

# Cooking for Cammies

Volume 5

Holiday Recipes

from the

South East Region

2011



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# Drinks

## Traditional Eggnog

12 eggs, separated	6 cups milk
2 cups heavy/ thickened cream	2 cups bourbon
1 + 1/2 cups sugar	3/4 cup brandy
2 teaspoons ground nutmeg	

In a large bowl and using a mixer, beat the egg yolks together with the sugar for approx 10 minutes (you want the mixture to be firm and the color of butter).

Very slowly, add in the bourbon and brandy - just a little at a time.

When bourbon and brandy have been added, allow the mixture to cool in the fridge (for up to 6 hours, depending on how long before your party you're making the eggnog).

30 minutes before your guests arrive, stir the milk into the chilled yolk mixture.

Stir in 1 + 1/2 teaspoons ground nutmeg.

In a separate bowl, beat the cream with a mixer on high speed until the cream forms stiff peaks.

In yet another bowl, beat the egg whites until stiff peaks form.

Gently fold the egg white mixture into the egg yolk mixture.

Gently fold the cream into the egg mixture.

After ladling into cups, garnish with the remainder of the ground nutmeg.

Serves: 8.

Rhonda Pittman US2005116855

## Holiday Punch

- 1 large container of sherbert (orange, lime or raspberry work best)
- 1 liter bottle of Ginger Ale

Place sherbert in punch bowl and cover with ginger ale. Stir.  
You can also float orange or lime slices on top for decoration.  
As sherbert melts add more ginger ale and sherbert as needed.

## Apple Blossom

- 2 ounces brandy
- 2 ounces apple juice
- 1 tsp lemon juice
- ice
- apple slices for garnish

Pour the brandy, apple juice and lemon juice into a mixing glass nearly filled with ice. Stir  
Strain into a smaller glass over ice. Garnish with apple slice and enjoy.

## Cranberry Cream Cocktail

- 3 ounces cranberry juice
- 2 ounces apple juice
- 1 ounce lime juice
- 1 ounce heavy cream
- Dash grenadine
- 2 cups crushed ice

Combine all the ingredients in a blender. Blend thoroughly and pour into a wineglass or goblet and enjoy.

### Mayflower Cocktail

½ ounces sweet vermouth                      ½ ounce dry vermouth  
½ ounce brandy                                      1 tsp Pernod  
1 tsp orange bitters                              ice

Combine all the ingredients in a shaker half filled with ice. Shake well and strain into a cocktail glass.

### Red Hot Chocolate

1 oz. Campari                                      2 oz. Brandy  
3 oz. Milk    0.5 oz. (optional) Heavy Cream  
2 tablespoons Chocolate Chip

Put milk, cream & chocolate in a milk frothing cup used for espresso.

Froth milk as you would for cappuccino.

When milk is hot remove frothing wand and whisk or stir vigorously until chocolate is completely melted.

Add Campari and Brandy. Pour into heat-resistant cup.

Can be garnished with 1 large hand-cut marshmallow or a red peppermint stick

### Mocha Martini

1 Shot Bourbon  
1 Shot De Kuyper Crème De Cacao - Brown  
1 Shot Amarula Cream  
1.5 Shots Espresso Coffee  
0.5 Shot Double Cream

Shake first 4 ingredients together with ice and fine strain into a chilled glass.

Float half a shot of double cream in the center of the drink. Garnish with dusting of cocoa powder in the center of the drink on top of the cream.

Amy Long US2002034231

## Mulled Cider

1 Gallon apple cider	1 Bottle hard apple cider.
1 Cup Honey (or additional, to taste)	
Whole Spices:	1/2 Nutmeg seed, hand ground.
5-6 Clove buds	5-6 Allspice berries
2 Cinnamon sticks	2 Cardamom pods

Other:

Cheesecloth

Pour cider and hard cider into a large pot, and heat to boiling. Add cinnamon sticks. Place whole spices into a piece of cheesecloth, tie tightly, and add to cider mix. Reduce heat, and allow cider to simmer with spices for about 30 minutes. Remove the spices, stir in honey. Serves approximately 8-10.

Evonne Traffanstedt US2010055978

## Mistletoe Kiss

1 1/2 oz Smirnoff cranberry flavored vodka  
- 1 1/2 oz pineapple juice      1 oz coconut cream  
Garnish: maraschino cherries

Mix all ingredients in a cocktail shaker with ice.

Strain into a chilled martini glass and garnish with maraschino cherries.

Amy Long US2002034231

### Ultimate Gingerbread Cookie Latte

3/4 oz. Monin Chai Concentrate  
3/4 oz. Monin Gingerbread Syrup  
7 oz. Steamed Milk or Half and Half

Mix with steamed milk or half and half.  
Garnish with Monin Gingerbread flavored whipped cream.  
Dust with crumbled graham cracker crumbs or gingerbread cookies.

Amy Long US2002034231

### Moonlight Margarita

45 ml golden tequila	15 ml triple sec
15 ml lemon or lime juice	1 dash egg white

Shake all the above ingredients with ice in a cocktail shaker.  
Pour a couple of drops of blue cura ao in the bottom of a cocktail glass.  
Gently strain the contents of the shaker over the cura ao.

Amy Long US2002034231

### Mr Casino

20 ml Bacardi Razz	20 ml Passo�
juice from 2 lime wedges	cranberry juice
Sprite	Redd Bull energy soda

Build over ice in a highball glass.  
Fill up with equal amounts of cranberry juice and sprite.  
Top with a splash of Red Bull.

Amy Long US2002034231

# Appetizers

## Stuffed Celery

2-3 pkgs cream cheese  
1 cup pecans

1 small-medium jar of green olives with pimento's in  
2 bunches celery

Set out cream cheese and bring to room temperature to soften. Or microwave at 20 second intervals to soften. Do not cook cream cheese.

Wash celery good and remove ends. Then cut into 2-3 inch sections.

Dice olives into semi small pieces, Do the same with pecans.

Mix olives, pecans and cream cheese in medium size bowl.

Using butter knife fill each celery piece generously and chill.

## Sausage, Bacon Poppers

Use GLOVES and PROTECTIVE EYEWEAR

Cut 12 Jalapenos in half, length wise, de-vein, and de-seed

Remove 1 package Mild Italian Sausage from casing and brown

Drain well, and mix in 1 package of cream cheese, stir while hot, and until blended well.

Pre-heat oven to 325

Pipe sausage cream cheese mixture into the jalapeno halves

Wrap with a half piece of bacon

Place on a cookie sheet sausage, cream cheese side up

Back at 325 for 45-50 mins. Or until bacon is rendered and crispy

Paul Lee US2002034024

### Prosciutto Appetizers

10-15 thin slices of Prosciutto      1 bunch fresh arugula  
1 pkg thin crunch bread sticks      Balsamic Glaze

Take 1 bread stick, at end wrap around small piece of arugula, then wrap 1 thin slice of Prosciutto around arugula. Set on plate.

Drizzle balsamic glaze across tops of Prosciutto and serve.

### Baked Brie

1 sheet pastry dough      1 round of Brie (skin on)  
1 jar of sweet jam (insert your favorite flavor here)  
Brown sugar      Non-stick cookie sheet

Place pastry dough on cookie sheet

Place Brie on top of dough

Spread jam on top of brie and pull up over Brie, cutting off excess.

Sprinkle Brown sugar on top. Don't overdo the brown sugar.

Bake in 350 degree oven for 20-25 minutes or until pastry is golden brown.

Cool 5-10 minutes, then serve with crackers or apples.

### Pear & Cottage Cheese Appetizer

1 large can pear halves      1 head of lettuce  
1 container cottage cheese      cheddar cheese finely grated

Wash lettuce & remove about 8 leaves, drain on papertowel and arrange on serving plate.

Drain pears & arrive core side up on lettuce.

Spoon cottage cheese into each pear half, sprinkle with cheese & serve.

## Smoked Fish Spread

1 cup smoked fish (salmon works best with bones & skin remove)  
¼ cup butter  
chives  
4 drops hot pepper sauce  
1 pkg cream cheese  
½ teaspoon salt

Put fish into food processor & puree.

Blend fish puree, butter, cream cheese, salt and pepper sauce into a larger bowl together until smooth. Chill for at least 1 hour. Sprinkle chives on top and serve.

## Egg filled Avocado Halves

3 chopped hard boiled eggs  
½ cup chopped cucumber  
lemon juice  
2 stalks celery chopped  
2 avocado's; halved & pitted

Dressing:

½ cup sour cream  
1 tsp lemon juice  
½ tsp mustard  
½ tsp curry powder

Combine dressing ingredients and chill for 1 hour then combine with eggs, celery & cucumber.

Brush avocado halves with lemon juice

Fill avocado halves with egg mixture and serve.

## Oyster Crackers

1 pkg Oyster Crackers  
1 pkg Hidden Valley Ranch  
½ T. Garlic Powder  
1 T. Dill Weed  
7/8 C. Oil

Put all but the crackers into bowl. Mix well. Pour in crackers. Mix well.

