











2026

Thunderbird Ranch Gourmet Foods

Dakota Seasonings

Catalog





Thunderbird Ranch Gourmet Foods and Dakota Seasonings provide jobs for people in our community with disabilities. We are a non-profit owned and operated by Open Door Center.

129 3rd Avenue NE, Valley City, ND 58072
Phone: 1-855-820-0092 or 1-701-845-3631 **Fax:** 1-701-845-1175
Website: https://www.store.dakotaseasonings.com
E-mail: info@dakotaseasonings.com
info@thunderbirdgourmet.com





Made just like grandma did!



Homemade wild berry jams and jellies to sweeten your day...

Dakota Seasonings' homemade jam, jelly, and preserves are lovingly made from the fruits of the heartland. Picked at the very peak of ripeness and prepared in small batches to retain the fruits' optimum consistency, flavor and aroma, you can be sure every jar is as fresh and delicious as can be.



Homemade syrups that are not just for pancakes...

Wild Chokecherry Syrup. A sweet, tart flavor made from wild chokecherries!

Rhubarb syrup is unique and delicious, with just the right mix of sweet and sour. Great topping for ice cream.

Wild juneberries are a delicious, native berry similar to wild blueberries but a bit tangier. Flavor your tea, lemonade or mixed drink.



Homemade sauces for glazing your meats and more...

Wicked Jezebel is a sweet jelly-like sauce with a hint of horseradish and pineapple. Think sweet and sour. Very good on cream cheese with crackers, toast Sweet Heat pairs the sweet fruity flavor of wild grown juneberries with the fiery heat of jalapeno. The sauce works great in combination with cream cheese for those dip enthusiasts or brush it on your favorite grilled meats to liven the flavors.

Homemade Smokehouse BBQ Sauces for grilling or just dunking your meats...



Aronia Berry is our flagship BBQ sauce. We blend those great grilling spices with freshly squeezed Aronia Berry juice. Aronia Berries are high in antioxidants and considered a "Super Fruit". The Aronia berries and spices give this BBQ sauce a rich, sweet, delectable taste.

Drunken Plum is our sweet bourbon BBQ sauce made with wild plums. Use it to glaze your meat when grilling or let the kids dunk their nuggets. A BBQ sauce that all will like without spicy heat.

Our NEWEST Smokin' Rhubarb BBQ Sauce pairs the midwestern staple of rhubarb with the smokiness of southwestern chipotle peppers for a magnificent flavor combo for your palate.



Pie Fillings

Enjoy the taste of Grandma's fresh homemade pie once again. Spread one of these delightful pie fillings into your own pie crust and bake for that tantalizing aroma that fills your mind with memories of days gone by. One quart jar makes one 8-9 inch pie.



Juneberry Pie Filling & Rhubarb Pie Filling. Both can be used to top a cake or dolloped on your ice cream. Let your imagination run wild!

Rhubarb is a North Dakota staple. Get that sweet, tart flavor we all love from this wonderfully decadent treat.



Smokehouse Meat Rubs



Savory homemade dry meat rubs for that perfect taste ...

Smokehouse dry meat rubs give your meat recipes that real homemade taste with minimum preparation. The perfect selection of spices and flavors for creating a sumptuous family supper, these hearty combinations of spices are guaranteed to please. Available in Bottles or Packets. Five to choose from and great on all meats including wild game.



Dips and Cheeseballs



You will savor the ultimate blends of herbs and spices in our 17 dips/cheeseballs/dressings. Combine spice mixture with cream cheese, sour cream or buttermilk for a delicious spread or dip for crackers, bagels, French bread or vegetables.



Fruit Dips and Cheeseballs



Our fruit dips are a perfect complement to fresh fruit or as a base for fruit salad or mixed with whipped topping as a light frosting for cakes. Serve with fresh fruit, bagels, muffins, pancakes, graham crackers or cookies. Mix with 8oz cream cheese for a cheese ball or 8oz sour cream for a dip.



Salad Mixes



This Creamy Potato Salad Mix will give you that consistent perfect flavor you've been looking for! You will love its creamy smooth texture. We used a delicious blend of just the right herbs and spices for the perfect taste combination. Take it from a girl whose potato salad never tastes the same twice, this will be your go-to dressing for your potato salad. It can also be used for a pasta salad as well. Just add the mix to salad dressing and vinegar then pour over your own diced potatoes.

This isn't your Granny's coleslaw mix! You will love the subtle touch of "heat" along with the sweet we added to our mix. We used a delicious blend of just the right herbs and zesty spices to make your mouth water for more. Take it from a girl who never liked coleslaw until we came up with this recipe!!!! Just add mix to salad dressing and vinegar then pour over a 14oz bag of cabbage slaw mix.



Do you like **DILL PICKLES**? Then you will love this salad mix. We used a delicious blend of just the right herbs and spices to make your mouth water for more. Just add mix to Sour Cream and Salad Dressing and pour over cooked shell pasta. Add some cheese, sliced pickles and even ham if you like. f you like a dilly of a filling for your deviled eggs, go ahead and experiment with this mix. Oh, so yummy

German Potato Salad mix has just the right seasonings and a recipe for a unique tasting oil and vinegar potato salad.

Soups, Chili's, Chowders & Baked Beans





Both the Thunderbird Ranch Gourmet Foods and Dakota Seasoning soups are made with the finest herbs, spices and broth to make this the ultimate comfort food just as great as you remember grandmas being. It's a great compliment to the North Dakota grown beans in the Dakota Seasonings soups and the Minnesota wild rice and other vegetables. The bean soups are great for the Insta Pot as they only take 45 minutes, and you don't have to pre-soak the beans. The rice-based soups cook in about 40 minutes. Both can be cooked in a crockpot also.

Thunderbird Ranch Gourmet Food soups include pre-cooked and dehydrated beans, Kluski egg noodles made with the finest durum wheat and dehydrated vegetables from Minnesota. Our Dakota Cheese soup is a well-loved mixture of cheeses that compares to the original recipe of the once famous Grainery Restaurant in Fargo, ND. These soups take only 25-50 minutes to make, and most are crockpot friendly. There are 22 deliciously easy soups to choose from. Many of which are naturally gluten free.



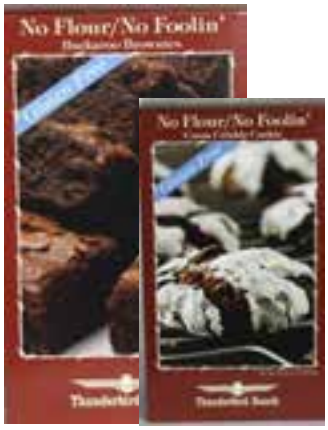
Mulling Cider

Our Mulling Spice won't last long once made. It can mix up to a 1-gallon recipe with apple cider or apple juice. The instructions also contain recipes for mulled wine, coffee, tea and vodka. Great for holiday get togethers or around a campfire in the autumn.



Noodles & Knoephla Mixes

We have both original and gluten free mixes for making your own noodles or knoephla dumplings at home. This mix can be paired with our Prairie Potato soup for that traditional German Knoephla Soup served in every small-town North Dakota cafe. If made into noodles the mixture can be put through a noodle machine or rolled thin and cut like grandma did.



No Flour/No Foolin' Gluten Free Mixes

Made with real Hershey's Cocoa Powder, this cake-like textured brownie is a must have for those chocolate lovers. Frost or add your favorite topping. Makes 1 - 9"x13" pan.



Soft, melt in your mouth deliciousness. This Chocolate Cocoa Crinkle cookie surrounded in a cloud of powdered sugar is made with real Hershey's Cocoa Powder.

Select 12oz of your favorite combination of **gluten free** chocolate chips, oatmeal, raisins, nuts, dried fruit…the possibilities are endless to make this Cowboy Cookie your own. All the mixes also freeze great if there happens to be any leftovers!



Scone Mixes (seasonal)

Your friends and family will be delighted with these incredibly delicious tastes of home. What's Up Doc??? This Carrot Cake scone mix would please even Bugs. Add raisins, walnuts and cream cheese icing if you like for a taste that will keep them coming back for more



The flavors of our Cranberry Orange Honey Scone will be a hit with all. You can add a few pecans for extra goodness.

Our newest Strawberry Scone is already a hit with real strawberries in the mix!

These three scones are moist just like the scones made in England and not



Batter Bread Mixes



These breads give you the taste and rich aroma of good country cooking without all the work and waiting! Enjoy these easy-to-prepare breads with any meat, salad, pasta or soup, but it's also fine alone or toasted and topped with one of our dips/cheeseball spreads.



You can also pat them into a large pizza pan to use for a tasty crust. There are four to choose from: Bonanza Herb, Toasted Onion, Pioneer (plain white), Country Cheese. Just mix with a 12 ounce can of beer or other carbonated beverage of choice. See our on-line cookbook for some great ways to use these tasty breads.

Simply Delicious Pancakes and No Flour/No Foolin' Flapjacks



Start your day right with a stack of delicious, light and fluffy pancakes or waffles. Our fool-proof mix is perfect for your breakfast or Sunday brunch menu. Create your own recipes by adding fruit or different toppings such as one of our Fruit Dips dolloped on top. Serve with any of our delicious homemade syrups. Mix up mealtime routines by serving pancakes or waffles for dinner. Have some fun and make every day a pancake or waffle day.



The Original mixes have a hint of cinnamon and nutmeg. Don't forget to warm the syrup to make them extra scrumptious or add a dollop of one of the Thunderbird fruit dips!

Gift Boxes

We have a great line of gift baskets and boxes that are available year around. We also can create any basket for any occasion with products that you pick. You can even bring in a bottle of wine or other items to include in your basket. We ship in the USA via UPS, USPS or SpeeDee Delivery in the upper Mid-West.



















We provide easy downhome cooking with gourmet mixes that include soups, dips, meat rubs, batter breads, gluten free desserts, salad seasonings, bread, scones, biscuits, knoephla/noodles, pancakes, stuffing seasoning, and baked beans. We also make homemade ready-to-eat jams, jellies, syrups and BBQ sauces. Made right here in the Valley.

FOLLOW US…



www.facebook.com/TBirdGourmet



www.twitter.com/TBirdGourmet

Visit Our Website at: www.store.dakotaseasonings.com

OR Visit Us In Person! We would love to have you stop by.

