



TO HAVE & TO HOST

— *recipes* —

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SCAN FOR THIS
COOKBOOK'S
DIGITAL VERSION

TO HAVE
& TO HOST



APPETIZERS

BLUE CHEESE BACON DIP

Ingredients:

8 bacon slices
2 cloves minced garlic
2 - 8oz package cream cheese, softened
½ cup half & half
1 - 4oz package blue cheese, crumbled
2 Tbsp chopped fresh chives
½ cup chopped walnuts, toasted



Directions:

Cut bacon strips into small pieces. Cook bacon, stirring frequently, until crisp. Remove bacon from drippings, reserve 1T. in skillet. Lay bacon bits on paper towel to cool. Add garlic to skillet for 30 seconds. Beat cream cheese at medium speed with mixer til smooth. Add half & half, beating until combined. Stir in half of chopped bacon, all garlic, blue cheese and chives. Spoon mixture into a greased baking dish (1qt size) Bake uncovered for 15 min or until golden and bubbly. Sprinkle the remaining bacon and walnuts over the hot dip. Serve with crackers, bread, pears or veggies. (Also very good topping for burgers or baked potatoes.) Makes 3 cups.

Eryn Smith

BRIE & PESTO APPETIZER

Ingredients:

Round of Brie
Pesto



Directions:

Trim the outside layer off. Place brie in a baking dish and pour a container of pre-made pesto over it. Place in the oven at 375 degrees for 30 minutes or until the brie is melted and bubbly. Serve with your favorite crackers.

Kim Roosevelt

BURRATA WITH BALSAMIC TOMATOES

Ingredients:

12 oz burrata
2 cups cherry tomatoes or grape tomatoes
1 Tbsp olive oil
1 Tbsp balsamic vinegar
1 clove garlic minced
½ tsp dried basil
¼ tsp dried oregano
Salt & Pepper

For Serving:

Olive oil
Fresh herbs (parsley and basil)
Crostini

Directions:

Preheat oven to 400°F.
Toss tomatoes, oil, balsamic vinegar, garlic, basil, and oregano on a baking sheet. Season with salt and pepper. Bake 20 minutes or until soft and splitting. Cool slightly. Place burrata on a small plate. Spoon cooled tomatoes around the cheese. Drizzle with olive oil and fresh herbs. Serve with crostini.



Natalie Gard

SWEET/SPICY MAPLE ROSEMARY CASHEWS

Ingredients:

2 C (300g) Raw Cashews
1 Tbs + 1 tsp Coconut Oil melted and slightly warm
3 Tbs Maple Syrup
2 tsp Brown Sugar
 $\frac{3}{4}$ tsp Sea Salt divided
 $\frac{1}{4}$ tsp Cayenne Pepper ground
1 Tbs + 2 tsp Fresh Rosemary finely chopped, divided

Directions:

Preheat oven to 375F

In a mixing bowl add the raw cashews, warmed coconut oil, maple syrup, brown sugar, $\frac{1}{4}$ tsp salt, cayenne pepper and 1 Tbs rosemary. Toss well to make sure the nuts are evenly coated with mixture.

Roast nuts on an ungreased sheet pan in the oven for about 10 minutes, stirring and turning pan half way through roasting. Roast for another 5-8 minutes if needed, or until golden.

Remove from oven and sprinkle with remaining salt and fresh rosemary. Stir and place on parchment paper, separating the nuts so that none are sticking together.

Serve slightly warm or at room temperature. Store in a covered container for up to a week.



GUACAMOLE

Ingredients:

3 ripe Hass avocados, halved, pitted, and peeled
1 Tbsp freshly squeezed lime juice
½ tsp kosher salt
½ tsp ground cumin
¼ tsp ground cayenne pepper, plus more to taste
½ medium onion, diced
2 small Roma tomatoes, seeded and diced
1 Tbsp chopped fresh cilantro
½ jalapeño, minced
1 clove garlic, minced



Directions:

Place the avocado and lime juice in a large mixing bowl and toss to combine.

Add the salt, cumin, and cayenne, and mash using a potato masher, leaving some larger chunks for texture.

Add the onion, tomatoes, cilantro, jalapeño, and garlic, and stir to combine. Lay plastic wrap directly on the surface of the guacamole and allow to sit at room temperature for 2 hours before serving.

Jana Threlkeld

GUACAMOLE

Ingredients

2-4 avocados, remove pit and skin
1-2 limes - squeezed
1tsp - garlic salt
Pinch of cayenne
Pinch of pepper

Directions

Place all in a bowl and mash with fork!

Serves 2-4



Brianna Romanowski

SALSA, RICE FAMILY

Ingredients:

1 can fire roasted Mexican Tomatoes
1 can Rotel
1 tbsp Cilantro
 $\frac{1}{4}$ tsp Cumin
1 squirt lime
1 jalapeño (sliced, you may remove some of the seeds, depending on how hot you like your salsa)



Directions:

Pour all ingredients into a blender and blend to your liking.

Robin Rice

SALSA

Ingredients:

1 - 28oz can whole peeled tomatoes

1 - 28oz can fire roasted tomato

1 - 4oz can diced green chiles

1c cilantro

2-4 jalapeños (depending on spice level desired), cut off the top

2-3 limes -squeezed

½ a white onion

1 ½ tsp - salt

1 tsp - pepper

½ tsp - cayenne

1 tsp - cumin

1 tsp - garlic salt

1 tbsp - garlic

Directions:

Place all in a blender and pulse until desired texture

Makes 6 jars - half the ingredients for smaller portion



Brianna Romanowski

SALSA

Ingredients:

4 ripe tomatoes, cored and quartered
1 red onion, peeled and quartered
3 garlic cloves, peeled
3 jalapenos, stemmed and seeded
1/3 cup fresh cilantro
3 tbsp fresh lime juice
2-3 tsp ground cumin
2-3 tsp sugar (optional)
1 1/2 tsp salt
15 oz crushed San Marzano tomatoes (1 can)
4.5 oz diced green chiles, mild, medium, or hot (1 can)



Directions:

Place the fresh tomatoes, onion, garlic, peppers, cilantro, lime juice, 2 teaspoons cumin, 2 teaspoons sugar (if using), and salt in a food processor. Pulse until the contents are fine and well blended.

Pour in the crushed tomatoes and green chiles. Puree until mostly smooth. Taste, then add more cumin and sugar if desired. Refrigerate until ready to serve.

Amanda Guillot

SAUSAGE BALLS

Ingredients:

1 pound ground pork sausage, at room temperature
2 cups biscuit baking mix
1 pound sharp Cheddar cheese, shredded

Directions:

Preheat the oven to 350. Combine room temperature sausage and biscuit mix in a large bowl; mix with your hands until well combined. Add shredded Cheddar cheese and mix until fully incorporated. Roll mixture into about 30 walnut-sized balls; transfer to a baking sheet. Bake in the preheated oven until golden brown and sausage is cooked through, 20 to 25 minutes.



Sophie Macfarlan

SPINACH ARTICHOKE DIP

Ingredients:

10-oz box spinach (chopped, thawed)
12-oz jar artichoke hearts, drained and roughly chopped
½ cup whipped cream cheese
¾ cup sour cream
1 cup cheddar cheese, shredded
½ tsp salt
¼ tsp black pepper



Directions:

Heat oven to 400. Squeeze the spinach between paper towels to remove excess moisture. In a medium bowl, combine the spinach, artichokes, cream cheese, sour cream, and cheddar. Season with the salt and pepper. Scrape the mixture into a small oven-safe baking dish. Bake until lightly golden and heated through, about 15 minutes. Serve warm with the chips or bread and lemon wedges, if desired.

Sophie Macfarlan

SPINACH DIP

Ingredients:

- 1 package frozen spinach (thawed and squeeze the extra water out)
- 1 block cream cheese
- 1 can of Rotel
- 1 - 8oz bag of Monterey Jack Cheese
- ¼ purple onion, chopped

Directions:

Mix all ingredients together and put into a greased pan (This fills a 8x8 square pan) Bake at 350 degrees for about 40 minutes, until the cream cheese is melty and hot!

I like to serve this dip with Scoops tortilla chips.



CJ Laymance

ITALIAN TORTE

Ingredients:

8oz Cream cheese, softened
Parmesan cheese (shredded)
5 Italian cheese blend (grated)
2 tbsp Sour Cream
2 tbsp Butter
Pesto
Sundried tomatoes
Pine nuts



Directions:

Mix softened cream cheese, all remaining cheeses, sour cream and butter, set aside. Toast pine nuts (cool before next step) and put in the bottom of a small bowl lined with clear plastic wrap. Layer $\frac{1}{3}$ of cheese mixture on top, layer sundried tomatoes next, layer $\frac{1}{3}$ of cheese mixture then layer pesto, and finally top with the remaining cheese mixture..

Let firm up in the fridge or, if in a hurry, the freezer.

Turn upside down on platter and serve with garlic bagel chips or assorted crackers

Susan Coy



SIDES

ASPARAGUS VINAIGRETTE

Ingredients:

Fresh Asparagus
Vinaigrette Dressing
Kosher salt
Pepper
Fresh Thyme leaves



Directions:

Select fresh asparagus spears: Tight tops, firm stalks; Wash asparagus. Cut stalks to even length, about 6 inches. If stalks are large, peel lower 3 inches of stalks so that all will cook to even tenderness. (Use a vegetable peeler. Lay stalk flat; gently run peeler down stalk, turn.)

In a large skillet, heat water to a boil, add pinch of salt. Place stalks in skillet in a single layer. Bring to boil and cook for about two minutes, just enough to blanch. Do not overcook.

Check stalks for doneness: With a fork, lift one stalk lying flat on fork. Stalk should bend very slightly on each side.

Remove asparagus and drain well. Cool. (May be prepared a day ahead, placed in a zip bag and stored in refrigerator until time to serve.)

For serving - 30 minutes prior to serving, place asparagus on serving platter. Pour vinaigrette over the asparagus, distributing well.

** 5-8 stalks per person served with entrée; 3-4 per person as appetizer

Gloria Gilpin

BAKED BEANS

Ingredients:

1 - 16 oz can of Pork n Beans
2 slices of bacon, cut up
¼ cup of chopped onion
¼ cup of brown sugar
¼ cup of ketchup
2 tbsp of mustard



Directions:

Fry the onion and bacon until brown. Pour in the beans. Add in the other ingredients. Mix together well. Bake at 350 degrees for 30 minutes or until bubbly.

Stacy Reibe

ROASTED BROCCOLI

Ingredients:

12oz broccoli florets

Extra-virgin olive oil, for drizzling

Sea salt and freshly ground black pepper

Juice of 1 lemon, optional

Directions:

Preheat the oven to 400°F. Place the broccoli florets on the baking sheet. Toss with olive oil, salt, and pepper, and spread evenly on the baking sheet. Roast 15 to 22 minutes or until browned around the edges. Toss with lemon juice, if desired.



Kelly Wallaert

ROASTED BROCCOLI WITH LEMON & PARMESAN

Ingredients:

1 large head of broccoli, cut into 1 ½-inch florets, stems peeled and sliced ¼-inch thick
¼ cup extra-virgin olive oil, divided
Kosher salt
Freshly ground black pepper
2 tsp fresh lemon juice
1 tsp minced shallot
2 tbsp freshly grated Parmigiano-Reggiano cheese

Directions:

Preheat the oven to 400. On a large baking sheet, toss the broccoli florets and stems with 2 tbsp of the olive oil and season with salt and pepper. Roast the broccoli in the oven for about 30 minutes, tossing halfway through, until browned and tender. In a small bowl, whisk the lemon juice with the shallot and the remaining 2 tbsp of olive oil; season the dressing with salt and pepper. Scrape the broccoli into a bowl. Add the dressing and the grated cheese, toss well, and serve.



Katie Sherrod

CAESAR BROCCOLI

Ingredients:

½ cup + 3 Tbs extra virgin oil

Juice of 1 lemon

2 Tbs tahini

2 Tbs Dijon mustard

1 garlic clove, grated

¼ cup grated Parmesan cheese +

more for serving

Kosher salt & freshly ground pepper

Crushed red pepper flakes

3 heads of broccoli cut in florets & roughly chopped

1 bunch of Tuscan kale, stemmed & shredded

4 slices thick cut sourdough bread

Flaky sea salt

4 fried eggs

1 avocado, sliced



Directions:

In a large bowl, whisk together ½ c olive oil, lemon juice, tahini, mustard, garlic, & 2 Tbs of water until smooth. Add Parmesan & a pinch each of salt, pepper, & red pepper flakes.

Add broccoli & kale to the bowl, using your hands, massage the dressing into the greens until kale softens, 1-2 minutes. Let the salad sit at room temperature for at least 10 minutes.

Heat the remaining 3 Tbs of olive oil in a skillet over medium heat. When oil simmers, add 2 pieces of bread at a time and cook until golden, 2-3 minutes per side. Remove & sprinkle with flaky salt. Repeat with remaining bread.

To serve, divide the salad evenly among four plates & top with a piece of toast, a fried egg, & avocado slices.

Linde Giddens

GLAZED CARROTS

Ingredients:

3 lbs carrots, peeled and sliced into ½ inch rounds

½ cup salted butter

½ cup brown sugar

2 Tbsp freshly squeezed orange juice

½ tsp Kosher salt

Directions:

In a large skillet, boil 2 cups of water. Add carrots and reduce heat, simmer covered, on low for about 7-9 minutes. Drain water and put the carrots aside. Using the same skillet, heat butter, brown sugar, orange juice, and kosher salt. Let bubble and thicken for about 5 minutes. Add carrots back to skillet and stir for 1-2 minutes.



CJ Laymance

MEXICAN STREET CORN CUPS

Ingredients:

1 cup water
2 tablespoons sugar
1 pound frozen whole-kernel corn
¼ cup mayonnaise
¼ cup sour cream
½ teaspoon sriracha, or to taste
Kosher salt, to taste
Lime salt, to taste (optional)

Toppings:

½ cup crumbled cotija cheese
or queso fresco
¼ cup cilantro
Chili powder
1 lime wedges



Directions:

In a medium saucepan over high heat, bring water and sugar to a boil. When water is boiling, add corn and cover with a lid. Simmer corn for 3-5 minutes or until corn is cooked through and tender.

While corn is simmering, combine mayonnaise, sour cream, sriracha, salt, and lime salt in a small bowl.

When corn is done cooking, drain well and return to pan. Allow to cool for about 3 minutes.

Add sriracha-mayo mixture to the corn and stir until well combined.

Divide corn into 4 individual cups (I like to use clear 9 oz. disposable cups).

Top with cheese or queso fresco, cilantro, a dash of chili powder, and a lime wedge. Serve immediately.
Serves 4

QUICK PICKLED ASIAN CUCUMBERS

Ingredients:

1 English cucumber
1 cup rice wine vinegar
1 tsp soy sauce
2 tsp cane sugar
¼ tsp salt
½ tsp red chili flakes

Directions:

Cut cucumbers into thin slices and add rest of the ingredients to a jar, screw the lid on and shake. Place jar in the fridge and allow to pickle for at least 30 minutes, or up to a few days. Every so often, give the jar a good shake.

Kelly Wallaert



GREEN BEANS WITH CHERRY TOMATOES

Ingredients:

- 1 ½ pounds of green beans
- 1 ½ cups of water
- ¼ cup of butter
- 1 tbsp of sugar
- ¾ tsp of garlic salt
- ¼ tsp of pepper
- 1 ½ tsp of chopped fresh basil
- 2 cups of cherry tomatoes halved



Directions:

Place beans and water in a large saucepan. Cover, and bring to a boil. Set heat to low, and simmer until tender, about 10 minutes. OR buy pre-washed green beans in a bag and steam in the microwave according to directions on the package.

Melt butter in a skillet over medium heat. Stir in sugar, garlic salt, pepper and basil. Add tomatoes and cook gently just until soft. Pour the tomato mixture over the green beans and toss gently to blend.

Kim Roosevelt

GREEN BEANS

Ingredients:

Green beans

Butter

Good Seasons Italian Dressing dry packet



Directions:

Clean and cut fresh green beans. Microwave 1 stick of butter until melted. Then add in one dry packet of Good Seasons Italian dressing to the butter mixture. Pour this over green beans as you sauté them in a skillet - use medium heat, stirring continually until they are bright green—but still crisp and firm. Do not over cook or they will wilt. Cook these quickly-when you are about 10-15 minutes from serving dinner.

Elizabeth Tamlyn

SIMPLE GREEN BEANS

Ingredients:

Fresh green beans

Bacon

Chicken Broth

Salt to taste



Directions:

Snap green beans and rinse. In a large saucepan, brown 1-2 slices bacon for 4-5 minutes. Add fresh green beans and 1-2 cups chicken broth (enough to cover the bottom of your pan to a depth of 1 inch). Heat on medium-high and bring to a boil. Then turn down to simmer for 15-20 minutes. Season with salt and serve.

Miriam Sperring

HUMMUS

Ingredients:

4 garlic cloves
2 cups canned chickpeas, drained, liquid reserved
1 ½ tsp kosher salt
⅓ cup tahini (sesame paste)
6 Tbs freshly squeezed lemon juice (2 lemons)
2 Tbs water or liquid from chickpeas
8 dashes hot sauce

Directions:

Turn on the food processor fitted with the steel blade and drop the garlic down the feed tube; process until it's minced. Add the rest of the ingredients to the food processor & process until the hummus is coarsely pureed. Taste, for seasoning, and serve chilled or at room temperature.



BHINDI (OKRA) MASALA

Ingredients:

2 cups of okra, cut into ½ inch rounds
1 tbsp of canola oil
¼ tsp of mustard seeds
½ tsp of turmeric
⅛ tsp of cayenne pepper (optional)
½ tsp of salt
½ tsp of fennel seeds
½ onion (medium), diced
8 curry leaves (optional)



Directions:

Heat canola oil in a large skillet on medium heat. Once hot, add the mustard seeds. When the seeds start to pop, add okra, turmeric, cayenne, and salt. Stir to coat.

Allow the okra to cook undisturbed for 5 minutes, then flip. Add onion, fennel seeds, and curry leaves. Continue to flip the okra and onions every 5 minutes for 15-20 minutes allowing them both to soften and brown. Taste. Add more salt and/or cayenne pepper if desired. Remove from heat and enjoy!

Rubina Mammen

BASIL PESTO

Ingredients:

- ½ cup toasted pine nuts
- 2 tablespoons fresh lemon juice
- 1 small garlic clove
- ¼ teaspoon sea salt
- Freshly ground black pepper
- 2 cups basil leaves
- ¼ cup extra-virgin olive oil, plus more for a smoother pesto
- ¼ cup freshly grated Parmesan cheese, optional



Directions:

In a food processor, combine the pine nuts, lemon juice, garlic, salt, and pepper and pulse until well chopped.
Add the basil and pulse until combined.
With the food processor running, drizzle in the olive oil and pulse until combined.
Add the Parmesan cheese, if using, and pulse to briefly combine. For a smoother pesto, add more olive oil.

Sheridan Lang

LOADED BAKED POTATOES

Ingredients:

6 large potatoes

½ cup butter

1 cup sour cream

2 cups of cheddar cheese

6 slices of bacon (cooked and chopped)



Directions:

Wash, cube and boil potatoes until thoroughly cooked. Mash and add butter, sour cream, cheddar cheese, bacon, salt and pepper. Put in a baking dish, top with more cheddar cheese and chives and bake for 20 minutes at 350

Sheridan Lang

MASHED POTATOES

Ingredients:

5 pounds potatoes (I use half Yukon Gold, half Russet potatoes)

2 large cloves garlic, minced

Fine sea salt

6 Tbs butter

1 cup whole milk

4 oz cream cheese, room temperature

Toppings: chopped fresh chives or green onions, freshly-cracked black pepper



Directions:

Peel your potatoes or leave the skins on. Then cut them into chunks, about an inch or so thick, and transfer them to a large stockpot full of cold water. Be sure that there is enough cold water in the pan so that the water line sits about 1 inch above the potatoes. Stir the garlic and 1 Tbs sea salt into the water. Turn the heat to high and cook until the water comes to a boil. Reduce heat to medium-high (or whatever temperature is needed to maintain the boil) and continue cooking for about 10-12 minutes, or until a knife inserted in the middle of a potato goes in easily with almost no resistance. Carefully drain out all of the water.