Pour onto cookie sheet. Bake 5 to 10 minutes at 350 degrees.

Denise Lilly US2002106703

## Herb Shrimp Appetizer

2 pounds fresh or frozen jumbo shrimp  
2 tablespoons snipped fresh basil  
1 tablespoon fresh lemon juice  
3/4 teaspoon salt  
1/4 teaspoon ground black pepper  
2 tablespoons extra-virgin olive oil  
2 cups grape or cherry tomatoes

Thaw shrimp, if frozen. Peel and de-vein shrimp, removing tails.

Rinse shrimp; pat dry with paper towels. Set aside.

In large bowl combine basil, lemon juice, salt, and pepper. Add shrimp. Toss to coat.

Cover and marinate in refrigerator for 10 to 30 minutes.

In a large skillet cook shrimp, half at a time, in hot oil over medium-high heat for 2 to 3 minutes or until shrimp are opaque, stirring often to cook evenly.

Transfer shrimp to serving platter.

Add tomatoes to shrimp; gently toss to combine. Serve with lemon wedges.

## Guacamole

2 ripe avocados (peeled and pitted)  
1 small white onion (minced)      1 medium tomato (minced)  
1 TBSP lime or lemon juice      Salt to taste

Combine all the above ingredients in a bowl and mix well.

Cover and serve chilled.

## Pigs in a Blanket

2 packages crescent rolls                      1 package small cocktail wieners

Unroll crescent rolls.

Cut each crescent roll into thirds, making 3 small, long triangle strips.

Starting at one end, roll hot dogs in crescent.

Place on greased cookie sheet.

Bake at 350° for 10 minutes or until golden brown.

## Greek Dip

1/2 - 32-oz. container plain low-fat yogurt

1 - 12-oz. jar roasted red bell peppers, drained and chopped

1/4 cup crumbled feta cheese              2 tablespoons chopped fresh dill

1 teaspoon Greek seasoning              1 small garlic clove, pressed

Pita chips

Line a fine wire-mesh strainer with a coffee filter.

Place strainer over a bowl.

Spoon yogurt into strainer. Let stand 15 minutes.

Spoon yogurt into a medium bowl, and discard strained liquid.

Pat bell peppers dry with paper towels.

Stir peppers, feta cheese, chopped fresh dill, Greek seasoning, and garlic into yogurt.

Cover and chill at least 1 hour.

Store in an airtight container in refrigerator up to 3 days. Serve with pita chips

## Deviled Eggs

2 dozen eggs

½ cup mayonnaise

mustard (optional)

2 tablespoon sweet pickle relish

paprika

salt & pepper

Put eggs in large pot with cold water and turn to high. Once eggs begin to boil, let boil for ten minutes then remove from heat.

Run eggs under cold water and remove shells.

Cut eggs in half, long ways.

Remove yolks gently with a spoon.

In a large bowl combine; yolks, mayonnaise, pickle relish. Salt & pepper to taste. If yolk mixture looks too dry add more mayo. It should not be runny.

Use a large zip-lock bag and after mixing yolk mixture spoon into bag.

Cut a bottom corner of the bag. This is a quick and easy way to make a pastry bag.

Gently squeeze mixture into remaining egg shells, sprinkle with paprika and chill.



# Breads

## Easy Apple Bread

3 cups flour	2 cups sugar
1 teaspoon cinnamon	2 eggs
2 teaspoons vanilla	1 1/4 cups oil
2 apples, chopped	1 teaspoon salt
1 cup chopped nuts (optional)	1 teaspoon baking soda

Preheat oven to 300 degrees.

In a large bowl, mix together all ingredients until well blended.

Pour batter into 2 greased loaf pans. Bake for about 1 hour..

## Lemon Nut Bread

2 c. sugar 1 c. butter	4 eggs, beaten
2 Tbsp. lemon juice	4 c. flour 1 tsp. salt
2 tsp. baking powder	2 tsp. soda
1 c. chopped walnuts	2 Tbsp. Lemon zest grated
1 c. lemon yogurt	

Combine sugar, yogurt, butter and stir until well blended.

Add eggs, lemon zest and lemon juice and blend well.

Add dry ingredients, and nuts and mix.

Pour into 2 greased and floured loaf pans. Bake 1 hour at 325° F.

## Lemon Glaze

2/3 c. sifted powdered sugar	2 Tbsp. lemon juice (fresh)
1 tsp. grated lemon zest	

Whisk together juice, zest and sugar until smooth and well blended. Drizzle over bread.

## Pumpkin Biscuits

2 cups all-purpose flour                      2 1/2 teaspoons baking powder  
1 1/4 teaspoons pumpkin pie spice  
1/2 teaspoon salt                              5 tablespoons chilled butter, cut into small pieces  
1/3 cup fat-free buttermilk                3/4 cup canned pumpkin  
3 tablespoons honey Preparation

Preheat oven to 400°.

Combine flour, baking powder, pumpkin pie spice & salt in a large bowl.

Cut in butter with a pastry blender until coarse looking. Chill 10 minutes.

Turn dough out onto a lightly floured surface and knead lightly 4 times.

Roll dough into a (1/2-inch-thick) 9 x 5-inch rectangle; dust top of dough with flour.

Fold dough crosswise into thirds (as if folding a piece of paper to fit into an envelope).

Re-roll dough into a (1/2-inch-thick) 9 x 5-inch rectangle; dust top of dough with flour.

Fold dough crosswise into thirds; gently roll or pat to a 3/4-inch thickness.

Cut dough with a 1 3/4-inch biscuit cutter to form 14 dough rounds.

Place dough rounds, 1 inch apart, on a baking sheet

Bake at 400° for 14 minutes or until golden.

## Cheese Bread

1 3/4 cups all-purpose flour                1/4 cup white sugar  
2 1/2 teaspoons baking powder        3/4 teaspoon salt  
1 cup shredded Cheddar cheese        1 egg, beaten  
3/4 cup milk                                    1/3 cup vegetable oil

Preheat oven to 400 degrees. Lightly grease a 9x5 inch loaf pan.

In a large bowl, mix together flour, sugar, baking powder, salt and cheese.

In another large bowl, beat together egg, milk and oil.

Stir the flour/cheese mixture into the egg mixture, stirring until just moistened.

Pour batter into prepared pan.

Bake in preheated oven for 35 minutes, until a toothpick inserted into center of loaf comes out clean.

## Jalapeno Cornbread

3/4 c cornmeal	3 T flour
1 T baking powder	1/2 t salt
1 c sharp cheddar cheese, shredded	
1 c sour cream	2 eggs, beaten
8 oz can creamed corn	1/2 red bell pepper, diced
2 T jalapeno pepper, diced	

Preheat oven to 400 degrees. Grease a 8" x 8" casserole pan.

In a medium bowl, combine first four ingredients.

Add remaining ingredients and mix thoroughly.

Pour cornbread mixture into greased casserole pan.

Bake for 40-45 minutes, or until toothpick inserted into center of cornbread comes out clean.

## Garlic Bread

1 loaf French bread  
3 garlic cloves, minced  
3 T Parmesan cheese  
1/3 c butter

Combine butter and garlic in a bowl and microwave for 45 seconds.

Split bread and brush on butter mixture.

Sprinkle cheese on bread.

Broil for a couple minutes until golden brown.

Cut and serve.

## Granny Bread

2 packets Yeast	½ cup lukewarm water
1 tsp sugar	2 cups warm water
¾ cup oatmeal	½ cup sugar or 1/3 cup honey
¾ cup wheat flour	1 tsp salt
6-7 cups bread flour	½ cup vegetable oil

Dissolve 2 packets yeast into ½ cup lukewarm water and add 1 tsp sugar. Let stand for 10 minutes.

After 10 minutes add the remaining ingredients and knead 10 minutes. Let rise in warm place until it doubles in size. Punch down & let rise again. Shape into loaves, let rise again.

Bake at 350 degrees for 30 minutes

## Banana Bread

2 cups sugar	5 tbsp sour cream
½ cup butter	3 cups flour
2 eggs	1 tsp baking soda
3 ripe banana's -mashed	2/3 cup chopped nuts

Mix sugar & butter. Add eggs & mix well.

Add soda, sour cream, bananas & flour. Mix & add nuts last

Bake in loaf pans at 350 degrees for 45 minutes

## Yeast Biscuits

5 cup self-rising flour	2 tbsp sugar
1 cup shortening	1 pkg yeast
2 cup buttermilk	½ cup warm water
1 tsp baking soda	

Cut shortening into flour , baking soda & sugar.

Dissolve yeast in water. Then mix all ingredients together.

Store in refrigerator and use as needed. Bake at 450 degrees.

## Zucchini Bread

3 cups plain flour	1 cup oil
1 tsp baking soda	2 cups sugar
3 tsp cinnamon	2 cup grated zucchini
½ tsp baking soda	3 tsp vanilla
3 eggs	1 cup nuts

Sift dry ingredients together.

