



Mission Point Recipe Book



MISSION POINT
MACKINAC ISLAND



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Appetizers & Snacks



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Shishito Peppers with Soy Garlic Sauce

FROM THE KITCHEN OF: Leah Pierce, Corporate Sales Manager

INGREDIENTS:

- 6 oz Shishito peppers
- 1 tbsp + 1 tsp toasted sesame oil
- 2 garlic cloves, minced
- 2 1/2 tsp low sodium soy sauce
- 3/4 tsp chili garlic sauce
- 1/2 tsp honey
- garnish: toasted sesame seeds

DIRECTIONS:

1. In a small bowl mix together, 1 tsp toasted sesame oil, minced garlic, soy sauce, chili garlic sauce, and honey. Set aside.
2. In a cast iron skillet over medium/high heat, add 1 tbsp toasted sesame oil. Add the shishito peppers and cook for 10 minutes, allowing them to blister/brown on each side. Caution: they will pop as they cook, if they have not popped by the end of the cook time take a knife and carefully pierce to pop.
3. Remove from heat and add the soy garlic sauce, toss/mix the Shishitos in the sauce for one minute in the pan.
4. Move the shishito peppers and sauce into a bowl and top with toasted sesame seeds. To eat: grab by the stem and eat pepper, discarding the stem. Enjoy!



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SOURCE: [Girl with the Iron Cast / Pinterest](#)



Buffalo Chicken Dip

FROM THE KITCHEN OF: Andrea Crawford, Senior Conference Services Manager

INGREDIENTS:

- 2 cups shredded cooked chicken or chicken from the can
- 1 package softened cream cheese
- 1/2 cup Frank's red hot sauce
- 1/2 cup shredded cheddar cheese

DIRECTIONS:

1. Put all ingredients into crockpot and cook approximately 1-2 hours on high or until melted.
2. Serve with tortilla chips, celery, and carrot sticks.





Linda's Pretzels

FROM THE KITCHEN OF: Amy Freshwater, Mission Point client

INGREDIENTS:

- 1.5 bag of mini pretzels
- 1 cup (1/2 bottle) Orville Redenbacher popcorn oil
- 1 pkg or 3 tbsp dry ranch seasoning
- 1 tbsp garlic salt

DIRECTIONS:

1. Mix all ingredients except pretzels in bowl. The dressing does not dissolve.
2. Put some pretzels in mixture, stir, then take them out using a slotted spoon, and put on jelly roll pan or anything else you can put in the oven. (I use disposable aluminum turkey pan). Repeat process until all the pretzels are coated.
3. Sprinkle a little more garlic salt and dill weed on the top.
4. Bake for one hour at 225°.





Reuben Dip

FROM THE KITCHEN OF: Debbie Denyer, Association Specialist

INGREDIENTS:

- 1/2 cup of mayo
- 1/2 cup thousand island dressing
- 16 oz sauerkraut drained
- 8 oz shredded corned beef
(deli corned beef will work if chopped fine)
- 16 oz shredded Swiss cheese

DIRECTIONS:

1. In a small bowl mix the mayo and thousand island dressing.
2. In a baking dish, spread sauerkraut at the bottom of the dish and layer the corned beef, 1/2 of the cheese and pour mayo/dressing mixture over.
3. Top with remaining cheese and bake at 350° until bubbly.
4. Serve with mini rye bread loaf or Triscuit crackers.





Tzatziki

FROM THE KITCHEN OF: Leslie Chinn, Revenue Manager

INGREDIENTS:

- 1 medium cucumber
- 1 small onion
- 1/2 pint sour cream
- 1 tbsp olive oil
- 1 tbsp vinegar
- 1/2 tsp garlic powder
- 1 tsp chopped dill or dill weed
- 1/2 tsp salt

DIRECTIONS:

1. Peel and blend cucumber and onion.
2. Pour into strainer lined with paper towel—drain the mixture of excess water.
3. Take mixture and add all remaining ingredients.
4. Serve with fresh bakery bread for dipping—french.

Tip: best if made 24 hours in advance to reach full flavor.





Cheesy Bacon Dip

FROM THE KITCHEN OF: Sarah Ombry, PR & Marketing Manager

INGREDIENTS:

- 2 cups sour cream
- 2 cups shredded cheddar cheese
- 1/2 cup chopped green onions
- 1 4.3oz package bacon bits
- 1 8oz package cream cheese

DIRECTIONS:

1. Preheat oven to 400°
2. Combine all ingredients in a bowl
3. Pour into a 1 quart baking dish and cover with aluminum foil
4. Bake 25-30 minutes and serve with crackers, pretzels, etc.





Soups



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Tomato Basil Soup

FROM THE KITCHEN OF: Katie Sheldon, Interim Human Resources Coordinator

INGREDIENTS:

- 4 lbs Roma tomatoes
- 1 cup onion
- 1 cup carrot
- 1 cup celery
- 1 tbsp extra virgin olive oil
- 4 cloves (or more) garlic
- 4 cups vegetable broth
- 2 tbsp tomato paste
- two large handfuls fresh basil
- salt and pepper to taste

DIRECTIONS:

1. Sauté onion, carrot, celery, salt and garlic in extra virgin olive oil or a little vegetable broth for five minutes.
2. Rough chop tomatoes and add with vegetable broth and tomato paste. Cook for 30-45 minutes. Add basil half way through.
3. Remove from heat and carefully use an immersion blender, blend. I like to keep some chunks of tomatoes, but it is up to you. Serve in bowls and add more fresh basil.





