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To Sarah Grace & Damien,

I am so happy for you and wish you all the best as you start your life together as husband and wife. I wanted to do something special and thought of this idea to collect recipes from your family and friends.

The collection of recipes in this book have been chosen with love and care for the two of you. These are recipes are your favorites, family traditions and good ole' great food! I have included many handwritten recipes from your friends, aunts, grandmothers, and great grandmothers! Personally, I have included my favorite recipes to make - they are tried and true. (I've also included a few of my family's favorites too!)

Cooking and sharing good food and drinks makes the best memories!

I love you both so much and can't wait to watch your love continue to grow and strengthen over the years.

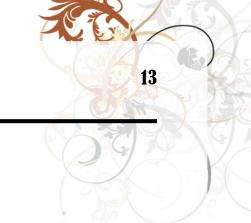
All my love, Aunt Melissa (Aunt Elf) 2025









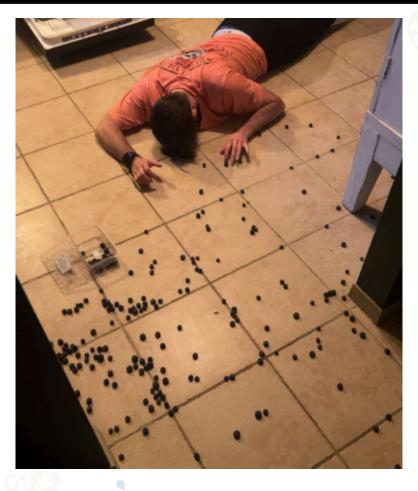


"Special" Recipes









1 container of blueberries 1 wet floor

1 idiot who; marrying your ;i;ter









Appetizers





Appetizers

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Brie, Prosciutto & Asparagus Puff Pastries - Mom

Makes 8 Servings

Preparation: 25 minutes, Cook Time: 15 minutes

Yield: ["8","8 puff pastries"]

This easy appetizer is the perfect combo of sweet and salty paired with flaky pastry!



1 package of puff pastry 2 sheets 8 tablespoons salted butter melted 4 tsps honey 8 ounces Brie 1 bundle of asparagus 1 tsp olive oil 12 slices prosciutto 1 egg beaten in a bowl

Remove the puff pastry from the freezer and allow to thaw, about 20 minutes. Preheat oven to 400° and line two large baking sheets with parchment paper. In a small bowl, combine melted butter and honey. Trim the stalks of the asparagus and toss in olive oil.

Cut each puff pastry sheet into 4 rectangles. Rotate the puff pastry into a diamond shape and brush with the honey butter. Top with a slice of folded prosciutto. Top with 3-4 pieces of asparagus and a slice of brie. Brush with additional honey butter. Fold the left side over top and brush the puff pastry with the egg wash. Fold right side over and brush top and sides with more egg wash. Place on baking sheet about 1 inch apart and repeat with remaining puff pastry.

Bake for 15 minutes or until golden brown. Serve with extra honey butter.



Makes 60 Servings

Preparation: 15 minutes

Yield: 60 pinwheels

I made these for Bubba's graduation party- they were a HUGE hit!
These Easy Chicken Taco Pinwheels are consummate party food. They're ideal for serving as an appetizer, for between meal snacking or make-ahead holiday and game day starters.



2 - 8 ounces blocks cream cheese softened
2/3 cup thick salsa or picante sauces (Use
mild, medium or hot)
1/2 cup sour cream
2 tbls taco seasonings
1 tsp salt
1 tsp granulated garlic or garlic powder
1/2 tsp lemon pepper

2-3 cup; chopped cooked chicken
1 cup shredded sharp Cheddar cheese
1/3 cup chopped green onion;
2 tbl; chopped cilantro
6 extra large burrito size tortilla;
salsa, pico de gallo, sour cream, guacamole
for serving optional

Using an electric mixer on medium-high whip together the cream cheese, salsa, sour cream, taco seasoning, salt, garlic and lemon pepper until fully blended.

To the bowl add chicken, cheese, green onion and cilantro. Mix well by hand.

Divide the mixture evenly among tortillas leaving a 1/2 inch order all around. Roll from the widest side ending seam side down. Shape firmly by hand.

Wrap in plastic wrap and chill for 4 hours or overnight.

To serve: Use a sharp knife to slice each tortilla into 8 even pinwheels. (Yield may vary depending on how you slice the tortillas)

May serve with a side of salsa, guacamole or pico de gallo, if desired.

Source: melissassouthernstylekitchen.com







Jalapeno Poppers - Aunt Elf

Got this one from a mom of a RMC team mate of Bubba's! She smokes them in a Green Egg - I don't have one of those! I've cooked them in the oven, in an air fryer and on the grill - Still taste great and everyone raves about them!



Large Jalapeños halved with stem remaining cored, save some seeds

Combine one softened block of cream cheese with I cup of your favorite pimento cheese

Add some of your favorite bbq rub to taste

Chives to taste

Combine all that shit and put it into the halved poppers

Wrap tightly with prosciutto so everything is covered

Smoke until done and prosciutto is crispy



Spinach Balls - Aunt Elf

From her aunt, Denise Campolieto.

I love these so much I gave the recipe to our caterer to be served at our wedding!!!

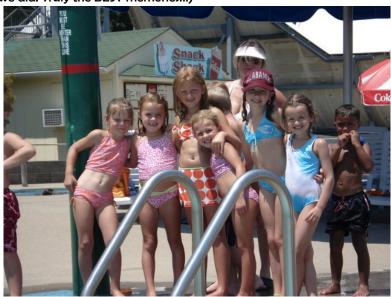


2 -10 ounces packages chopped spinach 1 teaspoon pepper 1 teaspoon salt 3 cups Pepperidge Farms 1 large onion 6 eggs
3/4 cup margarine
1/2 cup grated Parmesan cheese
teaspoon garlic salt
1/4 teaspoon thyme

COOK SPINACH, DRAIN UNTIL DRY. COMBINE WITH OTHER INGREDIENTS. MAKE INTO BALLS. FREEZE. STORE IN PLASTIC BAG. COOK FOR 25-30 MINUTES AT 325



(From Dena - This recipe comes from our Austin Loop (Fort Benning) cookbook. It was our first living on-post experience and both of our kiddos were born here. I pray SG and Damien have all the same amazing on-post living experiences as we did. Truly the BEST memories!!!)



1 cooked chicken breast
2 tablespoons each red and green pepper
chopped small
1 thinly sliced green onion
1/2 cup frozen corn
1/2 cup drained and rinsed black beans
2 or 3 tablespoons frozen spinach thawed
and drained
5 or 6 jalapeno rings minced

1/2 teaspoon ground cumin
1/2 teaspoon chili pepper
salt
cayenne pepper to taste, be careful- they
can get hot very quickly)
1 cup shredded Monterey Jack cheese
wonton wrappers
Avocado Dipping Sauce

Saute the peppers and onion in a small amount of oil over medium high heat. Shred or dice the cooked chicken breast and add it along with the remaining ingredients (except cheese) to the pan. Cook until heated through, making sure to incorporated the spinach throughout the mixture. Turn off the heat and add cheese, stirring until melted. Spoon a tablespoon or two of the mixture into the center of a wonton wrapper. Fold in the ends and roll up lightly. Refrigerate 3 hours/overnight if you want to bake them, freeze them 4 hours/overnight if you want to deep fry. To bake, arrange on a cookie sheet andput in oven for 35 minutes at 350°, turn once to get them golden on both sides. May take a bit longer. To fry, heat 4-6 cups of good oil (peanut is best) to 375° and put the frozen eggs into the hot oild for 12-15 minutes. This recipes makes about 8 egg rolls.

Avocado Dipping Sauce

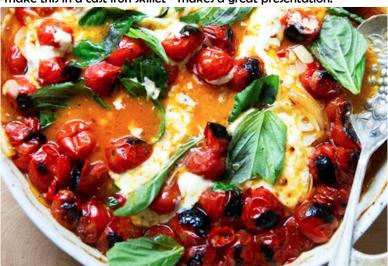
1 avocado, smashed, mixed with 2T each mayonnaise and sour cream (may use low fat), 1 T buttermilk, 1 t. white vinegar, dash of salt, parsley, onion powder, and white pepper. You can also mix an avocado with ranch salad dressing to a dip like consistency and use that,





Baked Cherry Tomatoes and Feta - Aunt Elf

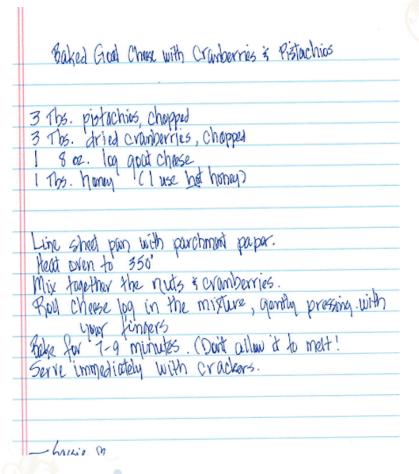
Another hit... I usually make this in a cast iron skillet - makes a great presentation.



1 tablespoon minced garlic 2/3 cup olive oil 2 pounds cherry tomatoes 1 loaf focaccia bread (or french bread)heated 6 ounces soft, feta cheese 2/3 cup fresh basil, chiffonade

STEEP GARLIC IN OLIVE OIL AT LEAST 1/2 HOUR. PREHEAT OVEN TO 400 DEGREES. WASH A STEM TOMATOES AND CUT THEM IN HALF (PUT UNWRAPPED BREAD INTO THE OVEN). PUT TOMATOES IN A SHALLOW BAKING DISH, POUR OLIVE OIL AND GARLIC OVER AND TOSS LIGHTLY. BAKE 10 MINUTES; SPRINKLE OVER CHUNKS OF CHEESE (CUT INTO 1/2 INCH PIECES) AND SLIVERED BASIL. STIR GENTLY. SERVE WITH BREAD TO MOP UP JUICES





3 tablespoons chopped pistachies
3 tablespoons dried, chooped cranberries

1-8 ounce; log goat cheese 1 tablespoon honey

Line sheet pan with parchment paper Heat over to 350° Mix together the nuts and cranberries. Roll cheese log in the mixture, gently pressing with your fingers Bake for 7-9 minutes. (Don't allow to melt!) Serve immediately with crackers



Makes 16 Servings

(via Southern Living) This take a little time to prep, but it makes a beautiful presentation and is delicious!



1/2 cup olive oil
1/2 cup white wine vinegar
1 jar diced pimento, drained
3 tablespoons chopped fresh parsley
3 tablespoons minced green onions
3 cloves garlic, minced
1 teaspoon sugar

3/4 teaspoon dried whole basil
1/2 teaspoon salt
1/2 teaspoon freshly ground pepper
1 - 8 ounces block Cheddar cheese, 5 1/2 x
2 x 1-inch, chilled
1 - 8 ounces pkg. cream cheese, chilled
fresh parsley sprigs (optional)

COMBINE FIRST 10 INGREDIENTS IN A JAR; COVER TIGHTLY, AND SHAKE VIGOROUSLY. SET MARINADE MIXTURE ASIDE.

CUT BLOCK OF CHEDDAR CHEESE IN HALF LENGTHWISE. CUT CROSSWISE INTO 1/4-INCH-THICK SLICES; SET ASIDE. REPEAT PROCEDURE WITH CREAM CHEESE. ARRANGE CHEESE SLICES ALTERNATELY IN A SHALLOW BAKING DISH, STANDING SLICES ON EDGE. POUR MARINADE IN REFRIGERATOR AT LEAST 8 HOURS.

TRANSFER CHEESE SLICES TO A SERVING PLATTER IN THE SAME ALTERNATING FASHION, RESERVING MARINADE. SPOON MARINADE OVER CHEESE SLICES. GARNISH WITH FRESH PARSLEY SPRIGS, IF DESIRED. SERVE WITH ASSORTED CRACKERS.

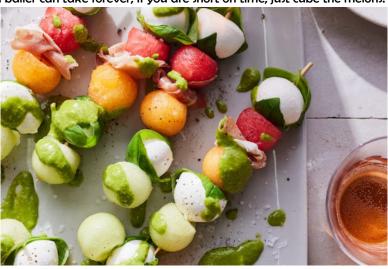


Makes 10 Servings

Preparation: 15 mins, Cook Time: 0 mins

The perfect summer snack!

Hint- using the melon baller can take forever, if you are short on time, just cube the melons.



1/2 cup Basil vinaigrette (recipe below)
1 small cantaloupe scooped into balls
1 small honeydew scooped into balls
1 small seedless watermelon scooped into balls
20 fresh water-packed mozzarella balls drained
10 thin slices prosciutto cut in half lengthwise, gathered into ruffle
\$mall wooden skewers about 4-6 inches long

Maldon sea salt
Freshly cracked black pepper
1 shallot roughly chopped
2 cups tightly packed fresh basil leaves
stems removed (about 4 ounces)
1 clove garlic
1/2 teaspoon red pepper flakes
1/2 cup olive oil
2 tablespoons red wine vinegar
1 teaspoon kosher salt

Thread an assortment of the ingredients on the skewer melon ball, basil leaf, mozzarella ball, ruffled prosciutto etc.

Arrange skewers on platter. Drizzle with basil vinaigrette and sprinkle with maldon sea salt and freshly cracked black pepper.

Source: whatsgabycooking.com



Strawberry and Herb Goat Cheese Bruschetta - Aunt Elf

Makes 16 Servings

Preparation: 33 minutes, Cook Time: 18 minutes

Aunt Elf

Fresh strawberries and herbs combined with creamy goat cheese on perfectly toasted bread with a sweet tangy balsamic reduction make an appetizer that's as delicious as it is beautiful!



1/2 pound strawberries chopped
1 teaspoon honey
1/2 teaspoon balsamic vinegar
1 loaf french bread baguette, sliced into
rounds about 3/4 inch thick
olive oil
4 ounces log of goat cheese

1 teaspoon chopped fresh basil
1 teaspoon chopped fresh thyme
1 teaspoon chopped fresh chives
1/8 teaspoon fresh cracked pepper
1 cup balsamic vinegar
1 tablespoon honey

Add chopped strawberries, honey, and balsamic vinegar to a bowl and stir to combine. Set aside.

Heat oven to 350 degrees. Place sliced bread on a sheet pan and drizzle with olive oil. Place bread in the oven and toast until golden brown. Remove pan from oven and set aside.

In a small bowl, combine the goat cheese and chopped basil, thyme, chives, and pepper. Spread each toasted bread slice with goat cheese mixture. Top with sweetened strawberries. Drizzle on balsamic reduction. Sprinkle with additional torn basil leaves and serve.

How To Make Balsamic Reduction

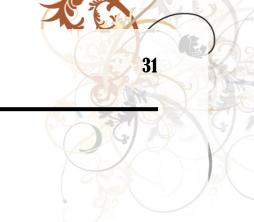
In a small, heavy saucepan, add vinegar and honey. Stir. Bring to a low boil, and quickly, reduce to a slow simmer. Stir often and watch the pot so as not to burn. Due to the sugars in the vinegar and honey, the mixture can burn really fast. Cook for approximately 20 to 25 minutes. When liquid is reduced by 1/3, turn off the burner and allow it to cool.

Store any unused balsamic reduction in the refrigerator.

Source: asouthernsoul.com







A second Artichoke Dip because I couldn't decide which one to give you - so you get both!



1 cup mayonnaise 1 cup shredded parmesan 8 ounces cream cheese

2 cans artichoke hearts or 2 jars marinated artichoke hearts 5 garlic gloves, minced

MIX AND HEAT FOR 5 MINUTES IN MICROWAVE.





Easy and always a hit!

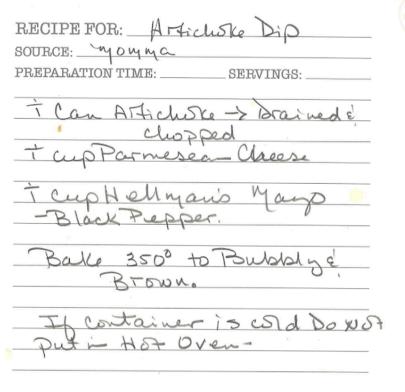


1/2 cup mayo 1/2 cup sour cream 1/3 cup Parmesan cheese

dash hot sauce 1 can artichoke hearts, drained, chopped

MIX ALL INGREDIENTS TOGETHER. BAKE 30 MINUTES AT 350.





1 can chopped & drained artichoke hearts
1 cup Parmesan cheese

1 cup Hellman's mayonnaise black pepper

Bake at 350° to bubbly & brown.





I "borrowed" this recipe from a friend who would bring it to our Christmas parties... I now claim it as my own!



3 pound; medium asparagus spears trimmed 1 cup mayonnaise 4 teaspoons soy sauce 1 1/2 teaspoons sugar 2 teaspoons lemon juice 2 teaspoons wasabi paste

Blanch asparagus in 2 batches in a 6-7 quart wide pot of boiling salted water. (1 tablespoon per every 4 quarts) for 1 minute per batch. Transfer to a colander and rinse under cold water to stop the cooking. Drain well and pat dry.

Whisk together remaining ingredients in a small bowl until sugar is dissolved.

Serve asparagus with dip.

*Note: both asparagus and the dip can be prepared up to 1 day ahead. Refrigerate separately, covered.



Makes 16 Servings

Yield: 16 servings (1/4 cup)"]

This is ah-maz-ing!

This creamy BLT Dip recipe features crisp cooked bacon, green onions, diced tomatoes and cheese all topped with plenty of crunchy shredded lettuce. Serve it with crostini, garlic bread, pita chips or crackers for dipping.



1 pound bacon cooked and chopped 18 ounces block plain cream cheese 1 cup sour cream 1 cup mayonnaise 1 ounce package dry Ranch salad dressing 1 cup shredded sharp Cheddar cheese

3 medium tomatoes seeded and diced 4 medium green onions thinly sliced 2 cups thinly shredded iceberg or Romaine lettuce croștini, pita chips, crackers or tortilla chips for dipping

Cook bacon on a sheet pan in a preheated 400°F oven for 15-20 minutes or just until crisp. Remove using a slotted spoon to paper towels to drain, then chop. (You can fry the bacon if that's your preference.)

Place cream cheese, sour cream, mayonnaise and Ranch dressing mix in a medium size mixing bowl. Whip on medium speed using an electric mixer for 2 minutes or until fully combined.

By hand mix in 1/2 of the bacon and 1/2 tomatoes. Add cheddar cheese. 1/2 cup lettuce and green onions reserving a few green onion slices for garnishing. (Save the remaining bacon and diced tomatoes for the top.)

Scoop dip into a shallow bowl. Cover and chill for 2 hours or overnight.

Before serving, top with shredded lettuce, reserved bacon, tomatoes and green onions. Serve with crostini, chips, crackers or pita crisps. www.melissassouthernstylekitchen.com/blt-dip





Corn Dip - Dena Daniel

Makes 12 Servings

This has become a favorite of the soldiers that come for hunting trips with DWS (Darby's Warrior Support). I have plenty guys that request it by name so hope you like it as much as they do.



2 cup; shredded medium Cheddar cheese 1 (4-ounce) can chopped green chile; 2 tbsp chopped jalapeño; 2 tbsp dried chopped cilantro 1/2 cup mayonnaise 1 cup sour cream
1/2 tsp Tabasco sauce
2 (11-ounce) cans whole kernel corn drained, salt to taste

Combine the cheese, green chiles, jalapeños, cilantro, mayonnaise, sour cream and Tabasco sauce in a large bowl and mix well. Stir in the corn and salt. Chill for 8 hours or longer. Stir in corn chips (Fritos). You can definitely substitute light sour cream and light mayonnaise.





Aunt Elf's dad, Papa Christmas



8 ounces cream cheese, room temperature 8 ounces sour cream 1 tablespoon dry mustard garlic, to taste

1 pound fresh crab meat 1 cup grated sharp cheese 1 juice of 1 lemon 2 tablespoons Worcestershire sauce

MIX EVERYTHING BUT CRAB MEAT. FOLD CRAB INTO MIXTURE, AND POUR INTO CASSEROLE. MICROWAVE OR HEAT UNTIL WARM.





Yield: Serves 15 to 20 people

This is my favorite Crap Dip recipe. It originated from a restaurant downtown Annapolis, Riordans. They closed many years ago, but the owner of Pit Boys worked there and got the recipe when they closed.

This makes a lot! Reducing the recipe might be a good idea if not making for a large crowd.



3 pound; cream cheese
1 pound velveeta
2 cup; tomatoes, diced and seeded
1/2 cup onions, diced
1 cup jalapeno, diced

2 tablespoons lemon juice 1 tablespoon old bay seasonings 1 tablespoon chili powder 2 cups white wine 1 pound crab meat

Melt the cream cheese and Velveeta together. Sauté the tomatoes, onions, and jalapenos in a pan over medium heat until soft. Add the lemon juice and seasonings. Mix with the cheeses and fold in the crabmeat. Serve with bread and crackers.

Source: whatsupmag.com





Daniel family Cheese Dip (Queso if that's your preference!) - Dena Daniel

SG's Mama is my true Army Battle Buddy

Our family has been making this cheese dip for three generations. It's a copycat of a restaurant called Mexico Chiquita that my grandmother, my mother, myself and Katie Grace have all grown up eating. Very yummy!



1/2 stick margarine or butter 6 tbsp flour 1 tbsp chili powder 3/4 tbsp cumin 1 heaping tsp paprika 1/2 tsp dried mustard 2 tbsp ketchup sprinkle garlic powder 2 tbsp diced jalapeño peppers 2 tbsp juice of jalapeño peppers 2 cups milk (you can use 2 percent or skim), 1 pound velveeta

Melt margarine/butter. Add flour to form a paste stirring well. Then add all dry ingredients (including ketchup, jalapeños and jalapeño juice) and stir very good. Once the spices are incorporated, slowly add the milk while stirring to incorporate everything. After blending, add the Velveeta cheese and let it melt on low stirring to make sure nothing sticks. Enjoy with chips and your favorite Mexican meal. If you reheat the cheese dip, it might be thick so add some more milk while heating.



Makes 8 Servings

Preparation: 20 min, Cook Time: 50 min

Yield: 8 servings (about 2 cups)



4 ounces cream cheese, at room
temperature
1/2 cup shredded sharp white Cheddar
(about 2 ounces)
1/2 cup sour cream
1 teaspoon Dijon mustard
1 small clove garlic, minced
2 teaspoons ranch seasonings

Kosher salt and freshly ground black pepper

1/2 cup finely chopped dill pickles, plus
more for garnish, plus 1 tablespoon dill
pickle juice
1 tablespoon chopped fresh chives
1 tablespoon chopped fresh dill
2 tablespoons unsalted butter
12 butter crackers, such as Ritz, crushed
(about 1 ounce)
Wavy potato chips and Persian cucumber
spears, for serving

Pulse the cream cheese, Cheddar, sour cream, Dijon, garlic, 1 teaspoon of the ranch seasoning, 1/2 teaspoon salt and several grinds of pepper in a food processor until smooth and well combined. Add the dill pickles, pickle juice, chives and dill, then pulse to combine. Taste and adjust the seasoning with salt and pepper. Transfer to a wide shallow serving bowl, cover and refrigerate until firmed up slightly and chilled through, at least 30 minutes and up to 2 hours.

Meanwhile, melt the butter in a medium skillet over medium heat. Add the crushed butter crackers and remaining 1 teaspoon ranch seasoning. Cook, stirring frequently, until the crackers are deep golden brown and toasted, 2 to 3 minutes. Transfer to a bowl to cool.

To serve, top the dip with the ranch cracker crumbs and some extra chopped pickles. Serve with wavy potato chips and Persian cucumber spears for dipping.

Source: foodnetwork.com





Yield: 1/2 Gallon

This is from my great Aunt Dottie. She was kinda snooty, but had great recipes!! This make a lot! Great for parties!



2 pound; cream cheese
1 pound . frozen shrimp, the tiny "salad",
cooked & chopped
1 med. onion, chopped

1 med. tomato chopped
3 cloves garlic, chopped
5 banana peppers, chopped (no seeds)
5 torita chili peppers chopped (no seeds)

- 1) MELT CHEESE OVER LOW HEAT AND ADD REMAINING INGREDIENTS.
- 2) MAY BE FROZEN FOR FUTURE USE!





This recipe is from my mom's sister, Denise Campolieto. She is an amazing cook! If I have her name on a recipe - it's a winner!



2 -10 ounce; chopped spinach
1/4 cup butter/margarine, melted
2 tablespoon; chopped onion;
3 tablespoon; all-purpose flour
1/2 cup evaporated milk
6 ounce; jalapeno cheese, softened

1/2 teaspoon pepper
3/4 teaspoon celery salt
3/4 teaspoon garlic salt
1 tablespoon Worcestershire sauce
dash red pepper sauce

COOK SPINACH ACCORDING TO PACKAGE DIRECTIONS, DRAIN WELL, RESERVED 1/2 OF THE LIQUID, SET ASIDE.

COMBING BUTTER, ONION, FLOUR, STIR WELL AND COOK ABOUT 1 MINUTE. GRADUALLY ADD RESERVED SPINACH LIQUID AND EVAPORATED MILK; COOK UNTIL SLIGHTLY THICKENED, STIRRING CONSTANTLY. ADD CHEESE AND SEASONINGS TO SAUCE STIRRING UNTIL CHEESE IS MELTED. ADD SPINACH, MIXING WELL. SERVE HOT WITH CRACKERS (OR PLAIN TORTILLA CHIPS) DIP CAN BE FROZEN!



Hummus - Aunt Elf

Aunt Elf via her aunt, Denise Campolieto.

I think this is better than the store bought!



1 can chick peas 2 tablespoons sesame tahini

1 clove garlic (med. ;ize) 1 lemon, juiced

Blend chick peas in blender or food processor, then add the rest of the ingredients



Pomegranate Guacamole - Kim Winter Cutcliff

The best guac!! Go ahead and double the recipe!

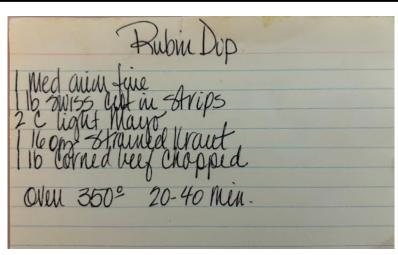


1/3 cup pomegranate seeds
1/2 cup chopped toasted pecans
3 ozs crumbled feta cheese
1 bunch chopped cilantro

6-8 avocados 2-3 limes salt

Put it all in a bowl. Mash and stir. Adjust seasoning with lime and salt to your liking.





1 medium onion chopped fine 1 pound Swiss cheese cut in strips 2 cups light mayonnaise

1 pound strained sauerkraut
1 pound chopped corned beef

Oven 350° for 20-40 mins,



Shrimp Crack - Dad

Yield: 5 cups

(Shrimp and Black Bean Caviar)

Shrimp and Black Bean Caviar Make up a batch of margaritas and grab your sombrero—this festive appetizer spells a party! 2 tablespoons chopped fresh cilantro 2 tablespoons vegetable oil 11/2 pounds unpeeled, medium-size 2 tablespoons honey fresh shrimp ²/₃ cup chunky salsa 1/4 teaspoon salt 1 (15-ounce) can black beans, ½ cup chopped purple onion 1/4 cup finely chopped green pepper drained 1/4 cup fresh lime juice Bring water to a boil, add shrimp, and cook 3 to 5 minutes or until shrimp turn pink. Drain well, rinse with cold water. Cover and chill. Peel shrimp, and devein, if desired. Finely chop shrimp. • Combine chopped shrimp, salsa, and remaining ingredients. Cover and chill 2 hours, stirring occasionally. Serve with assorted crackers or tortilla chips. Yield:

4 1/2 cups water 1 1/2 pound; medium, unpeeled, fresh 2/3 cup chunky salsa 1/2 cup chopped, purple onions 1/4 cup finely chopped green peppers

1/4 cup fresh lime juice 2 tablespoons chopped, fresh cilantro 2 tablespoons vegetable oil 2 tablespoons honey 1/4 teaspoon salt 1 - 15 ounces can, drained black beans

Bring water to boil, add shrimp and cook 3-5 minutes or until shrimp turn pink. Drain well, rinse with cold water. Cover and chill. Peel shrimp, and devein, if desired. Finely chop shrimp.