Meanwhile, as the potatoes are boiling, heat the butter, milk and an additional 2 tsp of sea salt together either in a small saucepan or in the microwave until the butter is just melted. (You want to avoid boiling the milk.) Set aside until ready to use.

After draining the water, immediately return the potatoes to the hot stockpot, place it back on the hot burner, and turn the heat down to low. Using two oven mitts, carefully hold the handles on the stockpot and shake it gently on the burner for about 1 minute to help cook off some of the remaining steam within the potatoes. Remove the stockpot entirely from the heat and set it on a flat, heatproof surface.

Using your preferred kind of potato masher, mash the potatoes to your desired consistency. Then pour half of the melted butter mixture over the potatoes, and fold it in with a wooden spoon or spatula until potatoes have soaked up the liquid. Repeat with the remaining butter, and then again with the cream cheese, folding in each addition in until just combined to avoid over-mixing. (Feel free to add in more warm milk to reach your desired consistency, if needed.)

One final time, taste the potatoes and season with extra salt if needed. Then serve warm, garnished with gravy or any extra toppings that you might like, and enjoy!

Janis Stradinger

MASHED POTATOES

Ingredients:

Idaho potatoes

Butter

Milk

Salt

Pepper



Directions:

(You can make these the day before!)

Clean and peel Idaho potatoes. Cut into 1-2 squares and place in pot filled with water. Potatoes should be totally submerged underwater in pot. Boil on high heat until the potatoes are very soft-poke with a fork to test. Drain the water using a colander. Using the same pot (water is now gone), add butter chunks and pour milk slowly as you use beaters (or masher) until they are creamy. Be careful to add milk and butter slowly. Do not add too much liquid-you can't reverse it! Add salt and pepper to taste. Or let your guests. Some people even add small sprinkle of garlic salt.

Serve hot.

(If you make them the day before, place them in a glass dish to reheat the next day (cover to prevent drying out — and/or add butter or milk as needed to keep them creamy texture.)

Elizabeth Tamlyn

ROASTED POTATOES

Ingredients:

1 ½ lbs potatoes (Russet or Yukon gold)
1 yellow onion
2 T olive oil
2 tsp minced garlic
Jane's Krazy Mixed-Up Salt



Directions:

Pre-heat oven to 375 convection or 400 bake. Thoroughly wash potatoes. Slice thinly. Peel and slice, then roughly chop onion. Spray a 9x13 pan with non-stick cooking spray. Layer potatoes, onions, garlic and salt. Drizzle olive oil on top and mix. Roast in the oven until tender (about 35 minutes). Stir every 15 minutes or so. You can cook them longer if you like crispy pieces. Yields about 4 servings.

Amy Hulme

ROSEMARY ROASTED POTATOES

Ingredients:

1 ½ pounds of small red or white-skinned potatoes (or a mixture)

½ cup good olive oil

¾ tsp of kosher salt

½ tsp of freshly ground black pepper

1 tbsp of minced garlic (3 cloves)

2 tbsp of minced fresh rosemary leaves



Directions:

Preheat the oven to 400. Cut the potatoes in half or quarters and place in a bowl with the olive oil, salt, pepper, garlic and rosemary; toss until the potatoes are well coated. Dump the potatoes on a baking sheet and spread out into 1 layer; roast in the oven for at least 1 hour, or until browned and crisp. Flip twice with a spatula during cooking to ensure even browning. Remove the potatoes from the oven, season to taste, and serve.

Gloria Gilpin

TWICE BAKED POTATO BOATS

Ingredients:

Large yukon potatoes
Butter
Milk
Salt
Pepper
Sour cream



Directions:

Large yukon gold potatoes (cut in half) - One potato makes 2 boats
Poke holes and place whole potatoes on cookie sheet and bake at 375 for an hour (soft and still firm)
Set aside potatoes for 15 minutes to let them cool.
Cut in half and scoop out potatoes into mixing bowls. Leave thin layer of potato in skin for support.
Mash potatoes with butter, milk, salt and pepper, sour cream, as desired.
Scoop mashed potatoes back into boats, top with cheese and bacon and bake for 10-15 to heat/melt cheese.

Karla Self

CASHEW RAISIN RICE PILAF

Ingredients:

¼ cup of butter
1 ½ cups of uncooked rice
Chicken broth
1 chopped onion
1 cup chopped (or grated) carrots
1 cup golden raisins
2 cups frozen green peas
1 cup cashews
1 teaspoon of salt
Ground black pepper to taste



Directions:

Cook rice in chicken broth. Melt butter in a large skillet. Sauté the onion. Add carrots (cook until tender), peas and raisins. Add cooked rice. Stir in cashews and heat through. Salt and pepper to taste.

Barbara Loaring-Clark

HERB AND SCALLION RICE

Ingredients:

1 $\frac{2}{3}$ cup water
1 cup packed fresh cilantro
3 scallions, chopped
1 garlic clove minced
1 Tbsp vegetable oil
1 cup jasmine rice
Coarse salt to taste



Directions:

Puree water, cilantro, scallions and garlic in a blender until smooth.

Heat oil in a large saucepan over medium high heat. Add rice and stir to coat. Cook until slightly toasted, ~3 minutes, stirring.

Add herb puree and 1 teaspoon salt. Bring to a simmer. Reduce heat to low, and cook, covered, for 20 minutes.

Remove from heat, and let stand, covered, for 10 minutes. Fluff with a fork before serving.

Casey Lepley

MEXICAN RICE

Ingredients:

2 Tbsp olive oil
1 small yellow onion, finely chopped
1 large jalapeño pepper, stemmed, seeded and minced
2 large cloves garlic, minced
2 Tbsp tomato paste
1 ½ cups long grain rice

3 ½ cups low-sodium chicken broth
1 tsp salt
¼ tsp freshly ground pepper
½ tsp chili powder
½ tsp cumin
½ cup frozen peas, defrosted
¼ cup cilantro
2 tsp fresh lime juice

Directions:

Heat olive oil in a large pot over medium heat. Add the onions and jalapeño and cook stirring frequently, until onions are softened and translucent, about 5 minutes. Turn the heat up to medium and add the tomato paste, garlic and rice; cook, stirring frequently, for about 3 minutes.

Add the chicken broth, salt, pepper, chili powder and cumin; turn the heat up and bring to a boil. Reduce heat to low, cover the pot and simmer until all the liquid is absorbed, about 20 minutes. Add peas, cilantro and lime juice and fluff the rice with a fork to mix. Let the rice sit for a few moments to “dry out” and lose that wet, just steamed texture. Taste and adjust seasoning with salt, pepper and lime if necessary.

*Some rice brands will require a little less or a little more liquid; check the package for specific instructions.

*This rice is freezer friendly. It can be frozen in an airtight container or zip lock bag for up to 3 months. No need to thaw before reheating; remove it from the freezer and reheat in the microwave with 1-2 Tbsp of water.



Jana Threlkeld

MEXICAN RICE & BEANS

Ingredients:

1 tablespoon of olive oil
1 cup of Minute Brown Rice (2 servings)
1 can of Rotel
1 cup of water
1 can of drained black beans



Directions:

In a large saucepan, heat olive oil and rice. Let sit for a few minutes. Add rotel, water, and beans. Stir and cover. Cook until rice is soft to your liking. May need to add more water.

Robin Rice

MONTERREY RICE

Ingredients:

3 cups white rice, cooked
Salt and pepper to taste
3 cups of sour cream
2 small cans of chopped green chilis
 $\frac{3}{4}$ pound Monterrey jack cheese, grated
 $\frac{1}{2}$ cup cheddar cheese, grated (optional)
 $\frac{1}{2}$ cup chopped green onions



Directions:

Mix all ingredients together in a large bowl. Pour into a greased 9X13 pyrex. Sprinkle some cheese on top. Bake at 350 degrees for 30 minutes.

Serves 8-10.

Dana Smith

APPLE, TOASTED PECAN, AND GOAT CHEESE SALAD

Salad:

Spring Mix
Toasted Pecans
Fuji Apples
White Onion
Goat Cheese

Dressing:

$\frac{1}{2}$ cup apple cider vinegar
2 garlic cloves, peeled & grated
1 $\frac{1}{2}$ tsp dijon mustard
1 tsp pure maple syrup
 $\frac{1}{2}$ tsp kosher salt
 $\frac{1}{2}$ tsp ground pepper
 $\frac{1}{4}$ cup + 2 tbsp extra virgin olive oil

Directions:

Whisk all dressing ingredients together. Then combine all salad ingredients and add desired amount of dressing.

Eryn Smith



ARUGULA SALAD

Ingredients:

6 cups baby arugula (4oz)
2 T. extra virgin olive oil
½ large lemon
¼ t. kosher salt
Black pepper, to taste
1oz shaved parmesan cheese
(about ½ a cup)

Directions:

Combine all salad ingredients in a bowl and toss until well mixed.



Tracy Weinmann

ASIAN SALAD

Sesame Ginger Vinaigrette Ingredients

2 Tbsp. Rice wine vinegar
2 Tbsp. Soy sauce
2 Tbsp. Honey
4 Tbsp. Canola oil
1 tsp. sesame seeds
2 tsp. fresh ginger
½ tsp. Dark sesame oil

Salad Ingredients

4 Peeled and sectioned mandarin oranges
Chopped green onion
Wonton strips
Spring mix lettuce

Directions

Combine all dressing ingredients in a small bowl and whisk together. In a separate large bowl, place lettuce, green onion and oranges. Pour dressing over salad to taste and toss to mix. Top with wontons strips.

Kristal Scott



BALSAMIC SALAD W/ SUGARED PECANS

Sugared Pecans:

1 lb. pecan halves
1 egg white
2 tsp water
2 tsp pure vanilla extract
1 cup sugar
½ - 1 tbsp ground cinnamon (your preference)
½ tsp salt

Directions:

Preheat oven to 250 degrees. Spray a baking sheet with cooking spray (or use a silicone pastry mat.) Mix sugar, cinnamon, and salt in a large ziploc bag. Whisk egg white, water, and vanilla in a large bowl until frothy.

Add pecans to a large bowl and stir to combine, coating each pecan in egg white mixture. Pour coated pecans into a ziploc bag, seal, and shake to fully coat in the cinnamon/sugar mixture. Spread out in a single layer onto a prepared baking sheet. Bake for 1 hour, stirring every 20 minutes.

Salad:

Newman's Own Balsamic Dressing
Chopped romaine hearts
Goat or Feta cheese
Craisins
Chopped Pecans
Chopped apple



CJ Laymance

CHRISTMAS SALAD

Ingredients:

Spinach
Sliced Almonds
Bacon
Shaved brussels
Pomegranate seeds
Crumbled goat cheese
Blush vingarette (birannas)

Directions:

Chop, toss and serve



Laura Bell

COLESLAW RAMEN SALAD

Ingredients:

16oz bag coleslaw salad mix
2 stalks of green onion, chopped
1 cup sunflower seeds, de-shelled
1 cup sliced or slivered almonds
1 package of dried ramen noodles
(toss the flavor packet)
 $\frac{1}{2}$ stick of butter
 $\frac{3}{4}$ cup vegetable oil
 $\frac{1}{4}$ cup apple cider vinegar
 $\frac{1}{2}$ cup sugar
 $\frac{1}{8}$ cup soy sauce



Salad & Crunchies:

Break up ramen noodles and mix with sunflower seeds, almonds, and $\frac{1}{2}$ stick of melted butter. Mix all together and spread on a cookie sheet lined with parchment paper. Bake at 350 until lightly browned. After crunchies have cooled, add them to the coleslaw salad and chopped green onion.

Dressing:

Combine all ingredients in a jar (vegetable oil, apple cider vinegar, sugar, soy sauce) and shake well. Pour over the salad and crunchies and toss well. Cover and place in the fridge for two hours. Serve cold or at room temp.

Melanie Hancock & Bethany Phillip

CRUNCHY ROMAINE SALAD

Salad:

1 cup of walnuts
1 package of Ramen noodles, discard flavor pack
4 tbsp of unsalted butter
1 bunch of broccoli heads, coarsely chopped
1 head of romaine lettuce, washed, broken into pieces
4 green onions, chopped
1 cup of sweet and sour dressing

Salad:

Brown the walnuts and noodles in butter. Cool on a paper towel. Combine broccoli, lettuce and onion. Pour $\frac{1}{2}$ of the dressing over romaine mixture. Toss to coat well.

Dressing:

Blend all ingredients and store in a glass jar. Shake well before using. Refrigerate left over.

Dressing (yields 2 $\frac{1}{2}$ cups):

1 cup of canola oil
 $\frac{1}{2}$ cup of sugar
 $\frac{1}{2}$ cup of red wine vinegar
1 tbsp of soy sauce
Salt and pepper to taste



Barbara Loaring-Clark

FIELD GREEN SALAD

Ingredients:

Field greens
Diced avocado
Shaved carrots
Craisins
Pistachios
Goat cheeses crumbles
Marstons San Paqual dressing

Directions:

Toss together all ingredients and serve



Sheridan Lang

ITALIAN HOUSE SALAD

Dressing:

½ cup shredded Parmesan
¾ cup Vegetable Oil
¼ cup Red Wine Vinegar
1 t Italian Seasoning
1 t dried Parsley
¼ t Garlic Powder
¼ t Pepper
⅛ t Salt

Salad:

Lettuce of your choice
14oz can artichoke hearts, drained and quartered
6oz can black olives, drained
Plum tomatoes or cherub tomatoes
½ lb provolone cheese, cut up

Directions:

Combine all the dressing ingredients in a jar or dressing container and shake to combine.

When you are ready to serve, pour the dressing over the salad and toss to combine. Start with a little and pour around the side of your bowl. There is nothing worse than too much salad dressing; you can always add more if needed.

The dressing will last for a week or so in the fridge.

Lori Carreker



PEAR SALAD WITH TOASTED PECANS

Salad:

1 bag of Romaine lettuce, torn up
1 red pear
1 - 8oz package of pecans, toasted
1 small container of Feta cheese
Cavendar's Greek seasoning

Dressing:

2 tbsp of sugar
2 tbsp of red wine vinegar
Squeeze of lemon
Dash of salt and pepper to taste
 $\frac{1}{3}$ cup of oil

Pecans:

1 - 8oz package of pecans, chopped
1 tbsp of butter
2 tbsp of sugar

Dressing:

Shake all ingredients together and refrigerate until ready to use.

Pecans:

Over medium heat, melt the butter, add sugar. Stir until it begins to dissolve and then add pecans. Keep stirring until caramelized —do not leave for too long or else they will burn. Move to a plate or a cutting board (spray first so that they will not stick!) to cool.

Salad:

Place the lettuce in a bowl. Cut up the pear and place it on top along with the cheese and seasoning. Just before serving, toss with the dressing and top with pecans.

Lucina Thompson



SALAD WITH BALSAMIC DRESSING

Dressing:

½ cup olive oil
¼ cup balsamic vinegar
1 tsp honey (or a pinch of stevia)
1 tsp dijon mustard
¾ white onion - cut the onion into chunks and use
garlic press to squeeze juice and pulp into the dressing
1 clove garlic, minced
Salt & pepper to taste

Directions:

Preheat oven to 250 degrees. Spray a baking sheet with cooking spray (or use a silicone pastry mat.) Mix sugar, cinnamon, and salt in a large ziploc bag. Whisk egg white, water, and vanilla in a large bowl until frothy.

Add pecans to a large bowl and stir to combine, coating each pecan in egg white mixture. Pour coated pecans into a ziploc bag, seal, and shake to fully coat in the cinnamon/sugar mixture. Spread out in a single layer onto a prepared baking sheet. Bake for 1 hour, stirring every 20 minutes.

Prepare Salad: Fresh romaine, cherry tomatoes (halved), bacon (cooked and chopped), sugared pecans, goat cheese, avocado

Sugared Pecans:

1 lb. pecan halves
1 egg white
2 tsp water
2 tsp pure vanilla extract
1 cup sugar
½ - 1 tbsp ground cinnamon (your preference)
½ tsp salt



CJ Laymance

SPINACH APPLE SALAD WITH MAPLE CIDER VINAIGRETTE

Pecans:

1 - 6oz package of pecan halves
2 tbsp of butter, melted
3 tbsp of sugar
¼ tsp ground ginger
⅓ tsp of curry powder
⅓ tsp of kosher salt
⅓ tsp of ground red pepper

Pecans: Preheat oven to 350. Toss pecans in butter. Stir together the sugar, ginger, curry powder, kosher salt and red pepper in a separate bowl. Add pecans, tossing them to coat. Spread in a single layer on a non-stick aluminum foil lined pan. Bake for 10-13 minutes or until lightly browned and toasted. Cool in pan for 20 minutes. Separate pecans with a fork.

Vinaigrette: Whisk together cider vinegar, maple syrup, dijon mustard, kosher salt. Gradually whisk in olive oil until well blended.

Salad: Combine the spinach and the next 3 ingredients in a bowl or on a platter. Drizzle with desired amount of maple cider vinaigrette: toss to coat. Sprinkle with pecans.

Maple Cider Vinaigrette: Salad:

⅓ cup of cider vinegar
2 tbsp of maple syrup
1 tbsp of Dijon mustard
¼ tsp of kosher salt
⅔ cup of olive oil

1 - 10oz package of fresh baby spinach
1 gala apple, thinly sliced
½ small red onion, thinly sliced
1 - 4oz package crumbled goat cheese



Kim Roosevelt

SPINACH SALAD

Salad:

Spinach

Emerald glazed walnuts

1 can mandarin oranges

Craisins or strawberries or raspberries or pomegranate seeds (depends on what you have or what is in season)

Feta cheese

Dressing:

$\frac{1}{3}$ olive oil

$\frac{1}{3}$ raspberry vinegar

$\frac{1}{3}$ c sugar (or less... to taste)

Directions:

Combine all ingredients together.

Susan Coy



SPRING MIX WITH BERRY SALAD

Ingredients:

Spring mix

Seasonal berries

Feta cheese

Sliced almonds or croutons

Brianna's Home Style Blush Wine Vinaigrette

Directions:

Use pre washed spring mix. Add washed and cut seasonal berries of your choice. (strawberries, blueberries, or even raspberries). Add feta cheese to sprinkle over the top and according to your taste. Feel free to add sliced almonds and or croutons. Use "Brianna's Home Style blush wine vinaigrette" salad dressing. Add right before you serve, not earlier or it will wilt.

You can make this salad a main course (for ladies lunch?) by adding chicken (grilled and sliced or even rotisserie chicken) and crispy bacon

Elizabeth Tamlyn



STRAWBERRY SPINACH SALAD

Ingredients:

2 tbsp sesame seeds
½ cup white sugar
½ cup Olive Oil
¼ cup distilled white vinegar
¼ tsp paprika
¼ tsp Worcestershire sauce
1 tbsp Yellow Onion (minced)
10 oz Spinach (fresh and rinsed)
1 quart strawberries (washed, hulled, and sliced)
¼ cup almonds (slivered)



Directions:

In a medium bowl, whisk together the sesame seeds, sugar, olive oil, vinegar, paprika, Worcestershire sauce and onion. Cover, and chill for one hour.
In a large bowl, combine the spinach, strawberries and almonds. Pour dressing over salad, and toss. Refrigerate 10 to 15 minutes before serving.

Sophie Macfarlan

STRAWBERRY SPINACH SALAD

Dressing:

½ cup veg oil
⅓ cup sugar (use less)
¼ cup red wine vinegar
1 garlic clove (minced)
¼ tsp salt
¼ tsp paprika
¼ tsp pepper

Directions:

In a medium bowl, whisk together all of the dressing ingredients.
In a large bowl, combine the spinach, strawberries, cheese, and chopped nuts.
Pour dressing over salad, and toss.
Refrigerate 10 to 15 minutes before serving.

