



original bites

recipes reinvented using
Hidden Valley®
Original Ranch®
Dressing



featuring recipes by
Sandra Lee
Robin Miller
The Gerasole Girls
and more ...



WELCOME TO

original bites!



The folks at Hidden Valley have had a busy year. Celebrating more than 50 years as the Original Ranch® dressing, Hidden Valley was even honored at the National Inventors Hall of Fame™! As the inventors of Ranch, we're proud that ranch dressing has become the most popular dressing in America.*

In addition to being a favorite salad topper, we've heard from professional and home chefs alike that a packet of Hidden Valley® Original Ranch® Salad Dressing & Seasoning Mix is a secret ingredient in treasured family recipes.

We thought it would be fun to ask some celebrity chefs, moms and kids to invent — or reinvent — some of their favorite recipes with a packet of Hidden Valley® mix. The collection of recipes in this new cookbook is the best of what they've cooked up!

"Original Bites" recipes are simple and enjoyable for the whole family. They feature the crowd-pleasing flavor of Ranch to give a new twist to healthy meals, classic dishes and fun foods for a party. We hope you and your family will bring these reinvented favorites to your table!



The folks who make
Hidden Valley® dressings

* According to the Association of Dressings and Sauces

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"Original Bites" is filled with recipes everyone will love. To prove it, we asked home cooks and moms from around the country to test each recipe to certify its suitability for any crowd, including kids. You can read some of our testers' comments throughout the cookbook.



Look for this symbol to find out how long it takes to **prep** the recipe, including cutting, mixing, boiling and mashing.



Look for the clock to find out how long the dish needs to **cook** or **chill**.

MEET THE chefs



Sandra Lee

Sandra Lee is an internationally acclaimed lifestyle expert, best-selling author and host of the Food Network®'s "Semi-Homemade with Sandra Lee."

Sandra believes that today's busy lifestyles make it more challenging to prepare home-cooked food, so reinventing recipes by adding a twist to an old favorite is her key to simple sensational dishes that leave time to enjoy being with your friends and family.



Robin Miller, M.S.

Robin Miller is a nutritionist, chef, the author of seven cookbooks and host of the Food Network's "Quick Fix Meals with Robin Miller" and "Robin to the Rescue."

Robin loves to entertain. When cooking for guests, her philosophy is to do the prep work in advance, then add a few delicious and unexpected ingredients right before serving. By doing this, she has more time to spend with guests and still serves an amazing meal that everyone enjoys, including herself!



Isabella & Olivia Gerasole

Olivia "Liv" Gerasole, 9, and Isabella "Belle" Gerasole, 10, are co-hosts of the James Beard Award-winning Web site Spatulatta.com. The Gerasole girls are always delighted to experience new foods and post cooking demonstrations on their Web site to show other kids how to prepare them. In order to make cooking fun, the sisters love reinventing easy and tasty recipes that are sure to please kids and their moms.

THE GUEST team



BARB KRUGER
*Wife of Coach Lon Kruger
of the University of Nevada*

Barb Kruger and her husband, Lon, head basketball coach at the University of Nevada, Las Vegas (UNLV), have been married since 1975

and have two children. Barb enjoys traveling to the UNLV out-of-town games. She frequently prepares special meals for the team at her home, especially during the holidays when the players can't be with their own families.



KELLY RYAN
*Wife of Coach Bo Ryan of
the University of Wisconsin*

Kelly Ryan and her husband, Bo, head basketball coach at the University of Wisconsin, have been married for 32 years and have five

children. Kelly says she loves to read cookbooks, but if a recipe has too many steps or too many ingredients, she won't make it. She loves simple, easy-to-make recipes that her family will enjoy.



MELANIE FELTON
*Wife of Coach Dennis Felton
of the University of Georgia*

Melanie Felton and her husband, Dennis, head basketball coach at the University of Georgia, have been married for 17 years and have two

sons, Jazz and Nile. Melanie and two other coaches' wives are the driving force in planning an annual event that promotes cancer awareness and prevention while also raising money for the American Cancer Society's "Coaches vs. Cancer."



JULI BOEHEIM
*Wife of Coach Jim Boeheim
of Syracuse University*

Juli Boeheim and her husband, Jim, head basketball coach at Syracuse University, have been married since 1997. Jim and Juli enjoy family meals

with their son, Jimmy, and twins Jamie and Jack. With an open kitchen, cooking becomes a family affair and often includes Hidden Valley® Original Ranch®, a favorite of the Boeheims.

Through Hidden Valley®'s charitable Dunk & Dip Challenge, the wives of some of college basketball's top coaches brought their game to the kitchen by adding a new twist to their favorite dunk-able dip recipes: a packet of Hidden Valley® Original Ranch® Salad Dressing & Seasoning Mix.

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"Make a lot
because these
disappear fast!"

— Aida,
Kailua-Kona,
Hawaii



Ranch Party Poppin' Drummettes

ranch party poppin' drummettes

RECIPE CREATED BY SANDRA LEE

SERVES 6

15
min.

40
min.

