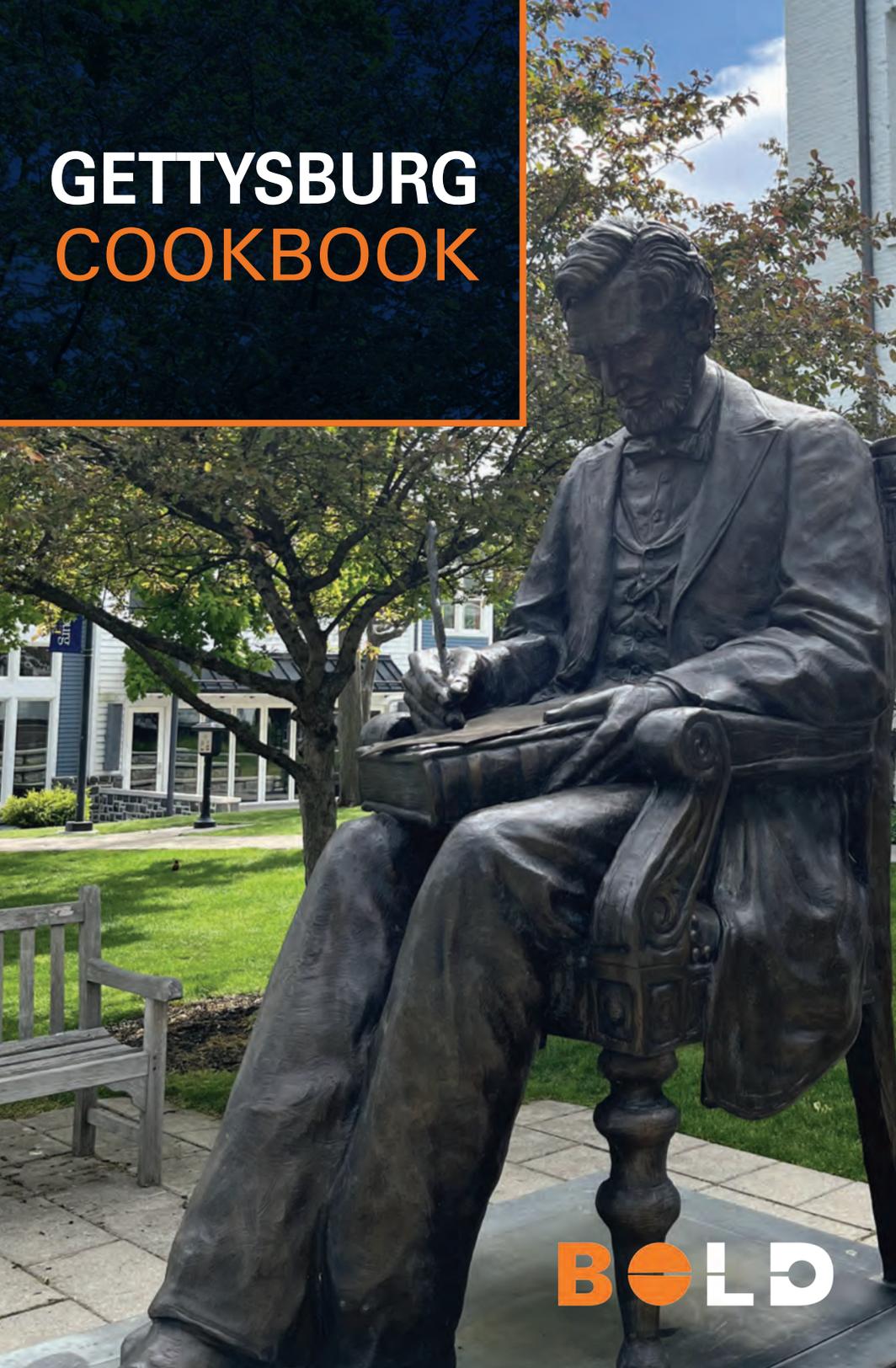


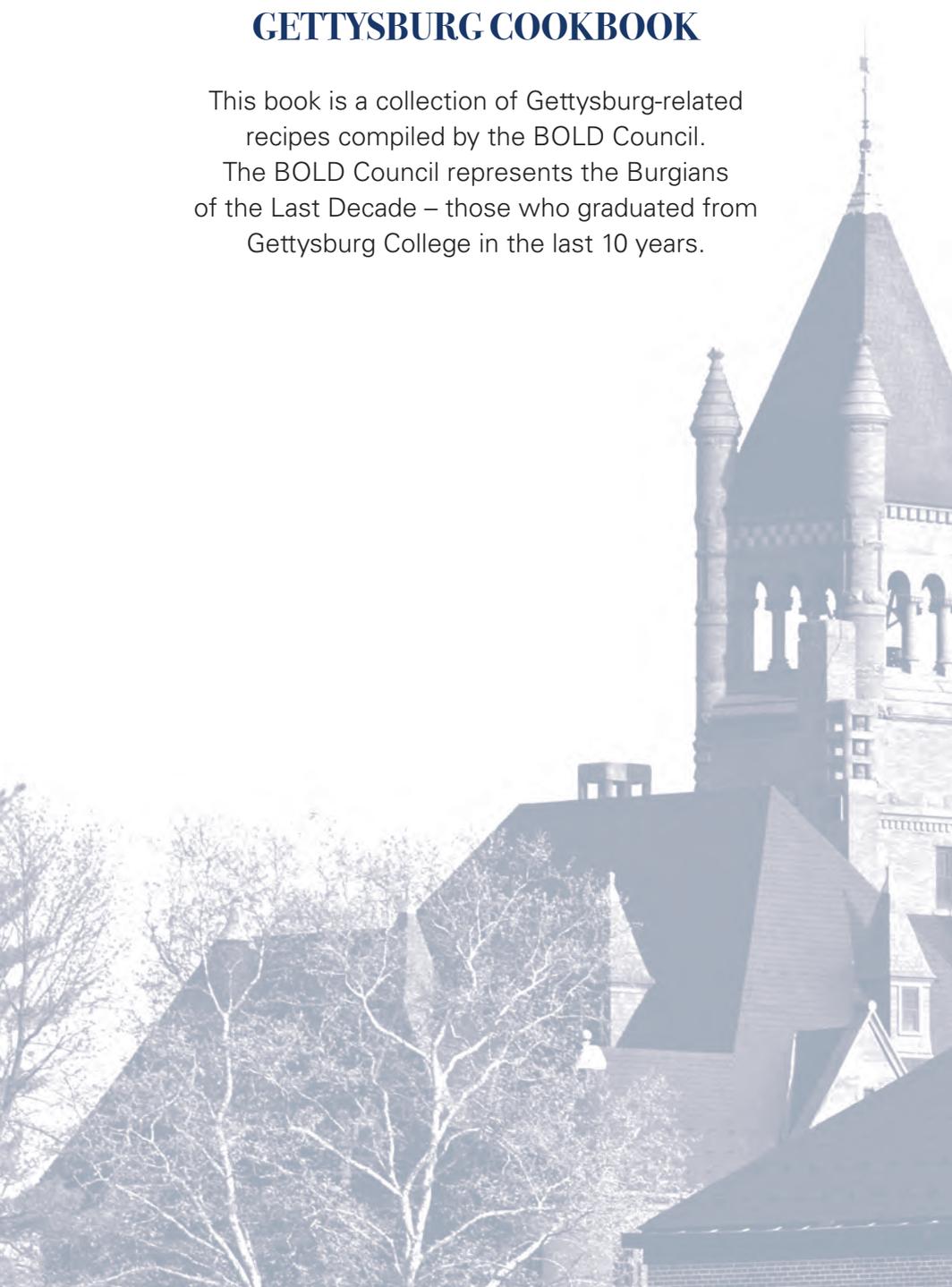
GETTYSBURG COOKBOOK



B  **LD**

GETTYSBURG COOKBOOK

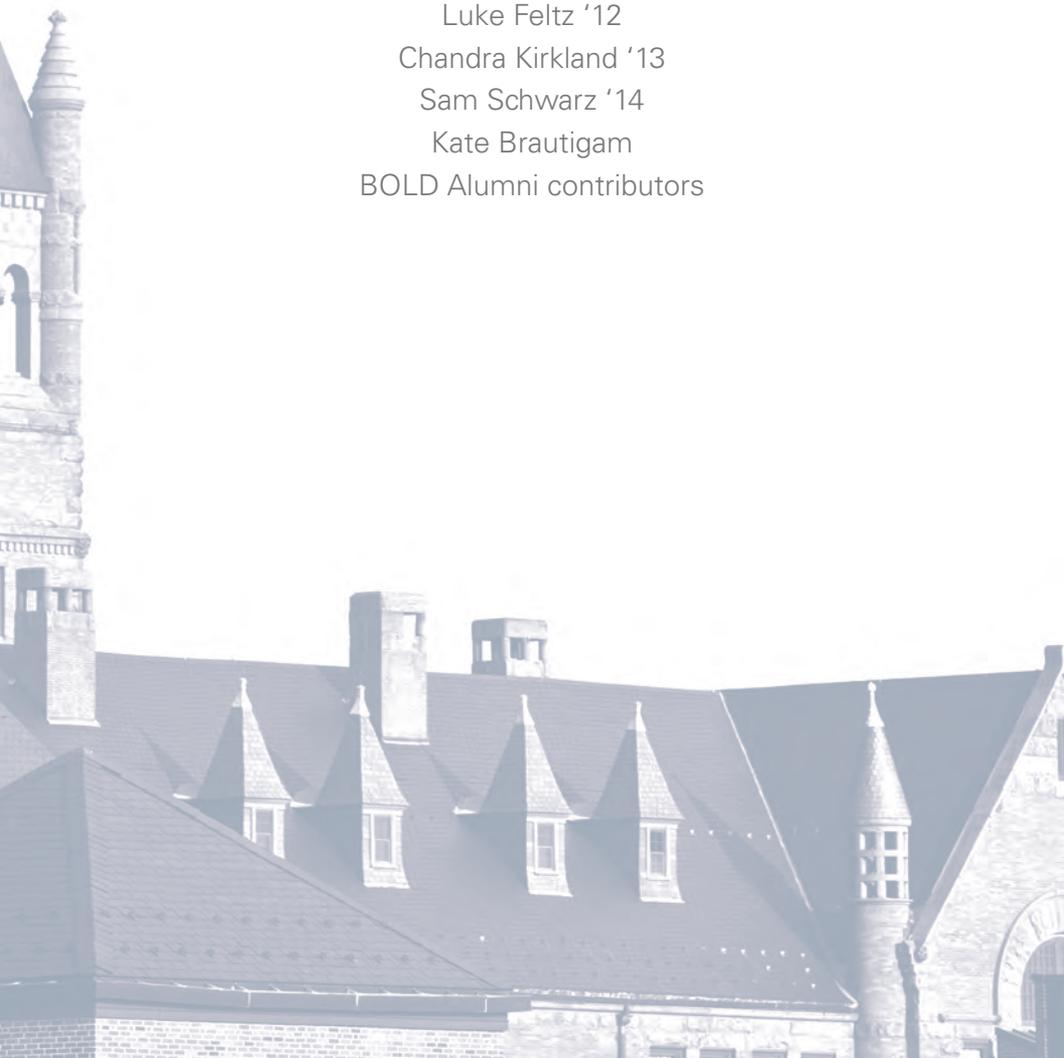
This book is a collection of Gettysburg-related recipes compiled by the BOLD Council. The BOLD Council represents the Burgians of the Last Decade – those who graduated from Gettysburg College in the last 10 years.



ACKNOWLEDGEMENTS

A special thanks to those who
contributed to this cookbook:

Gettysburg College Dining Services
BOLD Council members 2020-2022
Keith Petters- Blue & Gray Bar and Grill
Jake Schindel '03- Ragged Edge
Luke Feltz '12
Chandra Kirkland '13
Sam Schwarz '14
Kate Brautigam
BOLD Alumni contributors



CONTENTS

Breakfast / Brunch

Challah Story & Recipe	8
Servo's Farmer's Egg Scramble	10
Servo's Sausage Gravy and Biscuits	11
Rebekah Hurwitz '19 ~ Danish Breakfast Story & Recipe	12

Lunch

The Dive's Sunny Muss.....	16
Servo's Three Cheese Grilled Cheese.....	17
Servo's Gluten Free Pizza.....	18
Servo's Roasted Salmon over Miso Ginger Salad.....	19

Uniquely Gettysburg

Chandra Kirkland '13 ~ Vegetarian Chili	23
Jake Schindel '03 ~ Nutty Jasper.....	26
Kevin Lavery '16 ~ Hardtack	27
Blue & Gray Garlic Parm Wings	29

Apps, Soups, and Sides

Sam Schwarz '14 ~ Homemade Ricotta with Peas, Lemon & Herbs	33
Servo's Classic Macaroni and Cheese	36
Luke Feltz '12 ~ Bison and Squash Chili.....	38
