

# Cooking for Cammies

## Volume 4

### Holiday Recipes from the South East Region



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# Drinks

## Hot Buttered Rum

Ingredients:

2/3 c. brown sugar

2/3 c. water

7 c. unsweet, clear apple cider

2 c. rum

nutmeg to taste

butter

cinnamon sticks

Combine the first 5 ingredients in a crockpot, let them slowly heat (about 30 min-1 hour). Once it's hot, serve in mugs with a pat of butter (note: the cider should be hot enough to quickly melt the butter!) and a cinnamon stick.

Kristy Griffin Green, US2005116902

## Red Death

Here's a wonderful holiday drink to warm you up!

In a shaker half full of ice add

1 shot Southern Comfort

1 shot Vodka

1 shot Amaretto

1 shot Vermouth

1 shot Slo Gin

Shake and then pour over the rocks till glass is about 2/3 full, top off with OJ for color - should get a neo-red colored drink - perfect for vampire room parties.

Stir with straw and then enjoy.

Sean Foltz

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## Skunk tail

This one will get you VERY warm!

In a shaker full of ice add

2 shots gin

2 shots tequila

Yes, I know that sounds obscene but trust me on this and read on...

Also add a good squirt of lime juice and then shake and pour over the rocks.

Top with a clear soda of choice and stir - will taste just like lime Sprite.

For more casual drinking simply use one shot of each instead of two.

It's called a skunk tail because the original recipe called for a slice of lime instead of lime juice, however, if you didn't shake just right then it smelled and tasted like it's name-sake. I found that using the juice instead resulted in a perfect drink every time.

Sean Foltz

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## Mimosas

1/3 cup sugar

2 2/3 cups fresh orange juice, chilled

2 bottles (750 ml each) champagne or Catawba grape juice, chilled

8 orange slices

1. Place sugar and orange juice in blender container. Cover and blend on medium speed about 15 seconds or until foamy.

2. Pour 1/3 cup into each of 8 tall glasses; add about 1 cup champagne to each. Garnish with orange slice.

## Hot Cider

2 to 4 medium baking apples, cored  
2 teaspoons whole cloves  
1/3 cup water  
4 crab apples (optional)  
4 medium apples  
4 medium lemons  
8 cups apple cider  
1/2 cup sugar  
1 2 inches stick cinnamon  
1 teaspoon ground allspice  
1/2 teaspoon ground nutmeg

Preheat oven to 350 degree F. Insert about half the cloves into 2 baking apples. Place the apples in a 2-quart square baking dish. Add the water. Bake apples, uncovered, for 15 minutes. Add crab apples, if desired. Bake an additional 25 to 30 minutes or until apples and crab apples are tender; cool slightly. Halve or quarter baking apples. Set aside.

Meanwhile, squeeze juice from oranges and lemons (you should have 1-1/3 cups orange juice and 3/4 cup lemon juice). In a 4-quart Dutch oven combine orange and lemon juices, apple cider, sugar, cinnamon, remaining cloves, allspice, and nutmeg. Bring to boiling; reduce heat. Simmer, uncovered, for 20 minutes. Use a slotted spoon to remove whole cloves and stick cinnamon from cider mixture. To serve, place apples in a large heat-proof punch bowl; carefully pour cider mixture into bowl. Makes 12 to 16 servings.



# Appetizers

## Draconic Cheese Dip

1lb Velveeta  
1/2 Can Beer  
Hot Pepper Sauce  
Tortilla chips and/or Bread

Choice of beer is important, and depends a bit on individual taste- I recommend Sam Adam's Boston Lager as a good compromise between malt and hops. While some recommend Tabasco, I have found that a cayenne pepper sauce to provide better flavor.

Melt cheese with beer in a crock pot on medium, add 1 tablespoon to 1/2 cup of hot sauce to taste. It will properly take a couple of hours to cook off the alcohol.

Cut bread into cubes to serve as a fondue or serve with tortilla chips.

Shad Van Den Hul  
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## Dates Wrapped with Bacon

12 slices smoked bacon  
36-pitted dates  
36 wooden toothpicks

Place toothpicks in cold water for 30 mins. Cut smoked bacon slices crosswise into thirds. Wrap the bacon around the dates and secure with toothpicks. Place them on a shallow baking pan and broil 4 to 6 minutes. Turn the dates over and broil 4 minutes more or until the bacon is crisp.

Mariano Jimenez, US2007060216

## Pumpkin Dip

8oz. cream cheese - softened  
2 cups powdered sugar  
14 oz. can pumpkin  
1 and 1/2 tsp. cinnamon  
1 tsp. ginger

Mix all ingredients and chill. Serve with gingerbread cookies.

Keith Bailey, US2006078180

## Simple Stuffed Jalapenos

12 Large Jalapeno Peppers  
1 lb shredded cheddar cheese  
1 lb ground pork  
1 packet Old El Paso Taco Seasoning

Brown ground pork in medium skillet  
Drain excess fat  
Add in Taco Seasoning and mix well  
Slice jalapenos in half, remove seeds and veins  
Fill each jalapeno half with pork mixture  
Cover with cheddar cheese  
Bake at 350 degrees for 10 minutes

"Raven" Correll  
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## Deviled Ham Puffs

2 drops Tabasco sauce  
1 teaspoon Worcestershire sauce  
1 4 1/2 ounce deviled ham  
8 slices white bread  
1/2 pound shredded cheddar cheese  
3 eggs, slightly beaten  
2 cups milk  
1 tablespoon chopped pimento  
1 green pepper, chopped  
salt and pepper to taste

Grease shallow baking dish or 2 qt. casserole well.

Blend Tabasco and Worcestershire sauce with deviled ham. Spread evenly onto each slice of bread. Cut bread into 1-inch squares.

Place layer of bread in baking dish. Sprinkle with 1/2 of the cheese. Repeat. Blend eggs, milk, pimento, salt and pepper; pour over bread and cheese. Let stand for about 15 minutes. Bake in a 350°F oven until puffed and brown, about 20 minutes.

John Story

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## Crostini

1 (12-inch) loaf French bread, cut into 1/2-inch-thick slices on the diagonal  
Butter, softened  
Honey Dijon-style mustard  
12 ounces deli sliced roasted turkey breast or ham or a combination of both  
Sharp cheddar cheese  
1/3 cup sweet pickle relish

Preheat oven to 350°F (175°C).

Place bread slices in a single layer on baking sheet. Lightly spread butter on bread.

Bake for 5 minutes or until golden brown. Cool.

Spread each bread slice with mustard; then layer with turkey (or ham), about 1/2 teaspoon relish and sprinkle with cheese over the top. Broil about 4-inches from heat until cheese is melted, about 3 minutes.

## Epic Stuffed Jalapenos

12 Large Jalapeno Peppers  
1/2 lb shredded cheddar cheese  
1/2 lb shredded pepper jack cheese  
1 lb ground pork  
2/3 teaspoon Cayenne Pepper  
2/3 teaspoon Garlic Powder (or half of a clove fresh chopped garlic)  
1/3 teaspoon Mexican oregano  
1/2 tablespoon Chili powder  
1/2 teaspoon Black pepper  
1/2 tablespoon Paprika  
1/2 tablespoon Salt  
1/4 cup VERY cold cider vinegar (yes, very cold is important)

Mix all spices in a bowl with the cold cider vinegar

Add in the ground pork, mixing with hands thoroughly to ensure spices are fully distributed

Let the mixture sit in the fridge for at least 5 minutes (Congratulations, you have made chorizo sausage! You can now make tacos without a premixed packet!)

Brown chorizo in a medium skillet

Drain excess fat

Slice jalapenos in half, remove seeds and veins (keep the seeds!)

Stir the jalapeno seeds into the chorizo

Stuff chorizo into the jalapeno halves

Cover each with mixture of cheddar and pepper jack cheeses

Bake at 350 degrees for 10 minutes

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# Breads

## Skeleton Bread

1/2 pk Frozen bread dough -[1/2 of 1 lb pkg][8 oz]

1 Egg, beaten

1 tb Water

1 tb Poppy seeds

Thaw and let bread rise according to manufacturer's instructions. Punch down dough; divide in half. Set 1 half aside.

Cut remaining half into thirds. With 1 of the thirds, form head shaped like a light bulb. With scissors, cut eyes, nose and mouth. Place head at end of greased 17x11-inch rimmed baking sheet. Shape second third into 3-inch long triangle; place, point down, below head to form body. Divide remaining third of dough into 7 pieces; roll into sausages. Arrange 3 on each side of upper body for ribs. Use remaining piece for neck.

Halve reserved dough. With 1 half, make 4 logs for upper and lower legs; attach to body. With two-thirds of the remaining dough, make 4 logs for upper and lower arms; attach at shoulders.

With remaining dough, make 2 small and 2 large triangles for hands and feet. With scissors, make 4 cuts at broad ends of triangles for fingers and toes; attach to arms and legs. Cover and let rise for 30 minutes.

Whisk egg with water; brush some over joints, pressing to seal. Brush entire skeleton with remaining egg wash; sprinkle with poppy seeds. Bake in 375°F (190°C) oven for about 15 minutes or until golden.