- 3 pounds chicken drumettes
 - 2 teaspoons cracked black pepper
 - 1 packet (1 ounce) Hidden Valley® Original Ranch® Salad Dressing & Seasoning Mix**
 - $\frac{3}{4}$ cup flour
 - $\frac{1}{2}$ cup butter
 - 1 packet (1 ounce) Hidden Valley® Original Ranch® Salad Dressing & Seasoning Mix Buttermilk Recipe**
 - $\frac{1}{2}$ cup mayonnaise
 - $\frac{1}{2}$ cup sour cream
 - 1 teaspoon hot pepper sauce, or more if needed
- Crudité's (such as carrots, celery, bell pepper)

Preheat oven to 425°F.

Rinse drumettes and pat dry with paper towels. Sprinkle all sides of drumettes with black pepper; set aside.

Combine first packet of Ranch mix with flour in large zipper bag. Add drumettes and shake until coated.

Place butter on a rimmed baking sheet. Place in oven until butter has melted and begins to sizzle. Add drumettes to sheet and bake for 20 minutes. Turn and continue baking for another 20 minutes or until golden brown.

Stir together 2 tablespoons Ranch mix buttermilk recipe, mayonnaise, sour cream and hot pepper sauce. Refrigerate until ready to serve.

Serve drumettes with crudité's and hot pepper Ranch for dipping.

hot shrimp dip

RECIPE CREATED BY ROBIN MILLER

SERVES 12

10
min.

30
min.

- 1 cup sour cream
- 1 cup mayonnaise
- $\frac{1}{2}$ cup chopped fresh parsley
- 1 pound cooked baby shrimp, peeled, deveined and chopped
- 1 cup plus 2 tablespoons grated Parmesan cheese, divided
- 1 tablespoon Dijon mustard
- 1 packet (1 ounce) Hidden Valley® Original Ranch® Salad Dressing & Seasoning Mix**

Preheat oven to 350°F.

In a large bowl, combine sour cream, mayonnaise, parsley, shrimp, 1 cup Parmesan cheese, Dijon mustard and Ranch mix. Mix well to combine. Transfer mixture to a baking dish or ovenproof crock. Sprinkle the top with remaining 2 tablespoons Parmesan cheese. Bake 30 minutes until top is golden brown and dip is bubbly.

artichoke ranch dip

RECIPE CREATED BY SANDRA LEE

SERVES 10



- 1 cup mayonnaise
- 1 cup sour cream
- 1 packet (1 ounce) Hidden Valley® Original Ranch® Salad Dressing & Seasoning Mix**
- 1 tablespoon lemon juice, or more if desired
- 2 cans (15 ounces) artichoke quarters in water, drained and chopped
- ½ cup chopped roasted red bell peppers
- 1½ cups shredded Swiss cheese
- 1½ cups french fried onions, divided
Tortilla chips

Preheat oven to 350°F.

Spray 1-quart baking dish with olive oil cooking spray; set aside.

In medium mixing bowl, whisk together mayonnaise, sour cream, Ranch mix and lemon juice until smooth. Stir in artichokes, roasted red bell peppers, Swiss cheese and 1 cup french fried onions. Transfer to prepared baking dish and top with remaining french fried onions. Bake in preheated oven 40 to 45 minutes, until set and top is golden brown.

Serve with tortilla chips.

home on the ranch pork sliders

RECIPE CREATED BY SANDRA LEE

SERVES 4-5



- ¼ cup mayonnaise
- 2 tablespoons sour cream
- 2 packets (1 ounce) Hidden Valley® Original Ranch® Salad Dressing & Seasoning Mix, divided**
- ½ cup cracker meal
- 2 eggs
- 1 pound pork tenderloin, trimmed, sliced 1-inch thick
- ¼ cup canola oil, for frying
- 8-10 Hawaiian sweet rolls or dinner rolls

In shallow bowl, combine cracker meal and 1 tablespoon Ranch mix; set aside. Lightly beat eggs in a shallow bowl; set aside.

Between two sheets of plastic wrap, pound pork tenderloin slices to 1-inch thickness; set aside. In a large frying pan, over medium-high heat, heat canola oil. Empty remaining Ranch mix from packets onto a large plate. Dredge each pork patty through mixture to coat both sides. Dip each into egg mixture, then press into cracker meal.

When oil is shiny, place pork patties in frying pan. Cook for 3 to 4 minutes per side. Remove and place on a paper towel-lined plate.

Serve on desired rolls with Ranch mayonnaise, lettuce, tomato and condiments of your choice.

In small bowl, whisk together mayonnaise, sour cream and 2 teaspoons Ranch mix. Refrigerate Ranch mayonnaise until ready to serve.

"Gave
zip to an
old standby."

— Ellen,
Springfield, Ill.



Artichoke Ranch Dip, top
Home on the Ranch Pork Sliders, bottom



Georgia Peach Salsa

"The Ranch
flavor brightens
this dish!"
— Patricia,
New Paltz, N.Y.