129 3rd Avenue NE, Valley City, ND 58072
Phone: 1-855-820-0092 or 1-701-845-3631 Fax: 1-701-845-1175
E-mail: info@dakotaseasonings.com

SAVORY DIP & CHEESE BALLS RECIPES

Sweet & Savory Dip



Ingredients

- 1 pkg. ***Dakota Seasonings Green Onion & Garlic Dip mix***
- 8oz Cream Cheese - softened
- 8oz Sour Cream
- 1 cup shredded Cheddar Cheese
- 1 cup chopped Pecans (optional)
- 1 small jalapeno, diced finely seeds removed OR 1 small can mild green chilies
- 1 jar ***Dakota Seasonings Sweet Heat Sauce or Juneberry Jam or Plum Jelly***
- Green onion or Chives for garnish (optional)

Directions

- Mix sour cream, cream cheese, and ***Dakota Seasonings Green Onion & Garlic Dip mix*** until smooth in a bowl
- Stir in cheese, pecans and jalapenos to cream cheese mixture and spread in a 9x9 baking dish or pie plate.
- Spread the ***Sweet Heat Sauce or Juneberry Jam or Plum Jelly*** over cream cheese mixture
- Chill for at least 2 hours or overnight
- Serve with buttery flavored crackers, pretzels, ripple chips or celery

Cowboy Corn Dip



Ingredients

- 1 pkg. ***Dakota Seasonings Bacon Chili Cheese Dip***
- 8oz Cream Cheese - softened
- 4oz Sour Cream
- 4oz Miracle Whip Salad Dressing
- 2 15oz cans of Corn drained (can use Mexican Corn if you like peppers
- 1 15oz can of Black Beans well drained and rinsed in a colander
- 1 cup shredded Cheddar Cheese
- 1 cup fried Bacon Crumbles, plus extra for garnish
- Green onion or Chives for garnish (optional)

Directions

- Mix sour cream, cream cheese, salad dressing and ***Dakota Seasonings Bacon Chili Cheese Dip*** until smooth in a 4-quart bowl
- Mix in remaining ingredients and chill for at least 2 hours or overnight
- Top with bacon & green onions or chives if desired
- Serve with crackers or really good with Scoops

Warm Spinach Artichoke Dip



Ingredients

- 1 pkg. ***Dakota Seasonings Spinach Artichoke Dip***
- 12oz Cream Cheese - softened
- 4oz Sour Cream
- 4oz Swiss Cheese (shredded or chunked up)

Directions

- Mix sour cream and cream cheese until smooth
- Add ***Dakota Seasonings Spinach Artichoke Dip*** and mix until well incorporated
- Add Swiss Cheese and stir until well mixed
- Place mixture in a small crock pot or in a greased oven safe serving dish.
- Set crockpot on low for 2-3 hours or set oven at 350 for 20 minutes until cheese is melted and dip is warmed through. Stir occasionally.
- Serve with crackers OR with pieces of Thunderbird Pioneer Bread!

Warm Smoken' Cheddar Dip



Ingredients

- 2 pkgs. ***Thunderbird Ranch Gourmet Foods Smoken' Cheddar Dip***
- 8 oz Cream Cheese - softened
- 8 oz Sour Cream
- 4 oz Cheddar Cheese
- 3 oz Bacon Crumbles (or more-no judging)
- Garnish as you like (green onion, black olives, diced tomatoes…)

Directions

- Mix sour cream and cream cheese until smooth
- Add ***Thunderbird Ranch Gourmet Foods Smoken' Cheddar Dip*** and mix until well incorporated
- Add Cheddar Cheese and stir until well mixed
- Place mixture in a small crock pot or in a greased oven safe serving dish.
- Set crockpot on low for 2-3 hours or set oven at 350 for 20 minutes until cheese is melted and dip is warmed through. Stir occasionally.
- Serve with crackers

Cajun Layered Bean Dip

Serves approximately 8-10 servings

Ingredients

- 1 pkg. ***Thunderbird Ranch Cajun Dip Mix***
- 1 8 oz. Sour cream
- 1 can refried beans (16 oz)
- 1 small can (4 oz) drained & diced green chilies
- 1 cup drained & diced black olives
- 1 cup diced tomatoes
- 1 ½ cups shredded cheese (cheddar or pepper jack)

Directions

- Spread beans on a platter (10 inch)
- Blend sour cream and Thunderbird Ranch Cajun Dip Mix and spread over beans
- Layer remaining ingredients
- Serve with tortilla chips

Fiesta Cajun Cheese Dip

Ingredients

- 2 cans Fiesta Cheese Soup
- 16 oz. sour cream
- 1 pkg. ***Thunderbird Ranch Cajun Dip Mix***
- 1/4 cup milk

Directions

- Blend all ingredients together and serve with crackers or scoops

Ranch OR Garlic N'Chive Mushroom Appetizer

Ingredients

- 1 lb. Fresh Mushrooms
- 1 Stick Butter
- 1 pkg. ***Thunderbird Ranch Garlic & Chive or Ranch Dressing/Dip Mix***



Directions

- Melt butter and add dip mix in a crockpot (or can be done on the stove)
- Put mushrooms in crockpot and toss with melted butter mixture.
- Cook on low for 3-4 hours to soak up the buttery goodness.

Garlic N' Chive Potato Skins

Makes 8 servings.



Ingredients

- 1 Packet ***Thunderbird Ranch Garlic N' Chive Dip Mix***
- 4 North Dakota Russet Potatoes (baked and halved)
- ½ cup sour cream
- ¾ cup Cheddar cheese, shredded
- Bacon or diced Ham and green onions for garnish if desired

Directions

- Scoop out baked potatoes and combine with sour cream and dip mix
- Fill skins with mixture
- Sprinkle with shredded cheese and top with bacon or diced ham
- Bake 12-15 minutes at 375° F in a foil lined pan (easy clean up)
- Top with green onions

Thunderbird Ranch Pinwheels

Makes approximately 3 dozen

Ingredients

- 1 pkg ***Thunderbird Ranch Dressing Mix***
- 12 oz. cream cheese – softened
- 4 oz. Sour cream
- 4 (12-inch) flour tortillas
- 1 cup shredded cheese
- ½ cup sliced black olives (drained)
- 1 small can (4 oz.) diced green chilies (drained)
- 1 4 oz. Jar diced pimientos (drained)

Directions

- Mix first three ingredients and spread on tortillas.
- Blot vegetables dry on paper towels.
- Equally sprinkle on shredded cheese and chopped vegetables.
- Roll tortilla tightly and chill for at least 2 hours.
- Cut rolls into 1-inch pieces and serve on platter.

Horsen' Around Dilly-Up Dill Dip

Ingredients

- 8 oz. Sour cream
- 1 pkg. ***Thunderbird Ranch Dilly-Up Dill Dip***
- 1 tsp. Horseradish

Directions

- Mix above ingredients together
- Refrigerate for 2-4 hours to allow the flavors to enhance
- Serve on crackers, bagels, as a topping for baked potatoes or as a sauce for pasta

Lemony Dilly-Up Dill Dip

Ingredients

- 8 oz. Sour Cream
- 1 pkg. ***Thunderbird Ranch Dilly-Up Dill Dip***
- 1 Tbsp. fresh Lemon Juice

Directions

- Mix above ingredients together
- Refrigerate for 2-4 hours to allow the flavors to enhance
- Serve on crackers, bagels or with your favorite vegetables

Garlic and Chive Scalloped Potatoes

Ingredients

- ½ Cup Sour Cream
- 1 pkg. ***Thunderbird Ranch Garlic & Chive Dip***
- 1 pkg. boxed Scalloped Potatoes

Directions

- Make potatoes according to package directions and add in the sour cream and Garlic & Chive Dip before cooking.
- You may also do this with mashed potatoes or your favorite twice baked potato recipe.

SAVORY DIP & CHEESE BALLS RECIPES Continued…

Country Ranch French Bread

Ingredients

- 1 pkg. ***Thunderbird Ranch Country Ranch Cheese Ball Mix***
- 8 oz Cream Cheese, softened
- ½ cup Shredded Cheddar Cheese
- 1 loaf French Bread sliced
- Real bacon bits (optional)

Directions

- Mix Country Ranch with cream cheese and shredded cheddar cheese
- Spread on French bread slices
- Top with bacon bits and extra cheddar cheese if you like
- Warm in the oven until cheese melts slightly
- Serve as an appetizer or with your favorite meat or pasta dish

Thunderbird Ranch Pickle Wraps

Ingredients



- 1 pkg ***Thunderbird Dilly-Up Dill Mix***
- 4 oz. cream cheese - softened
- 4 oz. sour cream
- 1 cup chopped dill pickle
- 4 (12-inch) flour tortillas (may need more)
- Optional: ½ C Cheddar Cheese and or Ham diced

Directions

- Mix first three ingredients and fold in chopped dill pickles (may also add Cheese & Ham)
- Spread mixture on tortillas.
- Roll tortilla tightly and chill for at least 2 hours.
- Cut rolls into 1-inch pieces & serve on platter.

Blue Cheese Dressing

Ingredients

- 1 pkg. ***Thunderbird Ranch Gourmet Foods Blue Cheese Dip/Cheeseball Mix***
- 4oz each Buttermilk and Mayo
- 4oz Blue Cheese Crumbles

Directions

- Mix the ***Thunderbird Ranch Gourmet Foods Blue Cheese Dip/Cheeseball Mix*** and Buttermilk together
- Add the Blue Cheese Crumbles and refrigerate for at least 2 hours
- Enjoy over salad, mix some into potato salad, dip for buffalo wings, top a burger with a heaping spoonful, drizzle on pizza, great on roasted veggies

Cream Cheese Filled Chicken

Ingredients

- 4-6 boneless, skinless chicken breasts
- 4 ounces softened cream cheese
- 1/2 pkg. ***Thunderbird Ranch Gourmet Foods Country Ranch Cheeseball or Garlic n'Chive***, ***Smokey Bacon, Smoken Cheddar or Dilly-Up Dill***
- 2 tsp. lemon juice
- ¼ cup flour
- 1 egg, beaten
- 1/2 cup corn flake crumbs

Directions

- Pre-heat oven to 350.
- Place chicken breasts between sheets of wax paper. Use a rolling pin, flatten to around 1/4 inch thick.
- In a bowl, beat cream cheese, Thunderbird Ranch Cheeseball mix of your choice and lemon juice until blended.
- Spoon 2 tablespoons of the cream cheese mixture on each piece of chicken.
- Roll chicken and coat rolls with flour, dip in egg mixture, then roll in corn flakes.
- Drizzle some olive oil in a large skillet. Cook over medium heat. Make sure to brown on all sides.
- Place chicken rolls in a baking dish. Bake for 30 minutes or until chicken is fork tender and juices run clear.

Shrimp Bake

Ingredients

- 2 packages, uncooked, peel and eat shrimp (31-40 count)
- 1 stick butter
- 2 lemons, washed and sliced thin (a mandolin slicer works great)
- 1 packet ***Thunderbird Ranch Gourmet Foods Cajun Cheeseball & Dip mix*** **OR** ***Garlic n' Chive mix***

Directions

- Pre-heat oven to 350.
- Make sure shrimp are thawed if they have been frozen.
- Mix butter and Thunderbird Ranch Cajun **OR** Garlic n' Chive dip mix. Set aside.
- Lay sliced lemons down in 9x13 inch casserole dish.
- Place uncooked shrimp on top of lemons, spreading evenly.
- Pour butter mixture over top of shrimp.
- Bake uncovered for 15 minutes **OR** broil no more than 2 minutes.
- Enjoy as an appetizer or serve with pasta or rice.