Kim Longfellow '16 ~ Kim's "Army Chili"	40
Sarah Kramer '17 ~ Cranberry Meatballs.....	42
Erica Schaumberg '18 ~ Brie with Roasted Grapes	43

Dinner

Servo's Apple & Brie Stuffed Chicken	46
Servo's Chicken Bruschetta.....	47
Servo's Florentine Ravioli with Creamy Lobster Sauce	48
Servo's Pierogies with Broccoli in a Garlic Butter Sauce	49
Sarah Cardwell '15 ~ Parmesan Crusted Tilapia & Champagne Risotto.....	50
Servo's Jack Daniel's Honey Whiskey Chicken	53

Dessert

Servo's S'mores Bar.....56
Abby Tootell '17 ~ Copycat of Servo's Oreo Cookies.....57
Kim Longfellow '16 ~ Copycat of the Dive's
 Peanut Butter-Chocolate-Banana Smoothie.....58
Abby Kallin '12 ~ Copycat of the Dive's
 Chocolate Peanut Butter Protein Smoothie.....59

Traditions

Servo's Thanksgiving Dinner62
Servo's The Ultimate Thanksgiving Turkey Sandwich.....63





GETTYSBURG COOKBOOK
BREAKFAST / BRUNCH

Challah for Hunger Story

Gettysburg Hillel's Challah for Hunger Chapter was started in 2015, only a few years ago. But despite being a more recent addition to campus, it has quickly grown to be a staple of our Gettysburg Community. Over the years, Challah for Hunger has raised and donated hundreds of dollars to Campus Kitchen and to MAZON: A Jewish Response to Hunger. Challah for Hunger and Gettysburg College Hillel thanks you for your support throughout the years, and is happy to share a challah recipe with you all today!

