



Dogwood Garden Club

Cookbook

2025





TABLE OF CONTENTS

Appetizers

Artichoke Dip	Susan Cross	<u>11</u>
Buffalo Chicken Dip	Barbara O' Sullivan	<u>12</u>
Cajun Steak Bite	Barbara O' Sullivan	<u>13</u>
Cowboy Caviar	Lauran Goddard	<u>14</u>
Football Hot Dogs	Barbara O' Sullivan	<u>15</u>
Game Day Kickoff Queso Dip	Barbara O' Sullivan	<u>16</u>
Hot and Cheesy Bruschetta Dip	Lauran Goddard	<u>17</u>
Hot Broccoli Dip	Lauran Goddard	<u>18</u>
Laura's Chili Dip	Lauran Goddard	<u>19</u>
Seven Layer Dip	Lauran Goddard	<u>20</u>
Shrimp Dip	Donna Folts	<u>21</u>
Spicy Blackberry Salsa	Jeri Hartman	<u>22</u>

Bread

Parmesan Cheese Toast	Donna Folts	<u>24</u>
-----------------------	-------------	---------------------------

Breakfast

Caramel Pecan French Toast	Barbara O' Sullivan	<u>26</u>
Cheese and Sausage Breakfast Casserole	Barbara O' Sullivan	<u>27</u>
Costco Copy Muffin Recipes	????	<u>29</u>
Crust-less Vegetable Quiche	Lauran Goddard	<u>30</u>
Dairy Free Breakfast Casserole	Lauran Goddard	<u>31</u>

Desserts

Almond Crackle Cookies	Lea Snowden	<u>34</u>
Apple Hill Blackberry Apple Cream Pie	Lauran Goddard	<u>35</u>
Apple Hill Cake	Lauran Goddard	<u>37</u>
Apple Loaf	Lauran Goddard	<u>38</u>

Authentic Italian Cheesecake	Denise Simonson	<u>39</u>
Banana Pudding	Jeri Hartman	<u>40</u>
Bark	Jeri Hartman	<u>41</u>
Blackberry Crisp	Marilu Blau	<u>42</u>
Blueberry Shortbread	Jeri Hartman	<u>44</u>
Caramel Glazed Apple Cake	Donna Folts	<u>45</u>
Cherry Dump Cake	Debbie Bybee-Crumpley	<u>47</u>
Chocolate Kahlua Cheesecake	Sandra Morgan	<u>48</u>
Cream Sherry Cake	Marilyn Johnson	<u>50</u>
Easy Cooked Frosting	Jeri Hartman	<u>51</u>
Easy Sopapilla Cheesecake Bars	Barbara O' Sullivan	<u>52</u>
Fudge Pie	Carol McLean	<u>53</u>
Gateau Basque	Lexa Mack	<u>54</u>
Gramma Goddard's Banana Nut Bread	Lauran Goddard	<u>57</u>
Healthy Oatmeal Breakfast Cookies	Lauran Goddard	<u>58</u>
Lemon Blueberry Scones	Lauran Goddard	<u>60</u>
Lemon Ginger Cookies	Norma Ray	<u>62</u>
Lemon Jello Cake - Debbie	Debbie Hurst	<u>63</u>
Lemon Jello Cake - Judy	Judy Magness	<u>64</u>
Lemon Wine Cake	Pat Schoggins	<u>65</u>
Macaroon Cookies Dipped in Chocolate	Carol McLean	<u>66</u>
Maxine's Lemon Meringue Pie	Donna Folts	<u>67</u>
Nanny's Apple Cake	Debbie Bybee-Crumpley	<u>68</u>
Pecan Melt-Away Cookies	Barbara O' Sullivan	<u>69</u>
Pina Colada Pie	Barbara O' Sullivan	<u>70</u>
Pumpkin Dessert	Lauran Goddard	<u>71</u>
Pumpkin Gingerbread	Jeri Hartman	<u>73</u>
Secret Kiss Cookies	Marilu Blau	<u>74</u>
Snow Ice Cream	Jeri Hartman	<u>75</u>
Sour Cream Peach Pie	Marilu Blau	<u>76</u>
Streusel Banana Bread	Debbie Bybee-Crumpley	<u>77</u>
Tiny Pecan Tarts	Marilyn Johnson	<u>79</u>

[Drinks](#)

Candy Cane Hot Cocoa Pops	Debbie Bybee-Crumpley	<u>81</u>
Christmas Punch	Jeri Hartman	<u>83</u>
Fresh Orange Punch	Jeri Hartman	<u>84</u>
Homemade Coffee Creamer	Barbara O' Sullivan	<u>85</u>
Punch	Jeri Hartman	<u>86</u>
Raspberry Punch	Jeri Hartman	<u>87</u>
Simple Great Punch	Jeri Hartman	<u>88</u>

Main Dishes

Beef Enchiladas	Jeri Hartman	<u>90</u>
Chicken and Dumplings	Jeri Hartman	<u>91</u>
Chicken Cacciatore	Donna Folts	<u>93</u>
Chile Relleno Casserole	Pat Schoggins	<u>94</u>
Crock Pot Cilantro Lime Chicken	Lauran Goddard	<u>96</u>
Debbie's Chili	Debbie Hurst	<u>97</u>
Dolma (Stuffed Grape Leaves)	Ginger DeGregory	<u>98</u>
Easy Baked Beans	Lauran Goddard	<u>99</u>
Easy Peasy Baked Ziti	Barbara O'Sullivan	<u>100</u>
Easy Pumpkin Chili	Lauran Goddard	<u>101</u>
Frito Chili Pie	Lauran Goddard	<u>102</u>
Garlic Lemon Chicken	Debbie Bybee-Crumpley	<u>103</u>
Green Chile Chicken Enchiladas	Carol McLean	<u>105</u>
Honey Garlic Asian Chicken Kabobs	Debbie Bybee-Crumpley	<u>106</u>
Horseradish Crusted Cod	Lauran Goddard	<u>107</u>
Italian Stuffed Bell Peppers	Lauran Goddard	<u>108</u>
Juicy Meatball	Jeri Hartman	<u>109</u>
Lauran's Spaghetti and Meatballs	Lauran Goddard	<u>111</u>
Manicotti	Carol McLean	<u>113</u>
Mediterranean Chicken	Lea Snowden	<u>114</u>
Mediterranean Pan-Roasted Salmon	Lauran Goddard	<u>115</u>
Nashville Hot Chicken Sandwich	Debbie Bybee-Crumpley	<u>116</u>
Paprika Chicken with Carrots and Garbanzo Beans	Amy Rath	<u>117</u>
Ravioli Lasagna	Barbara O' Sullivan	<u>118</u>
Rush Hour Chicken Fajitas	Lauran Goddard	<u>119</u>
Salsa Verde Braised Pork	Lauran Goddard	<u>120</u>
Shrimp or Chicken Curry	Debbie Hurst	<u>121</u>
Slow Cooker Pineapple Barbecue Meatballs	Jeri Hartman	<u>122</u>
Spicy Oven-Fried Cod Fillets	Lauran Goddard	<u>123</u>
Spicy Shrimp and Pasta	Barbara O' Sullivan	<u>124</u>
Steak in White Wine Sauce	Debbie Bybee-Crumpley	<u>125</u>
Throw Together Short Ribs	Debbie Bybee-Crumpley	<u>126</u>
Turkey Spinach Baked Meatballs	Lauran Goddard	<u>127</u>

