

Cooking for Cammies
Recipe's from the
South East Region

Volume II



This is the second volume of our cookbook, a few recipes were so good, we brought them over in this one again.

Index

Drinks - Page 3

Appetizers - Page 4

Bread's - Page 8

Salads - Page 9

Soups & Chili - Page 11

Entrees - Page 13

Vegetables and Casseroles - Page 25

Desserts - Page 28

Miscellaneous - Page 33

Drinks

Quick Pina Colada

Ingredients

- 1 Briers Ice cream
- 2 Parrot Bay rum

preparation

Take the ice cream and spoon it into a blender, then Mix in the rum. Blend till the right consistency and bam you have a Pina Colada. Serve in glasses and enjoy :)

James David Williams US 2002034253

Bailey's Irish Cream

3 eggs

1/2 cup (or less) Hershey's Chocolate Syrup

2 tablespoons vanilla

1 1/2 cups Half 'n Half

1 cup Eagle brand milk

1 cup (or more) Irish Whiskey

Blend ingredients in a mixer and refrigerate.

Jon O. Noble, US2003041492

Appetizers

Cream Cheese Stuffed Mushrooms

- 15 to 20 Sm. fresh mushrooms
- 1 pkg. (3 oz.) cream cheese, softened
- 3 tbsp. fine dry bread crumbs
- 2 tbsp. finely chopped fresh parsley
- 2 tsp. grated onion
- 1/4 tsp. paprika
- 1/4 tsp. salt

Remove mushroom stems to form caps; reserve stems for soups or sauces. In medium bowl mix cream cheese, bread crumbs, parsley, onion, paprika and salt. Fill each mushroom cap with cream cheese mixture. Place on baking sheet. Broil 5 to 10 minutes or until brown.

Makes 15 to 20 mushrooms.

Deb Pelletier Clark US2002022584

Taco Dip

- 1 package taco seasoning
- 1 pkg cream cheese (can use light)
- 1 container sour cream
- 1 bag tortilla chips
- shredded cheese , chopped tomatoes, etc etc that you like

Blended seasoning , cream cheese and Sour cream together
place in bowl and chill , top with cheese and other toppings to taste before serving ..

Dip and enjoy , Rember double dipping is EWWWW

Jim Kovacs US2008042143

Spicy Cream Cheese Dip

This is very much an 'eyeball it' kind of recipe

One 8 oz block of cream cheese

salt

pepper

garlic powder

chili powder

cayenne powder

minced jalapeño (optional)

onion powder

hot sauce

Allow cream cheese to come to room temperature then stick in the microwave for 10 seconds on high. Stir then put back in the microwave at 10 second increments until the cream cheese is nice and loose. Add all of the spices except the hot sauce and jalapeños a little at a time, mixing well and keep adding a little at a time of each spice until you reach the level of spice that you like. When you get the spices where you want them, add a couple of shots of hot sauce (probably about a teaspoon) and, if you like, the minced jalapeño. I personally like buying and using the kind that are already sliced and pickled. If you like it hot, add a teaspoon or two of the juice from the pickled jalapeños.

Use with celery sticks, other raw veggies or thick crackers. Also good with meat.

Amy Osborne US2002021654

Baked Cheese Dip

1 cup mayo

1 cup grated cheese

1 chopped onion

1 dash Tabasco sauce

1 dash Worcestershire

Preheat oven to 325 degrees. Mix all ingredients in pie pan, bake until brown on top.

Serve with crackers or dip.

Keith Bailey, US2006078180

Cheese Stacks

8 square slices cheddar cheese (3 1/2 inch)

1/3 cup sun dried tomato-basil spreadable cheese or onion chive cream cheese

8 square slices provolone cheese (3 1/2 inch)

1/3 cup garlic-herb spreadable cheese or cream cheese

8 square slices swiss cheese

1/2 cup dill dip

8 square slices of Colby jack

1 box crackers

James Wall, US2004102195



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

Hot Bacon and Cheese Dip

8 slices bacon -- diced
8 ounces cream cheese -- cubed
2 cups shredded cheddar cheese
6 tablespoons half and half
1 teaspoon Worcestershire sauce
1/4 teaspoon dry mustard
1/4 teaspoon onion salt
dash Tabasco sauce

Fry finely diced bacon in skillet until crisp; drain on paper towels and set aside. Place cream cheese, cheddar cheese, half and half, Worcestershire sauce, mustard, onion salt and Tabasco in the slow cooker. Set on low and allow cheese to melt slowly, stirring occasionally for approximately 1 hour. Taste and adjust seasonings. Just before guests arrive, stir in bacon and serve directly from slow cooker. If mixture becomes too thick, add more half and half to thin. If using apples and pears to accompany this dish, dip fruit slices in lemon juice to help prevent browning.