"Challah for Hunger strives to end food insecurity through the sale of Challah but does so by providing a welcoming community that is not only eager for the cause, but also engages socially with each other. My role in Challah for Hunger has provided me with the opportunity to lead a group of people towards a common goal, but also build a community of like-minded people." **–Emily Sullivan '24**



GETTYSBURG COLLEGE HILLEL

Challah for Hunger Challah Recipe

*Makes 3 loaves of challah

Ingredients

- 2 ½ cups warm water
- 1 tbsp active dry yeast
- ½ cup oil
- ¾ cups sugar
- ½ tsp salt
- 6-8 cups all-purpose flour
- Optional: Chocolate chips, raisins, or other add ins
- Optional: 1 egg

Directions:

1. In a large bowl, add 2 ½ cups warm water, then sprinkle 1 tbsp yeast over the surface of the water. Wait a couple minutes for the yeast to soften.
2. Add ½ cup oil, ¾ cups sugar, and ½ tsp salt, to the bowl and mix to combine.
3. Add 1 cup flour and mix.
4. Continue adding flour 1 or 2 cups at a time until the mixture resembles a dough. You will want the dough to be solid and only a little sticky. You can mix in up to 7 cups more of flour.
5. Once the dough has formed, let rest for 5-10 minutes.
6. After the dough has rested, remove it from the bowl and knead for 10 – 12 minutes on your counter.
 - a. **How do you tell if the dough is kneaded enough?** You will want the dough to look smooth and have a consistent texture all the way through. The dough will slightly push back at you as you are kneading it. It won't feel so soft anymore, and will hold its shape. As you knead the dough should become less sticky, but if it continues to stick to your hands or the table, you can knead in more flour. However, you do not want the dough to be too dry; it should still be elastic and stretchy.
7. After kneading, return the dough to the bowl, cover it with plastic wrap, and let rise for 30 minutes.
8. After the initial rising time, remove your dough from the bowl and separate it into 3 equal parts. Each part will make one loaf of challah.
9. Knead each part for about 5 minutes. If you want to mix in additions such as chocolate chips, raisins, or cinnamon sugar, now is the time to do so.
10. Return your 3 dough balls to bowl and allow to rise again. Let rise for 1 to 2 hours.
11. Preheat your oven to 350 degrees Fahrenheit.
12. After your dough balls have risen and about doubled in size they are ready to be braided and baked. Separate each dough ball into 3 equal parts (if you are doing a traditional braid) and braid together to form a loaf. Repeat this process for each of your dough balls for a total of 3 loaves.
13. Optional step: coat each loaf in a thin layer of egg wash before baking.
14. Bake your challah at 350 degrees Fahrenheit for 30-45 minutes, or until it is golden brown.

Serve

Farmers Egg Scramble

*Serves 4 people



Ingredients

- 1 pound of red potatoes, large dice (¾")
- ½ cup yellow onion, large dice (¾")
- ½ cup bell pepper, large dice (¾")
- 1 tablespoon olive oil
- To Taste Salt & Pepper
- 8 whole eggs
- 1 tablespoon butter
- ½ cup cheddar cheese (optional)
- ¼ cup of thinly sliced scallions (optional) for garnish

Preparations

Preheat oven to 425 degrees.

In a bowl, toss potatoes, onions, peppers, olive oil, salt and pepper together.

Place on an oiled baking tray.

Bake for about 20 minutes or until potatoes are fork tender.

Once you finish your potatoes, and they are out of the oven, move onto the next step.

Crack eggs into a bowl and whisk.

In a saute pan, melt butter and add eggs.

Season with salt and pepper as desired.

Scramble eggs until cooked.

Add potato and vegetable mixture.

Top with cheddar cheese, scallions and Enjoy!

Sausage Gravy & Biscuits

*Serves 4 people



Ingredients

- 1 (16 ounce) can refrigerated jumbo buttermilk biscuits
- 1 (9.6 ounce) package Jimmy Dean Original Hearty Pork Sausage
- ¼ cup flour
- 2½ cups milk
- Salt and ground black pepper to taste

Preparations

Bake biscuits according to package directions.

Meanwhile, cook sausage in large skillet over medium heat 5-6 minutes or until thoroughly heated, stirring frequently.

Stir in flour. Gradually add milk; cook until mixture comes to a boil and thickens, stirring constantly.

Reduce heat to medium-low; simmer 2 minutes, stirring constantly.

Season to taste with salt and pepper.

Split biscuits in half.

Place 2 halves on each of 8 plates; top with about 1/3 cup gravy.

Danish Adventure Story

Submitted by: Rebekah Hurwitz '19

I've been lucky enough to live in Copenhagen, Denmark twice in my life: first, for a semester while studying abroad as a student, and later for a year after graduating from Gettysburg and accepting a job working for DIS Study Abroad. While I tried a variety of different Danish foods during my time in Copenhagen, a personal favorite of mine were the rolls, affectionately called buns – boller in Danish, which they would bake for breakfast. For comparison's sake, I'd liken it to their version of toast.

Some of my favorite memories of my time working in Copenhagen were from my weekly Friday breakfasts with coworkers. Each Friday we would rotate the responsibility of bringing the homemade buns. Good food and good company it was the perfect way to end my weeks. Whether they were bought from a bakery or homemade fresh that morning, they were always delicious. The best topping for buns is up for debate, with the most popular being butter, jam, or cheese.



A DANISH BREAKFAST

Koldhævede Boller, Cold Rise Breakfast Buns

*Makes 12 buns

Ingredients

- 2 cups room temperature water
- 2 tsp active dry yeast
- 2 cups graham flour
- 1 cup wheat flour
- 1 cup oats
- 1 tsp salt
- Optional: chia seeds, flax seeds, sunflower seeds, pumpkin seeds, etc.

Directions:**The evening before**

1. In a large bowl, add 2 cups room temperature water, then sprinkle 2 tsp yeast over the surface of the water. Wait a couple minutes for the yeast to soften.
2. Mix in 2 cups graham flour and 1 cup oats, stir to combine.
3. Mix in 1 cup wheat flour and 1 tsp salt, stir thoroughly to combine. If you enjoy seedy bread, you can add any additional seeds or mix-ins now.
 - a. You will want to achieve a solid dough that retains its shape as a ball in the bowl. If the dough is too runny, you can add up to 1 more cup of wheat flour to achieve a more solid dough.
4. Cover the dough with plastic wrap and place in the fridge to rise overnight

The morning of

1. Preheat oven to 400 degrees Fahrenheit
2. Prepare a baking sheet with parchment paper and remove dough from fridge.
3. Separate the dough into 12 equal size parts and arrange on the baking sheet.
4. Brush the buns lightly with water
5. Bake for 15-20 minutes on your oven's middle rack.
6. Remove buns from oven and let cool, serve with butter, your favorite jam, or in true Danish fashion, a slice of cheese!