Salads

Avocado Chicken Salad	Barbara O' Sullivan	<u>129</u>
Beet and Fennel Salad	Susan Cross	<u>130</u>
Broccoli Salad	Debbie Bybee-Crumpley	<u>131</u>
Chicken and Rice Salad	Marilyn Johnson	<u>132</u>
Cranberry Balsamic Vinaigrette	Becky McIntyre	<u>133</u>
Cranberry, Glazed Walnut, Orange, Avocado and Blue Cheese Salad	Becky McIntyre	<u>134</u>
Fresh Corn and Avocado Salad	Debbie Bybee-Crumpley	<u>135</u>
Frozen Cranberry Salad	Lauran Goddard	<u>136</u>
Frozen Fruit Salad	Lauran Goddard	<u>137</u>
Healthy Creamy Avocado Cilantro Lime Dressing	Denise Simonson	<u>138</u>
Rosemary Chicken and Peach Salad	Debbie Bybee-Crumpley	<u>139</u>
Sweet and Sour Bean Salad	Marilyn Johnson	<u>141</u>
Tahini Lemon Dressing	Denise Simonson	<u>142</u>
Watergate Salad (Pistachio Pudding Salad)	Jeri Hartman	<u>143</u>
Wild Rice and Roasted Squash Salad w/Cider Vinaigrette	Lexa Mack	<u>144</u>

Side Dishes

Acorn Squash Stuffed with Quinoa and Faro	Ginger DeGregory	<u>147</u>
Brandied Cranberries	Marilu Blau	<u>149</u>
Citrus Parmesan Asparagus	Lea Snowden	<u>150</u>
Crock Pot Sweet Potato and Apples	Lauran Goddard	<u>151</u>
Golden Potato Casserole	Marilyn Johnson	<u>152</u>
Marinated Mushrooms and Artichoke Hearts	Ginger DeGregory	<u>153</u>
Mashed Cauliflower	Lauran Goddard	<u>154</u>
Mixed Beans	Marilyn Johnson	<u>155</u>
Pineapple Fried Rice	Denise Simonson	<u>156</u>
Those Potatoes	Lauran Goddard	<u>157</u>

[Soups](#)

Eight Cans Soup (Weight Watchers)	Jeri Hartman	<u>159</u>
Butternut Squash Bisque	Allison Owens Knight	<u>160</u>
Chicken Tortilla Soup	Jeri Hartman	<u>161</u>
Grandma's Homemade Chicken Soup	Lauran Goddard	<u>162</u>
Hamburger Soup	Jeri Hartman	<u>163</u>
Italian Wedding Soup	Debbie Bybee-Crumpley	<u>164</u>
New England Clam Chowder	Barbara O'Sullivan	<u>166</u>
Potato Soup	Jeri Hartman	<u>167</u>
Saffron Butternut Squash Soup	Debbie Bybee-Crumpley	<u>168</u>
Silver Lake Compound Soup - Moroccan Style	Ginger DeGregory	<u>169</u>
Slow Cooker French Onion Soup	Barbara O'Sullivan	<u>170</u>
Tortellini Soup	Marleen Welden	<u>171</u>



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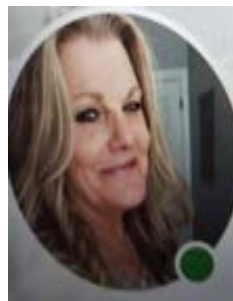
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Appetizers





Artichoke Dip

From the kitchen of.....Susan Cross

Ingredients:

- 2 14 oz cans artichoke hearts in water
- 2 C freshly grated parmesan cheese
- 2 C mayonnaise
- 1 8oz block cream cheese - softened
- Salt and pepper to taste

Directions:

- Drain artichoke hearts and coarsely chop
- Combine artichokes, parmesan, mayonnaise, and cream cheese - mix well
- Place in microwave in an oven proof dish
- Microwave for 5 minutes or bake @ 350 for 20-30 minutes until bubbly
- Add salt and pepper to taste
- Serve with sliced baguette or crackers

Additions: Jalapeno peppers, paprika, olives or garlic



Buffalo Chicken Dip

From the kitchen of....Barbara O'Sullivan

Ingredients:

- 1 8-ounce package cream cheese, softened - *Make sure your cream cheese has softened to room temperature before making this recipe*
- 2/3 C sour cream
- 2/3 C mayonnaise
- 2 cups shredded cheddar or mozzarella
- 1/2 C hot sauce, Frank's Buffalo Wing Sauce or any favorite hot sauce
- 1 tbsp dried parsley
- 3 cloves garlic, minced
- 1 1/2 tsp granulated onion
- 1 tsp salt
- 1 tsp black pepper
- 1 lb cooked chicken breast, shredded
- 1/4 C cilantro, to top
- Vegetable sticks, crackers, or sliced baguette, to serve

Directions:

- Warm the oven to 350F with a rack in the middle position.
- Using a hand mixer, combine the cream cheese, the sour cream, and mayonnaise, mix until smooth.
- Add in the cheese, hot sauce, dried herbs, garlic, granulated onion, salt, and pepper. Continually mix until completely incorporated.
- Add the shredded chicken. Mix on low until combined.
- Pour the mixture into a baking dish, bake for 30 minutes, or until the mixture is bubbling.
- Sprinkle the cilantro over the top and serve with immediately with vegetable sticks, crackers, taco chips, or sliced baguette.



Cajun Steak Bites

From the kitchen of....Barbara O'Sullivan

Ingredients:

- 2 pounds skirt steak - cut into bite size pieces
- 1 tsp smoked paprika
- 1 tsp granulated or powdered garlic
- 2/3 tsp kosher salt
- 1/2 tsp ground black pepper
- 1/2 tsp granulated or powdered onion
- 1/2 tsp oregano
- 1/2 tsp thyme
- 1/4 tsp to 1/2 tsp cayenne pepper (adjust for "heat")
- 3tbsp butter

Directions:

- Cut the steak into bite size pieces.
- Place meat in a large bowl and sprinkle with all the spices - toss well to coat the meat.
- Heat a heavy skillet over medium-high heat and add 1 tablespoon of butter. When the butter has melted, swirl to coat the pan and add about a third of the meat and spread it across the pan.
- Cook for 1 minute and then flip. Cook 1 more minute then move to a plate. Use a spatula to remove the meat to a plate. and then repeat with the balance of the meat.
- Add the remaining tablespoon of butter to the skillet, melt, and scrape up all the drippings. Drizzle the butter over the steak bites. Serve hot. Take caution to not overcook the meat - should be crisply browned outside and juicy center.



Cowboy Caviar

From the kitchen of.....Lauran Goddard

Ingredients:

Salad:

- 3 Roma tomatoes
- 2 ripe avocados, diced
- 1/3 C red onion, diced
- 1 15 oz can black beans, drained
- 1 15 oz can black eyed peas, drained
- 1 1/2 C frozen sweet corn, thawed
- 1 bell pepper, diced
- 1 jalapeno pepper, remove seeds and dice
- 1/3 C cilantro, finely chopped

Dressing:

- 1/2 C olive oil
- 2 tbsp lime juice (fresh preferred)
- 2 tbsp red wine vinegar
- 1 tsp sugar
- 1/2 tsp salt
- 1/2 tsp pepper
- 1/4 garlic powder

Directions:

- Combine tomatoes, avocado, onion, black beans, black eyed peas, corn, pepper, jalapeno pepper, and cilantro in a large bowl. Stir well so that ingredients are well mixed.
- In a separate bowl, whisk together olive oil, lime juice, red wine vinegar, sugar, salt, pepper, and garlic powder.
- Pour dressing over other ingredients and toss well. Serve with Tortilla chips
- Keep refrigerated. If not serving immediately, be sure to toss well before serving



"Football" Hot Dogs

From the kitchen of.....Barbara O'Sullivan

Ingredients:

- 1 pkg Hot Dogs (8)
- 2 tubes Crescent Rolls
- Cheddar Cheese
- 1 egg

Directions:

- Preheat oven to 350
- Cut thin slices of Cheddar cheese - set aside
- Separate the egg white from the yolk
- Cut each Hot Dog lengthwise
- Insert the sliced cheese into the cut Hot Dog
- Cut each Hot Dog into 4 pieces
- Open the tubes of Crescent Rolls, separate at the pre-cut sections into triangles. Cut each triangle in half from the point to the wide end
- Roll each cut piece of Hot Dog in one of the cut wedges
- Line a cookie sheet with parchment paper. Place the finished pieces onto a cookie sheet, flat side down.
- Brush the top of the crescent roll with egg white
- Place the cookie sheet in the oven and bake per directions on the tube of crescent rolls.
- Once cooked arrange the Hot Dog bites on a serving tray in the shape of a Football, (works great is you have an oval plate), filling in the entire middle of the football. Cut several pieces of cheddar cheese into thin strips and place on the top of the "Football" like the laces.
- Serve hot with mustard and ketchup



Game Day Kickoff Queso Dip

From the kitchen of.....Barbara O'Sullivan

Ingredients:

- 3/4 lb. ground beef or sausage
- 1 - 2 lb. Block of Velveeta®, cubed
- 2 - 10 oz. cans Rotel® Diced Tomatoes with Green Chilies

Directions:

- Brown and drain ground beef.
- Add cheese cubes, ground beef and Rotel to the slow cooker.
- Cook on low for 2-3 hours. Serve with tortilla chips.



