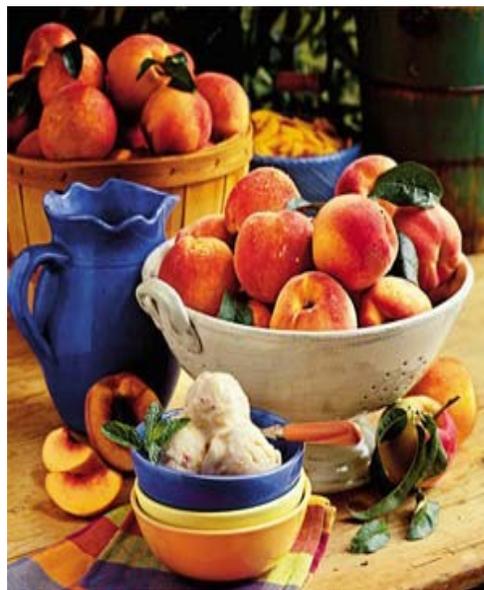


Cooking for Cammies

Volume 6

Southern Summer Recipes



from the

South East Region

2012

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Drinks

Sweet Tea

3 Family size tea bags 2 Cups of cold water
1 Cup of sugar 1 Pitcher

Directions

Place the two cups water in a pot and add the tea bags. Bring to a boil, do not continue boiling. Remove from heat and let steep for a few minutes. Pour warm tea into empty pitcher. Add the sugar and stir until the sugar is dissolved. Fill remaining pitcher with cold water.

The Chilo (A traditional brunch cocktail served in small towns throughout Mexico)

1 med sized seedless watermelon, the sweeter the better. (cut into chunks)

In a blender, puree the melon with 1/4 cup of water each batch.

Strain all the pulp

Sweeten the aqua fresca to taste with honey, or agave nectar. Store in a pitcher

In a cocktail glass add

1 1/4oz of tequila (i use white)

Few cubes of ice

1/2 a lime cut into chunks

3-5 slices of pickled jalapenos

Muddle the lime and jalapenos thoroughly

Add freshly shaken aqua fresca, shake in a shaker, to blend ingredients

Strain into a cocktail glass over ice, and garnish with a lime slice, or fresh Jalapeno

Paul Lee US2002034024

Smoothies

Blender, vanilla ice cream, orange sherbet, Sunny Delight or Tampico (or orange juice), grenadine, vodka, whipped cream, cherries.

In the blender, add equal parts of ice cream and sherbet. Pour Sunny D. over the cold solids until covered. Add vodka to taste (optional). Dash in grenadine. Blend.

Pour drink into high balls/glasses/etc. Add garnish of whipped cream and top with a cherry.

Maraschino cherries and juice can be substituted for grenadine. Add straw.
Denise Lilly US2002106703

Russian Tea

2 1/2 cups Tang	1 1/2 cups white sugar
1 12 ounce of instant lemonade mix	2 teaspoon cloves
1 1/2 cups instant lemon flavored tea	2 teaspoons cinnamon
1 teaspoon nutmeg	1 Jar

Measure out all ingredients first into separate bowls. Layer the Tang, sugar, lemonade and tea into jar as little or as much as you like. Repeat the layers often to make a pretty layered looking sand art type look. Add the cloves, cinnamon & nutmeg last. This is a very sweet drink.

Attach this to the Jar:

Russian Tea

Mix dry ingredients well. Add 2 tablespoons into coffee cup and add hot water.

John Story US2002034299

Sugar Free Homemade Lemonade

5 cups Water

1 cup fresh squeezed lemon juice

24 single serving packs of splenda or other alternative sugar

Mix in pitcher; garnish with lemon slices and serve over ice.

Root Beer Float

Rootbeer

Vanilla Ice Cream

Scoop out 2 scoops of ice cream and place into glass. Pour enough rootbeer over the ice cream to just cover it. Insert straw and spoon and enjoy.

Wedding Punch

Why is it we only have this at weddings or baby showers?

2-3 gal sherbert (you pick the flavor, they all work great)

Ginger ale

Punch Bowl

Place ½ gal (brick) of sherbert in punchbowl. Pour Ginger ale over sherbert to desired height in punchbowl. Stir and let begin to melt. Serve.

You can always add as punch gets low, more gingerale and more sherbert.

Appetizers

7 Layer BBQ Bacon Dip

2 pkg. (8 oz. each) Philadelphia cream cheese, softened
1/2 cup Kraft Thick 'N Spicy Original Barbecue Sauce
1 pkg. (2.8 oz.) Oscar Mayer Real Bacon Recipe Pieces
1 small tomato, chopped
1/2 cup diced green pepper
1/3 cup sliced green onions
1-1/2 cups Kraft Shredded Cheddar Cheese

SPREAD cream cheese on 12-inch platter or pizza pan; top with barbecue sauce.
SPRINKLE with bacon pieces, tomato, green pepper, onions and cheddar cheese.
SERVE with scoop-shaped corn chips or tortilla chips.