GETTYSBURG COOKBOOK
LUNCH

Serve

The Dives's Sunny Muss

*Serves 1 person



Ingredients

- 1 Flatbread or Lavash (about 5"x10")
- 3 oz Diced Chicken, cooked
- 2 slices bacon, cooked
- 1 Cheddar Cheese slice,
- ½ Avocado, sliced
- 2 Tomato Slices
- 1 oz Honey Mustard

Preparations

Place the chicken, bacon and cheese on the flat bread.

Bake in a 400 degree oven for 5 minutes.

Take out of the oven and top with sliced avocado, tomato, and honey mustard.

Fold in half and enjoy.

Three Cheese Grilled Cheese

*Serves 2 people



Ingredients

5 tbsp. butter, softened, divided
4 slices sourdough bread
2 slices shredded cheddar
2 slices mozzarella cheese
2 slices muenster cheese

Preparations

Spread 1 tablespoon butter on one side of each slice of bread.

With butter side down, top two slices of bread with one slice of each cheese.

In a skillet over medium heat, melt 1 tablespoon butter.

Add add bread, butter side down.

Cook until bread is golden and cheese is starting to melt, about 2 minutes.

Flip un-cheesed bread on top of cheesed bread and continue to cook until cheese is melty, about 30 seconds more.

Serve with tomato soup.

Serve

Margherita Pizza

*Makes one pizza



Ingredients

- 1 Store bought pizza crust (about 9" round) (either Udis gluten free or a Cauliflower Crust these can be found in the freezer section)
- 1 plum tomato, small diced (1/4")
- 4 oz fresh mozzarella, sliced
- 1 tablespoon basil, chiffonade (1/16" strips)
- 1 tablespoon olive oil
- Balsamic glaze (this can be found in the vinegar aisle of grocery stores)

Preparations

- Preheat oven to 425 degrees.
- Place pizza crust on an oiled baking tray.
- Brush olive oil on pizza crust.
- Lay mozzarella out evenly on pizza crust.
- Spread diced tomatoes on top of cheese.
- Bake for 8-10 minutes until the cheese starts to melt.
- Top pizza with basil and drizzle desired amount of balsamic glaze on top of pizza.
- Slice pizza into 6 pieces.
- Enjoy!



Roasted Salmon over Miso Ginger Salad

*Serves 4 people



Ingredients

Miso Ginger Salad:

- 1-8 oz bag Broccoli Slaw Mix
- 1 Red Pepper, Julienne (1/8" --Matchstick size)
- 2 Cups Napa Cabbage, shredded
- 1/4 cup red onion, Julienne(1/8" --Matchstick size)
- 8 oz Marzetti Asian Sesame Dressing
- 2 oz Mae Ploy Sweet Chili Sauce
- 2 tablespoons Lime Juice
- To Taste Salt & Pepper

1 pound Fresh or Frozen Salmon, cut into 4 pieces
Salt & Pepper

Preparations

Mix all of the Miso Ginger Salad ingredients together. Adjust salt and pepper to taste.

Preheat Oven to 400 degrees.

Season salmon with salt and pepper.

Bake until salmon is cooked through, about 12 to 15 minutes.

Serve Roasted Salmon over miso ginger salad and Enjoy!

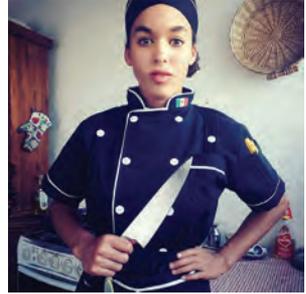


UNIQUELY
GETTYSBURG



Chandra Kirkland '13

Chandra Kirkland graduated from Gettysburg College in 2013 with a Bachelor of Arts in Sociology. After graduation, she went on to become an executive chef in the Baltimore area, working in fine dining with assisted living communities, the Baltimore Hilton Hotel, and the Freemasons of Maryland. She currently lives in Guanajuato, Mexico with her son, and is building her own business as a private chef.



While at Gettysburg, Chandra was involved in various aspects of foodservice and food availability on campus and in the community. In addition to working as a sociology research assistant, office assistant for the sociology department, and intern for the Gettysburg Review, she also worked in the Bullet Hole, Ike's, and the Dive during her four years of study. In her junior year, she was selected for the Heston Summer Experience internship with the Center for Public Service, during which time she became certified in ServSafe food safety and handling, and teamed up with Melanie Meisenheimer '14 to run a volunteer kitchen which served meals to local families in need.

A key aspect of the CPS culinary involvement was to offer local immigrant families the opportunity to learn how to prepare healthy, budget-friendly meals. Chandra and Melanie led cooking classes in Spanish to teach various simple yet nutritious recipes to participating families. One of the most popular recipes was a vegetarian chili inspired by Chandra's own upbringing. She was raised vegetarian and grew up with a large family in rural Pennsylvania, so a meal consisting of vegetarian protein and vegetables was common, easy to make, and affordable to feed a crowd. One family in the cooking class (the Espinosa Garcia family) loved the recipe so much that they prepared it as a surprise when Chandra came to visit them her senior year before traveling to Spain to study abroad. She stays in touch with them to this day, and hopes they still cook the dish.

continued

When Chandra thinks back on her years at Gettysburg, the one thing that will always stand out is the power of mealtimes, and how food brought students, faculty, and locals together. Whether it was a late night trip to Bullet for a sandwich during a study session, standing in line with friends for Servo Thanksgiving, digging into fresh lasagna with the ladies of Circles (a CPS single mom support group), blanching bushels of peaches donated by a local farm, or just sharing a Servo cookie with a friend on the steps of Musselman library; food was always the uniting factor, and always something that felt like home. It is no surprise, then, that Chandra went on to dedicate her life to creating delicious food and that sense of belonging wherever she went.

Sharing recipes and teaching others has continued to be at the center of that passion, and she is proud and thrilled to share this humble vegetarian chili recipe with you now, as an ode to the simplicity and joy of sharing a meal with those you love. This is a meal which is accessible to all, regardless of income, culture, or dietary restrictions. Many ingredients can be swapped to accommodate almost any diet, so this recipe is as inclusive as it is delicious.



CHANDRA'S Vegetarian Chili

*Feeds approx. 6 people

- 1tbsp neutral oil (canola, soy, etc.)
- 1 large onion, large dice
- 2 bell peppers, large dice
(I use 1 green, 1 red)
- 4 cloves garlic, minced
- 1 tbsp canned chipotle chiles (adjust to fit your heat preference)
- 1 jalapeno pepper, diced
- 2lbs tomatoes, large dice
- ¼ cup tomato paste OR 1.5 cups canned pureed tomatoes
- 3 cans of beans (white, pinto, black, or whichever you prefer) *undrained
- 1lb vegetables of choice (i.e. zucchini, corn, carrots, sweet potatoes) large dice
- 2 tbsp ground cumin
- 2 tbsp chili powder OR smoky paprika
- 1 tbsp sugar
- Salt & pepper to taste

Method:

1. Heat oil on medium in a heavy bottomed pot, minimum 4qt capacity.
2. Add onions, peppers, chiles and garlic, stirring occasionally, cooking just until onions and garlic are fragrant.
3. Add tomatoes, tomato paste or puree, all three beans (with water from the cans), sugar and all spices.
4. Add desired vegetables. Bring to a boil, then turn heat to a simmer. Cook on low heat 40-45mins, stirring as needed. You may need to add water to avoid sticking and over-thickening, depending on the strength of your stove.
5. The chili is done when the sauce becomes dark red, thick, and is very fragrant. Taste and adjust salt/heat as desired. It should be smokey, spicy, a little sweet and very rich. Serve over rice, with cornbread, tortillas, or whichever carb you like (or carb free). I recommend garnishing with fresh diced tomatoes, cilantro, sour cream, and a little cheddar cheese. However, all of these are optional and can be adjusted as per your dietary needs. Enjoy!



