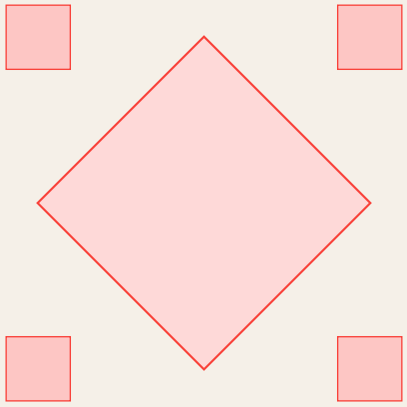


Clara's Family Cookbook

A collection of some of our family recipes

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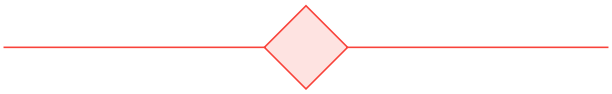
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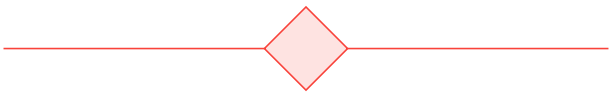
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Tricia's Bean Dip



Appetizer



Artichoke Heart Dip

by Clara

Ingredients

- *1 12-16 oz. can artichoke hearts*
- *2 cups Best Foods mayonnaise*
- *1 med. size can Parmesan cheese Kraft 8 oz.*

Instructions

1. *Drain artichokes and chop into small pieces.*
2. *Mix in mayonnaise and cheese*
3. *Place mixture in medium to large casserole dish.*
4. *Bake at 375°F for 20-30 minutes or until golden brown and bubbly on top.*

Banana Bread

by Clara

Ingredients

- *0.5 c butter*
- *1 c sugar*
- *2 eggs*
- *3 crushed bananas*
- *2 c plain flour*
- *1 t baking soda*
- *0.5 c crushed nuts*

Instructions

1. *Crush the bananas and whip until very light.*
2. *Cream the butter and sugar, add eggs then flour, soda, and nuts.*
3. *Add the bananas.*
4. *Mix well and pour into well greased, loaf pan.*
5. *Bake at 350°F for 1 hour.*

Cocktail Sausages

by Shar

Ingredients

- *8-12 oz currant or grape jelly*
- *4-6 oz yellow mustard*
- *2-4 pkgs Eckrich link sausage*

Instructions

1. *Melt jelly and mustard together in a pan.*
2. *Cut links into 4 or 5 pieces according to desire.*
3. *Add to the liquid in pan and simmer for 1 hour or so.*

Irish Soda Bread

by Karen

Ingredients

- *Nonstick vegetable oil spray*
- *2 c all-purpose flour*
- *5 T sugar, divided*
- *1.5 t baking powder*
- *1 t salt*
- *0.75 t baking soda*
- *3 T butter, chilled, cut into cubes*
- *1 c buttermilk*
- *0.66 c raisins*

Instructions

1. *Preheat oven to 375°F. Spray 8-inch diameter cake pan with nonstick spray. Whisk flour, 4 tablespoons sugar, baking powder, salt, and baking soda in large bowl to blend. Add butter. Using fingertips, rub in until coarse meal forms. Make well in center of flour mixture. Add buttermilk. Gradually stir dry ingredients into milk to blend. Mix in raisins.*
2. *Using floured hands, shape dough into ball. Transfer to prepared pan and flatten slightly (dough will not come to edges of pan). Sprinkle dough with remaining 1 tablespoon sugar.*
3. *Bake bread until brown and tester inserted into center comes out clean, about 40 minutes. Cool bread in pan 10 minutes. Transfer to rack. Serve warm or at room temperature.*

Hints & Tips

- *Original recipe from Epicurious.com*

Nana's Italian Roll

by Clara

Ingredients

- *1 loaf frozen bread, roll out thin*
- *1 lb salami*
- *1 lb cappacola*
- *1 lb provolone*
- *1 jar hot peppers*

Instructions

1. *After rolled and stuffed, put olive oil on top.*
2. *Bake in oven at 350°F until brown.*

Onion Soup

by Clara

Ingredients

- *6 medium onions, cut up*
- *1/2 stick butter, sauted until clear*
- *2 cans beef broth*
- *1 can water*
- *2 beef boullions*

Instructions

1. *Cut up onions. Sautee in butter until onions are clear.*
2. *Pour in beef broth, water, and beef boullions.*
3. *Cook for about 20 minutes.*
4. *Put in soup crocks. Cover with parmesean cheese and gruyere swiss. Float toasted bread on top. Top with sliced mozzarella.*
5. *Put in oven 350°F for 5-10 minutes.*
6. *Then broil until lightly brown.*

Tricia's Bean Dip

by Tricia

Ingredients

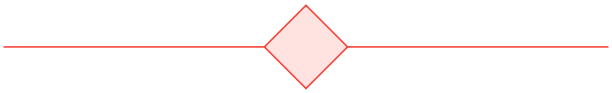
- *1 can Rosarite non-fat refried beans*
- *1 jar Pace salsa, not chunky (I use medium regular size)*
- *1 can chopped green chilis, or jalapenos or combo of the two*
- *8 oz shredded cheddar cheese, can use any kind; mild, medium, sharp*

Instructions

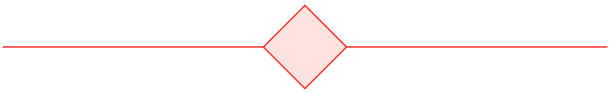
1. *Combine all and cook on the stove over low heat. Stir frequently.*
2. *Adjust consistency to your liking - add more cheese or salsa.*



Garlic Bread



Side



Baked Rice

by Shar

Ingredients

- *1.5 c rice, not instant*
- *1 can French onion soup*
- *1 can beef broth*
- *1 can mushrooms and juice*
- *1 stick butter*

Instructions

1. *Place all ingredients in greased casserole dish. Do not stir.*
2. *Cover with lid or 2 layers of foil.*
3. *Bake at 350°F for 1.5 hours.*
4. *Stir and serve.*

Carrots (Liz)

by Lou

Ingredients

- *2 lb bag carrots*
- *1 can tomato soup*
- *0.25 c salad oil*
- *0.25 c vinegar*
- *1 c sugar*
- *1 t ??? mustard*
- *1 med onion, diced*
- *1 small green pepper, diced small*

Instructions

1. *Skin ???*
2. *Cook carrots in salt water ???, drain good*

Hints & Tips

- *Original Author: Izzie*

Cheesy Potatoes

by Shar

Ingredients

- *2 lbs frozen shredded hash browns*
- *2 c (16 oz.) sour cream*
- *8 oz shredded cheddar*
- *1 can cream of chicken soup*
- *0.5 c chopped onion*
- *0.25 c melted butter*
- *1 t salt and pepper*

Instructions

1. *Combine all ingredients.*
2. *Place in greased 9 x 13 dish.*
3. *Bake uncovered at 350°F for 45-60 minutes or until all is hot and cheese melted.*

Cloverleaf Rolls

by Nancy

Ingredients

- *1 can frozen dinner roll balls*
- *1 T butter*
- *cupcake pan*
- *wax paper*

Instructions

1. *Thaw*
2. *Separate each roll into thirds*
3. *Butter the cupcake pan*
4. *Dip each third in melted butter and place butter down into pan x3*
5. *Cover with wax paper*
6. *Bake as directed and let rise according to package*

Garlic Bread

by Izzie

Ingredients

- *1 loaf Italian bread*
- *3 sticks butter*
- *6-8 cloves garlic*
- *aluminum foil*

Instructions

1. *In small saucepan, melt butter on low with peeled garlic. Don't burn.*
2. *While butter is melting, slice bread, keeping bottom together.*
3. *Using butter brush, coat all sides of break with butter mixture.*
4. *Cover lightly with foil, place on cookie sheet, and bake at 350°F for about 10 minutes.*
5. *Remove foil and bake 5 more minutes or until top is crispy.*

PB&J Granola

by Joe

Ingredients

- *0.5 c peanut butter*
- *0.5 c strawberry jam, or grape jelly, or raspberry/blueberry preserves*
- *1 t vanilla extract*
- *0.25 c sunflower seeds*
- *2 c rolled oats*
- *0.5 to 1 c peanuts*
- *0.5 t salt*

Instructions

1. *Add wet ingredients to a big bowl.*
2. *Then add dry ingredients. Mix well, making sure to coat all the oats.*
3. *Cover baking sheet with high-heat oil (I use avocado) - this helps get a crunchier texture.*
4. *Bake at 350°F for 15-20 minutes.*
5. *For proper granola chunks/crunch, let cool on baking sheet for one hour; or remove immediately for softer granola.*

Hints & Tips

- *I double this recipe and fit it on a big Ninja NeverStick baking sheet (10x15" or 11x17") since I eat a lot granola throughout the week.*
- *VIDEO: https://www.youtube.com/watch?v=tThxzBXhAxM*

Izzie's Pasta Salad

by Izzie

Ingredients

- *1 lb pasta, choose one that holds the dressing and flavors well, like rotini*
- *cherry tomatoes, cut in half*
- *red peppers, sliced thin*
- *calamari olives*
- *fresh mozzarella, cut into bite size pieces*
- *fresh basil, chopped*
- *oregano*
- *parmesan, grated*
- *pepperocini peppers, chopped, optional*
- *artichoke hearts, optional*
- *roasted red peppers*
- *marinated veggies, optional*
- *1 c olive oil, EVOO, for dressing*
- *1 c white wine vinegar, for dressing*
- *half squeezed lemon, for dressing*
- *1 t hot honey, optional, for dressing*

Instructions

1. *Boil then drain pasta. Prep other ingredients while cooking the pasta.*
2. *Mix all ingredients.*

Jennifer Nelson Potatoes

by Donna
aka Aunt Donna's Potatoes

Ingredients

- *Idaho Potatoes (5 to 6 for 4 people)*
- *0.25 c milk*
- *0.5 stick butter*
- *0.25 c sour cream*
- *8 oz EXTRA SHARP cheddar cheese, shredded*

Instructions

1. *Peel potatoes and boil in water (enough to cover all potatoes) until a fork pokes easily into potatoes.*
2. *Drain water completely.*
3. *Leave potatoes in drained pot and butter, milk, salt, pepper and mix with hand beater (you'll now have mashed potatoes).*
4. *Fold in sour cream and cheese.*
5. *Place in a buttered bowl and bake 350°F oven for about 20-30 minutes or until top begins to brown.*
6. *Let set about 15 minutes before serving.*

Make Ahead Mashed Potatoes

by Shar

Ingredients

- *10 large potatoes, peeled*
- *8 oz sour cream*
- *8 oz cream cheese*
- *6 T butter*
- *2 T onion, dry and minced, optional*

Instructions

1. *Boil potatoes and mash. Add sour cream, cream cheese and 4 Tbs butter. (Add onions if desired).*
2. *Stir until melted.*
3. *Spread into 9x13 pan*
4. *Melt remaining butter and drizzle.*
5. *Refridgerate until ready to bake.*
6. *Bake at 350°F degrees for 1 hour.*

Stuffing for Turkey

by Debbie

For 12-15 lb turkey.