Runnin' Rebels Ranch Guacamole

georgia peach salsa

RECIPE CREATED BY MELANIE FELTON

SERVES 12



- 4 peaches, halved, pitted and diced
- 1/2 small red onion, diced
- 4 green onions, thinly sliced
- 2 medium tomatoes, cored, seeded and diced
- 1 jalapeño chile, seeds and ribs removed, finely minced
- 1/2 cup chopped fresh cilantro leaves
- 1 large lemon, squeezed
- 1 lime, squeezed
- 2 tablespoons pure olive oil
- 1 packet (1 ounce) Hidden Valley® Original Ranch® Salad Dressing & Seasoning Mix**

In a medium bowl, combine peaches, red onion, green onions, tomatoes, jalapeño and cilantro. In a measuring cup, stir together the lemon juice, lime juice, oil and Ranch mix. Stir until the seasoning mix dissolves, and then pour over the peach mixture. Stir gently to combine. Transfer to a serving bowl, cover and set aside for 1 hour to allow the flavors to meld.

Serve with tortilla chips, corn chips or pita chips.

runnin' rebels ranch guacamole

RECIPE CREATED BY BARB KRUGER

SERVES 12



- 3 large Hass avocados, halved, pitted and peeled
- 1 cup diced red onion
- 3/4 cup chopped fresh cilantro leaves
- 3/4 cup diced red bell pepper
- 1 large Anaheim chile, diced
- 5 tablespoons fresh lime juice
- 1 packet (1 ounce) Hidden Valley® Original Ranch® Salad Dressing & Seasoning Mix**
- 1/4 teaspoon freshly ground black pepper

In a medium bowl, using a fork or potato masher, mash the avocados until chunky. Add the onion, cilantro, bell pepper and chile. In a small bowl, combine the lime juice and package of Ranch mix. Add to the avocado mixture along with the pepper and stir gently to combine. Transfer the dip to a serving bowl and place a piece of plastic wrap directly on the surface of the guacamole, pressing to eliminate any air pockets (this will help keep the guacamole from turning brown). Serve at room temperature.

Serve with tortilla chips or corn chips.



Orange's Cheese and Ranch Dip



Badger's Cheddar Ranch Fondue

orange's cheese and ranch dip

RECIPE CREATED BY JULI BOEHEIM

SERVES 10-12



- 1 tablespoon corn oil
- 1 small red onion, diced
- 1 red bell pepper, seeded and diced
- 3 stalks celery, diced
- 8 ounces shredded cheddar cheese
- 1 packet (1 ounce) Hidden Valley® Original Ranch® Salad Dressing & Seasoning Mix**
- 1 tablespoon rice vinegar
- 1 cup (8 ounces) sour cream

Preheat oven to 375°F.

In a 10-inch sauté pan over medium heat, heat the oil and swirl to coat the pan. Add the red onion, bell pepper and celery and sauté until crisp-tender, about 3 minutes. Transfer to a mixing bowl. Add the cheddar cheese, Ranch mix, vinegar and sour cream to the vegetables in the bowl and toss to combine.

Using a rubber spatula, transfer the dip to a baking dish. Bake until the dip is bubbly and heated through, about 12 to 15 minutes.

Serve warm with tortilla chips.

badger's cheddar ranch fondue

RECIPE CREATED BY KELLY RYAN

SERVES 10



- 4 tablespoons unsalted butter
- 2 tomatoes, peeled, cored, seeded and diced
- 1 packet (1 ounce) Hidden Valley® Original Ranch® Salad Dressing & Seasoning Mix**
- 1½ tablespoons all-purpose flour
- 3 cups (12 ounces) shredded white farmhouse or medium cheddar cheese
- ½ cup dry white wine

to soften, about 2 minutes. Add Ranch mix and stir gently to dissolve.

While the tomatoes are cooking, combine the flour and cheese in a bowl and toss to coat the cheese.

Add the wine to the tomato mixture; stir once, then add the cheese, a handful at a time. Heat and stir until the cheese is completely melted. Transfer to a fondue pot set over an alcohol or Sterno flame to keep it warm.

Melt the butter in a heavy, 4-quart saucepan over medium-low heat. Add the tomatoes and sauté, stirring frequently, until they just begin

Serve immediately with crusty, hard peasant bread cut into 1-inch cubes, pita chips or tortilla chips.

ranch-iladas

RECIPE CREATED BY SANDRA LEE

SERVES 6

20
min.40
min.

"Bold and
tasty!"

— Diego,
Pleasanton,
Calif.

- 1 can (28 ounces) green enchilada sauce
- 1½ cups cooked and diced chicken breast
- ½ cup chopped onions
- 1 cup sour cream
- 1 packet (1 ounce) Hidden Valley® Original Ranch® Salad Dressing & Seasoning Mix**
- 1 can (4 ounces) diced green chiles
- 3 cups shredded pepper jack cheese, divided
- ½ cup canola oil or corn oil
- 12 corn tortillas
- Mexican crema, if desired

Preheat oven to 350°F. Lightly spray 9" x 13" baking dish with cooking spray. Spread 1 cup enchilada sauce on bottom of dish; set aside.

In large bowl, stir together chicken, onions, sour cream, Ranch mix, chiles and 2 cups shredded cheese; set aside.

Heat oil in a medium skillet over medium-high heat until a drop of water sizzles when dripped into oil. Lightly fry tortillas, one at a time, about 5 seconds per side (leave pliable). Use tongs to remove from pan and drain on paper towel-lined plate.

Working in batches of 3 or 4, dip tortillas into enchilada sauce. Fill each dipped tortilla with 1 cup chicken mixture and roll. Place in prepared baking dish. Repeat to make 12 enchiladas. Spoon any remaining sauce over top of enchiladas and sprinkle with remaining cheese. Bake in preheated oven for 30 to 35 minutes.