Jake Schindel '03

Jake Schindel is an Adams County native and graduated from Gettysburg College in 2003. While he was in college, his parents bought a coffee shop in Gettysburg, but Jake's sights were set on being a pilot. Fate landed him back in Gettysburg, and he now runs the Ragged Edge Coffee House on Chambersburg Street. Ragged Edge is named after Ragged Edge Road, in nearby Ortanna, PA, where many Schindels before him lived. Ragged Edge has something for everyone: art, poetry, coffee, tea, juice, sandwiches and breakfast items. Jake has persevered through challenges, including rebuilding after two fires in the mid-2000s and keeping the business running through the COVID-19 pandemic.

Jake is an active member of the Gettysburg community, and you can see his work in many places around town. He has served on local boards, as

well as expanded his business past 110 Chambersburg Street; Ragged Edge partners with Eightytwo Cafe as its coffee supplier. Jake also opened Heartland Market & Cafe in Amblebrook Gettysburg in 2021, and operates shops at the Gettysburg YWCA and HACC Gettysburg campus.



Nutty Jasper

Ingredients:

Iced coffee
Milk
Hot cocoa powder
Peanut butter
Chocolate syrup

Directions:

Fill cup with ice.

Fill up halfway with iced coffee then the remainder with milk

Add hot chocolate powder, a large scoop of peanut butter and chocolate syrup

Blend

Kevin Lavery '16

What is more “Gettysburg” than hardtack? While you may not be running to the kitchen to make this extra-crunchy, historic cracker, it is a nod to the Civil War that only makes sense to have in a Gettysburg cookbook.

Hardtack Recipe

Ingredients:

2 cups flour
1/2 tablespoon salt (optional)
1/2 to 3/4 cup water

Directions:

1. Preheat oven to 250 degrees F. Combine flour with salt in a mixing bowl. Add water and mix with hands until the dough comes together. Roll out on a table to about 1/3 inch thickness. Use a knife to cut 3x3 squares from the dough.
2. Place on baking sheet, and use a dowel (see note above) to make 16 evenly-spaced holes in each square. Bake for at least four hours, turning over once half-way through baking.
3. Cool on a rack in a dry room.



Blue & Gray
BAR & GRILL

POOR BOY SAND

BLUE & GRAY
Garlic Parm Wings

Submitted by Keith Petters

- 2 tbsp butter
- 4 tbsp minced garlic
- 2 cups heavy cream
- 1 tsp oregano
- 1 tsp parsley
- 1 tsp salt
- 1 tsp pepper
- 1 cup shredded Parm cheese

1. Cook chicken wings.
2. Add butter, garlic, heavy cream, oregano, parsley, salt and pepper to a sauté pan and reduce by half
3. Add Parmesan cheese. You can add more cheese to get the thickness of your desire.



GETTYSBURG COOKBOOK
APPS, SOUPS, AND SIDES



Sam Schwarz '14

Sam Schwarz '14 wanted to cook for as long as he could remember. Throughout high school, he worked at a café in Baltimore, starting as a waiter, doing front of house management, and eventually transitioning into a kitchen role. He started doing food prep, then worked the line on the busiest brunch days. His original intention was to go to the Culinary Institute of America, however, his dad insisted that he get a liberal arts education, which is how he ended up at Gettysburg. He fell in love with the city and the lifestyle and it really felt like home.



As he considered post-grad plans during his senior year at Gettysburg, he still wanted to cook, but at the same time felt the need for an office job to somehow justify his four years of a college education. He lived in Boston with three other Gettysburg alums, however, he quickly realized that sitting behind a desk doing a job he wasn't in love with wouldn't last. One of his roommates in Boston planned to move out and back home to Nashville, and Sam decided to go to Nashville too. Sam worked in several restaurants in Nashville, including Rolf and Daughters, owned by chef Phil Krajeck. Sam learned a lot in Krajeck's kitchen and really fell in love with the craft. At the end of 2 years in Nashville, he wanted to move somewhere with a bit more diversity and a more city-like atmosphere. He decided to pack a bag and go to Paris for a month, walking around the streets handing out his CV, looking for someone to offer him a job and sponsor a visa.

In France, Sam worked at Ellsworth restaurant and Septime, now ranked the 15th best restaurant in the world on the San Pelligrino "World's 50 Best List." He stayed there for a year and a half, working his way up to "tournant" a position in which you work every post in the kitchen. His time in France allowed him to cook with the best products there are to

continued

offer in France and learn the importance of minimizing food waste and the responsibility of properly sourcing ingredients.

Sam returned to the US and worked New York City during the pandemic. His dream is to open his own restaurant in France, most likely in Paris, that offers simple food made with highest quality, most responsibly sourced products available in a comfortable, approachable setting.



HOMEMADE RICOTTA

with peas, lemon, and herbs

Ricotta

- 8 cups whole milk
- 2 cups buttermilk
- 1 cup heavy cream

Mix all together, bring to 92 degrees celsius (197 F) over medium heat, using a rubber spatula to scrape around the sides and bottom of the pot, but making sure not to break the curds in the middle.

Remove from heat, cover with clingwrap for 20 minutes, then using a strainer SCOOP OUT curds into a colander lined with cheesecloth. Do not pour, as you will break up all your curds that you just spent all that time making. SAVE THE LIQUID (WHEY). Let cool, season with fine salt, and adjust the texture with the whey if desired. (Whey can also be saved and used to cook other vegetables in, make another batch of ricotta, or to season other sauces)

Peas

English peas (you can substitute snap peas, or any other spring/summer vegetable you would like. This would also be great with tomatoes!)

Herbs you like...ex parsley, summer savory, chervil, basil, lemon balm, hyssop, tarragon.

High quality olive oil

Maldon salt

Lemons

Shuck peas and blanch in heavily salted water for 2-3 minutes depending on size.

Transfer immediately into a bowl of ice water for 2 minutes and then put on a paper towel lined tray to dry.

Pick herbs. Save any buds and flowers to make the dish look extra beautiful! Wash and spin dry in a salad spinner

To assemble

In a shallow plate or bowl, spread out your ricotta.

In a mixing bowl, mix peas with some olive oil, lemon zest, lemon juice and salt. Spoon this mixture on top of the ricotta.

Grab a handful of herbs and spread nicely on top so you can see a bit of the ricotta and peas underneath.

Finish with a good glug of the best olive oil you can find and a sprinkling of maldon salt.

