



**PARKS ZEIGLER**

Family  
Cookbook

2020 edition

PARKS  ZEIGLER  
ATTORNEYS AT LAW

KNOWLEDGE + PASSION + INNOVATION

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## 5-Ingredient Lemon Panko Shrimp

Prep time	Cook time	Total time
5 mins	15 mins	20 mins

An easy main course that is not only on the healthy side, but bursting with crunch and lemon flavor!

Author: Apple of My Eye

Serves: 4

### Ingredients

- 1 lb raw shrimp
- 2½ tbsp olive oil, separated
- 2 tbsp italian parsley, roughly chopped
- 2 tbsp lemon juice, separated
- ⅔ cup panko bread crumbs
- salt and pepper



### Instructions

1. Preheat oven to 400 degrees.
2. Peel and devein shrimp. Place the shrimp evenly in a baking dish and sprinkle with salt and pepper. Drizzle on 1 tbsp lemon juice and 1 tbsp of olive oil. Set aside.
3. In a medium-sized bowl, mix together the italian parsley, one tbsp lemon juice, the panko, the remaining 1½ tbsp olive oil, and ¼ tsp each of salt and pepper.
4. Layer the panko mixture evenly on top of the shrimp.
5. Bake for 12-15 minutes or until shrimp is cooked through and the panko is golden brown.

**Notes** - "...never trust your sister with important things, like your supply of panko breadcrumbs. Got it?" Serve hot for best results and maximum crunch!

### Nutrition Information

Serving size: ¼th recipe Calories: 250 Fat: 10.4g Saturated fat: 1.5g Carbohydrates: 12.5g Sugar: 1g Sodium: 530mg Fiber: 0.5g Protein: 25g Cholesterol: 172mg

Recipe by Apple of My Eye at <http://apple-of-my-eye.com/2014/06/20/5-ingredient-lemon-panko-shrimp/>



# Blackened Sea Scallops with Horseradish Sauce

**Total Time:** 30 minutes

*These quick seared Blackened Sea Scallops are coated in a homemade blend of blackened seasoning, then cooked in a cast iron skillet served with a creamy horseradish sauce.*

## Ingredients:

- 1 tsp paprika
- 1/2 tsp cayenne (or more to taste)
- 1- 1/4 tsp garlic powder
- 1 tsp dried thyme
- 1 tsp dried oregano
- 3/4 tsp salt
- 1/8 tsp black pepper
- 1 TBS butter
- 16 large sea scallops (20 ounces) room temperature

## Horseradish Cream

- 1/4 cup sour cream
- 1 tsp prepared grated horseradish
- 1 tsp water
- 1/4 tsp Dijon mustard
- 1/8 tsp salt
- black pepper optional

## Directions:

Preheat the oven to 350F.

In a bowl, mix the sour cream, horseradish, water, mustard and salt well and set aside.

In a small bowl mix the paprika, cayenne, garlic powder, thyme, oregano, salt, and pepper together well. Coat the scallops on all sides in the spice mix.

Heat a cast iron skillet (or heavy bottom oven proof pan) over medium heat, melting butter. When very hot, add the scallops and sauté one minute on each side. Transfer skillet to oven to finish cooking 4-5 minutes longer. You want scallops to be just opaque in the middle. Will likely smoke, so run your fan or open a window.

I love this dish with a crisp green salad and some riced cauliflower..... yummy!



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*All images ©Gina Homolka for Skinnytaste*



## Stuffed “Jack O’Lantern” Peppers

Pre-heat oven to 375°

### Ingredients:

- 1.5-2 lbs lean ground beef
- 4 bell peppers
- 1 small onion, diced
- 3 cloves of garlic, minced
- 8.8 oz bag of ready rice, cooked
- 16 oz can tomato sauce
- 15 oz can of whole kernel corn. drained
- 1 c shredded sharp cheese (or slices to make hair) - optional

### Directions:

Cut a small top off your peppers like you were carving a pumpkin. Core out middle and wash out seeds.

Carefully cut the faces - funny, scary, whatever you’d like. Don’t make the openings too large or your stuffing will fall out. Unless you want a face expelling food.....

In large skillet, brown the ground beef, onion and garlic. I use lean beef that does not require draining after cooking, so if you have any of grease, sop it up and out of your pan with a paper towel. Just push all the meat to one side and tilt pan so oil goes to side with no meat.

Add cooked rice, corn and tomato sauce, stirring well. Place some stuffing in a baking dish, large enough to hold your peppers. Stuff your peppers, placing each one in your baking dish. I put all the extra stuffing all around the peppers. You can place the tops back on, or not. As you can see in the picture, sliced cheese was used to look like they had hair. Some folks like it without cheese, so I skip the cheese on the extra stuffing. Bake for 20-30 minutes or until peppers are tender.

Of course, you can always make this without carving faces, but come on – it’s Fall!



# Balsamic Glazed Steak Rolls

by Noreen, found on Pinterest

## Ingredients: (makes 8-10 rolls)

- \* 1 1/2 - 2 lb skirt steak/ 8-10 thin sliced sirloin
- \* Salt & Pepper (according to taste)
- \* 3 tbsp Worcestershire sauce
- \* Any steak seasoning you like
- \* 1 tbsp olive oil

## For the Veggie filling - or use any veggies you like

- \* 1 carrot
- \* 1 bell pepper
- \* 1/2 a zucchini
- \* 5-6 green onions
- \* 2 cloves of garlic
- \* 1 tsp italian herb seasoning

## For the Balsamic glaze sauce-

- \* 2 tsp butter
- \* 2 tbsp finely chopped shallots
- \* 1/4 cup balsamic vinegar
- \* 2 tbsp brown sugar
- \* 1/4 cup beef broth

## Method:

- Start by prepping the steak. (I used skirt steak cos it's what I had on hand, but in hind sight, I probably would have gone for a more leaner cut like flank steak or looked for thin sliced sirloin.) I trimmed as much fat as I could and cut the steak into 3 inch wide strips. I managed 8 strips and used the odd shaped ends to taste test my marinade and balsamic glaze. You can then tenderize the meat with a meat hammer (if you're using sirloin it doesn't need any tenderizing).
- Season the steak pieces generously on both sides with salt, pepper and Worcestershire sauce. Let them sit in the marinade for at least 30 mins if not a couple hours.
- While the steak is marinating you can prep the filling for them. Chop up the carrot, bell pepper and zucchini into matchstick size pieces, little longer than the width of the steak strips. I used a mandolin slicer to jet thin sliced and hand cut them to make matchsticks. I then cut the green onion in a similar size and sliced them in half-length wise. For the garlic, simply peel and crush the cloves with the flat side of your knife.
- Now for the sauce, melt the butter in a small saucepan on medium heat.
- Add the finely chopped shallot and sauté it for a minute or 2 until they turn soft and translucent.
- Add the balsamic vinegar, brown sugar and beef stock and stir to mix everything well.

- Allow the sauce to come to a boil and reduce to almost half its volume. You'll notice it starts becoming thicker and have the consistency of syrup. The butter also starts separating and comes to the top. Turn the heat off and transfer the sauce to a bowl.
- In the same pan (no need to wash it) add a touch of olive oil and toss in the garlic cloves to allow them to flavor the oil for a few minutes.
- Turn the heat up to high and toss in the carrots, bell pepper and zucchini (there's no need to cook the green onion) and stir fry the veggies for no longer than 2-3 minutes.
- Season them with Italian herb seasoning and salt and transfer the veggies to a bowl.
- To assemble the steak rolls, simply take a strip of the marinated steak and lay it with the short side towards you. Place the veggies (don't forget the green onion!) in the middle and roll the beef up over the filling, securing it with toothpick. Repeat the same with the other rolls.
- Heat a large skillet over medium-high heat. Add a touch of oil swirling to coat bottom. When hot, add beef rolls, seam side down, not touching and pan fry for a couple minutes. Then turn roll and cook it on all sides in the same way. Cook until your desired doneness. I cooked mine medium well and seasoned it with some mesquite seasoning for a touch of a smoky flavor.
- Remove the toothpick and serve with the balsamic glaze sauce spooned over the top of each roll.





## Ethel's Blintzes

### Filling:

2 lb container of Ricotta cheese  
4 egg yolks  
½ lb cream cheese  
Sugar, cinnamon to taste  
Pinch of salt

### Crepes:

In a blender combine:---repeat 5 times  
1 egg white  
1 whole egg  
1 c milk, adding gradually  
Pinch salt  
¾ c flour

Blend until mixed – **1 batch at a time**. Pour into large bowl. Let sit 1 hour. Skip foam off top, discard.

Lightly brush butter on crepe pan. Ladle batter into pan turning pan to evenly coat with batter and form crepe with even thickness. Should be thinner than a pancake. Lightly brown on one side only. Flip out onto non-fuzzy cloth to cool. Once cooled, stack crepes with a layer of wax paper between crepes. You will have an assembly line going.

Place crepe, brown side up and spoon enough filling to allow you to fold up crepe like shown below. Lightly brown in butter until thoroughly heated all the way through. You can store in refrigerator for several days. I suggest placing wax paper between layers, if you are stacking them. May also be frozen.



## Chipotle Gravy

adopted from Rachel Ray

3 Tbs Butter

½ medium onion, chopped

2 heaping Tbs of flour (I use finer flour “Wondra” from Gold Medal)

1-2 chipotles in adobo, finely chopped with 2 spoonfuls of the adobo sauce

4-5 cups of your cooked turkey stock or canned chicken stock (or combo)

Melt butter over medium heat, add onions and allow cooking until translucent (5 mins). Add the flour and whisk 1 minute to allow flour to cook. Add in the chipotles and the adobo sauce, then gradually whisk in the stock. Gravy should mix and thicken as you stir. If you like it thicker, you can let it simmer and evaporate some juice.

If you do not like spicy, but like a bite – try just one chipotle. We freeze the remaining chipotles in adobe in a freezer Ziploc bag and use them in other recipes, like chicken burritos.

I have to make double this amount to satisfy my crowd and to have some saved for leftovers!

## LEMON CHICKEN ORZO SOUP

### Ingredients:

- 1 tablespoon of olive oil
- 1 pound shredded roasted chicken (or cook your own)
- 3 cloves garlic, minced
- 1 small onion, diced
- 3 carrots, peeled and diced
- 2 stalks celery, diced
- 1/2 teaspoon dried thyme
- 2 - 32 oz boxes of unsalted chicken stock
- 2 bay leaves
- 3/4 cup uncooked orzo pasta\*
- 1 sprig rosemary
- 1 cup baby spinach leaves.
- Juice & zest of 1 lemon – (optional –add thin slices of 1 lemon)
- 2 tablespoons chopped fresh parsley leaves

### Directions:

1. Heat 1 tablespoon oil in a stockpot. Add garlic, onion, carrots, and celery. Cook, stirring occasionally, until tender, about 3-4 minutes. Stir in thyme until fragrant, about 1 minute.
2. Whisk in chicken stock, bay leaves, and 1 cup water; bring to a boil. Stir in orzo, rosemary, and chicken; reduce heat and simmer until orzo is tender (about 10-12 minutes). Stir in lemon juice, spinach, and parsley; season with salt and pepper to taste.

