

## **Basic Waffles**

**Category:** Breakfast

**Source:** Unknown

**Description:** A simple waffle recipe.

**Yield:** About 8 waffles.

Qty	Unit	Ingredient
1 3/4	c.	Flour
2	tsp.	Baking Powder
1/2	tsp.	Kosher Salt
1	Tbsp.	Sugar
3		Eggs
7	Tbsp.	Vegetable Oil
1 1/2	c.	Milk

### **Directions**

1. Sift together flour, baking powder, and salt
2. Stir in sugar
3. Separate egg yolks from whites
4. Beat egg whites to soft peaks
5. Add vegetable oil and milk to egg yolks and mix well
6. Combine dry and wet ingredients (not including egg whites) and mix thoroughly
7. Fold in egg whites, one third at a time
8. Prepare waffles in waffle iron, using about 1/2 c. batter for each (for a 9-inch waffle iron)

# **Buttermilk Pancakes**

**Category:** Breakfast

**Source:** Unknown

**Description:** Buttermilk pancakes.

**Yield:** About 16 3-inch waffles.

Qty	Unit	Ingredient
1 1/2	c.	Flour
3	Tbsp.	Sugar
1	tsp.	Baking Powder
1/2	tsp.	Baking Soda
1	tsp.	Kosher Salt
1 1/2	c.	Buttermilk
3	Tbsp.	Butter (Melted)
2		Eggs
1/2	tsp.	Vanilla

## **Directions**

1. Sift together flour, sugar, baking powder, baking soda, and salt
2. In a separate bowl mix together buttermilk, butter, eggs, vanilla
3. Mix the dry ingredients into the wet ingredients, do not overmix
4. Pour out 1/4 cup of batter at a time to cook
5. Cook for 2-3 minutes on each side

## Scones

**Category:** Breakfast

**Source:** Unknown

**Description:** Scones.

**Yield:** About 6 4-oz scones.

### Egg Wash

Qty	Unit	Ingredient
1	c.	Egg
1	Tbsp.	Milk

### Directions

1. Whisk egg and milk together

## Scones

Qty	Unit	Ingredient
2	c.	Flour
1/4	c.	Sugar
1	tsp.	Baking Powder
1/4	tsp.	Baking Soda
1/4	tsp.	Kosher Salt
1/2	c.	Butter (cold, cubed)
2/3	c.	Buttermilk
2/3	c.	Dried Cranberries
		Egg wash (see above)
		Powdered Sugar

### Directions

1. Combine flour, sugar, baking powder, baking soda, and salt in a food processor and pulse a few times to mix
2. Add cold butter and pulse again just until crumbly
3. Pour contents into a bowl and mix with buttermilk and cranberries just until combined
4. Knead briefly and form into a 7-inch disc
5. Cut into 6 pie-shaped wedges
6. Stack two baking sheets and place parchment paper on the top one
7. Place wedges on the baking sheets
8. Apply egg wash with a brush
9. Bake at 400 F. for 15-20 minutes

10. Dust scones with powdered sugar

11. Put under broiler just until powdered sugar begins to melt

# **Apple Chutney**

**Category:** Side

**Source:**

**Description:** Apple chutney, great with roasted pork loin.

**Yield:** 2 cups.

Qty	Unit	Ingredient
2		Granny Smith Apples (peeled, cubed)
1/2	c.	Onion (chopped)
1/4	c.	Cider Vinegar
1/4	c.	Brown Sugar
1	Tbsp.	Orange Zest
1	tsp.	Candied Ginger (finely chopped)
1/2	tsp.	Allspice
	dash	Red Pepper Flakes

## **Directions**

1. Mix ingredients well in a sauce pan over medium heat
2. Bring to a boil, then reduce to a simmer
3. Cover and simmer for about 40 minutes
4. Increase heat to reduce liquid as desired

## **Baked Beans**

**Category:** Side

**Source:** Helen Worcester

**Description:** Sweet baked beans. Family recipe. Note that I never measure anything for this recipe, so all measurements listed below are approximate.

**Yield:** 4 servings.

<b>Qty</b>	<b>Unit</b>	<b>Ingredient</b>
3	strips	Bacon
2	cans (15 oz)	Pork And Beans
1/2	c.	Ketchup
1/2	c.	Brown Sugar
1	Tbsp.	Mustard
1	Tbsp.	Worcestershire Sauce
		Kosher Salt
		Black Pepper

### **Directions**

1. Cook bacon, cool, and crumble
2. Combine all ingredients
3. Bake at 350 F. for 35-40 minutes

# **Black Bean Soup**

**Category:** Side

**Source:** Unknown

**Description:** Black bean soup. Takes about 40 minutes to prepare.

**Yield:** 4 servings.

## **Soup**

<b>Qty</b>	<b>Unit</b>	<b>Ingredient</b>
1	Tbsp.	Olive Oil
1/2		Red Onion (chopped)
1/2	c.	Carrot (chopped)
2	cloves	Garlic (minced)
2		Serrano Chiles
2/3	c.	Red Wine
2	cans	Black Beans (15 oz each)
3	c.	Chicken Stock
1	Tbsp.	Lime Juice
		Kosher Salt
		Black Pepper

## **Directions**

1. In a soup pot, cook onions and carrots in olive oil until the onions start to turn translucent (about 5-6 minutes)
2. Add garlic and cook for 1-2 minutes, stirring frequently
3. Add serranos and red wine and bring to a boil
4. Cook until the wine is reduced by half
5. Add beans and chicken stock and cook on medium for about 20 minutes
6. Add lime juice, and season with salt and pepper to taste
7. Blend half of the soup and return it to the pot
8. Bring soup back to a simmer and then serve with relish and sour cream

## **Serrano-Tomatillo Relish**

Qty	Unit	Ingredient
1		Serrano Chile (finely chopped)
1/4	c.	Red Onion (finely chopped)
1		Tomatillo (husked, scrubbed, chopped)
1		Tomato (chopped)
2	Tbsp.	Lime Juice
		Kosher Salt
		Black Pepper

### Directions

1. Combine all ingredients and mix well

### Cumin Sour Cream

Qty	Unit	Ingredient
4	oz	Sour Cream
2	tsp.	Cumin Seed (toasted, ground)
2	tsp.	Lime Juice
		Kosher Salt
		Black Pepper

### Directions

1. Combine all ingredients and mix well



## Cheese Bread

**Category:** Side

**Source:** Unknown

**Description:** Steakhouse-style cheese bread. I make a large batch of the cheese spread and then wrap it tightly in wax paper for storage in the refrigerator.

**Yield:** Roughly 16 slices.

## Cheese Spread

Qty	Unit	Ingredient
8	oz.	Butter (room temperature)
6	oz.	Cheddar Cheese (grated)
1 1/2	oz.	Parmesan Cheese (grated)
2	Tbsp.	Lemon Juice
1	tsp.	Garlic powder
1/2	tsp.	Kosher Salt
1/2	tsp.	Paprika
1/4	tsp.	Celery Salt
1/4	tsp.	Mustard
	dash	Cayenne Powder

### Directions

1. Let butter sit until room temperature
2. Combine all ingredients
3. Mix well with an electric mixer
4. Refrigerate

## Cheese Bread

Qty	Unit	Ingredient
2	Tbsp.	Cheese spread (above)
1	slice	Bread

### Directions

1. Spread about 2 Tbsp of the cheese spread on each slice of bread
2. Cover the bread and heat it at 350 for about 10 minutes
3. Serve warm

# **Cheesy Garlic Mashed Potatoes**

**Category:** Side

**Source:** Unknown

**Description:** Mashed Potatoes. With cheese. And garlic.

**Yield:** Side dish for 4 people.

Qty	Unit	Ingredient
1	lb.	Potatoes
1	c.	Sharp Cheddar Cheese (Grated)
1/4	c.	Milk
2	Tbsp.	Sour Cream
		Kosher Salt
		Black Pepper
2	Tbsp.	Butter
2	cloves	Garlic (minced)

## **Directions**

1. Cube potatoes, bring to a boil.
2. Boil until fork-tender (about 15 minutes)
3. Drain and mash
4. Add cheese, milk, and sour cream
5. Mix well
6. In a small saute pan, sweat garlic in butter for about 5 minutes
7. Add butter and garlic to potatoes

## **Ciabatta Bread**

**Category:** Side

**Source:** Unknown

**Description:** Ciabatta is italian for "slipper" This bread gets its name from the shape of the loaf. It is a chewy bread that is great for dipping in soups or olive oil and balsamic vinegar. The dough is too wet to knead by hand, you must use a mixer. This version is made with a sourdough starter.

**Yield:** Three 10-inch loafs.

## **Biga (Sponge)**

Qty	Unit	Ingredient
1	c.	Sourdough Starter
1/2	c.	Water (warm)
2 1/4	c.	Flour

### **Directions**

1. Combine all ingredients and mix well
2. Knead in mixer for 3 to 5 minutes
3. Place biga in a greased bowl and allow to rise and fall (10 to 15 hours)

## **Bread**

Qty	Unit	Ingredient
1		Biga (see above)
1 2/3	c.	Water (warm)
1/4	c.	Milk (lukewarm)
20	oz.	Flour
3	Tbsp.	Extra Virgin Olive Oil
2	tsp.	Kosher Salt

### **Directions**

1. Place biga and warm water in mixer bowl and mix with paddle
2. Add milk and mix well
3. Add flour gradually and mix until you need to put in the dough hook
4. Continue adding flour with dough hook until all the flour is mixed in
5. Knead with the dough hook for 5 to 7 minutes, scraping down the dough as needed
6. Add olive oil and knead for one minute
7. Add salt and knead for one minute
8. Allow the dough to rise until it has doubled (1 to 2 hours)

9. Carefully spoon the dough out onto baking sheets into three loaves, try to avoid deflating the dough as much as possible
10. Allow loaves to proof for 30 to 40 minutes
11. Spray or brush with water
12. Bake at 425 F. for 25 to 30 minutes (light brown crust, internal temperature 190 F.)

# **Chinese Fried Rice**

**Category:** Side

**Source:** Unknown

**Description:** Chinese style fried rice.

**Yield:** Side dish for 4 people.

Qty	Unit	Ingredient
4	c.	Rice (cooked, cold, it must be cold)
3	Tbsp.	Olive Oil
2		Eggs
1/2	tsp	Kosher Salt
1/2	c.	Peas (cooked or frozen)
1/2	c.	Carrots (chopped or frozen)
3	Tbsp.	Soy Sauce
1	c.	Shrimp, Cooked Chicken, or Ham (optional)

## **Directions**

1. Heat 1 Tbsp oil over medium heat
2. Add eggs and scramble, with salt
3. Remove eggs when firm
4. Heat 2 Tbsp oil
5. Add meat (if any) and cook through
6. Add peas and carrots and cook through
7. Break up cold rice into pan
8. Re-introduce egg
9. When rice heats through and is separated, add soy sauce and mix well
10. Allow soy sauce to cook in for a few minutes
11. Serve warm

# Greek Salad

**Category:** Side

**Source:** Unknown

**Description:** Cucumber-based salad with a lemon vinaigrette.

**Yield:** Side dish for 6 people.

## Vinaigrette

Qty	Unit	Ingredient
1	Tbsp.	Lemon Juice
1	Tbsp.	White Wine Vinegar
1	tsp.	Garlic (minced)
1/2	tsp.	Dill
1/2	tsp.	Oregano
		Kosher Salt
		Black Pepper
3	Tbsp.	Extra Virgin Olive Oil

## Directions

1. Combine all ingredients except olive oil
2. Whisk in olive oil slowly

## Salad

Qty	Unit	Ingredient
1/2		English Cucumber
2		Tomatoes
1/4		Red Onion
4	oz	Kalamata Olives
1/2		Red Bell Pepper
6	oz	Feta Cheese

## Directions

1. Cut cucumber into half moons
2. Chop tomatoes, red onion, olives, and bell pepper
3. Cut feta into small chunks
4. Toss all ingredients with vinaigrette and serve

# Home Fries

**Category:** Side

**Source:** Unknown

**Description:** Baked, seasoned potato chunks.

**Yield:** Side dish for 2-4 people.

Qty	Unit	Ingredient
3		Medium Potatoes
1/4	c.	Onion (coarsely chopped)
1/4	c.	Olive Oil
1	clove	Garlic (finely chopped or minced)
		Kosher Salt
		Black Pepper
		Chili Powder
		Paprika
		Rosemary

## **Directions**

1. Combine everything but potatoes in a bowl and mix well
2. Cube potatoes (around 1 to 1.5 inch cubes)
3. Stir cubed potatoes into mixture and coat well, let soak a bit if you have the time
4. Spread on a cookie sheet
5. Pour remaining mixture over potatoes
6. Bake at 350 F. for about 35 minutes
7. Use the broiler for the last 5-10 minutes to make the tops of the potatoes extra crispy

# **Hot And Sour Soup**

**Category:** Side

**Source:** Unknown

**Description:** Chinese soup with mushrooms, soy sauce, and vinegar.

**Yield:** Side soup for 2-4 people.

Qty	Unit	Ingredient
5	Tbsp.	Rice Vinegar (or white wine vinegar)
3	Tbsp.	Soy Sauce
1	Tbsp.	Corn Starch
4	c.	Chicken Stock
6		Mushrooms
3	Tbsp.	Water
3	Tbsp.	Corn Starch
4	oz.	Tofu (cubed)
3/4	tsp.	Black Pepper
1/2	tsp.	Sesame Oil

## **Directions**

1. Combine vinegar, soy sauce, and corn starch in a bowl and mix well
2. Bring chicken stock and soy sauce mixture to boil in a soup pot
3. Boil for 3 minutes
4. Add mushrooms and reduce to a simmer
5. Mix water and corn starch
6. Cornstarch mixture to soup and mix well until it begins to thicken
7. Add tofu, black pepper
8. Remove from the heat and add sesame oil, stirring well



# **Lemon Garlic Bruschetta**

**Category:** Side

**Source:** Unknown

**Description:** Bruschetta with lemon, garlic, and parsley

**Yield:** Side dish for 4 people.

Qty	Unit	Ingredient
12	slices	French Bread (3 inches wide, 1/2 inch thick)
2	Tbsp.	Lemon Juice
2	Tbsp.	Extra Virgin Olive Oil
1	clove	Garlic (peeled, whole)
		Kosher Salt
		Black Pepper
1	Tbsp.	Italian Parsley (chopped)

## **Directions**

1. Grill bread for two minutes on each side
2. Whisk lemon juice, olive oil, and salt together
3. When bread is done, remove from grill and rub with garlic clove
4. Brush with lemon/oil mixture
5. Season with salt and pepper
6. Sprinkle chopped parsley

# **Mango Salsa**

**Category:** Side

**Source:** Unknown

**Description:** Sweet salsa, great with chicken and seafood.

**Yield:** Side dish for 4 people.

Qty	Unit	Ingredient
1		Mango
1/4	c.	Shallot (chopped)
1/4	c.	Cucumber (chopped)
1		Jalapeno Pepper
1	Tbsp.	Lime Juice
		Kosher Salt
		Black Pepper

## **Directions**

1. Cube Mango (about 1/3 inch)
2. Combine all ingredients
3. Refrigerate for 3-4 hours

# **Parmesan Mashed Potatoes**

**Category:** Side

**Source:** Unknown

**Description:** Mashed Potatoes. With parmesan cheese.

**Yield:** Side dish for 4 people.

Qty	Unit	Ingredient
1	lb.	Potatoes
1/4	c.	Parmesan Cheese (grated)
2	Tbsp.	Olive Oil
		Kosher Salt
		Black Pepper

## **Directions**

1. Cube potatoes, bring to a boil.
2. Boil until fork-tender (about 15 minutes)
3. Drain and mash
4. Add cheese, olive oil, salt and pepper
5. Mix well

# **Potato Salad**

**Category:** Side

**Source:** Unknown

**Description:** Potato Salad with eggs, bacon, and dill pickles.

**Yield:** Side dish for 4 people.

Qty	Unit	Ingredient
2		Russet Potatoes
1/2	c.	Mayonnaise
1/4	c.	Italian Parsley (chopped)
1/2		Dill Pickle (chopped)
1/4	c.	Pickle Juice
2	slices	Bacon (cooked and crumbled)
1	Tbsp.	Worcestershire Sauce
1	Tbsp.	Brown Mustard
2		Eggs (hard boiled, coarse chopped)
		Kosher Salt
		Black Pepper

## **Directions**

1. Bring water to a boil.
2. Add whole potatoes (with skins) and boil for 25 minutes
3. Remove potatoes from water
4. Remove potato skins and cube potatoes
5. Mix mayo, parsley, pickles, pickle juice, bacon, worcestershire, mustard
6. Add potato and egg and mix until well coated
7. Season to taste with salt and pepper

## **Roasted Asparagus**

**Category:** Side

**Source:** Unknown

**Description:** Asparagus with a bit of lemon.

**Yield:** As much or as little as you want.

Qty	Unit	Ingredient
		Asparagus
		Olive Oil
		Kosher Salt
		Black Pepper
		Lemon Juice

### **Directions**

1. Wash and trim asparagus
2. Brush asparagus with olive oil
3. Sprinkle with salt and pepper
4. Roast in the oven at 375 for about 8 minutes
5. Drizzle with fresh lemon juice and serve

# **Roasted Red Pepper Soup**

**Category:** Side

**Source:** Unknown

**Description:** Soup made with roasted red bell peppers, tomatoes, and vegetables.

**Yield:** 4 Servings

Qty	Unit	Ingredient
2		Red Bell Peppers
		Olive Oil
1/4	c.	Onion
1/4	c.	Celery
1/4	c.	Carrot
2	tsp.	Garlic (minced)
1	can (15 oz)	Diced Tomatoes
2	oz	Tomato Paste
2	c.	Chicken Broth
1/4		Cumin
	dash	Red Pepper Flakes
2		Bay Leaves
		Kosher Salt
		Black Pepper
	tsp.	Basil

## **Directions**

1. Brush bell peppers lightly with olive oil
2. Roast bell peppers over flame until they start to char
3. Place bell peppers in a plastic bag to sweat
4. Chop onion, celery, and carrot finely
5. Sweat onion, celery, carrot, and minced garlic
6. Remove skin, stem, and seeds from bell peppers
7. Puree bell pepper with other vegetables and canned tomatoes
8. Heat puree mixture with tomato paste and chicken broth over medium low heat
9. Add cumin, red pepper flakes, bay leaves, salt, and pepper
10. When soup is completely heated through, add basil and serve

# **Roasted Stuffed Tomatoes**

**Category:** Side

**Source:** Unknown

**Description:** Roasted tomatoes, stuffed with goodies. You can put just about anything you want in the filling.

**Yield:** Four servings.

Qty	Unit	Ingredient
2		Roma Tomatoes
1	Tbsp.	Olive Oil
1	clove	Garlic (minced)
1/2	c.	Bread crumbs
		Oregano
		Parsley
1	Tbsp	Lemon Juice
1/4	tsp.	Lemon Zest
1		Artichoke Heart (cooked, chopped to bits)
		Kosher Salt
		Black Pepper

## **Directions**

1. Slice roma tomatoes in half lengthwise
2. Scoop out seeds leaving just the outer flesh and skin
3. Heat olive oil over medium-low heat
4. Saute garlic for 30-60 seconds
5. Add Bread crumbs, oregano, and parsley and cook, stirring regularly, about 5-7 minutes until toasty
6. Remove from heat and put bread crumb mixture into a bowl
7. Add all remaining ingredients and mix well
8. Fill tomatoes with bread crumb mixutre
9. Bake for 20-25 mminutes at 350 F.

