




Celebrating
40 YEARS
Established in 1978
THE MACHINE SHED



THE MACHINE SHED STORY

The Machine Shed opened its first location in 1978 on the outskirts of Davenport, IA. We had just 100 seats, but we started with a powerful commitment. That was a five-word constitution: "Dedicated to the American Farmer." That dedication meant that we worked hard to have a restaurant that wasn't just 'farm-themed' but something that farmers could be proud of.



It all started here...



WE NOW HAVE **6** LOCATIONS ACROSS THE MIDWEST



LAKE ELMO, MN



APPLETON, WI



URBANDALE, IA



PEWAUKEE, WI



DAVENPORT, IA

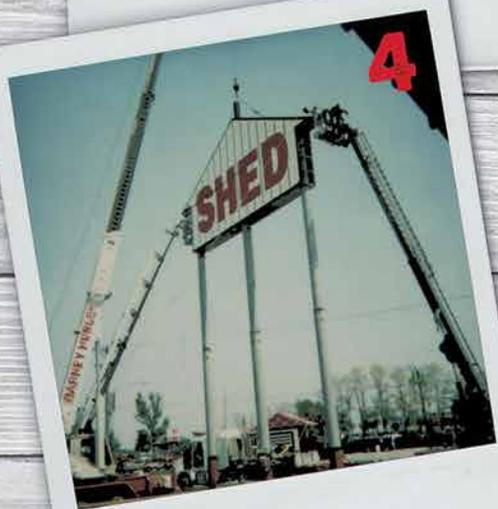


ROCKFORD, IL



THE SHED SIGN GOES UP!

The First sign being constructed in Davenport, Iowa.



