



Easy Eggs

Submitted by: Sue Malewitz
Executive Assistant to the President of MIS, Roger Curtis
Favorite Driver: Dale Jarrett

INGREDIENTS:

1/3 lb. smoked ham
5 eggs
2 large potatoes, peeled and cooked
1 large onion
4 Tbsp. cream (or milk)
Salt and pepper
1 Tbsp. Parsley, chopped
4 Tbsp. margarine

DIRECTIONS:

Cube the ham, potatoes and onion. Fry the ham until warmed in a large skillet and remove from the pan. Add 2 Tbsp. margarine to the skillet and sauté the onion over low heat. Add potatoes and ham back to the pan and mix, being careful to not break up the potatoes too much.

Beat eggs together with cream, parsley, salt and pepper. Add the other 2 Tbsp. of margarine to the skillet. Pour beaten eggs into the pan over the ham, potatoes and onion mixture. Stir gently a couple of times and cook until the eggs are set.

Brunch Casserole

Submitted by: Karen
Favorite Driver: Rusty Wallace

INGREDIENTS:

1 lb. pork sausage
1/2 cup chopped green bell pepper
1/2 cup chopped red bell pepper
3 cups frozen hash brown potatoes, thawed
12 eggs lightly beaten
1 1/2 cups milk
1/2 tsp. salt
1 cup cheddar cheese, shredded

DIRECTIONS:

Brown sausage, stirring until it crumbles; drain. Add green and red bell peppers. Sauté 5 minutes or until tender.

Place hash browns in lightly greased 3 quart baking dish. Top with cooked sausage and pepper mixture. Combine eggs, milk, and salt in a large bowl, stirring with a whisk until blended; pour egg mixture over sausage mixture. Sprinkle with cheese. Cover and bake at 350° for 1 hour or until golden and set.



Vegetable Pizza

Submitted by: Thora Rider
MIS Ticket Office Agent

INGREDIENTS:

2 8 oz. Lite Philly cream cheese
1 cup mayonnaise
1 package Hidden Valley Ranch salad dressing mix
2 packages crescent rolls
1 cup cheddar cheese, grated
1 cup cauliflower
1 cup broccoli
3 carrots

DIRECTIONS:

Press the rolls in a pan and bake according to directions on the package. Grate cauliflower, broccoli and carrots. Bake crust and cool. Spread with cream cheese, which has been mixed with 1 cup mayonnaise and package of dry Hidden Valley salad dressing. Cover with grated vegetables. Refrigerate. Top with cheddar cheese. (This is best if done the day before.)

Tailgate Dip

Submitted by: Craig King
Guest Services at MIS
Favorite Driver: Jeff Gordon—Go #24

INGREDIENTS:

1 bag of Frito's Scoops dipping chips
1 can of Hormel chili with beans
1 bar of cream cheese
1 bag of cheese, shredded

DIRECTIONS:

Heat chili on grill, at same time put cream cheese on grill or in direct sun light to make soft. Spread cream cheese out in a 9"X9" pan. Then put warm chili over the cream cheese. Sprinkle shredded cheese over the top of the chili to your liking and dip away.

Chicken Wings

Submitted by: Mike Cairl
MIS Media Relations Staff on Race Weekends
Favorite Driver: Mark Martin

INGREDIENTS:

2 1/2 lbs. of chicken wings
1 cup soy sauce
1/4 cup salad oil
1 cup water
1/4 cup pineapple juice
3/4 cup sugar
1 Tbsp. ground ginger
1 Tbsp. garlic powder or 1/2 tsp. minced garlic clove

DIRECTIONS:

Mix well and cover the wings overnight in refrigerator. Bake 1 hour at 350° uncovered.



Hot Chicken Salad

Submitted by: Kathy Cook
Dorr, MI
Favorite Driver: Any Chevy Driver

INGREDIENTS:

2 cups chicken, cooked, cubed
2 cups celery, diced
1/2 cup toasted almonds
2 tsp. onion, finely chopped
2 Tbsp. lemon juice
1 cup Hellmann's mayonnaise
1/2 cup Kraft macaroni & cheese topping (find in the parmesan cheese section, blue shaker or from box of Kraft Macaroni & Cheese)

DIRECTIONS:

Combine all ingredients and bake for 15 minutes in a 400° oven.

Taco Salad

Submitted by: Joy Messelink
Grand Rapids, MI
Favorite Driver: Michael Waltrip

INGREDIENTS:

1 1/2 lbs. ground beef or chicken
1 package taco seasoning, divided
8 oz. jar Thousand Island salad dressing
1 small jar taco sauce, divided
1/3 cup sugar
head of lettuce
1 small can of kidney beans, drained
1 small can olives, sliced
2 tomatoes, sliced
1 medium yellow onion, sliced
1 bag of taco chips, smashed

DIRECTIONS:

At least 3 hours before serving, cook meat, drain and add all but 1 Tbsp. of taco seasoning, stir well. Refrigerate overnight, if possible. For dressing, mix thousand island dressing, 1 Tbsp. taco seasoning, 1 Tbsp. taco sauce and sugar. Set aside. For salad, break up lettuce, and add kidney beans, olives, tomatoes and onions. Add meat. Just before serving, add dressing and chips.