*\*I do not cook pasta/rice in soups. I cook them separately so they do not suck up all the liquid, eliminating adding water to my recipes and keeping my pasta/rice intact as well.*



## Cucumber Salsa



1 large English cucumber, cut into  $\frac{1}{4}$  thick pieces-see picture, can use regular cucumbers with seeds removed

1-2 garlic gloves, minced

1 jalapeno pepper, finely chopped

3 green onions-whole piece, finely chopped

2 Tbs fresh cilantro, finely chopped

2 Tbs fresh lime juice (1 lime usually does it)

1 tsp lime zest (grated lime peel-1 lime usually does it)

2 Tbs extra virgin olive oil

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

$\frac{1}{4}$  tsp pepper – optional

This is an easy recipe, but it does take time to finely chop up all these ingredients & is best after some refrigeration to have all the flavors meld. If you usually get thin chips for dipping, I advise you use thicker chips for scooping this fresh salsa.

Enjoy!

## Lia's Favorite Summer Salad



### Salad:

- ½ head romaine lettuce, chopped
- ½ head green leaf lettuce, chopped
- 4 green onions, chopped
- 11 oz can mandarin oranges, drained
- 1 avocado, chopped
- 1 granny smith apple chopped
- ¼ c Craisins
- ½ c gorgonzola cheese
- 3 oz. shredded chicken (optional)
- ½ c candied almonds

### Dressing:

- ½ tsp salt
- ½ tsp pepper
- ½ cup olive oil
- 1 TBsp parsley
- 2 TBsp rice vinegar
- 2 TBsp sugar

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Mix salt, pepper, olive oil, parsley, rice vinegar and sugar.

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# Lettuce Wraps

## Ingredients

- 1 pound ground chicken, or cook & chop breast meat
- 2 teaspoons sesame oil (or olive)
- 3 cloves garlic, minced
- 1 small onion, diced small
- 3 to 5 tablespoons hoisin sauce
- 2 tablespoons tamari sauce (or soy)
- 2 tablespoons rice wine vinegar
- 1 tablespoon grated ginger
- 1 8-ounce can water chestnuts, drained and chopped small
- 1/4 cup sliced green onions
- Optional:
  - 1/2 cup diced mushrooms
  - 1 tablespoon Sriracha
  - 1/2 cup grated carrots
  - 2 small heads Bibb or butter lettuce

## DIRECTIONS:

1. Heat olive oil in a saucepan over medium high heat. Add ground chicken and cook until browned, about 3-5 minutes, making sure to crumble the chicken as it cooks; drain excess fat.
2. Stir in garlic, onion, hoisin sauce, soy sauce, rice wine vinegar, ginger until onions have become translucent, about 1-2 minutes.
3. Stir in chestnuts and green onions until tender, about 1-2 minutes; season with salt and pepper, to taste.
4. To serve, spoon several tablespoons of the chicken mixture into the center of a lettuce leaf, taco-style.

## Recipe Notes

- **Make-Ahead Chicken Mix:** The chicken filling keeps very well in the fridge for 3 to 5 days. Reheat just what you need and add a splash of chicken broth if the mixture seems dry.



## Island Pork Tenderloin

I love Virginia weather. I can get my summer roasted corn on the grill fix one day and three days later be making a pot of winter warming soup! I decided to find a recipe to combine these seasonal cravings and found Island Pork. The ingredients may seem like a strange blend, but combined they are delicious.

2 pork tenderloins (about 2-2.5lbs)  
2 TBSP olive oil

### Mix

2 tsp salt  
½ tsp pepper  
1 tsp cumin  
1 tsp chili powder  
1 tsp cinnamon

### Glaze

¾ c packed brown sugar  
2 tsp chopped garlic  
1 tsp Tabasco

Rub mix all over the two pork tenderloins.

Heat olive oil in skillet and sear all sides of the pork over medium heat, about 4-5 minutes. Remove skillet from heat.

Mix glaze and pat the mixture over the pork. Place skillet in 350° oven and bake 15-20 minutes. Let stand in skillet about 10 minutes before slicing.

Love the flavor explosion this dish brings to a meal! I served it with very lumpy mashed potatoes that I only seasoned with butter, salt and pepper; fresh snap beans cooked al dente and cold applesauce. This is a meal I will certainly be serving company soon..... so who wants to come to dinner at my house? ~Deb

March 2017 newsletter



## French Dip

2 pounds of beef roast, trimmed of fat  
3 cups low sodium beef broth + some  
¼ cup Worcestershire sauce  
2 Tbs Extra Virgin Olive Oil  
2 large yellow onions – halved & thinly sliced  
3 cloves of garlic-minced  
1 bay leaf  
salt & pepper  
Provolone cheese slices

Salt & pepper the roast.

In a large glass measuring cup, combine the beef broth & Worcester sauce - set aside.

In a large cast iron skillet or Dutch oven, heat oil on medium high and sear meat on all sides. Place meat in crock pot.

Cook the onion in same skillet, turned down to medium heat, cooking for 5 minutes. Add garlic and cook for another minute or two. Pour the broth in and scrape off the browned bits from the bottom of the pan. Pour over the meat in the crock pot, adding any remaining broth and the bay leaf. Cook on high for 3-4 hours.

Remove meat to a cutting board and thinly slice or shred with a fork.

Place a fine strainer over a bowl and pour juice – this is your au jus. Set aside the onions to top sandwiches, discard bay leaf. Pour in individual dipping bowls for each person.

We like to cut open our hoagie rolls, place ½ on a cookie sheet. Place meat on roll, onions and a slice of provolone cheese. Heat in oven until cheese is melted. Top with other ½ of roll. Dip in a bowl of Au Jus and enjoy!



## Chicken Orzo Bowl

### Ingredients

- 1 cup uncooked orzo
- 1.5 cups rotisserie chicken, shredded
- 1.5 cups chopped English cucumber
- 1.5 cups baby spinach
- 1.5 cups fresh sweet corn (3-4 ears) or frozen
- 2 cloves garlic, minced
- Crumbled goat or feta cheese
  
- 2 Tbsp. olive oil
- 2 Tbsp. lemon juice
- 1/8 c – 1/4 c fresh dill, minced
- 1/4 c sliced green onions (optional)

### Instructions

1. Cook orzo according to package directions.
2. Heat a little bit of olive oil in a large skillet over medium heat. Add the garlic and the corn; sauté until the corn is bright yellow and tender.
3. Toss all ingredients together, including dill, olive oil, lemon juice, and cheese. Salt and pepper to taste.

Can be served hot or cold & is delicious either way.

### Notes:

Since I generally do not care for raw onions, I left it out and I used the smaller amount of dill. I like goat cheese, but already had feta, so I used that and thought it was a good choice. Since I ate the first dish warm, and the next one cold, it did not seem like leftovers at all.

I love the flavor meld on this simple bowl meal. Hope you enjoy it as well!

Adopted from the recipe Pinch of Yum at <http://pinchofyum.com/zippy-orzo-summer-salad>



# Chili

2 pounds of lean ground chuck (or ground beef or ground chicken)  
1 small onion chopped  
2 cloves of garlic, minced  
30 oz. tomato sauce (or diced tomatoes)  
2-16 oz. cans red kidney beans  
3-4 Tbs chili powder  
1 tsp salt  
1 tsp pepper  
2 tsp cayenne pepper (optional)  
1 tsp ground cumin (optional)

Brown the beef, drain, add tomato sauce, beans and spices. Cook on medium high for at least 1 hour, or simmer for several hours. It's even better the next day after overnight in the fridge

## **Chili toppings ideas:**

sour cream  
sharp cheddar cheese  
crushed Fritos  
crushed saltine crackers  
Paul's cornbread (<https://tinyurl.com/yc5lvjnx>)  
spring onions  
jalapenos  
lettuce  
olives  
avocado  
bacon  
corn nuts  
goldfish  
ranch dressing  
tater tots

The possibilities are endless! Bowl up and spoon in folks, Fall has arrived.



 30-45 MIN

 EASY

 FEEDS 4

## Recipe: Chick-fil-A Chicken Salad

STAFF JUN 30, 2017

FOOD

### A little good in goodbye

**W**

hen a recipe has been around as long as our Chicken Salad, it's more than just tradition, it's a part of the family. Even though Chicken Salad will no longer be served in your Chick-fil-A restaurant beginning September 30, 2017, we'd like to offer you a way to make it in your own kitchen. From our recipe book to yours, enjoy.

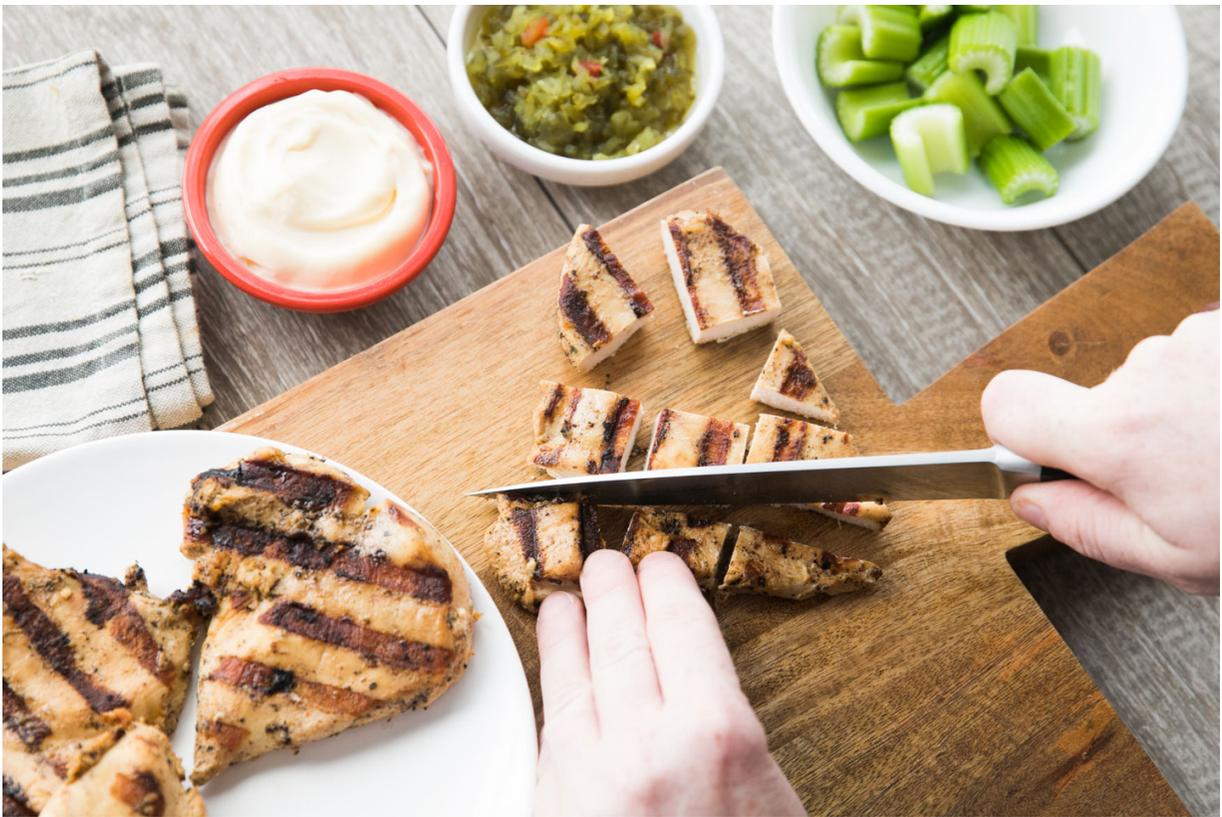
#### Servings

3 Cups

#### Ingredients

- 4 Chick-fil-A Chicken Breasts (original or grilled), cooled & cut into 1" cubes
- 2.5 oz. celery (approximately 1.5 full stalks, washed, trimmed & cut into 1" pieces)
- 1/3 cup of sweet pickle relish 1/2 cup of mayonnaise
- 2 hard-boiled eggs (cooled & peeled)







## Directions

- Using a food processor, mix chicken, celery, mayonnaise, and relish on low/medium for 5 seconds.