John Story US2002034299

Greek Yogurt Dip

I often make small batches for myself, though it can be multiplied as a party dip. The measurements are rough estimates, so experiment. Fresh dill would be best, but still doable with dried dill.

1 cup Greek yogurt 1/2 Tbsp garlic powder
1/2 Tbsp dill 1/2 tsp sea salt

Combine the ingredients, dip in veggies, crackers, etc, and enjoy!

Danielle R. Schuchman US2010116982

Cheese and Pesto Spread

1 8oz package cream cheese (softened) 4 oz Brie cheese (Softened)
1 cup packed basil leaves 1/2 cup (good quality) Parm Cheese
1/4 cup almonds 2 garlic cloves
1/4 cup Good Olive oil 1/2 cup whipping cream
Favorite crackers or Croustini's

In a blender, or processor combine Basil, Parm, Garlic, 2tbls of the olive oil.
Pulse in the blender until a paste forms
Gradually add the remaining oil till smooth
Beat the Cream cheese, and Brie till nearly smooth
Beat the whipped cream till soft peaks form, then fold into the cream, and brie mixture

Line a 4 cup bowl, or mold with plastic wrap
place 1/4 of the cheese mixture into the bottom of the mold
then 1/3 of the pesto mixture
Repeat the layering process two more times
Cover and chill for 6-24 hours

To serve Transfer from the mold onto a large platter, garnish with fresh basil, and surround by your crackers, of choice

Paul Lee US2002034024

Pigs in a Blanket

1 pkg small cocktail wieners 2 pkgs crescent rolls

Cut rolls in half. Wrap each half around 1 cocktail wiener. Bake as directed for rolls and enjoy.

Crab Meat Dip

- 2, 8-oz packages cream cheese, softened
- 1 small cut up green onion
- 1 lb fresh jumbo lump crab meat, drained or
- 1 lb imitation crab meat

Mix together and place in fridge for at least 3 hours. Serve on crackers

Dried Beef Dip

- 1 cup sour cream
- 1 cup mayo
- 2 teaspoons prepared horseradish
- 1/2 teaspoon dried dill weed
- 2 packages (2 1/2 ounces each) sliced dried beef, finely chopped
- 2, 8 oz pkg cream cheese, softened
- Rye crackers, bagel chips or bite-size pieces fresh vegetables, if desired

Mix all the ingredients in a bowl, mixing in beef last.

Cover and place in fridge for at least 1 hour.

Chili Pepper Dip

- 1 can cream of chicken soup
 - 1 cup grated cheddar cheese
 - 1 can green chilies, chopped
 - 2 tsp instant minced onion
- Combine all ingredients in saucepan; stir over low heat until cheese melts. Serve with chips

Salads

Potato Salad

- 1 1/2 pounds red-skinned potatoes, scrubbed and peeled or not peeled
- 2 large eggs, hard-cooked, peeled, and chopped
- 1/2 cup chopped celery
- 1/4 cup chopped green onion
- 1 tablespoon white vinegar
- 1/4 teaspoon salt
- 1/4 cup chopped red onion
- 2/3 to 3/4 cup mayonnaise
- 1 tablespoon sour cream
- 1/8 teaspoon black pepper

Cut the potatoes into bite-size chunks and put in a medium saucepan. Cover the potatoes with water and bring to a boil. Reduce heat to medium-low and boil for about 8 to 10 minutes, or until potatoes are just tender. Drain and cool completely. Put the potatoes in a large bowl with the chopped eggs, celery, red and green onion. Put in Fridge to Chill.

Combine the mayonnaise, white vinegar, sour cream, salt, and pepper. Gently stir the mayonnaise mixture into the potato mixture until well blended.

Mozzarella & Tomato Salad

- 4 large ripe tomatoes, sliced 1/4 inch thick
- 1 pound fresh mozzarella cheese, sliced 1/4 inch thick
- 1/3 cup fresh basil leaves
- fine sea salt to taste
- 3 tablespoons extra virgin olive oil
- freshly ground black pepper to taste

On a large platter, alternate and overlap the tomato slices, mozzarella cheese slices, and basil leaves. Drizzle with olive oil. Season with sea salt and pepper.

Fruit Salad aka Millionaire Salad

- | | |
|------------------------------------|--|
| 1 small package cream cheese | 3 tablespoons half-and-half |
| 1/4 cup mayonnaise | 2 tablespoons lemon juice |
| dash salt | 2 tablespoons sugar |
| 1 cup diced pineapple | 1 can mandarin orange sections, drained |
| 1/2 cup halved maraschino cherries | 1/2 cup green or red seedless grapes, halved |
| 1/2 cup chopped pecans | 1 cup miniature marshmallows |
| 1 cup whipping cream, whipped | |

Combine cream cheese and 3 tablespoons whipping cream; add mayonnaise, lemon juice, salt, and sugar. Combine cream cheese mixture with fruit, pecans, and marshmallows. Fold whipped cream into fruit salad. Freeze this fruit salad in an 8-inch square pan.