Combine chopped shrimp, salsa, and remainig ingredients. Cover and chill 2 hours, stirring occasionally. Serve with assorted crackers or tortilla chips.









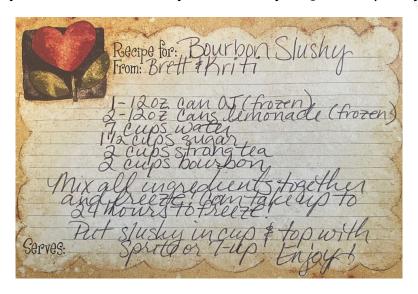








Im not much of a cook but I can whip up a few beverages. This bourbon slushy recipe came in handy for all of the Army parties that my husband and I held over the years. It was always a big hit and super easy to prep!!!



1-12 ounce; can frozen orange juice concentrate 2-12 ounce; can; frozen lemonade concentrate 7 cup; water 1 1/2 cup; strong tea 2 cup; bourbon

Mix all ingredients together and freeze. Can take up to 24 hours to freeze! Put slushy in a cup & top with Sprite or & Up! Enjoy







1 1/2 ounces van gogh double espresso vodka 1 1/2 ounces canned cold brew

Shake with ice, strain, dry shake

1/2 ounce coffee liqueur 1/2 ounce demerara or simple syrup



Makes 4 Servings

Friends would make this during our Outer Banks trips... even the non drinker (me) likes them. Uncle Rich and I made the for a drink contest, though we called them "Hop, Skip and Go Crabbing"!

Here's a different drink for a beer-drinking crowd. It gets a touch of sweetness from lemonade. Make it in a blender for a frothy, fun look or mix in a pitcher for less foam.



3/4 cup thawed pink lemonade concentrate 1 bottle (12 ounces) beer 3 ounces vodka or rum 1 cup ice cube; GARNI\$H; mara;chino cherry

In a blender, combine all ingredients. Cover and process until smooth (mixture will be foamy). Pour into hurricane or cocktail glasses. Garnish as desired.

Source: tasteofhome.com





A simple recipe for a delicious marg! Not healthy, but who is counting sugar anyway! You can store the simple syrup in the refrigerator for several weeks.



To make sweet and sour:
Boil 3 cups sugar and 3 cups water until clear
Let cool
Add 16 ozs of lemon juice & 16 ozs of lime juice (I prefer Nellie & Joes key lime juice)

To make margarita:
1 ¾ cups sweet & sour mix
½ cup gold tequila
¼ cup of triple sec

These are great on the rocks or frozen.





via her aunt, Denise Campolieto

Great for Christmas morning or brunch!!



1/2 cup frozen orange juice concentrate 1 cup milk 1 cup water

MIX IN BLENDER FILLED WITH ICE.

3 tablespoons sugar 1/2 teaspoon vanilla extract ice







1 1/2 ounces orange vodka wedge of orange, for garnish

1 orange, squeezed 1/2 cup ice 4 ounces of 7-up 7-Up

Stir and serve









\$hot glass
Old Bay rim
1 tablespoon cocktail cocktail sauce
1 shucked oyster

Stir and serve

1 ounce of chilled Pepper vodka squeeze lemon pinch of Old Bay splash of hot sauce





Great for oyster shooter and Bloody Marys!



1 handle vodka

2 tablespoons whole peppercorns

Pour peppercorns into vodka bottle. Put lid back on and turn bottle upside down and right side up. Repeat a few times. Repeat as you think of it over the next 1-7 days., depending on how "peppery" you like! Remove peppercorns. Place vodka back in bottle and store.

Other drink recipes using pepper vodka: https://www.lovetoknow.com/food-drink/cocktails/spicy-pepper-infused-vodka-recipe



Breads





Breads

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Sent by Aunt Ives



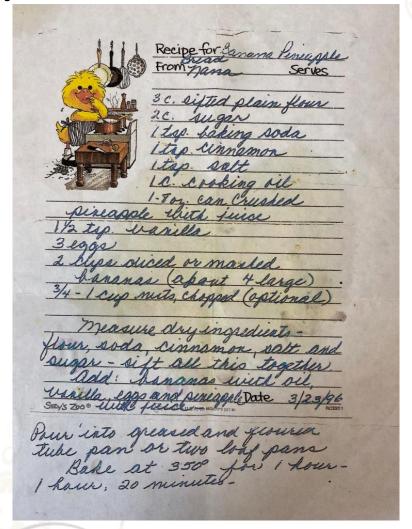
3/4 cup sugar
2 eggs
1/2 cup shortening
1 1/2 cups mashed bananas
2 cups sifted, plain flour

2 tablespoons baking powder
1/2 teaspoon salt
1/4 teaspoon baking soda
1 cup chopped pecans or walnuts
1 teaspoon vanilla extract

Use 9x5x3' loaf pan. Place in preheated oven. Bake at 350° for 60--70 minutes



From her Nana Lang



3 cups sifted plain flour
2 cups sugar
1 teaspoon baking soda
1 teaspoon cinnamon
1 teaspoon salt
1 cup cooking oil
1 - 8 ounces can crushed pineapple with

juice
1 1/2 teaspoons vanilla
3 eggs
2 cups diced or mashed bananas (about 4 bananas)
3/4 -1 cups chopped nuts, optional

Measure dry ingredients - flour, soda, cinnamon, salt and sugar - sift all this together. Add: bananas with oil, vanilla, eggs and pineapple with juice.

Pour into greased and floured tube pan or two loaf pans.

Bake at 350° for 1 hours to 1 hour, 20 minutes.





Makes 8 Servings

Yield: Yield: serves 8 1x

This is truly the best banana bread i've ever had or made! I've used gluten free flour for Brylea and it's still great! Does NOT require over ripened bananas, and I always use Greek yogurt instead of sour cream.

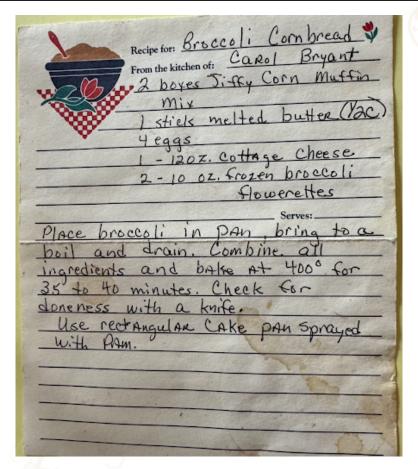


3 medium bananas, divided 1/2 cup butter, melted 1 cup granulated sugar 2 eggs 2 teaspoons vanilla 1/2 cup sour cream, I use Greek yogurt instead 1 teaspoon baking soda 1 teaspoon kosher salt 1 1/2 cups all purpose flour 1/2 cup mini chocolate chips 1/2 cup chopped walnuts

- 1. Prepare your equipment: Preheat oven to 350°F. Spray a 9×5 loaf pan with nonstick spray. Line the bottom and up the short sides with a strip of parchment paper. Spray again with nonstick spray. Set aside.
- 2. Mash some of the banana. In a medium bowl mash 2 of the bananas with a fork, leaving them slightly lumpy. Slice the remaining banana thinly, and set aside.
- 3. Slice the rest of the bananas.
- 4. Mix the batter. In a large bowl stir together the butter and sugar. Mix in the eggs and vanilla and stir until smooth. Add the sour cream, mashed bananas, baking soda, and salt, and stir until blended.
- 5. Add the flour. Next mix in the flour until incorporated.
- 6. Add mix-ins: Fold in the chocolate chips, walnuts, and sliced banana.
- 7. Bake. Pour batter into the prepared pan and bake for 50-60 minutes, or until a toothpick inserted in the center comes out clean.
- 8. Cool and serve. Cool in the pan for 15 minutes, and then using the parchment paper as handles, carefully lift the banana bread out of the pan to cool on a wire rack.

 Source: cookiesandcups.com





2 boxes Jiffy Corn Muffing Mix 1 stick melted butter 4 eggs 1 - 12 ounce; container cottage cheese 2 - 10 ounce; frozen broccoli floret;

Place broccoli in pan, bring to a boil and drain. Combine all ingredients and bake at 400° for 35-40 minutes. Check for doneness with a knife.

Use rectangular cake pan sprayed with Pam.





Aunt Elf's mom, Diane Wyatt



1 1/4 cup; white flour
1 1/4 cup; whole wheat flour
1 1/2 tea;poon; baking soda
1 tea;poon cinnamon
1/2 cup cocoa
sift above ingredient; and set aside.
3/4 cup margarine
1 1/2 cup; sugar
3 egg;

2 teaspoons vanilla
2 teaspoons grated orange peel
CREAM MARGARINE, ADD NEXT 4
INGREDIENTS.
alternately add 1/2 c. milk and flour
mixture to creamed mixture.
2 cups add coarsely grated zucchini
(squeeze out water).
optional: add 1 cup chopped walnuts.

POUR INTO GREASED 10-INCH TUBE PAN OR LOAF PAN BAKE AT 350 FOR 1 HOUR.



TO.

Grandma Stromberg's Swedish Rye Bread - Marla Korn

This is a bread recipe from my Grandmother Mabel Esther Gustafson Stromberg (1892-1959) (my fathers mother). My mother Mary Ellen Blankenship Stromberg spent time with my grandmother to learn to bake this bread and recorded the recipe for us. It is a lovely mild bread. It is NOT bitter or earthy like rye bread used in Reuben sandwiches.



2 envelope; active dry yea;t 1 table;poon cream 1 table;poon ;ugar 1/2 cup luke warm water

6 cup; dark rye flour 7 cup; luke warm water 1 cup milk 5 pound: white flour (put in warm oven, for kneeding later)

3/4 cup lard (Crisco)
1/4 cup butter
1 cup sorghum or molasses
1 cup sugar
2 tablespoons salt

Turn your oven on to 170 degrees.

Get a large roasting pan and pour at least 5 pounds of all purpose white flour into the pan and place into the oven so it can be warming up to use later for kneading into the dough.



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Get 8-10 loaf pans that are 8-9 inch long. Use Crisco shortening to grease the pans bottom and sides. Then put a little bit of flour into each pan and roll it all around to dust the greased edges with flour. I use a disposable glove to grease my pans.it works out really well.

Get a small custard bowl and add 1/2 cup of lukewarm water into the bowl. Then stir in 1 T of sugar and 1 T of heavy cream. Then stir in 2 packets of dry yeast and let the mixture sit. Watch for the mixture to bubble up as the yeast begins to activate.

In a large (6.6 qt or larger) bread bowl sift 6 cups of dark rye flour. Sometimes there is a little grit from the flour in the sifter that can be tossed out.

Occ I will toss in a cup of wheat flour just to give it another flavor. Next in a 2 quart measuring container add 7 cups of lukewarm water. Then add 1 cup of milk. (more milk will make a darker bread color).

Now gently stir the water/milk mixture into the large bread bowl with the rye flour. Stir until the flour is well mixed.

Now add the yeast mixture into the rye flour mixture and stir gently until well mixed.

It is time for your first rise. I usually put a piece of foil over the top of my large bread bowl and then cover the bowl with a couple large bath towels to keep it all snuggly. I set the bowl on top of my stove just to have a warmer area for the rise.

FIRST RISE: Set the timer for 1 hour to allow the yeast to do it's thing.

While you are doing the first rise I start making up the sorghum mixture. Into a 2 quart sauce pan I add 3/4 cup of Crisco shortening and 1/4 cup of butter. Next add 1 cup of sugar. Next add 1 cup of sorghum or molasses or my favorite is a brand that has a mix of sorghum+molasses. Then add 2 T of salt. Put on the stove burner at low and cook until everything is melted and dissolved well. Do no over cook. You can then turn off the burner and let it sit. When the FIRST RISE is complete, uncover the bread bowl by removing the towels and the foil and set aside. We will use them again.

Now take your flour that has been warming up in the 170 degree oven and put it where you can easily reach it. Into the bread bowl with your rye mixture that has been rising start gently putting a little bit of warmed white flour (I do about a cup at a time), stir and then add in about a 1/3 cup of the sorghum mixture. Still well. Continue to alternate flour and sorghum mixture into the rye mixture until it get really hard to stir anymore flour into the mixture.

NEXT: Take off rings and watches or things you dont want to get all sticky with dough.

Now comes a really fun part. Take some of the warmed white flour and put it onto a good sized counter surface or bread board.probably need about a 2 1/2 foot by 3 foot area to work with. Once you have it floured nicely it is time to pour out the thick dough mixture (which will be pretty sticky at this point). Now start taking about a cup or two of warmed white flour and sprinkle over the top of the big dough mixture and start kneading it into the dough. Push the dough down with the heals of your hands, fold the dough over on itself and push again. Turn and rotate the dough as you knead. Keep doing the kneading process over and over until the flour is nicely worked into the dough. Then get more flour and continue to knead. Rotate your dough and keep working more and more flour into the dough. Keep doing this until the dough is no longer sticky and has lost its shine. It is really hard to work too much flour into the dough.

Once you are done lift the big ball of dough back into the large bread bowl (the bowl will still have a lot of sticky dough in it and that is fine). Place the foil you used before on top of the dough and then place the bowl back on the stove top. Then cover the bowl with the two bath towels and tuck it in snuggly. SECOND RISE: Now set the timer for 1 hour for the second

Put the roasting pan with the white flour back into the 170 degree oven to keep it warm for the next kneading step.

When the SECOND RISE is complete, uncover the bread bowl by removing the towels and the foil and set aside. This time you can discard the foil. But keep the towels. We will use them again.

Now take out your white flour that has been warming up in the 170 degree oven and put it where you can easily reach it.

Now move the bread bowl back to the floured large surface area and lift the dough ball back onto the surface. At this point we will start making smaller dough loaf shapes. You can use a scale to weight out about 1 pound portions of dough. Or you can just eyeball the dough into about 8-10 portions.





Now we take each smaller dough ball and knead it some more with smaller amounts of the warmed white flour as needed. This step doesnt take as much white flour as the previous step. Just enough to knead a little bit and work your dough into loaf shapes. Then place into the prepared loaf pans. The dough is going to rise again so the dough does not have to look like it is taking up the whole pan. In fact it will look kind of small for the pan. As you prepare





each loaf pan then put it on the stove top or counter top and put them as close together as possible. When you have all your loaves prepared cover them with the two bath towels and tuck them in snuggly.

THIRD RISE: Set your timer for 1 hour for the third and last rise.

When the THIRD RISE is complete it is now time to bake. Take the towels off the loaf pans and place each pan into your 300 degree oven. I am usually able to get all my loaves in my oven to cook at the same time. SET TIMER FOR 1 HOUR and bake. Dont change time and dont peek..

WHEN THE 1 HOUR BAKING TIME IS DONE: remove each loaf and set on the counter to cool down. Immediately after taking them from the oven use a stick of butter to lightly butter the tops of each loaf. ENJOY THE FRUITS OF YOUR LABOR.

Slice and butter, maybe use jam if you like. So good.



via her aunt, Denise Campolieto

This one is so good, she husband used to sell them on the train to work!!



3 cup; flour
2 1/2 cup; sugar
1 1/2 teaspoon; salt
3 egg;
1 1/2 cup; vegetable oil
1 1/2 cup; milk
1 1/2 teaspoon; baking powder
2 tablespoon; poppy seed;
1 1/2 teaspoon; vanilla extract

1 1/2 teaspoons almond extract

GLAZE:
3/4 cup sugar
1/4 cup lemon juice
1/2 teaspoon vanilla extract
1/2 teaspoon vegetable oil
1/2 teaspoon almond extract

BEAT FOR 2 MINUTES. POUR EVENLY INTO GREASED MINI LOAF PANS.
(3) MEDIUM OR (2) LARGE PANS.

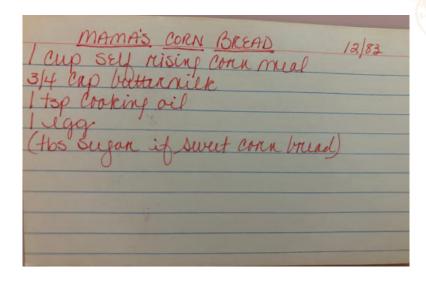
BAKE 1 HOUR AT 325. GLAZE WHILE STILL HOT!

GLAZE DIRECTIONS:

COMBINE INGREDIENTS. HEAT AND STIR UNTIL SUGAR MELTS. PRICK TOPS AND SPOON ON GLAZE. COOL IN PANS THE THEN REMOVE.



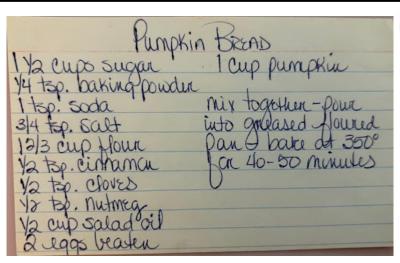
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1 cup self rising cornmeal 3/4 cup buttermilk 1 tsp cooking oil

1 egg tablespoon sugar, if sweet corn bread





1 1/2 cup; sugar 1/4 teaspoon baking powder 1 teaspoon baking soda 3/4 teaspoon salt 1 2/3 cup; flour 1/2 teaspoon cinnamon 1/2 teaspoon cloves
1/2 teaspoon nutmeg
1/2 cup vegetable oil
2 beaten eggs
1 cup

Mix together, pour into greased, floured pan. Bake at 350° for 40-50 minutes



Melissa's Monkey Bread - Aunt Elf

Makes 12 Servings

Yield: 12 servings

Cook Time: 35 minutes

This a family favorite! I'm not allow to leave Uncle Kevin's unless I make it!! Actually called Caramel Nut Pull Apart Bread (Southern Living)



1 cup plus 2 tbsp firmly packed brown sugar 1 cup chopped walnuts 3/4 cup butter, melted
3-12 ounce; can; refrigerated biscuit;
2 tablespoon; sugar and cinnamon

Preheat the oven to 350 F. Combine the brown sugar and the walnuts in a small bowl. Stir in the butter. Spoon half of the brown sugar mixture in the bottom of a greased 12-cup Bundt pan. Cut each biscuit in half (use kitchen scissors for quick cutting). Place in a large bowl. Sprinkle the biscuits with the cinnamon-sugar. Toss well to coat. Arrange half of the biscuits over the brown sugar mixture in the Bundt can. Spoon the remaining brown sugar mixture over the biscuits in the pan. Top with the remaining biscuits. Bake at 350 F. for 30 to 35 minutes or until browned. Turn out onto a serving platter immediately. Spoon any remaining sauce over the bread. Serve warm.



Nana's Homemade Biscuits

2 cups self-rising flour (I prefer White Lily) & cup Crisco Shortening I cup milk

Oven to 450°.

Grease with Crisco (not spray) a 9 x 13 pan (I use glass dish)

Put flour in bowl, in certer add Crisco and milk.

Mix (I use my hands).

Pust dough and hands and make balls in your hand, place in dish and slightly flatten.

Pat with butter and bake.

until brown.





2 cups self-rising flour (I prefer White Lily) 1 cup milk 1/2 cup Crisco shortening

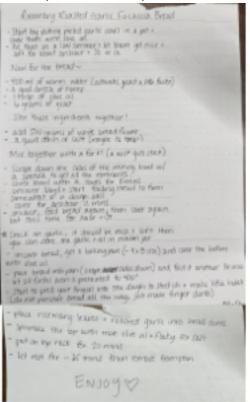
Oven to 350°. Grease with Crisco (not spray) a 9x13 pan (I use glass dish) Put flour in bowl, in center add Crisco and milk. Mix, (I use my hands) Dust dough and hands and make balls in your hand, place in dish and slightly flatten. Pat with butter and bake until brown.

Rosemary and Roasted Garlic Focaccia - Shay White

Preparation: 3 hours, Cook Time: 20 mins

Yield: 12 pieces

Shay Shay - one of Sarahs best friends from high school - I just started making my own homemade focaccia bread so I figured Id share the delicious recipe, Sarah also requested it to be brought to her wedding hahaha!!



half bag/full bulb of peeled garlic fresh rosemary flaky sea salt 1/2 tablespoon of table salt a good drizzle of honey

lot; of olive oil 500 gram; bread flour 6 gram; yea;t 400 ml; water

-Start by putting peeled garlic cloves into a pot and cover them completely with oil -Bring those to a low simmer for about an hour and a half until soft

Now for the bread~

- -add 400 mL of warm water to a bowl (warm water, activates yeast a little faster)
- -a good drizzle of honey
- -1 tbsp of olive oil
- -6 g of yeast

Stir those ingredients together!

- -now add 500 g of white bread flour
- -and about half a tablespoon of regular salt

Stir those ingredients together with a fork (A whisk tends to get stuck in the dough)

- -scrape down the sides of the mixing bowl with a spatula to get all the goods
- -cover the bowl with a towel and let it sit for 15 minutes
- -Uncover the bowl and fold the bread about four times to try and create somewhat of a dough ball
- -Cover the ball back up for another 15 minutes





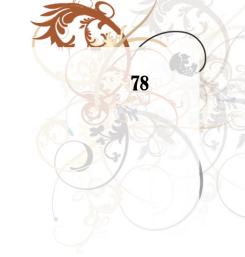


-Uncover the bowl again, Fold the bread another four times then let this one sit for an hour and a half.

At this point, the garlic should be done and you can stick it into a mason jar once cooled down!

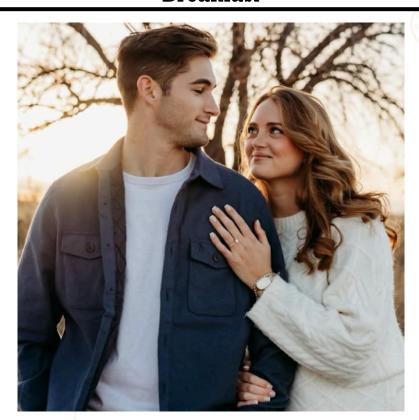
- -uncover the bread
- -grab a baking pan approximately 9 x 13 and cover the bottom with olive oil
- -pour the bread into the pan, scrape down the sides to get all the rest, then fold the bread another 3x or so
- -let the bread sit while your oven preheat to 400
- -Once preheated start to Press your fingers into the dough to stretch and create little dents (Do not puncture all the way through the dough)
- -Put roasted garlic and fresh rosemary leaves into the dents
- -sprinkle the top with flaky sea salt, and more olive oil
- -Place pan on top rack of oven for 20 minutes
- -When its finished, let rest for about 25 minutes in the pan and it should pop out easy!!







Breakfast





Breakfast











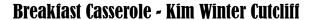
1/2 medium onion, diced (112 g)
1 bell pepper, diced (150 g; red, orange, or
yellow pepper are best)
3 ounces lean deli ham, chopped (85 g)
2 cups arugula, roughly chopped (65 g)
1 can (4 oz.) diced green chilis
1 lb . egg whites (454 g)
1 whole eggs

1/2 cup cottage cheese (119 g)
1 clove garlic, minced (or frozen cubes)
1 tsp kosher salt
1/2 tsp cumin
1/4 tsp mexican oregano
1/4 tsp onion powder
1 ounce lite mexican cheese blend (28 g)

1. Heat an oven-safe skillet over medium heat. Spray with a mist of cooking oil. Add the onion and cook for two minutes. Add the bell pepper, ham, arugula, and green chilis, and cook for one more minute. Turn off the pan.

2. Blend the egg whites, egg, cottage cheese, garlic, and spices (all remaining ingredients besides the cheese). Pour directly over the veggie and ham mixture in the hot pan, making sure everything is distributed well. Top with cheese and bake at 350° for 1015 minutes, until set. Broil for an additional three to five minutes, if you want more color on top. Serve with optional avocado, salsa, and sour cream or over a bed of greens or tucked into a wrap.





This is our go-to when we are feeding a crowd for breakfast. it's easy to throw together and it's always a hit!



1 pound ground mild pork sausages

3 1/2 cups water

1 teaspoon salt

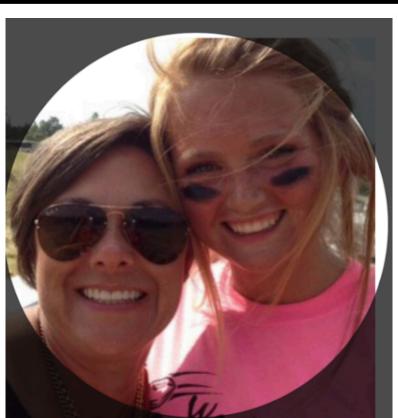
1 cup uncooked quick-cooking grits

1 1/2 cup; (6 oz;) ;hredded cheddar cheese, divided 4 large egg; 3/4 cup of milk 1/4 cup butter or margarine, melted 1/4 teaspoon pepper

BROWN sausage in a large skillet, stirring until it crumbles and is no longer pick; drain BRING water and salt to a boil in a medium saucepan; stir in grits. Return to a boil; cover, reduce heat and simmer 5 minutes, stirring occasionally. Remove from heat; add 1 cup of cheese, stirring until cheese melts. Stir in sausage, eggs and remaining 3 ingredients.

POUR mixture into a greased 11 x 7-inch baking dish; sprinkle with remaining ½ cup of cheese. Bake uncovered at 350 for 45 minutes or until set. Let stand 5 minutes before serving. Yields 6 servings.





1 pound ground sausage mild or hot 1 pound package, thawed Hashbrowns, cubed 8-10 eggs

Brown sausage, drain.

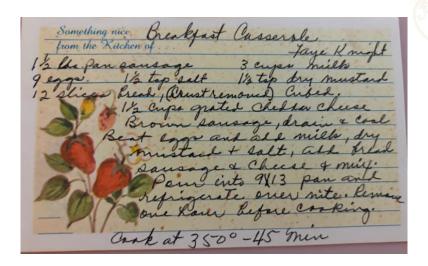
Layer sausage and potatoes in a lightly greased 9x13 pan Mix eggs, milk, salt & pepper, Pour over layers evenly. Sprinkle cheese over Bake covered in preheated oven, 350° for 45 minutes

11x13 - 2 more eggs and 1/3 cup more milk

1 1/2 cup; milk salt and pepper to taste 1 cup shredded cheddar (use block and shred)



Sent by Aunt Ives



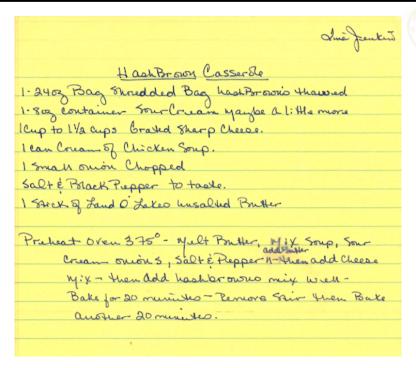
1 1/2 pounds sausage. 9 eggs 1/2 tsp dry mustard 1 1/2 tsps salt

3 cup; milk 12 slices bread cubes crusts removed 1 1/2 cups grated Cheddar cheese

Brown sausage, drain and cool. Beat eggs and add milk, dry mustard and salt, add bread, sausage and cheese, mix. Pour into 9x13 pan and refrigerate over nite. Remove 1 hour before cooking.