- Begin adding eggs 1 at a time and continue processing for up to 10 additional seconds or until salad is chopped to desired consistency. (Total food processing time needed is 10-15 seconds.)



For more recipes from the Chick-fil-A® test kitchen, visit [Inside.Chick-fil-A.com](https://www.inside.chick-fil-a.com)



## Chicken – Potato – Asparagus Sheet-Pan Meal

Olive oil

Salt

Pepper

Packet of dry onion soup mix

2 boneless, skinless chicken breasts

Handful of smaller red potatoes

One bunch of asparagus washed and ends snapped off

Set oven to 425°. Foil line a sheet pan, making a dividing wall.

- Take baby red potatoes and quarter them length wise. Mix a little olive oil and dry onion soup mix in bowl and then toss in potatoes. Spread out on one section of your cookie sheet and bake 15-20 minutes, until somewhat tender.
- Take chicken breast and cut into smaller, like sized/thickness pieces. Season with salt & pepper to taste. Smear a little sour cream or mayo on the pieces and roll in panko or crushed crackers.
- Take washed asparagus and cut into 2-inch bites, sprinkle a little olive oil, salt & pepper over them.
- When you take out the potatoes, use a little cooking spray on the chicken section then place chicken in one section and the asparagus in another.
- Roast an additional 20 minutes until chicken is cooked thoroughly and potatoes have browned.

I've seen recipes where people have their meats and veggies all over one pan, but I'd rather not have everything flavored the same. You can change up the veggies (broccoli and sweet potatoes) and meats (steak and peppers for fajitas) and try adding fresh herbs, like rosemary, sage and different rubs on the meats, even leaving the skin on the chicken for extra flavor. You can go with Mexican flavors, or Thai or BBQ - the possibilities are endless!

## Seared Ahi Tuna Steak

Rachel Ray 30 minute meals



*Here is our family favorite recipe for tuna steaks. You may have to buy ingredients you don't have on hand, but after you make this once, you will make it on a regular basis and those ingredients will become staples. My son Paul could eat this every week!*

Tuna steaks

Montreal Steak Seasoning

Five-Spice powder (cheaper in the Asian stores).

Sprinkle a little of each spice on both sides of the tuna. And if you do not care for tuna try this mixture on steaks, it's equally tasty. You can grill, broil or pan sear in a touch of oil until your preferred doneness. Tuna does not take long to cook, so be sure to watch closely. We broil it up in the toaster oven. We usually served with:

## Peanut Sauce Pasta



2 Tbsp. smooth peanut butter

4 Tbsp. Tamari sauce (dark soy sauce)

Pinch cayenne pepper

1-2 Tbsp. sesame oil

1 TB sesame seeds, lightly toasted – optional

1 lb thin spaghetti, cooked al dente & drained

Whisk peanut butter, Tamari, cayenne, sesame oil together. Pour over cooked pasta noodles, toss and sprinkle with lightly toasted sesame seeds. You can make half of recipe for less “saucy” noodles.

Add a wild greens salad with:

## Wasabi dressing

½ tsp. wasabi paste (equal parts wasabi powder & water)

1 Tbsp. rice vinegar

1 Tbsp. tamari

3 Tbsp. virgin olive oil

salt & pepper

Whisk together & pour over salad greens.

**This meal is quick, easy, and a taste sensation!**

If you're looking for a different type of cheeseburger that is just as delicious and easy to prepare as the traditional kind, try using Boursin Cheese and some Balsamic Glaze. As always, your own modifications to this recipe could make it even better! Hope you enjoy it.

Ingredients:

- 1lb. Ground Beef
- 1 Tbsp. Worcestershire sauce
- 1/2 tsp. garlic powder
- 1/2 tsp. ground black pepper
- 1/2 tsp. onion powder
- Garlic & Herb Boursin Cheese
- Balsamic Glaze
- Hamburger Buns



Directions:

- Mix Meat, Worcestershire sauce, and dry seasonings until blended
- Shape meat into patties of desired size
- Grill or cook in pan on stove until meat is to the desired doneness
- Slightly toast hamburger buns
- Spread Boursin cheese on both sides of bun
- Place hamburger patty
- Drizzle with balsamic glaze
- Enjoy!

## Cara's White Chili Chicken



32 oz chicken stock  
2 tsp ground cumin  
2 cloves garlic minced  
16 oz jar salsa of choice  
2-3 cans cannelloni beans (white beans) left un-drained  
5 cups cooked chicken, chopped or shredded into bite size chunks  
Black pepper to taste  
8 oz pepper jack cheese – grated  
Optional: sour cream

Combine stock, cumin, garlic and salsa in pot. Heat thoroughly on medium high. Add chicken, beans and cheese. Once cheese is melted – serve! I like a dallop of sour cream.

Can be cooked in crockpot- add cheese last before serving.

*I puree the salsa, some say to not scare off kids, but really, it is because I do not like tomatoes and cannot eat the chunks.*

This is great with Paul's Cornbread. Recipe found at <http://www.ktparkslaw.com/library/recipes/>



## Easy Carbonara

4 ounces pancetta or slab bacon, cubed or sliced into small strips  
2 tablespoons extra-virgin olive oil  
4 garlic cloves, finely chopped (optional)  
2 large eggs  
4 large egg yolks  
1 cup freshly grated Parmigiano-Reggiano, and more to serve  
1 lb. spaghetti pasta

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1 handful fresh flat-leaf parsley, chopped (optional)

Beat eggs, egg yolks and 1 cup of cheese, stir well to prevent lumps.

Cook pasta according to al denta, 7-9 minutes, adding salt to boiling water. It is important that the pasta be drained, yet still hot when adding the egg mixture, so that it cooks the raw eggs. You want to save about 1 1/2 cup of the hot pasta water. I just scoop it out with a glass measuring cup before I drain the pasta.

In a large Dutch oven, cook pancetta in olive oil for about 3 minutes over medium heat, if using garlic add to this for about 1 minute. Drain fat, reserving 2 tablespoons.

Put the 2 Tablespoons of fat and ½ cup of pasta water in Dutch oven. Add the hot drained pasta and toss to coat.

Remove pot from heat and slowly pour in egg mixture while you are toss the pasta with tongs to coat all. Add back in pancetta/garlic. If too thick, add a little more of the reserve pasta water to thin.

Serve with a crank of fresh black pepper & more cheese!

I like to see a little color in this dish and will add a handful of frozen peas in the boiling pasta at the last minute of cook time. It's the only time I eat frozen peas.....!

## **Chicken Artichoke Spinach Bake: A quick and easy throw together meal that is semi-homemade!**

### Ingredients:

- 2 cups shredded rotisserie chicken
- 3 cups baby spinach
- 6 oz. artichoke hearts, chopped
- 1 can of 8 Grands biscuits – separated, cut into sixths
- 8 oz cream cheese (chive & onion adds more flavor)
- 2 cups shredded Italian cheese
- $\frac{3}{4}$  c milk

### Instructions:

1. Heat oven to 350°.
2. Grease a 13x9 pan with butter.
3. In large microwaveable bowl, mix cream cheese and 1 cup of cheese.
4. Microwave on high for 1 – 1.5 minute, to have cream cheese soften and cheese start to melt, mix. Add milk and whisk all- will be lumpy. (Add a dash of salt & pepper, if you desire.)
5. Gently stir in cut up biscuits; stir in chicken, spinach and artichoke hearts.
6. Spoon into baking dish.
7. Bake 35 minutes.
8. Sprinkle remaining cheese over top and bake 10 minutes more – making sure biscuits cooked and golden brown.

## Cordon Bleu Wraps

Preheat oven to 450°

### Ingredients:

1. 1 can of crescent rolls
2. Some Dijon mustard (or ranch or any favorite sauce/spread)
3. 4 slices of Prosciutto ham (or deli ham of choice)
4. 4 slices of provolone (or Swiss) cheese
5. 8 cooked breaded chicken tenderloins.

### Directions:

1. Separate dough into 8 triangles.
2. Spread each triangle with a little Dijon mustard/sauce.
3. Cut each slice of cheese diagonally and ham in half.
4. Place a slice of ham and cheese on each triangle.
5. Place a chicken tender on the pointy end of each triangle, rolling up to the wide side.
6. Place each on an ungreased cookie sheet and bake 16-20 minutes or until golden brown.

You can double everything if you have more people to feed or want to use as a party appetizer!



Anytime is a good time for seafood, but in the Summertime, it just tastes better! Here's an easy crab recipe that will surely become a favorite in your house. Bianca Rizzo recently baked this pie, from her mother-in-law's recipe collection, and we all took the recipe home with us. She ranked her recipes on the date she made them. This one was labeled "very good" from 2012.



**Ingredients:**

- 1 lb. fresh crabmeat
- 4 eggs
- 2 Tbsp flour
- 1 c mayonnaise
- 1 c whole milk
- 1 (8oz) pkg shredded Cheddar cheese
- 1 (8oz) pkg shredded Monterey jack or Swiss cheese
- 1 Tbsp minced onion
- 1 Tbsp minced green pepper
- ½ tsp. Old Bay seasoning
- 1 pkg Pillsbury Pie Crust

**Directions:**

1. Unfold pie crust and place in pie shell dish. Do not bake before filling.
2. In a separate bowl, whisk the eggs, flour, mayonnaise, and milk for several minutes.
3. Add remaining ingredients, stir well.
4. Fill pie shell.
5. Bake for about 50 minutes until top is golden.
6. Cool for about 45 minutes before cutting to allow it to set.

If you have any leftovers, it heats up well. You can also freeze it, once it is baked. See this full recipe and many more on our website at <https://www.pzlaw.com/library/recipes/>.

## Crispy Hot Honey Chicken – (adapted from Hello Fresh)

### Ingredients

- 2 skinless/boneless chick breasts
- 1 tsp dry smokey BBQ seasoning (optional)
- 1 cup panko breadcrumbs ½ c sour cream
- Dash of salt & pepper
- Hot Honey to drizzle on chicken
- A few tablespoons of Olive oil

### Instructions

1. Take chicken\* and pat dry.
2. Sprinkle dry BBQ, salt & pepper on chicken.
3. Smear sour cream onto chick, coating.
4. Coat chicken with panko breadcrumbs.
5. Heat olive oil in frying pan over medium heat.
6. Add chicken and cook until panko is golden brown, and chicken is cooked through, 4-5 minutes each side.
7. Transfer to paper towel for excess oil, then onto plate. Drizzle hot honey over each piece or serve as a dipping sauce to the side.

\*I find that either pounding out the fat end of the breast or slicing in half will ensure more even cooking through the breast. Sometimes I will cut off the end of the breast, then slice the fat end in half and have 3 cutlets.





### **Granny Parks' Mac-n-cheese** (written just how she told it)

½ box Mueller's "Ready Cut" mac noodles

1 egg

1 ½ cup milk

8-10oz shredded cheddar cheese (shred a block, better than pre-shredded)

Put noodles in boiling water and cook exactly 20 minutes, drain well. Mix egg, dash of salt & pepper in a pourable measuring cup. Layer noodles, cheese, noodles and cheese in an 8x8, or like size dish. Pour milk mixture over all. Layer a little more cheese. Cover with foil and bake 30 minutes @ 350°, uncover and bake for 5 minutes if you want a little browning on top.