Serve hot, drizzled with Mexican crema, if desired.

baby back bash ribs

RECIPE CREATED BY SANDRA LEE

SERVES 6

15
min.

3 hr.
40 min.

- 2 racks pork baby back ribs, rinsed and patted dry

RUB

- 1 packet (1 ounce) Hidden Valley® Original Ranch® Salad Dressing & Seasoning Mix

- 2 tablespoons paprika
1 tablespoon cracked black pepper

SAUCE

- 1 bottle (18 ounces) prepared barbecue sauce

- 1 packet (1 ounce) Hidden Valley® Original Ranch® Salad Dressing & Seasoning Mix

- 1 tablespoon molasses
½ teaspoon hot pepper sauce

Preheat oven to 325°F. Rinse ribs and pat dry with paper towels.

In small bowl, combine Ranch mix, paprika and black pepper. Rub ribs with seasoning mixture and place in shallow roasting pan; set aside.

In a medium bowl, stir together remaining ingredients; pour sauce over ribs. Cover with foil and roast in preheated oven for 2½ to 3½ hours. Remove from oven and let stand 10 minutes.

Skim fat from sauce; set aside. Cut ribs into serving portions and serve with sauce on the side.

**"A big hit
with the
family."**

— Celeste,
Oakland,
Calif.

Baby Back Bash Ribs





Ranch Ricotta Pizza

ranch ricotta pizza

RECIPE CREATED BY ROBIN MILLER

SERVES 6-8



- 1 pound refrigerated or frozen bread dough, thawed according to package directions
- 1 tablespoon olive oil
- 2 cloves garlic, minced
- 12 ounces mixed wild mushrooms or button mushrooms, sliced
- 16 ounces ricotta cheese
- 1 packet (1 ounce) Hidden Valley® Original Ranch® Salad Dressing & Seasoning Mix, divided**
- 1½ cups shredded mozzarella cheese

Preheat oven to 450°F.

Roll pizza dough out into a 15" x 9" rectangle (working directly on an ungreased baking sheet is easiest). Set aside.

Heat oil in a large skillet over medium heat. Add garlic and mushrooms and sauté 5 minutes, until mushrooms soften.

Meanwhile, in a large bowl, combine ricotta cheese and all but 1 teaspoon of Ranch mix. Mix well. Spread mixture over pizza crust, to within ½-inch of the edges. Top ricotta with sautéed mushrooms.

Combine mozzarella and remaining teaspoon of Ranch mix. Sprinkle over pizza. Bake 12 to 15 minutes, until cheese is bubbly and crust is golden brown.



ranch dumpling chicken soup

RECIPE CREATED BY ROBIN MILLER

SERVES 4



- 1 tablespoon olive oil
- 2 cloves garlic, minced
- 1 onion, chopped
- 2 carrots, chopped
- 2 celery stalks, chopped
- 1 pound boneless, skinless chicken breasts, cut into bite-size pieces
- 8 cups chicken broth
- ½ teaspoon salt
- ¼ teaspoon black pepper
- 1 cup all-purpose flour
- 1½ teaspoons baking powder
- ½ teaspoon baking soda
- 1 packet (1 ounce) Hidden Valley® Original Ranch® Salad Dressing & Seasoning Mix Buttermilk Recipe**
- ½ cup milk
- 1 tablespoon olive oil

Heat oil in a large stockpot over medium-high heat. Add garlic, onion, carrots and celery and sauté 2 minutes. Add chicken and cook until chicken is golden brown on all sides. Add broth, salt and black pepper, increase heat to high and bring to a boil. Partially cover and boil 5 minutes.

Meanwhile, in a medium bowl combine flour, baking powder, baking soda and Ranch mix. Add milk and oil and stir with a fork until mixture comes together. Using a spoon or a small ice-cream scoop, drop 8 golf ball-size dumplings into simmering liquid. Cover pan and cook 5 minutes (without lifting lid), until dumplings are puffed up and cooked through.

broccoli ranch pork loin

RECIPE CREATED BY ROBIN MILLER

SERVES 4-6



- Cooking spray
- 2 pounds pork loin roast (not tenderloin), trimmed of fat if necessary
- 1 cup frozen broccoli florets, thawed
- 1 packet (1 ounce) Hidden Valley® Original Ranch® Salad Dressing & Seasoning Mix, divided**
- 1 tablespoon mayonnaise
- $\frac{1}{3}$ cup seasoned dry bread crumbs
- 2 tablespoons Dijon mustard

Preheat oven to 400°F. Coat a shallow roasting pan with cooking spray.

Butterfly the pork lengthwise. Set aside.

In a food processor, combine broccoli, 2 teaspoons Ranch mix and mayonnaise. Process until smooth. Spoon mixture onto bottom half of pork, making a filling. Close pork to cover filling. Secure pork (top and bottom) closed with wooden toothpicks.

In a large shallow dish, combine remaining Ranch mix and bread crumbs.

Brush mustard all over pork. Roll pork in bread crumb mixture, coating all sides. Transfer pork to prepared roasting pan and roast 40 minutes, or until an instant-read thermometer registers 160°F.