Hot and Cheesy Bruschetta Dip

From the kitchen of....Laura Goddard

Ingredients:

- 8 oz part-skim mozzarella cheese
- 8 oz reduced-fat cream cheese (Neufchâtel), softened
- 1/4 C light mayonnaise
- 1 1/2 tbsp Herbs de Provence Seasoning Mix
- 3 garlic cloves (pressed)
- 1/4 tsp ground black pepper
- 1 pint grape tomatoes
- 1 egg, beaten
- 1 frozen puff pastry sheet (from 17.3-oz), thawed
- Toasted baguette slices, assorted vegetables or crackers

Directions:

- Preheat oven to 425°F. Grate mozzarella. Mix cream cheese, mayonnaise, seasoning mix, garlic and pepper in bowl; stir in mozzarella.
- Put *half* of the tomatoes in a food processor and pulse 7-10 times or until coarsely chopped; add them to cheese mixture. Repeat with remaining tomatoes and stir them gently into cheese mixture.
- Scrape cheese mixture into dish and microwave it, uncovered, on HIGH 1-2 minutes or just until cheese starts to melt; stir halfway through cooking.
- Unfold pastry onto lightly floured large cutting board and lightly roll seams
- Place lid of baker over pastry. Using pizza cutter, cut around the lid to form a circle. Cut out and reserve two shapes from center of pastry circle.
- Place pastry circle over dip, lightly brush it with some of the egg and top it with cutouts; lightly brush cutouts with egg. (Discard the rest of the egg.)
- Bake, uncovered, 16-18 minutes or until pastry is golden brown. Serve dip with toasted baguette slices, assorted vegetables or crackers.



Hot Broccoli Dip

From the kitchen of.....Lauran Goddard

Ingredients:

- 1 C broccoli florets, chopped
- 2 tbsp chopped onion
- 2 tbsp chopped red bell pepper
- 1 C (4 ounces) shredded cheddar cheese
- 1/2 C light mayonnaise
- 1/2 C light sour cream
- 1/4 C (1 ounce) grated fresh Parmesan cheese, divided
- 1 garlic clove, pressed
- 1/8 tsp coarsely ground black pepper

Directions:

- Preheat oven to 375°F.
- Combine broccoli, onion and bell pepper in a bowl.
- Add cheddar cheese, mayonnaise, sour cream, 2 tablespoons of the Parmesan cheese, garlic and black pepper; mix well and spoon into small baking dish
- Bake 20-25 minutes or until heated through.
- Remove from oven; sprinkle with remaining Parmesan cheese

Notes:

- Makes 2 cups, about 16 servings



Laura's Chili Dip

From the kitchen of.....Lauran Goddard

Ingredients:

- 2 cans Chili Con Carne with or without beans
- 2 pkg of cream cheese
- 2 small cans of diced Ortega Green Chiles
- 2 small cans of sliced black olives
- 2 tbsp chili powder

Directions:

- Heat the chili in a microwave safe large baking dish or heat in a pot on the stove
- Cut the cream cheese into small pieces and add to the hot chili. Keep heating until the cream cheese is melted and blended into the chili
- Add green chilis, olives and chili powder and heat continue heating a bit longer
- Serve with tortilla chips or Tostitos scoops

Notes:

- This can be made ahead and frozen, just thaw and reheat



Seven-Layer Dip

From the kitchen of.....Lauran Goddard

Ingredients:

Guacamole Layer:

- 1 garlic clove, peeled
- 1/4 C fresh cilantro leaves
- 1 lime, juiced
- 2 ripe avocados, pitted
- 1/2 tsp salt

Remaining Layers:

- 1 1/2 cans (14-16 oz) refried beans
- 3/4 C sour cream
- 1 tbsp [Tex Mex Rub](#) or taco seasoning
- 1 1/2 C thick and chunky salsa
- 6 oz. cheddar cheese, coarsely grated (1 1/2 C)
- 3 plum tomatoes, diced
- 1 C black olives, sliced

Directions:

- Combine the guacamole ingredients in a blender or food processor until smooth.
- Spread the beans on the bottom of the serving dish
- Spread the guacamole over the beans.
- Combine the sour cream and seasoning in a small bowl. Spread over the guacamole. Add the remaining ingredients in the order they're listed.

Notes:

- 12 servings



Shrimp Dip

From the kitchen of.....Donna Folts

Ingredients:

- 1 C sour cream
- 2 C grated cedar cheese
- 2 C fresh (or defrosted) salad shrimp
- 1 1/2 C chopped green onion (about 2 bunches)
- Dash Tabasco

Directions:

- Mix all ingredients together and refrigerate
- Serve with wheat thins or similar crackers



Spicy Blackberry Salsa

From the kitchen of....Jeri Hartman

Ingredients:

- 3 C chopped blackberries
- 1 shallot, minced
- 1 finely chopped jalapeno (seeds discarded)
- 1/4 C finely chopped cilantro
- 2 tbsp lime juice
- 1/4 tsp salt

Directions:

- Mash blackberries gently in a small bowl until juices are released
- Stir in shallot, jalapeno, cilantro, lime juice and salt

Notes:

- Serves 4
- Serve with tortilla chips



Bread





Parmesan Cheese Toast

From the kitchen of.....Donna Folts

Ingredients:

- 1 C finely shredded Parmesan cheese
- 1 C mayonnaise
- 3/4 C finely chopped green onions
- 1 sour dough baguette or other small rolls sliced about 1/4 inch thick (about 30 - 36 slices)

Directions:

- Mix all ingredients together and spread on bread slices
- Place on large baking sheet
- Place under broiler for approximately 5 mins or until spread starts to turn slightly brown on top



Breakfast





Caramel Pecan French Toast

From the kitchen of.....Barbara O'Sullivan

Ingredients:

- 1 C packed brown sugar
- 1/2 C butter
- 2tbsp light color corn syrup
- 1 C chopped, toasted pecans
- 16 1/2-inch slices of french bread
- 6 eggs, lightly beaten
- 1 1/2 C milk
- 1 tsp vanilla
- 1 tbsp granulated sugar
- 1 1/2 tsp ground cinnamon
- 1/4 tsp ground nutmeg
- Raspberries, maple syrup and/or toasted chopped pecans on top (optional)

Directions:

- In medium saucepan combine brown sugar, butter, and corn syrup. Cook and stir until butter is melted and brown sugar is dissolved. Pour into a 3-quart rectangular baking dish. Sprinkle with 1/2 C of the pecans
- Arrange half of the bread sliced in a singles layer in the baking dish. Sprinkle with the remaining 1/2 C of pecans; top with the remaining bread slices.
- In a medium bowl whisk egg, milk and vanilla - gradually pour egg mixture over bread; press lightly with the back of a large spoon to moisten bread.
- In a small bowl stir together granulated sugar, cinnamon and nutmeg; sprinkle over the bread. Cover and chill for 2 to 24 hours.
- When ready to serve preheat oven to 350. Bake uncovered, for 30 to 40 mins or until lightly browned. Let stand for 10 mins before serving. To serve, invert French toast onto a large serving platter. If desired, serve with berries, maple syrup and nuts