Cook at 350° for 45 minutes





1 - 24 ounce; bag shredded hashbrowns thawed 1 - 8 ounces container sour cream maybe a little more 1 - 1 1/2 cup; grated sharp cheddar cheese 1 can cream of chicken soup 1 small, chopped onion salt and pepper to tasted 1 stick Land O'Lakes unsalted butter

Preheat oven to 375°.

Melt butter, mix soup, sour cream, onions, salt and pepper, add butter. Then add cheese. Mix Then add hashbrowns mix well-

Bake for 20 minutes- remove and stir, then bake for another 20 minutes.



Makes 12 Servings

Aunt Elf - this is great! Perfect for any left over crab meat- haha! Who has leftover crabmeat!!

Prep this cheesy breakfast casserole in just 10 minutes, then let the oven do the rest. Packed with hash browns, fluffy eggs and tender crab meat, the entire dish is served up with the big, bold flavor of OLD BAY Seasoning.



5 cup; frozen shredded hash browns
1 package (8 ounces) cream cheese,
softened
2 tablespoons old bay seasonings
1 pound lump crabmeat

12 eggs
2 cups milk
1/4 cup flour
1 1/4 cups shredded Cheddar cheese,
divided

Preheat oven to 350°F. Spray 13x9-inch baking dish with no stick cooking spray. Set aside.

Mix hash browns, cream cheese and 1 tablespoon of the OLD BAY in large bowl until well blended. Press mixture evenly onto bottom of greased baking dish. Sprinkle crabmeat over hash brown mixture.

Beat eggs, milk, flour and remaining 1 tablespoon OLD BAY in large bowl until well blended. Pour into baking dish. Sprinkle with 1 cup of the shredded cheese.

Bake 45 to 50 minutes or until center is set and top is golden brown. Remove from oven and immediately sprinkle with remaining 1/4 cup cheese. Let stand 10 minutes before serving. Sprinkle with additional OLD BAY, and thinly sliced green onions, if desired.

https://www.mccormick.com/old-bay/recipes/main-dishes/old-bay-crab-breakfast-casserole





Makes 8 Servings Yield: 8 to 10

I've made this for many Edge family gatherings!



1 can buttermilk grand biscuits 1 pound pork sausages ground 8 eggs 3/4 cup milk

1 cup shredded mozzarella cheese 1 cup shredded cheddar chesse salt & pepper to taste

- 1 Preheat oven to 425 degrees. Grease a 9x13 pan and set to the side.
- 2 Brown pork sausage and drain. While browning sausage, open biscuit can and place in baking dish. Mix together eggs and milk. Add Salt & Black pepper to taste to the egg mix.
- 3 Put sausage over biscuits. Then pour egg mix over biscuits. Spread cheese over top evenly.
- 4 Bake in Oven for 30 to 35 minutes. Let dish sit for 5 minutes before enjoying.

http://www.justapinch.com/recipes/breakfast/breakfast-casserole/sausage-egg-biscuit-casserole.html



Cook Time: 1 hour

If you like grits, this is amazing! Great for breakfast (make it the day/night before!) I like to double the sausage and maybe add some more cheese.

It's the perfect side dish - grits, sausage and cheese!!



1 pound . pork sausages 1 cup uncooked grits cooked according to directions, makes about 4 cup cooked 2 1/2 cups shredded Cheddar cheese 3 tablespoons butter or margarine 3 eggs 1 1/2 cups • milk

COOK SAUSAGE UNTIL BROWNED IN A HEAVY SKILLED. DRAIN WELL. SPOON INTO A LIGHTLY GREASED 13x9x2 BAKING DISH.

COMBINE HOT GRITS, CHEESE AND BUTTER. STIR UNTIL CHEESE AND BUTTER MELTS.

COMBINE EGGS AND MILK, STIR INTO GRITS. POUR INTO CASSEROLE DISH OVER SAUSAGE.

BAKE 350 FOR 1 HOUR, GARNISH WITH PIMENTO STRIPS AND PARSLEY.

NOTE: CAN BE MADE NIGHT BEFORE AND REFRIDGERATED.



Makes 6 Servings

Cook Time: 25-30 minutes

A Bowen Christmas morning tradition!



1/2 cup butter or margarine, divided
2 tablespoons all-purpose flour
1/2 teaspoon salt
1/8 teaspoon pepper
2 cups milk
1 cup shredded process American or mild cheddar cheese

1 cup cubed fully cooked ham
1/4 cup sliced green onions
12 eggs, beaten
4 ounces can sliced mushrooms, drained
1 1/2 cups soft bread crumbs
additional sliced green onions, optional

IN A MEDIUM SAUCEPAN, MELT 2 TBL. BUTTER. ADD FLOUR, SALT AND PEPPER; COOK AND STIR UNTIL MIXTURE BEGINS TO BUBBLE, GRADUALLY STIR IN MILK; COOK UNTIL THICKENED AND BUBBLY, STIRRING CONSTANTLY. REMOVE FROM HEAT. ADD CHEESE; MIX WELL AND SET ASIDE. IN A LARGE SKILLET, SAUTE HAM AND ONIONS IN

3 TBL. BUTTER UNTIL ONIONS ARE TENDER. ADD EGGS; COOK AND STIR UNTIL THE EGGS BEGIN TO SET. ADD THE MUSHROOMS AND CHEESE SAUCE; MIX WELL. POUR INTO A GREASED 11X7X2 INCH BAKING DISH. MELT REMAINING BUTTER; TOSS WITH BREAD CRUMBS. SPRINKLE OVER TOP OF CASSEROLE. COVER AND REFRIGERATE FOR 2-3 HOURS OR OVERNIGHT. BAKE, UNCOVERED, AT 350 FOR 25-30 MINUTES OR UNTIL TOP IS GOLDEN BROWN. SPRINKLE WITH ONIONS IF DESIRED.

6-8 SERVINGS





ACO.

Baked French Toast- Grandma Jeanne

This is a great recipe for a brunch and also one of our family favorites for the holidays. Enjoy!
Lots of Love,

Grandma Jeanne



French bread (1 or 1 and 1/2 depending on size of casserole dish)
8 eggs
3 cups milk any kind (i use non dairy)
1 tsp vanilla extract
4 tsps sugar

Topping
1 cup brown sugar
1/2 tsp cinnamon
1/2 tsp nutmeg
1 cup chopped pecans
2 sticks butter melted

Method:

Spray pan with Pam or lightly grease with butter

Cut bread in half lengthwise and place in pan making sure the bottom of pan is completely covered with bread. Pour batter over bread and refrigerate overnight to allow mixture to be absorbed.

Topping:

Mix all ingredients together in small saucepan over low heat until butter is melted. Pour over top of bread batter and bake at 350 degrees for 50-60 minutes or until knife comes out clean.



via her aunt, Denise Campolieto

Crescent rolls with pizzazz!



2- 3 ounce; pkg. cream chee;e, ;oftened 1/2 to 1 t;p. almond extract 1/2 cup powdered ;ugar 1/2 cup finely chopped almond; 2 - 8 ounce; can; Pill;bury 4-Pack Crescent Roll 1 egg white 1 teaspoon water 1/4 cup sliced almonds glaze: 2/3 cup 10x sugar 1/4 to 1/2 tsp. almond extract

HEAT OVEN TO 350. BEAT CREAM CHEESE, SUGAR AND EXTRACT UNTIL FLUFFY. STIR IN 1/2 C. ALMONDS. SEPARATE DOUGH INTO 4 RECTANGLES (PER CAN). FIRMLY PRESS PERFORATIONS TO SEAL. PRESS OR ROLL EACH FORM INTO A 7X4 RECTANGLE. SPREAD ON 2 TBS. OF CHEESE MIXTURE TO WITHIN 1/4 INCH OF EDGES. STARTING AT LONGER SIDE, ROLL UP AN PINCH ENDS. GENTLY STRETCH TO 10 INCHES. COIL EACH INTO A SPIRAL W/ SEAM ON INSIDE, TUCKING END UNDER. PLACE ON UNGREASED COOKIE SHEET. COMBINE EGG WHITE AND WATER BRUSH ON ROLLS. SPRINKLE W/ ALMONDS. BAKE 17-23 MINUTES UNTIL GOLDEN. BLEND GLAZE AND DRIZZLE OVER ROLLS. SERVE WARM.

https://kattyskitchen.wordpress.com/2013/05/19/almond-cream-rolls/



Aunt Elf via her mom's cousin, Darlene Hurley



4 eggs 4 cups heavy cream 1/4 cup sugar

2 tablespoons grated orange rinds (fresh) 4 tablespoons Grand Marnier

SLICE BREAD 1" THICK. POUR MIXTURE OVER BREAD. SOAK AT LEAST 2 HOUR OR OVERNIGHT. BAKE AT 400 FOR 20 MINUTES. SPRINKLE WITH POWDERED SUGAR.

MAY SERVE WITH GRAND MARNIER BUTTER: 6 TBS. BUTTER **2 TBS. GRAND MARNIER**





Homemade Pop Tarts Brown Sugar Filling - Aunt Elf

Great for breakfast or dessert



1 store bought piecrust
Filling
1/2 cup brown sugar
2 teaspoons ground cinnamon
1 tablespoon flour
Egg Wash
1 large egg

2 teaspoons milk Glaze 3/4 cup confectioners' sugar 1-2 teaspoons milk (1 1/2 maybe enought) 1/2 teaspoon ground cinnamon 1/4 teaspoon vanilla extract

Preheat oven to 350. Cut 3"x4" rectangles of pie crust (I used a template and could get 5 from each crust). I then had to use the leftovers and roll it out between parchment paper and got 2 more 3"x4" rectangles. There are 2 crusts per box so you will end up with 14 rectangles to make 7 pop tarts.

Lay out the bottom rectangles on a baking sheet with parchment paper. Brush egg wash around edges of the rectangles. Put 1 tablespoon of filling on the center of each rectangle and spread to edge of egg wash. Put top rectangle on and crimp edges with a fork. We used a toothpick to poke holes in cute patterns on the top. Brush entire top with the egg wash.

Bake for 22-28 minutes until golden brown. Let cool for 5 minutes. Glaze and serve!

Store-bought pie dough can be used, but we strongly making the Perfect Pie Crust from scratch. (See Perfect Pie Crust for Pop Tarts)



Makes 6 Servings

Preparation: 45 minutes

So Yummy!



2 cups blueberries 1/4 cup sugar plus 1 tbs

1 tablespoon fresh lemon juice 2 tsps cornstarch

In a saucepan, combine 1 & 1/2 cups of the blueberries, 1/4 cup of the sugar and lemon juice over medium heat and cook, stirring often, until the berries begin to release their juices. About 5 minutes.

Meanwhile, in a small bowl, stir together the cornstarch and 2 tablespoon water.

Add the cornstarch slurry to the blueberry mixture and cook until the juices come to a boil and thicken.

Remove from the heat and stir in the remaining 1/2 cup berries.

Pour the berry mixture into a medium bowl and allow to cool some.

Follow directions for Homemade Pop Tarts with Brown Sugar Filling

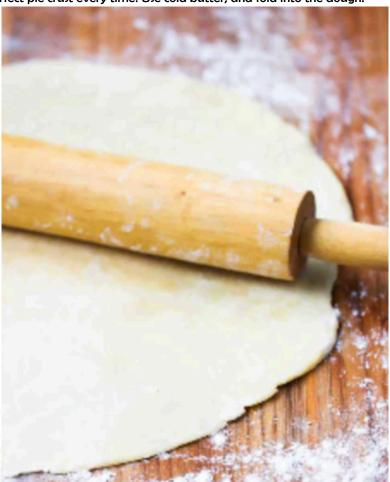
Source: howtofeedaloon.com



Makes 6 Servings

Preparation: 1 hour

This dough makes perfect pie crust every time! Use cold butter, and fold into the dough.



1 1/4 cup; all-purpose flour plus more for dusting your work surface 1/4 tsp salt 6 tablespoons unsalted butter chilled and cut into 1/2" cubes
2 tablespoons shortening chilled and cut into 1/2" cubes
5 ~ 6 tbs ice water

Using a dry ingredient measuring cup, add the flour to a food processor fitted with a metal blade Add the salt and then the chilled butter and shortening. Secure the lid onto the food processor. Cut the fat into the flour by pulsing 7 or 8 times. The butter should resemble small frozen peas. Through the tube of the food processor, add the ice water, 1 tbsp at a time, just until a ball forms. Immediately stop processing.

Remove the dough from the processor and using your thumbs, for a disc. Enclose the dough in plastic wrap and place in the refrigerator for 1 hour.

On a lightly floured counter/surface, place the dough. Try not to handle the dough too much, to prevent the butter pieces from melting.

You'll need to roll out the dough to about 3 to 4 inches greater than the inside diameter of the pan. (i.e., if you have 9-inch pie pan, roll the crust to a 12 - 13-inch diameter.) Try and roll the dough out in as few 'rolls' as possible. Repeated rolling will overwork the dough, and will yield less flakey crust.

To transfer the dough to the pan, fold one half over, then fold over again into a quarter. Gently place into pie pan and then unfold the dough. Trim the edges with scissors. Use your fingers to flute the edges. Your pie dough is now ready for baking!

Source: howtofeedaloon.com



Walnut Sour Cream Coffeecake - Aunt Elf

via her aunt, Denise Campolieto



CRUMB TOPPING
1/2 cup chopped walnut;
1/2 cup sugar
1 teaspoon ground cinnamon
COFFEECAKE
1/2 cups butter or margarine, softened
2/3 cup sugar

2 cup; all purpose flour 1 cup sour cream 2 large egg; 1 teaspoon baking powder 1 teaspoon baking soda 1 teaspoon vanilla extract

1. PREPARE THE CRUMB TOPPING: IN A SMALL BOWL, COMBINE THE WALNUTS, SUGAR, AND CINNAMON. SET ASIDE.

2. HEAT THE OVEN TO 350. GREASE A 13X9 INCH BAKING PAN. PREPARE THE COFFEECAKE: IN A LARGE BOWL, WITH AN ELECTRIC MIXER AT MEDIUM SPEED, CREAM THE BUTTER AND 2/3 C. SUGAR UNTIL LIGHT AND FLUFFY. REDUCE THE SPEED TO LOW AND GRADUALLY BEAT IN THE FLOUR, SOUR CREAM, EGGS, BAKING POWDER, SODA, AND VANILLA.

3. WITH THE MIXER AT MEDIUM SPEED, BEAT THE BATTER UNTIL IT IS LIGHT AND FLUFFY, OCCASIONALLY SCRAPING THE SIDE OF THE BOWL WITH A RUBBER SPATULA. SPREAD HALF THE BATTER INTO GREASED PAN. SPRINKLE WITH HALF THE CRUMB TOPPING. SPOON DOLLOPS OF THE REMAINING BATTER ON TOP; CAREFULLY SPREAD TO AN EVEN LAYER. SPRINKLE THE TOP WITH THE REMAINING CRUMB TOPPING. 4. BAKE THE COFFEE CAKE 25-30 MINUTES, OR UNTIL CAKE TESTER COMES OUT CLEAN. COOL THE CAKE COMPLETELY IN THE PAN ON A WIRE RACK. TO SERVE, CUT THE CAKE INTO SQUARES.

DRIZZLE WITH 10X SUGAR AND MILK WHILE WARM

FREEZES WELL.





Quiche Muffins - Lara Herbert

Preparation: 35 minutes, Cook Time: Jumbo: 25-30 min -or- Mini: 15-18 min

Yield: 8 jumbo or 96 mini muffins

Army Family

This came from an Army Officer's Wives Club cookbook that I purchased when we were stationed at Fort Campbell. I had these made for Bill's last Change of Command. I made them for a baby showers, and it's one of the things I make for families needing meals. It's a great make ahead recipe for breakfast when hosting as they freeze well.



4 eggs
1 cup milk
2/3 cup unsalted butter, melted (11 tbs)
3 cups bisquick
2 1/4 cups diced ham

2 cup; grated zucchini
3/4 cup chopped green onion;
3/4 cup grated Cheddar cheese
3/4 cup grated \$wis; cheese
3/4 cup grated provolone cheese

Preheat oven to 350 degrees. Oil muffin cups. Stir eggs, milk, butter and Bisquick in a bowl. Stir in remaining ingredients, blending thoroughly. (Batter may be refrigerated over night in an air-tight container.) Scoop batter into desired muffin cups. (Do not use paper wrappers as they stick to the sides.)

Bake: Jumbo: 25-30 min -or- Mini: 15-18 min

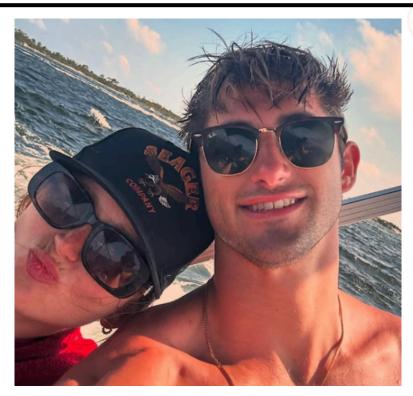
Cool slightly before removing from pan.

Can be served with salsa and sour cream. They freeze extremely well. Always a crowd pleaser!











Canned Goods





Yield: 1 quart

Arleese

Ensy Pickled Peaches (arless)

1-32 peach habres, drained (Rame Syrup)

3 cmp Drown sugar 's cmp vinegar

1 tap all spice | tap whole Clones

mix syrup, brown sugar, Vinegar

and spices in a sance fan and bring

to a boil. add peaches and let Cool.

Regrigerate for 34 hrs. Serve Call

makes 1 gt.

1 - 32 ounces drained, peach halves (save syrup) 1/2 cup brown sugar 1 teaspoon allspice 1/2 cup vinegar 1/2 teaspoon whole cloves

Mix syrup, brown sugar, vinegar and spices in a sauce pan and bring to a boil. Add peaches and let cool. Refrigerate for 24 hours. Serve cold.



Arleese

Ild South Line Cueunker Pickles.

7 lbs Cukes, slicel I for pickling spice 2 cups pickling line 2 gts Vinegar

2 gals water 5lbs. Sugar

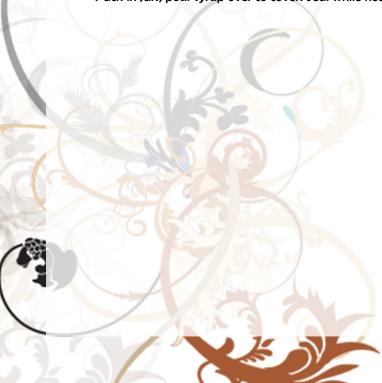
Soak Cukes 24 kms. in line 4 water mixture. Pour off line water and rinse thoroughly truice in Cost water soak in ice water for three hours and drainwell. Make super of bings sugar salt & spice. Cook for 10 min and remove from heat and ald Cukes. Let stand for 5-6 hours.

Bring to a bail and cook for 35 min. Pack in jars, pour squip one to cover, leal while hat.

7 pounds sliced cucumbers
2 cups pickling lime
2 gallons water
1 tablespoon salt

1 box pickling spices 2 quarts vinegar 5 pounds sugar

Soak cukes 24 hours in lime and water mixture. Pour off lime water and rinse thoroughly twice in cool water. Soak in ice water for three hours and drain well. Make syrup of vinegar, sugar, salt and spice. Cook for 10 minutes and remove from heat and add cukes. Let stand for 5-6 hours. Bring to boil and cook for 35 minutes. Pack in Jars, pour syrup over to cover. Seal while hot.



Grandma Arleese Colson

Pepper relish (Handma Colson)

12 ret-12 green peppers | brunch Celery

3 lbs. onions 3cups Vinegard

3 cups sugar 2 tolop salt

3 thosp mixed pickling spise

Think peppers (Coarde) and onions,

separately, be cald peppers, and total

stank 5 min, strain and repeat.

Mix all except belong and clok until

tender, about (0 min, Cut celery fine
and ald Jist before peppers consons

are done. Let seems tele colony is

Thoroughly hat, then place his

pint jors and seal hight away.

Place pickling spise in a clath

Ray and put in first nightne.

12 red bell peppers
12 green bell peppers
3 pounds onions
3 cups sugar

3 tablespoons mixed pickling spice

1 bunch celery

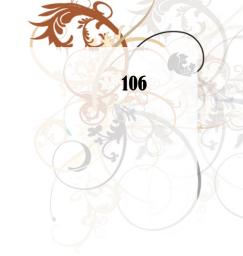
3 cups vinegar

2 tablespoons salt

Grind peppers (coarse) and onions, separately. Scald peppers in boiling water and let stand 5 minutes, strain and repeat. Mix all except celery and cook until tender, about 10 minutes. Cut celery fine and add just before peppers and onions are done. Let stand while celery is thoroughly hot, then place in pint jars and seal right away.

Place pickling spice in a cloth bag and put in first mixture.









Condiments







Chili For Hot Dogs

[lb ground beef
[(10% oz) Can tomats soup

"2 soup Can water

1 Tosp Chili powder (or more to taste) (Lade more)
Salt + pepper (to taste)
2 thsp Ketchiep
2 Thsp flour

4 thsp water

Brown meat, Wrain off fat. add saup water chili
pawder, palk + pepper + Ketchiep, make a paste

4 flour + water to thicken. [add as much ar little
led necessary) Simmer a little longer. Maker

enough ton 20 to 24 hot dogs

1 pound ground beef
1 -10 3/4 ounce; can tomato ;oup
1/2 ;oup can water
1 table;poon chili powder (or more to
ta;te, l add more)

salt and pepper 2 tablespoons ketchup 2 tablespoons flour 4 tablespoons water

Brown meat, drain off fat. Add soup, water, chili powder, salt & pepper, and ketchup. Make a paste of flour and water to thicken. (Add as much or little as necessary). Simmer a little longers. Makes enought for 20-24 hot dogs.



Aunt Elf's dad, Papa Christmas



1 pint white vinegar
2 tablespoons tbl. salt
2 teaspoons cayenne pepper

2 tablespoons red pepper flakes 1 teaspoon coarse black pepper 2 tablespoons firmly packed brown sugar

COMBINE ALL INGREDIENTS, MIX WELL AND LET STAND FOR SEVERAL HOURS BEFORE USING.
MAKES ONE PINT.





Aunt Melissa and Uncle Rich's good friend, Dave Sealey's specialty. He makes this with grilled chicken breasts, legs, thighs (skin on), then puts the chicken to simmer for a bit. OMG, this is amazing! He's from North Carolina so I suspect this a family recipe.



1 gallon white vinegar 1 pound . butter 64 ounces ketchup 1 tablespoon black pepper 1 teaspoon salt 1 tablespoon crushed red pepper

Mix all ingredients in large pan and simmer for about an hour. You can add more or less red pepper to the sauce to adjust the hotness. Be careful cause it gets hotter as the red pepper cooks.













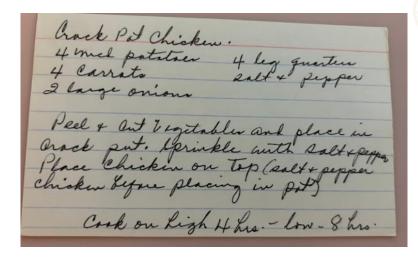


<u>Crockpot</u>









4 med potatoes
4 carrots
4 leg auarters

salt and pepper 2 large onions

Peel and cut vegetables and place in crockpot. Sprinkle with salt and pepper. Place chicken on top, (salt and pepper chicken before placing in pot)

Cook on high, 4 hours or low, 8 hours



<u>Crockpot Carolina Pulled Pork Barbeque - Aunt Elf</u>

Makes 8 Servings

Preparation: 15 MINUTES, Cook Time: 8 HOURS

Found this on the internet, it just works.. Simple and tastey!



2 onions, quartered
2 tablespoons brown sugar
1 tablespoon smoked paprika
2 teaspoons salt
1/2 teaspoon ground black pepper
4-6 pounds pork butt or shoulder roast
1 tablespoon liquid smoke

1 cup cider vinegar
1/3 cup Worcestershire sauce
1 1/2 teaspoons crushed red pepper flakes
2 teaspoons sugar
1/2 teaspoon dry mustard
1/2 teaspoon granulated garlic
1/4 teaspoon cayenne pepper

Place onions in crock pot.

Blend brown sugar, paprika, salt and pepper; rub over roast.

Place roast in crock pot. Drizzle liquid smoke over roast.

Combine vinegar, Worcestershire sauce, red pepper flakes, sugar, mustard, garlic and cayenne pepper and stir to mix well.

Drizzle about # of mixture over roast. Cover and refrigerate remaining mixture.

Cook roast on low for 8-10 hours.

Remove meat and onions, discard onions and shred meat. Add juices from crock pot and remaining vinegar mixture (a portion may be reserved to pass).

Serve plain or as sandwiches.





Use a large crockpot!! (you made need to divide this when you add the pasta)

This is great for a crowd, or to make and freeze. If you freeze, add cooked pasta once thawed and heated.

Even the Italians (Pellicanos!) liked this!



2 lb; ground beef
1 onion, chopped
3 carrots, chopped
4 stalks celery, chopped
2 (28-ounce) cans diced tomatoes, undrained
1 (16-ounce) can red kidney beans, drained

drained

3 (10-ounce) can; beef stock

3 teaspoons oregano

2 teaspoons pepper

5 teaspoons parsley

1 teaspoon Tabasco sauce (optional)

1 (20-ounce) jar spaghetti sauce

8 ounces pasta

1 (16-ounce) can white kidney beans,

Brown beef in a skillet.

Drain fat from beef and add to crock pot with everything except pasta.

Cook on low 7-8 hours or high 4-5 hours. Add pasta the last 30 minutes.

Serve with a nice crisp green salad and some garlic bread!









Desserts





Desserts









I STICK MARGARINE SOFTENES 4 EG65 I CAN HERSHET STRUP (1602) 1 C. FLOUR 1 cins 3c EVAPORATED MICK STICK PHANGARINE 12 C SUGAR 2 C CHOCOLATE CHIPS CREAM MARGARINE - SUDAR, ADD EGGS. MIX WELL ADD HERSHOY SYRUP. MIX WELL, ADD FLOWER MIX WELL BAKE 25"30 MIN AT 350", IN GREASED & FLOURED PLAN. ICING: HEAT MICK MARCARINEY WEAR TO BOILING. BOIL I MIN. EMOVE FROM HEAT T ABO CHOC.

1 cup sugar 1 stick margarine 1 - 16 ounces Hershey's syrup 1 cup flour

lcing 1/3 cup evaporated milk 1 stick margarine 1 1/2 cup; sugar 1/2 cup chocolate chips

Cream margarine and sugar. Add eggs, mix well. add Hershey syrup, mix well. Add flour, mix well. Bake 25-30 minutes at 350° in greased and floured 9x13 pan.

Heat milk, margarine and sugar to boiling. Boil 1 minute. Remove from heat and add chocolate chips. Pour on hot brownies





My great grandmother used to make these when I was little. I love these so much- especially when I can eat the while still warm!



1/4 cup melted butter 1 cup sugar 2 eggs, well beaten 3/4 cup flour 1/4 teaspoon baking powder pinch of salt 1 cup dates, cut fine 1 cup chopped nuts

MIX IN ORDER GIVEN. SPREAD IN PAN LINED WITH WAX PAPER. BAKE 15 OR 20 MINUTES IN MODERATE OVEN (350). CUT IN STRIPS AND ROLL IN POWDERED SUGAR WHILE STILL WARM.