Serve

Classic Macaroni and Cheese



Ingredients

- 1 pound elbow macaroni
- 20 ounces milk
- 1 pound velveeta cheese
- 1 teaspoon garlic powder
- 1 teaspoon white pepper
- 1 teaspoon salt
- Dash of cayenne pepper
- 1 teaspoon paprika
- 2 teaspoon worcestershire sauce
- 1 pound shredded cheddar cheese

Directions

1. Bring salted water to a boil for pasta.
2. Cook pasta al dente and drain off water. Reserve $\frac{1}{2}$ cup of pasta water.
3. While pasta is cooking, heat velveeta and milk in a pot on low heat. You don't want to burn the milk and cheese.
4. Mix warm milk and cheese mixture with cooked pasta. Add spices and worcestershire sauce. Add reserved pasta water if needed.
5. Layer pasta mixture with shredded cheese in a baking dish.
6. Place in a 325 degree oven and bake for 15-20 min or until cheese starts to bubble and turn golden brown.



Luke Feltz '12

Luke Feltz '12, a Globalization Studies and Political Science major, enjoyed cooking but didn't expect to make a career of it. The Michigan native grew up watching cooking shows and eventually worked in restaurants in high school in college. Luke utilized his time in college to land himself internships at the White House and National Defense University and set himself up for a career in his areas of study. Luke then had an epiphany... he wanted to pursue his passion for cooking. Luke began his post-grad culinary career in Washington, DC at Boundary Road. Luke has also spent time working as the chef de partie and sous chef at Jose Andres' minibar in DC. Luke also lived abroad briefly, working at Amass in Copenhagen. Luke then took on the esteemed role of head chef at Smyth, a two Michelin-starred restaurant in Chicago.



BISON AND SQUASH

Chili

Ingredients:

- 4oz bacon, diced
- 1 cup Spanish onion, minced
- 2 lb. ground bison
- 28oz unseasoned pumpkin puree
- 3oz tomato paste
- 3 cups diced Spanish onion
- 2 cups diced celery
- 1 tbsp. minced garlic
- 1 cup pureed chiles en adobo
- 3 pints Natty Boh beer
- 2 cans cannellini beans, strained
- 4 cups beef stock
- 2 tbps. Kosher salt + 17 twists of pepper
- 1.5 tbsp. ground toasted cumin
- 1 tbsp. ground toasted coriander
- 1 tsp. ground cinnamon
- 1 tsp. ground allspice

Directions:

1. In a large pot over low heat, start rendering the bacon.
2. When the fat starts to release, add the 1 cup minced onion.
3. Continue to cook slowly, stirring frequently, until the onions are caramelized. This should take about 20-30 minutes.
4. With a slotted spoon, remove the bacon and onion mixture to a bowl and set aside.
5. Turn the heat to high and brown the ground bison.
6. When the bison is $\frac{3}{4}$ cooked, add the onions, celery, garlic, and spices. Cook for 5 minutes, or until slightly softened.
7. Add the Natty Boh, tomato paste, chiles en adobo, and pumpkin puree.
8. Bring to a simmer and add back the bacon and onions from the first step.
9. Add the beans and beef stock.
10. Simmer for 1 hour, taste and adjust seasoning. Keep warm until ready to serve.

KIM'S “Army Chili”

Submitted by Kim Longfellow '16

My mom made a variation of this recipe in my home growing up, and it got its name because—from the perspective of a child—the huge pot of chili was enough to “feed an army.” From the perspective of an adult, it’s simply a good amount to make for meal-prepping.

I took my mom’s original “Army chili” recipe to college and changed up some of the ingredients (ground beef to ground turkey, kidney beans to black beans, more garlic, etc.) until I found my favorite variation of the recipe, which is included below. This recipe was perfect for college because it was fast, healthy enough, and ingredients could be easily subbed in and out depending on what was available in my pantry at the time. No turkey? Add more beans. No zucchini? Leave it out completely. It’s also great on nachos.

I started adding a small dash of cinnamon to the chili as an homage to sweeter Cincinnati-style chili that is popular in Ohio, but this step is optional.

*Allow 15 minutes for preparation, 30 minutes for cooking. 5-6 Servings

Ingredients:

- 1 1/2 pounds ground turkey*
- 2 medium onions, diced
- 4-8 garlic cloves, minced
- 1 green bell pepper, diced
- 2 tbsp chili powder
- 1 tsp cumin
- 1 tsp paprika
- 1 28 oz canned whole tomatoes
- 1 medium zucchini, cut into 1 inch chunks
- 1 1/2 tsp salt
- 1 15 oz. can black beans, drained
- 1 10 oz pkg frozen corn, or 1 can corn

(Optional: A dash of cinnamon)

*for a vegetarian/vegan variation, sub the turkey for 1-2 more cans of your favorite beans.

Directions:

1. In large saucepan, sauté the onions, garlic and green pepper until soft (I use a bit of olive oil). Add the ground turkey and chili powder, cumin, and paprika. Brown the turkey until no pink is showing.
2. Add in the tomatoes, zucchini, salt, and garlic powder. Break up the tomatoes. Cover the pot, and cook until zucchini is tender, about 12 minutes. Add in the beans and corn, and cook until the beans and corn are heated well through. Add in a dash of cinnamon and season to taste.

Serve with corn chips or corn bread, top with cheese and/or sour cream.

RANGEMASTER



CRANBERRY Meatballs

Submitted by Sarah Kramer '17

Ingredients:

- 1 bag frozen meatballs
- 1 (16 oz.) can jellied cranberry sauce
- 1 (18 oz.) bottle BBQ sauce
- 2 Tbs. brown sugar
- 1 Tbs. lemon juice

Directions:

Put meatballs in crockpot. Mix cranberry sauce, BBQ sauce, brown sugar, and lemon juice together and pour over meatballs. Set crockpot on low and cook about 4 hours



BRIE with Roasted Grapes

Submitted by Erica Schaumberg '18

*Serves about 8

Ingredients:

- 1 (8 oz.) wheel of brie cheese
- 2 large clusters of grapes
- ¼ cup of finely chopped walnuts (optional)
- 1 tsp finely chopped rosemary
- 1 cup of finely chopped red onion
- 2 tbsp of balsamic vinegar
- 2 tbsp of preserves of your choice (raspberry, grape, black raspberry, etc.)

Parchment Paper

Baking pan or cast iron pan

Directions:

1. Preheat oven to 375 degrees Fahrenheit
2. Line pan with parchment paper. Place brie on parchment paper. Place grape clusters directly on parchment paper.
3. Bake for 10- 15 minutes or until brie and grapes are soft. Remove from oven and let cool.
4. Salsa: in a large bowl, combine walnuts, rosemary, onion, vinegar, and preserves. Remove grapes from parchment paper, add to bowl, and toss gently to combine.
5. Top brie with grape salsa and serve warm with crackers or bread.



GETTYSBURG COOKBOOK
DINNER

Serve



Apple & Brie Stuffed Chicken with Champagne Chive Sauce and Roasted Baby Potatoes

*Serves 2 people

Don't forget to pick your favorite vegetable to serve with this meal.