Feta & Strawberry Salad

- | | |
|--------------------------------------|-----------------------------------|
| 1 cup slivered almonds | 2 cloves garlic, minced |
| 1 teaspoon honey | 1 teaspoon Dijon mustard |
| 1/4 cup raspberry vinegar | 2 tablespoons balsamic vinegar |
| 2 tablespoons brown sugar | 1 cup vegetable oil |
| 1 head romaine lettuce, torn /washed | 1 pint fresh strawberries, sliced |
| 1 cup crumbled feta cheese | 1 large bowl |

Toast Almonds over med-high heat in skillet until lightly toasted, then remove and set aside.

In a bowl, make the dressing by whisking together the garlic, honey, mustard, raspberry vinegar, balsamic vinegar, brown sugar, and vegetable oil.

In a separate bowl, toss together the toasted almonds, romaine lettuce, strawberries, and feta cheese. Cover with the dressing mixture, and toss to serve.

Broccoli Salad

2 heads fresh broccoli	1 red onion
1/2 pound bacon	3/4 cup raisins
3/4 cup sliced almonds	1 cup mayonnaise
1/2 cup white sugar	2 tablespoons white wine vinegar

Place bacon in a deep skillet and cook over medium high heat until evenly brown. Cool and crumble.

Cut the broccoli into bite-size pieces and cut the onion into thin bite-size slices. Combine with the bacon, raisins, your favorite nuts and mix well.

To prepare the dressing, mix the mayonnaise, sugar and vinegar together until smooth. Stir into the salad, let chill and serve.

Egg Salad

4 peeled hard-boiled eggs
2 tbsp finely diced celery
2 tbsp Mayo
2 tbsp Dijon mustard (optional)
1 tbsp pickle relish
Salt & Pepper to Taste

Mash eggs in a small bowl with a fork. Stir in rest of ingredients. Salt & pepper to taste. Chill for at least an hour. Serve over lettuce.

Sandwich's

The Reuben

Most important part about this sandwich, are the ingredients. High quality pays off.

Loaf of Marbled Rye bread

1 lb sliced corned beef

1/3 lb Finlandia, or other imported Swiss cheese (12 slices)

Brown Deli Mustard

1 bottle of (real) Russian dressing. NOT that weird red stuff. Russian dressing looking like thousand island.

Sauerkraut

softened butter

Heat Large Skillet on med-high heat

Sandwich assembly is very important, follow the directions

Butter one side of 6 slices of the rye bread

place 3 butter side down

2 slices of Swiss, let it begin to melt before you move further

2-3 nice slices of corned beef

Add sauerkraut evenly over the beef 2-3 tlbs should suffice

add mustard, and Russian dressing to taste

then top with 2-3 more slices of Corned beef

top the beef with 2 slices of Swiss

then the last slices of rye, butter side out.

Carefully Flip the sandwich's, and brown the other side

Remove from heat, let cool. Serve with Dill pickles, and nice kettle cooked chips.

Paul Lee US2002034024

Fried bologna

2 slices white bread
1-2 slices of bologna
1/8 teaspoon oil
mustard

Put frying pan on stove and heat to med high.

Cut bologna from middle outward to just one half. Spray pan with non stick spray and put bologna in to cook. Brown both sides, then remove.

Put mustard on bread, add bologna, then eat.

Tuna Fish Sandwich

1 Can drained Tuna fish 2 tbsp Mayo
1 tbsp pickle relish Salt & Pepper to Taste

Mix ingredients in a small bowl Salt & pepper to taste.

Chill for at least an hour. Serve on toast

Pimento & Cheese Sandwich's

1 lb sharp yellow Cheddar cheese, grated (not finely)
1/2 tsp Worcestershire sauce 1/2 tsp pickle relish
5 tsp mayo (Can add more if needed) 1, 4oz jar pimento's chopped
Bread

Mix all items together and chill for an hour. Then spread across bread and eat.

Soups & Casseroles

Mexican Pork Stew

2 lbs pork butt, cut in 1 x ½ inch pieces	Salt and pepper
1 large onion, chopped	2 cloves garlic, minced
1 can (28 oz) tomatoes	1 green pepper, seeded and chopped
2 tbsp dried parsley	1 tsp cumin
1 tsp leaf oregano	½ tsp thyme

Brown pork in a large heavy skillet over high heat.

Sprinkle meat with salt and pepper.

Add onion and garlic and saute over medium heat until onion is soft.

Stir in remaining ingredients, crumbling oregano with your fingers to get the most flavor.

Bring to a boil. Reduce heat to medium; cover and boil gently for 15 minutes.

John Story US2002034299

Macaroni and Cheese

8 ounces elbow macaroni, about 2 cups	salt and pepper
8 ounces Cheddar cheese blend or similar blend of cheeses	
1 ¼ cups light cream or half-and-half	4 tablespoons butter, cut in small pieces

Heat the oven to 350°. Butter a 2-quart baking dish.

Cook macaroni following package directions. Drain in a colander, do not rinse.