Salad:

1 bag spinach leaves
2 cups sliced strawberries (or dried cranberries)
bag of shredded cheese (or feta)
½ cup chopped walnuts or pecans



Karla Self

WARM SPINACH & BASIL SALAD

Ingredients:

6 cups spinach leaves
2 cups fresh basil
½ cup olive oil
2 cloves garlic, minced
½ cup pine nuts
4oz prosciutto, chopped
Salt & pepper to taste
¾ cup grated parmesan cheese



Directions:

Combine the spinach and basil in a large salad bowl.

Heat the olive oil in a skillet over medium heat. Add the garlic and pine nuts; mix well. Sauté until the pine nuts are brown. Add the prosciutto; mix well. Cook just until heated through, stirring constantly.

Pour over the spinach mixture, tossing to coat. Season with the salt and pepper; sprinkle with parmesan cheese

Miriam Sperring

5-MINUTE SUNSHINE SAUCE

Ingredients:

$\frac{3}{4}$ cup olive oil

$\frac{1}{4}$ cup water

2 Tbsp white vinegar

1 tsp coarse kosher salt

1 tsp dried oregano

1 tsp dried basil

1 clove garlic

Black pepper to taste

Fresh herbs optional (see notes)

Fresh lemon (see notes)



Directions:

Blitz everything up in a blender or food processor until smooth and creamy. Serve on everything! Roasted vegetables, salads, meal prep... it is so versatile and SO yummy.

Pantry upgrade: If you have fresh lemon, add it! It's delicious. And definitely add fresh herbs if you have them! I like to throw a handful of parsley or basil in for Italian recipes, and cilantro for Mexican recipes.

Storing and Re-Using: This keeps in a jar in the fridge for about one week. If it separates, just shake it up. If the oil turns solid, let it sit at room temperature for a few minutes OR run the jar under warm water and shake again. If it's too thick or gloppy, add a little more water.

Linde Giddens

WINTER SALAD

Ingredients:

2 Tbs Champagne or white wine vinegar
2 Tbs Dijon mustard
Salt & freshly ground pepper, to taste
6 Tbs extra virgin olive oil
5 oz mixed fall lettuces
6 oz herbed goat cheese
 $\frac{1}{2}$ cup walnuts, toasted
 $\frac{1}{2}$ cup dried cherries

Directions:

In a small bowl, combine vinegar, mustard, salt, & pepper, and whisk to blend. Add oil in a slow, steady stream, whisking constantly until smooth and blended. Adjust seasonings with salt & pepper.

In a large bowl, toss lettuces with $\frac{2}{3}$ of the vinaigrette. Season with salt & pepper and add more dressing as needed. Divide greens among 4 salad bowls and top with equal amounts of cheese, walnuts, and dried cherries.



Janis Stradinger

VEGETABLE CASSEROLE

Ingredients:

2 tbsp of olive oil (divided)
1 large sweet yellow onion, cut in half and sliced
4 or 5 new potatoes, unpeeled and sliced
1 large zucchini, sliced
1 large yellow squash, sliced
3 large Roma tomatoes, sliced
Sea salt to taste
Cracked pepper to taste
Dried thyme and rosemary to taste
½ cup of grated parmesan cheese



Directions:

Preheat the oven to 375. Coat a quiche or pie pan dish with olive oil cooking spray. Heat 1 tbsp of olive oil in a large skillet over medium heat. Once hot, add the onions and sauté until translucent, about 8 minutes. Add the garlic and cook for another minute.

Spread the onion mixture on the bottom of the greased baking dish. Slice the vegetables in ¼ inch slices and layer them in the dish on top of the onions, fitting them tightly into a spiral, making only one layer. Season with sea salt, pepper, thyme, and rosemary to taste. Drizzle the last tablespoon of olive oil over the top.

Cover the dish with foil and bake for 25 minutes or until the potatoes are tender. Uncover and sprinkle the parmesan cheese on top and bake for another 25-30 minutes or until browned.

Lisa Schubert

VINAIGRETTE

Balsamic Vinaigrette:

½ cup EVOO
⅓ cup Balsamic vinegar
1 tbsp fresh lemon juice
1 tsp minced garlic
1 tbsp Beano's Horse Radish Sauce
2 tsp Beano's Deli Mustard
½ tsp Sugar, honey or sweetener (optional)
Kosher salt
Fresh ground pepper

Whisk together ingredients to integrate oil and vinegar. Store in glass jar in refrigerator.

Light Vinaigrette:

½ cup Olive Oil (not EVOO)
⅓ cup Champagne vinegar or white Balsamic vinegar
1 tbsp fresh lemon juice
1 tsp minced shallots
½ tsp Dijon mustard
Sweetener to taste (sugar, honey, Splenda)
Kosher salt
White pepper

Whisk together ingredients to integrate oil and vinegar.

Gloria Gilpin



BALSAMIC VINAIGRETTE

Ingredients:

3 parts balsamic vinegar
3 parts olive oil
3 parts vegetable oil
1 part Dijon mustard
Salt and pepper to taste

Directions:

Combine all ingredients



Ashley Leffers

MISO VINAIGRETTE

Ingredients:

1 $\frac{1}{3}$ cup olive oil

Juice of 2 lemons (about $\frac{1}{4}$ - $\frac{1}{3}$ cup)

$\frac{1}{4}$ cup red wine vinegar

$\frac{1}{4}$ cup white miso paste

$\frac{1}{3}$ cup nutritional yeast

1 Tbs dried oregano

2 garlic cloves, grated with a microplane

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



Directions:

Add all of the ingredients to a small bowl. Whisk together until the dressing has emulsified and everything is combined.

Pro-tip: This dressing also makes a tasty marinade.

Jennie Weizel



BREAD

BANANA BREAD

Ingredients:

½ cup oil (vegetable or canola)
1 ½ cups sugar
1 cup of mashed ripe bananas (1 ½ bananas)
4 tbsp of sour cream
2 eggs, well beaten
1 ¾ cups flour
1 tsp of baking soda
1 tsp of baking powder
1 cup of nuts, chopped (pecans, walnuts)



Directions:

Preheat oven to 325. Grease & flour pans. Cream oil & sugar. Add bananas, sour cream & eggs. Sift flour, baking soda, baking powder & add to above. Add nuts.

Bake at 350 for 50 min. Do not over-bake. Check periodically, adjusting time according to your oven and the size pans used. Use several small or two large loaf pans.

Gloria Gilpin

BEER BREAD

Ingredients:

3 cups (330g) sifted all-purpose flour
1 Tbs baking powder
2 tsp salt optional
1 can (12-ounces) beer room temperature
½ cup (1 stick, 113g) salted OR unsalted butter, cold



Directions:

Preheat the oven to 375°F. Prepare a 9×5 glass loaf pan with butter or pan-release. (If you don't have glass try and use a light colored pan as a dark pan might bake the edges too quickly.)

In a bowl add the flour, baking powder, and salt. Then whisk dry ingredients together.

Pour in the beer and stir all ingredients until just combined and there are no dry parts. The batter will be thick.

Pour the batter into your prepared loaf pan and smooth out if needed.

Cut the butter into slices (roughly tablespoon size) and place on top of the raw batter evenly.

Bake for 35-45 minutes or until the bread is golden brown on top. There should be about 1/2 inch of melted butter bubbling at the bottom. (I start checking at 35 minutes and my bread is usually done. I have a convection oven.)

Allow to cool on the counter for about 5 minutes or until all of the butter in the bottom of the pan is soaked back up into the bread.

Linde Giddens

BRAN MUFFINS

Ingredients:

3 cups all-bran cereal
1 cup boiling water
 $\frac{1}{2}$ cup margarine or shortening
2 cups buttermilk
1 $\frac{1}{2}$ cups of sugar
2 eggs
2 $\frac{1}{2}$ cups of flour
2 $\frac{1}{2}$ tbsp baking soda
1 tsp salt



Directions:

Bring water to boiling point, add shortening and all-bran. Set aside to cool or cool with buttermilk. Add buttermilk. Beat sugar and eggs together and add to all-bran mixture. Mix dry ingredients and gradually add to liquid mixture. Bake in greased muffin tins at 350 for 25 minutes. (May use once or store batter in refrigerator up to six weeks.)

Sophie Macfarlan

CORNBREAD

Ingredients:

2 boxes of Jiffy corn muffin mix
1 cup of sour cream
3 eggs, beaten
 $\frac{1}{2}$ cup melted butter or margarine
1 teaspoon of salt
1 - 16 ounce can of creamed corn



Directions:

Mix all ingredients together and pour into a greased 9x13 baking dish. Bake at 375 degrees for 35 minutes or until lightly brown.

CJ Laymance

DILLY BREAD

Ingredients:

1 package of yeast
1 cup of cottage cheese
2 tbsp of sugar
1 tbsp of instant onions
1 tsp of dill weed
1 tsp of baking soda
 $\frac{1}{4}$ cup of warm water
1 tbsp of butter
2 tsp of salt
1 egg, beaten
 $2\frac{1}{2}$ cups of flour



Directions:

Soften the yeast in water with 1 tablespoon of sugar. Combine cheese, sugar, onion, dill weed, salt, baking soda and egg. Heat on low in small saucepan (add egg last, and slowly, or it will cook.) Place saucepan contents in mixer and slowly add flour and yeast, a little at a time, beating well after each addition. Cover. Let stand 1 hour or until doubled in size. Punch down and put in well-greased pan. Let rise and then back for 35 minutes at 350 degrees.

GARLIC BREAD

Ingredients:

- 1 loaf French bread halved lengthwise
- ½ cup unsalted butter, softened
- 2 tbsp extra virgin olive oil
- 3 cloves garlic, minced
- 1 tbsp fresh chopped parsley (or 1 tsp dried)
- 1 tbsp fresh chopped basil (or 1 tsp dried)
- 1 tbsp fresh chopped oregano (or 1 tsp dried)
- ½ tsp salt
- ¼ tsp pepper
- 2 tbsp freshly grated Parmesan



Directions:

Preheat oven to 350. Mix all of the ingredients together in a medium bowl. Spread garlic butter evenly over each cut side of French Bread. Place the bread cut side up on a baking tray and bake for 10 minutes. Move bread 4-6 inches from broiler and broil for 1-2 minutes or until edges are deeply golden, watching closely so the bread doesn't burn. Garnish with additional parsley if desired. Cut into slices and serve warm.

Chrisey Billman & Bethany Phillip

ITALIAN HERB BREAD

Ingredients:

- 1 $\frac{1}{4}$ cups water
- 1 $\frac{1}{2}$ tbsp vegetable or olive oil
- 1 tsp salt
- 3 $\frac{1}{2}$ cups bread flour
- 2 tsp sugar
- 1 tbsp dried parsley
- $\frac{1}{4}$ cup grated parmesan cheese
- 2 tsp dried onion flakes
- $\frac{1}{2}$ tsp dried basil
- 1 $\frac{1}{2}$ tsp garlic powder
- 2 tsp active dry yeast



Directions:

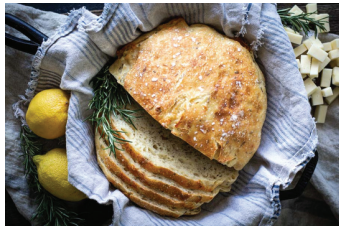
Add liquid ingredients to the bread pan, then add the dry ingredients (except yeast) to the bread pan. Use your finger to form a well (hole) in the flour where you will pour the yeast. Yeast must NEVER come into contact with a liquid when you are adding ingredients. Carefully pour the yeast into the well.

Snap the baking pan into the breadmaker and close the lid. Press the french setting and press the crust color to choose light, medium, or dark crust. Start the machine.

LEMON ROSEMARY GRUYERE BREAD

Ingredients:

3 cups unbleached all purpose flour
½ tsp yeast
1 ¾ tsp kosher salt
1 cup Gruyere cheese ¼ - ½-inch cubes
2 Tbsp fresh rosemary chopped
1 Tbsp lemon zest from 2 lemons
1 ½ cups water



Directions:

In a large bowl, combine flour, yeast, and salt. Whisk or sift to combine. Stir in cheese, lemon zest, and rosemary. Add water and mix until a shaggy mixture forms. Cover bowl with plastic wrap and set aside to rise for 12-18 hours. Overnight works great. When ready to bake, heat oven to 450°F. Place a large ovenproof pot with a lid in the heated oven and let heat for 30 minutes. Meanwhile, pour dough onto a heavily floured surface or a sheet of non-stick parchment paper. Shape into a ball. Cover with plastic wrap and let sit while the pot is heating. After 30 minutes, remove hot pot from the oven. Remove plastic wrap and carefully place the ball of dough into the hot pot. Place the lid on the pot and bake for 30 minutes. Remove the lid and bake for another 15 minutes or until golden brown. Remove from oven and carefully lift the hot bread out and place on a cooling rack.

Notes:

White cheddar, Asiago, or Parmesan cheese can be used in place of Gruyere. Cheese can be shredded instead of cubed. To make regular, plain bread---use the same quantities of ingredients and eliminate the cheese, rosemary, and lemon.

Miriam Sperring

MONKEY BREAD

Ingredients:

Bag of rhodes frozen biscuits (freezer section)

Stick butter



Directions:

Night before, put bag of biscuits into fridge overnight to thaw.

Next day - 5-6 hours before eating, cut biscuits in half and dip in melted butter and place in bottom of mold pan or bundt pan. Use 2 pans and fill bottom of each pan.

Place towel over pan and place in warmer room for 5-6 hours to rise.

Bake @ 350 for 15-20 minutes.

Karla Self

SEMI-HOMEMADE GARLIC NAAN

Ingredients:

4 store bought naan
4 tbsp of salted butter
1 ½ tbsp of cilantro, finely chopped
4 garlic cloves, minced

Directions:

Combine butter and garlic in a saucepan. Heat over low heat until the butter is melted. Stir in cilantro and cook for an additional minute. Remove from heat. Warm naan in skillet, toaster or microwave. Brush with garlic butter just before serving.

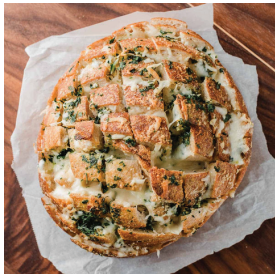


Rubina Mammen

PULL APART BREAD

Ingredients:

Loaf of sourdough bread
1 stick butter
1 tbsp oregano
1 tsp. Garlic salt
 $\frac{1}{2}$ cup mozzarella cheese
 $\frac{1}{2}$ cup shredded parmesan cheese



Directions:

Slice the sourdough bread lengthwise, being careful to leave bottom of bread intact (don't cut all the way through). Then cut in the opposite direction (once again, do not cut all the way through the bottom).

Melt butter, add in oregano and garlic salt. Drizzle into the cuts of bread. Leave a little butter to drizzle on top at the end.

Mix together the mozzarella and parmesan and stuff into the slits of bread. Drizzle top with remaining butter. Wrap the entire loaf of bread in foil and bake sealed for 30 minutes at 350 degrees. Open the top and bake for another 5 minutes.
Can serve with marinara if you'd like to!

CJ Laymance

BUTTERED ROSEMARY ROLLS

Ingredients:

Butter

Frozen Rhodes rolls

Coarsely chopped fresh rosemary to taste

Coarse sea salt to taste



Directions:

Melt 1 tablespoon of butter in a cast iron skillet over medium-low heat. Remove from heat and cool. Place the frozen dinner rolls in the warm skillet, allowing some space between the rolls. Cover with a dish towel or cloth napkin and set aside in a warm place to rise for at least 2 hours. When risen, the rolls will be poofy and soft. Melt 2 tablespoons of butter, then brush the butter onto the rolls. Sprinkle the rolls with chopped rosemary and sea salt. Bake at 350 for 15 minutes or until golden brown.

Miriam Sperring

HOLIDAY ROLLS

Ingredients:

1 package Bridgford frozen
Parkerhouse Style or White Roll Dough,
thawed
 $\frac{1}{4}$ cup melted butter or margarine



Directions:

Lightly grease two, 8 or 9-inch round or square cake or pie pans. With floured hands, roll each thawed roll into a round ball. If using Bridgford Parkerhouse Style Rolls, place 12 balls of dough evenly spaced in each cake pan. If using Bridgford White Rolls, place 9 balls of dough evenly spaced in each cake pan. Brush each roll with melted butter. Let rolls rise until double in size or until the rolls fill up the pan. Bake in a preheated 375° oven for 20 minutes or until golden brown. Remove from oven and brush with additional melted butter.

Katie Sherrod

YEAST ROLLS

Ingredients:

1 package of yeast
2 $\frac{1}{2}$ cups of warm water
1 $\frac{1}{2}$ tsp of salt
2 tsp plus $\frac{3}{4}$ cup sugar
7 cups of flour

Directions:

Dissolve yeast in $\frac{3}{4}$ cup of very warm water (as hot as the tap gets.) Add 2 teaspoons of sugar and set aside.

Stir oil, salt and $\frac{3}{4}$ cup of sugar into 1 $\frac{3}{4}$ cups of same temperature water. When the yeast has foamed up, add into sugar, salt and oil mixture.

Add flour and combine to make dough. Let rise 1 hour. Use desired amount, patting out to about $\frac{1}{2}$ inch thickness, then cutting with an overturned glass or biscuit cutter. Place in a greased pan; let rise another hour. Bake at 400 degrees about 10-12 minutes.

You can also use this dough to make cinnamon rolls. After cutting into rolls, dip in melted butter then in a cinnamon-sugar mixture. Layer in a bundt pan then let them rise. Bake at 350 degrees for about 25 minutes. You will have enough dough left over to make a regular pan of rolls also.



Lisa Schubert

WAFFLES

Ingredients:

2 large eggs
2 cups all-purpose flour
1 $\frac{3}{4}$ cups milk
 $\frac{1}{2}$ cup vegetable oil
1 tbsp white sugar
4 tsp baking powder
 $\frac{1}{4}$ tsp salt
 $\frac{1}{2}$ tsp vanilla extract
Nonstick cooking spray



Directions:

Preheat a waffle iron according to manufacturer's instructions.

Whisk eggs in a large bowl until light and fluffy. Add flour, milk, and vegetable oil and mix to combine. Whisk in sugar, then mix in baking powder, salt, and vanilla just until smooth, being careful not to overmix.

Spray the preheated waffle iron with nonstick spray. Pour batter onto the hot waffle iron and cook until golden brown and the iron stops steaming, 3 to 5 minutes.

Sophie Macfarlan

A decorative border with a dark teal background. It features a white wavy line that forms a rectangular frame. Inside this frame, there is a dark teal line with small white dots at the peaks and valleys. Between these lines, there are stylized white floral or leaf-like motifs. The entire design is symmetrical and elegant.

ENTREES



ENTREES

BEEF

EASY BOLOGNESE

Ingredients:

2 Tbsp olive oil
1 cup grated carrots
1 cup celery, minced
1 cup onions, finely minced 1 lb ground beef (80/20)
1 lb ground pork
1 - 25 oz jar store-bought marinara
½ cup heavy cream
1 tsp salt
½ tsp black pepper
1 lb wide pasta noodles, such as pappardelle or tagliatelle
Parmesan cheese



Directions:

In a large saucepan heat olive oil over medium heat. Add in carrots along with celery and onions and sauté until they're just tender, about 3 minutes. Add the ground beef and ground pork, and cook until browned, breaking up the meat as you stir.

Pour in the jar of store-bought marinara sauce along with salt and pepper and simmer for 30 minutes, stirring occasionally, until sauce thickens.

When the Bolognese sauce has reached your desired consistency, stir in the heavy cream.

Remove from heat, and serve over your favorite pasta—we like to use pappardelle or tagliatelle—and top with freshly grated parmesan cheese. Enjoy!

Sheridan Lang

PASTA ALLA BOLOGNESE

Ingredients:

2 Tbs olive oil

1 yellow onion, finely diced

2 cloves garlic, minced

2 celery stalks, finely diced

1 carrot, peeled and grated

1½ tsp kosher salt

1 lb 85/15 ground beef

1 lb ground pork

1 - 28-oz can whole San Marzano tomatoes

½ cup dry red wine

¼ cup tomato paste

2 bay leaves

½ tsp freshly ground black pepper

2 lb fettuccine or pappardelle pasta

Grated Parmesan cheese, for serving



Directions:

Heat a 5 quart stock pot over medium heat and add oil when hot. Add the onion, garlic, celery, carrot, and salt and sauté for about 5 minutes, until the onion has softened and is translucent.

