

A Baker's Daughter Cookbook 2017



Life's messy don't forget to wear your apron!

abakersdaughter.com

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Appetizers



Artichoke and Crab dip

Servings: --

Source: Daleen shared this with me after a great day of crabbing

Ingredients

- 2 cups canned artichoke
- 1½ cups grated parm cheese
- 2 cloves crushed garlic
- 1 cup mayonnaise
- ¼ cup diced green onions
- 8 ounces cream cheese, softened
- 4 cups crab meat
- 1 sm can mild green chiles, sub for crab

Method

Mix everything together in a bowl then spread in a 8x8 baking dish
Bake @ 400 until all is heated through
serve warm on Pita bread or crackers



Baja Bacon Bites

Doug sister Linda brought these to Thanksgiving years ago. They are a huge hit at our house!

Servings: --

Ingredients

- 6 slices bacon, cut in 1/2
- 1 green apple , cut into 12 wedges
- 3 tablespoons brown sugar
- ½ teaspoon chili powder
- ⅛ teaspoon cayenne pepper
- ½ teaspoon cinnamon

Method

1. Cook bacon about 1/2 way done drain off fat let them cool to touch
2. wrap each wedge of apple with bacon use tooth pick to hold
3. blend spices and sugar sprinkle over the top of apples
4. broil for 2 or 3 minutes turning once until bacon is crisp and apples are starting to soften
5. serve warm



Crab Balls

Servings: --

Ingredients

- 2 cup lump or backfin crabmeat
- ½ cup mayonnaise
- ½ teaspoon freshly ground black pepper
- ½ lemon, juiced
- 1 ½ cups panko bread crumbs
- 1 egg
- 1 teaspoon crushed garlic
- ⅛ cup diced onions
- ¼ cup diced celery

Method

If using a deep fryer, heat vegetable oil to 375 degrees F.

In a bowl combine all but the bread crumbs. Form into 1-ounce balls. Roll in the panko to evenly coat. Deep-fry the balls until golden brown, about 5 to 7 minutes or pan-fry the cakes in 1 to 2 inches of 375 degree F vegetable oil until golden brown and flip to brown on the other side about 3 to 4 minutes per side. Drain both on a tray lined with paper towels. Serve immediately.

When we lived in Washington we would go boating in the Summer and get so many crab. We made a lot of these then.



Pepperoni Pizza Puffs

Servings: --

Ingredients

- $\frac{3}{4}$ cup flour
- 1 teaspoon baking powder
- $\frac{3}{4}$ cup milk
- 1 egg, lightly beaten
- 1 cup shredded cheese blend
- 1 cup shredded mozzarella
- $\frac{3}{4}$ cup mini pepperoni or cooked sausage
- $\frac{1}{2}$ red or green pepper finely diced
- $\frac{1}{2}$ diced onions
- $\frac{1}{2}$ teaspoon each basil & garlic powder
- $\frac{1}{2}$ teaspoon oregano

Method

Preheat the oven to 375 degrees. Grease a muffin pan very well. caramelize onions and peppers let cool Combine flour, baking powder and spices in a bowl. Add in milk and egg and stir until combined. Stir in shredded cheese, onion, red pepper and pepperoni. Allow mixture to stand for 10 minutes. Divide among the muffin wells. Bake until lightly browned and puffed, about 20 minutes. Serve with warm pizza sauce for dipping.

Made these for a church boutique open house they are a great bite size appetizer very easy to make and hold up nicely on a hot plate.



Spinach Dip

Servings: --

Ingredients

- 1 package chopped frozen spinach, thawed and drained
- ½ cup chopped parsley
- ½ cup green onion
- ½ teaspoon dill
- ½ teaspoon lemon juice or concentrate
- 1 teaspoon salad oil
- 1 cup mayonnaise
- 1 cup sour cream

Method

Mix all and chill

NOTES : This was Charlyn and Andalyn's favorite when they were little. They used to ask me to bring it to holiday gathering.

Salads and Dressings

7 layer salad

Servings: --



Ingredients

- 4 cups lettuce, chopped
- ½ cup carrot , graded
- 1 cup peas, frozen
- ¾ cup cheese blend, graded
- ¼ cup celery, diced small
- ¼ cup green onion, diced
- ½ cup bacon, crumbled and browned
- ½ cup ham, diced deli style
- Dressing
- ¾ cup mayonnaise
- ¼ cup ketchup
- 1 tablespoon sugar
- 1 teaspoon worcestershire sauce
- 1 tablespoon red wine vinegar
- 1 teaspoon lemon juice
- 2 tablespoons celery, diced sm
- 2 hard boiled egg, graded

Method

Mix all the dressing ingredients together in a bowl

Layer the salad in a glass bowl

pour dressing over the top

chill until time to serve



Autum Crunch Salad

Servings: --

Ingredients

- Dressing
- 2 teaspoons orange juice
- ½ cup mayonnaise
- 1 t. sesame oil
- 2 ½ tablespoons light Soy Sauce
- ½ cup sugar
- 2 tablespoons apple cider vinegar
- 3 tablespoons white wine vinegar
- ⅛ teaspoon onion powder
- 4 tablespoons olive oil
- pepper, to taste
- Salad
- 5 ounces fresh spinach
- ¾ cups celery, chopped
- ¾ cup dried cranberries
- 1 can mandarin oranges
- 1 Apples, tart sliced thin
- ⅓ cup pecans, coarsely chopped
- ⅓ cup feta cheese, optional
- ½ cup mango, cubed
- 2 cups cabbage red & green, chopped

Method

1. Blend all dressing ingredients in blender until creamy
2. Chop up the salad as small as you like chill till ready to serve



Broccoli & Cauliflower Salad

Servings: --

Ingredients

- 8 cups broccoli tops, cut into sm. pieces
- 1 head cauliflower tops
- 1 cup /cran raisens
- 1 cup crumbled bacon
- ½ cup /cashews
- 1 small red onion, sliced thin
- dressings
- 1 cup mirical whip
- ½ cup sugar
- 2 tablespoons apple cider vinegar

Method

Miracle Whip, sugar, and apple cider vinegar make the dressing.

Pour the dressing over all the rest.

If not being served right away do not put in the sunflower seeds, and bacon until ready to serve.



Bruschetta

10 servings

Ingredients

- 1 chopped red bell pepper
- 1 chopped green bell pepper
- 1 can sliced olives
- ½ cup chopped cucumber
- ½ cup chopped tomato
- ¼ cup chopped red onion
- ½ cup low fat italian dressing
- 2 teaspoons sugar
- 1 dash pepper
- 10 slices french bread
- 1 clove garlic

Method

chop everything mix together

toast french bread rub toast with garlic top w/ bruschetta

Description:

"Italian fresh veggie on garlic toast"



Bruschetta

I was so sad when they took this off the menu, now I have to make it myself

10 servings

Source: Cheese Cake Factory

Ingredients

- 1 ½ Cups Chopped Tomato
- 2 Tablespoons Chopped Red Onion
- 1 Clove Crushed Garlic
- 2 Tablespoons Chopped Basil
- ½ Tablespoon Olive Oil
- ½ Teaspoon Red Wine Vinegar
- ¼ Teaspoon Salt
- Pepper to Taste

Method

Combine all ingredients cover and refrigerate for at last 1 hour

Serve on baguette bread that you coat lightly in olive oil with a little garlic salt before toasting on grill or in broiler.

They served it on kinda a pita bread or pizza style flat bread

If you double the batch don't double the garlic



Cabbage Salad

Servings: --

Ingredients

- 2 Chicken breast, cooked and chopped
- 2 packages ramen noodles, crushed
- 1 cup sugar
- ½ cup vinegar
- ⅓ cup oil
- ¼ cup browned sesame seeds
- ¼ cup sliced almonds
- ¼ cup diced green onions
- 1 dash salt
- 1 dash pepper
- 1 Cabbage, shredded

Method

Chop everything up, and stir together.
Refrigerate for 1 hour.



Cesar Salad Dressing

This was a recipe I got from Linda (Doug's sister) but when she was here she said mine is different , but the inspiration for it was for sure from her.

Servings: --

Ingredients

- 3 clove crushed garlic
- ½ tablespoon dry mustard
- 3-4 tablespoons lemon juice
- 2½ teaspoons red wine vinegar
- ½ cup extra light olive oil
- ½ cup mayonnaise
- 1 tablespoon dijon mustard
- 2 tablespoons sugar
- ⅛ teaspoon pepper

Method

Blend all ingredients in blender until smooth, and creamy.
Serve over Romaine lettuce, croutons, and grated parmesan.



Chicken Spinich Pasta Salad

I first made this for Amy and Andrew's wedding.

Servings: --

Ingredients

- 1 box Bow tie pasta, Cook & cool
- 2 cups chopped grilled chicken
- 1 bag fresh spinich, chopped alittle
- 1 cup grated parm cheese
- 1 cup caesar saled dressing
- 1 head roman lettues if you like too, chopped

Method

Mix all in large bowl refrigerate 1 hour



Chicken Salad Sandwich

This recipe is from Sheri Cross The Tea ladies at Hope Covenant church made this all the time for special events

Servings: --

Ingredients

- 1 13 oz can of chicken
- 1 cup diced celery
- 1 cup cran raises or sliced grapes
- ½ cup slivered almonds chopped
- 1cu p mayonaise
- 1 tb. lemon juice
- ½ teaspoon sea salt
- pepper to taste

Method

combine all chill serve on soft buns



Chipotle Salad Dressing

This is the dressing for the pablo picasso salad at oreganos

Servings: --

Ingredients

- $\frac{1}{3}$ cup chopped fresh cilantro
- $\frac{2}{3}$ cups light sour cream
- 1 tablespoon minced chipotle chile, canned in adobo sauce
- 1 teaspoon ground cumin
- 1 teaspoon chili powder
- 4 teaspoons fresh lime juice
- $\frac{1}{4}$ teaspoon salt

Method

Combine all ingredients and mix well. Refridgerate for a more intense flavor.



Cold slaw

Servings: --

Source: KFC kind of

Ingredients

- ½ cup mayonnaise
- ⅓ cup granulated sugar
- ¼ cup milk
- ¼ cup buttermilk
- 2 ½ tablespoons lemon juice
- 1 ½ tablespoons white vinegar
- ½ teaspoon salt
- ⅓ teaspoon pepper
- 8 cups finely chopped cabbage (about 1 head)
- ¼ cup shredded carrot (1 medium carrot)
- 2 tablespoons minced onion

Method

1. Be sure cabbage and carrots are chopped up into very fine pieces (about the size of rice).
2. Combine the mayonnaise, sugar, milk, buttermilk, lemon juice, vinegar, salt, and pepper in a large bowl and beat until smooth.
3. Add the cabbage, carrots, and onion, and mix well.
4. Cover and refrigerate for at least 2 hours before serving.

Serves 10 to 12.



Cranberry Relish

Servings: --

Ingredients

- 1 Bag cranberries, chopped
- 1 can (20 ounce) can crushed pineapple, drained
- 2 Granny Smith apples - peeled, cored and cut into wedges
- 2 (11 ounce) cans mandarin oranges, drained or fresh
- 1 cup granulated sugar

Method

In a food processor, combine cranberries, pineapple, apples and oranges. Blend into small chunks, add sugar if needed. Chill and serve.

This is a recipe from Ron and Patty, Ron worked with Doug in Washington for years. They would always bring this to Thanksgiving, great friends and a great salad.



Creamsicle Fluff

I made this for an Orange party for the kids at church all the food was orange it was really fun and yummy!

Servings: --

Ingredients

- 1 small box orange Jell-O
- 1 small box instant vanilla pudding
- 1 cup boiling water
- ½ cup cold water
- 1 - 8oz. tub Cool Whip
- 1 -14 oz. can mandarin oranges, drained
- 1 cup mini marshmallows

Method

a



Olive Garden Salad

Servings: --

Source: Olive Garden

Ingredients

- ½ cup mayonnaise
- ⅓ cup white vinegar
- 1 teaspoon vegetable oil
- 2 tablespoon corn syrup
- 2 tablespoon Parmesan cheese
- 2 tablespoon Romano cheese
- ¼ teaspoon garlic salt, or one clove garlic, minced
- ½ teaspoon Italian seasoning
- ½ teaspoon parsley flakes
- 1 tablespoon lemon juice
- sugar (optional)
- 1 bag Dole American Blend Salad
- 4-5 slices red onion
- 4-6 black olives
- 2-4 pepperoncini (if you like a sweet pepper, you could use a banana pepper)
- ½ cup croutons
- 1 small tomato, quartered
- freshly grated Romano cheese (Parmesan Cheese works well too!)

Method

Place all ingredients in a blender until well mixed. If this is a little too tart for your own personal taste, add a little extra sugar. You can enjoy your Olive Garden salad dressing for about 10 days if stored in an airtight container in the refrigerator. Another great use for the Olive Garden salad dressing is as a marinade for vegetables or even meats that you might like to grill. So you can see the Olive Garden salad dressing can be used in more than one way.

Be sure to serve this recipe with the Olive Garden Salad Mix.

I love their salad and bread sticks but not everything else they serve so we make this and have yummy salad and warm bread sticks at home and we don't have to wait for a table!



Pablo Picacco salad

Yield: 4 sm. servings

Source: Oregano's

Ingredients

- 1 cup Old cape cod chipolte dressing, or my recipe
- ½ package tri colored tortia strips
- 1 head romaine Lettue
- 1 tomato, cubed
- ½ cup mex cheese blend
- ⅓ cup chopped cilantro
- 1 cup salsa Chicken, w/ grilled red onions

Method

A masterful blend of grilled fajita chicken, Romaine lettuce, cotija, cheddar and a four cheese blend, fresh cilantro, tomatoes and onion, tossed in a slightly spicy chipotle ranch dressing and mixed with tri-colored corn strips.

Warm chicken, tossed with everything else

We have a little place in Scottsdale we like to go and they serve this salad. I loved it, so I had to try and make it at home. This is pretty good, but I still like to go have theirs (not sure if their salad is better than mine but they serve Peach Bellini's that I love)



Pistachio marshmallow salad

Yield: 12 servings.

Ingredients

- 1 carton (16 ounces) frozen whipped topping, thawed
- 1 package (3.4 ounces) instant pistachio pudding mix
- 6 to 7 drops green food coloring, optional
- 3 cups miniature marshmallows
- 1 can (20 ounces) crushed pineapple, undrained

Method

In a large bowl, combine whipped topping, pudding mix and food coloring if desired. Fold in the marshmallows and pineapple. Cover and refrigerate for at least 2 hours. Just before serving, sprinkle with nuts



Raspberry Ribbon Salad

Servings: --

Ingredients

- 1 6 ounce package Raspberry Jello
- ½ cup sugar
- 2 ½ cups boiling water
- 20 ounces frozen raspberries
- 2 tablespoons lemon juice
- 6 ounces cream cheese
- 1 dash salt
- ⅔ cup powdered sugar
- 2 cups heavy whipping cream
- 2 teaspoons vanilla

Method

Dissolve Jello and sugar in boiling water.

Add berries, lemon juice and stir.

Chill until partially set.

Blend cream cheese, sugar, vanilla, salt, and fold in whipping cream.

Layer the parts 3 red layers and 2 white layers.

Another one from Faith Reformed church in Lynden, the women group was always making something special.



Tartar Sauce

This is best when made with the zucchini relish recipe, and served with beer batter fish. So good!

Servings: --

Ingredients

- 1 cup Mayonnaise
- 1 tablespoon sweet relish
- 1 teaspoon mustard
- 1 tablespoon minced onion
- 2 tablespoons lemon Juice
- salt and pepper to taste
- dash worcestershire sauce

Method

Mix and chill

Breads and Muffins



100% Whole Wheat Bread

I looked for years for a great whole wheat bread recipe. This is it!!! So soft, great texture, great shelf life. Quick because it only has 1 rise time!

Yield: 2 lg loaves

Ingredients

- 6 to 6-1/2 c. whole wheat flour (ww regular, ww bread, or white whole wheat all work great)
- 2-1/2 c. warm water (between 105-110 degrees)
- 1-1/2 TB instant active dry yeast (not rapid rise) - regular active dry yeast can be used as well
- 1/3 c. honey
- 1/3 c. oil
- 2-1/2 teaspoons salt

Method

Combine water, yeast and 2 cups of the flour in a mixing bowl. Set aside to sponge for 15-20 minutes, until risen and bubbly (warmer weather takes 15 min, cooler temps usually needs 20). Add honey, oil, salt, (gluten, if using), and 4 cups of flour. Mix until dough starts to clean sides of bowl. Change to dough hook (or turn out to knead by hand), and knead 6 to 7 minutes (10 by hand). Add only a few tablespoons of flour at a time if dough sticks to sides, being careful not to add too much. Form into two loaves and place in greased 9×5" pans. Allow to rise in a warm place for about 60 minutes, or 15-30 min. longer if needed to reach 1/2 to 1-inch above pans (i.e., cold kitchens may need the longer time). Preheat oven to 350 degrees ten minutes before rising time is done. Bake for 30 minutes, rotating halfway through if needed. Immediately remove from pans to cool on a rack. Allow to completely cool before slicing.



7 grain wheat bread

Servings: --

Ingredients

- 4 teaspoons yeast
- 4 cups water, warm (about 110 degrees)
- ½ cup margarine, softened
- ¼ cup molasses
- ½ cup honey
- 2 teaspoons salt
- 4 cups whole wheat flour
- 6 cups bread flour
- 1 ½ cups 7 grain cereal, soak in warm water taht you bloom yaest in

Method

Dissolve yeast in warm water.

In a large bowl, combine butter, molasses, honey and salt and mix well.

Add yeast mixture and then gradually add flours.

Turn onto floured surface and knead until smooth.

Place in buttered bowl and cover , let rise until double.

Punch down and let rest for a few minutes.

Divide dough into 4 parts and shape into loaves.

Place in greased pans and let rise for about an hour.

Bake at 375* for 35 to 40 minutes.



Banana Bread Starbucks

Servings: --

Source: Starbucks

Ingredients

- 2 cups flour
- 1 teaspoon baking soda
- ¼ teaspoon salt
- 1 egg
- 1 ⅔ cups sugar
- ½ cup vegetable oil
- 2 tablespoons buttermilk
- ½ teaspoon vanilla extract
- 3 ripe medium-large bananas, mashed
- ½ cup chopped walnuts
- ⅓ cup chopped walnuts (in addition to 1/2 cup)

Method

Preheat oven to 325. Grease a 9x5x3 loaf pan and dust with flour.

Blend the flour, baking soda, and salt; set aside.

Mix the egg, sugar, and vegetable oil until combined.