Carol Bryant

Recipe for: DAte Dut BAlls
From the kitchen of: Cako (Biyant
Mix:
Icup sugar IT, white Karo
/a cup butter legglwell-beaten)
(cup dates (enoped)) cup perans (chopped)
Bring to boil in thick boiler over
medium heat And Cook 10 minutes
after boiling begins, Stir constantly
Do not over took serves:
after boiling begins, Stir Constantly! Do not over book serves: Remove from heat and stir
in 14 to almond
/at vanilla
2 cups Rice Krispies.
As soon as possible form into DAlls (small to med not quite as big
DAILS (SMALL to med, not quite As big
as a golf hall) And shake in
powdered sugar, Cool
. 0

Mix 1 tablespoon white karo syrup 1/2 cup butter

1 well beaten egg 1 cup chopped dates 1 cup chopped pecans

Bring to boil in thick boiler over medium heat and cook 10 minutes. After boiling begins stir constantly! Do not

Remove from heat and stir in 1/4 tsp almond (extract) and 1/4 tsp. vanilla, 2 cups Rice Krispies.

As soon as possible form into balls (small to medium not quite as big as a golf ball) and shake in powdered sugar.





Premat 350°
12 Cup butter or one mulea
112 Cup butter or one mulea
112 Cups Graham cracher grunds
1 Cup Walkerts Coursely Chopped
1 Cup Walkerts Seni-Shuf bits Chac or hibrard
113 cup format allowat
113 cup format
114 cup format
115 cu

1/2 cup melted butter or margarine 1 1/2 cup; graham cracker crumb; 1 cup coarsely chopped walnut; 1 cup semi sweet bits Chocolate or butterscotch 1 1/3 cups flaked coconut 1 1/3 cups sweetened condensed milk

Preheat oven to 350°

Pour melted butter into bottom of 9x13x2" pan. Sprinkle crumbs evenly over melted butter. Sprinkle chopped nuts over crumbs. Scatter chocolate bits over nuts. Sprinkle coconut evenly over choc. bits Pour sweetened condensed milk evenly over coconut.

Bake 25 mins or until browned lightly on top Cool in pan 15 mins, cut into bars



Top Secret Brownies - Aunt Eli

Aunt Elf by way of her great aunt, Dottie Davis

So for many years Aunt Dottie would not share this recipe. I got it from her daughter when the promise I wouldn't share it. One of the first times I made these brownies, I looked at the can of Hershey's chocolate syrup, it had the exact recipe on it and had for many years. So i figure I can share it now!!!



CREAM TOGETHER

1 stick butter

1 cup sugar

ADD

4 eggs cream well

ADD
1 can (or 1 1/2 cups)Hershey's Chocolate
Syrup
1 cup flour
3/4 cup chopped nuts

BAKE IN GREASED 13x9 PAN AT 350 FOR 25-30 MINUTES.

FROSTING: 6 TBS. BUTTER 6 TBS. MILK 11/3 CUP SUGAR

COMBINE IN SAUCE PAN AND BRING TO BOIL FOR 2 MINUTES STIRRING CONSTANTLY. ADD 6 OZ. CHOCOLATE CHIP. BEAT UNTIL MELTED. SPREAD ON COOL BROWNIES.

YUM*YUM*YUM!!!!

DO NOT SHARE THIS RECIPE WITHOUT AUNT DOTTIES PERMISSION...







Aunt Elf by way of my great grandmother, Nannie Wyatt



3 eggs
1 1/2 cups Wesson oil
2 cups sugar
3 cups flour
1 teaspoon baking soda
1 teaspoon salt
2 teaspoons vanilla extract

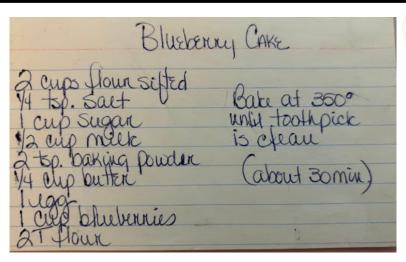
3 cups chopped apples
1 cup chopped pecans

topping 1 stick oleo or butter 1 c. brown sugar 1/4 c. canned milk or bailey's irish cream

BEAT EGGS, ADD OIL AND SUGAR. MIX ALL INGREDIENTS. ADD TO EGG MIXTURE - ADD VANILLA. FOLD IN APPLES AND NUTS. BAKE IN TUBE PAN FOR 45 MINUTES AT 350.

MIX AND BRING TO A ROLLING BOIL. COOK FOR 2-3 MINUTES. STIR CONSTANTLY, PUT ON CAKE WHILE WARM.

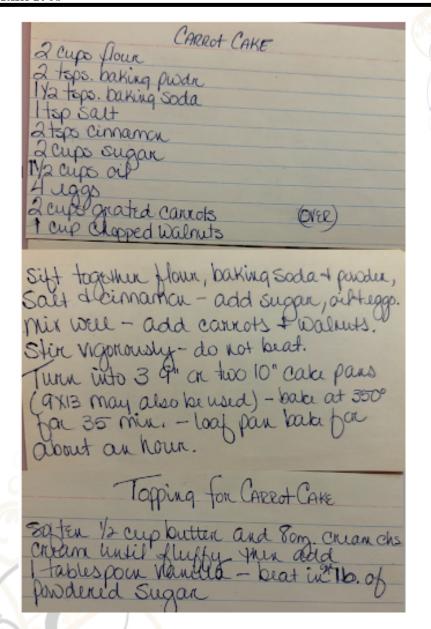




2 cups sifted flour 1/4 teaspoon salt 1/2 cup milk 2 teaspoons baking powder 1/4 cup butter 1 egg 1 cup blueberries 2 tablespoons flour (To flour the pan)

Bake at 350° until toothpick is clean, about 30 mins.





2 cups flour
2 teaspoons baking soda
1 1/2 teaspoons baking soda
2 teaspoons salt
2 teaspoons cinnamon

2 cup; sugar 1 1/2 cup; vegetable oil 4 egg; 2 cup; grated carrot; 1 cup chopped walnut;

Sift together flour, baking soda, baking powder, salt and cinnamon. Add sugar, oil and eggs, mix well. Add carrots and walnuts. Stir vigorously. DO NOT BEAT.

Turn into 3 -9" or 2 -10" cake pans. (9x13 may also be used) Bake at 350° for 35 mins. (Loaf pan bake for about an hour)

Topping for Carrot Cake

Soften 1/2 cup butter and 8 ounce cream cheese. Cream unitl fluffy then add 1 Tbl vanilla- beat in 1 lb. of powdered sugar.



Carrot Cake- Aunt Elf

My favorite carrot cake ever! (Actually this recipe is from Southern Living Magazine.) This is delicious!



1 1/2 cup; vegetable oil

2 cup; sugar

4 large eggs

2 cups all purpose flour

2 teaspoons baking powder 1 1/2 teaspoons baking soda

1 teaspoon salt

2 teaspoons ground cinnamon

2 cups grated carrots

8.75 ounces can crushed pineapple, drained

1/2 cup chopped pecans

- 1. GREASE BOTTOM AND SIDES OF 3 (9-INCH) ROUND CAKEPANS, LINE BOTTOMS WITH WAX PAPER. GREASE AND FLOUR WAX PAPER.
- 2. BEAT FIRST 3 INGREDIENTS AT MEDIUM SPEED WITH A MIXER UNTIL BLENDED.
- 3. COMBINE FLOUR AND NEXT 4 INGREDIENTS, ADD TO OIL MIXTURE, BEATING AT LOW SPEED UNTIL BLENDED. STIR IN CARROT, PINEAPPLE, AND PECANS. POUR INTO GREASED PANS.
- 4. BAKE AT 350 FOR 25 MINUTES OR UNTIL A WOODEN PICK INSERTED IN CENTER COMES OUT CLEAN. COOL IN PANS ON WIRE RACK 10 MINUTES; REMOVE FROM PANS. COOL COMPLETELY ON WIRE RACK. 5. SPREAD CREAM CHEESE FROSTING BETWEEN LAYERS AND ON TOP AND SIDES OF CAKE.

CREAM CHEESE FROSTING SOUTHERN LIVING

1 CUP BUTTER OR MARGARINE, SOFTENED

1 (8-OUNCE) PACKAGE CREAM CHEESE, SOFTENED

1 (16-OUNCE) PACKAGE POWDERED SUGAR, SIFTED

1 TSP. VANILLA EXTRACT

BEAT BUTTER AND CHEESE AT MEDIUM SPEED WITH AN ELECTRIC MIXER UNTIL BLENDED. GRADUALLY ADD POWDERED SUGAR AND VANILLA, BEATING WELL. YIELD: 4 CUPS





Another one of Denise Campolieto's best!! And one my uncle would sell on the train!



1/2 pound butter
3 cup; flour
1/2 cup ;hortening
1/2 tea;poon baking powder
2 1/2 cup; . ;ugar

1/2 teaspoon salt 5 eggs 4 tablespoons cocoa powder 1 cup milk 1 tablespoon vanilla extract

CREAM BUTTER AND SHORTENING - ADD SUGAR, EGGS - BEAT EACH SIFT DRY INGREDIENTS. ADD ALTERNATING WITH MILK TO CREAM MIXTURE, ADD VANILLA. BAKE IN GREASE & FLOURED TUBE PAN AT 325 FOR 80 MINUTES, AT LEAST



You can't go wrong with Denise Campolieto's recipes!



1 cup margarine
2 cup; sugar
Beat Well
1 cup brown sugar
6 large egg; - add one at a time
2 1/2 cup; • flour
1/4 teaspoon baking soda

Combine
1/2 cup cocoa powder
8 ounces sour cream
Alternate with flour
2 teaspoons vanilla extract
*walnuts

BAKE 325 FOR 1 HOUR 20 MINUTES COOL IN PAN 10-15 MINUTES SPRINKLE WITH 10X SUGAR, *WALNUTS ARE OPTIONAL

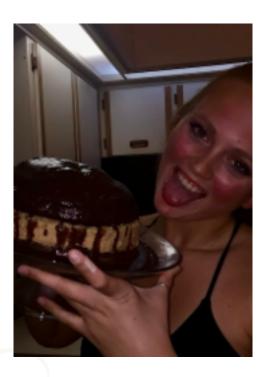


Devil's Food Cake with Salted Peanut Butter Frosting and Ganache - Mom

Makes 12 Servings

This was Sarah Grace's favorite cake for years when living in Pinehurst, NC and Port Orange, FL. The recipe disappeared for years so I had pieced together different recipes to be able to make it again. I just found the real recipe! It is so delicious

Total Time: 2 hr 30 min



1 151/4 pkg; 1 (15 1/4-oz.) devil'; food cake mixe; (plu; ingredient; listed on box for preparing cake) Baking spray with flour 1 cup butter, softened 1 cup creamy peanut butter 3 cups unsifted powdered sugar
1 teaspoon vanilla extract
.75 cup heavy whipping cream, divided
1 cup semisweet chocolate chips
Chopped roasted salted peanuts

1. Preheat oven to 350°F. Prepare devil's food cake mix according to package directions. Divide batter evenly between 2 (9-inch) round cake pans coated with baking spray.

2.Bake in preheated oven until a wooden pick inserted in centers of cakes comes out clean, about 22 minutes. Cool in pans 10 minutes. Invert cakes onto wire racks; cool completely, about 45 minutes.

3.Beat softened butter and peanut butter with a stand mixer fitted with a paddle attachment on medium speed until smooth, about 2 minutes. Reduce mixer speed to low; gradually add powdered sugar, vanilla extract, and 14cup of the cream. Beat on medium-high speed until fluffy, about 3 minutes. (You will have about 4 cups frosting.)

4. Spread 1½ cups frosting in a smooth layer over top of 1 cake layer using a large offset spatula. Top with remaining cake layer, and spread 1½ cups frosting in a smooth layer over top, spreading some of the frosting on top layer in a thin layer around sides of whole cake. Chill until frosting has firmed and set, about 30 minutes. Spread remaining frosting (about 1 cup) over sides of whole cake, smoothing as you go.

5. Microwave remaining ½ cup cream in a small microwavable bowl on HIGH until steaming, about 1 minute. Stir in chocolate chips until mixture is smooth. Cool 15 minutes.

6. Slowly pour about half of the chocolate mixture over the top of the cake. Spoon more of the mixture around top edge, allowing it to drip down sides, and then spoon any remaining chocolate mixture onto center of cake. If needed, use the spoon to nudge the icing down the sides of the cake. Smooth the top with an offset spatula, and sprinkle with peanuts. See step-by-step instructions for creating an icing drip here.

Source: southernliving.com



Aunt Elf - via her aunt, Denise Campolieto

This used to make for all of my family functions growing up. I forgot all about it until my other aunt brought for a Christmas luncheon. I've made 3 times this year!

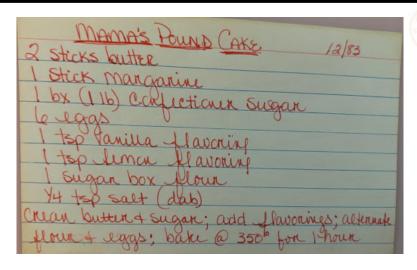


1 package yellow cake mix 1 package instant vanilla pudding 1 cup oils 4 eggs 1/4 cup vodka 1/4 cup Galliano 3/4 cup orange juice

MIX ALL INGREDIENTS WELL. BEAT 5 MINUTES. GREASE AND FLOUR TUBE PAN. BAKE 350 FOR 45-50 MINUTES.

GLAZE
1 C. 10X SUGAR
1 TBS. ORANGE JUICE
1 TBS. GALLIANO
1 TSP. VODKA
ICE WHILE WARM.





2 sticks butter 1 stick margarine 1 lb. Box confectioners' sugar 6 eggs 1 tsp vanilla flavoring 1 tsp lemon flavoring 1 sugar box flour (confectioner's sugar BOX) 1/4 tsp salt (dab)

Cream butter and sugar; add flavorings; alternate flour and eggs.

Bake at 350° for 1 hour.





via her aunt, Denise Campolieto



2 cups flour 2 cups sugar 1 1/4 teaspoons baking soda 1 teaspoon salt 1/2 teaspoon baking powder 1 cup water 3/4 cup sour cream 1/4 cup shortening 1 teaspoon vanilla extract

PRE HEAT OVEN TO 350. GREASE AND FLOUR 8 OR 9 - INCH PANS. LINE WITH WAXED PAPER. IN MEDIUM BOWL, COMBINE FLOUR, SUAR, SOAD, SALT, AND POWDER. SET ASIDE. IN LARGE BOWL, COMBINE REMAINING INGREDIENTS. ADD RESERVED DRY INGREDIENTS. BLEND AT SLOW SPEED UNTIL MOIST. BEAT 3 MINUTES AT LIGHTED SPEED. BAKE 30 -40 MINUTES. COOL 10 MINUTES, REMOVE FROM PANS. COOL COMPLETELY.

FROSTING: **3 C. CONFECTIONERS SUGAR** 1/4 C. SOUR CREAM 1/4 C. BUTTER 3 TBL. MILK 1 TBL. VANILLA 3 OZ. UNSWEETEND CHOCOLATE, MELTED AND COOLED

MIX AND FROST CAKE



Aunt Elf (Denise Campolieto)



1 package pudding included yellow cake mix 3 eggs 1/2 cup dark rum 1/2 cup water 1/3 cup vegetable oil 1 can (8 1/4 oz.) crushed pineapple (drained, save juice) 1/2 cup chopped walnuts generous dash nutmeg

COMBINE FIRST 5 INGREDIENTS. BEAT AT MEDIUM SPEED FOR 2 MINUTES. STIR IN PINEAPPLE AND WALNUTS. POUR INTO A GREASED AND FLOURED TUBE PAN. BAKE AT 350 FOR 45-55 MINUTES OR UNTIL TESTER COMES OUT CLEAN. COOL AND REMOVE FROM PAN.

GLAZE

COMBINE 1 CUP CONFECTIONERS SUGAR, 11/2 OZ. RUM, 1 OZ. PINEAPPLE JUICE. BLEND UNTIL SMOOTH.





Cook Time: .50

A friend shared this recipe with me, and I've claimed as my own! It's easy and delicious. I made it for the high school craft fair bake sale - for 12 years and counting! (Yes, that is long after Brylea, Brayden and Bubba graduated!)



1 yellow cake mix 1 small box vanilla pudding 1/4 cup oils 1/2 cup water 1/2 cup . rum 4 eggs

GLAZE
1 (8-ounce) stick butter or margarine
1/4 cup water
1 cup granulated sugar

Mix cake mix with pudding, eggs, water, rum and oil at medium speed. Pour into greased bundt pan and bake for 50 minutes at 325.

Let cool.

Spoon on half of glaze. When glaze has been absorbed, invert and spoon rest of glaze on top.

Glaze Instructions

Combine three ingredients. Cook over medium heat. Bring to boil and stir constantly for 5 minutes. Remove from burner. Add c. dark rum very slowly.

(FYI: Use cheap dark rum and if you use a dark colored pan and it is usually done after baking 40-45 minutes.)



Makes 10 Servings

San Stefano Chadate Cake (Servis 10)

1/2 Lbs. seni-sweet charlate (luse chips)

Yzlb butter (2 sticks)

5 eggs separated

5 Tbs Sugar

1/27bs flour

2 025 Strega > 1 use Amareto or you can use strong coffee

Met chowlock & butter together (Slowly!) in microvave.

Separate eggs

Beat egg whites to a fluff

Mix yolks, Sugar, Flour's liquers

Combine all ingredients & be sure to blend Well with spatial Pour into 10" spring pan which has been buttered & floured. Cook @ 400° for 20 mins

Serve with fresh Whipped cream (I do not swaten cream)

-Sassie

1 1/2 pound; semi-sweet chocolate (I use 1/2 pound (2 sticks) butter 5 eggs separated

5 tablespoons sugar 1 1/2 tablespoons flour 2 ounces Strega and anisette I use Amaretto or you can use strong coffe

Melt chocolate and butter together (slowly!) in microwave. Separate eggs Beat egg whites to a fluff Mix yolks, sugar, flour and liqueurs Combine all ingredients and be sure to blend will with spatula Pour into a 10" spring pan which has been buttered and floured. Cook at 400° for 20 mins, Serve with fresh whipped cream (I do not sweeten cream)



Aunt Elf by way of Denise Campolieto



3 egg; 1 1/2 cup; sugar 1 cup oil; 2 cup; flour 2 tea;poon; cinnamon 1 teaspoon baking soda 1 teaspoon salt 1 teaspoon vanilla 1 cup chopped nuts (walnuts or pecans) 4 cups apples, pared, and thinly chopped

PREP:

- 1. IN LARGE BOWL, BEAT EGGS AT HIGH SPEED UNTIL THICK AND LIQUID. COMBINE SUGAR AND OIL, BEAT INTO EGGS.
- 2. STIR TOGETHER FLOUR, CINNAMON, BAKING SODA, AND SALT. ADD TO EGG MIX ALONG WITH VANILLA, STIR IN WALNUTS.
- 3. SPREAD APPLES IN BUTTERED 9X13X2 PAN. POUR BATTER OVER APPLES, SPREADING TO COVER.
- 4. BAKE AT 350 FOR 1 HOUR OR UNTIL TOP IS PALE GOLDEN. COOL COMPLETELY BEFORE ICING.

CREAM CHEESE ICING 1 TSP. LEMON JUICE 2- 8 OZ. CREAM CHEESE

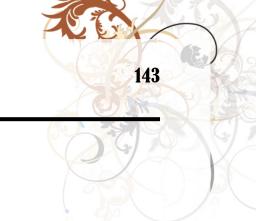
BEAT TILL FLUFFY, BEAT IN 1/4 C. MELTED BUTTER STIR IN 1 3/4 C. POWDERED SUGAR











<u>Christmas Cookies - Christmas Trees - Nicole Majik</u>

Cook Time: 10-12 minutes Yield: 3 dozen

These are family heirloom recipes that were passed to me to carry the torch...now they can do the same.



1 cup butter 2 1/2 cups flour 3/4 cup sugar 1/4 tsp baking powder 1 egg 1 tsp almond extract 1/4 tsp salt green food coloring

Cream butter and sugar well. Beat in egg and almond extract.

Gradually blend in dry ingredients which have been sifted together and tint dough with a few drops of green food coloring. Mix well.

Fill cookie press using tree plate. Form cookies on ungreased cookie sheets.

Decorate with tiny candies. Bake.

Remove at once to cooling rack.

Temp: 375 F







1/2 cup butter 1/2 tsp vanilla 1/2 cup sugar

1 cup sifted flour 1/2 3 pkg; cream cheese

Temp 375°

Cream butter and sugar well. Beat in egg and molasses.
Gradually blend in dry ingredients which have been sifted together.
Fill cookie press. Form cookies on undressed cookie sheet. Bake.
Remove at once to cooling rack.







1/2 cup butter 1/2 tsp ginger 1/2 cup sugar 1/4 tsp allspice 1 egg 1/4 tsp cloves

1/2 cup molasses 1/4 tsp mace 2 cups sifted flour 1/4 tsp salt 1/2 tsp cinnamon 1/4 tsp baking soda

Cream butter and sugar well. Beat in egg and molasses. Gradually blend in dry ingredients which have been sifted together. Fill cookie press. Form cookies on undressed cookie sheet. Bake. Remove at once to cooling rack.

Time 10-12 min. Temp: 375 F







1 cup butter 1 egg 1/2 cup ;ugar 2 1/2 cup; ;ifted flour 1/2 cup brown ;ugar 1/2 tsp baking soda 1 tablespoon orange juice 1/4 tsp salt 1 tsp grated orange rinds

Cream butter and sugars well.

Add orange juice and grated orange rind. Beat in egg.

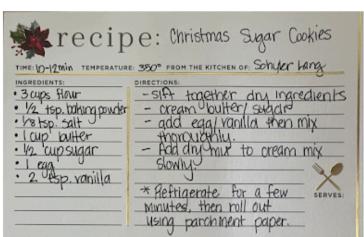
Gradually blend in flour, baking soda and salt which have been sifted together.

Fill cookie press. Form cookies on undressed cookie sheet. Bake.

Remove at once to cooling rack.

Time: 10-12 min. Temp: 375 F







3 cup; flour
1/2 teaspoon baking powder
1/8 teaspoon salt
1 cup butter

1/2 cup şugar 1 egg 2 teaspoons vanilla

Sift together dry ingredients.

Cream butter and sugar. Add egg and vanilla, then mix thoroughly.

Add dry mix to cream mix, slowly.

Refridgerate for a few minutes, then roll out using parchment paper.



Lake Cookies - Dena Daniel

Preparation: 15 minutes, Cook Time: 7 minutes

Friend of the Bryant family since SG was 5!

Tradition to always have in our freezer at the family lake house on Lake Hamilton in Hot Springs, AR. FABULOUS!!



Graham Cracker Squares
1 cup butter
1 cup brown sugar

10 -12 ounce; semi-sweet chocolate chip; 1/2 tsp vanilla

Preheat 400°

First, line a cookie sheet with foil, spray or grease lined pan. Lay graham crackers over the bottom of the pan. In a saucepan, melt the butter and brown sugar together over medium heat. Once melted, let it simmer for 2-3 minutes making sure the sugar is dissolved and begins to look like a Carmel color. Add the vanilla (it will bubble). Stir and pour the mixture over the crackers spreading evenly. Bake at 400 for 7 minutes. When first out of the oven, sprinkle chocolate chips evenly over crackers and then spread into even layer. Put the whole cookie sheet into the freezer. When hardened, break into pieces and freeze in Ziploc bags. Eat directly from freezer!!





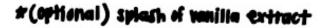
Yield: 12

I found this recipe during Covid lockdown- made them every week for months!

Brayden's PB+Choc. Chip Cookies (makes 12)

Ingredients

- · 1 cup peanut butter of choice
- · 1 cup bown sugar
- · 1 tsp beking sode
- · 1 egg
- · 1/2 Cup chalate chips



Directions

- · Combine all Ingredients 4 mix
- · Chill in refudgerator for 20-30 mins
- · Bake at 350°F for T-lomins

≠(optional) sprinkte sea sult on coolies once done

1 cup peanut butter of choice 1 cup brown sugar

1 teaspoon baking soda

Combine all ingredients and mix.

Chill in refrigerator for 20-30 minutes.

Bake at 350° for 8-10 minutes.

1 egg
1/2 cup chocolate chip;
splash optional vanilla extract







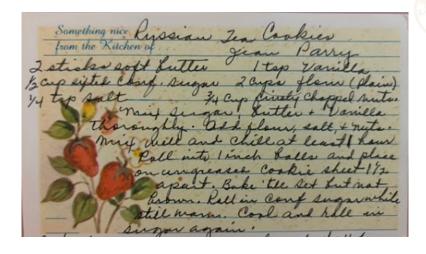
1 cup butter
1 cup brown sugar
1/2 cup sugar
2 eggs
1 teaspoon vanilla extract

2 cups + 2 tablespoons flour 1/2 teaspoon salt 1 teaspoon baking soda 3/4 cup chocolate chunks vanilla bean ice cream

Preheat 325° Melt butter in cast iron skillet (10-12 minutes), stir until bubbles. Turn heat on low and add in brown sugar and sugar, stir til smooth and glossy. Chill about 10-15 minutes, add eggs and vanilla, stir well. Stir in flour, BS and salt. Make sure dough is room temperature, add stir in chocolate. Bake 26-33 minutes until edges are golden.



Sent by Aunt Ives



2 sticks soft butter 1/2 cup sifted confectioners' sugar 1 tsp vanilla extract 1/4 tsp salt 2 cups plain flour 3/4 cup finely chopped nuts

Mix sugar, butter and vanilla thoroughly. Add flour, salt and nuts. Mix well and chill at least 1 hour.

Roll into 1" balls and place on ungreased cookie sheet 1 1/2" apart. Bake 'til set but not brown. Roll in confectioner's sugar while still warm. Cool, and roll in sugar again.





Aunt Elf- another recipe that I begged for! A Randolph Macon mom brought these several times for the post game meals for the team. I snuck one, and love it, but had no idea who made them! I sent messages to our group text like 3 times before I got an answer and the recipe!!



3 tablespoons sugar 1/2 teaspoon cinnamon

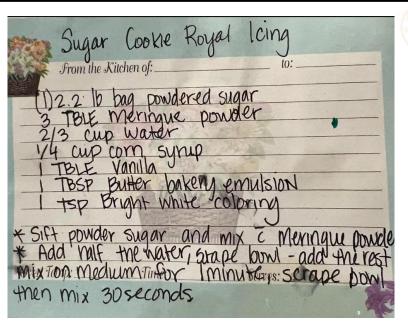
3 1/2 cup; flour 1 table;poon baking powder 2 1/4 tea;poon; baking ;oda 1/4 teaspoon salt
1/4 teaspoon cinnamon
1 cup softened butter
2 cups sugar
2 eggs
1 tablespoon light corn syrup
2 1/4 teaspoons vanilla extract

- 1. Preheat oven to 375 degrees
- 2. In a small bowl, stir together the sugar and cinnamon and set aside.
- 3. To make cookie dough, stir together dry ingredients.
- 4. In a bowl with a paddle attachment, cream the butter. Add the sugar and continue to mix. Add eggs, corn syrup and vanilla, mix thoroughly. Add the dry ingredients and mix until blended. Chill dough 1 hour, if it is sticky or difficult to handle.
- 5. Roll balls of dough about the size of a walnut, then roll in the cinnamon sugar to coat. Place on an ungreased sheet pan 2 1/2 inches apart.
- 6. Bake for 10-12 minues until puffe up and the surface is lightly cracked. Let cool on the sheet pan a few minutes before removing to a wire rack to cool.