Horsin' Around Beef Tips

Ingredients

- 1 packet ***Wild Horseradish Cheeseball & Dip Mix***
- ½ Cup Flour
- 2 lbs. Sirloin Beef Tips
- 2 Cups Beef Broth
- 2 Tbsp. Oil
- Mushrooms (optional)

Directions

- Mix flour and ***Wild Horseradish Cheeseball & Dip Mix*** together in a bag.
- Place beef tips in bag and shake well to coat.
- Place oil in frying pan and heat until a drop of water sizzles.
- Place beef tips in hot pan and brown on all sides.
- Place in a crock pot for 3 hours on high or 5 hours on low.
- Can be served over mashed potatoes or rice

Thundering Smokehouse Meatballs

Ingredients

- 4 lbs. Ground Beef 80/20 or Venison
- 1 pkg. ***Dakota Seasonings Bread Stuffing Mix***
- 3 Eggs (1 more if it seems to dry)
- 1 sleeve Saltine Crackers
- ***Thunderbird/Dakota Seasonings Smokehouse Aronia Berry BBQ Sauce***

Directions

- Set oven to 350 degrees F
- In a large bowl mix all ingredients together and form into bite size meatballs. Place on a tinfoil lined baking sheet.
- Bake for approximately 20 minutes but check for doneness at 15 minutes and adjust time depending on size of your meatballs.
- Put in crockpot with Thunderbird/Dakota Seasonings Smokehouse Aronia Berry BBQ Sauce

The Meat Balls are also great mixed in with brown gravy and served over mashed potatoes

Smoked Cheesy Potatoes

Ingredients

- 30oz Frozen Hash Browns
- 16oz Grated Cheddar Cheese
- ½ Onion diced
- 16oz Sour Cream
- 2pkt ***Garlic & Chive Dip Mix*** or ***Cajun Dip Mix*** or ***Smokey Bacon Dip Mix***
- 10.5oz can Cream of Chicken Soup undiluted
- Sprinkle on Top ***Chipotle Meat Rub*** to taste

Directions

- Set Grill/Smoker to 350 degrees
- Mix all ingredients in large bowl except for the ***Chipotle Meat Rub***
- Place in a well oiled foil 9x13 deep dish pan
- Sprinkle on top ***Chipotle Meat Rub*** to taste
- Cook for 90 minutes stirring occasionally. Check it after 60 minutes in case grill runs hotter.

Savory Mushroom & Onion Sauce

Ingredients

- 1 Stick Butter
- 1 Pkt ***Wild Horseradish Dip Mix***
- 16oz Fresh Button Mushrooms
- 1 Medium Onion sliced into rings and sliced in half
- 1 Red or Green Pepper (Optional)
- 2 Tbsp. Red Wine

Directions

- Melt Butter in frying pan and mix in the ***Wild Horseradish Dip Mix***
- Add whole button mushrooms and onions (peppers optional) and sauté' until onions are tender
- Add Red Wine and simmer for 5 minutes OR transfer to a warm crockpot
- Top your steak, prime rib or veggies and enjoy!

Smokin' Stuffed Chicken Breasts

Ingredients

- 4-6 boneless, skinless chicken breasts
- 6 ounces softened cream cheese
- 1 pkg. ***Thunderbird Ranch Gourmet Foods Smokey Spinach Dip***
- 8-12 bacon slices

Directions

- Pre-heat oven or air fryer to 350 (These can be placed on your grill on foil also)
- In a bowl, beat cream cheese until smooth. Add the Thunderbird Ranch Spinach Dip and mix until well blended. Set aside
- Salt and pepper both sides of chicken to taste
- Use a sharp knife to cut a slit lengthwise into each chicken breast being careful not cut all the way through
- Spoon 2-3 tablespoons of the cream cheese mixture on each piece of chicken.
- Wrap 2 slices of bacon around each chicken breast and secure with toothpicks
- Drizzle a little oil on a tinfoil lined baking pan.
- Place chicken breast on pan. If baking in the oven, it's best to place the prepared chicken on a rack in a shallow pan so the bacon can crip up.
- Bake for 25-30 minutes in the air fryer or in your conventional oven for 31-37 minutes until completely cooked through. Cooking time can vary depending on thickness of your chicken breasts. Make sure they are fork tender and juices run clear.
- These are also great grilled or smoked and then grilled!

Blue Cheese Potato Salad

Ingredients

- 1 pkg. ***Thunderbird Ranch Gourmet Foods Blue Cheese Dip/Cheeseball Mix***
- 8oz *each* Buttermilk and Mayo
- 4oz Blue Cheese Crumbles
- 2 ½ lbs. potatoes, cut into bite size pieces and boiled until fork tender
- 5 slices of Crispy Bacon (OR MORE! Whose counting)
- 4 green onions, chopped

Directions

- Mix the ***Thunderbird Ranch Gourmet Foods Blue Cheese Dip/Cheeseball Mix,*** Buttermilk and Mayo together to make your dressing, refrigerate for at least 2 hours while you prep your potatoes and bacon
- Prepare your potatoes and put them in the fridge to cool down
- Place your bacon on a foil lined cookie sheet and bake at 425 degrees until desired doneness, cool and cut into crumbles
- Assemble all ingredients into a large bowl and mix until potatoes are well coated. ENJOY!

Dill Pickle Bombs



Ingredients

- 1 pkg ***Thunderbird Dilly-Up Dill Mix***
- 8 oz. cream cheese - softened
- 2 C Cheddar Cheese
- 1 cup chopped dill pickle
- ½ C or more if needed of Crispy Bacon Bits

Directions

- Mix first three ingredients and fold in chopped dill pickles
- Roll into small balls and then roll into the crispy bacon
- Refrigerate for at least 2 hours for the flavors to meld

Also try any of our savory Cheese Ball & Dips mixed with:

- ½ cup Cream Cheese & ½ cups Sour Cream
- 8 oz Plain Yogurt
- 8 oz Hummus
- 8oz Cottage Cheese
- Mix a package in with our ***Thunderbird Ranch Pioneer Bread*** for a great tasting bread or pizza crust
- Mix a package in with your macaroni and cheese for a flavor boost
- Add a package to 1-2 lbs. ground beef or turkey for savory burgers, meatballs or meatloaf

FRUIT DIPS

Frozen Fruit Dip Salad

Yields: 12-16 servings

Ingredients

- 8 oz. softened cream cheese
- 1 pkg. ***Thunderbird Ranch Fruit Dip Mix***
- 1 can (11 oz) mandarin oranges, drained
- 1 jar (10 oz) maraschino cherries, drained
- 1 can (8 oz) crushed pineapple, drained
- 1/2 cup chopped pecans
- 8 oz. Cool Whip

Directions

- Beat Fruit Dip Mix with softened cream cheese until fluffy
- Set aside 16 oranges for garnish
- Add the pineapple and pecans to cream cheese mixture.
- Fold in whipped topping and remaining orange segments
- Fold into 9x9 dish and score portions
- Garnish each portion with reserved orange segments and maraschino cherries
- Freeze until firm (cover with wrap)
- Remove from the freezer 10 minutes before serving

Fruit Dip Smoothie

Serves: 2 to 3

Ingredients

- 2 Cups vanilla ice cream or frozen yogurt
- 2 Tbsp ***Thunderbird Ranch Fruit Dip Mix***
- 1 Cup milk or Vanilla Almond Milk
- 1 Cup crushed ice

Directions

- Combine all ingredients in a blender and blend until smooth
- Serve immediately

Tip: Add 1 to 2 cups fresh or frozen fruit (bananas, strawberries, blueberries, raspberries, etc.)

Prairie Berry Pie

Ingredients

- 1 graham cracker pie crust (8")
- 1 pkg. ***Thunderbird Ranch Prairie Berry Mix***
- 8 oz. softened cream cheese
- 8 oz. Cool Whip

Directions

- Combine Prairie Berry Mix with softened cream cheese until blended
- Fold in Cool Whip (blend)
- Pour into graham cracker pie crust
- Chill for 2 hours

Tip: Top with fresh fruit if desired.

Triple Berry Salad

Ingredients

- 1 pkg. ***Thunderbird Ranch Prairie Berry Dip Mix***
- 12 oz. Cool Whip
- 32oz Vanilla Flavored Yogurt
- 1 small Cheesecake Instant Pudding Mix
- 1 small package Frozen Berry Mix (Raspberries, Blackberries, Boysenberries or Strawberries) – thaw for 15 minutes

Directions

- Add Cool Whip and yogurt to a large bowl
- Sprinkle on pudding mix and Prairie Berry Dip Mix. Blend well
- Fold in thawed berries
- Chill before serving
- Enjoy with Thunderbird No Flour/No Foolin' Gluten Free Angel Food Cake

Also try any of our Fruit Dip/Cheese Ball mixes mixed with:

- 8 oz Plain Yogurt
- 12 oz Cool Whip to dollop on pies and frosting for cakes or pipe on cupcakes.

RUBS:

Dips: *Mix 1 level Tbsp.* ***Chipotle*** *OR* ***Sriracha Meat Rub*** *into 8oz of sour cream for a wonderful dip! Can also be mixed 1 Tbsp. rub with 4oz cream cheese and 4oz sour cream to slather on tortillas to make wraps tasty!*

Chipotle Baby Back Ribs

Approximately 6 servings

Ingredients

- 1 packet ***Thunderbird Ranch Chipotle Meat Rub***
- 2 full racks of baby back ribs
- ***Dakota Seasonings Aronia Berry BBQ Sauce***

Directions

- Rub Chipotle Meat Rub generously over rib racks until ribs are covered.
- Place ribs in shallow pan with 1 1/2 inches of water.
- Cover with foil and bake in 350 degrees oven for 2 hours.
- Cool for 1/2 hour and place on grill and baste with ***Dakota Seasonings Aronia Berry BBQ Sauce***

Chipotle Snack Mix

Makes 7 ½ cups

Ingredients

- 6 Cups Crispix Cereal
- 1 ½ Cups Pretzels
- 1 ½ Cups Bite-size Cheese Crackers
- ¾ Cup Peanuts
- ½ Cup **Smokin' Rhubarb or Aronia Berry BBQ Sauce**
- 1 Tbsp. Vegetable Oil
- ¾ tsp. Onion Powder
- ¾ tsp. Garlic Powder
- 1 ½ Tbsp. ***Thunderbird Ranch Chipotle Rub***

Directions

- Combine cereal, pretzels, crackers and peanuts in a large bowl; set aside.
- Spray a 9x13 inch pan.
- Stir together remaining ingredients until blended. Pour over cereal mixture in bowl, stirring until evenly coated.
- Spread cereal mixture on pan and bake at 250 degrees for one hour, stirring every 15 minutes. Spread on aluminum foil to cool. Store in airtight container.