Vegetable Curry

FROM THE KITCHEN OF: Katie Sheldon, Interim Human Resources Coordinator

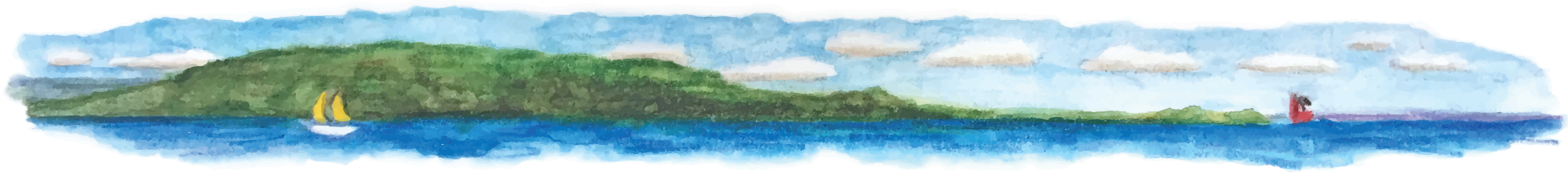
INGREDIENTS:

- 1 tbsp extra virgin olive oil
- 1 can coconut milk
(full fat works best)
- 3-4 tbsp red curry paste
(or more to taste)
- 2 tbsp curry powder
- 2 tbsp tamari (or more to taste)
- 2 tbsp maple syrup
- 15 oz can of diced tomatoes
- 1 onion
- 4 cloves garlic
- 1 thumb ginger-grated
- 2 large handfuls fresh spinach
- mixed vegetables: green, red and
yellow peppers, broccoli, water
chestnut, green
beans

DIRECTIONS:

1. Heat oil in a large frying pan.
2. Add onion and cook on medium heat for 2-3 minutes.
3. Add garlic and ginger and cook for another minute.
4. Add mixed vegetables and curry powder and cook for 3-5 minutes.
5. Add tomatoes, curry paste, tamari, maple syrup, coconut milk. Cook for another 5 minutes.
6. Add spinach and stir until wilted. Serve with warm rice.





Aunt Sara's Chicken Vegetable Soup

FROM THE KITCHEN OF: Brandon Sheldon, General Manager

INGREDIENTS:

- 1 whole chicken, skinned and rinsed well
- 1 can crushed tomatoes
- water
- 1 large onion, thick sliced
- 1 bunch carrots (not baby carrots) sliced generously
- 2-3 stalks celery (with leaves) sliced generously
- 1 bunch endive, cleaned thoroughly and chopped
- salt & pepper
- dash of garlic powder
- paprika

DIRECTIONS:

1. Bring to a rolling boil and simmer till vegetables are done to your taste and chicken is about to fall from the bone.
2. Serve over pasta of your choice with grated Romano cheese.





Slow Cooker Shrimp Butternut Squash Chowder

FROM THE KITCHEN OF: Jen Lehman, Conference Services Manager

INGREDIENTS:

- 1.5 cups vegetable broth
- 1 tbsp coconut aminos
- 2 tsp fish sauce
- 1.25 lbs medium shrimp (frozen, deveined shrimp works perfectly!)
- 4 cups cubed butternut squash
- ½ tsp salt
- ¼ tsp ground ginger
- ½ cup full-fat coconut milk
- 2 tbsp (heaping) fresh chopped parsley

DIRECTIONS:

1. If using frozen shrimp, thaw completely (devein shrimp, if applicable).
2. Combine all the ingredients in a slow cooker and turn heat to low.
3. Cook for 2.5 to 3 hours, until butternut squash is soft.
4. Serve and garnish with more fresh parsley if desired.



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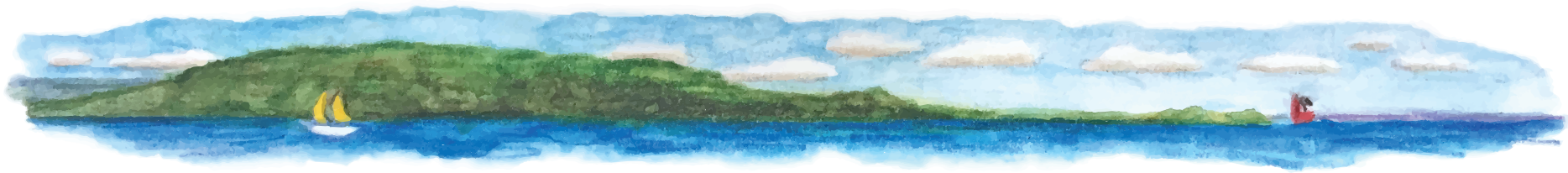
PREP TIME: 5 minutes COOK TIME: 3 hours SERVINGS: 4



Salads



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Buffalo Chicken Salad

FROM THE KITCHEN OF: Chyerl Gardner, Reservations Manager

INGREDIENTS:

- 4 skinless boneless chicken breast
- 1 tbsp melted unsalted butter
- 3 tbsp olive oil
- 2 tsp Tabasco sauce
- salt and pepper to taste
- 2 tbsp fresh orange juice
(you can cheat)
- 1/2 tsp Dijon mustard
- 1/2 tsp sugar
- 1 cup each diced (1/4 inch) celery,
carrots, red radishes, seedless
cucumber
- bleu cheese sauce (recipe next page)
- 2 tbsp chopped parsley

DIRECTIONS:

1. Rinse chicken breasts, pat dry and place in a bowl. Toss with the butter, 1 tbsp of olive oil, tabasco, salt and pepper. Marinate, covered at room temp 30 minutes, 2-3 hours in refrigerator.
2. For the vinaigrette, combine the orange juice, mustard, sugar, salt and pepper to taste and 2 remaining 2 tbsp of olive oil. Set aside.
3. Grill chicken over high heat. 3 inches from heat source 4-5 minutes per side until cooked through. Slice chicken through the middle lengthwise.
4. To serve, toss the celery, carrots, radishes and cucumber in a bowl with reserved vinaigrette. Divide salad among 4 plates, place chicken breast on top of salad mixture. Dollop each with a tablespoon of Bleu Cheese Sauce. Sprinkle with parsley.





