

Recipes from the 9th Annual Minnesota Congressional Delegation Hotdish Competition

April 9, 2019



Note: The winning recipe is listed first. The recipe order following the winner is random and does in no way reflect the order in which members of the Minnesota Congressional Delegation placed in the competition.

- 1. WINNER:** Rep. Betty McCollum's Hotdish A-Hmong Friends
2. Sen. Tina Smith's Herd on the Hill Hotdish
3. Rep. Angie Craig's World Championship Sausage Lynx Hotdish
4. Rep. Jim Hagedorn's Make'n Bacon Great Again Hotdish
5. Rep. Dean Phillips' From Monrovia with Love: Liberian Inspired Hotdish
6. Rep. Collin Peterson's The (Jimmy) Dean of the Delegation's Hotdish
7. Rep. Ilhan Omar's Little Moga-hot-dishu
8. Sen. Amy Klobuchar's The Final Four Layer Hotdish
9. Rep. Tom Emmer's From Cheese to Shining Cheese Hotdish
10. Rep. Pete Stauber's Top of the Tater Hotdish

*****WINNER*****

Hotdish A-Hmong Friends

Rep. Betty McCollum

Ingredients

1 large onion, diced
2 cups of carrots, grated
1 small cabbage, quartered and sliced
4 cloves of garlic, minced
2 lbs of ground beef
1 bag of tater tots
½ cup of Umami Seasoning
½ tablespoon of salt
½ tablespoon of pepper
1 can of cream of mushroom
½ cup of milk
½ cup of vegetable oil
2 egg roll wraps
5 Thai chilis

Directions

1. Add tater tots to cover the bottom of the hotdish container
2. Sauté garlic for 1 minute on medium heat
3. Add onion and cook until translucent
4. Add carrots and cabbage and cook until soft
5. Transfer veggies to plate
6. Cook ground beef
7. Add veggies back into the pan
8. Add umami seasoning, salt, and pepper and mix
9. Transfer food in pan to hotdish container, covering tater tots
10. Whisk cream of mushroom with milk and pour in hotdish container
11. Bake at 350 degrees for 30 minutes
12. While hotdish is baking, cut egg roll wraps in quarters and fry
13. Crumble egg roll wraps and garnish hotdish 5 minutes before it's done

Herd on the Hill Hotdish

Sen. Tina Smith

Ingredients

16 ounces of ground bison meat (90/10 blend)

Two yellow onion

Two cans of cream of mushroom soup

One package of frozen peas and carrots

One package of shredded cheese blend

One package of tater tots

1 tablespoon canola oil

Salt

Pepper

Directions

1. Preheat oven to 350 degrees.
2. Dice onion. Then, over medium heat, heat canola oil and add diced onion. Cook until translucent and slightly browned, approximately 5 minutes.
3. Add the ground bison. Cook until no red shows, approximately 5 minutes. Add salt and pepper to taste.
4. In an 8x8 or similar pan, put bison mixture on bottom of pan in even layer. On top, layer peas and carrots, cream of mushroom soup, cheese, and tater tots.
5. Bake for approximately 1 hour or until tater tots are golden brown and crispy.

World Championship Sausage Lynx Hotdish

Rep. Angie Craig

Ingredients

1 onion, diced
2 cloves of garlic, minced
8 oz sharp cheddar, grated
8 oz cream cheese
3 cups frozen hash browns
1.5 lbs uncured country style sausage links from Lorentz meats – crafted by third generation sausage makers in Cannon Falls, MN
1 bottle of Summit EPA (or your Minnesota beer of choice)
1 bag tater tots
Salt and pepper to taste
Handful of bacon cheese curds from Cannon Belles Cheese (Cannon Falls, MN), to top

Directions

1. Preheat oven to 350F.
2. Cut sausages into $\frac{1}{4}$ in slices.
3. Cook sausage, onions, and garlic in oil just until brown. Season with salt and pepper.
4. Pour beer into pan to deglaze. Simmer for 5 min. Remove sausages to cool and reserve the cooking liquid.
5. Thaw hash browns on paper towels. Squeeze to remove excess liquid and press into a pyrex to form a crust.
6. Arrange sausage slices in a layer on top of the hash browns.
7. Mix grated cheese and cream cheese in a bowl. Add hot beer/sausage liquid and mix until smooth. Pour over sausage and hash browns.
8. Top with tater tots and cheese curds.
9. Bake for 40-45 min.

