

*Everything Tastes Better at
Grandma's*



Lou Horany's Family Cookbook
Third Edition
2011

*Everything Tastes Better at
Grandma's*

*Lucille Horany Family Cookbook
Third Edition*

© May 2011 Friends and Family Cookbook Publishers
www.friendsandfamilycookbooks.com
888-872-8202



A grandma is warm hugs and sweet memories. She remembers all of your accomplishments and forgets all of your mistakes. She is someone you can tell your secrets and worries to, and she hopes and prays that all your dreams come true. She always loves you, no matter what. She can see past temper tantrums and bad moods, and makes it clear that they don't affect how precious you are to her. She is an encouraging word and a tender touch. She is full of proud smiles. She is the one person in the world who loves you with all her heart, who remembers the child you were, and cherishes the person you've become.



Lou and Freddy Horany's engagement picture
1944

Grandma and Papaw,

Words could never express how grateful we are for both of you and what you have given to each one of us. Your unconditional love and constant support have shaped each of us into who we are today. We have been blessed with such a wonderful family, full of tradition, heritage and most of all LOVE! It is because of you that our family is so close and we will carry the memories of our childhood and family celebrations forever. We all came together to create this cookbook in honor of you both. God gave you a gift in the kitchen Grandma, and I think we all would agree that food has been a primary love language for us all. Thank you for all of the years of hard work and dedication to make each meal a thing of wonder and gift of love! It was unanimous among us all...EVERYTHING TASTES BETTER AT GRANDMA'S. We love you both so much.



*Freddy and Lou Horany's wedding portrait
1944*



Lou Horany
1944



*Papa and Grandma with their four children
Patricia, Nancy, Mark and Freddy*



Papa and Grandma with grandkids

Table of Contents

Appetizers and Snacks	1
Soups, Salads and Sandwiches	31
Breads and Breakfast	67
Vegetables and Side Dishes.....	99
Pastas	135
Poultry and Seafood	153
Beef and Pork Entrees	187
Lebanese Dishes.....	209
Cakes and Pies.....	235
Cookies and Candies.....	273
Condiments and Beverages.....	303



Papa
2007

Appetizers and Snacks



Grandma and Stacy

Grandma,

You are truly the heart and soul of this family! That phrase is used so freely, but it truly represents the greatest gift you have given each one of us. You have always sacrificed yourself and your time to show us how much you love us and how much our family means to you. Your heart has always shown us the meaning of unconditional love and joy, and that lives in each one of us. We share such a special bond in our family, and I have come to realize just how rare that is in our crazy messed up world. You taught us all the value of God, family, and celebrating with the ones you love. I know I would not be the wife, the mother, or the person I am today without you, and I thank you for that! This cookbook represents much more than food for all of us. It is a gift of love and

comfort and memories that we will all cherish forever. I hope you will take pride in knowing that you broke the mold when it comes to "Soul Food!"

I love you.
Stacy



Appetizers and Snacks



Lou Horany
2007

Dill Dip

Patricia Cooper

2 cups Hellmann's mayonnaise	3 Tbsp. chopped onion
2 cartons (2 cups) sour cream	1 Tbsp. dried parsley flakes
1 Tbsp. Lowry's seasoned salt	1 Tbsp. dill weed

Mix together and chill. Serve with veggies.

Cucumber Dip

Stephanie Collins

This recipe is from Southern Living.

5 small cucumbers, unpeeled	½ cup mayonnaise
½ cup rice vinegar	2 tsp. chopped fresh chives
1 tsp. kosher salt	Fresh chives for garnish
1 tsp. garlic salt, divided	Pita chips
2 packages (8 oz. each) cream cheese, softened	

Grate cucumbers into a medium bowl. Toss with rice vinegar, salt, and ½ teaspoon garlic salt. Cover and chill 8 hours. Drain cucumber mixture well, pressing between paper towels.

Beat cream cheese, mayonnaise, and remaining ½ teaspoon garlic salt at medium speed with an electric mixer 1 to 2 minutes or until smooth. Stir in cucumber mixture and chives. Cover and chill at least 1 hour. Garnish, if desired, and serve with pita chips. *Makes 3 cups.*

Artichoke Dip

Patricia Cooper

1 can artichoke hearts, chopped	1 can green chiles
1 cup mayonnaise	1 clove garlic, minced
1 cup shredded Parmesan cheese	Diced tomatoes and green onion

Mix all ingredients together except green onion and tomato. Bake at 350° for 20 to 25 minutes. Garnish with tomato and green onion.

Spinach Artichoke Dip

Nancy Hildebrant

Incredible, low-fat appetizer. Perfect for any party or appetizer for a great meal. Very creamy, cheesy, and fully of robust flavor.

- | | |
|---------------------------------|---|
| 2 cups mozzarella cheese | 1 (14 oz.) can artichoke hearts,
drained and chopped |
| ½ cup nonfat sour cream | 1 (8 oz.) pkg. reduced-fat
cream cheese |
| ¼ cup grated Parmesan
cheese | 1 (8 oz.) pkg. fat-free cream
cheese |
| ¼ tsp. black pepper | 5 oz. frozen chopped spinach |
| 3 cloves garlic, crushed | Tortilla chips |

Preheat oven to 350°. Combine 1 ½ cups mozzarella cheese, sour cream, 2 tablespoons Parmesan, and next 6 ingredients. Blend well.

Spoon mix into baking dish. Sprinkle with ½ cup mozzarella and 2 tablespoons Parmesan cheese. Bake for 30 minutes. Serve with tortilla chips or browned pita wedges. *Makes 6 servings.*

Spinach Cheese Dip

Traci Horany

- | | |
|---|---|
| 1 (10 oz.) pkg. frozen chopped
spinach, thawed and well
drained | 2 cans Ro-Tel, 1 drained and
1 undrained |
| 1 (8 oz.) pkg. cream cheese,
room temperature | 12 oz. Mexican blend grated
cheese |
| ½ white onion, chopped | ⅓ cup sour cream |
| ⅛-¼ cup fresh or canned
jalapeños, chopped | ½ tsp. chili powder |
| | ¼ tsp. cumin (optional) |

Combine all and bake at 350° for 30 minutes until hot and bubbly. (Can also put all ingredients in crockpot.)

Savory Strawberry & Spinach Dip

Jessica Hildebrandt

6 oz. reduced fat cream cheese	1/3 cup thinly sliced scallions
4 oz. crumbled Feta cheese (may substitute reduced fat)	1 cup chopped, fresh spinach
1/4 tsp. grated lemon zest	1 cup chopped, fresh strawberries
3 Tbsp. chopped walnuts	Dash of freshly ground black pepper

Preheat oven to 350°. Spray a 6-cup oven-safe casserole dish with nonstick cooking spray. Set aside.

Mix all ingredients in a medium-large bowl until combined. Transfer mixture to prepared baking dish and bake for approximately 25 minutes until bubbly and slightly browned on top. Remove and let stand for about 5 minutes. Serve warm with whole-grain crackers or pita chips. *Makes approximately 6 servings.*

Tomatillo Salsa

Traci Horany

Good as a salsa with chips or served over any white broiled fish!

3/4 lb. tomatillos, husked, rinsed, and chopped	1/2 cup packed coarsely chopped fresh cilantro stems and leaves (optional)
1 jalapeño pepper	Juice of 1 lime
2 cloves garlic, peeled	1/2 tsp. salt
1/4 cup chopped white onion	1/2 tsp. coarsely ground black pepper

Put tomatillos, pepper, and garlic on a rimmed baking sheet and broil 5 inches from heat, turning occasionally, until lightly charred, 7 to 8 minutes. Let cool. Remove stem from pepper and discard. Put tomatillos, pepper, garlic, onion, and cilantro in a food processor and pulse until coarsely chopped. Transfer to a medium bowl; stir in lime juice, salt and pepper.



Grandma, Dylan, Joey and Jessie Lundy

Asiago and Sun-dried Tomato Dip

Stephanie Collins

3 Tbsp. chopped sun-dried
tomatoes (not oil-packed)

1 cup water

1 pkg. (3 oz.) cream cheese,
softened

$\frac{1}{2}$ cup finely shredded Asiago
cheese (2 oz.)

$\frac{3}{4}$ cup sour cream

$\frac{1}{4}$ cup thinly sliced green
onions (4 medium)

In small bowl, mix tomatoes and water; let stand 30 minutes. Drain thoroughly. In 3-cup microwavable ceramic fondue pot, mix tomatoes, cheeses, sour cream and onions. Microwave uncovered on medium for 3 minutes, stirring every minute, until cheese is melted. Place fondue pot on stand with candle to keep dip warm. I just serve after it is melted in microwave. Serve dip with assorted vegetables or baguette slices.

Sun-Dried Tomato Dip

Traci Horany Bayer

- | | |
|---|---|
| ¼ cup sun-dried tomatoes in oil, drained and chopped (8 tomatoes) | ½ cup mayonnaise |
| 1 package (8 oz.) cream cheese, at room temperature | 10 dashes of Tabasco sauce |
| ½ cup sour cream | ½ to 1 tsp. kosher salt |
| | ¾ tsp. pepper |
| | 2 green onions, thinly sliced (white and green parts) |

Purée tomatoes, cream cheese, sour cream, mayonnaise, Tabasco sauce, ½ teaspoon salt and pepper in a food processor. Taste for seasoning and add additional salt, if desired. Add green onions and pulse 2 or 3 times to incorporate. Serve at room temperature with Sesame Seed Breadsticks.

Chile Rellenos Dip

Traci Horany Bayer

- | | |
|--|--|
| 1 cup chopped ripe black olives | 5 to 6 pickled jalapeños, seeded and chopped |
| 3 medium tomatoes, chopped | |
| 6 to 8 green onions (white and green parts), chopped | 3 Tbsp. olive oil |
| | 1 ½ tsp. vinegar |
| | 1 tsp. garlic salt |

Mix all ingredients in a large bowl and refrigerate up to 24 hours for flavors to blend. Serve with tortilla chips.

Fiesta Dip

Krystal Cooper

- | | |
|---|------------------------------|
| 2 packages (8 oz. each) cream cheese | ½ cup bacon, chopped |
| 1 package Hidden Valley Fiesta Ranch dressing mix | ½ cup green onion, chopped |
| | ½ cup diced jarred jalapeños |

Mix all ingredients together and serve with Fritos or other chips.

Corn Dip

Stacy Lundy

- | | |
|---|--------------------------------------|
| 2-3 green onions | 1 cup mayonnaise |
| 2 cans Mexicorn, drained | 1 small can green chiles,
drained |
| 8-10 oz. grated cheese (Colby,
Jack/Cheddar) | 2-3 jalapeño peppers, sliced |
| 1 cup sour cream | Cilantro |

Mix all together. Chill. Great with Fritos.

Natalie's Dip

Natalie Horany

This recipe is super yummy and easy! People practically lick the bowl clean when I serve it at parties!

- | | |
|-----------------------|------------------------------|
| 2 blocks cream cheese | 1 lb. ground beef or sausage |
| 1 can Ro-Tel | |

Cook beef/sausage until done; drain. Melt cream cheese and Ro-Tel in microwave; add beef or sausage. Serve warm with chips.

Salmon Dip

Krystal Cooper

- | | |
|-----------------------------------|------------------------|
| 1 package (8 oz.) cream
cheese | 1 tsp. horseradish |
| ½ cup sour cream | ½ tsp. salt |
| 1 Tbsp. lemon juice | ¼ tsp. pepper |
| 1 Tbsp. fresh chopped dill | 4 oz. of smoked salmon |

Mix all ingredients together and serve with crackers.



Buffalo Chicken Dip

Stephanie Collins

(From 300 Best Casseroles)

- | | |
|------------------------------------|--|
| 2 lbs. boneless chicken breasts | 1 (16 oz.) bottle blue cheese dressing |
| ¼ cup crumbled blue cheese | |
| 1 cup hot wings dipping sauce | 2 cups shredded extra sharp Cheddar cheese |
| 1 lb. cream cheese, cut into cubes | |

Place chicken breasts in a saucepan and cover with water. Bring to a simmer over medium heat. Reduce heat and simmer for about 15 minutes or until no longer pink. Drain well and let cool. Shred chicken with a fork.

Layer shredded chicken in a 9x13-inch greased baking dish. Sprinkle evenly with crumbled blue cheese. Pour dipping sauce evenly over top.

In a large saucepan, combine cream cheese and blue cheese dressing. Heat over medium heat, stirring, until smooth and hot. Pour evenly over chicken mixture.

Bake for 30 minutes at 350° or until bubbly. Sprinkle Cheddar cheese on top and bake an additional 10 minutes or until cheese is melted. Let cool 10 minutes. Serve with tortilla chips and celery sticks!

8 Appetizers and Snacks

Killer Queso

Heather Mooty

- | | |
|------------------------------|----------------------------------|
| 1 lb. ground sausage | 1 can corn, drained |
| 2 lb. Velveeta cheese, cubed | 1 small can chopped black olives |
| 1 can cream of mushroom soup | 1 can Ro-Tel, drained |

Brown and drain ground sausage and set aside. Dump Velveeta and remaining ingredients in crockpot. Pour hot sausage on top of Velveeta mixture. Turn crockpot to "low" setting and allow to warm for approximately 60 to 90 minutes, stirring after every half hour. If you're pressed for time, you can warm on "high" heat setting, and it'll be ready in about 30 minutes. Make sure to keep crockpot on "warm" when heated through to avoid the gross film that sometimes can collect on the top of queso.

Hummus

Grandma's recipe

- | | |
|--------------------------------------|--------------------------|
| 3 cans garbanzo beans
(chickpeas) | $\frac{2}{3}$ cup tahini |
| 6 cloves garlic, crushed | 1 tsp. salt |
| | 1 cup lemon juice |

Drain chickpeas (you can reserve a little juice if you need to add for a thinner hummus). Add to all other ingredients and blend in food processor. For variation add 3-5 sun-dried tomatoes packed in oil before processing.

I like mine to be very lemony, so you can start out with a little less lemon and add to taste. Enjoy!

Spicy Black Bean Hummus

Stephanie Collins

- | | |
|---------------------------|---|
| 1 clove garlic | 1 (15 oz.) can black beans,
rinsed and drained |
| 2 Tbsp. fresh lemon juice | 1 small jalapeño, chopped |
| 1 Tbsp. tahini | Dash of crushed red pepper |
| 1 tsp. cumin | 2 tsp. extra-virgin olive oil |
| ¼ tsp. salt | Dash of ground pepper |

Place garlic in a food processor; process until finely chopped. Add lemon juice, tahini, cumin, salt, black beans, jalapeño pepper; process until smooth. Spoon bean mixture into a medium bowl and drizzle with extra-virgin olive oil. Sprinkle with ground red pepper. Serve with pita chips.

Sweet Potato Hummus

Megan Hildebrandt

- | | |
|--|--|
| 1 large sweet potato, cooked
with skin on | 1 tsp. cumin |
| 1 can garbanzo beans, drained | 2-3 oz. feta cheese |
| 3-4 Tbsp. olive oil | 3-4 Tbsp. Kalamata olives |
| 1-2 cloves garlic | ¼ cup toasted pecans or
walnuts (reserve some for
top) |
| Juice of 1 lemon | |

Blend all ingredients in food processor. Adjust taste as desired. Let flavors blend about 1 hour before serving. Top with toasted nuts. Serve with pita chips, veggies, or flour tortilla chips.



Dax and Jason

Bobby's Hot Sauce

Bobby Collins

1 (28 oz.) can whole tomatoes
*(I strongly prefer the Muir
Glenn Organic Fire
Roasted)*

½ purple onion, chopped

½ white onion, chopped

3 jalapeño peppers*, chopped

¾ green bell pepper, chopped

1 tsp. chipotle-flavored

Tabasco sauce

3-4 cloves garlic, to taste

1 tsp. fresh lime juice

1 Tbsp. vegetable oil

1 Tbsp. salt

Cilantro – as much as you want

*(I "guess" I probably use
the equivalent of a
tablespoon)*

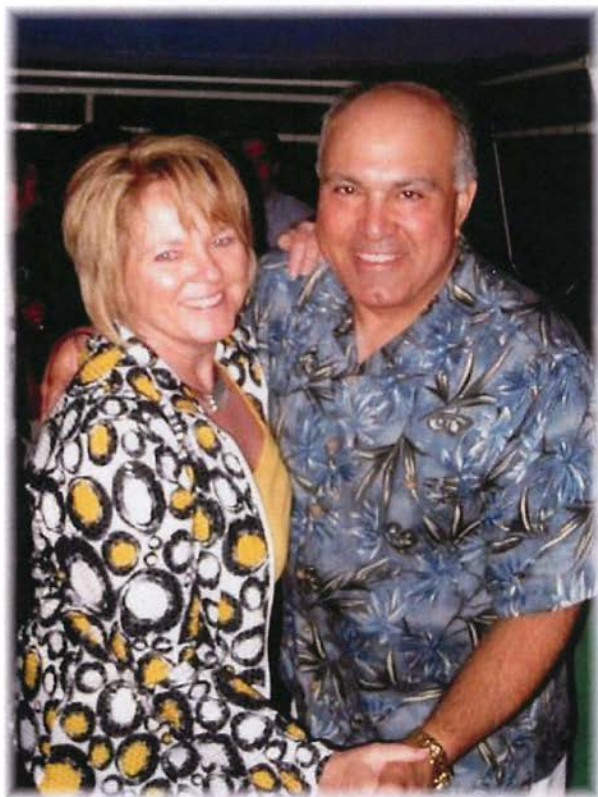
Pace chipotle hot sauce

*(optional) – I have started
adding about ¼ to ⅓ cup
(dry measuring cup)*

*Cut out some of the ribbing and seeds if you want to make it less "hot". If you want it extra hot, add 1 Serrano pepper.

Enjoy!!!

Add above ingredients to food processor and blend to desired chunkiness.



Mark and Connie

Black Bean Salsa

Connie Horany

- | | |
|------------------------------------|-----------------------------------|
| 2 cans black beans, drained | 4 large green onions, chopped |
| 1 (4 oz.) can chopped black olives | 2 cloves garlic, chopped |
| 1 (4 oz.) can chopped green chiles | 2 Tbsp. olive oil |
| 2 medium tomatoes, chopped | 1 Tbsp. + 1 tsp. red wine vinegar |
| | Dash seasoning salt |

Mix all ingredients and chill before serving.

Texas Caviar

Lindsey Pilarczyk

- | | |
|---|---|
| 2 lbs. shelled black-eyed peas,
cooked, or 4 cups cooked –
frozen, dried, or canned | ¾ cup vegetable oil |
| ½ cup chopped green onions
(tops and bottoms) | ¼ cup vinegar |
| ½ cup diced purple onion | 1 tsp. chopped fresh oregano
or ½ tsp. dried |
| 1 cup diced tomato | 1 tsp. chopped fresh basil
or ½ tsp. dried |
| 2 cloves fresh garlic, minced | ½ tsp. salt |
| 1 medium jalapeño, seeded
and diced | ½ tsp. freshly ground pepper |

Rinse and drain black-eyed peas. Add onions, tomatoes, garlic, and jalapeño. Cover with oil, vinegar, and seasoning, and mix thoroughly. Refrigerate immediately and let marinate for at least 6 hours, stirring occasionally. Drain marinade and serve chilled.

White Queso

Nancy Hildebrandt

- | | |
|--------------------------------------|-------------------|
| 1 lb. cream cheese | 1 cup verde sauce |
| 1 white onion | 1 tsp. cumin |
| 1 cup green chiles (fresh
frozen) | Cilantro |
| | Salt and pepper |

Cook onion 2 to 3 minutes first. Add rest of ingredients and heat until melted.

Fruit Dip

Patricia Cooper

- | | |
|-----------------------------|---------------------|
| 1 (8 oz.) pkg. cream cheese | 1 Tbsp. brown sugar |
| ½-1 can Eagle Brand milk | 1 tsp. vanilla |

Blend and serve with fruit slices.

Pumpkin Pie Dip

Nancy Hildebrandt

This is different and really delicious. Great for Fall parties.

- | | |
|--|------------------------|
| 1 (8 oz.) pkg. cream cheese,
softened | 1 tsp. ground cinnamon |
| 2 cups powdered sugar | ½-1 tsp. ground ginger |
| 1 (15 oz.) can pumpkin pie
filling | Apples, sliced |
| | Gingersnaps |

Beat cream cheese and sugar at medium speed with an electric mixer until smooth. Add pie filling, cinnamon, and ginger, beating well. Cover and chill 8 hours. Serve with gingersnaps and apple slices. *Makes 3 cups.*

Tomato Tart

Traci Horany

Delicious, light appetizer... kind of like a pizza!

- | | |
|---|--|
| 8 (9x14-inch) frozen phyllo
sheets, thawed | ½ red onion, very thinly sliced |
| ⅓ cup grated Parmesan
cheese | ¾ lb. cherry tomatoes, halved |
| ¾ cup shredded Italian cheese
blend | ½ tsp. garlic salt |
| | ¼ cup assorted chopped fresh
herbs (<i>whatever you have –
I've used basil and parsley</i>) |

Work with 1 phyllo sheet at a time, keeping remaining phyllo covered with a damp towel to prevent from drying out.

Place 1 phyllo sheet on a greased baking sheet. Sprinkle with 2 teaspoons of Parmesan. Repeat with remaining phyllo and Parmesan to make 8 layers. Layer the top with onion, tomatoes, garlic salt, and Italian cheese blend. Bake at 400° until the tart is well browned at the edges and the tomatoes soften, about 16 to 18 minutes.



Stacy, Jessica, Traci, Patricia, Nancy, Lindsey, Megan

Mediterranean Pizza

Jessica Hildenbrandt

Crust:

1 double pie crust
 ¼ cup grated Parmesan
 cheese

Cheese Spread:

4 oz. light cream cheese
 1 (14 oz.) can marinated
 artichoke hearts, chopped
 and divided
 4 oz. feta cheese
 ½ tsp. Italian seasonings
 1-2 cloves fresh garlic, minced

Toppings:

Fresh tomatoes
 Toasted pine nuts
 Chopped green onion
 Olives
 Cucumbers
 Whatever else you have

Roll out bottom of pie crust and sprinkle with cheese. Put other pie crust on top and bake according to package directions.

Mix cream cheese, half of artichoke hearts, feta, seasonings, and garlic together and spread on top of baked pie crust. Top this mixture with the other half of artichoke hearts and any of the toppings. Cut and serve.

Baked Goat Cheese

Bobby Collins

8 oz. goat cheese
2 Tbsp. fresh basil, chopped
¼ tsp. Cajun seasoning
⅛ tsp. freshly ground black pepper

Topping:

¼ cup sun-dried tomatoes
packed in oil, diced
3 cloves garlic, minced
Freshly ground pepper to taste
1 tsp. dried rosemary or
2 tsp. fresh, chopped
2 Tbsp. olive oil

Mix cheese, basil, Cajun seasoning, and pepper until blended. Transfer to a greased ovenproof ramekin.

Combine topping ingredients; marinate 1 to 24 hours (the longer the better). Place topping on goat cheese mixture. Bake at 350° for 20 minutes or until bubbly. Serve with crackers or French baguette.

Captain Rodney's Cheese Bake

Natalie Horany

½ cup mayonnaise
1 cup shredded sharp Cheddar cheese (or a little more)
1 package (8 oz.) cream cheese
2 green onions, finely chopped
8 Ritz crackers, crushed

8 slices bacon, cooked crisp and chopped
½ cup Captain Rodney's Boucan glaze (you can also use the Mango Pepper Glaze, if needed)

Mix the first 4 ingredients and place in a greased quiche or tart pan or anything made for baked dips. Top with crushed crackers and bake for 15 minutes at 350°.

Top baked cheese with crumbled bacon and drizzle the ½ cup glaze over the top. Serve with wheat thins or any chip you prefer.

Savory Parmesan Bites

Traci Bayer

- | | |
|--|--|
| 1 package (8 oz.) cream cheese, softened | 1 small red bell pepper, chopped |
| 1 cup grated Parmesan cheese, divided | ¼ cup fresh parsley, chopped |
| | 2 cans (8 oz. each) refrigerated crescent dinner rolls |

Stir together softened cream cheese, ¾ cup Parmesan cheese, bell pepper, and parsley. Unroll crescent rolls and separate each can into 4 rectangles, pressing perforations to seal. Spread 3 tablespoons cream cheese mixture on each rectangle. Roll up tightly, starting at 1 short side, jelly-roll fashion. Cut each roll into 4 equal pieces, using a serrated knife. Place on ungreased baking sheets. Sprinkle bites with remaining ¼ cup cheese. Bake at 350° for 13 to 15 minutes or until golden brown.

To make ahead, place unbaked bites on ungreased baking sheets and freeze at least 1 hour. Place bites in a zip-lock freezer bag; store in freezer up to 1 month. Place frozen bites on ungreased baking sheets. Bake at 350° for 15 to 17 minutes.

Velveeta and Sausage Hors d'Oeuvres

Patricia Cooper

- | | |
|--|------------------------------|
| 1 small box Velveeta cheese to 1 lb. sausage | Small Pepperidge Farm breads |
|--|------------------------------|

Melt Velveeta; then add browned sausage to it. Spoon onto small breads. Broil for a few minutes at 500°. Serve. Can freeze, then take out and bake.

Creamy Whipped Brie *with Cranberry Salsa*

Stephanie Collins

Salsa:

2 cups fresh cranberries
3 medium green onions, finely
chopped
1 small red jalapeño pepper,
seeded and minced
¼ cup + 2 Tbsp. sugar
¼ tsp. salt
3 Tbsp. minced fresh cilantro
1 ½ Tbsp. peeled and freshly
minced fresh ginger root
1 ½ Tbsp. lemon juice

Whipped Brie:

¾ lb. Brie cheese, room
temperature
8 oz. cream cheese, room
temperature
¼ tsp. black pepper
1 tsp. freshly grated lemon zest

Crackers

Salsa: Pulse cranberries in food processor until very finely chopped. Transfer to a bowl. Stir in green onions, jalapeño pepper, sugar, salt, cilantro, ginger, and lemon juice. Cover and refrigerate at least 4 hours. Stir occasionally.

Whipped Brie: Remove the rind from the Brie and put the cheese into a food processor with the cream cheese, pepper, and lemon zest. Process until very smooth. Transfer to a serving bowl. Cover and refrigerate. (This can be made 24 hours in advance.)

Bring to room temperature one hour before serving. Serve whipped Brie with the crackers and salsa on the side. *Makes 8 to 10 servings.*

I have doubled this before. It doubles nicely. I couldn't find red jalapeños so I used green. I chopped the cilantro and green pepper to give it more flavor versus mincing it.

Marinated Green Chiles

Nancy Hildebrandt

- | | |
|------------------------|----------------------------------|
| 1 cup sugar | 1 (21 oz.) can green chiles, cut |
| 1 cup white vinegar | into bite-size pieces (you |
| 1 clove garlic, minced | can use fresh frozen green |
| 1 Tbsp. dill weed | chiles) |
| ½ tsp. salt | |

Mix first 5 ingredients and add chiles. Marinate for 24 hours. The longer it marinates, the better. Keep in fridge up to 7 days. Serve over cream cheese with crackers or on a cracker with a slice of Monterey Jack cheese. It is also great with Fritos.

Pepper Poppers

Patricia Cooper

- | | |
|-----------------------------|-----------------------------------|
| 10-12 jalapeños | ¼ tsp. salt, chili powder, garlic |
| 1 (8 oz.) pkg. cream cheese | powder, or garlic salt |
| 1 cup sharp Cheddar cheese | 1 pkg. Oscar Meyer bacon bits |
| 1 cup Monterey Jack cheese | Breadcrumbs |

Cut jalapeños and remove seeds. Wash and dry. Microwave cream cheese to soften. Add spices and bacon. Mix together. Add cheeses and mix. Stuff peppers full. Roll top in breadcrumbs. Spray 9x13-inch pan with Pam. Line up peppers, alternating directions. Bake at 300° for 30 minutes.

Ceviche

Bobby Collins

- | | |
|---|--|
| 1 fillet of cod, haddock, or snapper, diced into small pieces | 2 Tbsp. minced cilantro |
| ½ lb. small peeled shrimp, cut into small pieces | 2 Tbsp. minced shallot |
| 6 sea scallops, cut into small pieces | 2 hothouse tomatoes, seeded and chopped |
| 8 limes, juiced | 1 large avocado, diced |
| 1 small orange, juiced | 1 large jalapeño, seeded, deveined, and minced |
| | 1 tsp. extra-virgin olive oil |
| | Salt and pepper to taste |

Place 2 to 4 small serving bowls or ramekins in the freezer to chill. You can also use shot glasses or martini glasses to serve in.

Combine fish, shrimp, and scallops in a small bowl and mix with the lime juice and orange juice. Cover with plastic wrap and place in refrigerator for 45 minutes.

Combine cilantro, shallot, tomatoes, avocado, jalapeño, and olive oil in another small bowl. Sprinkle with salt and pepper and reserve.

Remove seafood mixture from the refrigerator and drain the liquid well. Mix in the salsa mixture, season with more salt and pepper to taste, cover with new plastic wrap, and place back in the refrigerator for another 45 minutes.

When ready to serve, remove the bowls or ramekins from the freezer and spoon the ceviche to serve. Garnish with some fresh sprigs of cilantro and a couple of lime slices.

For variation, add mango.

Salmon Bites

Stephanie Collins

1 cup maple syrup (do not
substitute with light)

$\frac{1}{3}$ cup soy sauce
24 oz. salmon, skin removed

Cut salmon into bite size cubes. Combine maple syrup and soy sauce in bowl, add salmon and fully immerse in marinade for 24 hours. Grease a sheet of aluminum foil with vegetable spray (it works best). Either dip the salmon in pepper or sesame seeds (just one side). Bake at 500° for about 5 minutes or desired crispiness.

Crabbies

Heather Mooty

$\frac{1}{2}$ cup butter, softened
8 oz. sharp Cheddar spread –
any variety
2 tsp. mayonnaise
 $\frac{1}{4}$ tsp. garlic powder
 $\frac{1}{2}$ tsp. seasoned salt

$\frac{1}{2}$ lb. fresh crabmeat – pick
through 2 times for shells
6 regular size English muffins,
split
Paprika

Mix first 5 ingredients; fold in crabmeat. Spread on muffin halves and sprinkle with paprika. Cut into quarters and place on baking sheet. Cover with plastic wrap and freeze for 20 minutes. Remove plastic wrap and bake at 350° for 20 minutes until topping is browned and bubbly.



*Back: Lindsey, Jessica, Megan and Heather
Front: Stephanie, Traci and Stacy*

Crab Stuffed Mushrooms

Stephanie Collins

25 large white mushrooms
4 Tbsp. butter
Dry sherry
8 oz. cream cheese, softened
2 Tbsp. finely chopped onion
1 tsp. prepared horseradish
½ tsp. salt

1 dash of Worcestershire sauce
8 oz. crab meat (I used the most expensive can) or you can get the lump crab meat in the freezer section but honestly it is so little and mixed in the can does great

Preheat oven to 350°. Clean mushrooms. Drain on paper towels; remove stems. Place butter on baking sheet and heat 5 minutes in the oven until melted. Arrange mushrooms on baking sheet. Sprinkle inside of mushroom caps with sherry. Blend cream cheese, onion, horseradish, salt and Worcestershire sauce in a small bowl with a whisk or blender until fluffy. Fold crabmeat into cream mixture until evenly blended. Fill mushrooms with crab mixture. *I added mozzarella and Parmesan cheese on top (optional).* Bake for 10-12 minutes until cheese is hot and begins to brown.

Onion-Stuffed Mushrooms

Stephanie Collins

2 Tbsp. butter, divided
2 whole large onions, halved
and sliced thin
Splash of red or white wine
¼ cup beef broth
7 dashes of Worcestershire
sauce

24 whole crimini mushrooms,
washed and stems
removed (can use white
mushrooms)
Salt, to taste
½ cup grated Gruyère cheese
(can use Swiss)
Minced parsley

In a medium skillet, melt 1 tablespoon butter over medium heat. Add onions and sauté for 15 to 20 minutes, stirring occasionally, until very soft. Splash in wine, broth, and Worcestershire sauce. Cook for another 5 minutes or until liquid is cooked down. Set aside.

Melt 1 tablespoon butter in large skillet over medium heat. Throw in mushrooms and toss around for 2 minutes, just to start the cooking process. Sprinkle mushrooms with salt.

Place mushroom caps face down in baking dish. Heap cavity with sautéed onions, then sprinkle Gruyère cheese over top. Bake 10 minutes at 325°. Turn on broiler and broil for a couple of minutes, until top of the Gruyère starts to bubble and turn slightly brown. Sprinkle minced parsley over top and serve.

Asparagus Ham Roll-Ups

Patricia Cooper

1 jar pickled crispy asparagus 1 pkg. cream cheese, softened
1 pkg. boiled ham

Cut ham and asparagus in half. Spread cream cheese on ham, place ½ asparagus on top, and roll up. Secure with toothpick.

Ham and Swiss Mini Sandwiches

Patricia Cooper

2 pkgs. Hawaiian rolls, sliced 3 Tbsp. poppy seeds
Deli ham 1 tsp. Worcestershire sauce
Swiss cheese slices 3 Tbsp. mustard
¼ lb. melted butter 1 onion, finely chopped

Melt butter and add other ingredients. Heat through. Spread on Hawaiian rolls. Add ham and cheese. Wrap in foil. Bake at 400° for 10 minutes. Can be made ahead of time and frozen.

Seasoned Almonds

Heather Mooty

1 (3 lb.) bag of almonds ¼ cup Worcestershire sauce
¼ cup Worcestershire sauce (for chicken)
(original) Salt

Place almonds in large Ziploc bag. Pour both Worcestershire sauce sauces over and shake to coat almonds evenly. Pour almonds onto 2 cookie sheets in a single layer and lightly salt. Bake at 500° for 1 minute. Turn oven off and leave almonds in oven to roast for 4 hours.

Bacon Dates

Traci Horany Bayer

Bacon slices, cut in half (half
slice for every date)

Whole almonds (1 for each
date)
Pitted dates

Cook bacon until "limp" (about 2 to 3 minutes in the microwave). Stuff a whole almond in each pitted date. Wrap bacon around stuffed dates; secure with a toothpick. Bake at 350° for about 20 minutes and then place under broiler for a few minutes until bacon is crisp.

Note: I didn't even need to do the broiling part—my bacon was crisp after 20 minutes.

Bacon and Cheese-Stuffed Dates

Stephanie Collins

¼ cup cooked bacon pieces or
chopped prosciutto

¼ cup thinly sliced green
onions (about 2)

2 garlic cloves, minced

1 package (3 oz.) cream
cheese, softened

½ cup crumbled blue cheese

2 tsp. Dijon mustard

⅓ tsp. black pepper

24 Medjool dates

Preheat oven to 350°. In a medium bowl, stir together bacon, green onions, and garlic. Stir in cream cheese, blue cheese, mustard, and pepper.

Cut a slit in each date. Spread open slightly; remove pits. Fill each date with 1 rounded teaspoon of the bacon mixture.

Place dates, filling sides up, in a 9x13-inch baking dish. Bake, uncovered, for 5 to 8 minutes or until heated through. Serve warm.

Nut Crackers

*Stephanie Collins
(Paleo Friendly)*

These nut crackers are an excellent substitute for chips or other crackers. They are loaded with protein and heart healthy fat. I'm addicted!

2 cups fine almond meal	1 cup finely grated Parmesan
1 tsp. baking soda	or Romano cheese
1 Tbsp. (heaping) Italian	2 Tbsp. olive oil
seasoning or dried oregano	3 Tbsp. water
	Sea salt

Preheat oven to 350°. In a mixing bowl, combine all ingredients, except sea salt, and stir to form a moist, sticky dough. Add more water or oil, if needed. Using wet hands, place the dough on a baking sheet lined with parchment paper. Using fingers, flatten the dough out into a thin rectangle measuring about 10x8 inches. The dough is very sticky, so you may have to wet hands several times.

Sprinkle top with sea salt. Bake for 20-25 minutes or until dough becomes dry and golden brown. Remove and cool on a wire baking rack. Once the dough is cooled, use a pizza cutter to cut into crackers. Be careful, as they can be very brittle. Store in an airtight container.

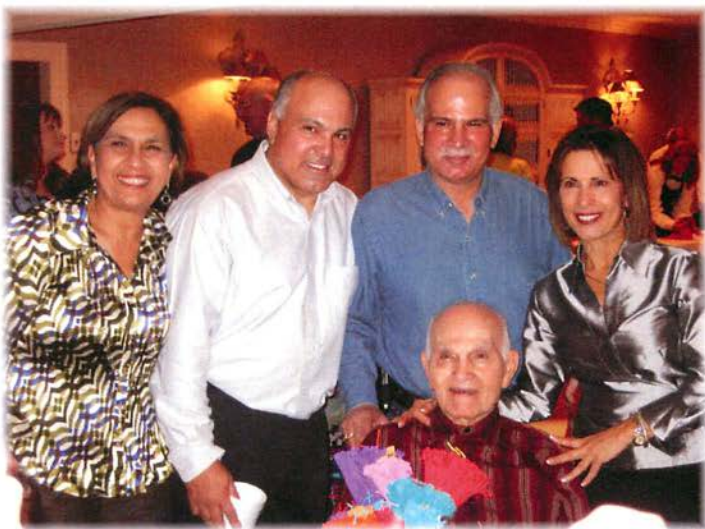
Ranch Crackers

Patricia Cooper

1 box saltine crackers	1 cup oil
1 (2 oz.) pkg. Hidden Valley	2 tsp. crushed red pepper
Ranch dressing mix	

Mix oil, dressing, and pepper in bowl. Place crackers in large dish or Ziploc bag and pour marinade over top. Shake to coat.

Can also use marinade on 10 oz. oyster crackers, 16 oz. mini pretzels, or 10 oz. goldfish, and peanuts.



Nancy, Mark, Freddy and Patricia with Papa

Party Mix

Patricia Cooper

- | | |
|---|---|
| 1 box Rice Chex | 2 sticks butter |
| 1 box Corn Chex | ½ cup oil |
| 1 box Crispix (can use Wheat Chex or Bran Chex) | 1 tsp. each: celery, onion, and garlic salt |
| 1 lb. pretzels | 3 Tbsp. Worcestershire sauce |
| Nuts (can use pecans, mixed nuts, or whatever you prefer) | 2 tsp. Tabasco |

Mix first 5 ingredients together (*I mix in large garbage bag*); then divide into 2 large roasting pans.

Make one batch of the remaining ingredients for each pan. Melt butter and rest of ingredients in saucepan. Pour over cereal mixture in one pan and gently stir. Bake at 250° for 2 hours, stirring every 15 minutes. Repeat for second pan. *I have double ovens, so I bake both batches at the same time.*

I make a sweet & salty version of this by adding 1 box Quaker Oatmeal Squares and 2 large cans Poppycock nut mixture (no popcorn). *My family loves it.*



Horany Family Christmas 2010

Seasoned Pretzels

Heather Mooty

1 (1 lb.) bag pretzel sticks
 $\frac{2}{3}$ cup vegetable oil
1 pkg. Ranch dressing mix
1 tsp. garlic salt

1 tsp. garlic powder
1 tsp. lemon pepper
1 Tbsp. cayenne pepper

Put pretzels in 1-gallon Ziploc bag. Mix together remaining ingredients and pour over pretzels. Shake to coat evenly. Let sit in bag overnight (12 hours).

Soups, Salads and Sandwiches



Avery, Stephanie and Grandma

When I reflect back on my life and all of the blessings that I have been given, the one that stands out the most is my family. The foundation and strength of that family starts with one person, my Grandma. I have so many great memories from my childhood and many of those are from my days spent at Grandma's house. I grew up anticipating the summers and my week-long trip to Olney. I knew that my Grandma would have lots of fun things for us to do. The most anticipated was all the amazing food she would have stockpiled for us. We would start our day off with a "Grandma Breakfast," which would be everything from donuts, sweet bread,

coffeecake, eggs, bacon, sausage, homemade jelly, laban, and the delicious orange juice that always tasted best at her house! As I entered adulthood and become a mom, I knew the one thing I

*wanted for my kids was the amazing **family gatherings** that always revolved around food – The Horany Love Language! I will always remember and cherish those days and can only hope that my grandkids will remember me the way all of us who know and love our Grandma do!*

*I love you.
Stephanie*

Soups, Salads, and Sandwiches



Hearty Tomato Soup

Heather Mooty

- | | |
|--|--------------------------|
| 2 large or 4 small cans diced tomatoes (any variety or combination – roasted, Italian, etc.) | 1 medium onion, diced |
| 1 lb. hamburger meat (<i>I add 2 links of Italian sausage</i>) | Italian seasoning |
| 1/2 stick butter | Basil – fresh or dried |
| 1 lb. sliced fresh mushrooms | 1 Tbsp. chili powder |
| | Dash of Tabasco |
| | 16 oz. half-and-half |
| | Salt and pepper to taste |

Place tomatoes in large kettle and turn on medium heat to begin cooking.

Brown and drain hamburger meat and sausage. Add to tomatoes. Melt butter and sauté onion and mushrooms until tender. Add to soup. Add spices and simmer for at least 2 hours. Just before serving, stir in half-and-half. *Enjoy!*

Lentil Soup

Grandma's Recipe

- | | |
|--|---------------------------------|
| 2 medium onions, chopped | 2 tsp. lemon pepper |
| 2 cloves garlic, minced | 8 cups water |
| 2 Tbsp. oil | 8 tsp. chicken or beef bouillon |
| 2 medium carrots, chopped | 2 tsp. crushed oregano |
| 2 stalks celery, chopped | 1/2 tsp. thyme |
| 1 1/3 cups lentils | Dash hot sauce |
| 1 (10 oz.) pkg. frozen chopped spinach | 1 (16 oz.) can stewed tomatoes |
| | 1 cup elbow pasta |

Sauté onion and garlic in oil. Add carrots and celery, and sauté 5 minutes. Add remaining ingredients except tomatoes and pasta. Bring to boil. Cover and simmer 15 minutes. Then add tomatoes and pasta, and simmer 10 to 15 minutes or until lentils are done. May need to halve the recipe.

Butternut Squash Soup with Sage and Parmesan Croutons

Megan Hildebrant

- | | |
|--|--|
| 3 lbs. butternut squash, peeled,
seeded, and cut in cubes | 3 stalks celery, chopped (1 ½
cups) |
| 3 Tbsp. olive oil | 1 Tbsp. fresh sage, chopped |
| 3 tsp. salt and a pinch of
pepper | 6 cups chicken broth |
| 1 Tbsp. butter | ½ cup fresh Parmesan |
| 1 large onion, diced (1 ½ cups) | |

Preheat oven to 400°. Toss squash with 2 tablespoons olive oil and 2 teaspoons salt. Roast until caramelized, 20 to 30 minutes.

In large pot, heat butter and 1 tablespoon olive oil over medium heat. Add onion and celery, and sauté for 10 minutes.

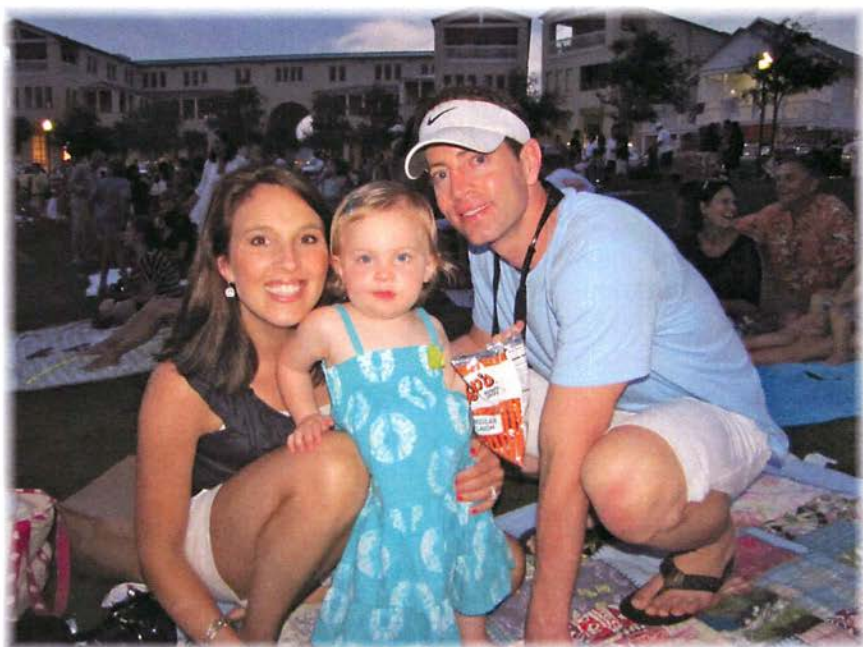
Add squash and broth and remaining ingredients; simmer for 30 minutes. Remove from heat. Using blender, blend in small batches until smooth. Top with croutons and grated Parmesan cheese. *Makes 6 to 8 servings.*

Sage and Parmesan Croutons

Megan Hildebrandt

- | | |
|---|-----------------------------------|
| 3 oz. rustic white bread, torn in
pieces | 3 Tbsp. olive oil |
| 1 large clove garlic, minced | ½ tsp. salt |
| 1 Tbsp. chopped fresh sage | 2 Tbsp. grated Parmesan
cheese |

Toss all ingredients to coat. Bake at 350° for 10 to 12 minutes or until golden brown.



Heather, Emerson and Clark

Baked Potato Soup

Traci Horany

1 ½ cups country-style gravy
mix
7 cups water
1 lb. shredded hash brown
potatoes

8 slices bacon
½ cup green onion, sautéed
½ cup Cheddar cheese
Sour cream

Combine gravy mix with 1 cup warm water. Mix with wire whisk until blended; set aside. In large pan, combine 6 cups water and potatoes. Boil for 5 minutes. Add gravy and stir continuously until thickens, 1 minute. Reduce heat and stir in onion, crumbled bacon, and cheese. Garnish with sour cream and cheese.

Cream of Broccoli Soup

Patricia Cooper

- | | |
|---------------------------------|-----------------------------|
| 2 cans (or fresh) chicken broth | 2 pkgs. frozen broccoli and |
| 1 can Ro-Tel tomatoes | cauliflower |
| | 1 (6 oz.) pkg. Velveeta |

Cook until veggies are soft. Add Velveeta and cook until melted.

Italian Soup and Sausage

Heather Mooty

- | | |
|---|--|
| 1 pkg. hot Italian sausage,
casing removed | 1 (15 oz.) can tomato sauce |
| 2 carrots, sliced | 2 medium zucchini, cut in half
lengthwise and then sliced |
| 1 onion, chopped | 1 tsp. dried crushed rosemary |
| 1 green bell pepper, chopped | 1 (20 oz.) pkg. refrigerated
3-cheese tortellini |
| 3 cloves garlic, minced | Fresh parsley, for garnish
(optional) |
| 32 oz. low-sodium chicken
broth | |

In large Dutch oven, combine sausage, carrots, onion, bell pepper, and garlic. Cook over medium heat until sausage is browned and crumbles. Drain well. Stir in chicken broth and tomato sauce, and bring to a boil. Reduce heat and simmer for 5 minutes. Add zucchini and rosemary and simmer for 20 minutes. Add tortellini and simmer 5 minutes or until tender. Serve immediately. Garnish with fresh parsley if desired.



*Back: Adam, Traci, Mark, Connie, Chris, Lindsey
Front: Papa, Grandma, Heather, Clark*

Cowboy Beef & Bean Soup

Bobby Collins

- | | |
|--|---|
| 2 lbs. beef sirloin or round tip
roast, cut into ½-inch cubes | 7-10 oz. bottled roasted red bell
peppers, drained, rinsed,
and chopped |
| ½ tsp. pepper | 2 Tbsp. chili powder |
| 3 cups chopped onion | 2 (15 oz.) cans beef broth |
| 64 oz. canned chopped
tomatoes with juice | 2 Tbsp. ground cumin |
| 3 cloves garlic, minced | ¼ cup molasses |
| 48 oz. canned pinto beans,
drained | 1 tsp. salt |
| 2 Tbsp. vegetable oil | 1 Tbsp. Tabasco (optional) |

Brown beef, onion, and garlic in oil in Dutch oven over medium heat until beef is no longer pink. Transfer to crockpot if desired. Stir in chili powder, cumin, salt and pepper. Add tomatoes, beans, peppers, broth, molasses, and Tabasco, if desired. Simmer over low heat for 1 ½ hours, partially covered, stirring occasionally.

TGF Friday's Black Bean Soup

Nancy Hildebrandt

I got this off of Top Secret Recipes. I love Friday's Black Bean Soup because of its spiciness, and I was so happy to find this! This is so easy to prepare! You can make this soup on the stovetop or in the crockpot. I brought this soup to a boil on the stove and then put it in the crockpot and let it simmer on low for 2-3 hours. If you like black bean soup, you're gonna love this! Really good!

2 Tbsp. vegetable oil	2 tsp. chili powder
¾ cup diced white onions	½ tsp. cayenne pepper
¾ cup diced celery	½ tsp. cumin
½ cup diced carrots	½ tsp. salt
¼ cup diced green bell peppers	¼ tsp. hickory liquid smoke
2 Tbsp. minced garlic	Garnish: Shredded Monterey
4 (15 oz.) cans black beans	Jack and Cheddar cheese
4 cups chicken stock	blend, chopped green
2 Tbsp. apple cider vinegar	onions, sour cream

Heat 2 tablespoons oil in a large saucepan over medium/low heat. Add onion, celery, carrot, bell pepper, and garlic to the oil and simmer slowly (or "sweat" as it's called) for 15 minutes or until the onions are practically clear. Keep the heat low enough so that the veggies don't brown and be careful not to burn the garlic or it will be bitter.

While you cook the veggies, pour the canned beans into a strainer and rinse them under cold water. Measure 3 cups of the drained and strained beans into a food processor with 1 cup of chicken stock. Purée on high speed until smooth.

When the veggies are ready, pour the puréed beans, the whole beans, the rest of the chicken stock, and every other ingredient in the list (down to liquid smoke), into the pot. Bring mixture to a boil, then reduce heat and simmer, uncovered, for 50 to 60 minutes or until soup has thickened and all the ingredients are tender. *Makes 6 servings. Cook time, 1 hour 15 minutes; prep time: 15 minutes. Really good!*

Tortilla Soup

Stephanie Collins

32 oz. low-sodium chicken broth	1 (16 oz.) bag frozen sweet corn
2 lbs. chicken breast, sliced	1 Tbsp. olive oil
1-2 cups water	$\frac{3}{4}$ tsp. sea salt
1 (14.5 oz.) Glen Muir fire-roasted tomatoes with green chiles	$\frac{1}{2}$ cup chopped cilantro
1 large red onion, diced	Juice of 3 limes
5 fresh tomatillos, diced	10 El Milagro tostada shells, crushed (or any other tortilla chips)
3 Poblano peppers, sliced in $\frac{1}{2}$ -inch strips	6 oz. Chihuahua cheese (or whatever you like)
2 yellow bell peppers, sliced in $\frac{1}{2}$ -inch strips	Avocado, diced

Preheat oven to 500°. In large stockpot, combine chicken broth, sliced chicken breast, 1 cup water, and Muir Glen fire-roasted tomatoes. Bring to a boil; reduce heat and simmer. While chicken is simmering, place red onion, tomatillos, poblanos, bell peppers, and corn in a large shallow baking dish. Drizzle with olive oil. Place baking dish with vegetables on top rack of oven and roast for 20 minutes. You should stir once for even browning.

Add roasted vegetables, salt, cilantro, and lime juice to the stockpot (add 1 additional cup of water if needed for desired consistency). Simmer 20 to 30 minutes more to develop flavors. Serve with tortilla chips, cheese, avocado, and lime slices.

The Best Tortilla Soup

Nancy Hildebrant

Tortilla soup as it should be... trust me, everyone loves this, and it's from the Houston Jr. League "St. Smell the Rosemary." Really good!

6 Tbsp. canola oil	½ tsp. cayenne pepper
8 corn tortillas, chopped	4 large cooked chicken breast halves, shredded
6 cloves garlic, minced	
½ cup chopped cilantro	
(optional – I don't add)	
1 medium onion, chopped	Garnish:
1 (28 oz.) can diced tomatoes	Shredded Monterey Jack cheese
2 Tbsp. ground cumin	Diced avocados
1 Tbsp. chili powder	Sour cream (optional)
3 bay leaves	2 corn tortillas, sliced and fried crisp (optional)
6 cups chicken stock	
1 tsp. salt	

In Dutch oven, heat the oil over medium heat. Add the tortillas, garlic, cilantro, and onion, cooking for 2 to 3 minutes. Add the tomatoes, bringing to a boil. Add cumin, chili powder, and bay leaves. Add chicken stock and return to a boil. Reduce heat. Add salt and cayenne, and simmer for an additional 30 minutes. Remove bay leaves and stir in shredded chicken. Garnish with Monterey Jack cheese, avocado, sour cream, and fried tortillas if desired. *Makes 6 to 8 servings; cook time, 55 minutes; prep time, 15 minutes.*

Chicken Taco Soup

Stacy Lundy

- | | |
|-------------------------------------|----------------------------|
| 3 skinless boneless chicken breasts | 1 cup salsa |
| 1 Tbsp. olive oil | 2 tsp. chili powder |
| 1 cup chopped onion | 1 ½ tsp. cumin |
| 2-3 cloves garlic, minced | 4 cans chicken broth |
| 1 Tbsp. lime juice | 1 can black beans, drained |
| | 2 cups fresh corn |

Cut chicken into cubes. Heat oil in stockpot. Add chicken, onions, garlic, and spices, and stir until chicken is done and onions are translucent. Add broth, salsa, corn, and beans, and cook gently 8 to 10 minutes. Serve over crushed chips and garnish with cheese and cilantro.