Blev Cheese Sauce

FROM THE KITCHEN OF: Chyerl Gardner, Reservations Manager

INGREDIENTS:

- 1/4 cup sour cream
- 1/4 cup mayonnaise
- 1/4 cup crumbled blev cheese
- 1/2 tsp cider vinegar
- 1/2 tsp lemon juice
- dash of Tabasco sauce
- 1/2 tsp finely chopped onion
- pinch of fresh chopped garlic
- salt and pepper to taste
- 1 tsp chopped parsley

DIRECTIONS:

1. Fold the sour cream and mayonnaise together in a bowl. Add the cheese folding gently - do not crush the cheese. Fold in remaining ingredients and adjust seasonings to taste.





Bread Salad

FROM THE KITCHEN OF: Chyerl Gardner, Reservations Manager

INGREDIENTS:

- 1 red onion, sliced thin and in 1/2
- balsamic vinegar
- olive oil
- 2 cloves garlic minced
- cherry tomatoes 1/2 halved
- croutons - seasoned or unseasoned
about 1/2 bag
- olives sliced - mixture of black and
green - optional for those that
do not like olives
- leaf lettuce mixture, spinach, red
leaf, green leaf, romaine, etc.
- basil, oregano, salt and pepper to taste
- grated Parmesan, Romano, cheese
(your preference)

DIRECTIONS:

1. Marinate the onion and garlic with the vinegar and olive oil about 20 minutes at room temperature.
2. Add the sliced cherry tomatoes and about 1/3 cup croutons (adjust to taste, texture you prefer)
3. Add the olives and spices, marinate for an additional 15 -20 minutes at room temperature.
4. Add 1/3 of leaf lettuce mixture to the bowl, refrigerate for a minimum of 1 hour. Just before serving add more lettuce. Sprinkle with grated cheese. Best about the salad is if there are leftovers, just add more lettuce the following day. Enjoy!





Entrées



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The Best Chicken Marinade

FROM THE KITCHEN OF: Kristen Kaselitz, Sales Manager

INGREDIENTS:

- 1/2 cup extra virgin olive oil
- 1/2 cup balsamic vinegar or other vinegar
- 1/4 cup soy sauce
- 1/4 cup Worcestershire sauce
- 1/8 cup lemon juice
- 3/4 cup brown sugar
- 2 tsp dried oregano
- 1 tsp dried thyme
- 2 tbsp Dijon mustard
- 2 tsp salt
- 1 tsp ground black pepper
- 2 tsp garlic powder
- 6 chicken breasts or 3.5 lb chicken

DIRECTIONS:

1. Combine all ingredients, except for chicken, in a large Pyrex measuring cup or mixing bowl and whisk together.
2. Remove a half a cup of marinade and reserve for basting the chicken later.
3. Place chicken in a large, ziploc bag and pour marinade over the top. Close securely.
4. Marinate for at least 4 hours and up to 24 hours.

To Grill:

1. Preheat grill to medium high heat and lightly oil the grates.
2. Remove the chicken from the marinade, letting the excess drip off.
3. Grill chicken for 5 to 6 minutes on each side or until cooked through.
4. Baste the chicken occasionally with the reserved marinade.
5. Remove chicken from grill and tent with foil. Let chicken rest for at least 5 minutes before serving.

Optional

If you bring the reserved marinade up to a boil, let simmer until slightly reduced, it makes a wonderful sauce to go on top of the chicken.





Broccoli and Bowties

FROM THE KITCHEN OF: Kristen Kaselitz, Sales Manager

INGREDIENTS:

- Kosher salt
- 8 cups broccoli florets (4 heads)
- 1/2 lb farfalle (bow tie) pasta
- 3 tbsp unsalted butter
- 3 tbsp good olive oil
- 1 tsp minced garlic
- zest of 1 lemon
- 1/2 tsp freshly ground black pepper
- 1 tbsp freshly squeezed lemon juice
- 1/4 cup toasted pine nuts (chopped walnuts will work here as well)
- freshly grated Parmesan cheese

DIRECTIONS:

1. Cook the broccoli for 3 minutes in a large pot of boiling salted water. Remove the broccoli from the water with a slotted spoon or sieve. Place in a large bowl and set aside.
2. In the same water, cook the bow-tie pasta according to the package directions, about 12 minutes. Drain well and add to the broccoli.
3. Meanwhile, in a small sauté pan, heat the butter and oil and cook the garlic and lemon zest over medium-low heat for 1 minute. Off the heat, add 2 teaspoons salt, the pepper, and lemon juice and pour this over the broccoli and pasta. Toss well. Season to taste, sprinkle with the pignolis and cheese and serve.



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SOURCE: Ina Garten



Glazed Meatloaf

FROM THE KITCHEN OF: Erin Beck, Accounting Manager

INGREDIENTS:

- 1 lb ground beef
- 1 package saltine crackers
(crumbled)
- 2 tbsp ketchup
- 1 large egg (lightly beaten)
- 2 tsp Worcestershire
- 2 cloves minced garlic
- 1/4 cup diced onion (if desired)
- pinch of salt and pepper
- approximately 1/8 cup of brown sugar
- approximately 3 tbsp of French's
mustard

Double ingredients for larger meatloaf.