Chipotle Roasted Potatoes

Ingredients

- 4 Large Baking Potatoes
- 2 Tablespoons ***Thunderbird Chipotle Meat Rub***
- ¾ Cup Olive Oil

Directions

- Preheat oven to 375°
- Wash and peel potatoes
- Cut slices ¼ inch apart one-halfway through potatoes
- Coat potatoes with olive oil and sprinkle on **Thunderbird Chipotle Meat Rub**
- Place in an oven proof baking dish and pour remaining olive oil in the dish
- Bake for 1-hour basting potatoes with olive oil one-halfway through baking time

Chipotle Meatloaf

Servings: 8

Ingredients

- 1 pkg. ***Thunderbird Ranch Chipotle Meat Rub***
- 1 lb. Ground Beef
- 1 lb. Pork Sausage (can use 2 lbs. ground beef or ground turkey for a healthier meal)
- ½ cup Onion (optional)
- ½ cup regular Oatmeal (can use a combination of oatmeal and breadcrumbs)
- 1 large Egg (or two egg whites)

Topping:

- ¼ cup tomato sauce
- 1 Tbsp. Ketchup
- ½ tsp. Hot Sauce

Directions

- Place all ingredients in a large bowl, stirring to combine.
- Place mixture in a 9 x 5-inch loaf pan coated with cooking spray.
- Bake, uncovered, at 350° for 30 minutes.
- To prepare topping, combine 1/4 cup tomato sauce, ketchup, and hot sauce in a small bowl
- Brush mixture evenly over meat loaf
- Cover and bake an additional 30 minutes or until thermometer registers 160°
- Let stand 10 minutes before slicing
- If you would like more spice add 2 minced chipotle chilies in adobo sauce or to taste

MEAT RUB RECIPES Continued…

Chipotle Drumettes

Ingredients

- 1 Tbsp. ***Thunderbird Ranch Chipotle Meat Rub***
- 1/3 cup vegetable oil
- 24 chicken drumettes (about 2 pounds)

Directions

- Blend Chipotle Meat Rub with oil in large bowl.
- Add drumettes; toss well to coat. Place coated drumettes on foil-lined baking pan; bake at 425 degrees F for 25 minutes.
- Turn drumettes over; bake an additional 20 minutes.
- Dip cooked drumettes in prepared Thunderbird Ranch Blue Cheese Dip mix or in Chipotle Dip prepared by adding 1 scant Tbsp. Chipotle Meat Rub in 8 oz. sour cream

Grilled Boneless Wing Bites ***Serves 4***

Ingredients

- 1 Tbsp. ***Thunderbird Ranch Smokehouse Chipotle Meat Rub*** *Or* ***Sriracha Meat Rub*** *Or* ***Jerk Rub***
- 2 Chicken Breasts cut into 1" cubes
- 2 Tbsp. All Purpose Flour (enuf to coat)
- ***Thunderbird Ranch Smokehouse BBQ Sauce-Aronia Berry, Drunken Plum or Smokin' Rhubarb***

Directions

- Get your Grill going and set to 350 degrees
- In a one-gallon zip lock bag combine the ***Meat Rub*** of your choice and flour
- Add the cutup chicken breasts and shake to coat well
- Place coated chicken in a grill basket and cook for approximately 10-15 min. Until cooked through.
- Take off grill and place in a bowl and pour your Favorite ***Smokehouse BBQ Sauce*** over to coat and enjoy!

Smokehouse Wings ***Serves 4***

Ingredients

- 4 tsp. ***Thunderbird Ranch Smokehouse Chipotle Meat Rub*** *Or* ***Sriracha Meat Rub*** *Or* ***Jerk Rub*** more or less to taste
- 4 lbs. Chicken wings
- ¼ Cup All Purpose Flour
- Oil if frying
- ***Thunderbird Ranch Smokehouse BBQ Sauce-Aronia Berry, Drunken Plum or Smokin' Rhubarb***

Directions

- Get your Grill going to 350 degrees OR get your Turkey Cooker heated up
- In a one-gallon zip lock bag combine the ***Meat Rub*** of your choice and flour
- Add the chicken wings and shake to coat well in batches
- Place coated chicken in a grill basket OR in your deep fryer and cook until done
- Take off grill and place in a bowl and pour your Favorite ***Smokehouse BBQ Sauce*** over to coat and enjoy!

MEAT RUB RECIPES Continued…

Pulled BBQ Pork

Ingredients

- 1 medium-size pork butt (7-9 pounds), preferably bone-in
- Olive oil (can use plain yellow mustard or Miracle Whip instead)
- ***Thunderbird Ranch Roasted Chipotle Rub***
- 1 ½ cup ***Dakota Seasonings Aronia Berry BBQ Sauce***

Directions

- Cook on charcoal or gas grill by indirect heat or on low heat in the oven (325 degrees).
- Pat roast or chicken dry with paper towels. Brush thin coating of olive oil on either.
- Season generously with **Thunderbird Ranch Roasted Chipotle Rub**
- Cook on low heat setting until meat reaches 190-200 degrees
- Let meat rest for about 20 minutes or until cool enough to handle
- Pull the meat from the skin, bone and fat. Shred the chunks of meat with two forks or by hand
- Put meat in a large bowl
- While meat is still warm, combine with ***Dakota Seasonings Aronia Berry BBQ Sauce*** to moisten and season
- The pork can be made in advance to this point and reheated when needed
- Serve on rolls

BBQ Black Bean Salsa Dip

Ingredients

- 1 Tbsp ***Thunderbird Ranch Chipotle Rub*** or 1 pkg. ***Thunderbird Ranch Smokey Bacon Dip***
- 1 jar Black Bean Salsa Dip
- ¼ cup ***Dakota Seasonings Aronia Berry BBQ Sauce***
- 1 cup Shredded Sharp Cheddar Cheese
- 1 cup Sour Cream

Directions

- In an 8-9 inch shallow pie plate mix together ***Dakota Seasonings Aronia Berry BBQ Sauce*** and Black Bean Salsa and top with Cheddar Cheese.
- Combine sour cream and seasonings, spoon over cheese. Heat in 350-degree oven for 15-20 minutes or until bubbly.
- Serve with chips.

Option: Layer 2 cups finely chopped lettuce, salsa and cheese. Top with sour cream mixture. Sprinkle with chopped green onions. DO NOT HEAT!

MEAT RUB RECIPES Continued…

Grilled Sriracha Blackened Turkey Breast

Ingredients

- 1 Tbsp ***Thunderbird Ranch Sriracha Blackened Rub*** or to taste (can use any TBird rub)
- 1 Tbsp Olive Oil
- Turkey Breast 6-9 lbs.
- 12oz can of beer

Directions

- Mix oil and rub together
- Line a 9x13 inch baking pan with tinfoil. Place a rack inside the pan to raise turkey off the bottom of the pan.
- Place turkey in the pan, lift the skin away from the turkey breast and rub with mixture. Also rub the outside of the turkey skin with mixture.
- Pour beer in the bottom of the pan (NOT OVER TOP OF BREAST)
- Tent with tinfoil
- Grill at 300 degrees until internal temp reaches 175 degrees (approximately 2-3 hours depending on size of breast).

Enjoy! Meat will be moist and flavorful.

Tex-Mex Hash Browns

Serves: 6

Ingredients

- 3-4 Red potatoes, washed and cut into 1-2" cubes
- 1 large red or green bell pepper, seeded and cut into 1" pieces
- 1/2 medium yellow onion, peeled and cut into 1" pieces
- 1/2 tsp sea salt
- 2 tsps. ***Thunderbird Ranch Chipotle or Sriracha Blackened Meat Rub/Seasoning***
- 2 Tbsp. olive oil

Directions

- Preheat oven to 400°.
- In a large bowl, combine pepper, cayenne, salt, ***Tbird Rub*** and oil.
- Add potatoes, peppers and onions and toss to coat.
- Place all ingredients in a single layer on a lightly oiled cookie sheet and bake for 30 minutes until browned.

MEAT RUB RECIPES Continued…

Mock Prime Rib Roast

Ingredients

- Sirloin Tip Roast approx. 3 lbs. at room temperature
- 1 stick Butter
- ¼ C ***Thunderbird Ranch Prime Rib Rub or 1 pkt.***

Directions

- Mix softened butter with rub and set aside.
- You will need a shallow pan with a cooking rack placed inside
- Wipe roast dry before applying butter mixture liberally on all sides
- Heat oven to 500 degrees
- Place in hot 500-degree oven for 15 minutes and then reduce temperature to 225 degrees. DO NOT OPEN THE OVEN DOOR!!!! Bake until internal temperature is 140 degrees for Med. Rare and 150 degrees for Medium using a meat thermometer.
- Let roast rest for 15 minutes before carving as the internal temp will continue to rise.

SOUPS:

Wild Rice Hotdish

Yields: 8 Servings

Ingredients

- 1 Box ***Thunderbird Ranch Wild Rice Soup***
- 1 # Browned Ground Beef
- 1 cup Onion diced
- 1 ½ cups Celery diced
- 8 Tbsp. Butter divided
- 1 cup Beef Broth
- 1 can Cream of Mushroom Soup
- French Bread Cubes (or other bread)

Directions

- Pre-heat oven to 350 degrees
- Follow directions on back of soup box to cook the rice, drain and set aside
- Brown ground beef
- Sauté onion and celery in 2 Tbsp. butter in the same skillet as you browned the hamburger in
- Heat beef broth in microwave and dissolve soup seasoning packet in it.
- Stir broth mixture with hamburger, onion and celery and add mushroom soup and rice, place in a greased casserole dish.
- Melt 6 Tbsp. butter and add cubed bread and toss in the butter, place on top of hamburger mixture and bake for 30 minutes.

Tina's Cheeseburger Soup

Yields: 6-7 Servings

Ingredients

- 1 # browned ground beef
- 1/2 cup chopped dill pickles
- 1 recipe ***Thunderbird Ranch Dakota Cheese Soup***

Directions

- Prepare Dakota Cheese Soup according to directions.
- Add browned ground beef
- Just before serving, add chopped dill pickles
- Enjoy!

This recipe takes less than 20 minutes! (May also add chopped tomato, onions, and diced potatoes.)

Prairie Knoephla Soup

Serves 8

Ingredients

- 1 pkg. ***Thunderbird Ranch Prairie Potato Soup*** mix
- 1 pkg. Knoephla Dumpling Mix OR Gluten Free Knoephla & Noodle Mix

Directions

- Make ***Prairie Potato Soup*** according to package directions.
- Make Knoephla Dumplings according to package directions.
- Combine Soup and half the Kneophla dumplings together once cooked and simmer on low for 8-10 minutes.
- If you like a creamier soup, mash the soup mixture slightly before adding the Kneophla.
- Leftover Kneophla Dumplings can be cooled and frozen for a later batch.