2 lb.; bag powdered sugar 3 tablespoons meringue powder 2/3 cup water 1/4 cup corn syrup 1 tablespoon vanilla 1 tablespoon butter bakery emulsion teaspoon bright white coloring

Sift powdered sugar and mix in meringue powder.

Add half of the water, scrape bowl - add the rest of the ingredients.

Mix on medium for 1 minute, scrap bow the mix 30 seconds.

Note: Clear or light corn syrup (karo syrup) is best and clear vanilla is best. Also its optional to omit the butter flavor and use double the vanilla flavor.



Yield: 3 dozen

from her mom, Diane

These are simply a wonderful treat!



1 pkg saltine crackers about 40 1/2 cup sugar 2 sticks butter

12 ounces chocolate chips slivered almonds

PLACE CRACKERS, SALT SIDE DOWN, ON FOILED LINED COOKIE SHEET (10 X 15 X 1). BRING BUTTER AND SUGAR TO A BOIL, POUR EVENLY OVER CRACKERS. PLACE IN PREHEATED 350 OVEN 10 TO 12 MINUTES. TAKE OUT OF OVEN, POUR 12 OZ. CHOCOLATE CHIPS EVENLY. WAIT APPROXIMATELY 2 MINUTES TO MELTING STAGE, THEN SPREAD EVENLY. SPRINKLE SLIVERED ALMONDS ON TOP.

MAKES 3 DOZEN.







• •

Make sure read the banter in the email!!

Re: gourmet apples - Yahoo! Mail Page 1 of 2 YAHOO! MAIL Re: gourmet apples rom: "Monts Bryant" <morts.bryant@mchsl.com> To: "Erin Bryant" <eebkep@yshoo.com> OOps!! I almost forgot!! Sorry!!! I'm sorry we lost too. I hate Auburn. We have tickets in the new endzone. It's a store exclusive (we lucked up to get in there) all the food and drinks (cokes) are free. And they lay out a spread too. It's great. There were soon many AU fans in there. I'm thinking what in the world are they even doing in there??? Go sit upper deck with the rest of the orange and blue. Anyway they were very annoying. Ok enough of that. . . I cup brown sugar (if you can find Dominos Brownulated Brown Sugar that's the best if not just use regular light brown sugar but don't pack it) 2 1/4 cups white sugar 3 cans condensed milk 2 cups light Karo syrup 1 T vanille 1 1/3 stick real butter Odd all a harchard 255 Put everything except vanilla and butter in heavy pot. The thicker the bottom the better so it won't stick. Size continuously and start cooking over med heat (maybe just a ted over medium) if it starts having brow flecks come up turn is down a little. Continue cooking till you reach about 235 on a candy thermometer. Turn heat of and add vanilla and butter. Let caramel sit for about 10 mins. Have you applies already stuck with sticks. This recipe will cover about 20 size 56 apples. If using smaller apples it will go further. (I'm so smart because I went to MOCO High. 20 suce of septements are supplied by the control of the control o We are doing apples again on the 10th. Will y'all still be here? If you are you can come up and watch the process. The pots of caramel we cook will cover about 110 apples. If this is clear as mud just holler at me with any questions you might have Original Message To: Morris Bryant Sent: Saturday, November 27, 2010 4:09 PM Subject: Re: gourmet apples YEAH! Thank you! Glad you got to go to the game - sony we lost :(http://us.mc638.mail.yahoo.com/mc/showMessage?aMid=13&filterBy=&.rand=1003155... 12/14/2010

Caramel Recipe
1 cup brown sugar *
2 1/4 cups white sugar

2 cup; light Karo ;yrup 1 table:poon vanilla extract 1 1/3 ;tick; real butter

* if you can find Domino's Brownulated Brown Sugar that's the best, if not just use regular light brown sugar but don't pack it)

Put everything except vanilla and butter in a heavy pot. The thicker the bottom the better so it won't stick. Stir continuously and start cooking over medium heat (maybe just a tad over medium). If it starts having brown flecks come up, turn it down a little. Continue cooking till you reach about 235° on a candy thermometer. Turn off heat and add vanilla and butter.

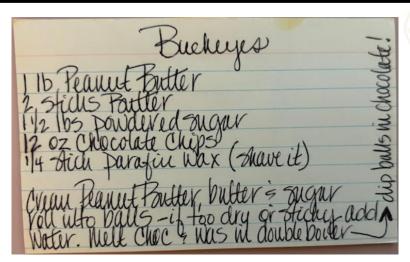
Let caramel sit for about 10 minutes. Have your apples already stuck with sticks. This recipe will cover about 20 size 56 apples. If using smaller apples it will go further.

Cover apples completely with caramel and immediately cover with pecans. Have a pan ready with a little sugar sprinkles on it to put the apples on. For the chocolate you can use Wilton candy melts from Walmart. Use light cocoa and white.









1 pound peanut butter 2 sticks butter 1 1/2 pounds powdered sugar

12 ounces chocolate chips
1/4 stick shaved parafin wax

Cream peanut butter, butter and powdered sugar. Roll into balls, if too dry or sticky, add water. Melt chocolate chips and wax in double boiler, dip ball in chocolate!





Love, Grandma Judy (or Jude if you prefer)



1/2 cup peanut butter 1 cup whole or 2% milk

2 cup; sugar

Mix milk and sugar in a sauce pan on medium heat. Cook until boiling and sugar is dissolved. Test for soft ball stage. Remove from heat and stir in peanut butter beating until smooth (it starts to harden quickly!), and pour into greased dish (I usually use rectangle or pie plate). Let it cool and cut into pieces.



Peanut Butter Balls - Aunt Elf

Aunt Elf from her mom, Diane. These are my favorite!!



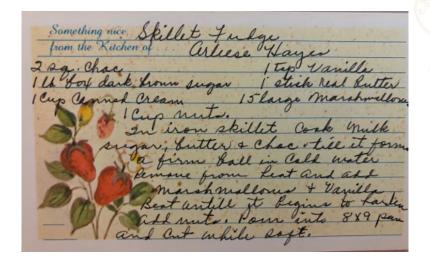
3 cup; (24 oz.) ;mooth peanut butter 2 pound; (7 1/2 cup;) powdered ;ugar 1 pound butter or margarine, ;oftened CREAM TOGETHER AND MAKE INTO 1 -INCH BALL;.

CHOCOLATE
1 square parafin wax
1 large bag milk chocolate chips chips

MELT PARAFIN WAX IN A DOUBLE BOILER, ADD CHOCOLATE CHIPS. ONCE MELTED, DROP BALLS INTO MIXTURE USING THE ROUND END OF TOOTHPICK (LEAVE TOOTHPICK IN BALLS.)



Sent by Aunt Ives



2 squares chocolate
1 tsp vanilla extract
1 lb. dark brown sugar
1 stick real butter

1 cup canned cream 15 large mar;hmallow; 1 cup nut;

In iron skillet cook milk, sugar, butter and chocolate until it forms a firm ball in cold water. Remove from heat and add marshmallows and vanilla. Beat unitl it begins to harden, add nuts. Pour into 8x9 pan and cut while soft











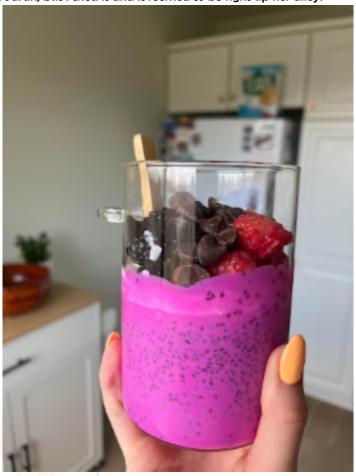
Dragon Fruit Chia Seed Pudding - Allison

Preparation: 15 minutes

Yield: 3-4 servings

Bestie and college roomie

Ive never made this with Sarah, but I tried it and it seemed to be right up her alley!



2 smoothie packets pitaya dragon fruit 1 1/2 cups nonfat plain greek yogurt 1 tsp vanilla extract 1 tablespoon maple syrup 3/4 cup choice of milk 1/2 cup chia seeds

Combine Pitaya smoothie packets, Greek yogurt, vanilla extract, maple syrup, and milk into a blender. Blend until smooth

Once smooth, add in chia seeds and stir

Divide into containers of choice (I use 4 smaller containers)

Sit in fridge for a couple of hours

Top with your choice of yogurt, fruit, chocolate chips

ENJOY!





1/4 cup cold milk 1 envelope unflavored gelatin 3/4 cup milk heated to boiling 6 tablespoons coffee brandy 1 egg 1/4 cup sugar

1/8 tsp salt 1 cup (approx. 6 oz) semi sweet chocolate pieces 1 cup heavy whipping cream 2 ice cubes

Put cold milk and gelatin in blender. Cover and process at "stir" until gelatin is softened. Add hot milk. Blend at "stir" until dissolved

Add coffee brandy, egg, sugar, salt, and chocolate pieces. Process at "beat" until mixture is smooth. Add cream and ice cubes and process at "liquify" until ice is liquified. Pour into mold and freeze.

Loosen from mold when ready to serve by gently heating the mold with some warm water in a bowl.

Serve with whipped cream



Makes 6 Servings

Preparation: 15 minutes

This was Nana Hayes' recipe in a pinch - easy and always a crowd favorite. Since I started making it years ago - it has always been a requested dessert at our family gatherings. For large groups I double the recipe.

No baking just "dump, dump, stir"



box large instant vanilla pudding small container of Cool Whip

several bananas nilla wafers

Make pudding according to directions on box minus refrigerate time. Once done mixing add tub of Cool Whip. In large bowl or dish layer pudding mixture, wafers, bananas. Continue layering until ingredients are all used. At least 2 layers if you like lots of wafers do 3. Refrigerate for an hour or more.





<u>Aunt Melissa's Key Lime Pie - Aunt Elf</u>

Aunt Elf - Aunt Morgan swears this is the best Key Lime Pie - and she lived in Key West! I do think it has to do with the homemade crust. I like making it in 9x13 (DOUBLE THE KEY LIME MIXTURE!) vs. a normal pie dish. It is way easier to serve!



3 eggs yolks (if desired, save whites for meringue, keep cold,) 14 ounces can sweetened condensed milk 1/2 cup Nellie and Joe's Key Lime Juice

1-9 inch graham cracker pie crust OR make your own crust! (see below) Meringue 3 egg whites, room temperature 1/4 teaspoon cream of tartar 6 tablespoons sugar 1/2 teaspoon vanilla

Combine milk, egg yolks and lime juice. Blend until smooth. Pour filling into pie crust and bake at 350 for 15 minutes. Allow to stand 10 minutes before refrigerating.

Just before serving, top with freshly whipped cream, or meringue, and garnish with lime slices.

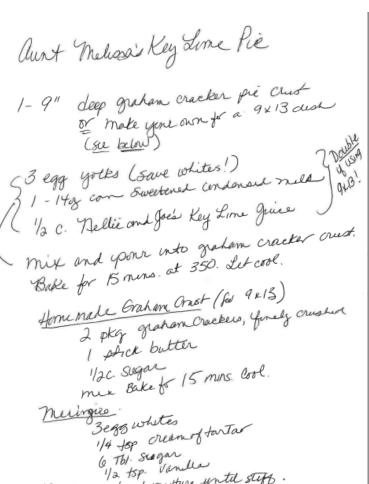
Make your own graham cracker crust!
For 9X13 dish:
2 packages graham crackers, finely crushed
1 stick of butter
1/2 cup sugar

Mix ingredients and press into 9Xx13 casserole dish. Bake for 15 minutes. Pour key lime mixture into crust and bake for 15 more minutes. Let cool and put in refrigerator.

Meringue (optional)

Mix ingredients in stand mixer, let beat until meringue is still. Put on top of pie. Place under broiler (middle rack) and WATCH! Take out when lightly browned. Put put in refrigerator to chill until ready for serving!







Easy Fruit Cobbler - Taylor Franzone

This is an easy one I got from nanny & one of my most requested things I bring. Its so good!



2 cans of crescent rolls 1 block of cream cheese 1 cup of sugar 3/4 a stick of butter 1 can of fruit pie filling (we love blueberry)

Preheat oven to 350.

Use a 9x13 pan and spray it with nonstick spray. Spread a layer of crescent rolls on the bottoms & work on spreading them out evenly.

Warm cream cheese in microwave if not soft and stir in the cup or sugar with it. Spread onto the top of the crescent rolls.

Put the fruit pie filling on top of the cream/cheese/sugar mix & spread evenly.

Lay the other layer of crescent rolls on top and spread as evenly as possibly. Be careful because it can rip easily. Melt 3/4 stick of butter and spread on top.

Bake in oven until top layer of crescent rolls begin to brown.



Makes 8 Servings

Aunt Elf - Well, I will give credit to Uncle Chris Lorence (Cole's uncle) Brylea said this was the best Key Lime Pie she's ever had. That one stung a little... I thought I made a pretty good KLP!



For the Decoration:1 cup (1/2 pint) cold heavy cream1/4 cup sugar1/4 teaspoon pure vanilla extractThin lime wedges

for the crust:
1 1/2 cups graham cracker crumbs (10 crackers)
1/4 cup sugar
6 tablespoons (3/4 stick) unsalted butter, melted

6 extra-large egg; yolk;, at room
temperature
1/4 cup ;ugar
1 (14-ounce) can ;weetened condensed
milk
2 tablespoon; grated lime; zest
3/4 cup freshly ;queezed lime juice (4 to 5 lime;)
for the decoration:
1 cup (1/2 pint) cold heavy cream
1/4 cup ;ugar
1/4 teaspoon pure vanilla extract
thin lime wedge;

for the filling:

Preheat the oven to 350 degrees.

For the crust, combine the graham cracker crumbs, sugar, and butter in a bowl. Press into a 9-inch pie pan, making sure the sides and the bottom are an even thickness. Bake for 10 minutes. Allow to cool completely.

For the filling, beat the egg yolks and sugar on high speed in the bowl of an electric mixer fitted with a paddle attachment for 5 minutes, until thick. With the mixer on medium speed, add the condensed milk, lime zest, and lime juice. Pour into the baked pie shell and freeze.

For the decoration, beat the heavy cream on high speed in the bowl of an electric mixer fitted with the whisk attachment until soft peaks form. Add the sugar and vanilla and beat until firm. Spoon or pipe decoratively onto the pie and decorate with lime. Freeze for several hours or overnight.

Note:Remove the pie from the freezer fifteen minutes before serving.

Source: "https://barefootcontessa.com/recipes/frozen-key-lime-pie">barefootcontessa.com/recipes/frozen-key-lime-pie">barefootcontessa.com/recipes/frozen-key-lime-pie



(Arleese Hayes)



Leesie's Key Lime Pie

From the kitchen of: Arleese Hayes Category: Desserts Servings: Eight
Prep time: 30 minutes

INGREDIENTS

1/2 cup, plus 2 Tbs key lime juice

3 eggs, separated

One 14-oz can Eagle Brand milk

6 Tbs sugar

One unbaked pie shell

INSTRUCTIONS

In a medium bowl, whisk egg yolks until mooth. Whish in the Eagle Brand milk and then the lime joice. Pour into prepared pie shell. Beat egg whites with mixer at high speed, gradually adding sugar, until stiff peaks are formed. Bake at 300 degrees for 20 minutes or until nicely browned.

1/2 cup plus 2 tablespoons Key Lime Juice 3 eggs separated

1 - 14 ounces can Eagle Brand Condensed

6 tablespoons sugar

1 unbaked pie shell

In a medium bowl, whisk egg yolks until smooth. Whisk in the Eagle Brand milk and then the lime juice. Pour into baked prepared pie shell.

Beat egg whites with mixer at high speed, gradually adding sugar, until stiff peaks form. Bake at 350 degrees for 20 minutes or until nicely browned.



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Yield: 2 pies

Mixall ingredient in bour

3 cup; sugar 3 1/2 cup; cooked mashed sweet potatoes 1 1/2 sticks melted butter 4 eggs

Mix all ingredients in a bowl 325° for 1-11/4 hours

1 1/2 can; (;mall 8 oz) evaporated milk 3/4 teaspoon cinnamon 1/8 teaspoon nutmeg 1 1/2 teaspoons vanilla



Crust
1 1/4 cups grated Cheddar cheese
1 cup shortening
3 cups all purpose flour
dash salt
1/2 cup ice water

Filling
8 cup; sliced, fresh peaches
3 cup; sugar
1 1/2 stick; butter
1/2 teaspoon almond extract
2/3 cup all purpose flour

Crust: Combine flour, cheese and salt in a mixing bowl, Using hands, work in shortening until mixture resembles coarse meal. Gradually add enough ice water until dough is combined and stiff. Shape into a ball, wrap in plastic and refrigerate several hours or overnight.

Filling: Combine peaches and extract in a large bowl. In a medium bowl, combine sugar, flour, and add to peaches, tossing to blend. Set aside. On a lightly floured surface, roll the pastry to a large rectangle. 18x26. Place in a9x13 pan so the dough overlaps edges. Pour peaches onto crust. Cut 1 stick of butter and dot over peaches. Fold all over hanging crust over filling. Dot with remaining 1/2 stick butter. Bake 375° for 1 hour 45 minutes until top is golden brown.



Mud Pie - Aunt Elf

This recipe is from The Chart House restaurant in Annapolis. Probably the best Mud Pie I've ever had!!



1/2 package chocolate wafers
1/4 cup butter, melted

1 gallon coffee ice cream 1 1/2 cups fudge sauces

CRUSH WAFERS AND ADD BUTTER. MIX WELL. PRESS INTO A 9 - INCH PIE PLATE. COVER WITH SOFT COFFEE ICE CREAM. TOP WITH COLD FUDGE SAUCE. (IT HELPS TO PLACE FUDGE SAUCE IN THE FREEZER FOR A WHILE TO MAKE SPREADING EASIER.) STORE THE MUD PIE IN THE FREEZER FOR APPROX. 10 HOURS.

PRESENTATION: SLICE THE PIE INTO EIGHT PORTIONS AND SERVE ON CHILLED DESSERT PLATES. TOP WITH WHIPPED CREAM AND DICED ALMONDS.







1 cup self-rising flour 1 cup sugar 1 cup milk

Spray pan with Pam (or the like)
In a 9x12 baking dish, melt butter in oven.
Mix sugar and flour, then stir in milk for batter.
Pour batter over butter - DON'T STIR
Add fruit - DON'T STIR

Bake at 350° for 45 minutes

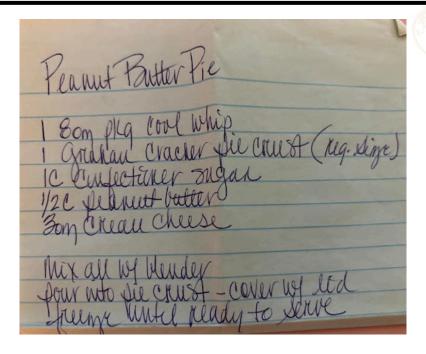
*for peach cobbler- 1/2 cup dark brown sugar, 1/2 cup regular sugar, 3/4 - 1 tsp. cinnamon

1 quart (6 peaches =1 qt) sweetended with
1/2 cup sugar
1 stick butter





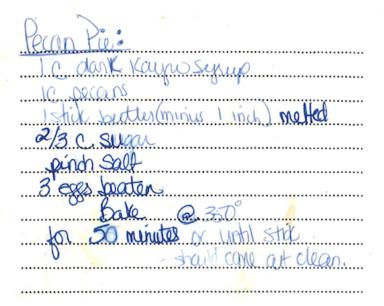




1-8 ounces pkg Cool Whip 1 graham cracker pie crust 1 cup confectioners' sugar

Mix all with blender Pour into pie crust- cover with lid 1/2 cup peanut butter 3 ounce; cream cheese





1 cup dark Kayro syrup 1 cup pecans 1 stick (minus 1 inch) melted butter

2/3 cup sugar pinch salt 3 eggs beaten

Bake at 350° for 50 minutes or until stick comes out clean



Makes 12 Servings

In the words of Jed Pellicano - "this pie is sick!" Pretty high compliment!!



1 (10-inch) frozen piecrust or 1 (9-inch) deep dish piecrust 1 cup chocolate chips 1 cup pretzels, crushed 1 cup graham crackers, crushed 1 cup shredded coconut

1 cup pecans pieces 1 cup caramel bits 1 stick (8 tablespoons) unsalted butter, 1 14 ounces . can sweetened condensed

Prepare oven: Preheat the oven to 350°F.

Crush pretzels and crackers: Heat butter in a microwave-safe bowl until completely melted. Crush pretzels and graham crackers into small pieces.

Mix pie filling: Combine all filling ingredients (chocolate chips, pretzels, graham crackers, coconut, pecans, caramel bits, butter, and sweetened condensed milk) in a large bowl until well blended.

Bake pie: Pour the entire filling into a frozen pie crust. Bake in the oven for 35 minutes or until the pie is set and the top is golden brown. Let pie cool for 30 minutes before cutting and serving.

Source: southernliving.com













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Dressings



(Tina Jenkins)

Delicious Bluchouse dressing: Time gentins
34 c sor cream
12 + dry mustard
12 + book pepar (+ a little outra)
12 + sout, sount
13 + garlic pourler, sount
14 Worrestershire (+ a little outra)
15 c mayo
15 g. crumbled blue choose
15 g. crumbled blue choose
16 mix mayo, sourceam add all ingredients 3 mix

3/4 cup sour cream 1/2 teaspoon dry mustard

1/2 teaspoon black pepper (+ a little extra)

1/2 teaspoon salt scant

1/3 teaspoon garlic powder scant

1 teaspoon Worcestershire sauce (+ a little extra)

1 1/3 cups mayonnaise

5 quarts crumbled blue cheese

Mix mayo, sour creamm and all dry ingredients and mix.







Entrees





Entrees

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Makes 6 Servings

Preparation: 5 min, Cook Time: 20 min

This creamy taco pasta recipe is going to bring your next Taco Tuesday to the next level!



1 pound 93/7 Lean Ground Turkey (can use lean ground beef instead) 1 cup salsa of Your Choice 1 Tbsp Taco seasoning 1 box (80z) Banza Chickpea pasta shells (or your favorite pasta) 1 cup Diced onions 1 cup Diced pepper 1/2 cup (113g) Fat-Free or Low-Fat cottage cheese 1/2 cup (56g) Reduced Fat Shredded Cheddar cheese 1/2 cup Chicken or beef broth

Boil the pasta based on the package instructions. For the Banza pasta, it calls for 9-11 minutes, so I went with 9 minutes since we'll be mixing & heating everything together at the end. Drain the pasta and set aside.

Dice up your pepper and onion and add them to a pan over medium heat with a pinch of salt & pepper. Cook down for about 3-4 minutes.

Add the ground meat to the pan and break it apart with a spatula. Cook until the meat is almost cooked all the way through but still has a little bit of pink.

Add the taco seasoning to your pan and give it a quick mix.

Add the salsa and broth to the pan, stir it all together, and let everything cook for 3-4 minutes.

Take your cooked pasta and add it to the pan, then stir everything together.

Turn off the heat, then mix in the cottage cheese and shredded cheddar. Note that it works best if you blend the cottage cheese until smooth prior to adding it, but you can get away with adding the cottage cheese as-is and it won't be an issue.

Give everything a quick mix to melt the cheese and make sure everything is evenly distributed, top with some green onion and hot sauce if desired, then serve.

Each serving of this pasta contains 27 grams of protein and just 300 calories, but you'd never know https://cheatdaydesign.com/creamy-taco-pasta





Jalapeno Cheese Burgers - Aunt Elf

These are easy peasy - I got this recipe from a mom of a teammate of Bubba's at RMC. I've made them multiple times - always a hit!

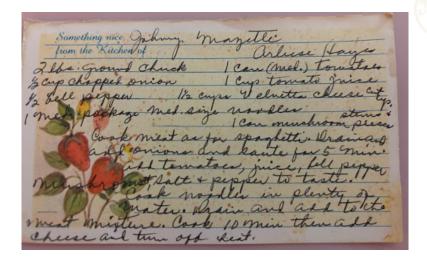


96/4 ground beef, adjust for how many burgers you intend to make 2 cups picked jalapeños, diced

2 bags triple cheddar shredded Tillamook cheese 1/4 cup montreal steak seasonings



Sent by Aunt Ives



2 pound; ground beef 1 medium can tomato 1/2 cup chopped onion; 1 cup tomato juice 1/2 bell pepper 1 1/2 cups Velveeta cheese cut up 1 med package medium noodles 1 can mushrooms, stems and pieces

Cook meat as if for spaghetti. Drain and add onions and saute for 5 minutes. Add tomatoes, juice, bell pepper, "mushrooms. Salt and pepper to taste.

Cook noodles in plenty of water. Drain and add to the meat mixture. Cook 10 minutes then add cheese and turn off heat.



Sassie had this!

Botte Mather Maps are from Butche.

Note Sight Wishins in impredicts.

Mest Loof

2 lbs ground round

1 " hat sawaage

2 eggs (Progresso)

1. Cup Italian bread crumbs

mix together thoroughly

1- cup chopped celery

1/2 " chopped celery

1/2 " chopped anion

3/4 " " bell pepper

1 small can pet milk

mix again. Dump anto

floured board and shape.

*brown well on both sides

2- sm cans contadina tomato

Sauce mixed with 1/4 cup

evater pour over meat

loof bake in 325 oven for

ppétit Bon Appétit Bon App

* To need to breeze when baking in own only

2 pound; ground round
1 pound hot ;ausage
2 egg;
1 cup Italian bread crumb; Progresso
Mix together thorougly

1 cup chopped celery 1/2 cup chopped onions 3/4 cup chopped bell pepper 1 small can Pet milk

Mix again. Dump onto floured board and shape. Brown well on both sides.*

2 small cans Contadina tomato sauce, mixed with 3/4 cup water. Pour over meat loaf. Bake in 325° over for 1 1/2 hours.

*No need to brown when baking in oven, only necessary when using pressure cooker.



Meat Loaf (ver. 2)- Butchie

Sassie

Make sure to read the note to Erin!

do ling for the time drop a line again soon.

Next Last.

2 lhs ground round

1 " mild sousage

2 leggs

1 1/2 C. Italian bread Crumbs

1 C. chapped anions

1 C. " cellery

1 Carrat slied thinly

with your hours Stir + my

together, shope, drench with

flour, thrown on both sides

place in pressure Cooker add

2 can cano tomoto sauce, rince

cans with a little water, cook

45 min's. Let pressure return to

cool. Remeau cover add a can

of white potatoes, heat again.

wethert cover) or boiled rice.

New Erin you can help

your mammie make it so

shiele do it right.

2 pounds ground round 1 pound mild sausage 2 eggs 1 1/2 cups Italian bread crumbs 1 cup chopped onions

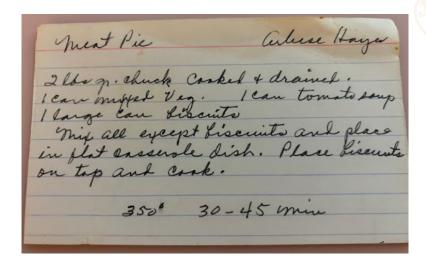
1 cup chopped celery 1 cup chopped bell pepper 1 thinly sliced carrot 1 1/2 teaspoons salt 1/2 tablespoon pepper

With your hands stir & mix together, shape, drench with flour, brown on both sides*. Place in pressure cooker add 2 sm cans tomato sauce, rinse cans with a little water, cook 45 minutes. Let pressure return to cool. Remove cover add a can of white potatoes, heat again (without cover) or boiled rice.

*No need to brown when baking in oven, only necessary when using pressure cooker.