Steve Zelenty, US2005043238

Red Wine Salsa

Depending on prep time, 5-15 minutes, allowing one hour before serving

2 cups dices tomatoes
2 cups dices red onions
2 tbsp crushed red peppers
1 tbsp oregano
1 tbsp parsley
1 handful fresh cilantro, chopped (or mint for more of a Mediterranean taste)
2 tbsp lime juice (or lemon for more of a Mediterranean taste)
1/2 cup red wine vinaigrette

Add all to a bowl to mix then pulse in blender three times. Allow to sit at least one hour before serving. Best if ingredients are freshly chopped.

Christopher A. Freeman, US2007070262

Breads

Sweet Potato Spoon Bread

1 large Sweet Potato 2 ½ cups Milk
2 cups Half & Half 1 Tablespoon Salt
3 teaspoons sugar 1 cup cornmeal
½ cup flour 8 tablespoons butter
6 eggs, separated ¼ cup cream

Bake sweet potato at 325 degrees until tender (bout an hour), peel and puree until smooth. Set aside.

Butter a 12 cup shallow casserole. Heat milk, half & half, salt, and sugar in a heavy saucepan over medium heat. When small bubbles appear around the edge, slowly whisk in cornmeal and flour, stirring constantly. Continue to stir as the mixture cooks and thickens. When smooth and creamy, remove from heat and stir in butter until completely melted and combined. In a medium bowl, beat yolks and cream together until lightened in color. Gradually add to cornmeal mixture. Add ¾ cup sweet potato puree. Salt to taste. Preheat oven to 350 degrees. Beat egg whites and fold into cornmeal mixture. Spread into prepared dish. Bake until puffy, golden brown and just about set, about 30 to 35 minutes.

Yield: 12-14 servings

Kyle Harrington, US2008011665



Salads

Mandarin Chicken Salad

(Super quick and easy...but it can get expensive if you make enough for a lot of people)

Large mixing bowl

1 Jumbo or 2 Regular sized Cans of White Meat Chicken (Must be completely drained)

2 Small or 1 Large Can/Jar Mandarin Oranges (Must be completely drained)

Mayonnaise

Salt

Pepper

... Pecans or Walnuts, if that's your thing ...

Drain the cans of chicken and mandarin oranges completely. I put them in the colander, so I'm sure all the moisture is gone. Put the chicken in the mixing bowl, and cut it up a bit (I just use the sharp edge of the lid off of the can). Add in the mandarin oranges, then salt and pepper to taste. Add as much mayonnaise as you like, but you want there to be enough that all the ingredients can combine together well. Stir in the nuts. Cover with tin foil or plastic wrap and refrigerate for at least an hour, until all the flavors have had time to come together. The mandarin oranges may have caused a little liquid to rise to the surface, especially if the salad has been refrigerated over night. If there is a lot of liquid, just carefully pour it off. Make sure to stir the salad again right before serving, so that everything is completely combined.

NOTE - Best served on croissants or French bread, however, it would probably be good on crackers as hors d'oeuvre s.

ANOTHER NOTE - You can add halved grapes and/or quartered apple slices for even more flavor options.

John Jay, US2006088270

Cucumber Salad

½ cucumber 2-3 tsp. sugar
¼ medium onion 1/8 tsp. salt
¼ c. vinegar dash of pepper
¼ c. water

Slice cucumber thinly. Thinly slice onion and separate into rings. Combine remaining ingredients. Pour over vegetables; marinate at least one hour before serving

Dawn Hutchinson, US200707356



Salmon Pasta Salad

1 cup shall pasta
11 ounces canned salmon, drained, bones removed
1 1/2 green pepper, chopped
1 cup celery, sliced
3/4 cup red onion, chopped
1 cup honey Dijon salad dressing

James Wall, US2004102195

Soups & Chili

Chili with Chocolate

Ingredients

- 1 pound Ground Beef
- 1 Medium Onion, chopped
- 3 cloves of Garlic, minced and divided
- 1 can(28 ounce) diced tomatoes, undrained
- 1 can (about 15 ounces) chili beans in mild or spicy sauce, undrained
- 2 tablespoons chili powder
- 1 tablespoon grated semisweet baking chocolate
- 1 1/2 teaspoons ground cumin
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 1/2 of hot pepper sauce

preparation

1. Cook and stir beef, onion, and 1 clove of Garlic in a large Non stick skillet over medium-high heat until beef is browned, stirring to separate meat. Drain fat.
2. Place beef mixture in a slow cooker. Add tomatoes with juice, beans with sauce, chili powder, remaining 2 cloves garlic and chocolate: mix well
3. Cover: cook on Low 5 to 6 hours. Add cumin, salt, pepper, and hot sauce during the last hour of cooking.

