



**Stay  
Montana**

**Vacation Rentals**

**THE STAY MONTANA COOKBOOK  
YOUR MONTANA STARTS HERE!**



## Ella's Cookies

Ella Torsleff, 17 years old: Future Stay Montana Owner

My parents and I thank you for staying with Stay Montana. My family loves my cookies and I hope you enjoy them too!

### Ingredients:

- Butter, 1 cup
- Sugar, 3/4 cup
- Brown Sugar, 1/4 cup
- Egg yolk, 2
- Vanilla, 1 tsp
- Flour, 2 cups
- Salt (optional), 1/4 tsp
- Oatmeal, regular or quick, 3/4 cup
- Rice Krispies cereal, 3/4 cup
- Milk Chocolate morsels, 3/4 cup
- Bequet Celtic Sea Salt Caramel, 3 bits/cookie on top

### Instructions:

Mix ingredients in order; roll dough into 1 inch balls; refrigerate/freeze for 1 hour; bake at 325°F for 13 mins.

All the best,

*Ella, Connor, Chris & Jennifer Torsleff*





## Taco Soup

### Owners of Alpenglow Lookout

Can be started in the morning and the cooking aroma will greet you when you come in after a hard day on the slopes. Makes six to eight hearty servings.

#### Ingredients:

- 1 lb of ground beef
- 28 oz can of crushed tomatoes
- 15 oz can of corn, undrained
- 15 oz can of red kidney beans, undrained
- 15 oz can of black beans, undrained
- 12 oz can of tomato juice
- Package of dry Hidden Valley Ranch dressing
- Package of dry taco seasoning
- Medium onion, diced
- Green pepper, diced
- Two medium carrots, diced
- Two medium stalks of celery, diced
- Sour cream, shredded cheese, and corn chips

#### Instructions:

Brown and drain the ground beef. Combine it with next eight ingredients and cook on low heat for six hours in a slow cooker or large saucepan. Add green pepper, carrots and celery and cook an additional one to two hours on low heat. Garnish with sour cream, shredded cheese, and corn chips, as desired.



## Potato & Kale Minestrone

Owners of Alpenglow Escape

Sauteed onion, mushrooms, and garlic infuse the broth of this vegan minestrone with rich, savory flavor, while fork-tender potatoes, kale and white beans add a satisfying mix of textures.

### Ingredients:

- 1 ½ lb russet potatoes; cut into 1-inch pieces
- 1 onion; finely chopped (1 cup)
- 1 cup chopped fresh mushrooms
- 6 cloves garlic; minced
- 1 tsp dried oregano leaves
- 4 cups vegetable stock
- 1 bay leaf
- 3 cups finely chopped kale; stems removed
- 1 15-oz can cannellini or other white beans; rinsed and drained (1 1/2 cups)
- Sea salt and freshly ground black pepper; to taste

### Instructions:

Heat a medium saucepan over medium. Add the first five ingredients (through oregano). Cook for 10 minutes or until onion and mushroom are tender; stirring occasionally. Add vegetable stock and bay leaf. Bring to boiling, reduce heat. Simmer for 10 minutes or until potatoes are fork tender. Stir in kale and beans; cook until kale has wilted. Remove bay leaf. Season with salt and pepper.

For substitutions - use red potatoes instead of russet potatoes, and use kidney beans instead of cannellini bean





## Baked Salmon & Asparagus

Owners of Eagle Bend Retreat

### Ingredients:

- 2 salmon fillets
- 2 tbsp vegetable broth or chicken broth
- 1 1/2 tbsp fresh lemon juice, or to taste
- 1 tbsp of your favorite hot sauce (we used Sriracha)
- 4 tsp minced garlic (4 cloves)
- Salt and fresh ground black pepper, to taste
- 3-4 tbsp butter, diced into small cubes (or ghee)
- 2 tbsp fresh chopped parsley or cilantro
- 1 lb (450g) medium-thick asparagus, woody ends trimmed