Beat eggs then add oil & sugar & beat again until creamy.

Add zucchini & vanilla to egg mixture and mix well.

Add dry ingredients & nuts and mix well.

Bake in two loaf pans on 325 degrees for 1 hour or until done.

## Monkey Bread

2 cans biscuits quartered

Cinnamon and sugar mixture (lean toward a darker color, more cinnamon)

1/3 C. brown sugar

Butter 1/4 - 1/2 C

Cinnamon

Preheat oven to 400.

Toss biscuits in sugar mixture until coated. Place in square baking dish.

Melt butter, cinnamon and brown sugar together.

Pour onto biscuits. Bake for 20 minutes.

Let cool enough to turn over onto tray or cookie sheet. (It's messy)

Allyson Walker US2010035598

## Easy Rolls

1 pkg dry yeast

1/4 cup sugar

2 cups lukewarm water

3/4 cup melted crisco

4 cups self-rising flour

1 egg

Dissolve water in yeast & set aside

Mix all other ingredients & then pour in yeast water; Mix well again.

Cover & refrigerate at least 3 hours up to overnight. Spoon in greased muffin tins and bake 400 degrees 20 minutes

# Salads

## Salad on a Stick

20-30 baby tomatoes  
1 block fresh mozzarella cheese  
toothpicks  
olive oil

1 jar capers  
Melon baller spoon  
Italian seasoning

Cut tomatoes in half and use small side of melon baller to make small mozzarella balls. Take toothpick and alternate tomato, caper, mozzarella, caper tomato. After assembling tomatoes, capers and mozzarella on toothpicks, sprinkle with olive oil and lightly dust with Italian seasonings. Serve.

## Pistachio Fruit Salad

1 container Cool Whip  
1 regular size pkg pistachio instant pudding mix  
1 can crushed pineapple, undrained (20 oz can)  
1/2 cup miniature marshmallows  
1 cup pecans (cut up well)

Mix dry pudding mix with crushed pineapple.  
Add Cool whip, marshmallow and pecans, mix well and chill for 1 hour.

## Shrimp Salad

1 lb cooked shrimp	½ cup lime juice
1 lg green pepper, finely chopped	
2 tsp green onions, finely chopped	
2 tsp minced fresh parsley	2 tsp safflower oil
4 dashes of hot sauce	1/8 tsp black pepper
salt	lettuce

Combine shrimp & lime juice. Cover and chill 2hrs.

Drain off lime juice and add green peppers, onions, parsley, oil and hot sauce.

Season to taste with salt and pepper. Serve over lettuce.

## Creamy Potato Salad

2 lbs potatoes	2 tsp vinegar
½ tsp salt	½ cup finely chopped celery
½ cup finely chopped green onions	
½ cucumber diced	2 tsp minced fresh parsley
½ tsp sage	¾ cup mayo

Cook unpeeled potatoes in boiling salt water 20-30 minutes or until fork tender.

Drain & peel, cut in to cubes.

Sprinkle potatoes with vinegar & salt.

Mix in celery, onions, cucumbers, parsley & sage.

Fold mayo into mixture, chill & serve.

## Fresh Broccoli Salad

1 teaspoon salt	5 cups fresh broccoli florets
1/2 cup toasted slivered almonds	1/2 cup cooked, crumbled bacon
1/4 cup of red onion, chopped	1 cup of frozen peas, thawed
1 cup mayonnaise	2 tablespoons apple cider vinegar
1/4 cup honey	

Bring a large pot of water, salted with a teaspoon of salt, to a boil.

Add the broccoli florets. Cook 1-2 minutes, depending on how crunchy you want the broccoli. 1 minute will turn the broccoli bright green, and leave it still pretty crunchy. 2 minutes will cook the broccoli through, but still firm.

Set your timer and do not cook for more than 2 minutes, or the broccoli will get mushy. Drain the broccoli and immediately put into a bowl of ice water to stop the cooking. Let cool and drain.

2 Combine broccoli florets, almonds, crumbled bacon, chopped onion, and peas in a large serving bowl. In a separate bowl, whisk together mayonnaise, cider vinegar and honey. Add dressing to the salad and toss to mix well. Chill thoroughly before serving.

## Tomato Rice Salad

4 medium tomatoes	1 cup chilled cooked rice
2 green onion, sliced	1/2 cup cooked peas
1/4 cup finely chopped green pepper	
1/3 cup mayo	1/4 tsp salt

Wash tomatoes and cut a slice from the top of each. Scoop out pulp and turn tomatoes upside down on paper towel to drain.

Combine rice with green onion, peas, pepper, mayo and salt

Spoon mixture into tomato shells and serve

## Tuna Salad

1 can tuna  
1 ½ apples diced  
½ cup celery diced  
½ onion  
salt & pepper to taste  
3 boiled eggs

Mix well, chill then eat.

## Pensacola Salad

1 head of broccoli  
1 head of cauliflower  
2 cucumbers  
1 bell pepper  
4 green onions  
1 can drained corn  
2 tomatoes  
4 tbsp ranch dressing

Chop everything fairly small, add ranch dressing. Chill & serve

## Fritos Salad

4 cans red kidney beans  
1 bell pepper  
1 medium onion  
1 large bag Fritos  
1 bottle Catalina salad dressing

Drain beans. Chop pepper & onion and mix all ingredients together except Fritos. Chill over night. Serve with Fritos

# Soups & Casseroles & Stuffing's

## Mama's Cornbread stuffing...(not for those with cholesterol problems)

Mom, normally makes her own non-sweet cornbread, but the bagged stuff works just as well. I also do this recipe by eye, so exact ingredients are out of the question.

1 whole chicken  
1 lg onion  
I'll say 1/2 cup chopped celery  
rosemary, and sage to taste (if you get seasoned cornbread stuffing..be careful, a lot of it is already in there.)

1 bag of cornbread stuffing  
2 sticks of butter (yeah thats right)

Boil the whole chicken until it is almost cooked throughout, **DO NOT** dump the water the chicken was boiled in.

Let the chicken cool, while it cools..chop the onion and celery

When the chicken has cooled, pluck the meat and place it into a large mixing bowl  
In the same large mixing bowl, add cornbread stuffing, celery, onion, and replace whatever the cornbread stuffing bag says to add as water, or chicken stock...with the water you boiled the chicken in. (I don't ever stuff my bird with stuffing...its kinda like putting a sponge that attract salmonella)

Spread the mixture into a 9x13 baking pan

Take the **TWO** sticks of butter, and cut them into pats, and evenly distribute them across the stuffing

Cook on 350..for about 30-45 mins (or until the top begins to brown)

Paul Lee US2002034024

## New England Clam Chowder

4 slices bacon, diced	4 green onions, chopped
4 medium potatoes, diced	½ green pepper, deseeded & chopped
2 cups clam juice	1 tsp salt
½ tsp pepper	2 – 6 ½ oz cans minced clams
1 cup whipping cream	1 carrot, sliced
1 stalk celery, chopped	

In large heavy saucepan, saute bacon until crisp.

Add onions, potatoes & green pepper & clam juice.

Simmer 15 minutes covered until potatoes are tender.

Add salt, pepper, clams & cream. Heat to simmering, do NOT boil.

Salt & pepper to taste.

Serve immediately.

## Beer Soup

1 cup all purpose flour	1 ½ tbsp butter
1 – 12 ounce bottle of fav beer	½ inch piece cinnamon
1 tsp sugar	2 egg yolks
½ cup milk	

In large pot brown flour in the butter than add the beer.

Add the cinnamon & sugar and bring to a boil

Whisk together the egg yolks & milk and stir into the hot (but not boiling) beer.

Strain & serve with croutons, fresh popcorn or toasted slices of french bread on top.

## Garbanzo Bean Soup

1 package of Smoked beef sausage  
1-2 large cans of Garbanzo beans, or dried if you have the time to soak the beans.  
10 red bliss potatoes                      1 Large Spanish Onion  
1 Large Bell Pepper                      2 Bay Leaves  
2 packs of vigo yellow seasoning (found in the spice area of your market)

Slice the sausage into bite size along with potatoes and onions  
Cut the bell pepper in half, and remove the stem and seeds

In a Large soup pot:

Add a little olive oil, and begin browning the sausage, once the Sausage has a nice crust, add the onion, and begin sweating them.

Drain and add the beans, and potatoes

Fill the pot with water to cover your ingredients

Add the Bell Pepper halves, and Bay leaves, and Yellow seasoning, Salt and Pepper to taste.

A bit of crushed red pepper is optional, but is awesome if you like heat.