Ingredients

Chicken

1 box (2 breast) Barber Food Apple & Brie Stuffed Chicken (Purchase from store)

Sauce

4 oz Champagne or Sparkling Wine
 1 Tablespoon Shallots, finely chopped
 2 oz Heavy Cream
 2 oz Half & Half
 1 Tablespoon Chives, finely sliced
 4 oz Chicken Stock
 Salt and Pepper to taste
 Cornstarch Slurry (2 tablespoons cornstarch and 2 tablespoons cold water)

Roasted Baby Potatoes

½ pound tri colored baby potatoes
 1 teaspoon garlic, chopped
 1 tablespoon olive oil
 Salt and Pepper to taste

Preparations

Chicken: Follow cooking directions on the box.

Champagne Chive Sauce: Combine champagne, chicken stock and shallots in sauce pan over medium heat. Reduce champagne mixture by one third. Add the remaining ingredients and bring to a simmer. Thicken with cornstarch slurry to desired thickness (not too thick)

Roasted Baby Potatoes: Combine potatoes, garlic, olive oil, salt and pepper. Lay potatoes on a baking tray and roast in a 425 degree oven for about 25 minutes until fork tender.



Chicken Bruschetta

Definition of bruschetta: thick slices of bread grilled, rubbed with garlic, drizzled with olive oil, often topped with tomatoes and herbs, and usually served as an appetizer

Ingredients

1 pound boneless skinless chicken breast
 2 teaspoons of each dried basil, parsley, oregano
 & thyme
 1 Tablespoon fresh chopped garlic
 2 Tablespoons olive oil
 1 teaspoon black pepper
 2 teaspoons salt
 Mix all ingredients together. Let marinate for 2-24 hours (the longer it marinates, the better the flavor)

Grill, Bake, or Saute until internal temperature reaches 165

Tomato Bruschetta

1 pound ripe tomatoes diced (roma are best but any kind can be used)
 1 Tablespoon fine chopped fresh basil
 ¼ cup small diced red onion
 1 teaspoon fresh diced garlic
 Salt and pepper to taste
 ¼ cup extra virgin olive oil
 Mix all ingredients together. Let marinate together for 2-24 hours

Toppings & Extras

Serve chicken and tomatoes over toasted bread (sourdough or french bread is our favorite). Slice bread ½ inch thick, drizzle with olive oil and bake at 400 for 10 min.

Servo likes to top our chicken bruschetta with balsamic glaze (the glaze can be found in most grocery stores next to the vinegars) and grated parmesan cheese.

Serve



Florentine Ravioli with Creamy Lobster Sauce

*Serves 2 people

Ingredients

- 1 pound Spinach Ravioli (Purchase from store)
- 1 tablespoon butter
- 1 tablespoon flour
- 2 tablespoons Dry White Wine
- 1 tablespoon Brandy
- ½ cup lobster stock or seafood stock
- ½ cup heavy cream
- ½ cup red bell pepper, finely chopped
- ¼ teaspoon black pepper
- 1 dash cayenne pepper
- ¼ teaspoon salt
- 8 oz Lobster meat, cooked
- 1 teaspoon shallots, finely chopped

Preparations

Ravioli: Follow directions on the bag to cook.

Creamy Lobster Sauce: Melt butter in a saute pan and saute shallots until tender.

Add the flour to make a roux and allow it to cook for 5 minutes, stirring constantly. Remove roux from the pan into a bowl.

Place saute pan back on stove and deglaze the pan with wine and brandy; reduce by half. (This is a very strong aroma)

Add lobster or seafood stock, red bell pepper, Slowly stir in heavy cream and half of the roux. Stir constantly.

Allow to cook and then add more roux as needed.

Add lobster meat. Adjust seasoning as needed. Top ravioli with sauce and Enjoy!



Pierogies with Broccoli in a Garlic Butter Sauce

*Serves 4 people

Ingredients

1-16oz box Potato and Cheese Pierogies
1 pound fresh Broccoli florets
1 French Baguette (Optional)

Garlic Butter Sauce

1/3 cup butter
2 teaspoons minced garlic
1 tablespoon all-purpose flour
1 cup whole milk
1 pinch dried oregano
1 pinch dried basil
1 pinch dried parsley

Preparations

Pierogies: Boil or Steam according to directions on the box.

Garlic Butter Sauce: Melt butter in a small saucepan over medium heat. Add garlic and cook until fragrant, 30 seconds to 1 minute. Whisk in flour and stir until combined and the flour loses its raw smell, 30 seconds to 1 minute. Gradually whisk in milk, oregano, basil, and parsley, and bring to a simmer, 3 to 5 minutes. Continue cooking, stirring constantly, until thick, about 5 minute.

Putting it all together: Once butter sauce is finished, add the fresh broccoli and simmer for 2 minutes. Add the cooked pierogies and mix all together.

Divide into 4 equal portions and serve with baguette slices and Enjoy!

PARMESAN CRUSTED TILAPIA and Champagne Risotto

Submitted by Sarah Cardwell '15

Ingredients:

► For the fish:

- ¾ cup grated Parmesan cheese
- 2 teaspoons paprika
- 2 tablespoons of flour
- 2 minced garlic cloves
- salt and ground black pepper to taste
- 4 tilapia filets
- 2 - 3 tablespoons olive oil
- Lemon wedges - 1 lemon

► For the risotto:

- 8 oz assorted fresh mushrooms, thickly sliced
- 4 tablespoons unsalted butter
- 1 tablespoon olive oil
- 1 white onion, finely chopped
- 2 garlic cloves, minced
- 2 cups of risotto
- 8 oz sparkling wine or dry white wine
- 5-6 cups chicken stock, kept warm
- kosher salt
- freshly ground black pepper
- flat leaf parsley, for garnish

First, for the fish:

1. Prep fish breading mixture. Mix together parmesan, paprika, flour, salt, and pepper in a shallow serving plate.
2. Heat oil and garlic in a frying pan over medium heat.
3. While the garlic is cooking, rinse tilapia fillets and dry off with a paper towel leaving some moisture so the fillets pick up the breading
4. Bread tilapia with breading mixture then place in a heated oil/garlic plan over medium heat. Sear on each side for several minutes, about 3 minutes on each side. Flip when outer edges of fish start to turn a lighter color. Once cooked remove from heat and place on a paper towel to remove excessive oil
5. Serve with lemon wedge

continued

Second, for the risotto:

1. Heat 2 tablespoons of butter with the olive oil in a deep sided saute pan (or large pasta pan) over medium-low heat. Add the onions and cook for about two minutes, until translucent. Add the garlic and cook for another minute.
2. Prep mushrooms, rinse off any excessive dirt and chop into large chunks, about four pieces per mushroom. Add the fresh mushrooms and cook for about 3 minutes. Season lightly with salt and pepper. Mushrooms should shrink in size and become a deep brown color when cooked.
3. Stir in the rice and let the oils coat the grains. Stir in the sparkling wine and let it cook until the wine is absorbed.
4. Stir in the chicken stock, one cup at a time, letting the rice absorb the liquid between additions. Continue until the risotto is creamy and soft, about 30 minutes. You may or may not need to use all the chicken stock. Season to taste with salt and pepper. Take the risotto off the heat and stir in the remaining butter. Serve hot, garnished with chopped parsley





Serve





Jack Daniel's Honey Whiskey Chicken

*Serves 4 people

This marinade also goes great on pork and beef. You can also top your meatballs or cocktail franks with the marinade.