Add the beef and pork and brown for about 10 minutes, until cooked through and no traces of pink remain. Add the tomatoes and their liquid, crushing the tomatoes with your hands as you add them to the pot. Incorporate tomato paste and sauté for 1 minute to cook off strong tomato flavor. Stir in the red wine and pepper. Add bay leaves. Cover with lid and simmer on low-medium simmer for 3 hours stirring occasionally. Adjust the seasoning with salt and pepper if needed.

30 minutes before you plan to eat bring a pot of water to a rolling boil and add salt like the ocean.

Boil pasta per package directions 1 minute short of al dente.

In a deep skillet, saucepan or wok add prepared bolognese sauce over low-medium heat. Using tongs or strainer transfer pasta from water to saucepan with bolognese.

Add a little pasta water and toss together to emulsify. Using tongs, grab pasta and twist in circular motion and transfer to serving dish.

Top with fresh grated Parmesan reggiano.

Buon Appetito

Katelyn Clinton

OVEN-BAKED BEEF BRISKET

Ingredients:

3-4 lb Beef Brisket (the recipe can easily be adapted for a larger brisket)

Sea Salt

Pepper

Water

Optional additional seasonings (Liquid Smoke, Dijon mustard, garlic powder, onion powder, celery powder)

Directions:

Preheat Oven to 275 degrees

Put brisket in a large pan FAT SIDE UP*

Salt and pepper brisket generously on all sides (either fresh or frozen) and put it into the oven

Fill a 8x8 glass dish with water (about half way) and place on the rack underneath the brisket. This step is essential for keeping your brisket moist and tender!

Bake your brisket until it reaches the desired temperature/tenderness (typically between 5-8 hours). If you're cooking from frozen, it will take longer than a fresh brisket. After it reaches 165 internal temperature, you can cover with aluminum foil to speed up the process (but this is completely optional). Brisket starts to become very tender around 195-205. You can check the temperature of your brisket with a meat thermometer. The cooking time for brisket greatly varies depending on thickness/size.

Take out of the oven, cover and let rest for a minimum of 20 minutes, and up to 2 hours before slicing.

*I don't trim any fat off of my briskets. Keeping the fat on the brisket helps keep it moist.



Julie Hildebrand

TEXAS BARBECUED BRISKET

Ingredients:

- 1 (1.5 - 2lb) beef brisket
- ½ tsp celery salt
- ½ tsp garlic powder
- ½ tsp onion salt
- ¾ c. barbecue sauce
- 1 T. ketchup
- 1 T. Worcestershire sauce
- ¼ tsp liquid smoke (I do not use)



Directions:

Combine celery salt, garlic powder and onion salt. Sprinkle/rub over brisket evenly.

Stir together barbecue sauce, ketchup, Worcestershire and liquid smoke. Brush mixture evenly onto brisket.

If more bbq sauce preferred, double the sauce mixture.

Wrap brisket in heavy duty aluminum and place in 9x13 dish with half inch water in bottom.

Bake at 325 (1.25 hours per pound). Ex: 4 lb brisket will take 5 hours.

*Check brisket periodically to keep water in the bottom of the pan.

Cut across the grain into thin slices and serve.

Karla Self

BEEF BULGOGI

Ingredients:

5 tablespoons soy sauce
¼ cup chopped green onion
2 ½ tablespoons white sugar
2 tablespoons minced garlic
2 tablespoons sesame seeds
2 tablespoons sesame oil
½ teaspoon ground black pepper
1 pound ribeye or sirloin steak, thinly sliced
Additional ¼ cup thinly sliced green onions, for garnish
Additional sesame seeds, for garnish



Directions:

Add soy sauce, green onion, sugar, garlic, sesame seeds, sesame oil, and pepper together in a jar. Place steak slices in a shallow dish. Pour marinade over top. Cover and refrigerate for at least 1 hour or overnight. Preheat pan for high heat. Quickly cook steak slices on the preheated pan until slightly charred and cooked through, 1 to 2 minutes per side. Serve over rice with green onion and sesame seed garnish.

Kelly Wallaert

LASAGNA

Meat Mixture:

¾ lb of Ground Beef (1 lb)
¾ lb of Italian Sausage (1lb)
1 Tbsp Parsley Flakes
1 tsp salt
1 Tbsp Basil
1 can Tomatoes
1 Tbsp Minced Onion
1 - 6 oz Tomato Paste
1 Tbsp Oregano

Cheese Mixture:

12 oz Cottage Cheese (18 oz)
2 eggs beaten with a fork (3)
2 tsp salt (3)
½ tsp pepper (¾)
½ tsp parsley flakes (¾)
½ cup parmesan cheese (¾)

Extras:

Sliced Mozzarella
Grated Mozzarella



Meat Mixture Brown the ground beef and Italian sausage, drain if needed. Add the parsley flakes, basil, minced onion, oregano, salt, canned tomatoes, and tomato paste and simmer uncovered until thick.

Cheese Mixture: Combine in bowl all of the cheese mixture ingredients.

Assembly: Layer in a lasagna dish (sprayed with Pam) in the following order: noodles, ½ cheese mixture, sliced mozzarella, ½ meat mixture, repeat above layers then top with grated mozzarella. Bake at 375 for 30 minutes. Let sit for 10-15 minutes before you serve. It's even better the second day.

*For just two.... when assembling, use 2 different pans. One to serve and the other in a foil pan. Do not cook the foil pan and don't top with the cheese. Let it cool, then cover with foil and place in a freezer bag, to freeze. The night before you want to eat, place in the fridge to thaw. Then bake as directed. Before it's done, take out and top with cheese. Continue to cook until the cheese melts and the lasagna is heated through. (It will take longer to cook this way since it will be cold.)

Lori Carreker

LASAGNA

Ingredients:

1 lb sweet Italian sausage
1 lb lean ground beef
1 large white onion diced
5 cloves garlic minced
1 - 28oz can crushed tomatoes
2 - 6oz cans tomato paste
1 - 15oz can tomato sauce
½ cup white wine
2 tbsp white sugar
½ cup chopped fresh basil
1 tsp fennel seeds
1 tsp ground oregano

½ tsp salt
¼ tsp ground black pepper
¼ cup chopped fresh parsley
1 lb lasagna noodles
30oz ricotta cheese
2 tbsp chopped fresh parsley
1 large egg
½ tsp salt
⅛ tbsp ground nutmeg
1 lb thinly sliced mozzarella cheese about
24 slices
1 cup freshly grated Parmesan cheese



Directions:

In a large pot over medium heat, add ground sausage and ground beef. Use a spoon to break up the meat into small pieces. Add in onion and garlic and cook until meat is well browned, stirring constantly. Stir in sugar, fresh basil, fennel, oregano, ½ teaspoon salt, pepper, and ¼ cup chopped parsley. Pour in crushed tomatoes, tomato paste, tomato sauce, and wine. Stir well and bring to a simmer. Reduce heat to low and simmer 1-4 hours, stirring occasionally.

Meanwhile, place lasagna noodles into the bottom of a pan. Pour hot tap water directly over the noodles, making sure the pasta is completely immersed in the water. Let them soak for 30 minutes, then drain and discard water. In a mixing bowl, combine ricotta cheese with egg, remaining 2 tablespoons parsley, ½ teaspoon salt, and nutmeg. Refrigerate until ready to assemble lasagna.

Preheat oven to 375 degrees. Lightly grease a deep 9x13 pan.

To assemble, spread about 1 cup of meat sauce in the bottom of the prepared pan. Place 4 noodles on top. Spread with 1/3 of the ricotta cheese mixture. Top with ¼ of mozzarella cheese slices. Spoon 1 ½ cups meat sauce over mozzarella, then sprinkle with ¼ cup parmesan cheese. Repeat layering two more times to create three complete layers. To finish, place a final layer of pasta, topped with another 1 cup of meat sauce to cover the pasta. Top with remaining mozzarella and Parmesan cheese. Cover loosely with aluminum foil.

Bake in preheated oven for 25 minutes. Remove foil, and bake an additional 25 minutes to allow cheese to brown. Serve hot.

Chrisey Billman & Bethany Phillip

LASAGNA

Ingredients:

2 lb ground beef
2 cans Italian style tomatoes
2 small cans tomato sauce
Salt, pepper, & garlic salt to taste
1 package lasagna noodles (oven ready)
1 cup whole milk
8oz mozzarella cheese
8oz cheddar cheese
½ cup parmesan cheese



Directions:

Brown beef and drain well then add tomatoes and mash up. Add tomato sauce and seasonings and simmer about 30 minutes.

Cook noodles, drain, and let cool.

Layer in a pan starting with the meat sauce, then noodles, then cheeses. Repeat until all ingredients are used.

Pour the milk over the top of the assembled lasagna.

Bake uncovered at 350 for about 45 minutes.

Eryn Smith

MEXICAN LASAGNA

Ingredients:

2 lbs. ground beef
15 flour tortillas (soft taco size)
1 - 10oz. can red enchilada sauce
1 yellow onion chopped
4 cloves garlic chopped
1 - 10oz. can Rotel
1 - 15oz. can black beans, drained and rinsed
¾ c. diced green chilis
4 c. shredded cheddar jack cheese

Directions:

Preheat oven to 350 and grease a 9x13 casserole dish.

In casserole dish, pour ¼ cup of enchilada sauce and spread evenly.

In large skillet, brown ground beef. Drain grease if necessary and add chopped garlic and onion, Rotel, black beans, and diced green chilis along with the remaining enchilada sauce. Mix and sauté for 5 minutes.

To the casserole dish, lay 5 tortillas overlapping on the bottom (on top of enchilada sauce). Layer ⅓ of meat mixture followed by 1 cup of shredded cheese. Repeat this tortilla, meat mixture, cheese layering 2 more times. On top add the remaining 1 cup of cheese.

Cover with foil and bake for 30-35 minutes. Remove foil during the last 5 minutes of cooking to brown cheese on top. Slice and serve.



Brandy Stafford

MEATLOAF

Meatloaf:

1 cup whole milk
6 slices white bread
2 lb ground beef, 80% lean
1 cup Parmesan cheese, freshly grated
¼ tsp seasoned salt
¾ tsp salt
Freshly ground black pepper
⅓ cup fresh parsley, minced
4 whole eggs, beaten
12 slices thin cut bacon

Sauce:

1 ½ cups ketchup
⅓ cup brown sugar
1 tsp dry mustard
1 dash Tabasco sauce

Directions:

Preheat the oven to 350 degrees. Add the bread to a large bowl and pour the milk on top of the slices. Let them soak for 5 minutes. Add the remaining meatloaf ingredients and use your hands to combine. Try to ensure that the bread is sufficiently combined into the mixture, although try not to over mix as the ground beef will become tougher and lose some flavor. Form the meat into a loaf, (about 5 inches wide), and place it over a broiler pan to allow the fat to drain. Lining the bottom of the broiler pan with foil will make for easier cleanup. Line the bacon over the top of the loaf and carefully tuck the ends under the bottom. The bacon can be used to help support the shape of the loaf. I like to line them so that they are touching, but not overlapping so that you can easily slice in between each piece of bacon when it's cooked. Combine the sauce ingredients and brush 1/3 of it over the meatloaf. Bake the meatloaf for 45 minutes on the middle rack. Remove it from the oven and brush another 1/3 of the sauce over it. Bake for another 25 minutes. Remove from the oven and let it sit for 10 minutes prior to slicing, cutting in too early will cause the juice to run out of the loaf.

Pro Tip: Use a meat thermometer to ensure the middle is 160°F before you slice in.

Janis Stradinger



REAL MEATBALLS & SPAGHETTI

Ingredients:

2 pounds ground beef

1 cup fresh white bread crumbs (4 slices, no crust)

¼ cup seasoned dry bread crumbs

2 tbsp chopped fresh flat-leaf parsley

½ cup freshly grated Parmesan cheese

2 tsp kosher salt

½ tsp freshly ground black pepper

¼ tsp ground nutmeg

1 extra large egg, beaten

Vegetable oil

Olive oil

1 large jar (28 oz.) marinara (I like Rao's)

1 package spaghetti noodles, cooked according to package directions

Freshly Grated Parmesan cheese (for serving)

Directions:

Place the ground meat, both bread crumbs, parsley, Parmesan, salt, pepper, nutmeg, egg, and ¾ cup warm water in a bowl. Combine very lightly with a fork. Using your hands, lightly form the mixture into 2-inch meatballs. You will have 14 to 16 meatballs.

Pour equal amounts of vegetable oil and olive oil into a large skillet to a depth of ¼ inch. Heat the oil. Very carefully, in batches, place the meatballs into the oil and brown well on all sides over medium-low heat, turning carefully with a spatula or fork. This should take about 10 minutes for each batch. Don't crowd the meatballs. Remove the meatballs to a plate covered with paper towels. Discard the oil but don't clean the pan.

Add the jarred marinara sauce to the pan, scraping down the sides with a spatula. Return the meatballs to the sauce, cover, and simmer on the lowest heat for 25 to 30 minutes, until the meatballs are cooked through. Serve hot on spaghetti and pass the grated Parmesan cheese.



Miriam Sperring

POT ROAST

Ingredients:

Pot roast

Onions

Carrots

Better than Bouillon



Directions:

Put the meat in the pot; heavily salt and pepper the meat. Cover the meat with a heavy spoonful of Better than Bouillon.

Add sliced onions over the top and at the bottom. Add one cup of water to the bottom of the pot for every pound of meat.

Cook at 275F for 6 hours.

After 6 hours, add carrots (about a handful for each person.) Cook for another hour.

Alissa Bennett

CROCK POT BALSAMIC POT ROAST

Ingredients:

2lb boneless pork shoulder roast (sirloin roast)
Kosher salt (to taste)
½ tsp garlic powder
½ tsp red pepper flakes
½ cup chicken or vegetable broth
½ cup balsamic vinegar
1 Tbsp Worcestershire sauce
1 Tbsp honey



Directions:

Season the pork with salt, garlic powder, and red pepper flakes and place into the slow cooker.

Mix together broth, vinegar, and Worcestershire sauce and pour over the pork.

Pour the honey over and set the timer for 4 hours on high or 6-8 hours on low.

Once the pork is cooked and tender (should shred easily with a fork), remove from slow cooker with tongs into a serving dish.

Break apart lightly with two forks and put back into the slow cooker.

Ladle ½ cup sauce over the pork and keep warm until ready to eat.

*** I usually sub Pork Tenderloin instead of Pork Roast, because Pork tenderloin is easy and inexpensive to buy at Costco!*

***Serve with Nonna Pia's balsamic glaze on Hawaiian rolls*

Bethany Phillip

STEAK FAJITAS + MARINADE

Ingredients:

¼ cup orange juice	2 tsp chili powder
¼ cup lime juice	1 tsp smoked paprika
¼ cup pineapple juice	¼ tsp ground coriander
2 tbsp Worcestershire sauce	2 tsp kosher salt
3 tbsp olive oil	½ tsp black pepper
4 cloves garlic, minced	½ cup chopped fresh cilantro
2 ½ tsp cumin	

Marinade: In a plastic storage bag or baking dish, whisk together all of the marinade, adding the cilantro at the end. Set aside ¼ cup of the marinade.

Fajitas: If you wish to cook the steak whole, add it to the marinade, cover or seal, and refrigerate 2-24 hours. Otherwise, slice the meat against the grain very thin and add to the marinade.

If cooking the meat in slices: heat a grill to medium high heat and add the meat to the grill, carefully laying it across the grates so it does not fall through. Cook 2 minutes per side or just until grill marks appear and then remove to the serving dish with the peppers, drizzle with the reserved marinade.

If cooking the meat whole, as soon as you place the meat on the grill, turn it down to medium. Cook for 6-7 minutes per side or until desired temperature. Remove to a cutting board and allow to rest with a piece of foil draped over the top for 10 minutes.

Peppers and onions: In a cast iron skillet, add butter and oil on medium heat. Add the peppers and onions and the seasoning. Once the veggies begin cooking, turn the heat to medium low and while stirring occasionally, allow to cook for about 20 minutes or until golden and tender.

Add the meat and serve immediately

Janis Stradinger

Fajitas:

2 pound flank steak
3 bell peppers, cored, seeded & sliced
1 onion sliced
1 tbsp butter
1 tsp olive oil, plus more if needed
1 tsp taco seasoning



TACO MEAT

Ingredients:

½ white onion: chop and brown before adding meat
1 lb ground beef
1 packet of taco seasoning

Directions:

Follow directions on the back of taco seasoning packet.

Some optional add ins:

Frozen corn ((add once meat is browned and seasoning added)

Can of black beans (add once meat is browned and seasoning added)

Toppings:

Shredded lettuce

Shredded cheese

Salsa

Guacamole

Queso

Serves: 8 tacos

Brianna Romanowski



TACO SOUP

Ingredients:

- 1 lbs. ground beef
- 1 can pinto beans (drained and rinsed)
- 1 can seasoned black beans
- 1 can kidney beans (drained and rinsed)
- 1 can of corn
- 2 cans of tomatoes
- 1 can of rotel
- 1 packet of ranch seasoning mix



Directions:

Brown the ground beef in a skillet, medium heat. Place the meat in a large pot and add in the rest of the ingredients. Let it simmer on medium heat for 30 minutes.

Robin Rice

TACO SOUP

Ingredients:

1 lb. lean ground beef (could also use ground turkey or venison)
14.5oz beef broth (1 can)
16oz red kidney beans, drained (1 can)
15oz black beans, drained and rinsed (1 can)
14.5oz petite diced tomatoes (1 can)
15oz corn (1 can)
10oz original rotel (1 can)
1oz packet of ranch seasoning
1oz packet taco seasoning mix
1 ½ tsp onion powder
1 tsp salt
Extras for serving: Fritos or tortilla strips, sour cream, shredded cheese, green onions



Directions:

In a large stock pot, brown the ground beef until all is browned. Drain the excess grease. Add all other ingredients (NOT the serving extras!) to the stock pot and stir. Simmer on low for 1-2 hours.

This soup freezes great! Allow to cool and then pour into Tupperware or freezer bags and freeze for up to 3 months. I always double this recipe when I make it and freeze leftovers so we can eat it for multiple meals.

BEEF TENDERLOIN

Ingredients:

1 tenderloin (1/2 pound per person)

Kuby's Rub



Directions:

When you buy your meat, ask them to trim it. Once trimmed, shake the dry rub across the entire tenderloin and rub it in with your hands. I prefer to use the rub the night before cooking, but you can do it a hour or so before as well.

Bake at 425 degrees for approximately 6 minutes per pound. Take out immediately and let meat rest for another 10-15 minutes (it will continue to cook.) Trim into thin slices for each plate. The meat will be very rare or red looking in the center—this is perfect and as it should appear for serving.

Lucina Thompson



ENTREES

CHICKEN

ASIAN CHICKEN SOUP

Ingredients

1 Tbsp. coconut oil
1 yellow onion, chopped
2 red bell peppers, chopped
1 large carrot, cut into thin 2"-long pieces
2 cloves garlic, minced
1 Tbsp. curry powder
½ tsp. cayenne pepper
Kosher salt
2 (13.5-oz.) cans coconut milk (shaken well)
3 c. chicken broth
2 c. shredded rotisserie chicken (can use more if desired)
⅓ c. chopped fresh cilantro, plus more for garnish
3 oz. Vermicelli rice noodles
Lime wedges, for serving



Directions

In a large pot over medium heat, heat coconut oil. Add onion, bell pepper, and carrots and cook until tender, 6 to 8 minutes. Add garlic and stir until fragrant, 1 minute. Add curry powder and cayenne and season with salt. Stir until combined.

Pour over coconut milk and chicken broth and bring to a simmer. Add shredded chicken, cilantro, and rice noodles and cook until noodles are cooked through. Let simmer for 15 minutes to develop flavors.