THROWBACK

Menus of the Past

WISCONSIN MACHINE SHED

FARMING IS EVERYONE'S BREAD AND BUTTER

THE AMERICAN FARMER

Seeing Farms

WINNER, BEEF BACKER AWARDS

NATIONAL COUNTRY BUTTERSHED AWARDS

1996

THE MACHINE SHED

FARMING IS EVERYONE'S BREAD AND BUTTER

THE AMERICAN Farmer

Dinner is everyone's bread and butter

2002

THE MACHINE SHED

Real Food • Real People • Real Memories

WARM UPS

MIDWEST

CHOICE CUT STEAKS

SANDWICH STACK

MACHINE SHED CATERING

2008

FARM STYLE SIDES

MILK 'N' TIME

WISCONSIN MACHINE SHED

Farm Style Breakfast

1996

MACHINE SHED CATERING

LUNCH

2007

Dinner Menu

Breakfast

THE MACHINE SHED

Farming's Emulsion • Brand 1

THE MACHINE SHED

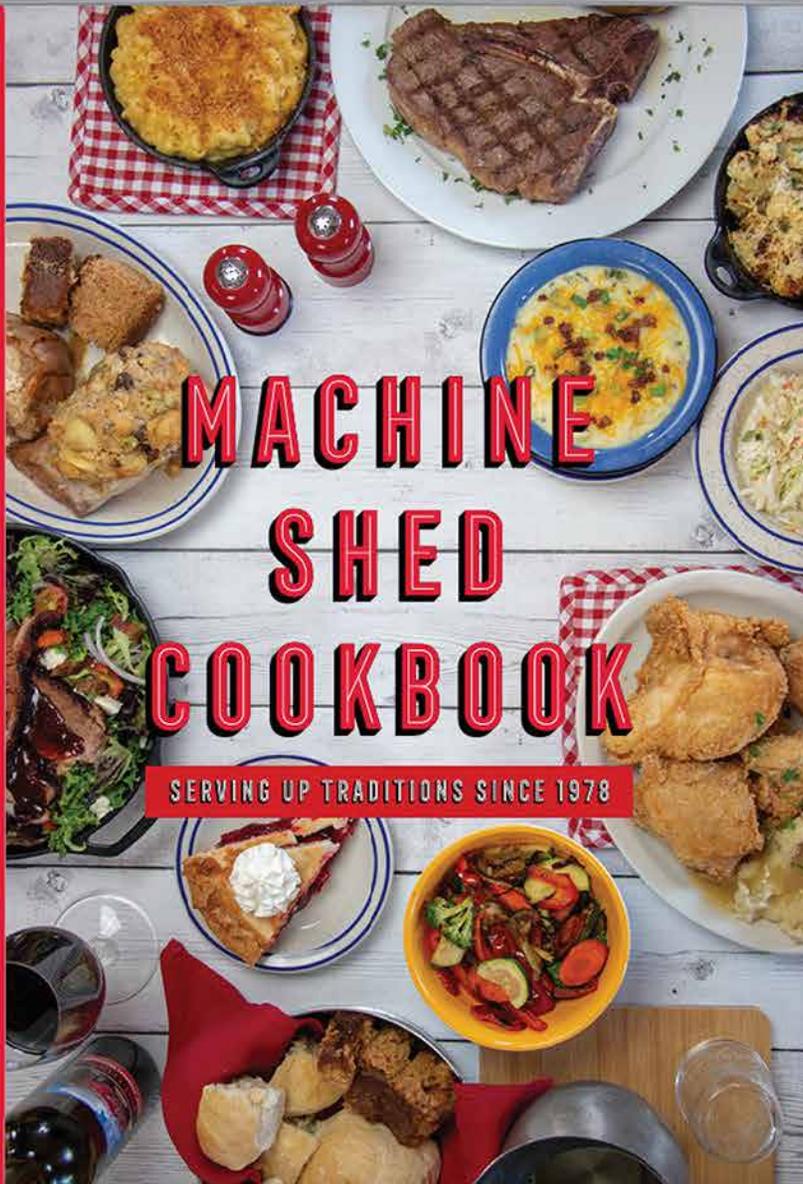
It's Harvesting In Wisconsin

2011



MACHINE SHED COOKBOOK

MACHINE SHED COOKBOOK SERVING UP TRADITIONS SINCE 1978



The Machine Shed Cookbook is coming soon to our Gift Shops! We have included a sneak peak of some of our Machine Shed favorite recipes for you and your whole family to enjoy.

COMING
November 23rd, 2018



MACHINE SHED RECIPES

CINNAMON ROLL



INGREDIENTS:

- 10 cups all-purpose flour
- 2 packages of activedry yeast
- 2 1/2 cups milk
- 1 cup butter
- 1 cup sugar
- 2 teaspoon salt
- 3 eggs
- 1 teaspoon vanilla
- 1/2 cup packed brown sugar
- 2 tablespoon ground cinnamon
- 1/2 cup butter, softened
- 1 recipe Butter Cream Frosting

DIRECTIONS:

1. Preheat oven to 350°. In a very large mixing bowl combine 3 1/2 cups of flour and the yeast.
2. In a saucepan heat milk, 1 cup butter, 1 cup sugar, and salt just until warm (130°F) and butter is almost melted, stirring constantly. Add flour to mixture. Add eggs and vanilla. Beat with an electric mixer on low for 30 seconds. Beat on high speed for 3 minutes. Stir in as much of the remaining flour as you can.
3. Turn dough out onto a lightly floured surface. Knead in enough of the remaining flour to make a moderately soft dough that is smooth and elastic (3 to 5 minutes total). Shape into a ball. Place in a greased bowl, turning once. Cover, let rise in a warm place till double (about 60 minutes).
4. For filling, combine brown sugar and cinnamon. Grease two 13x9x12 inch baking pans; set aside.
5. Punch dough down. Turn onto a lightly floured surface. Divide dough in half. Cover and let rise for 10 minutes. Roll half of the dough into a 16x12 inch rectangle.
6. Spread dough with half of the softened butter. Sprinkle with half of the softened butter. Sprinkle with half of the brown sugar mixture. Roll up jelly roll style starting with one of the short sides; pinch edges to seal. Slice roll into six pieces. Arrange dough pieces, cut sides up, in one of the prepared baking pans. Repeat with remaining dough.
7. Cover and let dough rise in a warm place until nearly double, about 45 minutes. Bake for 35 to 40 minutes. Remove rolls from oven. Cool for 1 minute. Spread with icing.