Bring to a boil, then cover and cook on Medium for an hour, or until potatoes are fork tender

Goes great with toasted Cuban, or french bread

Paul Lee US2002034024

## Orange Cranberry Stuffing

2 cups cranberries	Grated peel & juice 2 oranges
3 tablespoons honey	2 tablespoons butter
2 onions, chopped	1 teaspoon salt
1/2 teaspoon pepper	1/2 teaspoon cayenne pepper
1 teaspoon ground mace	1 tablespoon plus 1 teaspoon chopped fresh sage
4-1/4 cups white bread crumbs	1/2 cup pine nuts

Put cranberries, orange peel and juice into a pot and bring to a boil.  
Cover and simmer very gently for a couple minutes or until cranberries are just tender.  
Remove pot from heat.  
Stir in the honey then pour cranberry mixture into a bowl  
In same pot, melt butter then stir in onions and cook tender.  
Add salt, pepper, cayenne, mace and sage and mix until well blended.  
Remove from heat and combine onion mixture, bread crumbs and pine nuts into cranberries until well mixed.

## Corn Casserole

1 16 oz. can whole corn, drained	
1 16 oz. can cream style corn	2 eggs, beaten
1 cup sour cream	1 stick butter
salt and pepper, to taste	1 box Corn Muffin Mix

Combine first 6 ingredients. Mix well. Add muffin mix and stir until combined.

Transfer batter to a greased 2-quart casserole dish and bake for 1 hour at 350°F.



## Easy Pumpkin Soup

2 cans (15 ounces each) pumpkin    1 bay leaf  
2 cans (14 1/2 ounces each) canned chicken or vegetable broth  
1 cup whipping cream                    2 garlic cloves, smashed  
1/4 cup pure maple syrup                1/4 teaspoon ground ginger

Whisk pumpkin, broth, cream, garlic and bay leaf in a heavy large saucepan over medium-high heat.

Bring to a simmer, whisking often. Add syrup and ginger. Simmer 10 minutes.

Remove garlic and bay leaf.

Season to taste with salt and pepper.



## "Holy Crap it's Snowing again Chili"

4 sweet Italian turkey sausage links

\* 1/2 white onion, chopped                      1/2 green pepper, chopped

1 can pinto beans                                  1 can black beans

1 can Rotel diced tomatoes with green chile

\*\* 1 can tomato sauce                          1 can water

1 6 oz. jar of thick salsa, medium flavor \*

\*\* garlic powder                                  chili powder

black pepper

Lightly oil a skillet and cook sausage links until done. Remove links from skillet, cut into pieces, and place in a separate pot.

Brown onion and pepper in skillet with sausage leavings; add mixture, all canned items, and water to pot and stir.

Bring to low simmer while adding garlic, chili powder, and black pepper to taste (remember that chili gets hotter in flavor as it cooks down!).

Leave pot on low simmer for at least 2 hours or place into crock pot for the day.

Substitute any meat you like; I've used cubed beef in it, as well as ground turkey.

I prefer the mild Rotel tomatoes because I'm a wimp ... I mean gringa.

Territorial House is optimal, but 505 or Pace will do.

Samantha Buxton US2007070303

## Vegetable Stuffing

2 tablespoon butter  
2 medium carrot, chopped  
1 3/4 cup Vegetable Broth  
2 cup coarsely chopped fresh spinach leaves  
4 cup Herb Seasoned Stuffing  
2 cup sliced mushroom  
1 medium onion, chopped  
1 can (8 ounces) sliced water chestnuts, drained

Heat butter in a sauce pot over medium heat.

Add the mushrooms, carrots and onion and cook until they're tender.

Add the broth, chestnuts and spinach. Heat to a boil. Add the stuffing and stir lightly to coat

## Carrot Casserole

8 cups sliced carrots  
2 medium onions – sliced  
5 tbsp butter  
1 can cream of celery soup  
1/2 tsp salt  
1/4 tsp pepper  
1 cup shredded cheddar cheese  
1 cup seasoned croutons

Place carrots in a saucepan & cover with wter, bring to a boil.

Cook until crisp tender.

In a skillet saute onions in butter until tender then stir in soup, salt, pepper & cheese.

Drain carrots & add to soup mixture.

Pour into grested 13x9 baking dish & sprinkle with croutons.

Bake uncovered at 350 degrees for 20-25 minutes

## Walnut & Sausage Stuffing

1/2 lb. bulk pork sausage                      1/4 cup butter or margarine  
2 stalks celery, sliced                      1 large onion, chopped  
1 medium apple cored and chopped  
1 can (14 oz.) Chicken Broth (1 3/4 cups)  
1 bag (14 oz.) Country Style Stuffing  
1/2 cup chopped walnuts

Cook sausage in sauce pot until browned. Pour off fat.

Add butter, celery, onion and apple. Cook until tender.

Add broth. Heat to a boil. Remove from heat.

Add stuffing and walnuts. Mix lightly.

## Sausage Sauerkraut Casserole

1 1/2 lb raw sausage                      8 oz sour cream  
1 1/2 cup sauerkraut                      shredded mozzarella cheese  
Mashed Potatoes

Put sausage in bottom of 3 quart casserole dish, add sauerkraut. Bake at 350 degrees for 1 hour covered.

Put mashed potatoes over sauerkraut mixture & top with sour cream  
Bake 30 minutes longer.

Add cheese 5 minutes before casserole is done.

# Entrée's

## Baked Ham

2-3 cups of Brown Sugar                      1 large ham (pre-cooked works best)  
2 liter of sprite or 7up

Cover entire ham with brown sugar. Pat brown sugar firm on ham.

Place Ham in large roaster pan.

Pour sprite or 7-up in bottom of roaster pan about 2-3 inches worth  
Bake at 300 degrees for 1 hour.

## Turkey Breast - Roasted

1 4-5 lb turkey breast, skin on  
2 Tbsp melted butter  
Salt & Pepper to taste  
½ cup chicken stock or turkey stock for basting

Preheat oven to 450°F.

Put the turkey breast in a roasting pan.

Brush turkey with the melted butter, then season with salt and black pepper.  
Roast for 45 minutes to 1 hour, basting twice with stock – once after about 15 minutes  
and again about 15 minutes later.

When meat thermometer reads 160°F, remove the turkey from the oven.  
Cover loosely with foil and let rest for 10 minutes before carving.

## Roasted Skin on Pork Shoulder, Cuban Style

1 Skin on pork shoulder                      5-7 cloves of fresh garlic  
1 large bunch of cilantro                      1/4 cup of olive oil  
1 bottle of Mojo (Spanish marinade)

Place you pork shoulder on a sturdy cutting board and begin goring holes in it with a sharp knife. about 10 slits on both side.

Remove garlic from its skins, and remove the cilantro leaves...ruffly chop, and combine in olive oil.

Begin stuffing the holes in the pork shoulder with the mixture. Once all the holes have been filled, place the pork shoulder in a baking pan.

Shake the Mojo, and pour over the pork, cover and refrigerate (skin side up) for 24 hours.

Pre-heat oven to 325

Remove the pork from the plastic wrap, and cover with foil. Cook for 3 hours

After 3 hours crank the oven to 425, remove foil, and cook for another 30 mins  
lastly switch the oven to broil, and to 500 degrees.

Cook for 5-10 mins, until you see the skin begin to pop and crackle, and get nice and crispy. once you are happy with the crispness. remove the pork, let it rest for 10 mins...slice and serve with black beans and yellow rice

Paul Lee US2002034024

## Caramel Apple Pork Chops

2 cup brown sugar  
1/4 cup butter  
4 boneless pork chops, 3/4 inch thick

4 tablespoons brown sugar  
5 granny apples (peeled, cored, sliced and diced)

Rub pork chops in brown sugar

Cook the pork chops for an hour at 350 degrees

Over low to medium heat, melt butter in saucepan

Stir in the 1/2 cup of brown sugar

Add apple slices and continue to simmer until apples are soft

Pour sugar/apple mixture over the pork chops in the last 15 minutes of the hour

Laura Dasnoit US2002022925

## Christmas Goose

2 tangerines  
1/2 teaspoon of rubbed sage  
1/4 teaspoon of black pepper

2 tablespoon melted butter  
1/2 teaspoon of salt  
1 goose, 8-9 lbs, thawed if frozen

Preheat oven to 400°F

Finely grate tangerine peel and set aside the tangerines

Mix tangerine peel, 2 tablespoons butter, sage, salt & black pepper

Place the goose in a large roasting pan and rub the butter mixture evenly over the entire bird. Quarter tangerines and place in the cavity of the goose.

Roast for 30 minutes.

Reduce temperature to 325°F and roast for 2 1/2 hours or until no pink remains inside, juices run clear and temperature of the meat is 180°F.

Basting with the pan juices every 30 minutes adds flavor

After removing from oven, let sit for 15 mins before carving.

## Apple Stuffed Chicken Breast

2 skinless, boneless chicken breasts

1/2 cup chopped apple                      2 tablespoons shredded Cheddar cheese

1 tablespoon Italian-style dried bread crumbs

1 tablespoon butter                      1/4 cup dry white wine

1/4 cup water                              1 tablespoon water

1 1/2 teaspoons cornstarch              1 tablespoon chopped fresh parsley, for garnish

Combine apple, cheese, and bread crumbs. Set aside.

Flatten chicken breasts between sheets of waxed paper to 1/4 inch thickness.