## **Roasted Tomatillo Salsa**

**Category:** Side

**Source:** Unknown

**Description:** Roasted tomatillo salsa. To reduce the heat, remove the seeds and ribs the serrano chiles.

**Yield:** About two cups.

Qty	Unit	Ingredient
1	lb.	Tomatillos
1/2		Onion (cut into four chunks)
2		Serrano Chiles (split into quarters, seeds and ribs removed)
1	Tbsp.	Olive Oil
1	tsp.	Kosher Salt
1	Tbsp.	Cilantro (chopped)

### **Directions**

1. Remove tomatillo husks and rinse
2. Coat tomatillos, onions, and chiles with olive oil and season with salt
3. Place in an 8x8 baking dish
4. Roast at 375 for one hour, stirring contents occasionally to prevent charring on top
5. Remove from oven and allow to cool
6. Add cilantro and puree to desired smoothness
7. Refrigerate



# **Roasted Tomato Soup**

**Category:** Side

**Source:** Unknown

**Description:** Roasted tomato soup.

**Yield:** Four servings.

Qty	Unit	Ingredient
1	Tbsp.	Olive Oil
1		Onion (chopped)
1		Red Bell Pepper (chopped)
3	cloves	Garlic (minced)
8		Roasted Tomatoes (roasted for 1 hour at 300 F., turning once, skins removed)
3	c.	Chicken Stock
1	Tbsp.	Balsamic Vinegar
1	tsp.	Italian Seasoning
1/2	tsp.	Dried Basil
2		Bay Leaves
		Kosher Salt
		Black Pepper

## **Directions**

1. Cook onion and bell pepper in olive oil over medium heat until softened (about 7 minutes)
2. Add garlic and cook for another minute, stirring regularly
3. Add all remaining ingredients
4. Bring to a boil, then reduce heat and simmer for about 15 minutes
5. Remove bay leaves
6. Blend with an immersion blender

# **Salsa**

**Category:** Side

**Source:** Unknown

**Description:** Home-made salsa (mild).

**Yield:** Side dish with chips for up to 8 people.

Qty	Unit	Ingredient
1	can (28 oz)	Crushed Tomatoes
1		Lime
1		Tomato
1		Red Bell Pepper
1		Yellow Bell Pepper
		Green Onion
		Cilantro
2	cloves	Garlic (minced)
		Cumin
		Ginger
		Kosher Salt
		Black Pepper
		Chipotle Powder

## **Directions**

1. Dice Tomatoes, Bell Peppers, and Green onions. Put diced ingredients into bowl.
2. Chop cilantro and add to bowl.
3. Add crushed tomatoes, lime zest, and lime juice to bowl.
4. Add fresh garlic (or garlic powder), cumin, ginger, salt, black pepper and chipotle chili powder to taste.
5. Refrigerate for several hours (12 or more if possible)

# **Scalloped Potatoes**

**Category:** Side

**Source:** Unknown

**Description:** Cheesy potatoes.

**Yield:** About 8-12 side servings.

Qty	Unit	Ingredient
2	lbs	Potatoes
1	c.	Cheddar Cheese
1/2	c.	Jack Cheese
1/3	c.	Parmesan Cheese
1 1/2	tsp.	Kosher Salt
1/2	tsp.	Black Pepper
3	Tbsp.	Flour
4	Tbsp.	Butter
3	c.	Milk

## **Directions**

1. Slice potatoes 1/4 inch thick
2. Layer half of potatoes in a baking dish
3. Sprinkle salt, pepper, flour, and half of butter over potatoes
4. Sprinkle half of cheese over potatoes
5. Layer the rest of the potatoes
6. Top with the rest of butter
7. Simmer milk and pour over potatoes
8. Bake covered with foil for 45 minutes at 400 F.
9. Uncover and sprinkle remaining cheese
10. Continue baking uncovered for 45 minutes.

## **Soffrito Rice**

**Category:** Side

**Source:** Unknown

**Description:** Rice with saffron, bacon, and bell pepper.

**Yield:** Side dish for 4 people.

Qty	Unit	Ingredient
		Olive Oil
1/2	c.	Onion (chopped)
1/2	c.	Red Bell Pepper (chopped)
3	slices	Bacon (chopped)
1/2	c.	Rice (Uncooked)
3	c.	Chicken Broth
	pinch	Saffron
		Kosher Salt
		Black Pepper

### **Directions**

1. In a large pot, cook onion, bell pepper, and bacon until bacon begins to crisp
2. Add rice and chicken broth and bring to a boil
3. Add saffron, salt, and pepper
4. Reduce heat and simmer, stirring regularly until the rice is cooked and has absorbed the broth (about 15-20 minutes)

# Sourdough Bread

**Category:** Side

**Source:** S. John Ross

**Description:** Sourdough bread made from sourdough starter. If you are planning to use yeast to make the dough rise, this is not the recipe for you. For information on what sourdough starter is and how to get it, see <http://www.sourdoughhome.com/>. For a guide to making your own starter, see <http://www.io.com/~sjohn/sour.htm>.

**Yield:** Makes two loaves.

Qty	Unit	Ingredient
2	c.	Sourdough Starter
3	c.	Unbleached All-Purpose Flour (separated)
2	Tbsp.	Olive Oil
3	tsp.	Sugar
2	tsp.	Kosher Salt

## **Directions**

1. Combine the stater and 1 cup of flour and mix well
2. Add the olive oil, sugar, and salt; continue to mix
3. Add flour until the dough can be handled without being sticky (the amount of flour varies greatly depending on the starter, among other factors)
4. Knead until the dough passes the windowpane test (google it)
5. Form dough into loaves, set in a warm place (if all else fails, turn your oven on for 1 minute and then off again)
6. Cover dough with a damp towel and allow to double in size (about 3 hours for me, but time varies greatly depending on the starter)
7. Place in cold oven (do not preheat), set oven to 350 F. and bake for 30-40 minutes

# **Sweet Potato Chips**

**Category:** Side

**Source:**

**Description:** Baked sweet potato chips seasoned with salt and paprika. Goes great with blackened chicken.

**Yield:** Makes about 3 large baking sheets worth of chips, but they do not last long.

Qty	Unit	Ingredient
2		Sweet Potatoes
1/2	c.	Butter (melted)
		Kosher Salt (to taste)
1	c.	Honey Roasted Peanuts (chopped, optional)

## **Directions**

1. Preheat oven to 450 F. degrees
2. Scrub sweet potatoes to clean them
3. Peel sweet potatoes (optional)
4. Cut sweet potatoes in half lengthwise
5. Slice as thinly as possible (with knife or food processor)
6. Spread foil over large baking sheet and grease lightly
7. Dip sweet potato slices in melted butter and arrange on baking sheet so that they do not overlap
8. Sprinkle with salt and peanuts
9. Bake at 450 F. for 15 to 20 minutes
10. Sprinkle with paprika and let cool

# **Sweet Potato Rolls**

**Category:** Side

**Source:** Helen Worcester

**Description:** Moist, flavorful rolls--a Thanksgiving tradition.

**Yield:** Makes about 24 rolls

Qty	Unit	Ingredient
1	pkg	Yeast
1 1/2	c.	Warm Water
2/3	c.	Shortening
1/3	c.	Sugar
1	c.	Mashed sweet potatoes (or 2 jars of sweet potato baby food)
1 1/2	tsp.	Kosher Salt
2		Eggs
7	c.	Flour

## **Directions**

1. Set out two eggs until they are at room temperature.
2. Dissolve yeast in warm water (around 110 F., see package directions). You may need to dissolve 1 tsp sugar with yeast and water to get the yeast to foam properly.
3. Add shortening, sugar, sweet potatoes, eggs, and 2 cups of flour.
4. Mix well with mixer.
5. Add salt and continue to mix.
6. Remove mix and stir in the other 5 cups of flour with a spoon.
7. Place dough in a greased bowl and grease the top of the dough.
8. Let dough sit for an hour.
9. Pinch off dough and shape into rolls about the size of a large egg.
10. Place rolls in greased, floured pan.
11. Brush rolls with melted butter.
12. Let rolls rise for 2 hours.
13. Bake at 350 F. until golden brown (about 25 minutes).

# Alfredo Sauce

**Category:** Sauce

**Source:** Unknown

**Description:** After being disappointed with countless brands of alfredo sauce I decided to try making my own. Through very yummy trial-and-error, this is the recipe I settled on. It generally takes about an hour to prepare the whole thing. The sauce can bubble a little bit with the heat, but do not let it boil! You must use freshly grated parmesan cheese. If you use pre-grated cheese, regardless of quality, it will be too dry and will not melt properly. You will have chewy alfredo sauce--you have been warned.

**Yield:** About 3 servings

Qty	Unit	Ingredient
1	c.	Heavy Cream
1	c.	Milk
4	oz.	Parmesan Cheese (freshly grated!)
3	Tbsp.	Butter
2	Tbsp.	Corn Starch
2	cloves	Garlic (minced)
		Kosher Salt
		Black Pepper

## Directions

1. Cut butter into slices
2. Sweat chopped garlic in butter and kosher salt over low heat
3. Dissolve corn starch in milk
4. Add heavy cream and milk to pan and increase to medium low heat
5. Stir constantly, gradually adding freshly grated parmesan cheese (I am not kidding, it has to be fresh!)
6. Add black pepper and salt to taste
7. Reduce to very low heat, cover and let simmer while you prepare pasta



## **Basil Pesto**

**Category:** Sauce

**Source:** Unknown

**Description:** Pesto with basil and pine nuts.

**Yield:** 4 Servings

Qty	Unit	Ingredient
1/2	c.	Fresh Basil
2	Tbsp.	Pine Nuts (toasted)
1	Tbsp.	White Wine Vinegar
1	Tbsp.	Lemon Juice
1	clove	Garlic (minced)
1/4	c.	Extra Virgin Olive Oil
1/4	c.	Parmesan Cheese
		Kosher Salt
		Black Pepper

### **Directions**

1. Combine basil, pine nuts, vinegar, lemon juice, and garlic in a blender
2. Stream in olive oil slowly while blending
3. Stir in parmesan
4. Season with salt and pepper

## **BBQ Sauce**

**Category:** Sauce

**Source:** Unknown

**Description:** My general-purpose BBQ sauce recipe. This serves as a base for other BBQ sauces I make for specific purposes.

**Yield:** About 2 1/2 cups.

Qty	Unit	Ingredient
1 1/2	c.	Ketchup
1/3	c.	Cider Vinegar
1/3	c.	Brown Sugar
2	cloves	Garlic
3	Tbsp.	Worcestershire Sauce
2	Tbsp.	Mustard
		Red Pepper Flakes
		Chipotle Powder
		Cayenne Powder (optional)
		Kosher Salt
		Black Pepper

### **Directions**

1. Combine all ingredients over low heat
2. Let simmer for at least 10 minutes

# **Black Bean Sauce**

**Category:** Sauce

**Source:** Unknown

**Description:** Goes well with mexican and southwestern entrees.

**Yield:** About 2 cups.

Qty	Unit	Ingredient
		Olive Oil
1/2	c.	Onion (chopped)
1		Jalapeno Pepper (finely diced)
2	cloves	Garlic (minced)
1	can (15 oz)	Black Beans
1/2	tsp.	Ground Cumin
		Kosher Salt
		Black Pepper

## **Directions**

1. Heat olive oil over medium heat
2. Add onion and cook until it softens, about 5-7 minutes
3. Add jalapeno and garlic and cook for 30-60 seconds, stirring regularly
4. Add black beans, cumin, salt, and pepper and simmer over low heat for 15 minutes
5. Use an immersion blender to blend sauce

# **Checca Sauce**

**Category:** Sauce

**Source:** Unknown

**Description:** A raw tomato sauce with basil and mozzarella. Perfect for a hot day during tomato season.

**Yield:** 4 Servings

Qty	Unit	Ingredient
12	oz	Cherry Tomatoes
3	cloves	Garlic
3	leaves	Basil
1	oz.	Parmesan
4	oz.	Mozzarella (in small cubes)
1	Tbsp.	Extra Virgin Olive Oil
		Kosher Salt
		Black Pepper

## **Directions**

1. Combine first five ingredients in a food processor and pulse just until the tomatoes start to break up (do not puree)
2. Pour tomato mixture into a bowl
3. Add olive oil, salt, and pepper; mix well

## **Lemon Garlic Sauce**

**Category:** Sauce

**Source:** Unknown

**Description:** A lemon garlic sauce which I serve with seafood.

**Yield:** 4 Servings

Qty	Unit	Ingredient
1/2	c.	Reisling (White Wine)
1		Lemon (zest and juice)
2	cloves	Garlic
3/4	c.	Heavy Cream
1	tsp.	Corn Starch
6	Tbsp.	Butter
1	tsp.	Kosher Salt
1	dash	Black Pepper

### **Directions**

1. Combine white wine, lemon zest, and lemon juice and bring to a boil
2. Reduce to medium low and simmer until the wine and lemon juice reduces by half
3. Dissolve corn starch in milk
4. Add the milk (or cream) and reduce by half again
5. Add butter one tablespoon at a time, incorporating well
6. Season with salt and pepper to taste
7. Serve immediately

# **Spaghetti Sauce**

**Category:** Sauce

**Source:** Unknown

**Description:** Home-made spaghetti sauce. It generally takes about 20-30 minutes to prepare.

**Yield:** Enough for a pound of spaghetti

Qty	Unit	Ingredient
1	can (15 oz)	Tomato Sauce
1	can (6 oz)	Tomato Paste
1		Tomato (chopped)
2	clove	Garlic
		Black Pepper
		Onion (Chopped)
		Dried Oregano
		Chili Powder
		Red Pepper Flakes (optional)

## **Directions**

1. Combine all ingredients in stove-top pot
2. Heat on stove-top at medium heat until hot and well-mixed
3. Simmer on low for at least 15 minutes

## **Asian Grilled Salmon**

**Category:** Entree, Salmon

**Source:** Unknown

**Description:** Grilled salmon with a mustard and soy sauce glaze.

**Yield:** 4 Servings

Qty	Unit	Ingredient
1	Tbsp.	Dijon Mustard
2	Tbsp.	Soy Sauce
3	Tbsp.	Extra Virgin Olive Oil
2	cloves	Garlic
4		Salmon Fillets (skin on)

### **Directions**

1. Combine first four ingredients
2. Drizzle glaze onto salmon, let sit for 15 minutes
3. Grill salmon skin-side up for about 4-5 minutes
4. Turn salmon skin-side down and apply more glaze if desired
5. Grill until done

## **BBQ Chicken**

**Category:** Entree, Chicken

**Source:** Unknown

**Description:** Chicken with BBQ sauce. Can be prepared in the oven or on a grill. Wait until late in the cooking process to apply the BBQ sauce to avoid burning (you'll still get a nice-looking char on the grill).

**Yield:** 3-6 Servings

## **Brined Chicken**

Qty	Unit	Ingredient
1	c.	Water
1/3	c.	Kosher Salt
2	c.	Cold Water
6		Chicken Parts (thighs, drumsticks)
		Kosher Salt
		Black Pepper
		Garlic Powder

### **Directions**

1. Heat water to a simmer to dissolve salt
2. Add cold water to salt solution
3. Brine chicken in salty water in the fridge for 4-6 hours
4. Remove from brine, pat dry, and season with salt, pepper, and garlic powder

## **BBQ Chicken (oven)**

Qty	Unit	Ingredient
		Brined Chicken (see above)
		BBQ Sauce

### **Directions**

1. Place chicken in a baking dish
2. Bake chicken at 400 F. for 25 minutes
3. Pour liquid from the pan
4. Coat the chicken with BBQ Sauce
5. Bake the chicken for another 20-25 minutes

## **BBQ Chicken (grill)**



Qty	Unit	Ingredient
		Brined Chicken (see above)
		BBQ Sauce

**Directions**

1. Grill chicken for about 25 minutes, until juices run clear
2. Apply BBQ sauce during the final 10 minutes

# **Beef Stew**

**Category:** Entree, Beef

**Source:** Unknown

**Description:** Beef stew.

**Yield:** About 4 servings.

## **Stew**

<b>Qty</b>	<b>Unit</b>	<b>Ingredient</b>
2	lb.	Beef Chuck Roast (cubed, 1 inch)
		Salt
		Black Pepper
1 1/2	c.	Flour
1/4	c.	Olive Oil
1	Tbsp.	Butter
1 1/2	c.	Red Wine
3	c.	Beef Broth
6	clove	Garlic (crushed)
2		Bay Leaves
1/2	tsp.	Dried Thyme
1/4	tsp.	Ground Clove
1	Tbsp.	Worcestershire Sauce
1		Onion (chopped)
1		Parsnip (chopped)
2		Carrots (chopped)
6		Red Potatoes (medium dice)
8		Mushrooms (sliced)
6	oz.	Tomato Paste

## **Directions**

1. Season cubed beef with salt and pepper
2. Dredge beef in flour
3. In a large heavy sauce pan, melt butter in olive oil over medium-high heat
4. Brown meat in batches, removing when done
5. When all meat is browned and removed from sauce pan, add red wine to pan
6. With a wooden spoon scrape fond loose from the bottom of the pan
7. Reduce wine by half
8. Re-add beef

9. Add beef broth, garlic, bay leaves, thyme, worcestershire
10. Bring to a boil, then reduce heat to low and simmer for 2 hours
11. After two hours, add onion, parsnip, carrots, potatoes, and mushrooms
12. Simmer for 30 minutes
13. At the last five minutes, add tomato paste and stir well to incorporate
14. Season with salt and pepper to taste
15. Serve with horseradish cream

## Horseradish Cream

Qty	Unit	Ingredient
1	c.	Sour Cream
2	tsp.	Horseradish
2	tsp.	Extra Virgin Olive Oil
		Salt
		Black Pepper

### Directions

1. Mix all ingredients

# **Beef Stroganoff**

**Category:** Entree, Beef

**Source:** Unknown

**Description:** Beef in a mushroom sauce over noodles or rice.

**Yield:** About 2 servings.

Qty	Unit	Ingredient
12	oz.	Steak (cubed, or ground beef)
		Salt
		Black Pepper
1	c.	Flour
1	Tbsp.	Olive Oil
1	Tbsp.	Butter
1/2	c.	Red Whine
1		Shallot (finely chopped)
1	clove	Garlic
4		Mushrooms (sliced)
2	c.	Beef Broth
1/3	c.	Sour Cream
6		Mushrooms (sliced)
2	tsp.	Brown Mustard
12	oz	Egg Noodles (cooked, or enough rice for each person)

## **Directions**

1. Season beef with salt and pepper
2. Dredge in flour
3. Melt butter with olive oil in pan
4. Pan fry beef in batches
5. Remove beef from pan and deglaze with red wine
6. Add chopped shallots, garlic, and mushrooms
7. Add beef broth and return beef to the pan
8. Simmer while preparing noodles
9. A few minutes before the noodles are ready, add the sour cream and brown mustard and mix well
10. Season to taste with salt and pepper
11. Serve over noodles

# **Blackened Chicken Seasoning**

**Category:** Entree, Chicken

**Source:** Unknown

**Description:** Seasoning for spicy cajun-seasoned chicken. Increase or decrease cayenne powder to taste. Try this recipe along with sweet potato chips.