Vegetarian Chili

Heather Mooty

- | | |
|---|--|
| 2 Tbsp. vegetable oil | 1 can corn, undrained |
| 1 onion, chopped | 1 (6 oz.) can tomato paste |
| 2 carrots, sliced | 1 (4 oz.) can chopped green chiles |
| 1 green bell pepper, chopped | 6 Tbsp. chili powder |
| 2 small zucchini, chopped | 1 Tbsp. cumin |
| 2 small yellow squash, chopped | 2 Tbsp. sugar |
| 1 can crushed tomatoes | 1-2 tsp. salt |
| 2 cans red kidney beans, drained and rinsed | ½ tsp. pepper |
| | Grated cheese and sour cream for garnish |

Sauté onion, carrots, and bell pepper in oil for 8 minutes. Add both squash. Cook 8 minutes. Add rest of ingredients and bring to a boil. Reduce heat and simmer for 1 hour.

Best Chili Ever

Stephanie Collins

- | | |
|----------------------------------|---|
| 2 tsp. oil | 1 tsp. oregano |
| 2 onions, chopped | 1 tsp. cayenne pepper |
| 3 garlic cloves, minced | 1 tsp. coriander |
| 1 lb. ground beef | 1 tsp. salt |
| 1 lb. beef sirloin, cubed | 1 tsp. chili powder |
| 1 can (14 ½ oz.) diced tomatoes | 4 cans (15 oz. each) red kidney beans, divided |
| 1 can dark beer | 4 chile peppers, chopped (<i>I actually use canned</i> |
| 1 cup brewed strong coffee | <i>chipotle peppers in adobe</i> |
| 2 cans (6 oz. each) tomato paste | <i>sauce and purée it; I use 2</i> |
| 1 can beef broth | <i>Tbsp., but you can use</i> |
| ½ cup brown sugar | <i>more, depending on how</i> |
| 3 ½ Tbsp. chili sauce | <i>spicy you want it)</i> |
| 1 Tbsp. cumin | Fritos |
| 1 Tbsp. cocoa | Cheese of choice, any amount |

Heat oil. Cook onions, garlic, and meat until brown. Add tomatoes, beer, coffee, tomato paste, and beef broth. Add brown sugar and all spices. Stir in 2 cans of kidney beans and peppers. Reduce heat and simmer for 1 ½ hours. Add remaining 2 cans of kidney beans and simmer for another 30 minutes. Top each serving with Fritos and cheese.



Connie and Traci at Traci's wedding

White Chili

Connie Horany

- | | |
|---------------------------------|--------------------------------|
| 2 Tbsp. olive oil | ½ tsp. oregano |
| 1 medium onion, minced | ½ tsp. cumin |
| 3 cloves garlic, minced | ¼ cup chopped cilantro |
| 2 (10 oz.) cans Ro-Tel | 2 (10 oz.) cans Great Northern |
| 6 tomatillos, chopped | beans (white) |
| 2 cups chicken broth (1 more if | 1 Tbsp. fresh lime juice |
| want soupy) | Salt and pepper to taste |
| 1 (7 oz.) can chopped green | Sour cream |
| chiles | Shredded Monterey Jack |
| 2 cups chopped cooked | cheese |
| chicken | Tortilla chips |

Heat olive oil in large pot over medium heat. Add onions and sauté 3 to 5 minutes until soft. Add garlic and cook 1 to 2 minutes. Do not brown. Add Ro-Tel and tomatillos, and cook until tender. Add broth, green chiles, chicken, oregano, and cumin. Add rest of ingredients. Cook until heated completely. Top with sour cream, cheese, and tortilla chips.

Chicken Chili with Black Beans

Stephanie Collins

- | | |
|--|-------------------------------------|
| 2 cans black beans, drained | 8 cups chicken broth |
| ¼ cup olive oil | 1 (14 oz.) can diced tomatoes |
| ½ yellow onion, chopped | 12 oz. dark beer |
| 1 red or green bell pepper,
chopped | ¼ cup Worcestershire sauce |
| 1 jalapeño, seeded and diced | 4 cups cooked and diced
chicken |
| 4 cloves garlic, minced | ¼ cup cornmeal |
| 1 ½ tsp. chili powder | Salt and pepper |
| 2 tsp. cumin | Monterey Jack cheese for
garnish |
| 2 tsp. basil | |

In large saucepan, sauté onions in olive oil over medium-high heat for about 10 minutes. Add garlic and peppers, and stir 1 more minute. Add chili powder, cumin, and basil; stir 3 to 4 minutes. Add broth, tomatoes, beer, and Worcestershire sauce. Increase heat slightly and bring to a boil. Add cornmeal, salt and pepper. Stir in chicken and beans. Simmer until ready to eat. Pour into bowls and sprinkle with Monterey Jack cheese.

Mexican Chicken Chowder

Nancy Hildebrandt

- | | |
|--|---|
| 2 ½ cups cooked chicken, cut
in bite-sized pieces | 2 Tbsp. chopped cilantro |
| 2 cans whole kernel corn,
drained | 3 cans chicken broth |
| 2 cans cream of potato soup | 8 oz. sour cream |
| 1 can diced green chiles | 8 oz. Mexican Velveeta
cheese, cubed |
| 1 envelope taco seasoning mix | Avocado and tortilla chips for
garnish |

Mix first 6 ingredients together in a large soup pot, and then add chicken broth. Bring to a simmer, and then add sour cream and Velveeta cheese. Heat until melted and fully incorporated, stirring constantly. Garnish with avocado and tortilla chips. *Enjoy!*

Chicken and Dumplings

Patricia Cooper

Whole chicken or 4-6 breasts

Bay leaf

Salt and pepper

Dumplings:

2 cups flour

1 tsp. baking soda

½ tsp. salt

⅓ cup shortening

1 cup buttermilk

Boil with bay leaf and season breast or chicken with salt and pepper. Cook for 1 hour or until chicken is done, 30 to 40 minutes for chicken breasts. Remove chicken and leave broth. Add more water to fill ¾ of the way full. Season to taste.

Dumplings: Cut shortening into dry ingredients. Add buttermilk and mix. Roll out thin and cut into strips. Add to boiling chicken broth. Cook, uncovered, 10 minutes. Cover and cook 10 more minutes. Fold in chicken pieces gently and serve.

Black-Eyed Pea Stew

Patricia Cooper

8 cans black-eyed peas,
undrained

2 cans stewed or diced
tomatoes, undrained

1 (16 oz.) pkg. frozen cut okra

1 (16 oz.) jar hot sauce

1 pkg. green onions or 1 onion,
diced

1 bell pepper, diced

1 pkg. celery, diced

1-2 pkgs. polish sausage, cut
into bite-sized pieces

Sauté onions, celery, and bell pepper to soften. Then add remaining ingredients. Add salt and pepper to taste and simmer for 30 minutes.

Beef Stew

Patricia Cooper

- | | |
|-----------------------------|--------------------------|
| 2 pkgs. stew meat | 2 bay leaves |
| 2 tsp. Worcestershire sauce | 2 Tbsp. salt |
| 2 cloves garlic, minced | 2 tsp. sugar |
| 1 large onion, chopped | 1 tsp. pepper |
| 2 shakes allspice | 6-8 carrots, sliced |
| 3-4 potatoes | 1 can corn |
| 1 can green beans | 1 small can tomato sauce |
| | 6-8 cups hot water |

Season meat and trim fat. Lightly flour and brown meat in a little oil. Add all seasonings including garlic and onion. Add water and tomato sauce. Let come to boil. Turn down heat and simmer for 1 hour. Add carrots and cook 30 more minutes. Add potatoes and cook 30 minutes or until potatoes and carrots are tender. Add green beans and corn, and heat through.

Taco Stew

Patricia Cooper

- | | |
|-------------------------------------|--|
| 1 ½ lbs. hamburger | 1 can pinto beans, undrained |
| 1 pkg. taco seasoning | 1 can whole corn, undrained |
| 1 pkg. Hidden Valley Ranch dressing | 1 can whole hominy, undrained |
| 2 cans Ranch-style beans, undrained | 1 large can stewed or crushed tomatoes |

Brown meat and drain; add seasoning. Add remaining ingredients. Simmer. Serve in bowls over Doritos or Fritos and with grated cheese on top.

Caesar Salad

Bobby Collins

- | | |
|----------------------------------|------------------------------|
| 1 large head romaine lettuce | 1 egg, coddled |
| 1 tsp. Worcestershire sauce | Tabasco sauce, to taste |
| ½ tsp. salt | ¾ cup extra virgin olive oil |
| 2 garlic cloves, crushed | ½ cup shaved Parmesan cheese |
| 1 can (2 oz.) anchovies, drained | Black pepper, to taste |
| 1 lemon, halved and juiced | |

Wash lettuce; separate leaves. In a food processor, combine Worcestershire sauce, salt, garlic, anchovies, lemon juice, egg and Tabasco; process until smooth. With motor running, add oil in a slow and steady stream to emulsify.

Tear lettuce leaves. Toss with dressing, Parmesan cheese and freshly ground black pepper.

~If you prefer a thinner dressing, reduce the amount of olive oil.

~Determine the amount of anchovies you would like. Often ½ can is sufficient.

~Coddle an egg by placing cracked egg in a microwave-safe bowl. Microwave 4 seconds.

Spinach Salad

Nancy Hildebrandt

- | | |
|---------------------------------|-----------------------------|
| Spinach | Dressing: |
| Mushrooms | ¾ cup safflower oil |
| Bacon, fried crisp and crumbled | ¼ cup Dijon mustard |
| Oranges | ¼ cup red wine vinegar |
| Red onion | ¼ cup honey |
| | ¼ cup sesame seeds, toasted |
| | 2 cloves garlic, minced |

Combine dressing ingredients and shake it up. Mix with salad ingredients.

Fresh Spinach and Pea Salad

Patricia Cooper

1 small pkg. frozen peas,
thawed

Green onions

Fresh spinach

Fried bacon, crumbled

Water chestnuts

Dressing:

1 ½ cups real mayonnaise

1 cup sour cream

½ tsp. oregano

½ tsp. basil

2 Tbsp. lemon juice

Cheddar cheese

Layer spinach, peas, water chestnuts, green onions, and bacon. Mix dressing ingredients together and spread over top. Sprinkle with Cheddar cheese.

Special Strawberry Spinach Salad

Nancy Hildebrandt

9 cups torn fresh spinach

1 pint fresh strawberries,
halved

½ cup slivered almonds,
toasted

Dressing:

¼ cup vegetable oil

2 Tbsp. sugar

2 Tbsp. cider vinegar

1 Tbsp. chopped onion

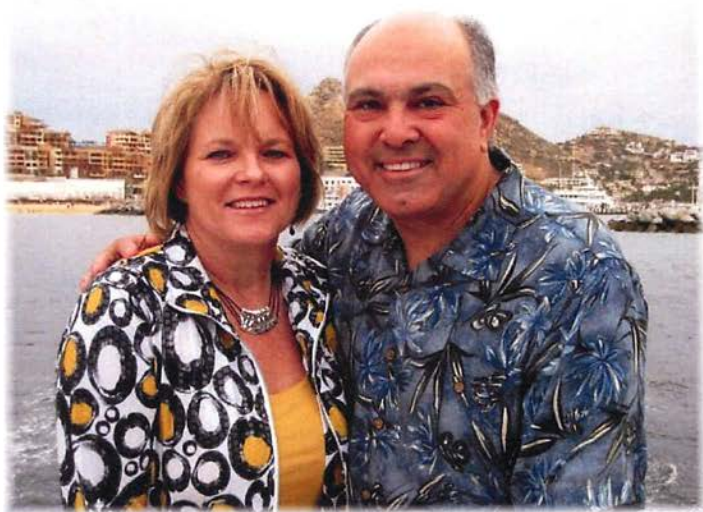
1 tsp. poppy seeds

1 tsp. sesame seeds

¼ tsp. paprika

⅛ tsp. Worcestershire sauce

In a large bowl, combine spinach, strawberries, and almonds. Place dressing ingredients in food processor; process until combined. Pour over salad and toss to coat. Serve immediately.
Makes 6 to 8 servings.



Mark and Connie at Traci's wedding in Cabo

Green Bean Salad with Bacon

Traci Horany

- | | |
|---|---------------------------------------|
| 2 lbs. fresh green beans,
trimmed | 1 Tbsp. honey |
| 3 bacon slices | 1 Tbsp. Dijon mustard |
| 2 Tbsp. finely chopped shallots
(or onion) | ¼ tsp. freshly ground black
pepper |
| ¼ cup red wine vinegar | ¼ tsp. salt |

Cook beans in boiling water 5 minutes. Drain and plunge into ice water; drain. Place beans in large bowl. Cook bacon in large nonstick skillet over medium heat until crisp. Remove bacon, reserving 1 teaspoon drippings in pan. Crumble bacon and set aside.

Add shallots to drippings in pan and cook 1 ½ minutes, stirring frequently. Add vinegar; cook 30 seconds, scraping pan to loosen browned bits. Drizzle mixture over beans.

Combine honey, mustard, pepper, and salt, stirring with a whisk. Pour over bean mixture; toss to coat. Sprinkle with crumbled bacon.

Three Bean Salad

Grandma's recipe

1 can cut green beans, drained	Dressing:
1 can yellow wax beans, drained	½ cup sugar
1 can ranch-style beans, washed, or red kidney beans, drained	½ cup red wine vinegar
Onion	½ cup oil
Green bell pepper	1 tsp. salt
	½ tsp. dry mustard
	½ tsp. dry basil

Mix together dressing ingredients and pour over bean mixture. Marinate for several hours, stirring occasionally.

Broccoli Bacon Salad

Stacy Lundy

1 bunch broccoli, broken into small florets (about 3 cups)	½ cup shelled sunflower seeds <i>(I used pecans)</i>
1 bunch cauliflower, broken into small florets (about 3 cups)	Dressing:
½ red onion, chopped	½-1 cup mayonnaise*
10 bacon slices, cooked and crumbled	¼-½ cup sugar*
1 cup raisins	1-2 Tbsp. red wine vinegar*
	<i>*I used the maximum amounts</i>

Combine broccoli, cauliflower, raisins, and onions in a large bowl. Mix gently. (Hold nuts and bacon until just before serving.) Whisk together dressing ingredients and refrigerate until serving time.

To serve, toss bacon and nuts with salad mixture. Pour dressing over. Toss.

Broccoli Slaw Salad

Connie Horany

1 pkg. broccoli slaw
1 pkg. cabbage slaw
½ cup slivered almonds,
toasted
6 oz. chow mein noodles
2 bunches chopped green
onions

Dressing:

½ cup sugar
1 tsp. pepper
⅓ cup rice wine vinegar
2 tsp. salt
1 cup oil

Combine dressing ingredients and shake until sugar is dissolved. Pour over salad, toss, and serve immediately.

Coleslaw

Patricia Cooper

2 pkgs. cabbage (12-16 oz.
total)
1 onion diced
1 tsp. celery salt

1 tsp. mustard seed
1 tsp. salt
1 cup sugar
1 cup white vinegar
⅔-1 cup oil

In pot blend celery salt, mustard seed, salt, sugar, vinegar, and oil. Bring to a boil on stove for about 5 minutes. Pour over onion and cabbage, and chill.

This will accommodate up to 24 ounces of cabbage. If you use a total of 24 ounces of cabbage, increase the spices. Add ¼ cup more sugar and vinegar, but no more oil.

Marinated Cole Slaw

Grandma's recipe

1/3 cup oil	1 tsp. celery seeds
1/3 cup vinegar	Cabbage, chopped
1/4 cup sugar	Green bell pepper, chopped
1 tsp. salt	Onion, chopped
1/2 tsp. dry mustard	Pimentos, optional

Mix the first 6 ingredients together and pour over the remaining ingredients. Stir and let marinate several hours or overnight, stirring occasionally.

Mexican Salad

Patricia Cooper

1 large head lettuce	3 tomatoes, chopped
1 lb. Cheddar cheese	1/2 onion, chopped
1 (15 oz.) can Ranch-style beans	1 bottle Kraft Catalina dressing
	2 cups Fritos, crumbled

Chop lettuce; add tomatoes, onion, cheese, and beans. Stir in dressing and toss lightly. Chill for 30 minutes and add Fritos just before serving.

Corn, Mango, Edamame Salad

Stephanie Collins

2 cups frozen shelled edamame	2 Tbsp. cilantro
1 1/2 cups fresh corn (2 ears), uncooked, cut off the cob	1 Tbsp. olive oil
1 mango, cubed	Juice of 2 limes
1 cup tomatoes	3/4 tsp. salt
1/2 cup chopped red onion	1/4 tsp. pepper
	Chopped Jalapeño

Prepare edamame. Drain and rinse under cold water. Stir in rest of ingredients and chill.

Stacked Salad

Stephanie Collins

Here's a smart secret for the busy host. These individual stacked salads are made a day ahead of time in rocks glasses, the short wide glasses used from mixed drinks.

Shredded organic beets
Chopped mushrooms
Radish micro-greens
Dried cranberries
Crumbled blue cheese
Bacon crumbles

Shredded carrots
Chopped tomatoes
Balsamic vinaigrette
Cheese
Grilled chicken, shrimp, or crab

Using 12-ounce rocks glasses, start with 1 ounce of dressing in the bottom, then add other ingredients – uniform bits of chopped vegetables, cheese, and a protein such as grilled chicken, shrimp, or crab – in layers. (Can use arugula or spinach in place of micro-greens.) Choose ingredients according to flavor and color. Layer them in, pressing slightly to compress the salad to it hold together. Cover and refrigerate overnight.

To serve, place a 7-inch or larger plate over the glass and slowly turn it over. The glass will be upside down on the plate. Slowly remove the glass by lifting straight up, leaving the salad mounded on the plate. The dressing will filter down through the layers, making a salad that's beautiful but not at all soggy. Press down lightly on the center of the salad to knock it over, then begin eating. For a smaller salad, use 8- or 10-ounce glasses.

Yummy Salad from The Cheesecake Factory

Lindsey Pilarczyk

Romaine lettuce	1 cucumber, chopped
1 small can corn	6 bacon strips, cooked and crumbled
1 avocado, chopped	Feta cheese
2 medium tomatoes, chopped	Brianna's Home-Style Blush
4 green onions, chopped	Wine Vinaigrette dressing

Combine all salad ingredients. Mix with dressing (as much as desired) and serve. *I usually use about half of the bottle.*

Marinated Tomatoes

Connie Horany

4-5 tomatoes, peeled and quartered	1 tsp. salt
2 Tbsp. apple cider vinegar	$\frac{1}{8}$ tsp. pepper
2 Tbsp. sugar	$\frac{1}{2}$ tsp. dried basil
2 Tbsp. oil	2 Tbsp. parsley, chopped
	1 clove garlic, minced

Peel and quarter tomatoes into large bowl. Mix dressing ingredients together and pour over tomatoes. Gently mix. Cover and marinate in refrigerator 3 to 4 hours or overnight. Serve chilled.

Potato Salad

Stacy Lundy

4 medium potatoes
1 medium green bell pepper
2 large stalks celery
1 medium onion, chopped
1 jar pimento, sliced
2-3 hard-boiled eggs
4-5 sweet pickles
½ cup sweet pickle juice

Dressing:

1 cup mayonnaise
2 Tbsp. prepared mustard
1 tsp. celery seed or salt
1 tsp. garlic salt
1 Tbsp. sugar (optional)
Salt and pepper to taste

Boil unpeeled potatoes until done and remove from water to cool. When cool, peel and dice into fairly large pieces. Chop remaining ingredients. Add pickle juice. Add dressing and toss to coat evenly. Really good when prepared a day in advance.

Sweet Potato Jalapeño Salad

Stephanie Collins

3 lbs. sweet potatoes, peeled
and chopped
½ head radicchio, chopped
¼ cup cilantro, chopped
¾ cup walnuts, chopped and
toasted

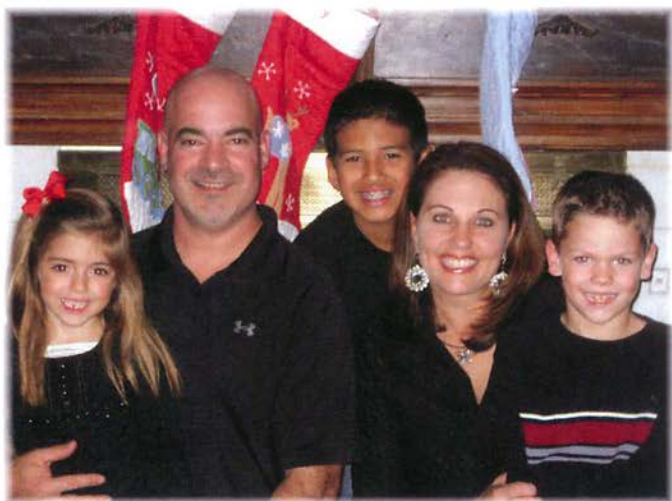
Dressing:

½ cup orange juice
2 Tbsp. canola oil
2 Tbsp. honey
½ of a jalapeño pepper, minced
1 ½ tsp. salt
½ tsp. pepper
Juice of 1 lemon

Boil water in pot. Add peeled and chopped sweet potatoes and cook until tender (Don't overcook.) While sweet potatoes are cooking, prepare dressing.

Dressing: In a small bowl, whisk together all ingredients.

In a large bowl, combine cooked sweet potatoes with chopped radicchio, cilantro, and roasted walnuts. Toss with dressing and serve immediately.



Jessie, Scott, Dylan, Stacy and Joey Lundy

Wild Rice and Barley Salad

Patricia Cooper

- | | |
|--|--|
| 1 $\frac{3}{4}$ cups fat-free, less-sodium chicken broth | $\frac{1}{4}$ cup sliced green onions |
| $\frac{1}{2}$ cup uncooked brown and wild rice mix | 2 Tbsp. red wine vinegar |
| $\frac{1}{2}$ cup uncooked pearl barley | 1 $\frac{1}{2}$ tsp. extra-virgin olive oil |
| $\frac{3}{4}$ cup rinsed and drained canned chickpeas (garbanzo beans) | 1 tsp. Dijon mustard |
| $\frac{1}{3}$ cup golden raisins | $\frac{1}{4}$ tsp. salt |
| | $\frac{1}{4}$ tsp. freshly ground black pepper |
| | 2 Tbsp. chopped fresh basil |
| | 2 Tbsp. slivered almonds, toasted |

Combine first 3 ingredients in medium saucepan; bring to a boil. Cover, reduce heat, and simmer 40 minutes or until liquid is absorbed. Remove from heat and let stand, covered, 5 minutes. Spoon rice mixture into a medium bowl. Add chickpeas, raisins, and green onions.

Combine vinegar and next 4 ingredients (through pepper) in a small bowl; stir with a whisk. Pour over barley mixture; toss well. Cover; chill 2 hours. Stir in basil and almonds. *Makes 8 servings (serving size: about $\frac{2}{3}$ cup).*

Quinoa Salad with Asparagus, Dates, and Oranges

Stephanie Collins

1 tsp. olive oil
½ cup chopped white onion
1 cup uncooked quinoa
2 cups water
½ tsp. salt
1 cup orange sections
¼ cup toasted chopped pecans
2 Tbsp. minced red onion
5 dates, chopped
½ lb. sliced (2 inches)
 asparagus, steamed and
 chilled
½ jalapeño, diced

Dressing:

2 Tbsp. fresh lemon juice
1 Tbsp. olive oil
¼ tsp. salt
¼ tsp. pepper
1 clove garlic, minced
2 Tbsp. fresh mint

Heat 1 teaspoon oil in skillet and sauté white onion for 2 minutes. Add quinoa and sauté for 5 minutes. Add 2 cups water and ½ teaspoon salt and bring to boil. Cover, reduce heat, and simmer for 15 minutes. Remove from heat and let stand 15 minutes. Transfer quinoa to bowl. Add oranges and next 5 ingredients. Toss gently.

Combine all dressing ingredients with whisk. Toss in salad.

Asparagus Orzo Salad

Traci Bayer

This is a great side dish, but can be used as a salad supper by adding sliced grilled chicken or salmon.

- | | |
|--|-----------------------------------|
| 1 cup uncooked orzo pasta | 1 bottle (8 oz.) Ken's light |
| 8 oz. asparagus spears, cut
into 2 inch lengths
(about 1 ½ cups) | Raspberry Vinaigrette
dressing |
| ½ cup dried cranberries | 1 ½ tsp. Dijon mustard |
| ½ cup sliced green onions | ½ tsp. salt |
| 1 Tbsp. chopped fresh mint | ⅛ tsp. black pepper |

Cook orzo according to package directions. Drain and cool. Either roast in oven or boil asparagus until cooked. Place cooled orzo, cooked asparagus, cranberries, onions, and mint in a serving bowl. In a small bowl, combine the dressing with mustard, salt and pepper. Toss this dressing with the salad, mixing well. Serve at room temperature or cold.

Chicken Salad

Connie Horany

- | | |
|--|-----------------------------|
| 6 chicken breasts, boiled and
cubed | 1 tsp. minced onion |
| 1 small jar pimentos, drained | Salt and pepper to taste |
| 1 cup red grapes, quartered | 1 (8 oz.) pkg. cream cheese |
| ½ cup chopped celery | 1 cup real mayonnaise |

Boil chicken and cut into cubes. Add pimentos, grapes, celery, minced onion, and salt and pepper to chicken. Combine cream cheese and mayonnaise together. Add to mixture. Delicious served with croissant rolls.

Sonoma Chicken Salad

Stacy Lundy

Dressing:

1 cup mayonnaise
4 tsp. apple cider
vinegar
5 tsp. honey
2 tsp. poppy seeds
Salt and freshly ground pepper,
to taste

Salad:

2 lbs. boneless, skinless
chicken breasts
 $\frac{3}{4}$ cup pecan pieces, toasted
2 cups red seedless grapes
3 stalks celery, thinly sliced

Dressing: In a bowl, combine mayonnaise, vinegar, honey, poppy seeds, salt and pepper. Refrigerate until ready to dress the salad. This can be prepared up to 2 days ahead.

Preheat oven to 375°. Place the chicken breasts in one layer in a baking dish with $\frac{1}{2}$ cup water. Cover with foil and bake 25 minutes until completely cooked through.

Remove cooked chicken breasts from pan, cool at room temperature for 10 minutes, then cover and refrigerate. When the chicken is cold, dice into bite-size chunks and transfer to a large bowl. Stir in pecans, grapes, celery and dressing.

Best Chicken Salad

Natalie Horany

$\frac{3}{4}$ cup mayonnaise	$\frac{1}{3}$ cup green onions with green ends
$\frac{1}{3}$ cup (or less) pineapple juice	
3 cups cubed chicken	$\frac{3}{4}$ cup pecans chopped
1 $\frac{1}{2}$ cups red seedless grapes, sliced	$\frac{1}{2}$ tsp. curry
1 cup celery, cut small	$\frac{1}{2}$ tsp. Nature's Seasoning

Mix mayonnaise with enough pineapple juice to loosen it, then mix all ingredients together.

Vermicelli Salad

Patricia Cooper

10 oz. vermicelli	4-5 lemons
$\frac{3}{4}$ cup chopped bell pepper	3-4 Tbsp. real mayonnaise
$\frac{3}{4}$ cup olives (black and green)	2 Tbsp. oil
$\frac{3}{4}$ cup celery	Accent seasoning
$\frac{3}{4}$ cup green onion	

Break vermicelli in half. Cook at a boil, uncovered, for 5 minutes. Drain and let cool. Sprinkle generously with Accent. Add 2 tablespoons oil and juice of 3 lemons. Cover and refrigerate overnight.

Next day, mix rest of ingredients, adding mayonnaise and lemon to taste. Add salt and pepper.

Artichoke Chicken Salad

Patricia Cooper

4 chicken breasts	2 jars marinated artichoke
2 cups sliced black olives	hearts, undrained
1 box chicken Rice-A-Roni	4 green onions
	1 to 2 cups real mayonnaise

Boil chicken; cook rice as directed. When rice cools, combine all ingredients and refrigerate.

Asian Salad with Macadamia Chicken

Stephanie Collins

3-4 chicken breasts
Tony Chachere's to taste
Macadamia nuts, finely
 chopped
1 small head of cabbage
6 green onions
1 cup toasted slivered almonds
2 bags chicken ramen noodles
 (break noodles apart and
 toast)
4 Tbsp. toasted sesame seeds

Dressing:

5 Tbsp. sugar
½ cup oil
1 packet ramen chicken
 seasoning
2 Tbsp. soy sauce
½ cup red wine vinegar

Shred cabbage in processor; chop in green onion and put dressing on to soak.

Chicken: Pound flat and season with Chachere's. Dredge in flour, dip in milk and egg wash, then press in chopped macadamia nuts. Fry on stovetop in shallow oil.

Add sesame seeds, almonds, ramen noodles, and chopped chicken to cabbage and serve.

Greek Salad

Patricia Cooper

4 cans chicken or 3 breasts,	1 cup mayonnaise
boiled	1 cup feta cheese
½ cup yogurt	1 Tbsp. oregano
1 cucumber, diced and peeled	Salt, pepper, and mint to taste
3 cloves garlic, minced	

Chop chicken and mix with remaining ingredients.



Back: Traci, Jessica, Stephanie
Front: Lindsey, Megan, Stacy, Heather

Greek Salad with Avocado, Shrimp, and Caper Vinaigrette

Stephanie Collins

Vinaigrette:

- 1 cup olive oil
- 1 (4 oz.) jar capers, undrained
- ½ cup red wine vinegar
- 3 hard-boiled eggs, white part only, minced
- 2 Tbsp. minced roasted red peppers from jar
- 1 Tbsp. minced fresh parsley
- 1 ½ tsp. Dijon mustard

Salad:

- 10 plum tomatoes, cut into wedges
- 3 avocados, halved, pitted, peeled, and diced
- 2 Maui onions, chopped (about 3 cups)
- 3 cups shredded hearts or romaine lettuce
- 1 ½ cups feta cheese
- 1 ½ cups cooked bay shrimp

Vinaigrette: Whisk all ingredients in medium bowl to blend. Cover and refrigerate overnight.

Salad: Combine all ingredients in large bowl. Add vinaigrette to salad and toss to coat. Season to taste with salt and pepper to serve.

Tuna Bean Salad

Stephanie Collins

- | | |
|--------------------------------------|--|
| 2 cans albacore tuna | ¼ cup red wine vinegar |
| 1 can garbanzo beans | Juice of 2 lemons |
| 1 can cannellini beans (white beans) | Garlic pepper, salt, lemon pepper to taste |
| 1 can artichoke hearts | |

Mix together and chill for 30 minutes.

Tuna Fish

Lindsey Pilarczyk

- | | |
|--|-----------------------------|
| 1 can (7 oz.) white tuna, drained and flaked | 2 Tbsp. sweet pickle relish |
| 4 Tbsp. mayonnaise | ¼ tsp. curry powder |
| 1 Tbsp. Parmesan cheese | 1 Tbsp. dried parsley |
| ⅛ tsp. dried minced onion flakes | 1 tsp. dried dill weed |
| | 1 pinch garlic powder |

In a medium bowl, stir together the tuna, mayonnaise, sweet pickle relish, Parmesan cheese, and onion flakes. Season with curry powder, parsley, dill, and garlic powder. Mix well and serve with crackers or on a sandwich.

Grape Salad

Traci Horany

More like a dessert!

- | | |
|---|----------------------|
| 8 cups grapes (4 cups green and 4 cups red) | ½ cup powdered sugar |
| 1 (8 oz.) container sour cream | 1 cup chopped pecans |
| 1 (8 oz.) pkg. cream cheese | 1 cup brown sugar |

Mix first 4 ingredients together and put in 9x13-inch Pyrex dish. Then mix pecans and brown sugar. Spread sugar and nut mixture over grapes. Cover and refrigerate overnight.

Blueberry Salad

Patricia Cooper

- | | |
|--------------------------------|----------------------------------|
| 1 (6 oz.) box cherry Jell-O | 1 cup sour cream |
| 1 can blueberries | ½ cup sugar |
| 1 medium can crushed pineapple | 1 tsp. vanilla |
| 1 (8 oz.) pkg. cream cheese | 1 cup chopped nuts (for topping) |

Dilute Jell-O with 1 cup hot water. Add 1 cup cold water. Mix in fruits, using all the juices. Pour into 9x13-inch dish and chill.

Soften cream cheese and whip with sour cream, sugar, and vanilla. Spread mixture over chilled Jell-O and top with chopped nuts.

Pretzel Salad

Stephanie Collins

- | | |
|-----------------------------|--------------------------------------|
| 2 cups crushed pretzels | 1 (6 oz.) pkg. strawberry Jell-O |
| 1 ¼ cups sugar, divided | 1 large can crushed pineapple |
| 1 ½ sticks butter, melted | 2 (10 oz.) boxes frozen strawberries |
| 1 (8 oz.) pkg. cream cheese | Sour cream |
| 1 ½ cups Cool Whip | Cool Whip |

Mix pretzels, ¼ cup sugar, and butter together. Press into 9x13-inch pan and bake at 350° for 12 minutes. Let cool.

In small bowl, mix cream cheese, 1 cup sugar, and 1 ½ cups Cool Whip. Spread over crust. Dissolve Jell-O in 2 cups liquid from thawed strawberries and pineapple (should be boiling before adding Jell-O and can use some water if you need more liquid to equal 2 cups). Add fruit to Jell-O and cool slightly. Pour over rest of ingredients.

Keep refrigerated until ready to serve. Top with mixture of equal parts sour cream and Cool Whip. Spread smooth.

Watergate Salad

Patricia Cooper

- | | |
|--|--------------------------|
| 1 pkg. instant pistachio pudding | 1 cup mini marshmallows |
| 1 cup orange juice | 1 small carton Cool Whip |
| 1 (8 ¼ oz.) small can crushed pineapple, undrained | Nuts |

Mix pudding with orange juice. Add pineapple and marshmallows. Fold in Cool Whip and chill. Top with nuts.

Warm Chicken Sandwiches with Mushrooms, Spinach, and Cheese

Stephanie Collins

- | | |
|---|-------------------------------|
| 4 ciabatta rolls, halved horizontally | 12 oz. sliced white mushrooms |
| 3 Tbsp. olive oil, divided, plus more for drizzling | 2 Tbsp. chopped shallots |
| 8 oz. Fontina cheese, shredded and divided | 3 cloves garlic, minced |
| | 2 cups shredded roast chicken |
| | 1 (5 oz.) bag baby spinach |

Preheat oven to 400°. Pull some bread from ciabatta rolls to form slightly hollow centers. Drizzle ciabatta rolls with olive oil. Spread roll bottoms with whole grain mustard. Sprinkle roll bottoms with half of Fontina cheese.

Heat 2 tablespoons oil in large skillet over medium-high heat. Add mushrooms; sauté 4 minutes. Add chopped shallots and garlic; sauté 3 minutes. Add chicken; sauté 2 minutes to heat through. Transfer to a plate.

Add 1 tablespoon oil to skillet. Add spinach; sauté 2 minutes. Season to taste with salt and pepper. Drain. Spoon chicken mixture, then spinach over roll bottoms. Top with remaining cheese. Cover with roll tops. Wrap each sandwich tightly in foil. Bake at 400° for 20 minutes or until cheese melts.

Spanish Grilled Cheese Sandwiches *with Manchego and Jamon Serrano*

Stephanie Collins

3 Tbsp. butter, room temperature	4 oz. Jamon Serrano or Prosciutto, thinly sliced (Specialty hams)
4 slices firm sandwich bread	
6 oz. Manchego cheese, thinly sliced	4 Medjool dates, pitted and chopped

Line baking sheet with waxed paper. Spread butter on bread slices, dividing equally. Place two bread slices on prepared baking sheet, buttered side down. Top bread slices with half of sliced cheese (1 ½ ounces); top cheese with ham, dividing equally. Sprinkle dates over. Top with remaining cheese, then remaining two bread slices, buttered side up. Refrigerate 30 minutes or up to 8 hours, covered.

Heat Panini press and cook sandwiches according to machine's instructions. You can also use large skillet heated over medium-high heat. Reduce heat to medium low. Place sandwiches in skillet. Place another skillet atop sandwiches; place weight such as a large can of tomatoes atop skillet. Cook sandwiches until golden brown and cheese melts.

Breads and Breakfast



Jason and Grandma

Grandma, I love you so much. Thanks for letting Chad and me come back to your house together, even though you had to call Mom that time to tell her to come get one of us, as we were about to kill each other. Thank you for the wonderful family you and PaPa created. We are the most fortunate family ever.

*I love you.
Jason*

Notes

Breads and Breakfast



Streusel Topping

Traci Horany Bayer

This is also great as a topping for pumpkin pie.

1/2 cup old-fashioned oatmeal	3/4 cup brown sugar
1/2 cup quick-cooking oatmeal	6 Tbsp. butter, softened
1/2 cup flour	

Blend dry ingredients together, add butter and blend until crumbly. Sprinkle on top of pumpkin or banana bread or muffins before baking. *This makes enough topping for 2 loaves of bread.*

Whole Wheat Bread

Grandma's recipe

1 package yeast	1 Tbsp. salt
2 3/4 cups very warm water	3 Tbsp. oil
1/2 cup honey or brown sugar	5 to 6 cups whole wheat flour, divided

Put yeast and warm water in large bowl and let stand 10 minutes. Add brown sugar or honey and salt and let sit a few minutes. Add oil and 3 cups of whole wheat flour and beat with spoon. Add 2 more cups flour and mix. Work in another cup of flour, if needed. Knead and then let rise in bowl for 1 to 2 hours until double in size. Divide dough in 2 loaves and put into loaf pans that have been sprayed with Pam. Let rise again until double, approximately 1 hour. Bake at 350° for 35 to 45 minutes.

Grandma's Whole Wheat Bread

Patricia Cooper

2 pkgs. yeast	1 Tbsp. salt
2 $\frac{3}{4}$ cups warm water	3 Tbsp. oil
$\frac{1}{2}$ cup brown sugar or honey	5-6 cups whole wheat flour, divided

Put yeast and warm water in bowl and let stand for 10 minutes. Add brown sugar or honey and salt. Let sit a few minutes, and then add oil and 3 cups flour. Beat with wooden spoon; then add another 2 cups flour. Work in another cup of flour if needed.

Let rise 1 to 1 $\frac{1}{2}$ hours. Divide dough into 2 loaves. Let rise again until doubled in size, about 1 hour. Bake at 350° for 40 to 45 minutes. Check at 30 minutes.

French Bread

Stephanie Collins

1 loaf French bread	1 tsp. mustard
2 Tbsp. lemon juice	Muenster cheese
1 stick butter	
1 Tbsp. poppy seeds	

Slice loaf of French bread sideways and once lengthwise down the middle.

Preheat oven to 350°. Heat lemon juice, butter, poppy seeds, and mustard until butter melts. Pour over X's in bread. Put a slice of Muenster cheese in each X. Wrap in foil and bake for 30 minutes. May be prepared ahead of time.



*Cooper Family
Cory, Stephanie, Jerry, Patricia and Stacy*

Greek Bread

Stephanie Collins

- | | |
|---|--|
| 1 (8 oz.) pkg. cream cheese | 1 pkg. (4 oz.) feta cheese, |
| 2 Tbsp. mayonnaise | crumbled |
| 2 tsp. Greek seasoning | 1 can sliced black olives |
| 1 (16 oz.) loaf unsliced French
bread, cut down middle | ½ cup pepperonccini peppers,
sliced |

Preheat oven to 375°. Combine first 3 ingredients, stirring until smooth. Spread mixture on each half of bread. Sprinkle feta, olives, and peppers on top. Bake for 15 to 20 minutes.

Bread Sticks

Patricia Cooper

- | | |
|-------------------------------------|---|
| 1 pkg. hot dog buns, cut in fourths | 2 tsp. garlic salt |
| 1 stick butter | Dash of Worcestershire sauce |
| Juice of 1 lemon | Parmesan cheese, chili powder, paprika (optional) |

Melt butter, and add lemon juice, garlic salt, and Worcestershire sauce. Baste buns with butter mixture. Bake at 200° for 2 hours or at 350° for 1 hour. The last 30 minutes, sprinkle tops with Parmesan cheese (you can add chili powder or paprika).

Parmesan-Parsley Biscuit Flatbreads

Traci Horany

- | | |
|--|--------------------------------------|
| 1 (16.3 oz.) can refrigerated jumbo biscuits (Grands Biscuits) | 1 ½ tsp. chopped fresh parsley |
| 2 Tbsp. olive oil | Pinch of kosher salt |
| 1 Tbsp. freshly grated Parmesan cheese | Pinch of freshly ground black pepper |

Separate biscuits into individual rounds. Pour olive oil onto a baking sheet. Dip both sides of each biscuit in oil and arrange on baking sheet. Using fingertips, press each biscuit into a 4-inch flat circle. Sprinkle each flattened biscuit with Parmesan cheese, parsley, and salt and pepper. Bake at 400° for 10 to 12 minutes or until golden brown. Cut each biscuit into about ½- to 1-inch wide strips.

Cream Cheese Bread

Patricia Cooper

4 pkgs. crescent rolls	1/2 tsp. vanilla
2 (8 oz.) pkgs. cream cheese, room temperature	1 tsp. lemon juice
3/4 cup sugar	1 egg, separated

Mix cheese, egg yolk, vanilla, sugar, and lemon until smooth. On ungreased cookie sheet, lay 1 package of rolls, pinching seams together. Spread cheese mixture on rolls. Place second package of rolls on top. Brush with egg white. Bake at 350° for 20 minutes. Dust with powdered sugar. *This recipe makes 2 loaves and can be served warm or cold.*

Hot Roll Dough

Patricia Cooper

(for coffee cake, donuts, kolaches, etc.)

1 1/2 cups warm water	2 tsp. salt
2 pkgs. yeast	1 egg
1/2 cup sugar	4 1/2 cups flour
1/2 cup oil	

Mix all ingredients together (better with mixer until it gets too thick to mix). Let rise twice. Form into roll of your choice and bake at 400°. Do not knead! Dough is a soft dough, and can be rather messy, but it's delicious.

Signature Pizza Crust

Lindsey Pilarczyk

2 ¼ tsp. active dry yeast	1 tsp. salt
½ tsp. brown sugar	2 Tbsp. olive oil
1 ½ cups warm water (110°)	3 ⅓ cups all-purpose flour, divided

In a large bowl, dissolve the yeast and brown sugar in the water, and let sit for 10 minutes. Stir the salt and olive oil into the yeast solution. Mix in 2 ½ cups of the flour.

Turn dough out onto a clean, well floured surface, and knead in more flour until the dough is no longer sticky. Place the dough into a well-oiled bowl, and cover with a cloth. Let the dough rise until double; this should take about 1 hour. Punch down the dough, and form a tight ball. Allow the dough to relax for a minute before rolling out. Use for your favorite pizza recipe.

Preheat oven to 425°. If you are baking the dough on a pizza stone, you may place your toppings on the dough, and bake immediately. If you are baking your pizza in a pan, lightly oil the pan, and let the dough rise for 15 to 20 minutes before topping and baking it.

Bake pizza in preheated oven, until the cheese and crust are golden brown, about 15 to 20 minutes. *This recipe will make two 12-inch pizzas and is easy to cut in half!*

Aunt Margaret's Rolls

Patricia Cooper

- | | |
|---------------------|---------------|
| 1 stick oleo | 2 pkgs. yeast |
| 1 cup boiling water | 1 Tbsp. salt |
| 1 cup milk | 6 cups flour |
| ½ cup sugar | |

In large bowl, put oleo. Pour water over oleo to melt; add milk. Dissolve yeast in mixture. Add sugar and salt. Slowly add flour and mix well. Let rise for 1 hour. Roll in balls and put in buttered pan. Let rise 30 to 40 minutes bake at 400° for 20 minutes.

For Cinnamon Rolls: Roll half of dough 20 inches long. Spread mixture of 1 ½ teaspoon cinnamon and ½ cup sugar on dough that has melted butter on it. Cut into 1-inch slices and bake.

This recipe makes 40 rolls. You can use half the dough for a pan of plain rolls and half the dough for cinnamon rolls. Put 20 rolls each in a 9x13-inch pan.

Biscuits

Patricia Cooper

- | | |
|---------------------------------|---------------------------------|
| 3 cups sifted flour | 1 pint (2 cups) buttermilk |
| 1 tsp. salt | <i>(sometimes I use it all,</i> |
| 1 tsp. baking soda | <i>sometimes I don't – not</i> |
| 4 tsp. baking powder (not level | <i>gummy)</i> |
| but not overflowing) | 2 Tbsp. butter |
| 7 Tbsp. Crisco | |

Sift flour, salt, baking soda, and baking powder together. Cut in Crisco. Add buttermilk. Pour on floured board. Roll out and cut out biscuits. Melt butter in cookie sheet. Dip biscuits in and turn over once. Bake at 450° for 12 minutes.

Cream Cheese Braid

Patricia Cooper

1 (8 oz.) container sour cream,
warmed

½ cup sugar

½ cup butter, melted

1 tsp. salt

2 pkgs. dry yeast

½ cup warm water

2 eggs, beaten, room
temperature

4 cups flour

Filling:

2 (8 oz.) pkgs. cream cheese

¾ cup sugar

1 egg, beaten

½ tsp. salt

2 tsp. vanilla

Glaze:

2 cups sifted powdered sugar

¼ cup milk

2 tsp. vanilla

Combine sour cream, sugar, butter, and salt in large bowl. Mix well and add eggs. Mix in dry ingredients, excluding flour. Gradually stir in flour (dough will be soft). Cover tightly and chill overnight.

Mix filling ingredients well with mixer. Divide dough into 4 equal portions. Turn each portion on floured surface and knead 4 to 5 times. Roll into a 12x8-inch rectangle. Spread ¼ filling over each, leaving ½ inch around edges. Roll in jelly-roll fashion. Pinch edges and ends to seal.

Carefully place rolls, seam side down, on greased baking sheet. Make 6 equally spaced X-shaped cuts across top of each loaf. Cover and let rise for 1 hour. Bake at 375° for 15 to 20 minutes. Mix glaze ingredients well; spread glaze on loaves while warm.

Pumpkin Nut Muffins

Stephanie Collins
(Paleo friendly)

- | | |
|--|--|
| ½ cup coconut flour (<i>I had to find this at a specialty store</i>) | 6 eggs, beaten |
| ½ tsp. baking soda | 4 Tbsp. coconut oil or butter, gently melted |
| ½ tsp. salt | ⅓ cup pure maple syrup, preferably Grade B or less, or honey |
| 1 tsp. ground cinnamon | 1 tsp. vanilla extract |
| ½ tsp. ground nutmeg | ¼ cup chopped pecans, optional |
| 2 tsp. pumpkin pie spice | ¾ cup dark chocolate chips |
| ½ cup cooked puréed pumpkin (<i>I use canned</i>) | |

Preheat oven to 400°. Grease muffin pans very well or use aluminum liners. Paper liners do not work. Sift coconut flour, baking soda, salt, and spices into a small bowl. Stir to blend well and set aside. Place pumpkin purée in a medium bowl. One by one, crack the eggs into the bowl, mixing well with the pumpkin purée after each egg. Add melted coconut oil or butter, maple syrup, and vanilla extract; mix thoroughly. Add flour mixture to egg mixture and blend well with a whisk until most of the floury lumps have disappeared, but don't stir more than necessary to blend.

Gently fold in pecans and chocolate chips. Spoon into greased muffin pan to two-thirds full. Bake for 18 to 20 minutes or until lightly golden brown and toothpick is clean. Turn out onto wire rack and cool.

Bran Flax Muffins

Stacy Lundy

- | | |
|---------------------------|-------------------------------|
| 1 ½ cups unbleached flour | 1 ½ cups shredded carrots |
| ¾ cup flaxseed meal | 2 apples, peeled and shredded |
| ¾ cup oat bran | 1 cup chopped nuts |
| 1 cup brown sugar | ¾ cup milk |
| 2 tsp. baking soda | 2 eggs, beaten |
| 1 tsp. baking powder | 1 tsp. vanilla |
| ½ tsp. salt | ½ cup raisins (optional) |
| 2 tsp. cinnamon | |

Mix dry ingredients and brown sugar in large bowl. Stir in carrots, apples, and nuts. Combine milk, eggs, and vanilla in another bowl. Pour liquid into dry ingredients. Stir until moistened. Do not over mix. Fill muffin cups $\frac{3}{4}$ full and bake at 350° for 15 to 20 minutes. *Makes 15 muffins.*

Six-Week Muffins

Patricia Cooper

- | | |
|--|--------------------|
| 1 (15 oz.) box Raisin Bran
(7 ½ cups) | 5 tsp. baking soda |
| 1 cup melted shortening | 2 tsp. salt |
| 3 cups sugar | 1 quart buttermilk |
| 5 cups flour | 4 eggs, beaten |

Mix dry ingredients in large bowl. Add shortening, buttermilk, and eggs; mix well. Store, covered, in refrigerator for up to 6 weeks. Bake at 400° for 20 minutes.

Broccoli Cornbread

Patricia Cooper

- | | |
|-----------------------------|---------------------------------|
| 2 boxes Jiffy cornbread mix | 1 (10 oz.) box broccoli or ½ |
| 1 ½ sticks butter, melted | bag chopped broccoli (<i>I</i> |
| 1 medium onion | <i>chop mine up even more</i>) |
| 4 eggs | 10 oz. carton cottage cheese |
| | 1 cup shredded Monterey Jack |
| | cheese |

Combine all ingredients and bake at 350° for 50 minutes.

Pumpkin Bread

Stacy Lundy

- | | |
|-----------------------------|-----------------------------|
| ⅔ cup shortening | 1 ½ tsp. salt |
| 2 ⅔ cups sugar | ½ tsp. baking powder |
| 4 eggs | 1 tsp. cinnamon |
| 1 (1 lb.) can pumpkin | 1 tsp. cloves |
| ⅔ cup water | ⅔ cup coarsely chopped nuts |
| 3 ⅓ cups all-purpose flour* | ⅔ cup raisins or Craisins |
| 2 tsp. baking soda | |

Preheat oven to 350°. Grease two 9x5x3-inch loaf pans or three 8½ x 4½ x 2½-inch loaf pans.

In large bowl, cream shortening and sugar until fluffy. Stir in eggs, pumpkin, and water. Blend in flour, baking soda, salt, baking powder, cinnamon, and cloves. Stir in nuts and raisins. Pour into pans. Bake about 70 minutes or until wooden pick inserted in center comes out clean.

**If using self-rising flour, omit baking soda, salt, and baking powder.*

Pumpkin Bread

Heather Mooty

This recipe makes three 8x3 ¾x2 ½-inch foil loaf pans. If the optional streusel topping is added, it is best to divide the batter between the three loaf pans. (You can also use 5 to 6 small loaf pans and bake for 30 minutes.) This bread is great with the streusel topping recipe in this cookbook.

4 eggs	1 tsp. baking soda
3 cups sugar	1 tsp. salt
1 can (15 oz.) pumpkin	1 ½ tsp. cinnamon
1 ¼ cups oil	½ tsp. allspice
3 cups flour	¼ tsp. cloves

Batter: Beat eggs until light and fluffy; add sugar. Beat sugar and egg mixture until well blended. Add pumpkin; beat. Add oil and beat until well blended. Thoroughly mix all dry ingredients together. Add the dry ingredients to egg mixture in three equal parts. Thoroughly mix each addition of dry ingredients until well blended. Place batter in well greased loaf pans.

Optional: At this point, the streusel topping (pg. 71) can be sprinkled on top of each pan of raw batter before baking. Bake in a preheated 350° oven for 50 to 60 minutes or until toothpick is inserted and comes out clean. (Depending on oven, the bread may require several more minutes to be fully cooked.)

Strawberry Bread

Connie Horany

3 cups flour	1 ¼ cups cooking oil
1 tsp. baking soda	4 eggs, beaten
1 tsp. cinnamon	1 tsp. red food coloring
1 tsp. salt	2 (10 oz.) pkgs. frozen
2 cups sugar	strawberries

Mix all dry ingredients together. Blend oil, eggs, food coloring, and strawberries in separate bowl. Pour in dry ingredients and mix well by hand. Pour into 2 greased and floured loaf pans and bake at 350° for 1 hour.

Banana Bread

Megan Hildebrandt

- | | |
|-----------------------------|-----------------------|
| 1 cup sugar | 1 tsp. vanilla |
| 2 eggs, beaten | 1 tsp. salt |
| 3 very ripe bananas, mashed | 2 cups flour |
| 2 Tbsp. oil | 1 cup nuts, toasted |
| 4 Tbsp. buttermilk | ½ cup chocolate chips |
| 1 tsp. baking soda | (optional) |
| 1 tsp. baking powder | |

Mix sugar and wet ingredients together until well blended. Mix remaining dry ingredients (excluding nuts and chocolate chips) together. Add dry ingredients to banana mixture. Mix until well blended. Fold in nuts and chocolate chips, if desired. Bake at 325° for about 1 hour. *Makes 1 loaf.*

Whole Wheat Waffles

Patricia Cooper

- | | |
|-------------------------|---------------------|
| 1 cup flour | 2 egg whites |
| 1 cup whole wheat flour | 1 ¾ cups skim milk |
| 2 tsp. sugar | ¼ cup vegetable oil |

Combine dry ingredients and set aside. Beat eggs with mixer until they are light and fluffy. Add flour mixture, milk, and oil to eggs. Beat until smooth. Coat waffle iron with spray and preheat. Pour about 1 cup + 2 tablespoons batter into iron. Bake about 6 minutes. *Makes 12 waffles.*

Coconut Pancakes

Stephanie Collins
(Paleo Friendly)

3 eggs	1 tsp. vanilla
3 Tbsp. melted butter or oil	¼ tsp. salt
¼ cup plus 2 Tbsp. coconut milk	½ cup coconut flour
½ tsp. honey	1 tsp. baking powder
	½ cup water, approximately

Whisk together eggs, oil, coconut milk, honey and vanilla. In a separate bowl, stir together dry ingredients, stirring until smooth. Combine both mixtures. Add the water to thin the batter out until it reaches desired consistency (It is much thicker than regular pancake batter).