Let pork stand 10 minutes before slicing crosswise into 1-inch-thick slices.

"An easy
gourmet
delight."

— Jeanne,
Des Plaines, Ill.



Broccoli Ranch Pork Loin



roasted turkey and cornbread stuffing

SERVES 12

30 min.

4 hr.

TURKEY

- 1 cup (2 sticks) unsalted butter, softened
- 1 packet (1 ounce) Hidden Valley® Original Ranch® Salad Dressing & Seasoning Mix**
- Freshly ground black pepper
- 1 12- to 14-pound fresh turkey

CORNBREAD STUFFING

- 2 large onions, finely chopped
- 1 tablespoon finely chopped rosemary
- 10 large cornbread muffins, torn into pieces, or 1 loaf cornbread, cubed (about 5 cups)
- ½ pound sweet Italian sausage
- 1 Golden Delicious apple, cored, peeled and cut into medium-size cubes
- 1 egg, lightly beaten
- ½ cup heavy cream
- ½ cup chicken stock

Preheat oven to 350°F; remove top rack. Melt 1 tablespoon of butter in medium skillet. Toss in apple cubes and cook about 2 minutes to caramelize. Remove apple cubes and set aside. Combine remaining butter and Ranch mix in a small bowl. In the same pan, melt half of the Ranch butter over medium heat. Add onion and rosemary; cook until lightly browned. Add sausage and cook 10 minutes. Scrape sausage mixture into large mixing bowl and add apple and cornbread pieces. Toss to combine. In separate bowl, whisk egg, cream and stock; pour liquid over cornbread mixture. Stir stuffing together and set aside.

Rinse turkey inside and out and pat dry. Sprinkle cavity and skin with salt and pepper. Using fingers, gently lift skin from breast and rub half of Ranch butter into the breast meat. Spread remaining butter over exterior of skin, covering wings and legs. Stuff bird with stuffing. Cross legs over and secure with twine. Position turkey on rack in large roasting pan; transfer to oven.

Roast turkey approximately 3 hours, until instant-read thermometer inserted into meaty part of thigh registers 170°F (thigh juices will run clear when pricked with knife). If legs or breast brown too quickly during roasting, cover with foil. Remove turkey from oven; transfer to serving tray.

Roasted Turkey & Cornbread Stuffing, top
Buttermilk Ranch Potato Gratin, bottom (see page 25 for recipe)

roasted mushroom ranch soup

SERVES 12



- 6 small fennel bulbs, stalks removed and sliced into thin wedges
- Extra-virgin olive oil
- Kosher salt
- Freshly ground black pepper
- ¼ cup (½ stick) unsalted butter, cut into small cubes
- 1 large onion, roughly chopped
- 4 cloves garlic, smashed
- 6 sprigs fresh thyme, leaves stripped from the stem
- 3½ pounds white button mushrooms, sliced in half (or mix of wild mushrooms such as oyster and chanterelle, if available)
- 3 quarts chicken stock
- ¾ cup heavy cream
- 2 tablespoons fresh chopped chives
- 1 packet (1 ounce) Hidden Valley® Original Ranch® Salad Dressing & Seasoning Mix**
- 2 cups sour cream (ratio: 1 tablespoon dry seasoning mix per cup sour cream)

Preheat oven to 400°F. Spread mushrooms, onion, fennel, garlic and thyme on large sheet tray or nonstick roasting dish (may require two pans to accommodate all vegetables). Sprinkle pieces of butter evenly over vegetables; drizzle liberally with olive oil. Season with salt and pepper; roast 25–30 minutes. Mushrooms and fennel should be tender and slightly caramelized when done.

Remove tray from oven and transfer all ingredients (including pan juices) to large pot. Add chicken stock and bring to boil; reduce heat and simmer uncovered for 15 minutes. Remove from heat and purée until completely smooth, using handheld or regular blender. Stir in heavy cream; simmer gently for additional 5 minutes. Taste; adjust salt and pepper.

While soup simmers, in small mixing bowl combine Ranch mix, sour cream and chopped chives. To serve, ladle soup into soup bowls and garnish each serving with a swirl of Ranch cream and chives.



Roasted Mushroom Ranch Soup



Buttermilk Ranch Potato Gratin

buttermilk ranch potato bites

RECIPE CREATED BY ROBIN MILLER

SERVES 4-6



- 3 russet potatoes
- 8 slices turkey bacon
- 2 cups shredded cheddar cheese
- 1 cup sour cream
- 1 packet (1 ounce) Hidden Valley® Original Ranch® Salad Dressing & Seasoning Mix Buttermilk Recipe**
- Cooking spray
- ½ cup grated Parmesan cheese

Preheat oven to 400°F. Place potatoes in oven and bake 1 hour, until tender.

Meanwhile, cook bacon in a large skillet or in the microwave until golden brown and crisp. Break into little pieces and set aside.

Remove potatoes from oven, leaving oven at 400°F. When potatoes are cool enough to handle, halve them and scoop out the flesh, reserving the skins. Cut the skins into bite-size pieces. Set aside.

Transfer potato flesh to a large bowl and mash until smooth. Add bacon pieces, cheddar cheese, sour cream and buttermilk Ranch mix. Mix well and shape mixture into 36 to 40 balls, each about 1 inch in diameter.