Makes 4 servings

James David Williams US 2002034253

Perfect Chicken Noodle Soup

- 1 Box Shell Noodles
- 1 49 1/2 oz. can Swanson Chicken Broth
- 3 tablespoons Mrs. Dash
- 1/8 Cup Canola Oil

1. Fill medium saucepan 3/4 full with water. Add 1/8 cup Canola oil, heat on High until boiling.
2. Add full Box of Shell Noodles
3. Cook until tender stirring occasionally to prevent sticking.
4. In a separate bowl add 1 49 1/2 oz. can Swanson Chicken Broth
4. Add 3 tablespoons Mrs. Dash to Broth and stir.
5. Microwave broth for 3 minutes on High
6. Cook Noodles to desired tenderness and strain.
7. Add noodles to Broth and enjoy.

Serves 2 to 3.

JT Tremain, US2005075811

Taco Soup

*great to serve out of a crock pot with Tostito Scoops at a Cam event.

- 1 lb ground beef, browned and drained
- 1 onion, chopped
- 3 16oz cans Mexican style chili beans, undrained
- 2 16oz cans whole kernel corn, undrained
- 2 16 oz cans chopped tomatoes, undrained
- 1 16oz can stewed tomatoes, undrained
- 1 15oz can tomato paste
- 1 1/2 cups water
- 1 4.5oz can chopped green chilis
- 1 or 2 pkg s Ranch dressing mix
- 1 or 2 pkg s taco seasoning

Throw all ingredients together into a large crock pot and simmer for 3-6 hours, then serve on top of Tostitos in a bowl. Top with shredded cheese and sour cream.

Angela Richter, US2006118973

Entrées

Low Carb Chicken Cordon Bleu

Ingredients:

One package thin sliced chicken breasts (6 pieces)

One package deli sliced ham

One container cream cheese

Six toothpicks

Preparation:

On a cutting board, lay out the chicken breasts. Spread a layer of cream cheese on each of the chicken breasts. Next, lay two pieces of ham on the chicken breasts. Roll up each of the chicken breasts, creating a spiral of chicken, cheese, and ham, holding each in place with a tooth pick.

Pre-heat the oven to 350 degrees. Place the six pieces of chicken into a greased 9x13 baking dish and bake at 350 degrees for 30 minutes.

Remove from oven and serve. Serves approximately 3 people.

Clint Hauser US2002021070

\$10,000 Chicken

1 cup water

1 cup flour

1 egg

1 tsp. salt

1 tbs. or more sesame seeds

Combine all ingredients to make a thick batter. Cut chicken into bite size pieces. Coat well with batter and drop into hot oil. Cook until golden brown (light in color). Drain.

Dawn Hutchinson, US200707356

Chicken Frommage

Ingredients:

- 3-4 Boneless, Skinless, Chicken Breasts
- 1 Can cream of Chicken Soup
- 1 Can cream of Mushroom Soup
- 1 box Spaghetti Noodles
- 1 Bag of Fiesta Blend shredded cheese

Directions:

Boil chicken breasts until completely done. **DO NOT DUMP WATER.** Cube the chicken breasts. In a saucepan combine and warm the cubed chicken and the cans of soup *both*. Boil box of noodles in the water from the chicken. Drain. In a 9x13 casserole dish, layer: noodles, chicken and soup mixture, cheese, noodles and then cheese. Place in the oven at 350 degrees until top layer of cheese is melted.

M. Miranda Allison US2002022650

Baked Spaghetti

- ½ lb. cooked gemelli or ziti noodles
- ½ lb. ground hamburger
- 26 oz. jar of pasta sauce
- 15 oz. ricotta cheese
- 2 c. shredded mozzarella
- 1 egg
- ¼ cup grated Parmesan cheese

Brown hamburger; pour off fat. Add pasta sauce. In a medium bowl, combining ricotta cheese, 1 cup mozzarella, Parmesan cheese, and egg. Layer noodles, sauce mixture, and cheese mixture in a lightly buttered 2 ½ quart casserole dish. Repeat layers then sprinkle top with remaining mozzarella cheese. Bake at 350 degrees for 35-40 minutes.

Robert Daniels, US2007070335

Chicken with Cashews

1 2oz. diced chicken Breast 2 tbs vegetable oil
2 tbs dry sherry 2 tbs soy sauce
1 head of lettuce shredded 1 egg white
1 clove garlic, crushed 1 small chili pepper, finely chopped
1 tsp vinegar 1 red bell pepper, diced
1 green bell pepper, diced 1 tsp sugar
1 tbs black bean sauce 1/2 cup of water chestnuts, diced
1 tbs of water 1 tsp sesame oil
cashew nuts 1/2 tsp salt
1 tbs corn starch

Preparations

1 Marinate chicken with sherry, soy sauce, egg white, and Cornstarch for at least an Hour, longer for better flavor.

2 Preheat Wok with oil; add chili, and Garlic Stir fry and add chicken; stir until chicken is white. Remove from heat

3 Add more oil, then cook peppers and water chestnuts. Remove from Heat again

4 Clean Wok and preheat with one tbs oil; add remaining ingredients; stir continually until boiling and sauce thickens. Return the chicken and peppers to Mixture