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## Banana-Nut Bread

This makes 2 loaves of Banana-Nut Bread (cause most of us cammies have bigger appetites)

1 cup butter

2 cups sugar

4 eggs

1/4 teaspoon salt

1 teaspoon vanilla (I use imitation)

1 tablespoon Captain Morgan Original Spiced Rum (It's okay if it runs over the spoon a bit)

1 dash Cayenne Pepper (if you've got the fangs for it)

1 1/4 cups chopped walnuts

4 cups flour

2 teaspoons baking soda

6 ripe (as in nearly black) bananas

In large mixing bowl, pour melted butter over sugar and mix thoroughly; I use a fork and mix by hand. With later ingredients it will be too thick for a mixer or whisk. Add eggs one at a time, fully mixing each egg into the mix before adding the next. (Trust a Crone, the ritual is important) Add flour one cup at a time, mixing in each cup before adding the next. Add remaining dry ingredients, rum and vanilla, and mix into batter. Batter should be pretty thick at this point. Mix in nuts if you haven't already. In another bowl, smash the 6 ripe bananas (without the peeling) with a potato smasher (this works best). \*Warning\* For those of you without children, this will be the most disgusting, revolting thing you have ever seen. Scrape and plop the banana glop into the batter and mix. Pour batter into 2 9X4 pans and bake at 325 for an 1 hour and 15 minutes. Let cool 20 minutes or until you can't take it anymore. Enjoy!

Zebulon Harris

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# Salads

## Liz's Broccoli Salad

### Salad

- 1 Head of Broccoli, completely chopped, stems and all
- 4 Slices of very crisp bacon (can omit or replace with fake bacon for vegetarians)
- 1/2 - 2/3 C dried cranberries (depends on how much you like cranberries)
- 1/4 C Sunflower seeds

### Dressing (makes enough for two salads)

- 3/4 - 1 C sugar (to taste)
- 1 T Dry Mustard
- 1/4 t salt
- 1/2 t dry onion
- 1/2 C oil (veggie, Canola)
- 1/2 C Cider Vinegar
- 1/2 C Water
- Poppy Seeds (if desired)

- 1) Combine all salad ingredients in a bowl large enough to toss later.
- 2) Combine all dressing ingredients in a blender.
- 3) Pour half of the dressing over the salad, and toss.
- 4) Refrigerate for an hour or up to 6 hours. Put rest of dressing in an airtight container and use later on any other salad.

Delaney K. Anderson

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## Fruit Slaw

- 2 teaspoons finely shredded blood orange peel or orange peel
- 2/3 cup blood orange juice or orange juice
- 1/2 cup salad oil
- 2 tablespoons white wine vinegar
- 2 tablespoons honey
- 2 teaspoons anise seed, crushed
- 1/4 teaspoon salt
- 2 medium fennel bulbs
- 3 red apples, cored and cut into thin wedges
- 2 tablespoons lemon juice
- 6 cups shredded green or red cabbage
- 5 blood oranges or oranges, peeled and thinly sliced
- 2 English cucumbers, thinly sliced

In a shakeable jar combine orange peel and juice, salad oil, vinegar, honey, anise seed, and salt. Cover and shake well. Chill for up to 3 days.

Cut off and discard upper stalks of fennel. Remove any wilted outer layers; cut off a thick slice from fennel base. Wash and thinly slice fennel lengthwise, cutting out and discarding core.

To assemble salad:

In a bowl toss together the apple slices and lemon juice.

In a deep-sided serving platter. Line platter with shredded cabbage. Arrange the orange slices, cucumber slices, fennel slices, and apple wedges so the cabbage-lined platter resembles a wreath. Pour half of the dressing over salad. Cover slaw with plastic wrap and chill up to 2 hours.

Pour remaining dressing into a decorative bottle with a lid; chill until ready to serve. Shake dressing and pour over salad before serving.

## Artichoke Salad

1/2 lb. fresh green beans, trimmed  
8 oz. jar marinated artichoke hearts  
1/2 cup chopped unsalted pistachios  
1/4 tsp. salt  
1/8 tsp. pepper

Cook green beans in boiling salted water to cover, uncovered, for about 4-5 minutes until crisp tender. Drain into colander and immediately run cold water over the beans. Drain again.

Drain artichokes, saving liquid. Coarsely chop artichoke hearts. Combine all ingredients in medium bowl and toss gently to coat. Serve immediately or cover and chill for 2 hours before serving.

## Fruit Salad

1 cup drained Mandarin orange segments  
1 cup drained crushed pineapple  
1 cup sweetened shredded coconut  
1 cup miniature marshmallows  
1/2 cup pecans  
1/2 cup Cool Whip softened  
1/2 cup sour cream

Combine all in a glass or plastic bowl, mix well and chill at least one hour before serving

# Soups & Chili & Stews

## Taco Chili

This recipe can be mixed and half to work for smaller groups and taste. We make it to feed 5 with a little extra - Makes a regular crock pot full.

2lbs of ground beef

2 packs of taco seasoning mix

1 can of Mexican style or just regular diced tomatoes

1 can of salsa (mild or hot etc. depending on taste)

2 cans of red kidney beans (we like to sub one for regular chili beans)

1 regular can of whole kernel corn

Additional items needed for service depending upon taste

Shredded cheese (we like the Mexican style)

White corn chips

Sour cream

Jalapenos

Prep and mixing

Brown beef in skillet till browned, make sure to drain fat

Mix all items in crock pot and set to high for up to 4 hours or up to 6-7 on low depending on time we have cooked for almost 10 hours before

Serve on the chips and add items to make your favorite taste.

John Hicks

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## Dockside Stew

1 pkg of Polska Kielbasa (1 link about a foot long)

3-4 Good size potatoes

1 lb Carrots

2 packages of brown gravy mix.

Peel potatoes and carrots.

Cut potatoes into small chunks about 1 inch square or so.

Cut Carrots into pieces about an inch or so long

Cut Kielbasa lengthwise down center and then into roughly one inch chunks

heat 1/4 cup of oil in medium frying pan

Cook potatoes and carrots together.

Sprinkle Pepper, Oregano, and Garlic powder over mixture.

Use measures to fit your taste. (I prefer lots of pepper.)

cook for about 12-15 minutes.

Add Kielbasa and cook together stirring occasionally for 10-15 minutes.

Read directions on package and make the gravy mix.

Pour contents of skillet into a large Casserole pan.

Pour gravy over this in dish.

Cover and bake in oven at 350 degrees for about an hour or until potatoes are done.

makes 4-6 servings.

William J Blaylock

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## Easy Figure (and taste bud) Friendly Potato Soup.

This is a recipe I adapted when I was on Weight Watchers. A cup of soup is about 4 points. (as long as you don't put a whole cup of cheese on top).

3 lbs. Idaho or Golden potatoes (peeled, cubed, about 1" sq. pieces)

½ onion (diced)

½ small package of baby carrots (sliced)

4-5 stalks of celery (de-stringed, chopped)

4 – 16 oz cans of chicken broth

1 – 4 oz can of mushrooms (drained)

½ stick of butter

¼ cup of flour (or more)

1/2 lb. Velveeta cheese (cubed) (you can use the 2% Velveeta cheese to save calories/points, but I don't like it so I recommend the regular version)

dollop of sour cream

Shredded cheddar cheese

Bacon Bits (optional; these are available in the salad dressing section of any grocery store)

1) Peel and chop potatoes. Set aside.

2) Peel and dice onion, chop baby carrots, de-string and chop celery, drain can of mushrooms. Put mushrooms, celery, onion, and carrots, and ½ the package of bacon bits into a large soup pot. Add about a ¼ of a cup of water (Not Oil!) and let them simmer on medium – high heat until tender. This should take about 15-20 minutes. If the veggies start to stick to the pot (that is, the water has evaporated) just add a bit more water. You can cover the veggies and let them kind of boil until tender also.

3) Move the veggies to the side of the pot and put the butter in the bottom of the pot to melt. Stir. Add the flour. Stir. Let this concoction cook for a minute or two to make a roux. This is what will thicken the soup. Coat all the veggies in the pot with the mixture. It is OK if the flour starts to brown a bit, but don't let it burn. Add the sour cream, and mix.

4) \*Slowly\* add the chicken broth, stirring as you do so. The soup should be kind of thick after two cans. After all 4 cans it will be rather thin. This is fine.

5) Add the potatoes.

## Easy Figure (and taste bud) Friendly Potato Soup. (Continued)

6) Cover, simmer for about 20 minutes, stirring occasionally.

7) Stir in Velveeta cheese. Stir until melted. The soup should be thicker at this point, but if it is still kind of thin, that is OK, it will thicken as it cools.

The soup is done. To serve, ladle into bowls and top with shredded cheddar cheese and garnish with the remainder bacon bits. In my family, I serve it atop garlic-cheddar biscuits that can be found in the muffin- mix aisle at the grocery store. They are incredibly easy to fix, you just add water, stir, and bake; and they taste just like cheddar-bay biscuits from Red Lobster. You can also serve with a nice side salad.

Amanda Roberts

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## Pumpkin Soup

2 tablespoons finely chopped onion

1/2 teaspoon curry powder

1/4 teaspoon ground cumin

1/4 teaspoon ground coriander

1/4 teaspoon salt

1 tablespoon butter or margarine

2 15-ounce cans pumpkin

2 14-ounce cans chicken broth

1 tablespoon packed brown sugar or maple syrup, optional

1 cup half and half, light cream or milk

Dairy sour cream (optional)

Fresh sage leaves (optional)

In a large saucepan, cook onion, curry powder, cumin, coriander, and salt in hot butter until onion is tender. Whisk in pumpkin, chicken broth, and brown sugar or maple syrup until well combined. Bring mixture just to boiling; reduce heat. Stir in half and half and heat through. Garnish with sour cream and sage leaves.

## Good 'Ol Hearty Chili

This recipe I used to make for my family of 6 and have leftovers, so it can feed an army. To feed only one or two people, cut the recipe in half.