Divide apple mixture between chicken breasts, and roll up each breast.

Secure with toothpicks.

Melt butter or margarine in a 7 inch skillet over medium heat.

Brown stuffed chicken breasts. Add wine and 1/4 cup water. Cover.

Simmer for 15 to 20 minutes, or until chicken is no longer pink.

Transfer chicken to a serving platter.

Combine 1 tablespoon water and cornstarch; stir into juices in pan.

Cook and stir until thickened.

Pour gravy over chicken, and garnish with parsley. Serve.

Rhonda Pittman US2005116855

## Beef Stroganoff

1 lb ground beef (80% lean - no higher)  
1/2 teaspoon salt  
1 medium onion, chopped  
1 can beef broth (or veal stock)  
1/2 cup sliced mushrooms  
1/3 cup white wine  
ground black pepper to taste  
1/2 teaspoon ground black pepper  
1/4 cup all-purpose flour  
1 teaspoon prepared mustard  
1/3 cup sour cream  
salt to taste  
Egg Noodles (or Wheat noodles)

In a large skillet over medium heat, brown the beef, then push the beef strips off to one side.

Add the onions and cook slowly for 3 to 5 minutes, then push to the side.

Stir the flour into the juices on the empty side of the pan.

Pour in beef broth and bring to a boil, stirring constantly.

Lower the heat and stir in mustard.

Cover and simmer for 1 hour or until the meat is tender.

Five minutes before serving, stir in the mushrooms, sour cream, and white wine.

Heat briefly then salt and pepper to taste.

Serve over cooked noodles.

Amanda Fletcher US2011047573

## Autumn Chicken

1 tablespoon peanut oil                      1 tablespoon vegetable oil  
4 skinless, boneless chicken breast halves  
1 cup fresh or frozen unsweetened cranberries  
1 cup fresh or frozen unsweetened blueberries  
1 tablespoon lemon juice                      1/4 cup water  
1 teaspoon white sugar                      1/2 teaspoon cornstarch

Heat oil in a large skillet over medium high heat. Brown chicken on both sides and remove from skillet. Reserve.

To skillet add cranberries, blueberries, lemon juice, water, sugar and cornstarch. Mix together and bring to a boil, then reduce heat to medium low, stirring constantly.

Return chicken to skillet and simmer, covered, for 20 minutes. Remove cover, stir again and continue simmering until thick, adding salt to taste.

Rhonda Pittman US2005116855

## Orange - Honey Fish

1 lb fresh or frozen fish fillet                      2 tbsp finely chopped green onions  
2 tbsp honey    2 tbsp finely shredded orange peel  
1/2 tsp paprika    1 cup orange juice

Thaw fish if frozen, pat dry & cut into 4 serving size portions

In a small bowl mix onions, orange peel, orange juice, honey, paprika, 1/4 tsp salt & 1/8 tsp pepper.

Place fish on an unheated rack of a broiler pan. Brush glaze over the fish & broil til fish flakes with fork. About 4-6 inches per 1/2 inch thickness of fish. Brush glaze over fish while cooking.

## Savory Vegetable Beef Stew

3 lbs beef stew meat, cut into cubes  
1/3 cup Italian salad dressing      2 cups water  
2 tsp beef bouillon granules      1 14.5 oz can diced tomatoes, undrained  
1 10.5 oz can condensed beef broth, undiluted  
1 8 oz can tomato sauce      1 garlic clove, minced  
1 bay leaf      1 tsp salt  
1 tsp dried oregano      1/2 tsp pepper  
6 potatoes, chopped      6 carrots, cut into 1" pieces  
1 medium onion, chopped OR 1/4 cup dried minced onion

In a Dutch oven or soup pot, brown meat in salad dressing over medium heat. Add the next 10 ingredients; bring to a boil. Reduce heat, cover and simmer for 1 1/2 hours or until meat is tender.

Add the potatoes, carrots, and onion. Cover and simmer for 45 minutes or until vegetable are tender. Discard bay leaf before serving.

Amber Hull US2011017337

## Hearty Brisket

4 1/2 pounds beef brisket      1 (1 ounce) envelope dry onion soup mix  
1 (10 ounce) can diced tomatoes and green chiles  
1 (15 ounce) can tomato sauce      garlic powder to taste

Preheat oven to 325 degrees F (165 degrees C). Place the beef brisket in a baking dish. In a bowl, mix the onion soup mix, diced tomatoes and green chiles, tomato sauce, and garlic powder. Pour over the brisket. Loosely cover the brisket with foil. Bake 3 hours in the preheated oven, or to an internal temperature of at least 145 degrees F (63 degrees C).

Samantha Buxton US2007070303

## Chicken Marengo

2 lbs chicken boneless and skinless  
1 lb fresh sliced mushrooms      1 can diced tomatoes  
3/4 to 1 cup white wine of choice      2 tbsp minced garlic  
olive oil      can tomato paste  
1 lb of linguine noodles      salt and pepper to taste

Cut chicken in long strips.

Place in a skillet with olive oil on medium temp and cook chicken half way.

Remove chicken from skillet and set aside.

Next place mushrooms, garlic, and diced tomatoes in the skillet used to cook the chicken.

Saute for about 40 seconds and add wine.

Allow these ingredients to cook for about 3 - 4 minutes. Turn skillet down to a low setting. Stir in 2/3 can of paste. Add salt and pepper.

When paste has been mixed into wine sauce add the chicken set aside from step 1, cover and allow to cook on low for about 15 mins. (Long enough for the noodles to cook)

Cook linguine noodles according to instructions on the box. Drain after cooking.

Place noodles on a plate and top with your sauce from the skillet.

## Spicy Sausages:

1 yellow Onion      1 Green or red Pepper  
1 Pablano pepper      Spicy Sausage links or Spicy Kielbasa  
Butter      Olive Oil  
Salt

In a deep, pre-heated frying pan melt equal amounts of Butter and Olive Oil

Add in the Onions and bring them to a sweat before adding salt and peppers.

Continue to sautee onions and peppers on low till golden brown. About 30 minutes.

Add in Sausage cut into chunks ranging between 1 and 3 inches. Cook till browned.

Serve inside of Hollow of Acorn Squash.

Rhonda Pittman US2005116855

## Lasagna Cupcakes

Makes 12 individual lasagnas

1 cup of your favorite pasta sauce

1 lb hamburger meat

1 package wonton wrappers

8 oz mozzarella cheese, grated

4 oz Parmesan cheese, grated

4 oz ricotta cheese

Preheat oven to 375 degrees and spray a muffin pan with non-stick spray.

Cook hamburger meat, drain, add the pasta sauce and heat until bubbly.

Combine cheeses, reserving some Parmesan and mozzarella for the topping.

Cut your wonton wrappers into circles. I usually use a glass tumbler as a rough guide; they don't have to be perfect.

Assemble lasagnas - In each muffin cup start with a wonton wrapper, followed by a spoon of sauce and some cheese mixture.

Repeat layers, and top with the reserved shredded cheeses.

Bake for 20 minutes, or until they are nicely browned and bubbly.

Let cool for 5 minutes, then run a knife around each cup to loosen lasagna. Serve!

AmberHull US2011017337

## Brown Sugar Meatloaf

1 1/2 lbs lean ground beef                      1/2 cup milk  
2 eggs    1/4 tsp ground black pepper  
1 envelope onion soup mix                      1/4 tsp ground ginger  
3/4 cup finely crushed saltine cracker crumbs  
3 to 4 dashes Worcestershire sauce              Ketchup and brown sugar to top

Preheat oven to 350 degrees. Lightly grease a 9" x 5" loaf pan.  
In a mixing bowl, mix all ingredients EXCEPT the topping; shape into a loaf.  
Place in prepared pan.

Bake in preheated oven for 30 minutes.  
Remove from oven and squirt a thin layer of ketchup onto top of meatloaf, then sprinkle with brown sugar to taste.  
Return to oven and bake an additional 30 minutes.

Amber Hull US2011017337

## Mexican Casserole

2lbs hamburger                                      6 flour tortillas (taco or fajita sized)  
1 package Mexican/fiesta style cheese, shredded  
1 can mild, Rotel.                                      1 can hot Rotel  
1 can re-fried beans or black beans, if you prefer.

Preheat oven to 350. Brown hamburger. After hamburger is browned, mix in hot Rotel with juices. Drain juices from mild Rotel, and add. Let simmer for 5 min. Next, add beans. Simmer for 5 min. In a casserole dish, layer meat mixture on the bottom. Then layer tortillas on top, then cheese, remaining meat mixture, tortillas, and cheese. Place in oven, and back for 15 minutes.

Kelly Davis US2009074427

## Easy baked Chimichangas

Boneless Chicken Breasts	1 Jar of Salsa
1 Jar of Queso	Large Flour Tortillas
Shredded Cheese	Any other desired toppings

### Filling:

Take chicken breasts and chop into small chunks.

Cook chunks in a large non-stick skillet.