Ingredients

- *2 c diced celery*
- *2 c diced onion*
- *0.66 c butter, or 1 stick*
- *5 c broth, or water*
- *2 pkg unseasoned croutons, stuffing cubes*
- *1 t rosemary*
- *1 t thyme*
- *salt and pepper*
- *1/2-1 apple, chopped*
- *1/2-1 granny smith apple, chopped*
- *1 c chopped nuts, walnut or pecan*
- *1 c raisins*
- *6 eggs*
- *1 lb raw Jimmy Dean sausage*

Instructions

1. *Saute onion, celery, thym, and rosemary in melted butter until onion and celery is tender.*
2. *Mix croutons, onion, celery, eggs, nuts, apples, raisins, and sausage in large mixing bowl until thoroughly mixed, moistening as needed with the broth.*
3. *Bake in turkey cavity and neck or in baking dish at 350°F for 45 minutes.*

Hints & Tips

- *Author: Nana (by Aunt Debbie)*

Instant Pot (Greek) Yogurt

by Joe

Ingredients

- *1 gallon Organic whole milk, **HAS TO BE 'Ultra Pasteurized'**. Organic always is. Whole milk is recommended just because.*
- *~3 T active yogurt, (with live cultures). Can be store-bought or use from leftover homemade yogurt batch.*
- *Instant Pot*
- *a towel*

Instructions

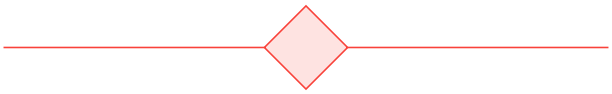
1. *In Instant Pot: add milk and yogurt starter. Mix well and put on lid.*
2. *Turn on Ygrt setting (until it says Yog (DONT do Boil)) - do for ~12 hours for tangy. 9 hours for less tangy.*
3. *Cover Instant Pot lid completely with a towel. Yogurt bacteria need the darkness.*
4. *After time's up, you have yogurt! You can finish here - or continue for Greek Yogurt*
5. *Add the yogurt from the Instant Pot within a cheese cloth within a collander within a big bowl (see video) in fridge for ~1 hour. Then strain. Keep the strained yogurt juice (whey) if you want. The leftover will be your Greek Yogurt.*

Hints & Tips

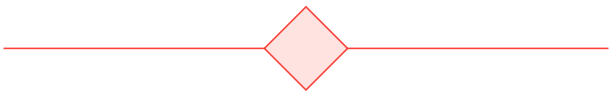
- *You can use non-ultra-pasteurized milk, but it adds much more time and you must follow a different guide (not detailed here).*



Baked Ziti



Main



Air Fried Chicken Wings

by Brennie

Ingredients

- *chicken wings*
- *baking powder*
- *salt*
- *pepper*

Instructions

1. *Lightly coat wings with baking powder, sea salt, and pepper.*
2. *Cook on 250°F for 15 minutes.*
3. *Flip wings. Turn up to 425°F and cook for another 15-20 minutes.*
4. *Toss with favorite coating or eat plain.*

Angry Mussels

by Karen

Ingredients

- *1 medium onion, chopped*
- *3 cloves garlic, minced*
- *3 T butter*
- *8 oz chorizo*
- *1 T tomato paste*
- *0.5 t cayenne pepper*
- *2 t red pepper flakes*
- *0.75 c white wine*
- *1.5 c chicken broth*
- *2 lbs mussels*
- *0.5 c heavy cream*

Instructions

1. *In a large oven dish, pour the stock and mix in the soffrito and bay leaves*
2. *Place all other ingredients into the pan - meat in the middle, vegetables round the outside*
3. *Wrap in foil, and roast for ~3-4 hours, until the meat is tender.*
4. *Once the meat is cooked, take the dish out of the oven. Put the vegetables aside to serve, pour the gravy into a saucepan to thicken*
5. *Roast the meat on it's own for 10 minutes in a hot oven, to crisp it up*

Hints & Tips

- *Serve with some toasty bread.*

Aunt Debbie's Hearty Vegetable Stew

by Debbie

Ingredients

- *1 T cooking oil*
- *2 onions, medium, chopped*
- *2 cloves garlic, minced*
- *1 c carrots, sliced thin*
- *1 c celery, sliced thin*
- *1 lb fresh mushrooms, sliced*
- *3 potatoes, medium, unpeeled, cut into 1-inch chunks*
- *2 cans Rotel diced tomatoes w/ green chilis*
- *2 cans tomato sauce*
- *2 cans (15 oz. each) kidney (or other) beans*
- *1 can sweet corn*
- *1 yellow Squash, fresh*
- *1 zucchini, fresh*
- *1 t dried thyme*
- *0.25 c red wine*
- *3 T flour*
- *0.25 c water*

Instructions

1. *Heat oil in a large, heavy saucepan over medium heat.*
2. *Add onions, garlic, carrots, celery, and mushrooms.*
3. *Cook 10 minutes, stirring frequently.*
4. *Add small amounts of water, if necessary, to prevent sticking.*
5. *Add remaining ingredients except flour, water, and wine.*
6. *Cover, reduce heat to low, and simmer 30 minutes or until vegetables are tender.*
7. *Stir occasionally while cooking.*
8. *In small bowl, gradually stir flour into 1/4 c water until smooth. Add to stew along with wine.*
9. *Cook, stirring, 5 more minutes.*
10. *Remove and discard bay leaf before serving.*

Hints & Tips

- *You can use your favorite veggies and beans.*
- *There are different 'heats' of Rotel so you can make to your own degree of 'heat'.*

Aunt Debbie's Pasta Fagiole (from Aunt Jean)

by Debbie

Ingredients

- *2 T Olive Oil*
- *3 cloves Garlic*
- *1 large cans Whole Italian Tomatoes w/ basil*
- *1 cup Tubetinni Pasta – or other small pasta*
- *1 can Cannellini Beans – or Ceci, or small white beans*

Instructions

1. *Heat oil and garlic in a large, heavy saucepan over medium heat.*
2. *Add tomatoes and stir until they are broken up and cooked down – about 10-15 minutes.*
3. *While the tomatoes are cooking, cook the pasta in 4 cups of water until al dente.*
4. *When the tomatoes are ready add the beans to heat thoroughly.*
5. *When the pasta is ready, add to the tomatoes with the liquid.*
6. *Serve with grated cheese and hot crusty bread!*

Hints & Tips

- *You can make it as 'soupy' as you want by adding or subtracting the water from the pasta.*

Aunt Roe's Beef Stew

by Roe

A great, hearty meal for a cool day.

Ingredients

- *1.75 lbs stew meat*
- *1.5 lbs small yellow potatoes*
- *3 stalks celery, sliced*
- *4-5 carrots*
- *2 onions*
- *2 c tomato juice*
- *0.33 c quick cooking tapioca*
- *1 T salt*
- *1 T pepper*
- *1 T sugar*
- *1 t basil*

Instructions

1. *Mix all ingredients in dutch oven.*
2. *Bake at 300°F for 2.5-3 hours*
3. *Add potatoes and cook until tender.*

Hints & Tips

- *If desired: add more veggies and increase tomato juice, tapioca and basil accordingly. ~Izzie*

Baked Ziti

by Izzie

Ingredients

- *1 lb Ziti pasta (may substitute with other tube pasta)*
- *4 c shredded mozzarella*
- *1 c freshly grated parmesan*
- *Family sauce (1 jar???)*

Instructions

1. *Preheat oven to 350°F (Bake). Boil pasta till less than al dente. Drain and return to pot. Add enough sauce to moisten. Add 3 cups mozzarella and all of parmesan. Spread into 9x13 pan. Top with thin layer of sauce, then with remaining mozzarella.*
2. *Cover with foil and bake in oven for 30 minutes (or until cheese starts to melt). Remove foil and bake for 15-20 minutes.*
3. *Serve with extra sauce.*

Hints & Tips

- *Undercooking the pasta when boiling will allow for the baking process and not make the pasta too mushy. Judge the amount of sauce you mix in the pasta and increase it if needed (the pasta will absorb some to continue cooking through).*

Breakfast Pizza

by Shar

Ingredients

- *1 pkg crescent rolls*
- *1 lb sausage*
- *1 c thawed hash browns*
- *1 c shredded Cheddar cheese*

Instructions

1. *Press rolls in a 14 inch pizza pan (greased) or on a greased cookie sheet.*
2. *Brown sausage and drain. Put on top of rolls. Sprinkle on potatoes. Mix 5 eggs, ¼ cup milk, ½ t. salt, ¼ t. pepper together; Pour on top. Then top with cheese.*
3. *Bake for 20-30 minutes at 375°F.*

Brennie's Italian Beef (aka Izzie's Italian Beef)

by Brennie

Ingredients

- *3-4 lb roast (trimmed fat)*
- *1 pkg dry Italian salad dressing*
- *1 jar pepperocini peppers (great flavor - you don't have to eat them)*
- *provolone cheese slices (optional)*

Instructions

1. *Empty all into slow cooker, including juice from peppers.*
2. *Slow cook for approximately 8 hours, or longer if you have to work late or it takes you an hour to get to and from work, or the kids have a game after work or you're not hungry right when you get home or you're just too dang lazy to get up and fix yourself a sandwich.*
3. *When you're ready, pull meat apart with forks to shred.*
4. *Serve on bun (with cheese if desired).*

Brian's Easy Mac & Cheese

by Brian

If you're too lazy to make Nana's (aka Donna's) recipe.

Ingredients

- *1 lb pasta*
- *2 blocks sharp cheddar cheese, cut in chunks*
- *1 pkg shredded monterey jack cheese*
- *2 to 2.5 c milk*
- *0.5 stick butter*
- *pinch of salt*
- *pepper, to taste*

Instructions

1. *Boil pasta al dente' and drain.*
2. *Spray slow cooker with non-stick spray then add all ingredients and stir.*
3. *Cook on low ~4 hours. (Stir about once per hour to make cleanup easier.)*
4. *Brag all night long to your family about having dinner ready.*

Hints & Tips

- *Experiment with different cheeses! (white queso, etc.)*
- *Add some pasta broth, for extra flavor. ~Izzie*

Burns' Linguine Chicken Aglio e Olio

by Izzie

Ingredients

- *1 lb linguine*
- *1 cut up chicken or 4 boneless chicken breasts*
- *extra virgin olive oil*
- *several garlic cloves (the more, the better)*
- *chicken bullion cubes - dissolve in hot water (approximately 4-6 cubes to 2 c water)*
- *parmesan cheese, freshly grated*

Instructions

1. *Lightly brown garlic in generous amount of olive oil.*
2. *Remove garlic and brown chicken.*
3. *Add additional olive oil and chicken broth to amply cover chicken, add garlic back in.*
4. *Make sure juice isn't too 'thin' with broth (add oil if needed).*
5. *Simmer on low for an hour or until chicken is very tender.*
6. *Boil linguine and drain.*
7. *Pour 'juice' over linguine and toss together.*

Hints & Tips

- *Serve with crusty bread and lots of parmesan cheese!*
- *If the rest of the family is hungry, make a second batch.*

Chicken and Wild Rice Casserole

by Clara

Ingredients

- *1 pkg chicken breasts*
- *2 small boxes wild rice*
- *1 can cream of mushroom soup*
- *bread crumbs*
- *butter*

Instructions

1. *Boil chicken.*
2. *While boiling, mix bread crumbs with melted butter and set aside.*
3. *Remove skin and bone, and chop chicken in pieces.*
4. *Combine with cooked rice.*
5. *Mix in soup and put in casserole dish.*
6. *Top with bread crumbs.*
7. *Bake at 350°F for approximately 15-20 minutes, or until top is brown.*

Chicken and Yellow Rice

by Clara

Ingredients

- *whole chicken, cut up*
- *0.25 c olive oil*
- *0.5 c chopped onion*
- *0.5 c green bell peppers, diced*
- *0.5 c red bell peppers, diced*
- *0.5 c tomatoes*
- *2 garlic cloves, chopped*
- *3 bay leaves*
- *3 c water*
- *1 T salt*
- *1 T egg shade, or saffron or spanish seasoning*
- *2 c rice*
- *1 t oregano*

Instructions

1. *Saute chicken in olive oil for 5 minutes.*
2. *Add onions, bell peppers, tomatoes, garlic, oregano, bay leaves, and water.*
3. *Bring to boil.*
4. *Add salt, rice, and egg shade.*
5. *Stir while boiling for 1 minute.*
6. *Remove from heat and place in covered dish (or pot) for 25 minutes at 400°F.*