2 packages of chili seasoning (I just use always save brand chili mix in the seasoning section of the grocery store. It comes in mild and hot. I usually use 1 mild and 1 hot, but I like it kind of spicy. If you don't like it spicy, just use 2 mild. If you like it really hot, use 2 hot, but I recommend using 1 mild and 1 hot just to start)

2 lbs of ground turkey meat (you can use ground beef, but turkey significantly reduces the fat/calorie content and it tastes the same. You can also eliminate the meat altogether)

2 cans of dark red kidney beans (drained and rinsed)

2 cans pinto beans (drained and rinsed)

4 cans of stewed, diced tomatoes (here is where you can add your own flavor and extra kick to the chili. There are tomatoes with chili powder in them, garlic, and my favorite, green chilies. Some of these choices can make the chili even spicier or have a sweet flavor) \*Do Not Drain!\*

Shredded cheddar cheese

Crackers

Optional spices: Garlic powder, seasoned salt, Creole seasoning, chili powder (Creole seasoning is spicy)

- 1) Brown meat, stirring frequently to crumble. I add some garlic powder, Creole seasoning, and chili powder to the meat to season it. Drain and rinse with hot water.
- 2) Add kidney beans, pinto beans, and tomatoes, chili seasoning. Mix. Bring to a boil over medium heat. Let boil about 10 minutes, stirring frequently. Do not let it burn.
- 3) To add more spice and flavor you can add more chili powder and Creole seasoning to taste.

The chili is done. To serve, spoon into a bowl, top with cheese and serve with crackers. I personally serve it over white minute rice. The rice makes the chili go further, cool it off, and make it kind of like a southern red-beans-and-rice concoction. Enjoy!

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# Entrée's

## Chicago style deep dish pizza

In a mixing bowl put three cups of Bisquick, one cup milk and half cup of shredded cheese. Apply regular cooking flour to hands and then mix until you have a smooth dough ball.

Let sit and prep ingredients - I used

1/3 large green bell pepper (sliced into 1/4" squares)

1/3 large onion (diced)

1 can (14.5 ounce) diced tomatoes (drained)

breakfast sausage (cooked, drained and crumbled)

pepperoni (stick style sliced 1/4 inch thick and then quartered)

shredded mozzarella cheese

Once ingredients are prepped preheat oven to 400f and set to bake.

Take a 9" cake pan (round) and grease (I used spray on butter flavored Pam).

Take dough ball and flatten by rolling between your palms (flour hand again). Once mostly flat and round slap back and forth between your hands to stretch till it's about the same diameter as cake pan.

Place in pan and gently kneed it up side of pan working out from the middle - make sure thickness is even and don't worry about a bit sticking over the top and being fluffy.

Optional - apply coating of minced garlic to dough - I use the prefab stuff from a jar but nothing wrong with crushing and mincing your own fresh.

At this point the how is your choice based off of ingredients - here's what I did.

- 1) Layer of crumbled breakfast sausage on bottom of pan
- 2) Spread out half of diced onion
- 3) Add half can of diced tomatoes, spreading evenly

- 4) Spread out green pepper squares
- 5) Spread out pepperoni
- 6) Add remaining onions
- 7) Add remaining tomato
- 8) Cover with cheese
- 9) I tossed some extra bits of the crumbled sausage on top for appearance

Bake at 400 for about 20 minutes or until crust is just browning and cheese is completely melted.

Sean Foltz

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## Beef Roast

- 1 beef prime rib roast (5 pounds)
- 1 tablespoon black pepper
- 1 cup Zesty Italian Dressing
- 1 1/2 cups Mayo Real Mayonnaise
- 1/4 cup Prepared Horseradish
- 1/4 cup Honey-Mustard Dressing
- 1/2 teaspoon dried thyme leaves

PLACE meat in large glass dish; sprinkle with pepper. Pour Italian dressing over meat to marinate; cover. Refrigerate 15 minutes, turning occasionally.

PREHEAT oven to 325 degrees F. Remove meat from marinade; discard marinade. Place meat, fat-side up, in shallow roasting pan. Bake 2 to 2-1/2 hours, basting occasionally with the pan juices. Remove from oven. Cover with foil; let stand 15 to 20 minutes before slicing the meat.

Mix 1 cup of the mayo and the horseradish in serving bowl. Mix remaining 1/2 cup mayo, the honey-mustard dressing and thyme in separate serving bowl. Serve both sauces with the meat.

## Chili-Cheeseburger Mac N' Cheese

The great thing about this recipe is that you can use ground beef, ground turkey, tofu crumbles, or save yourself a little money and use no meat. It turns out great any way you make it!

1- 12 ounce package macaroni and cheese boxed dinner (Velveeta Shells & Cheese or Kraft Macaroni & Cheese)

1 lb 95% lean ground beef (can substitute ground turkey, tofu crumbles, or go meatless)

1 t chili powder

1/4 t cumin

1/4 t salt

1- 15 oz can of kidney beans, rinsed and drained

1- 14.5 oz can of diced tomatoes with mild chilies (Ro-tel), un-drained

1/4 C water

1 T chopped fresh parsley (optional)

- 1) Prepare the boxed macaroni and cheese according to package directions.
- 2) Brown the ground beef in a dutch oven for about 6 minutes, or until browned, drain.
- 3) Return the ground beef to the dutch oven. Add in chili powder, salt and cumin. Cook 2 minutes over medium heat.
- 4) Add in beans, tomatoes, and water. Cook 5-8 minutes, or until most of the liquid is evaporated.
- 5) Stir in macaroni & cheese to beef mixture mix well. Garnish with parsley is desired.

Delaney K. Anderson

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## "What am I going to do with all these leftovers" Frittata

The nice thing about a frittata is that you can put almost anything in it and it counts. It's a great and creative way to disguise left overs, so don't hesitate to put turkey in it. If you want to make this for breakfast, just use sausage as the meat. This one only takes about 20 minutes in the oven because it starts out on the stove. Be sure to use a pan that is oven safe! A dutch oven is good for this.

- 1 C Leftover stuffing, if you have none then any bread will do.
- 1 C Leftover turkey
- 1 C Leftover veggies (broccoli, peas, green beans, or just about anything else will do)
- 6 eggs
- 1/4 C milk or cream
- 1/2 t salt
- 1/4 t pepper
- 1 C cheese

Use an oven safe pan for this!

- 1) Heat oven to 350 degrees.
- 2) In a mixing bowl combine the milk, salt, pepper, and eggs. Mix well.
- 3) Add the cheese to the egg mixture. Set aside.
- 4) In your oven safe pan heat the turkey, stuffing, and veggies over low or medium low heat. This should take 5-8 minutes.
- 5) Once thoroughly heated, remove from the stove, and pour in the egg and cheese mixture to the pan.
- 6) Stir just enough to coat. The eggs will have already started cooking.
- 7) Put the pan in the oven, and cook for 20-25 minutes.
- 8) Let stand about 5 - 10 minutes before serving.

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## Fool-proof Thanksgiving Turkey

Everyone has a “dry turkey” nightmare story or they are at least the stuff of classic holiday movies. So, to prevent disaster, here is my recipe (along with helpful tips) for that perfect, brown, juicy, holiday turkey.

Turkey (this recipe will work for any size full-bird turkey, but not turkey breast. The size of the turkey is up to you; the bigger the bird, the more leftovers!)

Various seasonings – Italian seasoning, garlic powder, onion powder, paprika, rosemary, seasoned salt

Stick butter or margarine

Tin foil

Aluminum baking dish (unless you have a rectangular baker big enough for a turkey already)

Turkey baster

- 1) You will need extra time to make this turkey! First, they always take longer to cook than the package says. If it says the turkey takes 4 hours, plan for 6, and so on. Also, you will need to let the turkey \*sit for 1 hour!\* This is what makes the turkey moist. So plan that into your cooking time as well.
- 2) Don't forget to defrost your turkey! For best results, thaw in the refrigerator for a couple of days. But, should the day arrive and your turkey is still frozen, don't panic! Simply put the unwrapped turkey in a sink full of \*cold\* water. Check the turkey every hour, changing the water if still frozen. For quicker results, and as a last resort, you can run the cold water continually over the turkey and inside the cavity. Usually by the time you can work the giblet bag and neck free it is thawed enough. Set giblet bag and neck aside.
- 3) Set oven temperature according to package directions.
- 4) Rub the stick of butter all over the outside of the turkey.
- 5) Coat the turkey with the seasonings. Don't forget to crush the Italian seasoning and rosemary in your hand to bring out the flavor. You can also pour some of the seasonings inside the turkey.
- 6) Place a layer of aluminum foil over the turkey. Make sure, though, that you can still see the timer popper. You can tear a whole in the aluminum if you need to.

7) For the first 2-3+ hours, the turkey will stay pink. Still, every hour pull the turkey out and rub the stick of butter over it. Be sure to replace the aluminum foil.

8) After the turkey starts to brown, juices should start pooling in the cavity. Now, when you pull the turkey out every hour to run the butter over it (just do this until the butter runs out), also use the turkey baster to suck up the juices and redistribute them over the turkey for a minute or two.

9) When the timer popper pops, take the turkey out of the oven and place on the counter or stove. Let the turkey sit, continually basting with its juices for about an hour. \*Never slice into a freshly baked turkey!\* You know those beautiful plumes of steam that escape from a fresh turkey that makes everyone go "ahhhhh"? That is moisture escaping and will instantly dry out your turkey!

10) After an hour, the turkey will still be nice and hot, but now it will also be settled and deliciously moist. Enjoy!