Add the flour mixture to the egg mixture and when blended, add the buttermilk, vanilla, and mashed bananas; mix well.

Fold 1/2 cup of chopped walnuts and pour batter into prepared loaf pan.

Top the batter with remaining 1/3 cup of walnuts.

Bake for 45-60 minutes until a toothpick comes out clean.



Bread sticks

Servings: --

Source: Olive Garden

Ingredients

- 2 tablespoons granulated sugar
- $\frac{3}{4}$ teaspoon active dry yeast
- 1 cup plus 1 tablespoon warm
- water (105 to 115 degrees F)
- 16 ounces bread flour (3 cups)
- 1 $\frac{1}{2}$ teaspoons salt
- $\frac{1}{4}$ cup (1/2 stick) butter, softened
- On top:
- 2 tablespoons butter, melted
- $\frac{1}{2}$ teaspoon garlic salt

Method

Cooking Directions

Dissolve the sugar and yeast in the warm water in a small for 5 minutes,

Combine the rest When the yeast mixture is foamy, pour it into the flour mixture and use a dough hook 10 minutes.

Place the dough in a covered container until it doubles in size. Roll the dough between your hands or on a countertop to form sticks.

Place the dough on parchment paper-lined baking sheets, cover and set aside until the dough doubles in size

Preheat the oven to 400 degrees F.

Bake the breadsticks for 12 minutes, or until golden brown.

When the breadsticks come out of the oven, immediately brush each one with melted butter and sprinkle with a little garlic salt.



Buttermilk Bread

My Dad made this at our bakery. My sister and I loved it hot out of the oven with butter. This is a wonderful soft bread with a light buttery flavor

Yield: 2 sm loaves

Ingredients

- 1 ¼ cups buttermilk, warm (about 110 degrees)
- 2 teaspoons yeast
- 2 tablespoons margarine
- 3 tablespoons sugar
- 1 teaspoon salt
- 4 cups bread flour

Method

Bloom yeast

mix all 10 min.

let raise

form loaves

let Dbf

Bake at 350 until browned and hollow sounding

(we like a crust on the lighter side of done)



Buttermilk Doughnuts

These old-fashioned cake doughnuts, aromatic with cinnamon and nutmeg, are easy to prepare. You will need a deep-frying thermometer, as you must keep the oil at a steady 365°F for the doughnuts to turn out golden brown and crisp and not the least bit oily. While they are immersed in the oil, they will almost triple in thickness, so be sure to fry them in batches to avoid crowding.

Servings: --

Source: Williams-Sonoma

Ingredients

- 2 ¼ cups all-purpose flour, plus more for dusting
- ¾ teaspoons freshly grated nutmeg
- ½ teaspoon ground cinnamon
- ½ teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- 1 egg
- ½ cup granulated sugar
- 1 tablespoon unsalted butter, melted
- ½ cup buttermilk
- Peanut or canola oil for deep-frying
- Confectioners ' sugar for dusting

Method

1. In a bowl, sift together the flour, nutmeg, cinnamon, baking powder, baking soda and salt. Set aside.
2. whisk together the egg and granulated sugar until creamy and pale. Add the melted butter and buttermilk and whisk until blended. Add the flour mixture and stir with a wooden spoon until the dough holds together.
3. Line a platter with paper towels. In a deep, heavy saucepan, pour in oil to a depth of 2 inches and heat to 365°F on a deep-frying thermometer.
4. Turn the dough out onto a lightly floured work surface. Roll out to a 9-inch round about 1/2 inch thick. Use a 2 3/4-inch biscuit cutter to cut out 8 rounds, then use a 1/2-inch cutter to cut a round from the center of each.
5. When the oil is hot, place 2 doughnuts fry until deep golden brown, about 2 minutes.



Egg Bread

Servings: --

Ingredients

- $\frac{3}{4}$ cup warm milk
- 2 eggs
- 3 cups flour
- 1 $\frac{1}{2}$ teaspoons salt
- 4 $\frac{1}{2}$ tablespoons sugar
- 3 tablespoons butter
- 1 $\frac{1}{2}$ teaspoons yeast

Method

Toss everything together in the bread machine and turn machine to the dough only setting.

Let it raise.

Bake @ 350F for about 20 minutes.



French Bread Rolls

Yield: 1 doz

Ingredients

- 1 ½ cups warm water
- ¾ Tablespoon instant yeast (or 1 tablespoon active dry yeast)
- 2 Tablespoons granulated sugar
- 2 Tablespoons vegetable oil
- 1 teaspoon salt
- 4 cups all-purpose flour

Method

In the bowl of a stand mixer or in a large bowl by hand, combine the warm water, yeast, sugar, oil, salt and 2 cups of the flour (if you are using active dry yeast instead of instant yeast, let the yeast proof in the warm water and sugar for about 3-5 minutes until it is foamy and bubbly before adding the oil, salt and flour). Begin mixing and continue to add the rest of the flour gradually until the dough pulls away from the sides of the bowl. (You may not need to use all of the flour the recipe calls for) The dough should be soft and smooth but still slightly tacky to the touch. 2 Knead dough in the stand mixer or by hand until it is very smooth and elastic, about 5 minutes in a stand mixer or 8-10 minutes by hand. Lightly spray a large bowl with cooking spray and place the dough in the bowl. Cover the bowl with lightly greased plastic wrap. Let the dough rise until it has doubled (about 45 minutes to an hour). 3 Punch down dough and turn it out onto a lightly greased countertop. Divide the dough into 12 equal pieces and form the dough into round balls. Place the rolls on a lightly greased or silpat-lined baking sheet about an inch or two apart. Cover rolls with a kitchen towel or lightly greased plastic wrap. Let rolls rise until doubled. 4 Preheat oven to 400° F. Bake for 12-14 minutes until lightly browned and cooked through. Remove from oven and immediately rub the tops of rolls with butter.

This is the recipe I use for French dip buns and Pulled pork. It's soft roll with a nice crust that holds a juice sandwich perfectly!



Garlic Herb and Cheese Bread

Yield: 1 loaf

Ingredients

- 4 cups plain flour
- ½ tablespoon dried yeast granules 1/2 tablespoon salt
- ½ tablespoon sugar
- 1 ¼ cups water at room temperature 1/2 tablespoon olive oil
- 1 garlic clove, crushed
- ⅓ cup chopped continental parsley 1/3 cup chopped basil
- ¼ cup chopped rosemary leaves
- 1 tablespoon butter
- ½ cups softened cream cheese
- ½ cup graded mozzarella cheese

Method

Bloom yeast in water and sugar

add flour oil and salt mix 10 minutes w/ dough hook. Cover and let Let raise When risen, flatten cut it in half and roll each half out to a large rectangle, Spread the toppings on both pieces Cut each rectangle into strips, the height and width of your loaf tins, Grease or line your loaf tins, lay the pieces on top of each other in the tins (don't worry if your dough doesn't reach the edge of the tins, the dough will rise again with the final proof). Cover the tins in glad wrap and set aside for 30 minutes At this stage, if you want to freeze the loafs you can. Preheat oven to 350 Remove the wrap from the loaf tins and bake in the oven for 55 minutes until the tops are golden. Remove from pan and let it rest for 10 minutes before removing from the tin and serving warm.

I made this for the 1st time when I went to DC to meet my Grandson Carson for the 1st time! We had a lot of fun for 3 weeks just making new recipes and taking turns holding Carson. My idea of a perfect vacation!



Karen's Bran Muffins

Servings: --

Ingredients

- 3 cups sugar
- 1 cup shortening
- 5 teaspoons baking soda
- 1 teaspoon salt
- 4 cups Kellogg's All Bran
- 2 cups Nabisco All Bran
- 2 cups boiling water
- 4 eggs
- 5 cups flour
- 1 quart buttermilk

Method

Pour Nabisco cereal in water.

Cream, sugar, shortening, eggs, and buttermilk.

Mix everything in a big bowl.

Bake in muffin tins sprayed with Pam for 15 minutes @ 400F

Makes a huge batch, but batter will stay in the refrigerator for weeks.

Only bake what you want.

NOTES : Karen was a friend when we lived in San Diego. She took me to the hospital to have Amy. I always remember her when I make these muffins, God sends us just the kind of friends we need, when we need them. Karen was that kind of friend for me.



Monkey Bread

Ingredients are under notes

Servings: --

Ingredients

- Dough:
- ¼ cup granulated sugar
- 4 tablespoons butter, divided, 2 tablespoons softened and 2 tablespoons melted
- 1 cup milk, warm (about 110 degrees)
- 2 ¼ teaspoons instant yeast
- 3 ¼ cups all-purpose flour, plus extra for work surface
- 2 teaspoons salt
- Brown Sugar Coating:
- 1 cup packed light brown sugar
- 2 teaspoons ground cinnamon
- 8 tablespoons butter (1 stick), melted
- Glaze:
- 1 cup confectioners' sugar
- 2 tablespoons milk

Method

DIRECTIONS: Butter a Bundt pan with the 2 tablespoons softened butter. Set aside.

In a large measuring cup, mix together the milk, water, melted butter, sugar, and yeast. Mix the flour and salt together in a standing mixer fitted with dough hook. Turn the machine to low and slowly add the milk mixture. After the dough comes together, increase the speed to medium and mix until the dough is shiny and smooth, 6 to 7 minutes. Coat a large bowl with nonstick cooking spray. Place the dough in the bowl and turn to coat lightly with the cooking spray. Cover the bowl with plastic wrap and let the dough rise until doubled, 1-2 hours.

For the sugar coating, while the dough is rising, mix the brown sugar and cinnamon together in a bowl. Place the melted butter in a second bowl or shallow pie plate. Set aside.

To form the bread, cut the dough into 64 pieces.

Working one at a time, dip the balls in melted butter. Roll the dipped dough ball in the brown sugar mixture, then layer the balls in the Bundt pan. Cover the Bundt pan tightly with plastic wrap and let the monkey bread rise until puffy, 1-2 hours.

Heat the oven to 350 degrees F. Unwrap the pan and bake until the top is deep brown and caramel begins to bubble around edges, 30 to 35 minutes. Cool the monkey bread in the pan for 5 minutes, then turn out on a platter or large plate and allow to cool slightly, about 10 minutes.

For the glaze, while the bread cools, whisk the confectioners' sugar and milk together in a small bowl until the mixture is smooth. Drizzle the glaze over the warm monkey bread, letting it run over the top and sides of the bread. Serve warm.

These are fun when you want cinn. rolls but not the mess of rolling them out. Sometimes I make this at night and leave it in the frig. to raise, then in the morning bake it off. Yummy



Morning Glory Muffins

Servings: --

Ingredients

- 2 cups flour
- 2 teaspoons baking soda
- 2 teaspoons cinnamon
- 2 cups carrot, grated
- ½ cup raisin
- ½ cup coconut
- ½ cup walnuts
- ½ cup pineapple, drained and crushed
- 3 eggs
- 1 cup salad oil
- 2 teaspoons vanilla
- 1 ¾ cups sugar
- ½ teaspoon salt

Method

Combine flour, baking soda, cinnamon, carrots, and raisins.

Beat eggs, and add all until mixed well.

Bake for 20 minutes @ 350F

NOTES : Easter morning at Faith Reformed Church in Lynden, we would all make a batch of these for Easter Brunch. My parents used this recipe at the bakery too when muffins became a big deal in the 1990's . They mixed up big batches and then baked them off fresh each day. The batch would keep in the Frig. for a week if they ever lasted that long.



Scones

Servings: --

Ingredients

- 1 $\frac{3}{4}$ cups flour
- 2 $\frac{1}{4}$ teaspoons baking powder
- 1 tablespoon sugar
- $\frac{1}{4}$ cup margarine
- 2 eggs, whipped
- $\frac{1}{3}$ cup cream

Method

Mix lightly.

Knead on bench.

Cut, and place on baking sheet.

Bake for 10 minutes @ 450F.

Warning !!!!These are really good warm with homemade jelly!



Sourdough bread

This make 1 huge loaf or 2 small

Servings: --

Source: Online

Ingredients

- 4 $\frac{3}{4}$ cups bread flour
- 3 tablespoons white sugar
- 2 $\frac{1}{2}$ teaspoons salt
- 1 (.25 ounce) package active dry yeast, about 3 teaspoons
- 1 cup warm milk
- 2 tablespoons margarine, softened
- 1 $\frac{1}{2}$ cups sourdough starter

Method

Bloom the yeast in warm milk with 1 of the 3 Tb of sugar

In a large bowl, combine flour, sugar, salt,

Add milk mix and softened margarine.

Stir in starter. mix for 10 minutes with dough hook

Place in a greased bowl, turn once to oil surface, and cover.

Allow to rise for 1 hour, or until doubled in volume.

Punch down, and let rest 15 minutes.

Shape into loaves.

Place on a greased baking pan. Allow to rise for 1 hour, or until doubled.

Brush egg wash over tops

Bake at 375 degrees F (190 degrees C) for 30 minutes, or till done.

I've had my starter going for years. I haven't bought a loaf of bread in years. After my parents sold the bakery I had to start making my own bread, because store bread doesn't taste the same. If you need some starter, come and get some from me!



Sourdough starter

Servings: --

Source: Emeril

Ingredients

- 3 cups warm water (110 degrees F)
- 1 ½ tablespoons active dry yeast
- 1 teaspoon sugar
- 3 cups all-purpose flour

Method

In a large bowl, combine the water, yeast, and sugar. Let sit until the yeast becomes foamy, about 5 minutes.

Add the flour and stir vigorously to work air into the mixture. Cover with a towel let rest in a warm, draft-free place for 8 to 12 hours. (The mixture should become very bubbly.) Use immediately or cover loosely with plastic wrap and store in the refrigerator.

Preserving the Starter: Each time you remove a portion of the starter for a recipe, reserve at least 1/4 cup and replace the amount you have taken out with equal amounts of flour and water.

For example, if you remove 1 cup of starter, you must replace it with 1 cup of flour and 1 cup of warm water. Whisk these ingredients into the starter until blended return to the frig.

Also, the starter must be maintained by feeding it every week. Refresh by removing 1 cup of the starter by adding 1 cup of flour and 1 cup of warm water.

If you plan to be away longer than a week, freeze the starter in a sterilized, airtight freezer container. Thaw the starter 2 days before you plan to bake with it. Refresh as indicated above. Cover and leave at room temperature 12 hours or overnight before using.

CAUTION: Never keep your starter tightly closed! The gasses expelled by the yeast will build up pressure and may cause the container to burst!



White bread

Yield: 2 lg loaves

Ingredients

- 1 1¾ cups water, warm (about 110 degrees)
- 2 teaspoons yeast
- ¼ cup honey
- 4 tablespoons margarine, softened
- 1 ½ teaspoons salt
- 6 cups bread flour

Method

Bloom yeast

mix all 10 min.

let raise

form loaves

let Dbf

Bake at 350 tel browned and hollow sounding



Zucchini Bread

Servings: --

Ingredients

- 3 Eggs
- 1 cup oil
- 2 cups sugar
- 2 cups zucchini, grated
- 3 cups flour
- 1 teaspoon salt
- 1 teaspoon soda
- 2 teaspoons cinnamon
- ¼ teaspoon baking powder
- ¾ cup nuts, chopped
- 1 teaspoon vanilla

Method

Beat eggs until light and add oil, sugar, zucchini, and vanilla.

Mix well, and add the rest of the ingredients.

Bake for 1 hour at 325F, In greased pan

Or 10 min in Muffin Cup

This recipe is from an old cook book I got from my Grandma Lila when I was a kid. The cookbook is long gone but not the recipe!

Breakfast



Belgain Waffles

Servings: --

Ingredients

- 2 ¼ cups flour
- ¾ cup sugar
- ½ cup melted butter
- 1 teaspoon baking powder
- 1 cup milk
- 1 pinch salt
- 1 twist lemon
- 3 whole eggs, seperated

Method

Separate eggs.

Beat whites until stiff

In another bowl

Add all other ingredients to the yokes, and mix well

Fold in egg whites.

cook until golden brown in waffle Iron



Buttermilk Pancakes

Servings: --

Source: Old cook book

Ingredients

- 1 egg, beaten
- 1 cup buttermilk
- 2 tablespoons melted shorting , best w/ bacon grease
- $\frac{3}{4}$ -1 cup flour
- 1 tablespoon sugar
- 1 teaspoon baking powder
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon baking soda

Method

Mix in order just until blended. Over mixing will make rubber!

Let batter rest 5 minutes

ladle on to hot oiled griddle

flip when bubble pop



Cinnamon Rolls

24 servings

Ingredients

- 5 ½ cups flour
- 4 teaspoons yeast
- ½ cup potato flakes
- ⅓ cup sugar
- 2 teaspoons salt
- 2 cups warm water
- ⅓ cup butter
- 2 eggs
- ¼ cup melted butter
- ½ cup brown sugar
- 1 teaspoon cinnamon

Method

Mix together flour, yeast, potato flakes, sugar, salt, warm water, butter, and eggs in the mix with dough hook mix for 10 minutes cover and rest until dbl.

While the dough is growing cream the butter, brown sugar and cinnamon

When dough has finished raising. Roll out in a lg. rectangle and fill dough with the butter mixture roll as tight as you can and cut 1 in thick place on baking sheet

cover rest until Dbl

Bake at 350 for 25 min. top with cream cheese frosting

NOTES : This recipe came from Sarah ,{that worked for us at Timekeeper's} she got it from her Home Ec.class at Lynden High School.



Marion's Sweedish Pancakes

Servings: --

Ingredients

- 1 egg
- 1 cap Vanilla
- 1 shot salt
- ½ cup milk
- ½ cup flour

Method

Mix well, add flour until it looks like a thick cream.

Yield:

"3 pancakes"

NOTES : Marion lived across the street from us when I was little. Her daughter, Tonia was my best friend. I loved to stay over night, in hopes she would make these for breakfast. She was a special person in my life.



Mom's Waffles

Servings: --

Ingredients

- 4 eggs
- 2 cups milk
- ¼ cup sugar
- 2 teaspoons baking powder
- ¼ teaspoon salt
- 3 cups flour
- ¼ cup oil

Method

Separate eggs, whip egg whites until stiff.

Mix yokes, milk, sugar, baking powder, salt, flour, and oil.

Fold in to the egg whites.

Add extra sugar for strawberry waffles.

Add extra flour for thickness.

I grew up on these. This is the kind you put butter and syrup on. My Mom fried bacon and then crumbed some up in the waffle and used the bacon drippings in place of oil. Not on a health food diet, but when you want a treat for breakfast, try these.