5 Top dish with Cashews.

6 serve over steamed rice

James David Williams US 2002034253

Beef Stroganoff

I've had folks literally lick their plates clean after this one

Beef tips cut into bite sized pieces

Mushrooms (canned or fresh)

Garlic (can be powder, raw pre-minced or clove, although you will need to mince it up if it's still in clove form)

1 small onion, chopped

1 16 oz container sour cream

1 quart heavy whipping cream

egg noodles or linguine pasta

salt

pepper

olive oil

butter

Chop up the garlic and onions and sauté them in a large pan with some butter and olive oil until caramelized. Add the beef tips, lightly season with salt and pepper and sauté until done. Remove from the pan.

Use a couple of tablespoons of the heavy whipping cream to deglaze the pan then add the sour cream. Add the rest of the heavy whipping cream slowly, stirring constantly, until the sour cream and the whipping cream are fully incorporated. Simmer over low to medium-low heat until the sauce has thickened to the desired consistency. Add the beef/onion/garlic mixture back in and mix thoroughly. Spoon over the cooked pasta and enjoy.

Amy Osborne US2002021654

Amaretto Chicken

4 Boneless skinless chicken breasts
3-4 ounces Amaretto

Combine chicken and amaretto in a large ziplock bag and shake to spread the amaretto around and soak overnight. I usually start them after dinner the day before I plan to cook them.

Drain amaretto and grill or bake

It is even good for children. The alcohol cooks away leaving the delicious flavor to enjoy. Also recipe easily doubles for larger meals/groups.

Judith Saul, us2002034267

Chicken and Stuffing Casserole

1 package (6 ounces) chicken flavored stuffing mix
8 boneless skinless chicken breast halves
8 slices of mozzarella cheese
2 tbs of butter or margarine, melted
1 can of condensed cream of chicken soup
¼ cup of water

Make stuffing according to package. Then place in a greased 13x9 in baking dish. Brown chicken in a skillet (season with salt and pepper to preference). Place chicken over the stuffing and cover with cheese. Drizzle with butter.

Next combine soup and water in a bowl, spoon over the stuffing. Cover with aluminum foil and bake at 350 degrees for 40 minutes. Then uncover and bake for 10-15 minutes longer or until the chicken juices run clear. I always cut the chicken in the middle to be sure it really is cooked.

Diana Flegal, US2002076394

Chicken Enchilada Pasta

4 Boneless, skinless chicken breasts

lime juice

olive oil

All Purpose flour

chili powder

1 8 oz can diced tomatoes (I like using the fire roasted kind for extra flavor)

garlic powder

onion powder

cayenne pepper powder

salt

pepper

Linguine or spaghetti

Grated cheese (sharp cheddar, Mexi-mix, pepper-jack, co-jack all work well)

Marinate the chicken breasts in some of the lime juice for at least a couple of hours in the refrigerator. Lightly coat a baking dish with olive oil, place the chicken in its marinade in the backing dish, season with salt, pepper, garlic powder, onion powder, and chili powder to taste, then bake at 350 degrees until done all the way through.

While the chicken is baking, take a medium sized pot and coat the bottom with olive oil... not a lot, just enough to completely coat the bottom. Add enough of the flour to make a roux... somewhat thin paste that still absorbs all the oil. Add the chili powder until the roux is a nice even reddish brown color. Then add the garlic powder, onion powder, salt, pepper and just a little of the cayenne. You can add more cayenne later to your personal taste. Stir thoroughly and cook over medium heat until the roux starts to thicken. Add the can of tomatoes and stir well. Simmer over low heat until the chicken is done checking routinely to make certain the sauce doesn't stick to the bottom of the pot.

When the chicken is done through, put on a pot of salted water for the pasta. Add lime juice to the pasta water just before adding the pasta. When the pasta has reached AL dente, drain and put it back in the pot. Add enough olive oil to keep the pasta from sticking together along with a little garlic powder. Plate the pasta, put one of the chicken breasts on top, cover with sauce and melt cheese on top.

Amy Osborne US2002021654

Coconut Shrimp

Ingredients:

- 1 cup all-purpose flour
- 2 teaspoons salt
- 1 teaspoon baking powder
- 1/2 teaspoon cayenne pepper
- 3/4 cup beer
- 1/2 cup milk
- 2 eggs
- 2 pounds medium shrimp, shelled, deveined, tails intact
- 3 cups vegetable oil
- 3 cups shredded unsweetened coconut
- 1 cups bread crumbs

Directions:

1. Combine flour, salt, baking powder and cayenne pepper in a large bowl; mix well.
2. Combine beer, milk and eggs in a small bowl; mix well. Combine with the dry ingredients, stirring until smooth.
3. Add shrimp to the batter, stir to coat.
4. Heat oil to 360 degree F in a deep pot or an electric fryer.
5. Combine coconut and bread crumbs on a plate or sheet of waxed paper. Roll batter-covered shrimp, several at a time, in coconut mixture.
6. Fry shrimp, turning once, until golden brown (about 5 minutes). Drain on paper towels. Repeat with remaining shrimp.