Sent by Aunt Ives



2 pound; ground beef chuck cooked and drained 1 can mixed vegetable;

1 can tomato soup 1 large can biscuits

Mix all except biscuits and place in flat casserole dish. Place biscuits on top and cook.

350° for 30-45 minutes



Uncle Jimmy's Brilliant Braised Beef - Jimmy Edge

Sarah Grace's uncle



1 beef chuck roast
2 tablespoons brown sugar
2 tablespoons paprika
1 tablespoon garlic powder
1 tablespoon onion powder
1 tablespoon dried thyme
1 teaspoon black pepper
1 teaspoon salt
2 medium onions
1 large tomato
1 jalapeño pepper
1/4 cup chopped cilantro
1/2 juiced lime
2 chipotles from Adobo can

Italian seasoning
1 box beef broth
12 ounces anykind beer
2 tablespoons Worcestershire sauce
1 loaf French bread, or dinner bread of choice
1-2 cups jack or mozzeralla cheese
1 cup pickled jalapenos
Pico de gallos
1/2 onion, chopped
chopped tomato
1/2 jalapeno, chopped
cilantro
lime juice

Set smoker to 250. Combine spices and generously rubs all of beef. Smoke beef for 2 1/2 hours. While it smokes, make pico de gallo, mix and refrigerate

In Dutch oven - add 11/2 onions, cut into chunks. Add 1 cup pickled jalapenos from jar, 2 chipotles from can, Italian seasoning.

Remove roast from smoker and place on top of onions. Add 1 box of beef broth, 12 ounce beer, 2 tbls. of worcestershire sauce. Place Dutch oven on smoker, or oven at 250 for 2-3 hours (add a little water if you need more juice) Remove from heat, Remove the beef and then strain out all items from the juice. Shred beef and put back in juices.

Toast your bread of choice with melted cheese. Add beef and pico de gallo on to toast and enjoy!







Jimmy Edge (Sarah Grace's Uncle)

Uncle Jimmy's Brilliant Braised Beef

Ingredients

1 Chuck Roast 2 This Brown Sugar

1 Tap Black Pepper

I Top South

2 Medium Yellow Onions 1 Large Tomate 1 Tols Garlic Powder chapped Cilantia (1/4 cup)
I Tols Onion Powder Line from 1/2 Lime
I Tols Dried Tryme 2 Chippiles from Adaba Can
I Tap Black Person 1 Julapeño

1 Boy Beef Broth

12 oz Beer (anything) 2 Tols Worcestershire I houf of French Bread or Dinner Bread of choice 1-2 cups Jack Cheese or Mozarella

I cup pickled jalopeños

· Set smoker to 250°. Combine Spices and generously rulo all over beef

· Smoke beef for 2 1/2 hrs. While it smokes, make pico de gallo

-chapped tormite - when mixed place in fridge - Va Jalapezza, fluely chapped - 1/2 brion, chaped - cilentre - chapped tomate - line juice

· Get out your Dutch Oven and add 1 1/2 onions, cut into Chunks.

Add I cup pickled jalaperios from jar, I chipatles from can, Italian seasoning

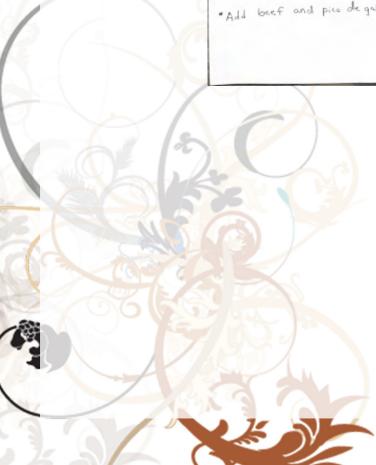
· Remove roast from smoker and place on top of onions. Add I Box of beef broth, about 12 oz beer, 2 this Worcestershire.

· Place Dutch oven on Smoker or in oven at 250" for 2-3 hours. (add a little water if you need more juice)

· Remove from heat. Remove the beef and then Strain out all items from juice. Shred beef and put back into juices.

. To ast your bread of choice w/ method cheese.

· Add beef and pice degallo onto toast and enjoy!











2 large chicken breasts, raw, chopped into
1" chunks (570 g)
1/2 large shallot
2 cloves of garlic, minced (or frozen cubes)
zest and juice from 1 lemon
pinch of red pepper flakes
1 tsp kosher salt
1 tsp paprika

1 tsp cumin
1 handful of fresh parsley, chopped (15 g)
3 tablespoons non-fat greek yogurt (45 g)
2 large red bell peppers, sliced thin (332 g)
1 tablespoon (15 g) olive oil or spray
dried oregano
salt and pepper to taste

1. In a blender, combine ½ a large shallot, garlic, lemon zest and juice, spices, fresh parsley, and Greek yogurt and blend until smooth. Add the mixture to a large Ziploc bag with the raw chicken chunks and marinate for at least 30 minutes (overnight works too!).

2. Preheat the oven to 425°.

3. Add the sliced bell peppers to one side of the sheet pan and the marinated chicken chunks to the other. Spray the veggies and chicken with 15 g of oil spray or drizzle with 1 Tbsp. olive oil. Season the veggies AND chicken with a pinch of kosher salt, fresh cracked pepper, and a sprinkle of dried oregano. Bake for 15 minutes, drain any excess water, and then broil for an additional five minutes.

Pro Tip! Love this meal served in pitas or over rice or green





Yield: 8

This recipe is from Bobby Jones, owner of The Point in Arnold, I have to give him credit for this, no way it could be mine. This awesome and completely from scratch. Bobby made some videos during Covid, this was one of them! (the link is below). I have made this recipe a few times, and it always is a winner!



BISCUITS 2 cups flour 1.5 tablespoons baking powder 2 teaspoons kosher salt 1.5 sticks frozen unsalted butter shredded on box shredder 1/2 cup buttermilk 1 tablespoon cream cheese

CHICKEN chicken tenderloins remove tenden garlic powder onion powder chili powder salt and pepper oil for frying, canola is fine Egg Wash

3-4 eggs milk or buttermilk

Biscuits

preheat oven to 425

Sift dry ingredients, make well in center of bowl. add eggs, cream cheese, mix. add buttermilk - mix with

Grate butter on box grater, add some flour to butter, toss. Add 1/2 of butter to dough and mix with spatula.

Coat work surface with Pam, and flour. Shape dough into flat "loaf". Top with butter, fold in sides (thirds), flatten and repeat loaf/folds 3-4 times.

Flatten to make "loaf" that can be cut into 8 biscuits. Place on buttered, baking sheet, bottom sides up.

Make egg wash with eggs and milk/buttermilk, brush top of biscuits. Finish with finishing salt. Bake 15 minutes.. Save egg wash for dredging chicken.

Combine flour and seasonings.

Get pan hot while preparing chicken.

Coat chicken in flour then egg wash, the flour. Place in pan with hot oil (1/8 to 1/4" in bottom of pan). Cook on both sides, in batches, if necessary. Place on papertowel to absorb oil.

Slice biscuits, place chicken tenders, top with pepper jelly and drizzle with honey.

https://www.facebook.com/ThePointCrabHouse/videos/575066816699609



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Caiun Chicken Alfredo Pasta - Auntie Diane and Uncle Paul

Makes 4 Servings

Preparation: 15 minutes, Cook Time: 20 minutes

One of their favorite dishes to make!



8 ounces pasta 2 boneless skinless chicken breasts 2 tablespoons cajun seasonings plus 1 additional teaspoon 2 tablespoons olive oil

4 tablespoons butter 4 cloves garlic minced 1 1/2 cups heavy cream divided 2 cups parmesan cheese grated

- 1. Cook pasta in heavily salted boiling water. 2. While pasta is cooking, smash or roll the chicken in between two pieces of plastic wrap until they breasts are about 1/2 inch thick. Coat both sides of the chicken breasts in 2 tablespoons of the cajun seasoning mix, reserving the remaining teaspoon for later.
- 3. In a large saute pan, heat olive oil over medium high heat. When oil is super hot, add the seasoned chicken breast. Allow to cook for about 5 minutes or until browned. Flip and cook for another 5 minutes. Transfer chicken to a plate and loosely tent with foil.
- 4. Add butter and garlic to the pan and reduce heat to low. Allow to cook until the butter is infused with the garlic, about 5 minutes. Add 1 cup of heavy cream, stir, and allow to come to a simmer. Cook for 5 minutes. Remove from heat and add in parmesan cheese, remaining heavy cream, and teaspoon of cajun seasoning. Add cooked pasta and stir.
- 5. Slice chicken and add to pasta, along with any juices that may have accumulated on plate.

Notes: Pound or roll the chicken breast to create a thin, even thickness but also to break down the tissue. This makes the cooking process faster but also makes the meat fork tender.

Anytime youre cooking meat, the best practice is to allow it to come to room temperature before cooking. So, if time allows, let your chicken sit at room temperature for about an hour before making your cajun chicken pasta. Rub that spice in. You want to fully coat the meat before you cook it. Ensure the oil is hot in the pan before you add the chicken. Any time youre trying to get a good sear on meat, you have to ensure the oil is hot enough to seal the outside of the meat with a nice crispy outer layer without burning it. This is a skill every home cook should learn to perfect.

As with most meats, I highly recommend allowing the meat to rest for a few minutes after cooking. This allows the juices in the chicken to redistribute. Also, any juices that accumulate on the plate can be added back to the final pasta dish.

I love to add the cajun seasoning to the alfredo sauce. It carries the flavor throughout the dish.

Whenever you add pasta to a dish where you will continue to cook, or even warm, it in a sauce, you want to ensure your pasta is cooked al dente as it will continue to cook once added to the sauce.

Source: selfproclaimedfoodie.com



Makes 4 Servings

Another hit from my Aunt Denise Campolieto!



1 medium onion, chopped 2 tablespoons margarine 1 1/2 cups shredded cooked chicken (about 3 breasts) 8 ounces pkg. cream cheese (cubed)

16 ounces jar of salsa 1 teaspoon ground cumin 2 cups extra sharp Cheddar cheese, shredded 8 flour tortillas

PREHEAT OVEN TO 350. IN LARGE SKILLET, SAUTE ONIONS IN MARGARINE UNTIL TENDER. ADD CHICKEN, CREAM CHEESE, 1/4 C. SALSA AND CUMIN. MIX WELL AND COOK UNTIL WELL HEATED. ADD 1 C. EXTRA SHARP CHEDDAR CHEESE. SPOON MIXTURE EVENLY ON TORTILLAS. ROLL UP TORTILLA AND PLACE IN BAKING DISH, SEAM SIDE DOWN. POUR REMAINING SALSA OVER TORTILLAS AND THEN SPRINKLE REMAINING CHEESE OVER TORTILLAS. BAKE (UNCOVERED) AT 350 FOR 15-20 MINUTES.



Makes 6 Servings

Preparation: 15 minutes, Cook Time: 30-35 minutes

Yield: 6

Fike Family Favorites..

Fun Story...My Mother gave me the recipe to prepare for first dinner with my husband when we first started dating. It sealed the deal. Happily married 30 years!



toothpick; boneless chicken breasts-6 qty prosciutto ham mozzarella cheese panko breadcrumb; 1 bar 1 cup toothpick;

Preheat the oven to 350 degrees

Assembly...
Pound out chicken breast.
Place one slice of mozzarella cheese.
Add one slice of Prosciutto ham.
Fill with Panko breadcrumbs.
Roll & secure chicken breast with toothpick(s).

Complete process for all 6 breasts & place in a shallow baking dish. Melt bar of butter with Cooking Sherry in the microwave.

Once melted, pour all over chicken breasts.

Place the baking dish in the oven & bake for 30-35 minutes.

Serve chicken breasts with your favorite rice or pasta. The cooking sauce is wonderful over either for your enjoyment. Even better the following day! Slice up & create a sandwich. You will not be disappointed. :D





Liz Barton has made this for me when I had my knee surgery.

A very good casserole that makes a lot. This dish also freezes well, so it's great to make ahead and warm up later! This is great to take to a sick friend, reheats well!



3 cup; water
1 cup uncooked wild rice
3 cup; cooked, cubed chicken breast; meat
1 (10.75 ounce) can condensed cream of
celery soup
1 (4-ounce) jar diced pimento peppers,
drained

1 onion, chopped
2 (14.5-ounce) cans French-style green
beans, drained
1 cup mayonnaise
1 cup water chestnuts, drained and
chopped
salt and pepper to taste

Step 1 Combine water and wild rice in a saucepan, and bring to a boil. Reduce heat, cover, and simmer for 50 minutes, or until tender. Advertisement

Step 2 Preheat oven to 350 degrees F (175 degrees C).

Step 3 In a large bowl, toss together the cooked rice, chicken, cream of celery soup, pimentos, onion, green beans, mayonnaise, water chestnuts, salt, and pepper. Transfer to a 3 quart casserole dish.

Step 4 Bake in the preheated oven for 25 to 30 minutes, or until heated through.

Source: allrecipes.com





2 pound; boneless, skinless chicken breasts or thighs, cut into bite-sized pieces 1/4 cup bourbon 1/4 cup soy sauce 1/2 cup brown sugar 1/4 cup ketchup 1/4 cup apple cider vinegar 1/4 cup chicken broth 3 cloves of minced garlic 1 teaspoon ground ginger
1/2 teaspoon red pepper flakes (optional,
for a bit of heat)
2 tablespoons cornstarch (i like to use
chicken gravy mix)
2 tablespoons water
sliced green onions (for garnish)
sesame seeds (for garnish)
cooked rice, for serving

Prepare the Chicken:

Place the chicken pieces in the bottom of a crockpot.

Make the Sauce:

In a medium bowl, whisk together the bourbon, soy sauce, brown sugar, ketchup, apple cider vinegar, chicken broth, minced garlic, ground ginger, and red pepper flakes (if using).

Pour the sauce mixture over the chicken in the crockpot, ensuring all the pieces are coated. Cover with the lid and cook on low for 6-7 hours or on high for 3-4 hours, until the chicken is tender and cooked through. Thicken the Sauce:

In a small bowl, mix the cornstarch/gravy mix with water. About 30 minutes before serving, stir the gravy mix into the crockpot to thicken the sauce. Cover and continue to cook for the remaining time.

Once the sauce has thickened, stir the chicken to coat it evenly. Garnish with sliced green onions and sesame seeds.

Serve the Crockpot Bourbon Chicken over cooked rice.



Huli Huli Chicken - Lara Herbert

Preparation: Marinate for 10 minutes, 48-72 hours

Yield: Up to 20 servings

Army Family

My go-to for hosting a large picnic. I always serve Scalloped Pineapple (also in this cookbook) with it as well as white or fried rice.



5 -10 lbs boneless skinless chicken thighs 3 cups soy sauce 1 1/2 cups water 1 cup sugar 1/2 cup jim beam (or any whiskey) 3 tablespoons minced garlic 1 tablespoon sesame oil

Combine ingredients in medium saucepan. Heat to a slow boil, stirring frequently. Remove from heat and cool. pour over chicken. Marinate for 48-72 hours in the refrigerator, stirring every 8 hours or so.





This is my specialty! So easy!



thinly sliced, tenderized chicken breast skinned, flour salt pepper minced garlic taste, start at 3 cloves fresh lemon juice 2-3 lemons olive oil 1-2 chicken gravy packets

Dredge chicken in flour (i've also made without dredging in flour), cook in olive oil, I usually add some garlic, set aside or keep warm in oven

In large skillet, make gravy according to directions, garlic (I like it garlicy so 3-5 cloves minced) add capers and caper juice. Add lemon juice, 2-4 lemons, let simmer for a few minutes, then add chicken. Let simmer for 15-30 minutes, if starts to thicken, add some chicken broth.

Serve over spinach or pasta.



Romanian Bird - Aunt Elf

Papa Christmas used to make this often in his cooking days. He always served it with linguini noodles. It was one of my favorites!



2 1/2 to 3 pound; chicken
2 tablespoon; butter
2 tablespoon; flour (heaping)
1 cup sour cream
2 teaspoon; salt

1/4 teaspoon pepper
2 tablespoons sesame seed
2 cups water
1 teaspoon lemon juice
prepared noodles

MELT BUTTER, BROWN CHICKEN, REMOVE BIRD, ADD FLOUR, SOUR CREAM, SALT, PEPPER SESAME SEEDS & GRADUALLY ADD WATER. STIR TO BOIL. ADD CHICKEN, COVER & SIMMER 1 HOUR THEN ADD LEMON JUICE







2 cups onion, diced (200 g)2 cups bell pepper, diced (200 g) 20 ounces cauliflower rice (570 g, about 5 cup; fresh or frozen) 4 cloves garlic, minced (or frozen cubes) 4 cups chicken breasts, cooked shredded (560 g) 1/2 cup greek cream cheese, softened (88 g; you may substitute reduced-fat cream cup # non-fat plain greek yogurt (150 g)

1 can (10 oz.) green enchilada şauceş, divided (283 g) 1 can (4 oz.) diced green chilis 1 tablespoon cumin 2 tsps chili powder 2 tsps kosher salt 1 can (14.5 oz.) diced tomatoes, drained handful cilantro, chopped (20 g) 8 corn tortilla; (look for something around 10 grams of carbs per tortilla) 1 cup Monterey Jack cheese (112 g; not low-fat)

- 1. Heat a heavy-bottomed skillet over medium-high heat. Spray with a mist of olive oil. Add the onions and bell peppers and cook for about two minutes, until very fragrant. Add the riced cauliflower, and sauté for another three to five minutes, until everything is nice and tender. Add the garlic and sauté for a minute, followed by the shredded chicken, cream cheese, Greek yogurt, half of the enchilada sauce (saving half to top at the end), chilis, spices, tomatoes, and cilantro. Let the cream cheese melt. Combine everything well. Turn off the heat.
- 2. Preheat the oven to 350°. Spread half of the creamy chicken mixture in the bottom of a 9" x 13" baking dish. Top with four corn tortillas, the remaining creamy chicken mixture, and then another layer of four corn tortillas. Drizzle with the remaining enchilada sauce, trying not to leave any dry tortilla bits. Top with 1 cup of shredded Monterev Jack cheese and bake, uncovered, for 25 minutes. Switch to broil for three to five minutes, until the cheese is golden brown.
- 3. Top with all of your favorite Mexican toppings (avocado, cilantro lime ranch, light sour cream, and pico). I love mine served with a giant Mexican Caesar salad. I use a simple, shredded Instant Pot chicken that is seasoned with salt and pepper









1 stick butter
5 cloves (big) garlic
3 cans chopped or minced clams
1 can Progresso white clam sauce
crushed red pepper

splash white wine salt and pepper sourdough bread heavy whipping cream



RECIPE FOR: Impune in White Clam Source

SOURCE:

PREPARATION TIME: SERVINGS:

1 STICK PONTHER

5 Big Garlic Gloves

3 Canachoppedor muiced Clamo

1 can Progresso White Clam Sauce

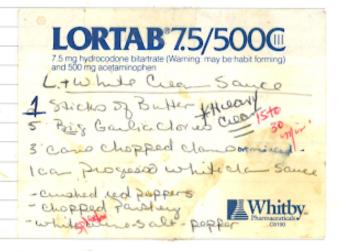
Crusted Red Prepper

Splast of white Wine

Saut Prepper

Sourdough Preed

Heavy Whipping Chean



Aunt Elf's aunt, Denise Campolieto



4 pounds . ripe tomatoes
2 jars (6 oz. each) marinated artichoke
hearts
1/2 cup best quality olive oil
2 cups coarsely chopped onions
4 garlic cloves, finley chopped
1/4 cup dried basil

1/2 teaspoon dried oregano
1/2 cup finely chopped italian parsley
1 teaspoon salt
1/4 cup grated Romano cheese
3 tablespoons whole black peppercorns
1 small dried red pepper or crushed red
pepper

- 1. BRING LARGE POT OF SALTED WATER TO BOIL. DROP TOMATOES A FEW AT A TIME. SCALD FOR 10 SECONDS THEN PUT IN A BOWL OF ICE WATER. PEEL TOMATOES. CUT CROSSWISE IN HALVES, SQUEEZE OUT SEEDS AND JUICE, CHOP TOMATOES.
- 2. DRAIN ARTICHOKES AND RESERVE MARINADE.
- 3. HEAT OIL IN LARGE SAUCEPAN AND SAUTE ONION, GARLIC, BASIL, OREGANO, PARSLEY, AND DRIED PEPPER OVER MEDIUM HEAT FOR 5 MINUTES.
- 4. CRUSH PEPPERCORNS AND ADD TO ONION MIXTURE. (DECREASE PEPPER IF TOO HOT.)



Makes 4 Servings

We dont use a recipe anymore. But we add more for a bigger batch and less for a smaller batch. The below is based on 4-6 feedings.



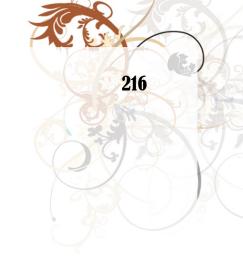
In frying pan Fry: bacon, onion, butter
One Ib bacon, ham or pancetta - cut into small pieces before or after you fry. Put bacon on a paper towel but save the oil from the pan
Use as much Onion that you desire
Stick butter

In sauce pan bring to boil slowly:

2 cups of half and half
Half cup of Parmesan, Asiago, romano, etc.
Add the cut up bacon, and onion and the liquid
When it starts to boil, add 1-2 tbsp balsamic vinegar - then turn down to simmer. This will turn the sauce cheesy.
Add pepper and garlic. Simmer 15 minutes

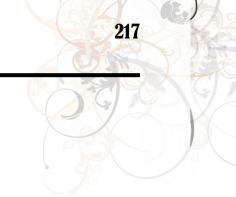
In the meantime, cook your pasta. Rinse and put back pasta into the pot. Immediately stir in two whisked raw eggs. Stir thoroughly while adding more of your favorite cheese. Then add in the bacon, half and half mixture. Stir thoroughly. Add a little olive oil and Italian parsley if you desire. serve.











Pork Tenderloin Marinade - Kim Winter Cutcliff

This is our favorite tailgating recipe. We've served this for many, many BAMA tailgates. And it was quite popular. It's also our go-to fo ran easy meal when we're serving a big crowd for dinner at home.



1 cup olive oil 1 cup soy sauce 1/2 cup balsamic vinegar

For 2 tenderloins Fork tenderloins and marinate overnight. Grill.

1 bunch of green onions chopped (optional) 2 full teaspoons of Italian seasoning







Marinade
1/3 cup lemon juice
1/4 cup olive oil or vegetable oil
1 tablespoon chopped, fresh thyme leaves
*
teaspoon salt
1 1/2 pounds fish steaks (grouper,
amberjack, swordfish, etc)

Red Pepper Puree

1 red pepper cut in half, seeded

1/3 cup dry white wine or unsweetened
white grape juice

2 tablespoons chopped

1/2 cup whipping cream

In a small bowl stir together all marinade ingredients. Place fish steaks in 8-inch glass baking dish; pour marinade over fish. Cover with plastic wrap; refrigerate 2 hours. Meanwhile, please red pepper halves, cut side down, on a 15x10x1-inch jelly roll pan. Broil 5-6 inches from heat until skin blackens (10 to 15 mintues). Remove from pan. Cool; remove skin. In a 5-cup blender container, puree peppers on high until smooth (30-45 seconds). Pour into 1 quart saucepan. Stir in white wine and green onions. Cook over medium heat, stirring occasionally, until sauce comes to a full boil (6-8 minutes). Reduce heat to low; continue cooking, stirring occasionally, until flavors blend and sauce thickens slightly (12-15 minutes). Stir in whipping cream. Continue cooking until sauce is heated through (8-10 minutes). Meanwhile, prepare grill; heat until coals are ash white. Place fish on grill. Cover, grill, turning once, until fish flakes with a fork (8-10 minutes). On each serving plate place 3 tablespoons red pepper sauce; top with fish.

*1 teaspoon dried thyme leaves can be substituted for 1 tablespoon chopped fresh thyme leaves.

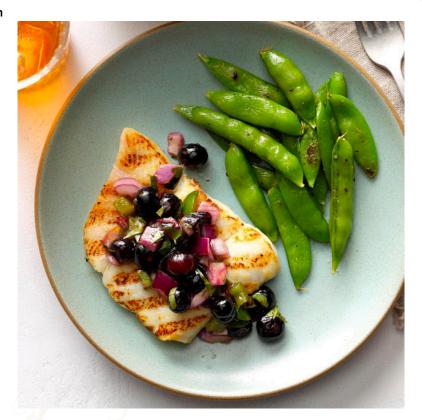


Makes 6 Servings

Preparation: 20 min, Cook Time: 10 min

Give halibut a new summery spin. The salsa may seem sophisticated, but its really a cinch to prepare.

Total Time: 30 min



2 cups fresh blueberries, divided
1 small red onion, chopped
1/4 cup minced fresh cilantro
1 jalapeno pepper, seeded and chopped
2 tablespoons orange juice
1 tablespoon balsamic vinegar

1 teaspoon plus 2 tablespoons olive oils, divided 1/8 teaspoon plus 1 teaspoon salt, divided 1/8 teaspoon pepper 6 halibut fillets (5 ounces each)

In a small bowl, coarsely mash 1 cup blueberries. Stir in the onion, cilantro, jalapeno, orange juice, vinegar, 1 teaspoon oil, 1/8 teaspoon salt, pepper and remaining blueberries. Cover and chill until serving.

Meanwhile, drizzle fillets with remaining oil; sprinkle with remaining salt. Grill halibut, covered, over medium heat for 4-5 minutes on each side or until fish flakes easily with a fork. Serve with salsa.

Source: tasteofhome.com





Aunt Elf - stealing this one from Jeane - These are great! Very little breading, which is the way REAL Marylanders make crabcakes!



3 tablespoons mayonnaise
3 teaspoons Dijon style mustard
1 egg
2 or 3 tablespoons Old Bay

3 tablespoons fine ground bread crumbs, or as much needed to firm up mixture 1 pound crabmeat, preferably jumbo lump

MIX EVERYTHING TOGETHER EXCEPT CRABMEAT. FOLD IN CRABMEAT SLOWLY SO NOT TO BUST UP LUMPS.

IT IS GOOD TO LET THEM SET IN REFIDGERATOR FOR A WHILE, THE COLD HELPS THEM TO HOLD TOGETHER BETTER.

BAKE AT 350 FOR 15 TO 20 MINUTES. DO NOT BROIL.



Makes 6 Servings

Preparation: 20 m. Cook Time: 20 m

Yield: 6

Aunt Elf's Lake House Specialty!! I modified the original recipe by adding the canned tomatoes. I also used GOOD grits instead of polenta.



2 cup; dry polenta
5 cup; water
1 tablespoon salt
2 tablespoons olive oil
1 kielbasa sausage, chopped
3 tablespoons minced garlic
2 tablespoons chopped fresh rosemary

2 tablespoons red pepper flakes 1 pound uncooked shrimp - peeled, deveined, and tails removed 8 ounces shredded sharp Cheddar cheese 2 (14-ounce) cans diced tomatoes (Melissa's add)

Bring polenta, water, and salt to a boil in a saucepan; reduce heat to low and simmer until polenta is thickened, 10 to 15 minutes.

Heat olive oil in a large skillet over medium heat and cook kielbasa sausage until browned, 5 to 8 minutes; stir in garlic, rosemary, and red pepper flakes and cook, stirring often, until garlic is fragrant, about 1 minute. Mix in shrimp and stir gently until shrimp are pink and no longer translucent inside, about 5 minutes.