Hints & Tips

- *Discovered in 'Seabreeze' cookbook. Thank you Lucy Ricotta :)*

Chicken Divan

by Tricia

Ingredients

- *2-10 oz. pkg frozen broccoli spears (or fresh steamed)*
- *1/4 c butter*
- *6 T flour*
- *2 c chicken broth (I use 3 pkgs herbal broth)*
- *1/2 c whipping cream*
- *3 T dry white wine*
- *3 boneless and skinned chicken breasts (halved and cooked - 1 hour in 250° oven)*
- *1/4 c parmesan cheese*

Instructions

1. *Cook broccoli and drain.*
2. *Melt butter.*
3. *Blend in flour, 1/2 tsp salt and pepper to tast, and chicken broth.*
4. *Cook and stir until mixture thickens and bubbles.*
5. *Stir in cream and wine.*
6. *Place broccoli crosswise in 12x7 1/2 x 2 (TOO BIG) baking dish.*
7. *Pour half the sauce over top with chicken.*
8. *To remaining sauce: add cheese.*
9. *Pour over chicken.*
10. *Sprinkle with added parmesan cheese.*
11. *Bake at 350°F for 20 minutes.*
12. *Broil just until sauce is golden (about 5 minutes).*

Chicken, Sausage, and Potato Bake

by Clara

Ingredients

- *6 potatoes, medium, peeled and quartered*
- *1 lb Italian sausage (sweet or hot), cut into 1" pieces*
- *2 lbs boneless chicken breasts, cut into 1" pieces*
- *0.33 c olive oil, good quality*
- *2 t oregano*
- *2 t paprika*
- *1 t garlic salt*

Instructions

1. *Mix together in small bowl: oregano, paprika, and garlic salt.*
2. *Spray 9x13 baking dish with non stick spray. Arrange potatoes on bottom of pan. Sprinkle with half of seasoning mix. Arrange chicken and sausage pieces on top. Pour oil over the ingredients and sprinkle with the remaining seasoning mix.*
3. *Cover with foil and bake in 425°F oven for 30 minutes. Reduce heat to 375°, remove foil and bake for 45 minutes longer until chicken and saugage are brown.*
4. *Serve with crusty bread and light salad.*

Hints & Tips

- *I like to use more oil so there is "juice" for the bread.*
- *From Izzie's Godmother, Rose Nenna, from Sons of Italy Cookbook*

Chicken Scampi over Angel Hair

by Clara

Ingredients

- *0.5 c butter*
- *0.25 c olive oil*
- *0.25 c green onions*
- *1 T minced garlic*
- *juice of 1 lemon*
- *2 lbs chicken breast, cut into 1 pieces*
- *salt and pepper, to taste*
- *0.25 c minced Italian parsley*
- *1 lb angel hair pasta*
- *parmesan cheese*
- *mushrooms, optional - Kids do not like them*

Instructions

1. *In skillet, melt butter and oil.*
2. *Saute onion and garlic (add fresh mushrooms here).*
3. *Add lemon juice, chicken, salt and pepper, and parsley. Cook until done for about 6 minutes, stirring constantly. Meanwhile cook angel hair pasta.*
4. *Mix pasta with chicken mixture. Serve and top with parmesan cheese*

Chili Dogs (that we grew up on)

by Tricia

Ingredients

- *Hormel Chili (beans or no beans)*
- *American cheese (cheddar is good)*
- *hot dogs*
- *hot dog buns*

Instructions

1. *Cook hot dogs in boiling water. Heat chili in pan.*
2. *On cookie sheet, place hot dog in bun, cover with chili, and then cheese.*
3. *Put in oven on broil until cheese is bubbly.*

Creamy White Chili

by Karen

Ingredients

- *1 lb boneless skinless chicken breasts, cut into 1/2-inch cubes*
- *1 medium onion, chopped*
- *1-1/2 t garlic powder*
- *1 T canola oil*
- *2 cans (15-1/2 ounces each) great northern beans, rinsed and drained*
- *1 can (14-1/2 ounces) chicken broth*
- *2 cans (4 ounces each) chopped green chiles*
- *1 t salt*
- *1 t ground cumin*
- *1 t dried oregano*
- *0.5 t pepper*
- *0.25 t cayenne pepper*
- *1 c sour cream*
- *0.5 c heavy whipping cream*
- *tortilla chips, optional*
- *shredded cheddar cheese, optional*
- *sliced seeded jalapeno pepper, optional*

Instructions

1. *In a large saucepan, saute the chicken, onion and garlic powder in oil until chicken is no longer pink. Add the beans, broth, chiles and seasonings. Bring to a boil. Reduce heat; simmer, uncovered, for 30 minutes.*
2. *Remove from the heat; stir in sour cream and cream. If desired, top with tortilla chips, cheese, and jalapenos.*

Hints & Tips

- *I got the best white chicken chili recipe from my sister-in-law, who made a big batch and served a crowd one night. It was a hit. It's easy and quick, which is helpful since I'm a college student. In all my years of 4-H cooking, I've never had another dish get so many compliments. - Laura Brewer, Lafayette, Indiana (Taste of Home)*

Crunchy Beefy Bake Casserole

by Karen

Ingredients

- *1 pkg (7 oz) Creamettes elbow macaroni*
- *1 lb ground beef*
- *1 can (10 3/4) condensed cream of mushroom*
- *1 can (14 1/2 oz) whole tomatoes (cut up)*
- *0.75 c shredded cheddar cheese*
- *0.25 c chopped green onions (optional)*
- *1 can (3 oz) Durkee Real French Fried Onions*
- *oil*

Instructions

1. *Prepare macaroni, drain.*
2. *Brown ground beef, drain.*
3. *Combine all ingredients except onion.*
4. *Cover bottom with oil and pour half the mixture into a 2 qt. casserole*
5. *Add 1/2 can onions. Pour remaining mixture over onions.*
6. *Cover and bake at 350°F for 30 minutes.*
7. *Top with remaining onions and bake uncovered for 5 minutes.*

Hints & Tips

- *Original Author: Jackie*

Deep Dish Pizza

by Karen

Ingredients

- *2 c all purpose flour, for dough*
- *0.5 c water, for dough*
- *2.5 oz vegetable oil (corn oil is best), for dough*
- *1 t fast acting yeast, for dough*
- *0.5 t sugar, for dough*
- *0.5 t salt, for dough*
- *6-8 oz sliced mozzarella cheese (4-6 slices)*
- *1 oz grated Parmesan cheese*
- *6 oz pizza sauce*
- *1.5 c sliced vegetables (use what you like)*
- *24 slices pepperoni*
- *6 oz raw sausage*

Instructions

1. *In mixing bowl, add water heated to 120-130°F. Mix in yeast and stir until completely integrated.*
2. *Add 1.5 oz vegetable oil, sugar, and salt and stir. Add 1.25 c of flour and mix with your hands forming a ball. Kneed dough on floured surface (use about 3/4 c total) until it is no longer tacky, about 3-5 minutes.*
3. *Place dough on a plate and cover in plastic wrap. Let sit out for about 30 minutes.*
4. *In a 9 inch pizza pan, add 1 oz vegetable oil and coat bottom of pan.*
5. *Place dough in center of pan and with your fingers work the dough out to cover the bottom of the pan.*
6. *Then with your thumbs on the outside of the pan, pinch the dough up on the sides of the pan about 1 to 1.5 inches.*
7. *You are now ready to add your own ingredients!*

Hints & Tips

- *For one 9-inch Deep Dish (serves 2)*
- *Double the Pizza Dough recipe and use a 14-inch pan for a 4 serving pie.*

Easy Beef Burgundy

by Shar

Ingredients

- *3 cans of any of the following (best if you use 1 of each): cream of chicken soup, cream of mushroom soup, cream of celery soup*
- *1 envelope onion soup mix*
- *1 c burgundy wine (or water)*
- *1 t Kitchen Bouquet*
- *3 lb stew meat or cut up beef*
- *rice or noodles*

Instructions

1. *Mix ingredients together in a roaster-type pan.*
2. *Bake at 350°F for 3 hours, uncovered.*
3. *Serve over rice or noodles.*

Eggplant Parmesan

by Izzie

Ingredients

- *2 eggplants (cut ends off and slice 1/4" thick)*
- *2 eggs (whisked)*
- *Italian bread crumbs*
- *sauce*
- *mozzarella (sliced or shredded)*
- *olive oil*
- *parmesan*

Instructions

1. *Dip eggplant in egg then bread crumbs.*
2. *Fry in olive oil until lightly brown (oil should come to lower third of eggplant - do not immerse). Add more oil if needed.*
3. *Drain on paper towels.*
4. *Spray 8x8 or 9x13 pan with non-stick spray.*
5. *Ladle sauce on bottom of pan to coat.*
6. *Layer: one slice eggplant (on bottom), mozzarella, sauce, parmesan, second slice of eggplant, sauce, mozzarella (on top).*
7. *Bake at 350° F until cheese is melted and starting to brown.*

Enchiladas

by Karen

Ingredients

- *0.33 c half and half*
- *6 oz cream cheese*
- *2 c shredded cooked chicken*
- *0.75 c chopped onion*
- *12 corn tortillas*
- *cheddar cheese*
- *monterey jack cheese*

Instructions

1. *Beat together half and half and cream cheese.*
2. *Add chicken and onion.*
3. *Spoon enchilada sauce in pan, spread ??? tortilla with sauce ?? then cheese.*
4. *Bake at 350°F for 20 minutes.*
5. *Top with shredded lettuce, chopped tomatoes, ripe olives, and sour cream.*

Fettuccine Alfredo

by Clara

Ingredients

- *1 lb fettucine, cooked al dente*
- *1 c heavy cream*
- *2 c parmesan cheese*
- *pepper, freshly ground*
- *1 stick butter, softened*
- *pinch nutmeg*

Instructions

1. *Cook fettuccine.*
2. *In a cook-and-serve pan, place 2/3 cup of cream and all the butter. Simmer over low heat for about 1 minute until butter and cream have thickened slightly.*
3. *Remove from heat, add drained fettucine to pan, and return to stove on low heat.*
4. *Toss fettucine coating with sauce.*
5. *Add rest of cream, grated cheese, salt, and nutmeg.*
6. *Toss briefly until sace has thickened.*
7. *Serve immediately with fresh ground pepper.*

Hints & Tips

- *Discovered in 'Sons of Italy' cookbook by me!*

Glazed Ham

by Clara

Ingredients

- *1 fully cooked ham*
- *2.5 c apple jelly*
- *2 T prepared mustard*
- *2 T lemon juice*
- *0.5 t cinnamon*
- *whole cloves*

Instructions

1. *Combine apple jelly, mustard, lemon juice, and cinnamon in a sauce pan; bring to boil over medium heat, stirring occasionally.*
2. *Set aside. Take ham and ??? with whole cloves.*
3. *Place ham on shallow rack in roasting pan.*
4. *Bake uncovered @ 325°F - 10 minutes per pound.*
5. *Baste every 15 to 20 min with sauce.*
6. *Heat remaining sauce and serve with ham.*

Hints & Tips

- *Thank you Clara's family for sharing the glazed ham recipe! So much better than the recipe I always used! ~Gloria*

Hamburger Noodle Casserole

by Shar

This is a long time family favorite.