Garnish with cilantro and serve with lime.

Kristal Scott

BALSAMIC CHICKEN PASTA

Pasta:

1 lb of penne pasta
1 package of fresh basil, chopped
1 lb cooked chicken, sliced
(I marinate 3-4 or more chicken breasts balsamic salad dressing and grill or bake in the oven)
1 - 4oz container freshly grated parmesan cheese
Toasted pine nuts (any amount you desire)

Directions:

Combine with a mixer or shake well in a jar.
Pour over all the ingredients, mix gently and refrigerate or you may also serve heated.

Barbara Loaring-Clark

Sauce:

$\frac{3}{4}$ cup of olive oil
 $\frac{3}{8}$ cup of balsamic vinegar
3 tbsp of Dijon mustard
3 cloves of garlic, minced
3 tbsp of sugar



BROCCOLI CHICKEN CASSEROLE

Ingredients:

10 oz package broccoli florets (cooked)
2 cups cooked chicken
1 can cream of chicken soup
½ cup broth
½ cup mayonnaise or substitute
2 tsp lemon juice
2 cups shredded cheese
Optional topping: ½ cup crackers/bread
crumbs & 1 Tbsp butter



Directions:

Mix everything together. Bake at 350 for 30-40 minutes.

Katie Sherrod

CHILI – WHITE CHICKEN

Ingredients:

3 T. extra virgin olive oil, divided use
1 ½ lbs. or 2 large boneless skinless chicken breasts
3 shallots
3 garlic cloves
10oz fresh tomatillos, cored and halved
2 – 14 oz. cans diced Rotel tomatoes or diced tomatoes with green chilies
(If above unavailable buy canned tomatoes plus a small can of diced mild or medium green chilies)

15oz chicken broth, or more depending on preference of thickness
½ t. oregano
½ t. coriander
¼ t. cumin
2 - 15oz can of cannellini beans, rinsed and drained well
Juice of 1 Lime
Salt and pepper

Optional toppings: chopped red onion, sliced lime, chopped cilantro, chopped jalapenos, sliced avocado, sour cream, shredded Monterey jack cheese



Directions:

Dry the chicken with paper towels so that chicken will brown and not boil. Dice into ½ inch cubes. Salt and pepper thoroughly.

In a medium Dutch Oven, heat 2 T. olive oil over medium high heat. Add and Sauté chicken until light brown and cooked through. Remove from pan and reduce heat to medium.

Process the shallots and garlic to a rough chop. Sauté in Dutch Oven with 1 T EVOO until softened. Don't clean out processor.

Process the tomatillos to a rough puree. Add to softened shallots and garlic, along with the canned tomatoes, broth and herbs. Bring to a simmer.

Add ½ to ½ half of the cooled chicken to the processor and give it a few pulses to get a finer chop. This will thicken the chili.

Return all the chicken, along with the beans to the Dutch oven. Salt and pepper to preference.

Simmer for 20 minutes or more if you want a richer flavor, adding more stock if needed. Add lime juice the last few minutes to brighten the flavor.

Add desired toppings to individual bowls

Melissa McDonald

CHILI – WHITE CHICKEN

Ingredients:

1 Tbs olive oil	1 tsp cumin
1 yellow onion, diced	1 tsp paprika
¼ cup green onion, the white parts, chopped	¼ tsp chili powder
1 yellow bell pepper, diced	1 tsp garlic powder
1 jalapeño, diced	1 tsp onion powder
1 - 15 oz bag corn	½ tsp black pepper
1 - 15 oz can cannellini beans, drained	1 tsp salt
1 - 15 oz can pinto beans, drained	1 cup plain nonfat Greek yogurt
8 oz mild green chiles	½ a lime, juiced
2 large chicken breasts or 3 cups of shredded rotisserie chicken	Toppings: green onions, cilantro, jalapeños, avocado and Greek yogurt
3 cups chicken broth	



Directions:

In a soup pot, add the olive oil and sauté the onion and green onions. Cook until they soften. Then add the jalapeño and yellow bell pepper. Once cooked a few minutes, add the salt, pepper, garlic powder, onion powder, cumin, chili powder, and paprika. Cook again for another few minutes. Add in all your cans. (All the beans, the corn, and the chiles). Cook for another few minutes. Add in the chicken broth. Once it comes to a simmer, add in the chicken breast if making your shredded chicken from scratch. Cover and let cook for 15 minutes. Remove chicken breasts once cooked and shred. Add the shredded chicken back into the pot (or the already made shredded chicken). Simmer for another 15 minutes covered. Mix the Greek yogurt and lime juice into the chili and cook for another 5 minutes. Serve or store in the fridge for up to 5 days. You can also freeze for future use.

Casey Lepley

CHICKEN DAN DAN INSPIRED NOODLES

Ingredients:

4 Tbs avocado oil
¾ cup halved & thinly sliced shallots
(about 2 shallots)
4 garlic cloves, thinly sliced
1 tsp crushed red pepper flakes, plus
more for serving
1 lb ground chicken thigh
Kosher salt
½ tsp ground white pepper
½ tsp Chinese five-spice powder
1 tsp Sichuan peppercorns, crushed

¼ cup + 2 Tbs coconut aminos
1 Tbs rice vinegar
1 Tbs freshly squeezed lime juice
1 tsp fish sauce
3 heads baby bok choy, leafy greens only, roughly
chopped
8 oz gluten-free linguine
1 Tbs gochujang
2 Tbs tahini
¼ cup diagonally sliced green onion, for serving
¼ cup roughly chopped roasted peanuts, for
serving
1 lime, cut into wedges, for serving

Directions:

Bring a large pot of water to a boil. Meanwhile, in a large deep skillet, heat 2 Tbs of avocado oil over medium heat. Add shallots, garlic, & pepper flakes, stirring often, until shallots are tender, 3-4 minutes. Add the chicken, 1 tsp salt, white pepper, & five-spice powder, breaking up the meat finely with a wooden spoon, until the chicken is cooked through, 6-8 minutes. Reduce heat to medium-low. Add peppercorns to the chicken along with ¼ cup coconut aminos, rice vinegar, lime juice, fish sauce, 2 Tbs avocado oil, & bok choy greens. Stir until well combined. Let simmer on low heat while you prepare the pasta.

Add plenty of salt (1 Tbs) and the pasta to the boiling water & cook until al dente, about 8 minutes. Reserve ¾ cup of the pasta water & drain the pasta.

In a small bowl, combine 2 Tbs coconut aminos, gochujang, tahini, & pasta water. Whisk until smooth. Transfer the cooked noodles to the skillet with the chicken. Pour the tahini/gochujang mixture into the skillet & toss until the noodles are well coated & glossy. Serve topped with green onions & roasted peanuts with the lime wedges on the side. Add additional pepper flakes if you'd like.



CHICKEN & DRESSING

Ingredients:

Rotisserie chicken or I prefer to buy a 5-7lb whole chicken and stew in the crockpot
1 (10 $\frac{3}{4}$ ounce) can cream of chicken soup
1 (10 $\frac{3}{4}$ ounce) can cream of celery soup
1 cup sour cream
1 stick butter ($\frac{1}{2}$ cup)
1 cup chicken broth
1 (8 ounce) package Pepperidge Farm Dressing Mix



Directions:

To stew chicken: Remove chicken from package and remove any “extra” parts. Place 3-4 foil balls on bottom of crock pot and place whole chicken breast side up on top of the foil balls. Use baking twine to tie together chicken legs. Cook on high for 4-5 hours (until a meat thermometer reads 165). Pull meat off bone and pull apart/chop into bite sized pieces

Assemble Casserole: Butter a 9x13 casserole dish. In a large bowl, mix together cream of chicken soup, cream of celery soup, and sour cream. Gently mix in chicken. Pour into casserole dish. Spread dry dressing mix over top. Heat together chicken broth and stick of butter and pour evenly over top of dry dressing. Bake at 350 for one hour.

CJ Laymance

FAJITAS – SHEET PAN CHICKEN

Fajitas:

- 1 ½ lbs boneless skinless chicken breasts sliced into ½ inch thick strips
- 1 red bell pepper cut into strips
- 1 green bell pepper cut into strips
- 1 orange or yellow bell pepper cut into strips
- 1 yellow onion, cut in half and then into slices
- 2 garlic cloves minced
- 3 Tbsp olive oil
- 2 Tbsp fresh lime juice
- 3 Tbsp fresh chopped cilantro (optional)

Seasoning:

- 2 tsp chili powder
- 1 ½ tsp ground cumin
- 1 tsp ground paprika
- ½ tsp ground coriander
- Salt and pepper to taste



Directions:

Preheat oven to 400 degrees. Prepare the seasoning. In a small bowl whisk together spices with 1 ½ tsp salt and ½ tsp pepper. Set aside. Spread cut bell peppers and onion onto rimmed baking sheet. Top vegetables with cut chicken strips. Sprinkle minced garlic and seasoning mix evenly over chicken strips. Drizzle the olive oil over the vegetables and chicken. Toss everything together to coat (I use my hands). Spread veggies and chicken into a single layer on the sheet pan for even cooking. Keep chicken from overlapping. Place in oven for approximately 20 minutes or until chicken is cooked through. Remove from oven. Squeeze lime juice over the cooked veggies and chicken. Add more salt and pepper to taste. Sprinkle with cilantro, if desired. Serve in warm tortillas with desired toppings: guacamole, cheese, salsa, sour cream, cilantro, diced tomatoes.

Kristal Scott

FRENCH ONION CHICKEN

Ingredients:

- 1 lb boneless skinless chicken breasts (or chicken tenderloins)
- 1 container French onion dip (from the refrigerated section - Dean's works well)
- 1 cup shredded parmesan cheese
- 1 cup French's fried onions
- 1 T melted butter (I used salted)

Directions:

Trim chicken and cut into desired-size pieces. Coat chicken in a thin layer of onion dip. Roll chicken in shredded parmesan. Spray a baking dish with non-stick spray. Place chicken in dish. Top chicken with fried onions. Drizzle melted butter on top. Bake at 350 for about 30 minutes (or until internal temp is 160).

Amy Hulme



GREEN CHILE CHICKEN ENCHILADAS

Ingredients:

- 1 lb uncooked chicken breast strips
- 1 package (8 ounces) cream cheese, cut in cubes
- 1 can chopped green chiles
- 1 package of flour tortillas or corn tortillas
- 2 cans of green chile enchilada sauce
- $\frac{3}{4}$ cup shredded Monterey jack cheese



Directions:

Heat the oven to 400 degrees. Spray a 9x13 glass baking dish with cooking spray.

In a nonstick cooking pan, cook chicken over medium high heat, stirring occasionally, until no longer any pink in the center.* Stir in green chilis and cream cheese. Cook and stir until blended cream cheese is melted.

Spoon chicken filling onto tortillas, roll up and place seam sides down in the baking dish. Pour enchilada sauce over the top, sprinkle with Monterey jack cheese. Bake for 15-20 minutes or until hot and cheese is melted.

*Or at the beginning of the day, place frozen chicken in crockpot and cook on low 4-6 hours. Then shred chicken with a fork.

Robin Rice

GRILLED CHICKEN

Ingredients:

Boneless chicken breasts
Girards champagne salad dressing

Directions:

Marinate boneless chicken breasts in Girards champagne salad dressing in ziploc overnight.

Grill outside until done. For thick chicken breasts, cook about 8-10 minutes per side.



Elizabeth Tamlyn

GRILLED CHICKEN

Ingredients:

Garlic

Honey

Soy Sauce

Dijon

Worcestershire

Spices. I used a mix of cumin, salt, and cayenne

Lime



Directions:

Marinate chicken thighs for at least 30 minutes (several hours preferred)

Preheat grill to 375 degrees and cook each side about 10 minutes

Sheridan Lang

CHICKEN ITALIAN

Ingredients:

1 bag of boneless skinless chicken tenders
Honey
Zesty Italian Dressing
Olive Oil

Directions:

Cook chicken tenders in an iron skillet on medium heat with a small amount of olive oil or vegetable broth.

After the tenders are slightly cooked pour Italian dressing mixed with honey over them and continue to simmer for 10-15 more minutes.

Serve with pasta or rice!

Katie Sherrod



CHICKEN MARBELLA

Ingredients:

- 1 - 12 ounce package of pitted, bite sized dried plums
- 1 - 3 ounce jar of capers
- 1 - 0.5 ounce bottle of dried oregano
- 6 bay leaves
- 1 garlic bulb, minced (about 1 tbsp)
- 1 cup pimento stuffed olives
- ½ cup red wine vinegar
- ½ cup olive oil
- 1 tbsp coarse sea salt
- 2 tsp pepper
- Chicken breast of mixed chicken pieces
- 1 cup brown sugar
- 1 cup dry white wine
- ¼ cup fresh parsley, chopped



Directions:

Combine the first 10 ingredients in a large zip-lock bag. Add the chicken, turning to coat. Seal and cover and chill overnight or for at least 8 hours, turning occasionally.

Preheat oven to 350 degrees. Arrange the chicken in a single layer baking dish. Pour marinade over the chicken, sprinkle with brown sugar and pour wine around the chicken. Bake for 1 hour. Serve cooked with basmati rice.

Kim Roosevelt

CHICKEN MEATBALLS

Ingredients:

1 lb ground chicken or turkey
1 egg
½ cup panko breadcrumbs
½ cup grated Parmesan
2 Tbsp olive oil (optional)
½ tsp garlic powder
½ tsp onion powder
½ tsp salt
Black pepper to taste
Additional seasonings optional!



Directions:

Preheat the oven to 400 degrees. Line a baking sheet with foil and a little cooking spray.
Mix all the ingredients together in a mixing bowl.
Roll the mixture into about 30 small balls. Place on baking sheet.
Bake for 25-30 minutes.

Linde Giddens

MEXICAN CHICKEN SOUP

Ingredients:

- 1 ½ lbs cooked, shredded chicken (grocery store rotisserie works great!)
- 1 - 15oz can diced tomatoes
- 1 - 16oz can green Chile enchilada sauce
- 2 - 4oz cans green chiles
- 1 - 15oz can pinto beans, rinsed and drained
- 1 medium yellow onion chopped
- 2 tbsp minced garlic
- 2 cups water
- 1 - 15 oz can chicken broth
- 2 tsp each: cumin, chili powder, salt, pepper



Directions:

Combine all ingredients in crock pot, cover and cook for 6-8 hours.
2 T cilantro chopped, Cheddar and/or Monterey Jack cheese, sour cream and avocado for garnish.

Amanda Guillot

CHICKEN NOODLE SOUP

Ingredients:

2 Tbs extra virgin olive oil	1 Tbs chopped fresh rosemary
2 Tbs salted butter	1 bay leaf
1 yellow onion, chopped	$\frac{1}{3}$ cup dry sherry
2 shallots, sliced	8 cup low sodium chicken broth
4 cloves garlic, chopped	1 lb boneless chicken breasts or thighs
2 ribs celery, chopped	2-3 cups egg noodles
6 carrots, chopped	$\frac{1}{3}$ cup shaved parmesan cheese
2 Tbs fresh thyme leaves	$\frac{1}{4}$ cup chopped parsley
1 Tbs chopped fresh sage	

Directions:

Melt together the olive oil & butter in large Dutch oven over medium heat. Add the onions & cook 3-5 minutes. Add shallots, garlic, celery, carrots, thyme, sage, & rosemary. Season with salt & pepper. Cook 5 minutes.

Pour in the sherry & broth, bring to a boil. Stir in chicken, bay leaf, & if you have one – a parmesan rind. Cover & cook for 20 minutes, until the chicken is cooked through. At this point, the soup can also simmer on low for up to 4-6 hours.

Shred the chicken, remove the parmesan rind & bay leaf. Taste, season with salt & pepper. Bring the soup back to a boil, then add noodles & cook 6-8 minutes, until soft. Stir in parmesan & parsley.

Serve the soup topped with additional parmesan, if desired.

Linde Giddens



SKILLET CHICKEN PICCATA

Ingredients:

2lbs skinless, boneless
chicken cutlets

1 tsp kosher salt

½ tsp ground black pepper

¼ cup arrowroot starch

2 Tbs extra virgin olive oil

1 Tbs ghee

3 garlic cloves, minced

2 heaping Tbs capers, drained &
rinsed, plus more for serving

1 cup low-sodium chicken broth

2 Tbs fresh lemon juice, plus
lemon slices for garnish

1 Tbs chopped fresh flat-leaf
parsley leaves for serving



Directions:

Season the chicken on both sides with salt & pepper, set aside. Pour arrowroot onto a large plate or wide bowl. Lightly dredge each individual cutlet in the arrowroot until evenly coated, then shake off any excess. Place the dredged cutlets on a clean plate and continue until all are complete.

In a large skillet over medium-high heat, heat the oil. Working in batches so as to not overcrowd the skillet, carefully add the cutlets and cook until golden brown on both sides, 3-4 minutes per side. The chicken does not need to be completely cooked through, just golden brown. Transfer to a parchment-lined plate. Repeat with the remaining chicken, adding more oil to the pan if necessary.

Reduce the heat to low, add the ghee to the skillet, and swirl to evenly coat the bottom of the pan. Add the garlic and cook until fragrant, stirring to prevent burning, about 30 seconds. Stir in the capers, chicken broth, and lemon juice. Increase the heat to a simmer. Nestle the chicken into the sauce and cook, uncovered and stirring occasionally, until the sauce has thickened and the chicken is tender, about 15 minutes. Taste and adjust the seasoning with salt and pepper, if desired. Garnish with the parsley and fresh lemon slices and serve.

Tracy Weinmann

CHICKEN POT PIE

Ingredients:

Pastry for two-crust pie

⅓ cup butter

⅓ cup flour

⅓ cup chopped onion

½ teaspoon salt

¼ teaspoon pepper

1 ¾ cups chicken broth

⅔ cup milk

2 cups chopped chicken, cooked

1 package frozen peas

2 carrots, chopped and peeled,
lightly cooked



Directions:

Heat butter over low heat until melted. Cook onion in butter until soft. Blend in flour, salt, and pepper. Cook over low heat, stirring constantly, until mixture is smooth and bubbly. Remove from heat. Stir in broth and milk with whisk. Heat until boiling, stirring constantly. Boil and stir one minute. Stir in chicken and vegetables.

Put one layer of pie crust in pie pan. Pour mixture into crust. Then put top layer of crust on top. Cook, uncovered in oven for 30-35 minutes at 425 degrees.

Elizabeth Pigg

SLOW COOKER BUFFALO CHICKEN SLIDERS

Ingredients:

4-6 boneless, skinless chicken breasts
1 bottle of buffalo wing sauce, divided
½ package dry ranch salad dressing mix
2 tbsp of butter
Hawaiian rolls

Directions:

Place the chicken in a crockpot. Pour in ¾ of the wing sauce and all of the ranch dressing mix. Cook on low for 2-3 hours. Once the chicken is cooked, add butter and shred the meat. Serve on bread with remaining wing sauce.



Stacy Riebe

TACOS – CILANTRO–LIME CHICKEN

Chicken Tacos:

2 Tbsp canola oil
1 lb ground dark-meat chicken
½ cup chopped fresh cilantro
2 cloves garlic, minced
1 ½ tsp kosher salt
½ tsp freshly ground black pepper
2 Tbsp fresh lime juice
1 Tbsp soy sauce
12 taco shells or tostada shells
½ head romaine lettuce, finely shredded crosswise
4 plum tomatoes, cored, seeded and cut into 1/2 inch dice (about 1 cup)
½ cup chopped yellow bell pepper
1 cup (5 ounces) crumbled queso fresco
Fresh cilantro sprigs, for garnish

Cilantro Lime Vinaigrette:

3 Tbsp seasoned rice vinegar
2 Tbsp fresh lime juice
1 Tbsp honey
1 small clove garlic, minced
1 tsp minced chipotle chile in adobo sauce
Pinch of kosher salt
½ cup plus 1 Tbsp. canola oil
½ cup chopped fresh cilantro



Vinaigrette: In a blender, combine vinegar, lime juice, honey, garlic, chile, and salt until smooth. With the machine running, add the oil in a thin, steady stream to form an emulsion. Add the cilantro and process until the vinaigrette is deep green with small flecks of cilantro. Taste and adjust the seasoning, set aside.