#### *Deb's notes:*

- I usually double the recipe and cook a full 10x13 pan because everyone loves it and there are never any leftovers.
- I also seldom ever see Mueller's ready cut noodles anymore, so I use penne pasta noodles instead. You want a tube like pasta big enough for the gooeyness to get in the noodle.
- I like to shred a block of cheese versus buying the pre-shredded cheese. There is something added to pre-shredded cheese to keep it from lumping up in shipping that just does not taste as good to me. Others use the pre-shredded and have no thoughts about it.



## Irish Colcannon

- 1 lb potatoes, sliced
- 2 medium parsnips, peeled and sliced
- 2 med leeks – chop whites & greens
- 1 cup milk
- 1 lb cabbage or kale
- ½ tsp ground nutmeg (I grate nut to be fresh)
- 2 cloves of garlic, minced
- 1 tsp salt
- ½ tsp pepper
- 2 Tbsp. butter
- 1 bunch fresh parsley, chopped for garnish (optional)

Three pots of cooking so like veggies will cook at the same rate. Cook the potatoes and parsnips in water until tender. Cook cabbage in water until tender, or steam. While those cook, simmer leeks in milk until soft.

Drain potatoes/parsnips, place in large bowl. Season with nutmeg, garlic, salt & pepper. Beat well. Add the cooked leeks and milk, stir to mix. Finally, add the drained cabbage and butter. The consistency should be smooth potatoes with well-distributed pieces of cabbage and leek. Sprinkle parsley on top.

Nice new combo for a healthier lifestyle, sneaking in green veggies!

*For crock pot:* layer veggies, starting with potatoes in crock pot to cook on low if all day. Depending on your crock pot, you may want to add 1 cup water. Drain veggies, season, blend with milk and butter and garnish as above.



# Minnesota Egg Bake

Shared by Morgan A. McEwen

## **Ingredients**

- 1 Jimmy Dean Spicy Sausage Log
- 1 Jimmy Dean Original Sausage Log
- 1 Small Onion - chopped
- 1 Cup Uncooked White Rice – cook on stove top as directed on package
- 5 Eggs
- 2 Cans Cream of Celery Soup
- 4 Cups Rice Krispies
- 1 lb. Shredded Cheddar Cheese

Grease 9 x 13 casserole pan with cooking spray. Brown Jimmy Deans sausages and onion together, drain fat. Mix both cans of soup and eggs together in bowl.

## **Layer in pan:**

- ½ rice
  - ½ meat & onion
  - 1 1/3 cup rice krispies
  - ½ lb. cheese
- REPEAT LAYERS

Pour egg and soup mixture over the top. Sprinkle 1 1/3 cup rice krispies on top

Bake uncovered at 350 degrees for 1 hour. Enjoy!



## Spanakopita

Recipe makes 1 - 9x9 inch pan (thicker) or 9x11 inch pan

350° - 30 mins

2 tablespoons olive oil  
1 small bunch green onions, chopped  
1 medium yellow onion, chopped  
2 cloves garlic, minced  
2 pounds spinach – rinse if not prewashed (can use well drained frozen spinach also)  
1/2 cup chopped fresh parsley  
2 eggs, lightly beaten  
1 cup crumbled feta cheese  
1/2 cup ricotta cheese  
8 sheets phyllo dough, thawed  
About 1/4 cup olive oil in dish to use with pastry brush

1. Heat about 2 tablespoons olive oil in a large skillet over medium heat. Saute onion, green onions and garlic, until soft and lightly browned. Stir in a handful of spinach, and continue adding handfuls of spinach until all in pan. Saute until all spinach is limp, about 2 minutes. Remove from heat and set aside to cool – I transfer mixture to a large colander to drain and cool. You do not want your colander to have large holes, as you will need to smooch mixture to remove liquids once cooled. I mean really get all the liquid out. After smooching with a wooden spoon, I place mixture in several paper towels and twist to get more liquid out. Otherwise, the bottom of your dish will have soggy dough.
2. In a bowl big enough for all ingredients, hand beat the 2 eggs, then mix in the ricotta, and feta. Thoroughly mix in cooled, well-drained spinach mixture.
3. Lightly oil baking dish, including sides. Lay 1 sheet of phyllo dough in prepared baking pan, and brush lightly with olive oil. Lay another sheet of phyllo dough on top, brush with olive oil, and repeat process with two more sheets of phyllo. The sheets will overlap the pan.
4. Spread spinach and cheese mixture into pan and fold overhanging dough over filling. Brush with oil, then layer remaining 4 sheets of phyllo dough, 1 at a time, brushing each with oil. Tuck overhanging dough into pan to seal filling. You can score the top into squares or triangles for easy cutting once baked.
5. Bake in preheated oven for about 30 minutes, until golden brown. Cut into squares or triangles and serve while hot.
6. If you want leftovers to be crispy, separate into individual pieces and bake in the toaster oven for about 7-10 minutes.

## **Ingredients:**

- 10-12 oz Shredded roasted chicken (a couple of handfuls)
- 8 oz. Shredded cheddar or Mexican blend cheese
- 8 oz. can Tomato sauce
- Shredded cabbage – about 2 handfuls
- 1-2 chopped chipotle peppers in adobo sauce and a small spoonful of the sauce - depending on how spicy you like it.
- Tortilla wraps – small 6” size
- Extra Virgin Olive Oil

## **Directions:**

1. Preheat oven to 350°
2. Combine chicken, cheese, tomato sauce, cabbage, peppers.
3. Spoon onto the wrap, fold into a burrito (see below illustration).
4. Place seam side down on a slightly oiled baking surface, to avoid sticking.
5. Brush all over the tops with a little oil to avoid them drying out and cover with foil.
6. Bake in the oven (I use my toaster oven) for about 20 minutes to melt cheese and heat up filling, uncover for another 5 minutes if needed or to lightly brown.





## Weirdo Beans

*You probably know this better as green-bean casserole. My Auntie Barbara brought these over once when I was a young teen. I wasn't going to eat those "weirdo beans", but I did (thanks Mom) and I have loved them ever since. And in our family they are forever known as weirdo beans, just ask my now grown kids!*

2 cans of French style green beans, drained – more flavorful dish than using whole beans  
1 10oz+ cream of mushroom soup (some folks add ¼ can of milk too)  
2.8 oz French friend onion rings

Mix up beans and soup in a casserole dish. Bake about 20 mins @350°. Time based on 2-3 inch deep casserole dish. You want it to be hot all the way through, without scorching the bottom. Add the French fried onions on top, bake 5 mins more.

Tip: If using deep dish, layer ½ of bean mixture, some of the onions, bean mixture and then finish with remaining onions last 5 mins of cooking.

We use more onions than the recipe calls for because I use a shallow casserole dish to get more crunchy onion to creamy bean for each bite.

And of course, they have been many variations that include cheese and or bacon and recipes that change this simple process into more time consuming recipes..... but not me





## Sprite Biscuits..... thank you unknown cook from Pinterest.... **425°**

4 cups of Bisquick (we use the Heart Smart one, as it's fluffier)

1 cup sour cream

1 cup Sprite or 7-up

½ cup melted butter

Melt butter in 9x12 baking dish – be sure to not brown butter. Set aside.

Mix remaining ingredients, will be moist. Dump onto floured surface and sprinkle a little flour over top, flip over- you don't want to try to knead it, it's too soft. Flatten out to equal the shape of your pan – will be thick - cut into squares – we used a flowered edge cookie cutter square. Place each biscuit into dish of butter so that all are tight together – see above picture.

Bake until golden- about 10-12 minutes was all it took in my oven. They are so buttery on the outside, I did not even add any butter when eating.

Bryant loved helping Granma! These were so good my daughter decided we did not really have enough to share with the neighbors, had to make them another pan!



### **Cheese & Mint rub for Corn on the Cob**

1/4 cup crumbled feta  
3 TB unsalted butter, softened  
1 lemon, zest of  
3 TB chopped mint  
2 1/2 tsp chopped thyme  
1/2 tsp fine sea salt  
1/2 tsp ground black pepper

### **Parmesan Cheese Butter**

1/4 C parmesan cheese  
1 TB mayonnaise  
4 TB butter  
1/4 tsp - cayenne pepper  
1/4 tsp - garlic powder  
Salt & Pepper to taste

**All by itself---Try rubbing cooked corn cobs with fresh limes & sprinkling with salt!**

### **Pan Seared Corn on the Cob**

3 TB water  
1 1/2 tsp cider vinegar  
1 tsp extra-virgin olive oil  
4 ears corn, shucked  
1 tsp unsalted butter  
2 cloves garlic, minced  
2 TB chopped fresh parsley  
1/8 tsp salt

Combine water and vinegar in a small bowl; set aside.

Heat oil in a 10- to 12-inch skillet over medium-high heat. Add corn and cook, turning occasionally, until browned in spots, about 5 minutes. Add butter and garlic and cook, stirring constantly until fragrant but garlic is not browned, 10 to 20 seconds. Carefully pour in water and vinegar mixture (it will bubble vigorously). Immediately cover, reduce heat to medium, and cook, occasionally shaking the pan gently, until the corn is crisp-tender, about 3 minutes.

Remove from heat; sprinkle on parsley, salt, and turn to coat. Serve corn with garlic and parsley sauce spooned over each cob.

## **Mexican Oven Roasted Corn on the Cob**

**Oven 350°**

6 tablespoons (unsalted) butter

2 teaspoons chili powder

1/4 cup grated cotija cheese

1/4 cup freshly chopped cilantro leaves

Juice of 2 limes

Place corn, in its husks, directly on the oven rack. Roast until tender and cooked through, about 40-45 minutes.

Peel down the husks. Rub each ear of corn with 1 tablespoon butter.

Serve immediately, sprinkled with chili powder, cotija, cilantro and lime juice.

### **Microwave**

Leave the ears of corn unhusked. Cook 3-4 ears for about 4 minutes. If you like it softer, or if ears are extra-large, cook another minute.

After microwaving, let sit for a few minutes before you shuck. Corn will be much warmer in the husk than the husk feels on the outside.

### **Boiling**

The old fashion way, requiring a large pot of water. Bring unsalted water to a boil on high heat. You can add a little sugar, but never salt as that will toughen your corn. Add husked ears of corn, cover the pot and bring back to a boil over high heat. Once the water is boiling again, immediately remove your corn, do not overcook.

You can also boil corn in the husk, as some people say it holds more flavor.

**On the Grill** - Roasting on the grill gives the corn a smoky flavor. Peel back the husks, but leave them attached at the stem. Remove all the silk and then brush the corn with olive oil (butter can sometimes burn). Cover the corn back up with the husks and secure them closed with a piece of string or aluminum foil.

Roast the ears of corn over a **medium-hot grill**, turning occasionally, until the outer husks are charred and toasted. This usually takes about 15 minutes. Let the corn cool enough to handle, then strip off the husks and eat.



## Mimi's Best Yeast Rolls!

Ingredients:

3 c of milk

1 c warm water

2 Tbsp. sugar

2 Tbsp. yeast

3/4 c sugar

1 1/2 Tbsp. salt

1/2 c butter-cut up

8-10 c flour

Butter/shortening/oil – pick 1 to grease hands.

Scald milk in microwave for 5 mins on high. In tall glass place warm water, 2 Tbsp sugar and yeast. Rise 5 mins.