Pop overs

Popovers

Recipe from Neiman Marcus Cookbook

Makes 12

3 1/2 C. milk
4 C. all-purpose flour
1 1/2 t. salt
1 t. baking powder
6 large eggs, at room temperature

Pre-heat the oven to 450°F

Place the milk in a bowl and microwave on high for 2 minutes, or until warm to the touch. Sift the flour, salt, and baking powder together in a large mixing bowl.

Crack the eggs into the work bowl of an electric mixer fitted with a whisk and beat on medium speed for about 3 minutes, until foamy and pale in color. Turn down the mixer to low and add the warm milk. Gradually add the flour mixture and beat on medium speed for about 2 minutes. Turn the machine off and let the batter rest for 1 hour at room temperature.

Spray a popover tin generously with nonstick spray. Fill the popover cups almost to the top with the batter and place the popover tin on a cookie sheet. Transfer to the oven and bake for 15 minutes. Turn down the oven temperature to 375°F and bake for 30 to 35 minutes longer, until the popovers are a deep golden brown on the outside and airy on the inside.

Turn out the popovers and serve hot with strawberry butter.

Note: The key to making great popovers is having the eggs and milk warm before mixing. It is also important to let the batter sit for an hour before baking it. Popovers do not freeze well, and pre-made batter has a tendency not to work properly the next day.

Servings: --

Ingredients

- 3 1/2 C. milk
- 4 C. all-purpose flour
- 1 1/2 t. salt
- 1 t. baking powder
- 6 large eggs, at room temperature

Method

Pre-heat the oven to 450°F

Place the milk in a bowl and microwave on high for 2 minutes, or until warm to the touch. Sift the flour, salt, and baking powder together in a large mixing bowl.

Crack the eggs into the work bowl of an electric mixer fitted with a whisk and beat on medium speed for about 3 minutes, until foamy and pale in color. Turn down the mixer to low and add the warm milk. Gradually add the flour mixture and beat on medium speed for about 2 minutes. Turn the machine off and let the batter rest for 1 hour at room temperature.

Spray a popover tin generously with nonstick spray. Fill the popover cups almost to the top with the batter and place the popover tin on a cookie sheet. Transfer to the oven and bake for 15 minutes. Turn down the oven temperature to 375°F and bake for 30 to 35 minutes longer, until the popovers are a deep golden brown on the outside and airy on the inside.

Turn out the popovers and serve hot with homemade jelly

These are really fun to make for a special brunch. To be really honest I have served them for dinner more than once. Sometimes I don't have the time in the morning, but feel little like breakfast for dinner.



Sourdough pancakes

Yield: about 15 med. pancakes

Source: Doug's Favorite

Ingredients

- 1 cup starter
- 2 cups flour
- 1 tablespoon sugar
- 2 cups water
- 2 eggs beaten
- 2 tablespoons oil
- ½ cup milk
- 1 teaspoon salt
- 2 tablespoons sugar
- 1 teaspoon baking soda

Method

The night before take out 1 cup starter (don't replace it)

Mix in the flour, sugar and water

Stir and cover leave on counter over night

In the morning remove 1 cup of foam from top and add that back into the starter

then add eggs, oil, and all the rest

mix well and let rest for 10 minutes

Flip when bubbles pop!

enjoy

Side and Main Dishes



Almond boneless Chicken

4 servings

Ingredients

- 3 tablespoon butter
- 2 whole chicken breasts, skinned, boned and cut in half
- ½ teaspoon salt
- 1 tablespoon dry sherry
- Vegetable oil
- 1 c. shredded lettuce
- ⅓ c. toasted, slivered or sliced almonds
- 1 green onion, finely chopped
- FINAL SAUCE:
- 4 tablespoons cornstarch
- 3 tablespoons water
- 3 c. chicken broth
- 1 ½ c. chopped mushrooms, (optional)
- 2 tablespoons soy sauce
- BATTER:
- 3 tablespoons cornstarch
- 3 tablespoons flour
- ½ teaspoon baking powder
- 1 egg, beaten
- 1 tablespoon (or more) water

Method

FINAL SAUCE: In small saucepan, stir together cornstarch and water until smooth. Gradually stir in chicken broth, mushrooms, if desired, butter, soy sauce and chicken bouillon granules. Bring mixture to boil, stirring constantly. Allow mixture to boil one minute; keep warm.

BATTER: Beat together cornstarch, flour, baking powder, egg and water until mixture is smooth.

Coat each piece of chicken with batter. Pour vegetable oil into large skillet or wok to depth of 1/2 inch; heat to 375 degrees. Place coated chicken in oil. Cook five to seven minutes, turning once or until chicken is golden. Drain on absorbent paper. Cut diagonally into strips. Place strips on bed of shredded lettuce. Sprinkle with almonds and green onion. Spoon final sauce over chicken and serve hot. Makes 4 to 6 servings.

When I was a kid we ordered this at Chinese restaurants but no one seems to even know what it is any more? Sometimes I make what I call "Cheap Chinese" for dinner,I do this, Chow mien and egg patties.



Aujus Roast

Servings: --

Ingredients

- rolled rub roast
- steak seasoning
- butter

Method

1. rub roast with steak seasoning melt butter in pan brown all the edges of the meat roast in 350 oven 30 min per lb or until internal temp is 150
2. Let rest or even better don't slice until next day ,then slice really thin serve on home made buns and dip in Aujus



Beer Fry Batter

This is wonderful batter you can dip all kinds of veggie in it too! Be sure to mix up a batch of homemade tartar sauce to go with!

Servings: --

Source: My mom Carol Erga

Ingredients

- 2 cups Warm Milk
- 2 Tablespoons Yeast
- 10 ounces Beer
- 1 Teaspoon Salt
- 2 cups Flour

Method

Bloom yeast with warm milk

Add all the rest, mix well

Let rest 1 hour

Stir down (add flour if to thin and milk if to thick)

Dip fish in flour then in batter

Deep fry in really hot oil until golden



Chow Mein

Servings: --

Ingredients

- 2 Tablespoons Oil
- ½ Pound Meat Cut into Strips
- 1 cup Sliced Onion
- 1 Can Water chestnuts
- 1 Can Bamboo Shoots
- ½ cup Sliced Mushrooms
- 4 cups Thin Sliced Veggies (cabbage, carrot, broccoli, celery, peppers, peapods)
- 1 cup Bean Sprouts (look by the bags of salad at the store for this)
- 1 Can Chicken Broth
- 2 Tablespoons Cornstarch
- 1 Package Chow Mein Noodles
- 1 Bottle Sweetened Chili Sauce for Spring Rolls

Method

Stir fry meat until cooked

Add all veggies and half of the chicken broth

Cover and bring to a boil

Cook 1 minute

Stir cornstarch into remaining broth stir out lumps add to veggies mix and bring to a boil

Pour over or stir noodles in

Drip spring roll sauce over top



Japanese Fried Rice

This fried rice can be prepared ahead of time by cooking the rice, then adding the peas, carrot and scrambled egg plus half of the soy sauce. Keep this refrigerated until you are ready to fry it in the butter. That's when you add the salt, pepper and remaining soy sauce.

servings: 4 side servings

Yield: 4 servings

Source: Benihana

Ingredients

- 1 cup uncooked long grain converted or parboiled rice (not instant or quick white rice)
- 2 eggs, beaten
- 1 cup frozen peas, thawed
- 2 tablespoons finely grated carrot
- ½ cup diced onion (1/2 small onion)
- 1 ½ tablespoons butter
- 2 tablespoons soy sauce
- Salt
- Pepper

Method

1. Cook the rice following the instructions on the package. This should take about 20 minutes. Pour the rice into a large bowl to let it cool.
2. Scramble the eggs in a small pan over medium heat. Chop scrambled chunks of egg into small pea-size bits with your spatula while cooking.
3. When the rice has cooled, add the peas, carrot, eggs and onion to the bowl. Carefully toss all of the ingredients together.
4. Melt the butter in a large frying pan over medium/high heat.
5. When the butter has completely melted, dump the rice mixture into the pan and add the soy sauce plus a dash of salt and pepper. Cook the rice mixture for 6 to 8 minutes, stirring often.



Easy Hamburger Quiche

5 servings

Ingredients

- 1 unbaked 9" pie crust
- ½ lb. ground beef, browned and drained
- ½ cup mayonnaise
- ½ cup milk
- 2 eggs, beaten
- 1 tablespoon corn starch
- ½ cup cheddar cheese or swiss, grated
- ⅓ cup sliced green onions
- 1 dash pepper

Method

Set aside cheese and meat Blend all other ingredients until smooth.

Stir in meat and cheese.

Pour in pie shell.

Bake at 350F for 35 to 40 minutes.

NOTES : When I was little I would make this to sell at the Bakery at lunch time. It was a big hit. I remember being so proud when people would buy it and like it!



Apple Spice Pork Chops

Servings: --

Ingredients

- 4 thick cut pork chops \$5.01
- 2 tablespoons vegetable oil \$0.06
- a sprinkle salt and pepper \$0.05
- 1 med onion \$0.38
- 2 med apples \$1.69
- 2 tablespoons butter \$0.07
- 1 tablespoon brown sugar \$0.02
- ¼ teaspoon cinnamon \$0.02
- ⅛ teaspoon nutmeg \$0.02
- 1 teaspoon chicken or vegetable bouillon \$0.09
- 1 cup water

Method

Heat the vegetable oil in skillet over medium-high heat. While the skillet is heating, season one side with salt and freshly ground black pepper. Once the oil is hot place the chops in the pan, seasoned side down. Season the other side and let the chops cook undisturbed for 5-7 minutes or until the bottoms form a nice brown crust. They will "let go" once the crust forms. Flip the chops and cook the second side in the same manner. It should take 5-7 minutes for each side. While the chops are searing, thinly slice the onion, slice the apples into thin wedges. Once the chops have seared on both sides, remove them from the pan and add the apples, onion and butter. Stir and cook for about five minutes or until the apples and onions begin to soften. Add the bouillon, water, brown sugar, cinnamon and nutmeg to the skillet with the apples and onions. Stir until everything is mixed together then return the chops to the pan. Nestle the chops down in the mixture, making sure some onions and apples are on top of the chops. Simmer the chops in the apple/onion mixture for about 10-15 minutes or until the liquid has reduced by half. Stir occasionally



Apple Pecan Stuffing

8 servings

Ingredients

- 3 tablespoons extra-virgin olive oil, plus extra for finishing
- ½ bunch fresh sage
- ½ bunch fresh thyme
- 1 large Spanish onion, thinly sliced
- Kosher salt and freshly ground black pepper
- 3 Granny Smith apples, peeled and diced
- ½ cup celery diced
- ½ cup can raises
- 1 cup browned crumbled sausage (we like western sage)
- 1 cups raw pecans
- 2 eggs
- ¾ cup heavy cream
- 1 ½ cups low-sodium chicken stock
- 5 cups sourdough bread (crusts removed), hand-torn into 1-inch pieces

Method

1. Set a large saute pan over medium heat and add olive oil, sage and thyme sprigs. As the oil heats up the herbs will crackle and fry, infusing the oil. Remove the sage and thyme and set aside on a paper towel to drain - these can be as a garnish, if desired. Add onions to the pan and cook over medium heat for 15 minutes until caramelized. Season with salt and pepper. Remove onions from pan and add apples. Crush the pecans and add to the pan. Add more oil, if needed and season with salt and pepper. Gently saute until pecans are lightly toasted and apples are just cooked slightly - about 3 to 5 minutes. In a large mixing bowl whisk together egg, cream, chicken stock, and salt and pepper, to taste. Add in the rest. Using a wooden spoon, mix the stuffing until well combined.

2. Scoop stuffing into cavity of pork crown roast and cook accordingly with roast.

We have enjoyed switching up Christmas dinner with this yummy dish!



Pork Crown Roast

10 servings

Source: Foodnetwork

Ingredients

- ½ bunch thyme, leaves only
- ½ bunch fresh sage, leaves only
- 2 cloves garlic, gently smashed and paper removed
- Kosher salt and freshly ground black pepper
- Extra-virgin olive oil
- 10 lbs. pork rib roast (about 12 to 14 ribs)

Method

1. Preheat oven to 375 degrees F. Set rack on the bottom third of the oven so the roast will fit completely inside.
2. In a small mixing bowl or mortar and pestle, combine thyme, sage, garlic, and salt and pepper, to taste, and mash to break up herbs and garlic. Add oil, about 1 cup, and combine with pestle.
3. Take crown roast of pork and if your butcher hasn't already prepared it, clean the bones of meat with a boning knife (French them) and make a small cut into the meat in between each rib so you can wrap it into a circle easily; save the scraps. Rub the pork all over with the herb mixture. With the ribs on the outside, wrap the rack around onto itself so the ends meet and secure with kitchen twine so it holds its crown shape. *Cook's note: if you are doing this by yourself, using a skewer to help hold its shape while you wrap the kitchen twine around the roast.
4. Place in a roasting pan. Add the scraps into the bottom of the pan alongside the roast. This will help add flavor to your sauce. Set aside to bring the pork to room temperature prior to cooking.
5. Fill the cavity with Apple Pecan Stuffing.
6. Cover the stuffing and the tips of the rib bones with foil then place the whole roast in the oven and bake for 2 hours and 20 minutes, an instant-read thermometer inserted near the bone should register 150 degrees F when done. About 30 to 45 minutes prior to doneness, remove the foil to brown the stuffing and create a crust. Remove from the oven, loosely cover with foil and allow to rest for 30 minutes before cutting. Serve with Apple Pecan Stuffing and Gravy.



Baked Ziti

Yield: 12

Ingredients

- 2 tablespoons olive oil
- 3 cloves garlic, minced
- 1 large onion, diced
- 1 lb. ground beef
- 1 lb. Italian sausage
- Two 14.5-ounce cans tomato sauce or marinara sauce
- One 28-ounce can whole tomatoes with juice
- 2 teaspoons Italian seasoning
- ½ teaspoon red pepper flakes
- Salt and freshly ground black pepper
- 1 lb. ziti
- 1 ½ lbs. mozzarella, grated
- One 15-ounce tub whole-milk ricotta
- ½ cup grated Parmesan
- 2 tablespoons chopped fresh parsley, plus more for sprinkling
- 2 eggs

Method

1. Heat the olive oil in a pot over medium heat. Add the garlic and onions and saute until starting to soften, 3 to 4 minutes. Add the ground beef and sausage and cook until browned. Drain off almost all of the fat, leaving a bit behind for flavor and moisture. Add the tomato sauce, tomatoes, Italian seasoning, red pepper flakes and some salt and pepper. Stir, bring to a simmer and simmer for 25 to 30 minutes. Remove 3 to 4 cups of the cooked sauce to a bowl to cool down.

2. Bring a large pot of water to a boil and add some salt. Cook the ziti until not quite al dente.

3. Preheat the oven to 375 degrees F.

4. In a bowl, mix 2 cups of the grated mozzarella, the ricotta, Parmesan, parsley, eggs and some salt and pepper. Stir together just a couple of times (do not mix completely).

5. Drain the pasta and rinse under cool water to stop the cooking and cool it down. Pour it into the bowl with the cheese mixture and toss to slightly combine (there should still be large lumps). Add the cooled reserved meat sauce and toss to combine.

6. Add half the coated pasta to a large casserole dish or lasagna dish. Spoon half of the remaining sauce over the top, then top with half the remaining mozzarella. Repeat with another layer of the coated pasta and the remaining sauce and mozzarella.

7. Bake until bubbling, about 20 minutes. Let stand 5 minutes before sprinkling with chopped parsley to serve.



Biscuits and gravy

Servings: --

Ingredients

- 2 cups flour
- ¼ cup sugar
- 4 teaspoons baking powder
- ¼ teaspoon baking soda
- 1 pinch salt
- 3 ounces cold butter, diced
- 8 ounces buttermilk
- ½ lb. ground sausage, browned
- 2 tablespoons butter
- 4 tablespoons flour
- 3 cups cold milk
- salt and pepper

Method

Combine the dry ingredients. Knead in the butter.

Add buttermilk and knead on a floured surface. Make sure you only knead it just enough to get the dough together. Do it gently so the flour doesn't develop gluten which will cause your biscuits to be tough.

Flatten the dough with the ball of your hand to 3/4 in thick

Use a glass to cut out your biscuits. Don't make them too tall or the outside may get crusty while the inside is still too doughy.

Cook them in a 350 degree oven on a greased cookie sheet and then get started on the gravy straight off.

Fry up the sausage until it's thoroughly cooked. Remove the sausage with a slotted spoon.

Don't drain the grease. You'll need it to make the roux. You should have about 2 tablespoons of rendered fat. Add the butter and melt it. Then add the flour a little at a time over medium heat, constantly whisking.

Cook for about 2-3 minutes. Now start adding the cold milk a little at a time, whisking incessantly. Toward the end of the milk add the sausage back in. When it's nice and thickened up add salt and pepper to taste.

Cut the biscuits in half, pour the gravy over them, and enjoy! We're talking breakfast heaven here!



Pizza dough

4 servings

Ingredients

- 1 package yeast or 2 teaspoons
- 1 teaspoon honey
- 1 cup warm water
- 3 cups flour
- 1 teaspoon salt
- 1 tablespoon olive oil

Method

Bloom yeast and 1c. warm water

combine dry in food processor slowly add water honey and oil

mix until forms a ball

turn out into an oiled plastic bag to raise

Make it up in the morning and place dough in frig. it will ready at dinner time

NOTES : We roll the dough out on bread board and then place it on plastic mat with cornmeal under the dough so after we put toppings on it will slide easy on to hot stone in the oven.