Serves 4

Bonnie Zabytko, US2005023013

Creamy Ranch Pork Loin

Ingredients:

- 1 packet ranch dressing mix
- 1 soup can cream of mushroom
- 4 1" thick pieces of boneless pork loin
- 1/8 tsp pepper
- 1/2 soup can of milk

1) Brown the pork loin on both sides over medium heat
2) Add the cream of mushroom soup. Also, add half of the empty soup can's worth of milk. Add the pepper and 1/2 of the packet of ranch mix. Stir the ingredients until thoroughly combined. Reduce the heat to low, and cover for 15 minutes.

The remaining ranch mix can be added to boiling rice, and the sauce from the pork loin makes a great gravy.

Garet Bleddynn, US2002023605

Great Easy Stir-Fry

- 2-3 lb. chicken or steak
- 1-2 small onions
- 1 package sliced fresh mushrooms (or whole that you slice)
- 2-4 tablespoons soy sauce
- 1/2 tablespoon garlic powder (or fresh minced garlic)
- 1-2 packages frozen mixed vegetables of choice (I use broccoli, carrot, and cauliflower blend)

Peel and Slice onions into wedges. Slice Chicken or steak into strips. Brown steak or chicken in large frying pan or Wok, and drain grease. Add onions, mushrooms, garlic, and 2 tablespoons soy sauce. Simmer until onions soften and fall apart. If blend begins to dry out add remaining 2 tablespoons of soy sauce. Add frozen mixed vegetables. Simmer until vegetables softened/cooked. Serve over rice or noodles of choice.

Wesley Mckeown, US2002021721

Easy Chicken and Dumplings

1 whole chicken for 3 people or 1 chicken leg quarter for each person being served
1 can (or box) of chicken broth
1 stick (or cup) of butter
3 cups milk
Salt & Pepper
dumplings recipe or 1 can of biscuits

Boil either a whole chicken for 3 people or one leg quarter per person being fed. Debone the chicken leaving the stock that it was cooked in. Add one can (or box) of chicken broth to the stock already there. Return the deboned chicken to the pot. Add a stick (or cup) of butter, 3 cups milk, salt and pepper to taste. You can either make dumplings from scratch or do like I do and either use pancake mix that has dumpling recipe on the box or a can of biscuits from the refrigerator section of the grocery store. Should you decide to use biscuits, remove from can, flatten and cut into approx 2in x 2in squares. Bring chicken, chicken stock and broth, milk butter, salt and pepper to a rolling boil. Drop the dumplings into the boiling pot 6 at a time and as they get done cooking serve immediately into bowls. Cooking too many dumplings at once or for too long will cause the dumplings to be cooked into the soup and you won't have any dumplings for your bowls.

Carrie Paulsen, US2002022521

Tex-Mex Casserole

1 lb. ground hamburger 1 c. chopped onion
1 can tomatoes with green chilies 1 c. elbow macaroni
1 c. shredded cheese

Sauté hamburger and onion in large skillet. Sprinkle salt and pepper if desired. Drain and return to skillet. Add un-drained tomatoes and one cup water; bring to a boil before adding noodles. Stir gently, cover and allow to simmer 10 minutes or until noodles are tender. Stir in cheese and serve. Sprinkle additional cheese on top if desired.

Robert Daniels, US2007070335

JT's Angelhair Chicken Alfredo Nests

- 1 lb boneless chicken breast
- 2 tablespoons Italian seasoning
- 3 tablespoon Mrs. Dash
- 1 Bottle of Progresso Alfredo Sauce (5 Cheese)
- 1/8 cup Parmesan cheese
- 1 Box Angelhair pasta nests
- 1/8 cup Canola oil

1. Cut chicken breasts into strips approx. 1/2 wide lengthwise and dust with Mrs. Dash
 2. Spray a pan with Pam and cook chicken until done. (Check for red in center)
 3. Empty 1 bottle of Progresso Alfredo Sauce into a Microwave safe bowl.
 4. Add 2 tablespoons of Italian seasoning to Sauce and stir.
 5. Add 1/8 cup Parmesan Cheese to sauce and stir.
 6. Microwave sauce on High for 2 minutes covered.
 7. Fill medium saucepan 3/4 with water
 8. Add 1/8 cup canola oil to water.
 9. Cook on high until boiling.
 10. Add noodles and cook until tender but not allowing nests to fall apart.
 11. Remove nests from water with cooking spoon one at a time and strain.
 12. Place nests on plate, add cooked chicken to nests and drizzle with finished sauce.
- Enjoy!