Ingredients

- *8 oz noodles, cooked*
- *1.5 lb hamburger*
- *1 small onion, chopped*
- *2 cans tomato soup*
- *4-8 oz Velveeta cheese, chopped*

Instructions

1. *Cook noodles*
2. *Brown hamburger and onion together. Drain, if necessary.*
3. *In large bowl, add soups, cooked noodles, and cheese. Stir together and pour into a greased 9 x 13 dish.*
4. *Bake at 350°F for 30-40 minutes or until brown and bubbling.*

Hamburger Soup

by Izzie

A favorite of Brian, Ben & Joe

Ingredients

- *ground beef*
- *garlic*
- *oregano*
- *parsley flakes*
- *oil*
- *4 c beef broth*
- *2 c diced tomatoes ???*
- *1 small can tomato juice*
- *baby carrots diced*
- *pasta regitalli ??? is good*
- *parmigianno or parmesan*

Instructions

1. *Brown ground beef with oil, garlic, oregano, and parsley flakes.*
2. *Add beef broth, tomatoes, tomato juice, carrots, pasta.*
3. *Serve with parmesan cheese.*
4. *???*

Hints & Tips

- *Servings: 6 people*

Izzie's Buffalo Chicken Wings

by Izzie

Ingredients

- *4 lb chicken wings*
- *2 eggs*
- *2 c peanut oil*
- *3 c cider vinegar*
- *4.5 t salt*
- *1 onion, minced*
- *0.5 t red pepper sauce*
- *cayenne pepper, to taste*
- *0.5 t ground red pepper*
- *0.25 t celery seed*
- *1.5 t nutmeg*
- *0.125 t ground cloves, an eighth*
- *0.5 t ground pepper*
- *1 T minced garlic*
- *0.33 c Louisiana hot sauce*

Instructions

1. *If fresh wings, cut off tips and discard. Cut remaining wings in half at joint.*
2. *In large bowl, beat eggs and all ingredients until blended.*
3. *Add wings, cover, and refrigerate for 24 hours.*
4. *Preheat oven to 500°F.*
5. *Use disposable foil pans or 9x14 glass pyrex dishes.*
6. *Place wings in single layer. Roast 45-60 minutes until crisp, turning wings every 15 minutes and basting with marinage.*
7. *Sprinkle with additional cayenne pepper before baking if desired.*

Hints & Tips

- *Use all ingredients - it makes a difference!*
- *Have ready by the time the Buc game starts. If we lose, at least you've tailgated well. Then, air out your house and clean your oven.*

Izzie's Chili Dogs

by Izzie

Ingredients

- *4 hot dogs*
- *4 hot dog buns*
- *onion, small, chopped fine*
- *shedded cheddar cheese*
- *1 can Skyline chili, or your favorite*

Instructions

1. *Boil hot dogs.*
2. *Put hot dog in bun, add chili, then cheese, then onions.*

Hints & Tips

- *Serve with chips and watch your thighs grow. Go to the gym regularly if you want to prevent this.*

Jalapeno Chicken

by Tricia

Ingredients

- *2.5 lbs chicken (chicken breasts)*
- *1 onion, medium*
- *1 garlic clove*
- *2 t salad oil*
- *0.25 t ground cumin*
- *1 can cream of chicken*
- *10 oz. chopped spinach, frozen*
- *1 pt sour cream, 16 oz.*
- *8 oz. corn chips*
- *0.5 lb shredded monterrey jack cheese*
- *1 8-oz. can jalapenos or green chilis*

Instructions

1. *Boil chicken and chop into small pieces.*
2. *Sautee in oil, onion, garlic, and pepper until tender.*
3. *Add cumin, cook 1 minute.*
4. *Stir in soup and spinach.*
5. *Turn to low heat until spinach is cooked.*
6. *Stir in chicken and sour cream. Cook until heated through. Take off heat.*
7. *In casserole dish, layer 1/3 chips, 1/3 cheese, 1/2 of chicken mixture. Repeat for second layer.*
8. *Bake at 350°F for 30 minutes or until done.*

Hints & Tips

- *A whole can of jalapenos makes it HOT!*

Lasagna (Lasagne)

by Izzie

Instructions

1. *Preheat oven to 350°F*
2. *Bake lasagna (with lid) for 30 to 40 minutes*
3. *Remove lid and bake until cheese on top is melted and starting to brown*
4. *Allow to set before cutting*
5. *Place bread (in foil) in oven till warm (it's already baked)*
6. *Heat sauce separately in pan to spoon on top of lasagna*

Lentil Soup

by Izzie

Ingredients

- *1 onion, diced*
- *2 stalks celery, diced*
- *2 large carrots, diced*
- *5 garlic cloves, minced*
- *8 c vegetable broth, may use 4 c each veg/beef broth*
- *1.5 c dry brown lentils*
- *1 t dried thyme*
- *1 t dried oregano*
- *red pepper flakes, to taste*
- *salt & pepper, to taste*
- *1 can diced pureed tomatoes, 14.5 oz*
- *1 c dry soup pasta, ditalini works well*
- *parmesan, freshly grated*
- *cooked Italian sausage, optional, cut into bite-size pieces*

Instructions

1. *Coat bottom of large pot with olive oil.*
2. *Add onions, carrots, and celery.*
3. *Cook until becoming tender - about 10 minutes, stirring occasionally.*
4. *Stir in garlic and cook about 1 minute. Don't overcook garlic.*
5. *Add broth, lentils, seasonings, and sausage (if using).*
6. *Raise heat to a boil.*
7. *Simmer about 15 minutes, stirring occassionaly. Lentils should be softening at this point.*
8. *Stir in tomatoes & pasta*, and bring back to boil.*
9. *Lower heat and cook about 15 minutes.*
10. *Add more broth if needed.*
11. *Serve with parmesan cheese and crusty bread. :)*

Hints & Tips

- ** If not planning to eat all of soup, cook pasta separately. Add pasta to soup bowl for individual servings.*

Mexican Casserole

by Karen

Ingredients

- *1.5 lbs hamburger (or 2 lbs)*
- *2 medium onions, chopped*
- *1 pkg (12 count) taco shells, broken into pieces*
- *1 lb cheddar cheese, grated*
- *1 can cream of mushroom soup*
- *1 small can diced green chilies*
- *1 can enchilada sauce*

Instructions

1. *Brown hamburger and onions.*
2. *Mix together: cream of mushroom soup, chilies, and enchilada sauce.*
3. *Layer in 9x13 pan: broken taco chips, meat, soup mixture, and cheese - then repeat.*
4. *Bake at 350°F for 35 min.*

Momma's (Izzie's) Chicken Parmesan

by Izzie

Ingredients

- *Momma's sauce*
- *4 large chicken breasts, trimmed of fat, pounded thin, cut in serving size*
- *Italian bread crumbs*
- *parmesan cheese, grated*
- *mozzarella, sliced or shredded*
- *olive oil*
- *salt & pepper*
- *fresh basil, trimmed of stems and chopped (optional)*

Instructions

1. *Heat shallow frying pan on medium heat with olive oil covering bottom.*
2. *Season in shallow bowl, add bread crumbs with pepper and salt and some of the parmesan cheese. Mix.*
3. *Press chicken breasts into bread crumb mixture on both sides.*
4. *Brown in frying pan until golden.*
5. *Place on plate with paper towels to drain.*
6. *Spray 9x13 glass baking dish with cooking spray.*
7. *Layer with thin spread of sauce.*
8. *Place one piece of chicken over sauce to fill dish.*
9. *Layer with mozzarella and sprinkle with parmesan.*
10. *Add a second piece of chicken on top.*
11. *Cover with sauce, top with mozzarella and parmesan.*
12. *Bake at 350°F until cheese melted and slightly golden.*

Hints & Tips

- *Enjoy :)*

Momma's Oven Fried Chicken

by Izzie

Ingredients

- *1 whole cut up chicken or 6-8 boneless chicken breasts*
- *1 stick butter*
- *milk*
- *1 c Italian bread crumbs*
- *1 c flour*
- *salt*
- *pepper*

Instructions

1. *Preheat oven to 475°F degrees*
2. *Mix together Italian bread crumbs and flour in bowl.*
3. *Place butter in 9x11 glass baking dish (after spraying with non-stick spray).*
4. *Place in oven to melt (make sure it doesn't burn).*
5. *If using chicken breasts, pound slightly.*
6. *Dry chicken with paper towels.*
7. *Dip chicken in milk, then flour mixture - press mixture into chicken.*
8. *Place chicken in baking dish and bake for 30 min, then turn.*
9. *Bake for 20-30 minutes.*

Mom's Maccaroni & Cheese (aka Donna's Mac & Cheese)

by Donna

Ingredients

- *1.5 sticks butter*
- *4 T flour, approximately*
- *2 c milk, room temperature*
- *0.25 c white wine, room temperature*
- *salt and pepper*
- *a TINY shake of curry spice, about 1/8 teaspoon*
- *1 lb elbow or rigatoni maccaroni, cooked al dente*
- *1/2 cups Italian bread crumbs*
- *1 block (12 oz) EXTRA SHARP cheddar cheese (either white or yellow), shredded*

Instructions

1. *Melt 1/2 stick butter in pot slowly.*
2. *Add salt, pepper, pinch of curry while stirring.*
3. *Keep stirring while adding flour slowly.*
4. *When mixture has the consistency of a "pasta", slowly add milk and wine, stirring constantly.*
5. *Do this a little at a time. As more liquid is added, heat can be adjusted to medium.*
6. *Don't stop stirring. Cook for about 25 until mixture is thick (you don't want it 'soupy').*
7. *Add cheddar cheese and reduce heat to low/simmer. Stir occasionally until cheese is melted.*
8. *Pour over cooked pasta then top with buttered bread crumb mixture (see below).*
9. *Buttered bread crumb mixture: melt 1 stick of butter and stir in bread crumbs until mixture is 'crumbly'.*
10. *Bake in 325°F oven for 20 minutes or until top is browned.*

Pasta & Beans

by Clara

Ingredients

- *1 clove garlic*
- *1 t corn oil*
- *1 t olive oil*
- *1 can Northern beans*
- *1 small can tomatoes*
- *1/2 c pasta, uncooked*
- *salt and pepper, to taste*

Instructions

1. *Brown garlic in oil.*
2. *Put in tomatoes and cook at least 20 minutes.*
3. *Add salt and pepper to taste. Add beans and simmer about 15 minutes.*
4. *If too dry, add a little water.*
5. *Cook pasta to tenderness desired then drain.*
6. *Add pasta to beans.*

Hints & Tips

- *Variations: 1 lb sausage, 1/2 stick pepperoni (these can be added to increase flavor)*

Sausage and Egg Casserole

by Shar

Ingredients

- *1.5 lb sausage*
- *3 c milk*
- *9 slices white bread (crust cut off) cubed*
- *9 eggs*
- *1.5 c shredded mild cheddar cheese*
- *1.5 t salt*
- *1.5 t dry mustard*
- *chopped onion and green pepper, if desired*

Instructions

1. *Brown sausage, drain well. Beat eggs, add milk, salt, dry mustard well.*
2. *Add cubed bread. Stir in sausage and cheese.*
3. *Place in 9x13 dish and cover. Refrigerate overnight.*
4. *Remove from fridge ½ hour before baking.*
5. *Bake at 350°F about 45 minutes. Do not cover to bake.*

Sausage and Peppers

by Izzie

Ingredients

- *1 lb Italian sausage, sweet or hot*
- *2 medium size green peppers, cleaned and sliced*
- *2 medium onions, sliced*
- *3 T olive oil*
- *2 T red wine, optional*
- *Garlic salt & Oregano to taste, if not authentic sausage*

Instructions

1. *Saute peppers and onions in olive oil until wilted. Remove from frying pan.*
2. *Add sausage to pan and cook slowly to brown. Flip over and cook on other side. Add wine, peppers, onions and seasoning (if needed). Continue to cook until sausage is no longer pink and peppers and onions are soft.*
3. *For Sandwiches: Soft hoagie rolls, not too thick. Serve with catsup or condiment of choice, if desired.*

Smoked Sausage/Spaghetti Casserole

by Shar

Ingredients

- *1 lb thin spaghetti*
- *2 c mild grated cheddar cheese*
- *1 c shredded mozzarella cheese, if desired*
- *16 oz sour cream*
- *2 T margarine*
- *0.25 c milk*
- *salt and pepper, to taste*
- *1 lb smoked sausage, sliced diagonally*

Instructions

1. *Cook spaghetti and drain.*
2. *Grease a 9 x 13 dish and place half the spaghetti on bottom of it. Spread with half the sour cream and sprinkle with half the cheese and salt and pepper. Lay half the sausage on top of cheese.*
3. *Repeat above steps, beginning with spaghetti. Sprinkle with milk and dot with margarine.*
4. *Bake at 375°F for about 45 minutes or until cheese is brown and bubbly.*

Hints & Tips

- *This recipe is a favorite of many.*

Tenn Pride Hash Brown Casserole

by Shar

Ingredients

- *2 lbs sausage*
- *2 c shredded cheddar*
- *1 can cream of chicken soup*
- *1 c sour cream*
- *8 oz container French onion dip*
- *1 c chopped onion*
- *0.25 c each red and green pepper, if desired*
- *30 oz pkg frozen hash browns, thawed*
- *salt and pepper*

Instructions

1. *Cook sausage until brown. Drain well.*
2. *In large bowl combine other ingredients except potatoes. Then fold in potatoes.*
3. *Mix well. Spread ½ potato mixture over bottom of 9 x 13 greased dish. Spread ½ sausage over that. Repeat layering.*
4. *Bake at 350°F for about 1 hour or until casserole is golden brown.*
5. *Cover and bake for 45 minutes then uncover for 10 minutes or so.*

The Best Chicken Tortilla Soup

by Karen

Easy to make and an absolute crowd-pleaser.