Transfer shrimp mixture and any pan juices to a large serving bowl and stir grits into the mixture. Stir Cheddar cheese into the hot mixture until melted.

www.allrecipes.com/recipe/220905/shrimp-and-grits-with-kielbasa





A CO

Seared Scallops with Curry Butter, Sweet Corn and Sungolds-Chally Korn



12 ounce; sungold or cherry tomatoe; 1 medium shallot 2 lime; 2 ear; corn 2 garlic clove; 1/2 cup cilantro leave; 3 tablespoons unsalted butter
16 16 (size u10 or u20) dry-packed sea
scallops
kosher salt
3 tablespoons vegetable oil
1 tablespoon curry powder, such as madras

Do some prep: # Cut 12 ounces of Sungold tomatoes in half; place in a medium bowl. # Thinly slice 1 medium shallot crosswise into rings. Add the shallot rings and the juice of 1 lime to the tomatoes and gently stir to combine. Season with ½ teaspoon salt.

Shuck 2 ears of corn and cut off the kernels; discard the cobs.

Thinly slice 2 garlic cloves, # Cut a second lime into 4 wedges for serving. # Cook the scallops: # In a 12-inch cast-iron skillet, heat 3 tablespoons vegetable oil over medium-high heat just until it begins to give off wisps of smoke. This will take 3 to 4 minutes, so dont rush it because super-hot oil is the key to restaurant-worthy scallops with a golden brown crust. # Pat 16 scallops dry with paper towels and season all over with 11/2 teaspoons salt. # Using tongs, arrange the scallops in a single layer in the pan (be careful, they may sputter a bit). Cook, undisturbed, to establish a good crust, rotating the skillet 90 degrees on the burner every minute or so to encourage even browning, 3 to 4 minutes total. # Take a peek at the bottom of the scallops and flip them when theyre looking nice and golden brown. Quickly add 3 tablespoons unsalted butter and 1 tablespoon curry powder to the skillet. Using a large spoon, baste the scallops with the melted butter for 1 minute longer, so they get coated in nutty, curried, buttery deliciousness. Never butter basted before? Heres how to do it. Turn off the heat and transfer the scallops to a plate, leaving the butter in the skillet. # Cook the veg: Add the corn and garlic to the skillet and return the pan to medium heat. Cook, stirring often, until the corn is bright yellow and just cooked through and the garlic is softened but not browned, 1 to 2 minutes. Remove the skillet from the heat, stir in the marinated tomatoes and shallots, and season with salt. # Serve: Arrange 4 scallops on each plate. Spoon the corn, tomatoes, and all the tomato juices over top, leaving no butter or juices behind! Top with 1/2 cup cilantro leaves and serve with the lime wedges alongside.



Seared Scallops with Curry Butter, Sweet Corn and Sungolds-Chally Korn*

For: the Lahousse's Seared Scallops

Curry butter, Sweet corn & Sungolds

.. Golden scaffood on gellow com makes for the happiest, warriest home cooked most

- Cet 12 or langed tended in harf, place in a medium base Thinky slice i multium Sharlet croswife ma angs. Add rings to the juice of 1 time with humather and star gently- Scalon with Sait.
- · Shock 2 ears of corn and cot off the Kernek.
- · thing slice 2 garlicogover · cut a lime to 4 wedges, for sewing

(a) COOK THE SCALLORS

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- · with goden brown, quarty add 3 toutespoint butter and I tololosopoon curry poulder to the skillet and flip the scallops viring a large spoon, balte the scallops for I minute. Turn off heat, transfer scallogs to a plate, leaving the butter in the skillet.

(COOK VEG

· Add com and garric to parket on mudium heat, 1-2 min Remove from most and Still in Tomatoes and Shallots, Station with Salt.

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PRODUCE

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medium shallot

limes

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DAIRY

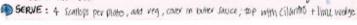
SEAFOOD

16e (size v10 or U20) day-packed Sea Scallops

PANTRY

3 tablespoons veggie al tablespoon any powder es) madrat

Kosher Sait + Demer











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Makes 18 Servings Yield: Serves 18

Preparation: 10 Minutes, Cook Time: 15 Minutes

I never made my own Turkey for Thanksgiving until after my mom died. She always "did the bird" and apple pie, and I made everything else.

I was scared to ruin my first bird! I found this brine and truthfully it was the best turkey i've ever had! I then follow the directions for "Roasted Thanksgiving Turkey". I've had the perfect turkey ever year since!



3 cups apples juice or apple cider 2 gallons cold water 4 tablespoons fresh rosemary leaves 5 cloves garlic, minced 1 1/2 cups 1-1/2 kosher salt 2 cup; brown sugar 3 tablespoons peppercorns 5 wholes bay leaves peel of three large orange

Combine all ingredients in a large pot. Stir until salt and sugar dissolve. Bring to a boil, then turn off heat and cover.

Allow to cool completely, then pour into a large brining bag or pot. Place uncooked turkey in brine solution, then refrigerate for 16 to 24 hours.

When ready to roast turkey, remove turkey from brine. Submerge turkey in a pot or sink of fresh, cold water. Allow to sit in clean water for 15 minutes to remove excess salt from the outside.

Discard brine. Remove turkey from clean water, pat dry, and cook according to your normal roasting method.

http://thepioneerwoman.com/cooking/my-favorite-turkey-brine/



Roasted Thanksgiving Turkey - Aunt Elf

Makes 16 Servings

Preparation: 10 Minutes, Cook Time: 5 Hours

Yield: Serves 16

Aunt Elf via The Pioneer Woman! This method, paired with My Favorite Turkey Brine, is the best way to cook a turkey! I've included the link at the bottom for more directions and pictures. Check it out!



1 whole turkeys (i used a 20 pounder), brined if desired 1/2 cup (1 stick) butter, softened 1 whole oranges 2 wholes fresh rosemary sprigs, leaves stripped and minced 1 teaspoon salt 1 teaspoon black pepper

Preheat oven to 275.

If you brined your turkey, rinse it well under cold water. Fill the sink with fresh cold water and allow the turkey to soak for 15 to 20 minutes to remove any saltiness. Pat the turkey dry and place it on a roasting rack, breast side up. Cross the legs and tie them together with kitchen twine. Cover the whole pan with heavy aluminum foil, tucking it underneath the pan. Roast for the first stage for about 10 minutes per pound (so, for a 20 pound turkey, about 3 1/2 hours.)

Using a vegetable peeler, shave off thick slices of orange peel and slice them very thin. Combine with butter, rosemary, salt and pepper.

After the first stage of cooking, remove the turkey from the oven and remove the foil (turkey will still be pale.) Smear the butter mixture all over the skin, in crevices, etc so that it's totally covered. Insert a meat thermometer into the thigh, increase the oven temperature to 350, and return the turkey to the oven, basting every 30 minutes. Continue roasting the turkey until the thermometer reads 165 to 168, then remove the turkey from the oven. Cover loosely with clean aluminum foil until you're ready to carve!

(Save all the beautiful juices from the pan to make gravy!)

http://thepioneerwoman.com/cooking/roasted thanksgiving turkey



Turkey Burgers with Zucchini and Carrots - Brylea Bowen

Makes 4 Servings
Yield: Serves 4

These are delicious!! I've made them burger size, but also bite size as an appetizer.



3/4 pound ground turkey
1 medium zucchini, grated
1 medium carrot, grated
2 clove; garlic, finely chopped
3/4 teaspoon dried thyme
3/4 teaspoon kosher salt
1/4 teaspoon black pepper

1 large egg
3 tablespoons olive oil
4 slices crusty bread
4 small leaves boston lettuce
4 tablespoons mayonnaise (optional)
2 teaspoons fresh lemon juice (optional)

Heat broiler. In a large bowl, combine the turkey, zucchini, carrot, garlic, thyme, salt, pepper, and egg. Form the mixture into 4 patties.

ADVERTISEMENT

Step 2

Heat 1 tablespoon of the oil in a large skillet over medium heat. Cook the patties, turning once, until no pink remains, 4 to 5 minutes per side.

Step 3

Meanwhile, place the bread on a baking sheet and brush with the remaining oil. Broil until golden brown and crisp, about 1½ minutes.

Step 4

Transfer the bread to individual plates. Top with the lettuce and burgers. If desired, combine the mayonnaise and lemon juice and serve with the burgers.

Nutrition Facts

Per Serving:

303 calories; calories from fat 42%; fat 14g; saturated fat 1g; cholesterol 94mg; sodium 633mg; carbohydrates 20g; fiber 2g; sugars 2g; protein 26g.

Source: realsimple.com



Z31
Makes 4 Servings

Preparation: 15 minutes, Cook Time: 5 minutes

Yield: ["4"]

The amount of flavor these Greek Burgers pack is simply out of this world! Juicy, succulent and mega flavorful, these burgers are a total showstopper!



1 pound ground beef, lamb, chicken or turkeys 1/4 cup finely chopped red onions 1/4 cup chopped fresh parsley 3 tablespoons pine nuts 1/4 cup sun-dried tomatoes in oils, drained and chopped 3 cloves garlic, minced 1/4 cup crumbled feta cheese 2 1/2 tablespoons Greek seasonings (can make in advance)
1/2 teaspoon salt
2 cups arugula leaves
1/2 cup Tzatziki sauces (can make in advance)
\$liced tomato
\$liced red onion
Extra crumbled feta cheese
4 hamburger buns, lightly toasted
bun hamburger (click link for recipe)

Combine the meat, red onion, parsley, pine nuts, sun-dried tomatoes, garlic, feta cheese, salt and Greek seasoning in a mixing bowl. Work with your fingers until the mixture is thoroughly combined. Form into 4 patties. Grill or pan fry over medium-high heat for 2-3 minutes on each side or according to desired doneness (is using poultry or pork, make sure it's thoroughly cooked through). If you're cooking them on the stovetop, I like to use the Lodge Cast Iron Grill Pan to get those pretty grill marks.

Arrange some arugula leaves on the bottoms of each hamburger bun and place the patties on top. Top with tomatoes, red onions, tzatziki sauce, and crumbled feta cheese. Place the top bun on each burger and serve immediately with extra tzatziki sauce.

Source: daringgourmet.com









Gravys & Sauces







Bobby Jones' Pesto - Aunt Elf

Bobby is an old friend of Uncle Rich and I. He owns The Point - our favorite restaurant in Arnold! You can watch him make this on the link below!!!



3 cups fresh, packed basil 5 cloves garlic 1 cup extra virgin olive oil 1 teaspoon kosher salt 1.5 cup; toasted pine nut; 1/2 cup good quality, grated Parmesan cheese 3 tablespoons fresh lemon juice

Mix everything in a blender or food processor.

Put on top of pasta of choice.

https://www.facebook.com/ThePointCrabHouse/videos/246172989809785















<u>Salads</u>





Aunt Mos Garden Salad - Aunt Morgan

Let me start off with a little novel about my recipe and how it came about, just like every food recipe you find on the internet

It all began one summer day when I had a whole lot of vegetables, and no dressing. So I tossed it all together and Viola! The best salad I ever made. Grab anything from your kitchen or garden. Theres no rules.



Heres how it goes

Dressing:

- -The only essential veggie is a nice ripe juicy tomato.
- -Chop that bad boy up and save all the juices.
- -Throw that in a bowl
- -Add some coarse sea salt and ground pepper.

(That basically is your dressing the rest is optional)

- -I like to also add a dash of olive oil and a squeeze of lemon if I have it, but not necessary if you dont.
- -BASIL. Fresh basil chopped up, or a scoop of pesto. ALWAYS adds some extra lovely flavor. (This actually should be essential because it makes it so tasty.)
- -If youre feeling extra adventurous throw a little DIJON in there...

The Goods

- -I prefer a nice crisp spring mix. I think it makes all the difference.
- -Diced bell pepper
- -Diced Cucumber
- -Diced carrot
- -avocado for creaminess (kinda a must!)

Again, doesnt have to be any of these it can be whatever is in your fridge. Ive thrown in pumpkin, celery, zucchini, broccoli, whatever Ive got. But I do always like to have something with a little crunch. Nutritional yeast is a +++ (I like Bragg it taste so cheesy)

The KEY trick here is to really toss this. Use pliers and mix it so much the lettuce is almost wilted. All of the juices from the veggies become your dressing.

Grated parm cheese adds a great texture and flavor as well.

Pro Tip- It always tastes better when eaten out of one of UKs wooden bowls.

Pairs well with High Noons!

Disclaimer: I realized after writing this that I said to use pliers I mean tongs.. use tongs. But wanted to keep that little Edgism in there for ya!





This is simply yummy!!



2 tablespoons olive oil 2 tablespoons fresh lime juice 3/8 teaspoon kosher salt 1/8 teaspoon freshly ground black pepper

rotisserie chicken breasts 1/4 cup chopped fresh cilantro 3/4 cup refrigerated fresh salsa 1 ripe avocado, peeled and chopped 3 ounces tortilla chips

2 cups shredded skinless, boneless

Mix all ingredients and serve with tortilla chips or over salad mix.



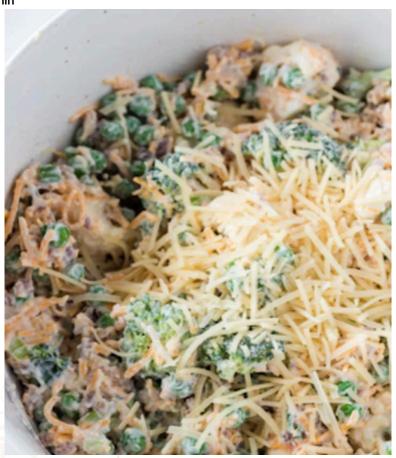
Bacon Cauliflower Broccoli Salad - Dad

Makes 8 Servings

Preparation: 30 min

You are going to love this twist on a classic broccoli salad, flavor from the homemade dressing, tasty cheeses, and crispy bacon.

Total Time: 2 hr 30 min



1 head cauliflower, cut into bite sized pieces
1 head broccoli, cut into bite sized pieces
10 ounces bag of frozen peas
1 bunch green onions (1/3 cup), green ends diced
1 cup mayonnaise

1 cup sour cream co

1 tablespoon garlic powder
1/2 teaspoon salt
1/4 teaspoon black pepper
8 ounces shredded sharp cheddar cheese
1/4 cup Parmesan cheese shreds (not
powdered)
1 cup crumbled bacon (or 1 pound bacon
cooked and crumbled)

In a bowl combine cauliflower, broccoli, onions, and peas. Mix well. In a separate bowl combine mayonnaise, sour cream, garlic powder, salt and pepper. Mix well. (I added 1/8 cup of sugar)

Pour mayonnaise mixture over vegetables and mix well.

Add cheddar cheese and bacon and mix well.

Sprinkle parmesan on top and chill several hours or overnight.

Stir well before serving.

Source: simplesidedishes.com



Bobby Jone's Chicken Salad with Berry Sauce - Aunt Elf

Makes 8 Servings

Aunt Elf - This is Brayden's favorite dish at The Point. She was home for break and craving this, but the point was not yet serving their spring/summer menu. I text Bobby and begged for some secrets. He sent me complete recipe for 40 people! I was able to reduce it to 8 servings! He shared that this was his grandmother's recipe and that she INSISTED the only Hellman's mayonnaise is used to make it. I have not dared to try anything different!



4 pounds bone-in chicken breasts

Dressing
26 ounces (try using 20 oz) Hellman's (MU\$T be Hellman's)
6 ounces celery, diced very small
1/2 shallot, diced very small
1/3 cup Dijon style mustard
1 lemon, juiced
5/8 teaspoon kosher salt
5/8 teaspoon ground black pepper

Berry Sauce 1 pound frozen mixed berries 1.5 tablespoons lemon juice 6.4 ounces sugar

Granny Smith apples brie cheese Good Bread chives to garnish

Season chicken with Salt and pepper and olive oil. Bake until internal temperature is 155. Rest and Cool. Remove meat and shred chicken (not chop). Mix with dressing.

Combine all ingredients is sauce pan. Heat over medium heat, stirring occasionally. Reduce by 1/3. Remove from heat and let cool. Push through fine mesh seive.

Serve chicken salad over good bread, granny smith apples, brie, berry sauce,





Burrata Fruit Salad with Grilled Bread- Aunt Julie

Preparation: 15 minutes, Cook Time: Bread Grill time: 30 minutes

THE BEST DANG SALAD, EVER



Greens of choice (I like super greens or sweet mix)

Burrata Cheese

Green or red onions

Candied pecans

Pomegranate (you can use other seasonal fruit too- I love nectarines or peaches in this! But strawberries or blackberries are awesome too!

Homemade croutons or Grilled bread

Just chop up a fresh rustic bread of choice and size, and grill or sauté in a cast iron skillet with a bunch of olive oil and everything but the bagel seasoning) and/or bake at around 325 for 15/20 min until crunchy

Garlic vinaigrette- I love Garlic expressions!



Cherie's Couscous Summer Salad - Aunt Elf

Aunt Elf and Uncle Rich's neighbor in our first home, Cherie Bare

*Note: Always double this recipe and add more Feta to your liking. Even better the next day!



3/4 cup water
1/2 cup couscous
3 tablespoons olive oil
3 tablespoons safflower oil (or any vegetables oil)
3 tablespoons fresh lemon juice

1/4 cup slivered almonds, toasted lightly
1/4 cup diced tomatoes
1/4 cup crumbled feta (about 2 ounces)
1/4 cup finely chopped onions
2 tablespoons finely chopped fresh mint
leaves

In a saucepan bring the water to a boil and stir in the couscous and a pinch of kosher salt. Remove the pan from the heat and let the couscous stand, covered, for 5 minutes. In a bowl stir together the oils, the lemon juice, kosher salt and freshly ground pepper to taste, stir in the couscous, and let the mixture stand for 2 hours. Add the almonds, the tomatoes, the Feta, the onion, and the mint and toss the salad until it is combined well.



Makes 6 Servings

Preparation: 15 minutes

Aunt Elf - by way of Sarah Sealey

This Chickpea Salad is a ridiculously easy and healthy side salad that requires no cooking, comes together in 15 minutes!



3 tablespoons extra-virgin olive oil 4 cloves garlic, minced 2 mediumlimes, juiced 1 1/2 teaspoons cumin 1/2 teaspoon kosher salt

1/4 teaspoon cayenne pepper 1/2 medium redonion, finely diced 1/3 cup chopped parsley 3 cans (15 ounce each) chickpeas, drained and rinsed

In a large bowl, whisk together the olive oil, garlic, lime juice, cumin, salt, and cayenne. Add the onion, parsley, and chickpeas; stir gently to combine.

Serve right away, or ideally refrigerate for a few hours. The flavors get stronger the longer they have to meld.

Source: bellyfull.net





Aunt Elf and Uncle Rich's neighbor in Laurel, Lora Muchmore



1 c. cous cous, cooked

yellow pepper small amount of tomato 3 -4 tablespoons chives başil & oregano mint orangelemon zeşt currantş

VINAIGRETTE (3 TBL. OLIVE OIL, 1 TBL. VINEGAR), APPLY WHEN COUS COUS IS WARM



247 Makes 6 Servings

Preparation: 40 mins

I modified this a little from the original. Makes alot and lasts if you hold out the avocados until serving.



14 ounces black beans, drained + rinsed 14 ounces garbonzo beans, drained + rinsed 1 red bell pepper, fine chop 1 yellow bell pepper, fine chope 1 orange bell pepper, fine chop 1 green bell pepper, fine chop 2 jalepeños, fine chop 3/4 red onion, fine chop 2 cups frozen sweet corn, thawed 1 cup black olives, chopped, optional

6 ounce; feta cheese, crumbled, optional 2 avocados, fine chop, add per serving corn tortilla Chip; for scooping 1/2 cup olive oil 3 small limes, juiced 3 tablespoons white wine vinegar (optional) 2 tablespoons honey 1 tablespoon taco seasonings salt and pepper to taste

If you're making this salad ahead assemble everything except the avocados.

Whisk together all of the dressing ingredients. Taste and adjust tang or sweetness to your palate.

https://hungryhappens.net/cowboy-caviar-salad





Ear , the Labousse's

fancy) french, egg Salad

 Tarryy, hurby, decadent eap salad: perfect for meal preps or parties... this shit slaps

@COOK THE EGGS

- . Bring a large pot of water to a boil
- using a slotted squar, gently lower 12 eggs into the pot and ser a timer for 10 minute.
- Meanwhile, fill a large bowl with Ice water once the eggs are cocked, transfer from to the Ice both to chill for at Least 5 minute?

MAKE THE DRESSING

 in a medium bowl, while together I Tablespoon whole globin mustand, 1/2 tempoon Dijen mustand, and 3 tablespoons while wire virilgar. Whilleing constanting, climay stream in 1/2 cup dive oil until thire and employmed.

· chop B cornichons and I tables poon copens. Stir into dressing

ASSEMBLE AND SERVE

- · Peel the cooked eggs, then choop or tear thum into bite-sized pieces. Gently fold into the dressing. Season with lots of Salt and pepper.
- · Coarsely chop or team gry cup mixed hurbs and told into egg salad
- Chanse your own adventure when serving, I prefer toward sourdough bread!

PRODUCE .

V4 cup quoted mixed tender boils; dill, parsley, chivel, tanvolgen, basil, mint, etc...

DAIRY

12 large eggs

PANTAS

- 1 tablespean munoral
- 3 tablespuon Whiteline lineger
- 1/2 cup typoa virgin other al
- 8 cornidoons
- I tablespoon capers

Lusher Salt + Peoper

C) challap





3/4 cup packed mixed tender herbs, such as dill, parşley, chives, tarragon, başil, mint, etc. 12 large eggs 1 tablespoon whole-grain mustard 1 1/2 teaspoons dijon mustard 3 tablespoons white wine vinegar

1/2 cup extra-virgin olive oil 8 cornichons 1 tablespoon capers, drained kosher salt freshly ground black pepper

Cook the eggs: # Bring a large pot of water to a boil. # Using a slotted spoon, gently lower 12 eggs into the pot and set a timer for 10 minutes. # Meanwhile, fill a large bowl with ice water. Once the eggs are cooked, transfer them to the ice bath to chill for at least 5 minutes to stop the cooking. # Make the dressing: # In a medium bowl, whisk together 1 tablespoon whole-grain mustard, 11/2 teaspoons Dijon mustard, and 3 tablespoons white wine vinegar. Whisking constantly, slowly stream in 1/2 cup olive oil until thick and emulsified.1 # Chop 8 cornichons and I tablespoon capers. Stir them into the dressing. # Assemble and serve: # Peel the cooled eggs, then chop or tear them into bite-size pieces. Gently fold them into the dressing. Season with lots of salt and black pepper. # Coarsely chop or tear 34 cup packed mixed tender herbs and gently fold them into the egg salad. # Choose your own adventure when it comes to serving this. Its good on pretty much everything.





Aunt Elf- easy and yummy! Great for cookouts!



1 - 12 to 16 ounce; package cole;law mix (cabbage and carrot;) 8 ounce; sliced almond; 2 package; Ramen dry 6 chopped spring onion; 1/2 cup sugar 1/2 teaspoon salt 3/4 cup canola oil 1/4 cup cider vinegar 1/2 teaspoon pepper

Toast almonds in frying pan and cool. Combine coleslaw, chopped onions, almonds and Ramen noodles (broken in small pieces). Mix rest of ingredients with seasoning packet from soup and add to coleslaw. Refrigerate 4-5 hours or overnight





Granny Ray's Green Salad - Aunt Elf

Uncle Rich's grandmother, Ruby Ray used to make this, then MomLera. MomLera would always double or triple the recipe, which was usually way too much! It is really yummy, a nice side for holiday meals or cookouts.



1 package lemons jell-o
1 package limes jell-o
3 cups boiling water
1 -20 ounces . can crushed pineapple
1 chopped pecans or walnuts

24 regular or 2 cup; minature mar;hmallow; 2 table;poon; vinegar 2 pkg;. large cream chee;e

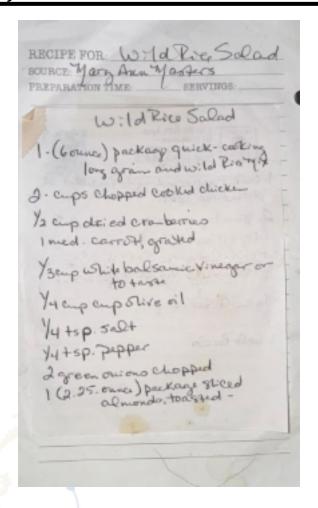
- 1. POUR BOILING WATER OVER JELL-O.
- 2. ADD MARSHMALLOWS STIR UNTIL SMOOTH, THEN CHILL.
- 3. MASH CHEESE WITH VINEGAR UNTIL SMOOTH.
- 4. ADD PINEAPPLE AND JUICE TO CREAM CHEESE AND NUTS, CHILL.
- 5. WHEN JELL-O IS THICKENED (MIX EVERY HALF HOUR OR SO UNTIL THICKENED), COMBINE AND MOLD AS DESIRED.

GRANNY USED LOTS OF GARNISHES!!!

****NOTE YOU CAN USE WHIPPED CREAM CHEESE INSTEAD OF VINEGAR AND REGULAR CREAM CHEESE.



Makes 6 Servings



1 - 6 ounces package quick cooking long grain and wild rice mix 2 cups cooked, chopped chicken 1/2 cup dried cranberries 1 medium, grated carrot 1/3 cup white balsamic vinegar or to taste 1/4 cup olive oil
1/4 teaspoon salt
1/4 teaspoon pepper
2 chopped green onions
1 - 2.25 ounces package sliced almonds
toasted

1. Cook rice according to package directions, cool

2. Stir together chicken and next 8 ingredients, and rice in a large bowl. Cover and chill 8 hours. Sprinkle almonds just before serving.











Sandwiches





Best Darn Ham Sandwiches You'll Ever Have!! - Aunt Elf

This is popular recipe! If Bubba visits- make these for him- you'll be his FAVE!!



2 of sweet hawaiian rolls (the small dinner rolls (the small dinner looking ones)
1 1/2 pounds Virginia ham (not honey ham)
12 slices Swiss cheese
1 stick butter

2 teaspoons Worcestershire sauce 1 teaspoon garlic powder 1 teaspoon onion powder 1 teaspoon poppy seeds

You will need two 9 x 13 pans. Place the bottoms of 12 rolls in each pan. Place ham (about 2 shaved slices or so) on the rolls. Cut the cheese slices into 4 parts and place 2 small pieces on each sandwich. Put the dinner roll tops on. In a sauce pan, mix butter, worcestershire sauce, onion powder, garlic powder and poppy seeds. Wait until all butter is melted and then brush the melted mixture over the ham sandwiches. Cover with foil and let sit in fridge for 1 hour or over night. (If you want to bake them right away, you can also.) Preheat oven to 375 and bake for 15 minutes or until cheese is melted. Serve. They are great hot and even at room temperature Enjoy!















Side Dishes







Got this recipe from Alena Hartman's mom, Tammy. She isn't a big cook, but this is awesome!



1 tablespoon olive oil
3/4 cup onions, chopped fine
1/2 cup green peppers, chopped fine
1 cup tomatoes, diced
15 ounces can black beans, drained, with
liquid reserved

1/2 teaspoon thyme
1 teaspoon garlic salt
3 tablespoons cider vinegar
1/2 teaspoon hot pepper sauces
2 cups cooked rice
lime wedge (optional)

In large skillet heat olive oil. Cook onion and green pepper until crisp tender; stir in tomatoes, beans, thyme and garlic salt, cook 3 minutes. Add vinegar, pepper sauce, and reserved juices and continue to cook 5 minutes. Serve black beans over rice. Garnish with lime wedge (optional).