**Yield:** At least 12 8-oz chicken breasts (seasoning keeps well so you can store it in a dry place for later use).

Qty	Unit	Ingredient
5	Tbsp.	Onion Powder
1 1/2	c.	Paprika
1	c.	Black Pepper
1	c.	Garlic Powder
3	Tbsp.	Cayenne Powder
10	Tbsp.	Kosher Salt

## **Directions**

1. Mix seasoning ingredients
2. Coat chicken breasts (or sprinkle lightly for less spiciness)
3. Grill (or saute in heavy skillet)

## **Blackened Salmon**

**Category:** Entree, Salmon

**Source:** Unknown

**Description:** Spicy cajun-seasoned salmon. Increase or decrease cayenne powder to taste.

**Yield:** 4 salmon fillets

Qty	Unit	Ingredient
4		Salmon fillets
2	Tbsp.	Paprika
1	Tbsp.	Cayenne Powder
1	Tbsp.	Onion Powder
2	tsp.	Kosher Salt
1	tsp.	Black Pepper
1/4	tsp.	Dried Thyme
1/4	tsp.	Dried Basil
1/4	tsp.	Dried Oregano
1/2	c.	Butter (melted, only if planning to saute)

### **Directions**

1. Mix seasoning ingredients
2. (Saute only) Brush salmon fillets on both sides with 1/4 cup butter
3. Sprinkle seasoning over both sides of salmon
4. (Grill only) grill until done
5. (Saute only) Drizzle half of remaining butter (1/8 cup) over one side of fillets
6. (Saute only) In large, heavy skillet over high heat, cook salmon butter side down for 2-5 minutes.
7. (Saute only) Turn fillets, drizzle remaining butter
8. (Saute only) Cook until fish is blackened and easily flaked with a fork.

# **Braciolo**

**Category:** Entree, Beef

**Source:** Unknown

**Description:** Beef, stuffed, braised in red wine and spaghetti sauce.

**Yield:** Four servings.

Qty	Unit	Ingredient
1 1/2	lb	Flank Steak
		Kosher Salt
		Black Pepper
1/2	c.	Bread Crumbs
2	Tbsp.	Toasted Pine Nuts (roughly chopped)
1/4	c.	Parmesan Cheese (grated)
2	Tbsp.	Italian Parsley (chopped)
1	tsp.	Dried Oregano
3	cloves	Garlic (minced)
		Olive Oil
1	c.	Red Wine
1	c.	Beef Broth
28	oz	Spaghetti Sauce

## **Directions**

1. Butterfly flank steak
2. Season steak lightly with salt and pepper
3. Mix bread crumbs, pine nuts, cheese, parsley, oregano, and garlic
4. Spread filling over flank steak, leaving about an inch of room around the edges (so that cheese does not leak out while pan searing)
5. Roll up flank steak into log shapes, tie with butcher's twine about every two inches
6. Heat oil in a large skillet over medium high heat
7. Brown meat on all sides, set in a 9x13 baking dish
8. Deglaze pan with red wine and beef stock
9. Simmer wine and stock until reduced by half
10. Combine wine and stock mixture with prepared spaghetti sauce
11. Pour sauce over beef
12. Bake at 350 F. for one hour (turn beef halfway through if not completely covered by sauce)

# **Braised Pork Ribs**

**Category:** Entree, Pork

**Source:** Unknown

**Description:** Tender pork ribs with BBQ sauce.

**Yield:** About 2 servings.

## **Rub**

Qty	Unit	Ingredient
1	rack	Pork ribs
		Kosher Salt
5	Tbsp.	Brown Sugar
3	Tbsp.	Chili Powder
1	Tbsp.	Garlic Powder
1	tsp.	Ground Thyme
1	tsp.	Ground Allspice
1/2	tsp.	Cayenne Powder

## **Directions**

1. Rinse and dry ribs
2. Place ribs on aluminum foil
3. Sprinkle ribs with salt
4. Combine other ingredients and coat ribs liberally
5. Fold foil around ribs, leaving one end loose
6. Place on baking sheet and refrigerate for at least 6 hours

## **Braising**

Qty	Unit	Ingredient
1/2	c.	Orange Juice
1/2	c.	Water
2	Tbsp.	Lime Juice

## **Directions**

1. Mix orange juice, water, and lime
2. Open one end of foil and pour orange/lime mixture into foil pouch
3. Bake for one hour at 350
4. Reduce heat to 250 and bake for another two hours
5. Remove from oven and drain orange juice mixture from ribs



## BBQ Sauce

Qty	Unit	Ingredient
1/2	c.	Ketchup
1/4	c.	Apple Cider Vinegar
2	Tbsp.	Brown Sugar
1	Tbsp.	Worcestershire Sauce
1	Tbsp.	Honey
2	cloves	Garlic (minced)
1	tsp.	Onion Powder
1/2	tsp.	Kosher Salt
1/4	tsp.	Cayenne Powder
1/4	tsp.	Mustard
1/4	tsp.	Black Pepper

### Directions

1. Mix all ingredients thoroughly in a sauce pan over low heat

## Broiling

Qty	Unit	Ingredient
		Ribs
		BBQ Sauce

### Directions

1. Separate ribs into serving portion sizes (half rack, quarter rack, whatever)
2. Arrange ribs on foil on the baking sheet, meat side down
3. Glaze ribs with BBQ sauce and place under broiler for one to three minutes
4. Turn ribs meat side up, glaze and broil
5. Glaze and broil the meat side two to three more times
6. Serve (we keep baby wipes handy for finger clean-up)

# **Buttermilk Fried Chicken**

**Category:** Entree, Chicken

**Source:** Unknown

**Description:** Fried chicken.

**Yield:** About 3-4 servings.

## **Chicken Preparation**

Qty	Unit	Ingredient
1		Whole Chicken (about 4 1/2 lbs)
1	pint	Buttermilk

### **Directions**

1. Cut chicken into 8 pieces (2 drumsticks, 2 thighs, 2 wings, 2 breasts, you may want to cut each breast in half)
2. Refrigerate chicken pieces in buttermilk for at least 8 hours

## **Chicken Seasoning**

Qty	Unit	Ingredient
1	Tbsp.	Kosher Salt
1	Tbsp.	Paprika
2	t	Garlic Powder
1	t	Black Pepper
1/2	t	Chili Powder
1/2	t	Chipotle Powder

### **Directions**

1. Mix all ingredients thoroughly
2. Drain buttermilk off of chicken
3. Sprinkle seasoning over both sides of chicken

## **Frying**

Qty	Unit	Ingredient
		Flour
		Peanut Oil

### **Directions**

1. Dredge seasoned chicken in flour
2. Fry at 360 in batches, turning once to cook evenly
3. Fry until cooked through and golden brown (about 8-10 minutes)
4. Dry on a rack and serve warm

## **Carnitas**

**Category:** Entree, Pork

**Source:** Unknown

**Description:** Great in tacos with tomatillo salsa and red bell pepper.

**Yield:** 6 servings

Qty	Unit	Ingredient
2	lb	Pork Shoulder
2	tsp.	Kosher Salt
1	tsp.	Black Pepper
1	tsp.	Garlic Powder
	pinch	Dried Oregano
1/2		Onion (cut into four chunks)
2	cloves	Garlic (crushed)

### **Directions**

1. Cut pork into cubes (1 to 2 inches)
2. Season pork with salt, black pepper, garlic powder, and dried oregano
3. Place pork in slow cooker, place onions on top of pork
4. Cook for 6 hours on low
5. During the last hour, toss in crushed garlic
6. Remove pork from slow cooker with a slotted spoon (leaving onion and garlic)
7. Shred pork with a fork
8. Serve on tortillas with bell pepper, sour cream, cheese, and tomatillo salsa

# **Catfish and Bell Pepper**

**Category:** Entree, Seafood

**Source:** Unknown

**Description:** Catfish with onion and bell pepper.

**Yield:** Two servings

Qty	Unit	Ingredient
		Olive Oil
2		Catfish (fillets)
		Cajun Seasoning
		Kosher Salt
		Black Pepper
1/2		Red Bell Pepper
1/2		Yellow Onion

## **Directions**

1. Heat olive oil in a pan over medium high heat
2. Season catfish fillets with salt and pepper, plus a cajun seasoning of your choice (see blackened salmon recipe)
3. Saute catfish on one side for about 4 minutes
4. Flip and continue saute until cooked through
5. Remove catfish from pan and drain
6. Cook bell pepper and onion in pan until onion turns translucent (two to three minutes)
7. Serve catfish with bell pepper and onion

## **Carribbean Chicken**

**Category:** Entree, Chicken

**Source:** Unknown

**Description:** Baked chicken with a spicy peanut rub.

**Yield:** 3 servings

Qty	Unit	Ingredient
3		Chicken Breasts
1/2	c.	Peanuts (chopped)
1/2	c.	Brown Sugar (packed)
1	Tbsp.	Kosher Salt
3/4	t.	Chili Powder
1/8	t.	Cayenne Powder
1/2	t.	Ground Clove
1/2	t.	Ground Nutmeg
1/2	t.	Ground Cinnamon

### **Directions**

1. Combine all ingredients into a rub and coat chicken breasts
2. Bake at 350 F. for 35 minutes

## **Cashew Chicken**

**Category:** Entree, Chicken

**Source:** Unknown

**Description:** Baked chicken with a cashew coating.

**Yield:** Two servings

Qty	Unit	Ingredient
2		Chicken Breasts
		Kosher Salt
		Black Pepper
1	c.	Cashews (Roasted)
3	Tbsp.	Cilantro (chopped)
1/4	c.	Olive Oil
4	cloves	Garlic
2	Tbsp.	Soy Sauce
1	Tbsp.	Brown Sugar
1		Jalapeno Pepper (remove seeds and membrane to control heat)
2	Tbsp.	Lime Juice
2	Tbsp.	Water

### **Directions**

1. Season chicken breasts with salt and pepper
2. Blend all other ingredients
3. Coat chicken and refrigerate for about 2 hours
4. Remove chicken from fridge and bring to room temperature
5. Bake at 350 F. (or grill) until the internal temperature reaches 165 F.

# **Chicken Cacciatore**

**Category:** Entree, Chicken

**Source:** Unknown

**Description:** Chicken prepared with tomatoes, onions, and bell peppers.

**Yield:** 4 servings

Qty	Unit	Ingredient
3		Chicken breasts
		Kosher Salt
		Black Pepper
1/2	c.	Flour (for dredging)
1	Tbsp.	Olive Oil
1/2		Red Bell Pepper (chopped)
1/2		Onion (chopped)
2	cloves	Garlic (minced)
1/3	c.	White Wine
15	oz.	Diced Tomatoes
1/3	c.	Chicken Broth
3/4	tsp.	Dried Oregano
1/2	tsp.	Basil

## **Directions**

1. Cut each chicken breast in half
2. Season chicken with salt and pepper
3. Dredge chicken in flour
4. Heat olive oil in saute pan over medium high heat
5. Brown chicken and remove from pan
6. Reduce heat to medium and cook onion, bell peppers, and garlic
7. Add white wine and reduce for about 3-5 minutes
8. Add tomatoes, broth, and oregano
9. Re-add chicken
10. Simmer for about 30 minutes
11. Add basil at the end



# Chicken Chow Mein

**Category:** Entree, Chicken

**Source:** Unknown

**Description:** Chicken with noodles, mushrooms, onions, etc. Everyone prepares this dish a little differently. This was pretty close to my ideal version, but I'm still working on it. Prepare the sauce and chop all the vegetables before you begin.

**Yield:** 4 servings

## Brine

Qty	Unit	Ingredient
2		Chicken Breasts
1/2	c.	Soy Sauce
1/2	c.	Water
1	Tbsp.	Ground Ginger
3	cloves	Garlic (minced)

## Directions

1. Combine all ingredients in a bag
2. Refrigerate for 4-6 hours

## Chicken

Qty	Unit	Ingredient
2		Brined Chicken Breasts
3/4	c.	Flour (for dredging)
		Olive Oil

## Directions

1. Cube chicken breasts
2. Dredge chicken in flour
3. Heat olive oil in large skillet over medium high heat
4. Brown chicken and remove from pan

## Sauce

Qty	Unit	Ingredient
1/2	c.	Soy Sauce
1	Tbsp.	Rice Wine (or Dry Sherry)
1	tsp.	Oyster Sauce
1	tsp.	Sesame Oil
2	tsp.	Corn Starch

### Directions

1. Combine soy sauce, rice wine, oyster sauce, and sesame oil
2. Whisk in corn starch until dissolved

### Vegetables

Qty	Unit	Ingredient
1	stalk	Celery (Cut thin on diagonal)
1/2		Yellow Onion (Coarsely chopped)
4	oz.	Mushrooms (sliced)
1	can	Bamboo (Sliced)
2	c.	Mung Bean Sprouts
3	cloves	Garlic (minced)
1 1/2	tsp.	Ground Ginger
8	oz.	Asian Noodles (prepared according to package directions)

### Directions

1. After removing chicken from the pan, add celery and onion
2. Cook until onion is softened
3. Add mushrooms, bamboo, and bean sprouts
4. Cook until mushrooms and bean sprouts soften
5. Add garlic and ginger and cook for about a minute
6. Re-introduce chicken and add sauce
7. Add cooked noodles
8. Mix until sauce coats chicken and noodles
9. Serve

## **Chicken Cordon Bleu**

**Category:** Entree, Chicken

**Source:** Unknown

**Description:** Breaded chicken, stuffed with ham and swiss cheese. Includes an optional mornay sauce (think alfredo).

**Yield:** Two servings

### **Chicken**

<b>Qty</b>	<b>Unit</b>	<b>Ingredient</b>
2		Chicken breasts
4		Ham Slices
4		Swiss Cheese Slices
2/3	c.	Bread Crumbs
1/3	c.	Parmesan Cheese (freshly grated)
2/3	c.	Flour
1		Egg
1/2	c.	Milk
		Garlic Powder (to taste)
		Kosher Salt (to taste)
		Dried Oregano (to taste)
		Black Pepper (to taste)

### **Directions**

1. Butterfly chicken, then tenderize to about 1/4 inch
2. Season the inside of the chicken with garlic powder, kosher salt, and oregano
3. Add slices of ham and swiss cheese to each chicken breast
4. Fold chicken so that ham and swiss is wrapped inside
5. Mix egg and milk in a bowl with a whisk
6. Mix bread crumbs and parmesan and place in a bowl or on a plate
7. Mix flour and black pepper in a bowl or on a plate
8. Lightly oil the bottom of a baking dish
9. Coat the outside of each chicken breast in flour, then egg/milk, then bread crumbs/parmesan
10. Place chicken in oiled baking dish
11. Bake chicken in oven at 350 F. for about 25 minutes
12. Turn chicken over and bake for another 20 minutes
13. When fully baked, remove chicken from oven and let rest for 5-10 minutes
14. Serve with Mornay sauce if desired

### **Mornay Sauce**

Qty	Unit	Ingredient
1/2	Tbsp.	Butter
1/2	Tbsp.	Flour
1/2	c.	Milk
1/4	c.	Parmesan Cheese (freshly grated)
		Garlic Powder (to taste)
		Kosher Salt (to taste)
		Black Pepper (to taste)

### Directions

1. Mix butter and flour with a whisk over medium low heat until it begins to bubble
2. Add milk and heat
3. Add parmesan when milk is warm
4. Add garlic powder, kosher salt, and black pepper
5. Stir constantly to avoid bubbling/boiling
6. When the sauce has thickened and is well mixed you can reduce the heat to very low until ready to serve

# **Chicken Gumbo**

**Category:** Entree, Chicken

**Source:** Unknown

**Description:** Chicken gumbo, serve with rice.

**Yield:** About 4 servings.

## **Chicken**

<b>Qty</b>	<b>Unit</b>	<b>Ingredient</b>
1 1/2	lb.	Chicken breasts
1	tsp.	Kosher Salt
1/2	tsp.	Black Pepper
1/2	tsp.	Garlic Powder
		Cayenne Powder (to taste)
1/2	c.	Flour (for dredging)
2	Tbsp.	Olive Oil

## **Directions**

1. Cube chicken into 1-inch pieces
2. Season with salt, pepper, garlic powder, and cayenne pepper
3. Coat in flour
4. Put olive oil in a large, heavy pot over medium heat
5. Brown chicken, about 10 minutes
6. Remove chicken and set aside

## **Gumbo**

Qty	Unit	Ingredient
1/2	c.	Flour
4	Tbsp.	Butter
1/2	c.	Okra (Sliced)
1/4	c.	Onion
1/4	c.	Celery
1/4	c.	Green Bell Pepper
4	c.	Chicken Stock
6	oz.	Andouille Sausage
2	cloves	Garlic (minced)
1	Tbsp.	File Gumbo Powder
		Kosher Salt
		Black Pepper
		Cayenne Powder

## Directions

1. Pour off excess fat from the large pot
2. Combine flour and butter to make a roux
3. Cook roux to a dark brown (about 30 minutes)
4. Add vegetables and cook for about 2-3 minutes
5. Return the chicken to the pot
6. Add chicken stock and simmer for about 30 minutes
7. Add sausage and garlic and simmer until sausage is cooked through, about 10 minutes
8. Add file powder and allow to thicken for a few minutes
9. Season with salt, pepper, and cayenne to taste
10. Serve with rice

# **Chicken Parmesan**

**Category:** Entree, Chicken

**Source:** Unknown

**Description:** Italian breaded chicken, baked, and covered with red sauce and cheese. I prefer to make my own red sauce (see my spaghetti sauce recipe). The quality of the red sauce will make a big difference in the taste of the meal.