Coat a large baking sheet with cooking spray. Arrange potato skins on baking sheet. Top each skin with a potato ball and sprinkle the top with Parmesan cheese.

Bake 10 to 12 minutes, until top is golden brown.

buttermilk ranch potato gratin

SERVES 6-8



- 1 head Savoy cabbage, cored, cleaned and finely shredded
- 8 slices bacon, cut into ½-inch pieces
- 1 tablespoon unsalted butter
- ¼ cup finely chopped fresh chives
- Kosher salt
- Freshly ground black pepper
- 2 pounds baking potatoes, washed, unpeeled and thinly sliced (about ⅛-inch)
- 2½ cups buttermilk
- 1 packet (1 ounce) Hidden Valley® Original Ranch® Salad Dressing & Seasoning Mix**
- 2 cups grated Parmesan cheese

Preheat oven to 375°F.

Place small skillet over medium-low heat and fry bacon until crisp. Remove from pan with slotted spoon and drain on paper towels. Set aside.

Add cabbage to bacon fat in pan; toss to coat. Slowly let cabbage wilt; add bacon back to pan. Season with salt and freshly ground black pepper. Remove from heat and add chives, reserving small portion for garnish.

Generously butter bottom and sides of ovenproof casserole dish. In large bowl, combine potatoes, buttermilk, 1 cup of Parmesan cheese and Ranch mix. Season with salt and freshly ground black pepper. Using hands, place layer of potatoes in casserole dish. Sprinkle with Parmesan cheese and repeat with two more layers. Spoon cabbage mixture on top and spread evenly over potatoes. Top with two more layers of potatoes and Parmesan cheese. Sprinkle with remaining Parmesan cheese.

Cover dish with aluminum foil; bake for 1 hour. Remove foil and bake for additional 30 minutes, until golden brown. Let cool for 10 minutes before serving. Garnish with fresh chives.

"A dressed-up side dish."

— Linda,
Cuyahoga Falls,
Ohio

monte cristo style ranch BLTs

RECIPE CREATED BY JANINE WASHLE

SERVES 4-8



1 packet (1 ounce) Hidden Valley® Original Ranch® Salad Dressing & Seasoning Mix

- ½ cup sour cream
- 4 large eggs
- 1½ cups milk
- 2 12" French baguettes, halved lengthwise
- 1 medium tomato, thinly sliced and halved
- ½ small onion, thinly sliced and separated into rings
- 1 small avocado, peeled, seeded, diced
- 2 tablespoons mayonnaise
- 2-4 large Romaine lettuce leaves, washed, dried, center ribs removed
- 6 slices bacon, cooked

Reserve 1 teaspoon of Ranch mix. Mix together sour cream and remaining Ranch mix in a medium bowl. Whisk in eggs and milk. Divide baguette halves, cut sides down, between two 13" x 9" baking dishes. Pour egg mixture evenly over bread in each baking dish. Cover, refrigerate overnight.

Remove baking dishes from refrigerator and place baguettes on a tray. Discard any excess liquid from baking dishes, and wash and wipe down. Spray bottoms of dishes with nonstick spray. Place baguettes back in dishes, cut sides up, and bake 35 to 40 minutes at 350°F, or until tops are puffed and lightly golden.

Toss together tomatoes and onions with remaining Ranch mix in a bowl. In a separate bowl, mash together avocado and mayonnaise, creating a chunky spread.

Once baguettes are removed from the oven, transfer to tray. Spread avocado mixture over insides of baguettes, and assemble lettuce, bacon and tomato mixture to form a sandwich. Cut into quarters and serve warm.



Monte Cristo Style Ranch BLTs



savory skillet chicken

RECIPE CREATED BY RADELLE KAPPENBERGER

SERVES 6

10 min.

25 min.

- 6 large boneless, skinless chicken breast halves (6–8 ounces each)
- 2 tablespoons olive oil
- 1 tablespoon butter or margarine
- $\frac{1}{3}$ cup sour cream
- 1 packet (1 ounce) Hidden Valley® Original Ranch® Salad Dressing & Seasoning Mix**
- $\frac{1}{2}$ teaspoon finely shredded orange peel
- $\frac{1}{4}$ cup freshly squeezed orange juice

Place chicken breast halves between two sheets of plastic wrap. Using the flat side of a meat mallet, lightly pound each chicken piece to an even thickness. Heat 1 tablespoon of the oil and butter in a 10-inch skillet over medium-high heat. When hot, add half of the chicken and sauté for 8 to 10 minutes (or until no longer pink), turning once. Remove chicken from skillet and place on a serving platter; cover to keep warm. Add remaining tablespoon of oil to skillet. Repeat, cooking remaining chicken. Transfer to serving platter; cover to keep warm.

In a small saucepan, stir together sour cream, Ranch mix, orange peel and orange juice. Cook and stir over medium heat until hot and bubbly. Spoon sauce over chicken and serve immediately.



Cheesy Chicken Ranch Squares

cheesy chicken ranch squares

RECIPE CREATED BY CANDY McMENAMIN

SERVES 6

30 min.

50 min.