Scoop about 2 cups of the drained macaroni into the prepared baking dish. Sprinkle with about salt and pepper, then top with about half of the cheese. Layer the remaining macaroni on the cheese layer and sprinkle with another salt and pepper. Top with the remaining cheese and dot with the butter. Pour the cream over all and bake for about 25 minutes.

Tuna Casserole

- 1 (12 ounce) package egg noodles
- 2 cups shredded Cheddar cheese
- 2 (6 ounce) cans tuna, drained
- 2 (10.75 ounce) cans condensed cream of mushroom soup
- 1 cup crushed potato chips
- 1/4 cup chopped onion
- 1 cup frozen green peas
- 1/2 (4.5 ounce) can sliced mushrooms

Bring a large pot of lightly salted water to a boil. Cook pasta in boiling water for 8 to 10 minutes, or until al dente; drain.

Preheat oven to 425 degrees F.

In a large bowl, thoroughly mix noodles, onion, 1 cup cheese, peas, tuna, soup and mushrooms. Transfer to a 9x13 inch baking dish, and top with potato chip crumbs and remaining 1 cup cheese.

Bake for 15 to 20 minutes in the preheated oven, or until cheese is bubbly.

Bacon Breakfast Casserole

- 4 slices bread
- 16 ounces bacon, cooked and drained
- 2 cups shredded cheddar cheese
- 6 eggs, beaten
- 2 cups milk
- 1 teaspoon dry mustard

Preparation:

Grease the bottom of a 9"x13" pan. Tear up 4 slices of bread and place in the bottom of the pan.

Sprinkle cooked crumbled bacon over bread pieces.

Sprinkle cheddar cheese over the bacon. Mix eggs, milk and mustard together; pour over casserole.

Bake at 350° for 35 to 40 minutes

Vegatable Soup

1/2 cup chopped onion	2 teaspoons olive oil
2 teaspoons minced garlic	2 cans (14-1/2 ounces each) vegetable broth
1 can (28 ounces) crushed tomatoes	1 cup sliced fresh or frozen okra
1 package (16 ounces) frozen mixed vegetables	
1 can (4 ounces) chopped green chilies	2 teaspoons dried savory
1 teaspoon sugar	1/2 teaspoon salt
1/2 teaspoon dried tarragon	1/8 teaspoon white pepper

In a Dutch oven, saute onion in oil for 3 minutes or until tender.

Add garlic; cook 1 minute longer. Stir in the remaining ingredients.

Bring to a boil.

Reduce heat; cover and simmer for 15-20 minutes or until vegetables are crisp-tender.

Easy Strawberry Soup

2 quarts ripe strawberries	1 lemon, juiced
3 cups water	1 cup sugar
2 Tablespoons minute tapioca	1 cup sweet white wine

Clean and crush the strawberries.

Add the lemon juice, water, tapioca, and sugar.

Bring to a boil and simmer gently for 15 minutes

Remove from the heat and add the white wine.

Chill thoroughly and serve cold.

Entrée's

Tropical Pork Kabobs

1 lb. boneless pork loin, cut in 3/4-inch cubes
1/3 C. orange marmalade 2 T. honey
2 T. fresh lemon juice 1/4 t. cinnamon
8 skewers (water-soaked if wooden) 2 green bananas
fresh pineapple chunks 1 red bell pepper

Prepare pork cubes and divide into four piles. Thread on four skewers without crowding. Have grill heating or coals burning long enough to be ash-covered.

In a small saucepan over low heat, stir together the marmalade, honey, lemon juice and cinnamon. Cook until it bubbles. Meanwhile, slice off and discard banana tips. Without peeling, cut remaining bananas into 1-1/2-inch chunks. Use a knife tip to slit peel lengthwise several places for steam to escape. Trim bell pepper and cut into squares.

Alternately thread pineapple, banana and pepper pieces onto remaining skewers. Coat with glaze and place on grill, about 4 inches from heat source, along with pork kabobs.

Cook pork for 4 minutes, then slather with marmalade mixture and continue turning and grilling, brushing with glaze, for a total of 10 minutes or until pork cubes are done.

Turn the fruit kabobs as well. Slide off skewers to serve.

John Story US2002034299

Grilled Pork Ribs

Things needed:

A Grill

Rack of ribs (size / amount doesn't matter)

2 small bowls

Cooking Brush (Paint Brush)

Lemon Pepper, Everglades seasoning, smoke in a bottle, seasoning salt, onion powder, garlic powder, paper towels, apple cider vinegar and a small spray bottle

Grab a cookers brush (paint brush) paper towels, liquid smoke and the apple cider vinegar. Pat down the ribs, as they should be damp from the packaging. Put the apple cider vinegar into one bowl only about 1/2 inch deep as so you can then dip the brush into it and start coating all of the sides of the ribs. Let them sit this way for approximately 5 minutes then pat them down again. Once you have done all of that repeat the process with the liquid smoke.

Season to taste, mind you Seasoning Salt is the secret ingredient in most BBQ but a little can go a long way! I have made this so many times I can make a dry rub out of it based on what people like but for you I would suggest just simply sprinkling on the amount that you think would work best individually onto the meat as to get a good covered coating. Turn on grill set to medium high.