Mexican Sausage & Bean Soup

Serves 8

Ingredients

- 1 pkg. ***Thunderbird Ranch Fiesta Bean Soup*** mix
- 1 ring spicy sausage (Kielbasa/Chorizo/Andouille)
- 1 can Kidney Beans drained
- 1 small can Tomato Paste
- Onion Powder to taste
- Garlic Powder to taste
- Old Bay Seasoning to taste
- Chili Powder to taste

Directions

- Make soup according to package directions and add all other ingredients.
- Simmer for 35 minutes and enjoy!

Dad's Cookin' Tonight Hotdish

Serves 8

Ingredients

- 1 Pkg ***Thunderbird Ranch Dakota Stuffed Bell Pepper Soup Mix***
- 1# Ring Sausage sliced thin (can also add chicken if you like)
- 1 Orange Pepper Chopped
- 2 stalks Celery Diced
- 2 Tbsp. Butter
- 2 cups COOKED Elbow Noodles
- 4 oz Cream Cheese

Directions

- Make ***Thunderbird Ranch Dakota Stuffed Bell Pepper Soup Mix*** as directed on package
- Add Cream Cheese and stir until melted
- Sauté pepper and celery in butter and add to soup with rest of ingredients
- Pour into a greased casserole dish and bake for 30 minutes

Hearty Clam Chowder

Serves 8

Ingredients

- 1 pkg. ***Thunderbird Ranch Prairie Potato Soup*** **OR** ***Corn Chowder Soup*** mix
- 4 slices bacon, diced
- 2 (10 oz.) cans of minced clams, drained (reserve liquid)

Directions

- Make soup according to package directions
- Add diced bacon and clams when you add the broth packet and milk
- Add ½ the clam liquid
- Heat through, do not allow it to boil

Tip: For creamier soup use half and half instead of milk.

SOUP recipes continued…

Boot Scootin' Chili with Cornbread Crust

Ingredients

Prepare *Thunderbird Ranch Chili* as directed on box

Cornbread Topping

- 1 Box Cornbread Mix (Jiffy brand is good)
- 3/4 cup cheddar cheese, shredded
- ¼ cup diced jalapeños (optional)
- 1 egg
- 1/3 cup buttermilk
- 2 tablespoons butter, melted and cooled

Directions

- Preheat oven to 375 degrees.
- Prepare Thunderbird Ranch Boot Scootin' Chili as directed and bring to a boil.
- Reduce heat and simmer for about 10 minutes until chili is thickened.
- While chili is simmering, prepare cornbread topping.
- Combine cornbread mix, cheese and jalapenos in a medium sized bowl.
- In a small bowl, combine melted butter, egg and buttermilk and stir well.
- Add to dry ingredients and stir just until combined, small lumps are fine. Don't over mix
- Spray a 10x10 casserole dish with spray oil.
- Pour Boot Scootin' Chili in prepared dish.
- Pour cornbread batter over top.
- Bake 20 - 25 minutes until a toothpick inserted in the cornbread comes out clean.
- Cool for about 5 minutes and serve with sour cream and salsa, if desired.

Cheesy Chicken and Wild Rice Casserole **Serves 8**

Ingredients

- 1 Pkg Thunderbird Ranch Frontier Wild Rice Soup
- 3 Tablespoons extra virgin olive oil
- 1 medium onion, finely diced
- 3 stalks celery, finely diced
- 3 carrots, peeled and diced
- 2 Tablespoons fresh minced garlic
- 1 qt. Half & Half (can use fat free)
- 2 Cups shredded, cooked chicken breast
- 3 1/2 Cups shredded cheddar cheese divided

Directions

- Preheat oven to 350 degrees F.
- Cook wild rice as directed on box in 6 cups boiling water for 25 minutes and drain.
- Heat oil into a medium Dutch oven or pot over medium heat. Sauté onion, celery and carrots until softened, about 10 minutes. Stir in garlic and cook for 1 minute.
- Add seasoning packet and quart of half & half to vegetable mixture. Wisk well and stir in 2 cups shredded cheddar cheese.
- Stir in Chicken and wild rice.
- Transfer to a greased 9x13 inch baking pan and top with remaining 1 ½ cups shredded cheddar cheese.
- Bake for 25-30 minutes or until cheese is melted. Serve with Thunderbird Ranch Toasted Onion Bread.

SALADS:

Deviled Egg Macaroni Salad



Ingredients

- 2 cups elbow macaroni uncooked
- 6 large eggs boiled and peeled
- 1 small onion chopped
- 2/3 cup celery diced
- 1/3 teaspoon salt

Dressing:

- 1 Pkt. ***Thunderbird Ranch Gourmet Foods Creamy Potato Salad Mix*** (follow directions on package for a single pkt.)
- 1/4 cup sweet pickle relish could use chopped sweet or dill pickles
- 2 Tbsps. yellow mustard
- 1/3 teaspoon smoked paprika
- Salt & Pepper to taste

Directions

- Cook macaroni according to package directions and drain. In a large bowl combine cooked macaroni along with chopped egg, chopped onion, diced celery.
- In a separate bowl prepare the ***Creamy Potato Salad Mix*** as directed and then add the sweet pickle relish, mustard, smoked paprika, salt and pepper.
- Mix well with spoon. Refrigerate for several hours before serving.

Zesty Coleslaw Dressing made with Oil

Ingredients

- Single Packet of ***Zesty Coleslaw Mix***
- ¼ Cup Vegetable oil
- 14oz Pkg. Shredded Cabbage (Coleslaw Mix)

Directions

- Mix packet of ***Zesty Coleslaw Mix*** and oil and refrigerate for at least an hour
- When ready to put your coleslaw together, place Shredded Cabbage in a bowl and pour dressing over top and toss to coat

Some folks don't like a creamy coleslaw so this is an alternative and is equally as good! ENJOY!!!

Salad recipes continued..

Polish Sauerkraut Coleslaw Salad



Ingredients

- 32oz sauerkraut, well drained and squeezed
- 1/3 cup sweet red onion, finely chopped
- ½ cup carrot, peeled and grated
- ½ large apple, peeled and chopped (think Fuji or Honeycrisp)
- ½ cup cucumber and/or ½ cup bell pepper and/or ½ celery (all are optional, but lessen the amount of sauerkraut used by that amount of extra vegetables)

Dressing:

- 1 Pkt. ***Thunderbird Ranch Gourmet Foods Zesty Coleslaw Mix (follow directions on package for creamy version) OR use 1 of the two dry mix packets and add the following***
- ¼ cup vegetable oil
- ¼ cup vinegar or more to taste (can add up to 1/2 cup)
- ½ tsp. dried dill weed (optional)
- Salt & Pepper to taste

Directions

- Drain Sauerkraut and squeeze out excess liquid (If it is very sour or salty feel free to rinse under cold water first)
- In a small bowl, whisk together packet of ***Thunderbird Ranch Gourmet Foods Zesty Coleslaw Mix,*** vinegar and oil until well combined, let it set while you prep the salad ingredients or for CREAMY VERSION follow package directions
- In a medium-sized bowl, combine the sauerkraut, onion, carrot and apple. Toss gently with a fork to blend the flavors
- Pour dressing over top and toss to mix well. Refrigerate overnight or 24 hours for the best flavor.
- Makes a great topping for burgers, hot dogs, Polish sausages, or bratwursts.

Pasta Salad Your Way

Ingredients



- 8oz pasta of your choice (elbow or small shells work great)
- 1 Tbsp. kosher salt
- 2 green onions, finely sliced for garnish
- ¼ cup carrot, grated
- 1 cup broccoli, chopped (optional)
- ¼ cup red pepper, chopped
- Diced cucumber
- ½ cup sliced black olives, optional
- ***Thunderbird Ranch Gourmet Foods Creamy Potato Salad Mix Prepared as directed***

Directions

Prepare Dressing:

- 1 Pkt. ***Thunderbird Ranch Gourmet Foods Creamy Potato Salad Mix*** prepared as directed, set aside
- In a large pot cook the pasta according to directions on the package and add a tablespoon of kosher salt to the water as it cooks
- Just before the noodles are done, add the broccoli to the pot and let boil for about 30 seconds, drain everything into a large strainer, rinse pasta well with cold water
- Transfer noodles and broccoli to a large bowl and top with the ***Thunderbird Ranch Gourmet Foods Creamy Potato Salad*** dressing.
- Add other vegetables and stir to coat well (you can add other vegetables or substitute what you like)
- Cover and refrigerate until ready to serve, stir again just before serving.

Salad recipes continued..

Dill Pickle Potato Chip Cookies (don't knock em til you try em!)

Ingredients

- 2 tsp. ***Thunderbird Ranch/Dakota Seasonings Dill Pickle Salad Mix Seasoning*** +more for sprinkling
- 2 cups crushed dill pickle potato chips divided
- ¾ cup butter softened to room temperature
- ½ cup sugar
- 1 egg
- 1 ¾ cup All Purpose Flour

Directions

- Crush potato chips and measure 1 ½ cups for mixing into the batter, set other ½ cup to the side (don't crush to much so that they are powder they should be recognizable crumbs)
- In a mixer beat the butter on high speed for about 1 minute and then add sugar, ***Thunderbird Ranch/Dakota Seasonings Dill Pickle Salad Mix Seasoning*** and mix until creamy.
- Add the egg and beat the mixture again.
- Add flour and mix just until it's a batter
- Fold 1 1/2 cups of potato chips into the batter by hand, do not overmix
- Cover dough and refrigerate for 1 hour until it is easy to handle
- Preheat oven to 350 degrees F
- Shape dough into 1" balls and place 1" apart on an ungreased or silicone backing mat covered cookie sheet
- Flatten cookies to ¼" thickness
- Take remaining ½ cup chips and sprinkle them on top of cookies pressing lightly into the dough and sprinkle a little of the remaining ***Thunderbird Ranch/Dakota Seasonings Dill Pickle Salad Mix Seasoning*** on top of the cookies also.
- Bake for approximately 12 minutes or until the cookies are just starting to brown on the edges.
- Cool cookies on wire racks and ENJOY!

BREADS & BISCUITS & KNOEPHLAS:

Biscuit Party Balls



Ingredients

- 1 pkg. ***Thunderbird Ranch Gourmet Foods Cheddar Biscuit Mix***
- 8oz *Cream Cheese - softened*
- 8oz shredded Sharp Cheddar Cheese
- 1 lb. spicy Breakfast Sausage
- 4-5 stalks of Green Onions, chopped

Directions

- Preheat oven to 400ºF.
- In the bowl of an electric stand mixer fitted with a dough hook, combine biscuit mix, sausage, cream cheese, cheddar cheese and green onions. Mix until everything is incorporated into the sausage. (can be mixed with your hands also)
- Shape into 1-inch balls. Place them on a parchment-lined baking sheet. (Can freeze at this point)
- Bake for 15-20 minutes, until golden brown.