In large bowl put 3/4 c sugar, salt and cut up butter. Pour scaled milk in bowl.

When mixture is very warm, but not hot, place yeast mixture in bowl and stir.

Mix flour (I use 10 c). Knead and place bowl in warm place to rise, 20 mins covered with towel. Grab full handful of dough (grease hands so dough releases) and shape into balls, will fall into mounds when placed on greased cookie sheet.

Cover and let rise 20 mins. Bake at 350 until golden (20-25 mins). Get the butter and honey & enjoy!



### **Roasted Root Vegetables**

Bake at 425°

- 1 large rutabaga
- 2 medium turnips
- 3 large carrots
- 3 medium parsnips
- Approx 3.5=4 pounds of vegetables
- 1 medium Onion, I used yellow – red is good too
- 3-4 Tbsp. Extra Virgin Olive Oil
- Salt/Pepper to taste
- 2-3 Tbsp. chopped fresh Rosemary

Peel and slice onion into 1-inch wedges. Peel other veggies, then cut into same size cube pieces so they will cook evenly. Place all in large mixing bowl.

Drizzle EVOO over veggies and season with salt, pepper and Rosemary. Stir/toss to coat all.

Line 2 baking sheets with foil and lightly spray with cooking oil. Spread veggies out as not to be crowded or you will get steamed, not roasted vegetables.

Cook at 425° for 20 mins, turn vegetables and cook another 20 minutes until fork tender.

\*A great thing about this little throw together is you can use any potatoes, beets, celeriac, jicama, butternut squash or any other root veggie you like! Just be aware beets will run some colorful juice onto your other veggies in case you care.

\*\*If you have a don't-mix-my-food person, you can prepare and roast in rows on your baking sheet for separation of veggies.

\*\*\* You can slice these vegetables flat and bake in a casserole dish with some butter (instead of olive oil) and some cream for an AuGratin presentation as well –cooking 45-55 mins.

\*\*\*\*Substitute Italian seasoning mix for Rosemary for unique twist. Maybe a little added fresh garlic.

Here's a sample with red potatoes added, without the Rosemary.





### **4 Ingredient Artisan Bread**

From Graham McHugh and Grandma Fish (Tory)

3 cups flour  
1 tsp salt  
½ tsp yeast  
1 ½ cup warm water

Stir flour, salt, yeast and water until combined. Cover with plastic wrap. Let rest for 8-24 hours at room temperature. Turn dough onto well-floured surface, form into a ball and let rest for 30 minutes. In the meantime, place high sided baking dish into oven and preheat to 450 degrees for 30 minutes. Cut 'X' across top of dough and turn into hot baking dish. Cover dish (with lid or foil) and bake 30 minutes. Remove cover and bake 10-15 minutes until golden brown. Let cool and slice.

#### **Additional Notes:**

- Crockpot crock with lid will work fine.
- I use my smaller of the 2 metal, ceramic lined, Dutch ovens.
- Add herbs or dry Italian salad dressing to dough for unique flavor.
- Lately I have started turning dough out onto floured parchment paper and then just lifting the paper and dough into the Dutch oven.



## Beer Bread

375°

3 cups Bisquick

1/3 cup sugar

12 oz beer – can/bottle

Grease a 9x5 loaf pan. Whisk Bisquick & sugar together, and then add beer. Whisk until well blended. Pour into pan and bake 45-55 minutes until golden brown. You can run some butter over top. Remove from pan and cool on rack for 15 mins before trying to slice. Bread will be dense.

Our family has been making this since I was a teenager, so I'm not sure where the recipe came from, but it's a keep because we're still making it and sharing with friends!

Without Bisquick use:

3 cups of all purpose flour, sifted

3 tsp baking powder

1 tsp salt

## Cheese Wafers

– Mom’s favorite! From Emma

2 c flour

1 c Rice Krispies cereal

2 sticks (1 cup) soft butter

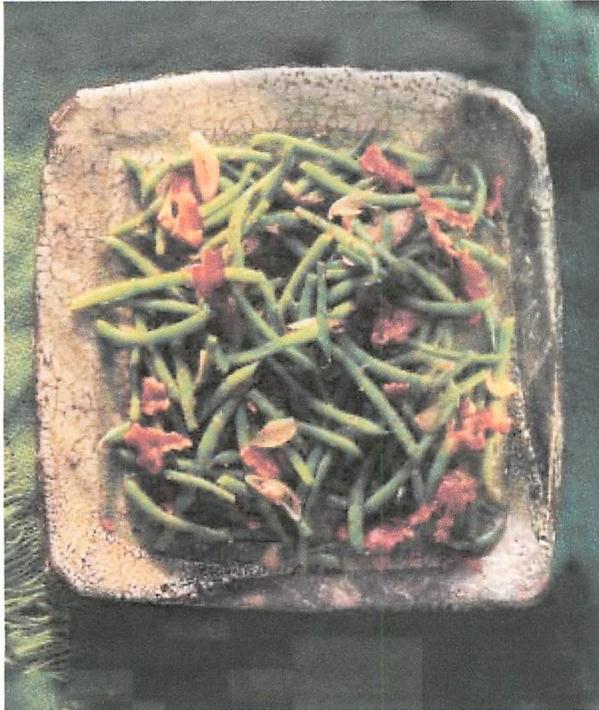
8 oz. grated sharp cheddar cheese

Dash of hot sauce, Tabasco

Mix butter & cheese, add flour, hot sauce. Stir in cereal. Shape into 1” balls and flatten with fork. You may need to dip fork in flour every 3 balls to keep it from sticking. Bake 18-20 mins at 350°..... Should not be browned.



## Green Beans With Bacon Vinaigrette



Gentl & Hyers

Serves 8

Hands-on Time: 15m

Total Time: 25m

### Ingredients

kosher salt and black pepper  
2 pounds green beans, trimmed  
6 slices bacon  
2 shallots, sliced  
2 tablespoons cider vinegar  
2 tablespoons whole-grain mustard  
2 tablespoons olive oil

### Directions

1. Bring a large pot of water to a boil and add 1 tablespoon salt. Add the green beans and cook until just tender, 4 to 5 minutes. Drain and run under cold water to cool;

transfer to a serving bowl.

2. Meanwhile, in a medium skillet, cook the bacon over medium heat until crisp, 6 to 8 minutes; transfer to a paper towel-lined plate. Let cool, then break into pieces.

3. Discard all but 2 tablespoons of the bacon drippings from the skillet and return to medium heat. Add the shallots and cook, stirring, for 1 minute. Stir in the vinegar, mustard, oil,  $\frac{3}{4}$  teaspoon salt, and  $\frac{1}{4}$  teaspoon pepper. Add to the green beans, along with the bacon, and toss to combine.

### Tip

This bacon dressing is also delicious on steamed broccoli.

## Cornbread – Paul Montagna “you gonna eat your cornbread?”

Oven temp pre-heat 350\*

Take:

2 cups of Bisquick

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

$\frac{1}{2}$  tsp baking soda

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

*Mix well*

Add 2 eggs

1 cup milk

*Mix well.*

Melt  $\frac{3}{4}$  cup butter in a 9/13 pan – do not cook, just melt it. Swirl it all over to grease pan then pour melted butter into batter. Mix well and pour back into pan. Bake 25-30 minutes or until golden. I usually spread some butter all over the top when I take it out of the oven just to add some more southern goodness to it. Paul can eat half the pan, it's that good!

My son Paul loves this cornbread so much, it's what his Groom's cake was made of for his wedding reception. It was round and iced with butter to look like a basketball.



## Southern Fried Cabbage

### Ingredients

- 4-5 slices bacon, cut into fourths
- 2-3 spoonfuls of bacon grease (or  $\frac{1}{4}$  -  $\frac{1}{3}$  cup vegetable oil or lard)
- 1 head cabbage, cored and chopped
- 1 small white onion, chopped or 2 tsp onion powder
- 1-2 pinch of white sugar (optional)

### Directions

1. Cook chopped bacon in a deep pan over medium heat. Cook for about 5 minutes, or until bacon is tender, not yet too crunchy.
2. Add in additional grease. Base the amount of grease you use on how much cabbage you are going to add into the pan, you do not want your cabbage soaked in grease, just sautéed and remember the cabbage will reduce some as it cooks and becomes tender.
3. Add cabbage, onion, and sugar (optional) to the pan.
4. Sauté all, stirring intermittently until the tenderness you desire is achieved. I cook mine less than my grandmothers did, about 5 minutes.
5. Season with salt & pepper to taste and enjoy!

# Zucchini/Squash from Mrs. Lena Leitzel



2 cups of sugar

350° oven 1 hour

2 cups chopped Zucchini or Squash

3 eggs

3 Tbs vanilla

1 cup oil

3 cups flour

¼ tsp baking powder

1 tsp baking soda

1 tsp salt

3 Tbs cinnamon

- Optional-handful of chopped walnuts or pecans

Take first 5 ingredients, mix in a bowl. Add remaining ingredients. Mix well. Pour into 2 prepared (butter & flour) loaf pans and bake at 350° for 1 hour or until tooth pick inserted comes out dry. Cool, slice & enjoy!

## Pumpkin Roll by Yvette Chewning

Cake:

375° oven

3 eggs	1 c sugar
$\frac{2}{3}$ c pumpkin (canned)	1 tsp lemon
$\frac{3}{4}$ c flour	1 tsp baking powder
$\frac{1}{2}$ tsp ground nutmeg	2 tsp cinnamon
Powdered sugar shaker	$\frac{1}{2}$ c chopped pecans (optional)

Filling:

1 tsp vanilla	8oz cream cheese
1 c powdered sugar	$\frac{1}{4}$ butter, room temp

Beat eggs 5 minutes on high (important-time it). Add sugar, pumpkin and lemon. Mix well. Add flour, baking powder, nutmeg & cinnamon (I usually mix the dry ingredients up in my two cup pyrex measuring cup so I can just pour in together). Blend well. Pour into a well-greased jelly roll pan (cookie sheet with sides). Sprinkle with pecans and bake for 12-15 minutes .

Sprinkle *linen* kitchen towel (don't use anything fuzzy) heavily with powdered sugar. Once cake is done, gently turn out onto towel with pecan side down. Tuck in sides of towel and gently roll up caked with towel. Place flat, seam side down in freezer for about 20-30 minutes.

Mix cream cheese and soft butter with vanilla and powdered sugar.

Take cake roll out of freezer and gently unroll, leaving on towel, evenly spread the filling. Gently roll up again, peeling towel off cake. It will be a tad sticky. Tip-Rinse out your towel to remove the cake before it dries and hardens.

You must refrigerate this cake, so you can place it on a serving platter or sprinkle powdered sugar into wax paper and wrap up. You can freeze this cake for up to two months as well, which is great when you are trying to plan mass holiday baking.

Slice, sprinkle a little powdered sugar & serve!

There are pictures attached for this recipe for those who like to see what the process looks like.

Enjoy! Kellam and Cara really do 😊



Ready to bake in well-greased jellyroll pan- pecans optional



Powder sugared linen towel --- turn out baked cake



Rolled and placed in freezer --- iced and re-rolling



Ta-da! Now, that was not so hard, was it ;)

## Pumpkin Butterscotch Cookies from Courtney Montagna



### Oven 275°

1 15oz can of pumpkin

2 c flour

1 c sugar

1 egg

½ c butter (room temp)

1 tsp each - baking powder, baking soda, cinnamon, vanilla

1 12 oz bag of butterscotch chips

Mix all the ingredients above except the butterscotch chips.. Once mixed well, add butterscotch chips. Drop by spoonfuls onto ungreased cookie sheet and bake for 12-14 minutes, Transfer cookies to wire rack to cool. I like them best warm, right out of the oven and so will anyone in the house when you make them ;) as they smell great too!