Cheese and Sausage Breakfast Casserole

From the kitchen of....Barbara O'Sullivan

Ingredients:

- 1 lb Italian sausage (I prefer hot, but mild or sweet also work)
- 1 medium white onion, peeled and diced
- 3 cloves garlic, minced
- 1 red bell pepper, cored and diced (or 1 jar of roasted red peppers, drained and diced)
- 6 eggs
- 1/3 C milk
- 1 (20 ounce) bag frozen hash browns, thawed
- 2 C shredded cheddar or cheese of choice
- 1/4 teaspoon freshly-ground black pepper

Directions:

- Preheat oven to 375
- Cook sausage in sauté pan at medium high until browned, crumble as it cooks. Once cooked, transfer from pan to large mixing bowl using a slotted spoon to drain the sausage
- Reserve about 1 tablespoon of sausage grease in the pan, discarding the rest. Add the onion and red pepper to the pan, and sauté for 5 minutes until cooked.
- Add the garlic and sauté for an additional 2 minutes until fragrant. Pour the vegetable mixture into the mixing bowl with the sausage.
- Add the hash browns and 1 1/2 C cheese to the mixing bowl

- In a separate bowl, whisk together the eggs, milk and black pepper until combined-then add them to the hash brown mixture
- Pour the mixture into a 11x7-inch or a 9x13-inch dish, top with the remaining 1/2 C of shredded cheese.
- Cover with aluminum foil and bake for 20 minutes.
- Then remove the aluminum foil and bake for an additional 10-15 minutes and the top of the potatoes begin to slightly brown.
- Remove and let the casserole rest for 5 minutes.

Notes:

- Easy and excellent for big crowd



Costco Copycat Muffin Recipes

From the kitchen of.....

Ingredients:

- 1 (18-ounce) box cake mix (Duncan Hines is the best)
- 2 tablespoons flour
- 3 eggs
- 1/3 C vegetable oil
- 3/4 C water
- 1 tablespoon baking powder

Directions:

- Preheat oven to 375
- Mix all ingredients together. Spoon into prepared muffin C
- Bake for approximately 20 minutes or until tops are lightly browned

Notes:

- For almond poppyseed muffins use a white cake mix, mix 2 tablespoons poppy seeds and 1 teaspoon almond extract
- For chocolate muffins use a chocolate cake mix and stir in 1 1/2 C chocolate chips
- For lemon muffins use lemon cake mix and 2 tablespoons poppy seeds
- For spice cake muffins use spice cake mix and add cinnamon sugar topping before baking
- For blueberry muffins use white cake mix and add blueberries



Crustless Vegetable Quiche

From the kitchen of.....Lauran Goddard

Ingredients:

- 5 Eggs
- 1/2 C nonfat or 1% low-fat milk
- 12 oz. (3/4 C) nonfat or low-fat cottage cheese
- 1/2 C grated part-skim mozzarella cheese
- 10 oz. frozen chopped broccoli, thawed
- 10 oz. frozen chopped spinach, thawed
- 1 tbsp. olive oil
- 1/2 tsp. salt
- 1/4 tsp. fresh ground pepper

Directions:

- Preheat oven to 375
- Beat eggs in a medium-sized bowl. Add milk and beat some more.
- Add remaining ingredients and stir vigorously to blend.
- Pour into a deep, lightly oiled casserole, and place it in a 9 x 13 -inch pan filled part way with hot water.
- Bake in a 375 -degree oven for about 35 to 45 minutes, or until a knife, inserted into quiche, comes out clean.
- May need to adjust time given altitude - may require additional 20 mins



Dairy Free Breakfast Casserole

From the kitchen of.....Lauran Goddard

Ingredients:

Meat:

- 1 lb ground pork
- 1 tsp dried sage
- 1/2 tsp dried thyme
- 1/2 dried parsley
- 1/8 tsp ground allspice
- 3/4 tsp fine sea salt
- 1/2 tsp pepper

Veggies:

- 1 tbsp olive oil, if needed
- 1 medium red onion, chopped
- 1 medium bell pepper, chopped
- 2 C cubed red potatoes (1/2-inch chunks)
- Generous pinch of fine sea salt
- 1/4 C low-sodium chicken or veggie broth, plus extra as needed
- 4 cloves garlic, minced
- 1 5 oz package fresh baby spinach leaves

Egg Base:

- 12 large eggs
- 1/3 C unsweetened plain almond milk
- 1/4 C nutritional yeast
- 1 tbsp Dijon mustard
- 1/2 tsp fine sea salt
- 1/4 tsp pepper

Directions:

Meat:

- Preheat the oven to 350. Generously grease a 9x13 inch baking dish with nonstick spray and set aside.
- Set a large skillet (with lid) over medium heat. When hot, add in the ground pork, sage, thyme, parsley, allspice, salt and pepper and cook, breaking the meat up with a wooden spoon, for about 5 to 6 minutes, or until cooked through.
- Using slotted spoon, transfer the meat to the prepared baking dish and spread evenly.

Veggies:

- Set the same skillet back over medium heat (if there is no grease in the pan add olive oil). Add in the onion, bell pepper, potatoes and salt, then cover and cook for 5 minutes.
- Add in the broth, give it a good stir then re-cover and let cook for about 8 to 10 minutes more, stirring occasionally, until the potatoes are tender (adding in additional splashes of broth as needed if really sticking to the pan).
- Stir in the garlic and cook for 30 seconds, until fragrant. Working in batches, add in the spinach and cook until wilted. Remove from the heat.
- Taste and season with additional salt as needed, (usually 1/4 to 1/2 tsp) then transfer the mixture to the prepared baking dish and spread evenly over the meat

Egg Base:

- In a medium bowl, whisk together the eggs, milk, nutritional yeast, mustard, salt and pepper until well combined and smooth.
- Pour evenly over the vegies/meat in the prepared baking dish using the back of a spoon to press down gently on vegies/meat to make sure it's all coated by some of the egg mixture.
- Bake for about 40 to 45 minutes, or until set in the center. Let cool for at least 10 minutes before serving



Desserts





Almond Crackle Cookie

From the kitchen of.....Lea Snowden

Ingredients:

- 6 tbsp sugar
- 1 large egg.
- 1 1/4 C sliced almonds (blanched or un blanched).

Directions:

- Position the racks to divide the oven into thirds and preheat it to 325 °F.
- Line two baking sheets with parchment paper or silicone baking mats.
- Whisk the sugar and egg together in a bowl for a minute or until well blended and just a bit thick.
- Add the almonds and whisk until evenly coated with mixture.
- **You need to use the batter right away. It separates if it stands.** In fact, it's good to give the batter a stir or two as you're spooning it out
- Scoop 2 tsp of cookie batter onto the baking sheets- leaving at 2 inches between the cookies. Flatten each cookie with a fork
- Bake for 20 minutes - rotating the pans midway through baking. The cookies should be toasted-almond beige, and dry and cracked on top.
- Transfer the baking sheets to racks and let the cookies cool for about 10 minutes. Carefully lift the free-form cookies with a wide spatula.