JT Tremain, US2005075811



Pernil (Roast Pork)

Ingredients

- 1 8-10 lbs. PERNIL (Pork Shoulder)
- 1 Big head of garlic
- Adobo to your taste
- 2 Teaspoons of ground black pepper
- 1 Tablespoon of olive oil
- 1 Teaspoon of crushed oregano

Directions

1. Start by pre-heating your oven to 350°.
2. Sit down and peel all the garlic
3. Wash the pernil with cold water and sprinkle some adobo to your taste. For a better flavor, season the night before. Make stabs (about 1 inch wide) so you can put the paste like mixture in them.
4. Mash the garlic to a paste and add the oregano and pepper.
5. After the garlic and pepper are well mixed, add the olive oil and stir with a spoon to make a paste like mixture.
6. Place about 1 teaspoon of the paste into each hole of the pernil.
7. Cover the bottom of your baking pan with aluminum foil and place the pernil on top.
8. Cover the pernil well with aluminum foil so it will come out juicy, not dry. Uncover it for the last 15 - 20 minutes on a high setting for some crunchy "chicharrón" skin.
9. Bake for 4 to 5 hours at 350°. (The time depends on your oven. Check it in 3 ½ hours).
10. Sit down and relax.

Guillermo Velasco, US2006037455

Scampi Provencale (serves 6)

2 lbs shrimp, peeled and deveined
salt and pepper
dash of paprika
2 cups Scampi Butter
juice of 4 lemons
(optional: fresh mushrooms, sliced)

Preheat broiler to 350. Place shrimp in shallow oven proof baking dish large enough to hold them in one layer. Salt and pepper to taste and sprinkle with paprika. Brush shrimp with scampi butter and lemon juice. Put under broiler for approximately 15 minutes or until cooked, brushing often with scampi butter and lemon juice (be careful not to let the shrimp overcook). Transfer shrimp and any melted butter left in the pan to a hot serving plate. Pour on the remaining butter and serve immediately (preferably with bread or garlic bread).

Jon Noble, US2003041492

Scampi Butter

1 1/4 cups butter
1 tablespoon shallots or green onions, chopped
2 cloves garlic, crushed
1.2 tablespoon parsley, finely chopped
1 tablespoon salt, and a little pepper

Soften butter at room temperature. Add green onions, garlic and parsley, and mix with butter, salt and pepper. Chill until ready to use.

Jon Noble, US2003041492

Vegetables and Casseroles

Spinach Artichoke Casserole

2 blocks frozen chopped spinach thawed and fully drained

2 cans artichoke hearts in water

1 medium onion

minced garlic to taste

salt

pepper

1/4 cup bacon bits

1 cup cheddar cheese

1 cup Italian blend cheese

1/2 cup Parmesan (extra from the Italian mix cheese)

1/2 cup Ricotta cheese

Chop the artichoke hearts, onion and mix together in a large mixing bowl with the spinach, bacon bits, seasonings and cheese. It's usually easiest to just use your hands. Mix well. Place in a lubricated baking dish and bake at 350 degrees for about 30-45 minutes, or until it's warm all the way through and the cheese has melted. Makes a great side dish.

Amy Osborne US2002021654

Hash Brown Casserole

2 pounds frozen hash browns

12 ounces evaporated milk

1 can cheddar cheese soup

1 can cream of mushroom, chicken or celery soup

1 can French fried onions -- divided

Spray inside of slow cooker with nonstick cooking spray. Add soups and milk and whisk until smooth. Stir in potatoes and half the onions until well mixed. Sprinkle with remaining onions. Cover and cook on HIGH 3 1/2 hours or LOW 6-7 hours. Serve warm.

Steve Zelenty, US2005043238

Grandma's Macaroni and Cheese Casserole

This is my families recipe for a macaroni, we don't know how old it is but there is ALWAYS a dish of this at our table on special occasions. If someone would like to hedge-ize this for publication please feel free. its even better the second day when you re-heat it and add a little more cheddar on top.

8 oz of thin spaghetti

4 eggs

1/4 cup of milk(whole) If you use skim or 2 percent you need to add a tablespoon of some oil.

about a tablespoon of sugar maybe a little more

2 packages of the extra sharp cheddar cheese (make sure you don't get the kind with 2 percent milk)

put in a casserole dish covered and bake for about 80 to 90 minutes. You can tell by looking when its done usually/ If you want a brown or crispy top put some butter on top when you cook it for the last 5 minutes without the top on

Tiffany G. Allen US2006027399

Spinach Casserole

2 packages chopped spinach, cooked as directed

1.8 oz cream cheese

3/4 stick butter

1/8 c. minced onion

Salt and pepper

3/4 c. bread crumbs or crumbled Ritz crackers

Add cheese to drained spinach. Add 1/2 of butter, onion, salt and pepper. Mix well and put into casserole dish. Melt remainder of butter. Add 3/4 c. bread crumbs. Mix well and sprinkle over spinach mixture. Bake at 350 degrees for 20 minutes. Place under broiler to brown for 5 minutes if desired.