### Instructions:

To prepare the oven-baked salmon in foil packs: Preheat your oven to 425°F (220°C). Cut 2 sheets of 14 by 12-inch (35 x 30 cm) heavy-duty aluminum foil then lay each piece separately on the countertop. In a small bowl, combine the ingredients for the sauce: broth, lemon juice, and hot sauce. Season both sides of the salmon fillets with salt and pepper and divide salmon onto the aluminum foil near the center then place trimmed asparagus to one side of the salmon, following the long direction of the foil. You can adjust salmon fillets seasoning with more salt and pepper, then sprinkle garlic on top. Drizzle the garlic butter sauce generously over the salmon fillets and asparagus. Divide butter pieces evenly among the foil packets, layering them over the salmon fillet and asparagus. Wrap salmon foil packets in and crimp edges together then wrap ends up. Don't wrap too tight – keep a little extra space inside for heat to circulate. Transfer the salmon foil packs to a baking sheet and bake salmon in the oven, sealed side upward until salmon has cooked through, about 9 – 12 minutes. Carefully unwrap the baked salmon in foil packets then drizzle with more lemon juice and garnish with fresh parsley or cilantro and a slice of lemon. Enjoy!



## Chicken Wings

Owners of Cedar Pointe Lookout

### Ingredients:

- 3 lb wings
- 2 eggs
- 1 cup flour
- 1 cup butter

### Sauce:

- 3 tbsp soy sauce
- 3 tbsp water
- 1 cup white sugar
- 1/2 cup vinegar

### Instructions:

Dip in slightly beaten eggs and then in flour. Fry in butter until deep brown and crisp. Place in shallow roasting pan. Mix all sauce ingredients together and pour over chicken wings. Bake at 350°F for 1/2 hour or hour. Baste wings with sauce during cooking. The more you baste the better they are.





## Roasted Beet Salad with Crispy Kale and Almonds

Owners of Firelight Chalet

Mediterranean-Style roasted beet salad with crispy kale and slivered almonds. A simple lemon-honey vinaigrette with a hint of piney rosemary brings it all together. The perfect salad or side dish to complete a beautiful meal. Vegan. Gluten Free. Be sure to review recipe notes for important tips.

### Ingredients:

- 1 bunch kale, well cleaned and ribs removed (about 8 oz kale leaves)
- 2.5 lb / 1133 g beets (6 to 7 beets) washed, dried and peeled
- salt and pepper
- Extra virgin olive oil (I used Early Harvest)
- 1 shallot, sliced
- 3 tbsp slivered almonds

### Instructions:

Preheat oven to 400°F. Toss kale with salt, pepper and a little extra virgin olive oil. Spread on a baking sheet. Roast in heated-oven for 7 minutes. Check, and if kale is not crispy enough, leave it in oven a little longer (I went up to 10 minutes). Remove from oven and set aside. Cut peeled beets into wedges. Place beets on a baking sheet and season with salt. Add a generous drizzle of extra virgin olive oil and toss to coat. Make sure beets are spread in one layer on the baking sheet and roast in heated oven for about 45 minutes or so. While beets are roasting, make the lemon-honey vinaigrette. Simply mix vinaigrette ingredients in a small bowl and whisk to combine (if the honey is too thick, you can warm it up very briefly in the microwave for just a few seconds to help it run better.) Toast slivered almonds in a dry non-stick skillet, tossing frequently, until almonds turn a golden color (do not brown too much.) When beets are ready and you are able to stick a knife in without resistance, remove from heat and transfer to a mixing bowl. Add shallots. Pour the lemon-honey vinaigrette on top, and give the beets and shallots a nice toss. Add crispy kale and very gently toss. Transfer beet salad to a serving platter. Add toasted slivered almonds. Enjoy warm or at room temperature.

Option: If you don't need to keep this beet salad vegan, you can add some crumbled feta or goat cheese.

Pro-Tip: When working with beets, use disposable gloves to avoid staining your hands.





## Best Ever Brownies

Owners of Hidden Village Getaway

### Ingredients & Instructions:

Boil

- 1 cup water
- 2 tbsp cocoa
- 1 cup margarine

Cool & add

- 2 cups flour
- 1/2 tsp salt
- 2 cups sugar

Add

- 2 eggs beaten
- 1 tsp baking soda
- 1/2 cup buttermilk
- 1 tsp vanilla

Grease and flour large jelly roll pan . Bake 350°F for 20-25 minutes

### Frosting:

- 1 stick margarine melted
- 3 tbsp cocoa
- 3 tbsp milk
- 2 1/2 cups powdered sugar
- 1 tsp vanilla

Pour frosting over warm brownies. Sprinkle with chopped nuts or festive holiday sprinkles.