In a well-buttered pan or griddle, cook pancakes until browned on both sides, about 3 minutes. Smaller pancakes are easier to flip than larger ones, since the pancakes will fall apart if they are too big. Try adding macadamia nuts or dark chocolate chips for variety. Serve with pure maple syrup. *Makes 5 large or 10 small pancakes.*

Pumpkin Pancakes

Patricia Cooper

2 cups flour	½ tsp. ginger
2 Tbsp. light brown sugar	2 cups milk
2 ½ tsp. baking powder	1 cup pumpkin
½ tsp. salt	1 egg
1 tsp. cinnamon	1 tsp. vanilla
½ tsp. allspice	3 Tbsp. oil

Whisk flour, sugar, baking powder, salt, and spices together. In another bowl, combine milk, pumpkin, egg, vanilla, and oil. Add dry ingredients and stir. Coat griddle with oil and preheat.

Oatmeal Applesauce Pancakes

Patricia Cooper

$\frac{3}{4}$ cup quick cooking oats, uncooked	1 Tbsp. oil
1 $\frac{1}{2}$ cups skim milk	1 $\frac{1}{4}$ cups all-purpose flour
2 egg whites, beaten	1 Tbsp. baking powder
$\frac{3}{4}$ cup unsweetened applesauce	1 Tbsp. sugar
	$\frac{1}{2}$ tsp. salt
	$\frac{1}{2}$ tsp. cinnamon

Combine oats and milk in bowl and let stand 5 minutes. Add eggs, applesauce, and oil to oat mixture. Stir well. Combine flour, baking powder, sugar, salt, and cinnamon in large bowl. Add oat mixture to dry ingredients and stir just until moistened. Coat griddle with spray and preheat. *Makes about 14 pancakes.*

Gingerbread Pancakes

Patricia Cooper

2 $\frac{1}{2}$ cups sifted flour	1 Tbsp. instant coffee powder
1 $\frac{1}{2}$ tsp. baking soda	1 egg
$\frac{1}{2}$ tsp. salt	$\frac{2}{3}$ cup brown sugar
1 tsp. ginger	$\frac{3}{4}$ cup water
1 tsp. cinnamon	$\frac{1}{4}$ cup butter, melted
$\frac{1}{2}$ tsp. cloves	

Sift flour, baking soda, salt, ginger, cinnamon, cloves, and coffee powder together in mixing bowl. Beat egg well, then combine with brown sugar, water, and melted butter. Add to dry ingredients, mixing until flour mixture is moistened. Batter will be thick and lumpy.

Using $\frac{1}{4}$ cup batter for each pancake, drop onto hot, greased griddle, baking until top of pancake is covered with tiny bubbles. Turn and bake until lightly browned on underside. *Makes 10 pancakes.*

Raised Doughnuts

Patricia Cooper

4 pkgs. dry yeast	2 tsp. salt
2 cups milk, scalded	1 tsp. nutmeg
1 cup cold water	$\frac{3}{4}$ cup Crisco
1 cup sugar	8 cups flour

Add dry ingredients to flour. Scald milk and add to cold water and Crisco. Add flour and mix. Place in greased bowl; cover and let rise in warm place for 30 minutes. Punch down and turn out on lightly floured board. Roll $\frac{1}{2}$ -inch thick and cut with doughnut cutter. Let rise 5 to 30 minutes. Fry in deep oil until golden.

Make glaze by mixing $\frac{2}{3}$ cup boiling water, 1 box powdered sugar, and butter flavoring. You can also make it with powdered sugar, orange juice, and zest of orange.

Bubble Bread

Traci Bayer

This is easy and yummy!

1 loaf sliced French bread	$\frac{1}{3}$ cup Parmesan cheese
$\frac{1}{3}$ cup softened margarine	1 $\frac{1}{2}$ tsp. herbes de Provence
$\frac{1}{3}$ cup real mayonnaise	

Place bread slices on a baking sheet. Mix margarine, mayonnaise, Parmesan cheese, and herbs until well blended. Spread on cut sides of bread loaf. Place under a broiler until it "bubbles".

Cinnamon Roll Bake

Traci Horany

- | | |
|------------------------|--|
| 1 cup egg substitute | 1 (16 oz.) pkg. frozen cinnamon rolls (<i>Sister Schubert's Cinnamon yeast Rolls are great!</i>) |
| 2 cups milk | |
| 2 Tbsp. sugar | |
| 1 tsp. ground cinnamon | |
| 1 tsp. vanilla extract | ½ cup golden raisins (optional) |
| ¼ tsp. salt | 2 Tbsp. butter, cut into ¼-inch cubes |

Whisk together first 7 ingredients until blended. Break apart cinnamon rolls and coarsely chop. Place in a lightly greased 11x7-inch baking dish. Toss raisins in with rolls in dish. Pour egg mixture over top; dot with butter. Cover and chill 4 to 24 hours (overnight is perfect). Bake casserole at 325° for 55 minutes to 1 hour or until set and golden.

Sticky Buns

Stephanie Collins

- | | |
|---|------------------------|
| 18 frozen yeast rolls | ½ cup brown sugar |
| 1 cup chopped nuts | 1 stick butter, melted |
| 1 pkg. regular (not instant) butterscotch pudding | ¼ cup sugar |
| | 1 Tbsp. cinnamon |

Spray Bundt pan with Pam and sprinkle nuts in bottom place frozen rolls in pan. Mix brown sugar and pudding together. Pour over rolls. Pour melted butter over rolls. Mix white sugar and cinnamon together and sprinkle on top. Cover with a cloth and let rise overnight. Bake at 350° for 30 minutes. While hot, turn onto plate so topping can run down the sides.

Gorilla Bread

Traci Horany
Great for breakfast!

½ cup sugar	2 (12 oz.) cans biscuits
3 tsp. cinnamon	(10 count)
½ cup butter	1 ½ cups coarsely chopped
1 cup packed brown sugar	walnuts
8 oz. cream cheese	

Mix cinnamon and sugar. In saucepan, melt butter and brown sugar over low heat. Set aside. Cut cream cheese into 20 equal cubes. Press biscuits out with fingers and sprinkle each with ½ teaspoon cinnamon/sugar. Place a cube of cream cheese in the center of each biscuit and wrap dough around cheese.

Sprinkle ½ cup walnuts in bottom of a greased Bundt pan. Place ½ prepared biscuits in pan. Sprinkle with cinnamon/sugar; pour ½ melted butter and ½ cup nuts. Repeat layer. Bake at 350° for 30 minutes.

Fried Pies

Patricia Cooper

2 cups flour	Apricot Filling:
⅓ cup shortening	1 pkg. dried apricots
⅔ cup buttermilk	½ cup sugar
¾ tsp. baking soda	Lemon juice to taste
¾ tsp. salt	

Combine flour, baking soda, and salt. Cut in shortening, then add milk and mix well. Roll into walnut-size balls (makes about 18) and set aside for a while. Pat out flat with finger and fill with approximately 1 tablespoon favorite fruit filling. Fold over and seal edges, being careful not to get filling on edges. Crimp. Fry in small amount of shortening or oil. *I prefer apricot filling.*

Apricot Filling: Cover apricots with water and boil until done. Drain off most of water, then mash. Add sugar and lemon juice. Let cool before filling fried pies. Makes great jam.

Granola

Nancy Hildebrandt

4 cups rolled oats
2 tsp. cinnamon
1-2 cups pecans
Flax meal (optional)
 $\frac{2}{3}$ cup honey

1 $\frac{1}{3}$ cups Splenda
Maple syrup or low-fat syrup
5 cups dried fruit and nuts
(cranberries, raisins, dates,
apricots, etc.)

Mix oats, cinnamon, pecans, and flax meal together in large bowl. Boil honey for 1 minute. Remove from heat and add Splenda. Stir into oat mixture. Add a few squirts of maple syrup or low-fat syrup to moisten. Bake at 300° for 1 hour. Stir every 15 minutes.

Add a total of 5 cups of dried fruits and nuts to mix.

Granola Bars

Megan Hildebrandt

2 cups Rice Krispies
2 cups old-fashioned oats
 $\frac{1}{2}$ cup raisins or cranberries
 $\frac{1}{2}$ cup sunflower seeds
 $\frac{1}{2}$ cup peanuts

$\frac{1}{2}$ cup almonds
 $\frac{1}{2}$ cup packed brown sugar
 $\frac{1}{2}$ cup light corn syrup
 $\frac{1}{2}$ cup peanut butter
1 tsp. vanilla

Spray 9x13-inch pan with nonstick cooking spray. In medium saucepan, cook peanut butter, corn syrup, and brown sugar over medium heat for 3 to 5 minutes, until bubbly. Remove from heat and add vanilla.

Combine remaining ingredients. Pour peanut butter mixture over dry ingredients. Mix well. Press into pan. Let cool. Cut into squares. *Makes 24 servings.*

Nut Butter Bars

*Stephanie Collins
(Paleo friendly)*

These protein-packed bars contain simple ingredients and will work as a quick breakfast or afternoon snack. They need to stay refrigerated to stay firm.

1 cup slivered almonds	½ tsp. salt
1 cup hazelnuts	1 ½ tsp. blackstrap molasses
1 ½ cups pecans	¼ cup melted coconut oil (<i>I had to find this at a Specialty Food Store</i>)
⅔ cup flax meal	
⅔ cup shredded coconut	
¼ cup unsalted almond butter (or other nut butter)	½ cup dark chocolate chips or dried fruit (optional)

Place almonds, hazelnuts, pecans, flax meal, shredded coconut, nut butter, salt and molasses in a food processor. Process until the consistency is fairly smooth but not completely. Slowly drizzle in the oil until a coarse paste forms. Stir in chocolate chips or dried fruit. Scrape the batter into an 8x8-inch pan lined with parchment paper and press down evenly to fill the pan. Chill in refrigerator for at least 1 hour, until bars harden. Store in refrigerator.

Connie's Breakfast Casserole

Connie Horany

1 pkg. crescent rolls	Sliced fresh mushrooms
1 lb. sausage, cooked and drained	8 oz. Monterey Jack cheese
1 can cream of onion soup	8 oz. American, Cheddar, or Colby cheese
6 eggs	

Put crescent rolls in bottom of 9x13-inch pan sprayed with Pam. Add sausage. Add mushrooms. Then add ½ of cheese. Mix eggs and soup together and pour over cheese. Add the other ½ of cheese. Bake at 350° for 45 to 60 minutes.



Lindsey, Clark, Heather, Steph, Grandma and Austen

Breakfast Casserole

Stephanie Collins

- | | |
|------------------------------|----------------------------|
| 1 lb. sausage | 1 tsp. salt |
| 6 eggs, beaten | $\frac{1}{8}$ tsp. oregano |
| 2 cups milk | 1 cup Cheddar cheese |
| 6 slices French bread, cubed | 1 cup green chiles |
| 1 tsp. dry mustard | |

Preheat oven to 350°. Brown and drain sausage. Mix with cheese and bread. Blend rest of ingredients together and pour over sausage mix. Stir together and pour into greased 9x13-inch pan. Bake for 1 hour. You can put together the night before or freeze.

Breakfast Casserole

Nancy Hildebrandt

6 slices white bread	2 cups milk
2 Tbsp. butter	2 tsp. salt
2 cups Cheddar cheese	½ tsp. paprika
¾ lb. ham, thinly sliced	½ tsp. basil
½ lb. mushrooms	¼ tsp. onion salt
1 can green chiles	½ tsp. pepper
2 cups Monterey Jack cheese	½ tsp. dry mustard
6 eggs	

Butter bread and place butter side down in 9x13-inch pan. Add these items in this order: Cheddar cheese, ham, mushrooms, chiles, Monterey Jack cheese. Beat eggs, milk, and spices. Pour over other ingredients and let set overnight. Bake, uncovered, at 350° for 50 to 60 minutes or until done (set in middle).

Sausage and Egg Breakfast Dish

Patricia Cooper

1 pkg. crescent rolls	¾ cup milk
1 lb. sausage, browned and drained	6 eggs
2 cups mozzarella cheese	¼ tsp. oregano
	1 can green chiles

Butter 9x13-inch pan and press crescent rolls in bottom. Layer sausage and cheese. Mix milk, eggs, oregano, and green chiles, and pour over cheese. Bake at 350° for 25 minutes.

Sausage Cheddar Quiche

Stacy Lundy

Pastry for 9-inch shell	4 eggs, beaten
1 lb. bulk sausage (light)	½ cup half-and-half
3-4 fresh mushrooms, chopped (large ones)	Garlic powder (sprinkle liberally)
6-8 green onions, chopped	Coarse ground black pepper
¾ cup grated Cheddar cheese	(sprinkle liberally)

Bake pie crust at 400° for 3 minutes. Remove from oven and prick with fork; cook 5 more minutes. Brown sausage and drain. Combine sausage, mushrooms, onion, green pepper, and seasonings. Spoon into pastry shell and top with cheese. Combine eggs and milk and beat until foamy. Pour over cheese; sprinkle with paprika. Bake at 325° for 50 minutes or until set. Let stand 10 minutes before serving.

Brunch Strata

Connie Horany

3 cups frozen mushrooms	2 (8 oz.) pkgs. cream cheese, softened
3 cups chopped broccoli (fresh) – may also use zucchini	½ cup half-and-half
2 cups cubed fully cooked ham	12 eggs
1 ½ cups chopped onion	4 cups cubed day-old bread
1 ½ cups chopped green pepper	3 cups shredded Cheddar cheese
2 cloves garlic, minced	1 tsp. salt
⅓ cup vegetable oil	½ tsp. pepper

In large skillet, sauté mushrooms, broccoli, ham, onions, green pepper, and garlic in oil until vegetables are tender. Drain and pat dry; set aside. In large mixing bowl, beat cream cheese and cream until smooth. Beat in eggs. Stir in bread, cheese, salt and pepper, and vegetable mixture. Pour in 2 greased 9x13-inch baking dishes. Bake, uncovered, at 350° for 40 minutes. *Makes 16 servings.*

Crustless Quiche

Nancy Hildebrandt
Really good – low carb!

8-10 slices bacon, cooked crisp and crumbled	1 pkg. frozen chopped spinach, cooked with salt and drained
1 cup Swiss cheese, grated	
¼ cup minced onion	½ tsp. salt
8 oz. sautéed mushroom slices	½ tsp. pepper
4 eggs	1 tsp. Worcestershire sauce
13-14 oz. small curd cottage cheese	3 dashes Tabasco

Sprinkle cheese, bacon, onion, and mushrooms in that order in a 10-inch deep-dish pie plate. Beat remaining ingredients until well blended. Pour over bacon mixture. Bake at 350° for 35 to 40 minutes. Let stand 10 to 15 minutes before cutting.

Cottage cheese	360 calories
Eggs	280 calories
Swiss Cheese	440 calories
Spinach	125 calories
Bacon (9 strips)	300 calories
Onion	20 calories

Total Calories	1526 calories
⅓ slice of quiche equals	190 calories

Egg Muffins

Stephanie Collins
(Paleo friendly)

12 eggs	¼ cup grated pepper jack cheese
½ lb. cooked sausage or ground meat	Salt and pepper to taste
1 red pepper, finely chopped	

Preheat oven to 350°. Generously grease 12 muffin tins with butter or coconut oil, or line with paper baking cups. In a bowl, beat the eggs. Add meat, red pepper, cheese, and seasonings. Bake 20 to 25 minutes or until knife comes out clean.

Try different types of meat and sausage, cheeses, and use just about any type of vegetable you prefer. Just stay clear of vegetables that produce a lot of water like spinach and mushrooms.

Zucchini Egg Bake

Stephanie Collins
(Paleo friendly)

This dish is great for breakfast or can be served alongside a salad for dinner. I also make it up and cut it into squares. I keep it in the refrigerator for an easy breakfast in the morning. It is so delicious!

4 Tbsp. butter	3 eggs, beaten
¼ cup finely chopped onion	⅓ cup grated Parmigiano-Reggiano cheese
2 lbs. zucchini, grated	
½ lb. hot Italian sausage or other ground meat	

Preheat oven to 350°. In a sauté pan, melt butter and add onion and zucchini. Sauté until zucchini is tender, 5 to 7 minutes. Put zucchini in a colander to drain off any excess liquid. Add sausage to the sauté pan and sauté until just cooked. Combine the sausage and zucchini; season to taste. Add eggs, mix well, and pour into an 8x8-inch square pan. Grate cheese on top. Bake, uncovered, for 35 to 40 minutes.

Breakfast Loaf

Jessica Hildebrandt

This is very pretty.

5 eggs, beaten	Onions, optional
¼ tsp. salt	1 lb. round French bread loaf
⅛ tsp. pepper	6 oz. thinly sliced deli ham, divided
1 Tbsp. butter	¾ oz. shredded Monterrey Jack cheese, divided
⅓ cup red bell pepper	¾ oz. shredded Cheddar cheese, divided
2 cups fresh spinach	1 medium tomato, thinly sliced
Mushrooms, optional	
Olives, optional	

Preheat oven to 350°. In a small bowl, combine eggs, salt and pepper. Melt butter in a skillet over medium heat; add eggs, cook and stir until almost set. Add bell pepper and spinach (and any other vegetables, except for tomato) and cook another 1 to 2 minutes until tender. Set mixture aside.

Cut off the top fourth of the bread loaf. Carefully hollow out the top and bottom, leaving a ½ shell. In the bottom of the bread, place about ¼ of the ham; layer with about ¼ of the cheeses and egg mixture, and tomato. Repeat layers until all ingredients are used and gently press together. Replace bread top and wrap tightly in foil.

Bake for 25 to 30 minutes. Let stand 10 minutes before slicing and serving.

Breakfast Enchiladas

Heather Horany

1 (1 lb.) pkg. hot ground pork
sausage

2 Tbsp. butter

4 green onions, thinly sliced

2 Tbsp. chopped fresh cilantro

14 large eggs, beaten

$\frac{3}{4}$ tsp. salt

$\frac{1}{2}$ tsp. pepper

Cheese sauce

8 (8-inch) soft taco-size flour
tortillas

1 cup shredded Monterey Jack
cheese with peppers

Toppings: Grape tomato
halves, sliced green onions,
chopped fresh cilantro

Cheese Sauce:

$\frac{1}{3}$ cup butter

$\frac{1}{3}$ cup flour

3 cups milk

1 (8 oz.) block Cheddar
cheese, shredded (about 2
cups)

1 (4 oz.) can chopped green
chiles

$\frac{3}{4}$ tsp. salt

Cook sausage in large nonstick skillet. Remove from skillet; drain well, pressing between paper towels and wipe skillet clean. Melt butter in skillet and add green onions and cilantro; sauté 1 minute. Add eggs, salt and pepper; cook without stirring for 2 minutes or until eggs begin to set on bottom. Gently draw cooked edges away from sides of pan to form large pieces. Cook, stirring occasionally, 4 to 5 minutes until eggs are thickened but still moist (do not over-stir).

Remove from heat and gently fold in 1 $\frac{1}{2}$ cups cheese sauce and sausage. Spoon $\frac{3}{4}$ cup egg mixture into each flour tortilla; roll up and place seam side down in a lightly greased 9x13-inch baking dish. Pour remaining cheese sauce over tortillas and sprinkle with Monterey Jack cheese. Bake at 350° for 30 minutes or until cheese sauce is bubbly. Serve with desired toppings.

Cheese Sauce: Melt butter in saucepan over medium-low heat; whisk in flour until smooth. Cook, whisking constantly, 1 minute. Gradually whisk in milk; cook over medium heat, whisking constantly, 7 minutes or until thickened. Remove from heat and whisk in remaining ingredients until cheese is melted.



Megan, Lindsey, Traci and Jessica

Lazy Chile Rellenos

From The Pioneer Woman

- | | |
|---------------------------------|---|
| 5 whole large eggs | 8 whole roasted, peeled, and seeded green chiles (canned chiles work) |
| 2 cups whole milk | |
| Salt and black pepper, to taste | |
| ½ teaspoon paprika | 1 ½ cups Monterey Jack cheese, grated |
| ¼ teaspoon cayenne pepper | Corn tortillas |

Preheat oven to 325°. Mix together eggs, milk, salt, pepper, paprika and cayenne pepper.

Cut chiles in half and add a single layer of chiles on the bottom of a 9x13-inch baking dish. Top chiles with half of the grated cheese. Repeat with another layer of chiles and another layer of cheese. Pour egg mixture all over the top.

Place into a larger baking dish or rimmed baking sheet. Pour in ½ inch of water and bake for 35 to 45 minutes, or until completely set. Cut into squares and serve with warm corn tortillas!

Jalapeño, Sausage, Jack and Egg Breakfast Braid

Traci Bayer

1 can (13.8 oz) refrigerated
pizza crust dough

1 Tbsp. olive oil

¼ cup chopped onion

¼ cup chopped seeded
jalapeño peppers

4 oz. sausage (can use chicken
sausage)

2 large eggs, lightly beaten

½ cup shredded Monterey
Jack cheese

¼ cup shredded Cheddar
cheese

Preheat oven to 425°. Unroll dough onto a baking sheet (*I use my baking stone*) coated with cooking spray. Pat into a 15x10-inch rectangle. Heat olive oil in a large skillet over medium heat. Add onion, jalapeño, and sausage; cook 9 minutes or until lightly browned. Stir in eggs; cook 1 ½ minutes or until set. Remove from heat. Sprinkle Monterey Jack cheese lengthwise down the center of dough, leaving about a 2 ½-inch border on each side. Spoon egg mixture evenly over cheese. Sprinkle Cheddar cheese over egg mixture.

Make 2-inch long cuts about 1 inch apart down both sides of dough to within ½ inch of filling using kitchen shears. Arrange strips over filling, alternating strips diagonally over filling. Press ends under to seal. Brush with egg white. Bake at 425° for 15 minutes or until golden brown. Let stand 5 minutes. Cut crosswise into slices. *Makes 4 servings. (I always at least double this.)*

Notes

Vegetables and Side Dishes



Cory, London, Lannah and Grandma

What Grandma's House Means to Me – Top 10 List *By Cory Cooper*

- 1) Holidays with a Horany houseful and testing the limits of your inner ear.*
- 2) Summer breaks with the cousins – basketball games, trips to Wichita, and movie nights!*

- 3) *Watching Zac re-enact our Karate Kid Movie Night by doing the “Danny Larusso Crane Kick” on Jessica and Megan’s ribcage – I then had to regulate on Zac to save the day. (I would not attempt that now by the way!!). Nancy would then proceed to strain several muscles chasing Zac around the house with a wooden spoon, which would usually break as Zac laughed at her. And finally, Nancy would give the ultimate threat that Zac could not go with us to Wichita the next day (which never held up). Great times!!!!*
- 4) *Early mornings for “Grandma’s Breakfast” and never having to get your own drink or wash your plate (or maybe that was just me).*
- 5) *The ultimate diet killer – eating every hour on the hour until you were sick!*
- 6) *Seeing just how high you could stack one plate with food – and then doing it again for Round 2!!*
- 7) *Enough Christmas presents under one tree for a small country.*
- 8) *Papa locking himself in a room so he could hear the Big Game and not the kids.*
- 9) *26 bags of pecans hand-picked out of the yard and Grandma still thinking we missed some*
- 10) *A foundation of unconditional love that has shaped our entire family!!!!*

Vegetables and Side Dishes



Mark and Cory

Sesame Sugar Snaps

Stacy Lundy

- | | |
|--------------------------------|------------------------------|
| 4 cups water | ¼ tsp. black pepper |
| 1 lb. sugar snap peas, trimmed | 1 Tbsp. red wine vinegar |
| 1 small clove garlic, pressed | 1 tsp. olive oil |
| 1 Tbsp. fresh lemon juice | 1 tsp. dark sesame oil |
| ¼ tsp. salt | 2 Tbsp. toasted sesame seeds |

Bring water to a boil in a medium saucepan; add peas, and cook 30 seconds. Drain and rinse under cold water. Drain.

While water comes to a boil, combine garlic and next 3 ingredients in a large bowl. Add vinegar and oils, stirring with a whisk. Add peas and sesame seeds to vinaigrette; toss. *Makes 4 servings (serving size: ¾ cup).*

Green Beans with Vinaigrette and Feta

Stacy Lundy

8 cups water	1 tsp. Dijon mustard
2 (12 oz.) pkgs. trimmed green beans	½ tsp. salt
1 Tbsp. olive oil	¼ cup (1 oz.) crumbled feta cheese with basil and sun-dried tomatoes
1 tsp. bottled minced garlic	
2 tsp. balsamic vinegar	

Bring 8 cups water to a boil in a Dutch oven. Add green beans, and cook 4 minutes or until crisp-tender.

While beans are cooking, heat oil in a small saucepan over medium heat. Add garlic; sauté 3 minutes or until lightly browned. Remove from heat; add vinegar, mustard, and salt, stirring well with a whisk.

Drain beans and return to Dutch oven. Pour vinaigrette over beans and add feta; toss gently to coat.

Sweet Green Beans

Patricia Cooper

3 cans cut or whole green beans, drained – except use about ½ can of juice from one of the cans	1 Tbsp. soy sauce
½ stick butter, melted	½ cup brown sugar
	1 tsp. garlic salt
	8 slices bacon, cooked crisp and crumbled

Mix melted butter, soy sauce, brown sugar, and garlic salt together. Microwave for 1 minute. Add green beans and mix thoroughly. Sprinkle bacon over the top of beans. Bake at 350° for 30 minutes.

For best results, make the day before and store in the refrigerator. Set out at room temperature for 30 minutes, then bake as directed.

Green Bean Bundles

Patricia Cooper

- | | |
|-------------------------------|---------------------------|
| 1 ½ lbs. green beans, trimmed | 1 tsp. packed brown sugar |
| ½ cup butter | 1 clove garlic, minced |
| ½ tsp. dry mustard | ¼ tsp. salt |
| | 8 oz. bacon |

Fill large pan with water and bring to boil over high heat. Wash and trim beans and add to the boiling water. Blanch for 3 to 4 minutes, until beans are pliable but still crunchy. Drain beans and run under cold water. Pat dry with paper towel and place in shallow ovenproof casserole dish. In medium saucepan, melt butter. Stir in dry mustard, brown sugar, garlic, and salt. Pour butter mixture over green beans; cover with plastic wrap and refrigerate for at least 4 hours or overnight.

Preheat oven to 375°. Make a bundle of 8 to 9 beans. Wrap ½ bacon slice around the bundle and secure with a toothpick. Arrange in the same casserole dish and bake, uncovered, for 45 minutes. Bacon should be cooked, and beans will look wrinkled.

Lemony Green Beans

Stacy Lundy

- | | |
|--|----------------------------|
| 3-9 oz. frozen green beans | ½ tsp. salt |
| 3 Tbsp. olive oil | ½ tsp. pepper |
| 3 large shallots, leeks, or green onions | Garlic salt |
| 6 cloves garlic, minced | Lemon pepper |
| 1 Tbsp. lemon peel | Toasted almonds (optional) |
| | Feta cheese (optional) |

In 12-inch skillet, cook beans in lightly salted boiling water for 2 to 5 minutes. Drain and rinse in cold water. Set aside. In same skillet, heat oil over medium-high heat. Add shallots and garlic. Cook, stirring occasionally, until softened and brown. Add green beans. Toss for 1 to 2 minutes or until heated. Remove and stir in lemon peel, salt and pepper. Season with lemon juice, garlic salt, and lemon pepper. You can add toasted almonds and feta to beans, if desired.

Orange-Soy Glazed Green Beans

Traci Horany

- | | |
|---------------------------------------|-------------------------------------|
| 1 Tbsp. olive oil | 1 lb. fresh green beans,
trimmed |
| 1 large sweet onion, thinly
sliced | ¼ cup orange marmalade |
| 2 tsp. sugar | 1 Tbsp. soy sauce |

Heat oil in large nonstick skillet over medium heat. Add onions and sugar; cook, stirring often, 25 to 30 minutes or until onions are deep golden brown. Remove from heat and set aside.

Meanwhile, cook green beans in boiling water 4 to 5 minutes or just until crisp-tender; drain. Plunge into ice water; drain. Add cooked green beans to skillet with onions. Stir in marmalade and soy sauce; cook over medium-high heat 2 to 3 minutes or until marmalade melts and mixture is thoroughly heated.

Garden Frittata

Traci Horany

- | | |
|-----------------------------------|----------------------------------|
| 1 tsp. margarine | ¼ tsp. salt |
| 1 cup chopped asparagus
spears | ½ tsp. freshly ground pepper |
| 1 cup chopped broccoli | 2 oz. shredded Cheddar
cheese |
| ¼ cup chopped sweet onion | 2 Roma tomatoes, thinly sliced |
| 2 egg whites | Chopped fresh basil (optional) |
| 1 egg | |

Coat ovenproof skillet with nonstick spray and heat margarine over medium heat. Add asparagus, broccoli, and onion; sauté 5 minutes or until vegetables are tender. In a small bowl, whisk together egg whites, eggs, salt and pepper. Pour over vegetables in skillet. Cover; cook until edges are set and bottom is lightly browned, about 2 minutes. Top with tomato slices and sprinkle with cheese. Broil frittata 2 minutes or until lightly browned. Cut into wedges. Serve sprinkled with fresh basil, if desired.

Roasted Asparagus with Feta Cheese

Patricia Cooper

¼ cup olive oil	Kosher salt, to taste
4 garlic cloves, minced	Fresh ground black pepper, to taste
1 tsp. lemon zest	
½ tsp. dried oregano	4 oz. crumbled Feta cheese
¼ tsp. red pepper flakes	2 Tbsp. chopped fresh parsley
2 lbs. fresh crisp asparagus	Juice of 1 to 2 lemons, to taste

Preheat oven to 400°. Heat olive oil, minced garlic, lemon zest, oregano, and red pepper flakes in a small pan over low heat until garlic becomes golden. Remove from heat and allow to cool.

Bend asparagus gently until it breaks at a natural point and discard ends. Toss asparagus pieces with olive oil mixture and place in a single layer on a baking sheet. Season with salt and pepper, then with crumbled Feta cheese. Roast at 400° for 12 minutes or until tender.

Sprinkle with chopped parsley and drizzle with lemon juice.

Stir-Fried Asparagus with Garlic

Stacy Lundy

2 lbs. asparagus	2 Tbsp. canola or olive oil
8 cloves garlic, minced	3 Tbsp. soy sauce

Snap off ends of asparagus. Sauté asparagus and garlic in hot oil in large skillet over medium-high heat for 3 to 5 minutes, or until crisp-tender. Add soy sauce and reduce heat to medium-low and cover. Cook for 5 minutes or until tender.

Asparagus with Orange Vinaigrette

*Stephanie Collins
From Southern Living*

3 lbs. fresh asparagus	2 large navel oranges,
2 shallots, chopped	sectioned
¼ cup white balsamic vinegar	⅛ tsp. salt
1 tsp. grated orange rind	⅛ tsp. pepper
	½ cup olive oil

Snap off tough ends of asparagus; arrange asparagus in a steamer basket over boiling water. Cover and steam 3 to 5 minutes or until crisp-tender. Plunge asparagus into ice water to stop the cooking process; drain.

Combine shallots, vinegar, and next 4 ingredients; gradually whisk in ½ cup olive oil, blending well. Drizzle over asparagus. Serve immediately. *Make 6 to 8 servings.*

If the asparagus are fat or you prefer them more tender, you can increase the cooking time.

Broccoli with Lemon Sauce and Almonds

Patricia Cooper

2 tsp. cornstarch	1 tsp. lemon rind
½ cup chicken broth	¼ tsp. pepper
¼ cup lemon juice	1 bunch broccoli
1 Tbsp. sugar	⅓ cup toasted almonds

Combine cornstarch, chicken broth, and lemon juice in small pan. Cook over medium heat, stirring until thickened. Stir in sugar, lemon rind, and pepper. Spoon over cooked broccoli. Sprinkle with toasted nuts.

Broccoli Rice Casserole

Patricia Cooper

- | | |
|--|--|
| 1 pkg. frozen chopped broccoli,
cooked (can cook in
microwave) | 1 (8 oz.) jar Cheez Whiz
1 ½ cups cooked rice (1 bag
Success rice) |
| 1 can mushroom soup | 1 small onion |

Sauté onion in butter. Then add remaining ingredients. Place in greased casserole dish and bake at 350° for about 30 minutes.

Roasted Cauliflower with Lemon Mustard

Dressing

Stephanie Collins

(Paleo friendly)

- | | |
|--|---|
| 1 head of cauliflower, cut into
small florets | 1 Tbsp. lemon juice |
| 3 Tbsp. oil, divided | 1 Tbsp. Dijon mustard |
| Salt | ⅓ cup coconut milk or half-
and-half |
| ⅓ cup walnuts, hazelnuts, or
pecans | ½ tsp. freshly ground pepper |

Preheat oven to 450°. In a sheet pan or shallow roasting pan, toss the cauliflower with 2 tablespoons of the oil and a little salt. Roast the cauliflower until tender and lightly browned, stirring once or twice for even roasting, 15 to 20 minutes.

Meanwhile, toast the nuts in a dry skillet for a few minutes over medium-high heat, stirring often to prevent burning. Remove from pan, as the nuts will continue to toast as they cool.

In a large bowl, whisk together the lemon juice, mustard, coconut milk (or half-and-half) and remaining 1 tablespoon of oil. Add the roasted hot cauliflower, scraping oil and browned bits off of pan into the bowl. Add the nuts, pepper, and salt (if desired); toss to coat and serve. *This sauce is also great on green beans or broccoli.*

Roasted Cauliflower

Traci Horany Bayer

1 head cauliflower	Kosher salt and pepper
¼ cup white wine	4 garlic cloves, thinly sliced
¼ cup chicken broth	⅓ cup dry bread crumbs
1 Tbsp. olive oil	2 Tbsp. minced parsley
½ tsp. dried oregano	⅓ cup grated Parmesan cheese

Preheat oven to 400°. Lightly grease a 9-inch square baking dish and set aside. Break apart the cauliflower into florets and cut off the thicker stems. Set the cauliflower pieces stem side down in baking dish. Pour the wine and chicken broth into the dish and drizzle the olive oil over the cauliflower. Sprinkle with the oregano, salt, and pepper. Scatter the garlic slices over everything. Cover the pan with foil and bake in preheated oven until cauliflower is tender, about 35 minutes.

Meanwhile, combine the bread crumbs, parsley, and Parmesan cheese in a small bowl. When the cauliflower is tender, sprinkle the bread crumb mixture over the florets and put the dish, uncovered, back in the oven until the topping is browned, about 15 to 20 minutes. Serve hot or at room temperature.

Honey Baked Beans

Patricia Cooper

4 (16 oz.) cans pork and beans, drained	½ tsp. salt
¾ lb. ground beef	2 dashes Tabasco
½ lb. hot sausage	1 ½ cup onions
1 tsp. cayenne pepper	½ tsp. bitters
¾ cup honey	1 tsp. liquid smoke
8-10 slices bacon	1 tsp. Worcestershire sauce
	1 cup honey barbecue sauce

Brown ground beef and sausage together and drain juice. Crumble cooked bacon in with meat. Add all other ingredients to meat, and mix together. Pour into 9x13-inch casserole dish and bake at 350° for 45 minutes.

Provencal Vegetable Gratin

Traci Horany Bayer

This is great in the summer time with fish! Very fresh!

- | | |
|---|--|
| 5 Tbsp. olive oil, divided | 2 medium zucchini, cut in ¼-inch rounds |
| 2 medium onions, thinly sliced | 2 medium yellow squash, cut in ¼-inch rounds |
| 4 garlic cloves, minced | Pepper |
| 2 tsp. kosher salt, divided | 3 or 4 tomatoes, cut in ½-inch slices |
| ¼ cup fresh basil leaves, cut into thin long strips | ½ cup finely grated Parmesan cheese |
| 2 tsp. minced fresh thyme | |

Preheat oven to 375°. Lightly grease a 7x11-inch baking dish and set aside. Heat 2 tablespoons of olive oil in a large skillet over medium-low heat. Add the onions and garlic and sprinkle with 1 teaspoon of the salt. Cook, stirring occasionally, until completely softened but not browned, about 5 to 10 minutes. Stir in the basil and thyme and spread the onion mixture evenly in the baking dish.

Evenly layer the slices of zucchini and squash in rows, overlapping each slice, in the baking dish to completely cover the onion. Brush or drizzle with olive oil and sprinkle with salt and pepper. Lay the tomato slices over the squash, brush slices with olive oil, and sprinkle each with salt and pepper.

Cover the dish with foil and bake in preheated oven until the vegetables are tender, about 30 to 40 minutes. Uncover the dish and evenly sprinkle with the Parmesan cheese. Return uncovered dish to oven and bake an additional 20 minutes or until cheese is melted and lightly browned. Serve hot or at room temperature.

Vegetable Casserole

Grandma's Recipe

- | | |
|---|---------------------------------|
| 2 (16 oz.) pkgs. assorted
vegetables (broccoli,
cauliflower, carrots) | 8 oz. Swiss cheese, grated |
| 2 cans cream of mushroom
soup | $\frac{2}{3}$ cup sour cream |
| | $\frac{1}{2}$ tsp. black pepper |
| | 2 cans onion rings |
| | Pimentos (optional) |

Save $\frac{1}{2}$ cheese and $\frac{1}{2}$ onion rings for top. Mix all ingredients in large bowl. Pour into 11x13-inch casserole and bake at 350°, covered, for 40 minutes. Then add remaining cheese and onion rings on top. Bake an additional 5 minutes, uncovered, until cheese and onion rings are done.

Red Onions Roasted with Balsamic and Honey

Stephanie Collins

- | | |
|---|-------------------------------------|
| 3 red onions, peeled and
halved lengthwise | $\frac{1}{3}$ cup honey |
| 1 cup balsamic vinegar | Sea salt and black pepper |
| $\frac{1}{4}$ cup extra virgin olive oil | $\frac{1}{2}$ stick unsalted butter |
| | $\frac{1}{4}$ bunch fresh thyme |

Preheat oven to 325°. Put the onions on a sheet pan, cut side up, and drizzle with balsamic vinegar, olive oil, and honey. Season with salt and pepper, and then top each with a pat of butter and fresh thyme. Bake for 40 minutes, until the onions are soft and caramelized around the edges.

Parmesan Zucchini Sticks

Stacy Lundy

- | | |
|---------------------------------------|-----------------------|
| 3 large zucchini | ¼ cup Parmesan cheese |
| 1 cup dry breadcrumbs | ½ tsp. salt |
| ½ cup panko (Japanese
breadcrumbs) | ½ tsp. pepper |
| | ½ cup egg substitute |

Cut zucchini in half crosswise. Cut each half lengthwise into 8 wedges. Combine breadcrumbs, panko, cheese, salt and pepper in dish. Dip zucchini in egg and dredge in breadcrumbs. Place on cookie sheet coated with Pam. Bake at 400° for 25 minutes.

Favorite Mixed Roasted Vegetables

Natalie Horany

- | | |
|--|---|
| 1 cup sweet onion, cut into
chunks | ¼ tsp. ground black pepper |
| 2 Tbsp. olive oil | 4 cups assorted vegetables, cut
into approximately 1 ¼-inch
chunks (1 each sweet
potato, red pepper, green
pepper, zucchini, small
yellow squash, asparagus,
and mushrooms) |
| 1 Tbsp. maple syrup (or may
use either honey or sugar) | |
| ⅛ tsp. cayenne pepper | |
| ½ tsp. coarse salt | |

Preheat oven to 425°. Line a large shallow baking sheet with foil and grease with oil or cooking spray. In a large mixing bowl, combine all ingredients together, except vegetables. Toss in vegetables until coated.

Spread the vegetables (densely packed) on the prepared baking sheet. Roast, tossing occasionally, until the vegetables are lightly caramelized, about 25 minutes.



Stacy, Traci, Lindsey, Megan, Heather and Steph

Oven-Roasted Vegetables

Stacy Lundy

- | | |
|---|-------------------------------|
| 1 ½ cups fresh cauliflower florets | 1 Tbsp. olive oil |
| 1 cup fresh broccoli florets | 2 cloves garlic, minced |
| 1 small red pepper, cut in 1-inch strips | 1 tsp. basil |
| 2 medium red potatoes, cut into 1-inch pieces | ¼ tsp. pepper |
| | 2 tsp. grated Parmesan cheese |

Combine veggies and 3 tablespoons water in large bowl. Toss to coat. Add remaining ingredients except Parmesan cheese. Toss to mix. Spread veggies in 15x10-inch jelly roll pan sprayed with Pam. Roast veggies 35 to 40 minutes at 375°, or until tender, stirring once or twice. Sprinkle with Parmesan cheese, mix lightly. Roast 5 to 10 minutes more until desired doneness.

Baked Parmesan Tomatoes

Traci Horany

3 tomatoes
½ tsp. salt
¼ tsp. pepper
½ cup grated Parmesan
cheese

3 Tbsp. seasoned breadcrumbs
1 Tbsp. minced fresh basil
1 Tbsp. minced fresh parsley
2 tsp. olive oil

Cut tomatoes in half; place cut side up on a baking dish. Sprinkle with salt and pepper. Combine remaining ingredients and sprinkle over tomatoes. Bake, uncovered, at 350° for 15 minutes, until tops are golden.

Grilled Stuffed Tomatoes

Stephanie Collins

Tomatoes
Feta cheese

Topping:

1 Tbsp. olive oil
1 tsp. cilantro
1 tsp. chopped green onion
½ tsp. fresh basil
1 tsp. minced garlic
2-3 Tbsp. breadcrumbs
1 Tbsp. or more Parmesan
cheese

Use nice size, ripe tomatoes. Cut off top and spoon a little of tomato out. Stuff with feta cheese. Combine topping ingredients and put on tomato. Place on grill and cook until blistered.

Tomato Pie

Traci Horany

- | | |
|--|---------------------------------|
| 1 deep dish pie crust (partially baked for 10 minutes) | 1/3 cup green onions, chopped |
| 4 tomatoes, peeled and diced | 1 cup mozzarella cheese, grated |
| 10 basil leaves | 1 cup Cheddar cheese, grated |
| | 1 cup Hellmann's mayonnaise |

Place the tomatoes in a colander in the sink in 1 layer. Sprinkle with salt and allow to drain for 10 minutes. (If you don't do this, the pie will be watery.) Chop tomatoes and line bottom of pie crust. Season with salt and pepper. Sprinkle large chopped basil leaves on top. Sprinkle green onions on top. Mix together mayonnaise and cheeses. Spread on top and bake at 350° for 30 minutes.

Green Chile Corn

Nancy Hildebrandt

- | | |
|----------------------------|----------------|
| 2 cans white shoepeg corn | 1-2 Tbsp. milk |
| 1 can chopped green chiles | Grated cheese |
| 1 pkg. cream cheese | |

Mix corn, chiles, cream cheese, and milk. Top with grated cheese. Bake at 350° until bubbly.

Creamed Corn

Patricia Cooper

- | | |
|---|------------------------|
| 10 ears fresh corn, cooked, cooled, and cut off cob | 1 tsp. pepper |
| 1 cup heavy whipping cream | 1/4 tsp. Accent |
| 1 cup whole milk | 1/2 tsp. thyme |
| 2 Tbsp. sugar | 1/2 tsp. garlic powder |
| 1 1/2 tsp. salt | 1 stick butter |
| | 2 Tbsp. flour |

Add all ingredients except butter and flour to corn, and bring to boil. Simmer 3 minutes. In small saucepan, melt butter and add flour. Bring to boil. Add to corn mixture and stir. Serve hot.

Carrots with Olives

Grandma's Recipe

8 carrots, sliced	2 tsp. sugar
1 medium onion	¾ cup sliced stuffed olives
3 Tbsp. butter	Salt to taste

Cook and drain carrots. Sauté onion in butter. Add sugar and olives. Mix lightly with carrots. Add salt to taste.

Diane's Shredded Potatoes

Traci Horany Bayer

This is one of my all time favorites! It's even great for breakfast the next morning. I use fat-free half-and-half and it still tastes wonderful!

6 to 8 large russet potatoes	Lawry's seasoned salt
Salt	Paprika
1 quart half-and-half	Pepper
Garlic salt	1 stick butter
Onion salt	

Wash potatoes and place in a large Dutch oven. Cover potatoes completely with cold water, salt liberally, and bring to a boil. Cook until potatoes are not quite done, about 20 minutes. Test with a toothpick, but potatoes will still be a little hard. Drain and cool potatoes completely. (This is very important; I usually put them in the refrigerator for an hour or so, or make the night before.)

Preheat oven to 325°. When potatoes are completely cool, peel and shred with a hand-held grater directly into a well-greased 9x13-inch glass casserole dish. Spread potatoes evenly in dish.

Pour half-and-half over potatoes. Evenly sprinkle with garlic salt, onion salt, Lawry's seasoned salt, paprika, and pepper. Dot with butter. Bake in preheated oven for 1 hour until bubbling and brown on top. Let sit 15 minutes before serving.

Mashed Potatoes with Roasted Garlic and Mascarpone Cheese

Stephanie Collins

3 lbs. Idaho potatoes, peeled and cut into large dice	6 cloves roasted garlic, puréed
Kosher salt	½ stick unsalted butter
1 ½ cups whole milk	8 oz. Mascarpone cheese
	Ground pepper

Place potatoes in a large saucepan; add cold water just to cover and 1 tablespoon salt. Bring to a boil over high heat. Cook until tender. Drain well and mash thoroughly.

While the potatoes are cooking, combine the milk, garlic purée and butter in a small saucepan and bring to a simmer over low heat. Stir the milk mixture into the potatoes until combined. Fold in the Mascarpone cheese and season well with salt and pepper. Keep warm until served.

To roast garlic: Preheat the oven to 400°. Peel away the outer layers of the garlic bulb skin, leaving the skins of the individual cloves intact. Using a knife, cut off ¼ to a ½ inch of the top of cloves, exposing the individual cloves of garlic.

Place the garlic heads in a baking pan; muffin pans work well for this purpose. Drizzle a couple of teaspoons of olive oil over each head, using your fingers to make sure the garlic head is well coated. Cover with aluminum foil. Bake for 30 to 35 minutes, or until the cloves feel soft when pressed.

Allow the garlic to cool enough so you can touch it without burning yourself. Using a small knife, cut the skin slightly around each clove. Use a cocktail fork or your fingers to pull or squeeze the roasted garlic cloves out of their skins. Eat as is (*I love straight roasted garlic*) or mash with a fork and use for cooking. This can be spread over warm French bread, mixed with sour cream for a topping for baked potatoes, or mixed in with Parmesan and pasta.

Garlic Roasted Potatoes

Stephanie Collins

1 ½ lbs. potatoes
1 tsp. salt
1 tsp. pepper
4-5 rosemary sprigs

2 tsp. balsamic vinegar
4 cloves garlic
2-3 Tbsp. olive oil

Preheat oven to 400°. Mix ingredients together in Ziploc bag and toss to coat. Wrap potatoes in parchment paper and bake for 1 hour.

Twice-Baked Potatoes

Patricia Cooper

8 large baking potatoes
¼ cup butter
1 cup sour cream
1 egg
1 tsp. salt

⅛ tsp. pepper
9 crisp bacon slices, crumbled
fine
Grated Cheddar cheese
Paprika

Scrub potatoes and dry. Rub with butter or oil and bake on oven rack at 400° for 1 hour or until fork tender. Cut potatoes in half lengthwise and scoop out potato into bowl, saving shells. Add butter, sour cream, egg, salt and pepper. Beat well with hand mixer; stir in crisp bacon. Pile back into shells. Sprinkle with paprika.

Allow to cool, then wrap each potato and freeze if desired, or can top with cheese and immediately place back in oven to cook about 5 minutes or until cheese melts. If cooking from frozen, it is unnecessary to thaw potatoes. Simply heat oven to 400°, unwrap potatoes, and bake for 45 minutes to 1 hour until heated. Top with cheese last 5 minutes.

Potato-Stuffed Grilled Peppers

Stephanie Collins

4 large potatoes	3 Tbsp. butter
4 large red bell peppers	3 Tbsp. fresh parsley
1 (16 oz.) container sour cream	$\frac{3}{4}$ tsp. salt
$\frac{1}{2}$ cup shredded Gouda cheese	$\frac{1}{2}$ tsp. pepper
$\frac{1}{4}$ cup sliced green onions	

Bake potatoes at 450° for 1 $\frac{1}{2}$ hours. Cool 15 minutes. Cut bell peppers in half lengthwise, keeping stems. Dry and set aside.

Scoop out potatoes into bowl. Add sour cream and next 6 ingredients to potatoes and blend. Spoon mixture into bell peppers. Grill peppers, covered, over medium-high heat until blistered and mixture bubbles at the edges.

Fried Okra and Potatoes

Patricia Cooper

3-4 potatoes	1 white onion
1-2 lbs. okra	Cornmeal

Slice okra and potatoes into bite-sized pieces. You want equal parts of both. Chop onion and place all together in bowl. Sprinkle with salt, and stir (you want okra to be slimy so cornmeal will stick).

Cover the okra and potatoes with cornmeal until well coated. Fry in skillet in shallow oil (about 1 inch of oil so that all okra is sitting in it but not submerged). Fry until golden and crunchy. Try not to stir too much, as this will cause the cornmeal to come off.

Mashed Potato Casserole with Smoked Gouda and Bacon

Stephanie Collins

- | | |
|--|---|
| 6 slices thick-cut smoked
bacon (preferably apple
wood-smoked) | $\frac{3}{4}$ cup sour cream
$\frac{1}{3}$ cup whole milk
$\frac{1}{4}$ cup ($\frac{1}{2}$ stick) butter |
| 3 large green onions, finely
chopped | 2 cups coarsely grated smoked
Gouda, divided |
| 3 lbs. russet potatoes, peeled
and cut into 1 $\frac{1}{2}$ -inch cubes | |

Butter 13x9x2-inch baking dish. Cook bacon in large skillet until golden brown and crisp. Transfer to paper towel to drain. Chop bacon. Place in medium bowl. Add green onions; toss to distribute evenly.

Place potatoes in large pot and add enough cold water to cover. Sprinkle with salt. Cover and boil with lid slightly ajar until potatoes are tender, 15 to 20 minutes. Drain well.

Return potatoes to pot. Cook over low heat, stirring often, until potatoes are dry and light film forms on bottom of pot, about 2 minutes. Add next 3 ingredients. Using potato masher, mash until almost smooth. Stir in 1 $\frac{1}{2}$ cups smoked Gouda and 1 cup bacon mixture. Season with salt and pepper. Spread potato mixture in prepared baking dish. Sprinkle remaining $\frac{1}{2}$ cup Gouda over top.

Preheat oven to 375°. Bake potatoes until cheese melts and edges of potatoes are bubbling, about 30 minutes (40 minutes if chilled). Sprinkle reserved bacon mixture over and serve.

Cascade Potato Casserole

Stephanie Collins

2 lbs. cubed hash browns	1 tsp. salt
2 cans cream of celery soup	½ tsp. pepper
1 large pkg. cream cheese	2 Tbsp. butter
1 onion, chopped	2 jars Old English

Preheat oven to 350°. Sauté onions. Mix soup, cream cheese, salt and pepper together. Dump onions and hash browns in and mix. Put in greased casserole dish and bake at 350° for 1 ½ hours. Clump Old English on top the last 30 minutes of baking.

Oven-Fried Sweet Potatoes

Stacy Lundy

4 sweet potatoes	1 tsp. salt
4 Tbsp. vegetable oil	½ tsp. pepper
½ tsp. dried thyme	

Preheat oven to 450°. Peel sweet potatoes. Cut into ¼-inch slices. Place sweet potato slices in a large reusable plastic bag. Add oil, thyme, salt and pepper. Shake bag to coat slices with oil mixture. Spread potato slices evenly in a single layer on two baking sheets. Bake for 10 minutes. Turn; bake until crisp and tender, about 5 minutes longer. Remove potatoes from baking sheets. Serve immediately.

You can prepare sweet potatoes in plastic bag with oil and seasonings up to 2 hours ahead and store at room temperature. For a spicy variation, add ½ teaspoon curry powder to the recipe.

Sweet Potatoes with Pecans, Goat Cheese and Celery

Stephanie Collins

- | | |
|--|---|
| 4 Tbsp. olive oil, divided | 2 tiny or 1 small shallot |
| 1 ½ lbs. sweet potatoes,
scrubbed, unpeeled, and
cut in ¾- to 1-inch coins | 2 stalks celery |
| Salt and freshly ground black
pepper | 2 Tbsp. flat-leaf parsley |
| ¼ cup pecan halves, toasted
and cooled | 1 Tbsp. dried cranberries or
cherries (optional) |
| | 2 oz. firmish goat cheese (can
use Ricotta or blue cheese) |
| | 2 tsp. red wine vinegar |
| | ½ tsp. smooth Dijon mustard |

Preheat oven to 450°. Coat a large baking sheet generously with olive oil, about 1 to 2 tablespoons. Lay sweet potatoes in one layer on the oiled sheet. Sprinkle with salt and freshly ground black pepper. Roast, without disturbing, for 15 to 20 minutes. Carefully flip each piece: the undersides should be blistery, dark and a bit puffy and should release from the pan with no effort. If they're not, let it cook longer. Sprinkle them with additional salt and freshly ground black pepper and return the pan to the oven for another 10 minutes or so, until the undersides match the tops.

Meanwhile, prepare your salad. Chop your pecans well, mince your shallot, chop your celery and parsley, and mince cranberries if using them. Crumble your goat cheese. *If you, like me, got too soft of a goat cheese for mixing, set it aside and sprinkle it on top. If it's firmer, stir it into the mixture.*

In a small dish, whisk together 2 tablespoons olive oil, red wine vinegar and Dijon mustard. Pour half over salad.

When the sweet potatoes are done, lay them on a serving platter. Scoop a spoonful of the salad over each round. Pour the remaining salad dressing over top, to taste. Eat immediately.

Makes 2 ½ servings.