Ingredients

- *2 T olive oil*
- *1 small onion, peeled and chopped*
- *0.66 c fresh chopped cilantro, divided*
- *3 cloves garlic, minced*
- *4+ c chicken broth*
- *14.5 ounce diced "fire roasted" tomatoes (canned)*
- *2 whole skinless chicken breasts*
- *0.75 T ground cumin*
- *0.5 T chili powder*
- *0.25 t cayenne pepper*
- *1-2 bay leaves*
- *2 carrots, thinly sliced*
- *1.5 cups shredded Monterey jack cheese*
- *1-2 avocados, diced*
- *10 oz bag of tortilla chips*

Instructions

1. *In a large stock pot, heat the oil over medium-high. Add onions, 1/3 cup cilantro, and garlic. Saute 3 minutes.*
2. *Stir in chicken broth, tomatoes, whole raw chicken breasts, all the spices, and 3/4 teaspoon salt. Push the chicken breasts to the bottom of the pot. Bring to a boil.*
3. *Add the carrots. Return to a boil, then reduce the heat to medium and cook another 10-12 minutes.*

Hints & Tips

- *from Sommer Collier*

The BIG Sandwich

by Brennie

Ingredients

- *round Hawaiian bread*
- *1 lb ham (any kind - black forest, honey, etc.), sliced thin*
- *3/4-1 lb turkey pastrami (or any kind of pastrami)*
- *provolone cheese*
- *1 green pepper, sliced*
- *1 red onion, sliced*
- *Beano submarine dressing*

Instructions

1. *Slice the bread in half. Scoop out some of the bread.*
2. *Squirt submarine dressing on both the bottom and top of the bread and start layering ham, pastrami, cheese, onion, pepper. I usually give it another squirt of dressing and layer again - ending with cheese.*
3. *Wrap in saran wrap or the wrapper it came in and place on dinner plate with another dinner plate on top - squishing it together.*
4. *It's best to refrigerate overnight!*

Hints & Tips

- *I generally cut the ham, pastrami, and cheese in half before layering!*

Tortellini Soup

by Izzie

Ingredients

- *20 oz cheese tortellini pasta, Family Size Three Cheese Tortellini at Aldi*
- *1 rotisserie chicken*
- *2 c tomato sauce*
- *12 c chicken stock, 3 boxes at Aldi*
- *1 yellow onion, chopped*
- *3 large carrots, chopped*
- *2 cloves garlic, diced*
- *1 T oregano*
- *1 T basil*
- *1 t red pepper flakes*
- *fresh spinach, optional*
- *parmesan cheese, optional*
- *Italian bread, optional*
- *cannellini beans, optional*

Instructions

1. *Sauté garlic, onions, and carrots.*
2. *Add tomato sauce, chicken stock, seasoning (you can also add cannellini beans here). Simmer ~20 minutes*
3. *Add pasta and cook for 3-4 minutes.*
4. *Top with fresh spinach & grated parmesan cheese. Serve with Italian Bread.*

Hints & Tips

- *Very good. Great for fall/winter. Recipe submitted 2024-09-28*

Tricia's EASY Swiss Steak

by Tricia

Ingredients

- *round steak, cut up in large pieces (fat removed)*
- *2 cans cream of mushroom soup / 1 can water (Debbie revised and uses golden mushroom soup)*
- *black pepper, and salt if desired*

Instructions

1. *Put all in slow cooker on low. Meat needs to be completely covered (if not, add another can of soup and 1/2 can water.*
2. *Cook at least 8 hours.*
3. *Add another can of soup for more steak or to have more gravy.*
4. *Serve with mashed potatoes, salad, and bread.*

Tuna (or Chicken) Casserole

by Izzie

Ingredients

- *1 bag egg noodles, cooked al dente*
- *2 cans solid white tuna in water, or 2 large cans white meat chicken*
- *1 can cream of chicken soup, or make your own white sauce (see below)*
- *1-1.5 can fulls of milk, ~10.5oz*
- *4" (or 4oz by weight) Velveeta cheese, cut into cubes.*
- *pepper, to taste*
- *celery salt, to taste*

Instructions

1. *Drain tuna/chicken.*
2. *In large bowl, add all ingredients and mix well, breaking up tuna/chicken.*
3. *Spray oil on all sides of casserole dish, and add mixture.*
4. *Bake at 350°F for 25-30 minutes, or right until top of casserole starts to lightly brown.*

Hints & Tips

- *If you don't have/like store-bought Cream of Chicken, you can make your own quick white sauce (béchamel). On medium-low heat, combine: 3 Tbsp butter + 3 Tbsp flour + 1 cup milk. Keep whisking so it doesn't burn or lump. ~Joe*

Zuccini a la Liz

by Izzie

Ingredients

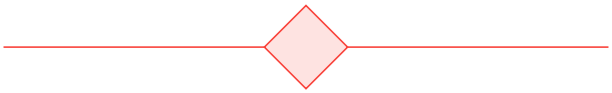
- *2 zuccinis*
- *1 egg*
- *0.75 c Italian bread crumbs*
- *1 can tomato sauce*
- *2 T olive oil*

Instructions

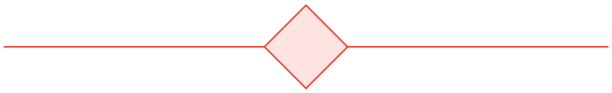
1. *Cut 2 zuccinis lengthwise and combine with 1 beaten egg.*
2. *Add approximately 3/4 cup Italian bread crumbs and fry in 2 tablespoons oil until zuccini is semi-soft.*
3. *Add one can tomato sauce and cook on low, covered for about 20 minutes. Don't screw it up.*



Banana Bars



Dessert



Apple Pie

by Clara

Ingredients

- *1 can sliced apples, drained (not filling)*
- *1/4 c brown sugar, firmly packed*
- *1/2 c sugar*
- *2 tbsp flour*
- *1/4 tsp salt*
- *1/2 tsp cinnamon*
- *1/4 tsp nutmeg*
- *2 tbsp lemon juice*
- *2 tbsp butter*

Instructions

1. *Mix all ingredients except the butter.*
2. *Put into pie crust - dot with butter and cover with top crust.*
3. *Make slits for steam to escape - seal and flute.*
4. *Bake at 425°F for 40-45 minutes until crust is golden brown.*

Aunt Debbie's Merry Christmas Cheesecake

by Debbie

Ingredients

- *8 oz pkg soft cream cheese (for filling)*
- *0.25 c sugar (for filling)*
- *1 egg (for filling)*
- *1 T lemon juice (for filling)*
- *0.25 c chopped glazed red cherries, for filling*
- *0.25 c chopped glazed green cherries, for filling*
- *0.33 c cold butter, for crust*
- *0.33 c brown sugar, firmly packed, for crust*
- *1 c flour, for crust*

Instructions

1. *CRUST: In a medium bowl, cut butter in chunks.*
2. *Add brown sugar and flour, beat at low speed.*
3. *Continue beating at medium speed, scraping sides of bowl often.*
4. *Reserve 1/2 c crumb mixture for topping.*
5. *Press remaining crumb mixture into an 8" square pan.*
6. *Bake at 350° for 10-12 minutes.*
7. *FILLING: Beat cream cheese, sugar, egg, and lemon juice at medium speed until fluffy (1-2 minutes).*
8. *Stir in chopped cherries.*
9. *Spread filling over crust, sprinkling with remaining crumb mixture.*
10. *Bake 18-20 minutes or until filling is set and slightly browned.*
11. *Cool.*
12. *Store in regrigerator.*

Banana Bars

by Shar

These bars never last long at family get togethers.

Ingredients

- *1.5 c sugar*
- *0.5 c softened margarine, or butter*
- *2 eggs*
- *1 c sour cream*
- *3 large ripe bananas, mashed*
- *2 t vanilla*
- *1 t salt*
- *1 t baking soda*
- *2 c flour*

Instructions

1. *Cream together sugar and margarine. Add eggs and sour cream; mix well. Add bananas and vanilla. Stir together salt, soda and flour; add to banana mixture; mix well.*
2. *Spread dough in a greased and floured 15 x 10 inch pan.*
3. *Bake in a 350°F oven 20-25 minutes.*
4. *Cool and spread with the following: Melt ¼ cup margarine in pan over low heat until bubbly. Remove from heat.*
5. *Add 2 cups sugar and 3 T sour cream. Beat with a mixer until creamy.*
6. *Spread on baked mixture.*
7. *When cool, cut into bars.*

Buttercream Icing

by Joe

Ingredients

- *0.5 c unsalted butter, room temperature*
- *2 c powdered/confectioners' sugar, sifted*
- *1.5 t vanilla extract*
- *2 T milk*
- *food coloring, optional*

Instructions

1. *Cream butter in the bowl of a stand mixer fitted with the paddle attachment until smooth and fluffy. NOTE: Somewhat tough, but you CAN do by hand. - use big glass bowl (or tall mixing bowl if you have one) and wooden spoon*
2. *Gradually beat in confectioners' sugar until fully incorporated.*
3. *Beat in vanilla extract.*
4. *Add milk and beat for an additional 3 to 4 minutes, adding more confectioners sugar for a stiffer frosting, if desired.*
5. *Add food coloring (if using) and beat for 30 seconds until smooth or until desired color is reached.*
6. *Use to frost your favorite cakes and cupcakes.*

Hints & Tips

- *Use immediately or store in an airtight container in a cool, dark place for up to one day; for longer storage, refrigerate buttercream in a covered container, then bring back to room temperature before using. Use within 3 to 4 days.*
- *VIDEO: How to Make Homemade Buttercream Icing Without a Mixer*

Cherry Pie

by Clara

Ingredients

- *1 c sugar*
- *5 T flour*
- *1/2 t cinnamon*
- *4 c cherries, not filling*

Instructions

1. *Mix all ingredients except the butter.*
2. *Put into pie crust - dot with butter and cover with top crust.*
3. *Make slits for steam to escape - seal and flute.*
4. *Bake at 425 for 35-45 minutes or until crust is golden brown.*

Cherry-topped Cream Cheese Dessert

by Clara

Ingredients

- *8 oz pkg cream cheese, softened*
- *2 c sugar*
- *2 c Cool Whip, thawed*
- *1 can cherry pie filling*