Grilled Bread

Ingredients

- Follow Ingredient list from the back of your favorite ***Thunderbird Ranch Bread*** package.

Directions

- Follow directions from back of the bread package, but instead of baking in oven, bake in a covered grill using the following tips:

Grill Tips:

- Ideally, use a three-burner gas grill with the two outside burners on medium and the middle burner off. Preheat grill to 350 degrees. Place the bread pan in the middle over the off burner. Bake for 45-55 minutes until brown and bread is pulling from sides of the pan.
- On a two-burner gas grill, preheat grill until 350 degrees. Turn off one side and place bread pan on the offside leaving the other side on medium to maintain temperature. Bake as above.

Apple Dessert Bread

Ingredients

- 1 pkg. ***Thunderbird Ranch Pioneer Bread mix***
- 1 – 12oz can 7-up or another carbonated beverage
- 2 apples, peeled and diced
- ¼ stick butter, melted (not margarine)
- 1 cup chopped walnuts (optional)
- 2 Tbsp. Cinnamon/Sugar mixture

Directions

- Add cinnamon to the dry mix and stir
- Add apples and walnuts to dry mix
- Add carbonated beverage. Mix until moist, do not over mix.
- Pour into a greased 8”x8” pan.
- Bake for 55 minutes.
- Remove from dish and brush with melted butter on all sides.

Mix together the following after dessert has cooled and frost or drizzle the top:

- 2 cups powdered sugar
- ¼ tsp. cinnamon
- ¼ cup milk
- ¼ tsp vanilla OR almond flavoring

Jalapeno Country Cheese Bread

Ingredients

- 1 pkg. ***Thunderbird Ranch Country Cheese Bread***
- 12 ounces beer (or other carbonated beverage) – room temperature
- ¼ cup Pickled Jalapenos, chopped
- ½ cup Melted butter
- 1/2 cup Shredded Cheddar Cheese

Directions

- Preheat oven to 375 degrees.
- Pour bread mix into mixing bowl
- Add chopped jalapenos and cheese to dry mix
- Drizzle ¼ cup butter over dry mix
- Add beer and mix just until blended, do not over mix
- Pour into a greased 9x5 loaf pan
- Bake for 55 minutes or until golden brown and top with 1/4 cup butter
- Cool for 5-10 minutes and remove from pan
- Cool an additional 10 minutes before slicing and enjoying

TIP: Chop an extra Tablespoon of jalapenos and use an extra ¼ cup shredded cheddar cheese and add it to the top of the bread and put back in the oven for 5 minutes until cheese melts for a beautiful topping!

Onion and Fontina Cheese Bread

Ingredients

- 1 pkg ***Thunderbird Ranch Pioneer Bread mix***
- 1 Tbsp. olive oil
- 1 cup diced onion
- 1 cup (4 oz) grated fontina cheese (or your favorite cheese)
- 12 oz beer – room temperature
- Cooking spray
- ¼ cup butter melted and divided

Directions

- Preheat oven to 375°.
- Heat olive oil in a large nonstick skillet over medium heat. Add onion and sauté for 6 minutes or until tender. Cool to room temperature.
- Put contents of bread mix into a bowl, make a well in the center and add onion and cheese.
- Add beer, stir just until moist.
- Spoon batter into a 9x5 inch loaf pan coated with cooking spray; drizzle evenly with 2 Tbsp. butter. Bake for 35 minutes; brush with remaining 2 Tbsp. butter. Bake an additional 20-23 minutes or until a wooden pick inserted in center comes out clean. Cool 5 minutes in pan on a wire rack; remove from pan. Cool for another 10 minutes before slicing. Enjoy.

Onion and Cheese Bread Wheel

Ingredients

- 1 pkg ***Thunderbird Ranch Toasted Onion Bread mix***
- 1 Tbsp. olive oil
- 4 cups onion thinly sliced and pulled apart into rings
- 2 cup (8 oz) shredded cheese (or your favorite cheese)
- 12 oz beer – room temperature
- Cooking spray
- 4 Tbsp. butter melted

Directions

- Preheat oven to 375°.
- Heat olive oil in a large nonstick skillet over medium heat. Add onion and sauté for 6 minutes or until tender. Cool to room temperature.
- Put contents of bread mix into a bowl, add beer, stir just until moist.
- Spread batter onto a large pizza pan coated with cooking spray; drizzle evenly with 2 Tbsp. melted butter. Bake for 10 minutes and remove from oven.
- Brush with remaining 2 Tbsp. butter and layer fried onions and cheese evenly over top.
- Bake an additional 20-25 minutes or until crust is nicely browned.
- Remove from oven and cool for 10 minutes before slicing. Enjoy with our favorite Thunderbird Soup.

BBQ Muffins

Ingredients

- 1 package of ***Thunderbird Ranch Batter Bread***
- ¼-1/2 cup ***Dakota Seasonings Aronia Berry BBQ Sauce or Drunken Plum BBQ Sauce***
- 4oz shredded Cheddar Cheese

Directions

- Pre-heat oven to 350 degrees
- Mix ***Thunderbird Ranch Batter Bread*** per the package directions
- Spray Muffin tins with non-stick spray
- Fill muffin tins 2/3 full
- Bake 20-25 minutes
- Cool slightly and dip top of each muffin into ***Dakota Seasonings BBQ Sauce*** and then into the cheese
- Arrange on a cookie sheet
- Bake 5 minutes or until cheese melts
- Serve Warm

BBQ Chicken Pizza

Ingredients

- 1 package of ***Thunderbird Ranch Batter Bread***
- 2/3 cup ***Dakota Seasonings Aronia Berry BBQ Sauce or Drunken Plum BBQ Sauce***
- 2 Chicken Breasts
- Shredded Cheese of your choice
- Optional: tomato slices, onions, black olives

Directions

- Chicken: Marinate chicken breasts in 1/3 cup ***Dakota Seasonings BBQ Sauce*** for 2 hours or overnight. Grill until done. When cool, shred and combine with the other 1/3 cup of ***Dakota Seasonings BBQ Sauce***
- Crust: Prepare a package of Thunderbird Ranch Batter Bread. Lightly spray two pizza pans with cooking spray and divide the batter in half. Pat batter into pizza pans and bake at 350 degrees for 8-10 minutes.
- Spread chicken mixture over baked crust. Sprinkle with shredded cheese of your choice. Can also add tomato slices, onions, black olives to the pizza.
- Bake at 450 degrees for about 10 minutes or until cheese melts. ENJOY!

Fried Onion Bread

Ingredients

- 1 package of ***Thunderbird Ranch Toasted Onion Bread***
- 1 12oz can Beer or another carbonated beverage
- ½ cup Onions sliced and separated
- 2 Tbsp. Butter

Directions

- Melt butter in frying pan add onions and sauté until onions are transparent. Set aside.
- Mix Toasted Onion Bread as directed on package.
- Place bread mix in a 9”x5” loaf pan
- Top with butter and onion mixture
- Bake at 350 degrees for 50-55 minutes.
- Cool in pan for 10 minutes and then serve warm with your favorite Thunderbird Soup and Dip.

Cheesy Vegetable Bread

Ingredients

- 1 package of ***Thunderbird Ranch Country Cheese***
- 2 cups V-8 type vegetable juice
- 2 Tbsp. of your favorite Garlic/ Basil / Tomato seasoning
- 2 Tbsp. Butter - melted

Directions

- Mix Country Cheese Bread with the vegetable juice and add seasoning
- Place bread mix in a 9”x5” loaf pan
- Melt and pour over the top of unbaked bread
- Bake at 350 degrees for 50-55 minutes.
- Cool in pan for 10 minutes and then serve warm with your favorite Thunderbird Soup and Dip.

Sunday Morning Breakfast Sandwich

Ingredients

- 1 package of ***Thunderbird Ranch/Dakota Seasonings Cheddar Biscuit Mix***
- Sausage Patties/Ham/Bacon (prepared)
- Cheese Slices
- Fried or Scrambled Eggs

Directions

- Mix and Bake ***Thunderbird Ranch/Dakota Seasonings Cheddar Biscuit Mix*** according to package directions (save time by forming into a square and cutting into 9 squares instead of using biscuit cutter)
- Assemble Sandwiches and warm in oven until cheese is melted OR wrap in tinfoil and freeze extras for and easy breakfast later

Sausage & Knoephla Skillet

Ingredients

- 1 package of ***Thunderbird Ranch/Dakota Seasonings Knoephla Dumpling Mix***
- 1 ring Andouille Sausage
- 2 Tbsp. Butter
- 1 sliced Large Onion
- Bell Peppers Optional

Directions

- Mix and cook ***Thunderbird Ranch/Dakota Seasonings Knoephla Dumpling Mix*** according to package
- Melt Butter in large skillet and sauté Dumplings, Sausage, Onion and Peppers until heated through and Knoephlas and browned.

**Can be topped off with some smoked Gouda or Havarti

Biscuit Bites

Ingredients

- 1 Pkg. ***Thunderbird Ranch/Dakota Seasonings Biscuit Mix***
- 1 lb. Sausage (raw and broken up into small pieces)
- 1 lb. Cheddar Cheese Shredded
- 1 cup Water or Milk (can also do ½ cup of your favorite syrup and ½ cup milk or water)

Directions

- Turn oven on to 350 degrees.
- Mix all together and form into 1" balls and place on a foil lined baking sheet. (medium cookie baller works)
- Place in pre-heated oven for 45 minutes or until internal temperature is 145 degrees
- Makes approximately 24 1" balls

Breakfast Bites

Ingredients

- 1 Pkg. ***Dakota Seasonings Original Pancake Mix***
- 1 1/3 cups Water
- 1 lb. Sausage browned and drained
- 1 cup Cheddar Cheese Shredded
- 1/4 cup Maple Syrup

Directions

- Turn oven to 400 degrees.
- Mix all ingredients in a medium-size bowl
- Grease a large mini muffin tin (24)
- Scoop batter into muffin tin
- Bake for 15 minutes
- Serve with extra Maple Syrup to dip them in

Tip: these can be kept in the fridge for a couple of days or frozen for a quick easy breakfast, just reheat in 30 second intervals in your microwave until warmed.