1 packet (1 ounce) Hidden Valley® Original Ranch® Salad Dressing & Seasoning Mix

- 1½ pounds boneless, skinless chicken breast tenders, cut into 1" pieces
- 2 tablespoons vegetable oil
- 2 8-ounce tubes (8-count each) refrigerated crescent rolls
- ¼ pound (6 to 8 slices) Muenster cheese, sliced
- 2 cups fresh baby spinach, loosely packed (2 ounces)
- 3 eggs
- ¼ cup grated Parmesan cheese
- ¼ teaspoon pepper
- 1 egg yolk, beaten

Preheat oven to 350°F.

Lightly coat a 13" x 9" glass baking dish with nonstick cooking spray.

In a medium bowl, combine Ranch mix and chicken, stirring to coat. In a large skillet, heat oil over medium-high heat until hot. Add chicken and cook, stirring frequently, until no longer pink, about 5 to 8 minutes. Remove from heat and set aside until needed.

Unroll one tube of crescent rolls in the baking dish. Firmly pinch together perforations and pat dough as necessary to fit bottom of dish. Place sliced Muenster cheese, covering all dough. Using a slotted spoon, transfer chicken evenly over cheese. Layer spinach evenly over chicken.

In medium bowl, beat 3 eggs, Parmesan cheese and pepper. Pour evenly over layers. Unroll second tube of crescent rolls over the top of layered ingredients. Press perforations to seal and stretch to fit. Brush beaten egg yolk over dough. Cover with foil.

Bake for 40 minutes. Remove foil and continue cooking an additional 10 to 15 minutes, until golden brown. Let stand 10 minutes. Cut into squares. Serve warm.

steak & chicken fiesta salads

RECIPE CREATED BY MARITZA GATES

SERVES 4-6



2 packets (1 ounce) Hidden Valley® Original Ranch® Salad Dressing & Seasoning Mix, divided

- 1 cup mayonnaise
- 1 cup milk
- ¼ cup salsa
- 1 pound beef skirt steak (substitute sirloin or flank steak, if desired)
- 1 pound boneless, skinless chicken breast (2 large breasts)
- 2 tablespoons vegetable oil, divided
- 1 10-ounce package romaine lettuce, torn
- ½ cup canned black beans, drained and rinsed
- ½ cup canned corn, drained
- ½ cup grape tomatoes, halved
- ¼ cup sliced green onions
- 1 avocado, peeled, diced

Combine 1 packet Ranch mix with mayonnaise, milk and salsa; refrigerate.

Place meats in separate plastic food storage bags. Divide oil and remaining packet of Ranch mix between bags; coat well; refrigerate 30 minutes.

Heat grill. (Vary cooking times for thickness, preference.) Cook chicken over medium heat for 12 minutes or until no longer pink. Slice chicken across the grain.

Cook steak for 4 minutes or until meat thermometer registers 145°F for medium-rare, or for 6 minutes or until meat thermometer registers 165°F for medium-well. Let stand 5 minutes. Slice steak across the grain.

Toss lettuce with prepared dressing and remaining ingredients. Serve with chicken and/or steak on top.



Steak & Chicken Fiesta Salads





Rock 'n' Rollups

SERVES 6



Hidden Valley® Original Ranch® Bottled Dressing

Flour tortillas

Veggies, such as shredded lettuce, sliced olives and sliced tomatoes, and carrots and red peppers cut into strips

Shredded turkey or ham (leftovers are good here)

Plastic wrap

Pile on the meat and veggies. Place them in the middle of the tortilla in an oval.

Next, take one edge of the tortilla and fold in ½ inch toward the center. Now, take a side edge and roll up across the tortilla.

The last step is to move the Rock 'n' Rollup to the edge of the plastic wrap and roll it up in the wrap.

Twist the ends tightly and it's ready to go into a lunch bag.

Lay a sheet of plastic wrap on a table, then put a tortilla on it.

Add some Hidden Valley® Original Ranch® bottled dressing; spread it around almost to the edges.

funshine ranch dip

RECIPE FROM THE GERASOLE GIRLS

SERVES 4-6



- 1 3.5-ounce bag sun-dried tomatoes
- 1 stalk (or ½ cup) celery, diced
- 2-3 large carrots
- 2 cucumbers
- 1 **cup Hidden Valley® Original Ranch® Bottled Dressing**

Place the sun-dried tomatoes in a food processor (remember to ask an adult for help!).

Add the Hidden Valley® Original Ranch® bottled dressing. Process until creamy.

Add the celery and process again.

Place dip in a small bowl in the center of a light-colored plate.

Slice cucumbers and carrots into sticks, and arrange like the sun's rays around the dip.



SHOPPING TIP:
Look for this bottled dressing!

chick this out ranch salad

RECIPE FROM THE GERASOLE GIRLS

SERVES 6



- 1 cup finely cubed cooked chicken
- 1 medium apple, peeled and finely diced
- ½ cup frozen baby peas
- ½ cup finely chopped red onion
- ½ cup finely chopped celery
- ¼ **cup Hidden Valley® Original Ranch® Bottled Dressing**
- Salt and pepper to taste
- Lettuce leaves
- Whole-wheat bread

In a large mixing bowl, add chicken, celery, apples, peas and onion. Mix well.

Pour the Hidden Valley® Original Ranch® bottled dressing over the chicken mixture. Mix until all of the chicken salad is coated with dressing.

