

Condiments and Beverages



Zac and Grandma

Grandma,

Most of my fondest memories are of times spent at your house as a child. These were days full of family, food, love, and laughter – wonderful times that most people will never get a chance to experience, but because of you and Papa, times that will live on in my heart and mind forever. From the summer vacations that always seemed to end far too early, to the Christmas gatherings that never left me wanting for anything, I was given the opportunity to see what true, selfless love really looks like.

So thank you for all of the meals that you have prepared simply because you wanted us to be satisfied. Thank you (and Papa) for building such a strong family to carry on all of our amazing

traditions. Thank you for all of the times that you told me that you were proud of me. And most importantly, thank you for the incredible love that has been passed on from you to your children, and then on to their own.

I love you very much.

Zac

Condiments and Beverages



Chad, Cory and Mark

Horseradish Mayonnaise

Stephanie Collins

(From 200 Best Panini Recipes)

This is great for Beef Tenderloin Sliders.

1 cup mayonnaise
2 to 3 Tbsp. prepared
horseradish

2 tsp. freshly squeezed lemon
juice
Pepper, to taste

In a bowl, combine mayonnaise, horseradish, pepper and lemon juice. Cover and refrigerate until chilled, about 20 minutes. Store in an airtight container for up to 1 week in the refrigerator.



The cousins at Heather's wedding in Tahoe

Honey Dijon Vinaigrette

Traci Horany

$\frac{3}{4}$ cup vegetable oil
 $\frac{1}{4}$ cup Dijon mustard
 $\frac{1}{4}$ cup red wine vinegar

$\frac{1}{4}$ cup honey
 $\frac{1}{4}$ cup toasted sesame seeds
2 cloves garlic, minced

Mix all ingredients well.

Honey Mustard Dressing

Patricia Cooper

½ onion	1 tsp. celery salt
2 Tbsp. prepared mustard	½ cup honey
1 Tbsp. vinegar	1 cup oil
1 tsp. salt	Paprika to taste

Blend all ingredients, except oil, in blender until smooth. Slowly add salad oil. Store in refrigerator.

Poppy Seed Dressing

Patricia Cooper

½ cup cider vinegar	1 tsp. salt
⅓ cup oil	½ tsp. pepper
¼ cup sugar	1 small red onion
1 Tbsp. Dijon mustard	2 tsp. poppy seeds

Combine first 7 ingredients in blender or processor. Cover and blend until smooth. Stir in poppy seeds. Serve on salad.

Greek Salad Dressing

Traci Horany

Juice from 1 lemon	¼ cup olive oil
1 clove garlic, minced	Feta cheese (optional)
Freshly ground pepper	

Mix all ingredients well. (*I sometimes put a little bit of feta cheese in the dressing.*)

Orange Raspberry Salsa

Bobby Collins

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| 1 can mandarin orange segments | 3 Tbsp. fresh squeezed lime juice |
| 1 cup chopped red onion | ½ bunch cilantro, chopped (about 1 cup) |
| ½ cup seedless raspberry chipotle sauce | |

Drain oranges and chop. Place in large bowl. Dice red onion; place in bowl with oranges. Stir in raspberry chipotle sauce and lime juice. Chop cilantro; add to salsa and stir to mix.

Awesome on top of grilled salmon.

Au Jus Dipping Sauce

Stephanie Collins

(From 200 Best Panini Recipe)

This is a great sauce for beef tenderloin sliders or a French Dip panini.

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| 1 Tbsp. butter | 1 ½ tsp. all-purpose flour |
| 1 Tbsp. chopped shallots | 1 can (10 oz.) beef consommé |
| 1 Tbsp. minced garlic | |

In a small skillet, melt butter over medium heat. Add shallots and garlic; sauté until aromatic, 1 to 2 minutes. Sprinkle with flour and sauté for 1 minute. Gradually whisk in consommé until the flour is dissolved. Bring to a boil, then reduce heat to low and let simmer gently until ready to serve.

Barbeque Sauce

Grandma's Recipe

21 oz. ketchup	Juice of 1 lemon
3 Tbsp. Worcestershire sauce	2 Tbsp. onion salt
¼ cup mustard	¼ cup vinegar
½ cup sugar	2 Tbsp. chili powder
1 tsp. Tabasco sauce	2 Tbsp. butter, melted

Mix together. No cooking necessary.