**Yield:** 2 chicken breasts, easy to increase recipe for more servings. You need enough red sauce (marinara, spaghetti sauce, whatever) to cover all the chicken breasts in a baking dish. You need enough cheese to cover each chicken breast.

Qty	Unit	Ingredient
2		Chicken breasts
		Spaghetti Sauce
1	c.	Bread Crumbs (season with italian seasoning)
1		Egg
1/2	c.	Milk
1/2	c.	Parmesan Cheese (grated)
		Kosher Salt
		Black Pepper
		Garlic Powder
		Olive Oil (for pan frying)

## **Directions**

1. Start red sauce on medium heat, reduce to low when it is hot
2. Tenderize chicken breasts (should be about half an inch thick)
3. Sprinkle garlic powder, black pepper, and kosher salt on both sides of chicken
4. Whisk the egg and milk together
5. Dip each chicken breast in flour, remove excess flour
6. Dip each chicken breast in egg mixture, let excess egg drip off
7. Coat each chicken breast with bread crumbs
8. Heat olive oil in a skillet with medium heat
9. Brown each side of the chicken breasts in skillet (chicken should be mostly cooked by the time you are done with this step)
10. Place browned chicken breasts in the baking dish
11. Sprinkle cheese liberally over chicken breasts
12. Bake at 350 F. for 15 minutes
13. Pour the red sauce over the chicken breasts and serve

# Chicken Sausage Penne

**Category:** Entree, Chicken

**Source:** Unknown

**Description:** Penne pasta served in a red bell pepper tomato sauce, topped with grilled chicken and italian sausage. I have never measured ingredients for this recipe.

**Yield:** 4-6 Servings

## Chicken

Qty	Unit	Ingredient
1	breast	Chicken Breast
		Garlic Powder (to taste)
		Kosher Salt (to taste)

## Directions

1. Season chicken on both sides and start grilling
2. Start grilling italian sausage
3. Start boiling pasta and heating sauce
4. Chicken and sausage should finish grilling a few minutes before pasta is ready
5. Cut sausage into chunks
6. Cut chicken into chunks or strips
7. Serve pasta covered with sauce, topped with chicken and sausage

## Sauce

Qty	Unit	Ingredient
		Spaghetti Sauce
1		Roma tomato (chopped)
1/2	c.	Olives (chopped or whole)
1/2	c.	Red bell pepper (chopped)
		Chili powder (to taste)

## Directions

1. Heat spaghetti sauce
2. Add chopped tomato, olives, bell pepper, and chili powder
3. Let simmer



# Crab Cakes

**Category:** Entree, Seafood

**Source:** Unknown

**Description:** Pan fried crab with bell peppers and other seasonings. The crab cakes fall apart very easily. The recipe uses egg and mayo to bind, but this is generally insufficient. So expect the crab cakes to fall apart. More importantly, expect them to be yummy. The cayenne powder and chili powder is not as hot as it sounds. I like to serve this with steamed rice and vegetables.

**Yield:** About 4 servings for entre, about 8 for appetizer.

## Crab Cakes

Qty	Unit	Ingredient
1	lb.	Crab Meat (or imitation)
1		Red Bell Pepper
1		Yellow Bell Pepper
3	Tbsp.	Vegetable Oil
1/4	c.	Mayonnaise
2	tsp	Old Bay Seasoning
1	Tbsp.	Garlic (minced)
1		Egg
1	c.	Bread Crumbs
1	tsp	Marjoram
2	tsp	Italian Parsley
1/4	tsp	Cayenne Powder
1	tsp	Chili Powder
		Kosher Salt (to taste)
		Black Pepper (to taste)

## Directions

1. Chop red and yellow bell pepper very fine (can use food processor with low pulse)
2. Saute red and yellow bell pepper in 1 Tbsp of the vegetable oil
3. Combine garlic with red and yellow bell pepper, sprinkle a bit of Kosher salt on the garlic to bring out flavor
4. Reduce heat and add crab meat
5. Mix crab and bell pepper and then place in a mixing bowl
6. Add mayo, old bay, egg, 1/4 cup bread crumbs, marjoram, parsley, cayenne powder, and chili powder
7. Mix well

8. Refrigerate for about 20 minutes
9. Shape crab mixture into 4 or 8 cakes and refrigerate for at least an hour
10. Pan fry cakes in about 2 Tbsp of vegetable oil
11. Remove from pan and place on paper towels to dry
12. Serve with creole mayo

## Creole Mayo

Qty	Unit	Ingredient
1/2	c.	Mayonnaise
1	tsp	Chili Powder
1	tsp	Garlic Powder
1	dash	Cayenne Powder
1	dash	Chipotle Powder
1	dash	Black Pepper

### Directions

1. Heat mayo over low heat
2. Add all other ingredients and mix well
3. Remove from heat when well mixed

# **Cuban Sandwiches**

**Category:** Entree, Pork

**Source:** Unknown

**Description:** Sandwiches with roasted pork, ham, swiss cheese, and dill pickles. The brine adds flavor to the pork and helps to keep it moist while roasting. Often I will use left over pork from some other recipe (tenderloin, carnitas, pulled pork, whatever).

**Yield:** 4 Servings

## **Pork Brine**

Qty	Unit	Ingredient
2	c.	Water
4	tsp.	Kosher Salt
1	tsp.	Brown Sugar
2	Tbsp.	Lime Juice
1	lb.	Pork Tenderloin

## **Directions**

1. Heat water to simmering
2. Dissolve salt and brown sugar in water
3. Allow water to cool completely
4. Add lime juice
5. Refrigerate tenderloin in brine for about 12 hours

## **Roasted Pork**

Qty	Unit	Ingredient
1/2	tsp.	Chipotle Powder
1/2	tsp.	Onion Powder
1/2	tsp.	Garlic Powder
1/2	tsp.	Kosher Salt
1/2	tsp.	Black Pepper
1/4	tsp.	Cumin
2	Tbsp.	Olive Oil
		Brined Pork (see above)

## **Directions**

1. Combine dry ingredients to form a rub

2. Remove pork from brine
3. Coat pork with olive oil and then apply rub
4. Roast at 425 F. until it reaches 140 degrees (about 20-25 minutes)
5. Allow pork to rest for 10 minutes before carving

## Sandwich

Qty	Unit	Ingredient
4		Sandwich Rolls
		Butter
		Mayonnaise
		Deli Mustard
8	slices	Smoked Ham
8	slices	Swiss Cheese
8	slices	Dill Pickle Sandwich Slices
		Roasted Pork (see above)

## Directions

1. Butter sandwich rolls and toast them (under broiler, or on a grill or griddle)
2. Apply mayo and mustard to toasted rolls
3. Add 1/4 of pork, 2 ham slices, 2 cheese slices, and 2 pickle slices to each sandwich
4. Slice diagonally and serve

# Dijon Pork Chops

**Category:** Entree, Pork

**Source:** Unknown

**Description:** A one-pan pork chop dish with a dijon mustard cream sauce.

**Yield:** 4 Servings

## Pork Chops

Qty	Unit	Ingredient
1	Tbsp.	Butter
1	Tbsp.	Olive Oil
4		Pork Chops
		Kosher Salt
		Black Pepper

### Directions

1. Heat butter and olive oil in a pan over medium-high heat
2. Season pork chops with salt and pepper
3. Brown pork chops on both sides

## Dijon Mustard Sauce

Qty	Unit	Ingredient
1/4	c.	Onion (chopped)
1/2	c.	White Wine
3/4	c.	Chicken Stock
1/2	c.	Heavy Cream
1	Tbsp.	Dijon Mustard
1	Tbsp.	Italian Parsley (chopped)

### Directions

1. Remove pork chops to a platter
2. Pour off excess fat from the pan
3. Add onion to pan and cook for about one minute
4. Deglaze the pan with white wine
5. Add chicken stock
6. Return pork chops to the pan and simmer for about 15-20 minutes, the sauce should reduce by half
7. Add cream
8. After about two minutes add mustard and parsley

9. Serve

# **Fried Catfish**

**Category:** Entree, Fish

**Source:** Unknown

**Description:** Fried catfish with lemon and garlic.

**Yield:** Two Servings

## **Marinade**

Qty	Unit	Ingredient
2	fillets	Catfish
4	Tbsp.	Lemon Juice
1	handful	Italian Parsley (chopped)
3	cloves	Garlic (minced or finely chopped)

## **Directions**

1. Combine lemon juice, parsley, and garlic
2. Marinate fillets for about 15 minutes

## **Breading**

Qty	Unit	Ingredient
1/2	c.	Corn Meal
1/4	c.	Flour
1/2	tsp.	Kosher Salt

## **Directions**

1. Combine all breading ingredients
2. Dredge catfish fillets in breading
3. Pan fry for about 3-4 minutes on each side
4. Serve immediately

## General's Chicken

**Category:** Entree, Chicken

**Source:** Unknown

**Description:** Faux-chinese dish, breaded chicken in a soy sauce glaze. The general in question is called Tso, Tzo, Cho, etc. This dish can be spicy or mild depending on how the peppers are used. For mild, remove the seeds and white membranes from the peppers before cooking them. You can increase or decrease the amount of egg and cornstarch to adjust the breading to taste.

**Yield:** About 3 servings.

### Sauce

Qty	Unit	Ingredient
1	clove	Garlic (minced or finely chopped)
2	Tbsp.	Vinegar
3	Tbsp.	Soy Sauce
3	Tbsp.	Sugar
2	tsp	Corn starch
2	Tbsp.	Rice Wine (optional)
1	tsp	Sesame Oil (optional)

### Directions

1. Mix all ingredients with a wire whisk
2. Set aside until needed for chicken

### Chicken

Qty	Unit	Ingredient
1	lb.	Chicken Breast (cubed)
2		Eggs
1/4	c.	Corn starch
2		Jalapeno Peppers
		Olive Oil

### Directions

1. Combine eggs and corn starch with a wire whisk
2. Cube chicken breast
3. Coat chicken cubes in egg mixture
4. Heat about half an inch of oil in skillet or wok



5. Cook chicken until just cooked through (move constantly for the first couple minutes or chicken may stick to skillet)
6. Remove chicken and place on paper towels
7. Chop peppers (remove seeds and white membrane to reduce spiciness)
8. Remove all but about a tablespoon of oil from the skillet
9. Cook peppers, but do not burn
10. Re-introduce chicken and cook until golden brown
11. Add sauce
12. Sauce will combine with oil, caramelize, and thicken after a few minutes of cooking
13. Serve when sauce has thickened to a glaze

# Gnocchi

**Category:** Entree, Pasta

**Source:** Unknown

**Description:** A potato-based pasta. Works best with starchy (older) potatoes.

**Yield:** About 4 servings.

Qty	Unit	Ingredient
2	lb.	Potatoes (cubed)
2		Egg Yolks (lightly beaten)
1 1/2	c.	Flour (separated)
		Kosher Salt

## **Directions**

1. Spear potatoes liberally with a fork
2. Bake at 350 F. for an hour
3. Slice potatoes in half and open, allow to cool for a few minutes
4. While potatoes are still warm, scoop potatoes out of skins and pass through ricer
5. Add egg yolks, 1 c. flour, and a pinch of kosher salt
6. Mix dough just until combined, adding flour just until the dough is no longer sticky
7. Roll out into cylinders with your hands until about 3/4-inch thick
8. Cut cylinders every half inch, press finger lightly into each pasta piece
9. Freeze or cook immediately
10. To freeze, place in a single layer on a baking sheet until frozen, and then pack in a freezer bag
11. To prepare, bring water to a boil, drop in a handful of gnocchi at a time--when they float, they're done. Keep cooked gnocchi on a baking sheet in a warm oven until all are prepared. Serve immediately.

# Goulash

**Category:** Entree, Beef

**Source:** Unknown

**Description:** Beef and pasta in a paprika tomato sauce.

**Yield:** About 4 servings.

Qty	Unit	Ingredient
1	lb.	Stew Beef (cubed)
1	c.	Flour (for coating beef only)
3		Tomatoes (diced)
28	oz	Tomato sauce
3	cloves	Garlic (minced)
1	c.	Chicken Stock
1/2	c.	Onion (chopped)
1/2	c.	Red Bell Pepper
2	Tbsp.	Paprika
2	Tbsp.	Sugar
1	Tbsp.	Chili Powder
1		Bay Leaf
		Kosher Salt
		Black Pepper
		Cumin
		Marjoram
1	lb.	Elbow Macaroni (cooked, drained)

## **Directions**

1. Coat beef in flour, discard excess
2. Brown beef in olive oil over medium heat (just to caramelize, not to cook through)
3. Add beef and all other ingredients except pasta to a crock pot
4. Cook on high for 3 hours
5. Cook pasta until it is a bit underdone
6. Add pasta to the crock pot and cook for 5-10 minutes

## **Grilled Chicken with Mango Salsa**

**Category:** Entree, Chicken

**Source:** Unknown

**Description:** Grilled chicken. Mango salsa. Together. It's good.

**Yield:** Serves two.

### **Brine**

<b>Qty</b>	<b>Unit</b>	<b>Ingredient</b>
3/4	c.	Water
2	tsp.	Kosher Salt
1/2	c.	Orange Juice
2	Tbsp.	Lime Juice
1/4	tsp.	Black Pepper
2		Chicken Breasts

### **Directions**

1. Bring water to a simmer, add salt, and cool
2. Add orange juice, lime juice, black pepper
3. Refrigerate chicken in brine for 4-6 hours
4. Remove chicken from brine and season with salt and pepper
5. Grill chicken
6. Serve with Mango Salsa (see recipe)

## **Grilled Pork With Apricot Glaze**

**Category:** Entree, Pork

**Source:** Unknown

**Description:** Grilled pork tenderloin with an apricot soy sauce glaze.

**Yield:** Three to four servings.

Qty	Unit	Ingredient
1/3	c.	Apricot Preserves
1/3	c.	Honey
1/4	c.	Soy Sauce
4	tsp.	Cider Vinegar
	dash	Red Pepper Flakes
1	lb.	Pork Tenderloin

### **Directions**

1. Combine preserves, honey, soy sauce, cider vinegar, and pepper flakes
2. Bring glaze to a simmer, then let cool
3. Separate glaze in half
4. Soak pork tenderloin in glaze for at least an hour, up to four hours
5. Grill tenderloin for about 6-8 minutes, then flip and grill for around another 6-8 minutes
6. Remove when the internal temperature reaches 140
7. Let pork rest for 10 minutes before slicing and serving

## Gyro Burgers

**Category:** Entree, Lamb

**Source:** Unknown

**Description:** Lamb burgers.

**Yield:** Four quarter pound burgers. We serve with ranch dressing, but you could make a tzatziki sauce.

## Burgers

Qty	Unit	Ingredient
1	lb.	Ground Lamb
1		Egg
		Garlic Powder
		Italian Parsley (dried or fresh, chopped fine)
		Rosemary
		Paprika
		Kosher Salt
		Black Pepper

### Directions

1. Mix all ingredients
2. Form four patties
3. Grill
4. Serve

## Toppings

Qty	Unit	Ingredient
1/2	c.	Onion (chopped)
1/2	c.	Red Bell Pepper (chopped)
		Olive Oil
1		Tomato (chopped)

### Directions

1. Coat the bottom of a skillet with olive oil and place over medium heat
2. Saute onion and red bell pepper until softened
3. Serve onion, bell pepper, and (uncooked) tomato with burgers

# Honey-glazed Grilled Salmon

**Category:** Entree, Seafood

**Source:** Unknown

**Description:** Grilled salmon with a spicy honey glaze.

**Yield:** Two servings.

## Glaze

Qty	Unit	Ingredient
1/4	c.	Honey
1	tsp.	Ancho Chile Powder
1	tsp.	Mustard

## Directions

1. Combine all ingredients and mix well

## Salmon

Qty	Unit	Ingredient
2		Salmon Fillets (skin on)
		Kosher Salt
		Pepper
		Honey Glaze (see above)
1	c.	Black Bean Sauce
1/4	c.	Sour Cream

## Directions

1. Season salmon with salt and pepper
2. Apply glaze
3. Grill skin-side up for about two minutes
4. Flip skin-side down
5. Re-apply glaze
6. Grill until done, about 5-7 more minutes, applying glaze a third time about halfway through
7. Serve with black bean sauce and sour cream

# Italian Stuffed Chicken

**Category:** Entree, Chicken

**Source:** Unknown

**Description:** Garlic-seasoned chicken stuffed with cheese and tomatoes and covered in a tasty marinara sauce. Try it with red bell peppers at least once (I don't generally like them myself, but it really makes the dish complete). I have never measured ingredients for this recipe.

**Yield:** 2 chicken breasts, easy to increase recipe for more servings. If making Two servings you'll need enough marinara sauce for 4 spaghetti servings (enough for chicken and pasta for each serving).