Taco Filling: In a large skillet over medium-high heat, heat the oil. Add the chicken, cilantro, garlic, salt, and pepper and cook stirring and breaking up any chunks with a wooden spatula until there is no pink, about 8 minutes. Reduce heat to medium-low. Stir in lime juice and soy sauce and cook until they are almost evaporated, about one minute. Remove from heat.

Finally, to assemble the tacos, divide the chicken mixture evenly among the taco or tostada shells. Top with lettuce and drizzle each taco with about 1 Tbsp of the vinaigrette. Add the tomato and yellow pepper, then garnish with cheese and a cilantro sprig. Serve immediately, passing the remaining vinaigrette at the table.

Jana Threlkeld

CHICKEN TIKKA MASALA

Chicken Marinade:

2 ½ lbs boneless, skinless, chicken thighs, cut into 2" pieces.
¼ cup full fat yogurt
1 ½ Tbs garlic, finely chopped
1 ½ tbsp ginger, grated
1 serrano pepper, finely chopped
3 tsp paprika
½ tsp Kashmiri chili powder (optional)
1 ½ tsp garam masala
3 tsp coriander powder
¼ tsp saffron
1 ¼ tsp salt

Curry:

2 tbsp butter
2" cinnamon stick
15 cardamom pods
15 cloves
1 onion, finely chopped
2 ½ tbsp ginger, chopped
1 serrano pepper, sliced lengthwise
½ Tbs Kashmiri chili powder (or paprika)
1 ½ tsp garam masala
1 ¼ tsp salt (or, to taste)
6 oz tomato paste
16 oz heavy cream

1 cup water
1 tbsp honey
½ tbsp kasuri methi (dried fenugreek leaves)
½ cup cilantro, finely chopped



Chicken/Marinade: Combine/Mix all marinade ingredients in a large bowl, except chicken. Once marinade is thoroughly combined, add chicken and stir to coat all pieces. Allow chicken to marinate in the refrigerator at least 1 hour (or overnight, for more flavor). Preheat oven to 350F and lightly oil a baking sheet. Place marinated chicken on the baking sheet in a single layer and bake for 30 minutes, or until chicken is fully cooked. Finish chicken by increasing oven temperature to broil for an additional 3 minutes (optional).

Curry: Melt butter in a saucepan on medium heat. Add cardamom, cinnamon stick, and cloves, and cook until fragrant, ~1 minute. Add onions and sauté until soft and light brown, ~10 minutes. Add ginger and serrano pepper, sauté ~1 minute. Add chili powder, garam masala, tomato paste, and salt. Stir to combine, then cook for 2-3 minutes, or until the color of sauce is deep red. Add heavy cream while continuously mixing to ensure everything is well-combined, then simmer for 5 minutes. Stir in honey and kasuri methi, then taste curry. Add more salt if desired. Add water to thin out the curry. Mix cooked chicken into curry and simmer for 5-10 min. Garnish with cilantro and serve with rice and/or naan. Optional: Consider making and freezing extra curry to reheat/use another day.

COOKED CHICKEN TETRAZZINI

Ingredients:

Cooked Chicken, Shredded

4 Chicken Boullion Cubes

8 oz spaghetti

1 cream of mushroom soup

4 cups water (broth)

Mushrooms (optional)

Parmesan

Directions:

Mix everything together. Bake at 350 for 30-40 minutes. Sprinkle cheese on top



Katie Sherrod

TORTILLA SOUP

Chicken:

3 lbs of frozen Chicken
1 jar of salsa
1 (empty salsa jar) of chicken broth
1 packet taco seasoning

Cook Chicken on Pressure Cook for 35 minutes. Let steam vent naturally for 15 minutes after. It takes a while for the Instapot to build up the Pressure... then it counts down from 35... once the 35 minutes is over, it will begin counting up on the release of steam (and the time it is kept warm in the pot).

Once the steam is released, use a handheld mixer to shred chicken.

Dump the whole pot into a large soup pot.

** you can also use this chicken recipe for chicken tacos, chicken enchiladas, chicken quesadillas... or on a chicken taco salad in the summer. Just drain the juice first.

Janis Stradinger

Soup:

1 large yellow onion chopped small
2 jalapeños seeded and chopped small
4 cloves of garlic minced
1-2 bags of carrots chopped small**
1 yellow bell pepper chopped small
1 red bell pepper chopped small
1 green bell pepper chopped small
3 tbsp olive oil/avocado oil
2 tsp cumin*
2 tsp chili Powder*
2 tsp salt (more to taste)
1 - 28 oz can of diced tomatoes
2 cans diced green chilis
2 cans black beans, rinse and drain
1 - 16 oz bag frozen corn

*another option is to add a packet of taco seasoning to the veggies

**carrots will take longer to sauté. Start by cutting into 2 inch chunks, rubbing in a little olive oil/avocado oil and then roasting at 425 for about 10 minutes until you can put a fork in them. Then chop the carrots and add to the other veggies and finish sautéing with the spices.

Order for sautéing: start with garlic, onion, and jalapeño, then add bell peppers and roasted carrots (as soon as the onions start to look translucent). Sauté for about 10 more minutes.

Serve with:

Sour cream
Avocado
cheese
tortilla chips
finely diced jalapeños
finely cut cilantro

Directions:

Sauté the veggies and chicken in 4 tsp of oil for 5 minutes. Stir in spices until mixed then add to the chicken in a large pot. Add tomatoes and chicken broth and mix well. Simmer for 1 hour, stirring frequently. Add frozen corn and black beans at the end. Spoon sour cream and chopped avocado over tortilla strips. Pour soup over the layers and top with cheese!





ENTREES

PORK

CRISPY SLOW COOKER CARNITAS

Ingredients for the rub:

2 teaspoons kosher salt
1 teaspoon freshly ground black pepper
1 teaspoon ground cumin
1 teaspoon dried oregano
¾ teaspoon chili powder
½ teaspoon garlic powder

Ingredients for the pork:

¼ cup low-sodium chicken/beef broth
¼ cup fresh orange juice (1 orange)
2 tablespoons fresh lime juice (1 lime)
2 tablespoons apple cider vinegar
4 garlic cloves, thinly sliced
4 pounds boneless pork shoulder or butt
2 tablespoons extra virgin olive oil
½ medium yellow onion, sliced (1 cup)
2 bay leaves



Rub Directions: In a small bowl, combine the salt, pepper, cumin, oregano, chili powder, and garlic powder. Set aside.

Pork Directions: In a separate bowl, whisk together the broth, orange juice, lime juice, apple cider vinegar, and garlic. Set aside.

Cut the pork shoulder into 3 equal chunks. Pat dry, the rub with the spice mixture on all sides until it is evenly and generously coated.

Heat the olive oil in a large skillet, preferably cast-iron, over high heat until it shimmers. Add the pork pieces and sear on all sides, until a deep brown color forms, 2 to 3 minutes per side. Transfer the browned pork to a slow cooker.

Reduce the heat in the skillet to medium and cook the onion, stirring until slightly softened, about 2 minutes. Transfer the cooked onion to the slow cooker and nestle them around the pork. Pour in the broth mixture and add the bay leaves. Cover and cook on high for 4-6 hours or low for 8-10 hours, until the pork is fall-apart fork-tender.

MEXICAN EGG CASSEROLE (GF)

Ingredients:

8 eggs, whisked with 2 cups of milk

1 lb hot sausage, cooked

GF can of green enchilada sauce (Old El Paso or Siete)

Rotel can, drained

Can of green chilies

½ cup diced red onion, optional

Can of black beans, drained

2 cups shredded Mexican cheese

4 corn tortillas



Directions:

Spray a 9x13 pan and layer 4 corn tortillas at the bottom. Combine all ingredients in a bowl (besides the eggs/milk) and pour over the corn tortillas. Pour the whisked eggs and milk mixture over the top, and bake at 375 uncovered for 30-45 min, or until a knife comes out clean from the center. Let stand 5 min or so before serving. Can garnish the top with chopped cilantro, green onion, and crumbled cotija cheese. Serve with salsa.

Sophie Macfarlan

CROCK POT BARBECUE PULLED PORK

Ingredients:

2 - 2 ½ pounds of pork tenderloin

½ onion, sliced

1 cup barbecue sauce

1 teaspoon of garlic, minced

Salt

Pepper

Directions:

Sprinkle tenderloin liberally with pepper, sparingly with salt. Place tenderloin in a slow cooker. Combine onion slices, barbecue sauce and garlic... pour over tenderloin. Cover and cook on low heat setting for up to 8 hours, or on high heat setting for approximately 4 hours.

Remove meat from from cooker, reserving cooking liquid. Using 2 forks, shred meat and place in a large bowl. Add desired amount of reserved liquid and toss to combine.



Barbara Loaring-Clark

PULLED PORK SLIDERS

Ingredients:

1-3lbs pork roast

1 cup BBQ sauce

1 cup Soda (Coke, DP, Root Beer, whatever you have)

Directions:

Place roast in crockpot. Mix BBQ sauce and soda. Pour over the roast. Cook low 7-8 hrs or high 5-6. Remove roast and shred with 2 forks. Ladle some of the juices into the meat to make it juicy. Serve on rolls of your choice.



Stacy Riebe

GRILLED RASPBERRY CHIPOTLE PORK TENDERLOIN

Ingredients:

2 - 12oz bottles of raspberry chipotle sauce, preferably Fischer & Wieser
½ cup soy sauce (or coconut aminos)
¼ cup honey
1 tbsp finely chopped garlic cloves
2 tsp of garlic salt
2 tsp of garlic powder
2 - 1 pound pork tenderloins
Vegetable oil

Dry Rub:

1 tsp of dried rosemary (or 2 tsp of fresh)
1 tsp of dried thyme (or 2 tsp of fresh)
1 tsp of salt
1 tsp of pepper



Directions:

In a small bowl, mix together the dry rub ingredients. Pour the rub onto the pork tenderloins and pat gently until the meat is covered. Let sit for about 10 minutes.

In a medium bowl, whisk together the raspberry chipotle sauce, soy sauce, honey, garlic, garlic powder, and garlic salt. Set aside one cup of marinade. Pour the rest over the pork and turn to coat. Cover and put in the refrigerator for 4-6 hours.

Prepare a medium hot grill grate with vegetable oil.

Remove pork from the marinade and place it on the grill. Brush generously with the marinade and discard the remaining marinade. Grill the tenderloin until it reaches 145 degrees on a meat thermometer, about 15 minutes. Use tongs to rotate the tenderloin a quarter turn every 3 minutes.

Transfer to a cutting board and let the meat rest for 15 minutes. Slice crosswise. Heat the reserved marinade in a saucepan until bubbly. Drizzle over the sliced pork.

Serves 6-8. (This is an adaptation of a recipe by Joanna Gaines in her Magnolia Table cookbook.)

Dana Smith



ENTREES

TURKEY

MEDITERRANEAN MEATBALL BOWLS

Ingredients:

Turkey meatballs (recipe beside)
Prepared Orzo pasta
Favorite salad greens
Halved cherry tomatoes
Sliced cucumbers
Kalamata Olives
Thinly slivered red onion (or
pickled red onion, if preferred)
Feta Cheese
Grated carrots
Toasted pine nuts
Tzatziki sauce
Hummus

Turkey Meatballs:

1 lb. ground turkey
1 egg
 $\frac{3}{4}$ C. grated parmesan
 $\frac{1}{2}$ C. Italian breadcrumbs (omit for
gluten free)
 $\frac{1}{2}$ medium yellow onion, diced
2 tsp. Italian seasoning
 $\frac{1}{2}$ tsp. red pepper flakes
1 tsp. horseradish sauce
2 cloves minced garlic
1 tsp. salt
 $\frac{1}{2}$ tsp. pepper



Directions:

Mix all meatball ingredients together with hands until completely mixed.

Roll into golf ball size balls.

Lightly cover the bottom of a skillet (I prefer a cast iron skillet) with avocado oil over medium heat (adjust if necessary). Cook all sides of meatballs until brown.

*Optional: bake in oven at 375 if preferred and then broil at the end to crisp up.

Mary Gibson

TURKEY CHILI

Ingredients:

2 teaspoons olive oil
1 yellow onion, chopped
3 garlic cloves, minced
1 medium red bell pepper, chopped
1 pound extra lean ground turkey or chicken (99%)
4 tablespoons chili powder* (I use McCormick chili powder, which is very mild. Do not use spicy chili powder, and if using a different brand, start with 2 tablespoons)
2 teaspoons ground cumin
1 teaspoon dried oregano

¼ teaspoon cayenne pepper
½ teaspoon salt, plus more to taste
1 - 28oz can diced tomatoes or crushed tomatoes
1 ¼ cups chicken broth
2 - 15oz cans dark red kidney beans, rinsed and drained
1 - 15oz can sweet corn, rinsed and drained

For Topping: cheese, avocado, tortilla chips, cilantro, sour cream

Directions:

Place oil in a large pot and place over medium high heat. Add in onion, garlic and red pepper and saute for 5-7 minutes, stirring frequently.

Add in ground turkey and break up the meat; cooking until no longer pink. Next add in chili powder, cumin, oregano, cayenne pepper and salt; stir for about 20 seconds.

Next add in tomatoes, chicken broth, kidney beans and corn. Bring to a boil, then reduce heat and simmer for 30-45 minutes or until chili thickens and flavors come together. Taste and adjust seasonings and salt as necessary.

Garnish with anything you'd like. Makes 6 servings, about 1 ½ cups each.

Meredith Rooker



TURKEY POT PIE

Ingredients:

1 pie crust	2 c. low-sodium chicken or turkey broth, plus more if needed
½ stick butter (¼ cup)	¼ c. white wine (optional)
½ c. finely diced onion	¾ c. heavy cream
½ c. finely diced carrot	1 c. frozen peas (optional)
½ c. finely diced celery	2 tsp. fresh thyme, chopped
2 c. leftover turkey, light and dark, diced or shredded (or both!)	Salt and pepper to taste
¼ c. flour	



Directions:

Preheat oven to 400°F. Melt butter in a skillet or dutch oven. Add onion, carrots, and celery, and cook until translucent (a couple of minutes.) Add turkey and stir. Sprinkle flour over mixture and stir. Cook over medium heat for a couple of minutes, stirring constantly. Pour in chicken or turkey broth, stirring constantly. Splash in wine (you can leave this out if you'd like). Pour in cream (May add frozen peas at this point if you'd like). Bring to a slow boil and allow mixture to cook and thicken for a few minutes. Add salt and pepper to taste (do not under season), and fresh or dried thyme to taste. Do one final taste at the end and add what it needs.

Pour mixture into a casserole dish or deep pie pan. Roll out crust so that it's about 1 inch larger than the pan you're using. Place the crust on top of the pot pie mixture, and press crust into the sides of the dish. Cut vents in the top of the crust. Bake for 30-40 minutes or until very golden and bubbly and the crust is done. Allow to cool for a little bit before serving. Serve with a large spoon.

Tip: rotisserie chicken and store bought pie crust can be substituted

Erin Deatherage

ITALIAN STUFFED PEPPERS

Ingredients:

4 large peppers, halved horizontally and core removed

½ cup cauliflower rice, cooked

1 Tbsp extra virgin olive oil

1 lb ground turkey

1 onion chopped

½ tsp garlic powder

½ tsp salt

½ tsp pepper

1 - 24oz jar Rao's homemade marinara

8oz shredded cheese

½ cup fresh parmesan cheese for topping



Directions:

Rice: Make 1 cup rice per package directions. When done, fluff and set aside.

Peppers: Preheat oven to 375 F. Place pepper halves in baking dish; mist insides with EVOO spray; sprinkle with salt & pepper. Bake peppers for 10-15 minutes or until tender. Set aside.

Meat: Sauté onion until translucent Brown turkey in the same skillet; drain excess liquid. Once browned, season turkey with seasonings, garlic powder, salt & pepper~mixing well. Pour 1 jar of marinara into turkey; simmer 5-10 minutes. Mix in the rice.

Stuffed Peppers: Layer ingredients in peppers: rice/ meat mixture, cheese, parmesan. Bake in 375 F oven for 20 minutes or until cheese is melted. Broil if desired to give cheese slightly golden crust.

SUN-DRIED TOMATO FOCACCIA TURKEY SANDWICH

Ingredients:

1 loaf of Trader Joe's sun-dried tomato focaccia
1 - 7-ounce package deli turkey
1 large tomato, thinly sliced
1 handful of greens – sprouts, microgreens, spinach, etc.
A few pieces of thinly sliced red onion
¼ cup mayo
¼ cup pesto (I like the Costco brand pesto)

Directions:

Preheat the oven to 400 degrees. Toast the focaccia in the oven for 5-8 minutes.

Mix the pesto and the mayo together in a small bowl to make a pesto mayo.

Keeping the bread flat on a cutting board, turn your serrated knife sideways and slice horizontally through the center of the loaf (You don't want to flip the top and lose those yummy crumbs!). Keeping the top piece flat, set it aside.

Layer the sandwich with pesto mayo, turkey, tomato, greens, red onion, and finish with dollops of pesto mayo. I dollop the top layer of pesto mayo directly on top of the greens and onions so that I don't have to flip my top piece upside down to spread it on the bread.

Gently press your top piece back on top of the sandwich. When it's nice and secure, use a large knife to cut through the sandwich. I usually cut it down the middle and across 3 times for a total of 6 pieces. Serve and enjoy! This is sandwich goals





ENTREES

OTHER

FETTUCCHINE ALFREDO

Ingredients:

24 ounces dry fettuccine pasta

1 cup butter

$\frac{3}{4}$ pint heavy cream

Salt and pepper to taste

1 dash garlic salt

$\frac{3}{4}$ cup grated Romano cheese

$\frac{1}{2}$ cup grated Parmesan cheese



Directions:

Bring a large pot of lightly salted water to a boil. Add fettuccine and cook for 8 to 10 minutes or until al dente; drain. Melt butter into cream in a large saucepan over low heat; add salt, pepper, and garlic salt. Increase the heat to medium; stir in grated Romano and Parmesan cheese until melted and sauce has thickened. Add cooked pasta to sauce and toss until thoroughly coated; serve immediately.

Katie Sherrod

EGG CASSEROLE

Ingredients:

1 dozen eggs
1 lb Monterrey Jack cheese, grated, or Jack & Colby
2 cups of cottage cheese
 $\frac{3}{4}$ cup of flour or gluten free flour
1 tsp of baking powder
1 stick of butter (not margarine), melted
1 tsp of salt
 $\frac{3}{4}$ tsp of white pepper

Optional:

Sweet onions, chopped fine
Red bell pepper, chopped
Roma tomatoes, sliced thin rounds
Pace picante sauce



Directions:

Briskly mix eggs, cheeses, flour, baking powder, butter, salt and pepper in a large bowl. Stir in onions and red bell pepper. Pour into buttered 9x13 baking dish. Arrange thin slices of Roma tomatoes on top. Bake at 350 for 35-40 minutes until eggs are set and top is light brown. Serve with Pace Picante Sauce.

(I use onions, red bell pepper and top with thin sliced rounds of Roma tomatoes. Picante sauce on the side.)

Gloria Gilpin

CARBONARA PASTA

Ingredients:

Onion minced
Pancetta 8 ounces
1 pound linguini
Roasted garlic
3 eggs
Whipping cream $\frac{1}{2}$ cup (more or less to taste)
Chicken stock $\frac{1}{2}$ cup (more or less to taste)
Parmesan cheese

Optional:

Chicken
Mushrooms
Other veggies



Directions:

In a large pan: add onions in butter, sauté until clear. Add pancetta and mushrooms to sauté with the rest. Add any additional veggies (optional).

Boil water for pasta & cook pasta.
Mix eggs and whipping cream.

Add roasted garlic to large pan with the vegetables. Add pasta that has already been boiled and drained. Add eggs and whipping cream, chicken stock, parmesan, and grilled/baked chicken cut into strips.

Toss and top with shredded parmesan (and parsley for added color-optional) to serve.