Sweet Potato Casserole

Stacy Lundy

6 medium sweet potatoes

$\frac{2}{3}$ cup sugar

2 eggs, beaten

1 tsp. vanilla

$\frac{1}{2}$ cup butter

1 tsp. cinnamon

$\frac{1}{3}$ cup Pet milk (optional)

Topping:

$\frac{1}{3}$ cup firmly packed brown
sugar

2 Tbsp. flour

2 Tbsp. butter

Pecans, chopped

Boil sweet potatoes 45 minutes to 1 hour. Cool. Mash. Combine with sugar, eggs, vanilla, and butter. Beat until smooth. Spoon into greased 8x12-inch baking dish. Combine topping ingredients and sprinkle over potatoes. Bake at 350° for 30 minutes.

Orange Glazed Sweet Potatoes

Grandma's Recipe

2 lbs. sweet potatoes (about
6 medium)

$\frac{2}{3}$ cup sugar

1 Tbsp. cornstarch

$\frac{1}{2}$ tsp. salt

$\frac{1}{2}$ tsp. grated orange peel

1 cup orange juice

2 Tbsp. butter or oleo

Parboil potatoes about 20 minutes; let cool, and peel. Preheat oven to 400°. Arrange cut pared sweet potatoes in ungreased 1 $\frac{1}{2}$ -quart casserole dish. In small pan, combine all ingredients and cook, stirring constantly, until mixture thickens and boils. Boil 1 minute. Pour hot mixture over sweet potatoes. Cover. Bake 1 hour, basting occasionally.

Praline Yam Casserole

with Orange Sauce

Grandma's Recipe

4 medium yams
2 eggs
¼ cup brown sugar
2 Tbsp. melted butter
1 tsp. salt
Pecan halves
¼ cup brown sugar
¼ cup melted butter

Orange Sauce:

⅓ cup sugar
1 Tbsp. cornstarch
⅛ tsp. salt
1 tsp. orange peel
1 cup orange juice
1 Tbsp. lemon juice
2 Tbsp. butter
3 dashes orange bitters

Cook yams until tender. Mash in large bowl. Beat in eggs, sugar, butter, and salt. Pour into 1-quart casserole dish. Arrange pecan halves over top. Drizzle with brown sugar and melted butter. Bake, uncovered, at 350° for 30 minutes. Serve with orange sauce.

Orange Sauce: Mix sugar, cornstarch, and salt; add orange peel, orange juice, and lemon juice. Bring to boil and cook until thickened. Remove from fire. Stir in butter and orange bitters.

Oven-Roasted Butternut Squash

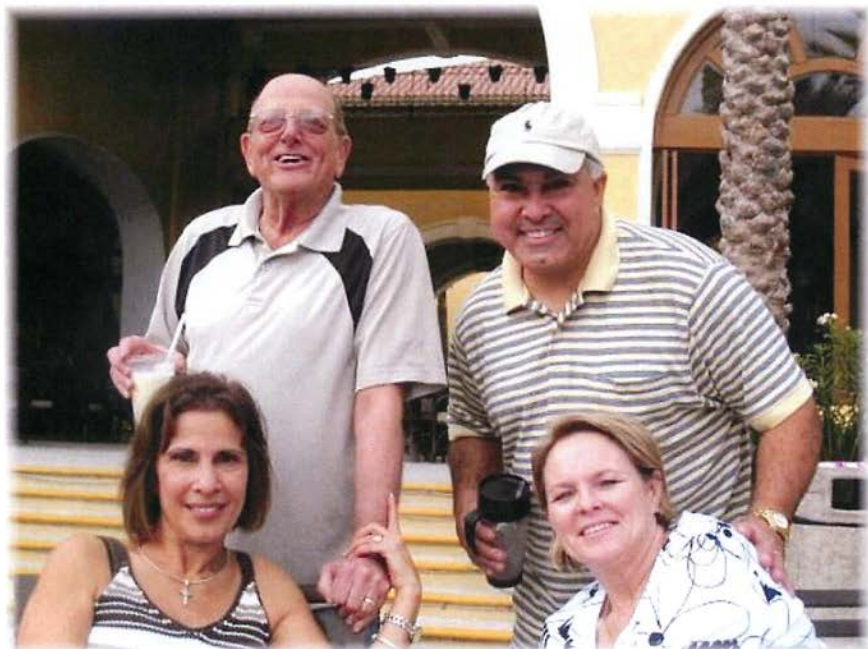
Stacy Lundy

This is fantastic! You will love it!

1 large butternut squash,
peeled and cubed
Olive oil

Tony Chachere's Creole
seasoning

Peel butternut squash with a potato peeler. Cut in half and core out seeds. Cut squash into cubes. Place cubes in bowl and drizzle liberally with olive oil; toss to coat. Spread cubes out on a foil-lined cookie sheet and sprinkle liberally with Tony Chachere's Cajun seasoning. Toss to coat. Preheat oven to 400° and cook for 30 minutes.



Jerry and Patricia with Mark and Connie

Squash Casserole

Patricia Cooper

5-6 squash
1 small onion
2 eggs, beaten
2 Tbsp. oleo

1 cup American cheese, grated
(can use Velveeta)
Salt and pepper to taste
1 Tbsp. sugar
Buttered breadcrumbs

Cook squash and onion until tender. Drain well. Mash and add butter, beaten eggs, cheese, salt, pepper, and sugar. Pour into greased baking dish. Sprinkle with buttered breadcrumbs. Bake at 350° for approximately 30 minutes or until bubbly and crumbs are browned.

Squash Corn Bake

Stacy Lundy

4 yellow squash
2 Tbsp. butter, divided
1 small onion, chopped
2 eggs, beaten
2 cups frozen corn (1 pkg.)

1 cup shredded Swiss cheese
½ tsp. salt
¼ cup Ritz cracker crumbs
2 Tbsp. Parmesan cheese

Cut squash into 1-inch rounds and cook until tender. Drain and mash with fork. Sauté 1 tablespoon butter and chopped onion. Combine squash, onion, corn, Swiss cheese, salt, and eggs. Put in 1-quart greased casserole. Combine cracker crumbs, Parmesan, and 1 tablespoon melted butter, and sprinkle on top. Bake at 350° for 40 minutes.

Mashed Parsnips

Stephanie Collins

These are a great substitution for mashed potatoes with less carbs.

2 lbs. parsnips, peeled and cut
into small chunks*
1 cup chicken broth
1 ½ cups water
1 garlic clove, minced

Bay leaf
1 sprig of fresh thyme
Butter, to taste
Salt and pepper, to taste

In a deep pan, combine parsnips, chicken broth and water. Add minced garlic, bay leaf, and thyme. With a lid on, simmer until very tender (about 15 minutes). Drain off broth and reserve it to the side. Mash parsnips with a fork or potato masher. Add broth until desired consistency is reached. Add butter, salt and pepper.

**You can also use cauliflower in place of parsnips for this recipe.*

Bock Beer Marinated Portobello Mushrooms

Stephanie Collins

4 large mushroom caps or 8
small ones, stems removed
2 cans Shiner Bock Beer or a
bock beer from your area
½ cup brown sugar, packed
4 cloves garlic, minced
2 Tbsp. finely chopped red
onion
¼ cup Worcestershire sauce
6 shakes Tabasco sauce
¼ cup lime juice
2 Tbsp. whole grain mustard
1 tsp. salt
¼ cup olive oil

Goat Cheese Sauce:

1 cup Chardonnay
2 Tbsp. small diced red onion
4 cloves garlic, minced
2 cups heavy cream
1 tsp. each, dried basil,
oregano, tarragon, and
thyme
8 oz. goat cheese
1 cup Monterey Jack cheese,
shredded
¼ cup sour cream
1 tsp. salt

Combine beer, sugar, spices, garlic and onion and half the oil. Pour over mushrooms and marinate 24 hours or more before serving. *I like to use a large Ziploc bag.*

These are best grilled, but they can be sautéed as an alternative. Before sautéing, heat 2 tablespoons olive oil in a pan over medium-high heat. Pat the mushrooms dry and sauté gill side up for 2 minutes. This will caramelize the tops and add flavor. Turn the mushrooms after 2 minutes and cook an additional 1 to 2 minutes to heat through.

Remove from pan and slice at intervals with a serrated knife (similar to cutting a pie). Transfer to plate and top with goat cheese sauce.

Goat Cheese Sauce: Combine wine, red onion, and garlic, and reduce over medium-high heat until almost dry. Add heavy cream. Heat and reduce by 25 percent over medium heat. Reduce to low and whip in herbs, goat cheese, Jack cheese, sour cream, and salt. Serve over mushrooms. For variation, you can also top with lightly sautéed crabmeat.

Cornbread Dressing

Stacy Lundy

- | | |
|---|--|
| 1 lb. Jimmy Dean sausage
(light), cooked, drained, and
crumbled | 2 tsp. dried whole sage,
crushed |
| 1 ½ cups chopped onion | 1 tsp. dried whole rosemary,
crushed |
| 1 ½ cups chopped celery | 1 tsp. dried ground thyme |
| ⅓ cup margarine | ¼ tsp. pepper |
| 2 pkgs. cornbread mix, cooked
and crumbled (<i>I use Jiffy
Corn Bread</i>) | 2 eggs, beaten |
| 2-4 slices wheat bread | 2 cans chicken broth (garlic
roasted) |
| 2-3 cans sliced mushrooms
(Green Giant broiled in
butter) | |

Sauté onion and celery in ⅓ cup margarine until tender. Combine with sausage. Crumble the two recipes of cornbread mix and wheat bread that has been thoroughly dried. Add sausage, onions, celery, and sliced mushrooms. Add the seasonings. Add eggs and chicken broth. Check taste and add salt as needed. Bake about 1 hour at 325-350° until browned.

Macaroni & Cheese

Krystal Cooper

- | | |
|----------------------|--------------------------------|
| 1 bag shell macaroni | 3-4 cups milk |
| 5 Tbsp. stick butter | 1 (32 oz.) box Velveeta cheese |
| 3 Tbsp. flour | Salt and pepper to taste |

Boil macaroni and set aside. Heat butter; when bubbles, add flour and stir until thick. Add milk and stir until boiling. Add Velveeta cheese and salt and pepper to taste. Put cooked macaroni into dish and pour cheese sauce over; stir, making sure macaroni fills with cheese. Bake at 350° for 15 to 20 minutes.

Couscous with Feta

Traci Horany

- | | |
|---|---|
| 1 (5 $\frac{3}{4}$ oz.) pkg. couscous,
cooked according to
package directions | 1 small onion, chopped
4 Tbsp. feta cheese
2 Tbsp. sliced toasted almonds |
| 1 tsp. olive oil | |

Heat oil and onion to sauté. Add cooked couscous, feta, and almonds to onion; heat through. Serve warm.

Quinoa Pilaf

Patricia Cooper

Quinoa pilaf serves as a side dish with fish or chicken and is delicious. Vary this pilaf using your favorite vegetables.

- | | |
|---------------------------------------|--------------------------------------|
| 2 cups quinoa | $\frac{1}{4}$ cup red pepper, diced |
| 4 cups chicken broth | $\frac{1}{4}$ cup olive oil |
| $\frac{1}{2}$ cup carrots, diced | $\frac{1}{4}$ tsp. oregano |
| $\frac{1}{2}$ cup green onions, diced | 2 garlic cloves, crushed |
| $\frac{1}{4}$ cup celery, diced | Salt, to taste |
| $\frac{1}{4}$ cup green pepper, diced | 1 cup almonds, sliced and
roasted |

Place quinoa and broth in a 1 $\frac{1}{2}$ -quart saucepan and bring to boil. Reduce to simmer, cover, and cook until all of the water is absorbed, about 15 minutes.

Sauté diced vegetables in oil until clear, yet crisp; stir in oregano and garlic. Add sautéed vegetables to cooked, hot quinoa, mixing well. Add salt to taste. Add almonds; mix. *Makes 6 to 8 servings.*



4th of July 2007

Herbed Polenta

Stephanie Collins

6 cups chicken broth
2 tsp. salt
1 $\frac{3}{4}$ cups yellow cornmeal
 $\frac{3}{4}$ cup grated Parmesan
cheese*
 $\frac{3}{4}$ cup whole milk
6 Tbsp. unsalted butter

3 Tbsp. chopped fresh Italian
parsley
2 tsp. finely chopped fresh
rosemary
2 tsp. chopped fresh thyme
leaves
 $\frac{1}{2}$ tsp. ground pepper

Bring the chicken broth to a boil in a heavy large saucepan. Add salt. Gradually whisk in the cornmeal. Reduce the heat to low and cook until the mixture and the cornmeal is tender, stirring often, about 15 minutes. Remove from the heat. Add the cheese, milk, butter, parsley, rosemary, thyme, and pepper; stir until the butter and cheese melt. Transfer the polenta to a bowl and serve.

**You can also substitute goat cheese for Parmesan cheese.*



Austen, Stephanie, Bobby, Avery and Kennedy

Green Chile Hominy

Lindsey Pilarczyk

- | | |
|-------------------------------|----------------------------------|
| 1 cup chopped onion, sautéed | 10 slices bacon, fried crisp and |
| 4 (15 oz.) cans white hominy, | chopped, drippings |
| drained and reserved | reserved |
| ½ cup hominy liquid | 1 cup chopped green chiles |
| 1 Tbsp. juice from pickled | 1-2 pickled jalapeños, seeded |
| jalapeños | and chopped (optional) |
| ½ lb. Cheddar cheese, grated | |

Sauté onions in a little of the bacon drippings and set aside. Heat the hominy in a separate sauté pan, stirring often. When heated thoroughly, add the hominy liquid and jalapeño juice, bringing back to high temperature. Add $\frac{3}{4}$ of the cheese.

When the cheese melts, add half the peppers and bacon, and all the onion. Put into 9x13-inch baking pan and sprinkle remaining cheese, bacon, and peppers on top. (At this point, it can be refrigerated or even frozen, if you want to make it in advance.) Bake at 325° until cheese on top melts, about 15 minutes.



*Heather's wedding
Chad, Jessica, Megan, Steph, Stacy, Jason, Heather and Cory*

Zucchini Crust Pizza

*Megan Hildenbrandt
Light and healthy – low carb.*

- | | |
|---|-------------------------|
| 4 cups grated zucchini | 1 medium onion, chopped |
| 2 cups grated mozzarella
cheese, divided | 2 cups spaghetti sauce |
| 2 eggs, slightly beaten | ½ lb. sliced mushrooms |
| 1 tsp. olive oil | ½ cup bell pepper |
| 1 clove garlic, minced | ⅓ cup Parmesan cheese |

Drain and squeeze zucchini until fairly dry. Mix with 1 cup mozzarella cheese and eggs. Press into pan sprayed with cooking spray. Bake at 400° for 10 minutes.

Sauté garlic and onion until translucent. Stir in pizza sauce and spoon over crust. Sprinkle with mushrooms and peppers. Add Parmesan and remaining mozzarella cheese. Bake at 400° for 30 minutes. *Makes 6 servings. Per Serving: 248 calories, 7 grams fat.*

Spanokopitta (Greek Pie)

Traci Horany

- | | |
|---|------------------------------|
| 3 (10 oz.) pkgs. frozen chopped spinach, thawed and drained | ¼ cup uncooked rice |
| 3 bunches green onions, chopped | ½ lb. feta chopped, crumbled |
| 1 ¼ cups olive oil, divided | 4 eggs |
| | Salt and pepper to taste |
| | 1 lb. phyllo dough |

Mix spinach and onion together in frying pan with ¼ cup olive oil; sauté. Add rice, stirring until softened. Set aside to cool.

Beat eggs in bowl and add cheese. Add this to spinach mixture and mix well. Grease a 9x10-inch glass baking dish; lay phyllo out, brushing each sheet with remaining olive oil. Layer 10 sheets, then a layer of half spinach/cheese/egg mixture, then 10 more oil-brushed phyllo sheets, half spinach, ending with 10 oil-brushed phyllo sheets. Bake at 350° until golden brown, about 45 minutes. Cut into squares and serve.

Scalloped Pineapple

Patricia Cooper

- | | |
|---|------------------------|
| 3 eggs, beaten | 4 slices bread, cubed |
| 2 cups sugar | 1 cup sliced margarine |
| 1 (20 oz.) can crushed pineapple, undrained | |

Combine all ingredients and mix well. Put into greased 9x13-inch pan. Bake. Great with ham or pork chops.



Emerson

Apple Cranberry Casserole

Heather Mooty

5 cups unpeeled, raw, chopped
apples (any baking type)

1 bag fresh cranberries,
washed and sorted

1 ½ cups sugar

Topping:

1 stick butter or margarine,
softened

2 cups old-fashioned oatmeal

½ cup flour

¾ cup brown sugar

Thoroughly blend apples, cranberries, and sugar. Place in 13x9x2-inch pan that has been lightly greased.

Thoroughly blend flour, oats, and brown sugar. Add softened margarine and blend until crumbly. Place topping over apple mixture. Bake at 350° for 1 hour until topping is crisp and brown.

Cranberry Relish

Traci Bayer

- | | |
|--------------------------------------|--|
| 1 large orange, quartered and zested | ½ cup apricot preserves |
| 1 lb. fresh cranberries | 1 can (8 oz.) crushed pineapple, drained |
| ½ cup water | 2 Tbsp. lemon juice |
| 1 ½ cups white sugar | |

Place orange and the zest of the orange in a food processor; finely chop. Combine cranberries, water (enough to keep from scorching), and sugar in a heavy saucepan. Cook and stir over medium heat until cranberries begin to pop (about 10 minutes). Transfer cranberries to a bowl. Add apricot preserves; mix until melted. Stir in chopped orange, drained crushed pineapple, and lemon juice. Cover and refrigerate until well chilled. This can be made well ahead of time. It will keep in refrigerator for up to 2 weeks.

Pastas



Chad and Grandma

Grandma, I want to thank you so much for the joy you have brought to this family through your love and, of course, your legendary cooking abilities! I can taste your meals just thinking about the recipes in this book.

I love you so much!
Chad

Notes



Pastas



Baked Ziti

Heather Mooty

- | | |
|---------------------------------|--------------------------------------|
| 1 lb. dry ziti pasta | 1 ½ cups sour cream |
| 1 onion, chopped | 6 oz. mozzarella cheese,
shredded |
| 1 lb. ground beef | 2 Tbsp. grated Parmesan
cheese |
| 2 (26 oz.) jars spaghetti sauce | |
| 6 oz. Provolone cheese, sliced | |

Bring a large pot of slightly salted water to a boil. Add ziti pasta. Cook until done, about 8 minutes; drain. In large skillet, brown onion and ground meat. Add spaghetti sauce and simmer 15 minutes. Butter 9x13-inch dish and layer as follows: ½ ziti, Provolone cheese, sour cream, ½ sauce mixture, remaining ziti, mozzarella cheese, remaining sauce, Parmesan cheese. Bake at 350° until cheeses are melted, about 30 minutes.

Mock Lasagna

Natalie Horany

- | | |
|-----------------------------|-------------------------------|
| 1 lb. ground meat | 8 oz. whole grain penne pasta |
| 1 (15 oz.) can tomato sauce | 4 oz. cream cheese |
| ½ Tbsp. pepper | 8 oz. sour cream |
| 1 tsp. garlic salt | 1 medium onion, chopped |
| 1 tsp. sugar | Parmesan cheese, shredded |

Preheat oven to 350°. Brown ground beef. Add onion, tomato sauce, and spices. Simmer sauce while cooking pasta according to directions.

Next, layer ½ noodles, ½ meat sauce mix, thin slices of cream cheese, sour cream, and then another layer of noodles and sauce. Sprinkle top with Parmesan cheese. Bake 30 minutes.

Crock Pizza

Connie Horany

- | | |
|-----------------------------------|--|
| 1 bag egg noodles | 8-12 oz. grated Cheddar cheese |
| 1 (12-16 oz.) can spaghetti sauce | 1 pkg. pepperoni |
| 1 (8-12 oz.) jar pizza sauce | 1 ½ lbs. ground beef, browned with minced onions |
| 8-12 oz. grated mozzarella cheese | |

Cook meat and drain. Stir in sauces. Cook noodles; drain. Layer in large casserole dish: noodles, meat, cheeses, pepperoni; repeat. Bake until cheese melts and pepperoni starts to brown.

The Best Lasagna Ever

Stephanie Collins

- | | |
|---|--|
| 1 Tbsp. olive oil | 10 to 12 fresh basil leaves, rolled and chopped, divided* |
| 2 ½ tsp. salt, divided | |
| 1 package (10 oz.) whole wheat lasagna noodles | ¼ cup chopped flat-leaf parsley, divided* |
| 1 ½ lbs. ground beef | 3 cups lowfat cottage cheese |
| 1 lb. hot breakfast sausage | 2 whole eggs, beaten |
| 4 garlic cloves, minced | 1 cup grated (not shredded) Parmesan cheese (do not use prepackaged—grate your own), divided |
| 2 cans (14.5 oz. each) whole tomatoes, with juice | 1 lb. fresh mozzarella, sliced (do not use prepackaged cheese) |
| 2 cans (6 oz. each) tomato paste | |
| Pepper, to taste | |

Bring a large pot of water to boil. Add olive oil and ½ teaspoon of salt. Prepare noodles according to directions (cook to “al dente”). Drain noodles and lay flat on a piece of aluminum foil.

In a large skillet or saucepan, combine ground beef, sausage, and garlic. Cook over medium-high heat until browned. Drain off the excess fat. Add tomatoes with juice, tomato paste, 1 teaspoon salt, and pepper to taste. With a fork or spoon, crush the whole tomatoes while blending the mixture. Simmer over low heat for 45 minutes, uncovered.

Add half each of the chopped basil and parsley to meat mixture and stir together.

In another bowl, mix cottage cheese, beaten eggs, ½ cup grated Parmesan cheese, 1 teaspoon salt and the other half of the fresh herbs. Stir together and set aside.

To Assemble: Arrange 4 cooked lasagna noodles in the bottom of a lightly greased 9x13-inch baking dish. Spoon half of the cottage cheese mixture over the noodles. Spread evenly. Cover the cottage cheese with a layer of sliced mozzarella cheese. Spoon a little less than half the meat sauce mixture over the top. Repeat layers, ending with meat sauce mixture. Sprinkle the remaining ½ cup grated Parmesan cheese on top. Either freeze, refrigerate for up to 2 days, or bake immediately at 350° for 25 to 30 minutes, or until top is bubbly.

**You can substitute 4 tablespoons dried parsley and 2 tablespoons dried basil for fresh herbs. If you do, add 2 tablespoons parsley and basil when you add the tomatoes (before simmering meat sauce). The other 2 tablespoons parsley go in the cottage cheese mixture.*

Penne Pasta with Bacon and Cream

Patricia Cooper

15 bacon slices	1 cup grated Parmesan cheese
1 (8 oz.) pkg. fresh mushrooms, sliced	2 cups whipping cream
4 cloves garlic	½ tsp. pepper
16 oz. penne pasta, cooked	4 green onions

Cook bacon in large skillet until crisp. Reserve 2 tablespoons drippings in skillet. Coarsely crumble bacon and set aside. Sauté mushrooms and garlic in drippings for 3 to 5 minutes or until tender. Stir in pasta, cheese, whipping cream, and pepper. Simmer over medium-low heat, stirring often, until sauce is thickened. Stir in bacon and green onions. Serve hot. You can add more cheese on top if you like.

Chicken & Spinach Pasta Bake

Stacy Lundy

8 oz. uncooked rigatoni	1 (8 oz.) container chive & onion cream cheese
1 Tbsp. olive oil	
1 cup finely chopped onion	½ tsp. salt
1 box frozen chopped spinach, thawed	½ tsp. pepper
3 cups cooked cubed chicken breasts	1 ½ cup shredded mozzarella cheese
1 can Italian-style diced tomatoes	

Cook pasta. Spread oil in bottom of 11x7-inch baking dish. Add onion in single layer. Bake at 375° for 15 minutes until just tender, and transfer to large bowl.

Drain spinach and press between paper towels. Stir rigatoni, spinach, chicken, and next 4 ingredients into onion bowl. Put mixture into baking dish and sprinkle with mozzarella cheese. Bake, covered, for 30 minutes. Uncover and bake 15 minutes more or until bubbly.



Austen and Grandma

Chicken Spaghetti

Grandma's Recipe

- | | |
|---|---|
| 1 fryer chicken, boiled and deboned – reserve broth (can use 4 breasts) | 1 can Ro-Tel tomatoes |
| 1 lb. spaghetti | 1 can diced tomatoes |
| 1 green pepper, chopped | 1 can or jar mushrooms |
| 1 onion, chopped | $\frac{1}{4}$ tsp. garlic powder |
| 1 stick margarine | $\frac{1}{2}$ lb. Velveeta cheese, grated |
| 1 can cream of chicken soup | $\frac{1}{2}$ lb. Cheddar cheese, grated |
| | Salt and pepper to taste |

Cook spaghetti in chicken broth. Sauté green pepper and onion in margarine. Add to drained spaghetti. Combine all other ingredients in large bowl. Pout into large baking dish sprayed with Pam, and bake at 350° for 30 minutes.

Creamy Chicken Spaghetti Casserole

*Heather Mooty
(From The Pioneer Woman)*

Whole fryer chicken, cut up	¼ cup flour
1 stick (½ cup) butter, divided	1 ½ cups whole milk
16 oz. white mushrooms, sliced	1 cup freshly grated Parmesan cheese
½ cup dry white wine, divided	1 cup whole black olives, chopped
Kosher salt and pepper, to taste	1 tsp. kosher salt, or to taste
2 cups chicken broth (canned)	Freshly ground black pepper
1 lb. thin spaghetti	Extra cheese, for sprinkling

Place chicken in a pot of water and boil on medium-low heat for 30 to 40 minutes. Remove chicken from pot and allow to cool slightly. Keep broth in pot.

Bring reserved chicken broth to a boil. Break spaghetti into thirds (shorter pieces). Add spaghetti pieces to boiling broth and cook. Drain when al dente. Remove meat from bones and shred until you have 2 cups (or more) of shredded chicken.

Melt 2 tablespoons butter in a large skillet. Throw in mushrooms, add ¼ cup white wine, and sprinkle with 1 tsp. salt and pepper. Cook over medium heat for 8 to 10 minutes, or until liquid has totally evaporated. Remove mushrooms from skillet. Set aside.

Return large skillet to medium-low heat. Add 6 tablespoons butter. Sprinkle flour over butter, whisking to combine. Cook for 1 or 2 minutes. Pour in 2 cups broth and whisk to combine. Pour in milk, remaining ¼ cup wine, salt and pepper to taste. Cook and bubble until thick. Turn off heat, add Parmesan cheese, and stir.

Add mushrooms, chicken, and chopped olives. Stir to combine and check seasonings. Add cooked spaghetti; stir.

Turn into a 9x13-inch casserole pan. Bake at 350° or until golden brown and bubbly. Serve with a salad and warm, crusty bread.

Healthy Chicken Spaghetti

Connie Horany

3-4 chicken breasts	1 medium can tomato sauce
1 small pkg. spaghetti	1 onion, chopped
2 cans cream of mushroom soup	1 cup chopped celery
	Grated cheese

Cook chicken until tender; let cool and chop. Cook spaghetti in chicken broth until done; drain. While spaghetti is cooking, sauté onion and celery in butter. When noodles are done, add chicken, mushroom soup, and tomato sauce. Mix well. Stir in onions, celery, and cheese. Pour in large casserole dish. Bake at 350° until bubbly or dish has thick consistency.

Angel Chicken Pasta

Lindsey Pilarczyk

6 boneless, skinless chicken breasts	½ cup white wine
¼ cup butter	1 can cream of mushroom soup
1 pkg. dry Italian dressing mix	4 oz. cream cheese with chives
	1 lb. angel hair pasta

Preheat oven to 325°. In large saucepan, melt butter over low heat. Stir in package of dressing mix. Blend in wine and mushroom soup. Mix in cream cheese and stir until smooth. Heat through, but do not boil. Arrange chicken breasts in a single layer in 9x13-inch baking dish. Pour sauce over. Bake for 1 hour. Cook pasta and drain. Serve chicken and sauce over pasta.

Linguine with Chicken and Spicy Pesto

Traci Horany Bayer

3 Tbsp. olive oil, divided	12 oz. linguine
1 lb. skinless, boneless chicken breasts, cut in 1/3-inch strips	Freshly grated Parmesan cheese
Salt and pepper	
3 green onions, thinly sliced	Pesto:
1/3 cup chopped pecans, toasted	2 cups loosely packed basil leaves
1 Tbsp. minced garlic	1/2 cup grated Parmesan cheese
2 to 3 tsp. minced, seeded jalapeño chiles	1/4 cup toasted almonds
1/4 to 1/2 tsp. dried crushed red pepper flakes	3 garlic cloves, peeled
1/2 to 3/4 cup pesto (store-bought or recipe to follow)	1/3 cup olive oil
	Salt and pepper, to taste

Heat 2 tablespoons oil in a large heavy skillet over medium-high heat. Season chicken strips with salt and pepper. Add chicken to skillet and sauté until cooked through and browned on both sides (about 4 to 5 minutes). With a slotted spoon transfer chicken to bowl. Add remaining 1 tablespoon oil to skillet; sauté green onions, pecans, garlic, jalapeño, and pepper flakes until the onions begin to wilt, about 3 minutes. Add pesto and chicken with accumulated juices to pan. Stir to blend well; remove from heat.

Meanwhile, cook linguine in boiling salted water until tender. Drain, reserving about 3/4 cup cooking liquid. Return the skillet to medium heat. Add 1/2 cup pasta cooking liquid to sauce and stir to blend. Transfer pasta to a large serving bowl and top with sauce. Sprinkle with Parmesan cheese and toss to coat pasta and evenly distribute sauce, adding remaining cooking liquid if pasta seems dry. Serve immediately.

Pesto: Combine basil, cheese, almonds, and peeled garlic in a food processor; pulse until finely chopped. With motor running, pour olive oil through feed tube and process until finely ground. Season with salt and pepper.

Shrimp and Edamame Rotini

Stacy Lundy

Edamame ups the protein content of this dish while adding color and a slightly nutty flavor.

- | | |
|--|--|
| 8 oz. (about 3 cups) dry whole wheat rotini or whole wheat blend rotini, such as fiber-enriched Barilla PLUS | 1 lb. large raw shrimp, shelled and deveined |
| 1 ½ cups frozen shelled edamame, thawed | 1 (15 oz.) can diced tomatoes (<i>fire-roasted is really good</i>) |
| 1 Tbsp. olive oil | ⅓ cup grated Parmesan cheese |
| 4 cloves garlic, minced | 3 Tbsp. chopped fresh parsley |
| | Salt and pepper to taste |

Cook rotini in large saucepan according to package directions. Add edamame for the last 5 minutes of cooking. When the pasta and edamame are done, drain and return to the saucepan.

While the pasta is cooking, heat olive oil in large nonstick skillet over medium heat. Add garlic and cook until golden 30 seconds to 1 minute. Add shrimp, and cook over high heat for 1 minute per side; add diced tomatoes and bring to a boil. Lower the heat and simmer for an additional 2 minutes.

Combine the shrimp mixture with the cooked pasta and edamame. Toss with the Parmesan cheese and parsley. Season with salt and pepper. *Makes 5 servings.*

Roasted Shrimp and Orzo Salad

Stephanie Collins

Kosher salt	1 cup chopped fresh dill
Olive oil	1 cup chopped fresh flat-leaf parsley
$\frac{3}{4}$ lb. orzo pasta (rice-shaped pasta)	1 hothouse cucumber, unpeeled, seeded, and medium-diced
$\frac{1}{2}$ cup fresh lemon juice (3 lemons)	$\frac{1}{2}$ cup small-diced red onion
Freshly ground black pepper	$\frac{3}{4}$ lb. good Feta cheese, large diced
2 lbs. shrimp, peeled and deveined	
1 cup minced scallions, white and green parts	

Preheat the oven to 400°. Fill a large pot with water, add 1 tablespoon of salt and a splash of oil, and bring the water to a boil. Add the orzo and simmer for 9 to 11 minutes, stirring occasionally, until it's cooked al dente. Drain and pour into a large bowl.

Whisk together the lemon juice, $\frac{1}{2}$ cup olive oil, 2 teaspoons salt and 1 teaspoon of pepper. Pour over the hot pasta and stir well.

Meanwhile, place the shrimp on a sheet pan, drizzle with olive oil, and sprinkle with salt and pepper. Toss to combine and spread out in a single layer. Roast for 5 to 6 minutes, until the shrimp are cooked through. Don't overcook!

Add the shrimp to the orzo and then add the scallions, dill, parsley, cucumber, onion, 2 teaspoons salt, and 1 teaspoon pepper. Toss well. Add the Feta cheese and stir carefully.

Set aside at room temperature for 1 hour to allow the flavors to blend, or refrigerate overnight. If refrigerated, taste again for seasonings and bring back to room temperature before serving.



Lindsey, Cory, Traci

Fresh Tomato Pasta

Stephanie Collins

1 (8 oz.) pkg. whole wheat
penne pasta
4 cups chopped tomatoes
½ cup Kalamata olives
½ cup Parmesan cheese
2 Tbsp. olive oil
1 Tbsp. toasted pine nuts

1 Tbsp. balsamic vinegar
2 cloves garlic, minced
½ tsp. salt
¼ tsp. pepper
⅛ tsp. crushed red pepper
Capers
½ cup fresh basil

Cook pasta. Combine all ingredients and toss. Add chopped chicken or shrimp for variation.

Bobby's Spaghetti Sauce

Bobby Collins

- | | |
|---|---|
| 1 white onion, chopped | 2 cans (15 oz. each) tomato sauce |
| 1 Tbsp. minced garlic (about 4 to 6 cloves) | 1 jar (24 oz.) spaghetti sauce (<i>I use Classico Tomato Basil or Fire Roasted Tomato and Garlic</i>) |
| 2 Italian sausage links, casings removed (<i>I use 1 hot link and 1 mild link</i>) | ¼ to ½ cup red wine |
| 1 lb. lean ground beef | Oregano* |
| Salt and pepper, to taste | Basil* |
| 1 can (6 oz.) tomato paste | Italian seasoning* |
| 1 can (15 oz.) diced tomatoes | Thyme* |
| 2 cans (15 oz. each) tomato sauce with Italian herbs (<i>I use Contadina brand</i>) | Salt and pepper, to taste* |
| | 2 bay leaves |

Sauté onion and garlic; add sausage and sauté for 5 minutes. Add ground beef and sauté until browned. Salt and pepper as needed.

Remove from heat and stir in tomato paste. Add back to heat and add diced tomatoes, tomato sauces, spaghetti sauce, wine, bay leaves and all seasonings. Stir in and bring to boil. Reduce heat and simmer, stirring occasionally, for a minimum of 1 hour (the longer the better). Serve over your favorite pasta. *Makes 6 to 8 servings with very generous proportions. We usually have plenty of leftovers or we will freeze the extra sauce for another dinner. Just thaw and place in pot to heat.*

**This is where you can adjust or add seasonings to your liking; I use roughly 1 tablespoon of each.*

***As a healthy alternative, you can use spaghetti squash in place of pasta. Cut squash in half lengthwise and remove pulp and seeds. Place facedown on cookie sheet. Bake 45 minutes at 350°. Turn over and cook another 15 minutes. Scoop spaghetti squash out into a bowl and season to taste.*

****Squash Veggie Bake:** Follow above steps for squash (save squash shells) and set squash aside. In a large skillet, saute some shallots, garlic and onion in a generous amount of olive oil for about 3 to 5 minutes. Add cubed or large diced assorted vegetables. I use carrots, celery, squash, zucchini, broccoli, and asparagus. Add salt and pepper and saute until tender. Stir in spaghetti squash, 1 cup sauce, fresh chopped tarragon, and salt and pepper. Using the hollow spaghetti squash shells as your bowl, scoop some sauce to cover bottom. Fill shell with vegetable mixture. Top with a generous amount of sauce. Slice fresh mozzarella cheese on top and place under broiler until bubbly and brown. Drizzle a little more sauce on top. You can also prepare in individual ramekins. This is delicious!

Spaghetti with Roasted Asparagus

Traci Horany

1 ¼ lbs. fresh asparagus, trimmed	¼ tsp. dried thyme
½ lb. whole wheat spaghetti	¼ tsp. red pepper flakes
1 Tbsp. olive oil	Grated zest and juice of 1 lemon
3 cloves garlic, minced	1 tsp. garlic salt

Spread asparagus on a large rimmed baking sheet sprayed with nonstick spray. Season with salt and pepper to taste. Roast at 425° until lightly charred and tender, about 12 to 14 minutes. When cool enough handle, cut into 1-inch pieces.

Meanwhile, cook spaghetti according to package directions. Mix the oil, garlic, thyme, and red pepper flakes in a microwavable bowl; microwave on high just until warm and fragrant, 30 to 40 seconds. Stir in lemon zest, juice, and salt.

Drain spaghetti, reserving ¼ cup cooking liquid. Toss the spaghetti, asparagus, and oil mixture in a bowl with enough of the reserved liquid to evenly moisten the spaghetti. *This would also be good with grilled chicken added!*



Chris, Lindsey, Traci and Adam

Spinach & Feta Pasta

Lindsey Pilarczyk

- | | |
|----------------------------|------------------------------|
| 1 (8 oz.) pkg. penne pasta | 1 cup sliced fresh mushrooms |
| 2 Tbsp. olive oil | 2 cups spinach leaves |
| ½ cup chopped onion | Salt and pepper to taste |
| 1 clove garlic, minced | 1 pinch red pepper flakes |
| 3 cups chopped tomatoes | 8 oz. feta cheese, crumbled |

Bring a large pot of water to a boil. Cook pasta in boiling water and drain. Meanwhile, heat olive oil in large skillet over medium-high heat; add onion and garlic, and cook until golden brown. Mix in tomatoes, mushrooms, and spinach. Season with salt, pepper, and red pepper flakes. Cook 2 minutes more, until tomatoes are heated through and spinach is wilted. Reduce heat to medium, stir in pasta and feta cheese, and cook until heated through.

Baked Penne

with Farmhouse Cheddar and Leeks

Stephanie Collins

- | | |
|--|---|
| ¼ cup (½ stick) butter | 1 Tbsp. Dijon mustard |
| 5 cups chopped leeks | 1 tsp. hot pepper sauce |
| ¼ cup all-purpose flour | 2 large eggs |
| 3 ½ cups whole milk | 1 lb. penne pasta (can use
whole wheat if desired) |
| 1 lb. extra-sharp Cheddar
cheese, coarsely grated
(about 4 cups) | |

Lightly butter 15x10x2-inch baking dish. Melt ¼ cup butter in large saucepan over medium heat. Add leeks; stir to coat. Cover saucepan and cook until leeks are tender, stirring occasionally, about 12 minutes (do not brown). Uncover saucepan; add flour. Stir 2 minutes. Add milk; bring to simmer, stirring often. Add cheese, mustard, and pepper sauce. Stir until cheese melts. Remove from heat. Season cheese sauce with salt and pepper to taste.

Whisk eggs in medium bowl. Gradually whisk in 1 cup cheese sauce. Stir egg mixture into cheese sauce in saucepan.

Meanwhile, cook pasta in large pot of boiling salted water until just tender but still firm to bite, stirring occasionally. Drain. Return to pot. Stir cheese sauce into pasta in pot. Transfer to prepared baking dish. Can be made 2 hours ahead of time. Let stand at room temperature.

Preheat oven to 400°. Bake pasta until cheese sauce is bubbling around edges and some ends of pasta are golden brown, about 25 to 30 minutes. Let stand 15 minutes before serving.

Note: Be careful when adding the hot cheese sauce to the eggs; you'll need to whisk the sauce in slowly so that the eggs don't curdle.

Spaghetti Puttanesca

Stephanie Collins

12 oz. whole wheat spaghetti	12 Kalamata olives
2 tsp. olive oil	2 Tbsp. capers
3 cloves garlic, minced	½ tsp. crushed red pepper
1 (28 oz.) can diced tomatoes	¼ cup fresh basil
Oregano	

Cook spaghetti. Meanwhile, heat oil in skillet over medium-high heat. Add garlic and sauté 1 to 2 minutes. Add tomatoes, olives, capers, red pepper, and oregano. Bring to simmer and reduce heat. Simmer over low heat, uncovered, for 10 minutes. Stir in basil and serve over pasta. You can toss in shrimp or chicken for variety.

Vegetable Lasagna

1 (8 oz.) pkg. lasagna noodles	1 (10 oz.) pkg. frozen chopped spinach, thawed and squeezed to drain
1 ¼ cups fat-free ricotta cheese (<i>I use mozzarella</i>)	½ tsp. salt
½ cup fat-free egg product (Egg Beaters) or 4 egg whites	¼ tsp. ground nutmeg (optional)
1 cup chopped mushrooms	1 (14 oz.) jar spaghetti sauce
1 cup chopped onions	3 Tbsp. Parmesan cheese

Preheat oven to 350°. Spray 11x7x1 ½-inch dish with Pam. Cook and drain noodles.

Mix ½ cup ricotta cheese, ¼ cup egg product, mushrooms, and onion. Mix remaining ¾ cup ricotta cheese, ¼ cup egg product, spinach, salt, and nutmeg. Spread ½ cup of the spaghetti sauce in dish. Top with 4 noodles, overlapping to fill. Layer with mushroom mixture, 3 noodles, spinach mixture, 3 noodles, and remaining spaghetti sauce.

Cover loosely and bake 50 minutes. Sprinkle with Parmesan cheese. Bake, uncovered, about 10 minutes or until cheese is melted.

Poultry and Seafood



Megan, Jessica and Grandma

To Grandma from Jessica

When I talk with Grandma today all these years later, nearly every conversation includes a trip down memory lane where Grandma reminds me of Megan and my love of McDonalds growing up, as well as how much we loved coming to visit. She usually says, "Do you remember when you used to come to my house and how you didn't want to leave? Oh and how you would cry?" We would cry, even days before we had to leave just anticipating it. It honestly took a day or two to recover after arriving back at our house in Roswell. When I really thought about that, it made perfect sense why we would have such a strong reaction to leaving their house,

because it was such a safe and loving place growing up. We knew when we were there that we were going to be loved unconditionally, not judged, accepted for who we were, and also that we could eat all the food we wanted to!

In my opinion, the middle bedroom is the best room with the best bed in their whole house. Megan and I love it when we got to sleep in it and still do – mainly because to get a bed there now a days is quite a luxury! Anyway, that bedroom to me was such a safe and comfortable place. I remember thinking not too many years ago when I was going through a tough time, “If I could be anywhere else right now, it would be in the middle bedroom at Grandma and Paw-Paw’s house... safe in the bed.” Unconditional love and safety are so precious. Grandma and Paw-Paw have always been that for me. I am so thankful for their lives and what God has taught me through them. Thank you for always loving me and being that safe place for me.

*I love you!
Jessica*

Poultry and Seafood



Lindsey, Stacy, Jessica, Krystal and Megan

Crispy Oven-Fried Chicken

Stacy Lundy

3 cups corn flake cereal,
crushed

$\frac{1}{3}$ cup Parmesan

$\frac{1}{2}$ tsp. salt

$\frac{1}{4}$ - $\frac{1}{2}$ tsp. pepper

$\frac{3}{4}$ cup fat-free buttermilk

8 drumsticks or 4 chicken
breasts

Pam

Combine first 5 ingredients in Ziploc bag; seal and shake well. Pour buttermilk in shallow bowl. Dip chicken in buttermilk and place in bag. Seal and shake.

Place chicken on foil-lined baking sheet coated with Pam. Sprinkle remaining coating on chicken. Lightly coat with Pam. Bake at 425° for 25 to 30 minutes.

Buttermilk Oven-Fried Chicken

Stephanie Collins

1 cup low-fat buttermilk	$\frac{1}{3}$ cup cracker meal
4 bone-in chicken breast halves, skinned	$\frac{1}{2}$ tsp. salt
$\frac{1}{3}$ cup all-purpose flour	$\frac{1}{2}$ tsp. pepper
	2 Tbsp. butter

Combine buttermilk and chicken in shallow dish, turning to coat. Combine flour and cracker meal in a shallow dish. Transfer chicken from buttermilk to a work surface. Sprinkle chicken evenly with salt and pepper. Working with one chicken breast half at a time, dredge chicken in flour mixture, shaking off excess; set aside. Repeat procedure with remaining chicken breasts.

Melt butter in large ovenproof skillet over medium-high heat. Add chicken to pan, meat side down; cook 4 minutes or until golden brown. Turn chicken over, and bake at 425° for 32 minutes or until a thermometer registers 165°. *Makes 4 servings.*

Easy Baked Chicken Breasts

Stephanie Collins

8 chicken breasts	2-3 Tbsp. butter
8 slices Swiss cheese	$\frac{1}{4}$ cup white wine or white wine
1 can cream of chicken soup	Worcestershire (chicken
1 cup herb stuffing	Worcestershire)
	$\frac{1}{2}$ cup melted butter

Preheat oven to 350°. Arrange chicken in a lightly greased 12x8x2-inch baking dish. Top with cheese. Combine soup and Worcestershire sauce together and spoon over chicken. Sprinkle with stuffing mix. Drizzle with melted butter. Bake for 45 to 50 minutes and serve over rice.

Baked Chicken with Coconut

Patricia Cooper

Chicken breasts	¼ cup breadcrumbs
2 Tbsp. oil	¼ tsp. curry powder
½ tsp. salt	2 Tbsp. margarine
¼ cup grated coconut	

Rub breasts with 1 tablespoon oil. Combine coconut, breadcrumbs, salt, and curry. Dip chicken in mixture, coating well. Melt margarine in baking dish. Add 1 tablespoon oil. Add chicken and bake, covered, at 350° for 30 minutes. Remove cover and bake an additional 15 minutes or until golden brown.

Sesame Seed Chicken

Stacy Lundy

½ cup milk	2 tsp. paprika
1 egg	2 Tbsp. sesame seeds
½ cup flour	Chicken
1 Tbsp. baking powder	½ cup butter
1 tsp. salt	

Mix milk and egg. Mix flour, baking powder, salt, paprika, and sesame seeds. Dip chicken in milk first, then in flour. Melt butter and pour over chicken. Bake at 375° for 1 hour.

Chicken with Lemon and Capers

Traci Horany Bayer

This is so good and super easy!

2 boneless, skinless chicken

breast halves

Salt and pepper

¼ cup flour

1 tsp. olive oil

1 tsp. unsalted butter

Sauce:

¼ cup dry white wine

½ cup chicken broth

2 Tbsp. lemon juice

2 Tbsp. capers

1 Tbsp. minced fresh parsley to
garnish

Pound chicken breast halves between two pieces of Saran Wrap to about ¼-inch thickness. Salt and pepper each side and dust with flour; set aside.

Heat a heavy 10-inch skillet over medium-high heat and add oil and butter. When bits of butter begin to darken in the pan, add the chicken breast halves and cook, undisturbed, for 5 minutes, then flip them over. They should be nicely browned and crispy. Reduce heat to medium and cook another 4 to 5 minutes on the second side. Remove chicken from the skillet to a warm oven while preparing the sauce.

Sauce: Add wine to the hot skillet to deglaze the pan, scraping up any browned bits stuck to the pan. When the wine has almost evaporated, add the chicken broth, bring it to a boil, and reduce by almost half. Add the lemon juice and capers and continue to reduce until the sauce is of a thin glaze consistency. Taste for seasoning and add additional butter if it's too tart.

I serve this with whole wheat thin spaghetti. Plate the chicken breasts and spoon the sauce over them. Top with minced parsley or chives.

Chicken Piccata

Krystal Cooper

2 split (1 whole) boneless,
skinless chicken breasts
Kosher salt and freshly ground
black pepper
½ cup all-purpose flour
1 extra-large egg
½ Tbsp. water
¾ cup seasoned dry bread
crumbs
Good olive oil

Sauce:

3 Tbsp. unsalted butter, room
temperature, divided
⅓ cup freshly squeezed lemon
juice (2 lemons), lemon
halves reserved
½ cup dry white wine
½ tsp. salt
¼ tsp. pepper
Sliced lemon, for serving
Chopped fresh parsley leaves,
for serving

Preheat the oven to 400°. Line a sheet pan with parchment paper. Place each chicken breast between 2 sheets of parchment paper or plastic wrap and pound out to ¼ inch thick. Sprinkle both sides with salt and pepper. Mix the flour, ½ teaspoon salt, and ¼ teaspoon of pepper in a shallow plate. In a second plate, beat the egg and water together. Place the bread crumbs on a third plate. Dip each chicken breast first in the flour, shake off the excess, and then dip in the egg mixture, and then in the bread crumbs.

Heat 1 tablespoon of olive oil in a large sauté pan over medium to medium-low heat. Add the chicken breasts and cook for 2 minutes on each side, until browned. Place them on the sheet pan and allow them to bake for 5 to 10 minutes while you make the sauce.

Sauce: Wipe out the sauté pan with a dry paper towel. Over medium heat, melt 1 tablespoon of the butter and then add the lemon juice, wine, the reserved lemon halves, ½ teaspoon salt, and ¼ teaspoon pepper. Boil over high heat until reduced in half, about 2 minutes. Take off the heat, add the remaining 2 Tbsp. of butter, and swirl to combine. Discard the lemon halves and serve 1 chicken breast on each plate. Spoon on the sauce and serve with a slice of lemon and a sprinkling of fresh parsley.

Barbecued Chicken

Traci Horany

- | | |
|------------------------|-----------------------------------|
| 1 cup soy sauce | 1 whole chicken, cut up in pieces |
| 1 cup grapefruit juice | |
| 1 Tbsp. sugar | ¼ cup Mazola oil |
| ½ tsp. ground ginger | |

Mix together soy sauce, grapefruit juice, sugar, and ginger in shallow dish. Add cut-up chicken, turning to coat both sides. Cover and marinate in refrigerator several hours or overnight, turning occasionally.

Remove chicken from marinade and brush with oil. Grill or broil about 6 inches from heat – brushing with marinade and turning frequently.

Chicken with Artichoke Pepper Sauce

Stephanie Collins

- | | |
|--|----------------------------------|
| 1 (6 oz.) jar marinated artichokes | ½-1 tsp. salt |
| ½ cup roasted red peppers, drained and chopped | 6 cloves garlic, minced |
| 4 chicken breasts | ½ cup dry white wine |
| | ¼ tsp. pepper (red is preferred) |

Drain artichokes, reserving marinade. Finely chop artichoke hearts and toss with peppers. Sprinkle chicken with salt. Heat 2 tablespoons artichoke marinade in large skillet over medium-high heat. Add chicken and cook 2 to 3 minutes on each side or until golden. Remove and keep warm.

Add garlic to skillet; sauté 30 seconds. Stir in remaining artichoke marinade, roasted pepper mixture, wine, and pepper. Stir to loosen particles on skillet. Slice chicken and return to skillet. Cover and cook 10 minutes or until chicken is done.

Dijon Mustard Chicken Fricassee

Stephanie Collins

¼ cup Dijon mustard	¼ tsp. fresh ground black pepper
¼ cup chopped fresh parsley, divided	1 Tbsp. olive oil
1 Tbsp. chopped fresh thyme, divided	1 ½ cup chopped onion
3 lbs. chicken breast or pieces, skinned	3 cloves garlic, minced
¼ tsp. salt	1 cup dry white wine
	1 cup fat-free, less-sodium chicken broth

Combine mustard, 1 tablespoon parsley, 1 ½ teaspoons thyme, and chicken in a large Ziploc bag and toss well to coat. Chill 8 hours or overnight. Remove chicken and discard marinade. Sprinkle chicken with salt and pepper. Heat olive oil in large Dutch oven over medium-high heat. Add chicken to pan, and cook 5 minutes on each side or until browned. Remove from pan.

Add chopped onion to pan and sauté 5 minutes or until tender, stirring frequently. Add garlic to pan and sauté 1 minute, stirring constantly. Stir in wine and chicken broth, scraping pan to loosen browned bits. Stir in 1 tablespoon parsley and remaining 1 ½ teaspoons thyme. Return chicken to pan. Cover, reduce heat, and simmer 25 minutes or until chicken is done. Remove chicken from pan with slotted spoon and keep warm.

Cook sauce, uncovered, over medium heat 4 minutes or until slightly thick. Pour over chicken to serve.



*Patricia, Freddy, Nancy and Mark
2008*

Crescent Chicken Rollups

Patricia Cooper

- | | |
|--------------------------------------|-----------------------------|
| 4 boneless, skinless chicken breasts | 2 cans crescent rolls |
| 1 (8 oz.) package cream cheese | Melted butter |
| Lemon pepper, to taste | Italian bread crumbs |
| | 1 can cream of chicken soup |

Boil and cube chicken. Mix cream cheese with chicken and lemon pepper. Unroll crescent rolls and place approximately 1 heaping tablespoon chicken mixture in uncooked roll. Fold or roll over mixture. Brush melted butter on each and place rollups in bowl of bread crumbs, covering completely. Place rollups on baking sheet and bake for 20 minutes at 350°. *Will make about 14, depending on how much mixture you use in each roll.* Heat cream of chicken soup and serve over rollups or use as side dish to dip rollups into. Enjoy!

Chicken-Parmesan Bundles

Traci Horany

- | | |
|---|--|
| 4 oz. cream cheese, softened | 6 small skinless, boneless |
| 1 pkg. frozen chopped spinach,
thawed and well drained | chicken breast halves |
| 1 ½ cups shredded part-skim
mozzarella cheese, divided | (about 1 ½ lbs., pounded to
¼ inch thick) |
| 6 Tbsp. grated Parmesan
cheese, divided | 1 egg |
| | 10 Ritz crackers, crushed |
| | 1 ½ cups spaghetti sauce,
heated |

Mix cream cheese, spinach, 1 cup mozzarella, and 3 tablespoons Parmesan cheese; spread onto chicken. Roll up tightly, starting at short ends. Secure with toothpicks.

Beat egg in pie plate. Mix remaining Parmesan cheese and cracker crumbs in separate pie plate. Dip chicken in egg then in crumb mixture. Place seam sides down in 9x13-inch baking dish sprayed with cooking spray. Bake at 375° for 30 minutes or until chicken is cooked through. Top with spaghetti sauce and remaining mozzarella cheese. Serve with spaghetti noodles.