## Chicken

Qty	Unit	Ingredient
2	breast	Chicken breasts
1	c.	Cheese (shredded, roughly 1/2 cup per chicken breast)
1		Roma Tomato (sliced thinly)
		Garlic Powder (to taste)
		Onion Powder (to taste)
		Kosher Salt (to taste)
		Italian Seasoning
1		Red bell pepper (diced, one bell pepper is usually enough for 8 servings)
1/4	c.	Olives (chopped)
	cloves	Garlic (minced)

## Directions

1. Butterfly the chicken breasts (slice nearly in half, leaving connected on one side so that it can open horizontally)
2. Open chicken breast and lay flat, tenderize with meat tenderizer
3. Season each inside and outside with garlic powder, onion powder, and kosher salt (to taste)
4. Fill inside of chicken breast with cheese, sliced tomatoes, red bell pepper, olives, and minced garlic
5. Season inside with italian seasonings
6. Sprinkle cheese in the bottom of a glass baking dish
7. Place folded chicken breasts in baking dish
8. Garnish chicken breasts with tomatoes, bell peppers, and olives
9. Sprinkle cheese over chicken breasts
10. Season with italian seasonings
11. Bake at 375 until chicken is done (about 35 to 40 minutes)



12. Start sauce and noodles about 15 minutes before chicken should be done
13. Serve covered in marinara sauce with spaghetti noodles (or other pasta)

## Sauce

Qty	Unit	Ingredient
		Spaghetti Sauce
1		Roma Tomato (chopped)
1/4	c.	Olives (left over from chicken)
		Red Bell Pepper (left over from chicken)

## Directions

1. Heat spaghetti sauce
2. Add chopped tomato, olives, and diced bell pepper
3. Let simmer

# Lasagna

**Category:** Entree, Beef

**Source:** Unknown

**Description:** Beef and mushroom Lasagna. Prepare beef, sauce, and cheese mixture, then assemble.

**Yield:** About 4-6 people.

## **Beef Mixture**

Qty	Unit	Ingredient
1	lb.	Ground Beef
1/2	c.	Onion (chopped)

### **Directions**

1. Brown ground beef
2. Add onion and cook until onion begins to turn clear

## **Cheese Mixture**

Qty	Unit	Ingredient
1	c.	Parmesan Cheese
2	c.	Colby Jack Cheese
15	oz.	Ricotta Cheese
1		Egg

### **Directions**

1. Mix all ingredients thoroughly

## **Sauce**

Qty	Unit	Ingredient
15	oz.	Diced Tomatoes
58	oz.	Tomato Sauce
6	oz.	Tomato Paste
2	clove	Garlic (chopped or minced)
2	Tbsp.	Chili Powder
2	tsp.	Italian Seasoning
1	tsp.	Kosher Salt
		Black Pepper
		Red Pepper Flakes

### Directions

1. Mix all ingredients over medium heat
2. When sauce starts to bubble, reduce heat to a simmer

### Lasagna Assembly

Qty	Unit	Ingredient
		Beef Mixture
		Cheese Mixture
		Sauce
12		Lasagna Noodles (no-boil)
6		Mushrooms (sliced)
2	c.	Mozzarella (Shredded)

### Directions

1. Put a thin layer of sauce in the bottom of a 9 by 13 baking dish
2. Place four noodles over sauce
3. Spread half of cheese mixture over noodles, then all of the beef mixture, and more sauce
4. Place four noodles over sauce
5. Spread half of cheese mixture over noodles, then the sliced mushrooms, and more sauce
6. Place four noodles over sauce
7. Add a final layer of sauce and sprinkle mozzarella cheese on the top
8. Cover and bake at 375 F. for 40 minutes (put foil or a cookie sheet under the dish to catch anything that spills out)
9. Uncover and bake at 400 F. for 20 minutes (until cheese browns)

# **Meatballs**

**Category:** Entree, Beef

**Source:** Unknown

**Description:** Italian style meatballs.

**Yield:** About 18 meatballs, 1 1/2 oz each.

Qty	Unit	Ingredient
1/2	lb.	Ground Beef
1/2	lb.	Ground Pork
1/4	c.	Parmesan (grated)
1/2		Egg
1	tsp.	Dried Basil
1	tsp.	Dried Parsley
3/4	tsp.	Garlic Powder
3/4	tsp.	Kosher Salt
1/4	tsp.	Red Pepper Flakes
1/3	c.	Bread Crumbs

## **Directions**

1. Mix all ingredients well with fingers (do not squeeze meat mixture)
2. Chill for about two hours (up to 24)
3. Separate meat into 1 1/2 oz meatballs
4. Shape into round meatballs
5. Coat meatballs with bread crumbs
6. Bake for 20 minutes at 400 F.

# **Meatloaf**

**Category:** Entree, Beef

**Source:** Unknown

**Description:** A moist and flavorful meatloaf. Bakes for about 1 1/2 hours total.

**Yield:** About 8 to 10 servings.

## **Loaf of Meat**

Qty	Unit	Ingredient
1	lb.	Ground Beef
1	lb.	Ground Pork
1		Egg (beaten)
2/3	c.	Bread Crumbs
12	oz	Tomato Sauce
1/2	c.	Onion (chopped)
1/2	c.	Red Bell Pepper (chopped)
2	cloves	Garlic (minced)
		Worcestershire Sauce
		Chili Powder
		Kosher Salt
		Red Pepper Flakes
		Black Pepper
		Ground Cumin

## **Directions**

1. Saute onion and red bell pepper in olive oil
2. Add chopped garlic and sprinkle with kosher salt
3. Remove onions, bell pepper, and garlic from heat and allow to cool
4. Mix all other ingredients, adding the sauted mixture after it has cooled
5. Bake at 350 F. for about an hour
6. Prepare sauce (below)
7. Pour half the sauce over meatloaf
8. Bake for another 15 minutes
9. Pour remaining sauce over meatloaf
10. Bake until center is at 160 F. (about 15 more minutes)
11. Let it rest for about 10 minutes, then slice and serve

## **Sauce**

Qty	Unit	Ingredient
18	oz	Tomato Sauce
1/2	c.	Brown Sugar
2	Tbsp.	Cider Vinegar
2	tsp.	Mustard
		Worcestershire Sauce
		Kosher Salt
		Black Pepper
		Italian seasoning
		Red Pepper Flakes

### Directions

1. Combine all ingredients
2. Heat on stovetop over low heat
3. You can let the sauce cool between the first and second pourings

# Minestrone Soup

**Category:** Entree, Soup

**Source:** Unknown

**Description:** Minestrone.

**Yield:** About 6 servings.

Qty	Unit	Ingredient
4	c.	Chicken Stock
1	c.	Onion (chopped)
1	stalk	Celery (chopped)
1		Carrot (chopped)
1		Potato (in half-inch cubes)
28	oz	Diced Tomato
3	cloves	Garlic (minced)
1/2	c.	Italian Parsley (chopped)
		Kosher Salt
		Black Pepper
		Olive Oil (for saute)
1/2	lb.	Campanelle (or elbow pasta)

## **Directions**

1. Heat celery, carrot, potato, and onion in olive oil over medium heat until onions turn clear
2. Combine vegetables and chicken stock over medium heat until it begins to boil
3. Add remaining ingredients
4. Cook pasta until just underdone
5. Drain pasta and add to soup
6. Heat for about 3 more minutes, then serve

## **Mushroom Chicken**

**Category:** Entree, Chicken

**Source:** Unknown

**Description:** Chicken smothered in a creamy mushroom sauce. Add egg noodles or rice.

**Yield:** About 4 servings (or 2 without noodles).

### **Chicken**

Qty	Unit	Ingredient
2	lb.	Chicken Breasts
		Flour (for coating)
		Kosher Salt
		Black Pepper
		Olive Oil (for pan frying)
1/2	c.	Chicken Broth

### **Directions**

1. Season chicken with salt and pepper (or other poultry seasoning)
2. Coat chicken with flour
3. Coat the bottom of a skillet with olive oil and heat over medium-high heat
4. Brown chicken in skillet
5. Place chicken in a greased baking dish
6. Pour chicken broth over chicken
7. Cover and bake at 350 F. for about 40 minutes (until juices run clear)

### **Mushroom Sauce**

Qty	Unit	Ingredient
1/2		Onion (chopped)
6	oz.	Mushrooms (sliced)
2	cloves	Garlic (minced)
1/2	c.	White Wine (optional)
1/2	c.	Sour Cream
1/2	c.	Heavy Cream (or milk)

### **Directions**

1. Coat bottom of a skillet with olive oil and place over medium heat
2. Cook onion until translucent



3. Add mushrooms, garlic, and wine
4. Cook until mushrooms are softened
5. Reduce heat and add sour cream, then heavy cream
6. Simmer
7. Serve over chicken with egg noodles or rice

# Pizza

**Category:** Entree, Pizza

**Source:**

**Description:** Home-made pizza. Recipe includes pizza dough and sauce. The crust is medium thickness.

**Yield:** Two 12-inch pizzas, or one cookie-sheet sized pizza. Serves four.

## Basic Pizza Dough

Qty	Unit	Ingredient
1	pkg	Active Dry Yeast
1 1/4	c.	Warm Water (check yeast directions for temperature)
3 1/2	c.	Flour (separated)
2	tsp	Kosher Salt
1 1/2	tsp	Sugar
1/2	tsp	Garlic Powder
2	tsp	Olive Oil (optional)

## Directions

1. Dissolve sugar and yeast in half of warm water (propably around 100 F., check yeast directions)
2. Let sit for 5-10 minutes; if yeast does not bubble and start to froth, toss it out and start over
3. Dissolve garlic powder in the other half of the warm water
4. Combine dissolved yeast and garlic powder
5. Mix in 2 cups of flour, should form a thick batter
6. Add salt and olive oil
7. Mix in remaining flour until batter forms a dough that can be kneaded by hand (may be slightly sticky, but easy to handle), you may need more or less flour
8. Knead dough for about 15-20 minutes
9. Roll dough into a ball and place in a greased bowl
10. Grease top of the dough and cover
11. Refrigerate for 12 to 24 hours
12. Knock dough down and knead until it is at room temperature
13. Flatten dough into two 12-inch pans or one large cookie sheet, leaving the edges slightly thicker than the rest of the dough
14. Cover dough and let it rise in pans while preparing pizza sauce and toppings
15. Prepare sauce
16. Brush edges of crust with olive oil (optional)
17. Spread sauce over pizza dough
18. Add any vegetables and mushrooms (anything that might dry out in the oven heat)
19. Add cheese blend (I prefer cheddar and jack with a bit of parmesan)
20. Add meats (anything that needs to carmelize in the oven heat)

21. Bake at 450 for about 10 minutes (crust should be golden brown, cheese should be melted and slightly browned in some spots)

## Pizza Sauce

Qty	Unit	Ingredient
15	oz.	Tomato Sauce
6	oz.	Tomato Paste
3/4	tsp.	Anchovy Paste
2	tsp.	Sugar
2	cloves	Garlic (minced)
		Italian Seasoning
		Black Pepper
		Kosher Salt
		Red Pepper Flakes
		Fennel Seed (a little goes a long way!)
1	tsp.	Balsamic Vinegar (optional)

## Directions

1. Mix all ingredients over medium heat until it begins to bubble
2. Reduce heat to low, cover, and let simmer for at least 15 minutes

# Pulled Pork

**Category:** Entree, Pork

**Source:** Unknown

**Description:** Smoked pork shoulder with BBQ sauce. The pork needs to be brined overnight, and cooks the next day for around 5-6 hours. I don't bother with a dry rub before smoking since the pork, smoke, and BBQ sauce tend to dominate the flavor.

**Yield:** About 6 servings.

## Pork

Qty	Unit	Ingredient
1	c.	Water
1/3	c.	Kosher Salt
2	lb.	Pork Shoulder
2	qt	Apple Cider (separated, reserve 1/2 c. for sauce)
		Wood Chips (Hickory)
		Water (for soaking wood chips)
6		Hamburger Buns

## Directions

1. Heat 1/2 c. of water to dissolve salt
2. Remove from heat and add 2 c. of cold apple cider
3. Refrigerate pork in cider/salt liquid over night, add more water if necessary to completely cover the pork
4. Soak wood chips for several hours
5. Bring charcoal up to temperature in a grill
6. Arrange hot coals on one side of the grill and place foil under the grate on the other side
7. Adjust the grill vents to get the internal temperature between 150 and 225 (lower is better)
8. Place wood chips over coals and the pork over the foil
9. Smoke the pork with indirect heat for about 4 hours
10. Add brickets and wood chips as necessary--I start with twelve brickets, adding wood chips and six brickets every hour or so
11. When you are nearly ready to remove the pork from the grill, reserve 1/2 c. of the apple cider for the sauce and pour the remainder of the apple cider into a large pot, bringing it to a simmer
12. Remove the pork from the grill and place it in the pot, adding water as necessary to cover the pork
13. Cover and let simmer for about 40 minutes to an hour until the pork pulls away easily with a fork
14. Remove the pork from the pot, cover with foil and let sit for about 20 minutes
15. Pull the pork with a fork and serve (no sauce, in sauce, or sauce on the side) with hamburger buns

## BBQ Sauce

Qty	Unit	Ingredient
1/2	c.	Apple Cider
1/2	c.	Ketchup
1/4	c.	Brown Sugar
1	Tbsp.	Cider Vinegar
1	tsp.	Mustard
1	clove	Garlic (minced)
1/2	tsp.	Kosher Salt
	dash	Red Pepper Flakes (or cayenne, to taste)

### Directions

1. Combine all ingredients over low heat
2. Simmer for about 15 minutes

# **Risotto**

**Category:** Entree, Rice

**Source:**

**Description:** Creamy rice dish. Add shrimp, mushrooms, asparagus, or whatever else sounds good. It takes about an hour to prepare.

**Yield:** Four servings

Qty	Unit	Ingredient
6	c.	Chicken Broth
1	c.	White Wine
2	c.	Arborio Rice
2	Tbsp.	Butter
1/2	c.	Shallot (finely chopped)
2	oz.	Parmesan Cheese (grated)
		Lemon Zest
	dash	Nutmeg

## **Directions**

1. Heat chicken broth and white wine to a simmer
2. In a four quart pan, sweat shallots in butter
3. Add rice and cook for 3 to 5 minutes over medium low heat, stirring frequently
4. Add enough hot chicken broth to cover the rice completely
5. Stir frequently until the broth is almost completely absorbed
6. Repeat adding broth and stirring until all the broth is in the rice pan
7. When nearly all the broth is absorbed, add any other ingredients that need to be heated through (veggies or whatever)
8. Add parmesan, lemon zest, and nutmeg
9. Serve

# **Rosemary Grilled Lamb Chops**

**Category:** Entree, Lamb

**Source:**

**Description:** Grilled lamb loin chops with rosemary and thyme.

**Yield:** Two servings.

Qty	Unit	Ingredient
2	cloves	Garlic (minced)
1	Tbsp.	Fresh Rosemary Leaves (chopped)
1	tsp.	Dried Thyme
1/2	tsp.	Kosher Salt
		Cayenne Pepper
2	Tbsp.	Olive Oil
1	lb	Lamb Loin Chops

## **Directions**

1. Combine all ingredients except lamb chops into a paste
2. Spread paste on lamb chops and marinate for 30 minutes
3. Grill until internal temperature is 150, flipping once about halfway through
4. Cover and let rest for 10 minutes

## **Rosemary Mustard Game Hens**

**Category:** Entree, Cornish Game Hens

**Source:**

**Description:** Cornish game hens, oven roasted with a mustard rosemary flavor.

**Yield:** Two

Qty	Unit	Ingredient
2		Cornish Game Hens
3	Tbsp.	Yellow Mustard
2	Tbsp.	Brown Mustard
1	Tbsp.	Honey
1	tsp.	Rosemary
1	tsp.	Kosher Salt
1	tsp.	Black Pepper
3	cloves	Garlic
1/4	c.	Olive Oil

### **Directions**

1. Make sure game hens are well thawed (so that they will absorb the mustard and rosemary flavor)
2. Combine all ingredients (except hens) in a bowl and mix well
3. Rub mixture over hens
4. Bake at 375 for 75 minutes (cover with foil if they start to brown too much before they are done cooking)
5. Let sit for 5 to 10 minutes
6. Eat with your bare hands



# **Sausage and Sweet Potato Soup**

**Category:** Entree

**Source:**

**Description:** A hearty sweet potato soup with linguica and spinach.

**Yield:** About 3 servings.

Qty	Unit	Ingredient
1	Tbsp.	Olive Oil
8	oz	Linguica (1/4-inch slices)
3/4	c.	Onion (chopped)
2	cloves	Garlic (minced)
1/4	tsp.	Kosher Salt
3	c.	Chicken Stock
1	lb.	Sweet Potato (peeled, sliced thin)
1/2	lb.	Potato (peeled, sliced thin)
4	oz.	Spinach

## **Directions**

1. In a large soup pot, brown sausage in olive oil
2. Remove sausage and add onion
3. Mince garlic with salt
4. Add garlic/salt to the pot, cook for about 1 minute, stirring often
5. Add chicken stock, sliced sweet potato, potato, and garlic to the pot
6. Cover and bring to a boil
7. Simmer until potatoes are soft (about 20-30 minutes)
8. Use a masher or immersion blender to mash up the potatoes in the soup
9. Return the sausage to the soup and add spinach
10. Simmer for about 5 minutes
11. Season to taste with salt and pepper and serve

## **Seared Citrus Scallops**

**Category:** Entree, Seafood

**Source:** Unknown

**Description:** Scallops seared in butter and olive oil. Serve with pasta and the lemon garlic sauce.

**Yield:** 4 servings.

Qty	Unit	Ingredient
1	lb.	Penne Pasta
1 1/2	lb.	Sea Scallops (patted dry)
		Kosher Salt
		Black Pepper
1	Tbsp.	Olive Oil
1	Tbsp.	Butter
		Lemon Garlic Sauce

### **Directions**

1. Prepare lemon garlic sauce and let simmer
2. Start heating water for pasta
3. Pat scallops dry
4. Season scallops with salt and pepper
5. When the water is boiling, add pasta
6. Heat olive oil and butter in a skill over medium high heat
7. When butter starts to smoke add the scallops
8. Cook scallops on each side for about two minutes (there should be a golden brown ring around the edges of the scallops)
9. The pasta should finish cooking right about the same time that the scallops are ready
10. Serve scallops immediately with pasta and lemon garlic sauce

# **Shrimp And Artichoke Pasta**

**Category:** Entree, Seafood

**Source:**

**Description:** Shrimp and artichokes with pesto, served over pasta.

**Yield:** Serves 4

Qty	Unit	Ingredient
3/4	lb.	Linguini
		Olive Oil
20		Shrimp (medium sized)
		Kosher Salt
		Black Pepper
2	cloves	Garlic (minced)
1	c.	Frozen Peas
2		Artichoke Hearts (cooked, roughly chopped)
3	Tbsp.	Basil Pesto
1/4	c.	Italian Parsley (chopped)

## **Directions**

1. Bring a large pot of water to a boil
2. Season water with salt if desired
3. Add pasta and cook as directed to al dente
4. While pasta is cooking, heat a large skillet with olive oil over medium heat
5. Season shrimp with salt and pepper
6. Add shrimp to skillet cooking for 1-2 minutes on one side
7. Turn shrimp and add minced garlic, cook for another minute (keep the garlic and shrimp moving so that the garlic does not burn)
8. Add peas and artichoke hearts until heated through
9. Add pesto and parsley and mix well
10. Add drained pasta to skillet (reserve some pasta water to add to the sauce in case it is too dry)
11. Mix pasta with sauce and serve immediately