These cookies are very moist due to the pumpkin, so you must eat them within a few days or refrigerate them to keep them from spoiling. If you stack them, expect them to stick together by day two. Separate layers by wax paper.

We've experimented by adding mini-chocolate chips once and adding chopped nuts another time. My family has told me to leave this recipe alone! And while I do not care for pumpkin pie or much else with pumpkin, I really do like these cookies.

There are pictures attached for those who like to see what the process looks like.





## Chocoflan

Recipe courtesy of Marcela Valladolid



12 -cup capacity Bundt pan  
Roasting pan Bundt pan will fit into  
Softened butter, to coat Bundt pan

### **For the cake:**

10 tablespoons butter, room temperature  
1-cup sugar  
1 egg, room temperature  
1 3/4 cups all-purpose flour  
3/4 teaspoon baking powder  
3/4 teaspoon baking soda  
1/3 cup cocoa powder  
1 1/4 cups buttermilk

### **For the flan:**

1 (12-ounce) can evaporated milk  
1 (14-ounce) can sweetened condensed milk  
4 ounces cream cheese, room temperature  
3 eggs  
1 tablespoon vanilla extract

### **For garnish:**

1/4 cup cajeta, dulce de leche or caramel sauce (Nestle "La Lechera")  
1/4 cup chopped pecans

### *Directions:*

Put an oven rack in the middle of the oven and preheat to 350 degrees F. Coat a Bundt pan with a little butter, then coat the bottom with 1/4 cup cajeta and put it in a large roasting pan. (The roasting pan will serve as a water bath during baking.)

*For the cake:*

Add butter & sugar to a bowl and beat until light & fluffy, then beat in egg. Sift together the flour, baking powder, baking soda and cocoa in a medium bowl. Beat 1.3 of the flour mixture and ½ of the buttermilk into the egg mixture. Repeat, ending with the flour mixture. Blend until well incorporated.

*For the flan:*

Combine the evaporated milk, condensed milk, cream cheese, eggs and vanilla. Blend on high for 30 seconds.

Scoop the cake batter into the prepared Bundt pan and spreading evenly. Slowly pour the flan mixture over the cake batter. Cover with foil and add about 1 inch of boiling water to the roasting pan. Carefully slide the pan into the oven and bake 1 hour, until the surface of the cake is firm to the touch, or an inserted toothpick comes out clean. When cake is done, remove from the water bath.

Invert a large, rimmed serving platter over the Bundt pan, grasp tightly together, jiggle a little and flip over, Remove the pan and scrape any remaining cajeta from the pan onto the cake, garnish with chopped pecans and serve!

**Cook's notes:** The batter may appear to mix when you pour them into the pan, but they will completely separate while baking, with the flan ending up on the bottom of the pan. I like eating it while its warm, but traditionally, it is chilled 24 hours before serving.

Cajeta is a thick and creamy spread or paste made with caramelized sugar and milk. It is used as a desert on its own or as a topping. Also known as “dolce de leche” it is sold in many supermarkets, Latin specialty stores or online. It can be substituted with a thick caramel sauce.

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<http://www.foodnetwork.com/recipes/marcela-valladolid/chocoflan-recipe.html>

**Debs's notes:**

Several comments made online indicate you can use a box cake mix, to change up flavors and ease of making. In addition, you can flavor the flan for a change. White cake with lemon flan, spice cake with almond flan.... So many possibilities!



## **Cream Cheese Pie – Courtney Montagna**

1 can sweetened condensed milk

1 ¼ cups crushed graham crackers (and a bit for garnish)

6 Tbps melted butter

½ cup sugar

1/3 cup lemon juice

8 oz cream cheese, room temperature

1 tsp vanilla

### **Crust:**

Mix cracker crumbs, sugar and melted butter with hand mixer. Press firmly in pie pan.

### **Filling:**

Mix soft cream cheese & sweetened condensed milk thoroughly with hand mixer. Stir in vanilla and lemon juice until completely blended. Pour into pie crust and sprinkle with some of the cracker crumbs.

Refrigerate at least one hour & enjoy!



## *Mimi's Whoopie Pies*

### **Cookie Ingredients:**

½ cup Crisco  
1 cup granulated sugar  
1 egg  
2 cups all-purpose flour  
1 ½ tsp. baking soda  
1 ½ tsp. salt  
6 tbs cocoa powder  
1 cup whole milk  
1 tsp vanilla extract

### **Filling Ingredients:**

1 pound confectioner's sugar  
1 cup Crisco  
3 egg whites  
1 tsp vanilla extract

**Cookies:** Preheat oven to 350 degrees. In small bowl cream together Crisco, sugar and egg. In a separate bowl, mix together flour, baking soda, salt, cocoa powder, milk and vanilla extract. Add in creamed mixture and stir just until combined. On a greased cookie sheet, place 2 TBS of mixture at least 3 inches apart to allow for spreading. Bake until firm (usually 6 minutes). Transfer from cookie sheet to cooling rack and allow to cool completely.

**Filling:** Cream all ingredients together until well blended. Refrigerate.

Assemble cookies using desired amount of filling. Keep refrigerated.

Let's see how long they last in your house -- 😊



## Strawberry Pie from Natalie Gilliland

Shoney's Strawberry Pie. I don't know, there was just something about it and Natalie made the best one I ever had!

### **Ingredients:**

1 9-inch pie crust  
1 cup water  
1 cup white granulated sugar  
3 tbsp. cornstarch  
1/4 cup strawberry Jello powder  
Pinch of salt  
Fresh strawberries, hulled, washed and left to dry on paper towel

Cool pie crust to room temperature.

Mix cornstarch with a tish of water to make pourable paste, set aside.

In a sauce pan, over medium-high heat, add water and sugar and bring to gentle boil. Whisk mixture constantly while heating to prevent clumping or scorching. Add cornstarch, and Jello powder. Whisk together well until thoroughly combined. Remove pan from heat and allow the glaze to cool.

I place the pot in a bowl of ice water in my sink. This will cool the glaze quickly and allow it to set up a bit more, but not necessary.

Place berries in pie shell, which may take a little arranging around to fit as many as you can. I like to use some small berries in between the big ones. Some folks slice their berries, but I find that the berry juice will make the pie runny. I like all that berry juice to burst in each bite of pie instead.



As the glaze cools it will be thickened but still pourable. Pour strawberry glaze over berries. Chill pie in the refrigerator for at least 2-3 hours before serving.



Add whipped cream and enjoy!



## Dragon Fruit Crepe Cake

*Found on [Tastemade.com](https://www.tastemade.com)*

### Ingredients

#### **For the crepe batter:**

- 1 cup dragon fruit puree (about 2-3 dragon fruits)
- 1 1/2 cups all-purpose flour
- 1/4 cup granulated sugar
- 1/2 teaspoon salt
- 1 1/2 to 2 cups whole milk
- 4 large eggs
- 1 tablespoon vanilla extract
- Cooking spray

#### **For the whipped cream:**

- 8 ounces mascarpone, room temperature
- 1/2 cup granulated sugar
- 2 cups heavy cream, cold
- 1 vanilla bean

### Let's get Cooking...

---

#### **Dragon fruit puree**

(Tip: wearing rubber gloves will prevent hands from getting stained.)

Cut dragon fruit lengthwise. Using a spoon, remove the dragon fruit meat and place in a food processor. Pulse until fruit is smooth. Pour puree into a strainer with a bowl under it and stir the mixture until only the seeds are left in the strainer. Discard the seeds. (Should yield 1 cup of dragon fruit puree.)

**Crepe batter:**

In a large bowl, mix the flour, sugar and salt. In a separate bowl, combine dragon fruit puree, milk, eggs and vanilla extract. Slowly pour wet mixture into dry mixture and whisk until combined. If too thick add more milk.

Coat a 6-inch nonstick skillet with cooking spray. Warm the pan over medium heat and add 2 to 3 tablespoons crepe batter. Quickly swirl the pan in a circular motion to make sure batter covers the bottom. Cook crepe about 30 seconds on each side, or until edges are lightly browned and center is dry. \*\*Transfer crepe to a plate or wire rack to cool completely. Continue making crepes until all the batter is used. (Should yield about 25 crepes.) Crepes can be covered and stored in refrigerator for up to 1 day.

**Mascarpone whipped cream**

In the bowl of a stand mixer, add mascarpone and sugar. Mix on medium speed until combined, scraping down sides of bowl if necessary. Next, add heavy cream and vanilla bean. Mix on low speed until cream begins to thicken, then increase speed to medium-high to form stiff peaks. (Do not over-whip or you will make butter.)

**Cake assembly:**

Once crepes have cooled, it's time to assemble. To create a clean edge, stack crepes on each other and place a large bowl on top. Use a paring knife to cut out a circle shape using the bowl as your guide. Place one crepe on a serving platter or cake stand followed by a thin layer (about 1 to 2 tablespoons) of whipped cream. Continue this layering process until all crepes are used, ending with a crepe on top. Garnish with more whipped cream, dragon fruit slices, strawberries, edible flowers, mint, etc. Be creative!

\*\*when I make crepes, I flip them out onto a folded cotton (not fuzzy) dish towel and then stack with wax paper between each layer. This allows them to cool without sticking and you get an assembly line process of cooking, flipping then stacking going until you have cooked all the batter into crepes. Have a stack of cut wax paper to the side.

**Note:** *The original recipe had you mixing the whipped cream before making the crepes, I choose to make that after cooking all the crepes to keep it cold and for all the crepes to be thoroughly cooled.*



## DIXIE'S PECAN PIE COBBLER

From: Alli's cousin Dixie, modified a tish  
Crafts from Beverly Parks & Deborah Montagna

### Ingredients:

- 1 box refrigerated pie crust
- 2-1/2 cups light corn syrup
- 2-1/2 cups packed brown sugar
- 1/2 cup melted butter
- 4 tsp. vanilla
- 6 eggs, lightly beaten
- 2 cups chopped pecans
- 2 cups pecan halves
- cooking spray
- Vanilla Ice Cream or Reddiwip for topping, (optional but highly recommended)

### Instructions:

1. Heat oven to 425° F. Lightly grease a 13" x 9" glass baking dish. Remove one pie crust from package and roll out to fit the baking dish. I put dish on pie crust and cut around it. Save leftover crust-both times.
2. In a large bowl, whisk eggs then add corn syrup, brown sugar, butter, and vanilla. Whisk until well combined. Stir in chopped pecans.
3. Spoon half of filling into crust, scooping up all the pecans as they float to the surface.
4. Remove the second crust from the package, and roll out to fit baking dish. Lightly spray with cooking spray – I use coconut oil spray.

5. Bake 14-16 minutes or until browned. Remove from oven.
6. Meanwhile, take left over crust, mix together, roll out & cut out design, use cookie cutters or free hand.
7. Reduce oven temp. to 350°. Add remaining pecan halves to mixture to coat well. Carefully spoon remaining pecan filling over crust. Arrange your decorative cutouts on top.
8. Bake 30-40 minutes, or until golden.
9. Let cool for 15 minutes before serving. Can be served warm, room temperature or cold.