Pineapple Banana Cinnamon Cake

Submitted by: Dennis Worden
Manager of Public Relations at MIS

INGREDIENTS:

3 cups unbleached flour
1 Tbsp. olive oil
1 tsp. baking soda
8 oz. crushed pineapple
2 tsp. cinnamon
2 tsp. vanilla
1 cup granulated sugar
3 whole egg whites, slightly beaten
1 tsp. salt
2 cup bananas, mashed

DIRECTIONS:

Preheat oven to 350°. Prepare a 9" tube pan with cooking spray and flour; set aside. In a mixing bowl, combine flour, baking soda, cinnamon, sugar and salt. In another mixing bowl, combine oil, pineapple, vanilla extract, egg whites and bananas. Mix dry ingredients with wet ingredients just until moistened. Pour mixture into prepared pan. Bake for one hour and 20 minutes.

Set aside to cool without removing from pan. No topping is needed.

Goey Caramel Rolls

Submitted by: Caleb Booth
14 year old son of Tim Booth, Director of Guest Services at MIS

INGREDIENTS:

1/2 cup packed dark brown sugar
1/3 cup heavy whipping cream
1/4 cup pecans, chopped
2 Tbsp. granulated sugar
1 tsp. ground cinnamon
1 can 11 oz. refrigerated soft breadsticks

DIRECTIONS:

Preheat oven to 350°. Put the brown sugar and whipping cream in a cake pan. Stir with a wooden spoon until mixed. Sprinkle with the pecans. Save for later.

Put the granulated sugar and cinnamon in a bowl. Stir with a spoon until mixed. Set aside.

Open the can of breadsticks and unroll dough but do not separate it into breadsticks. Sprinkle the cinnamon-sugar mixture over dough. Roll up dough, starting at one of the short ends. Separate the dough at cut marks into spiral slices, using a knife. Put dough slices on top of the sauce in the pan.

Bake for 25 minutes or until the rolls are golden brown. Use pot holders to take pan out of oven. Cool for 1 minute. Turn pan upside down onto a plate to remove rolls. Leave pan of rolls for 1 minute so sauce will drizzle over rolls. Enjoy!



Grilled Zucchini

Submitted by: Linda Rogers
Gate 55 Security at MIS
Favorite Driver: Carl Edwards

INGREDIENTS:

Zucchini sliced in 1/2 inch slices (you can also use yellow squash)
Italian salad dressing
Parmesan cheese

DIRECTIONS:

Marinate zucchini in dressing for a minimum of one hour. Grill on charcoal or gas grill for 1 1/2 minutes each side. Serve hot, sprinkle with parmesan cheese if desired.

Cheri's Best Beans

Submitted by: Cheri Hobbs
Favorite Driver: Bobby Labonte

INGREDIENTS:

48 oz. Randall Great Northern Beans, drained
3 Granny Smith apples or 3 cups, peeled
1/2 cup onions
4 Tbsp. butter
3/4 cup brown sugar
1/4 cup white sugar
1/2 cup catsup
1 tsp. cinnamon
1 Tbsp. molasses
1 tsp. salt

DIRECTIONS:

In skillet, melt butter. Add apples and onions and cook until tender about 10 minutes. Add brown sugar and white sugar until melted. Stir in cinnamon, catsup and molasses. Add salt and beans, mix well. Bake in 2 qt. casserole at 375° for 1 hour or crock-pot until heated through.

BBQ Sauce

Submitted by: Tim
Favorite Driver: Cale Yarborough

INGREDIENTS:

1/4 cup honey
8 oz. tomato sauce
1/4 cup lemon juice
1 Tbsp. Worcestershire sauce
1 Tbsp. soy sauce
1 clove garlic, minced
1/2 tsp. tabasco sauce

DIRECTIONS:

Mix well. Store in the refrigerator.



Glazed Pineapple Orange Sauce

Submitted by: Phyllis
Infield Camper at MIS

INGREDIENTS:

1 cup orange juice
3 Tbsp. dark rum, or 1 tsp. rum extract
1 Tbsp. honey
2 Tbsp. sugar
3/4 lb. pineapple chunks, drained

DIRECTIONS:

Combine first 3 ingredients in a small bowl. Mix well and set aside. Combine sugar and pineapple in a bowl and toss. Heat a heavy nonstick skillet over high heat. Add pineapple to hot skillet and cook 2-3 minutes or until sugar caramelizes to golden brown, shaking skillet occasionally for even browning. Stir in orange mixture and bring to a boil. Using a slotted spoon, remove pineapple to individual dessert bowls. Boil liquid 1-2 minutes or until mixture is thickened. Spoon sauce over pineapple. Serve warm.

Makes a great marinade!