Amanda Roberts

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### **Kielbasa Alfredo (Just trust me, it's awesome)**

1 pint heavy cream

1 stick unsalted butter, softened

1 cup Parmesan cheese

Fresh ground pepper

1 package kielbasa (14 oz)

Slice kielbasa into half inch slices. Slice in half to form bite size half circle pieces

Pan fry for 6-9 minutes

Remove kielbasa from pan

Reduce heat to medium-low

Add heavy cream, whisking to mix with remains from kielbasa

add butter and whisk as it melts

Sprinkle in cheese and stir slowly

Season with fresh ground black pepper to taste

Add in kielbasa

Serve over a bed of pasta of your choice

"Raven" Correll US2009054137

## Saffron Rice & Chicken

5 lbs bone in chicken thighs (breasts if you are health conscious)

Three 5 oz packages of Mahatma Saffron Rice

2 tablespoons black pepper

1 tablespoon butter or margarine

6 cups water

Pour 6 cups of water into a large stew pot

Add the chicken and bring to boil

Boil for 40 mins

Scoop out 4 cups of broth from the boiled chicken and set aside

Drain the chicken in a strainer and cool under cold water

Pour the broth back into the stew pot and bring to boil

Stir in the butter and Saffron Rice, reduce heat to simmer

While rice is cooking, pick the meat off the chicken bones

Stir rice occasionally while picking the meat

Once chicken is picked from the bone, add it into the rice mixture

Add in black pepper, stir and serve.

(Note: I know using bone in chicken is more work. Trust me, it's worth it for the added flavor!)

"Raven" Correll

US2009054137

## Greatest Spaghetti EVAR!

- 1 lb Mild Italian Sausage
- 1 lb Pepperoni (Sliced or Stick)
- 1 lb Mozzarella or Italian blend shredded cheese
- Three 27 oz cans of pureed tomatoes
- 1/4 cup diced oregano (Fresh preferred, dried will work)
- 1 tablespoon chopped basil
- 1/3 cup chopped onion (Fresh or dehydrated)
- 2 tablespoons chopped garlic
- 1 lb Provolone shredded cheese
- 1 lb spaghetti or angel hair pasta

Boil pasta per package instructions

While pasta cooks, chop up pepperoni and brown the Italian sausage

Pour the pureed tomatoes into a large saucepan and bring to a slow boil

Add pepperoni to sausage and saute on medium for 5 minutes

Drain excess fat off sausage and pepperoni

Stir oregano, basil, onion, garlic, sausage and pepperoni into tomatoes

Simmer uncovered for an hour, stirring every 10 minutes

Drain pasta and place in a glass casserole dish

Layer Provolone cheese over pasta

Pour sauce over the Provolone

Layer the Mozzarella or Italian Blend cheese over sauce

Bake at 250 degrees for 30 minutes

Serve with garlic bread

"Raven" Correll

US2009054137

## Spinach stuffed Manicotti

### Ingredients:

- 1 tsp dried rosemary leaves, crushed
- 1 tsp dried sage leaves, crushed
- 1 tsp dried oregano, crushed
- 1 tsp dried thyme, crushed
- 1 tsp chopped fresh garlic
- 1.5 tsp olive oil
- 1.5 c. canned or fresh chopped tomatoes
- 1 (10 oz) pkg frozen chopped spinach; thawed, drained, and squeezed dry
- 4 oz ricotta cheese
- 1 slice whole wheat bread, in crumbs
- 2 egg whites, lightly beaten
- 8 uncooked manicotti shells; cooked, rinsed and drained
- yellow pepper rings (optional)
- sage sprig (optional)

### Directions:

Cook and stir rosemary, sage, oregano, thyme, and garlic in oil in a small saucepan over medium heat about 1 minute; do not let herbs turn brown. Add in tomatoes and simmer 10 minutes, stirring occasionally. Combine spinach, cheese and bread crumbs in a medium bowl. Fold in egg whites. Stuff manicotti with spinach mixture (hold noodle gently with hand and use a teaspoon to stuff shells). Place half of tomato mixture in a 13 x 9 inch pan. Arrange manicotti in pan and cover with remaining tomato mixture. Cover with foil and bake in a preheated oven (350 degrees) for 30 minutes or until bubbly. Garnish with pepper rings and sage sprig.

Shae Murrell

US2009064225

## Dressed Chicken Breasts with Angel Hair Pasta

1 c. Ranch salad dressing  
1/3 c. Dijon-style mustard  
4 boneless skinless chicken breasts, pounded thin and halved  
1/2 c. butter or margarine  
1/3 c. dry white wine  
10 oz angel hair pasta, cooked and drained  
chopped parsley

In a small bowl, whisk together salad dressing and mustard; set aside. In a medium skillet, saute chicken in butter until browned and transfer to a dish. Cover to keep from drying out and to keep warm. Pour wine into skillet, cook over medium high heat, scraping up any browned bits from the bottom of the skillet, about 5 minutes. Whisk in dressing mixture. Blend well. Serve chicken with sauce over pasta; sprinkle with parsley.

Shae Murrell

US2009064225

## Tuna and Shrimp Bake

1 can tuna  
3 beaten eggs  
1/2 teaspoon salt  
1/4 teaspoon pepper  
1/8 teaspoon paprika  
1 tablespoon minced onion  
2 tablespoons finely chopped celery  
1/2 cup cracker crumbs  
3 tablespoons melted butter  
2 cups milk, scalded  
hot cooked shrimp

Flake tuna in greased 8-inch square baking dish. Combine the eggs, salt, pepper, paprika, onion, celery, cracker crumbs, and melted butter; whisk to blend. Whisk in milk; pour over tuna. Bake at 325° for 60 to 70 minutes, until set and browned. Arrange hot cooked shrimp around edge of casserole for garnish.

## Lemon BBQ Mini Meatloaf

### Meatloaf:

1.5 lbs ground chuck  
3/4 c. oats  
1 egg  
1/4 c. lemon juice  
1 medium onion, chopped  
1 tsp salt

Mix meatloaf ingredients all together and form into 6 mini loaves. Put them into an skillet with room to add sauce. Cook 10-15 minutes, until mostly done.

### Sauce:

1/2 c. ketchup  
1/3 c. brown sugar  
1 tsp mustard  
salt, to taste  
pepper, to taste  
1-2 drops Tabasco sauce

Mix all ingredients together and pour on top of meat loaves and cook until done. You can also peel and cut up carrots, potatoes and green beans to cook in with it for a one dish meal. A few drops of Tabasco sauce adds flavor but very little heat.

For a pot luck, or party, you can form the meat into meatballs and cook the same :)

Shae Murrell

US2009064225

## Creamy Chicken & Mushrooms

### Ingredients:

1 c. chicken broth  
1/3 c. Heinz 57 Sauce  
1 Tbs cornstarch  
1 tsp lemon juice  
1/8 tsp black pepper  
1 lb boneless, skinless chicken breast, cut into 1 inch pieces  
2 Tbs vegetable oil, divided  
1 c. fresh sliced mushrooms  
1 med onion, sliced  
1/3 c. sour cream  
1/2 c. coarsely chopped, unsalted peanuts (optional)  
Hot cooked egg noodles  
chopped fresh parsley

### Directions:

For sauce, in medium bowl, combine broth, Heinz 57 sauce, cornstarch, lemon juice and pepper. Set aside. In a large skillet, saute chicken in 1 Tbs of oil until cooked, about 5 minutes; remove chicken from skillet. Saute onions and mushrooms in same skillet in remaining oil until the onion is tender. Stir in sauce mixture and cook until thickened. Gradually stir in sour cream and then return chicken to skillet; heat slowly. **DO NOT BOIL!** Stir in peanuts. Serve chicken and sauce over hot noodles, garnish with parsley.

Makes about 4 cups.

Shae Murrell

US2009064225

## Pineapple shrimp skewers

1 lb of uncooked shrimp, deveined  
1 can Large Pineapple chunks  
1 bottle of Texas Pete's Hot-sauce

Skewer shrimp and pineapple

Marinate skewered shrimp and pineapple in hot sauce for about 10-15 mins,

Grill on each side for about 1-1 1/2 mins.

Bam!!!

Paul Lee

US2002034024

## Cranberry Burgundy Ham

10-14 pound bone-in fully cooked ham  
Whole cloves  
1 16 ounce can whole cranberry sauce  
1 cup brown sugar  
1/2 cup burgundy wine (water or broth)  
2 tsp. prepared mustard

Place the ham, fat side up, in a shallow roasting pan. Score the fat with a knife and stud with the cloves. Bake at 325 degrees for 2 1/2- 3 hours or until done. In a saucepan, stir together the cranberry sauce, brown sugar, burgundy and mustard. Simmer for 5 minutes. During the last 30 minutes of baking time for the ham, spoon half of the glaze over the top. Serve the remaining sauce with dinner. This makes 3 cups of sauce.

John Story

US2002034299

## Maple-Plum Glazed Turkey Breast

Ingredients:

2 cups red plum jam (about 1 1/2 [16-oz.] jars)

1-cup maple syrup

1/4-cup cider vinegar

1 Tbsp. grated lemon rind

2 Tbsp. fresh lemon juice

1 tsp. dry mustard

1 (5- to 5 1/2-lb.) bone-in turkey breast

1/2 tsp. salt

6-8 fresh sage sprigs

Bring first 6 ingredients to a boil in a large saucepan over high heat; reduce heat to medium-low, and cook, stirring often, 20 minutes or until thickened and bubbly. Remove from heat. Reserve 1 1/2 cups sauce; Cool completely, cover, and chill. Set aside remaining sauce for basting.

Loosen skin from turkey without totally detaching skin; sprinkle salt evenly under skin, and carefully arrange 3-4 sage sprigs on each side of breast. Replace skin, and place turkey in a lightly greased 13- x 9-inch baking dish. Spread 1/2-cup maple-plum sauce evenly over turkey;

Cover with nonstick aluminum foil or foil coated with cooking spray.