We top ours with pesto Spread over dough kinda thin

Then a little spaghetti sauce

Add caramelized onions and peppers

add any meat or other toppings sprinkle with cheese

slide the pizza on to the hot stone in the 500* oven for about 8

min less time for pizza with less toppings more for ones with more



Chicago-Style Deep-Dish Pizza

Servings: --

Ingredients

- Crust
- 4 cups All-Purpose Flour
- 1 $\frac{3}{4}$ teaspoons salt
- 2 $\frac{3}{4}$ teaspoons instant yeast
- 2 tablespoons olive oil
- 4 tablespoons butter, melted
- 2 tablespoons vegetable oil or salad oil 1 cup + 2 tablespoons lukewarm water
- Filling
- $\frac{3}{4}$ lb. mozzarella cheese, sliced
- 1 lb. Italian sweet or hot sausage, cooked and sliced; or about 3 cups of the sautéed vegetables of your choice
- 28-ounce can plum tomatoes, lightly crushed; or 28-ounce can diced or chopped tomatoes
- 2 to 4 garlic cloves, peeled and minced, optional 1 tablespoon sugar, optional
- 1 to 2 teaspoons Pizza Seasoning or mixed dried Italian herbs (oregano, basil, rosemary), to taste
- 1 cup freshly grated Parmesan or Asiago cheese 2 tablespoons olive oil, to drizzle on top

Method

1. Directions 1. To make the crust: Mix the dough ingredients, and knead – by hand, mixer, or bread machine – to make a smooth crust. This will take about 7 minutes at medium-low speed in a stand mixer. 2. Place the dough in a lightly oiled bowl or 8-cup measure (which makes it easy to track its rise), cover, and let rise till very puffy, about 60 minutes. 3. While the dough is rising, ready your 14" deep-dish pizza pan. Grease it with non-stick vegetable oil spray, then pour in 3 to 4 tablespoons olive oil, tilting it to cover the bottom of the pan, and partway up the sides. 4. Stretch the dough to make as large a circle as you can. You can do this on a lightly oiled baking mat, if you choose; or simply stretch the dough in your hands. 5. Lay the dough in the pan, and stretch it towards the edges till it starts to shrink back. Cover, and let it rest for 15 minutes. Start preheating the oven to 425°F

2. while the dough rests. 6. Stretch the dough to cover the bottom of the pan, then gently push it up the sides of the pan. The olive oil may ooze over the edge of the crust; that's OK. Let the crust rest for 15 minutes or so, as your oven comes up to 425°F. 7. Bake the crust for 10 minutes, until it's set and barely beginning to brown. While it's baking, prepare the filling. 8. Drain the tomatoes thoroughly. Combine them with the Pizza Seasoning or herbs, and the garlic and sugar Add salt to taste; 9. Cover the bottom of the crust with the sliced mozzarella, Add the sausage then the tomato

mixture. Sprinkle with the grated Parmesan, and drizzle with the olive oil.

3. . BAKE 35 mins. TOTAL 2 hrs 35 mins. to 2 hrs 50 mins. YIELD one large or two small pizzas, about 12 servings.



Cinnamon Honey Sweet Potatoes

Servings: --

Ingredients

- 2 ½ lbs. sweet potatoes or yams, peeled and diced into 3/4-inch to 1-inch pieces
- 5 tablespoons unsalted butter, diced into 1 Tbsp pieces and melted
- 3 tablespoons honey
- 1 teaspoon cinnamon
- ½ teaspoon salt, or to taste

Method

1. Instructions
2. Preheat oven to 350 degrees. Spray a 13 by 9-inch baking dish with non-stick cooking spray.
3. In a small mixing bowl whisk together melted butter, honey, cinnamon and salt.
4. Place sweet potatoes in baking dish, pour honey butter mixture over top and toss well to evenly coat.
5. Spread into an even layer (they will overlap) and bake in preheated oven until soft, tossing each third of the way through (so twice during baking), about 50 - 55 minutes total.
6. Toss sweet potatoes with extra honey mixture at the bottom of the pan and serve warm.



Chicken Pot Pie

Servings: --

Ingredients

- 3 whole (6 split) chicken breasts, bone-in, skin-on
- 3 tablespoons olive oil
- Kosher salt
- Freshly ground black pepper
- 5 cups chicken stock, preferably homemade 2 chicken bouillon cubes
- 12 tablespoons (1 1/2 sticks) unsalted butter
- 2 cups yellow onions, chopped (2 onions) 3/4 cup all-purpose flour
- 1/4 cup heavy cream
- 2 cups medium-diced carrots, blanched for 2 minutes
- 1 (10-ounce) package frozen peas (2 cups) 1 1/2 cups frozen small whole onions
- 1/2 cup minced fresh parsley leaves
- For the pastry:
- 3 cups all-purpose flour
- 1 1/2 teaspoons kosher salt
- 1 teaspoon baking powder
- 1/2 cup vegetable shortening
- 1/4 lb. cold unsalted butter, diced
- 1/2 to 2/3 cup ice water
- 1 egg beaten with 1 tablespoon water, for egg wash
- Flaked sea salt and cracked black pepper

Method

Preheat the oven to 375 degrees You will have 4 to 6 cups of cooked cubed chicken. In a small saucepan, heat the chicken stock and dissolve the bouillon cubes in the stock. In a large pot or Dutch oven, melt the butter and saute the onions over medium-low heat for 10 to 15 minutes, until translucent. Add the flour and cook over low heat, stirring constantly, for 2 minutes. Add the hot chicken stock to the sauce. Simmer over low heat for 1 minute, stirring, until thick. Add 2 teaspoons salt, 1/2 teaspoon pepper, and heavy cream. Add the cubed chicken, carrots, peas, onions and parsley. Mix well. For the pastry, mix the flour, salt, and baking powder in the bowl of a food processor fitted with a metal blade. Add the shortening and butter and mix quickly with your fingers until each piece is coated with flour. Pulse 10 times, or until the fat is the size of peas. With the motor running, add the ice water; process only enough to moisten the dough and have it just come together. Dump the dough out onto a floured board and knead quickly into a ball F. Divide the filling equally among 4 ovenproof bowls. Divide the dough into quarters and roll each piece

into an 8-inch circle. Brush the outside edges of each bowl with the egg wash, then place the dough on top. Trim the circle to 1/2-inch larger than the top of the bowl. Crimp the dough to fold over the side, pressing it to make it stick. Brush the dough with egg wash and make 3 slits in the top. Sprinkle with sea salt and cracked pepper. Place on a baking sheet and bake for 1 hour, or until the top is golden brown and the filling is bubbling hot.

I love to make this in the fall even in Az when Fall dips down into the 80's be creative change up the veggies add squash !



Classic Beef Stroganoff

I skip the mushrooms but this is an easy dinner.

Servings: --

Ingredients

- 1 ½ pounds beef sirloin steak, 1/2 inch thick
- 8 ounces mushrooms , sliced (2 1/2 cups)
- 2 medium onions, thinly sliced
- 1 garlic clove, finely chopped
- ¼ cup butter or margarine
- 1 ½ cups beef flavored broth (from 32-ounce carton) SAVE \$
- ½ teaspoon Salt
- ¼ teaspoon Worcestershire sauce
- ¼ cup all-purpose flour
- 1 ½
- 1 ½ cups sour cream
- 3 cups hot cooked egg noodles

Method

1. 1 Cut beef across grain into about 1 1/2x1/2-inch strips.
2. 2 Cook mushrooms, onions and garlic in butter in 10-inch skillet over medium heat, stirring occasionally, until onions are tender; remove from skillet.
3. 3 Cook beef in same skillet until brown. Stir in 1 cup of the broth, the salt and Worcestershire sauce. Heat to boiling; reduce heat. Cover and simmer 15 minutes.
4. 4 Stir remaining 1/2 cup broth into flour; stir into beef mixture. Add onion mixture; heat to boiling, stirring constantly. Boil and stir 1 minute. Stir in sour cream; heat until hot (do not boil). Serve over noodles.



Edith's Ham & Rice Casserole

Servings: --

Ingredients

- 2 cans cream o mushroom soup
- 4 cups cooked rice
- 1 package peas
- 1 tablespoon mustard
- 1 teaspoon pepper
- 1 teaspoon salt
- 1 ½ tablespoons dried onion
- 1 cup canned milk
- 2 cups chopped ham
- 1 cup cheddar cheese, shredded

Method

Mix all together.

Bake in dish for 25m minutes @ 350F

My Aunt Edith gave me this recipe when I was 1st married. I made it so much Doug doesn't care for it any more . I make it to take to families at church when they need a meal with a fresh loaf of bread.



Fall Off the Bone Crockpot Ham

Servings: --

Ingredients

- 1 butt-portion ham (approx. 6-9 lbs)
- 3 cups light brown sugar

Method

Remove ham from plastic wrap, also remove plastic circle that is covering the bone. Cover the bottom of the crockpot with a good layer of brown sugar. Place the ham face (flat side) down in the crockpot. Cover the top of the ham with the remaining brown sugar. Cover with lid (or foil if lid doesn't fit). Cook on low for 8-10 hours or high for 6-8 hours. Flip ham in the last hour or two to ensure that the top of the ham is allowed time to soak in the juices. Remove ham from crockpot when ham easily falls apart. Pull ham apart (being careful not to burn your fingers) to separate the meat from the fat and bone.

This is so good and so easy! We buy old fashion bone in hams at the Pork shop in Queen creek Yum!



Farfalle with Chicken and Roasted Garlic Cream Sauce

Servings: --

Ingredients

- ½ lb. bow tie pasta
- 2 tablespoons olive oil
- 2-3 slices pancetta, chopped in small pieces
- ½ cup chopped onion
- ½ cup button mushrooms
- ½ cup sun dried tomatoes
- 1 cup milk
- ½ head roasted garlic paste
- 3 ounces cream cheese
- ½ cup grated parmesan cheese
- 2 fresh sage leaves, chopped fine
- salt and black pepper (according to taste)
- ½ cup frozen green pea, thawed
- 1.5 lb. boneless, skinless chicken breasts cut in sm. pieces

Method

1. Boil pasta according to instructions drain and set aside. save 1/2 cup pasta water and discard rest.
2. Add oil to heated pan. Add Pancetta to the oil and let it render and get crispy a little for a couple of minutes on medium heat. Take pancetta out (leave oil) of pan and set aside.
3. Add onions to the skillet and caramelize them over low to medium heat.
4. Add chicken and cooked until done.
5. Add mushrooms to caramelized onions and increase the heat to medium high. Sauté the mix for about 30 seconds.
6. Add tomatoes to the mix and flip the mixture for about 20-30 seconds until mixed well.
7. Add milk to the mix and bring it to simmer. Lower the heat and add roasted garlic paste to the mix and incorporate well.
8. Add cream cheese and parmesan to the mix and mix well -- let it simmer until cream cheese, garlic, and parmesan is mixed well into milk forming smooth sauce.
9. Add sage, salt and pepper (to taste) to the sauce and mix well. Add peas and pasta to mix and cook in the pan for a minute or so until pasta is well coated.

I've had this at the Cheesecake factory. Doug thinks this recipe is better than theirs? Let me know what you think?



Sweet Emotion Pizza

Yield: enough sauce for 6 pizzas

Source: First tasted this style of pizza at The Rock Pizza Parlor in Lynnwood, Washington- came home and replicated it

Ingredients

- 3 sweet onions sweet onions, sliced thinly
- 1 large can tomatoes 1 lb crushed or stewed tomatoes
- 1 can tomato paste 6 oz tomato paste
- 1 clove garlic
- salt and pepper to taste
- ¼ cups Sugar
- 1 lb sweet sausage Johnsonville Sweet Italian, crumbled and browned
- 10 mushrooms sliced thinly
- 1 bag fresh spinach found in produce dept., sauteed in olive oil
- 6 tablespoons olive oil
- 6 cups mozzarella cheese grated

Method

Recipe yields enough sauce for approximately six 12 inch pizzas. Enough for three pizza dough recipes.

1. Saute sliced onions in 4 Tablespoons olive oil until golden brown
2. Reserve 1/3 of the onions to top pizzas
3. Crush garlic and add to onions and continue to saute
4. Add stewed tomatoes, tomato paste, onion, and garlic mix to the food processor with the sugar and salt and pepper and pulse until just chunky
5. Put mixture back into the pan and simmer for at least 20 minutes
6. While simmering, saute mushrooms (sliced thinly) in 1 Tablespoon olive oil, and spinach in 1 Tablespoon olive oil
7. When pizza dough is ready put 1/2 Cup of sauce on dough and spread around
8. Top with mozzarella cheese and any additional toppings (pepperoni and sweet sausage)
9. Top with reserved caramelized onions, mushrooms, spinach bake 500 for 10 minutes



Ham Strata

Servings: --

Ingredients

- $\frac{3}{4}$ lbs. grated cheddar cheese
- 10 ounces broccoli, cooked and drained
- 2 cups ham, finely chopped
- 6 eggs, slightly beaten
- 3 $\frac{1}{2}$ cups milk
- 1 tablespoon instant onion
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ teaspoon dried mustard

Method

Place bread in 9"x13" greased pan.

Layer with cheese, broccoli, and ham.

Combine eggs, milk, instant onion, salt, and dry mustard; Pour over top.

Cover and keep refrigerated over night.

Bake uncovered at 325F for 60 minutes or until the eggs are set and cook through

Let stand for 10 minutes.



Hash Browns and Ham Casserole

Servings: --

Ingredients

- 3 tablespoons butter
- 3 tablespoons all-purpose flour
- 2 cups milk
- 2 cups shredded cheddar cheese
- 1 tablespoon Dijon mustard
- 2 cups diced ham
- 1 package (24 ounces) frozen hash brown potatoes, thawed
- 1 package frozen peas

Method

Over medium heat, melt butter in a large saucepan; add flour. Stir until smooth; add milk. Cook and stir until thick and bubbly; remove from heat and stir in cheese and mustard. Place half of the ham in a lightly greased casserole. Top ham with half of the hash brown potatoes and half of the cheese sauce mixture. Spoon spinach over the top. Repeat with the remaining ham, potatoes and sauce. Top with buttered bread crumbs if desired. Bake at 350° for about 45 to 55 minutes.



Lillian Erga's Bean Pot

Servings: --

Ingredients

- ½ lb. browned bacon
- 1 lb. browned ground beef
- ½ cup chopped browned onions
- ½ cup ketchup
- ½ cup brown sugar
- 1 teaspoon mustard
- 2 teaspoons vinegar
- ½ teaspoon salt
- 2 cans pork and beans
- 1 can undrained kidney beans
- 1 can drained lima beans

Method

Simmer all ingredients in crock pot for 1 or more hours on low.

NOTES : Lillian away's brought this crowd pleaser to every Erga Party. I add dices pepper for extra flavor and color



Macaroni and cheese bake

Servings: --

Ingredients

- 1 (8 ounce) packages macaroni
- 4 tablespoons butter
- 4 tablespoons flour
- 1 cup milk
- 1 cup cream
- ½ teaspoon salt
- fresh ground black pepper, to taste
- 2 cups cheddar cheese, shredded good quality
- ½ cup breadcrumbs, buttered

Method

Preheat oven to 400°F. Cook and drain macaroni according to package directions; set aside. In a large saucepan melt butter. Add flour mixed with salt and pepper, using a whisk to stir until well blended. Pour milk and cream in gradually; stirring constantly. Bring to boiling point and boil 2 minutes (stirring constantly). Reduce heat and cook (stirring constantly) 10 minutes. Add shredded cheddar little by little and simmer an additional 5 minutes, or until cheese melts. Turn off flame. Add macaroni to the saucepan and toss to coat with the cheese sauce. Transfer macaroni to a buttered baking dish. Sprinkle with breadcrumbs. Bake 20 minutes until the top is golden brown.



Quiche

Servings: --

Ingredients

- ¼ cup Green onion
- ½ tablespoon Corn starch
- 2 cups Grated cheese , (half white half yellow)
- 4 Eggs
- ¾ cup Milk
- 1 cup Mayonnaise
- Salt/pepper Salt/pepper, to taste
- 1 lb. Hamburger , cooked and drained or you can use diced ham.
-

Method

Pour into unbaked pie shell and bake 375 degrees until knife comes out clean.

When I was little I got to make this at the bakery, at lunch time. I remember being so proud when people would buy it and like it!

These days I like to add veggies and sometime even make it without the crust



Semolina basic pasta

Servings: --

Source: Semolina Flour bag

Ingredients

- $\frac{3}{4}$ cup semolina flour
- $\frac{3}{4}$ cup reg. flour
- $\frac{1}{2}$ teaspoon salt
- 2 eggs beaten
- 2 tablespoons water
- 2 tablespoons olive oil

Method

Knead dough for 8 to 12 minutes, until it is smooth and supple. Dust dough and work surface with semolina as needed to keep dough from becoming sticky. Wrap dough tightly in plastic and allow it to rest at room temperature for 30 minutes.

Roll out dough with a pasta machine or a rolling pin to desired thickness. Cut into your favorite style of noodle or stuff with your favorite filling to make ravioli. Bring water to a boil in a large pot, then add 4 teaspoons salt. Cook pasta until tender but not mushy, 1 to 8 minutes depending on thickness. Drain immediately and toss with your favorite sauce.

We have so much fun making pasta, it's a family affair. Really easy if you have the right machine. So much better than store bought.



Sloppy Joes

8 servings

Ingredients

- 2 ½ lbs. ground beef
- 1 large green bell pepper, diced
- ½ large onion, diced
- 1 ½ cups ketchup
- 5 cloves garlic, minced
- Hot sauce, such as Tabasco
- Worcestershire sauce
- Salt and freshly ground black pepper
- 8 kaiser rolls
- 2 tablespoons packed brown sugar
- 2 teaspoons chili powder, or more as needed
- 1 teaspoon dry mustard
- ½ teaspoon red pepper flakes, or more as needed
- 2 tablespoons butter, softened

Method

1. Start by browning the ground beef in a large pot over medium-high heat. Drain off the fat.
2. Add in the green peppers and onions. Stir, and then add 1 cup water, the ketchup and garlic. Stir it around to combine, and then add the brown sugar, chili powder, dry mustard, red pepper flakes, and hot sauce, Worcestershire, salt and pepper to taste. Stir to combine, and then cover and simmer over medium-low heat, about 20 minutes.
3. To serve, spread the rolls with the butter and brown them on a griddle or in a skillet. Spoon a good amount of the meat mixture onto the bottom roll, and then top with the other half. Serve with chips, salad or just enjoy it by itself.

So this is just kind of the basics, I add all kinds of stuff that might be left over fajita veggies, taco meat its all good sometimes I put it all together and then leave it on the crock pot all day the pieces just get better and better. I like to make french bread rolls to serve it on



smashed potatoes

*They will be a little soupy but will thicken as they bake
this is a great side dish to get ready the day before*

Servings: --

Ingredients

- 2 cloves crushed garlic
- 9 potatoes, cubed
- 4 ounces cream cheese, softened
- ½ cup sour cream
- salt and pepper

Method

Boil potatoes and garlic in large pot of water
when tender drain
add other ingredients
smash a little to mix together
place in baking dish
bake @ 350 for 20 min.

My friend Daleen brought this dish, I think to a Christmas party. I fell in love not only is this so good but so easy. I make it the day before a party and then pop it in the oven, no messing with making mash potatoes at the last minute when your trying to get everything on the table.