Take the meat to the grill! I try to put the meat off to the side away from the direct heat when cooking these as you are wanting to cook them for a long time over a small amount of heat. Turn the grill down to low / medium low (250 degrees)

About every 45 minutes or so you are going to want to go out and quickly spray the meat with just water from the spray bottle and then after approximately 2 to and 2 and 1/2 hours you will want to flip the ribs and let them continue cooking for approximately the same amount of time.

I know it seems like it's been forever but at this time go and grab the ribs, be mindful of the rack coming apart from being tender, and serve.

John Jay US2006088270

5 Spice Flank Steak

3/4 cup bottled teriyaki sauce	2 tsp honey
1 tsp sesame oil	Freshly ground black pepper
1 inch fresh ginger root peeled and coarsely chopped	
3/4 tsp five-spice powder	1 Pinch cayenne pepper
1 1/2 lbs. flank steak	Nonstick cooking spray

Stir together the teriyaki sauce, honey and sesame oil. Stir in the ginger, five-spice powder and cayenne pepper. Put the flank steak into a gallon-sized food-grade storage bag and add the marinade. Seal the bag and refrigerate 2 to 24 hours.

Place oven rack on second level from top and preheat broiler. Line the bottom of a broiling pan with aluminum foil. Spray top of pan with cooking spray. Remove flank steak from marinade and place on pan. (Discard marinade.)

Broil steaks 5 minutes on each side for medium-rare. (An instant-read thermometer inserted in thickest point should read 150 degrees F.)

Let sit 5 minutes before carving.

John Story US2002034299

Beef and Tater Dinner

1 lb ground beef	2 tsp instance minced onion
1 lb tater tots	1, 10 oz can cream of chicken soup
1, 10 oz can cream of celery soup	paprika

Cook ground beef and drain. Place in oven safe dish and top with onion and tater tots. Add soups, sprinkle with paprika. Bake 350 degrees for 30 mins.

Hamburgers

To create a thick, juicy burger, dump hamburger into a large bowl.
Add a shot glass of BBQ sauce (your choice--Ray's is excellent).
Add pepper, salt, garlic, or if you have it, McCormick Steak or Hamburger Seasoning.

Optional: add cheddar, mushrooms, or onions.
Mix well with your hands until all the ingredients are integrated.
Roll into balls depending on hand size into a nice patty size. For my he-men eaters, my patties become about 2" high, and 3-4" in diameter.
Choose your cooking medium--G. Foreman, vented baking broiler pan in the oven, frying pan, or (ideally) an outdoor gas grill. Cook until no longer pink and temperature becomes 145 degrees
Add cheese if preferred. Let it sit 3 minutes while preparing bun

Denise Lilly

US2002106703

Basil Shrimp

2 1/2 tablespoons olive oil	1/4 cup butter, melted
1 1/2 lemons, juiced	
3 tablespoons coarse grained prepared mustard	
4 ounces minced fresh basil	3 cloves garlic, minced
salt to taste	1 pinch white pepper
3 pounds fresh shrimp, peeled and deveined	

In a shallow, non-porous dish or bowl, mix together olive oil and melted butter. Then stir in lemon juice, mustard, basil and garlic, and season with salt and white pepper.

Add shrimp, and toss to coat. Cover, and place in refrigerator or cooler for 1 hour.

Preheat grill to high heat. Remove shrimp from marinade, and thread on skewers. Lightly oil grate, and arrange skewers on grill. Cook for 4 minutes, turning once, until done.

John Story US2002034299

Bacon and Eggs Pizza

3 1/2 to 4 cups bread flour, plus more for rolling

(Chef's Note: Using bread flour will give you a much crisper crust. If you can't find bread flour, you can substitute it with all-purpose flour which will give you a chewier crust.)

1 teaspoon sugar

1 envelope instant dry yeast

2 teaspoons kosher salt

1 1/2 cups water, 110 degrees F

2 tablespoons olive oil, plus 2 teaspoon

a handful of Semolina flour

1 Jar of a garlic Alfredo sauce

shredded Mozzarella Cheese

Grated Asiago cheese

1/2 grape tomatoes cut in half

1 cup of cooked bacon, cut into small pieces

4 eggs

Tabasco (optional)

Combine the bread flour, sugar, yeast and kosher salt in the bowl of a stand mixer and combine. While the mixer is running, add the water and 2 tablespoons of the oil and beat until the dough forms into a ball. If the dough is sticky, add additional flour, 1 tablespoon at a time, until the dough comes together in a solid ball. If the dough is too dry, add additional water, 1 tablespoon at a time. Scrape the dough onto a lightly floured surface and gently knead into a smooth, firm ball. Grease a large bowl with the remaining 2 teaspoons olive oil, add the dough, cover the bowl with plastic wrap and put it in a warm area to let it double in size, about 1 hour. Turn the dough out onto a lightly floured surface and divide it into 2 equal pieces. Cover each with a clean kitchen towel or plastic wrap and let them rest for 10 minutes. makes 2 dough balls. You can freeze one for a later time. Preheat oven to 400.

stretch your dough to desired thickness, and place on a semolina flour dusted pizza stone. about 14 inches. spoon enough Alfredo sauce to cover the pizza dough, leaving an inch for a nice crust. cover with a mixture of the two cheeses, sprinkle bacon all over the cheese followed by the tomatoes, crack the 4 eggs over the pizza in different locations

Carefully place the pizza stone in the oven

Bake 15-20 mins. Until crust is done.