Chicken Cobbler

Biscuit Ingredients

- 1 Pkg. ***Thunderbird Ranch/Dakota Seasonings Biscuit Mix*** prepared as directed on the bag
- 2 tbsp butter
- 1 tbsp chopped fresh parsley leaves
- 1 tbsp garlic powder

Cobbler Ingredients

- 2 tbsp olive oil
- 1 medium white onion peeled & diced
- 1 heaping cup peeled, sliced carrots
- 1 cup sliced mushrooms (optional)
- 2 tsp minced garlic
- ¾ Tbsp. Italian Seasoning
- 5 tbsp butter
- 1/3 cup flour
- 1 3/4 cups chicken broth
- 1/2 cup half & half
- 1 cup frozen peas, thawed
- 1 lb. chopped rotisserie chicken
- Salt & pepper to taste

Cobbler Directions

- Turn oven to 400 degrees.
- To a large cast iron or heavy skillet, add the oil & onions. Stir, cook over medium high heat, just until the onions begin to turn translucent.
- Stir in the mushrooms and carrots, reducing the heat to medium, cooking and stirring again until they become tender.
- Stir in the Italian seasoning, garlic, and butter. When the butter's melted, stir in the flour until it's adhered to everything and no clumps remain. Let it cook, stirring, for one minute more.
- Add the broth & half & half, a little at a time and stirring constantly, until completely incorporated. Salt & pepper the mixture to taste. Continue cooking until the filling is bubbling and thickened.
- Fold in the chicken and peas. Remove the skillet from heat.

Biscuit Directions

- Prepare ***Thunderbird Ranch/Dakota Seasonings Biscuit Mix as directed on package***
- Using a large spoon, drop biscuit sized dollops (about 1/4 cup) of dough onto the top of the cobbler. Remember they will plump up and spread some when baked.
- Bake the cobbler at 400 degrees for 20 minutes, or until the biscuits are golden brown and a toothpick inserted in the center comes out clean.
- In a small pot or microwaveable bowl, melt (and stir together) the butter, parsley, and garlic. Brush the mixture out over the top of the biscuits. Let rest for 1-2 minutes and serve.
- NOTE: Chicken be substituted with an equal amount of shrimp and or crab meat, Use Old Bay seasoning instead of Italian Seasoning

Jams/Jellies/Sauces:

Boursin & Bacon Dip



Ingredients

- 8oz Boursin Cream Cheese any flavor (Hot Honey Garlic is great!)
- 8oz Whipped Cream Cheese
- 1 Jar ***Dakota Seasonings Sweet Heat Juneberry Jalapeno Sauce***
- 5 Strips of Bacon (or more? 😉)
- Green Onions or chives for garnish (Optional)

Directions

- Cook your bacon until crispy (can use air fryer on 400 for 6-7 minutes)
- Mix both cream cheeses together and spread on a medium-size plate or shallow bowl
- Top with slightly warmed jar of ***Dakota Seasonings Sweet Heat Juneberry Jalapeno Sauce***
- Top with bacon & green onions or chives
- Serve with your favorite club crackers

Savory Campfire S'mores

Ingredients

- Baby Bell Cheese
- Ham Sliced in small squares (optional)
- 2 Round Crackers of choice per cheese disc– make sure cracker is larger than the cheese disc
- ***Dakota Seasonings Sweet Heat Juneberry/Jalapeno Sauce or Hot Jalapeno Jam***

Directions

- Slather one cracker with ***Sweet Heat Sauce*** or ***Hot Jalapeno Jam*** and add ham slice
- Unwrap the Baby Bell cheese and place a roasting stick in the narrow edge
- Warm over hot coals until blistering starts (like roasting a marshmallow)
- Place warmed cheese on cracker and top with the cracker you spread the jam on – ENJOY!
- Cheese can be placed on a cracker in the oven or air fryer until melty instead of over a campfire

Smoked Cream Cheese Dip

Ingredients

- 8oz Cream Cheese block
- Olive Oil
- ***Thunderbird Ranch's Sriracha Blacked Rub Or Roasted Chipotle Rub Or Dacotah Jerk Rub***
- ***Dakota Seasonings Sweet Heat Juneberry/Jalapeno Sauce or Hot Jalapeno Jam or Wicked Jezebel Sauce or Mild Bell Pepper Jam*** – WARMED
- Crackers, pita chips or crusty bread of your choice – (even graham crackers with the Sweet Heat)

Directions

- Preheat your pellet grill to 180 degrees
- Unwrap Cream Cheese and place on a square of tin foil or in a small foil pan
- Drizzle with oil and make some ½ inch thick scores on the top of the cream cheese in crisscross pattern
- Sprinkle the rub on top and sides of the block
- Place cream cheese pan into the smoker and smoke for 2 hours.
- Take out and top with warmed ***Thunderbird Ranch's savory sauces or jam***

Juneberry Italian Soda

Ingredients

- 1/3 cup **Dakota Seasonings Juneberry Syrup (can also use Chokecherry or Rhubarb)**
- 2/3 cup cold club soda

Directions

- Pour syrup into a 10-ounce glass.
- Stir in soda and enjoy

Pepper Jelly Cheese Dip w/Bacon

Ingredient

- 1 8oz block Cream Cheese – room temp
- 1 8oz block Goat Cheese – room temp
- 1 pkt ***Thunderbird Ranch Smoky Bacon Dip***
- ¾ cup Bacon Crumbles
- 1 jar ***Dakota Seasonings Hot Jalapeno Jelly***
- Crackers of choice for serving

Directions

- Preheat oven to 400 degrees
- Place both cheeses and bacon in a bowl and mix with a hand mixer until combined
- Add mixture to a small baking dish and place it in the oven for 20 minutes
- Once hot and bubbly, remove from the oven and smear warmed pepper jelly on top
- You can garnish with extra bacon on top or totally omit the bacon from the recipe

Bacon Wrapped Stuffed Jalapenos

Ingredients

- 16 whole fresh Jalapenos
- 8oz Cream Cheese (softened)
- 1 cup Cilantro (diced)
- 8 oz Cheddar Cheese (shredded)
- 1 jar ***Dakota Seasonings Sweet Heat Juneberry/Jalapeno Sauce***
- Thin sliced bacon strips

Directions

- Mix cream cheese, cilantro and cheddar cheese until blended.
- Wearing gloves, slice jalapenos length wise at a 1/3, 2/3 ratio (to make a cap for the filling). Remove all seeds and membrane.
- Fill the larger jalapeno cavity with cream cheese mixture, place the smaller sliced “cap” on jalapeno.
- Wrap jalapeno with a slice of bacon and use a toothpick to secure on pepper.
- Grill until pepper is cooked and cheese is melted.
- Drizzle warmed ***Dakota Seasonings Sweet Heat Juneberry/Jalapeno Sauce*** over peppers before serving.

Jams/Jellies/Sauce recipes continued…

Saucy Meatballs / Wicked Meatballs

Ingredients

- 1 jar ***Dakota Seasonings Sweet Heat Juneberry/Jalapeno Sauce or Wicked Jezebel Sauce***
- Homemade meatballs or 1 bag store bought meatballs

Directions

- In a crockpot put meatballs and toss with pre-warmed sauce.
- Turn crockpot on low and simmer for 4 hours

Drunken Piggies

Ingredients

- 1 Bottle ***Dakota Seasonings Drunken Plum BBQ Sauce***
- 1-2 lbs. Little Smokies

Directions

- In a crockpot put Lil Smokies and toss with ***Drunken Plum BBQ Sauce***
- Turn crockpot on low and simmer for 4 hours

Hot Dog Pinecone Bites

Ingredients



- 14 Hot Dogs
- ***Thunderbird Ranch Gourmet Foods Dakota Jerk Meat Rub***
- 1/2 C ***Smokehouse Drunken Plum BBQ Sauce***
- 4T butter
- 1/4 C dark brown sugar
- Mustard or mayo (to bind seasoning)

Directions

- Set oven to 300°F or can be done on your smoker
- Score hot dogs in a cross-stitch pattern to get that pinecone look
- Slather on mustard OR mayo and then season with ***Thunderbird Ranch Gourmet Foods Dakota Jerk Meat Rub***
- Place dogs onto a warming rack and allow them to cook for 30-45 mins, or until you see a crust set and hot dogs opening up
- On the stovetop or microwave, warm your ***Smokehouse Drunken Plum BBQ Sauce***
- Cut dogs into thirds, place into a cast iron or other heavy skillet or pan ensuring they're scored side up and evenly lather on the BBQ sauce
- Increase oven temp to 350°F and let the pinecones sit for another 30 mins or until you're satisfied with the char
- Remove and let sit for about 10 minutes. Enjoy!

Jams/Jellies/Sauce recipes continued…

Fruity Lemonade

Ingredients

- 3/4 cup ***Dakota Seasonings Jam or Jelly or Syrup*** any flavor
- 2/3 cup Fresh lemon juice
- 4 cups Cold water
- Ice cubes
- Sliced lemon or mint leaves for garnish

Directions

- COMBINE jam or jelly and lemon juice in a 2-quart pitcher
- STIR in water until blended
- Serve over ice. Garnish as desired

Champagne Toast

Add a fruity, flavorful twist to your champagne toasts this holiday by infusing them with your favorite **Dakota Seasonings Syrup, Jam or Jelly**

Ingredients

- 1 Tbsp or more Dakota Seasonings Syrup, Jam or Jelly
- 1 Glass of your favorite Champagne

Directions

- Take 1 Tbsp Dakota Seasonings Syrup, Jam or Jelly and place in a fluted champagne glass
- Pour Champagne over the Syrup, Jam or Jelly to infuse the flavors
- Enjoy!

Jam bars



Ingredients

- No-Stick Cooking Spray, tab of butter or parchment paper
- 1 1/2 cups Butter softened
- 3/4 cup Sugar
- 3/4 cup firmly packed brown sugar
- 3 cups all-purpose flour
- 1 1/2 cups old-fashioned oats
- 1/2 teaspoon Salt
- 1 cup Dakota Seasonings Jam or Jelly

Directions

- HEAT oven to 350°. Coat 13 x 9-inch baking pan with no-stick cooking spray, prepare with butter or line with parchment.
- BEAT butter, sugar and brown sugar in large bowl with mixer on medium-high speed until light and fluffy.
- ADD flour, oats and salt. Mix at low speed until blended.
- MEASURE 2 1/2 cups dough; set aside. Press remaining dough into prepared pan to form a crust. Bake 15 minutes.
- REMOVE pan from oven. Stir jam/jelly; spoon over crust. Spread evenly.
- Finely crumble reserved dough over fruit spread layer.
- BAKE 30 to 35 minutes until topping is lightly browned. Cool completely in pan on wire rack.

Glazed Ham

Ingredients

- 1 Bottle ***Dakota Seasonings Drunken Plum BBQ Sauce OR Sweet Heat Juneberry Jalapeno Sauce***
- Your Favorite Ham

Directions

- Make crisscross slits about ½ inch deep in ham
- Use about ¼ Cup sauce and work it into the slits
- Bake ham as directed on package
- About ½ hour before it's due to come out of the oven, uncover ham and baste with more sauce
- Slice & Enjoy!