Instructions

1. *Beat together 8 oz. package softened cream cheese and 2 c sugar until creamy.*
2. *Blend in 2 c thawed Cool Whip.*
3. *Pour into unbaked 9 in. graham cracker crust.*
4. *Top with 1 can cherry pie filling.*
5. *Chill at least 3 hours before serving.*
6. *For 13x9 pan, cover bottom with graham cracker crust.*
7. *Beat together 2 8 oz. packages of sofetend cream cheese and 1 c sugar until creamy.*
8. *Blend in 16 oz. container of thawed Cool Whip.*
9. *Pour into pan, top with cherry pie filling, and chill at least 3 hours.*

Hints & Tips

- *From the kitchen of Pat Schultz.*

Miss B's (Brunozzi's (Princess Linda's mom)) Chocolate Chip Cookies

by Clara

Ingredients

- *1 c Crisco*
- *0.75 c brown sugar*
- *0.75 c granulated sugar*
- *2 eggs, beaten*
- *2 t hot water*
- *2.5 c flour, sifted*
- *1/2 t salt*
- *1 T baking soda*
- *1 bag chocolate chips*
- *1 c walnuts*

Instructions

1. *Cream thoroughly.*
2. *Add 2 beaten eggs, 2 t hot water, 1 t vanilla. Beat with wooden spoon.*
3. *Add 2.5 c sifted flour with 1/2 t salt and 1 T baking soda.*
4. *Add 1 bag chocolate chips and 1 c walnuts.*
5. *Mix thoroughly and drop by spoonfuls on greased cookie sheet.*
6. *Bake at 375° F for 10-12 minutes.*

Chocolate Fudge

by Clara

Ingredients

- *3 c sugar*
- *0.66 cocoa ??*
- *0.5 t salt*
- *1.5 c milk (eggs????)*
- *0.25 c butter*
- *1 t vanilla*
- *1 t nuts (optional) (???)*

Instructions

1. *Mix sugar, cocoa, salt, and milk.*
2. *Cook for ???? until ?????*

Cinnamon Bread

by Shar

This is a favorite of our family and almost anyone who tastes it.

Ingredients

- *1 cup vegetable oil*
- *1.5 c sugar*
- *1 t vanilla*
- *3 large eggs*
- *0.5 t salt*
- *2 t cinnamon*
- *2.5 c flour*
- *1.25 c milk*
- *0.5 t baking soda*
- *1.5 t baking powder*
- *1 box instant vanilla pudding*

Instructions

1. *Combine oil, sugar, vanilla, eggs, salt, and cinnamon in a large bowl.*
2. *Add flour, milk, soda, baking powder and pudding, mix well.*
3. *Grease 2 large (9 x 5) loaf pans.*
4. *Mix together 1 t cinnamon and ¼ cup sugar. Sprinkle ½ this mixture over greased pans.*
5. *Pour half of bread mix in each pan, then sprinkle remaining sugar/cinnamon over top.*
6. *Bake at 350° F for 50 to 60 minutes until toothpick in center of bread comes out clean. Check after 50 minutes.*

Hints & Tips

- *Slice it, nuke, and slather it with butter. ENJOY*

Cinnamon Candy

by Shar

Ingredients

- *2 c sugar*
- *1 c Karo light corn syrup*
- *1 T water*
- *0.5 to 0.75 t flavoring oil, e.g. cinnamon oil*
- *0.5 t food coloring, optional*

Instructions

1. *Mix first 3 ingredients in saucepan.*
2. *Cook over medium heat until Hard Crack (300–310°F).*
3. *Take off heat and add flavoring and coloring.*
4. *Stir well and pour out onto a buttered cookie sheet with sides.*
5. *When partially set, start scoring with a buttered knife to make the candy easier to break into pieces.*

Hints & Tips

- *Stand far away from mixture when adding the flavoring with an exhaust fan on because cinnamon oil is VERY strong.*

Frozen Chocolate Sundae Pie

by Shar

This is Joe's favorite 'birthday cake'.

Ingredients

- *4 oz cream cheese, softened*
- *0.5 cup sweetened condensed milk*
- *4 t baking cocoa*
- *8 oz Cool Whip, thawed*
- *1 chocolate crumb crust, or graham cracker crust*
- *0.5 c chocolate syrup*
- *0.5 c chopped pecans, optional*

Instructions

1. *Beat cream cheese until smooth.*
2. *Add milk and cocoa; beat until smooth. Fold in Cool Whip.*
3. *Spoon into crust.*
4. *Drizzle with chocolate syrup and nuts.*
5. *Cover and freeze overnight.*

Hints & Tips

- *This recipe doubles well.*

Frozen Cranberry Salad

by Shar

Ingredients

- *14-oz can sweetened condensed milk*
- *0.25 c lemon juice*
- *20-oz can crushed pineapple, drained*
- *16-oz can whole-berry cranberry sauce*
- *2 c miniature marshmallows*
- *8-oz carton Cool Whip, thawed*
- *0.5 c chopped pecans, if desired*

Instructions

1. *Combine milk and lemon juice; mix well. Stir in pineapple, cranberry sauce, marshmallows, and pecans.*
2. *Fold in whipped topping. Spoon into a 9x13 dish. Freeze until firm, 4 hours or overnight.*
3. *Cut into squares.*

Hints & Tips

- *Ben loved this when he was a young boy.*

Frozen Toffee Bits Pie

by Shar

Ingredients

- *3 oz cream cheese, softened*
- *2 T sugar*
- *0.5 c half and half cream*
- *8 oz Cool Whip, thawed*
- *8 oz pkg milk chocolate toffee bits, divided*
- *1 graham cracker crust (9 inches)*

Instructions

1. *In large bowl, beat cream cheese and sugar until smooth. Beat in cream until blended.*
2. *Fold in Cool Whip and 1 cup toffee bits.*
3. *Spoon into crust; sprinkle with remaining toffee bits. Cover and freeze overnight.*
4. *Remove from the freezer 10 minutes before serving.*

Hints & Tips

- *This is Jordan's weakness.*

Molasses Cookies

by Shar

Ingredients

- *0.75 c shortening*
- *1.25 c sugar, divided*
- *1 egg*
- *0.25 c molasses*
- *2 T milk*
- *1 t vanilla*
- *2.5 cup flour*
- *1.5 t baking soda*
- *1 t cinnamon*
- *0.75 t salt*
- *0.75 t nutmeg*

Instructions

1. *Cream shortening and 1 cup sugar. Beat in the egg, molasses, mil and vanilla.*
2. *Combine dry ingredients and gradually add to creamed mixture.*
3. *Cover and refrigerate for 1 hour.*
4. *Roll into 1 ¼ inch balls, then roll into remaining sugar. Place 2 inches apart on greased baking sheet.*
5. *Bake at 350°F for 10-14 minutes or until tops crack and edges are slightly firm.*
6. *Remove to wire rack to cool.*

Nana's Southern Pecan Pie

by Clara

Ingredients

- *1 c sugar*
- *0.5 c corn syrup*
- *0.25 melted butter*
- *3 eggs, beaten*
- *1 c pecan pieces*
- *1 unbaked pie shell*

Instructions

1. *Mix sugar, syrup and butter, add eggs and pecans.*
2. *Fill shell with mixture.*
3. *Bake at 400°F for 10 minutes.*
4. *Reduce heat to 350°F and continue baking for 30-35 minutes until knife inserted comes out clean.*

Oatmeal (Raisin) Cookies

by Clara

Ingredients

- *0.5 c margarine*
- *0.5 c creamy peanut butter*
- *1 c sugar*
- *1 c brown sugar*
- *2 eggs*
- *0.5 c milk*
- *1.5 c coconut*
- *1 t vanilla*
- *2 c unsifted flour*
- *1 t salt*
- *2.5 c oats, uncooked*
- *0.5 c raisins*

Instructions

1. *Beat margarine, peanut butter, and sugar until creamy.*
2. *Beat in eggs, milk, and vanilla.*
3. *Sift flour, baking soda, and salt.*
4. *Stir into creamed mixture.*
5. *Stir in oats, raisins, and coconut.*
6. *Drop by tablespoons on ungreased baking sheets.*
7. *Bake in pre-heated oven at 350°F for 10-12 minutes, or until done.*

Peanut Butter Cookies

by Shar

Ingredients

- *1 c margarine*
- *1 c peanut butter*
- *1 c sugar*
- *1 c brown sugar*
- *2 egg, well-beaten*
- *1 T milk*
- *2 c flour, sifted*
- *0.5 t salt*
- *0.5 t soda*
- *1 t vanilla*

Instructions

1. *Combine margarine and peanut butter; mix well.*
2. *Add sugars and cream well.*
3. *Add beaten eggs, milk, and vanilla. Mix well.*
4. *Combine flour, soda, and salt and blend in.*
5. *Shape dough into one inch balls.*
6. *Place 2 inches apart on ungreased cookie sheet. Press down with a fork.*
7. *Bake at 350°F for 10-15 minutes.*

Hints & Tips

- *Serving Size: 6 dozen*

Pie Crust (10-inch)

by Clara

Ingredients

- *2.5 to 2.75 c flour*
- *1 c Crisco*
- *1.5 t salt*
- *6 T water*

Hints & Tips

- *Yield: 2 crusts*

Pie Crust (8-inch)

by Clara

Ingredients

- *0.5 c sifted flour*
- *0.75 t salt*
- *0.5 c Crisco*
- *3 T water*

Hints & Tips

- *Yield: 2 crusts*

Pie Crust (9-inch)

by Clara

Ingredients

- *2 c sifted flour*
- *1 t salt*
- *0.66 c Crisco*
- *4 T water*

Hints & Tips

- *Yield: 2 crusts*

Pineapple Cake

by Joe

Ingredients

- *2 c + 1 T flour*
- *0.75 c sugar*
- *1 t baking soda*
- *0.25 t salt*
- *1 can (20 oz.) crushed pineapple in juice, use juice too*
- *0.5 c applesauce*
- *1 t vanilla extract*
- *buttercream icing*

Instructions

1. *Preheat oven to 350°F.*
2. *Grease the bottom and sides of a 9 x 13" pan.*
3. *In a bowl combine the dry ingredients (first 4 ingredients).*
4. *Optionally, blend the pineapple with an immersion blender or something.*
5. *In a separate bowl, mix the wet ingredients (last 3).*
6. *Add the wet to dry and combine.*
7. *Pour into greased pan and bake for about 25-35 minutes or until toothpick comes out clean.*
8. *Allow the cake to fully cool and top with homemade buttercream icing or ready-made icing.*

Hints & Tips

- *Optional: garnish with dehydrated 'pineapple flowers'*
- *Source: https://labelessnutrition.com/vegan-pineapple-cake/*

Pumpkin Pie

by Clara

Ingredients

- *2 eggs, slightly beaten*
- *1.75 (16 oz) can pumpkin filling*
- *0.75 c sugar*
- *0.5 t salt*
- *1 t cinammon*
- *0.5 t ginger*
- *0.25 t cloves*
- *12 oz can carnation evaporated milk*

Instructions

1. *Preheat oven to 425°F.*
2. *Combine ingredients in order given.*
3. *Pour into 9-inch pie shell.*
4. *Bake 15 minutes.*
5. *Reduce heat to 350°F and bake 45 minutes more or until knife comes out clean.*

Sour Cream Coffee Cake

by Shar

Ingredients

- *2 sticks margarine*
- *1.5 c sugar*
- *2 eggs*
- *1 t salt*
- *2 c flour*
- *1 t baking powder*
- *1 t soda*
- *1 cup sour cream*
- *1 t vanilla*
- *1 T cinnamon, for filling*
- *3 T sugar, for filling*
- *0.25 c chopped nuts, if desired, for filling*

Instructions

1. *Mix coffee cake ingredients together.*
2. *Pour half the batter into a greased bundt pan or a 9 x 13 dish.*
3. *Sprinkle half of filling over batter. Add remaining batter, sprinkle with rest of filling.*
4. *Then cut through the batter several times with a knife.*
5. *Bake at 350°F for 30 minutes for 9 x 13. Longer for bundt pan. Check for doneness with a toothpick.*