## Fireside Bison Chili

Owners of Sypes Canyon Cabin

### Ingredients:

- 1 #2 can kidney beans
- 1 #2 can black beans
- 1/2 cup apple cider vinegar &/or balsamic vinegar
- Water to cover beans
- 1 1/2 tsp bacon drippings
- 1 large onion, chopped
- 2 cloves of garlic, minced
- 1 Anaheim pepper, chopped
- 2 lb ground bison
- 2 tbsp chili powder
- 1 tbsp cocoa powder
- 1 tsp cinnamon (optional 1 tsp minced fresh ginger)
- 2 cans of tomato sauce (one can of water)
- 1 bottle of dark beer
- 1-2 tbsp molasses or brown sugar
- Salt and fresh ground pepper

### Instructions:

Drain beans and rinse well. Mix beans with vinegar in glass or non-reactive bowl and add enough water to cover beans and stir. Leave to soak for an hour or two. In Dutch oven, heat bacon drippings and add onion; do not stir. Leave onion undisturbed until the onion gets nicely brown and starts to stick, then stir. Add garlic and stir for one minute and add pepper and ground bison. Stir and cook until browned. Add spices. Stir for a minute or two. Add the two cans of tomato sauce and a can of water. Take a moderate swig of beer and pour the rest in the pot. Add salt, fresh ground pepper and molasses/ brown sugar to taste. Drain beans from vinegar, add beans to the mixture and heat to combine flavors for at least 20 minutes. Enjoy chili topped with shredded sharp cheddar cheese.





## Squash Casserole

Owners of Maywood

### Ingredients:

- 4 tbsp butter
- 6 cups sliced yellow summer squash
- 1/2 cup chopped onion
- 1/4 tsp garlic powder
- 1/2 tsp salt
- Dash of pepper
- 2 large eggs
- 2 cups shredded mozzarella cheese
- 1 tube of crescent rolls

### Instructions:

Sauté squash and onion in skillet until squash gets clear look. Add garlic powder, salt, and pepper. Line greased 9x13 baking dish with crescent roll dough. Spread squash mixture over top. Mix eggs and mozzarella cheese. (You can use Colby-jack or Mexican blend or cheddar instead.) Spread out over squash and bake at 350°F for around 20 minutes (til the dough is a nice golden brown).

Note: You can add crumbled browned sausage or bacon for more of a brunch dish.





## Blueberry French Toast

Rachel Dudley: Stay Montana Senior Property Manager

### Ingredients:

- 12 Slices of white bread; (crusts removed)
- 2 (8 oz) package cream cheese
- 1 cup fresh or frozen blueberries
- 12 eggs
- 2 cups milk
- 1/3 cup maple syrup or honey
- 1 cup sugar
- 2 tbsp cornstarch
- 1 cup water
- 1 cup fresh or frozen blueberries
- 1 tbsp butter or margarine

### Instructions:

Cut bread into 1-inch cubes and place half in a greased 9x13x2-inch baking dish. Cut cream cheese into 1-inch cubes and place over bread. Top with blueberries and remaining bread. In a large bowl, beat eggs. Add milk, and syrup. Mix well. Pour over bread mixture. Cover and chill 8 hours, or overnight. Remove from refrigerator 30 minutes before baking. Cover and bake at 350°F for 30 minutes. Uncover; bake 25 to 30 minutes more, or until golden brown and the center is set.

### Sauce:

In saucepan, combine sugar and cornstarch; add water. Bring to a boil over medium heat and boil for 3 minutes, stirring constantly. Stir in blueberries; reduce heat. Simmer for 8 to 10 minutes, or until blueberries have burst. Stir until melted. Serve over French toast.