# Shrimp Etoufee

**Category:** Entree, Seafood

**Source:**

**Description:** Shrimp and sausage in a sauce, served over rice.

**Yield:** Serves 4

Qty	Unit	Ingredient
2	lb.	Shrimp
		Old Bay Seasoning
2	Tbsp.	Butter
2	Tbsp.	Flour
6	oz	Andouille Sausage
1/2	c.	Onion (chopped)
1/2	c.	Red Bell Pepper (chopped)
1/2	c.	Celery (chopped)
2	cloves	Garlic (minced)
	dash	Dried Thyme
1 1/2	c.	Chicken Stock
2	Tbsp.	Tomato Paste
2	tsp.	Worcestershire Sauce
	dash	Cayenne Powder (to taste)
2	Tbsp.	Italian Parsley (chopped)
		Salt (to taste)
		Black Pepper (to taste)

## **Directions**

1. Season shrimp with old bay seasoning, set aside
2. In a large pot, combine flour and butter over medium heat
3. Cook until roux darkens to a medium brown, around 20 minutes
4. Stir in sausage, onions, bell pepper, and celery, cook for about 7 minutes
5. Add garlic and thyme, cook for another minute
6. Add chicken stock, tomato paste, worcestershire sauce, and cayenne and bring to a simmer
7. Add shrimp, bring back to a simmer, then reduce heat to a gentle bubble
8. Cover and cook for around 10 minutes, until shrimp turn pink and are cooked through
9. Add parsely, salt, and pepper to taste
10. Add more cayenne or hot sauce if desired and serve

# **Shrimp Scampi**

**Category:** Entree, Seafood

**Source:**

**Description:** Shrimp scampi.

**Yield:** Serves 2

Qty	Unit	Ingredient
3/4	lb.	Shrimp
		Old Bay Seasoning
3	cloves	Garlic
2	Tbsp.	Italian Parsley (chopped)
		Kosher Salt
		Olive Oil
2		Roma Tomatoes
1	Tbsp.	Butter
2	Tbsp.	Lemon Juice
		Black Pepper

## **Directions**

1. Season shrimp with old bay seasoning
2. Chop garlic, sprinkle with salt
3. Mince garlic and parsley together into a paste
4. Dice tomatoes
5. Heat skillet with olive oil over medium high heat
6. Add shrimp and cook for about a minute and a half
7. Turn shrimp and add tomatoes, cook for another minute
8. Add garlic, butter, and lemon juice
9. When shrimp are cooked, add fresh ground black pepper and serve over pasta

# **Sizzling Chicken and Cheese**

**Category:** Entree, Chicken

**Source:**

**Description:** Chicken breasts baked with cheese, onions, and red bell peppers.

**Yield:** Serves 2

Qty	Unit	Ingredient
2		Chicken Breasts (8 oz each)
		Kosher Salt
		Black Pepper
1	c.	Flour
		Olive Oil
1	c.	Onion (sliced)
1	c.	Red Bell Pepper (sliced)
1 1/2	c.	Cheddar Cheese (shredded)

## **Directions**

1. Season chicken breasts with salt and pepper (or other poultry season)
2. Dredge chicken in flour, brush off excess flour
3. Heat an oven-safe skillet over medium heat with just enough olive oil to coat the bottom
4. Brown chicken in skillet on both sides
5. Add sliced onions and bell pepper, cover with lid, and bake at 350 F. for 15 minutes (until juices run clear)
6. Remove from oven, cover chicken with cheese, replace lid, and let cheese melt for 3 minutes
7. Serve

## **Stuffed Grilled Chicken**

**Category:** Entree, Chicken

**Source:**

**Description:** Chicken breasts stuffed with ham and cheese and covered in a mustard vinegar sauce.

**Yield:** Serves 4

### **Chicken**

Qty	Unit	Ingredient
4		Chicken Breasts (8 oz each)
4	slices	Ham
4	slices	Provolone Cheese
2	Tbsp.	Olive Oil
1/2	tsp.	Kosher Salt
1/2	tsp.	Black Pepper

### **Directions**

1. Place each chicken breast between plastic wrap or wax paper
2. Flatten to about 1/8 inch with a meat tenderizer
3. Place a slice of ham and cheese on each chicken breast
4. Roll chicken breasts up and secure with soaked toothpicks
5. Brush each chicken breast with olive oil and season with salt and pepper
6. Grill until golden brown and cooked through
7. Serve with mustard vinegar sauce (recipe below)

### **Mustard Vinegar Sauce**

Qty	Unit	Ingredient
1/4	c.	White Wine Vinegar
2	Tbsp.	Brown Mustard
1/3	c.	Olive Oil
1/4	tsp.	Kosher Salt
1/4	tsp.	Black Pepper
2	Tbsp.	Italian Parsley (finely chopped)

### **Directions**

1. Whisk vinegar and mustard to mix well
2. Drizzle in olive oil while whisking

3. Add salt, pepper, and parsley



# **Stuffed Leg of Lamb**

**Category:** Entree, Lamb

**Source:**

**Description:** Stuffed leg of lamb. Note that any time you see "Salt (to taste)" it means you may need to add salt if the cajun seasoning you use does not already have salt in it. I prefer to keep salt and other seasoning separate so that I can control the heat and saltiness separately.

**Yield:** Serves 8-10

## **Breadcrumbs Mixture**

Qty	Unit	Ingredient
3	strips	Bacon (chopped)
1/2	c.	Onion (chopped)
5	Tbsp.	Olive Oil
3	cloves	Garlic (minced)
2	c.	Bread Crumbs
		Kosher Salt
		Black Pepper
		Cayenne Powder
2	tsp.	Dried Oregano
	handful	Italian Parsley (chopped)

## **Directions**

1. Cook onions and bacon in one Tbsp. of olive oil until the bacon begins to crisp
2. Add garlic and cook for 30 seconds
3. Add remaining olive oil, breadcrumbs, salt, pepper, and cayenne and cook until it begins to brown (about 3 minutes)
4. Add parsley and oregano and mix well
5. Remove from heat and allow to cool

## **Stuffing**

Qty	Unit	Ingredient
		Breadcrumbs Mixture (see above)
2		Artichoke Hearts (cooked, chopped)
1/2	c.	Parmesan Cheese
1/2	tsp.	Lemon Zest
1/2	lemon	Lemon Juice
1	tsp.	Cajun Seasoning
		Salt (to taste)

### Directions

1. Combine all ingredients and mix well

### Lamb

Qty	Unit	Ingredient
4 1/2	lb	Boneless Leg of Lamb
		Stuffing (see above)
		Olive Oil
1	Tbsp.	Cajun Seasoning
		Salt (to taste)

### Directions

1. Butterfly the lamb and lay it flat on your work surface
2. Spread the stuffing over the lamb
3. Roll up the lamb with the stuffing inside
4. Secure the rolled up lamb with kitchen twine
5. Rub with olive oil and sprinkle with cajun seasoning and salt
6. Bake at 400 until a thermometer reads 145 (about an hour to an hour and a half)
7. Let rest for 10 to 15 minutes before slicing

# Sukiyaki

**Category:** Entree, Beef

**Source:** Linda Svoboda

**Description:** Japanese dish of misc. ingredients cooked in soy sauce. For four or more you will probably have to double or triple the sauce recipe. Commonly it is cooked at the table. Diners take what they want from the electric skillet and serve over rice. You can also try adding other ingredients like baby corn, sliced carrots, etc. Traditionally cooked ingredients were dipped in raw egg when eaten. Generally people avoid eating raw eggs today.

**Yield:** Enough for 4

## Sukiyaki

Qty	Unit	Ingredient
1	lb.	Steak (cut into beef-jerky strips)
1	can	Bamboo (sliced)
2		Scallions (cut into 1.5-inch strips)
3	c.	Mung Bean Sprouts
1	package	Mushrooms (whole)
1	can	Shirataki (yam thread noodles)
2	package	Extra Firm Tofu (cut into 1-inch cubes)

### Directions

1. Spray electric skillet with non-stick spray and heat to 300 F.
2. Cook meat
3. Push meat to one side and add sauce
4. Add other ingredients to skillet until full (each in their own area)
5. Lower heat and simmer until vegetables are cooked
6. As food is eaten add more vegetables to the skillet to cook
7. Serve over rice

### Sauce

Qty	Unit	Ingredient
1	c.	Soy Sauce
1/2	c.	Sugar
4	c.	Water

### Directions

1. Mix well

2. Make more sauce as needed

## **Texas Cornbread**

**Category:** Entree, Beef

**Source:** Linda Svoboda

**Description:** Cornbread with cheese and beef baked inside. As a variation add chopped red bell pepper, onion, and chili powder to the beef.

**Yield:** About 3-4 servings. I usually make a double batch and keep some for leftovers.

Qty	Unit	Ingredient
1	can	Creamed corn
1	pkg	Corn muffin mix
1/2	lb.	Ground beef
1	pkg	Taco Seasoning
1	c.	Jack Cheese (shredded)

### **Directions**

1. Brown beef
2. Add taco seasoning to beef
3. Combine creamed corn and corn muffin mix
4. Put a layer of the cream corn muffin mixture (about half) into a small glass baking dish
5. Layer beef on top of corn
6. Layer cheese on top of beef
7. Layer remaining cream corn muffin mixture
8. Bake at 350 F. for 60 minutes (an inserted knife should come out without creamed corn)

## Tuscan Chicken

**Category:** Entree, Chicken

**Source:** Unknown

**Description:** Chicken breaded with parmesan cheese, pan fried, and topped with a topped with a tomato confit.

**Yield:** 4 Servings

### Tomato Confit

Qty	Unit	Ingredient
		Olive Oil
2		Shallots (chopped)
2	cloves	Garlic (minced)
		Red Pepper Flakes
1/2	c.	White Wine
1	can (15 oz)	Dicted Tomatoes (with juice)

### Directions

1. Saute shallots in olive oil for about 2-3 minutes
2. Add garlic and stir constantly for another minute
3. Add red pepper flakes and white wine
4. Allow wine to reduce by half
5. Add tomatoes and simmer for about 5 minutes
6. Remove from heat nad allow to cool

### Chicken

Qty	Unit	Ingredient
2		Egg
2	Tbsp.	Milk
1	c.	Bread Crumbs
1	c.	Parmesan Cheese
4		Chicken Breasts (halfed lengthwise, like thick strips)
		Kosher Salt
		Black Pepper
1	c.	Flour
		Olive Oil

## **Directions**

1. Whisk together egg and milk and set aside
2. Combine bread crumbs and parmesan cheese and set aside
3. Season chicken strips with salt and pepper
4. Dredge chicken in flour, then egg mixture, then bread crumb mixture
5. Pan fry chicken veal until cooked through
6. Serve with tomato confit (see above)

## Veal Milanese

**Category:** Entree, Veal

**Source:** Unknown

**Description:** Breaded veal topped with a tomato basil sauce. Can also be made with pork chops.

**Yield:** 4 Servings

### Tomato Basil Sauce

Qty	Unit	Ingredient
2		Roma Tomatoes (Chopped)
1/2	c.	Shallot (Chopped)
		Black Pepper
2	Tbsp.	Fresh Basil (Chopped)
		Extra Virgin Olive Oil
1	Tbsp.	Lemon Juice
		Kosher Salt

### Directions

1. Comibine all ingredients
2. Refrigerate until ready to serve

### Veal

Qty	Unit	Ingredient
4		Veal Chops
		Kosher Salt
		Black Pepper
1	c.	Flour
1		Egg
2	Tbsp.	Milk
1	c.	Bread Crumbs
1/2	c.	Parmesan Cheese (Grated)
1/2	tsp.	Ground Nutmeg
		Olive Oil (for pan frying)

### Directions



1. Pound veal chops to about 1/4 inch thickness
2. Season with salt and pepper
3. Whisk together eggs and milk
4. Combine bread crumbs, cheese, and nutmeg
5. Bread veal by dredging veal in flour, then dipping in egg mixture, and coating in the breadcrumb mixture
6. Pan fry breaded veal until cooked through
7. Serve with tomato basil sauce

# Anderson Cheesecake

**Category:** Dessert

**Source:** Jason Anderson

**Description:** Yummy cheesecake. Goes well with cherry pie filling for topping. Recipe includes a crust, but a pre-made crust works well also.

**Yield:** 9-inch cheesecake

## **Crust**

Qty	Unit	Ingredient
2/3	c.	Flour
3	Tbsp.	Brown Sugar
1/4	c.	Pecans (chopped)
5	Tbsp.	Butter

## **Directions**

1. Mix flour, brown sugar, nuts, and butter
2. Press against bottom and sides of 9-inch pie tin
3. Chill for 10 minutes

## **Filling**

Qty	Unit	Ingredient
12	oz.	Cream Cheese
3/4	c.	Sugar
2		Eggs
1/2	tsp.	Vanilla
		Salt (to taste)

## **Directions**

1. Cream cheese must be soft (room temperature)
2. Mix all ingredients, beat well
3. Pour into crust
4. Bake at 350 F. for 30 minutes
5. Cool
6. Serve with your topping of choice

# Apple Crisp

**Category:** Dessert

**Source:**

**Description:** Baked apples with an oatmeal crumble topping.

**Yield:** One 8x8 pan, about 9 servings.

## Filling

Qty	Unit	Ingredient
3		Granny Smith Apples
1	Tbsp.	Lime Juice
2	Tbsp.	Corn Starch
1/2	c.	Brown Sugar
2	tsp.	Ground Cinnamon
1/2	tsp.	Vanilla
2	Tbsp.	Butter (melted)

## Directions

1. Peel, core, and cube apples
2. Add lime juice to apples to slow browning
3. Mix Apples with all other ingredients
4. Place in a greased 8x8 baking dish

## Crumble

Qty	Unit	Ingredient
1	c.	Flour
1/4	c.	Brown Sugar (packed)
2	Tbsp.	Sugar
1/4	tsp.	Kosher Salt
6	Tbsp.	Butter (cold, 1/2 inch cubes)
1/2	c.	Rolled Oats

## Directions

1. In a food processor, combine the first four ingredients
2. Added butter and pulse food processor just until the butter is distributed
3. Pour contents into a bowl
4. Mix in oats
5. Sprinkle on top of filling

6. Bake apple crisps at 350 F. for about 35 minutes
7. Allow to cool for about 15 minutes
8. Serve warm with ice cream

# Apple Pie

**Category:** Dessert

**Source:**

**Description:** Apple pie with a crumble topping. Recipe for pastry crust not included (I usually buy a frozen one).

**Yield:** One 9-inch pie, 6-8 servings.

## Filling

Qty	Unit	Ingredient
5		Granny Smith Apples
		Lime Juice (from one lime)
2/3	c.	Sugar
2	Tbsp.	Butter (melted)
1	Tbsp.	Corn Starch
2	tsp.	Ground Cinnamon

## Directions

1. Peel, core, and cube apples
2. Add lime juice to apples to slow browning
3. Mix all ingredients
4. Put filling in crust
5. Top with crumble (recipe below)
6. Bake at 400 F. for 40 minutes
7. Reduce heat to 350 F. and bake for 45 minutes
8. Cover the pie with aluminum foil if the top starts to brown too quickly
9. Let cool for about an hour

## Crumble

Qty	Unit	Ingredient
1	c.	Flour
1/2	c.	Sugar
1/4	c.	Brown Sugar (packed)
1 1/2	tsp.	Ground Cinnamon
1/2	tsp.	Kosher Salt
6	Tbsp.	Butter (cold, 1/2 inch cubes)

## Directions

1. In a food processor, combine the first five ingredients
2. Added butter and pulse food processor just until the butter is distributed
3. Sprinkle on top of filling

# **Banana Bread**

**Category:** Dessert

**Source:**

**Description:** Banana bread or muffins. Also works well with chocolate chips (whole or melted and swirled in) or with a bit of cinnamon.

**Yield:** 1 loaf or about 12 muffins

Qty	Unit	Ingredient
4		Bananas (Ripe, 3 for muffins)
1	c.	Sugar
1/3	c.	Butter (melted)
1		Egg (beaten)
1	tsp.	Vanilla
1	tsp.	Baking Soda
		Salt (to taste)
1 1/2	c.	Flour

## **Directions**

1. Mash bananas
2. Mix all ingredients except flour
3. Add flour and mix just until the mixture comes together
4. Pour into greased loaf pan or muffin tin
5. For bread, bake at 350 for 60 minutes
6. For muffins, bake at 350 for 30 minutes

# **Bananas Foster**

**Category:** Dessert

**Source:**

**Description:** Bananas and brown sugar, goes well with ice cream. Doing a flambe on the alcohol in the pan is common with this dish. The flambe does not add anything to the flavor and can be skipped entirely. For liability reasons I will not describe the flambe process here. Pyros can Google it for themselves.

**Yield:** 3-4 Servings

Qty	Unit	Ingredient
4	Tbsp.	Butter
1	c.	Brown Sugar
2	tsp.	Ground Cinnamon
2	oz.	Banana Liqueur
2		Bananas
4	oz.	Rum (80 proof)

## **Directions**

1. Quarter the bananas by slicing lengthwise and then in half, set aside
2. Melt butter over low heat
3. Add brown sugar and combine well
4. Cook bananas in brown sugar mixture for about one minute on each side, then remove the bananas and set aside
5. Add cinnamon and increase to medium low heat
6. Wait for brown sugar to begin to bubble
7. Turn off heat, add banana liqueur and rum, and turn heat on again
8. Cook off the alcohol
9. Serve hot brown sugar mixture with bananas and ice cream (you may want to put the ice cream on the side)



# **Blueberry Muffins**

**Category:** Dessert

**Source:**

**Description:** Shortcake-like muffins with blueberries and a streusel topping.

**Yield:** 8 Muffins

## **Muffin**

<b>Qty</b>	<b>Unit</b>	<b>Ingredient</b>
1 1/2	c.	Flour
3/4	c.	Sugar
1/2	tsp.	Salt
2	tsp.	Baking Powder
1/3	c.	Vegetable Oil
1		Egg (lightly beaten)
1/3	c.	Milk
1	c.	Blueberries

## **Directions**

1. Grease or line muffin pan
2. Sift together flour, sugar, salt, and baking powder
3. Combine vegetable oil and egg in a 1 c. measuring cup
4. Fill remainder of measuring cup with milk
5. Add wet ingredients to the dry and mix just until combined
6. Gently fold in blueberries
7. Fill muffin cups to the top
8. Sprinkle topping generously over muffins (recipe below)
9. Bake at 400 F. for 20 to 25 minutes

## **Topping**

<b>Qty</b>	<b>Unit</b>	<b>Ingredient</b>
1/3	c.	Flour
1/2	c.	Sugar
1/4	c.	Butter (cold, cubed)
1 1/2	tsp.	Ground Cinnamon

## **Directions**

1. Combine all ingredients in a food processor
2. Pulse just until the largest butter chunks are pea-sized



# Cheesecake

**Category:** Dessert

**Source:**

**Description:** Cheesecake. Use a stand mixer, scrape down the bowl regularly to make sure everything is well incorporated.