Susan Coy



DESSERTS

AEBLESKIVER

Ingredients:

2 eggs, separated
1 egg white
2 cups all-purpose flour
 $\frac{3}{4}$ tsp baking powder
1 $\frac{1}{4}$ tsp baking soda
 $\frac{1}{2}$ tsp salt
3 tbsp butter, melted
2 cups buttermilk
1 cup vegetable oil for frying



Directions:

Sift dry ingredients. Beat egg yolks. Add to milk. Combine with dry ingredients, add melted butter. Fold in beaten egg whites. Fry in Aebleskiver pan. Preheat pan 1 Tbs oil in each section and one heaping TBS batter. Turn $\frac{1}{4}$ side at a time with knitting needle.

Gloria Gilpin

CHURRO CHEESECAKE BARS

Ingredients Cinnamon sugar:

1 tablespoon ground cinnamon

½ cup granulated sugar

Ingredients Cheesecake bars:

2 - 8oz packages refrigerated crescent roll dough or sheets

16oz full fat cream cheese softened

¾ cup granulated sugar

1 large egg

1½ teaspoons vanilla extract

3 tablespoons unsalted butter melted and cooled slightly

*see note for optional toppings



Directions::

Cinnamon Sugar:

Combine cinnamon and sugar. Set aside.

Cheesecake Bars:

Preheat oven to 350°F with a rack in the middle of the oven. Grease a 9x13 baking pan and sprinkle 1-2 tablespoons cinnamon sugar in the bottom.

Open one tube of crescent rolls. Unroll the dough and press the seams together to form one rectangular piece. Place into the bottom of the prepared 9x13 baking pan, it should cover the whole bottom of the pan.

Combine cream cheese, sugar, egg, and vanilla, beating until smooth and well combined. Pour the cream cheese mixture over the crust and spread into an even layer.

Using the second tube of crescent roll dough, unroll and press the seams together (just like you did with the first one) and place it over the cream cheese layer. It should cover the cream cheese completely.

Pour melted butter over the top and spread it into an even layer (I use the back of a spoon). Sprinkle with remaining cinnamon sugar.

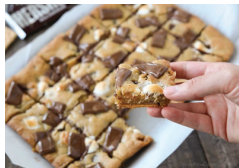
Bake for 25-30 minutes, until the crescent dough has puffed and is golden brown. Place on a wire rack to cool completely, then transfer to the fridge until chilled. Once chilled, cut and serve.

Brandy Stafford

S'MORES COOKIE BARS

Ingredients:

11 tbsp butter, room temperature	¼ tsp cinnamon
½ cup granulated sugar	2 ½ cup flour
1 cup brown Sugar	1 ¼ mini marshmallows
2 eggs	1 cup semi-sweet chocolate chunks
1 ½ tsp vanilla	¾ cup mini semi-sweet morsels
½ tsp salt	3 Hershey's bars, broken into squares
1 tsp. baking soda	2 sleeves honey graham crackers, broken into squares



Directions:

Preheat oven to 375 degrees. In the bowl of a stand mixer, cream butter and sugars.

In a medium bowl, combine flour, baking soda, salt, and cinnamon.

Add egg one at a time to butter mixture, gently beating after each addition. Add vanilla and mix. Slowly begin to add flour mixture to the butter mixture, keeping the mixing speed low. Once combined, remove and fold in 1 cup mini marshmallows, mini morsels, and chocolate chunks. Chill mixture in refrigerator for 10-15 minutes.

While mixture is chilling, prepare a baking sheet with parchment paper (or a silicone mat). Take graham crackers and break in half. Lay out onto a sheet until it is completely full. They should cover the entire baking sheet and cookies should be tight and touching.

Remove chilled dough, using a standard cookie scoop, place one ball of dough onto each cracker. Use remaining dough to fill in the gaps. It might look like a lot of dough but it will spread and cover all the crackers.

Place into oven for 6 minutes. Remove from the oven and press Hershey's bar pieces into the top, along with the remaining ¼ cup marshmallows. Return to oven and bake for 5-7 minutes, or until dough and marshmallows begin to brown, making sure the dough is cooked through. Remove from the oven and place the sheet on a wire rack to cool. Once it is sufficiently cooled (20 minutes or so), place it into the refrigerator to solidify. Remove after an additional 20 minutes and cut into squares.

SYMPHONY BROWNIES

Ingredients:

Brownie mix (I prefer Ghirardelli Double Chocolate)

1 egg

1 Stick of Butter

3 Extra Large Hershey Symphony Candy Bars (blue label)

Directions:

Prepare brownie mix as directed, but use only 1 egg and use 1 stick of butter instead of oil and/or water.

Use half of batter in a metal pan, spread 3 extra large Hershey Symphony candy bars over batter, and then spread remaining batter over the top. Bake as directed for temperature, but only leave in for 18-20 minutes at the most for time.

They are better when under cooked :)

Let cool and cut into desired pieces/squares.

(If you need to cut quickly, put them in the freezer to firm up before cutting.)

Susan Coy



GRAIN FREE TAHINI BROWNIES

Ingredients:

1 cup tahini
½ cup coconut sugar (or brown sugar*)
¼ cup pure maple syrup
1 teaspoon vanilla extract
2 eggs
⅓ cup unsweetened cocoa powder (or cacao powder)
1 tablespoon coconut flour, almond flour or oat flour

½ teaspoon baking soda
¼ teaspoon salt
⅓ cup chocolate chips, dairy free if desired

Chocolate Drizzle:

2 tablespoons chocolate chips, dairy free if desired
1 teaspoon coconut oil



Directions:

Preheat oven to 350 degrees F. Grease a 9x9 inch baking pan with nonstick cooking spray. In a large bowl, combine the tahini, coconut sugar, maple syrup, vanilla extract and eggs until smooth and well combined. Gently fold in cocoa powder, coconut flour, salt and baking soda until batter is smooth. Fold in ⅓ cup chocolate chips into the batter. This batter should be rather thick. Spread batter evenly in prepared baking pan. If it's giving you trouble to spread (because it's on the thicker side), spray a rubber spatula with nonstick cooking spray (trust me, it helps!). Bake for 18-28 minutes or until knife inserted into the middle comes out with just a few crumbs attached. Do NOT overbake! After brownies have cooled a few minutes, prepared the chocolate drizzle: Place a small saucepan over low heat, add chocolate chips and coconut oil and stir frequently until melted and smooth. Generously drizzle over the brownies. Makes 16 brownies.

STICKY BUNS

Ingredients:

12 tablespoons (1 ½ sticks) unsalted butter, at room temperature
½ cup of light brown sugar, lightly packed
½ cup of pecans, chopped in very large pieces
1 package - 17.3oz/2 sheets of frozen puff pastry, defrosted

Filling:

2 tbsp of unsalted butter, melted & cooled
⅔ cup of light brown sugar, lightly packed
3 tsp of ground cinnamon
1 cup of raisins

Directions:

Preheat the oven to 400. Place a 12-cup muffin tin on a sheet pan lined with parchment paper. Combine the butter and brown sugar. Whip until smooth. Place 1 rounded tablespoon of the mixture in each of the 12 muffin cups. Distribute the pecans evenly among the 12 muffin cups on top of the butter and sugar mixture.

Lightly flour a wooden board or stone surface. Unfold 1 sheet of puff pastry with the folds going left to right. Brush the whole sheet with melted butter. Leave a 1-inch border on the puff pastry, sprinkle each sheet with ½ cup of the brown sugar, 1 ½ teaspoons of the cinnamon, and ½ cup of the raisins. Starting with the end nearest you, roll the pastry up snugly like a jelly roll around the filling, finishing the roll with the seam side down. Trim the ends of the roll about ½ inch and discard. Slice the roll in 6 equal pieces, each about 1 ½ inches wide. Place each piece, spiral side up, in 6 of the muffin cups.

Repeat with the second sheet of puff pastry to make 12 sticky buns. Bake for 30 minutes, until the sticky buns are golden to dark brown on top and firm to the touch. Be careful - they're hot! Allow to cool for 5 minutes only, invert the buns onto the parchment paper (ease the filling and pecans out onto the buns with a spoon) and cool completely. Makes 12 servings.

Gloria Gilpin



CHOCOLATE BUNDT CAKE

Cake:

1 box of Devils Food cake mix
1 - 3oz jello instant chocolate pudding
½ cup of sugar
¾ cup of oil
4 eggs (at room temperature)
8oz sour cream (may use reduced fat but not fat-free)
1 cup of semi-sweet chocolate chips

Cake

Preheat the oven to 350 degrees. Spray a bundt pan completely with Baker's joy; set aside. In a medium bowl, mix cake mix, pudding and sugar. Add oil and water, mixing with a hand mixer until combined. Add eggs one at a time, blending for about 2 minutes. Add sour cream and chocolate chips; blend well until all ingredients are fully incorporated. Bake for about 40 minutes or until the cake is "just set" in the center. Allow the cake to cool in a pan for 15-20 minutes before removing by turning the pan over and releasing the cake onto a plate. Allow cake to cool for 20 minutes before glazing. Pour chocolate ganache over the top, letting it drip down both sides of the cake.

Ganache

Pour chocolate chips into a small bowl. Heat cream on a stovetop until it begins to simmer (not boil). Remove from heat. Pour hot cream over chocolate chips, tilting bowl to make sure all chocolate chips are covered in the cream. Cover the bowl to trap heat/steam inside. Let it sit for 5 minutes. After 5 minutes, stir until all chocolate is dissolved. Let the ganache sit for at least 15 minutes to thicken. Pour ganache over the cake.

Ganache:

1 cup of heavy whipping cream
1 ⅓ cup semisweet chocolate chips



Stacy Reibe

CHOCOLATE CHIP CAKE

Ingredients:

1 yellow cake mix
1 small box instant chocolate pudding
1 small box instant vanilla pudding
4 eggs
½ cup oil
1 ½ cups water
½ bag of chocolate chips (6oz)

Directions:

Mix all ingredients. Fold in chocolate chips at the end.
Grease and flour a bundt pan. Bake @ 350 for 45 minutes to an hour.

You can sprinkle powdered sugar on top of this one as well. My cake is usually done closer to 45 minutes.

I have substituted a chocolate cake mix for the yellow cake mix and this also works. And I often use sugar free pudding mixes which also work.

Suzanne Silva



CHOCOLATE CHIP BUNDT CAKE

Ingredients:

1 yellow cake mix
1 large instant chocolate pudding
3 eggs
½ cup oil
¾ cup water
8oz sour cream
½ bag of chocolate chips

Directions:

Mix all ingredients (except chocolate chips) and then stir in the chocolate chips. Bake @ 325 in a greased bundt pan for one hour-ish.



Karla Self

COFFEE CAKE

Cake:

1 cup butter
1 cup sugar
2 eggs
1 tsp vanilla
2 cups flour
1 tsp baking powder
1 tsp baking soda
½ tsp salt
1 cup sour cream

Filling:

⅓ cup brown sugar
¼ cup white sugar
1 tsp cinnamon
1 tsp cocoa



Directions:

Cream butter and sugar. Add eggs and vanilla. Add dry cake ingredients alternately with the sour cream.

Pour half the batter in a greased 9x13 inch pan.

Sprinkle half the filling over this then add second half of batter. Put rest of filling on the top.

Bake at 350 for 30-35 minutes.

Sophie Macfarlan

CLASSIC CHEESECAKE

Crust:

¾ stick of melted butter (+/-)
11 Graham Crackers (+/-)
2 Tbsp sugar
1 tsp ground cinnamon

Topping:

16oz of sour cream
4 Tbsp sugar
1 tsp vanilla

Filling:

1 - 8 oz packages of cream cheese, room temp
3 eggs, room temp (one at a time)
¾ cup sugar
1 tsp vanilla



Crust: Combine the crackers, sugar, and cinnamon in a food processor until you have a fine crumb. Drizzle in the melted butter until moist and can press together. If you don't have a food processor you can put the crackers, sugar, and cinnamon in a baggie and crumble them. Then put in a bowl and toss with the melted butter. Press into a greased spring foam pan.

Filling: Preheat oven to 375 (or 350 for certain pans) Mix the filling ingredients together in a large bowl. Scrape down the sides with a spatula. Pour on top of the graham cracker crust. Bake for 30 minutes or until it's starting to set.

Topping: Combine all ingredients in a small bowl.

After you have cooked the cheesecake for 30 min or until slightly set, remove from the oven, and carefully pour the topping on top. Bake for another 5 or so minutes until more set. It may be a little jiggly in the middle but that's ok. Cool completely on the counter. Then cover and refrigerate overnight. To serve, make sure and let it sit on the counter for 30-45 minutes for the best flavor.

If you want you can serve it with fresh fruit or make a fruit compote by combining berries of your choice with a little sugar and some water in a saucepan - cook until the berries soften and release their juices. But I honestly love this cheesecake just like it is.

Lori Carreker

CHOCOLATE ECLAIR CAKE

Cake:

- 1 box graham crackers
- 2 - 3 ¼oz boxes French vanilla instant pudding
- 3 ½ cups milk
- 1 - 8oz container Cool Whip, thawed
- 1 can chocolate frosting



Directions:

Spray the bottom of a 9×13 pan with cooking spray. Line the bottom of the pan with whole graham crackers. In the bowl of an electric mixer, mix pudding with milk; beat at medium speed for 2 minutes. Fold in whipped topping. Pour half the pudding mixture over graham crackers. Place another layer of whole graham crackers on top of pudding layer. Pour over the remaining half of the pudding mixture and cover with another layer of graham crackers. Heat the container of prepared frosting, uncovered in the microwave for 1 minute. Pour over the top of the cake. Refrigerate for at least 12 hours before serving.

Chrisey Billman & Bethany Phillip

CHOCOLATE SHEET CAKE

Cake:

1 stick of butter
4 tbsp of cocoa
¼ cup of oil
1 cup of water
1 tsp of vanilla
2 cups of flour
2 cups of sugar
1 tsp of baking soda
½ cup of buttermilk
2 eggs

Icing:

1 stick of butter
4 tbsp of cocoa
1 tsp of vanilla
3 ½ cups of powdered sugar
2 tbsp of milk



Directions:

In a small saucepan, combine butter, cocoa, oil, water, and vanilla. Put on warm and let simmer. In a bowl, combine flour, sugar, baking soda, and buttermilk. Whisk the two eggs and then add them the bowl and mix together. Add in the ingredients from the saucepan to the bowl. Pour into a big sheet pan and bake at 350 F for 25 minutes. In another saucepan, combine icing ingredients—butter, cocoa, vanilla, and milk. Stir. Slowly add in the powdered sugar and stir continually. Once the cake is finished, let sit 3 minutes and then spread the icing on while the cake is hot. You can put chopped nuts on top if you prefer.

Robin Rice

FLOURLESS CHOCOLATE CAKE

Ingredients:

1 cup semisweet chocolate chips or chopped chocolate
½ cup unsalted butter
¾ cup granulated sugar
¼ teaspoon salt
1 teaspoon vanilla extract
3 large eggs slightly beaten
½ cup Dutch process cocoa powder

Chocolate Ganache:

1 cup semisweet chocolate chips or chopped chocolate
½ cup heavy cream



Directions:

Preheat oven to 375 degrees F. Grease an 8-Inch round cake pan with nonstick cooking spray. Cut a piece of parchment to fit the bottom of the pan. Place it in the bottom of the pan and spray it with nonstick cooking spray. Set aside.

To make the cake, put the chocolate and butter in a large microwave-safe bowl, and heat until the butter is melted and the chips are soft, about one minute. Stir until the chocolate is melted and the mixture is smooth. If you need to reheat, do for 10 seconds at a time and stir.

Add the sugar, salt, and vanilla extract and stir to combine.

Add the eggs and stir until smooth. Add the cocoa powder and stir until just combined. Don't over mix.

Pour the batter into the prepared pan and bake the cake for 25 minutes or until the cake has a thin crust on the top and the center registers 200°F on an instant-read thermometer.

Let the cake cool on a wire cooling rack for 10 minutes. Loosen the edges of the pan with a butter knife and carefully turn it upside down onto a cake plate or serving plate. The bottom of the cake will now be the top of the cake. Let the cake cool completely.

While the cake is cooling, make the chocolate ganache. Combine the chocolate and cream in a medium microwave-safe bowl, and heat until the cream is very hot so it will melt the chocolate. I always start with 30 seconds and check it. It might take longer, it just depends on your microwave. Remove from the microwave, and stir until the the chocolate melts and the mixture is smooth. Spread the chocolate ganache glaze evenly over the cooled cake. Let the glaze set up for a few hours before cutting and serving the cake. I always put it in the refrigerator to speed up the process.

Cut the cake into slices and serve with powdered sugar and raspberries, if desired. This cake is also great with whipped cream or ice cream.

Tracy Weinmann

GULAB JAMUN CAKE

Cardamom Pound Cake:

1 cup of salted butter, softened
1 cup & 1 tbsp of granulated sugar
4 eggs
1 tsp of vanilla extract
½ tsp of salt
1 ⅔ cup of all-purpose flour
½ tsp of ground cardamom

Gulab Jamun Syrup:

1 cup water
1 cup granulated sugar
3-inch cinnamon stick
6 cardamom pods
1 tsp saffron
2 tsp rose water
2 tsp fresh lime juice

Icing:

1 ½ cups powdered sugar
¼ cup gulab jamun syrup
1 tablespoon of dried rose petals (optional)

Cardamom Pound Cake: Preheat the oven to 325 and grease bundt pan(s) with butter. Cream butter and sugar together using a mixer for 3 minutes on high, or until mixture is fluffy and light in color. Add eggs one at a time, mixing well in between. Add vanilla and salt, mix for 30 seconds. Add flour and cardamom, mix until the flour is just incorporated. Spoon the batter into the greased pan(s). Bake for 30-40 minutes or until a toothpick comes out clean when inserted into the middle of the cake.

Gulab Jamun Syrup: (Can be prepared while the cake is baking) In saucepan, combine water, sugar, cinnamon stick, cardamom pods and saffron. Bring to a boil over medium-high heat, then reduce to simmer for 2 minutes. Stir occasionally to ensure sugar dissolves completely. Remove from heat and whisk in rose water and lime juice. Remove cinnamon stick and cardamom pods and set aside. Reserve ¼ cup of the syrup to make the icing. Poke holes into the bottom of your bundt cake with a fork. Pour remaining syrup over the cake while it is still warm and in the pan. It will look like a lot of syrup, but the cake will soak it all up. Let the cake rest for 10 minutes then turn onto a serving plate.

Icing: In a large measuring cup or a small bowl, combine the reserved ¼ cup of syrup and powdered sugar to make a glaze. Whisk well, then pour over the bundt cake(s). Sprinkle with dried rose petals, if using.



ICE CREAM SANDWICH CAKE

Ingredients:

24 vanilla ice cream sandwiches, unwrapped
2 - 8oz containers of Cool Whip, thawed
1 - 12oz jar hot fudge ice cream topping, warmed
1 - 12oz jar caramel ice cream topping
¼ cup chopped pecans, or to taste

Directions:

Arrange a layer of ice cream sandwiches in the bottom of a 9x13-inch dish; top with a layer of whipped topping, hot fudge topping, and caramel topping. Repeat layering with remaining ice cream sandwiches, whipped topping, hot fudge topping, and caramel topping, ending with a top layer of whipped topping. Sprinkle with pecans. Cover the dish with aluminum foil and freeze until set, about 30 minutes.

Katie Sherrod



LEMON CAKE

Cake:

1 Lemon Cake mix (without pudding in the mix)
1 - 4oz package instant lemon pudding
4 eggs
 $\frac{3}{4}$ cup coconut oil
 $\frac{3}{4}$ cup water

Glaze:

(Have ready when cake comes out of oven)
Juice 1 lemon
1 $\frac{1}{2}$ cup powdered sugar
2 Tbsp butter
2 Tbsp water

Directions:

Beat all cake ingredients for 3 min. Bake in greased and floured pan at 350 until toothpick inserted comes out clean. Approximately 35-40 min in 9x13 or 20-25 in sheet pan.