## Tiramisu Brownies

Owners of Maywood

### Ingredients:

- 1 box brownie mix
- 1 cup milk
- 1/2 cup instant coffee granules
- 2 packages cheesecake instant pudding mix (3.4 oz each)
- 1 carton (12 oz) frozen whipped topping-thawed and divided
- 20 cream-filled chocolate sandwich cookies, coarsest chopped
- 1 large Hershey candy bar (shaved into curls)

### Instructions:

Prepare the brownie batter mix according to the directions for cake-like brownies. Pour into a greased 9 x 13 baking pan. Bake as directed. Cool completely. In a large bowl, stir the coffee granules into the milk until dissolved. Add the pudding mixes and half of the whipped topping—beat with a whisk until smooth. Fold in the chopped cookies. Spread this mixture over the brownies. Gently spread the remaining topping over the pudding mixture. Sprinkle with the chocolate curls. Refrigerate for at least 30 minutes before serving. Cut into squares, and Enjoy this treat!





## Cantaloupe Salad with Mint, Lime and Pepitas

Rachel Dudley: Stay Montana Senior Property Manager

A refreshing Cantaloupe Salad with mint, lime, and pepitas with optional crumbled feta – a tasty healthy summer salad, perfect for potlucks and gatherings.

### Ingredients:

- 1/2 cup red onion, finely sliced
- A bowl of cold salted water (1 tsp salt per cup of water)
- 1 medium cantaloupe (3-3.25 lb) rind and seeds removed.
- 1/2 a jalapeno chili, very finely diced (1-2 tbsp)
- Zest from 1 small lime

### Garnish:

- 1/4 cup chopped mint
- 1/4 cup chopped Italian parsley
- 1/4 -1/2 cup raw or roasted pumpkin seeds (pepitas)
- 1/2 cup crumbled feta (optional- ok to leave vegan)
- Light dusting of Aleppo Chili flakes

### Dressing:

- 1/4 cup olive oil
- 2 tbsp Champagne vinegar or red wine vinegar
- 2 tbsp lime juice, more to taste
- 1 tsp honey (or vegan alternative like agave)
- 1 tsp ground coriander, or crushed, toasted whole seeds
- 1/2 tsp cumin, or crushed, toasted whole seeds
- 1/2 tsp allspice
- 1/2 tsp salt
- 1/2 tsp freshly ground black pepper
- 1/2-1 tsp Aleppo chili flakes (optional)

### Instructions:

Place sliced onions in a bowl of generously salted, cold water. (To remove bitterness.) Set aside. Cut cantaloupe in half, spoon out seeds, cut into large wedges, and remove rind with a paring knife. Slice each wedge into 1/2-inch thin slices. Then cut slices into 1-inch, bite-size, triangular pieces and place in a big wide flat serving dish (or bowl). Add jalapeno, drain the onions and scatter over top, and add the lime zest. Whisk the dressing ingredients together in a small bowl. Toss with the cantaloupe. Taste for acid and salt and honey. Every melon is different with various degrees of sweetness. If too sweet, add another squeeze of lime, if not sweet enough, perhaps more honey. Adjust to your taste. Scatter the fresh herbs over top, add the pumpkin seeds and optional feta. Cover and refrigerate until ready to serve. This salad likes to be cold! Can be made several hours ahead.

Note: Cutting the cantaloupe into thinner pieces rather than chunks seems to work better here.





## Becky's Mac and Cheese

Owners of Bear Track Lodge

### Ingredients:

- 16 oz elbow macaroni
- 8 oz of Velveeta-cubed
- Small onion-diced
- 8 oz sour cream
- 1 can cream of chicken soup
- 6 tbsp butter melted
- 1/2 tsp salt
- 1/2 tsp pepper

### Toppings

16 Ritz crackers crushed  
Parmesan cheese (grated) equal amount to crushed crackers  
2 tbsp butter

### Instructions:

Preheat oven to 350°F. Cook macaroni according to directions. Combine all ingredients and place in a baking dish. Combine crushed crackers and equal amount of Parmesan cheese. Sprinkle over Mac and cheese mixture. Dot with butter. Bake for 30 minutes or until bubbly and browned. Enjoy!