Once chicken is done add the jar of salsa and the jar of Queso.

Simmer for about a minute.

Heat Oven to 350°-415°

Take the filling and place onto tortilla.

Sprinkle cheese and other desired toppings in.

Fold tortillas around filling and place folded side down on a large baking sheet.

Bake 20-30 or until Tortillas are a crispy golden brown. Let cool for a few minutes then enjoy!

Zachary Jones US2009043992

## Chicken Enchiladas

4 cans cream of chicken soup	1 can Ortega diced chili's; jalapeño if hotter desired
1 small can black olives	1 medium container sour cream
2 C shredded cheese	4 C shredded chicken (about 3 chicken breasts)
Flour tortillas (can substitute corn)	

Preheat oven to 350.

In large bowl mix all but 1 C cheese. Roll mixture into tortillas. There will be extra. Pour extra over the top of rolled tortillas. Sprinkle remaining cheese over the top. Bake covered for 35 mins, uncover and bake for another 10 mins. Makes about a pan and a half of enchiladas.

Allyson Walker US2010035598

# Vegetables

## Baked Squash & Zucchini

10 Fresh Squash  
Dried Rosemary  
Gallon Size zip lock bags

10 Fresh Zucchini  
Olive Oil

Cube Squash and Zucchini in med size cubes, place in zip-lock bag.  
Drizzle olive oil and dried rosemary into bag as well.  
Close and shake to stir. If it looks too dry, add more olive oil.

Place in refrigerator for 1 hour to marinate.  
Empty bags onto cookie sheet and bake 350 degrees for 20-30 mins

## Oven Roasted Asparagus

1 pound fresh asparagus  
1 tsp parsley  
2 tsp lemon juice  
1/4 tsp salt

2 cloves garlic  
2 tablespoons water & white wine  
1 tsp olive oil  
1/8 tsp fresh ground pepper

Break off tough ends of asparagus, peel garlic and cut into sliver and roughly chop the parsley.

Scatter garlic and parsley in bottom of 13x9 baking dish. Arrange asparagus spears in a single layer on top.

In a small bowl mix water, wine, lemon juice, oil, salt, pepper and pour over asparagus.

Bake 400 degree oven for 10 mins. Turn asparagus over and bake for an additional 10 minutes or until asparagus stalks are tender but still slightly crisp and liquid is almost gone.

## Pesto Pasta with Green Beans and Potatoes

1/2 pound dry penne pasta	4 red potatoes, cut into 1/4 inch slices
1/4 pound fresh green beans, cut into 2 inch pieces	
1 tablespoon olive oil	1 clove garlic, minced
salt and pepper to taste	1/2 cup plain yogurt
1/3 cup pesto	1/4 cup grated Parmesan cheese

Bring a large pot of lightly salted water to a boil, and cook the penne pasta for 8 to 10 minutes, until al dente.

Remove from heat, drain, and return to the pot.

Bring a medium saucepan of water to a boil, and cook the potatoes about 7 minutes.

Place the green beans in the saucepan with the potatoes. Continue cooking about 3 minutes.

Drain the partially cooked potatoes and green beans, and set aside.

Heat the olive oil in a large skillet over medium heat, and saute the garlic about 1 minute.

Stir in the potatoes and green beans. Season with salt and pepper.

Cook and stir until potatoes and beans are tender and lightly browned.

Toss the potato mixture into the pot with the drained pasta.

Mix in the yogurt, pesto, and Parmesan cheese.

Reserve a little Parmesan to sprinkle on top when serving.

Jason Clark US200202190

## Garlic Broccoli

- 2 large cloves garlic, thinly sliced lengthwise
- 1 1/2 pounds broccoli crowns, stems peeled, then cut into spears
- 1/2 teaspoon hot red pepper flakes
- 2 tablespoons olive oil      salt to taste

Cook garlic in oil in a 12-inch heavy skillet over moderately low heat, stirring, until sizzling and pale golden, 3 to 4 minutes.

Transfer garlic with a slotted spatula to a plate.

Add broccoli, pepper flakes, 1 cup water, and 1/4 teaspoons salt and simmer, covered, stirring occasionally, until broccoli is tender and water is evaporated, 6 to 8 minutes.

Toss broccoli with garlic and salt to taste.

## Fried Corn

- 6 ears corn
- 1/4 cup bacon drippings or vegetable oil
- 2 Tbsp. all-purpose flour
- 1 Tbsp. sugar
- 1 c. water
- 1/4 c. milk
- Salt and pepper to taste

Shuck corn. Wash and remove silk.

After cutting the kernels in half with a sharp knife, cut kernel off.

Scrape juice out of corncob into the corn.

Heat drippings in large heavy skillet. Add corn, flour, sugar, water, milk, salt and pepper.

Bring mixture to boil, stirring constantly. Cover; reduce heat and simmer until corn is tender, about 20 to 25 minutes. If necessary, add a little hot water. Yields 4 servings.

## Honey-Spice Acorn Squash

1/3 cup honey

1/4 cup Butter

1/2 teaspoon Salt

1/4 teaspoon Ground Cinnamon

1/4 teaspoon Ground Ginger

4 Medium Acorn Squash

Combine: Butter, Honey, Salt, Cinnamon and Ginger

Cut Squash in Half and discard the seeds. Fill Halves with butter mixture.

Place in greased 15-in x 10-in x 1-in baking pan.

Cover and Bake at 375 degrees F for 1 hour or until Squash is tender.

Uncover and bake 10 minutes longer.

Serve four Squash Halves.

Drain and discard butter mixture from remaining squash; Mash and refrigerate for another use.

This dish is a perfect side dish for spicy Sausages.

Rhonda Pittman US2005116855

# Desserts

## Pumpkin Pie

1 15oz can of Pumpkin	1 14oz can of sweetened condensed milk
2 lg eggs	1 teaspoon cinnamon
1/2 teaspoon ground ginger	1/2 teaspoon ground nutmeg
1/2 teaspoon salt	1 9-inch unbaked pie crust

Preheat oven to 425

Whisk the pumpkin, eggs, and condensed milk until smooth, add the spices, and whisk until mixed throughout..the more you whisk, the less dense the pie will be.  
pour into crust.

Bake for 15 mins, open oven, and then reduce the heat to 350....shut the oven, and bake for 35-45 mins

(or until a knife inserted 1 inch from the crust comes out clean.

Cool, garnish with a whipped topping

Paul Lee US2002034024

## Strawberries and Melons

2 tablespoons powdered sugar  
1 pint fresh strawberries  
1 cantaloupe or honeydew melon

In a large bowl, cut melon into cubes then half strawberries.

Sprinkle fruits with powdered sugar and chill for 15 mins, serve.

## Fruitcake Cookies Recipe

1 lb. dates, chopped	1/2 lb. candied cherries, chopped
1/2 lb. candied pineapple, chopped	
1 quart nuts	2 1/2 C. flour - divided use
1 t. baking soda	1 t. Salt
1 t. cinnamon	1 C. butter
1/2 t. almond extract	1 t. vanilla
1 1/2 C. brown sugar	2 eggs
1/2 C. milk	

Cut fruit and nuts, then roll in 1/2 Cup flour; set aside.

Combine well flour, baking soda, salt and cinnamon. (You can also sift if desired)

Cream butter, almond extract and sugar. Add eggs and milk. Stir in dry ingredients.

Add floured fruit and nuts. Drop by teaspoons onto greased baking sheet.

Bake 10 to 12 minutes at 325° F. Remove from pans to a wire rack to cool.

Store in an airtight container such as a tin or Tupperware

John Story US2002034299

## Caramel Rum Fondue

1 - 14 ounce pkg caramels	2/3 cup cream
1/2 cup miniature marshmallows	1 tsp rum

Combine caramels & cream in slow cooker, cover & cook on low setting for 2-3 hours or until caramels are completely melted.

Stir in the marshmallows & rum. Continue cooking covered on low for 1 hour.

Transfer to fondue pot & enjoy with fruit.

## Tiramisu

3/4 cup white sugar                      6 egg yolks  
2/3 cup milk                                1 pound/container of Mascarpone cheese  
1 1/2 cups heavy cream                1/2 teaspoon vanilla extract  
4 tablespoons rum (does not sound like a lot but it is enough)  
1/2 cup brewed espresso or coffee  
2 packages of ladyfingers              1 tablespoon of cocoa powder

Whisk together egg yolks and sugar in a medium pan  
Whisk in milk

Boil mixture for about one minute, remove from heat and allow to cool slightly  
Cover and chill in fridge for about an hour

Beat cream and vanilla extract until stiff peaks form in a medium bowl

In another bowl, whisk mascarpone and yolks until smooth.

In a small bowl, mix coffee and rum

Split ladyfingers in half and drizzle or dip into coffee mixture

Arrange soaked ladyfingers in a bottom of a pan,

Spread half of mascarpone mixture over the ladyfingers, then half of the whipped cream,  
repeat layers and sprinkle with cocoa.