Hints & Tips

- *This recipe is very good and liked by many.*

Sugar Cream Pie

by Shar

Ingredients

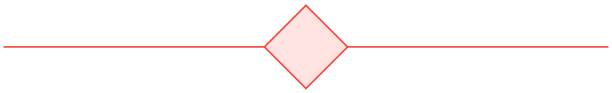
- *0.75 stick butter*
- *2 c milk*
- *0.5 c sugar*
- *0.25 c cornstarch*
- *0.5 c sugar*
- *pinch of salt*

Instructions

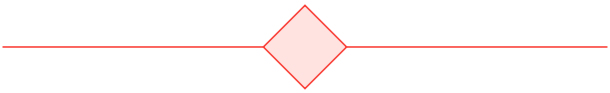
1. *Heat mixture of butter, milk, and sugar.*
2. *Mix together cornstarch, sugar, and salt.*
3. *Add dry mixture slowly to milk. Cook until thick.*
4. *Pour into baked pie shell.*
5. *Sprinkle with nutmeg and chill.*



Momma’s Meat Sauce



Condiment



Apple Butter

by Lou

Ingredients

- *1 gal apples, cooked and strained*
- *2.5 lb brown sugar*
- *1 c cider vinegar*
- *1 t (???) cinnamon*
- *0.5 t (???) cloves*
- *1 medium package (red hot???)*

Instructions

1. *Mix altogether and cook until thick.*
2. *Pour in jars.*

Hints & Tips

- *Original Author: Betty*

Balsamic Glaze

by Joe

Make any cheap balsamic vinegar taste like a $300 bottle

Ingredients

- *0.33 c balsamic vinegar*
- *1 T sugar*
- *1 T port, any port wine*

Instructions

1. *Combine vinegar, sugar, and port in small saucepan.*
2. *Bring to simmer over medium-low heat and cook until reduced by half and syrupy, about 5 minutes.*
3. *Let cool completely before using. Store in airtight container.*

Hints & Tips

- *Original recipe from America's Test Kitchen*
- *Video reference: https://youtu.be/ME128_qKFBs?t=373*

Grandma Lou's Homemade Mayonnaise

by Lou

Ingredients

- *2 eggs*
- *1 T flour*
- *0.25 c cider vinegar*
- *0.33 c sugar*
- *0.5 c water*

Instructions

1. *Beat together: 2 eggs, 1 T (heaping) of flour*
2. *In 1 c glass measuring cup, put in: ¼ c cider vinegar, Fill to ½ with sugar, Fill to full with water and mix*
3. *Add to egg mixture and cook on low on stove till thick.*

Hints & Tips

- *This is what I use for my potato salad—add some Hellman's mayo if you need more.*

Grandma Lou's Homemade Mustard

by Lou

Ingredients

- *4 oz can dry mustard*
- *1 c cider vinegar*
- *2 eggs*
- *1 c sugar*
- *1.5 c mayonnaise*

Instructions

1. *Mix and let stand overnight*
2. *Next day, beat in: 2 eggs, 1 c sugar, 0.25 t salt & pepper*
3. *Cook until thickened.*
4. *Let cool, then add 1.5 c mayonnaise. Beat well.*
5. *Store in refrigerator.*

Greek Dressing

by Karen

Ingredients

- *0.33 c red wine vinegar*
- *2 T lemon juice*
- *1 t dijon mustard*
- *2 garlic cloves, minced*
- *0.5 t oregano*
- *0.25 t salt*
- *0.25 t pepper*
- *0.5 c olive oil*

Instructions

1. *Mix ingredients well.*

Hints & Tips

- *WARNING low shelf life due to raw garlic - Botulism risk - see CDC*
- *'Refrigerate homemade oils made with garlic or herbs. Throw the oils away after 4 days.'*

Izzie's Salad Dressing (Oil Vinaigrette)

by Izzie

Ingredients

- *1 T basil*
- *1 T garlic powder*
- *1 T oregano*
- *0.5 t parsley*
- *0.5 t pepper*
- *0.5 c red wine vinegar*
- *1.5 c olive oil, extra virgin*

Instructions

1. *Add all seasonings to bottle using funnel.*
2. *Add red wine vinegar.*
3. *Shake well and let sit.*
4. *Add olive oil.*
5. *Shake well before using.*

Peanut Butter

by Joe

Ingredients

- *16-oz jar peanuts, unsalted*

Instructions

1. *Put peanuts in food processor. Process until your desired chunky/creaminess (about 2-3 minutes for creamy peanut butter)*

Hints & Tips

- *This avoids seed oils, sugar, salt, and other preservatives seen in US supermarket peanut butters.*
- *Use whatever peanuts you want! e.g. salted, honey-roasted - I mostly use unsalted.*
- *Add 1-2 T honey or maple syrup if you like it sweet.*
- *Fits nicely in a pint mason jar.*
- *Store in fridge for ~1 month or in pantry for ~2 weeks*

Momma's Fresh Sauce

by Izzie

Ingredients

- *large can diced tomatoes*
- *6 large heads fresh garlic*
- *8-10 large leaves fresh basil*
- *salt & pepper*
- *parmesan or Romano cheese, freshly grated*

Instructions

1. *Puree tomatoes, garlic, and basi (use blender, Cuisinart, or chopper).*
2. *Place in medium saucepan and season with salt & pepper.*
3. *Cook on medium heat for about 45 minutes. Turn to low if boiling.*

Hints & Tips

- *Best served over rotini pasta. Have as main dish or side dish.*

Momma's (Izzie's) Meat Sauce

by Izzie

The one and only.

Ingredients

- *big stainless steel pot*
- *olive oil*
- *6 large fresh whole garlic, peeled*
- *4-5 large cans of tomato sauce (Sam's Club large)*
- *4-5 cans tomato paste*
- *2-3 T oregano*
- *2-3 cheap pork steaks or 4 pork neck bones*
- *1 long stick pepperoni, peeled and skin removed and cut into 5-6 pieces*
- *6 lbs ground beef*
- *4 links spicy Italian sausage*

Instructions

1. *In sauce pot, on medium heat, add olive oil to cover bottom.*
2. *Brown pork, sausage, and pepperoni. Add olive oil if needed.*
3. *Remove from pot and place on plate.*
4. *Add garlic and simmer slightly (don't burn as it will change the flavor).*
5. *When sizzling, add ground beef and cook until brown.*
6. *Add tomato paste and stir until blended.*
7. *Add tomato sauce and stir well.*
8. *Add all other meats and oregano. Stir well. Allow to heat until bubbling and reduce heat to low-medium.*
9. *Stir frequently and lower heat so as not to burn. You want slight bubbling but you don't want burning at the bottom of the pan (stirring frequently at this point is important).*
10. *Cook this way for a couple hours, stirring frequently.*
11. *Reduce heat to low and cover. Check frequently and stir for several hours - total cooking time should be at least 4-5 hours.*
12. *May leave overnight after turning burner off.*
13. *Reheat next day, then remove sausage, pepperoni, and pork. If not using the sausage and pepperoni for the meal, you can freeze for later use. The pork should be cleaned, then shredded into the sauce.*
14. *Use slotted spoon to remove any pork bones - be diligent on this!*

Hints & Tips

- *This will make about 10-12 quarts of sauce that you can use for the meal, and freeze or can the remainder.*

Strawberry Jam

by Shar

Ingredients

- *4 c sugar*
- *1 pkg Sure Jell*
- *1 qt ripe strawberries*
- *0.75 c water*

Instructions

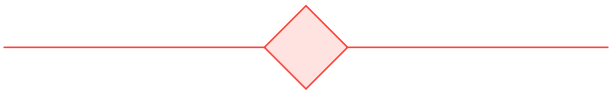
1. *Crush berries—add sugar and stir well.*
2. *Mix Sure Jell and water in small sauce pan.*
3. *Boil 1 minute stirring constantly. Stir this into strawberries. Continue stirring 3 minutes.*
4. *Ladle into clean jars. Cover tightly.*
5. *Leave at room temperature for 24 hours, then place in freezer.*

Hints & Tips

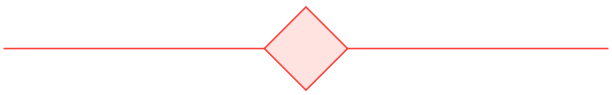
- *Especially liked by Ben, Joe and Jonathan.*



Cuban Espresso



Drink



Cuban Espresso

by Joe

A sweetened espresso shot (traditionally with brown sugar whipped with the first/strongest drops of espresso)

Ingredients

- *coffee grounds, Cafe Bustelo is good*
- *water*
- *3 spoonfuls brown sugar*

Instructions

1. *Use stovetop espresso maker to make coffee.*
2. *Add 2 spoonfuls of beginning stage of coffee to sugar. Put coffee back on stove until finished.*
3. *Stir sugar mixture thoroughly until creamed.*
4. *When coffee finished, pour rest of coffee into mixture.*
5. *To serve, shake while pouring into cup (to get both liquid and foam).*

Hints & Tips

- *More info: https://en.wikipedia.org/wiki/Cuban_espresso*

Hot Cocoa Mix

by Joe

An easy, healthier mix using cacao powder.

Ingredients

- *0.5 c cacao powder*
- *0.75-1 c sugar*
- *1 t cinnamon*
- *⅛ t fine salt, optional*

Instructions

1. *Combine ingredients in jar then put lid on tight, and shake.*
2. *Store in pantry.*
3. *When ready to consume: heat up a cup of milk or water, then add 1-2 Tablespoons of the Hot Cocoa Mix. Stir well.*

Hints & Tips

- *YIELD: 1 pint (which serves 16-32 cups of hot cocoa)*
- *STORAGE: sealed mason jar in dark pantry: 6-12 months at peak flavor, then still usable for ~1-2 years (if it stays dry).*

Iced Brown Sugar (Oat Milk) Shaken Espresso

by Joe

An easy, delicious Starbucks recipe you can make at home.

Ingredients

- *2 shots espresso*
- *1 c ice*
- *2 T brown sugar*
- *1 dash cinnamon powder*
- *1/4 c unsweetened oat milk, or milk*
- *pint mason jar with lid, or shaker*

Instructions

1. *Decide if you're using shaker or pint mason jar. If using mason jar, you can brew the espresso right into the jar to reduce dirty dishes.*
2. *Brew 2 shots of espresso*
3. *Prepare shaker/mason jar with espresso shots, 2 T brown sugar, 1 dash cinnamon, and 1 cup ice or milk.*
4. *(put lid on and) Shake vigorously 10 times*
5. *Pour shaker contents into serving glass (or use the mason jar as a serving glass), then add 0.25 cup of (oat) milk if you didn't before. Enjoy! :)*

Hints & Tips

- *I had this one time and liked it - so I researched online, and found the recipe by Starbucks themselves. Saves ~$8 every time I (or Brian) want one.*

Momma's Eggnog

by Izzie

Ingredients

- *4 egg yolks, beaten*
- *4 egg whites*
- *1 T sugar*
- *0.33 c sugar*
- *1 pint whole milk*
- *1 c heavy crean*
- *3 oz bourbon*
- *nutmeg*

Instructions

1. *Beat yolks and gradually add 1/3 c of sugar till dissolved.*
2. *Add milk, heavy cream, bourbon, nutmeg (to taste).*
3. *Set aside.*
4. *Whisk 4 egg whites with 1 T sugar to peak.*
5. *Whisk into egg yolk mixture.*
6. *Pour into glasses and sprinkle with nutmeg.*

Hints & Tips

- *I doubled this recipe and served 10.*
- *Can also do a non-alcoholic version.*

Sangria

by Izzie

Aunt Izzie loves the Sangria mix from Columbia Restaurant in Ybor City, Tampa, Florida. You can purchase mix packets from them online, or learn from them how to make it yourself!