## High-Altitude Huckleberry Cake

Owners of Little Coyote Chalet

### Ingredients:

- 3 eggs, separated
- 1 cup sugar, minus 1 tbsp
- 1/4 tsp salt
- 1/2 cup butter
- 1 tsp vanilla
- 1.5 cups sifted flour, plus 1.5T
- 3/4 tsp baking powder
- Scald 1/2 cup whole milk
- 1.5 cups fresh Montana huckleberries (may substitute frozen huckleberries or wild Maine blueberries)

### Instructions:

Beat egg whites until stiff, adding about 1/4 cup of the sugar to maintain. Sift together flour and baking powder, removing a bit of flour to shake and dust the huckleberries. (This will keep the berries from settling in the cake.) Cream butter, salt and vanilla. Add remaining sugar gradually. Add unbeaten egg yolks and beat until light and creamy. Add sifted dry ingredients alternately with the milk. Fold in beaten egg whites. Fold in fresh, flour-dusted huckleberries. Turn batter into a greased 8x8-inch pan. Sprinkle top of batter lightly with granulated sugar. Bake at 375°F for 40-50 minutes.





## Buttery Barbecued Chicken

Owners of Cozy Stillwater Escape

### Ingredients:

- 8 chicken thighs or 4 breasts or a whole chicken
- 1 cup butter, melted
- 1/3 cup cider vinegar
- 2 tbsp dry mustard
- 2 tbsp Worcestershire Sauce
- 1/4 tsp paprika
- 1/4 tsp cayenne
- 1 tsp garlic salt
- 1 tsp salt
- 1/2 tsp pepper

### Instructions:

Mix all ingredients together and simmer for two minutes. Grill chicken pieces until almost done then baste with this sauce-be careful of flare ups! You can also bake the chicken and baste with the sauce. There will be plenty of sauce left over to serve with the chicken and other plate accompaniments. The sauce keeps well refrigerated.





## Pecan Cheesecake

Owners of Cedar Pointe Lookout

### Ingredients:

#### Crust

- 13 graham crackers
- 3/4 cup pecan halves
- 3 tbsp of light brown sugar
- 1/2 cup melted butter

#### For Pecan Topping

- 1 3/4 cups pecan halves chopped
- 3/4 cup heavy cream
- 3/4 cup light brown sugar
- 1/2 cup butter
- 1 tsp cinnamon

#### For the Cheesecake

- 24 oz full fat cream cheese softened
- 1 cup sour cream
- 1 cup sugar
- 4 large eggs
- 1 tbsp of flour
- 2 tsp of vanilla extract
- 1/2 salt

### Instructions:

Preheat the oven to 350°F. Set out a 9x13 inch baking dish. Spray the dish with nonstick cooking spray. For the crust: set out a large food processor. Place the graham crackers, pecans, and brown sugar in the bowl. Pulse into fine crumbs. Then pour in the melted butter and pulse again until well combined. Pour the crumbs into the baking dish. Press the crumbs down into a tight even layer. Bake the crust for 10 minutes. For the cheesecake: Clean the food processor bowl, place the cream cheese, sour cream, sugar, eggs, flour, vanilla, and salt in the bowl. Process until very smooth. Pour the cheesecake batter over the crust. Tap the dish gently on the counter to remove air bubble. Then bake for 30-40 minutes, until a toothpick inserted into center comes out clean. For the Pecan Pie topping: Once the cheesecake is out of the oven, set a small saucepot over medium heat. Add the chopped pecans, brown sugar, cream, butter, cinnamon, and salt. Bring to a boil. Stir and simmer for 2 to 3 minutes. Then remove from heat. Pour the pecan topping over the cheesecake. Use a spatula to spread it into an even layer. Chill the cheesecake for at least 2 hours to set. Cut with a serrated knife. For clean sides, wipe the knife with a wet paper towel in between cuts.



## Chicken Fajita Soup

Owners of Cedar Pointe Lookout

### Ingredients:

- 1 lb boneless chicken cooked (I use a rotisserie chicken)
- 1 onion, diced
- 1 green pepper, chopped
- 4 garlic cloves
- 1 tbsp butter
- 6 oz cream cheese, softened
- 20 oz diced tomatoes w/green chilies (I use mild Rotel)
- 2 1/2 cups chicken broth
- 1/2 cup whipping cream
- 1 package fajita seasoning or taco seasoning
- Toppings of your choice: sour cream, shredded cheese, corn chips, etc.