Let rest for 5 mins on the pizza stone

Cut into 4 pieces having 1 egg on each piece

Season with Tabasco as desired.

Paul Lee US2002034024

Meat Loaf

1 lb hamburger	1/2 lb ground pork
1 1/4 c. dry bread crumbs	1 1/4 c. milk
1 egg, beaten	1/4 c. minced onion
1 tsp. Salt	1/4 tsp. pepper
1/4 tsp. celery salt	1/4 tsp. garlic salt
1/4 tsp. Sage	1 tbs. Worcestershire sauce

Combine all ingredients and mix well. Put in ungreased 9x5 loaf pan and bake at 350 degrees for 1 1/2 hrs.

Easy Curry

1/4 Cup butter or margarine	1/4 cup flour
1 tsp salt	2 cups milk
Curry Powder to taste	1 cup shrimp (cooked)
1/2 cup mushrooms or green peas	3-4 cups cooked rice

Melt butter in saucepan. Add flour and salt; blend well. Add milk, cook stirring until thickened. Stir in curry powder and cook over low heat for 10 mins. Add shrimp, mushrooms. Heat thoroughly and serve over rice.

Baked Chicken with a Twist

1 cup cheese crackers	1 1/2 tsp taco seasoning
Boned chicken pieces	

Crush crackers in plastic bag, add taco seasoning. Shake to mix; drop chicken in bag 1 piece at a time and shake until coated. Place in baking dish and cover. Bake 350 degree oven 30 mins.

Vegetables

Garlic Mashed Potatoes Recipe

3 or 4 large baking potatoes
salt

1/2 head roasted garlic
milk or cream

Wash and peel potatoes, cut lengthwise into quarters. Place potatoes in a pan covered with water and a little salt. Boil for about 20 minutes or until when you stick a knife they feel tender. Drain.

I set them back on the burner with the burner off, for a couple of minutes to make sure all the water is evaporated. Add roasted garlic. Then with your mixer beat the potatoes until all the lumps are gone. Add 3 T. butter and a little salt. Then add in the milk or cream to lighten them a bit. Place potatoes in a serving dish and serve immediately.

John Story US2002034299

Fried Green Tomatoes

3 Large firm green tomatoes
2 Eggs
2 cups of seasoned flour (Salt, Pepper, Garlic powder)
Hot sauce to your taste (optional) 2 Tbs of Milk

Whisk Eggs, hot sauce, and milk in a large bowl

Slice the tomatoes about 1/2 of an inch thick

Dip the sliced Tomato in the egg wash, and then dredge in the flour

Place on a lined baking sheet. Repeat for all the slices

Heat a fryer, or skillet with your choice of frying oils to hot. Fry the tomatoes until they are a golden brown on both sides (Flip as needed). Remove them from oil, place on a wire rack, or a sheet with paper towel. Serve while hot, with ranch of your favorite dipping sauce.

Paul Lee US2002034024

Baked Stuffed Sweet Potatoes

4 medium sweet potatoes	1/4 cup ground turkey
3 tablespoons onion, chopped	3 tablespoons bell pepper, chopped
1 small garlic clove, minced	1 tablespoon butter, softened
1 teaspoon rosemary	1/2 teaspoon cayenne
1/2 teaspoon salt	1 tablespoon milk

Bake sweet potatoes at 450 degrees until soft.

Meanwhile, in a skillet over medium- high heat, cook turkey, onion, bell pepper, rosemary and garlic. Drain and discard excess grease. Set meat aside.

Once sweet potatoes are cooked and have cooled slightly, cut each one in half lengthwise and scoop out potato leaving the shell intact.

In a large bowl, mash the sweet potato with butter, cayenne, salt and milk.

Add a bit more milk or butter if the potato is too thick for your liking.

Add turkey mixture to the potato and combine thoroughly.

Fill sweet potato shells with potato mixture and place under broiler and broil until lightly browned.

John Story US2002034299

Fried Pickled Okra

1 Jar Pickled Okra	1 Slightly beaten Egg
1 cup cold beer	1 cup flour

In a medium mixing bowl stir together egg, and COLD beer

Add flour and beat/whisk until smooth. Drain the Okra, and pat dry

Heat 2 inches of oil in a heavy skillet, or fryer to 375

Swirl the okra a few at a time in the batter to coat, and drop them in the oil.

Fry until golden brown. Drain on a wire rack, or a paper towel lined baking sheet.