Make'n Bacon Great Again Hot Dish

Rep. Jim Hagedorn

Ingredients

2 lb. bag frozen tater tots
2 lb. Compart Duroc bacon, cooked crisp and crumbled (reserve $\frac{3}{4}$ lb. for topping)
 $\frac{1}{2}$ lb. Hormel pork sausage, browned and room temperature
 $3\frac{1}{2}$ c. shredded sharp cheddar cheese, shredded (reserve $\frac{1}{2}$ cup for topping)
 $2\frac{1}{4}$ c. whole milk
3 extra large eggs
 $1\frac{1}{2}$ tsp. onion powder
 $1\frac{1}{2}$ tsp. garlic powder
 $\frac{1}{2}$ tsp. ground black pepper
3-4 T. chopped green onions

Directions

1. Preheat oven to 350F.
2. Butter a 9x13 baking dish and preheat oven to 350 degrees.
3. Toss $1\frac{1}{4}$ lb. of the crumbled bacon with cooled sausage and 3 cups cheese – set aside.
4. Whisk eggs and milk with spices – set aside.
5. In large mixing bowl, toss frozen tater tots with the bacon/sausage/cheese mixture. Spread evenly in baking dish.
6. Pour the egg mixture over the tater tots.
7. Bake for about 30-40 minutes, until the cheese is bubbly, and the bacon is fragrant.
8. Sprinkle the reserved cheese and crumbled bacon on top, then bake for another 5-10 until the cheese is melted.
9. Remove from the oven, sprinkle with the green onions.

From Monrovia with Love: Liberian Inspired Hotdish

Rep. Dean Phillips

Ingredients

2 pounds chicken—diced
1 pound shrimp-peeled, deveined, diced
3 cups red palm oil
3 ripe plantains
2 medium cassava—can use frozen if needed
2 cubes of chicken bouillon
4 cups of chicken broth
2 medium sweet potatoes
2 medium yams
1 large onion
1 orange bell pepper-diced
1 habanero pepper—de-seeded, diced
Crispy Fried Onions (2 cups)
Plain cornflakes (3 cups)
1 large wedge of hard gouda cheese—grated
1/4 cup vegetable oil
1 tablespoon salt
Ground pepper to taste
Dutch oven or large pan for cooking (recommended to use 9-10 qt pan)

Directions

1. Begin by peeling and dicing all potatoes. Put in salted water and set aside. If using fresh cassava, do the same. If using frozen cassava, begin the defrosting process (will take 20 min to half an hour). Suggested to use sea salt for salting water.
2. Dice onions and bell pepper and set aside. Wash habanero pepper carefully and then cut using knife and fork, being careful not to touch your nose or eyes. Include habanero pepper in pepper and onion mixture and set to the side.
3. Boil water for bouillon (estimated: 4 cups) and start process of dissolving bouillon.

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4. Dice chicken, season to taste with salt and pepper. Heat veggie oil in dutch oven over medium heat and then brown chicken—cook for 15 minutes until slight sear on chicken.
5. Add bell pepper, habanero, onion, bouillon, and cassava to pan and cook for an additional 10 minutes.
6. Drain potatoes from salted water and add to the pan. Add chicken broth to the pan and then simmer for 20 minutes until tender.
7. While potatoes are cooking, grate gouda cheese and crush corn flakes/fried onions for topping. Set aside.
8. When potatoes are tender, remove half of potato mixture and two cups broth and set aside to cool.
9. Add diced shrimp and cook for additional 10 minutes. While shrimp is cooking, blend the potato and broth mixture that was set aside.
10. Add palm oil and continue to simmer on low until palm oil is completely melted.
11. Prepare hotdish pan and ladle in mixture from Dutch oven combined with blended mixture. While hot, top with light layer of grated Gouda cheese.
12. Heat oven to 300 degrees and set to broil.
13. Mix together remaining cheese and corn flake/crispy onion mixture. Spread evenly over hotdish mixture. Broil until mixture is bubbling and toppings are golden brown.

The (Jimmy) Dean of the Delegation's Hotdish

Rep. Collin Peterson

Ingredients

- 12 links pork (breakfast) sausage
- 1 cup chopped onion
- 1 cup chopped carrots
- 1 cup chopped celery
- 2 cups cooked brown rice (use chicken stock)
- 1 stick butter (plus extra for browning)
- 1 can cream of mushroom soup
- 1 cup shredded cheddar cheese (block, not barrel)
- 1 can french's fried onions

Directions

1. Heat oven to 350 degrees
2. Cook rice
3. Brown sausage links in skillet (set aside to cool), add a few thumb's worth of butter to pan and melt
4. Sauté onion/carrot/celery mixture in pork fat cut with butter
5. Slice sausage links into ½ inch disks
6. Combine cooked rice with sausage and vegetables, add cream of mushroom soup, butter, cheese and mix until combined
7. Spread into hotdish
8. Top with fried onions
9. Cook for 30-45 minutes
10. Do not share ingredients with recipients (usually parents of newborns)

Little Moga-hot-dishu

Inspired by Worthy Pause Samosa Chaatdish Tater Tot Hotdish

Rep. Ilhan Omar

Ingredients

4 medium yellow onions, minced finely
ghee or olive oil
2 T jalapeños, seeded and minced (approximately two medium peppers)
6 medium garlic cloves, minced
4 tsp fresh ginger, minced
2 T garam masala
2 tsp cumin
2 tsp coriander
4 tsp turmeric
1/2 tsp cinnamon
2 lb. ground beef or lamb
1 tsp pepper, to taste
salt, to taste
6 Roma tomatoes, diced
2 T tomato paste
1 package frozen spinach (16 oz)
juice of one lemon
1 cup fresh cilantro, chopped (a large bunch or two)
1 cup frozen peas (optional)
1 package of tater tots
1 cup plain Greek yogurt (optional)
1 cup coriander chutney