### Instructions:

In a large pot, melt butter over medium heat. Add onions, garlic, and green pepper and cook for 3 minutes. Add cream cheese to the pot and mash to incorporate. Pour in diced tomatoes and juice, chicken broth, whipping cream, and Fajita seasoning. Stir to combine. Lower heat and simmer for about 20 minutes. Add cooked chicken and stir. Serve with toppings of your choice.





## Easy Asian Turkey Lettuce Wraps

### Owners of Whitefish Mountain Escape

An easy, healthy, flavorful meal. Feel free to add more vegetables, skip the rice or swap turkey with beef or shrimp! It's great with lime & nuts as a garnish too.

#### Ingredients:

- 1 cup water
- 1/2 cup instant brown rice
- 2 tsp sesame oil
- 1 lb 93% lean ground turkey
- 1 tbsp minced fresh ginger
- 1 red bell pepper, diced
- 1 8 oz can water chesnuts, rinsed & chopped
- 1/2 cup low sodium chicken broth
- 2 tbsp hoisin sauce
- 1 tsp 5 spice powder
- 1/2 tsp salt
- 2 heads Boston lettuce, washed and leaves separated
- 1/2 cup chopped herbs - cilantro, basil, mint, chives
- 1 large shredded carrot

#### Instructions:

Bring water to boil in small saucepan. Add rice, reduce heat to low, cover and cook 5 minutes, remove from heat & set aside. Heat oil in a large nonstick pan over medium/high heat. Add turkey & ginger and cook crumbling with wooden spoon until turkey is cooked through (about 6 minutes). Stir in rice, bell pepper, water chesnuts, broth, hoisin, 5 spice powder & salt. Cook until heated through (about 1-2 minutes). To serve, spoon portions into lettuce leaves and top with carrots and herbs.

Pro tip: prepare filling ahead of time and refrigerate.



## Cheesy Spinach Dip

Amber Vogl: Stay Montana Director of Owner Services

### Ingredients:

- 1 package chopped spinach (drained and thawed if frozen)
- 1 package boursin cheese (garlic is best but any flavor will work – there are other brands of gournay spreadable cheese you can try too)
- 8 oz shredded pepper jack
- 8 oz shredded white cheddar
- 8 oz shredded cheddar (or any of your favorite shredded cheese)
- 8 oz shredded mozzarella
- 1 stick butter (the small stick)
- 1 cup milk
- 8 oz softened cream cheese
- 8 oz sour cream
- Salt & pepper
- 1 ranch packet
- Season to taste

### Instructions:

In an instant pot or stove top pot melt sour cream, cream cheese and boursin cheese until beginning to melt. Add all shredded cheese, seasonings and mix well. Add milk & butter as needed if it's too thick to get a smoother texture. Add spinach and mix!

Serve with veggies, chips, naan, baguettes or use the leftovers to stuff chicken with for dinner the next night!





## Beef Stew with Carrots & Potatoes

Rachel Dudley: Stay Montana Senior Property Manager

This classic French beef stew is the ultimate cold weather comfort food. After a few hours in the oven, the meat becomes meltingly tender and enveloped in a rich wine sauce.

### Ingredients:

- 3 lb boneless beef chuck (well-marbled), cut into 1-1/2-inch pieces
- 2 tsp salt
- 1 tsp freshly ground black pepper
- 3 tbsp olive oil
- 2 medium yellow onions, cut into 1-inch chunks
- 7 cloves garlic, peeled and smashed
- 2 tbsp balsamic vinegar
- 1-1/2 tbsp tomato paste
- 1/4 cup all-purpose flour
- 2 cups dry red wine
- 2 cups beef broth
- 2 cups water
- 1 bay leaf
- 1/2 tsp dried thyme
- 1-1/2 tsp sugar
- 4 large carrots, peeled and cut into 1-inch chunks on a diagonal
- 1 lb small white boiling potatoes (baby yukons), cut in half
- Fresh chopped parsley, for serving (optional)