Notes:

- If your kitchen is cool and dry, you can keep these in a tin or plastic bag overnight. Keep them longer and they might softer, which is easily resolved by putting the cookies on a baking sheet and warm them in a 350 degree oven for about 6 minutes



Apple Hill Blackberry Apple Cream Pie

From the kitchen of.....Lauran Goddard

Ingredients:

Pie:

- 1/3 C flour
- 1/4 tsp salt
- 1 C sugar
- 1 tsp vanilla
- 1 tbsp vinegar
- 2 C whipping
- 2 C blackberries
- 5 C Diced Apples

Topping:

- 1/2 C Butter
- 1 C Flour
- 1/2 C Brown Sugar

Directions:

Pie:

- Brush pie crust with egg white
- Sprinkle bottom of the crust with Berries
- Blend Flour, salt and sugar together
- Mix Vanilla, Vinegar and Whipping Cream together then mix into Flour mixture, stir until well blended

- Fill pie shell - pat down and put on a cookie sheet
- Bake at 375 degrees for 25 minutes - lower heat to 325 degrees and add topping

Topping:

- Mix topping ingredients it looks like Graham Cracker crumbs. Bake 1 1/4 hour more until the Berry juice bubbles



Apple Hill Cake

From the kitchen of.....Lauran Goddard

Ingredients:

- 2 C sugar
- 1/2 C oil
- 2 eggs
- 4 apples, peeled and diced
- Nuts/dates/raisins
- 2 C sifted flour
- 1 tsp. salt
- 2 tsp. cinnamon
- 1 tsp. nutmeg (optional)
- 2 tsp. baking soda

Directions:

- Set oven to 350
- Combine sugar and oil, mix well
- Add eggs, apples, nuts, dates and raisins - set aside
- In a large bowl mix flour, salt, cinnamon, nutmeg and baking soda
- Combine the 2 mixtures and pour into a 9x13 greased pan
- Bake for 50 to 60 minutes



Apple Loaf

From the kitchen of....Lauran Goddard

Ingredients:

- 4 cups peeled, diced McIntosh Apples (Granny Smith) - roughly 4 apples
- 2 cups plus 2 tsp sugar
- 2 sticks butter (1 cup)
- 3 cups all-purpose flour
- 2 tsp baking soda
- 2 tsp cinnamon
- 2 large eggs
- 1 tsp vanilla

Directions:

- Mix apples and 2 C sugar in a large bowl - leave at room temperature for 2 hours, stirring occasionally
- Heat oven to 325
- Grease two 8 1/2 x 4 1/2 loaf pans
- Melt butter, let cool
- Mix flour, baking soda and cinnamon; stir into apples, then stir in eggs and vanilla
- Pour half into each pan; sprinkle each with 1 tsp sugar
- Bake 1 1/4 to 1 1/2 hours until a wooden toothpick inserted in centers of loaves comes out clean.
- Cool in pans on a wire rack 10 minutes before removing cakes to rack to cool completely
- Refrigerate until ready to serve



Authentic Italian Cheesecake

From the kitchen of.....Denise Simonson

Ingredients:

- 1 1/2 lbs ricotta cheese
- 1 3/4 C sugar
- 16 oz cream cheese
- 6 eggs
- 6 tbsp Flour
- 1-pint Sour Cream
- Juice of one fresh Lemon
- 1 tbsp vanilla

Directions:

- Grease a 10" springform pan
- Mix the ricotta, sugar and cream cheese together
- Add 6 eggs, (one at a time and mixing between each) flour, sour cream, lemon juice and vanilla.
- Pour batter into pan and bake 1hour at 350 F.
- After 1 hour, turn the oven to OFF - the important part of this step is to **NOT OPEN** the oven door.
- Allow the cheesecake to remain in the oven for an additional hour.
- Cool completely and spread with 1 can cherry pie filling, fresh strawberries, or chocolate ganache.



Banana Pudding

From the kitchen of....Jeri Hartman

Ingredients:

- 2 3/4 oz boxes French Vanilla Instant Pudding
- 1 3/4 oz box Banana Cream Instant Pudding
- 1 11 oz box Nilla Wafers
- 1 C Sour Cream
- 1 16 oz Frozen Whipped Topping (Cool Whip)
- 5 cups Milk
- 3 ripe Bananas

Directions:

- In a large bowl, mix together puddings and milk until combined and smooth.
- Mix in sour cream and half of the frozen whipped topping (8 oz)
- In a large trifle bowl, put down a layer of Nilla wafers to cover the bottom of the bowl. Add a layer of the sliced bananas and then 1/3 of the pudding mixture.
- Add another layer of wafers, bananas and pudding.
- Top with remaining 8 oz of frozen whipped topping and crushed Nilla wafers
- Cover with plastic wrap and chill in the refrigerator until ready to serve.



Bark

From the kitchen of....Jeri Hartman

Ingredients:

- 1 sleeve of Saltine Crackers (Do Not Crumble)
- 1 C butter (2 cubes)
- 1/2 C brown sugar (light or dark)
- 12 oz semisweet or milk chocolate morsels
- 1 C chopped pecans (or any nut, cranberries, crushed Heath Bars)

Directions:

- Preheat oven to 350 degrees
- Place Crackers in one layer on parchment-lined baking/cookie sheet (with sides)
- Melt butter and brown sugar in medium saucepan on medium heat. Once it starts bubbling, cook for about 3 minutes, stirring constantly until the butter and sugar are all combined.
- Pour butter-sugar mixture over the crackers. Spread evenly to cover all crackers.
- Bake for 15 minutes.
- Remove from oven and push crackers back together. Sprinkle with chocolate morsels. When morsels start to melt, spread the chocolate evenly over entire layer of crackers.
- Sprinkle chopped pecans or walnuts on top. I take a spatula or a glass and press the nuts into the chocolate so they "stick".
- Refrigerate one hour (or you can leave them on the counter to cool, but it may take a little longer to set up)
- Remove from refrigerator and cut or crack into pieces

Note:

- Best if kept refrigerated



Blackberry Crisp

From the kitchen of.....Marilu Blau

Ingredients:

Crust:

- 1 C Flour
- 1 tsp Baking Powder
- 1 egg - beaten

Filling:

- 2 Tbs Flour
- 3/4 C Sugar
- 4-5 cups fresh or frozen Blackberries
- 1 cube unsalted butter, melted

Directions:

Crust:

- Preheat oven to 375
- In a medium size bowl combine the flour, sugar and baking powder
- Make a well in the center of dry ingredients and blend in the beaten egg

Topping:

- In a medium bowl, combine flour, sugar and baking powder.
- Make a well in the center of the dry ingredients and blend in egg mixing until topping is crumbly.
- Set aside

Filling:

- Mix flour and sugar in a small bowl
- Place blackberries in a large bowl and sprinkle with the flour and sugar mixture.
- Toss gently to evenly coat the berries.
- Transfer mixture to pie dish or one 9x9x2 pan
- Sprinkle topping over berries
- Drizzle butter evenly over the crumbly topping
- Place baking dish on a baking sheet to prevent spillovers
- Bake for 45 minutes.



Blueberry Shortbread

From the kitchen of....Jeri Hartman

Ingredients:

- 1 C Butter
- 1 C Sugar (powered or regular)
- 2 C Flour
- 1 bag of frozen berries (Blueberries, Blackberries, Raspberries)
- 1/2 C sugar

Directions:

- Set oven to 350
- Cream butter and sugar together then add the flour
- Press ingredients in baking pan - bake for 20 mins
- Heat the berries in a pan, add the 1/2 C of sugar and cook until syrup
- Pour the syrup over the cooled shortbread and cook another 10 mins



Caramel Glazed Apple Cake

From the kitchen of.....Donna Folts

Ingredients:

CAKE:

- 1 C packed Light Brown Sugar
- 1 C Granulated Sugar
- 1 1/2 C Vegetable Oil
- 3 eggs
- 3 C all-purpose Flour
- 1 tsp Baking Soda
- 2 tsp Cinnamon
- 1/2 tsp Nutmeg
- 1/2 tsp Salt
- 5 Washington Granny Smith or Golden Delicious apples
- 1 1/4 C Chopped Pecans or Walnuts
- 2 1/4 tsp Vanilla extract

Caramel Glaze:

- 4 Tbs Butter
- 1/4 C Granulated Sugar
- 1/4C Light Brown Sugar
- Pinch of Salt
- 1/2 C Heavy Cream

Directions:

Preheat oven to 325 degrees. Butter and flour a 9x13 inch pan

CAKE:

- Beat both sugars and oil in a mixing bowl until very well blended
- Add eggs one at a time, beating well after each addition

- Sift together flour, baking soda, cinnamon, nutmeg and salt; gradually add to egg mixture, mixing just until blended
- Core, peel and cut apples in 1/2-inch pieces - add apples, pecans, and vanilla to flour mixture, pour into prepared pan.
- Bake for 50 to 75 minutes, or until a toothpick inserted in the center comes out clean.
- Let cool in pan while preparing the glaze.