Cover and refrigerate for 4 to 6 hours, to set.

Laura Dasnoit US2002022925

## Pineapple (flavor of Jell-o) minis

- 1 can 20oz crushed pineapple
- 1 12oz can pineapple juice
- 2 (3oz. each) desired jello flavors...i like cherry
- 1 cup (fruit that matches your jell-o flavor)
- \* 1/2 cup of pecans, almonds, or walnuts..optional

Drain the crushed pineapple, and keep the juice.

Heat the reserved juice, plus the canned juice to a full boil.  
Add your flavored gelatin, stir until it is dissolved.

Chill, until it thickens slightly

Fold in your pineapple, fruit, and nuts

Spray 12-14 foil muffin tins with cooking spray, and spoon mixture into them.  
Chill till firm

Paul Lee US2002034024

## Quick Coffee Cake

This is great cake to serve guests during the holidays after that big holiday meal .

1 1/4 Cup of Bisquick	3/4 Cup of Sugar
1/4 tsp. Baking Soda	3 tbsp. Melted Butter
1 Egg	3/4 Cup Sour Cream
1 tsp Vanilla	

Combine Bisquick, sugar, and baking soda; add butter, egg and 1/2 of the sour cream.

Beat vigorously for one minute. Stir in remaining sour cream and Vanilla; beat 30 seconds.

Pour batter into a greased 8 inch square pan – sprinkle with topping – bake at 350° for about 35 min.

Topping:

3 Tablespoons sugar  
1/4 Cup plain flour  
1/2 teaspoon ground cinnamon  
2 tablespoons butter (softened)

Combine sugar, flour, and cinnamon, cut in butter until crumbly.

Sprinkle over cake before cooking.

Zachary Jones US2009043992

## Pumpkin Cheesecake

(Top with whipped cream or chocolate glaze)

### Crust

2 tablespoons butter, softened      ¼ C graham cracker crumbs  
½ C pecans, finely chopped

### Cake

4 – 8oz. packages cream cheese, softened  
1 can (16oz.) pumpkin                      1 ½ C sugar  
6 large eggs                                      1/3 C flour  
1 ½ tsp. ground cinnamon                  1 tsp. nutmeg  
½ tsp. Ginger                                      ½ tsp. cloves  
3 tsp. vanilla

Mix crust. Press into 9"x3" spring form pan. Refrigerate. (Double recipe for 11" pan)

In large bowl – Mix cream cheese and pumpkin.

Add remaining ingredients till blended. Pour over crust.

Bake at 325 for 1 ½ hours. Cheesecake should pull away from the sides of the pan.  
Turn oven off.

Let stand in oven with door open for ½ hour. Remove from oven. Let stand at room temperature till entirely cool.

Serve, or refrigerate until ready to serve.

Allyson Walker US2010035598

## Almond Joy Cake

- 1 Box of Duncan Heinz Devils Food Cake
- 1 small can of sweet condensed milk
- 1 can of sweeten coconut milk
- 1 tub of cool whip
- Sliced almonds and toasted coconut (Optional)

Prepare the Devils foods food cake as directed.  
Once it cools, poke several holes with a skewer.

Combine the condensed, and coconut milk in a large mixing cup, or a cup with a spout..  
Slowly pour the milk over the cake allowing it to absorb, before you go over the same area. take your time.

Cover the cake and allow to sit overnight.

After the cake has set over night, cover with cool-whip topping, and decorate with sliced almonds, and toasted coconut.

Paul Lee US2002034024

## Date Nut Balls

- 1 stick butter
- 1 cup sugar
- 1 8oz box chopped dates
- 1 cup finely chopped pecans
- 1 tsp vanilla
- 2 cup rice krispies
- confectioners sugar

Melt butter & leave on low heat while mixing. Add sugar & blend well.  
Add in order; dates, pecans, vanilla & rice krispies. Mix well after each item added.  
Remove from heat & let cool 5-10 mins. Roll into balls and sprinkle with sugar.

## "Peanut Butter Pie"

1 cup Creamy Peanut Butter, plus 2 tablespoons, divided  
1 (8 oz.) pkg. cream cheese, softened  
1/2 cup sugar  
1 (12 oz.) container (4 1/2 cups) frozen whipped topping, thawed and divided  
1 prepared chocolate pie crust  
1 (11.75 oz.) jar Hot Fudge Spoonable Ice Cream Topping, or Chocolate sauce/syrup divided

**BEAT** together 1 cup peanut butter, cream cheese and sugar in large bowl with an electric mixer on medium, until well combined. Gently mix in 3 cups whipped topping until thoroughly combined. Spoon mixture into pie shell. Using a spatula, smooth mixture to edges of pie.

**RESERVE** 2 tablespoons of hot fudge topping into the corner of a resealable food storage bag; set aside. Microwave remaining topping on **HIGH** (100% power) for 1 minute. **Stir**. Spread topping over pie, covering entire peanut butter layer. Refrigerate until set. Spread remaining whipped topping (1 1/2 cups), over hot fudge layer, being careful not to mix the two layers.

**CUT** a small corner from bag containing topping. Squeeze bag to drizzle topping over pie. Place remaining 2 tablespoons peanut butter in a resealable food storage bag; cut bag corner and squeeze to drizzle in opposite direction from topping. Refrigerate until ready to serve.

Samantha Buxton US2007070303

## Kahlua Brownies

1/2 cup butter	3 oz. unsweetened baking chocolate
1 1/2 cup sugar	3 eggs
1 1/2 cup all-purpose flour	1/2 tsp. baking powder
1/2 tsp. Salt	1/3 cup Kahlua

Preheat oven to 350.

Grease 8x8 pan.

Mix together the flour, baking powder, and salt; set aside.

In a saucepan, over low heat, melt the butter and chocolate, stirring frequently, until smooth. Remove from heat, and let cool.

Beat eggs and sugar until light.

Mix in cooled chocolate mixture, Kahlua, and flour mixture.

Spread in the pan, and bake for 35-40 min.

Cool slightly, and then brush the top with about 1-2 Tsp. of Kahlua. Cut.

Kelly Davis US2009074427

## Bob Dandy Pie

1 cup brown sugar packed	1 tsp vanilla
1 tbsp butter	1 cup sweet milk
2 egg yolks	2 egg whites; beaten until firm not dry
4 tbsp flour	1 tsp cinnamon

Cream sugar, butter & egg yolks until light & creamy. Add flavoring, spice & flour alternately with milk. Fold in beaten egg whites. Pour into unbaked pie shell & bake at 375 degrees for about 45 mins or until firm like a custard

## Chocolate Snowballs Cookies Recipe

3/4 C. unsalted butter	3/4 C. firmly packed brown sugar
3 squares unsweetened chocolate, melted	
1 egg	1 t. vanilla
1/4 C. milk	2 C. all-purpose flour
1 t. baking powder	1/2 t. salt
1/4 t. baking soda	1 C. chopped nuts
Confectioners' sugar	

Preheat oven to 350° F.

Combine butter and brown sugar, beating at medium speed until light and fluffy. Add melted chocolate, egg, vanilla and milk, mixing well. Add remaining ingredients (except the confectioners' sugar) and blend well.

Chill dough 1 hour or until firm enough to shape into 1-inch balls, using a rounded teaspoonful for each.

Place about 2 inches apart on ungreased baking sheet.

Bake in center of oven for 8 to 10 minutes or 8 minutes for fudgier cookies (tops will be soft).

Remove carefully from cookie sheet, roll immediately in confectioners' sugar to thoroughly coat cookie.

Cool on wire racks; roll again in confectioners' sugar.

Yields about 5 dozen 1-inch cookies.

John Story US2002034299

## Gingerbread Spritz

2 3/4 C. flour	3/4 t. baking powder
1/2 t. ground nutmeg	1/2 t. ground cinnamon
1/4 t. ground cloves	1/4 t. ground ginger
1 C. margarine	1/4 C. molasses
1/4 C. packed brown sugar	1 egg
1 t. pure vanilla extract	

Preheat oven to 400° F.

Stir together flour, baking powder, nutmeg, cinnamon, cloves, and ginger; set aside.

In a large mixing bowl beat together margarine until smooth.

Add molasses and brown sugar and beat until fluffy.

Add egg and vanilla; beat well.

Gradually add flour mixture until all combined.

Prepare cookie press with desired design.

Fill press and place cookies two inches apart on ungreased cookie sheet.

Bake in oven for about 6 minutes or until the edges are firm but not browned.

Remove and cool completely on wire racks.

Makes about 4 dozen cookies.

Amy Long US2002034231

## Chocolate Chip Cookies

1 cup butter, softened	1/2 cup white sugar
1 1/2 cups packed light brown sugar	
2 eggs	2 tsp vanilla extract
2 cups all purpose flour	1 cup oat flour OR finely ground oats
1 tsp baking soda	2 tsp hot water
1/2 tsp salt	2 cups semisweet chocolate chips

Preheat oven to 350 degrees.

Cream together the butter, white sugar, and brown sugar until completely smooth.