Dressing
1/2 cup (4 ounces) crumbled blue cheese
1/4 cup sugar
1 cup mayonnaise
1/2 teaspoon celery seed
1/2 teaspoon garlic salt
1 tablespoon prepared mustard

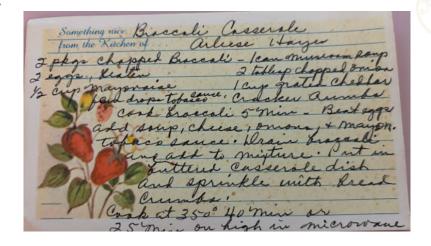
2 tablespoons cider vinegar Coleslaw 8 cups shredded cabbage 1 cup (2 medium) shredded carrots 1/4 cup sliced green onions 1 cup halved cherry tomatoes

In a medium bowl stir together 1/4 cup blue cheese and all remaining dressing ingredients. Cover; refrigerate at least 1 hour. Just before serving, in a large bowl combine cabbage, carrots and green onions; add dressing to cabbage mixture. Stir gently to coat. Sprinkle remaining 1/4 cup blue cheese on top of coleslaw. Arrange cherry tomatoes around edge of bowl. Serve within 2 hours of combining coleslaw with dressing.



Broccoli Casserole - Arleese Hayes

Sent by Aunt Ives



2 pkg; chopped broccoli 1 can mushroom soup 2 egg; beaten 1 cup grated Cheddar cheese 1/2 cup mayonnaise few drops Tabasco sauce cracker crumbs

Cook broccoli 5 minutes. Beat eggs, add soup, cheese, onions, and mayonnaise, Tabasco sauce. Drain broccoli and add to mixture. Put in buttered casserole dish and sprinkle with bread (cracker) crumbs.

Cook at 350° 40 minutes or 25 minutes on high in microwave.





Brown Rice with Lemon

21 Butter

1/2 C Brown Rice

2/2 Chicken Broth

1/2 top. grated lemon rind

21 Lemon Juice

Thinly Sticed Scarlings

Melt butter in saucepan and soute rice for 2 mins.

Stir in broth, rind and juice.

Simmer for 45 mins or until rice is fluthy

Off heat and stir in scall inns

- 30,450 &

2 tablespoons butter 1 1/2 cups brown rice 2 1/2 cups chicken broth

Melt better in saucepan and saute rice for 2 minutes Stir in broth, rind and juice. Simmer for 45 minutes or until rice is fluffy. Turn off heat and still in scallions 1 1/2 teaspoons grated lemon rind 2 tablespoons lemon juice thinly slice scallions





Yum, end of story...



32 ounces package southern style frozen hash brown potato, thawed 2 cups (8 oz.) shredded Cheddar cheese

1 can condensed cheddar cheese soup 1 cup sour cream 3/4 cup chopped green onions

PREHEAT OVEN TO 375. IN A LARGE BOWL, COMBINE ALL INGREDIENTS. SPREAD MIXTURE IN GREASED 13x9 INCH BAKING PAN. BAKE 50-60 MINUTES OR UNTIL LIGHTLY BROWNED AND BUBBLY. YOU MAY WANT TO COVER IT FOR THE FIRST HALF HOUR OF BAKING.



Sent by Aunt Ives

Corn Casserale

/ Can wh. Eernel Corn. & cup mills

/ med. bell pepper 2 eggs, beater

/ med. onion (chapped 3 Top metter butter

/ small pinents 2 Top. flow

2 top. sugar Ralt to taste

mix and pour into greased Casserale

Sprinkle / cup grated beese on top

Cook 45 Min - 350°

1 can whole corn 1 med bell pepper 1/2 cup milk 2 egg; beaten 1 medium onion chopped 3 tablespoons melted butter 1 small pimento 2 tablespoons flour 2 teaspoons sugar salt to taste

Mix and pour into greased casserole dish. Sprinkle 1 cup grated cheese on top.

Cook 45 at 350°





A holiday family staple for 3 generations!!



1 can creamed corn
2/3 cup evaporated milk
3 4 eggs
2 tablespoons flour

1/2 teaspoon salt 1 teaspoon vanilla extract 1/2 cup sugar

DOT WITH BUTTER AND NUTMEG. BAKE AT 350 FOR 1 HOUR.

WHEN DOULBING RECIPE, USE ONLY 3/4 CUP SUGAR AND ADD 1 CAN REGULAR CORN



Easy Hashbrown Casserole - Taylor Franzone

This is also a most requested. Its super easy and yummy!



1 - 26 ounce; bag of shredded hashbrowns
1 can of cream of chicken soup
1 can of cream of mushroom soup
1-8 ounces tub of sour cream
1 cup of mild Cheddar cheese

1 sleeve of ritz cracker
1 stick of butter
salt, pepper, garlic powder, onion powder,
paprika season to taste (i eyeball this lol)

Preheat oven to 350.

Spray 9x13 pan.

Mix together bag of hashbrowns, both soups, sour cream tub, and a cup of cheese well.

Spread into bottom of pan.

Crush ritz crackers. Melt stick of butter.

You can either spread the ritz crackers on top evenly and pour the butter over them or you can mix the crackers in a bowl with the butter and then spread them out evenly.

Bake until ritz start to brown a little. It takes a little while. (I never have timed it lol. Im sorry)





Aunt Elf's dad, Papa Christmas



2 pounds fettuccini pasta 16 ounces heavy cream (half & half) 10 ounces Parmesan cheese, shredded 2 eggs yolks

5 ounces Romano cheese salt and pepper 1/4 stick butter

COOK AND DRAIN FETTUCINI. MELT BUTTER IN BIG PAN AND ADD PASTA AND MIX. OVER MED-LOW HEAT ADD CREAM AND MIX UNTIL LESS LIQUID. PUT CHEESE IN, ADD EGGS YOLKS AND WORK IN FAST (LESS THAN ONE MINUTE)

PUT IN BOWL, ADD SALT AND PEPPER.



Grandmas Raspberry Cloud - Grandma Judy

You can serve it in individual dessert dishes, or on a buffet line. This is a great alternative at holidays when no one wants cranberry sauce.



1 box 5 or 6 oz raspberry jello (you can use strawberry)

1 jar small applesauce8 oz 1 bag frozen of raspberries

Topping

Equal amounts of Sour Cream and Marshmallow crème (I try 80z each). Mix and put in refrigerator overnight. Stir when you think of it!

Make Jello. Add applesauce and mix in place of half the water. Place frozen Raspberries into mold (I use a bundt pan). Pour jello over berries. (Dont mix because the raspberries are fragile).



Red, Hot & Blue Potato Salad - Aunt Elf

Makes 12 Servings

This is a "dupe" recipe from a restaurant close by. Honestly, the restaurant does it better, but this is pretty darn close!



4 pound; red blis; potatoe; 4 large egg; 1/2 cup finely chopped green onion; top 1 1/4 cup; mayonnaise 1 3/4 teaspoons celery seeds 1 3/4 teaspoons salt

Steam the potatoes skin-on for approximately 45 minutes (you can boil them, but they tend to be slightly mushier in the end result). Set aside until cool enough to handle. Boil your eggs, then do the same. When cool enough, peel the eggs ONLY (do NOT peel the potatoes -- the skin gives it part of it's unique texture and taste). In a large bowl, mix the remaining ingredients together until thoroughly mixed. Chop the potatoes and eggs into bite-size pieces and add to bowl. Mix GENTLY -- you want salad, not mush -- until blended.

Serve at room temp for up to 2 hours after making -- refrigerate leftovers. It tastes best when room temp, but is

Serve at room temp for up to 2 hours after making -- refrigerate leftovers. It tastes best when room temp, but is delicious cold too -- so if you are making this in advance, it's fine to chill it.

NOTE - If you are on a low-sodium diet, you can easily reduce or eliminate the salt the recipe calls for. Just let people salt it at table to taste!





6 squash or 4 cans, drained 1/2 pound sausage drained 4 tablespoons sour cream 1/2 package Lipton Onion Soup

Bake about 20 minutes at 350°

dash poultry seasoning salt and pepper 1/2 cup Pepperidge Farm Stuffing Mix 1 cup grated Cheddar cheese or more

Boil squash until tender and drain. Fry sausage, drain. Combine squash, sausage and remaining ingredients mix well

Leave enough cheese to cover top.



<u>Scalloped Pineapple - Lara Herbert</u>

Preparation: 15 minutes, Cook Time: 35 min or until it starts to brown

Yield: 12

Army Family

Always a great compliment to ham or Hawaiian fare. I made it for your parents on one of their visits and they loved it.



1 stick of butter 1 c sugar 1 - 8 ounces can of evaporated milk 1 - 22 ounce; can of crushed pineapple 4-6 slices of white bread, cubed 2- 3 eggs, beaten

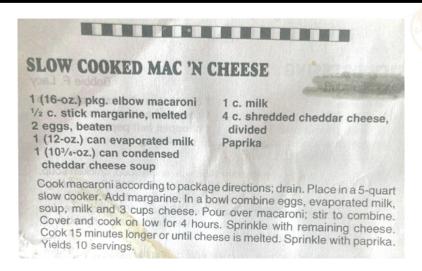
Cream together the butter and sugar. Add eggs slowly until blended. Slowly add evaporated milk. Add crushed pineapple. Fold in bread until most of the liquid mix is absorbed. (Sometimes I have to add more bread.)

Bake at 350° 35 min or until it starts to brown.



Makes 10 Servings





1 pound package elbow macaroni 1/2 cup stick margarine melted 2 eggs beaten 1 - 12 ounces can evaporated milk 1 - 10 3/4 ounces can condensed cheddar cheese soup 1 cup milk 4 cups shredded Cheddar cheese divided paprika

Cook macaroni according to package directions; drain. Place in a 5-quart slow cooker. Add margarine. In a bowl combine eggs,. evaporated milk, soup, milk, and 3 cups cheese. Pour over macaroni; stir to combine. Cover and cook on low for 4 hours. Sprinkle with remaining cheese. Cook 15 minutes longer or until cheese is melted. Sprinkle with paprika.











<u>Snacks</u>





LSU Pecan Pralines- Lara Herbert

Preparation: 10 minutes, Cook Time: 20 minutes

Yield: 18 pieces

Army Family

1 serving if making for Tom or TJ or 18 pralines!

Bill gave me a little New Orleans cookbook our first year of marriage. I love making him things that remind him of "home" and knew this recipe would take him back. The only people who love them more than we do is the Bryant family! EnJoY!!!



1/4 pound butter 1 1/2 cup; granulated sugar 3/4 cup light brown sugar 1/2 cup buttermilk 1/2 cup evaporated milk 1 tsp vanilla extract 1 1/2 cups pecans pieces

Melt butter on high heat. Add all sugar and blend completely with wire whisk or large spoon. As soon as mixture begins to liquefy and bubble, add buttermilk and evaporated milk and whisk until totally blended. Keep on high heat and continue to whisk and do not stop until you remove from heat. Boil until mixture reaches the soft ball stage on a candy thermometer. Remove from heat. Add vanilla and stir in well, whipping with a large spoon. Next, quickly add pecan pieces and whip in well. Spoon out desired sized pralines onto prepared waxed paper. Allow to cool completely. Geaux Tigers!



Melissa's Famous Caramel Corn - Aunt Elf

Ok, so this isn't MY recipe, but I've been making it over 30 years, so I'm claiming it!



2 bags of microwave popcorn(spread popcorn on a cookies sheet and remove unpopped kernels): in glass container, such as 2-cup pyrex measuring cup, 1/4 cup margarine (at least 70% oil), or butter 1/2 cup brown sugar
2 tablespoons white corn syrup
microwave for 1 minute, stir. put bake for
30 seconds.
in small bowl, mix:
1/4 teaspoon baking soda
1/2 teaspoon vanilla.

POUR INTO BUTTER/BROWN SUGAR, IT WILL BUBBLE UP, STIR SOME MORE.

MICROWAVE FOR ANOTHER 1-2 MINUTES, DEPENDING HOW BROWN IT IS GETTING. (WATCH OUT, IT WILL BUBBLE OVER, YOU MAY NEED TO STIR PART WAY THROUGH.)

PUT POPCORN IN BOWL (IT MAY TAKE TWO BOWLS TO MIX EASIER) AND POUR CARAMEL OVER THE TOP AND MIX. ADD NUTS IF YOU LIKE!





Great snack and they keep well in a zip lock bag. Also great for tailgating.



1 teaspoon ground cayenne pepper

1 teaspoon lemon pepper

1 1/2 teaspoons garlic salt

1 (1-ounce) package of dry ranch-style

dressing mixes
3/4 cup vegetable oil (or can use a
healthier oil)
2 (15 or 16 ounce) packages of mini pretzels

In a small bowl, mix together all spices/seasonings and oil.
Place pretzels in a large plastic container. Pour in mixture from bowl. Shake well. Allow pretzels to marinate in the mixture approximately 3-4 hours before serving. Shake occasionally to maintain coating.









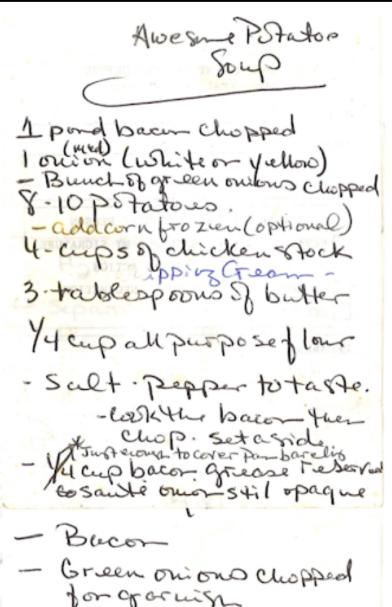












1 pound bacon chopped
1 medium onion white or yellow
1 bunch green onion; chopped
8-10 potatoe;
4 cup; chicken stock

whipping cream
3 tablespoons butter
1/4 cup all purpose flour
salt and pepper to taste
Cheddar cheese for topping

Cook the bacon, then chop. Set aside. Reserve just enough grease to cover paan barely. Saute onion until still opaque.

Cube and cook potatoes til soft, drain, cover potatoes, add 2 cans of chicken stock and 1 can water. Drain liquid. In a separate pan, saute butter and flour and 2 cups whipping cream. Whisk until thickened. Add onions, potatoes, salt and pepper. Add milk to mixture to loosen mixture. Bacon, Green onions, chopped for garnish

Beef Stew with Carrots & Potatoes - Aunt Elf

Makes 6 Servings

Preparation: PTOM, Cook Time: PTOM

A wonderful internet find!



3 pound; boneles; beef chuck
(well-marbled), cut into 1 1/2-inch piece;
2 teaspoon; salt
1 teaspoon freshly ground black pepper
3 tablespoon; olive oil
2 medium yellow onions, cut into 1-inch chunk;
7 cloves garlic, peeled and smashed
2 tablespoon; balsamic vinegar
1 1/2 tablespoon; tomato paste
1/4 cup all-purpose flour
2 cups dry red wine

2 cup; beef broth
2 cup; water
1 bay leaf
1/2 tea;poon dried thyme
1 1/2 tea;poon; sugar
4 large carrots, peeled and cut into 1-inch chunk; on a diagonal
1 pound small white boiling potatoe; (baby yukon;), cut in half
Fresh chopped parsley, for serving (optional)

Preheat the oven to 325°F and set a rack in the lower middle position. Pat the beef dry and season with the salt and pepper. In a large Dutch oven or heavy soup pot, heat 1 tablespoon of the olive oil over medium-high heat until hot and shimmering. Brown the meat in 3 batches, turning with tongs, for about 5 minutes per batch; add one tablespoon more oil for each batch. (To sear the meat properly, do not crowd the pan and let the meat develop a nice brown crust before turning with tongs.) Transfer the meat to a large plate and set aside. Add the onions, garlic and balsamic vinegar; cook, stirring with a wooden spoon and scraping the brown bits from bottom of the pan, for about 5 minutes. Add the tomato paste and cook for a minute more.

Add the beef with its juices back to the pan and sprinkle with the flour. Stir with wooden spoon until the flour is dissolved, 1 to 2 minutes. Add the wine, beef broth, water, bay leaf, thyme, and sugar. Stir with a wooden spoon to loosen any brown bits from the bottom of the pan and bring to a boil.

Cover the pot with a lid, transfer to the preheated oven, and braise for 2 hours. Remove the pot from the oven and add the carrots and potatoes. Cover and place back in oven for about an hour more, or until the vegetables are cooked, the broth is thickened, and the meat is tender. Fish out the bay leaf and discard, then taste and adjust seasoning, if necessary.

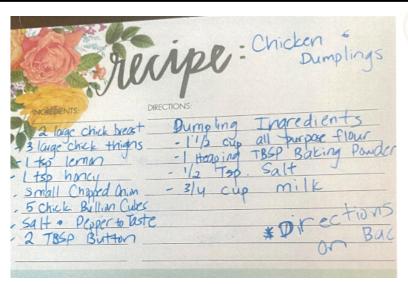
Serve the stew warm -- or let it come to room temperature and then store in the refrigerator overnight or until ready to serve.

This stew improves in flavor if made at least 1 day ahead. Reheat, covered, over medium heat or in a 350°F oven.

Garnish with fresh parsley, if desired.

Note: If you don't have a Dutch oven or covered pot that is appropriate for the oven, the stew can be cooked on the stove. The timing will be the same and it should be cooked over the lowest setting. Freezer-Friendly Instructions: The stew can be frozen for up to 3 months. Before serving, defrost the stew in the refrigerator for 24 hours and then reheat on the stovetop over medium-low heat until hot. https://www.onceuponachef.com/recipes/beef-stew-with-carrots-potatoes





2 large chicken breasts
3 large chicken thighs
1 teaspoon lemons
1 teaspoon honey
1 small chopped onion
5 chicken bouillon cubes
salt and pepper to taste

2 tablespoons butter

Dumpling Ingredient; 1 1/2 cup; all purpose flour 1 tablespoon (heaping) baking powder 1/2 teaspoon salt 3/4 cup milk

Brown chicken in a large pot with onion, butter, lemon, honey, salt & pepper. Once browned, add 3 cups of water and boullion cubes. Bring to a boil and remove chicken. Shred chicken in a separate bowl. Mix dumpling ingredient and drop in pot by spoonfuls. Reduce to medium, add chicken back and simmer until thick.







1.5 lb chicken breasts cooked, shredded
3 cloves garlic
1 teaspoon cumin
1 teaspoon paprika
1/2 to 1 teaspoons chili powder
1/2 teaspoon freshly ground black pepper
1 tablespoon cornstarch

1 can diced tomatoe; with cilantro or chile; 1 can black bean; 1 can kidney bean; 32 ounce; chicken broth

8 ounces cream cheese Use last cilantro shredded cheddar sour cream

Boil chicken in chicken broth, remove chicken once cooked and shred. Save broth for soup. Add all ingredients to broth, once hot, add cream cheese and melt.

Serve with shredded cheddar cheese, cilantro, and/or sour cream to garnish



<u> Creamy White Bean Lemon Pesto Orzo Soup - Aunt Elf</u>

Makes 6 Servings

Yield: 6 servings

Preparation: 5 minutes, Cook Time: 15 minutes

Liz Barton, my neighbor, shared this yummy recipe with me!



1 tablespoon extra virgin olive oil
1 chopped shallot
4-6 smashed garlic cloves
red pepper flakes
2 tablespoons salted butter
2 cups dry orzo pasta
6 cups chicken broth or vegetable broth,
low sodium
1 can white beans

kosher salt
black pepper
1/2 bunch finely shredded kale
1/2 cup basil pesto
1/2 cup whole milk OR canned full fat
coconut milk
1 cup grated Parmesan cheese
1 zest and juice lemon

- 1. Heat the olive oil in a large dutch oven over medium-high heat. Add the shallot, garlic, and chili flakes and cook until fragrant, about 5 minutes. Drop in the butter, then stir in the orzo. Cook until golden, 1-3 minutes. Pour in the broth and bring to a boil over high heat. Season with salt and pepper. Stir in the beans and kale. Season with salt and pepper. If you have one, add a parmesan rind. Simmer 8-10 minutes until the orzo is al dente, stirring often. It should become very creamy.
- 2. Stir in the pesto, milk, parmesan, and lemon, cook another few minutes until warmed through.
- 3. Divide the orzo and broth among bowls and add additional parmesan and black pepper. I like to add some fresh dill, parsley, or basil too!

 Notes

Thickening: the orzo will soak up the broth over time. If eating leftover, add additional broth to thin. It should be creamy, but with just a touch of liquid.

https://www.halfbakedharvest.com/white-bean-lemon-pesto-orzo-soup/



<u>Italian Sausage Tortellini Soup - Aunt Elf</u>

Makes 6 Servings

Preparation: 10 minutes, Cook Time: 30 minutes

This is super yummy!!



1 pound Italian sausage, rolled into 1/4
teaspoon size balls
1 tablespoon olive oil
1 small onion, diced
3 cloves garlic, minced
2 diced red bell peppers
1 bay leaf

1/8 teaspoon red pepper flakes
8 cups vegetable or chicken broth
2 (15-ounce) cans diced tomatoes
1 1/2 cups chopped kale
2 cheese tortellini (fresh or frozen)
1/4 cup chopped fresh basil
salt and black pepper, to taste

1. In a large skillet, brown the mini sausage balls until cooked through. This will take about 5-7 minutes. Drain off the grease and place the sausage balls on a plate lined with paper towels.

2. In a large pot, heat the olive oil over medium high heat. Add the onion and cook until tender, 3-4 minutes. Stir in the garlic and cook for 2 minutes. Stir in the red peppers, bay leaf, and red pepper flakes. Cook until peppers are soft, about 3 minutes.

3. Stir in the broth, tomatoes, and kale. Add the cheese tortellini and cook until tortellini is tender, 7-8 minutes. Stir in the fresh basil and season with salt and pepper, to taste. Stir in the mini sausage balls and heat until warm. Remove the bay leaf and serve.

Note you can make this soup vegetarian by using vegetable broth and omitting the sausage.



Short Rib & Wagyu Beef Chili - Aunt Julie

Makes 4 Servings

Yield: 4-6 servings

Preparation: 15 minutes, Cook Time: 8 hours

THOMAS RHETT'S FAVE! Made this for Thomas and Lauren Rhett!!



4-6 short ribs 1 lb wagyu ground beef (or desired kind- i like snake river farms. don't do lean-it's lame.) 1 small-medium onion 4 garlic clove

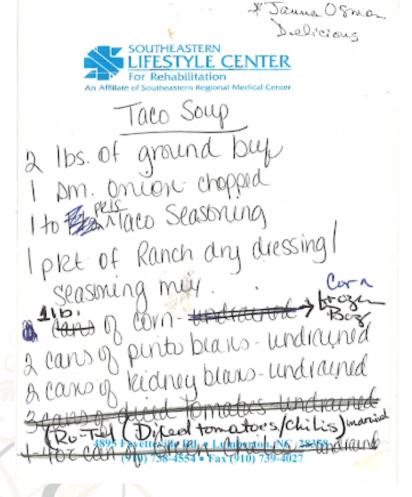
2 bay leaves

1 can red kidney bean; 1 can pinto bean; 1 large can diced tomatoes 1 can rotel 1 package chili or taco seasonings 1 package ranch seasonings

- 1. Dredge short ribs in flour, salt and pepper and brown in a cast iron skillet or dutch oven. 3 minutes or so per side. Put into crock pot.
- 2. Combine all ingredients in crock pot and cook on low for at least 8 hours.
 3. Serve with desired toppings- I like a little Mexican cheese. If you like sour cream, sub Greek yogurt instead (5%, at least-NOT the low fat)- I like it better and it's delicious and healthy!
- 4. Pair with your favorite corn bread! I like adding a dash of Himalayan or flake Sea Salt and honey to a basic jiffy cornbread recipe!



RECIPE FOR:		
SOURCE:		01
PREPARATION TIME:	SERVINGS: _	



2 pounds ground beef
1 small, chopped onion
1 packet taco seasoning mix

1 packet ranch salad dressing mix (dry)

1 pound frozen corn

2 cans pinto beans undrained
2 cans kidney beans undrained
3 cans Ro-Tel diced tomatoes with chiles
undrained

1 -4 ounces can green chilies undrained

Brown beef with chopped onion, drain.

In a large pot, mix both seasoning mixes with ground beef. Add all other ingredients to pot & simmer at least 30 mins.







3 medium bell peppers, diced (380 g; red, yellow, or orange peppers are best)
2 medium onions, diced (540 g, fresh or frozen)
2 medium zucchini, chopped (355 g)
5 cloves garlic, minced (or frozen cubes)
1 tablespoon cumin
2 cans (4 oz. each) mild diced green chilishalf a large can of green enchilada sauce

(400g)
4 1/2 cups chopped or shredded rotisserie chicken breasts (550g)
3 cups chicken stock (720 g; i use the boxed)
1/4 cup greek yogurt cream cheese (44 g)
3/4 cup sweet corn (128 g)
salt and pepper to taste

- 1. Heat a large pot over medium-high heat; spray with cooking spray. Add the peppers, onions, and zucchini. Sprinkle with a hefty pinch of kosher salt and cook for five to seven minutes, until soft.
- 2. Stir in the garlic and cumin and sauté for a few more minutes. Then, add the green chilis, green enchilada sauce, chicken stock, and chicken. Sprinkle a little kosher salt on your chicken. Turn to "low" and simmer for about 15 minutes. Stir in the Greek yogurt cream cheese and corn and simmer for five more minutesjust until the corn is no longer frozen. Serve immediately or keep warm until dinner!
- 3. Top individual bowls with cheese, low-fat sour cream or Greek yogurt, avocado, fresh cilantro, a squeeze of lime, and tortilla chips or Fritos



White Chile Chicken

2 Tbs. Olive ail

1 Lq. onion

3 a 4 Cloves of garlic

1 Tbs. ground Rumin

1 tsp. orgno

1/2 tsp. Crushed Red pepper

2-40z green Chile

3 Chicken Breat (Cooked & Lutup)

1-Can State N. Bean

4- Nava Bean - (1) Masked for

thicking.

4-6 Cups Chicken Broth

Cook onion & garlie - ald a little

White Wine So the garlie Word Burn

Ald spires. Rimmer. Add Beans

(I cook the day hepor I serve it)

2 tablespoons olive oil
1 large onion
3-4 cloves garlic
1 tablespoon ground cumin
1 teaspoon oregano
1 1/2 teaspoons crushed red pepper

2-4 ounces green chilies
3 cooked, chopped chicken breasts
1 can Great Northern Beans
3 cans navy beans
1 can mashed navy beans for thickening
4-6 cups chicken broth

Cook & garlic, add a little white wine so the garlic won't burn Add spices, simmer. add beans

(I cook the day before I serve it.)







Helpful Hints





Table Settings

So... when you have the occasion to host a fancy dinner.. Here is a guide that I found in 1995!









These times are based on placing the whole turkey on a rack in a roasting pan, and into a preheated 350 degree F (175 degrees C) oven.

Weight of Bird Roasting Time (Unstuffed) Roasting Time (Stuffed) 10 to 18 pounds 3 to 3-1/2 hours 3-3/4 to 4-1/2 hours 18 to 22 pounds 3-1/2 to 4 hours 4-1/2 to 5 hours 22 to 24 pounds 4 to 4-1/2 hours 5 to 5-1/2 hours 24 to 29 pounds 4-1/2 to 5 hours 5-1/2 to 6-1/4 hours







296 **Aunt Ives**

> Hi honey it's Aunt Ives here are 6 recipes for SG - they're my mom's in her handwriting so SG's Great Grandmother









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