Bake, covered, at 325 F for 1 hour; uncover and bake 1 more hour or until a meat thermometer registers 170, basting with remaining maple-plum Sauce every 15 minutes.

Let turkey cool to room temperature. Remove from baking dish; wrap in plastic. This recipe doubles and triples well for those family holidays or leftovers for turkey sandwiches

Judith Saul, us2002034267

## Mexican Stuffed Shells

1 Can French Fried Onions

Cook and drain 12 Lrg. Pasta Shells (18)

Brown and drain 1 lb. Ground Beef.

Combine:

1 12 oz (1 ½ C.) Picante Sauce 1 8 oz. Can Tomato Sauce

½ C. Water

Stir ½ C. mixture into beef along with ½ C. cheese and ½ Can onions. Mix well. Pour ½ remaining sauce in 9 X 13 pan. Stuff shells and place in pan. Pour remaining sauce over shells. Bake 350\* Covered for 30 minutes. Top with cheese and onions Bake Uncovered for 5 minutes. OR Microwave Covered High for 10-12 minutes. Top with cheese and onions and cook Uncovered High for 1 minute. Let stand for 5 minutes.

Jay Nelson

US2010025371

## Italian Shrimp on the Bar-B

1 lb frozen cooked shrimp

1 bottle of Kraft Italian Dressing

Garlic Salt

wooden skewers

1. Place wooden skewers in warm water to make it easier to put shrimp onto them.
2. Thaw and remove shells from shrimp, place in strainer and rinse with cold water.
3. Combine 1 bottle of Italian Dressing with 1 tablespoon Garlic Salt in a 1 gallon Ziploc bag. Mix contents.
4. Place 1 lb. thawed and shelled shrimp into Ziploc and marinate overnight in refrigerator.
5. Remove shrimp from marinade bag and place onto skewers.
6. Cover grill rack with Aluminum foil. Place grill on Medium heat close lid until heated.
7. Place skewers of shrimp directly onto foil and brush on generous portion of leftover marinade. Cook until firm.
8. Turn shrimp over until both sides are golden brown brushing with marinade as necessary.
9. Remove from skewers and serve over brown rice.

JT T remaine US2005075811

## Sun-dried Tomatoes, Chicken, and Pasta

2 boneless Chicken breasts  
1 lb Pasta (Penne works best)  
2 Cups Sun-dried tomatoes  
1/2 cup Pine Nuts  
1 clove garlic  
1 tablespoon Grapeseed oil  
1 teaspoon Oregano  
Romano Cheese

Cook pasta to at least al dente. Drain pasta in a colander.

Prefer to pre grill chicken, but not required. Mince garlic. Chop chicken into bite sized pieces.

Sauté garlic, pine nuts, oregano and sun-dried tomatoes in grape seed oil. Once pinenuts have gone translucent, add chicken. If chicken was pre-cooked, only need to sauté long enough for chicken to get warm/hot.

Mix chicken mixture with pasta. Serve, add Romano cheese to taste.

Shad Van Den Hul  
US2008062439

# Vegetables

## Grilled Garlic Brussel Sprouts

2 lbs frozen Brussel Sprouts (small size cooks better)

Garlic Salt

2 Sticks Salted Butter

Wooden Skewers

1. Soak wooden skewers in warm water to make putting sprouts onto skewers easier.
2. Thaw Brussel Sprouts under warm water.
3. Place 2 sticks of Salted Butter into 1 Gallon Ziploc storage bag. Add 2 tablespoons of Garlic Salt.
4. Microwave Butter inside Ziploc bag until butter is completely melted.
5. Place thawed Brussel Sprouts into bag of melted butter (butter will be HOT)
6. Allow Brussel Sprouts to soak in the the butter and garlic salt mix for 30 minutes mixing bag every few minutes to keep butter from congealing.
7. Remove skewers from warm water and slide Brussel Sprouts onto skewer 8 to a stick.
8. Place Aluminum Foil over grill grating and put grill on Medium Heat.
9. Place Brussels on Skewers directly onto Aluminum foil and close lid. Heat for 10 minutes.
10. Flip Brussels over onto other side and brush Butter/Garlic sauce from the Gallon Ziploc onto them and heat another 10 minutes or until the Brussel Sprouts soften.
11. Remove from skewers and serve warm.

JT Tremaine

US2005075811

## Sweet Potato Casserole

2 cans (16 oz each) sweet potatoes

1 stick butter

1/2 cup light brown sugar

1/2 cup white sugar

2 eggs, beaten

1 tsp pure vanilla

1/2 tsp salt

1/2 tsp cinnamon

1/2 tsp nutmeg

Ingredients for topping:

1 cup firmly packed light brown sugar

1/4 cup melted butter

3 tbsp flour

1/2 cup chopped pecans

Directions for casserole:

Preheat oven to 350 degrees.

Drain sweet potatoes.

Mash in a large bowl with fork or potato masher.

Add eggs, sugar, spices, and vanilla and stir until mixed.

Directions for topping:

Mix everything except the flour together in separate bowl from the above casserole.

Then add the flour to the mixture. The mixture should be thick and somewhat dry--add a bit more flour if it's not.

Cooking directions:

Lightly grease a 9x13 glass pan and pour in the casserole (first) mixture.

Make the topping into little balls and place evenly on top of the mixture.

Bake for 45 minutes, or until the topping is crusty and brown, but not burnt.

Melissa Avery

US2010025368

## Broccoli Rice Casserole

This recipe is delicious (and super easy!) and is a requirement in my family for any turkey dinner. You will need a vegetable steamer or at least a pot and a metal colander to makeshift a steamer.

4 cups minute rice

½ lb Velveeta cheese

¼ cup milk (maybe more)

2 fresh heads of broccoli

salt and pepper to taste

(optional impressive addition, shredded cheddar cheese)

1) Cut flowerettes from broccoli stalk. Fill bottom of steamer or pot ¼ of the way with water. Place the flowerettes in the top of the steamer or in the metal colander and place on the pot. Cover and bring to a boil. Let boil until broccoli is tender.

2) Cook minute rice according to package directions. Set aside.

3) Microwave Velveeta cheese, milk, salt and pepper in a bowl, stirring every two minutes (you may need to add more milk if it is too thick. The cheese should have the consistency of gravy when completely melted).

4) Mix rice, broccoli, and cheese together, salt and pepper to taste, and done.

5) However, if you need to impress your relatives, you will need to follow these additional steps.

6) Heat oven to 350 degrees.

7) Put the rice, broccoli, and cheese casserole into a 9"x12" baking dish and layer with the shredded cheddar cheese.

8) Cover the casserole with aluminum foil and bake for about 20 minutes. Just keep an eye on it. Everything is already cooked, you just want the cheese to melt and start to brown a little.

Amanda Roberts

US2009033745

## Carrots Glazed with Maple Butter

2 pounds baby carrots, cooked til tender, drained  
1/4 cup butter  
1/4 cup maple syrup  
salt to taste

Prepare whole baby carrots and set aside.

In large skillet, heat together butter and maple syrup.

Add carrots and cook, stirring, for 10 minutes until carrots are lightly browned and glazed.

Serve.

John Story

US2002034299

## Calico Beans

1 16 oz. Can White Beans   1 16 oz. Can Garbanzo Beans  
1 16 oz. Can Pinto Beans   1 16 oz. Can Lima Beans  
1 16 oz. Can Kidney Beans

1/2 lb. Cooked Bacon   1/4 C. Brown Sugar  
1 lb. Cooked Hamburger   2 Tbsp. Vinegar  
5 Stalks Celery   1 Tbsp. Mustard  
1/2 C. Catsup   1 Chopped Med. Onion

Great in the crock-pot or Bake 350\* for 1 hour.

This is one of my favorite cold weather recipes. It goes great with Corn Bread.

Jay Nelson

US2010025371

# Desserts

## Eclair Cake

1 cup all-purpose flour  
1/2 cup butter (1-stick)  
1/4 teaspoon salt  
1 cup water  
4 large eggs

### Filling

2 pkgs. (3.4 oz) French Vanilla Instant Pudding  
2 1/2 cups cold milk  
1 container (12 oz) Cool Whip

### Topping

Spread whip cream across the top of the pudding filling and decorate with chocolate syrup and/or nuts

### Baking the Crust

Preheat oven to 400 degrees F. Bring the water, butter and salt to boil until butter is melted. Add the flour all at once and mix rapidly with a wooden spoon. Stir until the mixture leaves the sides of pan and forms a ball. Lower heat and continue stirring for 2 to 3 minutes to dry dough. Dough should be soft but not sticky. Cool slightly. Add eggs, one at a time, beating thoroughly after each addition until completely smooth. Spread in an un-greased 10x15 inch baking pan. Bake until golden brown, about 35 minutes. Crust will puff up the sides of the pan while in the oven. When removed from the oven, prick bubbles with a fork. Let cool.

To Make Filling: Beat the pudding mix until blended. Spread pudding mixture over the baked and cooled eclair crust. Spread Cool Whip over pudding mixture.

Tiffany G. Allen

US2006027399

## Granddaddy's Pink Cloud

- 1 - 16oz package of whipped topping
- 1 small package of DRY strawberry jello mix
- 1 - 16oz can of pineapple tidbits
- 2 cups (about 1/2 a bag) mini marshmallows
- 3/4 C chopped pecans
- 1 bottle of Maraschino Cherries
- 1 small can of mandarin oranges

- 1) Drain all fruit VERY well.
- 2) In a bowl large enough to mix in, put in fruit first followed by the marshmallows and nuts. Mix well.
- 3) Add in dry jello powder to fruit mix. Stir and coat well.
- 4) Add in the whipped topping, stir and mix well.
- 5) Garnish with any fruit, nuts, or marshmallows you desire.
- 6) Refrigerate for at least one hour before serving. Will keep very well for a day or more before serving if covered tightly

Delaney K. Anderson  
US2007080483

## For Those Non Bakers

- 1 box of white cake mix
- 3 lg eggs
- 2 cups of your fav melted ice cream.....mind you, i say 2 cups of "MELTED" ice cream. i love Cherries Jub
- spray a 9x13 pan well with pam, or other cooking spray
- mix your melted ice cream, eggs, and white cake mix....blend until mixed thoroughly.
- I used a 9x13 pan, and cooked on a 350 oven until it springs back when lightly pressed with your finger and just starts to pull away from the sides of the pan ? 38 to 42 minutes.
- ICE anyway you feel like...peanut butter ice cream worked well.