Ingredients

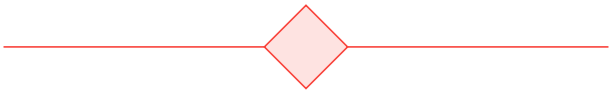
- *1 packet sangria mix*
- *1.5 c cold water*
- *750ml bottle red wine*
- *brandy, optional*
- *ice*
- *orange, sliced*
- *lime, sliced*
- *cherries*

Instructions

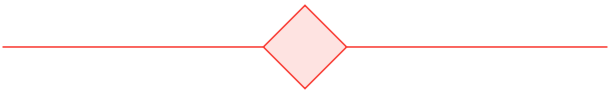
1. *Buy a single or 12-pack from Columbia Restaurant.*
2. *Learn from them about how to mix it: How to Make Sangria at Home - YouTube*



Fine Herbs Mixture



SEASONING



Beer Batter

by Karen

Ingredients

- *1 c flour*
- *0.5 T salt*
- *0.5 T pepper*
- *0.25 T garlic powder*
- *0.25 T paprika*
- *0.5 to 0.75 c cold beer*

Instructions

1. *Mix then chill.*

Hints & Tips

- *Author: Louis Latka*

Fine Herbs Mixture

by Clara

Great on any cut of steak, fish, and chicken.

Ingredients

- *1 bunch fresh Italian parsley, chopped very very fine - this is 50% of the mixture (the rest you need to figure out...)*
- *20% fresh thyme, finely chopped*
- *20% fresh rosemary, finely chopped*
- *10% fresh garlic, finely chopped*

Instructions

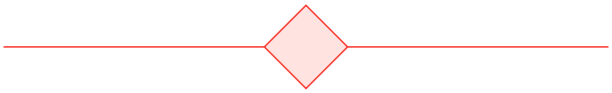
1. *Put ingredients into bowl and mix.*
2. *Add olive oil to cover and mix.*

Hints & Tips

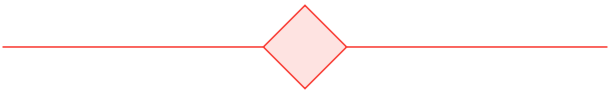
- *Unused herbs: wrap tight and put into fridge - will last up to 2 weeks. When ready to use again, let sit to room temperature.*



Chex Mix



SNACK



Chex Mix

by Shar

This mix is "devoured" by the entire family and many others, as well.

Ingredients

- *two 13x20 foil pans, recommended*
- *1 box rice chex*
- *1 box corn chex*
- *1 box wheat chex*
- *1 bag bagel chips, broken up*
- *1 lb mixed nuts*
- *1 lb cashews*
- *pretzels*
- *TOTAL SAUCE/SEASONING:*
- *26 T margarine, or butter*
- *0.875 c Worcestershire Sauce*
- *0.25 c seasoned salt*
- *2.6 T garlic powder*
- *2.6 T onion powder*
- *10-12 shakes of Tabasco Sauce (optional)*

Instructions

1. *Divide into two large containers: all the chex, bagel chips, nuts, and pretzels. I use 13x20 foil pans, and bake one at a time.*
2. *Seasoning for EACH PAN: 13 T Margarine, 7 T Worcestershire Sauce, 6 t seasoned salt, 4 t garlic powder, 4 t onion powder, 5-6 shakes of Tabasco Sauce (optional)*
3. *Melt margarine, add Worcestershire Sauce and stir well.*
4. *Combine next 3 items, and add to liquid. Stir very well to get distributed. Then add Tabasco Sauce, if using. Again stir very well.*
5. *Pour over one pan of mix and stir until all is covered.*
6. *Bake at 250°F for one hour, stirring every 15 minutes.*
7. *Cool on newspapers that have been covered with paper towels and leave until cool.*
8. *Then do the same for the other pan of mix. Eat it or bag and keep it. It freezes well, also.*

Hints & Tips

- *In a pinch: you can mix in batches in a large wok, then place on (four) large baking sheets - which required two bake cycles for me. ~Joe*
- *Can use kitchen towels instead of paper towels - which doubles as easy transfer to storage containers. ~Joe*
- *Yields ~4 (pretty full) gallon bags. ~Joe*

Frico (Parmesan Crisps)

by Joe

Ingredients

- *0.75 c parmesan cheese*
- *pinch dried thyme, optional*
- *pinch cayenne pepper, optional*

Instructions

1. *Mix cheese and seasonings in a bowl.*
2. *Place in mounds on greased baking sheet (~6) - about ~1" between each one)*
3. *Bake at 350°F for 4-6 mins until bubbling and brown*
4. *Take off immediately (within 1-2 mins), or they'll stick to pan.*

Hints & Tips

- *A fish spatula can help (since it's real thin)*
- *Serve alongside hummus, etc.*
- *VIDEO: https://www.youtube.com/watch?v=PjFySTCtgN4*
- *Original recipe with more info and pictures: https://eatsimplefood.com/parmesan-crisps/*

Chocolate Chip Mini Muffins (Copycat Little Bites)

by Joe

Less sugar and twice as much protein compared to store-bought. Very moist if done right.

Ingredients

- *1 c all-purpose flour*
- *1 t baking powder*
- *0.5 t baking soda*
- *0.25 t salt*
- *1 c whole milk plain Greek yogurt*
- *0.33 c maple syrup, or sugar*
- *0.25 c unsalted butter, melted and slightly cooled*
- *2 eggs, lightly beaten*
- *2 t pure vanilla extract*
- *0.75 c mini chocolate chips*

Instructions

1. *Preheat the oven to 375°F. Grease well each hole on a 24-cup mini muffin pan (or 12-cup pan) with nonstick spray.*
2. *In a medium bowl, stir together the flour, baking powder, baking soda, and salt.*
3. *In another bowl, stir together the yogurt, maple syrup, eggs, butter, and vanilla.*
4. *Gently stir the yogurt mixture into the flour mixture.*
5. *Stir in the chocolate chips.*
6. *Divide batter among the prepared muffin tin, filling about to the edge. (You'll use about 1 ½ tablespoon in each mini muffin cup.)*
7. *Bake for 10-12 minutes (or ~18 minutes if doing regular-size muffins), or until the edges are lightly golden brown and a cake tester inserted into the center comes out cleanly. Do not over bake.*
8. *Remove from oven, and let cool in the pan for 2 minutes. Run a paring knife around the edges to loosen, if needed, then carefully transfer muffins to a wire rack to cool fully.*

Hints & Tips

- *Once cooled, store in an airtight container for up to 3 days at room temperature. Store in the fridge in an airtight container for up to 5 days. Warm slightly to serve from the fridge as they will firm up when cold.*
- *You can also freeze the muffins in a freezer bag with as much air removed as possible for up to 3 months. Thaw at room temperature or in 15 second increments in the microwave.*
- *Source: yummytoddlerfood.com*
- *Photography by Joe. Photos shown are of regular-size chocolate muffins, and mini blueberry muffins.*

Sugared Nuts

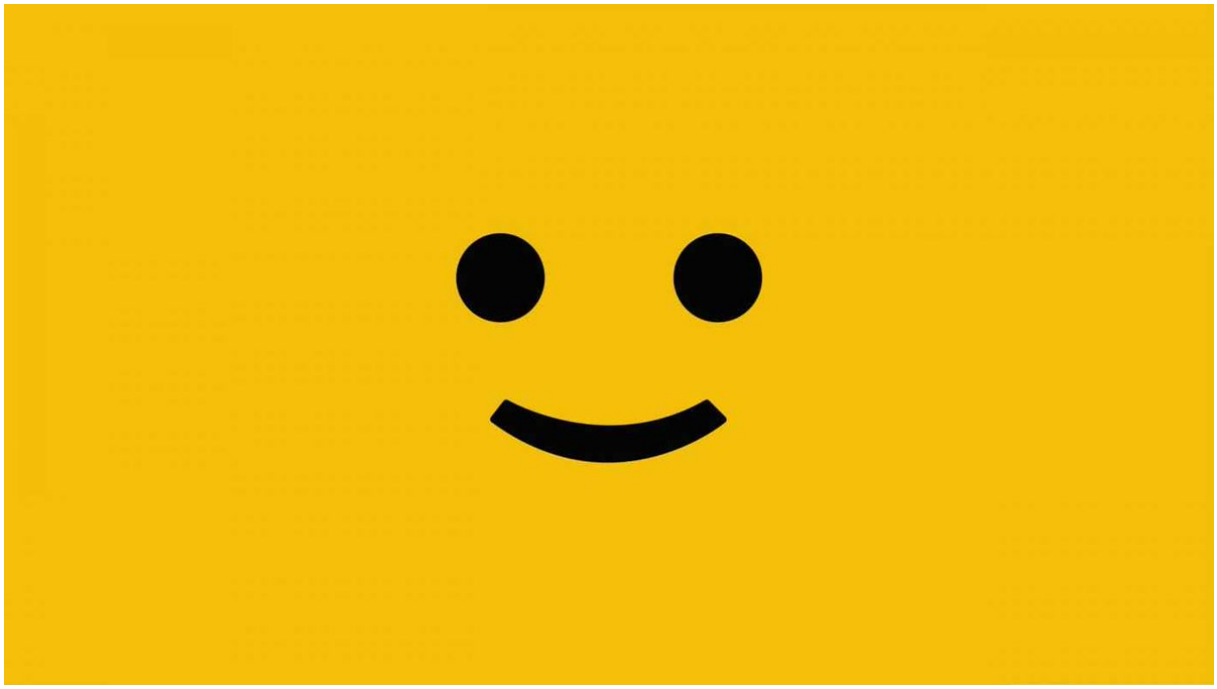
by Clara

Ingredients

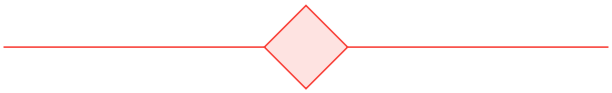
- *1 lb. nuts, walnuts or pecans*
- *1 egg white (heat w/ 1 tsp. water)*
- *1 c sugar*
- *1 t cinnamon*

Instructions

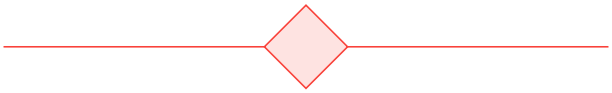
1. *Mix 1 cup sugar with 1 t cinnamon*
2. *Coat nuts with egg whites - toss with sugar mix.*
3. *Bake @ 225°F for 1 hour, stirring every 15 min.*



How to be Happy



Fun



Brian's Coffee Recipe

by Brian

Instructions

1. *Drive to Starbucks anywhere in the U.S. or abroad.*
2. *Order coffee (optional: go frequently and this step can be eliminated since the Barista will know what you want).*
3. *Return home, relax, and drink coffee.*
4. *Every 30 minutes, repeat steps 1-4.*

Gingerbread Ornaments

by Karen

Ingredients

- *1 c cinnamon*
- *1 c apple sauce*
- *2 T white glue*

Instructions

1. *Mix ingredients and stir.*
2. *Roll out and use any cookie cutter to cut shapes.*
3. *Let dry.*

How to be Happy

by Clara

Ingredients

- *Keep your heart free from hate, your mind from worry.*
- *Live simply, expect little, give much, sing often, pray always.*
- *Fill your life with love, scatter sunshine, forget self, think of others.*
- *Do as you would be done by.*
- *These are the tried links in contentment's golden chain.*

Playdoh

by Karen

Ingredients

- *1 c flour*
- *0.5 c salt*
- *2 t cream of tartar*
- *1 T oil*
- *1 c water*
- *food coloring, any color*

Instructions

1. *Mix all ingredients in medium saucepan.*
2. *Cook over medium heat 2-3 minutes until mixture pulls away from size of pan.*
3. *Remove playdoh from pan and knead for a few minutes.*
4. *Store in an air tight container.*