Imperial Chicken

Stephanie Collins

- | | |
|-------------------------|-------------------|
| ½ cup + 2 Tbsp. butter | 1 tsp. salt |
| 2 cloves garlic, minced | Pepper |
| ¾ cup breadcrumbs | 3 chicken breasts |
| ½ cup Parmesan cheese | Juice of 1 lemon |
| 1 ½ tsp. parsley | |

Preheat oven to 350°. Combine butter and garlic. Set aside. Combine breadcrumbs, cheese, parsley, salt and pepper. Stir well. Dip each breast in butter mixture and coat with breadcrumbs. Roll tightly, starting at narrow end, and secure tightly with toothpick. Arrange in baking dish and drizzle with remaining butter and lemon. Bake for 45 to 55 minutes.

Almond Stuffed Chicken

Stacy Lundy

3 chicken breasts	$\frac{2}{3}$ cup slivered almonds
1 lb. mushrooms, sliced	1 cup dry white wine
$\frac{1}{4}$ cup butter	Salt and pepper
1 clove garlic, minced	Flour
4 Tbsp. chopped parsley	$\frac{2}{3}$ cup slivered almonds,
2 eggs, beaten	ground
2 Tbsp. lemon juice	$\frac{1}{2}$ cup butter, melted

Pound chicken to $\frac{1}{4}$ inch thick. Marinate in wine overnight.

Sauté mushrooms in butter for 5 minutes. Add garlic, parsley, and lemon juice. Sauté 3 more minutes. Add $\frac{2}{3}$ cup toasted almonds. Pat chicken breast dry and season with salt and pepper. Place mushroom mixture ($\frac{1}{3}$ cup) on chicken breast. Fold sides and roll. Secure with toothpick. Chill for 1 hour.

Dredge rolled breast first in flour, then egg, and then ground almond. Place in buttered casserole dish and drizzle with butter. Bake at 425° for 20 to 25 minutes.

Curried Chicken

Aunt Margaret's Recipe

6 boneless chicken breasts	2 tsp. curry
3-4 Tbsp. butter	1-2 cans cream of mushroom
1 medium onion, chopped	soup
1 green apple, chopped	1 can milk

Sauté onion and apple in butter. Add 2 teaspoons curry. Remove from fire and add 1 to 2 cans cream of mushroom soup and 1 can milk (can use half-and-half). Arrange 6 chicken breasts in Pyrex dish. Pour sauce over and bake at 375°, uncovered, for 30 minutes; then cover tightly with foil and bake another 30 minutes. Serve over rice.

Curried Chicken and Broccoli Casserole

Stacy Lundy

- | | |
|--|--|
| 4 chicken breasts, stewed
tender and cut into chunks | 2 cans cream of chicken soup |
| 2 pkgs. (or 1 large pkg.) frozen
chopped broccoli, boiled 5
minutes with small amount
water | 1 tsp. curry powder
1 tsp. lemon juice
1 cup mayonnaise
Breadcrumbs or Ritz cracker
crumbs |

Combine soup, curry, lemon juice, and mayonnaise in bowl. Place layer of chicken in greased 9x11-inch casserole dish and then layer of broccoli. Pour soup mixture over chicken and broccoli. Cover top with breadcrumbs or Ritz cracker crumbs and bake at 350° for 30 minutes.

Super Chicken Casserole

Connie Horany

- | | |
|---|--|
| 4 chicken breasts, boiled,
skinned, and chopped into
small pieces | 1 cup wild rice, cooked
1 tsp. lemon juice
½ tsp. curry powder |
| 1 ½ tsp. Accent | 1 can cream of chicken soup |
| ¼ tsp. pepper | ½ cup real mayonnaise |
| ½ cup corn oil | 1 cup shredded cheese |
| 2 pkgs. frozen broccoli | |

Preheat oven to 375°. Sprinkle chicken pieces with Accent and pepper. Sauté in oil until white; drain oil. Cook broccoli; add rice and chicken. Combine rest of ingredients and add to chicken mixture. Place in large casserole dish that has been sprayed with Pam. Top with cheese and cover with foil. Bake 30 minutes.

King Ranch Chicken

Stacy Lundy

- | | |
|------------------------------|-----------------------------------|
| 3 Tbsp. oil | 1 tsp. oregano |
| 1 onion, chopped | Salt and pepper |
| 1 green pepper, chopped | 1 whole chicken, stewed, or |
| 1 can Ro-Tel | 3-4 breasts |
| 1 cup chicken broth | 6 corn tortillas, torn into bite- |
| 1 can cream of mushroom soup | size pieces |
| 1 can cream of chicken soup | 10 oz. Longhorn or Monterey |
| 1 tsp. chili powder | Jack cheese |
| 1 tsp. cumin | |

Sauté onion and bell pepper. Reduce heat; add soups, chicken broth, diced tomatoes, and seasonings. Cook over low heat for 5 minutes. In a buttered 9x13-inch dish, layer ½ of: chicken, tortillas, sauce, and cheese; then repeat. Bake at 350° for 40 to 45 minutes.

Chicken Pot Pie

Connie Horany

- | | |
|--------------------------------|----------------------------|
| 1 pkg. frozen mixed vegetables | 2-3 cooked chicken breasts |
| 1 can cream of chicken soup | 2 pie crusts |
| 1 can cream of mushroom soup | |

Spray pie plate with Pam. Cook frozen vegetables. Place 1 crust in bottom of dish. Combine all ingredients and put in uncooked pit shell. Top with other crust. Seal and bake at 350° for 1 hour.



Mark, Patricia, Grandma, Nancy, Papa and Grandma

Chicken Enchilada Casserole

Grandma's Recipe

- | | |
|---|----------------------------------|
| 1 chicken, boiled and cubed
into bite-size pieces (can
use 3-4 breasts) | ½ large green pepper,
chopped |
| 1 large pkg. taco flavor Doritos
(barely crushed) | 1 can cream of mushroom soup |
| 1 onion, chopped | 1 can cream of chicken soup |
| | 1 small can evaporated milk |
| | ½ lb. Cheddar cheese, grated |
| | 1 can Ro-Tel tomatoes |

Butter large casserole dish and spread Doritos evenly on bottom. Sauté onion and bell pepper in large skillet. Remove from fire and add all ingredients except chicken. Mix well. Fold in chicken. Pour in casserole dish. Refrigerate overnight. Lightly cover with foil and bake at 350° for 45 minutes.

Enchiladas

Stephanie Collins
(Paleo friendly)

2 poblano chiles or 1 small can diced green chiles	½ tsp. salt
12 Roma tomatoes or 6 regular large tomatoes	8 egg whites
1 onion, finely chopped	⅓ cup half-and-half or cream
3 garlic cloves, minced	½ cup grated Monterey Jack cheese
Oil	Optional garnishes: finely chopped scallions, cilantro, avocado, or salsa
2 lbs. chicken breasts	
1 tsp. chili powder	
1 tsp. cumin	

Cut chiles in half lengthwise and discard seeds. Place halves, skin sides up, on a foil-lined baking sheet and broil until blackened, 5 to 10 minutes. Place in a plastic bag, seal. Let stand 15 minutes. This will loosen the skin so it is easier to peel off. After peeling, discard skins and roughly chop the chiles.

Cut an "X" on the top of the tomatoes, just breaking the skin. Under a broiler, roast the whole tomatoes, blackening the skin on all sides, about 20 minutes total. Cool, then peel off the skin and put the whole tomatoes in a food processor or blender with the diced chiles and purée until smooth.

Over medium heat in a deep skillet, sauté onion and garlic in a few tablespoons of oil. Add the chicken, browning lightly each side of the breasts, about 2 to 3 minutes per side. Add the chili powder, cumin and salt; pour in the tomato mixture. Cover with a lid and bring to a simmer for about 20 minutes until chicken is cooked. Remove chicken from the pot and slice thinly. Salt lightly, if needed. Return the sliced chicken to the pan of sauce and mix well to coat.

In a bowl, whisk together egg whites and half-and-half. Heat a 10-inch skillet over medium-low heat, coat lightly with oil and add just enough egg mixture to coat the pan in a very thin layer, about ⅙ of a cup. Cook for one minute, then add a lid and cook for about

25 seconds more. Use a rubber spatula to coax the egg white crepe out of the pan. *This should make about 10 crepes.*

Lightly oil the bottom of a 9x13-inch baking dish. Set an egg white crepe on a plate and fill it with $\frac{1}{3}$ cup chicken mixture and a light sprinkle of cheese. Roll up and place in the baking dish. Continue until all the crepes are stuffed. If there is leftover chicken mixture and cheese, place on top of enchiladas. Cover the pan lightly with foil and bake for 20 minutes. Garnish, as desired.

Note: You can use corn tortillas in place of crepes for an easier version. The sauce is delicious and would be great for beef enchiladas as well.

Chicken Enchiladas

Stephanie Collins

4 chicken breasts	8 corn tortillas
4 green onions	1 cup Monterey Jack or Mexican cheese
2 Tbsp. cilantro, finely chopped	Sour cream
1 jalapeño, seeded and chopped	Tomatoes
3 (10 oz.) can green enchilada sauce	

Preheat oven to 350°. Spray 9x13-inch pan with Pam. Cook chicken and chop into cubes.

Spray skillet with Pam and sauté green onions, cilantro, and jalapeño for 2 minutes. Add chicken and 1 can enchilada sauce. Cook about 5 minutes. Heat remaining 2 cans of sauce in microwave until warm. Dip tortillas in sauce and fill with $\frac{1}{8}$ of chicken mixture. Roll and place seam side down in dish. Pour remaining sauce over enchiladas and top with cheese. Bake for 15 to 20 minutes or until bubbly. Garnish with tomatoes and sour cream.

Turkey Burgers

Bobby Collins

1 ½ lbs. ground turkey	2 cloves garlic
6 Tbsp. cilantro	1 tsp. salt
1 medium grated zucchini	1 egg
1 Tbsp. chili powder	Pepper
1 medium carrot, grated	Breadcrumbs
1 tsp. cumin	

In bowl combine all ingredients. Add just enough breadcrumbs for mixture to stick together. Form 5 to 6 patties. Grill on well-oiled grill over medium-high heat 5 to 6 minutes on each side.

Pan-Seared Tilapia with Citrus Vinaigrette

4 (6 oz.) tilapia fillets	2 Tbsp. finely chopped shallots
½ tsp. salt, divided	2 Tbsp. fresh lemon juice
½ tsp. freshly ground black pepper, divided	2 Tbsp. fresh orange juice
	4 tsp. extra-virgin olive oil
½ cup white wine	2 tsp. sherry vinegar

Heat a large nonstick skillet over medium-high heat. Coat pan with cooking spray. Sprinkle fish evenly with ¼ teaspoon salt and ¼ teaspoon pepper. Add 2 fillets to pan; cook 4 minutes on each side or until fish flakes easily when tested with a fork or until desired degree of doneness. Remove from pan; keep warm. Repeat procedure with remaining fillets.

Add white wine to pan; cook 30 seconds or until liquid almost evaporates. Combine shallots and remaining ingredients, stirring well with a whisk; stir in remaining ¼ teaspoon salt and remaining ¼ teaspoon pepper. Add shallot mixture to pan; sauté 1 minute or until thoroughly heated, stirring frequently. Place 1 fillet on each of 4 plates; top each serving with about 3 tablespoons sauce. *Makes 4 servings.*



Grandma and Joey
2006

Cornmeal-Crusted Tilapia with Tomatilla Salsa

Stephanie Collins

Salsa:

- ½ cup fresh cilantro
- ½ cup chopped onion
- 1 Tbsp. lime juice
- 2 Serrano chiles, seeded and coarsely chopped
- 1 (11 oz.) can tomatillos, drained
- 1 clove garlic

Fish:

- ¼ cup all-purpose flour
- ¼ cup cornmeal
- 1 Tbsp. water
- 1 large egg white
- 4-6 oz. tilapia fillets
- ¾ tsp. salt
- ½ tsp. chili powder
- 1 Tbsp. olive oil

Salsa: Combine first 6 ingredients in a blender; process until smooth and set aside.

Fish: Combine flour and cornmeal in shallow dish. Combine 1 tablespoon water and egg white in a shallow dish, stirring well.

Sprinkle both sides of fish evenly with salt and chili powder. Heat oil in large skillet over medium-high heat. Dip fish in egg mixture; dredge in flour mixture. Add fish to pan and cook 2 ½ minutes on each side or until fish flakes easily when tested with a fork. Serve with salsa.

Roasted potatoes go great with this fish.

Parmesan-Crusted Tilapia

Nancy Hildebrandt

3-4 tilapia fillets (depending on size)	1 tsp. garlic powder
¼ cup breadcrumbs or crushed Ritz crackers	1 Tbsp. lemon juice
¼ cup grated Parmesan cheese	Salt
1 Tbsp. Italian seasoning	Pepper
	Garlic powder
	Olive oil

Thaw and wash tilapia fillets if frozen. Pat dry on paper towels. Combine crumbs, Parmesan, Italian seasoning, and garlic powder on a plate, mixing well. On a different plate, pour 1 tablespoon lemon juice.

Working one at a time, place a fillet on the plate in the lemon juice. Sprinkle with desired amount of kosher salt (be careful about how much salt is in your Parmesan, crumbs, and other seasonings), black pepper, and garlic powder. Turn the fillet over in the lemon juice and sprinkle seasoning on the other side.

Dredge fillet in the Parmesan mixture, patting it all over to coat. Place in an oiled baking dish. Repeat with remaining fillets. Sprinkle a little lemon juice over fillets and drizzle or spray them lightly with olive oil.

Bake at 425° for about 20 minutes or until they easily flake with a fork and edges are browning (you can sprinkle some more Parmesan on top if desired). You can also bake these faster at 450°. *Makes 2 servings.*

Hot and Crunchy Trout

Stephanie Collins

6 (8 oz.) trout fillets

¼ cup almonds

¼ cup sesame seeds

2 cups corn flakes

¼ cup sugar

1 ½ Tbsp. red chili flakes

1 Tbsp. salt

1 cup milk

2 eggs

1 cup flour

6 Tbsp. clarified butter

Sauce:

½ cup mango jalapeño sauce

*(I use Fischer & Wieser
Mango Ginger Habanero
Sauce)*

Juice of 2 lemons

1 bunch cilantro leaves, only
rough cut

½ cup mayonnaise

2 cloves garlic, minced

½ Tbsp. salt and pepper to
taste

Toast almonds and sesame seeds in dry skillet until lightly toasted. Set aside and cool. Combine almonds, sesame seeds, cornflakes, sugar, red chili flakes, and salt in food processor until coarse and crunchy but well blended.

Whisk milk and eggs to make egg wash. Dredge trout in flour until dusted, then egg wash and then hot and crunchy mixture, pressing into fillet with hand. Remove and shake off excess and place on cookie sheet.

In large skillet, heat 6 tablespoon butter to 325°. Lay trout, skin side up, in hot pan and sauté approximately 3 minutes on each side or until golden brown. (If you remove the skins on the trout fillet, you need to bread both sides and sauté for about 3 minutes per side, turning only once.) Put in warm oven until all fillets are cooked.

Sauce: Combine all ingredients and whisk until well blended. Top fish when served.

Sea Bass with Citrus and Soy

Bobby Collins

From Bon Appétit, March 2002

½ cup pineapple juice	2 Tbsp. oriental sesame oil
½ cup orange juice	⅛ tsp. cayenne pepper
⅓ cup soy sauce	4 (6 oz.) sea bass fillets
3 Tbsp. finely chopped peeled fresh ginger	Chopped green onions

Mix first 6 ingredients (marinade) in 8x8x2-inch glass baking dish. Add fish; turn to coat. Chill 2 hours, turning fish occasionally.

Place steamer rack in large skillet. Arrange fish on rack. Pour marinade into skillet under rack and bring to boil. Cover skillet and steam fish until just opaque in center, about 8 minutes. Transfer fish to plate. Remove steamer rack from skillet. (Or bake at 400° for 15 to 20 minutes, or cook on foil on outdoor grill.)

Boil marinade until reduced enough to coat spoon, about 6 minutes; spoon over fish. Top with green onions. *Makes 4 servings.*

Greek-Style Marinated Mahi Mahi

Traci Horany

1 ½ lbs. mahi mahi fillets (about ¾-1 inch thick)	3 Tbsp. chopped fresh mint
½ cup lemon juice	⅓ tsp. minced garlic
⅓ cup olive oil	1 tsp. finely shredded lemon peel
3 Tbsp. chopped fresh oregano	¼ tsp. salt

Rinse fish and pat dry with paper towels. Cut fish into four serving-size pieces. Place fish in re-sealable plastic bag. Stir together remaining ingredients and pour over fish. Seal bag. Turn to coat with marinade; marinate in refrigerator at least 30 minutes. Drain fish and discard marinade. Coat grill with nonstick spray and preheat to medium. Grill fish, turning once, 8 to 12 minutes or until fish flakes with fork. (You can broil it too!)

Sesame Seared Tuna

Stephanie Collins

½ cup white sesame seeds

½ cup black sesame seeds

1 Tbsp. wasabi powder

1 Tbsp. sesame oil

2-8 oz. tuna loin, cut in half

Combine sesame seeds and wasabi powder in a bowl; season with salt and pepper. Heat a large skillet over high heat. Coat pan with cooking spray and then drizzle oil. Salt tuna lightly, then coat with sesame-wasabi mixture. Reduce heat to medium. Sear tuna until lightly browned, about 2 minutes. Flip, then cook 2 minutes more. Remove from heat and let rest a few minutes. Serve with a wasabi-soy sauce and greens.

Baked Salmon with Relish

Traci Horany

Salmon fillets

2 Tbsp. soy sauce

½ tsp. sesame oil

1 tsp. minced garlic

Equal parts chopped red

pepper, yellow pepper, red

onion, apple, and mandarin
oranges.

Fresh lemon juice

Top each salmon fillet with soy sauce, sesame oil, and minced garlic. Combine peppers, onion, apple, and oranges. Squeeze fresh lemon juice over relish

Bake salmon at 375° for about 10 minutes, or until fish is flaky. To serve, top with relish. Great served over whole-wheat spaghetti.



Austen with Papa

*Cedar Plank-Grilled Salmon
with Avocado-Orange Salsa*

Bobby Collins

- | | |
|--|--|
| 1 (15 x 6½ x ¾-inch) cedar
grilling plank | ¾ cup diced peeled avocado
(about 1) |
| ¼ cup maple syrup | ¼ cup fresh orange juice
(about 1 orange) |
| 2 Tbsp. Cointreau (orange-
flavored liqueur) | 2 Tbsp. finely chopped red
onion |
| 1 tsp. grated orange rind | 2 Tbsp. finely chopped red bell
pepper |
| ½ tsp. salt, divided | 1 Tbsp. finely chopped fresh
chives |
| ¼ tsp. freshly ground black
pepper, divided | 1 Tbsp. fresh lime juice |
| 6 (6 oz.) salmon fillets (about
1 inch thick) | |
| 1 cup orange sections (about
2 oranges) | |

Immerse and soak the plank in water 1 hour; drain. Prepare grill.

Combine syrup, Cointreau, and rind in small saucepan; bring to a boil. Cook until reduced by $\frac{1}{4}$ cup, about 3 minutes. Cool 5 minutes. Sprinkle $\frac{1}{4}$ teaspoon salt and $\frac{1}{8}$ teaspoon black pepper over fish; brush fish with syrup mixture.

Place plank on grill rack, and grill for 3 minutes or until lightly charred. Carefully turn plank over, and place fish on charred side of plank. Cover and grill for 12 minutes or until fish flakes easily when tested with a fork or until desired degree of doneness.

Combine remaining $\frac{1}{4}$ teaspoon salt, remaining $\frac{1}{8}$ teaspoon black pepper, orange sections, avocado, orange juice, onion, bell pepper, chives, and lime juice in a medium bowl; serve with fish.

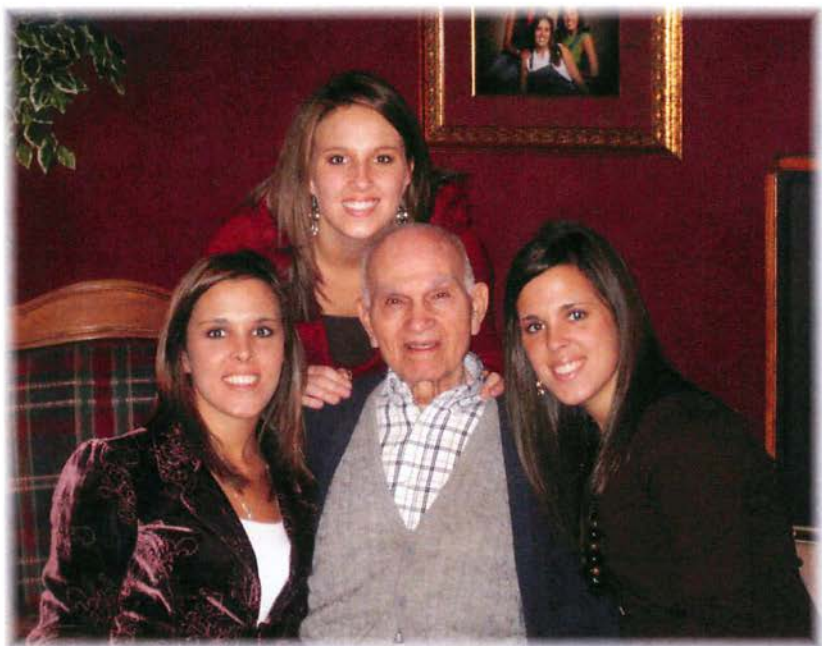
Wine Note: Salmon works with many white wines (and even some reds), but when the nutty, woody flavor of a charred cedar plank is factored in, I'd serve a California Chardonnay. It, too, has nutty woody flavors, and a creamy citrusy Chardonnay will also mirror the creaminess of the avocado and the citrusiness of the orange. Try Geyser Peak Winery Chardonnay 2005 from Alexander Valley, California (\$13).—Karen MacNeil

Salmon Croquettes

Connie Horany

1 (15 oz.) can salmon (reserve juice)	1 heaping tsp. baking powder
1 egg	$\frac{1}{2}$ cup flour

Drain salmon in cup. Pour flour in salmon and add egg. Add baking powder to $\frac{1}{4}$ cup salmon juice and beat with fork. Fold into salmon. Drop by tablespoonfuls into hot grease and cook until they float to top of grease.



Lindsey, Heather, Papa and Traci

Grilled Alaska Salmon

Lindsey Pilarczyk

- | | |
|--------------------------|---------------------------|
| 8 (4 oz.) salmon fillets | 2 cloves garlic, minced |
| ½ cup peanut oil | 1 ½ tsp. ground ginger |
| 4 Tbsp. soy sauce | 2 tsp. crushed red pepper |
| 4 Tbsp. balsamic vinegar | 1 tsp. sesame oil |
| 4 Tbsp. green onions | ½ tsp. salt |
| 3 tsp. brown sugar | |

Place salmon fillets in medium glass dish. In a separate medium bowl, combine peanut oil, soy sauce, vinegar, green onions, brown sugar, garlic, ginger, red pepper flakes, sesame oil, and salt. Whisk together well and pour over fish. Cover and marinate in refrigerator for 4 to 6 hours.

Grill fillets 5 inches from coals for 10 minutes per inch of thickness or until fish flakes with a fork. Turn over half way through cooking.

Pineapple Teriyaki Salmon

Bobby Collins

2 Tbsp. brown sugar	4 (6 oz.) salmon fillets (about 1 inch thick)
2 Tbsp. low-sodium soy sauce	
1 tsp. finely grated orange zest	¼ tsp. freshly ground black pepper
1 (6 oz.) can pineapple juice	Grated orange rind (optional)
½ tsp. salt, divided	
2 tsp. canola oil	

Combine first 4 ingredients and ¼ teaspoon salt in a small saucepan over high heat, and bring to a boil. Reduce heat and simmer until reduced to ¼ cup, about 15 minutes. Set aside. Preheat oven to 400°.

Heat oil in a large nonstick skillet over medium-high heat. Sprinkle both sides of salmon with remaining ¼ teaspoon salt and black pepper. Add fish to pan; cook 3 minutes. Turn fish over and place in oven; bake at 400° for 3 minutes. Remove from oven. Brush 1 tablespoon sauce over each fillet. Return to oven and cook 1 minute or until fish flakes easily when tested with a fork or until desired degree of doneness. Sprinkle with orange rind, if desired.

Salmon with Pineapple Salsa

Bobby Collins

- | | |
|--|--|
| 2 cups coarsely chopped fresh pineapple | 1 Tbsp. honey |
| ½ cup chopped red sweet pepper | 1 small fresh jalapeño pepper, seeded and finely chopped |
| ¼ cup finely chopped red onion | 1 (1 lb.) fresh salmon fillet, 1 inch thick |
| 3 Tbsp. lime juice | ¼ tsp. ground cumin |
| 1 Tbsp. snipped fresh cilantro or chives | |

Salsa: In a medium bowl, combine pineapple, sweet pepper, onion, 2 tablespoons of the lime juice, cilantro, honey, and jalapeño pepper. Cover and refrigerate up to 2 hours.

Lightly grease the grill. Preheat grill. Rinse fish; pat dry with paper towels. Brush fish with the remaining lime juice and sprinkle with cumin. Place fish on the grill and cook until fish is flaky on top. Serve the fish with salsa. *Makes 4 servings.*

Shrimp with Ginger-Soy-Lime Marinade

Patricia Cooper

- | | |
|---|--|
| 2 large shallots, peeled and chopped | 2 Tbsp. sugar |
| 1 (2-inch) piece of fresh ginger, peeled and grated | ¼ cup green onions |
| 4 cloves garlic | ¼ cup peanut oil |
| ¾ cup soy sauce | ¼ tsp. coarsely ground pepper |
| ½ tsp. fresh lime juice | 2 lbs. large shrimp, shells and tails on |

Place shallots, ginger, garlic, soy, lime juice, and sugar in blender and blend until smooth. Add the green onions and oil, and blend until combined. Season with pepper to taste.

Shrimp: Place shrimp in large bowl and pour marinade on top. Let sit at room temperature for 20 minutes. Preheat grill to high. Remove shrimp from marinade and grill for 1 ½ to 2 minutes per side.

Lemon-Mint Bulgur Risotto with Garlic Shrimp

Traci Horany

- | | |
|--|--|
| 3 cups water | 1 Tbsp. grated lemon rind |
| 1 tsp. salt, divided | 2 Tbsp. fresh lemon juice |
| 2 Tbsp. olive oil, divided | 4 cloves garlic, minced |
| $\frac{3}{4}$ cup finely chopped green onion | $\frac{1}{4}$ tsp. freshly ground black pepper |
| 1 cup uncooked bulgur | 1 lb. medium shrimp, peeled and deveined |
| 4 cups fresh baby spinach | |
| $\frac{1}{3}$ cup chopped fresh mint | |

Combine water and $\frac{3}{4}$ tsp. salt in a medium saucepan; bring to a simmer (do not boil). Keep warm over low heat.

Heat 1 tablespoon oil in medium sauté pan over medium heat. Add green onions; cook 1 minute, stirring constantly. Add bulgur; cook 2 minutes, stirring constantly. Add warm salted water $\frac{1}{2}$ cup at a time, stirring frequently until each portion of warm water is absorbed before adding the next, about 20 minutes total.

Remove from heat. Add spinach, mint, lemon rind, and juice; stir until spinach wilts. Keep warm.

Heat 1 tablespoon oil in a medium nonstick skillet over medium-high heat. Add garlic; sauté 30 seconds. Add $\frac{1}{4}$ teaspoon salt, pepper, and shrimp; sauté for 2 minutes or until shrimp are done. Mix shrimp with risotto mixture and serve. Garnish with lemon wedges. *Makes 4 servings.*

Spicy Shrimp and Grits

Stephanie Collins
(From 300 Best Casseroles)

- | | |
|--|--|
| 4 cups chicken broth | 1 cup chopped green bell pepper |
| $\frac{3}{4}$ tsp. salt, divided | $\frac{1}{2}$ cup chopped onion |
| 1 cup regular grits | 1 can (10 oz.) diced tomatoes and mild green chiles, drained |
| 1 cup shredded pepper-Jack cheese | 1 lb. small shrimp, peeled, deveined, and cooked |
| 1 cup shredded extra-sharp Cheddar cheese, divided | $\frac{1}{4}$ tsp. black pepper |
| 2 Tbsp. butter | |
| 8 green onions, sliced | |
| 2 garlic cloves, minced | |

In a large saucepan, bring broth and $\frac{1}{2}$ teaspoon of salt to a boil over high heat. Gradually stir in grits. Reduce heat to low; cover and simmer for 15 minutes. (If you can only find instant grits, reduce cook time to 7 to 10 minutes.) Stir in the pepper-Jack and $\frac{3}{4}$ cup of the Cheddar cheese.

In a large skillet, melt butter over medium heat. Sauté green onions, garlic, green pepper, and onion for 5 to 10 minutes or until tender.

Add onion mixture to grits mixture. Stir in tomatoes and chiles, shrimp, pepper, and the remaining salt.

Spread in greased 9x13-inch baking dish and sprinkle with remaining Cheddar cheese. Bake at 350° for 30 to 45 minutes or until hot and bubbly!

Grilled Marinated Shrimp

Krystal Cooper

- | | |
|-----------------------------|---|
| 1 cup olive oil | 2 tsp. dried oregano |
| ¼ cup chopped fresh parsley | 1 tsp. salt |
| 1 lemon, juiced | 1 tsp. ground black pepper |
| 2 Tbsp. hot pepper sauce | 2 lbs. large shrimp, peeled and
deveined with tails attached |
| 3 garlic cloves | |
| 1 Tbsp. tomato paste | |

In a mixing bowl, mix together olive oil, parsley, lemon juice, hot sauce, garlic, tomato paste, oregano, salt, and black pepper. Reserve a small amount for basting later. Pour remaining marinade into a large resealable plastic bag with shrimp. Seal, and marinate in the refrigerator for 2 hours.

Preheat grill for medium-low heat. Thread shrimp onto skewers, piercing once near the tail and once near the head. Discard marinade.

Lightly oil grill grate. Cook shrimp for 5 minutes per side, or until opaque, basting frequently with reserved marinade.

Shrimp Enchiladas

Patricia Cooper

- | | |
|---|-----------------------------|
| 1 ½-2 lbs. cooked shrimp,
coarsely chopped | ½ cup sour cream |
| 1 can cream of shrimp soup | 4 green onions |
| 1 can cream of onion soup | 1 small can green chiles |
| 1 cup picante | 10 flour tortillas |
| 1 (8 oz.) pkg. cream cheese | 1 cups Monterey Jack cheese |

Combine soups and picante, and heat on stove. Pour 1 cup of this sauce in bottom of 9x13-inch pan. Cream sour cream and cream cheese together; then add shrimp, onion, green chiles, and 1 cup cheese, and stir together.

Heat flour tortillas to soften. Add cream cheese mixture to each flour tortilla and roll up. Lay seam side down on top of sauce. Pour remaining sauce over tortillas. Top with remaining cheese. Bake at 350° for 30 minutes.

Cajun Jambalaya

Lindsey Pilarczyk

12 medium shrimp, peeled, deveined and chopped	¾ cup rice
4 oz. diced chicken	3 cups chicken stock
1 Tbsp. Creole Seasoning	5 ounces andouille sausage, diced
2 Tbsp. olive oil	Salt and pepper
¼ cup chopped onion	
¼ cup chopped green bell pepper	<i>Creole Seasoning:</i>
¼ cup chopped celery	2 ½ Tbsp. paprika
2 Tbsp. minced garlic	2 Tbsp. salt
½ cup chopped tomatoes	2 Tbsp. garlic powder
3 bay leaves	1 Tbsp. black pepper
1 tsp. Worcestershire sauce	1 Tbsp. onion powder
1 tsp. hot sauce	1 Tbsp. cayenne pepper
	1 Tbsp. dried oregano
	1 Tbsp. dried thyme

In a bowl, combine shrimp, chicken and Creole Seasoning; work in the seasoning well. In a large saucepan, heat oil over high heat with onion, pepper, and celery for 3 minutes. Add garlic, tomatoes, bay leaves, Worcestershire sauce, salt, pepper, and hot sauce. Stir in rice and slowly add broth. Reduce heat to medium and cook until rice absorbs liquid and becomes tender, stirring occasionally, about 15 minutes. When rice is just tender, add shrimp mixture and sausage. Cook until meat is done, about 10 minutes more. Season to taste with Creole Seasoning and hot sauce.

Creole Seasoning: Combine all ingredients thoroughly.

Hint: I use a precooked Rotisserie chicken and drained canned tomatoes. If you do this, keep raw shrimp and chicken separate. Add the chicken and sausage after the shrimp has had a little time to cook. You can also use 1 head of cauliflower grated in the food processor in place of rice. You would only need to add this about 10 minutes before adding shrimp.

Seared Scallops with Warm Tuscan Beans

Stephanie Collins

2 Tbsp. olive oil, divided

1 ½ lbs. sea scallops

¼ tsp. salt

1 cup chopped onion

⅛ tsp. crushed red pepper

2 cloves garlic, minced

¼ cup dry white wine

1 cup fat-free, less-sodium
chicken broth

1 (19 oz.) can cannellini beans
or other white beans, rinsed
and drained

1 (6 oz.) pkg. fresh spinach

2 Tbsp. chopped fresh basil

Heat 1 tablespoon oil in large skillet over medium-high heat. Sprinkle scallops evenly with salt. Add scallops to pan. Cook 2 minutes one each side or until done. Remove scallops from pan and keep warm.

Add remaining 1 tablespoon oil and onion to pan; sauté 2 minutes. Add pepper and garlic; cook 20 seconds, stirring constantly. Stir in wine; cook 1 minute or until most of liquid evaporates. Stir in broth and beans; cook 2 minutes. Add spinach; cook 1 minute or until spinach wilts. Remove from heat and stir in basil. Serve scallops on ¾ cup bean mixture. *Makes about 4 servings.*

Pineapple Salsa

Bobby Collins

2 cups crushed pineapple,
undrained

1 jalapeño, seeded and diced

1 large tomato, diced

2-3 Tbsp. cilantro, chopped

½ yellow onion, diced

2 Tbsp. lemon juice

Salt and pepper to taste

Mix and serve.

Scallops in Vermouth Cream

Stephanie Collins

1 lb. fresh scallops	½ cup whipping cream
2 Tbsp. all-purpose flour	¼ tsp. salt
2 Tbsp. butter	⅛ tsp. pepper
¼ cup dry vermouth or other white wine	Parsley, capers, and lemon juice

Toss scallops in flour. Melt butter in large skillet over medium heat. Add scallops and cook 4 to 5 minutes or until scallops turn white throughout and are lightly browned. Remove from skillet. Add vermouth to skillet, stirring to loosen particles from skillet. Bring to a boil and cook 2 minutes or until reduced by ½. Stir in cream, salt, pepper, parsley, capers, and lemon juice. Reduce heat to low and return scallops to pan. Heat thoroughly and enjoy.

Beef and Pork Entrees



Megan, Papa and Jessica

What Grandma means to me...from Megan

Out of all of the memories in my life, memories of Grandma's house are some that I am most thankful for. I remember looking forward to our visits, what seems like all year long! Many of our summer trips were an entire month. Many people thought we were crazy for staying that long and enjoying our family so much, but that's just what we did. Doesn't everyone do that? Doesn't everyone love their family like us? I couldn't imagine life without our trips! They were filled with unconditional love, fun, freedom, time with cousins and family, a safe place to rest, and the best food on the planet! Thinking of Grandma's cooking warms my heart even as I write this. This would also account for my ten pound weight gain each year. Everything just really tastes better at her

house! Love is her secret ingredient. Oh, and leaving her house was so painful. I used to start the grieving process at least 3 to 4 days before I even left her house! I used to hide tear-stained notes for Grandma in her pajama drawer in the middle bathroom so after we left she would find them and know how sad I was to be “at home now,” how much I loved her and would miss her house. Sounds dramatic, but it’s true! What a solid foundation of love, family, and food Grandma has built in us. When we make her recipes (although no one can do it like she does), we will think of all of that love. What a gift!

*Love,
Megan*

Beef and Pork Entrees



Adam, Chris, Cory, Traci, Lindsey and Krystal

Roast Beef & Gravy

Lindsey Pilarczyk

1 (3 lb.) boneless beef chuck
roast

2 cans cream of mushroom
soup

$\frac{1}{3}$ cup sherry wine or beef
broth

1 envelope onion soup mix
Garlic (optional)

Cut roast in half and place in slow cooker. In a bowl, combine remaining ingredients and pour over roast. Cover and cook on low for 8 to 9 hours.

Classic Pot Roast with Garlic-Thyme Gravy

Stephanie Collins

- | | |
|---|--|
| 3 Tbsp. vegetable oil | 1 Tbsp. Worcestershire sauce |
| 1 boneless chuck roast,
trimmed and seasoned (<i>I
use onion powder, garlic salt
and pepper</i>) (3 to 4 lbs.) | 2 cups sliced onions |
| 1/4 cup all-purpose flour | 6 medium carrots, peeled and
cut into 2-inch pieces |
| 2 Tbsp. tomato paste | 3 large celery ribs, cut into 2-
inch pieces |
| 1/2 cup dry white wine | 10 new potatoes, halved |
| 1 1/2 cups beef broth | 6 garlic cloves, chopped |
| | 3 to 4 sprigs of fresh thyme |
| | 2 bay leaves |

Heat oil in a sauté pan over medium-high heat. Sear roast on all sides, 10 minutes total. Transfer roast to 4- to 6-quart slow cooker.

Stir flour into sauté pan; cook 1 minute. Add tomato paste and cook 1 minute more. Deglaze sauté pan with wine, cooking until liquid evaporates. Stir in broth and Worcestershire sauce; bring mixture to a simmer, scraping up any brown bits.

Transfer broth mixture to the slow cooker; add onions, carrots, celery, potatoes, garlic, thyme, and bay leaves. Cover and cook until meat is fork tender, on high-heat setting for 4 to 5 hours or on low-heat setting 8 to 9 hours. Discard thyme and bay leaves before serving.

Best Ever Beef Brisket

Heather Mooty

6 lb. beef brisket

1 tsp. garlic salt and onion salt

1 ½ tsp. salt, pepper, and
celery salt

2 Tbsp. Worcestershire sauce

Sauce:

½ cup sugar

1 cup Kraft barbeque sauce

1 cup broth from cooked brisket

1 cup Wishbone Russian
dressing

Mix seasonings and Worcestershire sauce together and rub into meat. Wrap tightly in heavy-duty foil. Place in Pyrex or roaster. Cook at 275° for 7 to 8 hours. Take from oven and remove foil. Reserve 1 cup of broth for sauce. Discard remaining broth. Trim fat, slice, and put back in pan. Mix together ingredients for sauce and pour over brisket. Bake at 300° for 1 hour.

Five-Spice Beef and Broccoli

Stephanie Collins

(Paleo friendly)

9 Tbsp. wheat-free tamari (this
is gluten-free soy sauce)

3 Tbsp. sesame oil

¾ tsp. Chinese five-spice
powder

6 tsp. grated ginger

3 garlic cloves, minced

1 ½ lbs. flank or skirt steak

2 heads of broccoli, cut into
florets and steamed

12 oz. (several big handfuls)

mung bean sprouts

¼ cup finely chopped cilantro

Mix together a marinade of tamari, sesame oil, five-spice powder, ginger, and garlic. Slice the meat into thin strips. Marinate at least 15 minutes or up to several hours if you have time. Heat a sauté pan or wok. Add the meat and marinade to the pan and sauté 5 to 10 minutes, stirring a few times so the meat cooks evenly. Add broccoli and sauté a few more minutes. Add mung bean sprouts and remove from heat. Garnish with fresh herb/cilantro.

Note: I use a stir-fry vegetable mix and add water chestnuts. If you don't steam the vegetables first, add lid during the cooking process to steam them. I also top with crushed cashews before serving. Yum!

Marinated Flank Steak

Stephanie Collins

½ cup vegetable oil	1 Tbsp. Dijon mustard
⅓ cup soy sauce	2 garlic cloves, minced
¼ cup red wine vinegar	½ tsp. pepper
2 Tbsp. fresh lemon juice	1 ½ lbs. flank steak
1 ½ Tbsp. Worcestershire sauce	

In a medium bowl, mix together all ingredients, except steak. Lay the flank steak on a cutting board with the short end closest to you. Starting from one of the long sides, cut through the meat horizontally to within ½ inch of the opposite edge. (You can also ask butcher to butterfly the steak for you.) Place in a Ziploc bag and pour marinade over top. Refrigerate for 4 hours to overnight. Grill meat to desired doneness.

For a variation, try Rolled Flank Steak:

8 ounces thinly sliced Provolone cheese	½ of a red bell pepper, seeded and cut into strips
4 slices thick bacon	½ cup crimini mushrooms, sliced
½ cup fresh spinach leaves	

Follow above directions, excluding grilling. After steak is marinated, lay out in front of you with the grain of the meat running from left to right. Layer the cheese across the steak leaving a 1 inch border. Arrange the bacon, spinach, red pepper, and mushrooms across the cheese-covered steak. Roll the flank steak up and away from you, so that when the roll is cut into pinwheels, you can see the filling. Roll tightly, but don't squeeze out the filling at the ends. Tie with kitchen twine every 2 inches. Bake at 350° in a greased glass baking dish for 1 hour. Let rest 5 to 10 minutes before cutting into pinwheels. Be sure to remove twine before serving.

Braised Short Ribs

Stephanie Collins

From The Pioneer Woman Website (Check it out!)

Kosher salt and pepper, to taste	2 whole shallots, peeled and finely minced
8 whole beef short ribs	2 cups red or white wine
¼ cup all-purpose flour	2 cups beef or chicken broth (enough to almost cover ribs)
6 pieces pancetta, diced	
2 Tbsp. olive oil	2 sprigs of thyme
1 whole medium onion, diced	2 sprigs of rosemary
3 whole carrots, diced	

Salt and pepper ribs, then dredge in flour. Set aside. In a large Dutch oven, cook pancetta over medium heat until completely crispy and all fat is rendered. Remove pancetta and set aside. Do not discard grease.

Add olive oil to pan with the pancetta grease, and increase heat to high. Brown ribs on all sides, about 45 seconds per side. Remove ribs and set aside. Turn heat to medium. Add onion, carrots, and shallots to pan and cook for 2 minutes. Pour in wine and scrape bottom of pan to release all the flavorful bits of glory. Bring to a boil and cook 2 minutes.

Add broth, 1 teaspoon kosher salt, and plenty of freshly ground black pepper. Taste and add more salt, if needed. Add ribs to the liquid; they should be almost completely submerged. Add thyme and rosemary sprigs (whole) to the liquid.

Put on the lid and place into the oven. Cook at 350° for 2 hours; reduce heat to 325° and cook for an additional 30 to 45 minutes. Ribs should be fork-tender and falling off the bone. Remove pan from oven and allow to sit for at least 20 minutes, lid on, before serving. At the last minute, skim fat off the top of the liquid. (You can also refrigerate mixture, and then remove solid fat from the top.) Serve 2 ribs on a bed of creamy polenta, spooning a little juice over the top.

Sirloin of Beef in a Rosemary Crust

Stephanie Collins

Rosemary Crust:

1 ½ cups fresh rosemary,
cleaned from stem
1 cup pine nuts
2 cups dry breadcrumbs
½ cup garlic, minced
½ cup shallots, minced
2 Tbsp. salt

Seasoned Egg Wash:

⅓ cup spicy mustard
¼ cup green peppercorns,
drained (they come in a tin
or jar)
8 egg yolks
¼ cup milk

Sirloin of Beef:

8 (12 oz.) sirloin steaks
1 cup flour
½ cup olive oil

Creole Mustard Sauce:

2 Tbsp. minced garlic
2 Tbsp. minced shallots
½ cup red wine
½ cup rich veal stock
½ cup cream
½ cup Creole mustard
1 tsp. salt and pepper

Rosemary Crust: Toast pine nuts in a dry skillet, stirring constantly, until lightly browned. Combine all ingredients in a food processor. Pulse to a coarse texture. Pour into a flat dish to coat steak.

Seasoned Egg Wash: Combine all ingredients in a food processor and blend until the peppercorns are minced. Put in a dish to dip steaks.

Sirloin of Beef: Trim all the fat off the sirloin. Sear each side of the sirloin in a very hot skillet. After searing, chill sirloin in refrigerator before breading. Dust sirloin with the flour and dip in seasoned egg wash. Roll and press in the crust mixture, coating the entire sirloin.

Heat a large skillet with ½ cup olive oil to approximately 325°. A rosemary leaf will pop when it touches the oil. Sauté each steak until browned on both sides, approximately 4 minutes each side.

If you want your sirloin cooked past rare-medium rare, pop it in a 350° oven another 3 minutes for medium or 6 minutes for medium well. Serve with Creole mustard sauce.

Creole Mustard Sauce: Combine garlic, shallots, and wine in a saucepan and simmer over medium-high heat until red wine has reduced to almost dry. Add veal stock and cream. Return to boil. Add Creole mustard, salt, and pepper. Simmer for 2 minutes and serve with sirloin.

Rosemary Beef or Pork Tenderloin

Patricia Horany Cooper

Make ahead Dijon Spread:

2 Tbsp. Dijon-style mustard

1 Tbsp. olive oil

1 Tbsp. snipped fresh rosemary

3 cloves garlic, minced

1 tsp. salt

¼ tsp. pepper

3 lbs. center-cut beef tenderloin
roast or boneless pork top
loin roast

4-6 oz. log garlic & herb goat
cheese (chevre), or half of
8 oz. tub cream cheese
spread with chive & onion,
or gorgonzola cheese

In small bowl, combine mustard, olive oil, rosemary, garlic, salt and pepper.

For beef tenderloin: Preheat oven to 425°. Spread Dijon spread over roast. Place roast on rack in shallow pan. Bake, uncovered, for 35 to 40 minutes (medium rare) or 45 to 50 minutes (medium). Cover with foil and let stand 15 minutes before slicing. Cut roast into approximately 8 slices, 1 to 1 ½ inches apart, cutting to, but not through, bottom of meat. Tuck in a slice of goat cheese or spoon 1 tablespoon cream cheese into each cut. Sprinkle with additional rosemary and serve.

For pork roast: Follow same instructions as for beef except bake at 325°. Roast for 1 ¼ to 2 hours.



Chad, Freddy, Papa, Jason and Grandma

Filet Mignon with Horseradish Gravy

Stephanie Collins

- | | |
|--------------------------------|-----------------------------|
| 4 (5 oz.) filets | ½ cup red wine |
| ¼ tsp. salt | 2 ½ Tbsp. horseradish |
| ¼ tsp. pepper | 1 (8 oz.) pkg. sliced fresh |
| 1 (¾ oz.) pkg. brown gravy mix | mushrooms |
| 1 cup water | |

Heat a heavy nonstick skillet over medium-high heat until hot. Sprinkle steaks with salt and pepper. Add steaks to hot skillet; cook 1 minute on each side. Place steaks in a small greased baking dish.

Add gravy mix and next 3 ingredients to skillet. Bring to a boil, reduce heat, and simmer, stirring constantly, until thickened. Stir in mushrooms. Pour mixture over steaks. Bake, uncovered, at 350° for 15 minutes or to desired doneness.

Chipotle Meatloaf

Traci Horany Bayer

1 ½ lbs. lean ground beef
¾ cup diced red bell pepper
¾ cup finely chopped onion
2 green onions, thinly sliced
4 garlic cloves, minced
1 chipotle pepper (from can of peppers packed in adobo sauce)
1 Tbsp. adobo sauce (from the can of chipotle peppers)
1 Tbsp. Worcestershire sauce
2 eggs, beaten
½ cup bread crumbs
1 tsp. Reata Grill Blend
Kosher salt and pepper

Sauce:

1 cup ketchup
1 tsp. chopped chipotle pepper
Adobo sauce, to taste

Reata Grill Blend:

4 Tbsp. kosher salt
3 Tbsp. ancho chili powder
2 Tbsp. dried granulated garlic
2 Tbsp. sugar
2 Tbsp. ground cumin
2 Tbsp. coarsely ground black pepper
1 Tbsp. ground thyme

Preheat oven to 350°. Lightly grease a loaf pan. Lightly combine ground beef, bell pepper, onions, and garlic in a large bowl. In a smaller bowl, combine chipotle pepper, adobo sauce, Worcestershire sauce, and eggs; beat well to combine. Add egg mixture to beef and mix well. Sprinkle with bread crumbs, Reata Grill blend, kosher salt, and pepper; thoroughly combine. Turn the mixture into prepared loaf pan, cover pan with foil, and bake in preheated oven for about 45 minutes. Remove foil and return pan to oven for another 15 minutes or so until done. While meatloaf is baking, prepare sauce.

Sauce: Combine ketchup, chopped chipotle pepper, and adobo sauce to taste. Set aside. Remove meatloaf from the oven and let sit for a few minutes before slicing and serving with chipotle ketchup sauce. *This is great leftover and makes good sandwiches!*

Reata Grill Blend: Combine all ingredients in a small bowl, blending well to evenly distribute the spices. Be sure to break up any chunks that appear. Store the blend in an airtight container. Shake or stir it before each use. *Makes about 1 cup.*

Bacon Cheeseburger Meatloaf

Connie Horany

- | | |
|--|------------------------------|
| 1 lb. ground chuck | ¼ cup real mayonnaise |
| 1 jar bacon bits or 10 slices
bacon, cooked and
crumbled | 1 Tbsp. Worcestershire sauce |
| 1 (8 oz.) pkg. grated sharp
Cheddar cheese | ¼ tsp. salt |
| 2 large eggs, slightly beaten | ¼ tsp. pepper |
| ¼ cup breadcrumbs, toasted | ⅓ cup ketchup |
| | 2 Tbsp. mustard |
| | 1 (3 oz.) can onion rings |

Combine meat and next 8 ingredients. Mix well. In small bowl, combine ketchup and mustard. Add ¼ cup into meat mixture. Put in loaf pans. Put remaining ketchup mixture on top. Bake at 350° for 40 to 45 minutes. Put onion rings on top and bake 10 to 15 minutes more.

Honey Barbeque Meatloaf

Patricia Cooper

- | | |
|-------------------------------|------------------------------|
| 1 tsp. beef bouillon granules | 1 Tbsp. Worcestershire sauce |
| 1 Tbsp. hot water | 2 Tbsp. mustard |
| 1 egg | 1 tsp. garlic powder |
| ⅔ cup oatmeal | ½ tsp. salt |
| ⅓ cup honey barbeque sauce | ½ tsp. pepper |
| ¼ cup chopped onion | ½ tsp. chili powder |
| 2 Tbsp. brown sugar | 2 lbs. ground beef |

In large bowl, dissolve bouillon in hot water. stir in eggs, oats, barbeque sauce, onion, brown sugar, Worcestershire sauce, mustard, garlic powder, salt, pepper, chili powder. Stir together. Add beef and mix well. Form loaf in dish and bake at 350° for 1 hour. Pour and spread ketchup on top and bake 10 minutes longer. Let stand 10 minutes before slicing.

Beef and Bulgur

Heather Mooty

- | | |
|--|--|
| 1 ½ lbs. lean ground beef | 3 Tbsp. fresh or 1 Tbsp. dried parsley |
| 1 large onion, chopped | 2 tsp. beef bouillon granules |
| 1 (14 ½ oz.) can diced tomatoes, drained | 1 ½ tsp. salt |
| 1 clove garlic, chopped | 1 ½ tsp. fresh or dried oregano |
| 1 cup uncooked bulgur | ¼ tsp. pepper |
| 2 cups water | ½ cup grated Parmesan |

Preheat oven to 350°. Cook ground beef and onion in 10-inch skillet until brown; drain. Stir in remaining ingredients except cheese. Pour into 2 ½-quart casserole dish. Cover and bake at 350° for 45 minutes or until bulgur is tender. Stir in cheese. Sprinkle with fresh parsley if desired.

Hamburger Noodle Bake

Patricia Cooper

- | | |
|-----------------------------|----------------------|
| 1 (8 oz.) pkg. cream cheese | ½ cup chopped onion |
| ½ cup evaporated milk | ¼ cup green pepper |
| 2 tsp. lemon juice | 2 Tbsp. butter |
| ½ tsp. garlic salt | 1 ½ lbs. ground beef |
| 1 tsp. Worcestershire sauce | 8 oz. tomato sauce |
| 8 oz. cooked wide noodles | ½ cup ketchup |

Mix first 5 ingredients with cooked noodles and pour into greased 11x7-inch dish. Sauté onion and pepper in butter. Add beef and cook until brown. Stir in tomato sauce and ketchup. Cook over medium heat about 8 minutes. Spread over noodles. Bake at 375° for 10 minutes or until bubbly.

Mexi-Hamburger Casserole

Grandma's Recipe

- | | |
|---------------------------|------------------------------|
| 1 onion, chopped | 1 can cream of mushroom soup |
| ¼ cup chopped bell pepper | 1 can Mexi-Corn, drained |
| 1 ½-2 lbs. ground beef | Lays potato chips |
| 1 pkg. cream cheese | |

Brown onion and bell pepper in butter. Add hamburger meat and brown. Drain grease. In a large bowl, mix cream cheese and soup with mixer. Add hamburger mixture and Mexi-corn. Mix well. Pour into casserole dish sprayed with Pam. Top with broken potato chips and bake at 300° for 1 hour.