When done, poke holes with fork all over top of cake, and spoon glaze on top while still hot.

Let cool...serve with homemade whip cream

Eryn Smith



MOIST CHOCOLATE CAKE

Cake Ingredients:

2 cups all purpose flour
1 tsp salt
1 tsp baking powder
2 tsp Baking soda
 $\frac{3}{4}$ cup unsweetened cocoa
2 cups sugar
1 cup vegetable oil
1 cup coffee
1 cup milk
2 eggs
1 tsp vanilla

Silky Chocolate Butter Frosting:

$\frac{3}{4}$ cup granulated sugar
 $\frac{1}{4}$ cup all purpose flour
3 Tbsp unsweetened cocoa
1 cup milk
1 cup butter (2 sticks, salted)
1 Tbsp vanilla extract
1 cup bittersweet (Ghirardelli)
chocolate chips, melted and cooled



Cake: Stir together dry ingredients in a mixing bowl. Add oil, coffee and milk and mix at medium speed for 2 minutes. Add eggs and vanilla; beat 2 more minutes. Pour into two greased and floured round 9 inch cake pans. Bake at 325 degrees for 25-30 minutes or when toothpick inserted in center of cake comes out clean. Cool cakes 15 minutes before removing from pans. Cool completely on wire racks.

Frosting: In 2-quart saucepan stir together sugar, flour and cocoa until evenly combined. Add milk and stir until smooth-don't worry if there are a few lumps because they will smooth out as you cook. Turn heat to medium and cook, stirring constantly until mixture thickens and boils. Reduce heat to low, cook 2 minutes, stirring all the while. Remove saucepan from heat; cool completely. This should take 40 minutes to an hour. Next in a large bowl with the mixer at medium speed, beat softened butter until creamy. Gradually beat in cooled milk mixture, vanilla and melted chocolate.

Jana Threlkeld

PINCH ME CAKE

Ingredients:

3 biscuits canned
¾ cup white sugar
2 tbsp ground cinnamon
½ cup unsalted butter
1 cup white sugar
1 ½ tsp vanilla extract
1 tbsp 2% milk



Directions:

Cut biscuits into fourths. Roll in cinnamon and sugar mix. Place in a bundt pan. Combine ½ cup butter, 1 cup sugar, 1 ½ tsp vanilla, 1 tbsp milk and bring to a boil. Pour over biscuits. Cook at 375 for approximately 25 minutes. Flip pan over after removing from oven.

Sophie Macfarlan

TEXAS SHEET CAKE

Cake Ingredients:

2 cups all-purpose flour
2 cups sugar
1 teaspoon baking soda
 $\frac{1}{2}$ teaspoon salt
1 can - 12 ounces cola
1 cup butter, cubed
 $\frac{1}{4}$ cup baking cocoa
2 large eggs, room temperature
 $\frac{1}{2}$ cup buttermilk
1 teaspoon vanilla extract

Glaze Ingredients:

1 stick butter
 $\frac{1}{4}$ cup baking cocoa
6 tablespoon milk
4 cups confectioners; sugar, sifted



Directions:

Preheat oven to 350°. Grease a jelly roll pan. In a large bowl, whisk the first 5 ingredients. In a small saucepan, combine cola, butter and cocoa; bring just to a boil, stirring occasionally. Add to flour mixture, stirring just until moistened. In a small bowl, whisk eggs, buttermilk and vanilla until blended; add to flour mixture, whisking constantly. Transfer to prepared pan. Bake 20 minutes or until a toothpick inserted in center comes out clean. About 15 minutes before cake is done, prepare glaze. In a small saucepan, bring butter, cocoa and milk to a boil; remove from heat. Add confectioners sugar; mix until smooth using a hand mixer (or stand mixer). Pour immediately over hot cake.

Kelly Wallaert

COBBLER

Ingredients:

Buy any flavor of a small frozen pie

$\frac{3}{4}$ cup water

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

Cinnamon

$\frac{1}{2}$ stick of butter, cut up

Directions:

Chop up pie. In a bowl combine pie, water, sugar, cinnamon. Pour into a 9x13 pan and sprinkle butter on top. Bake according to the directions on the frozen pie box.

Stacy Riebe



BLUEBERRY COBBLER

Ingredients:

2 cups of blueberries
1 cup of flour
1 cup of sugar
1 egg
6 tbsp of melted butter

Directions:

Rinse and drain blueberries. Place in the bottom of a casserole pan. Mix the flour, sugar and egg until crumbly. Spoon over blueberries. Spoon the melted butter over the top. Bake at 375 degrees for about 40 minutes.



Lisa Schubert

PEACH & BLUEBERRY COBBLER

Fruit Filling:

2 lbs firm, ripe peaches (6 to 8)
2 tsp grated lemon zest
2 tbsp freshly squeezed lemon juice
½ cup granulated sugar
¼ cup all-purpose flour
1 cup fresh blueberries (½ pint)

Crumble:

1 cup all-purpose flour
⅓ cup granulated sugar
¼ cup light brown sugar, lightly packed
½ tsp kosher salt
¼ tsp ground cinnamon
1 stick cold unsalted butter, diced

Directions:

Preheat the oven to 350. Immerse the peaches in boiling water for 30 seconds to 1 minute, until their skins peel off easily. Place them immediately in cold water. Peel the peaches, slice them into thick wedges, and place them in a large bowl. Add the lemon zest, lemon juice, granulated sugar, and flour. Toss well. Gently mix in the blueberries. Allow the mixture to sit for 5 minutes. Spoon the mixture into ramekins or custard cups. For the topping, combine the flour, granulated sugar, brown sugar, salt, cinnamon, and the butter in the bowl of an electric mixer fitted with a paddle attachment. Mix on low speed until the butter is the size of peas. Rub the mixture with your fingertips until it's in big crumbles, then sprinkle evenly over the fruit. Place the ramekins on a sheet pan lined with parchment paper and bake for 40 to 45 minutes, until the tops are browned and crisp and the juices are bubbly. Serve warm or at room temperature. If you want to make these early, store the unbaked crumbles in the refrigerator and bake before dinner.



CHOCOLATE CHIP COOKIES

Ingredients:

1 cup salted butter softened
1 cup granulated sugar
1 cup light brown sugar packed
2 teaspoons pure vanilla extract
2 large eggs
3 cups all-purpose flour
1 teaspoon baking soda
½ teaspoon baking powder
1 teaspoon sea salt
2 cups chocolate chips (14 oz)



Directions:

Preheat oven to 375 degrees F. Line three baking sheets with parchment paper and set aside.
In a medium bowl mix flour, baking soda, baking powder and salt. Set aside.
Cream together butter and sugars until combined.
Beat in eggs and vanilla until light (about 1 minute).
Mix in the dry ingredients until combined.
Add chocolate chips and mix well.
Roll 2-3 Tablespoons (depending on how large you like your cookies) of dough at a time into balls and place them evenly spaced on your prepared cookie sheets.
Bake in preheated oven for approximately 8-10 minutes. Take them out when they are just barely starting to turn brown.
Let them sit on the baking pan for 5 minutes before removing to cooling rack.

Laura Bell

CHOCOLATE CHIP COOKIES

Ingredients:

8 Tbs of salted butter
½ cup white sugar
¼ cup packed light brown sugar
1 tsp vanilla
1 egg
1 ½ cups all purpose flour (6.75 ounces)
½ tsp baking soda
¼ tsp salt
¾ cup chocolate chips



Directions:

Preheat oven to 350. Microwave butter for 40 seconds to barely melt it.

Using a stand mixer or electric beaters, beat the butter with the sugars until creamy. Add vanilla & egg; beat on low until just incorporated, 10-15 seconds.

Add flour, baking soda, & salt. Mix until crumbles form. Use your hands to press the crumbles into a dough. It should form one large ball. Add the chocolate chips and incorporate with your hands. Roll the dough into 12 large balls & place on a cookie sheet. Bake for 9-11 minutes until the cookies look puffy and not dry, just barely golden. Do not over bake.

Let them cool on the pan for 30 minutes. They will stay soft in an airtight container for many days.

Linde Giddens

SKILLET APPLE CRISP

Crumb Topping:

¾ cup all-purpose flour
½ cup firmly packed light brown sugar
¼ cup granulated sugar
½ tsp ground cinnamon
¼ tsp ground nutmeg
¼ tsp kosher salt
1 stick (8 tbsp) unsalted butter

Directions:

Preheat the oven to 350 degrees F.

Crumb Topping: In a medium bowl, mix the flour, brown sugar, granulated sugar, cinnamon, nutmeg and salt using a fork or pastry cutter. Cut the butter into small pieces and gradually add it to the flour mixture until evenly mixed. Set aside.

Apple Filling: In an 8-inch cast-iron skillet, heat the butter over medium heat. Add the apple slices and a pinch of salt and cook for 3 minutes. Stir in the brown sugar, cornstarch, vanilla and lemon juice. Cover the apple filling in the skillet evenly with the crumb topping. Cover with foil and bake for 15 minutes. Remove the foil and bake until crisp and brown on top, an additional 20 to 30 minutes. Serve with vanilla ice cream.

Apple Filling:

32 tbsp unsalted butter (4 sticks)
5 Granny Smith apples, peeled and sliced
Pinch of kosher salt
2 tbsp brown sugar
2 tbsp cornstarch
1 tbsp vanilla
Juice of ½ a lemon
Vanilla ice cream, for serving



Miriam Sperring

PUMPKIN CRISP

Ingredients:

2 - 15oz cans of pumpkin
1 - 5oz can of evaporated milk
1 ½ cups of sugar
3 eggs
1 tsp of cinnamon
½ tsp of ginger
1 box yellow cake mix
1 ½ sticks of melted butter

Directions:

Mix together all ingredients. Pour into a greased 9x13 pan. Sprinkle 1 box of dry yellow cake mix on top. Drizzle with 1 ½ stick of melted butter. Bake at 350 degrees for 1 hour. If desired, serve with cool whip or ice cream.

Optional: chopped peanuts or walnuts sprinkled on top.

Barbara Loaring-Clark



CREAM DIP FOR FRUIT

Ingredients:

1 cup whipping cream
1 cup sour cream
6 tbsp brown sugar
1 tbsp cinnamon
1 tsp vanilla

Directions:

Whip cream. Mix with sour cream. Add sugar, cinnamon, vanilla and blend well. Refrigerate two hours for flavors to meld. May be made day ahead.



Gloria Gilpin

CHOCOLATE COVERED PRETZELS

Ingredients:

- 1 package of chocolate bark
- 1 package of white chocolate bark
- 1-2 bags of twisted pretzels

Directions:

Melt chocolate bark in the microwave or on the stove top. (Save 1-2 blocks.) Dip pretzels individually into the bark and lay to dry on parchment paper. Continue through half of the bag of pretzels.

Melt white chocolate bark (save 1-2 blocks). Dip the remaining half of pretzels and lay to dry on parchment paper.

Use the remaining block or two of melted chocolate to drizzle over the white chocolate pretzels. Do the same with the remaining white chocolate bark by drizzling over the chocolate covered pretzels.

Ready to eat once they are dry!



*We love making these as a family around the holidays. We put them in cute baggies or jars and have the kids deliver to our neighbors!

Bethany Phillip

BANANA PUDDING

Ingredients:

14 oz can Eagle Brand sweetened condensed milk
1 ½ cups cold water
1 - 4oz Serving size package INSTANT Vanilla flavor pudding mix
1 pint whipping cream, whipped
Vanilla wafers
3 firm-ish bananas (sprinkle with lemon juice to prevent browning)



Directions:

In a large bowl or bowl of a stand mixer, combine sweetened condensed milk and water. Add pudding mix. Beat well. Chill for 5 Minutes.

Whip the whipping cream. After chilling the pudding mixture for 5 minutes, fold the whipping cream into the pudding mixture. Spoon one cup of the mixture into a trifle dish or serving bowl. Top with ⅓ each of the wafers, then bananas, then pudding.

Repeat. Repeat again :) Cover and chill

The Banana pudding can be made into individual serving bowls if desired.

CJ Laymance

CHOCOLATE PIE

Ingredients:

2 loz squares of semi-sweet baking chocolate
1 stick margarine
1 cup sugar
 $\frac{1}{3}$ cup flour
2 eggs
1 tsp vanilla
1 pie crust



Directions:

Melt the chocolate and margarine together. Take off the heat and add the sugar until well combined. Then add the flour, eggs, and vanilla. Pour mixture into pie crust. Bake at 350 for 20-30 minutes.

Janis Stradinger

KEY LIME PIE

Crust:

18 whole graham crackers (the 4-section large pieces)
8 tablespoons (1 stick) salted butter, melted
 $\frac{1}{3}$ cup sugar

Filling:

1 - 14oz can sweetened condensed milk
1 heaping tablespoon grated lime zest
 $\frac{1}{2}$ cup lime juice
2 large egg yolks
Whipped cream, for serving

Directions:

Preheat the oven to 350.

Crust: Crush the graham crackers in a food processor or a resealable plastic bag. Pour them into a bowl and stir in the melted butter and sugar. Press the mixture into a pie pan and bake until golden and set, about 5 minutes. Set aside to cool slightly.

Filling: Mix the condensed milk, lime zest, lime juice and egg yolks in the bowl of a mixer and mix on high until smooth and thick.

Pour the mixture into the crust and bake for 15 minutes. Allow to cool, then refrigerate for at least 1 hour -- more if possible. Serve with whipped cream.



Sophie Macfarlan

KEY LIME PIE

Crust:

1 ½ cups graham cracker crumbs
½ cup granulated sugar
4 Tbsp butter, melted (½ stick)

Crumble:

2 - 14oz cans condensed milk
1 cup key lime juice
2 eggs
1 cup sour cream
2 Tbsp powdered sugar

Directions:

Preheat oven to 375. In a bowl, mix cracker crumbs, sugar and butter with hands. Press mixture firmly into a 9-inch pie pan and bake until brown – about 6-8 minutes. Remove from oven and allow to cool to room temperature before filling. OR use the ready made crust.

Lower oven temperature to 325. In separate bowl combine milk, key lime juice and eggs. Whisk until well blended and place the filling in cooled pie shell. Bake for 15 minutes and allow to chill in refrigerator for at least 2 hours.

Once chilled, combine sour cream and powdered sugar and spread over top of pie. Serve chilled. Lime twist for presentation and enjoy!!



Julie Wenning

KEY LIME PIE

Graham Cracker Crust Ingredients:

1 ½ cups graham cracker crumbs
⅓ cup granulated sugar
6 tbsps butter melted

Key Lime Filling Ingredients:

28oz sweetened condensed milk
½ cup light sour cream
¾ cup key lime juice
zest from 2 regular limes or 4 key limes

Whipped Cream Topping Ingredients:

1 cup heavy whipping cream
½ cup powdered sugar
1 tsp vanilla extract

Directions:

Graham Cracker Crust

Preheat oven to 375F.

Mix graham cracker crumbs, sugar, and butter in a small bowl. Press the crumb mixture into an 8" - 9.5" pie pan. Bake for 7 minutes. Cool for at least 30 minutes.

Key Lime Filling

Preheat oven to 350F

Whisk together sweetened condensed milk, sour cream, lime juice, and lime zest in a medium bowl. Pour into prepared graham cracker crust and bake for 10 minutes.

Let pie cool slightly before chilling. Chill for at least 3 hours.

Whip Cream

Beat heavy cream and sugar together in a mixer until stiff peaks form. Beat in vanilla. Spread or pipe the whipped cream on top of the cooled pie. Top with additional lime zest if desired.



Brianna Romanowski and Julie Wenning

LEMON CREAM PIE

Ingredients:

Graham Cracker Crust:

1 - 4 serving size vanilla instant pudding mix
1 tablespoon of fresh lemon zest
½ cup freshly squeezed lemon juice
¼ cup milk
1 - 14oz can sweetened condensed milk

Topping:

1 pint (2 cups) whipping cream
⅓ cup powdered sugar
½ teaspoon vanilla



Directions:

An unbaked pie crust will be a softer crust. To have a crisper crust, bake at 375 degrees for 5-6 minutes. Cool before filling.

Combine pudding mix, lemon zest, lemon juice, milk, and sweetened condensed milk in medium bowl. Beat with electric beaters and chill in the fridge for a few minutes. In a separate bowl, whip 1 cup of the whipping cream until med-stiff peaks form. Dollop ½ of whipping cream on top of pudding mixture. Gently stir in. Continue in thirds until whipped cream and pudding mixture are well combined. Pour into the crust and cover with plastic to place in the refrigerator.

Chill for 4-6 hours or overnight. Before serving, whip remaining 1 cup cream with powdered sugar and vanilla until medium peaks form. Spread on top of pie.

Barbara Loaring-Clark

PEANUT BUTTER PIE

Ingredients:

1 - 8oz package cream cheese
1 cup peanut butter (baking, not natural)
1 ½ cups powdered sugar
1 - 16oz container cool whip
2 oreo pie crusts
Bag mini Reese's Peanut Butter Cups



Directions:

Mix cream cheese with peanut butter until fluffy. Slowly add powdered sugar and cool whip. Pour mixture into pie crust and sprinkle crumbled peanut butter cups on top. Chill in freezer (or fridge) before serving.

Sophie Macfarlan

PIE CRUST

Ingredients:

1 ¼ cups all purpose flour
¼ teaspoon
1 cup brown Sugar
2 eggs
1 ½ tsp vanilla
½ tsp salt
1 tsp. baking soda

Directions:

In a medium bowl, stir together flour and salt. Using a pastry blender, cut in shortening until pieces are pea sized

Sprinkle one tablespoon of the water over part of the flour mixture; gently toss with a fork. Push moistened dough to the side of the bowl. Repeat moistening flour mixture, using one tablespoon of the water at a time, until all of the flour mixture is moistened. Form dough into a ball.

On a lightly floured surface, use your hands to slightly flatten dough. Roll dough from center to edges into a circle about 12 inches in diameter.

To transfer pastry, wrap it around the rolling pin. Unroll pastry into a nine inch pie plate. Ease pastry into pie plate without stretching it.

Trim pastry to ½ inch beyond edge of pie plate. Fold under extra pastry. Crimp edges with thumb if desired. Do not prick pastry.



Elizabeth Pigg

STRAWBERRY PIE

Ingredients:

1 ½ cup of sugar
1 ½ cup water
4 tablespoons cornstarch
Dash of salt
4 teaspoons strawberry jello
Quart of strawberries

Directions:

Bake 9 inch pie crust (see pie crust recipe)
Mix sugar, water, cornstarch and dash of salt.
Put in pan on stove and cook until thick.
After it thickens, add strawberry jello.
Let cool. If your berries are large, then cut in half. Wash and dry off before putting in pie shell.
After the jello mixture has cooled, pour over strawberries in pie shell and refrigerate.



Elizabeth Pigg

STRAWBERRY SHORTCAKE

Ingredients:

1 quart fresh strawberries, sliced

$\frac{1}{4}$ cup white sugar

1 - 12 oz package prepared sponge cake dessert cups

1 - 7 oz can whipped cream

Directions:

Place strawberries in a bowl; add sugar & stir to coat. Cover & refrigerate until sugar has dissolved, about 15 minutes.

Place one dessert cup in each serving bowl & smother with strawberries. Top each one with whipped cream.

Tip: whipped topping can be used in place of whipped cream.

Tracy Weinmann



WHIPPED CREAM

Ingredients:

1 cup (240g/ml) heavy cream or heavy whipping cream, cold

2 Tablespoons granulated sugar or confectioners' sugar

½ teaspoon pure vanilla extract



Directions:

In a large bowl using a handheld or stand mixer fitted with a whisk attachment, whip the heavy cream, sugar, and vanilla extract on medium-high speed until medium peaks form, about 3–4 minutes. Medium peaks are between soft/loose peaks and stiff peaks, and are the perfect consistency for topping and piping on desserts. If you accidentally over-whip the cream, and it looks curdled and heavy, pour in a little bit more cold heavy cream, and fold it in gently by hand with a spatula until it smooths out.

Use immediately or cover tightly and store in the refrigerator for up to 24 hours.

Sally McKenney