**Yield:** 9-inch cheesecake

## **Crust**

Qty	Unit	Ingredient
1	c.	Flour
1	Tbsp.	Corn Starch
1/4	tsp.	Kosher Salt
1/2	c.	Butter (room temperature)
1/3	c.	Sugar
2	tsp.	Vanilla Extract
2		Egg Yolks

## **Directions**

1. Double wrap the outside of a springform pan with heavy aluminum foil; line the bottom with parchment paper, greased on both sides
2. Sift together flour, corn starch, and salt
3. In a separate bowl, cream butter and sugar together until it is fluffy and starts to lighten
4. Add vanilla and egg yolks, mix just until incorporated
5. Add flour mixture and mix just until the dough comes together and the flour disappears
6. Chill dough for 15-20 minutes
7. Spread dough evenly across the springform pan, poke a few times with a fork near the center
8. Bake at 350 F. for about 15 minutes
9. Remove crust from oven to cool
10. Reduce heat to 300 F. and add water bath (enough to go 1 inch up the side of a springform pan)

## **Filling**

Qty	Unit	Ingredient
4	8 oz. packages	Cream Cheese (room temperature)
1 2/3	c.	Sugar (separated)
1/4	c.	Corn Starch
1	Tbsp.	Vanilla Extract
2		Eggs (room temperature)
3/4	c.	Heavy Cream

### Directions

1. Preheat oven to 300 F. with a water bath
2. Mix one of the cream cheese packages, 1/3 c. sugar, and the corn starch until well blended
3. Blend in the other three cream cheese packages, one at a time
4. Add remaining sugar and vanilla, mix well
5. Add eggs one at a time, mixing well after each
6. Add heavy cream and mix only until completely incorporated
7. Spoon the batter over the crust
8. Bake in a water bath for 75 minutes; turn off the oven and open the door for one minute; close the door and leave the cheesecake in the water bath in the oven for another hour
9. Remove cheesecake from oven and water bath and allow to cool to room temperature on a wire rack
10. When cooled to room temperature, refrigerate for 4-6 hours before serving

# **Chipotle Cashew Brownies**

**Category:** Dessert

**Source:**

**Description:** Brownies with chipotle chile pepper, topped with a cashew and oatmeal crumb topping.

**Yield:** About 16 brownies

## **Crust**

Qty	Unit	Ingredient
3/4	c.	Flour
1/4	tsp.	Baking Powder
1/4	tsp.	Baking Soda
	pinch	Kosher Salt
1	c.	Oatmeal
1	c.	Brown Sugar
1/2	c.	Butter (melted, cooled)

## **Directions**

1. Sift together flour, baking powder, baking soda, and salt
2. Mix in oatmeal, brown sugar, and butter
3. Reserve 1 cup of the crust mixture for the topping
4. Line 8 inch square pan with foil, grease foil
5. Spread non-reserved crust mixture into pan
6. Bake at 325 F. for about 8 minutes
7. Allow crust to cool a bit before adding filling

## **Cashew Topping**

Qty	Unit	Ingredient
1	c.	Reserved Crust Mixture
1/2	c.	Cashews (roasted, salted, roughly chopped)

## **Directions**

1. Combined reserved crust mixture and cashews

## **Brownie**

Qty	Unit	Ingredient
1/4	c.	Flour
1/2	tsp.	Ground Cinnamon
1/4	tsp.	Chipotle Powder
1/4	tsp.	Kosher Salt
1/4	c.	Brown Sugar
12	oz.	Semisweet Chocolate (chips, or chopped bars)
4	Tbsp.	Butter (cubed)
3		Eggs (lightly beaten)
1	tsp.	Kahlua

### Directions

1. Sift together flour, cinnamon, chipotle powder, and salt
2. Mix in brown sugar
3. Melt chocolate and butter together in a double boiler
4. Mix eggs and butter into flour mixture
5. Add chocolate mixture to flour mixture and mix just until completely combined
6. Pour filling over crust
7. Sprinkle with cashew topping
8. Bake at 325 F. for about 35-45 minutes, until a toothpick inserted in the middle comes out clean
9. Cool to room temperature before serving, about 1 hour

# **Chocolate Anise Cookies**

**Category:** Dessert

**Source:**

**Description:** Biscotti cookies with anise and chocolate chips.

**Yield:** About 12 large cookies

Qty	Unit	Ingredient
2	c.	Flour
1/2	tsp.	Baking Powder
1/4	tsp.	Kosher Salt
3/4	c.	Sugar
1	stick	Butter (room temperature)
2		Eggs (room temperature)
1/2	tsp.	Ground Anise Seed
1	c.	Chocolate Chips

## **Directions**

1. Sift flour, baking powder, and salt
2. Cream sugar and butter
3. Add eggs and ground anise to creamed mixture and mix well
4. Add dry ingredients to creamed mixture
5. Stir in chocolate chips
6. Line cookie sheet with parchment paper
7. Form log on a about three inches across on prepared cookie sheet
8. Bake at 350 F. for 30 minutes
9. Cool for 30 minutes
10. Slice into 3/4 inch thick cookies
11. Lay cookies flat on cookie sheet and bake at 350 F. for 15 minutes

# Chocolate Chip Cookies

**Category:** Dessert

**Source:**

**Description:** Chewy chocolate chip cookies.

**Yield:** About 30 cookies

Qty	Unit	Ingredient
2	sticks	Butter (melted)
11	oz.	Flour
1	tsp.	Kosher Salt
1	tsp.	Baking Soda
1/4	c.	Sugar
1 1/4	c.	Brown Sugar
1		Egg
1		Egg Yolk
2	Tbsp.	Milk
1 1/2	tsp.	Vanilla
2	c.	Chocolate Chips

## **Directions**

1. Mix wet ingredients well
2. Mix in flour
3. Add chocolate chips
4. Scoop dough out onto baking sheet in small lumps, leaving plenty of room between each lump of dough
5. Bake at 375 for about 13 minutes (check regularly after 8 minutes)



# Chocolate Pudding Pie

**Category:** Dessert

**Source:** Linda Svoboda

**Description:** Delicious, rich chocolate dessert. A layer of cream cheese and sugar, a layer of chocolate pudding, and a layer of whipped cream. I usually substitute 2 oreo cookie crusts for the crust in the recipe, it is easier and I prefer the taste.

**Yield:** 12 to 18 servings

## **Crust**

Qty	Unit	Ingredient
1/2	c.	Butter (stick, soft)
1	c.	Flour
1	c.	Pecans (chopped)

## **Directions**

1. Mix butter, flower, and pecans
2. Press against bottom of 9x13 pan
3. Bake at 350 F. until light brown (10 to 20 minutes)
4. Cool completely

## **Filling**

Qty	Unit	Ingredient
8	oz.	Cream Cheese
1	c.	Powdered sugar
9	oz.	Whipped topping
2	sm. pkg.	Instant chocolate pudding mix
1	sm. pkg.	Instant vanilla pudding mix
4 1/2	c.	Milk
		Chocolate Shavings (optional)

## **Directions**

1. Cream cheese must be soft (room temperature)
2. Mix cream cheese, powdered sugar, and 1/2 of whipped topping
3. Spread cream cheese mix evenly over crust
4. Mix puddings and milk thoroughly and allow to thicken for several minutes
5. Spread pudding mix over cream cheese mix
6. Spread whipped topping over pudding mix

7. Garnish with chocolate shavings
8. Refrigerate

# Chocolate Swirl Cheesecake

**Category:** Dessert

**Source:**

**Description:** Cheesecake with chocolate swirls. Use a stand mixer, scrape down the bowl regularly to make sure everything is well incorporated.

**Yield:** 9-inch cheesecake

## Chocolate Crust

Qty	Unit	Ingredient
1	c.	Flour
2	Tbsp.	Flour
1/4	tsp.	Kosher Salt
1/2	c.	Butter (room temperature)
1/3	c.	Sugar
1	tsp.	Vanilla Extract
1		Egg Yolk
2	oz.	Semisweet Chocolate (1/3 c. chocolate chips, melted)

## Directions

1. Double wrap the outside of a springform pan with heavy aluminum foil; line the bottom with parchment paper, greased on both sides
2. Sift together all flour and salt
3. In a separate bowl, cream butter and sugar together until it is fluffy and starts to lighten
4. Add vanilla and egg yolk, mix just until incorporated
5. Add melted chocolate, and mix until combined
6. Add flour mixture and mix just until the dough comes together and the flour disappears
7. Spread dough evenly across the springform pan
8. Bake at 350 F. for about 15 minutes
9. Remove crust from oven to cool
10. Reduce heat to 300 F. and add water bath (enough to go 1 inch up the side of a springform pan)

## Filling

Qty	Unit	Ingredient
4	8 oz. packages	Cream Cheese (room temperature)
1 2/3	c.	Sugar (separated)
1/3	c.	Corn Starch
1	Tbsp.	Vanilla Extract
2		Eggs (room temperature)
3/4	c.	Heavy Cream
6	oz.	Semisweet Chocolate (1 c. chocolate chips, melted)

## Directions

1. Preheat oven to 300 F. with a water bath
2. Mix one of the cream cheese packages, 1/3 c. sugar, and the corn starch until well blended
3. Blend in the other three cream cheese packages, one at a time
4. Add remaining sugar and vanilla, mix well
5. Add eggs one at a time, mixing well after each
6. Add heavy cream and mix only until completely incorporated
7. Divide batter roughly in half, adding melted chocolate to half of the batter
8. Spoon the batter over the crust, alternating plain and chocolate spoonfuls, continue adding layers until all batter is in the pan
9. Swirl figure 8 patterns with a knife in the batter just until swirls appear
10. Bake in a water bath for 75 minutes; turn off the oven and open the door for one minute; close the door and leave the cheesecake in the water bath in the oven for another hour
11. Remove cheesecake from oven and water bath and allow to cool to room temperature on a wire rack
12. When cooled to room temperature, refrigerate for 4-6 hours before serving

# Chocolate Truffles

**Category:** Dessert

**Source:**

**Description:** Chocolate ganache covered with powdered sugar or cocoa.

**Yield:** About 25 1-inch chocolate truffles

Qty	Unit	Ingredient
4	oz	Semisweet chocolate
4	oz	Bittersweet Chocolate
1/2	c.	Heavy Cream
1	Tbsp.	Butter
2	tsp.	Kahlua (and/or coffee)
1/2	tsp.	Vanilla
1/2	c.	Powdered Sugar (or Cocoa)

## **Directions**

1. Chop all chocolate into very fine pieces (I use a food processor with pulse).
2. Mix cream and butter and bring to a boil.
3. Strain hot cream/butter mix into chocolate and stir very slowly until all chocolate is melted and mixture is smooth.
4. When chocolate is melted, add Kahlua (and/or coffee) and vanilla.
5. Cool in fridge until it can hold its shape (about 10-20 minutes).
6. Use a pair of spoons to scoop out mixture into roughly 1-inch balls.
7. When mixture is roundish, use your fingers to finish forming it into a ball.
8. As you are forming the ball the mixture will start to melt under your fingers, when you have a rounded ball with melted chocolate on the outside, drop it into powdered sugar and roll it to cover the ball completely.
9. Using tongs, remove ball from powdered sugar and place on wax paper.
10. Repeat until mixture is used up.
11. Refrigerate until solid.
12. You can store the truffles in the refrigerator, but serve them at room temperature.

# **Devil's Food Cake**

**Category:** Dessert

**Source:** Linda Svoboda

**Description:** Yummy 2-layer chocolate cake. The frosting goes very well with just about any chocolate cake. I usually have to make a double batch of the frosting.

**Yield:** 12 to 18 servings.

## **Cake**

<b>Qty</b>	<b>Unit</b>	<b>Ingredient</b>
1/2	c.	Shortening
1 3/4	c.	Sugar
2		Eggs
1/2	c.	Cocoa Powder
2 1/4	c.	Flour
1/4	tsp.	Kosher Salt
1/2	c.	Sour milk
1 1/4	tsp.	Baking soda
1	c.	Boiling water
1	tsp.	Vanilla

## **Directions**

1. Cream shortening and add sugar gradually
2. Beat until fluffy
3. Add eggs and continue to beat
4. Add vanilla
5. Sift flour
6. Measure and sift again with cocoa
7. Add cocoa and flour mix alternately with milk
8. Add soda to boiling water
9. When soda is dissolved, add all at once to cake mixture
10. Stir only enough to blend ingredients, makes a very thin batter
11. Pour immediately into 2 greased 9-inch layer pans, or a 9x13 pan
12. Bake at 350 F. for 25 to 30 minutes
13. Let cool before frosting

## **Frosting**

Qty	Unit	Ingredient
3	Tbsp.	Cocoa Powder
1 1/2	c.	Powdered sugar
3	Tbsp.	Butter
1/2	tsp.	Vanilla
3	Tbsp.	Coffee (Hot)

### Directions

1. Mix until smooth
2. Spread over cake

# **Kahlua Brownies**

**Category:** Dessert

**Source:**

**Description:** Rich, fudgy brownies with a bit of kahlua. Make sure you have milk to go with these.

**Yield:** About 16 brownies in an 8x8 pan.

Qty	Unit	Ingredient
12	oz	Bittersweet Chocolate (60%)
1	stick	Butter (cubed, room temperature)
3		Eggs (room temperature)
1	c.	Sugar
1/8	tsp.	Kosher Salt
1 1/2	tsp.	Kahlua
1/8	tsp.	Vanilla
3/4	c.	Flour

## **Directions**

1. Preheat oven to 325 F.
2. Melt chocolate and butter in a double boiler
3. Beat together eggs, sugar, and salt
4. Mix in melted chocolate/butter mixture, kahlua, and vanilla; mix well
5. Sift in flour and mix just until well incorporated
6. Pour batter into greased 8x8 pan
7. Bake at 325 F. for 40-55 minutes, until a toothpick comes out clean
8. Cool for 30 minutes before cutting and serving



# **Macadamia Nut Cookies**

**Category:** Dessert

**Source:**

**Description:** Cookies with white chocolate chips and macadamia nuts.

**Yield:** About 3 dozen cookies

Qty	Unit	Ingredient
2	sticks	Butter
1	c.	Brown Sugar
3/4	c.	Sugar
2		Eggs
3/4	tsp.	Vanilla
2 1/4	c.	Flour
1	tsp.	Kosher Salt
1	tsp.	Baking Soda
1 1/2	c.	Macadamia Nuts
1 1/2	c.	White Chocolate Chips

## **Directions**

1. Cream butter, brown sugar, and sugar for 5 minutes
2. Beat eggs and vanilla together
3. Add eggs to creamed ingredients and mix for 3 minutes
4. Sift together flour, salt, baking soda
5. Add dry ingredients to creamed ingredients
6. Mix just until the dough comes together
7. Stir in nuts and white chocolate chips just until incorporated
8. Form dough into one ounce balls and place on baking sheet lined with parchment paper
9. Refrigerate for at least one hour
10. Preheat oven to 300 F. about 30 minutes before baking
11. Bake at 300 F. for about 8-12 minutes until lightly browned
12. Let cool on the pan for about 3 minutes, and another 10 on a rack

# Oatmeal Chip Cookies

**Category:** Dessert

**Source:**

**Description:** Oatmeal cookies with chocolate and butterscotch chips.

**Yield:** About 30 cookies

Qty	Unit	Ingredient
1 1/2	c.	Flour
1/2	tsp.	Baking Powder
1/2	tsp.	Baking Soda
1/4	tsp.	Kosher Salt
3/4	c.	Butter (room temperature)
6	Tbsp.	Sugar
3/4	c.	Brown Sugar
1 1/2	tsp.	Vanilla
2	Tbsp.	Milk
1		Egg
1	c.	Chocolate Chips
1	c.	Butterscotch Chips
2	c.	Oats

## **Directions**

1. Sift dry ingredients
2. Cream butter, sugar, brown sugar
3. Mix vanilla, milk, and egg into the creamed mixture
4. Combine dry and wet ingredients and stir just until mixed
5. Add chocolate chips, butterscotch chips, and oats
6. Scoop out heaping tablespoon-sized balls of dough onto a parchment-lined baking sheet, a couple inches apart
7. Bake at 375 for about 10-14 minutes

# **Peach Cobbler**

**Category:** Dessert

**Source:**

**Description:** Peach cobbler.

**Yield:** Makes a 9x9 pan (about 9 servings)

## **Crust**

Qty	Unit	Ingredient
2	c.	Flour
2	Tbsp.	Sugar
1	tsp.	Kosher Salt
1 1/2	sticks	Butter
		Lime zest
		Cold water

## **Directions**

1. In a food processor, mix flour, sugar, salt, and lime zest
2. Add butter and mix just until crumbly
3. Add just enough water for the dough to start coming together (no more than 2-3 tablespoons, as soon as you start to see clumps you have enough water)
4. Refrigerate dough
5. Prepare filling (recipe below)
6. Grease a 9x9 baking dish
7. Crumble part of the dough (about 1/3) into the bottom of the baking dish
8. Add filling
9. Roll out the rest of the dough and place it over the top of the filling
10. Bake at 375 for 60 minutes (or until dough is cooked through and the top of the crust browns)
11. Let cool for about 15 minutes before serving

## **Filling**

Qty	Unit	Ingredient
2	lbs	Peaches
1	c.	Sugar
1/4	tsp.	Kosher Salt
2	Tbsp.	Corn starch
		Lime Juice
1	tsp.	Ground Cinnamon

**Directions**

1. Cube peaches to about 1/2 inch pieces
2. Combine all ingredients

# Peach Upside-down Cakes

**Category:** Dessert

**Source:**

**Description:** Individual peach upside-down cakes.

**Yield:** 2 servings

## **Peache Topping**

Qty	Unit	Ingredient
2	Tbsp.	Butter (cubed)
1/4	c.	Brown Sugar
1		Peach
1/2	tsp.	Cinnamon

## **Directions**

1. Spread butter cubes in 2 6-oz ramekins
2. Add brown sugar
3. Chop peach into small chunks and layer evenly over brown sugar
4. Sprinkle with cinnamon

## **Cake**

Qty	Unit	Ingredient
1/2	c.	Flour
1/3	c.	Sugar
1	tsp.	Baking Powder
1/8	tsp.	Baking Soda
1/8	tsp.	Kosher Salt
1	Tbsp.	Butter (melted)
1/2	c.	Buttermilk (room temperature)
1/2	tsp.	Vanilla

## **Directions**

1. Whisk together flour, sugar, salt, baking powder, baking soda, and salt
2. Whisk together melted butter, buttermilk, and vanilla
3. Combine wet and dry ingredients and mix just until incorporated
4. Pour batter over peaches in ramekins
5. Bake at 350 F. 20 to 25 minutes.