*No more worrying about a runny middle or burnt edges on a round pie!*

# Chocolate, Date and Almond Phyllo Coil

From Christine France

## Ingredients:

10 oz package of phyllo pastry, thawed  
¼ c unsalted butter, melted  
mix--Confectioner's sugar, cocoa powder & ground cinnamon for dusting

## Filling:

6 Tbps unsalted butter  
4 oz dark chocolate, chopped into small pieces  
1 c ground almonds  
2/3 c chopped dates  
½ c confectioner's sugar  
2 tsp rosewater  
½ tsp ground cinnamon



Preheat oven to 350°. Grease an 8 inch round cake pan. To make the filling, melt the butter with the chocolate, then stir in the other ingredients to make a paste. Let cool.

Lay one sheet of phyllo on a clean work surface. Brush lightly with melted butter, then lay a second sheet on top and brush lightly with butter.

Roll a handful of the chocolate almond mixture into a long sausage shape and place long the long edge of the layered phyllo. Roll the pastry tight around the filling to make a roll. Keep the roll even, shaping with your hands.

Place the roll in the pan, coiling it around against the sides. Make enough rolls to fill the pan and fit them in place.

Brush the coil with the melting butter. Bake in the oven for 25-30, until pastry is golden brown and crisp.

Remove the coil from the pan and place it on a serving plate. Serve warm, dusted with the mixture of confectioner's sugar, cacao and cinnamon.

## Almond Pillow Cookies – combined from several recipes

Preheat the oven to 350° F.

### *Outside layer ingredients:*

1/2 cup sugar  
1 cup butter (if unsalted butter add 1 tsp salt)  
1 egg yolk  
1 teaspoon pure almond extract  
1 tablespoon whole or low fat milk  
2 1/4 cups all-purpose flour

### *Inside ingredients:*

1 8 oz can almond paste  
1 tablespoon whole or low fat milk  
1 egg yolk  
1/2 cup sugar  
2 teaspoons pure almond extract

Powder sugar is needed for dusting baked cookies. We have Tarheel blue ;)



Preheat the oven to 350° F.

Cream butter with sugar in a large bowl. Mix in milk, egg yolk and almond extract. Mix in the flour a little at a time, until well combined. Because it's so buttery, you will need to cover and place in refrigerator. For inside layer, combine all ingredients in mixing bowl. Beat until well combined.

Make balls of the cookie dough - You can use cookie scoops like the Oxo medium and small for these steps. Or the small one for the outside and 1 tsp of inside dough to get more cookies. Roll and flatten the outside dough balls in the palm of your hand. Take the smaller inside dough ball and wrap the cookie dough around and roll until even. Place ball on parchment lined sheet pan and press flat with flat bottom of glass or palm. If you want the cookie to appear perfectly round, use a round cookie cutter.

Bake the cookies for 15-20 minutes, adjusting for your oven. *Be sure to keep an eye on the cookies so they do not brown.* Let cookies cool on cookie sheet for about 5 minutes before transferring to cooling rack. Dust with powdered sugar, if you don't have a shaker, use a small strainer and tap it to dust the cookies.

Fresh Market also makes raspberry filled ones... sounds like a future baking trial for our kitchen. Some folks like them cold, I have not tried that yet, but hey... it's bound to still be almond deliciousness!

## Cheese Pie

from Lia Davis from Kay Hodge (Grandma Hodge)

### Crust:

- 1 to 1 ½ cups graham cracker crumbs
- ¼ cup melted butter (not hot)
- 2 Tbsp sugar
- 1 tsp cinnamon

press into pie pan

### Filling:

- 12 oz cream cheese
- 2 eggs, beaten
- ¾ cup sugar
- 2 tsp pure vanilla extract
- ½ tsp fresh lemon juice
- ¼ tsp ground nutmeg

### Topping:

- 1 cup sour cream
- 3 ½ Tbsp sugar
- 1 tsp pure extract
- ¼ tsp ground clove
- ¼ tsp ground nutmeg

Bake crust only for 5 minutes, let cool then add filling to bake again.

Beat filling until light and creamy, pour into crust. Bake @ 350\* for 15-20 mins. – when it still looks a little wet and will jiggle a little, it's done.

Let cool 5 mins.

Pour on topping & bake for 10 mins more. Remove and cool.

Place in refrigerator 5 hours or more.



## Cherry Vanilla Chex Buddies

### INGREDIENTS:

- 8 cups rice Chex cereal
- 1 pkg (0.3oz) JELL-O cherry gelatin mix
- 2 cups powdered sugar
- 1 pkg (16oz) Vanilla chips/bark/candy coating
- Sprinkles of your choice

### DIRECTIONS:

1. Measure out cereal in large open bowl. Take a gallon size storage bag and dump 1 cup of the powdered sugar in that and set up so that bag forms a bottom. You will use 2<sup>nd</sup> cup on 2<sup>nd</sup> half of batch.
2. Carefully microwave vanilla chips for 1 minute. Stir, heat an additional 20 seconds until creamy. Repeat if necessary until smooth. Mix in the cherry gelatin mix.
3. Pour melted chocolate over bowl of cereal. Stir until completely coated. Add sprinkles and stir just once more. Scoop ½ of mixture into the bag with powdered sugar. Shake and shake to coat pieces. Pour onto a large baking sheet with wax paper. Repeat with 2<sup>nd</sup> half of batch. Add more sprinkles if you like. Store in covered container up to two weeks.

You could use Christmas sprinkles, or hearts, or Easter eggs – what holiday or festive theme you chose. Makes a nice flavorful gift to share!

## Chocolate Crinkles

from Aunt Linda Parks Heinrich



350° 10-12 mins

½ c vegetable oil

4 sqs (4 oz.) Baker's unsweetened chocolate, melted

2 c sugar

4 eggs

2 tsp pure vanilla

2 c flour

2 tsp baking powder

½ tsp salt

About 1 c 10x powdered sugar for rolling cookies in bowl

Mix oil, chocolate, sugar. Add 1 egg at a time and mix well. Add vanilla. Add flour, baking powder & salt. Chill several hours or overnight.

Roll into 1-1 ½ " balls, then roll in 10x sugar and place on cookie sheet – cookies will flatten, do not place too close together. The smaller the cookie ball the less they will spread.



## Chocolate Pudding Cake

Older family recipe, made by many different folks, and still a favorite.

Heat oven to 350°.

### *Cake:*

1 c flour  
¾ c sugar  
2 Tbps Cocoa  
2 tsp baking powder  
¼ tsp salt  
½ c milk  
2 Tbps oil  
1 tsp vanilla

### *Pudding:*

1 c brown sugar  
¼ c cocoa  
1 ¾ c very hot water

In an ungreased pan, stir together flour, sugar, 2 Tbps cocoa, baking powder and salt. Mix in milk, oil & vanilla. Spread evenly in pan. Sprinkle with brown sugar and ¼ c cocoa. Pour hot water over batter. Bake for approx. 35-40 minutes.

Will be warmly delicious and even better with a scoop of vanilla ice cream!

# Grinch Cookies

Much like Chocolate Crinkle cookies.....only easier!

1 box vanilla cake mix  
1/3 to 1/2 c oil\*  
2 eggs at room temperature  
Green gel food coloring  
1-2 c powdered sugar  
Heart shaped sprinkles or heart shaped red hots\*\*



Preheat oven to 350°.

Mix together the oil, cake mix, eggs and food coloring. Place bowl in fridge to firm up a little, about 20 minutes. Put powdered sugar in a small bowl. Using a cookie scoop, scoop out a ball of dough and place in powdered sugar. Roll around. You may need to roll dough by hand to get ball shape.

Place on ungreased cookie sheet approximately 2 inches apart. I like to line my cookie sheet with mats or parchment paper. Add one red heart sprinkle to each cookie.

Bake 10-12 minutes, they should puff up, but will deflate some as they cool. Remember this started as a cake batter, so there should be no need to go more than 12 minutes to obtain the correct consistency. You do not want brown and/or crunchy cookies.

Remove from pan onto cooling racks. Makes approx. 25 cookies.

\*Some folks prefer the denser cookie and use more oil.

\*\*If you are unable to find heart sprinkles (check Wilton supply stores) or heart shaped red hot candies, you can always pipe a little heart with red icing, once cookies are cool.

## Dutch Baby

oven pre heat 375\* bake for 30-35 mins

In a blender mix:

4 eggs

1 cup whole milk (works best, can use 2%)

2/3 cup flour

3 Tbsp sugar

½ stick of melted butter (melt in oven proof pan- do not get hot)

Splash of pure vanilla extract

Thin ¼” slices of apple or pear

I melt the butter in my ovenproof skillet and then swirl to coat pan before I pour melted (not hot) butter into blender – kills 2 birds and all ☺. Mix. Place a few fruit slices in buttered ovenproof skillet and then slowly pour batter over fruit. Bake until golden . Your baby will puff up and slide up the side of your skillet. It will be thin so don't feel bad about having a large slice! Serve with a light dusting of powdered sugar- we have tarheel blue powdered sugar in our shaker ☺

Deb's notes:

German Pancake or Dutch Puff

You can make without fruit, and I often do, as I prefer fresh uncooked fruit to eat. In researching this recipe, I found that many folks add various berries and some serve with applesauce, jams or squirt fresh lemon juice on their Dutch baby.

When I first made this recipe, it reminded me of the Yorkshire pudding we would have with roasts. Sure enough, it's almost the same recipe!

# English Toffee

www.shugarysweets.com



## INGREDIENTS:

- 1 cup unsalted butter
- 1 cup granulated sugar
- 1/4 tsp kosher salt
- 1/2 tsp vanilla extract
- 12oz milk chocolate, melted
- 1 cup unblanched almonds pieces (or walnuts)
- 1 cup finely ground walnuts

## DIRECTIONS:

1. On a foil lined baking dish (11x7)- or in a [silicone brownie bite pan](#) (with 24 bites)- arrange almonds in a single layer. Set aside.
2. In a heavy pan, combine butter, sugar, salt, and vanilla extract. Cook over medium-high heat with a wooden spoon until butter melts, stirring constantly. (REALLY STIRRING CONSTANTLY)! Bring mixture to a rolling boil. Continue boiling (AND STIRRING) an additional 5-7 minutes until candy turns the color of almonds (about 300 degrees). Pour over almonds. If using the brownie bite pan, I use a small metal scoop to get toffee into each bite, working quickly!
3. Cool completely.
4. When candy is cooled and set (about 2 hours), spread chocolate over top of toffee. Sprinkle generously with ground walnuts. If doing both sides, use only half of the chocolate and walnuts. Allow top to set before flipping over and doing bottom. When set, pop out of silicone pan and store in a airtight containers. OR cut into pieces. ENJOY!



## **Granny Parks' Pound Cake** (written just how she told it)

DO NOT PREHEAT OVEN

2 sticks of butter

½ cup Crisco shortening

5 eggs

2 scant cups of sugar

1 ½ tsp vanilla or lemon

½ tsp baking powder

1/8- ¼ tsp salt

3 cups four- pre-sifted before adding to mixture

For chocolate cake add 16oz. choc syrup

Prepare pans by greasing them and then line with wax paper.

Sift flour, add salt and baking powder- set aside. Cream the butter, Crisco, sugar together. Add eggs and flavoring. Add flour mixture. Pour into pans.

Set in cold oven and turn to 325\*. Bake 1 hour-1 hour 10mins. Cook on rack for ½ hour before dumping out of pan.

Cake should be dense, moist and delicious!