Mexican Fiesta

Stacy Lundy

- | | |
|--------------------------|-------------------------------|
| Chili sauce | 2 small cans tomato purée or |
| 4 lbs. ground beef | paste |
| 3 large onions, chopped | 4 Tbsp. chili powder |
| 2 cans tomatoes | 3 Tbsp. garlic powder |
| 1 large can tomato sauce | 1 large can Ranch-style beans |

Brown meat and onions; then add other ingredients. Simmer 15 minutes. Serve as a stack entrée. See below for stacking:

1. Crushed Fritos
2. Steamed rice
3. Chili sauce
4. Grated Cheddar cheese
5. Chopped lettuce
6. Chopped tomatoes
7. Chopped onions
8. Guacamole
9. Olives
10. Pecans
11. Picante sauce

The Ultimate Burger

Stephanie Collins

Burgers:

1 lb. ground chuck
2 Tbsp. Worcestershire sauce
2 garlic cloves
Fresh parsley, chopped
Salt and pepper

Sautéed onions:

1 large onion, diced
Butter
Spicy mustard
Water

Combine burger ingredients; form into patties. Do not overwork the patties, as this makes them tough.

Sauté the onion pieces in butter. Once they are caramelized, add spicy mustard and a splash of water for moistness.

To assemble burgers, use toasted poppy seed rolls. Add a patty, sautéed onions, Brie or blue cheese, and arugula.

Pizza Burgers

Patricia Cooper

1 lb. hamburger meat
½ onion, chopped
1 can tomato soup
Garlic salt

Italian seasoning
Cheddar cheese
Jalapeño peppers, sliced

Brown hamburger meat and onion together. Add tomato soup and seasonings to taste. Open hamburger buns and toast under broiler. Spread hamburger mixture over each open face bun. Sprinkle with Cheddar cheese and top with jalapeños. Place back under broiler long enough to melt cheese. Serve open faced.

Zucchini Perini

Lindsey Pilarczyk

½ lb. ground beef	¼ cup tomato sauce
½ lb. hot sausage	2 tsp. oregano
1 large onion, diced	Dash of garlic powder
Dash of salt	2 lbs. zucchini, sliced ¼-inch thick
Dash of black pepper	¼ cup freshly grated Parmesan cheese
1 (28 oz.) can whole tomatoes, mashed and drained	
6 oz. tomato paste	

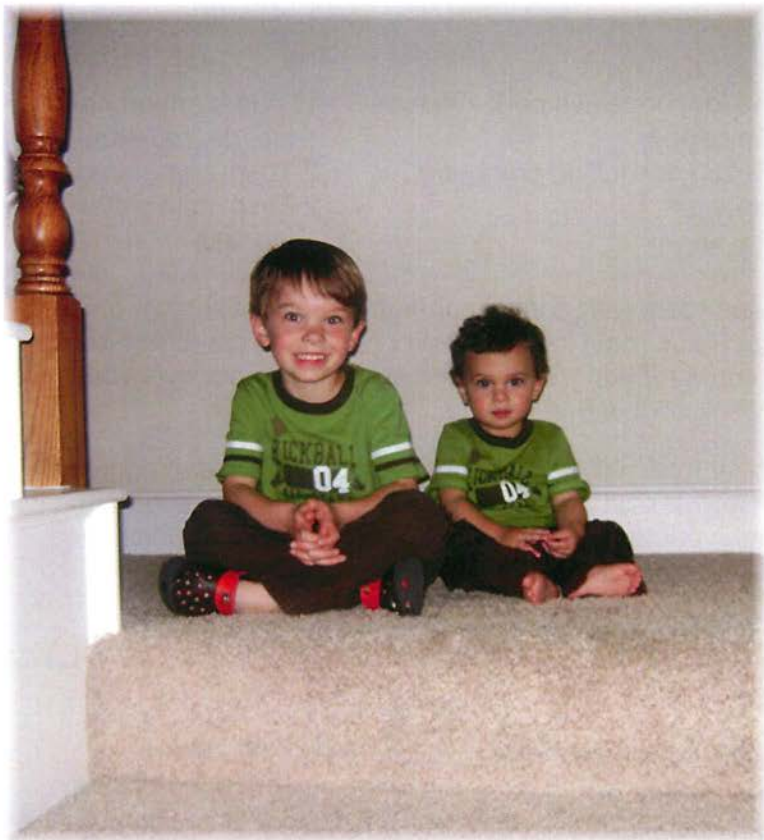
In an oven-safe pan, brown the ground beef, sausage, and onion. Add salt and pepper to taste. Add whole tomatoes, tomato paste, and tomato sauce. Add the oregano and garlic powder, and simmer 5 minutes. Add the zucchini. Mix thoroughly, then sprinkle with Parmesan. Bake at 350° until cheese melts and starts to brown, about 10 minutes.

Italian Meatballs

Jessica Hildebrandt

¼ lb. Italian sausage	3-4 Tbsp. finely chopped fresh parsley
½ lb. lean ground beef	¾ cup plain or Italian breadcrumbs
1 small onion, finely chopped	½ tsp. salt
2 tsp. finely chopped fresh garlic	½ tsp. pepper
1 egg, slightly beaten	
½ cup freshly grated Parmesan cheese	

Combine ingredients in a large mixing bowl. Spray a cookie sheet with nonstick spray. Shape into balls, place on sheet, and bake at 350° for 20 to 30 minutes. Add to any spaghetti sauce. Serve over pasta.



Dax and Dawson Horany

Pork Tenderloin

Connie Horany

Pork tenderloin
½ cup soy sauce
3 Tbsp. honey

2 cloves garlic, minced
2 Tbsp. red wine vinegar
2 Tbsp. brown sugar

Marinate overnight. Cook on grill 15 minutes and then bake at 250-350° for 45 minutes using remaining marinade in oven.

Cranberry Pork Loin

Patricia Cooper

2 ½-3 lbs. boneless pork loin roast	½ cup cranberry juice
Garlic pepper	1 tsp. dry mustard
1 (16 oz.) can jellied cranberry sauce	2 Tbsp. cornstarch
½ cup sugar	2 Tbsp. cold water
	1 tsp. salt

Season roast with garlic pepper and broil until brown on both sides. Place roast in slow cooker. Combine cranberry juice, mustard, cranberry sauce, and sugar, and pour over roast. Cover and cook on low 6 to 8 hours.

Skim fat from juices. Measure 2 cups; add water if necessary. Pour into saucepan. Bring to boil. Combine cornstarch and water to make paste. Stir into gravy. Cook and stir until thickened. Season with salt.

Grilled Pork Tenderloin with Red Plum Sauce

Stacy Lundy

2 ¾ lbs. pork tenderloins	Red Plum Sauce:
½ cup peanut oil	¾ cup chopped onions
⅓ cup soy sauce	2 Tbsp. butter or margarine
¼ cup red wine vinegar	1 (10 oz.) jar red plum jam
3 Tbsp. lemon juice	½ cup firmly packed brown sugar
2 Tbsp. Worcestershire sauce	⅓ cup chili sauce
1 clove garlic, minced	¼ cup soy sauce
1 Tbsp. parsley	2 Tbsp. lemon juice
1 Tbsp. dry mustard	2 tsp. prepared mustard
1 ½ tsp. pepper	3 drops hot sauce

Combine first 9 ingredients and place in Ziploc bag with pork; marinate at least 2 to 4 hours. Grill until done.

Red Plum Sauce: Sauté onion in butter. Add remaining ingredients with onions in saucepan and cook over medium heat, uncovered, for 15 minutes, stirring often. *May use as a baste during cooking or serve as sauce, which is what I do.*

Watermelon Injected Pork Tenderloin

Stephanie Collins

3 cups diced watermelon meat
3 jalapeños (you can leave ribs
and seeds for maximum
heat, remove for less)
1 Tbsp. salt
2 cups sugar
¼ cup Midori liqueur
2 lbs. pork tenderloin
Salt and pepper

Watermelon Salsa:

2 cups watermelon, seeded
and diced fine
1 Granny Smith apple, diced
fine
1 red onion, julienned
2 cloves garlic, minced
1 mango, peeled and diced
2 jalapeños, seeded and diced
fine
1 bunch cilantro, rough
chopped
2 Tbsp. sugar
Salt and pepper to taste
Juice of 2 limes
Splash of rice wine vinegar

Seed, then purée watermelon and jalapeños in blender. Strain mixture through a sieve and return to blender. If you won't be injecting the tenderloin, don't worry about straining the marinade.

Add salt, sugar, and Midori, and blend 2 minutes. Reserve 1 cup for basting. Draw marinade up into a syringe-type injector. Poke and inject marinade through tenderloin.

After marinating, season meat with salt and pepper. Heat grill. Roll the tenderloin over the direct heat to establish some grill marks and then move to indirect heat to finish cooking. Baste the tenderloin periodically throughout cooking. Cook the tenderloin until internal temperature reaches 145-150°. Let the meat rest for 5 minutes, then slice into medallions. Serve with watermelon salsa.

Watermelon Salsa: Combine all ingredients and chill well.

Party Pork Chops

Patricia Cooper

- | | |
|-------------------------|------------------------------|
| 6 center-cut pork chops | 1 cup milk |
| 1 bell pepper | Salt and pepper |
| 1 onion | 1 can cream of mushroom soup |

Fry pork chops until brown. Place in large Pyrex dish. Season with salt and pepper. Slice bell pepper and onion into ¼-inch slices. Place slice of onion and then bell pepper on each pork chop. Mix soup with milk. Pour over chops. Bake at 350° for 1 hour.

Sweet Jalapeño Ribs

Stephanie Collins

- | | |
|--|--|
| 2 cans pinto beans, drained | 1 medium onion, chopped |
| 3 lbs. country-style pork ribs,
trimmed | 1 (10 ½ oz.) jar red jalapeño
jelly |
| ½ tsp. garlic powder | 1 (5 oz.) bottle A*1 steak sauce |
| ½ tsp. salt | 2 jalapeño peppers, seeded
and finely chopped |
| ½ tsp. pepper | |

Place beans in a 4-quart slow cooker. Set aside.

Cut ribs apart; sprinkle with garlic powder, salt and pepper. Place ribs on a rack in a broiler pan. Broil 5 ½ inches from heat (with electric oven door partially open) for 18 to 20 minutes or until well browned, turning once. Add ribs to slow cooker and sprinkle with onion.

Combine jelly, steak sauce, and peppers in a saucepan. Cook over low heat until jelly melts. Pour over ribs; stir gently. Cover and cook on high for 5 to 6 hours or on low for 9 to 10 hours. Remove ribs; skim fat from sauce. Cook sauce with beans, uncovered, on high for 30 more minutes or until slightly thickened. Add ribs just before serving.



Nancy, Jessica, Zac and Megan

Crockpot Ham

Patricia Cooper

- 1 (8 to 10 lb.) bone-in ham
- 2 ½ cups brown sugar, divided

Put 1 ½ cups brown sugar in bottom of a crockpot. Place ham (flat side down) on top of brown sugar. Rub remaining brown sugar on top of ham. Place lid on (if ham sticks up too high to put lid on, you can cover well with foil) and cook on low for 8 to 10 hours.

Notes

Lebanese Dishes



Heather and Grandma

Grandma, you are the best! Words cannot express how thankful I am to call you "My Grandma." You have truly impacted my life in countless ways from your never-ending patience and giving spirit, to your amazing talents in the kitchen. I will never forget the after-school snacks, weekend sleepovers snuggled between you and Papa, and always crying to have to leave your house. All in all, I feel very blessed to have such a wonderful influence and selfless person in my life. My only hope is that I will be able to give the same to my children and grandchildren in the years to come.

*I love you so much!!
Heather*

Notes

Lebanese Dishes



Megan, Jessica and Heather

Rice and Meat Filling for Vegetables

(Key Recipe #1)

Patricia Horany Cooper

- | | |
|--|-----------------|
| 3 lbs. chili ground beef (chuck, round, sirloin), lean | 2 tsp. salt |
| 1 ½ cups rice (<i>I use Comet</i>) | 2 tsp. cinnamon |
| 1 stick butter | 1 tsp. allspice |
| | ¼ tsp. pepper |

Place rice in mixing bowl. Add butter and spices, and mix. Combine meat with rice and mix together.

This filling may be used for grape leaf rolls, cabbage rolls, or stuffed squash. This recipe is sufficient for 1 quart preserved grape leaves, 2 medium heads cabbage, or 2 dozen small squash.

Laban (Yogurt) and Labani (Strained Yogurt)

(Key Recipe #2)

Patricia Horany Cooper

½ gallon milk
1 pint half-and-half

4 Tbsp. starter
1 tsp. salt

Heat milk and half-and-half over low fire to 170° on thermometer. Pour into Pyrex bowl and cool down to 116°. Thin starter with several tablespoons of warm milk. Stir into cooled-down milk. Cover and place on counter wrapped in towels. After 5 to 6 hours or overnight, remove towels and place, covered, in refrigerator. Let chill thoroughly, 4 to 5 hours. This is laban.

For labani: Remove from refrigerator and add 1 teaspoon salt, and stir. Pour into clean thin muslin bag that has been dampened. Drain in colander with bowl under colander to catch liquid for 24 hours. Check periodically and drain liquid out of bowl. This is labani. Remove from bag; store in refrigerator in container with lid.

Salata (Salad Dressing Mediterranean Style)

Mark Horany

2 large garlic cloves

2 to 3 lemons

1 tsp. mint

1 Tbsp. olive oil

1 tsp. salt

1 Tbsp. canola oil

3 Tbsp. white balsamic vinegar

1 Tbsp. sugar

Pulverize garlic, mint, and salt with a wooden mallet in the bottom of salad bowl. Add the rest of dressing ingredients and stir well. Use chopped Romaine, cucumbers, green onions, tomatoes, and avocados for salad. Add to dressing and toss.

Hashwab

(Key Recipe #3)

Patricia Horany Cooper

- | | |
|--------------------------|---------------------------|
| 1 lb. ground meat | 1 tsp. cinnamon |
| 2 onions, chopped | 1 tsp. allspice |
| 1 stick butter | ½ tsp. pepper |
| 1 tsp. salt, or to taste | ½ cup pine nuts, optional |

Sauté onion in butter until wilted. Add ground meat, spices, and salt, and cook until done. Can also use juice of 1 lemon for variation.

Stuffed Steak

Grandma's recipe

- | | |
|---|--------------------------|
| ¼ of a green bell pepper,
chopped fine | 6 soda crackers, crushed |
| 1 onion, chopped fine | 1 cup corn meal |
| 3 stalks celery, chopped fine | 1 garlic clove |
| ½ to 1 cup chopped parsley | Salt and pepper |
| | Chili powder |
| | 1 round steak |

Mix the first 9 ingredients together; spread on steak. Roll and tie up with string. Brown on both sides in small amount of oil. Add a small amount of water. Cover and cook as a roast for approximately 1 ½ hours.

Meat and Cauliflower and Laban Sauce

Patricia Cooper

½ stick butter
2 lbs. sirloin, cut in 1-inch
cubes
Salt and pepper, to taste
2 tsp. cinnamon, or to taste
2 tsp. allspice, or to taste
3 garlic cloves, minced
3 cups water, approximately
1 bay leaf
1 medium head cauliflower

Laban Sauce:

2 Tbsp. flour
1 tsp. salt, or to taste
4 cups Laban (unstrained
yogurt) or if using Labani
(strained yogurt) you will
need to dilute with milk to
thin it to the consistency of
Laban

Melt butter in a 4-quart saucepan. Add meat and season with salt, pepper, cinnamon, allspice and garlic. Brown well, and then add enough water to cover. Add bay leaf. Cover and simmer until tender, about 1 hour. Taste frequently for seasoning and adjust. While meat is cooking, break cauliflower into florets and drop into boiling water. Boil 10 minutes; let drain and set aside.

Laban Sauce: Beat flour, salt and laban together until smooth (*use a hand mixer*).

When meat is done, remove all but 1 cup liquid, add Laban Sauce and bring to a boil, uncovered (never cover Laban when cooking or it will curdle). Taste for salt and adjust seasonings, if necessary. Simmer for about 30 minutes, and then add cauliflower. Cook another 15 minutes or until cauliflower is done. Serve over Lebanese Rice Pilaf.

Kibbi Nayii (Raw Kibbi)

Grandma's Recipe

3 lbs. meat (lean round, sirloin)	1 ½ Tbsp. salt
2-3 cups fine ground cracked wheat (bulghur)	1 tsp. pepper
1 ½ Tbsp. marjoram	2 Tbsp. mint
	4 onions
	1 ½ cups ice water

Grind meat using fine blade on meat grinder. Next fine grind onion. Add wheat and spices and mix with hands. Grind again. Use ice water on hands to work meat until kibba is mixed well. Taste and adjust seasonings if necessary. Form into loaf on platter and serve with Hashwa plus extra stick of melted butter. Make design on top with fork.

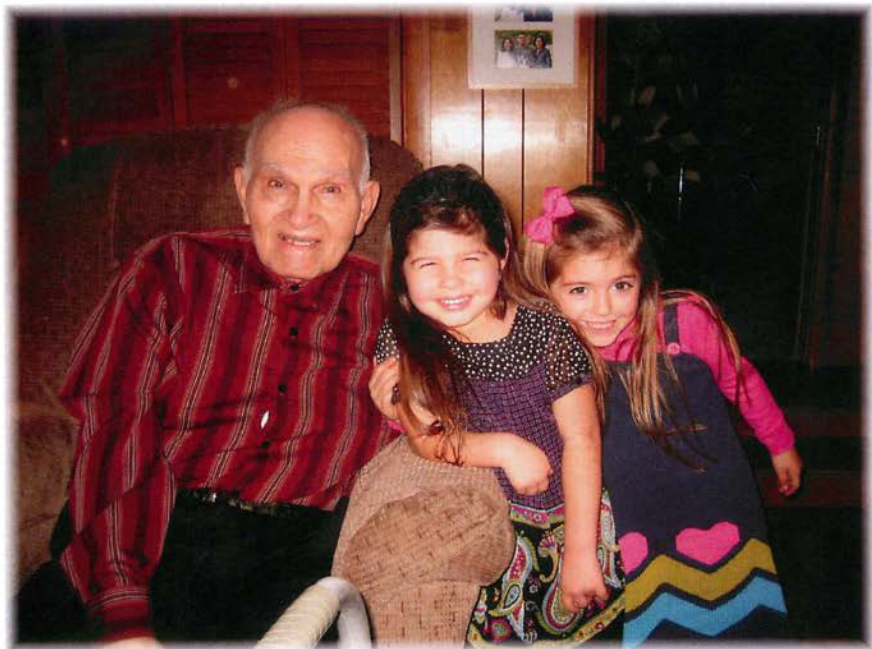
Baked Kibbi

Grandma's Recipe

Use recipe above for raw kibbi. Use double recipe of Hashwa.

- 2 stick butter
- ¼ cup oil

Melt 1 stick butter in bottom of pan. Divide kibba in half. Moisten kibba with ice water and with your hand, pat into bottom of 11x16-inch pan. Spread hashwa over this then put other half of kibba on top. With thin knife cut kibbi into 5 equal parts lengthwise and 8 equal parts crosswise. You can also cut kibbi diamond-shaped by scoring top of squares diagonally both ways. Go around sides of pan with knife to release edges of kibbi from pan. Melt remaining stick of butter and oil and pour over top of kibbi. Bake at 400° for 45 minutes to 1 hour.



Papa, Lannah and Jessie

Hummus

Grandma's recipe

3 cans garbanzo beans
(chickpeas)
6 cloves garlic, minced

$\frac{2}{3}$ cup tahini
1 tsp. salt
1 cup lemon juice

Drain chickpeas (you can reserve a little juice if you need to add for a thinner hummus). Add with all other ingredients and blend in food processor.

I like mine to be very lemony, so you can start out with a little less lemon juice and add to taste. Enjoy!

Tabbouleh

Patricia Cooper

- | | |
|--|-------------------------------------|
| 4-6 bunches parsley, chopped
in processor | 2 bell peppers, chopped fine |
| 2 Tbsp. mint, crushed, or fresh,
chopped | 1 cup bulgur wheat, fine
cracked |
| 4 tomatoes, chopped fine | $\frac{3}{4}$ cup olive oil |
| 1 large onion, chopped fine | 6 lemons |
| 2-3 green onions | 1 Tbsp. salt |
| 2 cucumbers, chopped fine | Pepper |

Chop parsley and other veggies. Then add wheat, oil, lemons, salt and pepper. Let set overnight or several hours.

Talami (Grandma's Pita Bread)

Patricia Cooper

- | | |
|--|-------------------|
| 5-6 cups unbleached flour (you
can use 2 cups whole
wheat flour) | 1-2 Tbsp. sugar |
| 1 envelope dry yeast | 2 tsp. salt |
| | 2 cups warm water |

Stir 2 cups flour, yeast, and salt in large bowl. Stir in water gradually beat with mixer until smooth. Stir in remaining flour to make soft dough. Put a dry cloth over, then a damp cloth, and let rise 1 to 1 $\frac{1}{2}$ hours

Divide into 6 balls. Let rise about an hour. Roll thin on a floured board. Roll 3 or 4 loaves ahead and then bake first one at highest degree on oven. Preheat first. After loaf puffs up, cook a minute, then brown under broiler. Stack when finished baking. Spray with water and stack again. Wrap in a cloth and let sit for 1 hour. Fold and put in plastic bag to store.

Kmaj

Patricia Cooper

5 lbs. flour
1 cup sugar
4 Tbsp. salt

4 pkgs. rapid rise yeast
1 cup oil
6 cups lukewarm water

Mix dry ingredients in large bowl. Pour oil and water together in another bowl or pitcher. Gradually add liquid to flour mixture, working with one hand to mix. Dough is very soft and moist. Use oil on hands to keep dough from sticking. Punch, fold, and squeeze dough, adding oil on sides of bowl and under dough as you knead. Knead until shiny and smooth. Cover with towel and let rise 1 hour (close to stove). Punch down again using oil on hands and knead again. Let rise 1 to 1 ½ hours. DO NOT KNEAD AGAIN.

Using oil on hands, pinch into balls and roll and knead in hands until smooth (get seams out). Put on large bed sheet and cover. Let rise 30 minutes. Pat balls down, placing top side down and roll out, turning over 3 times. Do not puncture. Place gently on sheet and let rise again for 30 minutes from the time you start rolling. Bake at 475° for 7 to 10 minutes (turn down oven if it seems too hot). Brush with oil when loaves are still hot.

Zatar (Dirty Bread)

Patricia Cooper

2 cans large biscuits
5 Tbsp. zatar
3 Tbsp. sesame seeds

6 Tbsp. oil
¼ cup grated onion

Oil pan or cookie sheet. Press biscuits out flat. Mix zatar, sesame seed, oil and onion together. Spread 1 Tbsp. of mixture on top, pressing down with fingers. (Dough for meat pies can be used instead of biscuits.) Bake at 400° for 10 minutes.

Kaak-Bi-Haleeb (Sweet Bread)

Patricia Cooper

1 (5 lb.) bag of flour
2 ½ cups sugar
5 pkgs. rapid rise yeast
3 cups hot water
2 cups buttermilk
1 lb. real butter, melted
(4 sticks)

2 Tbsp. salt

½ cup (4 Tbsp. or 1 box)
crushed anise seed

1-2 Tbsp. mahlib (crushed
cherry seed)

1 cup sesame seeds

Icing:

1 box powdered sugar

¼ cup tub butter

Milk

¼ tsp. butter flavoring

½ tsp. vanilla

Mix all dry ingredients in large bowl. In another bowl, combine 3 cups hot water, 2 cups buttermilk, and melted butter (liquid needs to be warm and should total 5 cups). Slowly add liquid to dry ingredients, mixing with hands. Knead, punch, and roll until smooth. Cover with towel and let rise for 2 hours or until doubled in size. Roll into balls and let rise for another hour. Roll out and let rise for another 30 minutes. Use finger to make holes in center of loaf. Bake at 450° for 10 minutes. *Makes about 24 loaves.*

Icing: Pour some powdered sugar in bowl. Add butter and mix. Add a little milk and extracts. Mix together, slowly adding remaining powdered sugar.

Baba Ga-Nooj (Eggplant with Tahini)

Patricia Cooper

2 eggplants, pricked

3-4 cloves garlic, minced

4 lemons

1 tsp. salt

2-4 Tbsp. tahini

Broil eggplant under broiler turning occasionally until soft or cook in microwave until done (about 10 minutes.) Cut in half and scoop out centers. Add remaining ingredients. Use pastry blender and mash together. Chill and serve with pita chips.

Cauliflower with Tahini Sauce

Grandma's Recipe

Cauliflower

Tahini Sauce:

½ cup tahini
4-5 cloves garlic, minced
1 tsp. salt or to taste
½ cup cold water
½-1 cup lemon juice

Cut cauliflower up in florets; cut in half or so, so that they can lie more flat. Steam approximately 5 minutes in microwave. Fry on high in black skillet in oil. Pour tahini sauce over top and serve.

Tahini Sauce: Mix ingredients in blender or use beater. Thin if necessary with more water or lemon.

Shiekh El' Mahshi (Stuffed Eggplant)

Grandma's Recipe

2 medium eggplants, peeled
and quartered
4 cloves garlic, minced
1 large can tomato juice
Dash Worcestershire sauce
1 (8 oz.) can tomato sauce

Hashwah:

1 ½ lbs. ground round
1 large onion, chopped
1 ½ tsp. cinnamon and allspice
Real butter
1 ½ tsp. salt
½ tsp. pepper
1 lemon

Slit eggplant quarters down center and soak 30 minutes in salt water. Brush with oil and place in a pan that has been oiled. Bake at 450° on top rack of oven for 40 to 50 minutes.

Make Hashwah (below) and stuff eggplant pieces. Mince 2 cloves of garlic over all. Mix tomato juice, Worcestershire sauce, and tomato sauce, and pour over all. Bake at 350° for 40 to 45 minutes. This is great served over Lebanese Rice Pilaf.

Hashwah: Brown meat, onion, and spices; cook until tender.



Mark and Chad
4th of July

Eggplant with Laban Sauce

Grandma's Recipe

2 medium eggplants, peeled
and quartered

Laban Sauce:

4 cups laban
2 heaping Tbsp. flour
4 cloves garlic, crushed
3 cups water

Slit eggplant quarters down center and soak 30 minutes in salt water. Brush with oil and place in a pan that has been oiled. Bake at 450° on top rack of oven for 40 to 50 minutes. Make Hashwah and stuff eggplant pieces.

Laban Sauce: Beat ingredients with hand mixer until smooth. Add approximately 3 cups water and cook, stirring constantly, until thickened to consistency of thin gravy. Pour over eggplant and bake.

Kousa Mahshi (Stuffed Squash)

Patricia Horany Cooper

15-20 medium-size yellow
squash

1 (16 oz.) can tomato sauce

1 large can tomato juice

1 lemon

2 tsp. chicken bouillon granules

Salt to taste

Filling: Use Key Recipe #1

Laban Sauce (Variation):

4 cups laban

2 heaping Tbsp. flour

4 cloves garlic, crushed

Peel squash. Cut off necks and reserve. Core by hollowing out squash and remove all seeds. Wash squash well and drain. The shell should be about $\frac{1}{4}$ inch thick. Be careful not to break it.

Stuff squash with filling. Do not pack too tightly, allowing space for rice to swell while cooking. Arrange stuffed squash in large pan. Pour tomato sauce, tomato juice, lemon juice, and salt, and enough water to cover squash. Bring to boil, then lower heat, cover, and let cook approximately 1 hour or until squash and filling are done and sauce has thickened.

Laban Variation: Squash may also be cooked in Laban Sauce instead of tomato juice. Cover stuffed squash with water and salt to taste, and cook until done. After squash is done, combine laban sauce ingredients and pour mixture over while water is boiling and swirl. Taste and add more salt if necessary. Cook until thickened like gravy. Add crushed dried mint. **DO NOT COVER AFTER ADDING LABAN MIXTURE.**

Yabra-Mal-foof (Cabbage Rolls)

Patricia Horany Cooper

2 heads cabbage
2 Tbsp. salt
6 cloves garlic, peeled and
whole
1 tsp. salt

½-1 cup lemon juice (according
to taste)

Filling: Use Key Recipe #1

Cut around core of cabbage. Stick fork in core and submerge head of cabbage into pan with boiling water and 2 tablespoons salt. Let boil for 5 minutes; separate each leaf as they soften and remove from core. Place in a pan until cool enough to roll. When all leaves have been boiled and removed from core, slice off heavy ribs with knife. If leaves are too large, cut in half or palm size. Place some leaves in bottom of large pan.

Place 1 heaping tablespoon of rice and meat filling on each cut leaf and roll firmly in the palm of your hand, and with your fingers. Lay cabbage rolls neatly in rows, alternating, and making several layers. Place garlic cloves among these layers. Put leftover cabbage leaves on top layer of cabbage rolls place an inverted saucer over them.

Pour enough water over cabbage rolls to barely cover. Add salt. Bring to boil, then reduce heat, cooking slowly for 1 hour. Add lemon juice during last 15 minutes of cooking. Taste broth for additional salt or lemon. Remove saucer. Let stand about 10 minutes before discarding cabbage leaves and removing rolls to platter.

Yabra Areesh (Grape Leaf Rolls)

Patricia Horany Cooper

Grape leaves
Key Recipe #1
Tomatoes

Salt to taste
1 tsp. chicken granules
 $\frac{3}{4}$ cup lemon juice

Line bottom of large pan with plain grape leaves. Place a grape leaf, smooth side down, in the palm of your hand. Place approximately 1 tablespoon of rice and meat filling on it (*I form it in a long roll*), folding in the ends and rolling the leaf tight. Arrange stuffed grape leaves side by side to cover the bottom of pan and start another row.

When through stuffing grape leaves, cover top with plain grape leaves, slice 1 layer of tomatoes on top of leaves, then pour enough water to cover leaves. Add salt and chicken granules to broth. Add approximately $\frac{3}{4}$ cup lemon juice. Place an inverted plate on top of stuffed grape leaves.

Cook on high heat until coming to a boil, then on very low fire for at least 2 hours (*I usually cook longer to make sure leaves are tender*). While cooking, taste the liquid for lemon juice and salt. Adjust according to taste. I usually add more water while it's cooking if it's getting low.

When grape leaf rolls are done, remove plate and also tomatoes and loose grape leaves on top. Let set awhile, then serve.

Ruz M'falfal (Lebanese Rice Pilaf)

Patricia Cooper

- | | |
|--------------------------|----------------------------------|
| 1 cup vermicelli, broken | 4 cups hot water or chicken |
| 1 stick butter | broth |
| 2 cups rice | 1 to 2 tsp. salt (taste for your |
| | preference) |

Brown vermicelli in butter in a deep sauce pan. Add rice and hot water or broth and bring to boil. Add salt. Lower heat to simmer; cover and continue cooking until all moisture is absorbed and rice is done, approximately 30 minutes. Makes 6 to 8 servings.

Mujadara-Ruz (Lentils and Rice)

Grandma's Recipe

- | | |
|-----------------------------------|------------------------------|
| 4 onions, chopped or slivered | ½ cup rice (long grain brown |
| 2 Tbsp. olive oil | rice or Comet rice) |
| 1 bag lentils (16 oz.) or 2 cups, | 2 tsp. salt |
| rinsed | 1 tsp. pepper |

Sauté onion in olive oil in stock pot until well done (caramelized). Add lentils to onion and cover with water. (Read package and follow directions for amount of water to cook lentils). Add salt and pepper, and bring to a boil. Cover and let simmer 20-25 minutes. Add ½ cup rice and bring to boil again. Cover with lid and reduce heat to simmer for approximately 45 minutes or until rice and lentils are tender. Check water periodically. May need to add more water and salt and pepper to taste.



Papa at Christmas 2008

Fatayer bi Labam (Meat Pies)

Patricia Horany Cooper

4 lbs. ground meat
3 onions, chopped
3-4 tsp. salt
3 tsp. cinnamon
3 tsp. allspice
Pepper
Butter
2 cups laban

Dough:

8 cups flour
1 pkg. rapid rise yeast
1 Tbsp. salt
 $\frac{1}{3}$ cup sugar
3 cups very warm water
 $\frac{1}{2}$ cup oil

Cook onion in butter; add meat and spices, and cook until done. Stir in laban. Taste and adjust spices if necessary. Let cool before filling dough.

Dough: Combine dry ingredients. Mix liquids together in large bowl. Add ½ flour mixture to liquid and mix well. Add other ½ of flour mixture and mix. Knead. Let rise 1 ½ hours. Make into walnut-size balls and let rise approximately 30 minutes.

Pat dough out flat and fill with meat filling. Fold over, being careful not to get filling on edges, and seal. Crimp. Fry in enough oil that the pie will float. Let brown on one side, then turn to brown on the other side. Remove and drain on paper towels.

Tatayer bi Sabanikh (Spinach Pies)

Patricia Horany Cooper

Use meat pie dough recipe for dough

Filling:

- 3 pkg. fresh spinach (you can use 3 bags frozen chopped spinach but don't have to wilt)
- 2 onions, chopped
- 1 Tbsp. salt
- ¼ cup olive oil
- 4 Tbsp. lemon juice (may need more)
- ½ tsp. pepper

Put spinach and onion in large bowl, salting between each pkg. Stir frequently until it wilts. Put in colander and squeeze all juice out of it. Then add salt, lemon and olive oil to taste. Fill dough and crimp in shape of diaper (3 edges to center). Try not to get any filling on edges or they will open up while baking. Bake on oiled cookie sheet at 400° for 15-20 minutes.

Djaj mah Ruz (Baked Chicken with Meat and Rice Dressing)

Stephanie Collins

1 large baking chicken
Celery
Salt
Cinnamon
Pepper
Several slices of onion
1 ½ cups water

Dressing:

2 cups chili ground meat
1 cup Uncle Ben's rice
⅓ cup butter
½ tsp. salt
¼ tsp. cinnamon
¼ tsp. allspice
¼ tsp. pepper
2 cups broth from chicken

Rub outside and cavity of chicken with salt, pepper, and cinnamon. Arrange 2 ribs of celery and a few slices of onion over chicken. Bake at 350° for 1 ½ to 2 hours or until done. Add 1 ½ cups water in the last 30 minutes of baking.

Dressing: Brown meat in butter in a deep saucepan. Add seasonings. Add 1 cup water and let simmer for 45 minutes to 1 hour. Add rice and broth from chicken. Bring to a boil and lower heat. Cook for 30 minutes. Adjust seasonings to taste.

To serve, pile rice on platter and arrange chicken pieces around rice.

Chicken and Okra

Patricia Cooper

- | | |
|-----------------------------|-------------------------------|
| 1 ½ lb. fresh okra | 1 tsp. salt and pepper |
| Oil | 1 large can tomato juice or a |
| 1 whole cut up chicken or 8 | 15-oz. can tomato sauce |
| thighs, skinned | Water |
| 1 tsp. cinnamon | 6 garlic cloves, chopped or |
| 1 tsp. allspice | mashed |
| | 1 lemon |

Wash and then trim the tops of the okra. Fry, whole, in a small amount of oil until browned. Drain on paper towel and set aside (this can be done ahead of time).

Season chicken well with cinnamon, allspice, salt and pepper. Brown in small amount of oil (*I use an electric skillet*). After browned, drain oil from skillet, and then put chicken pieces back in skillet. Pour tomato juice or sauce over chicken. Add water to cover. Add salt, to taste, garlic and lemon. Cover and let simmer about 30 minutes or until chicken is tender. Check periodically to see if more water is needed. Taste and adjust seasoning, if necessary. Add okra and simmer another 10 minutes. Remove chicken pieces and take meat off bone. Put chicken meat back in skillet and mix with okra. Serve over Lebanese Rice Pilaf.

This dish can also be baked in oven instead of an electric skillet. Place browned chicken pieces on the bottom of a large casserole dish. Put browned okra on top of chicken. Sprinkle with more cinnamon, salt and pepper. Pour tomato sauce over top and add water to cover. Add garlic and lemon. Cover and bake 1 to 1 ½ hours at 350°.

Djaj Mtabbel (Lemon Chicken)

Stephanie Collins

- | | |
|-------------------------|------------------|
| 1 cup lemon juice | 1 tsp. basil |
| 3 garlic cloves, minced | ¼ tsp. cayenne |
| 1 tsp. salt | 6 chicken thighs |
| ¼ tsp. pepper | |

Combine all ingredients in a large bowl and pour over chicken in a Ziploc bag. Marinate in refrigerator for 2 to 3 hours, turning chicken over several times. Heat oven to 450°. Place chicken in baking dish. Bake for 1 hour in the marinating mixture, basting occasionally. Remove chicken thighs and pour marinade over chicken pieces. Serve over Lebanese Rice Pilaf. You can also grill the chicken.

Shourabit Djaj (Chicken and Rice Soup)

Grandma's recipe

- | | |
|--------------------------------------|--------------------------|
| 6 chicken thighs, boiled and deboned | 2 to 3 Tbsp. lemon juice |
| 10 cups water | Salt |
| 1 cup Comet rice | Pepper |

Wash and clean chicken thighs. Place in a large saucepan with the water. Bring to a boil over high heat. Skim off the foam. Cover and cook over medium heat for 60 minutes. Remove chicken from liquid and debone, reserving chicken broth after boiling chicken. Add rice to chicken broth and cook according to box directions. Add lemon juice, salt, pepper, and torn-apart chicken. You may need to add extra water to the broth to get it to a soup consistency; simmer about 25 minutes. Serve with pita crisps.

Riz-Bi-Dfeen

Aunt Virgie's Recipe

- | | |
|---|---|
| 2 cups rice (Uncle Ben's long grain rice) | 1 chicken, boiled and debone (boil 1 hour with bay leaf, salt and pepper) |
| 4 cups chicken broth | Cinnamon |
| 5 large onions | Salt |
| 2 sticks butter | |
| 1 can garbanzo beans | |

Sauté onion (caramelize) in butter in large stock pot. Then layer with torn-apart chicken, then garbanzo beans, sprinkling with cinnamon and salt between layers. Then add rice and broth; cook until rice is done. Taste broth to make sure it's seasoned well (tastes Lebanese). (When adding rice, bring to boil and then cover and simmer as directed on back of rice box until done). Turn upside down on large platter and serve.

Baklava

Grandma's Recipe

- | | |
|--|---------------------|
| 1 lb. filo dough | 1 tsp. orange water |
| 1 lb. real butter (rendered – boil in microwave; whey will come to top – skim off) | |

Filling:

- 3 cups chopped nuts
½ cup sugar
2 Tbsp. Mazaha (orange water)

Syrup:

- 2 cups sugar
1 cup water
1 ½ Tbsp. lemon juice

Syrup: Bring sugar, water, and lemon juice to a boil; stir occasionally. Boil approximately 20 minutes or until thermometer reaches 225°. Let cool. Add 1 teaspoon orange water.

Combine filling ingredients. Brush bottom of 9x13-inch pan with butter. Layer ½ filo dough, brushing each layer with butter. Pour on filling and pack down. Layer other ½ dough same as before. Cut into triangles. Cut around edge. Bake at 325° for 1 ½ hours. Pour cooled syrup over baklava immediately after removing from oven.



Jessica and Grandma

Ma'amoul (Date and Nut Filled Cookies)

Grandma's recipe

Dough:

1 ¼ lbs. butter, softened
1 ¼ cups sugar
2 eggs
6 cups flour
1 Tbsp. orange water

Filling:

1 stick butter
2 lbs. dates, chopped in
quarters
4 cups pecans, chopped fine
1 Tbsp. orange water

Dough: Cream butter, orange water and sugar with mixer. Add eggs, one at a time. Add flour, one cup at a time. Use hands to mix as dough gets thicker. Pinch dough into balls about the size of walnuts. Hollow out with thumb. Fill with date filling, then pinch dough back over filling, making a ball shape. Place in the wooden Ma'amoul mold and press lightly to make the imprint. Turn mold over onto baking tray or board and gently tap, releasing the Ma'amoul. *Makes 96 balls or 8 dozen.*

Filling: Melt butter in microwave and then add dates. Microwave 2 minutes to soften. Mix with hands. Add pecans and orange water; mix with hands. Refrigerate to cool. Roll into balls a little smaller than walnut size. Bake at 325° for 20 to 25 min. or until bottoms are lightly browned. Sprinkle tops lightly with sugar when done.



Megan and Grandma

Sambuski

Grandma's Recipe

7-8 cups flour
1 lb. butter, room temperature
1 egg
1 ½ cups water

Filling:

6 cups finely chopped pecans
1 cup sugar
2 Tbsp. Mazaher
½ stick butter

Heavy Syrup:

3 cups sugar
1 ½ cups water
2 Tbsp. lemon juice

Cut butter into flour. Gradually stir in egg and water. Finish mixing with hands. Form into ball. Divide into 4 balls. Roll out each ball thin. Cut with cookie cutter into rounds.

Combine filling ingredients. Fill cookies with approximately 1 tablespoon nut filling. Fold over and crimp (these cookies are half moon shaped). Fry in oil in skillet until golden brown, and immediately dip in cooled syrup.

Syrup: Combine all ingredients and stir over medium heat until it clears. Let cook another 15 to 20 minutes. Let cool before frying sambusik. Dip sambusik in syrup immediately from fry pan. Drain and place on waxed paper on cookie sheet until dry.

Poteetca (Sour Cream Coffee Cake)

Patricia Cooper

2 pkgs. dry yeast
½ cup warm water
2 Tbsp. butter, melted
⅓ cup sugar
1 tsp. salt
2 eggs, room temperature
1 cup sour cream, warmed to lukewarm
4-4 ½ cups flour

Filling:

2 cups finely ground pecans
½ cup brown sugar
¼ cup milk
¼ cup butter, melted
1 egg
½ tsp. lemon juice or extract
½ tsp. vanilla

Mix yeast, flour, sugar, and salt together. In large bowl, put all liquids, butter, and sour cream. Beat in eggs. Make sure this is all warm. Add 2 cups flour mixture. Beat vigorously by hand until well mixed and smooth. Gradually add remaining flour and knead. Cover and let rise 1-1 ½ hours. Toss onto well-floured surface until no longer sticky.

Mix all filling ingredients together.

Divide dough into 2 parts and roll out into a rectangle. Spread ½ of filling on dough (leave 1 inch around edges). Lift and roll from long side and then shape into a circle. Lay seam side down in pan. Slit with knife and let rise 10 minutes. Bake at 350° for 20 to 25 minutes. Ice with powdered sugar icing.

Cakes and Pies



Lindsey and Grandma

“Grandmas are Moms with Lots of Frosting”

Since I was such a small child, you have played such an important role in my life – from learning your special cooking techniques to understanding the value of a close-knit family, and everything in between. I will forever cherish each and every one of those memories. My hope is to keep these family traditions alive for many generations to come. Thanks for always adding that extra “frosting” that has made you such a SPECIAL grandmother to me!

*I love you.
Lindsey*

Notes

Cakes and Pies



*Papa and Grandma with the grandkids
Christmas 2007*

Frosting for Angel Food Cake

Grandma's Recipe

Grandma used to make this all the time!

- | | |
|---|---------------------------------|
| 1 (12 oz.) tub Cool Whip | 1 cup chopped pecans |
| 1 small can crushed pineapple,
undrained | (optional) |
| 1 (3 oz.) pkg. vanilla instant
pudding | 1 cup flaked coconut (optional) |

Bake angel food cake and cut into 3 layers. Mix all ingredients and spread on each layer. Ice entire cake with remaining frosting.

Buttermilk Pound Cake

Heather Mooty

3 cups flour	1 cup buttermilk
3 cups sugar	¼ tsp. baking soda
6 eggs	1 tsp. salt
1 cup butter	2 tsp. lemon extract

Mix dry ingredients; add liquids. Add egg yolks, one at a time. Beat egg whites and fold in. Bake in Bundt pan at 350° for 1 hour 10 minutes.

Butterscotch Pound Cake

Traci Horany

Very good, moist cake!

1 ½ cups (3 sticks) butter, softened	3 cups all-purpose flour
1 (8 oz.) pkg. cream cheese, softened	2 tsp. vanilla extract
3 cups sugar	1 cup toasted chopped pecans
6 large eggs	1 (11 oz.) pkg. butterscotch morsels

Grease and flour two 9x5-inch loaf pans. Beat butter and cream cheese until creamy. Add sugar and beat until fluffy. Add 2 eggs alternately with 1 cup flour; beat at low speed, blending well after each addition. Repeat with remaining egg and flour. Stir in vanilla, pecans, and butterscotch.

Pour batter into prepared pans. Bake at 325° for 1 hour and 15 minutes, or until tester comes out clean. Cool in pan for 15 minutes. Remove from pans. Let cool completely on wire rack.

Cranberry Pound Cake

Patricia Cooper

1 stick butter	½ cup Crisco
3 cups sugar	5 eggs
3 cups flour	½ tsp. salt
½ tsp. baking powder	1 cup milk
1 tsp. vanilla	½ tsp. almond extract
1 tsp. butter flavoring	1 heaping cup cranberries

Cream butter, Crisco, and sugar. Add eggs, beating after each one. Mix dry ingredients and add alternately with milk to creamed mixture. Add flavorings and mix. Stir in cranberries last. Grease and flour Bundt pan well or tube cake pan. Bake at 325° (DO NOT PREHEAT OVEN) for 1 or 1 ½ hours.

Orange Glazed Pound Cake

Grandma's Recipe

6 eggs, separated	Glaze:
3 cups flour	1 ½ cups powdered sugar
3 cups sugar	1 Tbsp. orange marmalade
1 cup shortening	1 tsp. almond extract
1 cup buttermilk	1 tsp. butter extract
1 tsp. butter extract	1 tsp. orange extract (or lemon)
1 tsp. lemon extract	½ cup orange juice
1 tsp. almond extract	
1 tsp. vanilla extract	
¼ tsp. baking soda	

Beat egg yolks, sugar, and shortening together with extracts. Add dry ingredients and buttermilk alternately. Beat egg whites in peaks and fold in. Pour into floured tube pan. Bake at 325° for 1-1 ½ hours.

Glaze: Combine all ingredients and pour on cake while hot.

Italian Cream Cake

Patricia Cooper

2 cups sugar
1 stick margarine
5 eggs, separate
½ cup Crisco
2 cups flour
1 tsp. baking soda
1 cup buttermilk
1 small can coconut (1 cup)
1 tsp. vanilla

Cream Cheese Icing:

1 (8 oz.) pkg. cream cheese
½ stick margarine
1 box powdered sugar
1 tsp. vanilla
¼ tsp. butter extract

Cream butter, Crisco, and sugar. Add egg yolks, one at a time, and beat well. Add baking soda into the buttermilk. Add flour and buttermilk alternately, and beat well. Add coconut last. Fold in well-beaten egg whites. Bake in two 9-inch pans at 325° for 40 to 45 minutes.

Beat icing ingredients well. Ice cake and top with chopped pecans.

Banana Cake

Patricia Cooper

3 eggs
¾ cup Crisco
2 cups sugar
3 cups flour
1 cup buttermilk
2 tsp. baking soda
4 bananas (1 ½ cups)
1 tsp. vanilla
1 tsp. salt

Icing:

¼ cup butter
1 box powdered sugar
½ cup mashed bananas
1 tsp. lemon juice

Mix sugar and Crisco. Add eggs, then bananas. Mix well. Add baking soda to milk. Add to mixture alternately with flour. Bake at 350° for 35 to 40 minutes.

Beat icing ingredients together and spread on cooled cake.

Applesauce Cake

Grandma's Recipe

½ cup shortening or butter	⅛ tsp. cloves
2 cups sugar	⅛ tsp. allspice
2 eggs	1 cup raisins
1 can applesauce	½ cup nuts
2 ½ cups flour	2 tsp. baking soda
½ tsp. salt	½ cup boiling water
½ tsp. cinnamon	

Cream sugar and shortening; add eggs, then blend in applesauce. Dissolve baking soda in boiling water and add alternately with dry ingredients. Bake at 350° for 1 hour.

Apple Cake with Hot Caramel Sauce

Stacy Lundy

2 cups granulated sugar	Sauce:
2 eggs	1 cup light brown sugar
1 cup vegetable oil	½ cup butter
2 ½ cups self-rising flour	½ tsp. salt
3 cups peeled and diced tart apples	1 tsp. vanilla
1 cup chopped walnuts	½ cup evaporated milk
¾ tsp. cinnamon	

Combine cake ingredients in a large bowl and mix well. Pour into a greased 9x13-inch baking pan. Bake at 350° for 50 to 60 minutes.

Caramel Sauce: Melt butter with brown sugar and salt in a saucepan over medium heat. Bring to a boil, stirring constantly with a whisk. Remove from heat and add vanilla and evaporated milk. Whisk together until well blended. Punch holes in warm cake with a toothpick and pour sauce over cake, letting sauce soak into cake.

Notes: Make extra sauce to pour extra onto cake when serving.

Individual Peach Upside Down Cakes

Traci Horany Bayer

This is a great dessert for a small group.

3 Tbsp. unsalted butter, divided	1 tsp. baking powder
4 Tbsp. dark brown sugar, divided	$\frac{1}{8}$ tsp. baking soda
$\frac{1}{8}$ tsp. cinnamon, divided	$\frac{1}{8}$ tsp. salt
$\frac{1}{8}$ tsp. freshly grated nutmeg, divided	$\frac{1}{3}$ cup granulated sugar
2 medium-ripe peaches, peeled	$\frac{1}{2}$ cup buttermilk
$\frac{1}{2}$ cup flour	$\frac{3}{4}$ tsp. vanilla

Preheat oven to 350°. Spray four 6-ounce ramekins or custard cups with nonstick cooking spray and set aside.

Divide 2 tablespoons of the butter into 4 cubes and place 1 in each ramekin. Microwave ramekins until the butter melts (about 30 seconds). In a separate small bowl, melt the remaining 1 tablespoon butter and set it aside for the cake batter.

Sprinkle 1 Tbsp. brown sugar evenly into each of the 4 ramekins then dust each lightly with cinnamon and nutmeg. Cut the peaches into thin slices and arrange the slices evenly on top of the brown sugar mixture in each ramekin, pressing to fit. Set aside.

In a medium mixing bowl, whisk together flour, baking powder, baking soda, and salt. In a small mixing bowl, whisk together the sugar, buttermilk, vanilla, and remaining 1 tablespoon melted butter. Add the wet ingredients to the dry and stir just to combine. Divide the batter between the ramekins and spread it evenly over the peach slices. Place the ramekins on a rimmed baking sheet and bake in preheated oven for 20 to 25 minutes or until a pick inserted in center comes out clean.

Remove the ramekins from the oven to a rack and allow them to cool for 5 minutes. Run a small knife blade around the edge of each dish; invert each onto a dessert plate. Serve warm. (Cakes can be made a couple of hours in advance and reheated in the microwave, if desired). Top with caramel sauce, if desired. *Makes 4 servings.*

Cake Balls

Stephanie Collins

1 box cake mix (any flavor)
(you can also make from
scratch)
2 cups frosting (any flavor)

White, milk, or dark chocolate
for dipping, melted
Optional toppings: sprinkles,
nuts, or colored sugar
Lollipop sticks (optional)

Bake any cake in a 9x13-inch pan and cool slightly. Crumble the still warm cake into a large bowl and mix in frosting just until the mixture is sticky. Roll heaping tablespoonfuls between your hands and form the balls. Transfer to a parchment paper-lined baking sheet and freeze until firm, about 30 minutes. Dip the cake balls in melted chocolate, then sprinkle toppings or nuts on top. (To make the dipping easier, insert a lollipop stick into each ball before freezing.)

Pumpkin Cake

Patricia Cooper

4 eggs
2 cups sugar
1 cup oil
2 cups flour
1 ½ tsp. salt
2 tsp. cinnamon
2 tsp. baking soda
1 can pumpkin

Cream Cheese Icing:

1 pkg. cream cheese
½ stick margarine
1 box powdered sugar
1 tsp. vanilla

Beat eggs. Add sugar and oil. Sift dry ingredients and add to egg mixture. Add pumpkin. Blend well. Pour into greased and floured 9x13-inch pan or tube pan. Bake at 350° for 45 minutes (1 hour if using tube pan).

Icing: Add cream cheese and margarine into a bowl. Slowly add powdered sugar. Then add vanilla. If too stiff, add a few drops of water.

Carrot Cake

Patricia Cooper

2 cups sugar
3 cups flour
2 tsp. baking soda
½ tsp. salt
1 tsp. cinnamon
2 cups grated carrots
3 eggs, slightly beaten
1 ½ cups salad oil
1 flat can crushed pineapple
½ cup coconut
1 tsp. vanilla
1 tsp. butter flavoring

Icing:

1 box powdered sugar
1 (8 oz.) pkg. cream cheese
½ stick butter
1 tsp. vanilla
½ tsp. butter flavoring

Mix all dry ingredients in bowl. Add oil, eggs, pineapple, and flavorings. Beat well. Fold in carrots and coconut. Pour into two greased and floured 9-inch square pans. Bake at 350° for 35 to 40 minutes. Oblong pan may take longer to bake. Test with toothpick.

Icing: Mix all ingredients together and spread on cooled cake. Top with chopped pecans.

Pumpkin Pie Cake

Patricia Cooper

1 can Libby's pumpkin
1 can Eagle Brand milk
3 eggs, beaten
½ cup sugar
2 tsp. pumpkin pie spice or
1 tsp. cinnamon

½ tsp. ginger
¼ tsp. cloves
1 box yellow cake mix
1 cup chopped pecans
1 ½ sticks butter, melted

Mix first 7 ingredients and pour in large greased Pyrex dish. Crumble cake mix over pumpkin mixture. Sprinkle with pecans. Drizzle with melted butter. Bake at 350° for 45 minutes to 1 hour.



Christmas 2007

Oatmeal Cake

Patricia Cooper

1 stick oleo
1 cup quick-cooking oatmeal
1 $\frac{1}{4}$ cups water
1 cup white sugar
1 cup brown sugar
2 eggs
1 $\frac{1}{3}$ cups flour
1 tsp. baking soda
1 tsp. cinnamon
1 tsp. vanilla

Icing:

9 Tbsp. butter
 $\frac{1}{3}$ cup Pet Milk
 $\frac{3}{4}$ cup brown sugar
1 cup nuts, chopped
1 cup coconut

Put oleo and oatmeal in bowl. Bring water to boil and pour over oleo and oatmeal. Let stand 20 minutes. Then add remaining ingredients. Mix together and pour in greased 9x13-inch cake pan. Bake at 350° for 30 to 40 minutes.