Spoon the chicken salad onto your whole-wheat bread and top with lettuce leaves.

Enjoy! Perfect for school lunch.

HELPFUL HINTS FOR

family cooking

FAMILY

Get Kids Cookin': Enlist kids to help plan menus by reviewing cookbooks, recipes and Web sites. Young chefs can also brainstorm kid-friendly additions or substitutions in traditional recipes.

Little Helpers: Assign simple tasks such as scrubbing vegetables and tearing salad greens to younger helpers. Tasks such as opening cans and packets are perfect for older kids.

FUN

Love Your Veggies: A great way to get your kids to eat their veggies is by adding them to a family favorite, such as pizza and macaroni and cheese. Even broccoli and sun-dried tomatoes are delicious when combined with a little cheese.

New Twists: Mix up family dinnertime with unexpected fun-filled theme nights. Spread out a blanket and host an off-season "Living Room Picnic" or establish a "Finger Foods Only Night" — no silverware allowed!

REINVENT

Easy Breezy: Hosts should combine convenient, store-bought or ready-made foods with fresh ingredients to create flavorful dishes that allow them to still enjoy time with their family or guests.

Let's Party: Use a special event to tap your creative juices by reinventing classic party or holiday dishes that go with the theme of the big day. To surprise guests, try adding new spices or seasonings such as Ranch dressing mix to a famous signature dish.

RECIPE

winners



JANINE WASHLE
SONORA, KY.

Winner of The Hidden Valley® Original Ranch® Recipes Reinvented Contest

When it comes to trying new foods, Janine Washle is the adventurous one and her husband is the traditionalist. That's why the Hidden Valley® Original Ranch® Recipes Reinvented Contest was the perfect contest for Janine. It challenged her to take an old favorite recipe of her husband's and add a special twist.

Janine became obsessed with creating the perfect recipe for the contest. She admits trying her recipe for Monte Cristo Style Ranch BLTs on more than six different kinds of breads. She's happy she kept trying different ingredients, flavor combinations and vegetables.

The Hidden Valley® Original Ranch® Recipes Reinvented Contest asked food lovers everywhere to share the unique and personalized ways in which they've reinvented favorite recipes by using Hidden Valley® Original Ranch® Salad Dressing & Seasoning Mix. Recipes were judged based on originality, creativity and flavorful use of Hidden Valley Ranch.



MARITZA GATES
SAN DIEGO, CALIF.

Winner of The Hidden Valley® Family Friendly Food Contest

Maritza Gates, winner of the national Hidden Valley® Family Friendly Food Contest, resides in San Diego, California, with her husband, Bob. Maritza's winning recipe, Steak & Chicken Fiesta Salads, is a "his and her" meal with southwestern flair.

Chosen for its "all-family appeal" and taste, Maritza's recipe also took the blue ribbon at the 2006 San Diego County Fair. The inspiration behind Maritza's recipe is the fact that her husband loves beef, while she prefers chicken. She considers herself a newcomer to specialty cooking contests and favors healthy yet satisfying recipes.

The Hidden Valley® Family Friendly Food Contest, an annual recipe competition hosted at state and county fairs nationwide, invited home cooks to show off their creativity in the kitchen and share their favorite family-pleasing recipes using Hidden Valley® Original Ranch® Salad Dressing & Seasoning Mix. Recipes were judged on "all-family appeal," taste, appearance and ease of preparation.



fun flavors and varieties

FROM THE MAKERS OF HIDDEN VALLEY® ORIGINAL RANCH® DRESSINGS

Turn the ordinary into the extraordinary with a packet of **Hidden Valley® Original Ranch® Salad Dressing & Seasoning Mix** or **Hidden Valley® Original Ranch® Dips Mix** varieties, including Hidden Valley® Buttermilk and Hidden Valley® Fiesta Ranch.

Hidden Valley® bottled salad dressings are offered in a variety of delicious flavors in regular, light and fat-free versions. To add a flavor twist to recipes, try swapping Hidden Valley® Original Ranch® dressing with a new variety of your choice. For example, make basic tuna salad zesty by swapping Hidden Valley® Original Ranch® dressing with Spicy Ranch dressing.

Regular dressing flavors include Hidden Valley® Original Ranch®, Hidden Valley® Organic Ranch, Hidden Valley® Old-Fashioned Buttermilk, Hidden Valley® Cheddar & Parmesan Ranch, Hidden Valley® Spicy Ranch, Hidden Valley®

Original Ranch® with Bacon, Hidden Valley® Original Ranch® with Garlic, Hidden Valley® Peppercorn Ranch and Hidden Valley® Italian Ranch.

Find **light** dressing flavors of Hidden Valley® Original Ranch®, Hidden Valley® Original Ranch® with Sour Cream and Hidden Valley® Buttermilk Ranch Light.

Hidden Valley® Original Ranch® dressing is also available in a **fat-free** version.

For Ranch on-the-go, **Hidden Valley® Dressing Single Cups** are portable and perfect for lunch boxes and after-school snacks. Available in Regular and Light Flavors.

Hidden Valley® Easy Squeeze is available in Hidden Valley® Original Ranch®, Hidden Valley® Original Ranch® with Bacon and Hidden Valley® Original Ranch® Light.



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