Dawn Hutchinson, US200707356

Green Beans with Oregano

You may substitute fresh dill, basil, or thyme for oregano. Or substitute dried herbs and use 1 Tbsp. instead of 2.

- 2 lb. fresh green beans, trimmed
- 1 Tbsp. butter or margarine
- 1 Tbsp. olive oil
- 1 medium-size red onion, chopped
- 2 Tbsp. minced fresh oregano
- 1/2 tsp. salt
- 1/8 tsp. Pepper

Cook green beans in salted boiling water to cover 5 minutes or until crisp-tender; drain.

Plunge into ice water to stop the cooking process. Drain and set aside.

Place butter and olive oil in a large skillet over medium-high heat until butter melts and oil is hot.

Add onion, and sauté until tender. Reduce heat to medium; add oregano, and sauté 1 minute.

Add green beans, and cook, stirring often, 5 to 8 minutes or until tender. Toss with salt and pepper.

Judith Saul, US2002034267

Desserts

Earthquake Cake

- 1 box of chocolate cake mix (your choice of flavor)
- 1 8oz block of cream cheese
- 1 box of powdered sugar
- 1 stick of unsalted butter
- 1 cup chopped nuts of your choice
- 1 cup sweetened shredded coconut

Preheat oven to 350 degrees. Grease a 9 X 13 baking dish liberally with butter. Cover the bottom of the baking dish with the nuts, then the coconut. Mix the chocolate cake mix according to the directions on the box and spread over nuts and coconut.

In a medium saucepan, heat the one stick of butter and cream cheese together over med-low heat until blended and creamy.

Add powdered sugar a little at a time, blending with a whisk, until all of the powdered sugar has been mixed in and cream cheese mixture is smooth and creamy.

Remove from heat and pour down the center of the chocolate cake batter.

DONOT STIR, MIX OR BLEND CREAM CHEESE MIXTURE INTO CHOCOLATE CAKE MIXTURE.

Bake for 45 minutes. Let cool and serve.

Amy Osborne, US2002021654

No Bake Cherry Cheesecake

1 Graham Cracker Crust
1 cup (1/2 pt) Sour Cream
1 (8 oz.) pkg. Cream Chees
2 tsp. Vano;;a
(softened) 1 (8 oz.) Cool Whip, (Thawed)
1/3 cup Sugar
1 (21 oz.) Cherry Pie Filling (Chilled)

Beat the cream cheese until smooth. Gradually beat in the sugar. Blend in the sour cream and vanilla. Fold in the cool whip, blending well. Spoon into crust. Chill until set, at least 4 hrs. Before serving, add chilled pie

filling....yummy!!!refrigerate left overs...

James David Williams US 2002034253

Strawberry Pie

1 standard or deep dish graham cracker crust
1 8 oz brick of cream cheese
1 8 oz container Cool Whip
1 pint fresh strawberries
1 container strawberry glaze (usually found close to the strawberries in the produce department)

Bring the cream cheese to room temperature then blend with Cool Whip with a mixer. Pour into pie crust and chill for at least 1 hour.

Slice fresh strawberries and arrange on the top of the pie then cover with the glaze. Chill for another hour, then serve.

Amy Osborne US 2002021654

Sugar Drop Cookies

1 cup sugar
½ tsp baking soda
½ cup Crisco
1 egg
½ cup (1 stick) of butter
2 tbs milk
1 tsp vanilla
2 ½ cups flour

Melt butter and combine with Crisco and egg. Add sugar, vanilla, baking soda, and milk – mix well. Then gradually add flour. Bake at 350 degrees for 10 minutes or until golden brown.

Diana Flegal, US2002076394

Cherry Cheesecake(lemony-tart)

1 (3oz.) Cream cheese softened
1 tsp. Vanilla
1 (14 oz) can Condensed Brand Milk (Eagle Brand)
1 Graham Cracker Crust
½ Cup Lemon Juice ,(reconstituted)
1(21oz) Cherry Pie Filling Chilled

In a medium bowl, beat cream cheese until light and fluffy. Gradually beat in SWEETENED CONDENSED MILK. Stir in lemon juice and vanilla. Pour into pie crust. Chill for 2 hrs. Top with cherry pie filling before serving

James David Williams US 2002034253

The Cake Goddess' Knock Ya Nekkid Cake

- 1 German Chocolate Cake Mix
- 1 Bottle of Caramel Ice Cream Topping
- 1 Can of Sweetened Condensed Milk
- 1 9 oz tub of Cool Whip
- 1 Bag of Heath Bar Crumbles

Bake one German Chocolate Cake (according to its box) in a 9 x 13 inch pan (Cake will remain in the pan)

While its still hot, pour the entire contents of the can of the sweetened condensed milk over the top of cake, then the entire contents of the bottle of Caramel. Let sit and cool. When the cake is COLD, top with Cool Whip and spread the Heath Bar crumbles on top.