Spring time pasta

I serve this on bow tie pasta with french bread and ceasar salad

Servings: --

Ingredients

- 1 small onion, sliced and carmelizd
- 4 cloves Garlic, crushed and carmelized
- 2 tablespoons olive oil
- 1 cup sliced grilled chicken
- .5 cup sm. pits ham
- 1 cup frozen peas
- .5 cup Sun dried tomato
- 1 teaspoon pepper
- 1 cup Chicken broth
- 1 cup heavy cream
- 2 tablespoons butter
- 2 tablespoons corn starch
- 1 cup grated parm. cheese
- salt and pepper, to taste

Method

In a lg. fry pan add oil

on low caramelize the onions and garlic (could take 15-20 minutes)

When brown and wonderful add chicken, ham, peas, and tomatoes

Mix together starch and broth add to fry pan continue to cook until slow boil

add pepper

add cream and cheese

Don't let it boil, just heat until all is melted and blended

adjust to thickness



The Best Chicken Marinade

Servings: --

Ingredients

- ½ cup extra virgin olive oil
- ½ cup balsamic vinegar (or other vinegar)
- ¼ cup soy sauce
- ¼ cup Worcestershire sauce
- ⅛ cup lemon juice
- ¾ cup brown sugar
- 2 tablespoons Dijon or Spicy Brown mustard
- 2 teaspoons salt
- 1 teaspoon ground black pepper
- 2 teaspoons garlic powder
- 6 chicken breasts or 3.5 lb chicken
- ½ cup pepper jelly

Method

grill Preheat grill to medium high heat and lightly oil the grates. Remove the chicken from the marinade, letting the excess drip off. Grill chicken for 5 to 6 minutes on each side or until cooked through. Baste the chicken occasionally with the reserved marinade. Remove chicken from grill and tent with foil. Let chicken rest for at least 5 minutes before serving

I love to make this and then snack on it all week cold out of the frig.

Mexican



Amy's Salsa

Servings: --

Source: Amy's Friend from Rolf's

Ingredients

- 1 lg.can diced Tomatos
- 1 onion, quartered
- 4-6 cloves garlic
- 3-4 jalapeno peppers
- 1 cup cilantro
- 1 tablespoon sugar
- ½ teaspoon salt
- 1 teaspoon garli powder
- 1 teaspoon onion Powder
- 6 or more to taste Tepin chiles, crush as you add them
- 1 teaspoon dry oragano

Method

Put onion (peeled) and jalapeños (leave stems on) in water to boil on stovetop. I usually cut the onion in half. Check the jalapeños every five minutes or so, flipping them so they don't only cook on one side. Once you see the jalapeños turn a darker green color and can stab a knife or fork through, take them out. Add the cloves of garlic and cook another 5 minutes or so. Take pot off the heat and remove onion and garlic but keep the water or save at least a cup of the liquid. Wash cilantro and de-stem as well. Mix all the ingredients, along with a 1/2 cup of the liquid, and at least 1 teaspoon of salt in a food processor and blend until the consistency desired.

This is 2 recipes I've put together to make the perfect salsa

If you have pepper jelly a couple of tablespoons will add a wonderful sweet and spice



Nate's Salsa

Servings: --

Ingredients

- 1 4oz. can tomato sauce
- 4-8 tepin dry chili, crush as you add them
- ½ teaspoon onion powder
- ½ teaspoon garlic powder
- ½ teaspoon dry oragano
- ¼ teaspoon chili powder
- 1 teaspoon sugar
- salt and pepper, to taste

Method

Mix everything together and let sit for 15-30 minute before serving add a little water if you like a thinner salsa

Nate loves making this for us. It's quick and easy!



Guacamole

Servings: --

Source: California Avacado

Ingredients

- 4 ripe, Fresh California Avocados, seeded and peeled
- 3 limes, juice only
- 2 medium tomatoes, chopped
- 1 medium white onion, chopped fine
- ¼ teaspoon ground black pepper
- ½ teaspoon salt
- 2 cloves fresh garlic, minced
- ½ teaspoon cumin
- ½ teaspoon cayenne pepper
- Pinch sugar
- 1 serrano chile, chopped fine
- 1 bunch cilantro, chopped

Method

Place avocados in a bowl and mash with a fork.

Immediately mix in remaining ingredients; serve immediately.

Serve with fresh tortilla chips.

* Large avocados are recommended for this recipe. A large avocado averages about 8 ounces. If using smaller or larger size avocados adjust the quantity accordingly.



On the Boarder Salsa

Servings: --

Ingredients

- 2 -Large Roma tomatoes, chopped
- 2-14.5 ozcans of plain diced tomatoes with no seasonings
- 2- Jalapeños seeded and chopped
- 2- Tablespoons fresh lime juice. You can also use lemon juice or Red Wine vinegar, whichever you have on hand. Lime Juice is best, but they all work.
- 1- Tablespoon Cumin
- 4- Garlic Cloves, minced
- 1- large white or brown onion, chopped
- 1-2 teaspoon salt (more or less, your choice)
- ½ teaspoon cayenne pepper or red pepper flakes
- ⅓ cup fresh cilantro, chopped (too much will give the salsa a leafy taste. So less, is better than more.) But this is one of the key pieces!

Method

Place all ingredients into a blender in the order listed. Blend until all the ingredients are well mixed and salsa has a consistent texture. You can eat it immediately but it will taste even better if you let it sit in the refrigerator for about 30 minutes. You can make this spicier by adding hotter jalapeños or by using more. Serve with chips, lots and lots of chips!

When Living in Az. Salsa is kind of a big deal. I'm alway's looking for another recipe to try. This one pretty good!



Refried Beans

Servings: --

Source: pintrest

Ingredients

- 3 cups dried pinto beans, rinsed and picked over
- 7 cups water
- 2 Tablespoons chicken bouillon granules
- 1 medium white onion, finely diced
- 2 teaspoons garlic powder
- 2 ½ teaspoons ground cumin
- salt and pepper to taste
- Garnishes:
- Shredded Mexican cheese blend (optional)

Method

Add all of the ingredients, except for the salt and pepper to the crock-pot. Cook on high for 9 hours. At this point the beans will be tender and a bunch of them will have popped open. Use an immersion blender to puree the beans until smooth. Add more water as needed, or if you're feeling decadent add a couple tablespoons of butter! Season with salt and pepper to taste. Serve with shredded Mexican cheese (optional).



Spanish Rice

Servings: --

Source: Nate's friend's Mom

Ingredients

- 2 tablespoons olive oil
- 1 cups long-grain white rice
- ¼ cup onion, finely chopped
- 3 garlic clove, minced
- 1 cup diced tomatoes, strained/ smashed
- 1 teaspoon salt
- 1 teaspoon cumin
- ¼ teaspoon pepper
- 2 tablespoons Chicken soup base
- 1 cups* chicken stock (or vegetable stock if vegetarian), can add more soup base and add 1 more cup of water
- 2 cups water, boiling

Method

1. 1 Brown the rice: Heat olive oil in large skillet on medium/high heat. Add the rice and stir it so that the rice is lightly coated with the oil. Cook on medium high heat, stirring often, until much of the rice has browned.
2. Add onion, garlic: Add the onion and garlic cook, stirring frequently another 3 minutes, until the onions begin to soften. Add the tomato and cook for couple more minutes.
3. Combine broth, water, spices, salt, and browned rice and onions
4. Bring everything up to a boil. Cover and lower stove top to lowest setting for 20 minutes
DO NOT OPEN THE LID FOR ANY REASON!
Remove from heat let sit for 5 more minutes fluff with fork and serve



Chicken Enchiladas

Yield: 6 servings

Ingredients

- 1 (10.75 ounce) can Campbell's® Condensed Cream of Chicken Soup or Campbell's® Condensed 98% Fat Free Cream of Chicken Soup
- 1 (8 ounce) container sour cream
- 1 cup Pace® Picante Sauce
- 2 teaspoons chili powder
- 2 cups chopped cooked chicken
- 1 cup shredded Monterey Jack cheese
- 10 Mission® Fajita Size Flour Tortillas, warmed
- 1 medium tomato, chopped
- 1 green onion, sliced

Method

Mix soup, sour cream, picante sauce and chili powder.

Mix 1 cup picante sauce mixture, chicken and cheese.

Spread about 1/4 cup chicken mixture down center of each tortilla. Roll up and place seam-side down in 3-quart shallow baking dish. Pour remaining picante sauce mixture over enchiladas. Cover. Bake at 350 degrees F for 40 minutes or until hot. Top with tomato and onion.



Taco Casserole

Servings: --

Source: Child hood

Ingredients

- 1 bag of cheap taco chips
- 1 cup salsa
- 1 lb. ground beef, browned drained
- 1 package taco seasoning mix, sprinkle on meat after drained
- 1 can canned corn, any kind
- 1 sm can tomato sauce
- 2 cups cheese, grated

Method

1. Brown meat

Drain

Add salsa, seasoning, tomato sauce and corn to meat let it simmer 8- 10 minutes to wake up the flavors

2. break chips up in a large bowl

Add meat mix

Stir up good

3. Dump it all in a 9x13 casserole

Top with cheese

bake @350 tell cheese is melted about 15 - 20 minutes

4. you can divide this up and freeze 1/2

Just leave it to thaw before you bake or the edges burn



Pollo Fundido

Servings: --

Ingredients

- 2 lbs. boneless skinless chicken breasts
- 1/2 green pepper, finely diced
- 1/2 large onion, finely diced
- 15 -20 small flour tortillas
- 2 cups shredded monterey jack and cheddar cheese blend, divided
- SAUCE
- 2 (8 ounce) packages cream cheese, softened
- 2 cups sour cream
- 1 (4 ounce) can diced jalapenos
- 1 cup half-and-half
- 2 garlic cloves
- oil, for frying

Method

Boil chicken in water (or broth) until cooked through. Let cool enough to handle, and then shred. Place in large mixing bowl. Sauté green pepper and onion in a small amount of butter or oil until pepper is tender and onion is translucent. Add to chicken in bowl. If you have a deep fryer, fill it up and turn it on. If not, heat up 2 inches of oil in a large fry pan over medium-high heat. While the oil is heating, make sauce. Combine cream cheese, sour cream, jalapeños, half and half, and garlic cloves together in a blender. Blend on high speed until smooth. Add half of the sauce mix to the chicken mixture. Add 1/2 cup of cheese to chicken mixture, and stir to combine all together. Place approximately 1/2 cup of chicken mixture on a tortilla and roll up "burrito style". Repeat for remaining mixture. Fry "burritos" in oil until golden brown, turning once if frying in a fry pan. Remove to paper towels to drain. Preheat oven to 325°F. Place chicken "burritos" in a large glass pan (9x13 is recommended). Pour remaining sauce over the top (you can reserve about 3/4 cup, if desired, for serving on the side). Sprinkle with remaining cheese. Place in oven for approximately 15 minutes, or until cheese is melted.

This is a favorite of mine I first had it at our little Mexican place here in Fountain Hills. Really yummy thought it would be fun to try to make I worked on cutting some of the calories with fat free sour

cream, and low fat cheese still yummy added colorful grilled peppers and onions to the meat filling too.



Taco Dip

10 servings

Ingredients

- 1 lb. browned ground beef
- 1 can refried beans
- 1 package toco seasoning mix
- 1 cup sour cream
- 1 cup Salsa
- 2 cups graded mexican style cheese

Method

mix beef beans and toco dip in a 9x13 baking dish

after mixed spread out flat

spread on the sour cream then the salsa

top with cheese

bake at 350 about 10 minutes or when the cheese is melted and edges are bubbling

Description:

"Great party starter"

NOTES : This is one of Buddy's specialties!



Taco Salad Dressing

Servings: --

Source: Gail Parker

Ingredients

- $\frac{3}{4}$ cup light mayo
- 2 $\frac{1}{2}$ TB sugar
- 2 TB lemon juice
- $\frac{1}{4}$ cup red wine vinegar
- $\frac{1}{2}$ teaspoon salt
- 1ts p pepper

Method

Mix in shaker jar or bottle

Make a Dbl patch it will keep as long as mayo

Soups



Corn Chowder

Servings: --

Ingredients

- 2 tablespoons butter
- 1 clove garlic crushed
- 1 cup diced onion
- 1 cup diced celery
- 2 tb. flour
- 1 cup diced carrots
- 1 cup diced potatoes
- 2 cans chicken stock
- 2 slices bacon
- 2 cans cream corn
- 1 can whole kernel corn
- 1 can canned milk or 1/2
- salt and pepper to taste

Method

cook bacon and crumble it yup set aside in same pan add butter to bacon drippings saute onions, celery, garlic dust with flour to make a roux add stock and and simmer add everything else and let it all simmer until the veggies are tender at least a 1/2 hour but the longer the better the flavor gets.



Egg Drop soup

Servings: --

Ingredients

- 4 cups chicken broth or stock
- 2 eggs, lightly beaten
- 1 1-2 green onions, minced
- ¼ teaspoon white pepper
- salt, to taste
- 2 drops sesame oil

Method

In a wok or saucepan, bring the 4 cups of chicken broth to a boil. Add the white pepper and salt, and the sesame oil if using. Cook for about another minute.

Very slowly pour in the eggs in a steady stream. To make shreds, stir the egg rapidly in a clockwise direction for one minute. To make thin streams or ribbons, gently stir the eggs in a clockwise direction until they form.

Garnish with green onion and serve.



Fully Loaded Baked Potato Soup

I don't use as much bacon as this calls for and I sub chicken stock for the milk

Servings: --

Ingredients

- 4 large baking potatoes (Idaho or russet)
- 12 slices thick-cut applewood smoked bacon
- ½ cup all-purpose flour
- 6 cups 2 percent low-fat milk, heated
- 5 ounces sharp Cheddar, grated
- Kosher salt and freshly ground black pepper
- 4 ounces sour cream
- 3 tablespoons finely chopped fresh chives

Method

1. Preheat the oven to 350 degrees F.
2. Place the potatoes on a roasting tray and bake for 45 minutes. When done, the tip of a paring knife should go through the potatoes easily.
3. Slice the bacon into lardons (thin strips) and cook in a large, heavy-bottomed pot over medium heat until crisp. Remove the bacon from the pot with a slotted spoon and set aside, leaving the drippings in the pot.
4. Add the flour to the drippings in the pot and stir to combine. Cook, without adding color, until the flour and fat has combined, about 1 minute. Pour in the milk while you whisk to incorporate. Cook over medium heat until bubbly and thickened, stirring frequently, about 15 minutes.
5. Scoop out the potato pulp from the skins and add to the milk mixture. Mash with the back of a wooden spoon leaving it a little bit chunky.
6. Add the cooked bacon (leaving a little out for garnishing the soup), 1 cup of the cheese, and season well with salt and pepper. Stir until the cheese has melted. Remove from the heat.
7. Ladle the soup into bowls, drizzle with sour cream (from a squeeze bottle), sprinkle with remaining bacon bits, grated cheese and chives.



ham Potato Corn Chowder

Servings: --

Ingredients

- 3 tablespoons oil or butter 1 onion, diced
- 2 carrots, diced
- 2 stalks celery, diced
- 2 cloves garlic, chopped
- 1 teaspoon thyme, chopped
- ¼ cup flour (or rice flour for gluten free) 2 cups ham broth or chicken broth
- 2 cups milk
- 1 ½ lbs. potatoes, diced small and optionally peeled
- 8 ounces ham, diced
- 1 cup corn
- salt and pepper to taste

Method

1. Heat the oil in a large sauce pan over medium- high heat, add the onions, carrots and celery and cook until tender, about 8-10 minutes. 2. Mix in the garlic, thyme and flour and cook until the flour is lightly browned, about 2-3 minutes. 3. Slowly stir in the broth, deglazing the pan as you go, add the milk and potatoes, bring to a boil, reduce the heat and simmer until the potatoes are tender, about 10-12 minutes. 4. Add the ham and corn, cook until heated and season with salt and pepper.

We love to go to the Pork Shop and get an old fashion bone in Ham After we make the fall of the bone crockpot hm. We make this soup with the bone it's a great option if you don't love split pea soup.



Salmon Chowder

Servings: --

Ingredients

- 7 oz can salmon
- ½ chopped onion
- ½ cup chopped celery
- 1 clove garlic crushed
- 2 tablespoons butter
- 1 cup diced potatoes
- 1 cup diced carrots
- 1 can chicken broth
- 1 can cream corn
- salt and pepper to taste
- 1 can of canned milk or 1/2

Method

Drain and de bone fish Saute onion celery add everything except fish and milk to a lg pot and cover simmer until veggie are tender add fish and milk simmer until hot



Southwest Corn Chowder

I was at Panera with Buddy and Kim in DC. Kim ordered this soup and it looked so good, we came home and made up a recipe for it. Really yummy with corn bread or sour dough toast.

Servings: --

Ingredients

- 6 unpeeled medium red potatoes (1 1/2 lb), cut into 1/2-inch cubes
- 1 cup diced carrots
- Boil until tender
- in lg fry pan cook the next 3 until tender in 2 Tb spoons butter
- 1 garlic clove crushed
- 1 cup diced celery
- 1 cup chopped onions
- stir into veggies 1/3 cup Gold Medal® all-purpose flour
- add 3 cups chicken broth (from 32-oz carton)
- 1/4 teaspoon pepper
- 1/8 to 1/4 teaspoon ground red pepper (cayenne)
- 1 can whole corn
- 1 can cream corn
- 1 can diced tomatoes w? gr peppers
- 1/2 sm can tomato paste
- 1 -2 cups 1/2 or canned milk

Method

let this all simmer 30 min plus or move to crock pot can even leave it cook all day on low when your ready to eat add milk and heat through but don't boil



Taco Soup

You can add Taco meat to this too if you like

Servings: --

Ingredients

- 1 can of Pinto Beans
- 1 can of butterBeans
- 1 can of chili Beans
- 1 can of corn
- 1 can of Rotel (diced tomatoes with green chilis)
- 1 can of green chilis (optional but extra yummy!!!)
- 1 packet of Taco Seasoning
- 3 c veggie broth
- 1 c diced onion (br. onion and peppers in 1 T butter)
- 1c.dice d gr pepper

Method

1. Simmer in crockpot for at least 2 hr longer the better
2. Garnish w/ tortilla chips, sour cream, cilantro, green onions, cheddar cheese

Cookies and Candy



Chewy Chocolate Chip cookies

Yield: 24

Source: Alton Brown

Ingredients

- 8 ounces unsalted butter
- 12 ounces bread flour
- 1 teaspoon kosher salt
- 1 teaspoon baking soda
- 2 ounces granulated sugar
- 8 ounces light brown sugar
- 1 large egg
- 1 large egg yolk
- 1 ounce whole milk
- 1 ½ teaspoons vanilla extract
- 12 ounces semisweet chocolate chips

Method

Melt the butter in a 2-quart saucepan over low heat. Set aside to cool slightly.

Sift together the flour, salt and baking soda onto a paper plate. Pour the butter into your stand mixer's work bowl. Add the sugar and brown sugar and beat with the paddle attachment on medium speed for 2 minutes.