DIRECTIONS:

1. Preheat oven to 350°.
2. Mix brown sugar and French's mustard, until the grittiness fades, forming a glaze. Taste test to ensure consistency you desire. Set mixture aside.
3. Mix remaining ingredients well.
4. Form loaf in pan. Bake for approximately 30 minutes.
5. Poke holes in meatloaf with a fork. Pour glaze over meatloaf. Bake approximately ten more minutes. Voila!





Marinated Air Fryer Salmon

FROM THE KITCHEN OF: Leah Pierce, Corporate Sales Manager

This Marinated Air Fryer Salmon is quick, easy, and full of flavor. Make perfectly cooked salmon each and every time.

INGREDIENTS:

- 4 salmon fillets or 1 1lb fillet cut into 4 pieces
- 6 tbsps soy sauce
- ¼ cup Dijon mustard
- 1 tbsp brown sugar
- ½ tbsp minced garlic
- 1 green onion finely chopped, optional

DIRECTIONS:

1. Whisk soy sauce, Dijon mustard, brown sugar, and minced garlic in a bowl. Pour over salmon fillets, making sure all fillets are covered. Refrigerate and marinate for 20-30 minutes.
2. Remove salmon fillets from marinade and place in greased or lined Air Fryer basket.
3. Air fry for 12 minutes on 400°.
4. Remove from Air Fryer and top with chopped green onions.

Notes for Air Fryer Salmon:

- I use skin on salmon. The fish flakes away from the skin after it's cooked.
- Desired doneness will depend on your preference. 10 - 12 minutes is a guideline. Your fish is done when the thickest part flakes easily. The salmon should be cooked to an internal temperature of 145°.



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SOURCE: My Forking Life / Pinterest



Spaghetti Pie

FROM THE KITCHEN OF: Andrea Crawford, Senior Conference Services Manager

INGREDIENTS:

- 8 oz spaghetti
- 3 tbsp butter
- 1/2 cup Parmesan cheese
- 2 eggs
- 1 lb hamburger
- 1/2 tsp salt
- 1/2 cup chopped onion
- 1 15 oz jar spaghetti sauce
- 1/2 cup shredded mozzarella cheese

DIRECTIONS:

1. Cook spaghetti according to directions; drain well.
2. Mix butter, parmesan and eggs and toss into spaghetti. Spread mixture into bottom of a greased 10" pie plate.
3. Brown meat and drain. Add salt and onions. Stir in spaghetti sauce and cook until heated. Spoon meat over spaghetti crust.
4. Bake, uncovered, at 350° for 20 minutes. Remove from oven and sprinkle with mozzarella cheese. Bake an additional 10 minutes more until cheese melts. Let stand 5 minutes before cutting into wedges.





Lemon Grilled Chicken Thighs

FROM THE KITCHEN OF: Liz Ware, Vice President of Sales & Marketing

INGREDIENTS:

- 12 boneless chicken thighs
- 1/3 cup olive oil
- 1/8 to 1/4 cup Greek oregano
(regular also works)
- zest of one lemon
- juice of one lemon (use 2 if lemon is
not juicy)
- 1 lemon cut in half seeds removed

DIRECTIONS:

1. Combine oil, oregano, lemon zest, juice, salt and pepper. Trim thighs and marinate in oil mixture for at least 1 hour.
2. Grill thighs on medium heat on BBQ grill. Towards the end, grill lemons halves by placing cut down until they are charred.
3. Prior to serving, squeeze grilled lemon over chicken and salt and pepper to taste.





Heavenly Cheesy Potatoes

FROM THE KITCHEN OF: Michele Johnson, Retail Manager

INGREDIENTS:

- 1 lb frozen hash browns (cubed)
- 1 pint sour cream
- 1 stick of butter
- 1 pkg shredded cheddar cheese
- 1 can cream of chicken soup

DIRECTIONS:

1. Thaw hash browns.
2. Mix together - soup, butter (liquify), and sour cream. Blend mixture into hash browns, then blend in the package of shredded cheese.
3. Bake in a 11x13 dish at 350° for an hour.





Instant Pot - Sunday Brunch Sausage Gravy

FROM THE KITCHEN OF: Leah Pierce, Corporate Sales Manager

INGREDIENTS:

- 2 tbsp butter
- 1 lb ground pork sausage
- 1 small sweet onion, diced
- ¼ cup chicken broth
- ¼ cup all-purpose flour
- 1 ½ cups heavy cream
- ½ tsp sea salt
- 1 tbsp group black pepper

DIRECTIONS:

1. Press the Sauté button on the instant pot. Add butter and heat until melted. Add pork sausage and onion. Stir-fry 3 – 5 minutes until the onions are translucent. The pork will still be a little pink in places. Add chicken broth. Lock lid.
2. Press the Manual button and adjust time to 1 minute. When the timer beeps, quick-release the pressure until the float valve drops and then unlock the lid. Whisk in the flour, cream, salt and pepper.
3. Press the Keep Warm button and let the gravy sit for about 5 – 10 minutes to allow the sauce to thicken. Remove from heat and serve warm over buttermilk biscuits.



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SOURCE: I Love My Instant Pot Recipe Book



Eddie's Pulled Pork

FROM THE KITCHEN OF: Stan Antkoviak, Director of Facilities

INGREDIENTS:

- 3 lbs pork shoulder roast
- 1 can of Coke or RC Cola
- 6 ounces of liquid smoke
- salt and pepper

DIRECTIONS:

1. Put in slow cooker on medium heat for 6 hours with all ingredients or Instant Pot steam cooker for 25 minutes.
2. Shred meat with 2 forks when done and add in Sweet Baby Rays original sauce and serve on Hawaiian rolls.