Buttercream Frosting

1. In a large bowl beat together: 1/2 cup butter, softened; 3 cups powdered sugar; 1 teaspoon vanilla; and 1/2 teaspoon salt.
2. Gradually beat in 1/4 cup evaporated milk.
3. Beat in enough additional powdered sugar (about 1 1/2 cups) to make a soft spreading consistency. Makes 1 3/4 cup frosting.



MACHINE SHED RECIPES

TANGY TENDERLOIN



The Machine Shed's Tangy Tenderloin was a Shed favorite for years. The center cut pork chops are stuffed with a mixture of pork sausage, red pepper, asiago cheese, green onions and our special chili powder mix, to add a little kick. Cook up this hearty dish and see what has made this a beloved entrée in the hearts of Shed customers!

INGREDIENTS:

4 center cut pork chops

Stuffing Ingredients

1/2 pound pork sausage

2 tablespoons red pepper, diced

5 tablespoons shredded asiago cheese

2 tablespoons green onions, finely chopped

2 tablespoons chili powder mix

Chili Powder Mix Ingredients

2 tablespoons chili powder

1 tablespoon garlic salt

1 tablespoon ground cumin

1 tablespoon onion salt

DIRECTIONS:

1. Mix all of the ingredients in a bowl. Preheat the oven to 350°F.
2. Cut a slice into the middle of each pork chop and stuff with 4 tablespoons of the stuffing mixture. Season with Cajun seasoning and cook for 35 minutes in the oven until the internal temperature of the tenderloin is 160°F.
3. Remove from the oven and enjoy!



MACHINE SHED RECIPES

APPLE DUMPLING



INGREDIENTS:

Pastry

2 cups of flour
1 teaspoon of salt
2/3 cup of lard
2 tablespoons Crisco
1/4 cup of ice water

Syrup

1 1/2 cups of sugar
2 1/2 cups of water
3 tablespoons of butter
1/4 teaspoon of cinnamon

Filling

6 peeled and cored apples
1/2 cup of sugar
1 teaspoon of cinnamon butter

Our Signature Apple Dumpling takes the stage when it comes to Shed sweets and treats. Mike Whalen's Aunt Grace made the first Apple Dumpling in 1978, and it has been an integral part of the Shed menu ever since. Served fresh from the oven by itself or with ice cream!

DIRECTIONS:

Pastry

1. Mix the flour and salt and cut in the shortening and lard.
2. Add 1 tablespoon of water at a time, mixing until all flour is moistened.
3. Form into a ball.
4. Roll pastry into a 12x18 rectangle 1/8" thick. Cut into six equal squares.

Syrup

Mix all the ingredients and boil for at least three minutes.

For Each Dumpling

1. Place a prepared apple on each of the pastry squares.
2. Fill the cavity with the cinnamon-sugar mixture and dot with butter.
3. Bring the corners of the pastry up, moisten them and overlap to seal.
4. Lift the apples carefully and place them in a baking dish leaving a little space between them.
5. Pour the boiling syrup over the dumplings.
6. Bake at 350° F for approximately 40 minutes or until the crust is browned and the apples are done.



THE MACHINE SHED FOOD TRUCK



A new era of Machine Shed.

The Machine Shed Food Truck has been on the move and rolling through the Des Moines area since June of 2018. The Food Truck serves home-style Machine Shed favorites and makes everything from scratch, daily. If you are in the Des Moines area, be on the look out – we might roll up to a location near you!