Icing: Heat milk, sugar, and butter. Add vanilla, nuts, and coconut. Spread on cake. Brown under broiler.



*Papa and Grandma with Grandkids
Christmas 2008*

Oatmeal Chocolate Chip Cake

Stacy Lundy

- | | |
|------------------------------------|---|
| 1 $\frac{3}{4}$ cups boiling water | 1 $\frac{3}{4}$ cups flour |
| 1 cup old-fashioned oatmeal | 1 tsp. baking soda |
| 1 stick butter | $\frac{1}{2}$ tsp. salt |
| 1 cup lightly packed brown sugar | 3 Tbsp. cocoa |
| 1 cup white sugar | 1(12 oz.) bag semi-sweet chocolate chips, divided |
| 2 eggs, beaten | $\frac{3}{4}$ cup chopped walnuts or pecans |

Pour boiling water over oatmeal; let stand for 10 minutes. Add butter and stir to melt. Add sugars and beaten eggs, and mix well.

Sift flour, baking soda, salt, and cocoa together, and add with $\frac{1}{2}$ half bag of chocolate chips to the oatmeal mixture. Mix well and pour into 9x13-inch well-greased and floured pan. Top with chopped walnuts or pecans and the rest of the chocolate chips. Bake at 350° for 40 to 50 minutes. Cool completely before cutting.

Chocolate Sheath Cake

Patricia Cooper

2 cups flour

2 cups sugar

2 sticks butter

4 Tbsp. cocoa

1 cup water

½ cup buttermilk

2 eggs, slightly beaten

1 tsp. baking soda

1 tsp. cinnamon (optional)

1 tsp. vanilla

Icing:

1 ¾ stick margarine

4 Tbsp. cocoa

6 Tbsp. milk

1 box powdered sugar

1 tsp. vanilla

1 cup chopped pecans

Sift flour and sugar. In saucepan, bring to boil butter, Crisco, cocoa, and water. Pour over first mixture and mix. Add remaining ingredients, mix well, and bake at 400° for 25 to 30 minutes.

Icing: Melt margarine; add cocoa and milk and bring to a boil. Remove from heat. Add powdered sugar and vanilla; beat well. Add chopped pecans and stir. Spread on cake while cake is still hot.

Chocolate Pound Cake

Aunt Margaret's Recipe

½ lb. butter (2 sticks)

¼ cup Crisco

3 cups sugar

5 eggs

3 cups flour

2 tsp. baking powder

½ cup cocoa

½ tsp. salt

1 ¼ cups milk

1 tsp. vanilla

Cream shortening, sugar, and vanilla. Add eggs, one at a time. Mix dry ingredients and blend alternately with milk. Pour into well-greased tube pan. Bake at 325° for 1 ½ hours.



Jessica, Grandma and Megan

Devil's Food Cake

Grandma's Recipe

1 stick oleo
2 cups sugar
 $\frac{1}{4}$ cup Crisco
2 eggs
1 cup buttermilk
1 tsp. vanilla
2 tsp. baking soda
1 tsp. salt
 $\frac{1}{2}$ cup cocoa
1 cup boiling water
2 $\frac{1}{2}$ cups sifted flour

Icing:

1 box powdered sugar
 $\frac{1}{2}$ cup cocoa
6 Tbsp. margarine
4-5 Tbsp. hot water
1 tsp. vanilla
 $\frac{1}{2}$ tsp. butter flavoring
2 Tbsp. white Karo

Cream Cheese Icing:

1 (8 oz.) pkg. cream cheese
3 Tbsp. canned milk
1 box powdered sugar
1 tsp. vanilla
 $\frac{1}{2}$ cup cocoa

Cream shortening and sugar. Add eggs, one at a time. Add vanilla. Alternate buttermilk with dry ingredients. Add boiling water all at once and stir well. Use two 9-inch layer pans or can make cupcakes. Bake at 350° for 25 to 30 minutes. *Makes 40 cupcakes, which are baked for only 15 minutes.*

Icing: Beat all ingredients together. Or can use Cream Cheese Icing – cream cheese, add milk, vanilla, and cocoa. Start adding powdered sugar a little at a time and beat with mixer.



Chad and Elizabeth

Red Velvet Cake

Patricia Cooper

1 cup Crisco
 1 ½ cups sugar
 2 eggs
 1 cup buttermilk
 1 oz. red food coloring
 1 Tbsp. vinegar
 2 cups flour
 ½ tsp. salt
 1 tsp. baking soda
 1 Tbsp. cocoa
 1 tsp. vanilla

icing:

1 cup milk
 ⅓ cup flour
 ¼ tsp. salt
 1 cup sugar
 1 stick oleo
 ½ cup Crisco
 1 tsp. vanilla

Cream Crisco and sugar together. Add eggs, coloring, vinegar, and vanilla, and cream well. Add dry ingredients alternately with buttermilk. Pour in two 9-inch floured pans. Bake at 350° for 25 to 30 minutes. Remove from pans and cool on wire racks.

Icing: Mix milk, flour, and salt together in small saucepan and cook until thick. Cool. Cream remaining ingredients together; then add cooled flour mixture and beat until creamy.

Black Russian Cake (Kahlua Cake)

Connie Horany

1 box yellow cake mix
½ cup sugar
1 small pkg. chocolate instant
pudding
¾ cup oil
4 eggs
¼ cup vodka

¼ cup kahlua
¾ cup water

Glaze:

½ cup powdered sugar
¼ cup kahlua

Dump all ingredients in bowl and beat for 4 minutes. Pour into a greased and floured Bundt pan. (*Used cocoa powder because I didn't like the look of flour on the dark cake*). Bake at 350° for 50 minutes. Let cool completely.

Glaze: Combine powdered sugar and kahlua, and glaze cake with a pastry brush.

Mississippi Mud Cake

Patricia Cooper

2 cups sugar
1 ½ cups flour
2 sticks butter
½ cup cocoa
4 eggs
1 jar marshmallow cream

Icing:

1 stick butter, melted
½ cup cocoa
⅓ cup milk
1 tsp. vanilla
1 box powdered sugar

Chopped nuts for topping

Mix sugar and flour in bowl. Bring butter and cocoa to a boil. Mix with sugar, flour and eggs. Pour into 10x15-inch cookie sheet with sides that has been sprayed with Pam. Bake at 350° for 20 to 30 minutes. Spread marshmallow cream over hot cake.

Combine icing ingredients and spread over marshmallow cream layer. Top with chopped nuts.

Rocky Road Chocolate Cake

Heather Mooty

1 (18.25 oz.) pkg. German
chocolate cake mix
1 (3.9 oz.) pkg. chocolate
instant pudding mix
3 large eggs, slightly beaten
1 cup sour cream
 $\frac{1}{3}$ cup butter, melted
1 tsp. vanilla extract
3 $\frac{1}{4}$ cups milk, divided

1 (3.4 oz.) pkg. chocolate cook-
and-serve pudding mix
 $\frac{1}{2}$ cup chopped pecans
1 $\frac{1}{2}$ cup mini marshmallows
1 cup semi-sweet chocolate
morsels, slightly melted
Vanilla ice cream

Beat cake mix, next 5 ingredients, and 1 $\frac{1}{4}$ cups milk at medium speed with electric mixer for 2 minutes. Stop to scrape sides down as needed. Pour batter into lightly greased 4-quart slow cooker. Cook remaining 2 cups milk in heavy non-aluminum saucepan over medium heat, stirring often, for 3 minutes or until bubbles appear (do not boil). Sprinkle cook-and-serve pudding mix over batter. Slowly pour hot milk over pudding. Cover and cook on low for 3 $\frac{1}{2}$ hours.

Meanwhile, heat pecans in skillet over medium-low heat for 3 to 5 minutes until lightly toasted and fragrant. Turn slow cooker off. Sprinkle with pecans, marshmallows, and slightly melted chocolate morsels. Spoon into dish and serve with ice cream.

\$175 Cake

Stephanie Collins

1 box devil's food cake (dry)
1 egg
1 stick butter, melted
1 (6 oz.) pkg. chocolate chips

1 cup pecans
1 box powdered sugar
2 eggs
1 (8 oz.) pkg. cream cheese

Mix cake mix, egg, and butter, and press into 9x13-inch pan. Top with chocolate chips and pecans. Mix remaining ingredients. Pour mixture on top and bake at 350° for 30 minutes.



Jason, Dax, Mark, Chad and Freddy

Layered Delight

Patricia Cooper

First Layer:

1 stick butter or margarine
1 cup flour
1 Tbsp. sugar
1 cup nuts

Second Layer:

1 (8 oz.) pkg. cream cheese
1 cup powdered sugar
1 cup Cool Whip

Third Layer:

1 large pkg. instant vanilla pudding
1 large pkg. instant chocolate pudding
1 quart milk

Fourth Layer:

Remaining Cool Whip
Chocolate curls

First Layer: Mix butter, flour, sugar, and nuts well, and press into greased 9x12-inch pan. Bake at 325° for 25 minutes or until lightly golden. Set aside and cool.

Second Layer: Blend cream cheese, powdered sugar, and Cool Whip together, and spread over first layer.

Third Layer: Whip puddings and milk together until blended and thickened. Spread over second layer.

Fourth Layer: Spread rest of 9-oz. container Cool Whip over third layer. Garnish with chocolate curls. Refrigerate until serving time.

Strawberry Jell-O Cake

Stacy Lundy

$\frac{2}{3}$ cup oil

1 small box strawberry Jell-O

1 cup fresh strawberries

4 eggs

1 box white or yellow cake mix

$\frac{1}{2}$ cup water

Icing:

1 stick margarine

$\frac{1}{2}$ cup strawberries

1 box powdered sugar

Empty cake mix and Jell-O into bowl. Add oil, water, and eggs, and beat 3 minutes. Add strawberries and beat 1 minute. Pour into greased 9x13-inch pan or cupcake pan. Bake at 350° for 25 minutes for cake, or 20 minutes for cupcakes filled $\frac{1}{2}$ - $\frac{2}{3}$ full. Cool and ice.

Icing: Cream butter and 1 cup powdered sugar together. Add strawberries. Add remaining powdered sugar.

Banana Split Cake

Patricia Cooper

2 cups graham cracker crumbs

1 stick margarine, melted

1 (8 oz.) pkg. cream cheese

1 box powdered sugar

1 stick margarine

1 tsp. butter flavoring

Bananas

1 large can crushed pineapple,
drained

Cool Whip

Cherries

Nuts

Mix together graham cracker crumbs and melted butter, and press down into large Pyrex dish. Cream together cream cheese, sugar, vanilla, margarine, and butter flavoring, and spread over graham cracker crust. Slice bananas over cream mixture. Spread pineapple over bananas. Cover with Cool Whip. Sprinkle with nuts. Chill overnight. Cut into squares, and top each square with a cherry.



Cheesecake

Patricia Cooper

Crust:

½ of 12-oz. box of vanilla
wafers (about 40 wafers)
3 Tbsp. sugar
1 stick butter, melted

Filling:

3 (8 oz.) pkgs. cream cheese,
softened in microwave
¾ cup sugar
4 eggs
1 tsp. vanilla

Topping:

⅓ cup sugar
1 pint sour cream
Frozen or fresh strawberries

Crust: Crush wafers in food processor. Combine with sugar and melted butter, and form crust in springform pan.

Filling: Beat softened cream cheese. Add sugar, eggs, and vanilla. Pour over crust. Bake at 350° for 35 minutes.

Topping: Combine sugar and sour cream. Pour over cheesecake and bake 10 minutes longer. Cool. Top with frozen strawberries (thawed) or fresh strawberries with sugar added.

Pie Crusts

Patricia Horany Cooper

3 cups flour
1 tsp. salt

1 cup + 2 Tbsp. Crisco
6-8 Tbsp. ice water

Combine flour and salt. Cut in shortening with pastry blender until mixture is like coarse meal. Add ice water, 1 tablespoon at a time, mixing lightly with fork after each. If you pinch some of the crumbly dough and it holds together, it's ready. If the dough doesn't hold together, add a little more water.

Gently shape dough into a large ball. Do not overwork dough. Divide dough into 3 equal balls. Roll each ball out with a rolling pin on a lightly floured surface to a 12-inch circle, about $\frac{1}{8}$ inch thick. As you roll out the dough, check to see if the dough is sticking to the surface below. If necessary, add a few sprinkles of flour under the dough to keep it from sticking.

Carefully place onto a 9-inch pie plate. Gently press the pie dough down so that it lines the bottom and sides of the pie plate. Trim the dough to within $\frac{1}{2}$ inch of the edge of the pie dish. Fold the edge of dough under, forming a ridge. Flute edges. *Makes three 9-inch crusts or one double pie crust and one 9-inch crust. For baked shell, prick entire crust. Bake at 400° for 15-20 minutes.*

You can stack and freeze pie plates between waxed paper when ready to use, thaw slightly, then bake.

Sopapilla Cheesecake

Stacy Lundy

2 cans crescent rolls 1 $\frac{3}{4}$ cups sugar, divided
2 (8 oz.) pkgs. cream cheese 3 tsp. cinnamon
1 stick butter

Spread 1 can crescent rolls in an oiled 9x13-inch pan. Mix cream cheese and 1 cup sugar together, and spread on top of rolls. Spread the other can of crescent rolls on top. Spread butter on top of rolls. Mix $\frac{3}{4}$ cup sugar and 3 teaspoons cinnamon together and sprinkle on top of butter. Bake at 350° for 20 to 30 minutes.

You can substitute 1 pkg. cream cheese with a can of pumpkin for holiday dessert.

Nut Pie Crust

Nancy Hildebrandt

I used when I was doing low carbs – good!

2 cups ground salted peanuts, 1 Tbsp. sugar (or equivalent
 walnuts, pecans, or amount of sugar substitute)
 almonds
3 Tbsp. melted butter or
 margarine

Combine ground nuts, butter, and sugar. Press mixture evenly into bottom and sides of a 9-inch pie plate. Bake at 350° for 10 to 12 minutes. *Makes 8 servings.*



Megan, Jessica, Heather and Steph

Meringue

Patricia Cooper

3 large eggs, separated
¼ tsp. cream of tartar

6 Tbsp. sugar

After separating eggs, let whites sit at least 30 minutes or until room temperature. Beat egg whites and cream of tartar together in deep, clean bowl with mixer on medium-high speed until foamy and soft peaks form. Gradually add sugar, a few spoonfuls at a time, beating constantly. Beat until stiff peaks form. Make sure sugar is thoroughly dissolved.

Spoon over hot filling, making sure to seal edges well. Bake at 350° for 15 minutes or until peaks are browned.

Cream Pie Filling

Patricia Horany Cooper

3 cups milk	2 large eggs (3 eggs separated if making meringue)
1 cup sugar	1 tsp. vanilla
4 ½ Tbsp. cornstarch	¼ tsp. butter flavoring

Combine sugar and cornstarch in medium saucepan. Stir in milk. In small bowl beat eggs, then add about ⅓ cup of the milk mixture. Beat together and set aside. Bring milk and cornstarch mixture to a boil over medium heat, stirring constantly. Remove from stove and pour egg mixture into this, stirring constantly; mix well. Place back on stove and bring to boil again. Cook approximately another minute or until thickened, stirring constantly. Remove from stove and add vanilla and butter extract. Pour into a baked 9-inch pie crust. Let cool, then top with Cool Whip. If using meringue, spoon over filling while hot.

Variations

Coconut Pie: Fold in 1 cup of coconut to cooked cream filling.

Chocolate Pie: Add ⅓ cup cocoa to milk mixture before cooking.

Banana Cream Pie: Pour small amount of cooked cream pie filling into bottom of cooked pie crust. Slice 1 banana on top of cream, then pour remaining cream over bananas.

Cherry Cream Pie: Pour cream filling into cooked pie crust. Let cool to room temperature. Mix 1 can cherry pie filling and 1 teaspoon almond extract together and pour over cooled cream filling.

Chocolate Pie

Myrt Cooper

1 cup sugar
4 ½ Tbsp. cornstarch
3 cups milk (use 1 small can
evaporated milk and rest
regular milk)
3 eggs, separated
⅓ cup cocoa
¼ tsp. salt

1 tsp. vanilla
½ tsp. butter extract

Meringue:

Egg whites
¼ tsp. cream of tartar
6 Tbsp. sugar

Put sugar, 3 tablespoons cornstarch, and cocoa in pan and mix together. Add milks and stir together. In another bowl, separate eggs and save whites for meringue. Beat egg yolks with a fork and add some of liquid (about ¼ cup) from pan into yolks; beat together.

Cook remainder of milk liquid over medium heat, stirring constantly, until thickened and comes to a boil. Remove from stove top. Add egg mixture, stirring constantly. Put back on stove and stir again over medium heat until comes to boil again. Boil for a minute or so, stirring. Remove from stove. Add vanilla and butter extract. Pour into baked pie shell. Let cool. Top with meringue and bake.

Meringue: Beat egg whites from above with cream of tartar until stiff. Gradually add sugar and beat with beater the whole time until stiff peaks form. Spread over chocolate pie and seal well around edges of crust. Bake at 350° for 15 minutes until peaks are brown.

Old Timey Buttermilk Pie

Patricia Cooper

½ cup butter or ¼ cup
rendered butter

1 ½ cups sugar

3 rounded Tbsp. flour

3 eggs, beaten

1 cup buttermilk

1 tsp. vanilla

¼ tsp. nutmeg

Cream butter and sugar; add eggs. Add flour. Beat well. Stir in buttermilk and vanilla. Pour in unbaked pie shell. Bake at 350° for 40 to 50 minutes.

Mama's Pumpkin Pie

Lindsey Pilarczyk

½ of a 15-oz. package
refrigerated pie crusts

1 can (15 oz.) 100% pumpkin

1 can (15 oz.) sweetened
condensed milk

2 large eggs, lightly beaten

⅔ cup firmly packed light
brown sugar

2 Tbsp. sugar

1 ¼ tsp. ground cinnamon

½ tsp. salt

½ tsp. ground ginger

½ tsp. ground nutmeg

¼ tsp. ground cloves

Fit pie crust into a 9-inch pie plate according to package directions; fold edges under, and crimp.

Combine pumpkin and remaining ingredients; beat at medium speed with an electric mixer 2 minutes. Pour into pie crust. Bake at 425° for 15 minutes. Reduce heat to 350°; bake 50 minutes or until a knife inserted in center comes out clean. Cool on wire rack.

Pumpkin Cream Pie

Patricia Cooper

I like this recipe better than most pumpkin pie recipes because you cook the filling first and pour into a cooked pie shell. Your crust is crisp and not soggy like other pumpkin pies.

¼ cup cornstarch

¾ cup sugar

½ tsp. cinnamon

½ tsp. nutmeg

½ tsp. ginger

½ tsp. salt

1 large can (1 ⅔ cups)

evaporated milk

1 can (16 oz.) pumpkin

2 eggs, beaten

1 tsp. vanilla

1 (9-inch) pie crust, baked

Whipped cream for serving

In a saucepan, stir together cornstarch, sugar, spices and salt. Mix in evaporated milk and pumpkin. Cook and stir over medium heat to all over boil. Boil 1 minute longer. Reduce heat to low. Beat eggs in a small bowl. Mix part of hot mixture into beaten eggs. Pour back into saucepan and cook and stir 2 minutes longer. Remove from heat and add vanilla. Pour into baked pastry shell. Let cool to room temperature, and then chill. Serve, topped with whipped cream.

Kentucky Derby Pie

Nancy Hildebrandt

1 unbaked pie shell

½ cup butter

1 cup sugar

1 cup Karo syrup

4 eggs

2 Tbsp. bourbon

1 cup pecans

½ cup chocolate chips

Cream butter and sugar; add Karo syrup and mix. Beat in eggs, one at a time. Add bourbon; stir in pecans and chocolate chips. Pour into pie shell and bake at 350° for 1 hour.

King-Sized Key Lime Pie

Stephanie Collins

Crust:

1 cup macadamia nuts, toasted
and chopped
3 $\frac{3}{4}$ cups graham cracker
crumbs (about 30 crackers)
1 tsp. sugar
1 cup (2 sticks) salted butter,
melted

Filling:

3 large egg yolks
1 $\frac{1}{2}$ cups freshly squeezed
lime juice (*I combine regular
limes and key limes*)
3 $\frac{1}{2}$ cups sweetened
condensed milk
1 Tbsp. high-quality light rum

Whipped Cream Topping:

2 cups cold heavy whipping
cream
 $\frac{1}{2}$ cup powdered sugar

Crust: Preheat oven to 300°. Coat a 10x2-inch tart pan with a removable bottom with cooking spray. Arrange macadamia nuts on a rimmed baking sheet in a single layer and toast them in the oven for 7 to 9 minutes, until golden brown. Remove from the oven, cool and coarsely chop. In a large bowl, stir together the graham cracker crumbs, sugar, butter and macadamia nuts. Press the dough evenly into the bottom and all the way up the sides of the tart pan. The crust should be between $\frac{1}{4}$ - and $\frac{1}{2}$ -inch thick throughout.

Filling: In a large bowl, whisk together the egg yolks, lime juice, sweetened condensed milk, and rum until thoroughly combined. Pour into the prepared crust and bake for 30 to 35 minutes until the crust is a light golden brown and the filling is partially set. Remove from oven and let cool, and then refrigerate the pie overnight so that it sets up thoroughly.

Whipped Cream Topping: Using an electric mixer fitted with a whisk attachment, beat the cream in a large bowl on high speed until soft peaks form. Add the powdered sugar and whip until stiff peaks form and the sugar is thoroughly blended.

Lemon Luscious Pie

Grandma's Recipe

1 cup sugar	¼ cup lemon juice
3 Tbsp. cornstarch	1 cup milk
1 Tbsp. grated lemon peel	3 egg yolks, slightly beaten
¼ cup butter	1 cup sour cream

In saucepan, put lemon peel, starch, sugar, butter, lemon juice, milk, and egg yolks. Cook over medium heat, stirring constantly, until thick; cover and cool. Then fold in sour cream. Pour into baked pie shell. Chill 2 hours. Top with whipped cream.

Apple Pie

Grandma's Recipe

5-6 apples (Granny Smith work well)	2 Tbsp. flour
	1 tsp. vanilla
½ cup (heaping) brown sugar	½ stick oleo (dot on top)
½ cup (heaping) white sugar	½ tsp. cinnamon
1 lemon (juice)	

Peel and slice apples fairly thin. Mix sugar and flour together with cinnamon. Pour over apples into bowl. Add lemon and vanilla. Stir and let sit while making crust.

Make double crust. Line pie shell with first crust. Pour filling into crust. Dot with ½ stick of butter. Top with top pie crust with slits in top. Bake at 425° for 45 minutes to 1 hour.

Fresh Strawberry Pie

Patricia Cooper

- | | |
|--------------------|-----------------------------|
| 1 cup sugar | ¼ tsp. butter flavoring |
| 3 Tbsp. cornstarch | 4 Tbsp. strawberry Jell-O |
| 1 cup water | 2 pints fresh strawberries, |
| 1 ½ Tbsp. lemon | halved |
| | Pastry shell |

Cook first 5 ingredients until boiling and thickened. Add strawberry Jell-O. Stir thoroughly, then cool. Place fresh strawberries in cooled baked 9-inch pastry shell. Pour cooled glaze over. Refrigerate. Top with Cool Whip.

Pineapple Pie

Patricia Cooper

- | | |
|---|---------------------|
| 1 large (20 oz.) can crushed
pineapple, undrained (can
also add another flat can) | 2 Tbsp. cornstarch |
| 1 cup sugar | 1 tsp. vanilla |
| | 1 Tbsp. lemon juice |
| | 2 Tbsp. sugar |
| | 1 Tbsp. flour |
| | Butter (dot on top) |

Mix first 5 ingredients together. Mix sugar and flour together and sprinkle on bottom of unbaked pie shell. Pour rest of ingredients over this. Dot with butter. Add top crust. Bake at 375° for 15 minutes, then at 350° for 45 minutes.

Caramel Apple Crisp

Stephanie Collins

Topping:

1 ¼ cups all-purpose flour
10 Tbsp. sugar
¾ tsp. cinnamon
¼ tsp. salt
⅛ tsp. allspice
⅛ tsp. nutmeg
10 Tbsp. (1 ¼ sticks) chilled
unsalted butter, diced

Filling:

½ cup sugar
¼ cup (½ stick) unsalted
butter, divided
2 Tbsp. fresh lemon juice
½ tsp. salt
6 Pippin or Golden Delicious
apples, peeled, quarters,
and cored (about 2 ¾ lbs.)
Whipped cream

Topping: Whisk first 6 ingredients in medium bowl to blend. Add butter and rub with fingertips until small moist clumps form. Can be made one day ahead. Cover and chill.

Filling: Preheat oven to 375°. Stir sugar and butter in large skillet over medium heat until smooth sauce forms. Add lemon juice and cook, stirring, until caramel is deep brown, about 5 minutes. Mix in salt, then apples. Toss until apples are evenly coated, about 1 minute. Scrape apples and caramel into 13x9x2-inch baking dish; spread evenly. Sprinkle topping over top. Bake crisp until apples are tender, sauce is bubbling thickly, and topping is golden, about 50 minutes. Let crisp cool 15 minutes. Serve with whipping cream or ice cream.

Apple Dumplings

Traci Horany

- | | |
|---|-----------------------------|
| 2 cans crescent rolls (8 rolls in each) | 1 ½ cups sugar |
| 2 Granny Smith apples | 1 tsp. cinnamon |
| 2 sticks real butter | 1 (12 oz.) can Mountain Dew |

Peel apples and cut into 8 pieces each. Unroll crescent rolls and separate into triangles. Wrap each apple slice with a roll and pinch edges to seal. Place in a greased glass baking dish. Melt butter and pour over rolls. Sprinkle with sugar and cinnamon. Pour Mountain Dew over top. Bake at 350° for 30 to 45 minutes.

Apricot Pie or Cobbler

Patricia Cooper

- | | |
|--|-----------------------|
| 1 ½ cups sugar | Juice of ½ lemon |
| 6-8 oz. dry apricots or 10-15 fresh apricots (for cobbler, use 15-20 apricots and 2 cups sugar for small Pyrex dish) | 1 Tbsp. cornstarch |
| | 3 Tbsp. butter |
| | 1 tsp. almond extract |
| | Dash nutmeg |

Soak dry apricots 30 minutes, then cook with ½ cup sugar. Cook about 30 minutes. Add the rest of sugar and cornstarch, lemon, and nutmeg. Pour into unbaked pie shell. Dot with butter (sprinkle sugar with flour on bottom of crust first). Top with top crust. Bake at 350° for 1 hour.

Peach Cobbler

Patricia Cooper

6 cups fresh peaches, peeled
and sliced (10 to 12
peaches)
2 Tbsp. lemon juice
2 Tbsp. cornstarch
1 tsp. cinnamon
1 ½ cups sugar
1 stick butter

Crust:
2 cups flour
2 tsp. baking powder
1 tsp. salt
½ cup Crisco shortening
½ cup milk

Put sliced peaches in a bowl and add lemon juice. Mix cornstarch, cinnamon and sugar together; pour over peaches. Stir and let set while making crust. They will make their own juice (*I sometimes add a little water to make it soupy*). Make crust and divide into two parts. Roll out first portion and line a large Pyrex dish. Pour peaches over crust. Dot with slices of butter. Roll out top layer of crust and cut into strips. Criss cross the strips on top of peaches. Mix a small amount of sugar and cinnamon together and sprinkle on top of crust. Bake at 350° for 1 hour.

Crust: *I use the pie crust recipe on page 245 most of the time for my cobblers. I have also used the recipe above for my crust and put it in strips on top of the peaches (no bottom crust).*

Mix flour, baking powder and salt together in a bowl. Cut in shortening until mixture is like coarse meal. Gradually add milk, mixing with a fork until dough stays together. Roll out on floured board.

Grandma's Pecan Pie

Grandma's Recipe

½ cup dark Karo	1 tsp. vanilla
½ cup white Karo	1 cup pecans
1 cup sugar	1 Tbsp. flour
3 eggs, beaten	¼ tsp. salt
2 Tbsp. butter, melted	1 unbaked pie crust

Mix all ingredients and pour into pie shell. Bake at 400° for 15 minutes; then reduce heat to 350° and bake for 35 minutes.

Best Pecan Pie

Stacy Lundy

½ cup real butter	1 tsp. vanilla extract
1 cup sugar	¼ tsp. salt
1 cup light corn syrup	1 9-inch pie shell
4 eggs, beaten	1 ¼ cup pecan halves

Combine butter, sugar, and corn syrup in saucepan, and cook over low heat, stirring constantly, until sugar dissolves. Let cool slightly. Add eggs, vanilla, and salt to mixture. Mix well. Pour filling into unbaked pie crust and top with pecan halves. Bake at 325° for 50 to 55 minutes or until pecans look nice and toasty.

Macadamia Fudge Torte

Stephanie Collins

Filling:

1/3 cup low-fat sweetened
condensed milk
1/2 cup semi-sweet chocolate
chips

2 eggs

1/3 cup chopped macadamia
nuts

2 tsp. water

Cake:

1 box devil's food cake mix
(pudding included)
1 1/2 tsp. cinnamon
1/3 cup oil
1 (16 oz.) can sliced pears in
light syrup, drained and
puréed

Sauce:

1 jar butterscotch, caramel, and
fudge ice cream topping
(use 1/2 of each kind)

1/3 cup milk

Preheat oven to 350°.

Filling: Spray 10-inch springform pan with Pam. In saucepan, combine filling ingredients and heat over medium heat until chocolate is melted.

Cake: In large bowl, combine cake mix, cinnamon, and oil. Blend on low for 30 seconds or until crumbly. Purée pears in food processor. In another bowl, combine 2 1/2 cups cake mixture, puréed pears, and eggs. Beat at low speed until moistened. Beat 2 minutes at medium speed. Spread batter evenly in pan. Drop filling by spoonfuls over batter. Stir nuts and water into remaining cake mixture and sprinkle over filling. Bake at 350° for 40 to 45 minutes or until top springs back. Cool 10 minutes. Remove sides from pan and cool for 1 1/2 hours or until completely cool.

Sauce: In small saucepan, combine sauce ingredients and cook over medium-low heat or until well blended, stirring occasionally.

To serve, spoon 2 tablespoons warm sauce onto plate or on top of torte.

Banana Pudding

Lindsey Pilarczyk

- | | |
|---|-----------------------------|
| 3 cups milk | 1 (12 oz.) carton Cool Whip |
| 2 (3 oz.) pkgs. instant vanilla pudding | 1 box vanilla wafers |
| 1 can Eagle Brand milk | 4-5 bananas |

Mix vanilla pudding and milk. Stir until pudding sets. Add Eagle Brand milk and mix well. Add Cool Whip and mix well. In large casserole dish, layer vanilla wafers and sliced bananas, pouring ½ pudding mix on top of bananas; repeat layers. *Have also added strawberries and is delicious!*

Note: *Can substitute low-fat/fat-free ingredients for healthier version.*

Bread Pudding

Stephanie Collins

- | | |
|---|---------------------------------|
| 1 loaf French bread, cut into 2x2-inch pieces | Bourbon Sauce: |
| 1 quart milk, heated | 1 (14 oz.) can Eagle Brand milk |
| 3 eggs | ¼ cup butter |
| 2 cups sugar | ¼-½ cup bourbon |
| ½ tsp. cinnamon | 1 tsp. vanilla |
| 2 Tbsp. vanilla | |
| 3 Tbsp. butter | |

Preheat oven to 350°. Place bread and warm milk in large bowl and soak 10 minutes. Mix together eggs, sugar, cinnamon, vanilla, and butter. Stir into bread and milk. Pour into 3-quart buttered baking dish. Bake for 45 minutes or until top is browned.

Bourbon Sauce: Cook milk and butter over low heat until butter melts. Remove from heat and stir in vanilla and bourbon. Spoon over pudding to serve.

The Best Bread Pudding

Heather Mooty
(From *The Pioneer Woman*)

2 eggs
2 Tbsp. butter, melted
2 Tbsp. vanilla
2 ½ cups milk
2 cups sugar
3 ½ to 5 cups sourdough
bread, cut into 1-inch cubes
⅓ cup pecans, chopped finely

Whiskey Cream Sauce:

½ cup sugar
1 stick butter
½ cup cream
¼ cup Jack Daniels

Preheat oven to 325°. Beat together eggs, butter, vanilla, and milk. Add sugar and mix until sugar is dissolved. Arrange bread cubes tightly in a 9-inch baking dish, keeping the crust facing up around the edges and scattered within the dish. Pour liquid over the bread. Sprinkle pecans all over and bake for 55 to 70 minutes, or until crust is golden brown all over the top. While the bread pudding is baking, make the Whiskey Cream Sauce.

Whiskey Cream Sauce: Combine all ingredients in a saucepan. Stir constantly over low heat until mixture reaches a low boil. Pour a small amount over the individual servings of bread pudding.

Toffee Ice Cream Dessert

Stephanie Collins

3 cups crushed Oreo cookies	1 (7 ½ oz. bag) toffee brickle
2 Tbsp. butter, melted	chips
½ gallon vanilla ice cream, softened	1 jar hot fudge

Combine cookie crumbs and butter with fork, and press lightly into greased 9x13-inch pan. Press with hand. Bake at 350° for 5 to 8 minutes. Let cool.

Spread ½ ice cream over crust and sprinkle with ½ brickle chips; repeat. Cover and freeze until firm. Cut into squares and heat hot fudge to pour on top.



Mark and Freddy

Homemade Vanilla Ice Cream

Patricia Horany Cooper

- | | |
|---|-------------------------|
| 1 quart half-and-half | 2 cups sugar |
| 1 can sweetened condensed milk (Eagle Brand milk) | 2 Tbsp. vanilla extract |
| 1 can evaporated milk | 1 quart whole milk |

Mix first 5 ingredients together and pour into ice cream freezer can. Add whole milk and stir (this fills can to fill line in a one-gallon can). Pack with layers of chipped ice and rock salt, and freeze in ice cream freezer until done. You will add additional ice and salt periodically while it is freezing. When ice cream is done, the freezer will start to slow down and finally stop. You can repack freezer and cover with cloth and let ice cream stand to harden (ripen).

Cookies and Candies



Traci and Grandma

Grandma's House – where we always wanted to go and never wanted to leave! The great memories are too many to count and will last a lifetime. Thank you so much for the never-ending love you've shown our entire family. I am so thankful for the amazing family you and Papa started over 65 years ago. You have played such an important role in each of our lives and taught us the true meaning of family. We love you both more than you will ever know!

*Love,
Traci*

Notes



Cookies and Candies



Our family at Heather and Clark's wedding in Lake Tahoe

Classic Sugar Cookies

Stacy Lundy

1 cup Crisco
1 ½ cups sugar
½ cup brown sugar

3 eggs
2 Tbsp. milk
1 tsp. vanilla

4 cups flour
1 ½ tsp. baking soda

1 ½ tsp. cream of tartar
1 tsp. salt

Icing:

4 cups powdered sugar
½ cup butter-flavor Crisco
1 ½ tsp. vanilla
6-7 Tbsp. milk

Cream shortening and sugars. Beat in eggs, one at a time, and add milk and vanilla. Combine dry ingredients. Mix into creamed mixture until well blended. Chill 1 hour.

Roll out ½ to ⅓ of dough to ¼-inch thick. Cut with cookie cutters. Place on cookie sheet 2 inches apart and bake at 350° for 5 to 6 minutes or until edges slightly brown.

Cream icing with blender and add milk to desired thickness.

The Real Snickerdoodle

Stephanie Collins

- | | |
|-----------------------------------|---|
| 1 cup butter, softened (2 sticks) | 2 packages (13 oz. each) |
| 1 cup creamy peanut butter | Snickers miniatures (about |
| 1 cup light brown sugar | 60 candies) |
| 1 cup sugar | |
| 2 eggs | <i>Chocolate Drizzled Glaze:</i> |
| 2 tsp. vanilla | 1/3 cup powdered sugar |
| 3 1/2 cups all-purpose flour | 2 Tbsp. powdered cocoa |
| 1/2 tsp. salt | Approx. 2 Tbsp. milk |
| 1 tsp. baking soda | |

Preheat oven to 350°. Combine butter, peanut butter and sugars using a mixer on a medium to low speed until light and fluffy. Slowly add eggs and vanilla until thoroughly combined. Mix in flour, salt and baking soda. Cover and chill dough 2 to 3 hours.

Unwrap all Snickers bars. Remove dough from the refrigerator. *The dough gets really sticky when shaping the cookies, so I put a little vegetable oil on my hands before I start.* Shape about 1 tablespoon of dough around each candy and roll between palms to make a ball.

Place on a greased cookie sheet and bake for 10 to 12 minutes. I've had to bake them for as long as 16 minutes before—it just depends on the pan and the oven. They are finished when they are a very light golden brown. Let cookies cool on baking rack. *Makes about 4 dozen.*

Chocolate Drizzled Glaze: Mix powdered sugar and cocoa together in a small bowl. Add a splash of milk; whisk. Continue adding milk until you reach a syrup-like consistency. Drizzle the glaze over the cookies using a spoon once they are on the baking rack.

Oatmeal Cookies

Aunt Margaret's Recipe

1 cup butter-flavor shortening	1 ½ cups flour
1 cup white sugar	2 ½ cups oatmeal
1 cup brown sugar	1 cup raisins
2 eggs, beaten	1 cup nuts, chopped
1 tsp. vanilla	¼ tsp. allspice
½ tsp. butter flavoring	¼ tsp. nutmeg
1 tsp. baking soda	1 tsp. cinnamon
½ tsp. salt	

Cream shortening and sugar together. Mix well. Add beaten eggs, vanilla, and butter flavoring; mix well. Sift flour, baking soda, salt, and spices together. Stir into creamed mixture. Add oats, raisins, and nuts. Mix well. Form into small balls. Bake at 375° for 10 to 12 minutes.

Best Oatmeal Cookies

Traci Horany

1 cup shortening	1 ½ cups flour
1 cup sugar	1 tsp. salt
1 cup brown sugar	1 tsp. baking soda
2 eggs	3 cups oatmeal
1 tsp. vanilla	1 cup nuts (optional)

Blend shortening and sugars. Mix in eggs and vanilla; stir in flour, salt, and baking soda. Fold in oats and nuts. Bake for 8-10 minutes at 350°. *Makes 60 cookies.*



Avery and Grandma

Molasses Cookies

Patricia Cooper

4 cups sifted flour
2 tsp. baking soda
2 tsp. ginger
1 tsp. cinnamon
1 tsp. cloves
1 tsp. salt
1 stick butter
1 cup sugar
2 eggs
1 cup molasses

Cream Cheese Icing:

1 pkg. cream cheese
1 box powdered sugar
1 tsp. vanilla
 $\frac{1}{4}$ tsp. salt
Few drops milk

Sift together first 6 ingredients. Cream together butter, sugar, eggs, and molasses. Add flour mixture into cream mixture. Roll into balls. (Dough is real sticky; flour on hands helps, but not too much.) Place on cookie sheet sprayed with Pam. Bake at 350° for 5 to 7 minutes. Ice with cream cheese icing.

Icing: Combine ingredients and mix well until fluffy. Ice cookies when cooled.



Jason, Dax, Dawson and Natalie Horany

Twinkling Ginger Cookies

Stacy Lundy

1 $\frac{1}{4}$ cups sugar
1 cup butter, softened
1 egg
3 Tbsp. dark corn syrup or
molasses
1 tsp. vanilla
3 cups all-purpose flour
1 $\frac{1}{2}$ tsp. baking soda
1 tsp. ground ginger

$\frac{1}{4}$ tsp. salt
 $\frac{1}{4}$ tsp. ground cloves

Icing:

3 cups powdered sugar
1-2 Tbsp. milk
 $\frac{1}{3}$ cup butter, softened
1 tsp. vanilla

Combine sugar and butter, beating until creamy. Add egg, corn syrup, and vanilla. Beat until well mixed. Reduce speed to low and add all remaining ingredients; beat well. Divide dough into thirds, shaping each $\frac{1}{3}$ into round ball. Wrap in plastic wrap and refrigerate 1 to 2 hours or up to 3 days.

Roll dough onto lightly floured surface to $\frac{1}{8}$ -inch thickness. Cut with cookie cutters. Place one inch apart on ungreased cookie sheet. Bake at 375° for 6-9 minute. Cool completely. Can sift with powdered sugar or use icing. Mix icing ingredients with blender. Add milk to desired thickness.

Soft Pumpkin Cookies with Cream Cheese Icing

Traci Horany

Soft, cake-like cookies; very good during the holidays.

2 ½ cups all-purpose flour
1 tsp. baking soda
1 tsp. baking powder
1 tsp. ground cinnamon
½ tsp. ground nutmeg
½ tsp. salt
1 ½ cups sugar
½ cup butter, softened
1 cup pumpkin purée

1 large egg
1 tsp. vanilla extract

Cream Cheese Icing:

1 (8 oz.) pkg. cream cheese,
softened
¼ cup butter, softened
1 cup powdered sugar
1 tsp. vanilla

Combine flour, baking soda, baking powder, cinnamon, nutmeg, and salt in medium mixing bowl. Mix butter, pumpkin, egg, vanilla, and sugar. Add flour mixture to pumpkin mixture slowly and mix with a mixer. Bake cookies at 350° for 15 to 18 minutes. Let cool completely and ice cookies.

Cream icing ingredients with blender.

Sand Tarts

Grandma's Recipe

1 cup butter
¼ cup powdered sugar
2 tsp. vanilla

2 cups flour
1 cup chopped pecans

Cream butter and sugar. Add vanilla. Add flour and mix well. Add nuts. Form small rolls or crescents about 1 ½ inch long. Bake on ungreased cookie sheet at 325° for 20 minutes or until brown. Roll in sifted powdered sugar. *Makes 4 dozen.*



Lannah, Krystal, Cory and London

Chocolate Crinkle Cookies

Stacy Lundy

4 oz. unsweetened chocolate	2 tsp. vanilla
2 cups sugar	2 cups flour
½ cup oil	½ tsp. salt
4 eggs	2 tsp. baking powder

Melt chocolate and combine with sugar and oil. Mix in one egg at a time. Add vanilla. Combine flour, salt, and baking powder. Stir into chocolate mixture a little at a time. Refrigerate dough at least 4 hours or overnight.

Preheat oven to 350°. Roll dough into 1-inch balls, then roll in powdered sugar. Bake at 350° for 10 to 11 minutes. *Makes 4 to 4 ½ dozen cookies.*

Chocolate Iced Buttersweets

Patricia Cooper

These are great for showers!

1 cup powdered sugar
1 cup butter, softened
½ tsp. salt
2 tsp. vanilla
2 cups Pillsbury's best all-
purpose flour or
unbleached flour

Filling:

1 cup powdered sugar
2 Tbsp. flour
1 tsp. vanilla
4 oz. cream cheese, softened
½ cup chopped nuts
½ cup coconut

Frosting:

½ cup chocolate chips
3 Tbsp. water
2 Tbsp. butter
½ cup powdered sugar

Preheat oven to 350°. In large bowl, cream powdered sugar, butter, salt and vanilla until light and fluffy. Lightly spoon flour into measuring cup; level off. Blend flour into creamed mixture. Shape dough into balls, using a teaspoonful of dough for each cookie. Place 2 inches apart on ungreased cookie sheets. With thumb, make imprint in center of each cookie. Bake at 350° for 12 to 16 minutes or until lightly browned on edges. Immediately remove from cookie sheets.

Filling: In small bowl, cream powdered sugar, flour, vanilla, and cream cheese until light and fluffy; stir in nuts and coconut. Fill each warm cookie with ½ teaspoon filling.

Frosting: In small saucepan, melt chocolate chips with water and butter, stirring constantly. Remove from heat. Add powdered sugar; blend until smooth. Drizzle over cookies. *Makes 5 dozen cookies.*

Chocolate Chip Cookies

Patricia Cooper

¾ cup butter, softened	3 ¾ cups unsifted flour
¾ cup vegetable shortening	2 tsp. baking soda
½ cup sugar	1 tsp. salt
2 cups firmly packed brown sugar	1 (12 oz.) pkg. semi-sweet chocolate chips
2 eggs	2 cups chopped walnuts or pecans
1 Tbsp. vanilla	

Preheat oven to 375°. Cream butter, shortening, and sugars together. Beat in eggs and vanilla. Stir in remaining ingredients; blend well. Drop by teaspoonfuls 2 inches apart onto cookie sheet. Bake 8 to 10 minutes until golden brown. (For oatmeal chocolate chip cookies, decrease flour to 2 cups and add 1 ¾ cups quick-cooking rolled oats.)

White Chip Cookies with Macadamia Nuts

Patricia Cooper

2 cups flour	1 egg
1 tsp. baking soda	1 tsp. vanilla
½ tsp. salt	1 (10 oz.) pkg. white chips
1 cup butter or margarine	½ cup macadamia nuts
¾ cup brown sugar	½ cup coconut (optional)
¾ cup granulated sugar	

Preheat oven to 375°. Mix flour, baking soda, and salt; set aside. Beat butter, sugars, and egg until fluffy. Stir in dry ingredients. Blend in vanilla. Gently stir in chips, nuts, and coconut. Drop by teaspoonfuls onto ungreased cookie sheet. Bake at 375° for 8 to 10 minutes or until golden brown. *Makes approximately 30 cookies.*

Our Favorite Cookies

Stephanie Collins

1 cup sugar	½ cup chopped pecans
1 cup butter	1 ¼ cups chocolate chips
1 cup brown sugar	1 cup crushed corn flakes
1 egg	½ cup shredded coconut
1 cup vegetable oil	3 ½ cups sifted flour
1 tsp. vanilla extract	1 tsp. baking soda
1 cup regular oatmeal	1 tsp. salt

Preheat oven to 325°. Cream butter and sugars until light and fluffy. Add egg, oil, and vanilla. Mix well. Add oats, cornflakes, coconut, and nuts. Stir well. Add flour, baking soda, and salt. Stir until well blended. Add chocolate chips. Drop by teaspoonful on ungreased cookies sheets. Flatten with fork dipped in water. Bake for 15 minutes.

Monster Cookies

Nancy Hildebrandt

6 eggs, beaten	2 tsp. vanilla
2 ¼ cups brown sugar	2 tsp. light corn syrup
2 cups white sugar	9 cups quick-cooking oatmeal
1 cup butter	1 (8 oz.) bag M&M's
2 ½ cups chunky peanut butter	6 oz. chocolate chips
4 tsp. baking soda	

Mix eggs, sugars, butter, peanut butter, vanilla, and corn syrup. Stir in baking soda, oatmeal, M&M's, and chocolate chips. Drop by ice cream scoops on greased cookie sheet. Flatten with glass coated with sugar. Bake at 350° for 13 to 25 minutes.

Monster Marshmallow Cookies

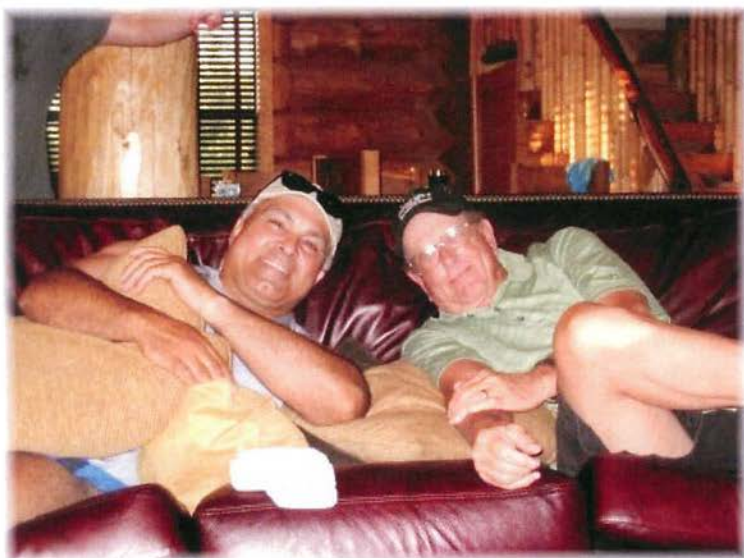
Stephanie Collins

- | | |
|---------------------------------------|------------------------------|
| 2 cups all-purpose flour | 1 cup milk chocolate chips |
| 1 tsp. baking powder | 1 cup chopped pecans |
| ½ tsp. baking soda | (optional) |
| 2 sticks unsalted butter,
softened | 1 cup miniature marshmallows |
| 1 cup granulated sugar | <i>Icing Drizzle:</i> |
| 1 cup packed light brown sugar | ½ cup milk chocolate chips |
| 2 large eggs, room temperature | ½ cup mini marshmallows |
| 1 Tbsp. vanilla extract | 2 ½ tsp. half-and-half |
| 2 cups quick-cooking rolled
oats | Pinch of cayenne pepper |
| 1 ¼ cups crispy rice cereal | ⅓ cup chopped pecans |

Cookies: Preheat oven to 350°. Line 2 baking sheets with parchment paper. Combine the flour, baking powder and baking soda in a large bowl. In a separate bowl, beat the butter and both sugars with a mixer on medium-high speed until fluffy. Beat in the eggs, one at a time on medium speed, then beat in the vanilla. Add the flour mixture and beat on low speed until combined.

Stir the oats, cereal, chocolate chips, pecans, and marshmallows into the dough with a wooden spoon. Drop heaping tablespoonfuls of the dough onto the prepared baking sheets, about 3 inches apart. Bake 10 to 12 minutes or until golden brown. Transfer to racks to cool.

Icing Drizzle: Combine the chocolate chips, marshmallows, half-and-half and cayenne pepper in a saucepan over medium heat; cook, stirring, until mixture is smooth, about 5 minutes. Remove from heat and stir in pecans. Drizzle the mixture over the cookies and let set, about 4 hours.



Mark and Jerry

Red's Ultimate M&M's Brand Cookies

Stacy Lundy

1 cup (2 sticks) butter or
margarine, softened
 $\frac{1}{2}$ cup granulated sugar
 $\frac{1}{2}$ cup firmly packed light
brown sugar
1 large egg
1 tsp. vanilla extract

2 cups all-purpose flour
 $\frac{1}{2}$ tsp. baking soda
 $\frac{1}{8}$ tsp. salt
1 (12 oz.) pkg. M&M's
chocolate mini baking bits
 $\frac{3}{4}$ cup chopped nuts (optional)

Preheat oven to 350°. In large bowl, cream butter and sugars until light and fluffy; beat in egg and vanilla. In medium bowl, combine flour, baking soda, and salt; blend into creamed mixture. Stir in M&M's and nuts.

Drop by heaping tablespoonfuls about 2 inches apart onto ungreased cookie sheets. Bake 10 to 13 minutes or until edges are lightly browned and centers are still soft. Do not over bake. Cool 1 minute on cookie sheets; cool completely on wire racks. Store in tightly covered container. *Makes about 3 dozen cookies.*

Chocolate Cream Cheese Cupcakes

Stephanie Collins

Filling:

1 (8 oz.) pkg. cream cheese
1 large egg
2 Tbsp. sugar
½ tsp. salt
½ tsp. vanilla
¾ cup mini semi-sweet
chocolate chips

Cupcakes:

1 cup all-purpose flour
3 Tbsp. sifted unsweetened
cocoa powder
¾ tsp. baking powder
½ tsp. coarse kosher salt
⅛ tsp. baking soda
¾ cup + 2 Tbsp. sugar
½ cup (1 stick) unsalted butter,
room temperature
2 large eggs
1 tsp. vanilla
3 oz. bittersweet chocolate,
chopped, melted, warm
½ cup whole milk

Filling: Using electric mixer, beat cream cheese in medium bowl. Add egg, sugar, salt, and vanilla; beat until almost smooth. Fold in chocolate chips.

Cupcakes: Preheat oven to 350°. Line standard muffin tin with 12 paper liners. Whisk first 5 ingredients in small bowl. Using electric mixer, beat sugar and butter in large bowl until fluffy. Beat in eggs. Stir in vanilla and chocolate; beat at high speed 5 seconds. Beat in flour mixture alternately with milk. Beat on high 5 seconds to blend. Divide batter among cups, filling ⅓ full. Using tablespoon, hollow out center of each cupcake. Place 1 heaping tablespoonful cream cheese filling in each center.

Bake cupcakes until toothpick inserted into center (but not cream cheese filling) comes out clean, about 20 minutes. Cool 10 minutes in pan. Remove from pan and cool completely.

Oreo Cookie/Cream Cheese Balls

Patricia Cooper

- | | |
|-----------------------------|-----------------------|
| 1 pkg. Oreo cookies | Chocolate almond bark |
| 1 (8 oz.) pkg. cream cheese | White chocolate bark |

Crush Oreo cookies in food processor. Mix with cream cheese and form into small balls. Put on cookie sheet. Melt chocolate almond bark and pour over each ball. Let harden (can put into refrigerator). Melt white chocolate bark and drizzle (zig zag) over balls (can put chocolate in baggie and puncture with small hole to help drizzle). Refrigerate.

Skillet Cookies

Heather Mooty

- | | |
|-------------------------------|----------------------|
| 1 cup butter | ¼ tsp. salt |
| 1 ½ cups sugar | 1 tsp. vanilla |
| 2 cups chopped dates (1 pkg.) | 4 cups Rice Krispies |
| 2 Tbsp. milk | 1 cup pecans |
| 2 eggs | Coconut |

Combine butter, sugar, and dates; boil 2 minutes, then remove from fire. Beat milk, eggs, salt, and vanilla together. Add small amount of hot mixture with egg mixture, then pour egg mixture into hot mixture and boil for 2 minutes or more. Remove from fire. Add Rice Krispies and pecans. Shape into balls and roll in coconut. Keep refrigerated.

Corn Flake Cookies

Traci Horany

Easy no-bake recipe.

- | | |
|---------------------------------|----------------------|
| 1 cup white corn syrup | 1 cup sugar |
| 12 oz. (1 ½ cups) peanut butter | 4 ½ cups corn flakes |
| 1 cup coconut (optional) | |

Bring sugar and syrup to a boil. Remove from heat and stir in peanut butter. Add remaining ingredients and form into cookies of desired size.