Serve with your favorite dipping sauce. Paul Lee US2002034024

Easy Grilled Corn: Because everyone I know seems to catch it on fire ...

Things needed:

A Grill!	Corn on the cob, still husked
Cooking brush (paint brush)	½ stick of butter
Salt	String

Fill your kitchen sink up with about 3 inches of water and then add your still husked corn into it letting it sit for approximately 15 to 20 minutes.

While that is soaking go and get about ½ stick of butter (amount will vary as to how many ears you are doing) and throw it into the microwave melting it down to a liquid state. This might be a good time to start your grill as well

After the allotted time take the ears of corn out of the sink and then peel back the husks while pulling out all the silks as you go.

Grab the butter and a small cookers brush (small paint brush) and cover the corn ears with the butter then adding salt to taste and recover them with the their husks. At this point you might wish to tie a small string around the cobs as so when you roll them and they cook they do not unravel catching on fire.

Place on the grill, set at medium high and preferably not directly over the flames, letting them cook for approximately 10 to 15 minutes then flip them over letting them cook approximately the same amount of time. At that point feel free to take them off letting them set for a few moments before eating.

John Jay US2006088270

Fried Cauliflower

1 head cauliflower	1 egg
Milk	Cracker Crumbs

Separate cauliflower into florets; cook in boiling salted water until tender. Drain. Beat egg with small amount of milk. Dip cauliflower in egg mixture, roll in cracker crumbs and fry in hot oil until brown.

Turnip Greens

4 to 4 1/2 pounds turnip greens
1 1/2 cups water
1/2 teaspoon pepper

1 pound salt pork, rinsed and diced
1 cup finely chopped onion
1 teaspoon salt

Cut off and discard tough stems and discolored leaves from greens.

Wash greens thoroughly and drain well. Cook salt pork in a large pot or Dutch oven over medium heat until crisp and brown. Add the turnip greens, water, onion, salt, pepper; bring

Yellow Squash

4 Cups Sliced yellow squash
2 med carrots, grated
1 cup sour cream
salt & pepper to taste

1 med onion, sliced
1 8oz pkg herb stuffing mix
1/2 cup milk
1/2 cup melted margarine

Cook squash and onion in boiling water until tender. Drain and mash. Add carrots, 1/2 of stuffing mix, sour cream and milk. Mix well. More milk maybe added if too thick.

Season with salt & pepper. Mix remaining stuffing mix with margarine. Line casserole dish with stuffing mixture, reserving 1 cup to sprinkle on top. Add squash mixture to disk and sprinkle with reserved stuffing mixture. Cook 350 degree oven 30 -45 mins or until heated completely and browned.



Desserts

Pecan Pie

1 cup brown sugar
1 1/2 tablespoons butter, softened
3 eggs, beaten
1 teaspoon vanilla extract
1 (9-inch) unbaked pie shell
2 tablespoons flour
1 cup light corn syrup
1/4 teaspoon salt
1 1/2 to 2 cups pecans

Preheat oven to 325° F 45 minutes

Mix sugar and flour. Cream butter with sugar and flour mixture. Add corn syrup and eggs. Beat with mixer until frothy. Add salt, vanilla, and pecans. Pour into unbaked pie shell. Bake 45 minutes.

John Story US20020342994

Cool Whip Fruity Nutty Fluffy Stuff:

Things Needed:

Large bowl
2 Jell-O box mix (Peach is the normally at my house but pick your own flavor!)
Spoon
Pecans 'Crushed' (or some other nut you might like)
1 Cool Whip tub
Mandarin oranges (or other assorted fruits)

Take a container of Cool Whip and dump it into the bowl

Pore the 2 Jell-O packages into the cool whip and stir it all together. You might find that you need to add more depending on the flavor of the Jell-O you picked.

Throw in the mandarin oranges, or other fruits you liked, and then the nuts if you so choose as well mixing all of this once again.

Stir to taste and place back in the fridge until ready to eat.

John Jay US2006088270

Grandma's Red Velvet Cake

1/2 cup shortening	1 1/2 cups white sugar
2 eggs	2 ounces red food coloring
2 1/4 cups all-purpose flour	1/2 teaspoon salt
1 teaspoon vanilla extract	2 tablespoons unsweetened cocoa powder
1 tablespoon distilled white vinegar	1 cup buttermilk
1 tablespoon baking soda	5 tablespoons all-purpose flour
1 cup milk	1 cup confectioners' sugar
1 cup butter, softened	1 teaspoon vanilla extract

1. Cream together the shortening, sugar, and eggs.
2. Make a paste with food coloring and cocoa. Add to shortening mixture.
3. Add salt and buttermilk to mixture.
4. Next add flour, vanilla, vinegar, and baking soda in that order. Mix.
5. Bake for 30 minutes at 350 degrees F (175 degrees C) in two 8 inch round greased and floured cake pans. Let cool.
6. To Make Frosting: Cook 5 tablespoons flour and 1 cup milk until thick, and then cool.
7. Cream together 1 cup confectioners' sugar, 1 cup butter or margarine and 1 teaspoon vanilla 'til fluffy. Add to flour mixture.
8. Cut layers of cake in half lengthwise. Spread frosting on each half layer. Stack and frost over all.