Cream Cheese Fruit Spread

Traci Bayer

(Good spread for any bread)

4 oz. cream cheese	¼ cup preserves (apricot,
¼ cup brown sugar	strawberry, plum, etc.)

Mix all ingredients together. Refrigerate.

Plum Jelly

Patricia Cooper

1 quart plum juice	1 Tbsp. lemon juice
5 cups sugar	Few drops red food coloring

To make juice, fill large Dutch oven with plums and add 1-2 cups water. Bring to boil over low heat and simmer until plums become juicy and begin to burst. They should be mushy. Remove from stove and mash with potato masher. Strain through a colander. This will catch all the skins and seeds. Pour back into pan and heat until it begins to boil, stirring constantly. Pour into 1-qt. jars and seal while hot.

Bring juices to a boil, stirring constantly. Add sugar and coloring and stir constantly until it boils again. Boil approximately 12 to 15 minutes.

Grape Jelly

Patricia Cooper

11 cups prepared grape juice 2 pkgs. Sure-Jell
7 cups sugar

Pick large metal bowl full of grapes. Remove stem, wash, and put in large pan. Cover with water and bring to a boil. Cook until mushy, about 35 to 40 minutes. Strain to get juice.

Put juice into large pan. Measure sugar in separate bowl. Mix $\frac{1}{2}$ cup sugar and 2 packages Sure-Jell in small bowl. Stir this mixture into juice in pan. Bring mixture to full rolling boil (a boil that doesn't stop bubbling when stirred) on high heat, stirring constantly. Stir in remaining sugar quickly. Return to full rolling boil and boil EXACTLY 1 minute, stirring constantly.

Remove from heat. Skim off any foam. Ladle quickly into prepared jars, filling to within $\frac{1}{8}$ inch of tops. Wipe jar rims and threads. Cover with two-piece lids and screw bands tightly. Turn jars upside down. After 5 minutes, turn upright. Avoid improper lid seal by filling jars immediately with hot fruit mixture.

Gourmet Coffee

Grandma's Recipe

1 (8 oz.) jar French vanilla powdered Coffee-Mate creamer	$\frac{1}{2}$ cup brown sugar $\frac{1}{4}$ cup instant coffee (regular or decaf)
1 (8 oz.) jar powdered Coffee- Mate creamer	3-4 pkgs. instant hot chocolate

Mix all ingredients together.

To make one cup of coffee: Mix $\frac{1}{4}$ cup mixture with hot water.



Bobby, Kennedy, Stephanie, Avery, Austen

Hot Chocolate

Bobby Collins

1 (8 quart) box powdered milk
1 (1 lb.) box Nestlé Quik

$\frac{3}{4}$ -1 lb. box powdered sugar
8 oz. Cremora (can substitute
any non-dairy dreamer)

Mix all ingredients together. Stir together $\frac{1}{4}$ cup of hot chocolate mix with hot water to make 1 cup.

Tequila Margaritas

Connie Horany

Make these in 1 ½-gallon ice cream freezer.

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| 1 large (12 oz.) can frozen
lemonade | 2 cups Tequila |
| 2 small (6 oz.) cans frozen
limeade | $\frac{2}{3}$ cup (6 oz.) Triple Sec |

Fill ice cream freezer with mixture and water until $\frac{3}{4}$ full. Freeze like you would freeze ice cream (pack with crushed ice and rock salt). Takes approximately 20 to 30 minutes.

Sangria

Stephanie Collins

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| 1 can (6 oz.) frozen limeade
concentrate mixed with one
can of water | 1 bottle red wine
1 liter grapefruit soda, chilled
(or substitute with Squirt) |
| 1 can (6 oz.) frozen orange
juice concentrate mixed with
one can of water | |

Blend limeade and orange juice concentrates with water. Add wine; blend. Add chilled grapefruit soda; mix. Put in freezer until slushy. Garnish with oranges and lime slices.

For "On the Rocks" version, use regular orange or pineapple juice and squeeze in fresh limes and oranges.