### Instructions:

Preheat the oven to 325°F and set a rack in the lower middle position. Pat the beef dry and season with the salt and pepper. In a large Dutch oven or heavy soup pot, heat 1 tbsp of the olive oil over medium-high heat until hot and shimmering. Brown the meat in 3 batches, turning with tongs, for about 5 minutes per batch; add one tbsp more oil for each batch. (To sear the meat properly, do not crowd the pan and let the meat develop a nice brown crust before turning with tongs.) Transfer the meat to a large plate and set aside. Add the onions, garlic and balsamic vinegar; cook, stirring with a wooden spoon and scraping the brown bits from bottom of the pan, for about 5 minutes. Add the tomato paste and cook for a minute more. Add the beef with its juices back to the pan and sprinkle with the flour. Stir with wooden spoon until the flour is dissolved, 1 to 2 minutes. Add the wine, beef broth, water, bay leaf, thyme, and sugar. Stir with a wooden spoon to loosen any brown bits from the bottom of the pan and bring to a boil. Cover the pot with a lid, transfer to the preheated oven, and braise for 2 hours. Remove the pot from the oven and add the carrots and potatoes. Cover and place back in oven for about an hour more, or until the vegetables are cooked, the broth is thickened, and the meat is tender. Fish out the bay leaf and discard, then taste and adjust seasoning, if necessary. Serve the stew warm or let cool & refrigerate.





## Chocolate Chip “Cookie Monster” Cookies

Laura Dwight: Stay Montana Director of Marketing

Laura’s toddler came up with the cookie name!

### Ingredients:

- 3/4 cup (1 1/2 sticks) butter, softened
- 1/2 cup granulated sugar
- 1 cup light brown sugar
- 2 eggs
- 1 tbsp vanilla extract
- 1 tsp baking soda
- 1/2 tsp salt
- 2 cups flour
- 2 cups chocolate chips

### Instructions:

Pre-heat oven to 375°F. Combine butter, sugar and brown sugar in a medium size bowl. Blend with mixer until smooth. Add eggs and vanilla extract. Mix thoroughly with an electric mixer on medium speed. Add baking soda and salt. Slowly add flour until thoroughly blended. Mix in chocolate chips. Spoon batter onto baking sheets. Bake for 12 minutes. Makes about 36-48 cookies.

Pro tip: Use parchment paper for easy cleanup or grease pan to easily remove cookies. These cookies also taste delicious frozen!

Toddler tip: Lick spoons, bowls, mixers, etc. Clean!





## Grandma Cheryl's Family Lasagna

### The Stay Montana Family

#### Ingredients:

- 1 box lasagna noodles
- 1 -2 jars favorite pasta sauce
- 1 small 16 oz container cottage cheese
- 1 small 16 oz container ricotta cheese
- Italian seasoning spice blend
- 1 lb ground beef or bison
- 1 lb ground Italian sausage – sweet or spicy
- Olive oil
- 1 large package shredded mozzarella cheese
- 1 package sliced provolone cheese
- 1 package sliced pepper jack cheese - optional
- Grated parmesan cheese
- Fresh basil - optional

#### Instructions:

Cook meat in skillet until no longer pink, and break into small sized crumbles. Salt/pepper to taste. Cook lasagna noodles per package directions to al dente. Mix cottage cheese and ricotta with 2-3 Tbsp Italian seasoning – to taste – in small bowl. In 9x13 or larger deep baking dish, alternate layers:

- Spoon light layer of sauce in bottom of pan with a drizzle of olive oil
- 1 layer of 3 noodles to cover bottom of dish
- Add 6-8 large spoonfuls of cottage cheese/ricotta mixture and spread over noodles
- Add layer of half the meat – spread evenly
- Add spoonfuls of sauce and gently spread to cover the meat/cheese layers
- Add layer of provolone cheese slices
- Add layer of pepper jack cheese slices
- Add layer of 1/3 shredded mozzarella cheese
- Repeat 2nd layer of ingredients
- Top with remaining noodles, mozzarella cheese, sauce, grated parmesan, drizzle of olive oil, and fresh basil leaves
- Bake at 350°F for 45 minutes; let rest 15 minutes; cut and serve with crusty bread and green salad.
- Heat any remaining sauce and serve on the side





888-871-7856  
[www.staymontana.com](http://www.staymontana.com)