Choco-Hoto-Pots

Stephanie Collins

- | | |
|-----------------------------------|---|
| 4 ramekins | 2 large eggs |
| Butter for ramekins | $\frac{3}{4}$ cup sugar |
| $\frac{3}{4}$ cup chocolate chips | 3 Tbsp. flour |
| 1 stick unsalted butter | $\frac{1}{2}$ cup white chocolate chips |

Place baking sheet in an oven preheated to 400°. Butter four $\frac{2}{3}$ -cup ramekins and set aside.

Using microwave or double boiler, melt together chocolate chips and butter. Set aside to cool. In separate bowl, combine eggs, sugar, and flour. Add cooled chocolate mixture and mix until blended. Fold in white chocolate chips. Divide mixture evenly among the ramekins and place on baking sheet. Bake until tops are shiny and cracked, and chocolate beneath is hot and gooey, about 20 minutes.

Layered Cookies

Stacy Lundy

- | | |
|-------------------------------|------------------------------|
| $\frac{1}{2}$ cup real butter | 1 cup chopped pecans |
| 1 cup graham cracker crumbs | 1 (3 oz.) can flaked coconut |
| 1 cup chocolate chips | 1 can Eagle Brand milk |

Melt butter in baking pan. Sprinkle graham cracker crumbs and pat down. Layer chips, then pecans, then coconut. Pour Eagle Brand milk over that. Bake at 350° for 25 minutes.



Cory and Chad

Buttermilk Brownies

Grandma's Recipe

½ cup (1 stick) oleo
¼ cup cocoa
1 cup water
½ cup oil
2 cups sugar
2 cups flour
½ tsp. salt
½ cup buttermilk
1 tsp. baking soda
2 eggs, beaten
1 tsp. vanilla

Buttermilk Frosting:

½ cup (1 stick) oleo
¼ cup cocoa
¼ cup buttermilk
1 lb. powdered sugar
1 tsp. vanilla

Combine margarine, cocoa, water, and oil; bring to a boil. Stir hot mixture into sugar, salt, and flour, which have been mixed together in a bowl. Blend in buttermilk, baking soda, eggs, and vanilla. Pour into greased 10x15-inch pan. Bake at 350° for 30 to 35 minutes.

Frosting: Bring butter, cocoa, and buttermilk to a full boil. Remove from heat and stir in powdered sugar and vanilla. Spread on warm brownies.

Frosted Peanut Butter Brownies

Stephanie Collins

- | | |
|--------------------------|-----------------------------|
| 1 ½ cups butter, divided | 1 tsp. vanilla |
| ⅓ cup cocoa | 18 oz. chunky peanut butter |
| 2 cups sugar | ⅓ cup milk |
| 1 ½ cups flour | 10 large marshmallows |
| ½ tsp. salt | ¼ cup cocoa |
| 4 large eggs | 1 box powdered sugar |

Preheat oven to 350°. Cook 1 cup butter and ⅓ cup cocoa in pan over low heat until butter melts, stirring often. Remove from heat and cool slightly. Combine sugar, flour, and salt in bowl. Add chocolate mixture and beat until blended. Add eggs and vanilla, and beat until blended. Spread into greased 15x10-inch cookie sheet. Bake at 350° for 20 minutes. Remove lid from peanut butter and microwave at 50% for 2 minutes, stirring once. Spread over brownies. Chill 30 minutes.

Cook remaining ½ cup butter, milk, and marshmallows in pan over medium heat, stirring often. Remove from heat and whisk in ¼ cup cocoa. Gradually stir in powdered sugar. Spread over peanut butter and chill 20 minutes. Cut into squares.

Goosey Turtle Bars

Stephanie Collins

- | | |
|------------------------------|--------------------------------|
| 2 cups graham cracker crumbs | 2 cups (12 oz.) semi-sweet |
| or vanilla wafer crumbs | chocolate chips |
| ½ cup butter, melted | 1 cup pecans, chopped |
| | 1 (12 oz.) jar caramel topping |

Combine crumbs and butter in ungreased 13x9x2-inch pan; stir and press firmly into bottom of pan. Sprinkle with chocolate chips and pecans.

Remove lid from caramel topping; microwave on high 1 to 1 ½ minutes or until hot, stirring after 30 seconds. Drizzle over pecans. Bake at 350° for 15 minutes or until morsels melt. Let cool in pan on a wire rack. Chill at least 30 minutes and cut into bars.

Decadent Pecan Brownies

Heather Mooty

Brownies:

- 1 box family-size brownie mix—
the size that fits a 13x9-inch
pan (the original recipe
called for Betty Crocker
Supreme Brownie Mix)

Topping:

- 1 cup brown sugar
1 cup chopped pecans
6 tablespoons butter or
margarine, melted

Prepare brownie mix according to package directions and place batter in a greased 13x9-inch pan.

Thoroughly mix brown sugar and chopped pecans together. Sprinkle this mixture over the unbaked brownies. Evenly drizzle melted margarine over brown sugar and pecan mixture.

Bake brownies according to package directions in preheated oven. To ensure easy removal from baking pan, allow baked brownies to cool about 10 minutes then release sides of brownies from the pan with a knife. Allow brownies to continue to thoroughly cool before cutting into serving pieces.

Halloween Peanut Butter and Toffee Candy Bars

Stephanie Collins

- | | |
|--|---|
| 1 lb. bittersweet chocolate chips | 8 peanut butter cups (0.55 oz. each), cut into 8 wedges |
| 3 Butterfinger candy bars (2.1 oz. each), cut into irregular 1-inch pieces | ¼ cup honey-roasted peanuts |
| 3 Skor or Heath toffee candy bars (1.4 oz. each), cut into irregular ¾-inch pieces | 3 oz. high-quality white chocolate (such as Lindt or Perugina), chopped |
| | Reese's Pieces and/or yellow and orange peanut M&M's |

Line a baking sheet with foil. Stir chocolate chips in a heavy medium saucepan over low heat until melted and warm (not hot) to touch. Pour chocolate onto foil; spread to ¼-inch thickness (about a 12x10-inch rectangle). Sprinkle with Butterfinger candy, toffee, peanut butter cups, and nuts, making sure all pieces touch melted chocolate to adhere.

Put white chocolate in a heavy small saucepan. Stir constantly over very low heat until chocolate is melted and warm (not hot) to touch. Remove from heat. Dip spoon into chocolate; wave from side to side over bark, creating zigzag lines. Scatter Reese's Pieces and M&M's over, making sure candy touches melted chocolate.

Chill bark until firm, 30 minutes. Slide foil with candy onto work surface; peel off foil. Cut bark into irregular pieces.

PMS Bars

Nancy Hildebrandt

- | | |
|---|---|
| ½ cup butter | 1 cup semi-sweet chocolate chips |
| 1 ½ cups graham cracker crumbs | 1 cup peanut butter chips |
| 1 (14 oz.) can sweetened condensed milk (<i>I use fat-free</i>) | 1 cup vanilla chips |
| | 1 cup broken salted pretzels (thin pretzels are preferable) |

Preheat oven to 350°. Melt butter in 9x13-inch pan in the oven. Remove from oven and sprinkle graham cracker crumbs over butter. Mix well and press firmly into bottom of pan. Pour condensed milk evenly over crust. Sprinkle chips over condensed milk (each flavor separately, or mix them together in a bowl first). Sprinkle broken pretzels over chips, and press everything down firmly with a spatula or fork. Bake for 25 to 30 minutes (edges should brown a bit). For best results, cool in pan completely before cutting into bars. *Makes 24 bars.*

Optional: Serve with Diet Coke (the ladies will best understand this suggestion).

Lemon Bars

Patricia Cooper

- | | |
|-----------------------------|--------------------------|
| 1 cup real butter, softened | ⅓ cup lemon juice |
| ½ cup powdered sugar | 1 tsp. grated lemon rind |
| 2 cups flour | ⅓ cup flour |
| 4 eggs | ½ tsp. salt |
| 1 ¾ cups sugar | ½ tsp. baking powder |

Cream butter and powdered sugar. Add 2 cups flour and stir with wooden spoon until combined. Pat evenly in 9x13-inch baking pan. Bake 20 minutes at 350°. (You can melt butter and mix with flour and sugar and pat in.)

Combine eggs, sugar, ½ tsp. salt, ⅓ cup flour, lemon juice, and zest with baking powder, and mix. Pour evenly over partially baked crust. Bake 25 minutes more or until golden brown. Cool completely on wire rack. Sprinkle with powdered sugar. Cut into 32 pieces.

Pecan Crunch Toffee Bars

Heather Mooty

1 stick real butter

1 stick margarine

½ cup sugar

1 ½ cups chopped pecans

Graham crackers

Line cookie sheet (with at least ½-inch lip) with graham crackers. Lightly spray cookie sheet with Pam. Melt butter, margarine, and sugar together and bring to boil. Boil for 2 minutes. Pour over graham crackers to cover. Sprinkle pecans over butter mixture. Bake at 350° for 10 minutes. Cool and break into pieces.

Coffee Crunch Bars

Stephanie Collins

2 cups all-purpose flour

½ tsp. baking powder

¼ tsp. salt

1 cup (2 sticks) + 2 Tbsp.
unsalted butter, softened

1 ¼ cups firmly packed dark
brown sugar

2 Tbsp. instant espresso
powder*

½ tsp. almond extract

1 cup semi-sweet chocolate
chips

½ cup sliced almonds

Preheat oven to 325°. Whisk first 3 ingredients together in medium bowl. Using mixer, beat butter and sugar in another bowl until blended, about 2 minutes. Add espresso powder and almond extract; beat 1 minute. Stir in flour mixture in three additions, mixing until just absorbed after each addition. Stir in chocolate chips and almonds (dough will be thick).

Turn dough onto ungreased rimmed baking sheet. Using hands, press dough into 12-inch square. Pierce all over with fork at 1-inch intervals.

Bake until edges are lightly browned and beginning to crisp, 45 to 50 minutes. Cool on sheet 1 minute. Cut into 48 bars.

Immediately transfer to rack to cool. Can be made up to 5 days in advance. Store in airtight container at room temperature.

* Instant espresso powder can be found at Italian specialty stores. You can replace with any dark roast instant coffee.



Dawson, Natalie, Dax and Jason Horany

Fresh Fruit Dessert Pizza

Nancy Hildebrandt

- | | |
|--|---|
| 1 (14 oz.) can Eagle Brand milk | 1 ½ cups flour |
| ½ cup sour cream | ½ cup quick-cooking oats |
| ¼ cup lemon juice | ½ cup finely chopped walnuts
or pecans |
| 1 tsp. vanilla | Assorted fresh or canned fruit
(strawberries, grapes, kiwi,
orange, pineapple, banana,
etc.) |
| ¾ cup margarine or butter,
softened | |
| ¼ cup + 2 Tbsp. firmly packed
light brown sugar | |

Preheat oven to 375°. In medium bowl, combine milk, sour cream, lemon juice, and vanilla; mix well. Chill.

In large mixer bowl, beat margarine and sugar until fluffy; mix in flour, oats, and nuts until thoroughly blended. On lightly oiled pizza pan, press dough into 12-inch circle forming rim around edge. Prick with fork. Bake 10 to 12 minutes or until golden brown. Cool.

Spoon filling evenly onto crust. Arrange fruit on top of filling. Chill before serving. Refrigerate leftovers.

For an easier version, use sugar cookie dough for the crust and cream cheese icing for the filling.

Pecan Pie Squares

Nancy Hildebrandt

Shell:

3 cups flour
¼ cup + 2 Tbsp. sugar
¾ cup margarine or butter,
softened
¾ tsp. salt

Filling:

4 eggs, slightly beaten
1 ½ cups sugar
1 ½ cups light or dark Karo
syrup
3 Tbsp. butter, melted
1 ½ tsp. vanilla
2 ½ cups chopped pecans

Shell: Preheat oven to 350°. Grease 15½ x 1½ x 1-inch jelly roll pan. Combine all ingredients; press firmly into pan and bake until light golden brown.

Filling: Mix all ingredients, except the pecans, until well blended; then stir in the pecans. Pour onto baked shell; spread evenly. Bake until filling is set, about 25 minutes. Cool and cut into 1 ½-inch squares. *Makes 70 squares.*

Pralines

Patricia Cooper

2 cups brown sugar
½ cup evaporated milk
1 ½ tsp. oleo

16 marshmallows
1 ½ cups pecans

Cook brown sugar, evaporated milk, and oleo to soft ball. Remove from fire. Add marshmallows. When melted, add broken pecans and beat until mixture begins to harden. Drop on waxed paper by teaspoonfuls.

White Chocolate Nut Clusters

Stacy Lundy

12 oz. Ghirardelli white
chocolate

3 cups roasted peanuts
3 cups Cocoa Puffs

Melt chocolate. Stir in nuts and cereal. Spoon on waxed paper on cookie sheets and freeze 30 minutes.

Hershey Marshmallow Roll

Grandma's Recipe

1 (10 oz.) bag marshmallows,
cut in thirds

2 Tbsp. butter, melted
2 cups toasted nuts, chopped

1 (8 oz.) Hershey Bar

Melt butter over low heat and remove from heat. Add broken Hershey bar and melt. Cut up marshmallows into thirds in large bowl. Pour melted Hershey bar over marshmallows, then add nuts; coat well. Wrap/roll in waxed paper and refrigerate overnight. Slice into 1-inch pieces once cooled.

Marshmallow Squares

Heather Horany Mooty

1 bag (12 oz.) chocolate chips
1 bag (12 oz.) butterscotch
chips

1 bag (1 lb.) miniature
marshmallows
2 cups chopped pecans

1 cup peanut butter

Melt chocolate chips, butterscotch chips, and peanut butter over medium-low heat until smooth. Remove from heat. Fold in marshmallows and chopped pecans. Pour into a 9x13-inch greased pan. Refrigerate until hardened and cut into squares. Enjoy!

Toffee

Grandma's recipe

1 lb. real butter
2 cups sugar
2 ½ cups finely chopped
pecans

1 Tbsp. vinegar
12 Hershey Bars

Melt butter in pan. Add sugar, 1 cup pecans, and vinegar. Boil over medium heat until candy thermometer reaches 300°. Stir constantly. Candy will be dark with streaks. Pour onto two lightly greased cookie sheets and spread thin. Place Hershey Bars on top (about 6 on each pan) and spread when melted. Sprinkle remaining pecans on top and let sit for several hours. Break into pieces with a knife.

Caramel Chews

Traci Horany
Very good candy.

3 cups white sugar
1 cup real butter
2 cups chopped pecans

1 tsp. vanilla
2 cups cream (or half-and-half)
1 ¾ cups white corn syrup

In saucepan on top of stove, bring to boil sugar, corn syrup, cream, and butter; cook to hardball stage (250° in summertime and 246° in winter on a candy thermometer). Add pecans and vanilla. Pour into a 9x13-inch glass baking dish sprayed with cooking spray. When cool, cut into small 1-inch squares. Wrap individually in waxed paper or foil if desired.



Zac, Chad, Cory and Scott

Caramel Corn

Grandma's Recipe

2 sticks butter
2 cups brown sugar
1 cup white Karo syrup
 $\frac{1}{2}$ tsp. salt

$\frac{1}{2}$ tsp. baking soda
1 tsp. vanilla
2 gallons popped corn
Pecans

Melt butter; stir in brown sugar, syrup, and salt. Bring to a boil, stirring constantly. Boil without stirring 5 minutes. Remove from heat and stir in baking soda and vanilla. Gradually pour over popcorn and pecans, mixing well. Turn into two large shallow baking pans. Bake at 350° for 1 hour, stirring every 15 minutes. Remove from oven; cool completely. Break apart.



Dax and Dawson Horany

Goblin Soup

Connie Horany

100 Beetle Bugs (1 large pkg.
M&M's)

50 Ghost Noses (½ pkg.
marshmallows)

200 Chicken Toenails (1 pkg.
candy corn)

300 Little Boy Scabs (1 can
mixed nuts)

500 Drops of Blood (1 pkg. red
hots)

400 Chicken Leg Bones (½
bag stick pretzels)

100 Witches Warts (1 pkg.
burnt peanuts)

Mix together and enjoy!!!

White Chocolate Popcorn Snack Mix

Heather Mooty

2 bags popcorn (natural)	Red and green M&M's (½ of
1 pkg. white chocolate almond	big bag)
bark	2 cups Rice Krispies
1 cup chunky peanut butter	½ bag marshmallows

Pop popcorn and remove all kernels. Add Rice Krispies. Melt chocolate and add peanut butter. Pour chocolate over popcorn slowly and stir until coated. Lay on waxed paper and pour mixture out. Let dry 15 to 20 minutes. After it dries, add M&M's and marshmallows.



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

- | | |
|---|---|
| 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.

- | | |
|--------------------------|------------------------------|
| 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.

- | | |
|---|--------------------------|
| 1 large (12 oz.) can frozen
lemonade | 2 cups Tequila |
| 2 small (6 oz.) cans frozen
limeade | ⅔ 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

- | | |
|---|--|
| 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.



Substitutions

1 Tbsp. all purpose flour

1 cup self rising flour

1 cup cake flour

1 Tbsp. cornstarch

1 oz. (1 square) unsweetened
chocolate

1 cup butter

1 cup whole milk

1 cup buttermilk or sour milk

1 cup honey

1 tsp. baking powder

1 clove garlic

1 cup oil

1 Tbsp. prepared mustard

$\frac{1}{2}$ Tbsp. cornstarch or 2 tsp.
quick cooking tapioca

1 cup all-purpose flour, $\frac{1}{2}$ tsp.
salt, 1 tsp. baking powder

1 cup all-purpose flour minus 2
Tbsp.

2 Tbsp. flour

3 Tbsp. unsweetened cocoa + 1
Tbsp. fat

1 cup margarine

$\frac{1}{2}$ cup evaporated milk + $\frac{1}{2}$ cup
water

1 cup sour milk or buttermilk
(decrease baking powder by 2
tsp.) + $\frac{1}{2}$ tsp. soda

1 cup reconstituted nonfat dry
milk + 2 tsp. butter or
margarine

1 Tbsp. lemon juice or vinegar +
milk to make 1 cup (let stand
5 minutes)

$\frac{3}{4}$ cup sugar + $\frac{1}{4}$ cup liquid

$\frac{1}{4}$ tsp. baking soda + $\frac{1}{2}$ tsp.
cream of tartar

$\frac{1}{8}$ tsp. garlic powder

$\frac{1}{2}$ lb. butter or margarine

1 tsp. dry mustard



Equivalents

Weights and Measures

dash	less than $\frac{1}{8}$ tsp
1 Tbsp.	3 tsp.
4 Tbsp.	$\frac{1}{4}$ cup
5 $\frac{1}{3}$ Tbsp.	$\frac{1}{3}$ cup
8 Tbsp.	$\frac{1}{2}$ cup
1 fluid oz.	2 Tbsp.
1 cup	$\frac{1}{2}$ pint (liquid)
2 cups	1 pint
2 pints	1 quart
4 quarts	1 gallon
8 quarts	1 peck
4 pecks	1 bushel
16 oz.	1 pound

Cheese:

4 oz.	1 cup shredded
1 lb.	4 cups shredded

Butter:

1 stick	$\frac{1}{2}$ cup
4 sticks	2 cups=1 lb.

Popcorn

$\frac{1}{4}$ cup unpopped	5 cups popped
----------------------------	---------------

Pasta and Rice

1 cup uncooked macaroni	2 $\frac{1}{2}$ cups cooked
1 cup uncooked noodles	1 cup cooked
8 oz. uncooked spaghetti	4 cups cooked
1 cup uncooked rice	4 cups cooked

Herbs

1 tsp. dried	1 Tbsp. fresh
--------------	---------------

Sugar

1 lb. granulated	2 cups
1 lb. brown	2 $\frac{1}{4}$ cups packed
1 lb. confectioners'	3 $\frac{3}{4}$ cups

Crumbs

1 slice bread	$\frac{1}{2}$ cup
14 graham cracker squares	1 cup



Miscellaneous Measures

Oven Temperatures and Terms

250° -275°	very slow
300°-325°	slow
350°-375°	moderate
400°-425°	hot
450°-475°	very hot
500°-525°	extremely hot

Common Can Sizes

Size	Net Weight	Approx. cups	Principle Product
#300	14 to 16 oz.	1 $\frac{3}{4}$	pork and beans, cranberry sauce
#303	16 to 17 oz.	2 cups	fruits and vegetables, ready to serve soups
No. 2 $\frac{1}{2}$	1 lb. 13 oz.	3 $\frac{1}{2}$ cups	fruits, some vegetables
No. 3	3 lb. 3 oz. or 1 qt. 14 oz.	5 $\frac{3}{4}$ cups	family size fruit and vegetables, juices, pork and beans
No. 10	6 $\frac{1}{2}$ to 7 lb. 5 oz.	12-13 cups	institutional size fruits and vegetables



Herbs

Anise	Has licorice-like flavor. Seeds used in cookies, breads, cheese.
Basil	Sweet herb grown in the Mediterranean. Used in soups, ragouts, salads, cottage cheese, meats, sauces.
Bay	Used in meats, soups, relishes, poultry, stuffings.
Caraway	Tangy seed from Holland. Used in cookies, breads, sauerkraut, pork
Chives	Member of the onion family. Used in potatoes, potato salad, omelets , sauces and cheese.
Cumin	Slightly bitter taste. Used in Mexican style dishes.
Curry powder	Blend of spices used in lamb and chicken. Used in Indian dishes.
Filé	Important spice in Creole dishes. Made from sassafras leaves.
Mint	For ice tea, drinks, cottage cheese, salads, dressing and meat broths and potatoes.

Herbs (cont.)

Parsley	Used in sauces, soups, stews, meats
Rosemary	For meat, poultry, sauces, greens and stuffings. Refreshing ice-tea like fragrance.
Saffron	The most expensive spice. Imported from Spain.
Sage	Add sparingly to beans, cottage cheese, stews, duck or geese.
Savory	Used in poultry stuffings, salads, peas, pork, green beans, rice, horse radish sauce. Imported from France and Spain
Sweet Marjoram and Wild Marjoram (oregano)	Used in Spanish and Mexican dishes. Excellent with lamb or fresh mushrooms and sausage.
Tarragon	Used in salads, soups, fish sauces, dressings, meats, stews and sprinkled over fish. Delicate sophisticated flavor.
Thyme	For soups, sauces, stuffings, cheeses, meats, fish and salad dressings. Good with tomatoes.
Winter Savory	Wild herb used in fish dishes.

Common Cooking Terms

Al dente—Italian term meaning "to the tooth" used to describe pasta that is cooked but still firm.

Au jus—natural unthickened juices that collect while roasting meat.

Baste—to moisten foods while cooking by brushing with pan juices, butter, margarine, oil or a reserved marinade.

Bias cut—to cut foods diagonally into thick or thin slices. Most often used in stir-fries.

Blanch—to partially cook fruits and vegetables by plunging into boiling water or placing over steam. Also used to loosen skins from tomatoes, peaches and almonds.

Blend—to combine several ingredients with a spoon, electric mixer, blender or food processor, making a smooth mixture.

Boil—to heat liquids until bubbles form that cannot be stirred down. In the case of water, the temperature will reach 212° at sea level.

Bone—to remove raw or cooked meat from bones.

Braise—to cook slowly in a small amount of liquid in a covered pan on the stovetop or in the oven. Generally used for less tender cuts of meat.

Breading—a coating of fine bread crumbs or crackers used on meat, fish, and vegetables.

Broil—to cook foods 4 to 6 inches from a heat source.

Brown—to cook food in a small amount of fat over medium to high heat until the food becomes brown, sealing in the juices and developing rich pan drippings.

Caramelize—to heat sugar in a skillet or saucepan over low heat until melted and golden brown in color. Also refers to cooking onions in butter until soft, caramel-colored and rich in flavor.

Coat—to dip or roll foods in flour, sugar, or a sauce until covered.

Cream—to beat butter, margarine, or shortening alone or with sugar using a spoon or mixer until light and fluffy.

Crisp-tender—defines a stage of vegetable cookery where the vegetables are cooked until they are crunchy yet tender enough to be pierced with a fork.

Cube—to cut foods into $\frac{1}{2}$ -inch to 1-inch pieces that are square in shape.

Cut in—to break down and distribute butter, margarine, or solid shortening into a flour mixture using a pastry blender or two knives.

Dash—a measurement less than $\frac{1}{8}$ teaspoon that is used for herbs, spices, or hot pepper sauce. Not an accurate measurement.

Deglaze—to add water, broth or wine to a pan in which food, usually meat, has been cooked to remove the browned drippings to make a rich gravy.

Dice—to cut foods into small cubes $\frac{1}{8}$ -inch to $\frac{1}{4}$ -inch in size.

Dot—to break up small pieces of butter and distribute over the top of a dish or casserole.

Dredge—to lightly coat foods with flour or bread crumbs.

Dress—to toss salads with salad dressing. Also, to remove the internal organs of fish, poultry or game.

Drizzle—to slowly spoon or pour a thin stream of an icing, melted butter or other liquid over food.

Dutch oven—a multipurpose cooking vessel that can range in size from 5 to 8 quarts, and is used to roast meats, cook soups and stews, boil pasta or steam vegetables.

Emulsify—to combine through a whisking action two liquids that traditionally separate, such as oil and vinegar, into a mixture that will not separate upon standing.

Fillet—a boneless piece of fish, chicken or meat.

Fold—a method of mixing to combine light or delicate ingredients such as whipped cream or egg whites with other ingredients without beating. A rubber spatula is used to gently cut down through the ingredients, move across the bottom of the bowl and bring up part of the mixture.

Full rolling boil—to boil a liquid in which the bubbles created by the boil cannot be stirred down.

Fry—to cook food in a small amount of fat over medium to high heat.

Glaze—to coat the exterior of sweet or savory foods with a thin glossy mixture.

Grate—to rub foods, such as hard cheese, citrus peel and spices, over a grater to produce very fine particles.

Grease—to rub the inside of a baking dish or pan with fat to keep the contents from sticking.

Headspace—an area left unfilled between the top of the food in a home canning jar or freezer container and the bottom of the lid.

Hull—to remove the green stem and leaves of strawberries.

Husk—to remove the outer leaves from an ear of corn.

Jelly roll—a dessert made by spreading a filling of jelly, cream or whipped cream over a sponge cake baked in a 15x10x1-inch pan and rolling it into a log. Jelly-roll style is used when any food is filled and rolled into a log shape.

Julienne—to cut foods into long thin matchstick shapes about 2 inches long and ¼-inch thick.

Knead—to work foods, usually dough, by using a pressing and folding action to make it smooth and elastic.

Line—to cover a baking sheet with a piece of waxed or parchment paper or foil to prevent sticking.

Marinate—to tenderize and/or flavor foods, usually meat or raw vegetables, by placing in a liquid mixture of oil, vinegar, wine, lime or lemon juice, herbs and spices.

Mince—to cut foods into very fine pieces no larger than ⅛-inch. Used most often for fresh herbs or garlic.

Moisten—to add enough liquid to dry ingredients while stirring gently to make a wet but not runny mixture. Often used in the preparation of muffins.

Pan-Dressed—fish or small game with the internal organs and head removed, making it ready for cooking.

Parboil—to boil foods, usually vegetables, until partially cooked. Most often used when vegetables are finished using another cooking method or chilled for marinated salads or appetizer dips.

Pare/Peel—to remove the skin from fruits and vegetables using a small knife or vegetable peeler.

Partially set—a term that describes the consistency of chilled gelatin (resembles unbeaten egg whites) before fruits, vegetables, and nuts can be added without floating.

Pinch—a small amount (less than ⅛ teaspoon) of a seasoning or spice that is easily held between the thumb and index finger. This is not an accurate measurement.

Pipe—to force a soft mixture such as whipped cream, frosting or mashed potatoes through a decorator's icing bag or pastry bag for a fancy garnish.

Poach—to cook meat, fish, eggs, or fruits in simmering liquid.

Press—often called a cookie press. Used to extract cookie dough in decorative shapes.

Prick—to pierce food or pastry with the tines of a fork to prevent them from bursting or rising during baking. Also used when roasting ducks and geese to remove excess fat under the skin.

Punch down—to use a fist to deflate risen yeast dough after the first rising.

Purée—to mash solid foods into a smooth mixture using a food processor, food mill, blender or sieve.

Reduce—to thicken sauces and gravy by boiling down and evaporating a portion of the liquid in an uncovered pan.

Roux—a French term for a mixture of flour and fat that is cooked together until golden brown and used to thicken gumbo soups and sauces.

Sauté—to cook or lightly brown foods in butter, margarine, or oil until tender.

Scald—to heat milk or cream over low heat until just before it boils. Look for small bubbles around the edge of the liquid.

Score—to make thin slashes on the surface of meats to tenderize or decorate.

Seed—to remove seeds from fruits and vegetables.

Separate—to divide eggs into whites and yolks.

Shred—to cut or tear foods into long thin strips. In the case of soft cheese, carrots, or potatoes, a metal shredder is used.

Shuck—to remove the meat of oysters, clams, etc. from their shells. Also refers to removing the husk from an ear of corn.

Sift—to pass dry ingredients, most often flour, through a fine-mesh strainer to remove lumps, add air and combine several dry ingredients.

Simmer—to cook liquids alone or a combination of ingredients with liquid just under the boiling point (180° to 200°).

Skim—to remove with a spoon a layer of fat or foam that rises to the top of cooking liquids.

Snip—to cut herbs into small pieces using kitchen shears.

Soften—to bring butter, margarine, cream cheese, or ice cream to a soft consistency by holding at room temperature for a short time.

Steam—to cook foods, covered, on a rack or in a steamer basket over a small amount of boiling water. Most often used for vegetables.

Steep—to place dry foods, such as tea leaves, in hot water to extract flavor and/or color.

Stir—to blend a combination of ingredients by hand using a spoon in a circular motion.

Stir-Fry—to quickly sauté meats and vegetables while stirring constantly in a wok or a skillet.

Stock—a long-simmered broth made from meat, poultry, fish and/or vegetables with herbs and spices.

Strain—to separate solids from liquid by pouring through a colander or sieve.

Stud—to insert seasonings like whole cloves in the surface of food, such as a ham.

Stuff—to fill a cavity in fish, poultry or pork chops with a bread or rice, vegetable, fruit or nut mixture.

Thread—to place pieces of meat and vegetable onto skewers... for instance, when making kabobs.

Toss—to quickly and gently mix ingredients with a spoon and fork. Often used in salads or pasta dishes.

Truss—to tie the legs and wings of poultry close to the body before roasting. If poultry is stuffed, the openings are closed with skewers that are tied or closed with string.

Warm—to hold foods at a low temperature without further cooking, usually around 200°.

Whip—to beat rapidly by hand or with an electric mixer to add air and increase volume.

Whisk—a multi-looped wire mixing utensil with a handle used to whip sauces, eggs, cream, salad dressings, etc. to a smooth, airy consistency.

Zest (Peel)—the outer portion of a citrus fruit. To remove zest or peel, use a small sharp knife, a grater, a vegetable peeler, or a special gadget called a zester.



Recipes for Household Cleaners

All purpose Cleaner I

4 Tbsp. baking soda

1 quart of warm water

Dissolve baking soda in warm water. Apply with a sponge. Rinse with clear water.

All-purpose Cleaner II

1 Tbsp. ammonia*

1 Tbsp. liquid detergent

1 pint water (2 cups)

Mix ingredients and put in spray bottle. Spray on surface. Wipe. Rinse with clear water.

*Ammonia is a toxic ingredient. Handle it with care and store it safely.

Drain Cleaner

½ cup baking soda

½ cup white vinegar

boiling water

Pour baking soda down the drain. Add white vinegar and cover the drain, if possible. Let set for 5 minutes. Then pour a kettle of boiling water down the drain. The vinegar and baking soda break down the fatty acids into soap and glycerin, allowing the clog to wash down the drain. Do not use this method if you used a commercial drain opener and it may still be present in the drain.

Recipes for Household Cleaners (cont.)

Lime and Mineral Deposit Remover

Soak paper towels in vinegar. Apply the paper towels to the lime deposits around the faucet. Leave them on approximately one hour. The deposits will be softened and can be removed easily.

Aluminum Cleaner

2 Tbsp. cream of tartar

1 quart water

To clean aluminum cookware, combine ingredients in cookware. Bring solution to a boil and simmer for 10 minutes. Wash and dry as usual.

Brass Cleaner

lemon juice

baking soda

Make a paste the consistency of toothpaste. Rub onto brass with a soft cloth. Rinse with water and dry.

Chrome and Stainless Steel Cleaner

Dip soft cloth in undiluted white vinegar. Wipe surface.

Oven Cleaner

Baking soda

very fine steel wool

Sprinkle water on oven surface. Apply baking soda. Rub using very fine steel wool. Wipe off scum with damp sponge. Rinse well and dry.

Toilet Bowl Cleaner I

Borax (Borax is a toxic ingredient. Handle it with care and store safely.)

lemon juice

Mix lemon juice and borax to make a paste about the consistency of toothpaste. Flush toilet to wet sides. Rub paste on the toilet bowl ring. Let it set for 2 hours and then scrub thoroughly.

Recipes for Household Cleaners (cont.)

Toilet Bowl Cleaner II and III

¼ cup full strength chlorine bleach **OR** ½ cup full strength ammonia
Do not use both—very poisonous when used together. Swish with a bowl brush and flush.

Windows and Glass I (To remove soil and grease)

¼ cup ammonia
2 quarts warm water
To prevent streaking, wash windows out of direct sunlight

Windows and Glass II (To remove hard water deposits and soil)

¼ cup vinegar
2 quarts warm water

Windows and Glass III (To remove extra heavy soil and grease buildup)

½ cup ammonia
2 cups rubbing alcohol
1 gallon water

Painted Walls and Woodwork I

¼ cup ammonia
1 gallon water

Painted Walls and Woodwork II

1 Tbsp. trisodium phosphate
1 gallon warm water

Painted Walls and Woodwork III

¼ cup liquid dish detergent
1 gallon warm water

Recipes for Household Cleaners (cont.)

To prevent streaking, begin washing at the bottom of the wall and work toward the top; wash ceiling last. Rinse thoroughly and change rinse water frequently.

Upholstery

¼ cup liquid dish detergent or laundry soap

1 cup warm water

With a hand mixer, whip until dry suds form (the suds will look like whipped cream). Test upholstery in an unnoticeable area by applying dry suds with a cloth or soft brush and lightly scrubbing. Allow to dry. If the area looks the same but cleaner, the entire piece of upholstery may be cleaned in this manner. Shampoo only a small area at a time and use a spatula or rubber scraper to lift off dirty suds. Repeat if necessary, then wipe area with a clean cloth dipped in clear water and wrung nearly dry.

Household Odors

To freshen room air, dampen cotton balls with oil of wintergreen and place out of sight but where air will touch them.

Candles, Telephones

Sponge with a piece of cotton dipped in rubbing alcohol.

Carpet Freshener

¾ cup baking soda

¼ cup perfumed talcum powder

Sprinkle on dry carpet, let stand 5 to 15 minutes, then vacuum.

Disinfectant/Mildew Remover

¾ cup chlorine bleach

1 gallon water

Dilute bleach in water. Apply to tile and grout and scrub. Wipe shower stall and curtain; rinse thoroughly.

Recipes for Household Cleaners (cont.)

Soap Scum Remover

Apply baking soda dry or as a thick paste, rub vigorously with a wet sponge, then rinse.

Sink

Sprinkle baking soda on a damp sponge, scrub, rinse. If the sink is stainless steel, clean it with baking soda, which is nonabrasive and won't scratch it. For a gleaming finish, buff with a few drops of vegetable oil on a paper towel.

Countertops

Sponge away grease with some rubbing alcohol. For stains, squeeze fresh lemon juice on the area and let it soak 15 to 30 minutes, depending on the stain.

Spray and Wash I

½ cup white vinegar

½ cup ammonia

½ cup heavy duty liquid detergent

½ cup water

Spray on grease or food spots or dirty collars and cuffs. Wash as usual.

Spray and Wash II

½ cup ammonia

½ cup white vinegar

¼ cup baking soda

2 Tbsp. liquid soap

2 quarts water

Mix well and shake. Pour into a pump type bottle. Spray on spots as laundry is sorted.

INDEX

Appetizers and Snacks

Artichoke Dip	2
Asiago and Sun-dried Tomato Dip	5
Asparagus Ham Roll-Ups ..	24
Bacon and Cheese-Stuffed Dates	25
Bacon Dates	25
Baked Goat Cheese	16
Black Bean Salsa	12
Bobbie's Hot Sauce	11
Buffalo Chicken Dip	8
Captain Rodney's Cheese Bake	16
Ceviche	20
Chile Rellenos Dip	6
Corn Dip	7
Crab Stuffed Mushrooms ..	22
Crabbies	21
Creamy Whipped Brie	18
Cucumber Dip	2
Dill Dip	1
Fiesta Dip	6
Fruit Dip	13
Ham and Swiss Mini Sandwiches	24
Hummus	9
Killer Queso	9
Marinated Green Chiles ..	19
Mediterranean Pizza	15
Natalie's Dip	7
Nut Crackers	26
Onion-Stuffed Mushrooms ..	23
Party Mix	27
Pepper Poppers	19
Pumpkin Pie Dip	14
Ranch Crackers	26
Salmon Bites	21

Salmon Dip	7
Savory Parmesan Bites	17
Savory Strawberry & Spinach Dip	4
Seasoned Almonds	24
Seasoned Pretzels	28
Spicy Black Bean Hummus	10
Spinach Artichoke Dip	3
Spinach Cheese Dip	3
Sun-Dried Tomato Dip	6
Sweet Potato Hummus	10
Texas Caviar	13
Tomatillo Salsa	4
Tomato Tart	14
Velveeta and Sausage Hors d'Oeuvres	17
White Queso	13

Soups, Salads and Sandwiches

Artichoke Chicken Salad ..	58
Asian Salad with Macadamia Chicken	59
Asparagus Orzo Salad	56
Baked Potato Soup	33
Beef Stew	44
Best Chicken Salad	57
Best Chili Ever	40
Black-Eyed Pea Stew	43
Blueberry Salad	62
Broccoli Bacon Salad	48
Broccoli Slaw Salad	49
Butternut Squash Soup	32
Caesar Salad	45
Chicken and Dumplings	43

INDEX

Chicken Chili with Black Beans.....	42
Chicken Salad.....	56
Chicken Taco Soup.....	39
Coleslaw	49
Corn, Mango, Edamame Salad.....	50
Cowboy Beef & Bean Soup	35
Cream of Broccoli Soup ...	34
Fresh Spinach and Pea Salad.....	46
Grape Salad.....	61
Greek Salad	59
Greek Salad with Avocado, Shrimp, and Caper Vinaigrette.....	60
Green Bean Salad with Bacon.....	47
Hearty Tomato Soup	31
Italian Soup and Sausage	34
Lentil Soup.....	31
Marinated Cole Slaw	50
Marinated Tomatoes	52
Mexican Chicken Chowder	42
Mexican Salad	50
Potato Salad	53
Pretzel Salad.....	62
Quinoa Salad with Asparagus.....	55
Sage and Parmesan Croutons	32
Sonoma Chicken Salad....	57
Spanish Grilled Cheese Sandwiches.....	64
Special Strawberry Spinach Salad.....	46
Spinach Salad.....	45

Stacked Salad.....	51
Sweet Potato Jalapeño Salad.....	53
Taco Stew	44
TGIFriday's Black Bean Soup	36
The Best Tortilla Soup.....	38
Three Bean Salad	48
Tortilla Soup.....	37
Tuna Bean Salad	61
Tuna Fish.....	61
Vegetarian Chili.....	39
Vermicelli Salad	58
Warm Chicken Sandwiches.....	63
Watergate Salad	63
White Chili.....	41
Wild Rice and Barley Salad.....	54
Yummy Salad from The Cheesecake Factory	52

Breads and Breakfast

Aunt Margaret's Rolls	73
Banana Bread	79
Biscuits	73
Bran Flax Muffins	76
Bread Sticks.....	70
Breakfast Casserole... 87, 88	
Breakfast Enchiladas	93
Breakfast Loaf.....	92
Broccoli Cornbread	77
Brunch Strata.....	89
Bubble Bread	82
Cinnamon Roll Bake	83
Coconut Pancakes.....	80

INDEX

Connie's Breakfast
 Casserole86
Cream Cheese Braid74
Cream Cheese Bread71
Crustless Quiche90
Egg Muffins91
French Bread68
Fried Pies84
Gingerbread Pancakes81
Gorilla Bread84
Grandma's Whole Wheat
 Bread68
Granola85
Granola Bars85
Greek Bread69
Hot Roll Dough71
Jalapeño, Sausage, Jack
 and Egg Breakfast
 Braid95
Lazy Chile Rellenos94
Nut Butter Bars86
Oatmeal Applesauce
 Pancakes81
Parmesan-Parsley Biscuit
 Flatbreads70
Pumpkin Bread77, 78
Pumpkin Nut Muffins75
Pumpkin Pancakes80
Raised Doughnuts82
Sausage and Egg
 Breakfast Dish88
Sausage Cheddar Quiche 89
Signature Pizza Crust72
Six-Week Muffins76
Sticky Buns83
Strawberry Bread78
Streusel Topping67
Whole Wheat Bread67
Whole Wheat Waffles79

Zucchini Egg Bake91

Vegetables and Side Dishes

Apple Cranberry
 Casserole 131
Asparagus with Orange
 Vinaigrette 104
Baked Parmesan
 Tomatoes 111
Bock Beer Marinated 124
Broccoli Rice Casserole . 105
Broccoli with Lemon
 Sauce and Almonds ... 104
Carrots with Olives 113
Cascade Potato
 Casserole 118
Cornbread Dressing 125
Couscous with Feta 126
Cranberry Relish 132
Creamed Corn 112
Diane's Shredded
 Potatoes 113
Favorite Mixed Roasted
 Vegetables 109
Fried Okra and Potatoes 116
Garden Frittata 102
Garlic Roasted Potatoes. 115
Green Bean Bundles 101
Green Beans with
 Vinaigrette and Feta ... 100
Green Chile Corn 112
Green Chile Hominy 128
Grilled Stuffed Tomatoes 111
Herbed Polenta 127
Honey Baked Beans 106
Lemony Green Beans 101

INDEX

Macaroni & Cheese..... 125
Mashed Parsnips 123
Mashed Potato
 Casserole..... 117
Mashed Potatoes with
 Roasted Garlic and
 Mascarpone Cheese .. 114
Orange Glazed Sweet
 Potatoes..... 120
Orange-Soy Glazed
 Green Beans..... 102
Oven-Fried Sweet
 Potatoes..... 118
Oven-Roasted Butternut
 Squash..... 121
Oven-Roasted
 Vegetables 110
Parmesan Zucchini
 Sticks 109
Potato-Stuffed Grilled
 Peppers..... 116
Praline Yam Casserole .. 121
Provencal Vegetable
 Gratin 107
Quinoa Pilaf 126
Red Onions Roasted with
 Balsamic and Honey .. 108
Roasted Asparagus with
 Feta Cheese 103
Roasted Cauliflower..... 106
Roasted Cauliflower with
 Lemon Mustard
 Dressing..... 105
Scalloped Pineapple 130
Sesame Sugar Snaps 99
Spanokopitta (Greek Pie)130
Squash Casserole..... 122
Squash Corn Bake..... 123

Stir-Fried Asparagus with
 Garlic..... 103
Sweet Green Beans 100
Sweet Potato Casserole. 120
Sweet Potatoes with
 Pecans, Goat Cheese
 and Celery..... 119
Tomato Pie..... 112
Twice-Baked Potatoes ... 115
Vegetable Casserole..... 108
Zucchini Crust Pizza 129

Pastas

Angel Chicken Pasta..... 141
Baked Penne 149
Baked Ziti..... 135
Bobby's Spaghetti Sauce146
Chicken & Spinach Pasta
 Bake..... 138
Chicken Spaghetti..... 139
Creamy Chicken Spaghetti
 Casserole..... 140
Crock Pizza..... 136
Fresh Tomato Pasta..... 145
Healthy Chicken
 Spaghetti..... 141
Linguine with Chicken and
 Spicy Pesto 142
Mock Lasagna..... 135
Penne Pasta with Bacon
 and Cream 138
Roasted Shrimp and Orzo
 Salad..... 144
Shrimp and Edamame
 Rotini..... 143
Spaghetti Puttanesca 150

INDEX

Spaghetti with Roasted
Asparagus 147
Spinach & Feta Pasta..... 148
The Best Lasagna Ever.. 136
Vegetable Lasagna 150

Poultry and Seafood

Almond Stuffed Chicken . 162
Baked Chicken with
Coconut..... 155
Baked Salmon with
Relish 173
Barbecued Chicken 158
Buttermilk Oven-Fried
Chicken 154
Cajun Jambalaya..... 182
Cedar Plank-Grilled
Salmon 174
Chicken Enchilada
Casserole 165
Chicken Enchiladas..... 167
Chicken Piccata..... 157
Chicken Pot Pie..... 164
Chicken with Artichoke
Pepper Sauce..... 158
Chicken with Lemon and
Capers..... 156
Chicken-Parmesan
Bundles 161
Cornmeal-Crusted
Tilapia..... 169
Crescent Chicken
Rollups 160
Crispy Oven-Fried
Chicken 153
Curried Chicken..... 162

Curried Chicken and
Broccoli Casserole..... 163
Dijon Mustard Chicken
Fricassee..... 159
Easy Baked Chicken
Breasts 154
Enchiladas..... 166
Greek-Style Marinated
Mahi Mahi..... 172
Grilled Alaska Salmon 176
Grilled Marinated Shrimp 181
Hot and Crunchy Trout ... 171
Imperial Chicken..... 161
King Ranch Chicken..... 164
Lemon-Mint Bulgur
Risotto 179
Pan-Seared Tilapia with
Citrus Vinaigrette 168
Parmesan-Crusted
Tilapia..... 170
Pineapple Salsa 183
Pineapple Teriyaki
Salmon 177
Salmon Croquettes..... 175
Salmon with Pineapple
Salsa 178
Scallops in Vermouth
Cream 184
Sea Bass with Citrus
and Soy 172
Seared Scallops with
Warm Tuscan Beans.. 183
Sesame Seared Tuna..... 173
Sesame Seed Chicken... 155
Shrimp Enchiladas 181
Shrimp with Ginger-Soy-Lime
Marinade 178
Spicy Shrimp and Grits... 180

INDEX

Super Chicken	
Casserole.....	163
Turkey Burgers	168

Beef and Pork Entrees

Bacon Cheeseburger	
Meatloaf	196
Beef and Bulgur	197
Best Ever Beef Brisket ...	189
Braised Short Ribs	191
Chipotle Meatloaf	195
Classic Pot Roast with	
Garlic-Thyme Gravy ...	188
Cranberry Pork Loin	202
Crockpot Ham	205
Filet Mignon with	
Horseradish Gravy	194
Five-Spice Beef and	
Broccoli	189
Grilled Pork Tenderloin ..	202
Hamburger Noodle Bake	197
Honey Barbeque	
Meatloaf	196
Italian Meatballs	200
Marinated Flank Steak ...	190
Mexican Fiesta	198
Mexi-Hamburger	
Casserole	198
Party Pork Chops	204
Pizza Burgers	199
Pork Tenderloin	201
Roast Beef & Gravy	187
Rosemary Beef or Pork	
Tenderloin	193
Sirloin of Beef in a	
Rosemary Crust	192
Sweet Jalapeño Ribs	204

The Ultimate Burger	199
Watermelon Injected Pork	
Tenderloin	203
Zucchini Perini	200

Lebanese Dishes

Baba Ga-Nooj (Eggplant	
with Tahini)	217
Baked Kibbi	213
Baklava	229
Cauliflower with Tahini	
Sauce	218
Chicken and Okra	227
Djaj mah Ruz (Baked	
Chicken with Meat and	
Rice Dressing	226
Djaj Mtabbel (Lemon	
Chicken)	228
Eggplant with Laban	
Sauce	219
Fatayer bi Laham	
(Meat Pies)	224
Fatayer bi Sabanikh	
(Spinach Pies)	225
Hashwah	211
Hummus	214
Kaak-Bi-Haleeb (Sweet	
Bread)	217
Kibbi Nayii (Raw Kibbi) ...	213
Kmaj	216
Kousa Mahshi (Stuffed	
Squash)	220
Laban (Yogurt) and Labani	
(Strained Yogurt)	210
Ma'amoul (Date and Nut	
Filled Cookies)	230

INDEX

Meat and Cauliflower and Laban Sauce	212
Mujadara-Ruz (Lentils and Rice)	223
Poteetca (Sour Cream Coffee Cake)	232
Rice and Meat Filling for Vegetables	209
Riz-Bi-Dfeen	229
Ruz M'falfal (Lebanese Rice Pilaf)	223
Salata (Salad Dressing Mediterranean Style) ..	210
Sambuski	231
Shiekh El' Mahshi (Stuffed Eggplant)	218
Shourabit Djaj (Chicken and Rice Soup)	228
Stuffed Steak	211
Tabbouleh	215
Talami (Grandma's Pita Bread)	215
Yabra Areesh (Grape Leaf Rolls)	222
Yabra-Mal-foof (Cabbage Rolls)	221
Zatar (Dirty Bread)	216

Cakes and Pies

\$175 Cake	249
Apple Cake with Hot Caramel Sauce	239
Apple Dumplings	264
Apple Pie	261
Applesauce Cake	239
Apricot Pie or Cobbler	264
Banana Cake	238
Banana Pudding	268
Banana Split Cake	251
Best Pecan Pie	266
Black Russian Cake (Kahlua Cake)	248
Bread Pudding	268
Buttermilk Pound Cake ...	236
Butterscotch Pound Cake	236
Cake Balls	241
Caramel Apple Crisp	263
Carrot Cake	242
Cheesecake	252
Chocolate Pie	257
Chocolate Pound Cake ...	245
Chocolate Sheath Cake ..	245
Cranberry Pound Cake ...	237
Cream Pie Filling	256
Devil's Food Cake	246
Fresh Strawberry Pie	262
Frosting for Angel Food Cake	235
Grandma's Pecan Pie	266
Homemade Vanilla Ice Cream	270
Individual Peach Upside Down Cakes	240
Italian Cream Cake	238
Kentucky Derby Pie	259
King-Sized Key Lime Pie	260
Layered Delight	250
Lemon Luscious Pie	261
Macadamia Fudge Torte	267
Mama's Pumpkin Pie	258
Meringue	255
Mississippi Mud Cake	248
Nut Pie Crust	254
Oatmeal Cake	243

X

Brownies	290
Fresh Fruit Dessert	
Pizza	294
Frosted Peanut Butter	
Brownies	289
Goblin Soup	299
Goosey Turtle Bars	290
Halloween Peanut Butter	
and Toffee Candy	
Bars	291
Hershey Marshmallow	
Roll.....	296
Layered Cookies	287
Lemon Bars.....	292
Marshmallow Squares....	296
Molasses Cookies	276
Monster Cookies	282
Monster Marshmallow	
Cookies	283
Oatmeal Cookies.....	275
Oreo Cookie/Cream	
Cheese Balls	286
Our Favorite Cookies	282
Pecan Crunch Toffee	
Bars	293
Pecan Pie Squares	295
PMS Bars.....	292
Pralines.....	295
Red's Ultimate M&M's	
Brand Cookies.....	284
Sand Tarts	278
Skillet Cookies	286
Soft Pumpkin Cookies....	278
The Real Snickerdoodle.	274
Toffee.....	297
Twinkling Ginger	
Cookies	277
White Chip Cookies.....	281

INDEX

White Chocolate Nut	
Clusters	296
White Chocolate Popcorn	
Snack Mix.....	300

Condiments and Beverages

Au Jus Dipping Sauce	306
Barbeque Sauce.....	307
Cream Cheese Fruit	
Spread.....	307
Gourmet Coffee.....	308

Grape Jelly	308
Greek Salad Dressing	305
Honey Dijon Vinaigrette..	304
Honey Mustard Dressing	305
Horseradish Mayonnaise	303
Hot Chocolate.....	309
Orange Raspberry Salsa	306
Plum Jelly	307
Poppy Seed Dressing.....	305
Sangria.....	310
Tequila Margaritas.....	310

And last but not least...a delicious late entry...

7-Layer Greek Dip

Adapted by Our Best Bites from the Better Homes and Gardens New Cookbook

- | | |
|--|--|
| 1 8-oz. package cream cheese,
softened (I used low-fat) | 1 cup seeded, diced cucumbers |
| 1 tsp. dill weed or Greek
seasoning (salt free—go for a
mix that just has herbs) | 1 cup seeded, diced tomatoes |
| 3 cloves garlic, minced or
pressed | ½ cup chopped Kalamata
olives |
| 2 tsp. lemon juice | ⅓ cup chopped green onions
(about 3 green onions
completely chopped) |
| 1 ½ cup hummus | ½ cup crumbled Feta cheese |
| | ⅛ - ¼ cup minced fresh
parsley |

With an electric mixer, combine the cream cheese, seasoning, garlic, and lemon juice until light and fluffy. Spread in the bottom of a pie plate or a small, shallow baking dish. Then spread a layer of hummus. In order, create layers by sprinkling the cucumbers, tomatoes, olives, onions, Feta cheese, and parsley. Cover with plastic wrap and chill for at least 2 hours. Serve with pita chips, fresh vegetables, and/or flatbread.



This book was published by Friends and Family Cookbook Publishers. We publish fundraising and family cookbooks for all occasions. We try to be the most user-friendly cookbook publisher out there! You don't have to type your recipes for us. We think that photos make the difference—they bring your cookbook to life! We allow you to place 70 of them anywhere you like in your books! Let us capture your family recipes and photos in a cookbook that will be handed down for generations. We print orders as small as 50 books.

For information, contact Kathy LeFevre at 888-872-8202. You may also visit our website at:

www.friendsandfamilycookbooks.com
Proudly Made in the USA