Southwestern Marinade

Submitted by: Shelley
Infield Camper at MIS

INGREDIENTS:

1/4 cup salsa
2 Tbsp. fresh cilantro, chopped
2 Tbsp. fresh lime juice
1 Tbsp. vegetable oil
1 clove garlic, minced
1/4 tsp. ground cumin

DIRECTIONS:

Combine all ingredients, stirring until well blended. Spicy good!!!!!!!!!!

Lunch for 20 in Less Than 1 Hour

Submitted by: Linda Rogers
Gate 55 Security at MIS
Favorite Driver: Carl Edwards

INGREDIENTS:

20 Brat/Hoagie style buns (larger than hot dog buns, not full sub buns)
40 slices of ham (2 slices per sandwich)
40 slices of turkey (2 slices per sandwich)
80 slices of hard salami (4 slices per sandwich)
20 slices of swiss cheese
20 slices of cheddar cheese
4 thinly sliced tomatoes
1 head lettuce shredded
2 cups Italian salad dressing
20 foil wrappers

Tip: to determine how many slices there are in pre-packed lunch meat, look at the serving size and multiply by the number of servings in the package.

DIRECTIONS:

Slice cheese slices in 1/2 diagonally. Arrange all ingredients on counter in order listed. Assemble sandwiches and wrap in foil. You can add dressing or serve on the side. If dressing served separately be sure it is in a container that does not pour too freely. Serve with a pickle spear and some chips!



Southwest Barbecue Kabobs

Submitted by: Cheri
Favorite Driver: Bobby Labonte

INGREDIENTS:

1 cup beer
3/4 cup steak sauce
2 cloves garlic, crushed
2 tsp. chili powder
1 tsp. ground cumin
1 1/2 lbs. round steak, cut into 1/2 inch strips
3 small red or green peppers, cut into 1 inch pieces
1 tsp. cornstarch

DIRECTIONS:

Blend beer, steak sauce, garlic, chili powder and cumin in non metal dish. Pour the marinade over sliced steak. Cover and chill about 2 hours stirring occasionally. Remove steak from marinade but do not discard marinade. Thread steak and pepper pieces on 6 skewers.

Heat remaining marinade and cornstarch. Bring to a boil.

Grill or broil kabobs 4 inches from heat for 15 minutes or until done, turning and brushing with marinade often.

Burger Supreme

Submitted by: Sharon
Favorite Driver: Jeff Burton

INGREDIENTS:

2 lbs. ground beef
1 1/2 oz. onion soup mix or 1 envelope
1/2 cup bread crumbs
1 cup sour cream
1/8 tsp. pepper

DIRECTIONS:

Mix all the ingredients together. Shape mixture into 8 patties, each about 3/4-inch thick. Broil or grill the patties 4-inches from the heat, turning once, to the desired doneness, about 10 to 15 minutes.

Quick Chocolate Pie

Submitted by: Linda Wyne
MIS Ticket Manager

INGREDIENTS:

1 7 oz. chocolate candy bar
16 large marshmallows
1/2 cup milk
2 cups whipping cream (whipped)
1 ready crust

DIRECTIONS:

Melt candy bar, marshmallows and milk over low heat. Fold into whipped topping; pour into any flavor ready crush (graham, chocolate, etc.). Chill 2-3 hours before serving.



Lemon Lime Bars

Submitted by: Erin DuBois
Wife of MIS Controller, Dan DuBois

INGREDIENTS:

2 cups flour
1/2 cup powdered sugar
1 cup butter
4 eggs
2 cups sugar
3 Tbsp. lemon juice
3 Tbsp. lime juice
Powdered sugar

DIRECTIONS:

Preheat oven to 350°. Combine flour and powdered sugar; cut in butter. Press into 9 x 13 inch pan. Bake for 20 to 25 minutes or until golden. Beat eggs at high speed until light. Gradually beat in sugar and juices. Pour over hot crust. Bake an additional 20 to 25 minutes until golden. Sprinkle at once with powdered sugar. Cool. Cut into bars. Makes 4 dozen.

Funnel Cake

Submitted by: Stacy Hoang
Pennsylvania NASCAR Fan

INGREDIENTS:

1 egg
1 cup milk
1 tsp. baking soda
2 Tbsp. sugar
1 1/3 cups sifted flour
1/4 tsp. salt
3/4 Tbsp. baking powder
Cooking oil
Powdered sugar optional

DIRECTIONS:

In a small bowl beat egg with milk and set aside.

In a large bowl add flour, sugar, salt, baking soda and baking powder. Sift them together into another bowl using a sifter. Add egg/milk mixture to dry ingredients and beat until smooth.

Heat oil in a deep frying pan. You can use a cooking funnel or pour mixture into a zip-lock bag and cut a small hole in the corner. Either way hold the bag or funnel over pan and holding the hole closed. Then release and let some batter drip out and into the pan in all different directions, pinch the hole closed and set aside. Let cook until brown and flip it and cook the other side until brown. Remove from pan and onto a paper towel and cover with paper plate. Sprinkle with powdered sugar after cooling if desired.