Ingredients

Marinade:

- 1 tablespoon garlic, minced
- 1 tablespoon shallot, minced
- 1 - mini bottle or 50ml (1.7 oz) of Jack Daniel's Tennessee Honey
- ¼ cup soy sauce
- ½ cup ketchup
- 1 tablespoon whole grain or dijon mustard
- ½ cup brown sugar
- 1 teaspoon cinnamon
- 1 teaspoon tabasco

Protein

- 4- 5oz chicken breast

Preparations

Mix all of the marinade ingredients together.

Use of the marinade to coat the Chicken.

Set aside of the remaining marinade to baste chicken with.

Let chicken marinate overnight or at least 4 hours before cooking.

Heat oven to 350 degrees.

Bake for 10 minutes, pull out and baste (top) with remaining marinade.

Bake for another 10 minutes or until an internal temperature of 165 degrees has been reached.

Serve with mac n cheese and your favorite vegetable.



GETTYSBURG COOKBOOK
DESSERT

Serve

S'mores Bar



Ingredients

Graham Cracker Crust

- 2 1/4 cups graham crackers (1 1/2 sleeves),
crushed
- 2/3 cup butter, melted
- 1/3 cup granulated sugar

Cookie Top

- 1 cup butter, softened
- 3/4 cup granulated sugar
- 3/4 cup brown sugar
- 2 eggs
- 1 teaspoon vanilla
- 2 1/4 cups flour
- 1 teaspoon salt
- 1 teaspoon baking soda
- 3 cups miniature marshmallows, divided
- 1 cup semi-sweet chocolate chips
- 3 Hershey bars, broken up

Preparations

Preheat the oven to 350 degrees. In a medium bowl, mix together the graham cracker crumbs, melted butter, and sugar using a fork, then press the crumb mixture into the bottom of a 9x13-inch rectangular greased baking dish. Bake for 7 minutes, then remove from oven and allow to cool slightly.

Meanwhile, cream the butter and sugars together. Add in eggs and vanilla and beat well until light and creamy. Stir in flour, salt and baking soda just until combined. Then mix in the chocolate chips and 2 cups of the marshmallows by hand.

Carefully spread cookie mixture over the graham cracker crust by dropping spoonfuls of batter evenly around the dish and then gently pressing it together so you aren't disturbing the graham cracker crust beneath.

Bake for 18 minutes at 350 degrees, then quickly remove from the oven, top with broken pieces of Hershey Bars and sprinkle with remaining 1 cup marshmallows. Return to oven to finish baking. Bake 9-11 minutes more, until golden brown on top. The center should be mostly set but still just a little undercooked. Don't overcook - you want to eat these just a little on the gooey side, trust me.

Remove and allow to cool completely before cutting and serving.

COPYCAT OF THE SERVO'S Oreo Cookies

Submitted by Abby Tootell '17

Ingredients:

- 2 cups flour
- 1/2 teaspoon salt
- 1/2 teaspoon baking soda
- 1 cup light brown sugar, packed
- 1/2 cup granulated sugar
- 12 tablespoons (1.5 sticks) unsalted butter, melted
- 2 teaspoons vanilla extract
- 1 large egg
- 1 large egg yolk (or a whole second egg to keep the dough softer if you're not making the cookies right away)
- 8 Oreos, processed
- 12 Oreos, crushed

Directions:

1. Whisk together flour, baking soda, and salt in a medium bowl
2. In a separate bowl, mix butter, brown sugar, and granulated sugar until thoroughly blended
3. Mix in egg, egg yolk, and vanilla until thoroughly blended
4. Mix in dry ingredients in three parts, blending each time
5. Mix in processed Oreos until dough is thoroughly blended
6. By hand, stir in Oreo chunks
7. Chill dough for 30 minutes
8. Form dough into cookies, approximately 1.5 inches across and half an inch tall
9. Cook for 15 minutes at 325 degrees, rotating the tray halfway through

COPYCAT OF THE DIVE'S
Peanut Butter-Chocolate-Banana Smoothie

Submitted by Kim Longfellow '16

The ingredients in this recipe are pretty self-explanatory, which means you know that it will be delicious. This was my regular treat from the Dive after finishing up Fencing Club practices in the Multipurpose Room. To my dismay, it was dropped from the menu during my senior year. One of the first pieces of equipment I purchased for my kitchen post-graduation was a blender, and this remains my go-to smoothie.

***Prep Time: 5 minutes. 1 serving**

Ingredients:

- 1 banana
- 2 hefty tablespoons of peanut butter
- 2 tablespoons of chocolate sauce OR Nutella
- ½ cup Vanilla Greek Yogurt (or equivalent to one single serving yogurt cup)
- ¼ - ½ cup of milk (depending on what consistency you like your smoothies)
- Approx. 3 ice cubes*
*If you want to avoid ice chunks in your smoothie, you can use a frozen banana instead and omit the ice cubes entirely.

Directions:

1. Put all ingredients into a blender. Blend until all ingredients are thoroughly combined.
2. Enjoy!

COPYCAT OF THE DIVE'S
Chocolate Peanut Butter Protein Smoothie

Submitted by Abby Kallin '12

*Prep Time: 5 minutes. 1 serving

Place all ingredients in a blender in the following order:

- 1 cup milk (or non-dairy milk) or water
- 1 frozen banana (you can also use a non-frozen banana and add ice)
- Optional: 1 cup spinach (can use frozen)
- 2-3 tablespoons cocoa powder
- 2-3 tablespoons peanut butter
- Optional: 2 scoops chocolate protein powder
- Optional: ¼ of an avocado (to thicken; a little goes a long way!)

Directions:

Blend until smooth! Add more liquid if it's too thick or ice cubes if it's too thin. Adjust the amount of cocoa powder or peanut butter to make it more or less chocolatey or peanut buttery.





GETTYSBURG COOKBOOK
TRADITIONS

Serve 

Thanksgiving Dinner

Servo Thanksgiving is a tradition like no other. Gettysburgians across the years have enjoyed coming together to share a family-style meal with roommates, friends, brothers & sisters, teammates, and classmates. Enjoy these photos from the last decade of Servo Thanksgiving!



Serve

The Ultimate Thanksgiving Turkey Sandwich



Ingredients

- 2 tablespoons Dijon mustard
- 2 slices sourdough sandwich bread
- 2 slices Swiss cheese
- 1/3 cup shredded leftover roast turkey
- 3 tablespoons leftover cranberry sauce
- 1/3 cup leftover dressing
- 2 tablespoons leftover gravy
- 2 tablespoons butter, at room temperature

Directions

1. Spread the mustard on both slices of bread, then lay a slice of cheese on each piece. On one slice, arrange the turkey and the cranberry sauce. On the other slice, lay on the dressing and spoon the gravy over the top.
2. Carefully unite the two halves into one sandwich, then spread the top side of the bread with 1 tablespoon of the butter.
3. Place the sandwich, butter-side down, onto a hot panini maker (or a grill pan or skillet over medium-low heat. Spread the top with the remaining 1 tablespoon butter.
4. Close the panini maker and grill until the bread is crusty and golden, the fillings are hot, and the cheese is melted. (If using a grill pan or skillet, flip the sandwich halfway through to grill on the other side.)
5. Pull the sandwich off the heat and slice it in half—this sandwich is to die for!

Gettysburg
COLLEGE