Ship Wreck Shepard's Pie

FROM THE KITCHEN OF: Charlie Hagye, Human Resources Manager

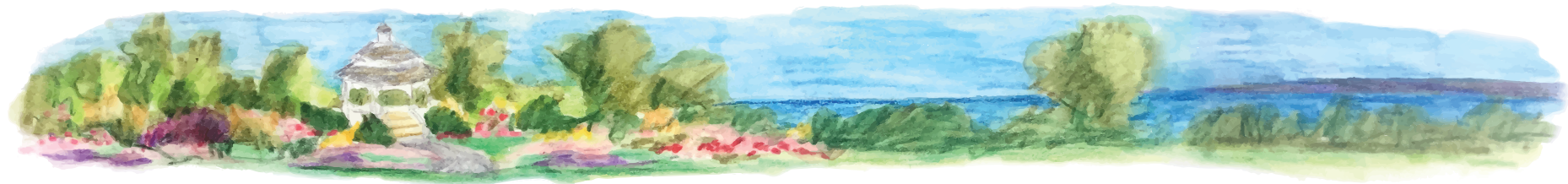
INGREDIENTS:

- 1 lb browned ground beef
(salt & pepper to taste)
- 1 can French style green beans
- 1 can mushroom soup
- 1 can sweet corn
- mashed potatoes
- cheese

DIRECTIONS:

1. In a 9x9 Pyrex dish, layer from bottom to top: beef, green beans, mushroom soup, sweet corn, mashed potatoes, cheese.
2. Bake until you see the mushroom soup start to work its way down into the ground beef (which means it's hot all of the way through), remove and serve.





Loaded Taco Sweet Potato Skillet

FROM THE KITCHEN OF: Jen Lehman, Conference Services Manager

INGREDIENTS:

- 3.5 cups sweet potatoes diced
- 1-2 tbsp cooking fat, plus salt & pepper
- 1 red bell pepper diced
- 1 tbsp cooking fat for taco skillet
- 1 small onion chopped
- 2 cloves garlic minced
- 1 jalapeno pepper, minced
- 1 lb ground beef
- 1 tbsp taco seasoning
- ½ tsp sea salt
- ⅓ tsp chipotle chili powder (or more for extra spice)
- optional toppings: chipotle ranch (recipe next page) minced cilantro, sliced avocado, fried eggs, bacon, salsa

DIRECTIONS:

1. Cook sweet potatoes in a separate skillet from the taco mixture: Heat a large skillet over medium heat and add 1-2 Tbsp cooking fat. Add diced sweet potatoes and cook 1 minute uncovered, and then stir. Cook 3-4 minutes covered (to soften), then 3 minutes uncovered to brown. Remove from heat until ready to mix with beef mixture.
2. In a separate skillet, heat coconut oil or other cooking fat over medium heat, and add onions (cook until translucent). Add red bell pepper, jalapeno and garlic, stir to cook evenly until softened.
3. Crumble in the ground beef, then add the salt, taco seasoning and chipotle powder and stir to combine well. Once beef is browned and veggies soft, drain a bit of the grease, if necessary, and add in the cooked sweet potatoes.
4. Gently stir potatoes with taco mixture to combine, then serve with desired toppings: chipotle ranch (next page), salsa, sliced avocado, lime juice, cilantro, fried eggs, etc. Enjoy!



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PREP TIME: 15 minutes COOK TIME: 10 minutes SERVINGS: 4



Chipotle Ranch

FROM THE KITCHEN OF: Jen Lehman, Conference Services Manager

INGREDIENTS:

- 1 cup mayonnaise
- 1 tsp chili powder
- 1 tsp fresh lemon or lime juice
- 1.5 tsp onion powder
- 1 tsp garlic powder
- 1 tsp smoked paprika
- 2 tsp dried chives
- optional salt to taste

DIRECTIONS:

1. Whisk together all ingredients in a medium bowl and refrigerate.





Desserts



Whoopie Cake

FROM THE KITCHEN OF: Debbie Denyer, Association Specialist

INGREDIENTS:

- 1 box chocolate cake mix
- 1 box chocolate pudding mix (3.9 oz)
- 3/4 cup of water
- 3/4 cup of canola or vegetable oil
- 4 eggs
- 1 cup sour cream or plain Greek yogurt
- 1 tsp vanilla
- Marshmallow Creme Filling ingredients (next page)
- Chocolate Ganache ingredients (next page)

DIRECTIONS:

1. Mix ingredients and place in a greased bundt pan and bake at 350° for 45 minutes or until a toothpick comes out clean. In the meantime, prepare Marshmallow Creme Filling and Chocolate Ganache (next page).
2. When the cake has cooled, slice the top half of the cake and set aside. (I use a long serrated knife and carefully use both hands to lift off. If it breaks, it's ok because you will cover with the chocolate ganache anyway). Spread the marshmallow creme filling generously over the bottom layer and carefully place the top layer of cake on top.
2. Pour the ganache over the cake and store in the refrigerator. Take out 30 minutes before serving. Be prepared for RAVE REVIEWS!





Whoopie Cake (continued)

FROM THE KITCHEN OF: Debbie Denyer, Association Specialist

INGREDIENTS:

Marshmallow Creme Filling

- 10 tbsp of unsalted butter at room temperature (or slightly melted / soft)
- 7 oz carton of marshmallow crème
- pinch of salt
- 1 1/2 tsp of vanilla
- 2 cups powdered sugar

Chocolate Ganache

- 1/2 cup chocolate chips
- 3 tbsp heavy whipping cream - hot

DIRECTIONS:

Marshmallow Creme Filling

1. Using an electric mixer, mix butter until smooth, add marshmallow creme, salt and vanilla until well blended.
2. Add one cup of powdered sugar and mix until well blended. Add remaining one cup of powdered sugar and mix until smooth.