Meanwhile, whisk together the whole egg, the egg yolk, milk and vanilla extract in a measuring cup. Reduce the mixer speed and slowly add the egg mixture. Mix until thoroughly combined, about 30 seconds.

Using the paper plate as a slide, gradually integrate the dry ingredients, stopping a couple of times to scrape down the sides of the bowl. Once the flour is worked in, drop the speed to "stir" and add the chocolate chips. Chill the dough for 1 hour.

Preheat the oven to 375 degrees F and place racks in the top third and bottom third of the oven. Scoop the dough into 1 1/2-ounce portions onto parchment-lined half sheet pans, 6 cookies per sheet. Bake 2 sheets at a time for 15 minutes, rotating the pans halfway through.

Notes

The darker the sugar you use, the chewier your cookies will be.



Chewy Cranberry-Oatmeal Cookies

Yield: 3 doz

Ingredients

- 6-¾ ounces (1-1/2 cups) all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon table salt
- ½ teaspoon ground cinnamon
- 2-½ cups old-fashioned oats
- 8 ounces (1 cup) unsalted butter, slightly softened
- 1 cup packed light brown sugar
- ½ cup granulated sugar
- 2 large eggs
- 1 tablespoon honey
- 2 teaspoons pure vanilla extract
- 6 ounces (1-1/3 cups) dried cranberries
- 5 ounces (about 1 cup) chopped nuts

Method

Heat the oven to 350°F. Lightly grease your cookie sheets or cover them with parchment. In a medium bowl, mix the flour, baking soda, salt, and cinnamon; stir in the oats. With an electric mixer, beat the butter and both sugars until light and fluffy. Beat in the eggs, one at a time, and then scrape down the sides of the bowl; add the honey and vanilla and beat until blended. Add the flour mixture in two additions, beating until well combined. Stir in the cranberries and walnuts. Drop the dough by the heaping tablespoonful about 2 inches apart onto the cookie sheets. Bake until the centers of the cookies are soft and no longer look wet, 9 to 11 minutes. Let cool on the sheets for 5 minutes; transfer to a wire rack to cool completely.

These are so good. You can't eat just 1! They flatten out a lot you might add a little more flour or oatmeal if like a puffy cookie.



chocolate crinkle cookies

24 servings

Ingredients

- 1 $\frac{2}{3}$ cups all-purpose flour
- $\frac{1}{2}$ cup unsweetened cocoa powder
- 1 $\frac{1}{2}$ teaspoons baking powder
- $\frac{1}{4}$ teaspoon salt
- 8 tablespoons (1 stick) unsalted butter, at room temperature
- 1 $\frac{1}{4}$ cups sugar
- 2 eggs
- $\frac{1}{2}$ teaspoon vanilla extract

Method

Preheat an oven to 350°F. Grease 2 baking sheets with butter.

Put the confectioners' sugar into a bowl and set aside.

Mix the ingredients

I stir together the flour, cocoa, baking powder and salt. Set aside.

In a large bowl, using an electric mixer, beat the butter and sugar on medium speed until creamy, about 3 minutes. Turn off the mixer and scrape down the bowl with a rubber spatula. Add 1 egg and beat on medium speed until blended. Add the other egg and vanilla and beat until blended. Turn off the mixer and add the flour mixture. Beat on low speed just until blended.

Form the cookies

Roll the dough into a ball. Roll the ball in the confectioners' sugar until covered. Place the balls on a prepared baking sheet.

Bake the cookies until they are crackled and puffed, 10 to 12 minutes. Move the cookies onto the rack



Chocolate Peanut Butter Magic Bars

24 servings

Ingredients

- ½ cup (1 stick) butter, melted
- 1 ½ cups graham cracker crumbs (about 10 crackers)
- 1 can (14oz) sweetened condensed milk
- 1 cup peanut butter chips
- 1 cup chocolate chips
- 1 cup flake coconut
- 1 cup chopped nuts, what ever kind you like

Method

1. Preheat oven to 350°F. 2. melt butter . 3. Meanwhile, crush graham crackers . 4. combine Carefully press into an even layer in 9x13 pan . 5. Drizzle sweetened condensed milk over crust, sprinkle with toppings. 6. bake for 25-30 minutes. Less cooked bars will be gooey, longer cooked bars will be golden and chewy. 7. Remove from oven and cut into squares while still warm.



Betty Crocker Peanut Butter Cookies

This is a real treasure! Just ask my kids! When I was about 10 or 12 years old my Mom gave my sister and I these orange cookbooks, this is one of the many recipes I've made 100's of times from that book. You never know what you'll do when you inspire a child, the impact can touch generations.

Yield: 30 cookies

Source: The old Betty Crocker cookbook

Ingredients

- ½ cup cup granulated sugar
- ½ cup cup packed brown sugar
- ½ cup cup peanut butter SAVE \$
- ½ cup cup butter or margarine, softened
- 1 egg
- 1 ¼ cups cups Gold Medal™ all-purpose flour
- ¾ teaspoon teaspoon baking soda
- ½ teaspoon teaspoon baking powder
- ¼ teaspoon teaspoon salt

Method

1

Mix sugars, peanut butter, shortening, butter and egg in large bowl. Stir in remaining ingredients. Cover and refrigerate about 2 hours or until firm.

2

Heat oven to 375°F.

3

Shape dough into 1 1/4-inch balls. Place about 3 inches apart on ungreased cookie sheet. Flatten in crisscross pattern with fork dipped into sugar.

4

Bake 9 to 10 minutes or until light golden brown. Cool 5 minutes; remove from cookie sheet. Cool on wire rack.



Chocolate No Bake Cookies

Servings: --

Ingredients

- 2 cups Sugar
- 5 Tablespoons Cocoa
- 1 Pinch Salt
- ½ cup Milk
- 1 Cube Butter
- 1 Teaspoon Vanilla
- ½ cup Peanut Butter
- 3 cups Oatmeal

Method

Mix sugar, cocoa, salt, milk and butter in pot on stove top

Boil for 1 ½ minutes stirring

Add other ingredients, stir together

Drop on wax paper w/ spoons



Divinity

Servings: --

Ingredients

- 2 ½ cups Sugar
- ½ cup Corn Syrup
- ½ cup Water
- 3 egg whites, whipped stiff

Method

Add 1/2 of hot mixture to 3 egg whites stiffly beaten

Let mixer run slow while you return syrup to stove to boil to 300 degrees

Add to egg white mixture

Mix on high speed until mix holds its shape and shine is gone

Add 1 Teaspoon of Vanilla

Drop by Teaspoon onto a greased plate

NOTES : Hint: Butter spoons and dip them in water to release mixture

From the kitchen of Viola Gribble, Grandmother of Carol Erga , my Mom.

She remembers well this family tradition and making this with her grandma as well as with her own children, and grandchildren. Christmas wouldn't be the same without it.



Doug's Favorite Triple Treat Cookies

Servings: --

Ingredients

- ½ cup brown sugar
- ½ cup butter
- ½ cup margarine
- 1 egg
- 1 teaspoon vanilla
- 2 cups flour
- ½ teaspoon salt
- ½ teaspoon baking powder
- ½ lb. baking chocolate
- ½ cup chopped nuts
- ½ cup butter
- ⅓ cup cream
- 1 cup granulated sugar

Method

Mix cream, butter, sugar, and beat in egg and vanilla

Add flour, salt, and baking powder.

Spread into 10"x15" pan.

Bake for 20 min @350F

Use 1/2 cup of butter, the cream, and granulated sugar.

Cook to soft ball stage 236F, beat until creamy.

Spread on cookies

Melt chocolate and 1 tablespoon of butter and pour over frosting

Top with chopped nuts

Cut in small bars.

This was Doug's Mom's recipe.



Fantasy Fudge

Servings: --

Ingredients

- 3 cups sugar
- $\frac{3}{4}$ cup margarine, melted
- $\frac{2}{3}$ cup canned milk
- 2 cups chocolate chip
- 1 teaspoon vanilla
- 3 cups marshmallow, melted

Method

Mix butter, sugar, and milk.

Microwave 10 minutes stir every 2 1/2 minutes.

Add chocolate chips, marshmallows, and vanilla.

Mix well.

Cool at room temperature.



Fattimand (Norse Poorman's Cookie)

Servings: --

Ingredients

- 10 Egg yolks, beat until
- 7 Egg whites, lemon color
- 1 Teaspoon Salt
- 1 cup Sugar
- 1 cup Cream (Canned milk ok)
- 1 cup Melted butter
- 3 Teaspoons Cardamom
- 6 cups (approx.) Flour

Method

Mix eggs until lemon color then add butter to them
in another bowl mix dry ingredients. then add them to egg mixture and combine
Turn onto well floured board
Add a little flour till smooth
Divide into 4 pieces roll out thin
Cut into diamond shape about 3"-4" long
Slit in center and pull one end through and fry in deep fryer

NOTES : This is from the kitchen of my great grandmother Ruth Christensen. This one isn't for everyone. I love it. The cardamon isn't for everyone, my Mom and Dad's is the best, like Lefsa it's all in how you get it rolled out, very thin and then fried in very hot oil. Store in a tin can out of reach from me. it's like potato chips, if you like it you can't eat just one.



Frosted Sugar cookies

Servings: --

Source: Old cook book

Ingredients

- $\frac{3}{4}$ cup Shorting , butter marg. what ever you have
- 1 cup sugar
- 2 egg
- 1 teaspoon vanilla
- 2 $\frac{1}{2}$ cups flour
- 1 teaspoon baking powder
- 1 teaspoon salt

Method

1. Cream butter and sugar add eggs and vanilla mix well add the rest of ingredients mix well wrap in plastic and refrigerate for 30 min.

roll out on floured surface cut with cookie cutters (pretty thin but thick enough to still pick up)

bake on cookie sheet until just staring to brown.

cool on rack

then frost

2. Frosting-

1 cup powdered sugar

2 teaspoons milk

2 teaspoons light corn syrup

$\frac{1}{4}$ teaspoon vanilla extract or $\frac{1}{4}$ teaspoon almond extract

food coloring

The photo is a picture of the cookies the children at Hope decorated at our special Christmas cookie making party. The event was always a highlight of the kids and me!



Hershey Quick Brownies

Servings: --

Ingredients

- $\frac{3}{4}$ cup melted butter
- 1 $\frac{1}{2}$ cups sugar
- 1 $\frac{1}{2}$ teaspoons vanilla
- 3 eggs
- $\frac{3}{4}$ cup flour
- $\frac{1}{2}$ cup powder cocoa
- $\frac{1}{2}$ teaspoon baking powder
- $\frac{1}{2}$ teaspoon salt

Method

Blend all.

Spread in greased 8"x8" pan.

Bake for 40 min @350F

When Doug wants a chocolate treat this is what he asks for!



Hershey's Fudge

Servings: --

Ingredients

- $\frac{2}{3}$ cup cocoa
- 3 cups sugar
- $\frac{1}{8}$ teaspoon salt
- 1 $\frac{1}{2}$ cups milk
- $\frac{1}{4}$ cup butter
- 1 teaspoon vanilla

Method

Combine dry ingredients in heavy 4 quart pan.

Stir in milk.

Bring to a boil on medium heat, stirring constantly.

Boil without stirring to 234F.

Remove from heat, add butter and vanilla, (Do not stir).

Cool at room temperature to 110F.

Beat until fudge thickens and glossy look disappears.

Spread in a buttered 8"x8" pan.

So good luck with this one. Fudge never comes out the same for me. When it works this is a great fudge recipe, but I don't like it to be grainy and sometimes it is. I'm a better baker than candy maker.



Homemade marshmallows

Servings: --

Source: 1st made these for Amy's wedding

Ingredients

- 3 packages unflavored gelatin
- 1 cup ice cold water, divided
- 12 ounces granulated sugar, approximately 1 1/2 cups
- 1 cup light corn syrup
- 1/4 teaspoon kosher salt
- 1 teaspoon vanilla extract
- 1/4 cup confectioners' sugar
- 1/4 cup cornstarch
- Nonstick spray

Method

Place the gelatin into the bowl of a stand mixer along with 1/2 cup of the water. Have the whisk attachment standing by.

In a small saucepan combine the remaining 1/2 cup water, granulated sugar, corn syrup and salt. Place over medium high heat, cover and allow to cook for 3 to 4 minutes. Uncover, clip a candy thermometer onto the side of the pan and continue to cook until the mixture reaches 240 degrees F, approximately 7 to 8 minutes. Once the mixture reaches this temperature, immediately remove from the heat.

Turn the mixer on low speed and, while running, slowly pour the sugar syrup down the side of the bowl into the gelatin mixture. Once you have added all of the syrup, increase the speed to high. Continue to whip until the mixture becomes very thick and is lukewarm, approximately 12 to 15 minutes. Add the vanilla during the last minute of whipping. While the mixture is whipping prepare the pans as follows.

For regular marshmallows:

Combine the confectioners' sugar and cornstarch in a small bowl. Lightly spray a 13 by 9-inch metal baking pan with nonstick cooking spray. Add the sugar and cornstarch mixture and move around to completely coat the bottom and sides of the pan. Return the remaining mixture to the bowl for later use.

When ready, pour the mixture into the prepared pan, using a lightly oiled spatula for spreading evenly into the pan. Dust the top with enough of the remaining sugar and cornstarch mixture to

lightly cover. Reserve the rest for later. Allow the marshmallows to sit uncovered for at least 4 hours and up to overnight.

Turn the marshmallows out onto a cutting board and cut into 1-inch squares using a pizza wheel dusted with the confectioners' sugar mixture. Once cut, lightly dust all sides of each marshmallow with the remaining mixture, using additional if necessary. Store in an airtight container for up to 3 weeks.

For miniature marshmallows:

Combine the confectioners' sugar and cornstarch in a small bowl. Line 4 half sheet pans with parchment paper, spray the paper with nonstick cooking spray and dust with the confectioners' sugar mixture.

Scoop the mixture into a piping bag fitted with a 1/2-inch round piping tip. Pipe the mixture onto the prepared sheet pans lengthwise, leaving about 1-inch between each strip. Sprinkle the tops with enough of the remaining cornstarch and sugar mixture to lightly cover. Let the strips set for 4 hours or up to overnight.

Cut into 1/2 inch pieces using a pizza wheel or scissors dusted with the confectioners' sugar mixture. Once cut, lightly dust all sides of each marshmallow with the remaining sugar mixture and store in an airtight container for up to a week.

This is messy, but oh so good! Homemade marshmallows are like nothing you've ever had before, melt in your mouth, cover in caramel or drop in your coco!



Krum Kaka

Servings: --

Ingredients

- 1 cup sugar
- 1 cup melted butter
- 3 eggs
- 1 cup canned milk
- 1 teaspoon cardamom, `
- 1 ½ cups flour

Method

Mix all.

Cook in krum kaka iron.

So I know you may not ever make these (not everyone has a Krum Kaka iron) but if you're at my house for Christmas you're going to love them!



Layered Carmel Chewie Cookie

24 servings

Ingredients

- 1 $\frac{3}{4}$ cups oatmeal
- 1 $\frac{1}{2}$ cups flour
- $\frac{3}{4}$ cup brown sugar
- $\frac{1}{2}$ teaspoon baking soda
- $\frac{1}{4}$ teaspoon salt
- $\frac{3}{4}$ cup margarine
- 14 ounces caramel
- 1 cup nuts
- 6 ounces chocolate chip

Method

Combine oats, flour, brown sugar, soda, and salt.

Press all but 1 cup in bottom of baking dish about 9"x13".

Bake 10 minutes at 350F.

Melt caramel with water and pour over top of cookie in dish (stay away from the edge).

Sprinkle nuts, chocolate chips, and the extra cup of cookie crumble.

Bake for 15 minutes @ 350F.

NOTES : Doug's Mother won 1st. place with these at the Ocean Shores Christmas Cookie Contest.



Lefsa

Servings: --

Source: My mom Carol Erga

Ingredients

- 3 cups potato flakes
- 1 cube butter, melted
- 4 cups milk, hot
- ½ teaspoon salt
- 4 cups flour, next day

Method

mix flakes w/ everything except flour (don't over mix)

set over night in frig.

add 2 cups flour to every 4 cups potato mix well

roll out very thin on leafs mate transfer to griddle cook until starting to brown store in frig. spread with butter and sugar fold and cut in bar shape

I have the best memories of Lefsa! I know that sounds crazy but my Grandma Erga always brought it for holidays and parties. If we had Lefsa you knew it was going to be a fun day. My parents loved to make it too, the trick is in the rolling, wish my Dad was here to show you how to do it.



Lemon Bars

Amy love these. We 1st had them at Corner Bakery in Chicago

Servings: --

Source: Amy's Favorite

Ingredients

- 1 cup butter, softened
- ½ cup white sugar
- 2 cups all-purpose flour
- 4 eggs
- 1 ½ cups white sugar
- ¼ cup all-purpose flour
- 2 lemons, juiced

Method

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, blend together softened butter, 2 cups flour and 1/2 cup sugar. Press into the bottom of an ungreased 9x13 inch pan.

Bake for 15 to 20 minutes in the preheated oven, or until firm and golden. In another bowl, whisk together the remaining 1 1/2 cups sugar and 1/4 cup flour. Whisk in the eggs and lemon juice.

Pour over the baked crust.

Bake for an additional 20 minutes in the preheated oven. The bars will firm up as they cool. For a festive tray, make another pan using limes instead of lemons and adding a drop of green food coloring to give a very pale green. After both pans have cooled, cut into uniform 2 inch squares and arrange in a checker board fashion.



Microwave Fudge

Servings: --

Ingredients

- $\frac{3}{4}$ cup butter, melted
- 3 cups sugar
- $\frac{2}{3}$ cup evaporated milk
- 1 package chocolate chip
- 1 jar marshmallow cream
- 1 teaspoon vanilla
- $\frac{1}{2}$ cup nuts

Method

Melt the butter.

Add the sugar, and milk to the butter.

Set microwave for 5 minutes (stir half way through).

Scrape sides, and microwave for 5 more minutes (stir half-way through).

Add chips, cream, and vanilla.

Not the best fudge you'll ever have, but I can make this without it coming out hard and grainy!



Molasses crinkles

48 servings

Ingredients

- $\frac{3}{4}$ cup shortening
- 1 cup brown sugar
- 1 egg
- $\frac{1}{4}$ cup molasses
- 2 $\frac{1}{4}$ cups flour
- 2 teaspoons soda
- 1 teaspoon cinnamon
- 1 teaspoon ginger
- $\frac{1}{2}$ teaspoon clove
- $\frac{1}{4}$ teaspoon salt
- about a cup of reg. sugar to roll the
- cookies in

Method

Cream sugar shortening egg and molasses
add all the other ingredient
scoop into 1 inch balls and roll in the reg. sugar
place them on cookie sheets but give them plenty of room these cookies
spread out as they bake
bake at 375 for about 10 min. or just passed set (they will be chewy if
you don't over bake them)

Description:

"One of the Best seller at the Edmonds Bakery"

This ones from the Bakery, We sold so many cookies. People loved them because most of them where my mom's homemade recipes, that they made in huge amounts. We would freeze the cookie dough balls and then bake them off each day, so they would be so fresh. I still freeze the dough and bake off just what we want. Warm cookies say "Love U"!