GLAZE:

- Melt butter in a saucepan over low heat. Stir in both sugars and salt; cook over medium-low heat for 2 minutes.
- Add cream and boil for 2 minutes, stirring constantly.
- Poke holes in the cake with a skewer or toothpick. Pour on the glaze
- Serve warm or at room temperature. Top with whipped cream or ice cream if desired
- Makes 12 servings.



Cherry Dump Cake

From the kitchen of.....Debbie Bybee-Crumpley

Ingredients:

- Large can cherry pie filling
- Large package of frozen peaches
- 1 Box yellow cake mix
- 2 sticks of butter - melted
- 1 1/2 C chopped walnuts
- 1 1/2 C coconut

Directions:

- Set over to 350
- Place cherry pie filling in bottom of 9"x 12" glass baking dish
- Spread peaches over cherry filling
- Sift the yellow cake mix on top of the fruit
- Drizzle the melted butter over the cake mix
- Spread the coconut and walnuts over the top of the cake mix
- Cook for one hour



Chocolate Kahlua Cheesecake

From the kitchen of.....Sandra Morgan

Ingredients:

Crust:

- 1 Pkg Chocolate Wafers
- 1/2 C Sugar
- 1/4 C Melted Butter

Filling:

- 2 C Semi-Sweet Chocolate Chips
- 3 tbsp Butter
- 1/4 C Kahlua (optional)
- 2/3 C Sugar
- 3 Large Eggs
- 1/4 teas Salt
- 1 C Sour Cream
- 16 oz Cream Cheese

Topping:

- 1 C heavy whipping cream
- 1 C Semi-Sweet Chocolate Chips

Directions:

Crust:

- Set oven to 350
- Blend the Chocolate Wafers, sugar, and butter in a Food Processor
- Press into 9" springform pan
- Freeze for 10 minutes then Bake for 10 minutes

Filling:

- Heat the chocolate chips, butter and Kahlua on low in the Microwave, stirring every 20-30 second until melted
- Set chocolate mixture aside
- In a large bowl beat the sugar, eggs and salt together
- Add sour cream to the egg mixture and blend well
- Cut the cream cheese into small pieces and then gradually add the cream cheese to the egg mixture - stir until smooth
- Slowly add the chocolate mixture to the egg and cream cheese mixture - mixing well
- Once blended, pour the finished mixture into the crust
- Bake for 45 minutes at 350
- Let stand 1 hour before moving to the refrigerator to chill overnight

Topping:

- Heat whipping cream until it begins to boil
- Pour over chocolate chips
- Let sit for 1 minute, then mix cream and chips together until smooth
- Spread over the finished cheesecake before chilling



Cream Sherry Cake

From the kitchen of.....Marilyn Johnson

Ingredients:

Cake:

- 1 pkg yellow cake mix
- 1 small instant vanilla pudding
- 4 eggs
- 1 C cream cherry
- 3/4 C oil
- 1 tsp nutmeg
- 1 tsp vanilla
- 1 C walnuts

Glaze:

- 1 C powder sugar
- 1/2 C Cream Sherry

Directions:

- Set oven to 350
 - Spray pan with baking Pam or butter and flour pan
 - Mix all above ingredients, pour into tube or bundt pan
 - Bake for 55 min
 - Mix the Cream Sherry and powdered sugar together to make the glaze
 - While cake is hot, poke holes in top and drizzle 1/2 the glaze over the cake
 - Let rest for 15 minutes then turn cake out onto platter and drizzle the remaining glaze over the cake
-
- **Notes:** Excellent in fall/winter



Easy Cooked Frosting

From the kitchen of....Jeri Hartman

Ingredients:

- 4 tbsp Flour
- 1 C Milk
- 1/2 C shortening
- 1/2 C butter or margarine
- 1 and 1/4 C granulated sugar
- 1 tsp Vanilla

Directions:

- Combine flour and milk. Cook over medium heat until thick. Let cool until lukewarm
- While mixture is cooling blend together until fluffy shortening, butter or margarine, granulated sugar
- Add cooled mixture and Vanilla, beat until smooth and fluffy
- After frosting cake store in the refrigerator



Easy Sopapilla Cheesecake Bars

From the kitchen of....Barbara O'Sullivan

Ingredients:

- 2 (8oz.) packs of Pillsbury crescent rolls
- 2 (8oz.) packs of cream cheese, room temperature
- 1 C of sugar
- 1 tsp vanilla
- 4 tbsp butter, melted
- 4 tbsp granulated sugar
- 1 tbsp cinnamon

Directions:

- Preheat the oven to 350 degrees.
- Spray 9 x 13 baking dish with cooking spray.
- Press a can of the crescent rolls to the bottom of the dish, making sure to reach edges and keep them together.
- Bake the first layer of crescent roll dough till just done maybe 5-8 minutes. (Optional, that way I make sure it is done. I don't like raw dough)
- Combine softened cream cheese, sugar, and vanilla.
- Spread mixture over crescent rolls.
- Roll the remaining crescent roll over the top and stretch to the edges and seal.
- Brush across the entire top of the crescent roll with the melted butter.
- Sprinkle the top with 1 tablespoon cinnamon and 4 tablespoons of sugar.
- Bake for about 30 minutes, or until golden brown.

Notes:

- Eat warm (it will be a hot mess!) or let cool and chill for several hours before serving.
- I prefer the chilled version so I store mine in the fridge.
- Slice into bars and serve.



Fudge Pie

From the kitchen of.....Carol McLean

Ingredients:

- 3/4 C Butter
- 3 (1 oz) unsweetened chocolate squares
- 3 large eggs
- 1 1/2 C sugar
- 3/4 C flour
- 1 teaspoon vanilla
- 1 C chopped pecans

Directions:

- Cook butter and chocolate in a small sauce pan over low heat, stirring often until melted.
- Beat eggs at medium speed with electric mixer for 5 minutes
- Gradually add sugar, beating until blended
- Gradually add chocolate mixture, flour and vanilla, beating until blended.
- Stir in 3/4 C chopped pecans
- Pour mixture into a lightly basted 9" pie plate.
- Bake at 350 F for 35 minutes until firm - let cool
- Top with Ice Cream, hot fudge and pecans



Gateau Basque

From the kitchen of.....Lexa Mack

Ingredients:

Pastry:

- 4 oz unsalted butter, at room temp
- 1/2 C sugar
- Freshly grated zest of 1 lemon
- 1/8 tsp salt
- 1 extra large egg
- 1 extra large egg yolk
- 1 1/2 C all-purpose flour
- 1 tsp baking powder

Filling:

- 1/4 C plus 2 tbsp sugar
- 1/4 C all-purpose flour
- 4 extra-large egg yolks
- 1 3/4 C whole milk
- 1/2 vanilla bean, split lengthwise and scraped
- 1 tbsp light rum
- 1/2 tsp almond extract
- 3/4 C black cherry preserves
- 1 egg, beaten for egg wash

Directions:

Pastry:

- In a bowl of an electric mixer fitted with the paddle attachment, cream butter, sugar, lemon zest, and salt on low speed, until smooth
- Add the egg and egg yolk and mix until blended. In a small bowl, whisk together the flour and baking powder
- Add the flour mixture to the butter mixture and mix on low speed until a soft dough forms.
- Turn the dough out onto a lightly floured work surface and divide it into two pieces
- Wrap in plastic wrap, and refrigerate until firm, at least 30 minutes

Filling:

- In a medium bowl, whisk together the sugar and flour
- Add the egg yolks and 3/4 C of the milk and whisk until smooth
- In a medium saucepan, heat the remaining 1 1/2 C milk with the vanilla bean and its scrapings, until steaming.
- While whisking pour 1/2 C of the hot milk into yolk mixture
- Whisk the yolk mixture back into the hot milk and cook over medium heat, whisking until boiling and thick, about 4 minutes
- Strain the filling through a fine mesh sieve into a bowl
- Discard the vanilla bean
- Stir in the rum and almond extract
- Place a piece of plastic wrap directly on the surface of the pastry cream to prevent a skin from forming and refrigerate until cool, at least 2 hours and up to 6 hours
- Preheat the oven 325F. Set a 9-inch diameter flan ring with 1-inch sides on a baking sheet lined with parchment paper.
- Spray the inside of the pan with vegetable oil spread
- Working between two pieces of plastic, roll out the larger disk of dough to an 11 - inch round
- Remove the plastic wrap and ease the dough into the flan ring, pressing it into the corners and leaving the overhang
- Spread the preserves evenly over the bottom of the pastry shell
- Add the pastry cream in dollops and then carefully spread it over the preserves

- Working between two pieces of plastic wrap, roll out the second disk of dough to a 10-inch round and lay it over the pastry cream
- Press the edges of the top and bottom crust together and cut off the overhang using the back edge of a knife
- Using the tines of a fork, lightly score the top crust in a crosshatch pattern
- Brush the top of the tart with remaining egg wash
- With the tip of a knife poke 3 holes in the top to allow steam to escape
- Bake in the center of the oven for 55 minutes or until the top is golden brown
- Transfer the baking sheet to a wire rack and let the tart cool completely
- Serve at room temperature or chill, cut into wedges



Gramma Goddard's Banana Nut Bread

From the kitchen of....Lauran Goddard

Ingredients:

- 5 ripe bananas
- 4 eggs
- 1 C shortening
- 2 C sugar
- 3-1/2 C flour
- 2 teaspoons baking soda
- 1 teaspoon salt
- 2 C chopped Walnuts

Directions:

- With electric mixer or Kitchen-aid mixer, beat bananas until liquid
- Add 4 eggs and mix until well blended. Remove from mixer and set aside
- With electric mixer or Kitchen-aid mixer, cream shortening until very fluffy
- Gradually add sugar, 1/2 C at a time. Add banana mixture and blend
- Combine flour, baking soda and salt and slowly blend into the batter. Add chopped walnuts
- As an added bonus, add 1 can of crushed pineapple drained. This makes the bread moister
- Pour into 2 well-greased large loaf pans
- Bake 1 hour or until toothpick come out clean
- Let cool on cooling rack for 10 minutes, remove bread from pans and let cool another 10 minutes on cooling rack.
- If you plan to freeze for later use, I suggest wrapping each loaf in saran wrap and then foil while the bread is still warm. It will be moister after thawed. I also cut each loaf into 4 to 5 pieces and wrap in saran wrap and place the individual pieces in a Tupperware container with a lid and place in freezer

Notes: Makes 2 large or 4 small loaves



Healthy Oatmeal Breakfast Cookies

From the kitchen of.....Lauran Goddard

Ingredients:

- 2 1/2 C rolled oats, divided
- 2/3 C coconut sugar (can sub brown sugar)
- 2 Tbs flax seeds
- 3/4 tsp ground cinnamon
- 1/2 tsp baking powder
- 1/4 tsp baking soda
- 1/4 tsp salt
- 1/4 C grapeseed, rice, bran, canola or melted coconut oil
- 1/4 C dairy free plain coconut milk yogurt
- 2 Tbs maple syrup
- 1 1/2 tsp vanilla extract
- 2/3 C dried cranberries
- 2/3 C chopped pecans or 1/2 C pumpkin seeds

Directions:

- Preheat oven to 350 and either grease or line 24 muffin C or line a baking sheet with parchment paper or a silicon baking mat
- Place 1 C of the oats, sugar and flax seeds in a spice grinder or food processor and whiz until powdered. Pour the mixture into a mixing bowl
- Stir in the cinnamon, baking powder, baking soda, and salt until well combined
- Add the oil, yogurt, maple. and vanilla and whisk to combine
- Fold in the remaining 1-1/2 C whole oats, cranberries, and pecans. It will be a chunky mixture.

- For muffin C cookies press 2 tbsp of the dough into each cup using damp hands. For little cookies drop by the tablespoonful onto your baking sheet, they won't spread much.
- Bake the muffin cup cookies for 15 to 20 mins. Bake the little cookies for about 12 mins.
- Let them cool in the cups or on the baking sheet for 10 to 15 mins (they will firm up and be easier to handle), before removing them to a plate or cooling rack
- Add the oil, yogurt, maple. and vanilla and whisk to combine
- Fold in the remaining 1-1/2 C whole oats, cranberries, and pecans. It will be a chunky mixture.
- For muffin C cookies press 2 Tbs of the dough into each cup using damp hands. For little cookies drop by the tablespoonful onto your baking sheet, they won't spread much.
- Bake the muffin cup cookies for 15 to 20 mins. Bake the little cookies for about 12 mins.
- Let them cool in the cups or on the baking sheet for 10 to 15 mins (they will firm up and be easier to handle), before removing them to a plate or cooling rack



Lemon Blueberry Scones

From the kitchen of.....Lauran Goddard

Ingredients:

Scones:

- 2 C all-purpose flour
- 1 tbsp granulated sugar
- 1 tbsp baking powder
- 2 lemons, zested
- Pinch of salt
- 8 tbsp (1 stick) butter, cold and cubed
- 1/2 C heavy whipping cream
- 1 large egg
- 1 C blueberries (fresh or frozen)

Glaze:

- 1 C powdered sugar
- 1 tbsp freshly squeezed lemon juice, plus extra is needed

Directions:

Scones:

- Preheat oven to 350
- In a large bowl, whisk together the flour, sugar, baking powder, lemon zest, and salt. Using a pastry blender, cut in the butter until mixture resembles a coarse piece of sand (alternatively, if using a stand mixer, mix in butter with paddle attachment until butter is pea-sized or smaller).

- In a small bowl, whisk together the heavy whipping cream and egg until well blended. Pour cream into scone mixture and mix until it comes together as a dough.
- Stir in the blueberries (over mixing the blueberries will burst the berries and dye the batter purple - try to avoid this)
- Note: scone batter may be very thick and make it difficult to incorporate blueberries by hand. You may add the blueberries into the flour mixture before adding the cream; more blueberries may burst and dye the batter purple, but the taste will be the same.
- On a lightly floured surface, place dough and form into a circle, flattening the top until dough is roughly an inch thick. Cut dough into 8 pie shaped pieces and transfer to a baking sheet.
- Bake for 20-25 minutes, or until scones are lightly browned. Allow to cool to room temperature before glazing.

Glaze:

- In a small bowl, whisk together the powdered sugar and lemon juice until smooth.
- If glaze is too thick, add lemon juice 1 tsp at a time until glaze is thick, but still runs.
- Lightly drizzle glaze over scones and allow scones to sit for a few minutes for glaze to set before serving.