Chocolate Ganache

1. Place chocolate chips in a glass bowl and microwave until soft. Pour warm heavy whipping cream over the chocolate chips and mix with a spoon until soft. Smoothing out any lumps.





Nana's Apple Crisp

FROM THE KITCHEN OF: Andrea Crawford, Senior Conference Services Manager

INGREDIENTS:

- 4 cups sliced apples
- 2/3 cup packed brown sugar
- 1/2 cup flour
- 1/2 cup rolled oats
- 3/4 tsp cinnamon
- 1/3 cup soft butter

DIRECTIONS:

1. Preheat oven to 375°. Place sliced apples in greased 8x8 pan.
2. Blend remaining ingredients until crumbly. Spread over apples.
3. Bake 30 - 35 minutes. Serve warm or cold.





Oreo Cream Cheese Truffles

FROM THE KITCHEN OF: Jen Lehman, Conference Services Manager

INGREDIENTS:

- 40 Oreos
- 1 block cream cheese, softened
- 16 oz semisweet or melting chocolate
- 1/3 cup Oreo cookies, crushed

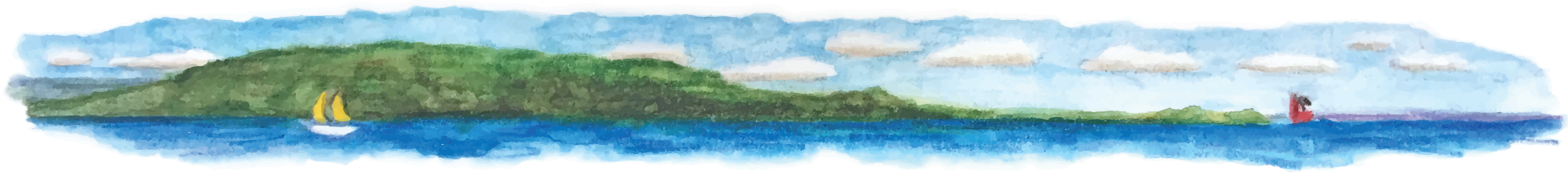
DIRECTIONS:

1. Put all oreos into a Ziplock bag and crush them with a rolling pin (or something heavy) until they become crumbs. Transfer crumbs into a medium bowl and add cream cheese. Use a fork to mix until well combined.
2. Using about one tablespoon of mixture per ball, form misshapen balls of the Oreo mixture. Place them on a plate and into the fridge for about 30 minutes to 1 hour to firm up.
3. Microwave melting chocolate in 10 to 15 seconds increments until melted and smooth. Using a fork or toothpick, dip each Oreo ball into the melted chocolate, then set onto parchment paper. Sprinkle immediately with crushed Oreos.
4. Store balls in the fridge until ready to serve.



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TOTAL TIME: 1 hour and 15 minutes SERVINGS: 38-40 Truffles



Heaven in a Bowl

FROM THE KITCHEN OF: MacKenzie Myers, Facilities Admin

INGREDIENTS:

- 1 pkg fudge brownie mix
- 2 pkg miniature Reeses Cup;
13 oz each
- 4 cups of 2% milk; cold
- 2 pkg of instant vanilla pudding;
5.1 oz each
- 1 cup peanut butter; creamy
- 4 tsp vanilla extract
- 2 8oz cool whip; thawed

DIRECTIONS:

1. Prepare brownie batter according to package directions. Bake in a greased 12-in. x 9-in. baking pan at 350° for 20-25 minutes or until toothpick inserted near the center until it comes out with moist crumbs (do not over bake). Cool on wire rack; cut into 3/4 in. pieces.
2. Cut peanut butter cups in half, set aside 1/3 cup for garnish.
3. In a large bowl, whisk milk and pudding mixtures together for 2 minutes (mixture will be thick).
4. Add peanut butter and vanilla; mix well.
5. Fold in 1 1/2 cartons whipped topping.
6. Place a third of the brownies in a 5-qt. glass bowl; top with a third of the remaining peanut butter cups. Spoon a third of the pudding mixture over the top. Repeat layers twice.
7. Cover with remaining whipped topping and garnish with reserved peanut butter cups. Refrigerate until chilled.



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SERVINGS: 10



Apple Pie

FROM THE KITCHEN OF: Stan Antkoviak, Director of Facilities

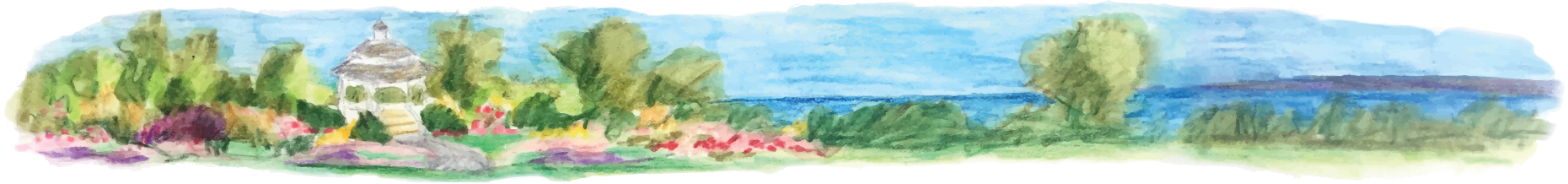
INGREDIENTS:

- 12 apples size of baseball
- 1 cup of white sugar
- 1 tsp of cinnamon
- 1/2 tsp of nutmeg
- dash of cloves
- 2 tbsp of butter on top

DIRECTIONS:

1. Combine, put pie crust over the top, and brush with a beaten egg and a little brown sugar and coat the top of the pie crust.
2. Bake at 450° for 15 minutes and then turn heat down to 350° for 1 hour.