Mounds Candy

25 servings

Ingredients

- 1 lb. soft butter
- 2 lb. powdered sugar
- 2 (14 oz.) pkg. coconut
- 1 c. Eagle Brand Milk
- 1 teaspoon vanilla
- 1 c. nuts (optional)

Method

Mix all above ingredients and refrigerate overnight. Roll into balls and refrigerate again at least 1 hour.

Melt 2 (12 ounce) packages of chocolate chips and 1 block of paraffin in double boiler.

Insert toothpick in balls and dip. Put on wax paper and keep in refrigerator.

Way better than the candy bar. I make these at Christmas and then let the kids roll them and the peanut butter balls in warm melted chocolate. Kind of messy but making memories sometimes is.



Nanaimo Bars

Servings: --

Source: Buddy's Favorite

Ingredients

- ½ cup (113 grams) unsalted butter
- ¼ cup (50 grams) granulated white sugar
- ⅓ cup (30 grams) cocoa powder
- 1 large egg, lightly beaten
- 1 teaspoon pure vanilla extract
- 2 cups (200 gr.) graham cracker crumbs
- 1 cup (65 grams) dried coconut
- ½ cup (50 grams) chopped walnuts
- Middle Layer:
- ¼ cup (56 grams) butter, room temp.
- 2 - 3 tablespoons milk or cream
- 2 tablespoons (20 grams) vanilla custard powder (Bird's) or vanilla pudding powder
- ½ teaspoon pure vanilla extract
- 2 cups (230 grams) confectioners sugar
- Top Layer:
- 4 ounces (120 grams) semisweet chocolate
- 1 tablespoon (14 grams) unsalted butter

Method

Nanaimo Bars: Butter or lightly spray a 9 x 9 inch (23 x 23 cm) pan with a non stick vegetable spray. Bottom Layer: In a saucepan over low heat, melt the butter. Remove from heat and stir in the sugar and cocoa powder and then gradually whisk in the beaten egg. Return the saucepan to low heat and cook, stirring constantly, until the mixture thickens (1 - 2 minutes). Remove from heat and stir in the vanilla extract, graham cracker crumbs, coconut, and chopped nuts. Press the mixture evenly onto the bottom of the prepared pan. Cover with plastic wrap and refrigerate until firm (about an hour).

Middle Layer: In your electric mixer, or with a hand mixer, beat the butter until smooth and creamy. Add the remaining ingredients and beat until the mixture is smooth. If the mixture is too thick to spread, add a little more milk. Spread the filling over the bottom layer, cover, and refrigerate until firm (about 30 minutes).

Top Layer: Chop the chocolate into small pieces. Then, in a heatproof bowl, over a saucepan of simmering water, melt the chocolate and butter. Spread the melted chocolate evenly over the filling and refrigerate for about 10 minutes or just until the chocolate has set. Using a sharp knife, cut into squares.

Yield: Makes about 25 squares



Outrageous Oatmeal cookie

Servings: 24 | Yield: 24 cookies

Source: Starbucks

Ingredients

- 1 ½ cups old fashioned oats (not quick cooking)
- ½ cup all-purpose flour
- ¼ cup dark raisin
- ¼ cup golden raisin
- ¼ cup dried cranberries
- ¼ teaspoon baking powder
- ¼ teaspoon baking soda
- ½ teaspoon salt
- 6 tablespoons butter, at room temperature
- ½ cup dark brown sugar, packed
- ¼ cup granulated sugar
- 1 large egg
- ½ teaspoon ground cinnamon
- 1 teaspoon vanilla
- 4 tablespoons dark raisins, for topping
- 4 tablespoons golden raisins, for topping

Method

- 1 Preheat oven to 350°F.
- 2 Blend oats, flour raisins, cranberries, baking powder, baking soda, and salt; set aside.
- 3 Beat butter and sugars until light and fluffy. Add egg, cinnamon, and vanilla; beat until combined.
- 4 Gradually add oat mixture to butter mixture; beat until combined.
- 5 Combine raisins for topping in separate bowl and set aside.
- 6 Drop dough by rounded tablespoons, 2 inches apart onto two lightly greased baking sheets.
- 7 Place 1 mounded tsp of raisins on top of dough.
- 8 Bake about 12-16 minutes, until cookies are golden brown, but still soft. Cool on sheets before serving.

One day when I was working at Starbucks, we got a box of recipe cards to pass out to people. I grabbed this one they are very good!



Peanut butter balls

Servings: --

Ingredients

- 1 cup peanut butter
- $\frac{1}{3}$ cup butter, softened to room temperature
- 1 cup powder sugar, sifted
- choc. for dipping

Method

Cream all together
dip into small balls
refrigerate
roll in melted chocolate



Peanut butter bars

Servings: --

Ingredients

- 1 cup salted butter (melted)
- 2 cups keebler graham cracker crumbs
- ¼ cup brown sugar
- 1 ¾ cup powdered sugar
- 1 cup peanut butter, cheap generic brand
- ½ teaspoon vanilla
- 1 2 cups (11 oz) bag milk chocolate chips, melted w/ oil
- 1 teaspoon oil

Method

Instructions

Combine all ingredients, except chocolate chips in a medium sized bowl. Stir until the mixture is smooth and creamy.

Pour peanut butter mixture into a 9x13 pan.

Melt chocolate chips in the microwave (at 50% power) for 1-2 minutes. Stir chocolate and pour over the peanut butter mixture. Spread chocolate with a spatula. To even out chocolate, tap pan on the counter.

Refrigerate bars for one hour. Cut while bars are still cool. Enjoy!: I use a food processor to mix

One of the 1st things Nate learned to make! The boy's love these!



Peanut Butter Nobake Cookies

Yield: 30 cookies

Ingredients

- 1 ½ cups granulated sugar
- 1 stick of butter
- ½ cup milk
- 1 teaspoon vanilla
- 1 cup peanut butter
- 2 ½ cups quick oats

Method

In a medium saucepan over medium high heat, combine sugar, butter, and milk. Bring to a rapid boil and boil for 2 minutes and 30 seconds (SET A TIMER!) stirring continuously.* Remove from heat and stir in the vanilla and the peanut butter. Stir in the oats until well blended then immediately drop by tablespoons onto waxed paper. Let cool until set.



Rice Krispies Treat

Servings: --

Ingredients

- 6 cups Rice Krispie cereal
- 1 bag marshmallow
- ¼ cup butter
- ¼ cup peanut butter, optional
- chocolate, optional

Method

In a large microwave safe bowl melt butter add marshmallows microwave unit melted stir together
Mix in Rice Krispies

Spread in bottom of dish buttered 9x13 pan

Top if desired with melted chocolate or melt 1/2 cup peanut butter in with the butter for variety .

What can I say, been making these for kids of all ages for years. They are just good and fun.
Side note when I worked at Starbucks we sold a ton of their "marshmallow dream bars" which is just a fancy name for these so they could charge \$2.00 people sometime love simple things.



Almond Bars

Servings: --

Ingredients

- 1 cup butter
- ½ cup water
- 8 ounces almond paste
- ½ teaspoon vanilla
- 2 cups flour
- 1 cup sugar
- 2 eggs

Method

Cut butter into flour until fine crumbs.

Stir in water, mix well, and divide in half.

Wrap in plastic and chill for several hours or overnight.

Crumble paste into a smaller bowl.

Add sugar, eggs, and vanilla. Beat well.

Roll dough out on lg. cookie sheet

Spread filling over dough, stay back from edges.

Bake at 375F or until brown.

NOTES : Shirley was a friend from Lynden, she brought these Dutch cookies to a cook exchange one Christmas.



Snickerdoodles

Servings: --

Ingredients

- 2 cups sugar, divided
- 1 cup Crisco Butter Flavor All-Vegetable Shortening
- OR 1 stick Crisco Baking Sticks Butter Flavor All-Vegetable Shortening
- 2 large eggs
- 2 tablespoons milk
- 1 teaspoon vanilla extract
- 2 $\frac{3}{4}$ cups Pillsbury BEST® All Purpose Flour
- 2 teaspoons cream of tartar
- 1 teaspoon baking soda
- $\frac{3}{4}$ teaspoon salt, mix w/ cinn
- 2 teaspoons ground cinnamon

Method

1. HEAT oven to 400°F.
2. Cream 1 $\frac{1}{2}$ cups sugar, shortening, add eggs, milk and vanilla mix well
3. COMBINE flour, cream of tartar, baking soda and salt in medium bowl. Add gradually to shortening mixture at low speed. Mix just until blended.
4. Shape dough into 1-inch balls. Roll in cinnamon-sugar mixture. Place 2 inches apart on ungreased baking sheets.
5. BAKE 7 to 8 minutes. Cool 2 minutes on baking sheets. Place on cooling racks to cool completely.

My friend Suzi gave me this one, I love Snickerdoodles. You can make these ahead freeze them and then just bake off a few at a time.



Toll-House Chocolate Chip Cookie

Servings: --

Ingredients

- 2 ¼ cups flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup butter, softened
- ¾ cup sugar
- ¾ cup brown sugar
- 1 teaspoon vanilla
- 2 eggs
- 2 cups chocolate chips

Method

Cream the butter, sugars, add eggs

Add the rest mix well scoop out in small balls

Bake for 8 minutes @ 375F.

Cakes



Best ever Pumpkin Cheese Cake

10 servings

Ingredients

- 2 cups graham cracker crumbs
- 1 tablespoon brown sugar
- 1 teaspoon cinnamon
- ½ cup melted butter
- 3 8 ounce packages cream cheese (at room temp.)
- 1 ½ cups sugar
- 2 tablespoons cornstarch
- 1 teaspoon vanilla
- ⅛ teaspoon nutmeg
- 2 large eggs
- 2 large egg yolks
- ¼ cup heavy cream
- 15 ounces pumpkin

Method

Combine graham crackers, half the cinnamon, brown sugar, and the butter.

Mix well and press into 9 in. spring pan.

With wire whip combine cream cheese, sugar, cornstarch, vanilla, half the cinnamon, and the nutmeg,

Beat until fluffy.

Add eggs, cream, and pumpkin.

Pour into spring pan, over the cracker base.

Bake at 350 until center is set about 1 hour 15 minutes.

NOTES : This is Amy's favorite! She fell in love with pumpkin cheese cake at the Cheese Cake factory in Seattle, but you can only get it in Nov. and Dec. so what can you do? Have you Mom make it for you the rest of the year.



Butter cream frosting

Servings: --

Ingredients

- 2 sticks butter, room temp
- 2 cups crisco
- 1 teaspoon butter flaver, wilton's
- 1 teaspoon vanilla, clear
- ½ teaspoon almond extract
- 2 lb. powder sugar
- ½ teaspoon salt
- 1 tablespoon meringue powder
- water , as needed

Method

Mix till light and fluffy



Chocolate Frosting

Servings: --

Source: Hershey's

Ingredients

- ½ cup (1 stick) butter or margarine
- ⅔ cup HERSHEY'S Cocoa
- 3 cups powdered sugar
- ⅓ cup milk
- 1 teaspoon vanilla extract

Method

Melt butter. Stir in cocoa. Alternately add powdered sugar and milk, beating to spreading consistency.

Add small amount additional milk, if needed. Stir in vanilla. About 2 cups frosting



Chocolate Molten Lava Cakes

4 servings

Ingredients

- 1 pkg. (4 oz.) BAKER'S Semi-Sweet Chocolate
- ½ cup butter
- 1 cup powdered sugar
- 2 whole eggs
- 2 egg yolks
- 6 Tbsp. flour
- ½ cup thawed COOL WHIP Whipped Topping

Method

Heat oven to 425°F. Butter 4 small custard cups; place on baking sheet. Microwave chocolate and butter in medium microwaveable bowl on HIGH 1 min. or until butter is melted; whisk until chocolate is completely melted. Stir in sugar. Add whole eggs and egg yolks; mix well. Stir in flour. Spoon into prepared cups. Bake 13 to 14 min. or until edges of desserts are firm but centers are still soft. Let stand 1 min. Carefully run knife around cakes to loosen; invert into dessert plates. Serve warm with COOL WHIP.



Chocolate Water Cake

Servings: --

Ingredients

- 2 cups sugar
- $\frac{3}{4}$ cup butter
- 1 $\frac{1}{2}$ cups boiling water
- 2 cups flour
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ cup cocoa
- 2 teaspoons baking soda
- 2 eggs
- 1 teaspoon vanilla

Method

Mix all but the eggs, and vanilla together.
When mixed well add the eggs, and vanilla.
Mix all together
Bake for 35 minutes @ 350F.

Doug's mom made this for his birthday when he was growing up. Kind of fun to make in a science experiment way? Really good!



Hot Fudge Sundae Cake

Servings: --

Ingredients

- 1 cup flour
- $\frac{3}{4}$ cup sugar
- 2 tablespoons cocoa powder
- 2 teaspoons baking powder
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{2}$ cup milk
- 2 tablespoons oil
- 1 teaspoon vanilla
- 1 cup brown sugar
- $\frac{1}{4}$ cup cocoa powder

Method

In greased pan combine flour, sugar, 2 tablespoons of cocoa powder, baking powder, and salt

Mix in milk, oil, and vanilla.

Combine brown sugar, and $\frac{1}{4}$ cup cocoa powder and sprinkle over batter.

Pour $1 \frac{3}{4}$ cup of the hottest tap water over the mixture.

Bake in microwave on high for 8-10 minutes or 40 minutes @ 350F in oven.

Serve upside down, and top with ice cream.

This is a gooey very moist cake yummy served warm with ice cream



Linda's Shortcake

Servings: --

Source: Linda Thorton

Ingredients

- 6 Tablespoons butter
- ½ cup sugar
- 1 cup milk
- 1 teaspoon baking powder
- 2 cups flour
- ½ teaspoon salt

Method

1. grease an 8x8 baking pan Bake at 425 for 25 minutes
2. In a medium bowl combine the flour, baking powder, sugar and the salt. With a pastry blender cut in the shortening until the mixture resembles coarse crumbs. Make a well in the center and add the milk. Stir until just combined.
Spread the batter into the prepared pan.



Pumpkin Bundt cake

Servings: --

Source: Nothing but bundt

Ingredients

- 1 cup oil
- 4 egg
- 2 cups sugar
- 2 cups flour
- ½ teaspoon salt
- 2 teaspoons soda
- 1 ½ teaspoons cinnamon
- ¼ teaspoon nutmeg
- ¼ teaspoon ginger
- ¼ teaspoon all spice
- 1 can pumpkin
- frosting
- 6 oz. cream cheese, softened
- ¼ cup butter, softened
- 1 pinch salt
- 1 cup powder sugar
- 1 teaspoon vanilla

Method

Mix dry ingredient,
mix in the rest bake @350 for 55 minutes in well greased bundt pan

when cool frost with frosting

Frosting

Cream butter and cream cheese in mixer add sugar, salt ., and vanilla



Pumpkin Cheesecake

Servings: --

Ingredients

- 1 $\frac{3}{4}$ cups graham cracker crumbs
- $\frac{1}{4}$ cup finely ground pecans
- $\frac{1}{2}$ teaspoon ground cinnamon
- $\frac{1}{2}$ cup unsalted butter, melted
- 3 8-ounce packages cream cheese, softened
- 1 $\frac{1}{2}$ cups sugar
- 2 tablespoons cornstarch
- 1 teaspoon vanilla
- 2 eggs
- 2 egg yolks
- $\frac{1}{4}$ cup heavy cream
- 1 14 ounce can pumpkin pulp
- Sugared pumpkin seeds
- $\frac{1}{4}$ cup caramel sauce
- Powdered sugar

Method

Preheat oven 375 degrees F. Meanwhile, get started on your crust. In a bowl combine the cracker crumbs, nuts, and cinnamon. Then stir in the butter. Press the crust mixture into the bottom and about 2 inches up the sides of a 9-inch springform pan. Now, make the filling. In a mixer bowl combine cream cheese, sugar, cornstarch, and vanilla. Beat until fluffy. Add eggs and yolks all at once, beating on low speed just until combined. Fold in the cream and the pumpkin pulp. It will appear broken but will bake beautifully. Pour into the crust lined pan. Place on a shallow baking pan in oven. Bake for 35 to 40 minutes or until the center appears nearly set when shaken. Cool 15 minutes. Loosen sides of the pan, and cool for 30 minutes. Chill for 4 hours before serving. Decorate with sugared pumpkin seeds and serve with caramel sauce.



Very Berry coffee cake

Servings: --

Ingredients

- 1 ½ cups sifted all-purpose flour
- 1 teaspoon baking powder
- ¼ teaspoon salt
- ½ cup softened butter
- 1 cup granulated sugar
- 2 large eggs
- 1 teaspoon pure vanilla extract
- 3 tablespoons sour cream
- ⅓ cup milk
- 1 ½ cup fresh berries
- 3 tablespoons softened butter
- 3 cup granulated sugar
- ¼ cup unsifted all-purpose flour
- ½ teaspoon ground cinnamon

Method

Spread solid shortening on bottom and sides of a 9-inch square pan. Position oven rack in center of oven and preheat to 350 degrees.

Sift together flour, baking powder and salt. Set aside.

Cream butter and sugar with electric mixer.

Add eggs one at a time and beat until fluffy add vanilla and sour cream and mix well.

Alternately, add flour mixture and milk to batter, beginning and ending with flour.

Spread half the batter into the prepared pan and smooth the top.

Spread berries (well drained) on top of batter.

Cover berries with remaining batter and spread the top evenly with a spatula (some berries will show through).

For Crumb Topping: Combine all ingredients and pinch them with fingertips to make crumbs.

Spread on top of cake and bake for 30 to 35 minutes (metal pan) or longer if glass pan- or until a toothpick comes out clean and cake is golden brown.

Cool cake completely (in pan) on wire rack. Refrigerate overnight and cut into squares.

Pies



Pie crust

Servings: --

Source: Orange Betty Crocker cookbook

Ingredients

- 2 cups flour
- 1 teaspoon salt
- $\frac{2}{3}$ cup shortening
- 5 Tablespoons ice water
- 1 tablespoon sugar

Method

mix dried ingredients together

cut in shortening until small beads

add ice water and mix very lightly together just enough to hold together in a ball

divide and roll out in a thin circle press in pie tin

fill with favorite pie filling top crimp egg wash and bake

NOTES : Pie dough is kind of an art you get better at it the more you make it. try not to over mix it and use just enough water to hold it to gather. Be gentle if you want flakey.