## Lara's Perfect Sugar Cookies

--- Lara was my daughter Cara's imaginary friend when she was 3 years old. Paul, Cara, cousin Michael, friends Taylor & Zach, and many others, have all made these fun cookies through the years. We would make a day of it with decorations and icings all around the table and imaginations at work creating the most fun cookies you ever ate! I hope your family enjoys them as much as we have through the years.

Much Love-Deb's family

400\* about 8-11 minutes-oven vary, watch closely

1 c butter – room temperature works best  
1 ½ c sugar  
2 eggs  
6 Tbs milk  
1 tsp vanilla  
4 ½ c flour (plus more for rolling out dough)  
1 tsp baking powder  
1 tsp baking soda  
¼ tsp salt

Measure flour, baking soda, baking powder & salt, set aside in a bowl. Cream butter & sugar together. Add eggs & vanilla, beat well. Alternate adding dry ingredients with the milk. Wrap in wax paper and chill for at least ½ hour. Will keep for at least 1 week in fridge. Place rolls in zip lock bags or double wrap if keeping for a later day.

You can tint the dough different colors for more festive fun. We make orange & black at Halloween. Yellow & pink at Easter. Red & green at Christmas and even blue for the 4<sup>th</sup>!

Flour a surface to roll dough out onto, will need to keep extra flour handy to re-flour as you go along. Take a handful of dough and roll to about ¼ inch thick – do not make too thin or you will have crunchy cookies. Cut into shapes with open cookie cutters. Place cookies of like sizes onto baking sheets and bake until lightly golden. Remove from pans and cool cookies on racks. Once cooled the fun begins again!

The secret to why everyone loves our cookies best is really simple. We ice the bottom of the cookies!!! It keeps them moister & fresher longer! We usually pipe an outline around the cookies and spoon in a bit of thinner icing- um good. Then we decorate with sprinkles and other candies.

I've never seen anyone eat just one!





## Original Fantasy Fudge

*Not sure why recipe on the jar was changed, but here's the original from my grandmother's 1960's jar label.*

- 3 c. sugar
- 3/4 c. butter
- 2/3 c. evaporated milk (just less than 5 oz can)
- 2/3 c. chopped nuts
- 1 (12 oz.) pkg. semi-sweet chocolate pieces
- 1 (7 oz.) jar Kraft marshmallow creme
- 1 tsp. vanilla

Combine sugar, butter and milk in heavy 2 1/2 quart saucepan. Bring to a full rolling boil, stirring constantly. Continue boiling 5 minutes over medium heat or until candy thermometer reaches 234 degrees, stirring constantly to prevent scorching. Remove from heat. Stir in chocolate pieces until melted. Add marshmallow creme, nuts and vanilla. Stir until well blended, pour into a greased 9 x 13 inch pan. Cool at room temperature, cut into squares.

We always make a double batch so we can add to our goody gifts that we share.

Sometimes we make batches of variations like:

use butterscotch chips instead of chocolate

Or add 1/2 cup of mint chocolate chips or chopped Andes mints

Or use white chips instead of semi-sweet & use almond extract instead of vanilla

Or sprinkle chopped candy canes all over the top

The possibilities to make this delicious fudge your personal flavor are endless!

# Peach Stuff

375° - 25-30 mins

*We are not sure where this family favorite came from, but we have been making this since the early 80's! It's one of Cara's favorites and even though I do not care for fruit pies, or cooked fruit in general, I do like this.*

1 c sugar  
1 c Bisquick  
1 C milk  
½ c butter  
1 can peach pie filling

Place 1 stick of butter in a deep dish (3quart or so) and place in oven to melt- be sure you do not "cook" it, just melt it. .

Mix sugar, Bisquick and milk together. Pour into baking dish with melted butter. I gently stir it just a tish Take spoonfuls of the peach filling and drop into batter, don't forget to scrap out all the gel in the can!

Bake for 30 mins or until top is browned.

We eat this hot out of the oven & sometimes with a scoop of ice cream to melt and make it extra creamy.

**Ingredients:**

- 1 cup of Bisquick
- 1 cup of sugar
- 1 cup of milk
- ½ cup of melted butter
- 1 can of peach pie filling

**Directions:**

1. Pre-heat oven to 375°
2. Place one stick (1/2 c) of butter in a baking dish (8 x 8 or 2 quarts) and place in oven to melt only.
3. Mix Bisquick, sugar and milk together.
4. Pour into the dish with melted butter and gently stir to mix.
5. Drop peach pie filling into the batter a spoonful at a time – be sure to scrape all the gel into the dish as well. The gooeyness that occurs is my favorite part! I've also been known to add a few drops of color to the Bisquick mixture, depending on the holiday. If you like spiced fruity bakes, you can also add a teaspoon of cinnamon and/or ground nutmeg and cut back on sugar for a less sweet taste.
6. Bake for 30 minutes, the top should be golden brown.
7. Serve alone or with a scoop of vanilla ice cream.

# Pecan Pie Cheesecake

## Ingredients

### For the Crust

- 1 1/2 cup graham cracker crumbs
- 1/3 cup sugar
- 8 Tbsp butter melted

### For the Pecan Filling:

- 1 cup sugar
- 2/3 cup dark corn syrup
- 1/3 cup unsalted butter- melted
- 2 large eggs-lightly beaten
- 1 1/2 cups pecans-chopped
- 1 teaspoon vanilla extract

### For the Cheesecake Filling:

- 24 ounce cream cheese-softened
- 1 1/4 cups light brown sugar
- 2 tablespoons all-purpose flour
- 4 large eggs
- 2/3 cup heavy cream
- 1 teaspoon vanilla extract

### For the Topping:

- 3.5 tablespoon unsalted butter-melted
- 1/2 cup brown sugar
- 1 teaspoon cinnamon
- 1/4 cup heavy whipping cream
- 1 cup toasted pecans-chopped



## Instructions

### To make the Crust:

- Preheat oven to 325 In large bowl, combine graham crackers crumbs, sugar and butter.
- Press evenly into bottom and halfway up the side of a 9" springform pan.
- Bake for 6-8 minutes; set aside to cool.

### To make the Pecan Filling:

- In a medium saucepan combine sugar, corn syrup, melted butter, eggs, pecans and vanilla and bring to a boil over medium-high heat, stirring constantly.
- Reduce heat and simmer stirring constantly until thickened, 5-7 minutes.
- Pour into prepared crust and set aside.

### To make the Cheesecake Filing:

Preheat the oven to 350 degrees F.

- Beat the cream cheese until creamy, then add brown sugar and flour and beat until fluffy.
- Add eggs, one at a time, beating just until combined after each addition. Do not overbeat it!!! Stir in heavy cream and vanilla, then pour cheesecake mixture over pecan filling.
- Place springform pan on a cookie sheet, put it in the oven and **reduce the heat to 325 F** Bake the cake for 60-70 minutes (until toothpick inserted in the center comes out almost clean). Turn off the oven and leave cheesecake in with oven door closed for 1 hour.
- Run a knife around edges of cheesecake but don't take out of the pan until completely cooled.

### To make the topping:

- In a small saucepan combine butter and brown sugar.
- Cook for 3-5 min or until very bubbly, then stir in cinnamon, heavy whipping cream and chopped pecans.
- Cool to room temperature.
- Release the sides of springform pan and spoon the topping over cooled cheesecake. Cheesecake must be refrigerated.

# Pistachio Fudge

[www.shugarysweets.com](http://www.shugarysweets.com)



## INGREDIENTS:

- 3/4 cup butter
- 1 cup sugar
- 3/4 cup heavy cream
- pinch of salt
- 3.5 oz pkg Instant pistachio pudding mix (powder only)
- 7oz Fluff (marshmallow cream)
- 11 oz white chocolate
- 1/4 cup pistachios, shelled, chopped
- 8oz dark or semi sweet chocolate, melted

## DIRECTIONS:

1. In large saucepan over medium high heat, mix butter, sugar, heavy cream and salt. Bring to a rolling boil. Set timer and boil for 5 minutes, stirring constantly. Remove from heat.
2. In large mixing bowl, add pudding mix, marshmallow cream and white chocolate. Pour boiling mixture over ingredients. Beat for about one minute until combined and chocolate is completely melted. Fold in pistachios.
3. Pour into a 9inch parchment paper lined square dish.
4. Melt chocolate (either using microwave or double boiler). Spread on top of fudge and refrigerate about 2 hours until set. Cut and enjoy.

# Pumpkin Spice Fudge

[www.shugarysweets.com](http://www.shugarysweets.com)



## INGREDIENTS:

- 3/4 cup unsalted butter
- 3/4 cup heavy cream
- 1 1/2 cup granulated sugar
- pinch of kosher salt
- 11 oz pkg white chocolate morsels
- 3.4 oz box pumpkin spice instant pudding mix
- 7 oz jar marshmallow creme
- 2 Tbsp caramel sauce (ice cream topping)
- 2 Tbsp powdered sugar
- 3 Gingersnap cookies, crushed

## DIRECTIONS:

1. In large heavy saucepan, heat butter, cream, sugar and salt on medium high heat. Bring to a boil, stirring constantly. When it begins to boil, set timer for 5 minutes.
2. Continue stirring while mixture is at a rolling boil.
3. Remove from heat. Quickly whisk in white chocolate, pudding mix and marshmallow creme. Whisk until fully blended (one to two minutes). Pour into a parchment paper lined 13x9 baking dish. Refrigerate 4 hours or overnight.
4. Remove from pan, remove parchment paper, and place on large cutting board. Cut into bite sized pieces.
5. In small bowl, whisk the caramel sauce and powdered sugar together. Drizzle over cut pieces of fudge and immediately sprinkle with crushed cookies. ENJOY immediately or store in covered container in refrigerator.

# Root Beer Truffles

[www.foodfanatic.com](http://www.foodfanatic.com)



## Ingredients:

- 2 cups granulated sugar
- 1/2 cup unsalted butter
- 3/4 cup heavy cream
- 7 ounces marshmallow fluff, (1 jar)
- 24 ounces white chocolate chips, (2 packages)
- 1 1/2 tablespoons root beer concentrate

## Garnish:

- 16 ounces vanilla candy coating, (like candiquik)
- 3/4 cup powdered sugar
- 1 teaspoon root beer concentrate
- 1 teaspoon milk

## Directions:

- In a large saucepan, heat sugar, butter, and cream until combined. Bring to a boil over medium high heat. Stir continuously for 3 minutes, while boiling. Remove from heat and add in root beer flavoring.
- In a large mixing bowl, add white chocolate morsels and marshmallow cream. Pour hot root beer mixture over this and beat with an electric mixer until smooth, about a minute or two.
- Put this mixture in the refrigerator for about two hours. When it has firmed up some, use a 1Tbsp scoop and scoop truffles onto a parchment paper lined baking sheet. Repeat until all truffles are formed. Freeze truffles for about one hour.
- Melt vanilla candy coating according to package directions. Using a toothpick, dip each truffle in vanilla and place back on parchment paper. Repeat until all truffles are dipped.

- \*In a small bowl, whisk together the powdered sugar, root beer flavoring and milk. Spoon into a small Ziploc bag and cut off the corner. Drizzle over truffles. Keep truffles in refrigerator, best served cold! Truffles will stay fresh for up to two weeks in an airtight container in refrigerator.

#### Notes

- Some brands of Root Beer flavoring are CLEAR, which will not produce the color contrast for this recipe.

\*Picture shows a melted chocolate drizzle, which will harden for storing. I would suggest that versus the above drizzle to sugar, milk and flavoring.