Gluten Free Apple Coffee Cake

FROM THE KITCHEN OF: Daniel Hutek, Executive Housekeeping Manager

INGREDIENTS:

- 3 eggs
- 2 egg whites
- 1 cup coconut sugar
- 1 tsp vanilla paste or extract
- 3/4 cup virgin coconut oil melted
- 2 cups blanched almond flour
- 1/2 cup arrowroot or tapioca starch
- 2 tsp ground cinnamon
- 1/2 tsp ground cloves
- 1/2 tsp grated nutmeg
- 1 tps baking soda + 2 tsp cream of tartar or
2 tsp of baking powder
- pinch salt
- 1 cup peeled and grated apples, about 2 medium
sized apples (Honey Crisp, Gala or Fuji)
- 3/4 cup toasted walnuts chopped
- Caramel Sauce ingredients (next page)

DIRECTIONS:

1. Preheat oven to 375°.
2. Using a hand mixer beat the eggs and egg whites on high along with the coconut sugar and vanilla until fluffy and the sugar is completely dissolved.
3. Add the melted coconut oil and beat just to incorporate.
4. In a separate bowl mix in the almond flour and arrowroot starch along with the ground cinnamon, ground cloves, grated nutmeg, baking soda and cream of tartar (or baking powder), and salt. If you want to keep it strictly paleo use baking soda and cream of tartar, because baking powder typically has cornstarch in it.
5. Pour the egg mixture on top of the flour mixture and beat on medium for 30 seconds to incorporate.
6. Peel and grate the apples and squeeze out all of the excess moisture. Measure one cup of the grated and squeezed apples and add it to the batter.
7. Mix well and pour into a 9-inch round springform baking pan lined on the bottom with parchment paper. An 8x10 inch baking pan also works for this purpose.
8. Top off with the toasted and chopped walnuts.
9. Bake in 375° oven for 38-40 minutes or until inserted toothpick comes out clean. Allow the cake to cool and drizzle with caramel sauce. Serve and enjoy!

Continued on next page...



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Gluten Free Apple Coffee Cake (continued)

FROM THE KITCHEN OF: Daniel Hutek, Executive Housekeeping Manager

INGREDIENTS:

Ingredients for the Caramel Sauce:

- 1 can (13.5 oz) full fat coconut milk
- 1/2 cup coconut sugar
- 2 pinches salt
- 1 tsp vanilla

DIRECTIONS:

1. For the caramel sauce, place the coconut milk, coconut sugar and a couple of pinches of salt in a small pot and bring to boil.
2. Turn the heat down to low and simmer on low for about 40-50 minutes while stirring occasionally with a wooden spoon. The sauce will reduce and turn deep caramel color. It's done when it coats the back of the spoon. Keep in mind that it will thicken a little more once it cools down.
3. Remove from the heat, stir in the vanilla paste or extract and set aside to cool. Makes about 8oz of caramel sauce.
4. Allow the sauce to cool and drizzle over cake.





Peanut Butter Pie

FROM THE KITCHEN OF: Stephanie Wixson, PR & Marketing Coordinator

INGREDIENTS:

- 1 cup peanut butter
- 1 8oz tub Cool Whip
- 1 cup powdered sugar
- 1 pkg of cream cheese, 8oz
- 1/3 cup milk
- 1 graham cracker pie crust

DIRECTIONS:

1. Mix all ingredients until fully blended and fill pie crust. Refrigerate and serve.





Breads



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Traditional Irish Brown Bread

FROM THE KITCHEN OF: Denis Mulvey, Financial Controller

INGREDIENTS:

- 200g/7 oz Odlums cream plain flour
- 250g/9 oz Odlums coarse wholemeal flour
- 1 tsp Odlums bread soda
- 1 level tsp salt
- 1 tsp cream of tartar
- 1 tbsp Odlums oat bran
- 1 tbsp Odlums wheat germ
- 1 tbsp Odlums wheat bran
- 25g/1 oz butter or margarine
- 1 tsp honey
- 1 egg, beaten
- 12-14 fl oz / 350-400ml buttermilk
- Odlums pinhead porridge oats (optional topping)

DIRECTIONS:

1. Preheat the oven to 425°. Lightly grease a 19cm/8" deep cake tin or two 900g/2lb loaf tins.
2. Sieve the cream flour, salt, bread soda and cream of tartar into a bowl.
3. Add the wholemeal, oat bran, wheat germ and wheat bran and mix well.
4. Rub in the butter/margarine. Mix the egg, honey and buttermilk together and add sufficient liquid to the dry ingredients. Mix to a soft dough.
5. Turn onto a floured board and knead. Place into the prepared tin or tins and cut a cross on top. Sprinkle some pinhead on top, if used.
7. Bake for 15 minutes then reduce heat to 375°/Gas 5 for a further 30 minutes approx.
8. When cooked it should have a hollow sound when tapped underneath.
9. Wrap in a clean tea towel to cool.