Paul Lee US2002034024

## Tee's Corn Pudding

- 1/4 C sugar
- 3 T All purpose flour
- 2 t baking powder
- 1 & 1/2 t salt
- 6 large eggs
- 2 C whipping cream
- 1/2 C butter or margarine melted
- 6 C corn (Frozen or fresh)

- 1) Preheat oven to 350. Lightly grease a 13X9 inch baking pan.
- 2) Combine first 4 ingredients.
- 3) Whisk together eggs, cream, and butter.
- 4) Gradually add sugar mixture, whisking until smooth.
- 5) Stir in corn.
- 6) Pour mixture into the greased 13X9 baking dish.
- 7) Bake at 350 for 40-45 minutes. Let stand 5 minutes.

Delaney K. Anderson  
US2007080483



## Fudge Crostada

I cannot over-emphasize how good this is. For my family, it would not be Christmas without it.

Ingredients:

1 pkg ready-made pie crust (2 crusts)

6 oz semi-sweet chocolate chips

½ c butter

2/3 c sugar

1 c ground almonds (it's easiest to get sliced almonds and use a food processor)

1 egg

1 egg, separated

1) Heat oven to 425

2) Grease a pie or torte pan and place one crust inside it and up the sides; trim if necessary

3) In small saucepan over low heat, melt chocolate chips and 2 Tblsp of butter

4) In medium bowl beat remaining butter and sugar until light and fluffy.

5) Add almond, egg, egg yolk, and melted chocolate to butter and sugar, spread into the pie crust

6) Cut the second crust into ½" wide strips and "weave" them into a lattice over the filling. Trim and seal edges.

7) In a small bowl beat egg white until foamy, then brush onto lattice.

8) Bake at 425 for 10 minutes, then reduce heat to 350 and bake for another 30-35 minutes.

9) Cool well and serve with raspberry sauce

Tips: Pour filling into crust and bake it right before serving if possible, to keep crust from getting soggy. Also, while the directions say to let it cool well, it is wonderful served warm.

## Raspberry Sauce

Ingredients:

12 oz pkg frozen raspberries w/o syrup, thawed

¾ c sugar

1 ¼ tsp lemon juice

- 1) In blender, blend raspberries until smooth
- 2) Pour through strainer to remove seeds. (This is the most difficult part of the whole process. To do it successfully, warm the raspberry mixture beforehand – that helps it strain better. Strain it directly into the saucepan; only do a small amount at a time, and rinse the seeds out frequently between batches. Also, do not press through the strainer – that will cause seeds to be pressed through. Instead tap the strainer gently but repeatedly against the side of the saucepan to jostle the mixture enough for it to seep through the strainer.)
- 3) In saucepan combine raspberry puree, sugar and lemon juice. Blend well and bring to a boil over medium low heat, stirring constantly. Cool.

Kristy Griffin Green, US2005116902

## Scottish Shortbread

This shortbread recipe is both simple and tasty.

Ingredients:

- 2 sticks of butter, brought to room temperature
- ½ c powdered sugar
- 2 c flour

- 1) Preheat oven to 350
- 2) Cream butter
- 3) Gradually add powdered sugar
- 4) Sift flour into creamed mixture, a little bit at a time
- 5) Roll onto lightly floured surface (like a cookie sheet), roll to ¼" thick
- 6) Press tines of fork into edges to create a border, prick top with fork at regular intervals
- 7) Bake at 350 for 20-25 minutes

Kristy Griffin Green, US2005116902

## Bourbon Balls

Ingredients:

- 1 c. crushed vanilla wafers
- 1 c. powdered sugar
- 1 c. finely chopped pecans
- 2 Tbsp. light corn syrup
- ¼ c. bourbon
- ½ c. granulated sugar

Mix together all ingredients except granulated sugar. Roll mixture into 1" balls. Roll balls in granulated sugar. Place in a covered container and refrigerate for a few days before serving for maximum flavor.

Kristy Griffin Green, US2005116902

## Almond Butter Candy

- 1 c. butter
- 1/2 c. powdered sugar
- 1/2 c. chopped almonds
- 1/2 tsp. vanilla
- 1 3/4 c. flour, sifted

Cream butter and sugar; work in vanilla, flour and nuts.

Shape into small balls.

Place on ungreased cookie sheet.

Bake at 350 degrees for 20 minutes.

When cool roll in powdered sugar.

## Aunt Ruby's Caramels

This is my ex mother-in-law's recipe. I **STRONGLY** urge you to use a candy thermometer. You can pic one up at a good Kroger or Super Wal-mart very reasonably!

### Ingredients:

1 c. butter  
1 lb light brown sugar  
1 c. light corn syrup  
1 (15 oz) can Sweetened Condensed Milk  
1 tsp vanilla (optional)  
Chopped nuts (optional)

### Directions:

In a 2 qt saucepan, melt butter slowly. While butter is melting, butter a 9x13 baking pan and set aside. Stir in sugar and syrup and mix well. Add condensed milk, stirring constantly (stove should be on med to med-high heat). Continue stirring and cook to 240 degrees (soft ball stage). It will take a while to get to the correct temp. Be patient and keep stirring. If you turn the heat up, the butter and sugar will scorch. When caramel reaches 240 degrees, remove from heat and stir in nuts and vanilla, if desired. Pour immediately into the buttered baking pan. Be careful if you want to lick the spoon or thermometer! They are still very hot, but you will know right away if it is going to turn out right! When caramel has cooled, cut into squares and wrap in wax paper or dip in chocolate. I have also been told you can sprinkle them with corn starch to keep the undipped ones from sticking together.

Shae Murrell

US2009064225

## Pecan Tassies

Crust ingredients:

1 3oz pkg cream cheese

1/2c (1 stick) butter

1 c sifted flour

Soften cheese and butter and mix together with flour.

Chill for one hour.

Shape into 24 balls, place them into small greased muffin/cupcake pans.

With your fingers, make an indentation, and work the crust up the sides of the pan to create mini "pie crusts."

Filling ingredients:

1 egg

3/4 c. brown sugar

1 Tbsp melted butter

1 tsp vanilla

dash of salt

2/3 c. chopped pecans

Preheat oven to 350.

Combine all ingredients except nuts and mix well; add nuts.

Spoon filling into crusts and bake 25 minutes.

(After baking, allow them to cool and use a butter knife to gently lift them out of the muffin tins.)

Kristy Griffin Green, US2005116902

## Peanut Butter-Chocolate Fudge

Fudge doesn't get any easier than this recipe.

Ingredients:

1 12 oz pkg peanut butter chips

¼ c. butter

1 14 oz can sweetened condensed milk

1 6 oz pkg semi-sweet chocolate chips

- 1) Melt peanut butter chips, 2 Tbsp butter, and 1 c. sweetened condensed milk, stirring until smooth. Remove from heat.
- 2) Spread into a wax paper lined 8" square pan.
- 3) In another saucepan, melt chocolate chips with remaining 2 Tbsp butter and remaining sweetened condensed milk.
- 4) Spread chocolate mixture on top of peanut butter mixture.
- 5) Chill 2 hours or until firm.
- 6) Turn fudge onto cutting board, peel off paper, and cut into squares.

Note:

If fudge does not remove easily from pan, try running hot water over the bottom of the pan for a few seconds, that usually loosens it.

Kristy Griffin Green, US2005116902

## Christmas Pretzels

A note: these pretzels are simple to make (yet very very popular), but they ARE time consuming. Your best bet is to invite a friend or family member over and make them together while you talk. (Heck, we're Cammies – make them with someone while running a side RP scene!)

Also, I suggest using two cookie sheets, so that one batch can cool and set while you're working on the second – it usually times out just right.

Ingredients:

1 large bag small pretzel twists (salted)

1 or 2 containers of white candy bark (not white chocolate) – the amount used can vary  
red and/or green sugar

- 1) Melt 4 blocks of white candy bark in a microwave-safe bowl (microwave times can vary, so start small and check it with a fork to see if it's melted yet. Make sure to check – it won't lose its shape until stirred, so be careful not to overheat!)
- 2) To coat the pretzels, drop them a small handful at a time into the bark. Poke them with a fork to make sure they're fully covered, then fish them out one at a time. Make sure to tap the fork against the side of the bowl to shake off the excess coating – a thin coat lets the salty pretzel flavor come through more, and that makes a HUGE difference. Trust me.)
- 3) Lay the coated pretzels on a cookie sheet and sprinkle red or green sugar over them while the coating is still wet.
- 4) When the coating runs out, add 2-3 more blocks. You don't want to add too much at a time or it'll cool before you get a chance to use it all.
- 5) Once the cookie sheet is full, put it in the refrigerator to cool and harden. Then start working on the second batch. By the time it's done, the first batch should be ready – just use your fingers to pop the pretzels off the sheet and into whatever container you're storing them in (they don't need to be kept in the fridge once they're set.)

Kristy Griffin Green, US2005116902

## Dump Cake

Variations abound on this recipe, but this is what my grandmother and aunt always served at Christmas. It requires a bundt pan.

