

Thin Mints Cheesecake
By Eric Dowty, Culinary Student
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Ingredients

Crust:

Thin Mint Girl Scout Cookies, Crumbled	2 cups
Sugar	3 tbsp
Melted Butter	2 oz

Filling:

Cream Cheese at room temperature	24 oz
Sugar	2/3 cup
Eggs	3 each
Peppermint Extract /syrup	1 tsp
Green Food coloring	to taste

Fresh Mint Sprig for Garnish

Procedure:

1. Preheat oven to 350 degrees
2. For crust, crumble Thin Mint cookies and combine with sugar and butter.
3. Press into bottom of a 9 inch springform pan and set aside.
4. For filling, beat cream cheese with sugar in a mixer.
5. Add eggs to mixer one at a time, blending well between additions.
6. Add the peppermint syrup and food coloring.
7. Pour into pan over crust.
8. Place in oven, Bake at 350F for 40-45 minutes, or until set.
9. Garnish with fresh mint and crumbled Thin Mints.

Stuffed Shrimp with Cajun Samoas Sauce
By Adia N. Vaile, Culinary Student
The Art Institute of Washington

Ingredients:

Shrimp, extra jumbo size	7 each
Olive oil	as needed
Lemon, sliced	3 each

Cajun Spice:

Salt	½ oz
Garlic	½ oz
White pepper	¼ oz
Oregano, ground	1/8 oz
Onion powder	½ oz
Black pepper	¼ oz
Cayenne pepper	1/8 oz
Thyme, ground	1/8 oz
Paprika	½ oz

Cajun Samoas Sauce:

Ground Samoas Girl Scout Cookies	7 each
Cajun Spice	1 oz
Butter, unsalted	3 oz

Samoa Stuffing:

Ground Samoas Girl Scout Cookies	19
Butter, unsalted	1 ½ oz

Preparations:

1. Remove shell, devein, clean and butterfly shrimp.
2. Slice lemons into ½ inch slices.
3. place lemons slices and shrimp in bowl and enough olive oil to coat. Marinate for 30-45 minutes.
4. Soak skewers (13) and toothpicks into tub of cold water.
5. Mix your ingredients for the Cajun spice and measure 1 oz and put both to the side.
6. Take your first amount of Samoas ground in the food processor, until it resembles bread crumbs. * Place in stainless-steel bowl and add Cajun mix. * Set aside, you will finish once shrimp is put on the grill.
7. Take your second amount of Samoas and ground, into a large bread crumb texture. Place in stainless steel bowl and mix in melted butter. Set aside.
8. Take out shrimp and place on paper towels to soak up excess oil, stuff with Samoas stuffing. Use tooth-picks to hold closed.
9. Season the shrimp with Cajun spice, and place them on skewers.
10. Grill on both sides for 5-6 minutes.

11. Melt your butter for sauces once you flip the shrimp over, once melted add to your Cajun Samoas mix.
12. Remove shrimp from grill, plate and serve with Cajun Samoas Sauce!

Trefoils Chicken Casserole
By Collette Smith, Culinary Student
The Art Institute of Washington

Ingredients:

Skinless boneless chicken breast	1 lb
Trefoils Girl Scout Cookies, Crushed	1 box
Red pepper, diced	1 each
Yellow pepper, diced	1 each
Small onion, diced	1 small
Cooked rice	1 cup
Cheddar cheese, shredded	1 ½ cup
Broccoli, Steamed and Chopped	1 cup
Cream of Mushroom soup	1 ½ cup

Preparations:

1. Preheat oven to 400 (F)degrees
2. Season chicken to taste. Grill and chop chicken into small pieces
3. Cook Rice
4. Mix together rice, chicken, broccoli, peppers and onions.
5. Slowly fold cream of mushroom soup into mixture
6. In casserole dish layer rice mixture, cookie crumbs, and cheese until all the mixtures are exhausted.
7. Bake at 400 F for 25 minutes or until all the cheese is melted.

Satay Chicken DoSiDo's Salad
By: Francis Mesina, Culinary Student
The Art Institute of Washington

Yield: 4

Ingredients:

Satay Sauce:

Unsweetened coconut milk	½ cups
Thai Red Curry Paste	1 ½ tablespoons
Chicken Stock	¾ cups
Brown Sugar	2 tablespoons
DoSiDo's Girl Scout Cookies (crunchy)	¼ cups
Limes	2 each
Nam Pla (Thai Fish Sauce)	1 teaspoons

Chicken:

Chicken breasts	4 each
Panko breadcrumbs	2 cups
Girl Scout Peanut Butter Sandwich Cookies (Chopped finely)	12 cookies
All-Purpose Flour (sifted)	1 ½ cup
Tofu (extra firm)	4 ounces
Eggs	2 each
Salt	to taste
Black Pepper (ground)	to taste
Frying Oil	as needed

Salad:

Green Lettuce (torn into bite size pieces)	½ head
Romaine Lettuce Heart (torn into bite size pieces)	1 whole
Plum Tomatoes (sliced into 5 pieces)	4 each
Red Onion (julienne)	1 each (small)
Cucumber (seeds removed and sliced thinly)	1 each
Carrot (peeled and sliced thinly)	1 each
Asparagus (cut and trimmed and sliced)	8 each
Peanuts (dry roasted, slightly crushed)	½ cup
Cilantro (washed and lightly chopped)	to taste

Procedures:

1. To make the Satay curry sauce, warm the coconut milk over medium heat until it comes to a gentle boil. Lower the heat and simmer gently for about 5 minutes until the coconut milk thickens
2. Add the curry paste, chicken stock, and brown sugar and cook for an additional 5 minutes, making sure that the curry paste and brown sugar has dissolved into the liquid and mixed well.
3. Add the peanut butter, stir to dissolve into the sauce

4. Remove from the heat and add the lime juice and nam pla. Mix well. Set aside to cool to room temperature
5. Meanwhile, wash the chicken breasts cover with plastic wrap and flatten to a 1/4 inch thickness with a mallet or a heavy frying pan. Lightly season with salt and pepper
6. Create a breading station by placing the all –purpose flour in another bowl and season with salt and pepper to taste, crack the eggs and beat in a bowl, adding the crushed girl scout peanut butter cups and panko bread crumbs in another bowl
7. Lightly coat the chicken breasts and tofu in the flour, shaking off the excess, dip in the beaten eggs, and finally the breadcrumb mixture. Set aside.
8. Heat some oil over medium heat in a heavy frying pan. When the oil is hot, fry the coated chicken breasts until golden brown. Remove from the oil and drain on paper towel. Keep warm
9. To make the salad, wash peel, and slice all the vegetables. Blanch the carrots and asparagus
10. Assemble the salad with the lettuce as the base. Add the other vegetables on top. Slice the chicken breast into strips and the tofu into cubes. Add to the top of the salad. Garnish the top of the salad with the cilantro, the chopped dry roasted peanuts, and a lime slice. Serve the peanut sauce to the side.

* The Satay peanut sauce can be made in advance for up to a week, then stored in a tightly sealed container, the chicken can be made to the breading stage up to a day in advance or cooked and stored tightly wrapped up to 3 days and reheated when needed.