Paul Lee US2002034024

Dump Cake

1 box butter cake mix	3/4 cup melted butter or margarine
1 lg can crushed pineapple	1 can cherry pie filling
1 cup chopped nuts	

Combine cake mix and butter until crumbly. Stir in pineapple & pie filling. Pour into greased oblong baking pan. Bake in 350 degree oven for 35 mins. After removing from oven, sprinkle with nuts.

Devils food pancakes

1 package of devils food cake mix 2 cups milk
2 eggs 1/2 cup mini semisweet chocolate chips

Whisk the cake mix, milk, and eggs in a large bowl. Stir in chocolate chips

Heat a griddle, or large non-stick skillet to med-low, or medium.

Pour 1/4 cupfuls of batter onto skillet

cook 3-4 mins or until edges seem dry

flip and cook for another 2-3 mins

I like to garnish these with warm peanut butter, cold bananas, and peanuts

Paul Lee US2002034024

Instant Cookies

1 pkg desired flavor instant pudding 3/4 cup Bisquick mix
1/4 cup oil 1 egg

Combine all ingredients in mixing bowl and mix well. Drop by spoonfuls onto ungreased baking sheet. Flatten slightly with fork. Bake in 375 degree oven for 7 mins or until lightly browned.

Cottage Cheese Lemon Pie

1, 12 oz pkg cottage cheese 2 cups Milk
1/4 cup Sugar 1 pkg instant lemon pudding mix
1, 9 inch pre-baked pie crust

Beat cottage cheese, 1/2 cup milk and sugar lightly together. Add remaining 1 1/2 cups milk and pudding mix. Beat for 1 minute. Pour into pie crust. Chill until ready to serve. Can serve with cool whip if desired.

Banana Pudding

2 boxes vanilla instant pudding
3 bananas
1 carton Cool Whip

3 cups cold milk
1 box of vanilla wafers

In a mixing bowl, prepare pudding by whisking the pudding mixes into the milk. Peel and slice the bananas and stir into the pudding. Gently fold in about half of the carton of Cool Whip.

Cover the bottom of a glass serving bowl with the vanilla wafers and stand a few wafers upright around the edges (so they show from the outside). Layer the pudding by pouring in about a quarter of the pudding mixture.

Add another layer of vanilla wafers and stand a few up around the edges. Pour in about half of the remaining pudding and repeat a layer of vanilla wafers. Pour in the rest of the pudding, then add some vanilla wafers around the edges. Top it all off with the remaining Cool Whip.

Cover and refrigerate for at least an hour.



Sauces & Gravies

Red Chili Glaze

- 1/2 cup Champagne vinegar
- 1 to 2 tablespoons red chili flakes
- 1 tablespoon minced garlic
- 2 tablespoons minced red onion
- 2 cups packed light brown sugar
- 1/2 cup soy sauce
- 1 teaspoon salt
- 2 tablespoons tomato paste
- 1 stick sweet butter cut into chunks

In a heavy saucepan, simmer vinegar, chili flakes, garlic and onion until it has reduced 50%. Add brown sugar, soy sauce, salt and tomato paste and bring back to a simmer for 3 minutes. Remove from heat and whisk in butter chunks one at a time.

This sauce goes well with pork and lamb. It will hold for two weeks in the refrigerator.

Paul Lee US2002034024

Tarter Sauce

- 1/2 cup chopped dill pickle
- 1 cup mayo
- 1/4 cup dry mustard
- Salt & pepper to taste
- 1/4 cup chopped onion
- 1/4 cup lemon juice
- 1/2 cup salad dressing.

Mix all ingredients together and chill in refrigerator.

Easy BBQ Sauce

1 bottle catsup

½ cup butter

3-4 drops Tabasco sauce

1.2 bottle Worcestershire sauce

2 tsp brown sugar

1 med onion minced

Combine all ingredients in saucepan and simmer for 10 minutes. Tomato sauce maybe substituted for catsup if needed.

Dill Sauce

1 cup beef stock

2 tsp fresh minced dill

¼ cup sour cream

¼ cup flour

1 cup heavy cream or evaporated milk

Combine stock, flour, dill and milk in saucepan, bring to boil stirring constantly. Can be used over noodles or lightly over fish.

Easy Roquefort Dressing

¼ cup skim milk

Dash of Pepper

1 oz Roquefort cheese

½ sm clove of garlic

2/3 cottage cheese

Place all ingredients in bowl, mix well. Remove garlic clove and chill.

Hot Pepper Sauce for Greens

3 cup water

1 tablespoon sugar

4 hot peppers, whole Jalapenos work well also.

1 tsp minced garlic

1 cup white vinegar

1 tablespoon salt

Combine all in pot and bring to a boil. Reduce heat and simmer until amount is reduced by half. Put peppers in a glass jar, pour juice over peppers and refrigerate.