# Pull Apart Rolls

**Category:** Dessert

**Source:** Linda Svoboda

**Description:** Sweet rolls, great for dessert or breakfast. A family Christmas tradition.

**Yield:** Makes about 24 rolls

Qty	Unit	Ingredient
		Pecans (chopped)
2	dozen	Frozen Dinner Rolls (unbaked)
1	pkg (3oz)	Butterscotch Pudding Mix (not instant!)
1/2	c.	Brown sugar
1/3	c.	Butter
		Ground Cinnamon (to taste)

## **Directions**

1. Grease bundt pan
2. Sprinkle chopped pecans on the bottom
3. Put dinner rolls on top of pecans
4. Sprinkle with pudding mix and brown sugar
5. Dot with slices of butter
6. Sprinkle with cinnamon
7. Place in cold oven overnight (put foil or cookie sheet under it to catch anything that spills over during rising)
8. Remove from oven and preheat oven to 350 F.
9. Bake at 350 F. for 25 to 30 minutes
10. Invert pan over serving plate and serve warm (it should not need to cool before inverting)

# Pumpkin Cream Cheese Rolls

**Category:** Dessert

**Source:**

**Description:** Pumpkin cake with a cream cheese filling.

**Yield:** 8-12 slices rolls

## **Cake**

Qty	Unit	Ingredient
3		Eggs
1	c.	Sugar
3/4	c.	Flour
1/2	c.	Baking Soda
1/2	t.	Baking Powder
1/2	t.	Ground Clove
1/2	t.	Ground Cinnamon
1/4	t.	Kosher Salt
2/3	c.	Canned Pumpkin
		Powdered Sugar (for dusting)

## **Directions**

1. Beat eggs and sugar until well mixed
2. Beat in pumpkin
3. Sift dry ingredients together
4. Mix dry ingredients into wet ingredients
5. Grease a 10x15 baking pan, line with wax paper, grease and flour paper
6. Spread mixture over wax paper
7. Bake at 375 for 13-15 minutes (top should spring back when pressed lightly with a spoon)
8. Lightly dust a thin towel with powdered sugar
9. Carefully turn cake out onto the towel
10. Dust cake with powdered sugar
11. Roll up towel with cake and let cool
12. Prepare filling
13. When cooled, unroll and spread filling
14. Roll up again and allow to cool completely
15. Wrap in plastic wrap and refrigerate

## **Filling**

Qty	Unit	Ingredient
8	oz.	Cream Cheese (room temperature)
1	c.	Powdered Sugar
4	Tbsp.	Butter (room temperature)
1	tsp.	Vanilla

### Directions

1. Mix all ingredients well



# Pumpkin Pie

**Category:** Dessert

**Source:** Albert Bodenhamer

**Description:** Yummy pumpkin pie. You can substitute more honey in place of brown sugar. The crust preparation with egg/baking will seal the crust to prevent sogginess.

**Yield:** 2 pies

## **Crust**

Qty	Unit	Ingredient
2	Crusts	Pastry Pie Crusts

## **Directions**

1. Preheat oven to 350 F.
2. Brush the inside of the crusts lightly and evenly with egg
3. Bake for 5 minutes

## **Filling**

Qty	Unit	Ingredient
3	c.	Canned Pumpkin
5		Extra large eggs
2	c.	Milk
1	c.	Brown sugar
1	c.	Honey
3/4	tsp.	Kosher Salt
3/4	tsp.	Ginger
3/4	tsp.	Nutmeg
3/4	tsp.	Clove
2	Tbsp.	Ground Cinnamon (heaping tablespoons)
1	tsp.	Vanilla

## **Directions**

1. Mix ingredients very well (preferably with electric mixer)
2. Pour filling into crusts
3. Bake at 350 for 80 minutes (honey makes it bake slowly)
4. Top will swell
5. Done when only the center looks wet and pie jiggles like jello instead of sloshing

6. If in doubt, bake a little longer
7. Let pie cool (uncovered) to room temperature for at least an hour
8. After cooling, cover and refrigerate

# **Rice Krispie S'mores**

**Category:** Dessert

**Source:**

**Description:** Rice Krispie Treats with with chocolate and Graham Crakers.

**Yield:** 9 Bars

## **Dough**

<b>Qty</b>	<b>Unit</b>	<b>Ingredient</b>
2	Tbsp.	Butter
5	oz.	Marshmallows
2	c.	Rice Krispies Cereal
3/4	c.	Chocolate Chips (frozen)
2		Graham Crakers (broken into small chunks)

## **Directions**

1. Melt butter in a sauce pan over medium-low heat
2. Add marshmallows and melt until smooth
3. Remove from heat and allow to cool slightly
4. Pour marshmallows over Rice Krispies in a bowl
5. Add chocolate chips and mix until combined
6. Spread mixture evenly into an 8x8 pan and allow to set

# Rugelach

**Category:** Dessert

**Source:**

**Description:** Cookies with apricot jam, raisins, and nuts.

**Yield:** 48 Cookies

## Dough

Qty	Unit	Ingredient
1	c.	Butter
8	oz.	Cream Cheese
1/4	c.	Sugar
1	tsp.	Vanilla Extract
1/4	tsp.	Kosher Salt
2	c.	Flour

## Directions

1. Cream butter and cream cheese together
2. Add sugar, vanilla, and salt and mix well
3. Add flour and mix just until combined
4. Divide dough into four balls and refrigerate for one hour

## Filling

Qty	Unit	Ingredient
1/4	c.	Brown Sugar
1/2	tsp.	Ground Cinnamon
3/4	c.	Raisins
1	c.	Almonds (chopped)

## Directions

1. Combine all ingredients and mix well

## Cookies

Qty	Unit	Ingredient
1/2	c.	Apricot Preserves (pureed in blender)
1		Egg
1	Tbsp.	Milk
3	Tbsp.	Sugar
1	tsp.	Ground Cinnamon

### Directions

1. On a floured surface, roll dough out into 9 inch circles
2. Spread apricot preserves onto each circle
3. Press one quarter of filling into each circle
4. Cut each circle into twelve wedges
5. Roll each wedge from the wide edge toward the narrow point
6. Refrigerate for 30 minutes
7. Combine egg and milk to make egg wash
8. Brush the cookies with the egg wash
9. Combine sugar and cinnamon and sprinkle over cookies
10. Bake at 350 F. for 15-20 minutes
11. Cool on a rack

# **Strawberry Cake**

**Category:** Dessert

**Source:**

**Description:** A moist strawberry cake with a cream cheese frosting.

**Yield:** A two-layer, 9-inch cake.

## **Cake**

<b>Qty</b>	<b>Unit</b>	<b>Ingredient</b>
18	oz.	White Cake Mix
3	oz.	Strawberry Gelatin Mix
4		Eggs
8	oz.	Strawberries (hulled, mashed, with juice)
1	c.	Vegetable Oil
1/2	c.	Milk

## **Directions**

1. Stir together cake mix and gelatin
2. Beat eggs, mix with strawberries, vegetable oil, and milk
3. Stir only until well mixed
4. Combine cake mixture with strawberry mixture and mix well
5. Bake at 350 F. for about 28 minutes (a toothpick should come out clean)

## **Cream Cheese Frosting**

<b>Qty</b>	<b>Unit</b>	<b>Ingredient</b>
8	oz.	Cream Cheese (room temperature)
1/2	c.	Butter (room temperature)
1/2	tsp.	Vanilla
3 1/2	c.	Powdered Sugar

## **Directions**

1. With an electric mixer, beat cream cheese, butter, and vanilla together
2. Add powdered sugar and mix very well
3. Frost cake, and refrigerate for at least 20 minutes
4. Keep cake refrigerated

# Strawberry Shortcake

**Category:** Dessert

**Source:** Linda Svoboda

**Description:** Shortcake, with easy strawberry glaze. Best served warm in a bowl with milk poured over it. The shortcake is a family favorite, but it is not like the angel food cake most people associate with strawberry shortcake.

**Yield:** Makes about 6 servings.

## Shortcake

Qty	Unit	Ingredient
2	c.	Flour
3/4	tsp.	Kosher Salt
1/2	c.	Sugar
1/2	c.	Vegetable Oil
3	tsp.	Baking powder
3/4	c.	Milk

## Directions

1. Stir together flour, salt, sugar, and baking powder
2. Add vegetable oil and milk
3. Stir only until well mixed
4. Spoon dough into a greased pan
5. Bake at 325 F. for 30 minutes
6. Increase to 350 F. and bake for 15-20 minutes
7. Serve with fruit
8. Optionally add milk and/or whipped cream

## Strawberry Glaze

Qty	Unit	Ingredient
1	sm. basket	Strawberries
		Sugar

## Directions

1. Slice strawberries and place into bowl
2. Mix strawberries with a few tablespoons of sugar
3. Sprinkle more sugar over strawberries
4. Refrigerate

# Turtle Cookies

**Category:** Dessert

**Source:**

**Description:** Chocolate cookies with peanuts and caramel.

**Yield:** About 30 cookies

Qty	Unit	Ingredient
2 1/2	sticks	Butter (softened)
2	c.	Sugar
2		Eggs
2	tsp.	Vanilla
10	oz.	Flour
3/4	c.	Cocoa Powder
1	tsp.	Baking Soda
1/2	tsp.	Kosher Salt
1/2	c.	Peanuts (roughly chopped)
1/2	c.	Peanut Butter Chips (Reese's)
1	c.	Chocolate and Caramel Chunks (at Albertsons)

## **Directions**

1. Cream sugar and butter
2. Add eggs and vanilla
3. Sift dry ingredients separately
4. Add dry ingredients to wet ingredients and mix well
5. Add peanuts, peanut butter chips, and chocolate/caramel chunks
6. Scoop dough out onto baking sheet in small lumps, leaving plenty of room between each lump of dough
7. Bake at 350 for about 13 minutes (check regularly after 10 minutes)



# Waffle Cookies

**Category:** Dessert

**Source:** Linda Svoboda

**Description:** Chocolate cookies baked in a waffle iron with a rich chocolate frosting. Works best with a standard waffle iron (as opposed to Belgian waffle iron). A family favorite for Christmas.

**Yield:** About 3 dozen cookies

## Cookie

Qty	Unit	Ingredient
1	c.	Butter
1 3/4	c.	Sugar
4		Eggs
4	oz.	Unsweetened Chocolate
2	tsp.	Vanilla
3	c.	Flour
1	tsp.	Kosher Salt

## Directions

1. Melt chocolate squares and butter (microwave or double boiler)
2. Mix all ingredients
3. Pre-heat waffle iron
4. Drop a spoonful of dough in each section of the waffle iron
5. Bake for 50-60 seconds
6. Repeat until out of dough
7. Let cookies cool before frosting

## Frosting

Qty	Unit	Ingredient
1 1/2	c.	Powdered sugar
1/3	c.	Milk
1/3	c.	Butter
3/4	c.	Chocolate chips

## Directions

1. Melt chocolate chips and butter
2. Mix all ingredients
3. Remove from heat and stir to smooth

4. Apply to cookies

# Waldorf Astoria Cake

**Category:** Dessert

**Source:** Linda Svoboda

**Description:** Yummy chocolate cake (red), with a rich frosting.

**Yield:** About 18 servings.

## **Cake**

Qty	Unit	Ingredient
1 1/2	c.	Sugar
1/2	c.	Shortening
2	c.	Flour
2	Tbsp.	Cocoa Powder
1	tsp.	Kosher Salt
1	oz.	Red food coloring
1	oz.	Water
1	c.	Buttermilk
2		Eggs
1	tsp.	Vanilla
1	Tbsp.	Vinegar
1	tsp.	Baking soda

## **Directions**

1. Cream shortening and sugar
2. Mix water, food coloring, and 2/3 cup buttermilk separately
3. Add flour, cocoa, salt, and water/coloring mixture to shortening and sugar
4. Beat well
5. Add eggs, remaining buttermilk, and vanilla
6. Beat for 1 minute
7. Mix vinegar and soda and stir into batter by hand, DO NOT BEAT
8. Pour into 9x13 pan, or three 9-inch round pans for layered
9. Bake at 350 F. for 25 minutes
10. Let cool before frosting

## **Frosting**

Qty	Unit	Ingredient
1/4	c.	Flour
1/8	tsp.	Kosher Salt
1	c.	Milk
1	c.	Sugar
1 1/2	sticks	Butter
1	tsp.	Vanilla

### Directions

1. Combine flour and salt in top of double boiler
2. Add milk gradually
3. Stir continuously while cooking to a thick paste
4. Remove from heat
5. Beat with mixer until smooth
6. Cool thoroughly
7. Add sugar, butter, and vanilla
8. Beat until fluffy
9. Spread over cake

# **Chocolate Ice Cream**

**Category:** Ice Cream

**Source:**

**Description:** Chocolate ice cream.

**Yield:** 1 1/2 quarts

Qty	Unit	Ingredient
4		Egg Yolks
1	c.	Milk
1	c.	Sugar
3	Tbsp.	Cocoa Powder
2	c.	Heavy Cream

## **Directions**

1. Heat milk in a sauce pan over medium low (do not boil)
2. Mix egg yolks and sugar
3. Temper the egg mixture by adding the heated milk slowly
4. When tempered, pour combined custard mixture into the sauce pan
5. Heat the custard mixture until it coats the back of a spoon (do not boil!)
6. Remove from heat and add the cocoa
7. Cool the custard to about room temperature
8. Pour the custard into a bowl and cover with plastic wrap so that the plastic completely covers the top of the custard (to prevent a skin from forming)
9. Refrigerate for at least two hours
10. Add cream and mix well
11. Freeze mixture in an ice cream maker

# **Pumpkin Ice Cream**

**Category:** Ice Cream

**Source:**

**Description:** Pumpkin ice cream.

**Yield:** 1 1/2 quarts

Qty	Unit	Ingredient
6	oz.	Pumpkin Puree
1	tsp.	Vanilla
2	c.	Heavy Cream
1	c.	Milk
3/4	c.	Brown Sugar
3		Egg Yolks
1/2	tsp.	Ground Cinnamon
1/4	tsp.	Ground Clove
	dash	Nutmeg

## **Directions**

1. Mix pumpkin and vanilla, cover, and refrigerate
2. Mix the heavy cream and 1/2 cup of brown sugar in a sauce pan
3. Heat cream mixture over medium heat until it bubbles around the edges
4. Combine milk and brown sugar with the egg yolks, cinnamon, nutmeg, and clove
5. Temper the egg mixture by adding the heated cream mixture slowly
6. When tempered, pour combined custard mixture into the sauce pan
7. Heat the custard mixture until it coats the back of a spoon (do not boil!)
8. Cool the custard to about room temperature
9. Pour the custard into a bowl and cover with plastic wrap so that the plastic completely covers the top of the custard (to prevent a skin from forming)
10. Refrigerate for at least three hours
11. Combine custard and pumpkin mixture
12. Freeze mixture in an ice cream maker

# **Triple Chocolate Almond Ice Cream**

**Category:** Ice Cream

**Source:**

**Description:** Chocolate ice cream with chocolate chips and almonds.

**Yield:** 1 1/2 quarts

Qty	Unit	Ingredient
1/3	c.	White Chocolate Chips
1/3	c.	Semisweet Chocolate Chips
3/4	c.	Almonds (roughly chopped)
		Chocolate Ice Cream Recipe

## **Directions**

1. Combine chocolate chips and chopped almonds
2. Freeze chip and almonds
3. Prepare chocolate ice cream as in original recipe
4. During the final three minutes, add chocolate chips and almonds slowly

# Vanilla Bean Ice Cream

**Category:** Ice Cream

**Source:**

**Description:** Ice cream made with real vanilla bean.

**Yield:** 1 quart

Qty	Unit	Ingredient
1	c.	Milk
3		Egg Yolks
3/4	c.	Sugar
	pinch	Kosher Salt
1		Vanilla Bean
2 1/2	c.	Heavy Cream

## **Directions**

1. Split and scrape vanilla bean
2. Put milk, vanilla (including bean), 1/2 c. of cream, and salt in a sauce pan
3. Bring milk, vanilla, and cream to a gentle simmer
4. Mix egg yolks and sugar
5. Temper the egg mixture by adding the heated milk mixture slowly
6. When tempered, pour combined custard mixture into the sauce pan
7. Heat the custard mixture until it coats the back of a spoon (do not boil!)
8. Add the remaining cream and mix well
9. Cool the custard to about room temperature
10. Pour the custard (including vanilla bean) into a bowl and cover with plastic wrap so that the plastic completely covers the top of the custard (to prevent a skin from forming)
11. Refrigerate for at least two hours
12. Remove vanilla bean
13. Freeze mixture in an ice cream maker



# **Vanilla Ice Cream**

**Category:** Ice Cream

**Source:**

**Description:** Vanilla ice cream.

**Yield:** 1 quart

Qty	Unit	Ingredient
4		Egg Yolks
1	c.	Milk
4	oz.	Sugar
1	c.	Heavy Cream
2	tsp.	Vanilla

## **Directions**

1. Heat milk in a sauce pan over medium low (do not boil)
2. Mix egg yolks and sugar
3. Temper the egg mixture by adding the heated milk slowly
4. When tempered, pour combined custard mixture into the sauce pan
5. Heat the custard mixture until it coats the back of a spoon (do not boil!)
6. Cool the custard to about room temperature
7. Pour the custard into a bowl and cover with plastic wrap so that the plastic completely covers the top of the custard (to prevent a skin from forming)
8. Refrigerate for at least two hours
9. Add cream and vanilla
10. Mix well
11. Freeze mixture in an ice cream maker