

3 EASY & FUN RECIPES

# *Beyond All Limits*

## *Virtual Doll Convention Cookbook*

Stuff yourself with homemade goodness!



# Beyond All Limits Final Banquet Menu

**Appetizer:** Springtime Marinated Chopped Salad

**Main:** Comforting Slow Cooker French Onion Soup

**Dessert:** Divine Chocolate Peanut Butter Lasagna

## Springtime Marinated Chopped Salad

Prep Time 15 minutes

Rest time 2 hours

Total Time 2 hours 15 minutes

Servings 8 servings

Author Holly Nilsson

*Marinated Chopped Salad is loaded with all of our favorite vegetables and tossed in a tangy vinaigrette dressing. It is perfect for a summer picnic or packed for lunch at the office! It's fresh, colorful and crunchy!*

### Ingredients

- 1 1/2 cups grape tomatoes chopped
- 1 cup carrots diced
- 1 cup yellow bell pepper chopped
- 1 1/2 cups cucumber chopped
- 1 cup green cabbage or red cabbage\*, chopped
- 1 cup cauliflower pieces
- 1 cup zucchini
- 1 1/2 tablespoons fresh dill chopped
- 2 tablespoons fresh parsley

### Dressing

- 1/2 cup vegetable oil
- 3 tablespoons red wine vinegar
- 1 teaspoon dijon mustard
- 1/2 teaspoon Italian seasoning
- 1 teaspoon sugar
- salt and pepper

## Instructions

1. Combine all dressing ingredients in small bowl or jar. Whisk (or shake) to combine.
2. Chop all ingredients and place in a large bowl. Toss with dressing and refrigerate at least 2 hours before serving stirring occasionally.

## Notes

If marinating overnight, the color of the purple cabbage can bleed so I recommend green cabbage.



## Comforting Slow Cooker French Onion Soup

Prep Time 20 minutes

Cook Time 6 hours

Total Time 6 hours 20 minutes

Servings 8 servings

Author Holly Nilsson



*Slow Cooker French Onion Soup is one of our favorite meals to come home to! As with any traditional French onion soup, this recipe features a beefy broth loaded with caramelized onions and herbs and topped with an amazing Gruyere cheese topping!*

## Ingredients

- 3 large white onions, sliced
- 3 tablespoons butter
- 2 tablespoons brown sugar (If you happen to have only sweet onions on hand, I suggest eliminating any sugar from the recipe.)
- 64 oz Beef Broth (I use reduced sodium)
- 1 tbsp Worcestershire sauce
- 1 clove garlic, minced
- 1/3 cup dry sherry
- 4 sprigs fresh thyme (or 1 tsp dried Thyme)
- 1 Bay Leaf
- 8 slices dry French bread
- 3/4 cup Gruyere cheese, shredded
- 1/2 cup Emmental cheese, shredded
- 6 tablespoons fresh parmesan cheese
- **You can substitute mozzarella/parmesan/swiss – whatever you have on hand will be great!**

## Instructions

1. In a large non-stick pan, cook onions, butter and brown sugar over medium low heat until golden and caramelized. (About 20 minutes).
2. Once golden, add to the slow cooker with remaining ingredients except bread and cheeses.
3. Cook on low for 6-8 hours.
4. Remove and discard bay leaf and ladle the soup into bowls. Top with dry bread slices and cheeses. Broil 2-3 minutes or until cheese is melted and browned.

## Notes

If you don't have dry bread, slice your loaf and dry it in the oven at 300 degrees for about 5-7 minutes. Cool completely.



## **DIVINE CHOCOLATE PEANUT BUTTER LASAGNA**

Prep Time 20 minutes

Total Time 3 hours 20 minutes

Servings 12 servings

Author Holly Nilsson

This Peanut Butter Lasagna is an amazing dessert recipe that is both light and rich at the same time! Chocolate lasagna has been a long time favorite in my household... and very few things go better with chocolate than peanut butter!

### **Ingredients**

#### **CRUST**

- 36 Oreo Cookies
- 1/3 cup butter melted

## **PEANUT BUTTER LAYER**

- 8 oz cream cheese softened
- 1 cup smooth peanut butter
- 1 cup powdered sugar
- 1/4 cup milk
- 1 1/2 cups whipped topping such as Cool Whip

## **CHOCOLATE LAYER**

- 2 boxes of instant chocolate pudding 4 servings size
- 2 3/4 cups milk

## **TOPPING**

- whipped topping
- 1 bag of Reese's Mini Peanut Butter Cups
- peanut butter chips
- Chocolate Syrup optional

## **Instructions**

### **OREO CRUST**

1. In a food processor, finely crush oreo cookies. Stir in melted butter. Press into a 9" x13" pan or glass dish. Place in the freezer while preparing the next layer.

### **PEANUT BUTTER LAYER**

1. With mixer on medium, cream cheese, milk & peanut butter until fluffy. Slowly add in powdered sugar. Gently fold in whipped topping.
2. Spread the peanut butter layer on the Oreo crust. Place in the freezer while preparing the next layer.

### **CHOCOLATE LAYER**

1. In a bowl, mix together both boxes of pudding mix and milk. (Note: This will be less milk than called for on the box. You want this layer a little bit thicker than pudding.)
2. Spread the pudding onto the peanut butter layer. Place in the fridge and allow to set for about 5 minutes.
3. Top with remaining whipped topping, chopped Reese's Mini Pieces, peanut butter chips and chocolate sauce if desired. Refrigerate at least 3 hours.



Thank you, to Holly Nilsson, of [www.spendwithpennies.com](http://www.spendwithpennies.com), for the easy and fun recipes!