Beat in the eggs one at a time, then stir in the vanilla.

Dissolve the baking soda in the hot water, add to batter along with salt.

Stir in flour one cup at a time, then add the chocolate chips until just mixed in.

Drop by large spoonfuls onto nonstick cookie sheets.

Bake for 8 minutes in the preheated oven, or until the edges are lightly browned.

Note: This makes a soft cookie.

Amber Hull US2011017337

## Apple Coffee Cake

½ cup light brown sugar	2 tablespoons flour
2 tablespoons butter or margarine	1 to 2 teaspoons cinnamon (as desired)
½ to ¾ cup sugar (as desired)	¼ cup shortening
1 egg	½ cup milk
1 ½ cups unsifted flour	2 teaspoons baking powder
½ teaspoon salt	2 cups thinly sliced apples

Blend together the brown sugar, 2 tablespoons flour, butter and cinnamon. In another bowl, combine sugar, shortening, and egg; beat thoroughly. Stir in Milk.

Mix 1 ½ cups flour, baking powder, and salt thoroughly; stir into egg mixture just until smooth.

Spread half the batter in a greased 9-inch square pan; cover with half the apples; top with half the brown sugar mixture. Repeat.

Bake at 375° for 45 to 50 min or until cake is set.

Zachary Jones US2009043992

## No Bake Cookies

1 c. sugar	1 tb butter
2 tb cocoa	1/4 milk

Put milk into pan, cook milk in pan approx 1 min.

Take off and add 1/2 tea vanilla, 1 1/2 c. oatmeal.

Drop onto wax paper.

Chill.

Denise Lilly US2002106703

## Chocolate Chip Cookie Dough + Cupcake = The BEST Cupcake. Ever.

Makes 24 epic cupcakes

### Cookie Dough

1 1/2 cups all purpose flour	1/4 tsp baking soda
1/4 tsp salt	1/2 cup butter, softened
1/4 cup white sugar	1/2 cup brown sugar
1 egg	2 tsp vanilla extract
1 cup semisweet chocolate chips	

### Cupcakes

1 box yellow cake mix	1 1/3 cups water
1/3 cup canola oil	3 eggs

Whisk together the flour, baking soda, and salt; set aside. Beat the butter, white sugar, and brown sugar with an electric mixer in a large bowl until smooth. Add 1 egg and the vanilla extract and beat until incorporated. Fold in the chocolate chips, just enough to combine. Form the dough into tablespoon sized balls, 24 balls total. Place onto a baking sheet and freeze until solid, about 2 hours.

Preheat oven to 350 degrees. Line 24 muffin cups with liners.

Beat 3 eggs in a large bowl with an electric mixer. Add the cake mix, water, and canola oil; continue beating for 2 minutes on medium. Spoon into prepared cupcake liners, filling each 2/3 full. Place a frozen cookie dough ball on the top center of each cupcake.

Bake in preheated oven until the cake portion is done, about 20 minutes. Cool in pans for 10 minutes, then finish cooling on wire racks.

Important: The cookie dough portion will still be uncooked when these are done. Warm, but uncooked. If the raw egg concerns you, use pasteurized eggs and there are no worries. Note: In a pinch, use refrigerated store bought cookie dough. Just don't tell.

Amber Hull US2011017337

## Laura's apple pie

### Pie crust

1 1/4 cup all purpose flour                      1/4 teaspoon salt  
1/2 cup unsalted butter or shortening, chilled      3 tablespoons ice water

Whisk flour and salt together in bowl

Cut in the butter or shortening until the mixture resembles crumbs

Drizzle 2 to 3 tablespoons ice water over flour.

Toss mixture with fork to moisten, adding more water a few more drops at a time until dough comes together. Roll together into a ball. Wrap in plastic and chill for at least 30 minutes. Roll out dough

### Apple filling:

1/2 cup unsalted butter      3 tablespoons all purpose flour  
1/2 cup white sugar              3/4 cup brown sugar              1/4 cup water  
6 granny apples for 8" inch pie or 8 granny apples for 9" pie (peeled, cored and sliced or diced)

### Directions:

Preheat oven to 425 degrees

Stir butter in saucepan and mix in flour to form a paste.

Add white sugar, brown sugar and water; bring to a boil and then simmer for a few minutes (3 to 5).

Add apples to the bottom pie crust and create a mound.

Create a lattice work with the top pie crust and cover.

Slowly add the sugar/butter mix into the pie and over the crust, making sure not to overflow.

Cook for 15 minutes at 425 degrees and then reduce the temperature to 350 and continue to bake for 30-45 minutes

### Additional notes:

Brush crust with milk and sugar. Make sure to place a pan under the pie dish to prevent spilling while baking.

Laura Dasnoit US2002022925

## Pumpkin Goopy Cake (this one needs a health warning attached)

1 package yellow cake mix	4 eggs
2 sticks butter	1 (8oz.) package cream cheese
1 (15oz.) pumpkin	1 tsp. vanilla
1 (16oz.) box powdered sugar	1 tsp. cinnamon
1 tsp. nutmeg	

Place cake mix, 1 egg, and 1 stick melted butter into a bowl. Mix until blended. (It will be crumbly). Pat into the bottom of a lightly, greased 13x9" pan.

Preheat oven to 350. In a large bowl, beat pumpkin and cream cheese until smooth.

Add eggs, vanilla, and butter, and beat together.

Add powdered sugar, cinnamon and nutmeg, and mix well.

Pour over the cake layer in the bottom of pan.

Bake 40-50 min. Center should be gooeey, and not completely set. Let cool.

Kelly Davis US2009074427

## Cashew Brittle

2 cups sugar	1 cup corn syrup, light
1 cup butter	1/2 cup water
3 cups cashews, chopped	1 1/2 teaspoons baking soda, sifted

Butter 2 large baking sheets; set aside.

In a saucepan, combine sugar, corn syrup, butter and water.

cook over medium-high heat to boiling; stirring constantly to dissolve sugar.

Cook, stirring constantly, to soft crack stage.

Stir in chopped cashews and continue cooking, stirring frequently, to hard crack stage.

Remove from heat; quickly sprinkle in sifted baking soda over mixture, stirring constantly.

Immediately pour mixture onto prepared pans. Cool completely then break candy into pieces. Store tightly covered.

John Story US2002034299

## Eggnog Cheesecake

1 cup graham cracker crumbs      2 tablespoons white sugar  
3 tablespoons melted butter      1 cup white sugar  
3 (8 ounce) packages cream cheese, softened  
3 tablespoons all-purpose flour      3/4 cup eggnog  
2 eggs      2 tablespoons rum  
1 pinch ground nutmeg

Preheat oven to 325 degrees F (165 degrees C).

In a medium bowl combine graham cracker crumbs, 2 tablespoons sugar and butter. Press into the bottom of a 9 inch spring form pan.

Bake in preheated oven for 10 minutes. Place on a wire rack to cool.

Preheat oven to 425 degrees F (220 degrees C).

In a food processor combine cream cheese, 1 cup sugar, flour and eggnog; process until smooth. Blend in eggs, rum and nutmeg.

Pour mixture into cooled crust.

Bake in preheated oven for 10 minutes.

Reduce heat to 250 and bake for 45 minutes, or until center of cake is barely firm to the touch. Remove from the oven and immediately loosen cake from rim. Let cake cool completely before removing the rim.

Rhonda Pittman US2005116855

# Sauces & Gravies

## Homemade Cranberry Sauce

Fresh Cranberry's about 12-14 oz

1 cup water

1 Lemon

1 cup sugar

Put water and sugar into a medium size pot and bring to a boil.

Once boiling add cranberries, and bring to boil one more time.

Lower the heat and boil gently for 10 mins stirring every 2-3 mins.

Berries should begin to pop open. Grate lemon peel into cranberries while cooking.

After 10 mins, remove from stove and cool. Will thicken upon cooling.



## Giblet Gravy

4 pkgs instant turkey gravy mix  
2 boiled eggs  
turkey giblets

Remove and cook turkey giblets up to a day ahead. Place in pot with 4-5 cups of water and cook giblets and turkey neck completely. Using on med/lower heat about an hour.

After cooking, remove and toss turkey neck. Remove giblets and dice up. While dicing giblets, remove any fat from giblets. Save juice from cooking.

In separate pot, mix 4 cups of the giblet juice with instant turkey gravy mix. Add cut up giblets and bring to a slow boil, stirring constantly so that it does not stick. Gravy will thicken as it cooks.

Once thickened, cut up eggs into gravy and stir. Gravy will taste like homemade from scratch.

## Butterscotch sauce

1 tbsp cornstarch	1/8 tsp salt
1 1/4 c dairy half & half	1 cup buttermilk
2 tbsp light corn syrup	1 tsp vanilla

Mix in glass microwave bowl; cornstarch & half and half.

Stir in remaining ingredients.

Cover & microwave 3 – 4 minutes with stirring after 2 minutes.  
Remove from microwave and stir until smooth.