Wickedly Good Kabab's

Ingredients

- 1 jar ***Dakota Seasonings Wicked Jezebel Sauce***
- Your Favorite meat: chicken, steak cut into 1" cubes
- ***Sriracha Blackened Rub***
- Your favorite raw veggies: peppers, onions, broccoli, mushrooms, cherry tomatoes, pineapple…

Directions

- Sprinkle meat with ***Thunderbird Ranch Sriracha Blackened Rub*** to taste
- Assemble meat and vegetables on a wooden or metal skewer.
- Grill until meat and vegetables are tender and glaze with warmed Wicked Jezebel Sauce during cooking to get a good, caramelized finish.

Hot Jalapeno Corn Bread Muffins

Ingredients

- 1 jar ***Dakota Seasonings Hot Jalapeno Jelly or Sweet Heat Sauce***
- Your Favorite Corn Bread recipe or mix mixed as directed on package or recipe

Directions

- Fill muffin tins ¼ full of cornbread mixture
- Put 1 Tbsp. ***Dakota Seasonings Hot Jalapeno Jelly or Sweet Heat Sauce*** on top and top with more cornbread mixture until 2/3 full
- Bake as directed on Corn Bread mix

Strawberry Scone Thumbprint Cookies

Ingredients

- 1/2 jar ***Dakota Seasonings Strawberry Rhubarb Jam***
- 1 pkg. ***Thunderbird Ranch Strawberry Scone Mix***
- Optional powdered sugar glaze to drizzle on top of cooled cookie

Directions

- Heat your oven to 350. Line a large baking sheet with parchment paper
- Mix ***Thunderbird Ranch Strawberry Scone Mix as directed on the package***
- Use a standard cookie scoop (about 1 ½" ball) to scoop dough, place about 2 inches apart on the baking sheet, make an indentation into the middle of the dough with your thumb about halfway down.
- Fill each indentation with strawberry jam (may warm jam slightly to make it easier to fill cookie)
- Bake for approximately 12 minutes depending on your oven. Check with a toothpick on the outer edge of cookie to make sure they are done. Let cool on baking sheet a few minutes before moving to a cooling rack to completely cool.
- Top with basic powdered sugar glaze (add a little almond extract for a great addition to the flavor)

Blueberry Rhubarb Coffee Cake

Ingredients

- 1 jar ***Dakota Seasonings Blueberry Rhubarb or Strawberry Rhubarb Jam***
- 1 ½ cups All-Purpose flour
- ¼ cup Sugar
- 2 ½ tsp. Baking Powder
- ½ tsp Salt
- ¼ tsp. Ground Allspice
- 1/3 cup Butter, melted
- 1 Large Egg
- 2/3 cup Milk

TOPPING

- ¼ cup firmly packed Brown Sugar
- ¼ cup Chopped Walnuts
- 2 TBSP Flour
- 1 TBSP Butter

Directions

- HEAT oven to 400°F. Spray 8- or 9-inch square baking pan with no-stick cooking spray or line with parchment. Lightly spoon flour into measuring cup; level off.
- COMBINE flour, sugar, baking powder, salt and allspice in medium bowl. Add butter, egg and milk. Mix vigorously until well blended.
- POUR half of batter into prepared pan; spread ***Dakota Seasonings Blueberry Rhubarb or Strawberry Rhubarb Jam*** evenly over batter. Top with remaining batter.
- COMBINE topping ingredients; mix until crumbly. Sprinkle over top of coffee cake. Bake 20 to 25 minutes or until toothpick inserted in center comes out clean.

Pie Filling:

Juneberry Pie Ice Cream

Ingredients

- 3 Cups Heavy Whipping Cream
- 14oz Sweetened Condensed Milk
- 1 ½ tsp. Vanilla Extract
- ½ tsp. Coconut Extract
- 1 tsp. Cinnamon
- 2 Cups ***Dakota Seasonings Juneberry Pie Filling***

Directions

1. In large bowl beat whipping cream until stiff peaks appear
2. Fold in extracts, cinnamon, milk and pie filling until well mixed
3. Spread it into a 9x5 bread pan and cover with plastic wrap. Freeze for 8 hours or overnight.

Can be stored in an airtight container for up to 3 months (if it lasts that long).

No Flour/No Foolin' Gluten Free:

Caramel Apple Cowboy Cookies

Ingredients

- 1 box ***Thunderbird Ranch Gourmet Foods No Flour/No Foolin' Cowboy Cookie Mix***
- 8oz Butter grated
- 2 Eggs
- 2 Tbsp. Whole Milk
- 1 ½ tsp. Vanilla Extract
- 12 oz. Kraft Caramel Bits
- 2 Cups Tart Apple – Shredded

Directions

1. Preheat oven to 350 degrees
2. Mix butter, eggs, milk and vanilla together in a mixing bowl. Slowly incorporate the ***Thunderbird Ranch Gourmet Foods Cowboy Cookie Mix*** until thoroughly combined.
3. Fold in the Kraft Caramel Bits and shredded apple until well combined.
4. Shape dough into golf ball size and place on parchment lined baking sheets, 6 cookies per sheet.
5. Bake for 12 minutes (rotate pan as needed) and cool on pan for two minutes and then remove to wire rack to cool completely.
6. Store in an airtight container or freeze.

Cherry Cheesecake Brownies



Ingredients

- 1 box ***Thunderbird Ranch Gourmet Foods No Flour/No Foolin' Brownie Mix***
- 8oz pkg. Cream Cheese
- 1 Egg
- 1/3 cup Sugar
- 1 ½ tsp. Vanilla Extract
- ½ can Cherry Pie Filling

Directions

- Grease a 9x13 pan
- Mix Cream Cheese, Egg and Sugar together and set aside
- Mix ***Thunderbird Ranch Gourmet Foods No Flour/No Foolin' Brownie*** as directed. Spread ½ of brownie mix in bottom of pan, spread cream cheese mixture on top.
- Dollop Cherry Pie Filling on top of Cream Cheese mixture and then drop spoonsful of the leftover brownie mixture on the top, do not spread
- Bake at 350 for 40-45 minutes. This will wiggle slightly in the middle but shouldn't be runny. ENJOY!

Angel Food Cake Churro Bites



Ingredients

- 1 No Flour/No Foolin' Angel Food Cake Prepared as directed on box
- 1 cup sugar
- 1/4 cup cinnamon
- Oil for frying

Directions

- Let your Angel Food Cake cool or use leftovers. Cut into Cubes about 1.5 inches x 1.5 inches.
- Mix the Cinnamon and Sugar together in a bowl and set aside
- Heat vegetable oil on low-medium heat. Fry cubes until golden brown.
- Once golden brown, immediately put them in the bowl with cinnamon and sugar and toss around. Continue doing this until they're all done.
- For even more flavor, mix 1 cup powdered sugar with a tablespoon of milk, mix and drizzle over the bites. ENJOY!

No Flour/No Foolin' Pumpkin Spice Angel Food Cake

Ingredients



Cake:

- GF Angel Food Cake Mix
- 1 ½ tsp. pumpkin pie spice
- 1 Tbsp. instant espresso powder
- 1 Tbsp. hot water
- 1 ½ cups fresh egg whites (about 1 dozen)
- 1 tsp. vanilla extract

For the glaze:

- 1 ½ cups confectioners' sugar
- 3 – 4 Tbsp. strong brewed coffee (or prepared instant espresso) OR milk
- 1 tsp. vanilla (optional)

Directions

- Preheat oven to 350°F
- Sift packet C – 3 times with the pumpkin pie spice added in and set aside
- In a small bowl stir together the instant espresso powder and hot water
- In a large mixer bowl, beat 1 ½ cups egg whites until starting to foam, add packet A and beat until egg whites start to form peaks.
- Add 1 tsp. vanilla extract and packet B and beat until stiff peak form (this step may take up to 15 minutes depending on your mixer.)
- Fold in sifted ingredients (packet C & pumpkin pie spice) 1/3 at a time to egg white mixture. Fold in the espresso-water mixture.
- Spoon the batter into an ungreased Angel Food cake pan and spread it evenly. Bake for 40-45 minutes. Cool upside down on cooling rack or bottle for at least an hour before removing from pan.

Glaze:

- Combine the confectioner's sugar and 3 Tablespoons prepared strong coffee and vanilla in a small bowl and whisk until smooth. If the mixture is too stiff, add the remaining Tbsp. of coffee.
- Pour the glaze over the top of the cake, letting it drip down the sides.

Tips from the TBird Gals

- Buy the freshest eggs you can find as they are easier to separate. Egg beaters are not recommended as the cake will not rise as well.

Thunderbird Ranch Gourmet Foods and Dakota Seasonings has moved to Valley City, but the products remain the same delicious variety that you have come to know and love. We now produce over 100 items including dressings and dips, cheese balls, soup, breads, scones, meat rubs, jams/jellies, BBQ sauces, syrups and much more.

NOTES:

Thunderbird Ranch Dakota Seasonings

Our store operates as a support system for Open Door Center (ODC) in East Central North Dakota.

ODC is a non-profit that works with children and adults with developmental disabilities, adults with mental illness and people with a traumatic brain injury. They also operate the ODC Lisbon Thrift Store in Lisbon, ND and Eagle's Nest Book Store in Valley City, ND.

The production site and store were created to provide a way for clients of ODC to develop their skills and grow their independence through gainful employment. Individuals supported by ODC can work in one of the two licensed production kitchens (a gluten kitchen and a gluten free kitchen) and/or on one of the packaging/labeling crews. To learn more about ODC or to donate, visit our website at http://www.odcvc.com/.

Thunderbird Ranch Gourmet Foods was named for the Thunderbird Ranch, a working cattle ranch in western North Dakota, and was founded among the rolling Missouri River bluffs, south of Ray, ND, along the historic 1804 Lewis & Clark Highway in 1988. Our original product, Thunderbird Ranch Dressing, was carefully crafted by two master chefs, Mary and Monica, who knew down-home style cooking. The gourmet products they created started from their roadside vegetable stand to showcase their produce. ODC purchased the company in February 2012 when the ladies decided it was time to retire.

Amberland Foods/Dakota Seasonings originally began in 1988 in Harvey, ND in a small-town bakery serving its soups, syrups, jams/jellies and dips to its daily customers. ODC then purchased the company in October 2015 to provide even more jobs for the individuals they serve.

Located in Valley City, ND, our two stores, Thunderbird Ranch Gourmet Foods and Dakota Seasonings, have merged into one, growing our product line even more to include dressings and dips, cheese balls, soups, breads, jams/jellies, syrups/sauces, pie fillings, meat rubs and many gluten free products that make for great eating and pleasing gifts. Although we've moved from the rolling bluffs to the prairie valleys, our products maintain the same great quality.

It is our mission to make products that are delicious, convenient to prepare, fun to serve, and allow us to help individuals with development disabilities become independent and successful people. We're proud that our products carry the Pride of Dakota stamp and are featured in product shows across the state. Proud Pride of Dakota members since 1994.