Bonus chaat toppings

minced raw onions
sweet tamarind chutney
sev (crunchy Indian chickpea noodle snacks)
a sprinkle of chaat masala
chana masala

Directions

1. Using a big stock pot or Dutch oven, fry onions on medium heat, stirring frequently until they start to caramelize. Then add ghee or oil to the pan and give them a pinch of salt or two and cook until they are a medium golden color. Be patient — this can take a little while but it really lays the groundwork for all the layers of flavor in this dish.
2. Clear a space in the pan, adding more ghee or oil there. Throw in the jalapeño, ginger and garlic and fry for a minute or two until fragrant. Then stir to combine.
3. Add the garam masala, cumin, coriander, turmeric and cinnamon and stir to coat everything. It'll be a dry mixture at this point, but that's normal.
4. You'll probably need to brown the meat in two batches even with a very large pot, so remove about half of this masala-onion mixture and set it aside.
5. Add half the ground meat to the pot, sprinkle with salt/pepper and brown as you combine it thoroughly with the onion mixture. Repeat with the remaining meat and masala-onions.
6. Preheat the oven to 350 F.
7. Add the tomatoes, tomato paste and sprinkle with a little more salt. Simmer on low, covered, about 15-20 minutes or until the tomatoes kind of melt into the stew, stirring occasionally.
8. Stir in the frozen spinach, lemon juice and about half of the chopped cilantro. Turn off the burner.
9. Taste and adjust spices, salt and pepper as needed. Stir in the frozen peas, if desired.
10. Transfer the palak keema into a 13x9 (3-quart) casserole dish. Top with a single layer of tater tots.
11. Bake for 40-50 minutes or until the tots are crispy and golden brown.
12. Serve with the rest of the fresh cilantro, plain yogurt, coriander chutney and whatever other bonus chaat toppings.

The Final Four Layer Hotdish

Sen. Amy Klobuchar

Ingredients

1 lb of ground beef
2 chorizo sausages
1 onion
1 can of green chiles
1 can of black beans
1 bag of frozen corn
1 can of sliced black olives
3 cups of shredded cheese
1 can of red enchilada sauce
1 packet of taco seasoning
3 cloves of garlic
1 bag of tater tots
1 scoop of Greek yogurt
1 scoop of guacamole
Cilantro (optional garnish)

Directions

1. Preheat oven to 375 degrees
2. Cook the beef in a skillet until brown, then add the chopped sausage. Add diced onion, minced garlic, olives, drained and washed beans, corn, chiles, enchilada sauce, and taco seasoning. Add salt and pepper to taste.
3. Place mixture in a greased pan
4. Place tater tots on top
5. Cook for 30-35 minutes
6. Add cheese to the tater tots. Cook for an addition 5-7 minutes until cheese is melted.

From Cheese to Shining Cheese Hotdish

Rep. Tom Emmer

Ingredients

- 1 medium onion finely chopped
- 1 pound of ground beef
- 2 to ounce cans of cream of mushroom soup
- 1 pound tater tots
- 1 bag of frozen broccoli
- 2 bags of 8 ounce cheddar cheese

Directions

1. Preheat the oven to 350 degrees F.
2. Add oil to a skillet over medium heat. Add the onions and cook until soft and beginning to brown, about 15 minutes.
4. Add the beef to the onions and cook until the meat is brown. Season with salt and pepper.
5. Transfer the beef and onion mixture from the skillet into a 9-by-13-inch baking dish.
6. Heat cream of mushroom soup in a saucepan.
7. Add half of a bag of cheese. Add half a bag of broccoli.
8. Stir over low heat until melted together. You may need to add more cheese.
9. Spread the cheese mixture over the top of the beef.
10. Add a layer of tots on top.
11. Bake uncovered for 1 hour; the potato nuggets should be golden brown.
12. Sprinkle more cheese on top until tots are well coated.
13. Place back into the oven and back until the cheese is melted. Serve warm.

Top of the Tater Hotdish

Rep. Pete Stauber

Ingredients

- 1.25lb ground beef
- 2 tubs (12 oz) Original Top the Tater
- 8 oz shredded cheese
- 1 onion
- 1 bag of frozen tater tots
- 1 bag of potato chips

Directions

1. Brown ground beef and drain excess fat.
2. Dice onion and cook into the beef
3. Mix in Top the Tater and stir well.
4. Spray large baking dish to prevent from sticking.
5. Add beef mixture.
6. Layer shredded cheese.
7. Layer tater tots.
8. Bake in the oven at 350 degrees for 50 minutes.
9. Remove from oven and let cool for 5 minutes. Spread more Top the Tater on top of the hotdish.
10. Sprinkle crumbled potato chips on top.