### Ingredients:

1 can (20 oz) crushed pineapples in pineapple juice

1 box of yellow cake mix

1 can of cherry pie filling

2 cups pecan halves

1 stick of butter

### Directions:

Preheat the oven to 350 degrees.

Pour the pineapples (with juice) into the bundt pan, evenly distributing them around.

Without mixing anything into it, pour the dry cake mix in a layer on top of the pineapples.

Don't mix!

Pour the cherry pie filling on top of the yellow cake mix.

Apply the pecan halves evenly on top.

Slice the butter evenly on top of the pecans.

Put the bundt pan on top of a cookie sheet (in case of spillage) and bake for an hour.

If the pecans seem to be cooking too quickly, cover with foil.

Melissa Avery

US2010025368

## Too Simple yet Impressive Brownies

1 package of brownie mix and all needed ingredients (usually 1 or 2 eggs, some water, and some oil)

1 package of Nestle Tollhouse Chocolate Chips

Optional: 1 package of Nestle Tollhouse Peanut Butter Chips

Optional 2: package of walnuts

- 1) Prepare brownie mix according to directions but add in  $\frac{1}{2}$  package of chocolate chips last.
- 2) For thinner brownies to feed more people, use a 9"x12" baking dish. For thicker, but fewer, brownies, use a 9"x9".
- 3) Options: when you add the chocolate chips, add in  $\frac{1}{2}$  a package of the peanut butter chips or you can add the walnuts. You can add all three, but personally I don't like the mix of peanuts and walnuts.
- 4) Serve brownies warm so the chips are still melty. If they get too cold and harden back up, you can just pop the individual brownies into the microwave for 5 - 10 seconds on high.

Amanda Roberts

US2009033745

## Honey Crunch Pecan Pie

9 inch pre-made pie crust

Heat oven to 350 degrees. **DO NOT BAKE PIE CRUST.**

### Filling:

4 eggs, lightly beaten

1 c. light corn syrup

1/4 c. firmly packed light brown sugar

1/4 c. granulated sugar

2 Tbs butter, melted

1 Tbs bourbon

1 tsp vanilla

1/2 tsp salt

1 c. chopped pecans

For filling, combine eggs, corn syrup, sugars, melted butter, bourbon, vanilla and salt in a large bowl. Stir in chopped pecans and mix well. Spoon into unbaked pie crust. Bake at 350 for 15 minutes. Cover edge of pie crust with foil to prevent over browning. Bake 20 minutes. Remove from oven and remove foil and save.

### Topping:

1/3 c. firmly packed light brown sugar

3 Tbs butter

3 Tbs honey

1 1/2 c. pecan halves

For topping, combine brown sugar, butter and honey in a medium saucepan. Cook about 2 minutes or until sugar dissolves. Add pecan halves. Stir until coated. Spoon over pie. Turn pecan halves and place them for decoration. Recover edge with foil. Bake 10-20 minutes or until topping is bubbly and crust is golden brown. Cool to room temperature before serving. Refrigerate leftover pie.

Shae Murrell

US2009064225

## Single serving apple dumplings

8 red Washington apple, also granny smiths work as well

1 cup of sugar,

2-3 tbl spoons of cinnamon

1/4 cup of raisins (optional)

1 egg

1 package of a rdy made pie crust i use Pillsbury

2tbl spoons of melted butter

Peel and core the apples, leaving them as whole cored apples.

unfold the pie crust and cut into 1/4s

combine 1/2 cup of sugar, cinnamon, and raisins in a bowl

place an apple in the center of one of the pieces of pie crust

filled the apple to the top with the cinnamon and sugar and raisin mixture

fold the pie crust around the apple and use a pastry brush to hit the edges with melted butter, to form a seal.

Repeat for the remaining apples

arrange the apples in a well greased baking pan

preheat oven to 350 and cook for 30 mins

With the remaining sugar, add a half cup of water and bring to a boil

whisk the one egg with a tbl spoon of water to make an egg wash

remove the apple after 30 mins, brush lightly with the egg wash..all over the top

Pour in the sugar/water mixture to coat the bottom of the pan

return the apple back into the oven for around 15 mins, or until golden brown.

Remove the apple and let them rest for a bit...

Serve warm with vanilla ice cream,

YUMMY!!!!

Paul Lee

US2002034024

## Brandied Fruit Cake

3 cups of sifted flour  
1 teaspoon of salt  
1 teaspoon of baking soda  
1 teaspoon of nutmeg  
1 teaspoon of cinnamon  
3/4 cup of shortening  
1/2 cup of honey  
1/2 cup of brown sugar, firmly packed  
2 eggs  
1/2 cup of brandy  
1 pound of candied fruit, diced  
1 cup of whole glace cherries  
1 cup of light raisins  
1 cup of broken walnuts

Sift flour with salt, soda, nutmeg and cinnamon. Cream shortening, honey and sugar until fluffy. Add eggs, one at a time, beating well after each.

Stir in brandy, fruits and nuts.

Gradually add dry ingredients. Beat well with a spoon until well blended. Spoon into a greased and floured 9 inch tubepan.

Bake in a 300°F. oven for 2 1/2 hours or until a toothpick inserted in center comes out clean.

Cool in pan for 15 minutes. Remove to rack to finish cooling. wrap in foil and store to ripen. Once a week, open foil and sprinkle thoroughly with more brandy, Just before serving, brush with glaze and decorate with candied fruits.

## Fruit Cake Glaze

2 tablespoons of brown sugar  
1 tablespoon of light corn syrup  
2 tablespoons of water

Combine the ingredients in a saucepan. Bring to a boil and boil for 2 minutes. Cool before using.

John Story US2002034299

## Butter Crunch Cheesecake Bars

### CRUST:

3/4 cup butter, softened  
1/3 cup dark brown sugar  
1/3 cup sugar  
2 cups all purpose flour  
1 cup shelled walnuts, chopped

### FILLING:

16 ounces cream cheese softened  
1/2 cup sugar  
1 tsp vanilla  
2 eggs  
6 small chocolate crispy peanut butter flavored candy bars (such as Butterfinger),  
chopped

Heat oven to 350 degrees. **CRUST:** In bowl, beat butter with mixer until smooth and creamy, 1 min.

Add sugars, beat 3 min. until fluffy. Beat in flour. Beat in nuts until just incorporated. Reserve 1 cup mixture. Press remainder over bottom of ungreased 13x9x2 inch baking pan. Bake crust 10 min. Let cool.

### FILLING:

In bowl, beat together cream cheese and sugar with mixer until smooth.

Add vanilla and eggs, beat for 2 min.

Fold in candy bars. Spoon over baked crust.

Sprinkle reserved crust mixture over top.

Bake for 30 min. until cheesecake layer is set.

Let cool.

Cut into 16 bars. Serve, or cover and refrigerate.

John Story

US2002034299

## Butterscotch Pumpkin Cake

- 1 package (11-oz) NESTLÉ® TOLLHOUSE® Butterscotch Flavored Morsels, divided
- 2 cups all-purpose flour
- 1 3/4 cups granulated sugar
- 1 tablespoon baking powder
- 1 1/2 teaspoons ground cinnamon
- 1 teaspoon salt
- 1/2 teaspoon ground nutmeg
- 1 cup LIBBY'S® 100% Pure Pumpkin
- 1/2 cup vegetable oil
- 3 large eggs
- 1 teaspoon vanilla extract
- 3 tablespoons powdered sugar, (optional)

PREHEAT oven to 350° F. Grease 12-cup bundt pan.

MICROWAVE 1 cup morsels in small, microwave-safe bowl on MEDIUM-HIGH (70%) power for 1 minute; stir. Microwave at additional 10- to 20-second intervals, stirring until smooth. Cool to room temperature.

COMBINE flour, granulated sugar, baking powder, cinnamon, salt and nutmeg in medium bowl. Stir together melted morsels, pumpkin, vegetable oil, eggs and vanilla extract in large bowl with wire whisk. Stir in flour mixture. Spoon batter into prepared bundt pan.

BAKE for 40 to 50 minutes or until wooden pick inserted in cake comes out clean.

Cool in pan on wire rack for 30 minutes; remove to wire rack to cool completely. Sprinkle with powdered sugar. Serve with Butterscotch Sauce.

### FOR BUTTERSCOTCH SAUCE:

HEAT 1/3 cup NESTLÉ® CARNATION® Evaporated Milk in medium, heavy-duty saucepan over medium heat just to a boil; remove from heat. Add remaining morsels; stir until smooth. Return to heat. Stirring constantly, bring mixture just to a boil. Cool to room temperature. Stir before serving.

John Story US2002034299

## Candied Apples

2 C. sugar  
2 C. corn syrup  
1/3 C. cinnamon candy  
1 C. water  
3/4 t. cinnamon  
1/2 t. vanilla  
1/4 t. cloves  
3/4 t. red food coloring  
6 medium apples

Remove stems from apples, wash and pat dry.

Insert a wooden skewer in each apple, running through the stem end to base without protruding all the way through.

Combine sugar, corn syrup, cinnamon candies and water in a medium size saucepan.

Cook until candies dissolve, stirring constantly.

Be careful not to boil.

Add cinnamon, vanilla, cloves and food coloring. Mix thoroughly.

Boil mixture to 300° F. using a candy thermometer, without stirring.

While mixture is boiling, spray a cookie sheet with oil.

As soon as mixture reaches 300° remove it from the heat and quickly dip each apple in one by one.

Set apples on prepared sheets, standing on their bottoms until mixture hardens.

Let apples reach room temperature before eating.