Wheat Braid Bread

FROM THE KITCHEN OF: Lovis Marchena, Director of Food & Beverage

INGREDIENTS:

- 2 packages (1/4 ounce each) active dry yeast
- 2-1/4 cups warm water (110° to 115°)
- 1/3 cup sugar
- 1 tbsp canola oil
- 1 cup whole wheat flour
- 2 large eggs, room temperature
- 1 tbsp water
- 1 tbsp salt
- 5 to 6 cups all-purpose flour
- 2 tsp sesame seeds

DIRECTIONS:

1. In a large bowl, dissolve yeast in water. Add sugar and oil; mix well. Stir in whole wheat flour; let stand until the mixture bubbles, about 5 minutes.
2. In a small bowl, beat eggs and water. Remove 2 tablespoons to a small bowl; cover and refrigerate. Add remaining egg mixture and salt to batter; mix until smooth. Add 4 cups of all-purpose flour and beat until smooth. Add enough remaining flour to form a soft dough.
3. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease the top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down and divide in half. Divide each half into thirds.
4. Shape each into a rope about 15 in. long. Place 3 ropes on a greased baking sheet; braid. Pinch each end firmly and tuck under.
5. Repeat, placing the second braid on the same baking sheet. Brush braids with the reserved egg mixture; sprinkle with sesame seeds. Let rise until doubled, about 45 minutes. Bake at 350° for 20-25 minutes. Remove from baking sheet to cool on a wire rack.



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Banana Bread

FROM THE KITCHEN OF: Kristen Kaselitz, Sales Manager

INGREDIENTS:

- 1/2 cup (4 ounces) unsalted butter, cut into chunks, plus more for pan
- 1 cup packed light brown sugar
- 2 slightly heaped cups (1.5 lbs) of mashed banana (from 4 large or 5 medium-large bananas)
- 2 large eggs
- 1 tsp vanilla extract
- 1 tsp fine sea or table salt
- 1 heaped tsp ground cinnamon
- A few gratings of fresh nutmeg (optional)
- 1 tsp baking soda
- 1 tsp baking powder
- 2 cups all-purpose flour
- 2 tbsps raw or turbinado sugar (for the top)
granulated sugar is fine, if you don't have raw or tubinado

DIRECTIONS:

1. Heat oven to 350°. Butter a 6-cup (9x5-inch) loaf pan (see note if yours is smaller) or coat it with a nonstick cooking spray and set aside.
2. Melt butter in a large bowl and whisk in brown sugar until smooth, then stir in mashed banana. Whisk in eggs and vanilla. Sprinkle the surface of the batter evenly with salt, cinnamon, nutmeg (if using), baking soda, and baking powder, and whisk until the ingredients are fully dispersed in the batter, and then whisk 10 more times around the bowl because it's better to be overly cautious than to end up with unmixed pockets. Add flour and stir until combined. Scrape batter into prepared loaf pan. It should come to just over 1/2-inch from the top rim. Sprinkle the top of the batter with the raw sugar (or regular granulated if you cannot fine raw sugar); it will seem like a lot but will bake up beautifully.
3. Bake banana bread for 55 to 65 minutes. It is done when a toothpick or skewer inserted into the bread is batter-free — be sure to check the upper third as well, near the rim of the pan; that's where I'd find the unbaked pockets of batter hanging out. The bread will get very dark but will not taste burnt.
4. Let cool in pan. This banana bread is good on the first day but exceptional on the second and third, if you can bear to wait.

To store: Leave the banana bread in the pan, uncovered. Once cut, press a piece of foil against the cut side of the remaining loaf but leave the top uncovered — you worked hard for that crunchy top and should not sacrifice it to humidity. It keeps for five days at room temperature, possibly a week in the fridge.



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SOURCE: Smitten Kitchen



Irish Soda Beer Bread

FROM THE KITCHEN OF: Stan Antkoviak, Director of Facilities

INGREDIENTS:

- 3 1/2 cups of all purpose flour
- 3 tbsp of sugar
- 1 tbsp of baking powder
- 1 1/2 tsp of salt
- 12 oz can of warm beer

DIRECTIONS:

1. Mix all together and put in a Bundt pan and coat with oil and beat up one egg and brush on the top.
2. Cook at 350° for one hour. Serve with corned beef.





Drinks



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Lilac Lavender Lemonade

FROM THE KITCHEN OF: Mission Point Cocktail Specials

INGREDIENTS:

- 1.5 oz Belvedere vodka
- 0.25 oz lavender syrup
- 0.25 oz hibiscus syrup
- 3 oz club soda
- 0.5 oz fresh lemon juice

DIRECTIONS:

1. Combine all ingredients into a shaker, and shake.
2. Double strain into a Collins glass.
3. Garnish with a hibiscus flower and lemon wheel.



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Michigan Blueberry Mojito

FROM THE KITCHEN OF: Mission Point Cocktail Specials

INGREDIENTS:

- 2 oz Bacardi Limon rum
- 1.5 oz simple syrup
- 3 oz club soda
- 15 fresh michigan blueberries
- 3 lime slice
- 8 mint leaves
- 1 lemon slice

DIRECTIONS:

1. Muddle blueberries, mint, simple syrup, & lime slices.
2. Add rum, and shake on ice.
3. Pour into a Collins glass (do not strain) & top with soda.
4. Garnish with a lemon slice.



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Strawberry No-jito

FROM THE KITCHEN OF: Mission Point Cocktail Specials

INGREDIENTS:

- 2 fresh whole strawberries
- 8 garden mint leaves
- 1/2 ounce cane sugar
- 3 fresh lime juice
- home-made soda

DIRECTIONS:

1. Muddle fresh strawberries, lime juice, mint leaves.
2. Add cane sugar, shake with ice.
3. Serve mixture in serving glass with ice and top with soda water.
4. Garnish with strawberry wedge.



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Mackinac Arts Mule

FROM THE KITCHEN OF: Mission Point Cocktail Specials

INGREDIENTS:

- 1.5 oz Belvedere Peach Nectar
vodka
- 1.5 oz ginger beer
- 0.5 oz simple syrup

DIRECTIONS:

1. Combine all ingredients into a copper mug, and stir
2. Garnish with a lime.