Apple Pie

You will find the directions for the pie crust under pie crust, in the desert section

8 servings

Source: The old orange Betty Crocker cookbook

Ingredients

- 1 cup sugar
- $\frac{1}{3}$ cup flour
- $\frac{1}{2}$ teaspoon nutmeg
- 2 teaspoons cinnamon (Could use less if you don't like it)
- dash salt
- 8 cups sliced apples
- 3 tablespoons butter

Method

Heat oven to 425

Perpare pastry.

Mix everything into the apples.

Turn into pie shell egg wash edges top crimp together

Brush egg water on the top and sprinkle with cinnamon sugar.

Bake for 15 min at 425

Then turn oven down to 375 to bake for 40 minutes or until boiling over.

Description:

"10 in pie"



Lemon Meringue Pie

to make it more like chiffon add a tub of cool whip and some lemon pudding mix well and top w/ cool whip

Servings: --

Source: Alton Brown

Ingredients

- 4 egg yolks (reserve whites for meringue)
- $\frac{1}{3}$ cup cornstarch
- 1 $\frac{1}{2}$ cups water
- 1 $\frac{1}{3}$ cups sugar
- $\frac{1}{4}$ teaspoon salt
- 3 tablespoons butter
- $\frac{1}{2}$ cup lemon juice
- 1 tablespoon finely grated lemon zest
- 1 (9-inch) pre-baked pie shell
- 1 recipe Meringue, recipe follows
- Meringue
- 4 egg whites
- 1 pinch cream of tartar
- 2 tablespoons sugar

Method

Adjust the oven rack to the middle position. Preheat oven to 375 degrees F.

Whisk egg yolks in medium size mixing bowl and set aside.

In a medium saucepan, combine cornstarch, water, sugar, and salt. Whisk to combine. Turn heat on medium and, stirring frequently, bring mixture to a boil. Boil for 1 minute. Remove from heat and gradually, 1 whisk-full at a time, add hot mixture to egg yolks and stir until you have added at least half of the mixture.

Return egg mixture to saucepan, turn heat down to low and cook, stirring constantly, for 1 more minute. Remove from heat and gently stir in butter, lemon juice, and zest until well combined. Pour mixture into pie shell and top with meringue while filling is still hot. Make sure meringue completely covers filling and that it goes right up to the edge of the crust. Bake for 10 to 12 minutes or until meringue is golden. Remove from oven and cool on a wire rack. Make sure pie is cooled completely before slicing.

Meringue

Place egg whites and cream of tartar in the bowl of a stand mixer fitted with the whisk attachment.

Beat egg whites until soft peaks form and then gradually add sugar and continue beating until stiff peaks form, approximately 1 to 2 minutes. Use to top lemon filling.

Yield: topping for 1 (9-inch) pie



Meringue shells

24 servings

Ingredients

- 3 egg whites
- ¼ teaspoon cream of tarter
- ¾ cup sugar

Method

Bake at 250 for 90 minutes

Whip egg whites and cream of tarter add sugar 1 Tb. at a time continue to whip until shinny and will form a stiff peak

Use s pipping bag to form shapes on to cookie sheet pans lined with baking paper
After baking time turn off the oven and leave the shells in the oven to dry
for another hour

Description:

"24 small shells"



Mini Pecan Pies

Servings: --

Ingredients

- 1 pie crust (store-bought or homemade)
- $\frac{1}{3}$ cup light corn syrup
- $\frac{1}{4}$ cup brown sugar
- 1 and $\frac{1}{2}$ tablespoons unsalted butter, melted
- 1 egg, lightly beaten
- $\frac{1}{2}$ teaspoon vanilla extract
- $\frac{1}{2}$ cup chopped pecans

Method

Preheat oven to 350°F. On a lightly floured surface, roll the pie dough out into a 12-inch circle. Using a 3-inch cookie cutter (or glass), cut out 12 circles from the dough. Place each piece of dough in each muffin cavity of a 12-count muffin pan, making sure each piece comes up the sides just a little bit (you may need to stretch the dough just a bit). Transfer the muffin pan to the refrigerator while you making the filling. In a mixing bowl, mix together the corn syrup, brown sugar, melted butter, egg, and vanilla extract until fully combined; then mix in the chopped pecans. Remove the muffin pan from the refrigerator. Evenly distribute the filling (about 1 full tablespoon) between all 12 muffin cavities, making sure the pecan pie filling does not come up over the edges of the dough. Bake at 350°F for about 25 minutes or until the filling is set. Remove from the oven and cool in the pan for about 10 minutes. Carefully remove the mini pecan pies from the muffin pan and transfer to a wire rack to cool completely.



Raspberry Glaze Pie

Servings: --

Ingredients

- 6 cups raspberries
- ½ cup water
- 1 cup sugar
- 3 tablespoons corn starch
- 1 package cream cheese
- 1 pie crust, baked

Method

Add 1 cup of berries to corn starch, and stir.

Add water, and sugar.

Cook to a boil, boil for 1 minute (set aside).

Spread cream cheese in bottom of pie crust.

Pour 5 cups of berries in pie shell.

Pour berry glaze over all.

Refrigerate for 3 hours.

This recipe is from my old Betty Crocker cookbook, it was Strawberry glaze pie, but one time I substituted Raspberries and never made it again with Strawberries. Really a refreshing summer pie.



Key Lime Pie Bars

16 servings

Ingredients

- 12 large graham cracker rectangles
- 2 tablespoons ground pecans
- $\frac{1}{3}$ cup granulated sugar
- $\frac{1}{4}$ teaspoon cinnamon powder
- 1 stick ($\frac{1}{2}$ cup) unsalted butter, melted
- 3 egg yolks, room temperature
- 1 can (14 oz) sweetened condensed milk
- 4 teaspoons lime zest (about 3 limes)
- $\frac{1}{2}$ cup key lime juice

Method

Position a rack in the center of the oven and preheat the oven to 350°F. Spray an 8×8 square baking pan with cooking spray and line with parchment paper, set aside. In a small bowl, stir together the graham cracker crumbs, ground pecans, sugar, and cinnamon. Add the melted butter and stir to combine. Make sure all the crumbs are moistened. Press the crumbs into the bottom of the baking pan and bake for 10 minutes. Remove from oven, leave oven on. In the bowl of an electric mixer fitted with the whisk attachment, whisk the yolks for 2 minutes. Add the condensed milk and continue to whisk for another 2 minutes. Stop the mixer, scrape down the sides, add the lime zest. With the mixer on low, drizzle in the lime juice, let mixer run for 2 minutes once added. Pie mixture will be slightly thicker when done. Pour the filling into crust and bake for 15 minutes. Cool completely on rack. Filling will set as it cools. Refrigerate for at least 2 hours. Slice and serve chilled.

Snacks



Carmel Corn

Servings: --

Ingredients

- 6 quarts popped popcorn
- 1 cup butter, 2
- 2 cups brown sugar
- ½ cup corn syrup
- ½ teaspoon vanilla
- ½ teaspoon baking soda

Method

Put popped popcorn in large microwave soft mixing bowl

Mix butter and brown sugar, and corn syrup in pan on stove, bring to a boil. Boil for 5 minutes (don't stir).

Remove from heat and add vanilla, and soda.

Stir until foamy, pour over popcorn coat well.

Microwave for 1 minute stir well repeat 3 times.

Spread well coated popcorn on wax paper to cool.



Chex Party Mix

Servings: --

Ingredients

- 2 tablespoons melted butter
- $\frac{3}{4}$ teaspoon seasoning salt
- 2 $\frac{1}{4}$ teaspoons worcestershire sauce
- 4 cups Chex Cereals - Assorted
- $\frac{1}{2}$ cup mixed nuts
- $\frac{1}{2}$ cup pretzels

Method

Mix all ingredients together well.

Microwave for 3.5 minutes.

Stir every minute.

Spread on paper towels to cool.

Canned recipes



Bread and butter pickles

Servings: --

Ingredients

- 25 cucumbers, thinly sliced
- 6 onions, thinly sliced
- 2 green bell peppers, diced
- 3 cloves garlic, chopped
- ½ cup salt
- 3 cups cider vinegar
- 5 cups white sugar
- 2 tablespoons mustard seed
- 1 ½ teaspoons celery seed
- ½ teaspoon whole cloves
- 1 tablespoon ground turmeric

Method

In a large bowl, mix together cucumbers, onions, green bell peppers, garlic and salt. Allow to stand approximately 3 hours.

In a large saucepan, mix the cider vinegar, white sugar, mustard seed, celery seed, whole cloves and turmeric. Bring to a boil.

Drain liquid from the cucumber mixture. Stir the mixture into the boiling vinegar mixture. Remove from heat shortly before the combined mixtures return to boil.

Transfer to sterile containers. Seal and chill in the refrigerator until serving.



Canning salsa

Servings: --

Ingredients

- 3 cups chopped onions
- 6 jalapeño peppers, seeded, finely chopped
- 4 cloves garlic, finely chopped
- 2 six-ounce cans tomato paste (adds body)
- 2 cups bottled lemon or lime juice (if you are using a mix, be sure to follow their recipe; the packet mixes often use vinegar instead of lemon juice)
- 1 tablespoon salt (optional)
- 1 tablespoon sugar (optional - you use Stevia, my preference (or if you prefer, Splenda) if you are on a sugar-restricted diet, or simply omit the sugar)
- 1 teaspoon black pepper
- 1 tablespoon ground cumin (optional)
- 2 tablespoons oregano leaves or chopped cilantro (optional)
- 12 cups diced skinned tomatos

Method

Add the seasonings and bring to a gentle simmer, just to get it hot (180 F, if you have a thermometer) there's no need to cook it; only to get it hot enough to ready it for water bath processing to kill any bacteria and enzymes.. Reduce heat and simmer for 30 minutes, stirring occasionally.

Taste it as it cooks. If you like the sauce hotter, add 1 teaspoon of chili powder

Fill them to within ¼-inch of the top, seat the lid and hand-tighten the ring around them.
Be sure the contact surfaces (top of the jar and underside of the ring) are clean to get a good seal!

Put them in the canner and keep them covered with at least 1 to 2 inches of water. Keep the water boiling. Process the jars in a boiling-water bath 25 minutes



Green Tomato Relish

Servings: --

Ingredients

- 3 quarts green tomato, chopped
- 2 cups peppers (about 3 green, and 1 red), chopped
- 1 cup onions, chopped
- 1 ½ cups sugar
- 4 teaspoons salt
- 1 ½ cups apple cider vinegar
- 1 teaspoon dried mustard seed
- 1 teaspoon mustard seed
- 1 ½ teaspoons celery seed
- 1 teaspoon turmeric

Method

Combine all

Stir & cook until dissolved

Cook rapidly for 25 minutes, stirring regularly

Jar & seal and let cool.

Yield:

"4 pints"



Hot Pepper Jelly

Servings: --

Source: Kraft Kitchen

Ingredients

- 2 red peppers, seeded, finely chopped (about 1-1/2 cups)
- 2 green peppers, seeded, finely chopped (about 1-1/2 cups)
- 10 large jalapeño peppers, seeded, finely chopped (about 1 cup)
- 1 cup cider vinegar
- 1 pkg. SURE-JELL Fruit Pectin
- 1/2 tsp. butter or margarine
- 5 cups sugar, measured into separate bowl (See tip below.)

Method

BRING boiling-water canner, half-full with water, to simmer. Wash jars and screw bands in hot soapy water; rinse with warm water. Pour boiling water over flat lids in saucepan off the heat. Let stand in hot water until ready to use. Drain well before filling.

PLACE peppers in 6- or 8-qt. saucepot. Add vinegar. Stir in pectin. Add butter to reduce foaming. Bring mixture to full rolling boil (a boil that doesn't stop bubbling when stirred) on high heat, stirring constantly. Stir in sugar. Return to full rolling boil and boil exactly 1 min., stirring constantly. Remove from heat. Skim off any foam with metal spoon.

LADLE immediately into prepared jars, filling to within 1/8 inch of tops. Wipe jar rims and threads. Cover with 2-piece lids. Screw bands tightly. Place jars on elevated rack in canner. Lower rack into canner. (Water must cover jars by 1 to 2 inches. Add boiling water, if necessary.) Cover; bring water to gentle boil. Process 10 min. Remove jars and place upright on towel to cool completely. After jars cool, check seals by pressing centers of lids with finger. (If lid springs back, lid is not sealed and refrigeration is necessary.)



Serrano pepper Jelly

Servings: --

Source: internet

Ingredients

- 1 cup chopped red bell pepper
- ½ cup chopped green serrano peppers
- 5 cups white sugar
- 1 ½ cups apple cider vinegar
- 1 (6 fluid ounce) container liquid pectin (like to use Certo brand)

Method

Step 1:

Sterilize jars, lids and rings according to manufacturer's instructions. Heat water in a Large pot or water canner.

Step 2: Remove stems, veins and most of the seeds of the bell and serrano peppers. Mince peppers in a food processor.

Step 3: In a 5-quart pot over high heat, combine bell peppers, jalapenos, sugar and vinegar. Bring to a rolling boil; boil for 3 minutes. Remove from heat and cool for 5 minutes. Skim off any foam.

Step 4: Stirring constantly, add the pectin and let mixture continue to cool for 2 minutes more. Now stir for 1 minute.

Step 5: Pour into hot, sterilized jars and top with sterilized lids. Secure lids with bands and put back in pot hot water and boil for 5 mins. Remove from water and allow jars to cool slowly, creating a vacuum seal. Jars may make a popping noise as they cool.

Tip: let cool, gently remove the rim and dry the lid and rings (do this very carefully) so that you do not get rusty lids. Place rings back on but be sure not to screw too tightly then set overnight.

This recipe makes 12 4-oz jars. I like to put them in small jars because at this size they are a perfect addition to a cheese and cracker plate. Isn't the coloring gorgeous? The flecks of peppers look like confetti.

The peppers have to be fresh, or it will turn out runny.

Serve over cream cheese on a cracker or use the jelly in recipes. We like a little in a glaze on meat loaf, in scalloped potatoes, or homemade mac and cheese. Be creative!



Zucchini Relish

Yield: 4pints

Source: Cook book from Lila

Ingredients

- 4 lb. zucchini, grated
- 2 onion, diced
- 2 tablespoons salt
- 2 cups sugar
- 1 cup vinegar
- 1 cup water
- 2 teaspoons celery seed
- 1 teaspoon turmeric
- 1 teaspoon nutmeg
- $\frac{1}{8}$ teaspoon pepper

Method

let onions and zucchini set overnight w/ salt and water in the frig

Rinse and drain

Add remaining simmer 10

pour into hot jars and seal

hot water bath 20 minutes



Apple Pie in a jar

Not sure where I found this recipe but it's really fun to do this for Christmas gifts

Servings: --

Ingredients

- 7 quarts Apples
- 1 cup cornstarch
- 2 teaspoons cinnamon
- ¼ teaspoon nutmeg
- 10 cups water
- 3 tablespoons lemon juice
- 4 ½ cups sugar

Method

- 1 Peel and slice apples.
- 2 Fill quart jars with apples leaving 1 inch head space.
- 3 Be sure to pack the apples in there, put a few in and smash down with the handle of a wooden spoon, then a few more and repeat.
- 4 Make syrup by combining sugar, cornstarch, cinnamon, nutmeg, and water.
- 5 Cook until thick.
- 6 Add lemon juice.
- 7 Pour syrup over apples in jar, leaving 1/2 inch headspace.
- 8 Be sure to run your plastic spatula around the inside of the jar to get the air bubbles out.
- 9 Place the lids on and screw the rings down just finger tight.
- 10 Process 20 minutes in hot water bath.

Drinks



Homemade Lemonade

Servings: --

Ingredients

- 8 cups sugar
- 6 cups water, boiling
- 4 ½ cups fresh lemon juice
- 8 cups ice

Method

1. stir sugar into boiling water until dissolved
2. add lemon juice and ice refrigerate

Amy and Andrew have a wonderful lemon tree, when they give me lemons i freeze the juice and make this all year or after I add lemon juice to the sugar water I can the juice in glass jars it makes a great gift just add ice.



Hot Buttered Rum Mix

Servings: --

Ingredients

- 1 Pound Brown sugar
- 1 ½ Teaspoons Cinnamon
- ¼ Teaspoon Cloves
- 1 Teaspoon Vanilla
- 2 Tablespoons Honey
- ½ cup butter, softened
- 1 tablespoon rum flavor

Method

Mix all together

Add 2 Tablespoons of hot water whip it up

serve 1 heaping tablespoon in a cup of

hot water

Add rum



Hot coco

Servings: 60 | Yield: 20 cups

Ingredients

- 10 cup milk powder
- 5 cups powder sugar, sifted
- 2 cups coco powder
- 2 cups non dairy creamer
- 1 bag mini marshmallows

Method

Mix it all in large bowl

Save in airtight container

I make this for Christmas gifts sometimes, put a baggie in a mug with homemade marshmallows.



Hot Spiced Apple Jucie

Servings: --

Ingredients

- 1 gallon apple juice
- brown sugar
- ¼ cup orange juice
- 2 teaspoons grated orange peel
- 1 clove tea
- 8 whole all spices
- 1 teaspoon lemon juice
- 1 dash nutmeg

Method

Simmer 20 min.

Description:

"Juice"



Russian Tea

Servings: --

Ingredients

- 2 cups lemonade powder
- 2 cups tang
- 2 ½ cups sugar
- ½ cup international tea
- ½ teaspoon cinnamon
- 1 teaspoon ground clove

Method

Mix all together.

I've had this recipe for as long as I can remember. Not sure who I got it from but I love to make it for Christmas. It smells so good, and if you don't feel good just have a cup and you'll feel better. Store it in a baggie and it will keep for ever.

Crafts

Bath fizzy

Servings: --



Ingredients

- ½ cup cornstarch
- 1 ½ cups citric acid (found in bulk food area at mega marts)
- 4 cups baking soda
- 10 drops food coloring
- 25 drops fragrance oil

Method

1. mix all together in a large glass bowl
2. press in molds or form into balls



Play Dough

Servings: --

Ingredients

- 1 cup flour
- 1 cup cold water
- 2 tablespoons cooking oil
- 2 teaspoons cream of tartar
- ½ cup salt
- food coloring

Method

Combine all together in the sauce pan.

Cook stirring constantly over low heat until it forms a ball, store in sealed container.

New Chapter