John Story

US2002034299

## Banana's Fosters

1/2 stick of Butter (2 oz)  
1 Cup Light Brown Sugar  
1/2 Teaspoon Cinnamon  
1/4 Teaspoon Nutmeg  
1/4 cup 99 Bananas  
4 Bananas, halved (lengthwise) then halved again  
1/4 cup rum (recommended - Largo Bay Rum Barbados Rum Gold)  
~ lighter ~  
~ Vanilla Ice Cream~

### Directions:

Combine butter, sugar, Nutmeg and Cinnamon in a shallow skillet  
Place pan over low heat and cook, stirring constantly until the sugar dissolves.

CAREFULLY stir in 99 Bananas, then place Quartered Bananas into the pan.

When Banana sections soften and begin to lightly brown, CAREFULLY Add the rum.

Continue to cook the Sauce until rum is hot then either tip the pan slightly to Ignite (if gas stove) or use Lighter to ignite.

When flames subside, lift bananas out of the pan and place four pieces over a portion of Ice Cream.

Spoon warm sauce over top of Ice Cream and serve immediately.

### Notes:

Remaining Sauce is AWESOME with French toast (or pancakes/waffles) and keeps for weeks in a jar in the fridge! (I've found that the remains fit perfectly in a small (200ml) Jack Daniel's Jar) ~~

Rhonda Pittman

US2005116855

## Sinful Brownies

1 box of Dark Chocolate Brownie Mix (prepare as directed on Box)

Additional Ingredients:

1 8 oz box of Philly Cream Cheese (Softened)

1 Teaspoon Vanilla

1 egg

1/3 cup Sugar

Preheat oven to 350 degrees F

Mix brownies according to Package Directions

Butter baking dish and fill, set aside

In same bowl that was used before add Cream Cheese and beat till creamy

Add Sugar, Egg and Vanilla and mix well

Drop Cream Cheese mixture 1 table spoon at a time over Brownie Mixture and Marble into dish -do not fully mix in, just marbled

Bake for 30 to 40 minutes to desired done-ness

Cool completely before cutting and serving!

For variations, mix in ideas include:

Finely chopped Walnuts or Almonds, Peanut Butter Chips, Dark Chocolate chips, White Chocolate chips, Any mix-ins would be added into the Brownie Preparation before pouring into baking dish!

For special events, these can be made 1 day before event and refrigerated (Without being cut into) and they travel EXCELLENTLY!

Rhonda Pittman

US2005116855

## Jeff's Oatmeal Cookies

$\frac{3}{4}$  C. Sugar    $\frac{3}{4}$  C. Brown Sugar  
1 C. Short. or Margarine   2 Eggs  
1  $\frac{1}{2}$  - 2 C. Flour   2 C. Oatmeal  
1 tsp. Soda   1 tsp. Salt  
1 tsp. Vanilla   2 tsp. Hot Water  
1 C. Nuts   1  $\frac{1}{2}$  C. (12 oz.) Chocolate Chips

Mix together and bake 375\* for 10 minutes.

Jay Nelson  
US2010025371

## No Bake Cookies

To feed a crowd:   To feed a family:  
4 lbs. Sugar   1 lb (2 C.) Sugar  
 $\frac{3}{4}$  C. Cocoa    $\frac{1}{4}$  -  $\frac{1}{3}$  C. Cocoa  
1 lb. Butter   1 Cube Butter  
2 C. Milk    $\frac{1}{2}$  C. Milk  
 $\frac{1}{4}$  tsp. Salt   Pinch of Salt  
2 C. Peanut Butter    $\frac{1}{2}$  C. Peanut Butter  
2 Qrts. Instant Oatmeal   2 C. Oatmeal or more  
4 tsp. Vanilla   1 tsp. Vanilla

Mix sugar, cocoa, butter, milk, and salt in pan. Bring to boil and boil for 1 minute. Add peanut butter, vanilla, and oats. If desired, add chopped peanuts and/or cocoanut. Drop on wax paper.

Jay Nelson  
US2010025371

## Microwave Caramel Corn

Place 6 Qts. Popped Corn in a large brown grocery bag.

Combine in a Pyrex 8-cup measuring cup:

½ C. Butter 1 C. Brown Sugar

¼ C. Karo Syrup ¼ tsp. Salt

Microwave on FULL POWER for 2 minutes. Stir. Microwave for additional 3 minutes.

Add:

1 tsp. Vanilla ½ tsp. Soda

Pour over popcorn and shake. For variety add coconut, slivered almonds, or anything else that sounds good.

Jay Nelson

US2010025371

## Microwave Peanut Brittle

1 1/2 cups dry roasted peanuts

1 cup white sugar

1/2 cup light corn syrup

1 pinch salt (optional)

1 tablespoon butter

1 teaspoon vanilla extract

1 teaspoon baking soda

1. Grease a baking sheet, and set aside. In a glass bowl, combine peanuts, sugar, corn syrup, and salt. Cook in microwave for 6 to 7 minutes on High. Mixture should be bubbly and peanuts browned. Stir in butter and vanilla; cook 2 to 3 minutes longer.

2. Quickly stir in baking soda, just until mixture is foamy. Pour immediately onto greased baking sheet. Let cool 15 minutes, or until set. Break into pieces, and store in an airtight container.

## Fruitcake that's actually good:

2 cups flour

1-2 tsp baking powder

1-2 tsp salt

2 tbs ginger, dry (or 1 tbs dry and at least a 2 tbs wet)

(chop the wet ginger quite fine, but don't add until adding the other wet stuff. No biggie, just saves a little work to wait, is all.)

The following need to come out to approximately 1 cup. If I've got the honey, I prefer making it a full half cup and reducing the sugar to a quarter or so. This is cheaper, generally speaking, though.

Add the dry sugar to the dry ingredients and stir.

1/2 cup sugar (brown if you got it.)

1/4 cup molasses

1/4 cup honey

1 stick butter, not too hard to cut with a butter knife.

Take a moment to cut in the butter. You want pea sized chunks or smaller. This isn't meant to be a pastry, so don't worry about overworking it. You can skip and replace butter with oil or shortening, but you do need at least 1/8 cup of shortening and some good lipid actions for the rest.

1/4 cup thinly grated carrots

1 egg

milk to thin it out slightly. Tablespoon or two?

If you've got ridiculous amounts of fruit going in, add another egg. You're worth it.

Stir and slap into a loaf pan.

The rest are optional elements:

1/2 tsp vanilla extract

1/8 - 1/2 tsp any linear combination of the following:

cloves, cinnamon, nutmeg, anise, fennel

More ginger

Up to a cup or so of dried fruit:

raisins or dates are great for this. You can insert cherries, apricots, sugared orange rind and so forth.

For optimum taste, if I were using candied fruit, I'd reduce the sugar, possibly completely.

Shockingly, prunes work in this.

Stir together and bake at 350ish until done.

Oh, and you can ditch the fruit and milk and halve the flour to make this really tasty cookie dough. Loads of options exist.

Nate Schultz

US2005106786

### Sugar Cookies

2 3/4 cups all-purpose flour

1 teaspoon baking soda

1/2 teaspoon baking powder

1 cup butter, softened

1 1/2 cups white sugar

1 egg

1 teaspoon vanilla extract

Preheat oven to 375 degrees F. In a small bowl, stir together flour, baking soda, and baking powder. Set aside.

In a large bowl, cream together the butter and sugar until smooth. Beat in egg and vanilla. Gradually blend in the dry ingredients. Roll rounded teaspoonfuls of dough into balls, and place onto ungreased cookie sheets.

Bake 8 to 10 minutes in the preheated oven, or until golden. Let stand on cookie sheet two minutes before removing to cool

# Sauces & Rubs

## Very Simple Alfredo Sauce

1/2 cup butter

1 (8 oz) package cream cheese at room temperature

1 cup milk (skim milk fine)

3/4 cup grated Parmesan cheese

5-10 fresh basil leaves

Garlic powder to taste (1-2 tsp)

Directions:

Put all the ingredients into a large saucepan on medium-low heat.

Stir frequently over the 20 minutes it takes for all ingredients to melt and combine.

The key is for the cream cheese to become smooth.

Add broccoli, chicken, mushrooms, etc. and serve over pasta.

Melissa Avery

US2010025368

## Hollandaise Sauce

2 8 oz packages cream cheese

2 cups milk (whole milk works best, but any will work)

1 egg

1 lemon

Chop cream cheese up. Place milk and cream cheese in pot over medium heat stirring occasionally until cream cheese is melted. Whisk in egg. Once sauce thickens, add the juice of one lemon.

Split english muffins, spread with margarine, top with canadian bacon. Warm in oven while poaching eggs. Top each english muffin/canadian bacon combo with a poached egg.

Spoon sauce on top

## Cranberry Sauce

- 1 can Ocean Spray Cranberry Sauce
- 1 can opener
- 1 serving knife
- 1 decorative serving platter

1. Use can opener to open can of Ocean Spray Cranberry Sauce.
2. Slam bottom of can for untold hours until contents plop out onto decorative serving platter.
3. Once Cranberry Sauce ceases jiggling; cut gelatinous, can shaped, Cranberry Sauce into slices with serving knife.
4. Enjoy!

JT T remaine

US2005075811

## Maple Butter Sauce

- 1 ½ cup Pure Maple Syrup
- ½ cup Granulated Sugar
- ½ cup Butter
- 2 tablespoons Cornstarch
- 2 tablespoons water
- ½ teaspoon ground Cinnamon (optional)

In a small bowl dissolve cornstarch in water.

In a small saucepan combine sugar, butter and Maple syrup;

bring mixture to a boil stirring continuously;

add starch mixture and bring mixture back to a boil stirring continuously;

boil for 1 minute then remove from heat.

May be served warm or cold