M. Miranda Allison, US2002022650

Watergate Cake

- 1 box white cake mix
 - 1 box pistachio pudding mix
 - 1 cup of oil
 - 1 cup of club soda
 - 3-4 eggs
 - 1 cup of walnuts, chopped
- Mix all ingredients and bake at 350 for 35 minutes

Watergate Cake Topping:

- 1 package (envelope) of dream whip
- 1 box of pistachio pudding mix
- 1 1/4 cup of milk

Mix ingredients and whip until ready to spread. Spread evenly over top and sides of cake.

Jon O. Noble, US2003041492

German Raw Apple Cake

4 cups peeled and thin slice apples , granny smith are best but can use any *
2 cups sugar
2 cups flour
1.5 tsp baking soda
1 tsp cinnamon
3/4 tsp salt
3/4 cup vegetable oil
2 tsp vanilla
2 raw eggs
1 cup chopped walnuts
10x to dust

place apples in large bowl and pour 2 cups sugar over apples. Set aside
sift 2 cups flour 1.5 tsp baking soda , 1 tsp cinnamon and 3/4 tsp salt together
pour sifted ingredients over apples
add 3/4 cup vegetable oil 2 tsp vanilla and 2 raw eggs to mixture
mix gently w/ wooden spoon adding 1 cup chopped walnut
grease and flour 13x9x2 pan

bake 40 mins
dust with 10x sugar when cool

this recipe has been used in my family since my great grandmother at the least
enjoy it's awesome ..

- try variants on apples will change the moisture in the cake
-

Jim Kovacs US2008042143

Miscellaneous

Two Fun Recipes

How to Toast Bread

First you'll need to have your sliced bread. For purposes of this instruction, we'll use a sliced white bread. You may of course opt to use a different sliced bread of your choosing. If your bread is obtained in the commercial plastic bag with a twist tie or plastic clip, remove the tie and open the bag to gain access to your bread. Remove the desired number of slices of bread from the bag and re secure the bag tie/clip to maintain freshness of the unused bread. Easy enough so far, right? :)

Next, preparation of your toaster/toaster oven is critical! What degree of browning do you wish for your toast? This is a difficult decision for some, I know. Ensuring that you do NOT skip this step, however, is crucial to the success of your toasting. Locate the dial/knob on your toaster and make sure it is set to the darkness you would like. (**Note: if your toaster is fickle, old, or temperamental... keep a watchful eye at all times once your bread has begun the toasting process!**) Make sure your toaster/toaster oven is plugged in and/or powered on - you're now ready to begin toasting.

Insert your slices of bread into the narrow top slots (for toaster) or lay on the center rack (if more than one) of the toaster oven. (**Note: for toaster ovens, keep in mind that you will need to manually open and close the oven door, an extra step, but limited exertion is required**).

Now you're ready to take the plunge! Press your toaster's lever down until it catches. This will start the toasting cycle (provided of course you made sure that your toaster is plugged into an electrical outlet to afford it the power it needs to operate). Once the toasting cycle is completed, your toasted bread should pop up out of the slots and your toaster is now off.

****Toaster Oven Users**** If you are using the toaster oven, keep a close eye if yours is not equipped with a timer and auto shut off. For those with a timer and auto shut off, upon notification of the end of the toasting cycle (the ding or buzz your oven makes is that signal)

Next, you'll want to carefully remove toast from slots (it will be hot!) and place onto a plate or cutting board. Again, take care if your toaster is old or temperamental, or if you are aware that your toaster doesn't consistently release at the end of the toasting cycle and pop your toast up for you. You may need to manually release the lever by pulling it back up if it did not spring up on its own, otherwise your toast will burn and you will need to revert back to step 1 and repeat the process.

****Toaster Oven Users**** You may now carefully open the oven door, remove the hot toast from the rack, place onto a plate or cutting board, and then close the oven door. If you don't have an auto shut off (and I can't stress this enough to ensure successful toasting) watch your bread carefully to avoid leaving in too long and burning your toast. Turn the toaster oven off when toasting has reached your desired doneness, then carefully open the oven door, remove the hot toast from the rack, place onto a plate or cutting board, and then close the oven door

Congratulations!! You have now successfully toasted your bread!! **YEAH!!!**
TOAST!!! Eat plain or accompany with your favorite topping for an open-faced sandwich or fold one slice atop the other for a closed sandwich with an accompaniment between the 2 slices of toast.

Boiling Water

This is not a difficult recipe even though some might think it is.

1 pot
1 stove
water

Fill needed amount of water into pot. Put pot on stove and turn on. Don't watch, because we all know that a watched pot never boils.

But stay nearby. After water begins to boil, turn off stove.

Burt Case, US2002035012



Thanks go out to each and every person who contributed to this cookbook