/2 teaspoon pepper, cumin, saffron and salt to taste.
- Cover the pan and steep for 15 minutes.
- Scrape the roasted vegetables and their juices into a large bowl, and add the couscous.
- Bring the vegetable broth back to a boil, and pour over the couscous mixture all at once.
- Cover tightly with a plate and allow to stand for 15 minutes.
- Add the scallions, toss the couscous and vegetables with a fork, and serve.

A FAVORITE OF:

Brooke Mitchell
VP of Marketing

"KJ's Kicking" Queso Dip

Special Contribution from Brooke's Dad, Kurt Jensen

INGREDIENTS

- Bottle of red wine
- Crock pot
- One box - Velveeta cheese
- 2 small boxes of Pomi Tomato Sauce - Chopped tomatoes
- 2 cans of black beans
- 2 cans of kidney beans
- 2 cans of HOT chili beans
- 1 can or HOT Rotel
- 1 jar of sliced jalepenos (pickled)
- 1 Jim Beam HOT sausage
- 1.5 lbs ground beef
- Good / hefty tortilla chips

DIRECTIONS

- Pour a glass of wine
- Place tomato sauce in crock pot, turn on low heat
- Drain beans, add to crockpot
- Cut Velveeta into 1in strips, add to crockpot (so they melt)
- Drink wine
- Add entire can (undrained) of Rotel
- Add entire jar of jalepenos
- Drink more wine
- Brown the chop meat (best if you sear on high heat for maximum flavor)
  *Recommended to make the chunks big!
- Brown the Jim beam sausage
  *Recommended to make the chunks big!
- Stir...stir...stir...sip more wine...
- Cook on low heat for 8hrs for maximum flavor
- Reheat next day, serve & enjoy!

A FAVORITE OF:

Kyle Roberts
Performance Manager

Craft Cocktails

DISARONNO FIZZ

- 2 oz Disaronno
- Juice from half a lemon
- Add ingredients to ice to a rocks glass
- Top off with Club Soda
- Stir and serve!

SIDECAR

- 1.5 oz Cognac
- 0.75 oz Cointreau (or triple-sec)
- Juice from half a lemon
- Add cognac, Cointreau, and lemon to a shaker with some ice
- Shake and strain into a cocktail glass

Thank you for being part of our Dealers United family.
We hope these hand-picked recipes add a special touch to your holiday gatherings and create lasting memories with your loved ones. From all of us at Dealers United, we wish you a season filled with warmth, delicious meals, and the joy of sharing them with others.

May these recipes continue to spread happiness long after the holiday season, just as you continue to inspire us throughout the year.

Happy cooking!