Lemon Ginger Cookies

*Cousin Helen Heavenrich's recipe, tweaked by Norma Ray
From the kitchen of.....Norma Ray*

Ingredients:

- 2-1/2 C sifted unbleached all-purpose flour
- 2 tsp baking soda
- 1/2 tsp salt
- 1 tsp ground cinnamon
- 3/4 C soft butter
- 1 C firmly packed dark brown sugar
- 1 egg
- 1/4 C unsulphured molasses (most commercial molasses is unsulphured)
- 3 tsp ginger in a jar (or tube)
- grated rind from one lemon
- 3/4-1 C chopped candied ginger
- 1/2 C turbinado sugar

Directions:

- Preheat oven to 350
- Beat butter, brown sugar and egg in large bowl until light and fluffy. Beat in molasses, ginger and lemon rind until well blended. Beat in dry ingredients on low adding flour half at a time. Stir in candied ginger.
- Pour the turbinado sugar into a bowl
- Scoop one tablespoon dough, shape a bit and put into the turbinado sugar bowl. Roll around until coated in sugar then put on an ungreased cookie sheet about 2" apart.
- Bake for 11-12 minutes. Do not overbake. Cookies will be soft in the middle. Cool completely on wire racks. Store in covered containers.

Notes:

- Makes 4 dozen cookies



Lemon Jello Cake (Debbie)

From the kitchen of.....Debbie Hurst

Ingredients:

Cake:

- 1 box Lemon, Yellow or White cake mix
- 1 pkg (small) Lemon Jello
- 4 eggs
- 3/4 C oil
- 3/4 C water

Icing:

- 1 1/2 C powdered sugar
- 2 tbsp soft butter
- 1/4 C lemon juice

Directions:

Cake:

- Set oven to 350
- Grease a 9x12 baking pan
- Mix thoroughly cake mix and Jello together
- Mix the eggs, oil and water and add the mixture to the cake and Jello mixture; stir both mixtures together
- Pour the final mixture into the previously prepared baking pan
- Bake for 45 minutes
- When cake is done, remove from the oven immediately poke holes in the top of the cake with a fork

Icing:

- While the cake is baking mix the powdered sugar, butter and lemon juice together for the icing
- Pour the icing over the hot cake and spread evenly until the butter melts



Lemon Jello Cake (Judy)

From the kitchen of.....Judy Magness

Ingredients:

Cake:

- 1 Box Duncan Hines Butter Cake Mix
- 1 3 oz box Lemon Jello

Glaze

- 1 C Powdered sugar
- 4 tbsp Lemon Juice

Directions:

- Mix the cake based on the instructions on the box - once mixed add the Jello and stir until fully mixed
- Bake per directions on the box
- Let Cake cool after baking
- Mix the powdered sugar and lemon juice together and mix thoroughly - pour over cooled cake



Lemon Wine Cake

From the kitchen of..... Pat Schoggins

Ingredients:

- 1 lemon cake mix
- 1 lg package Jello instant vanilla pudding
- 4 eggs
- 3/4 C vegetable oil
- 3/4 C dry sherry
- 1 Tsp. nutmeg

Directions:

- Set the oven to 350
- Pour all ingredients into a large bowl.
- Mix with electric mixer for 5 minutes on medium speed
- Pour into Bundt pan coated with Pam or butter and dusted with flour
- Bake 40-45min depending on your oven.
- Dust with powdered sugar.
- Serve with whipped cream and Raspberries

Notes:

- So Easy!!



Macaroon Cookies Dipped in Chocolate

From the kitchen of.....Carol McLean

Ingredients:

- 1 14oz package angel flake coconut
- 1 14oz can sweetened condensed milk (Eagle Brand)
- 1 tsp Vanilla
- 2 extra large eggs
- 1/8 tsp salt
- 1 C semi-sweet or milk chocolate
- 1 tsp Butter

Directions:

- Preheat oven to 325
- In a large bowl combine coconut flakes with the can of condensed milk and vanilla
- In a separate bowl combine egg **whites** and salt - beat until medium stiff
- Fold egg whites into the coconut mixture
- Drop onto parchment lined cookie sheet
- Bake for 20-30 minutes - set aside to cool
- Once the cookies are cooled combine the chocolate and butter in a microwave safe bowl - heat until melted
- Dip or spread macaroon cookies with the chocolate covering only 1/2 of the cookie with the chocolate

Notes:

- Makes about 35 cookies



Maxie's Lemon Meringue Pie

From the kitchen of.....Donna Folts

Ingredients:

Pie Filling:

- 1 1/2 C sugar
- 1/2 C flour
- 2 tbsp corn starch
- 1/2 tsp salt
- 2 1/2 C boiling water
- 3 egg yolks
- 6 tbsp lemon juice
- 2 tbsp lemon rind

Meringue:

- 3 egg whites
- 6 tbsp sugar

Directions:

- Combine 1 C sugar, flour, corn starch and salt in double boiler
- Add boiling water to bottom of double boiler
- Cook over boiling water until smooth and thickened, stirring often
- Cover and cook for 15 minutes
- Beat egg yolks and 1/2 C of sugar together and combine with other ingredients in the double boiler and continue to cook for 5 more minutes
- Just before removing from heat add the lemon juice and rind
- Beat egg yolks and sugar until forms peaks for Meringue
- Pour pie filling into a precooked pie crust and cover with the Meringue then cook at 300 for 30 minutes or until golden brown



Nanny's Apple Cake

*From the kitchen of.....Debbie Bybee-Crumpley's mom
Marline*

Ingredients:

Cake mix:

- 1/4 C shortening
- 3 Tbs sugar
- 1 egg
- 2 C flour
- 2 tsp baking powder
- Dash of salt
- 2/3 C Milk

Crumble mix:

- 1 C sugar
- 3 tsp Flour
- 1/2 C margarine

Directions:

- Blend dry ingredients with shortening, alternating with milk
- Spread dough in rectangle cake pan
- Arrange apple slices
- Top with crumble mix
- Sprinkle crumble mix over the apples
- Bake at 350 degrees until done - 45 to 60 minutes
- **Notes:** Great with plums or peaches



Pecan Meltaway Cookies

From the kitchen of.....Barbara O'Sullivan

Ingredients:

- 1 C butter, softened
- 1/2 C confectioners' sugar
- 1 teaspoon vanilla extract
- 2-1/4 C all-purpose flour
- 1/4 teaspoon salt
- 3/4 C chopped pecans
- Additional confectioners' sugar

Directions:

- Preheat oven to 350°.
- In a large bowl, cream butter and confectioners' sugar until light and fluffy, 5-7 minutes. Beat in vanilla.
- Combine flour and salt; gradually add to creamed mixture and mix well.
- Stir in pecans. Refrigerate until chilled. **Must chill the dough when making meltaway cookies**
- Once chilled, roll into 1-in. balls and place on ungreased baking sheets.
- Bake 10-12 minutes or until set.
- Roll warm cookies in additional confectioners' sugar; cool completely on wire racks. Roll cooled cookies again in confectioners' sugar.

Notes:

- Store your cookies in an airtight container at room temperature for 3 to 5 days or freeze for up to 3 months. Thaw cookies overnight. You might need to re-roll in confectioner's sugar again before serving.



Pina Colada Pie

From the kitchen of.....Barbara O'Sullivan

Ingredients:

- 1 C sugar
- 2 Eggs
- 1/2 C soft butter
- 2 C sour cream
- 2 tsp rum extract
- 3 C Flour
- 2 tsp baking powder
- 1 tsp baking soda
- 1 tsp salt
- 1 14 oz can crush pineapple, drain
- 1 C Shredded Coconut

Directions:

- Preheat the oven to 350F.
- Whisk the sugar, eggs, butter, sour cream and rum extract until combined.
- Add flour, baking powder, baking soda and salt.
- Add pineapple and coconut.
- Add 24 cupcake liners to cakes. Fill in about 3/4 method filled with cake mixture.
- Bake for 25 minutes or until the toothpick comes out clean.
- Cool on cooling rack



Pumpkin Dessert

From the kitchen of....Lauran Goddard

Ingredients:

Crust:

- 1 (15.25 oz) package yellow cake mix
- 1/3 C unsalted butter, melted
- 1 large egg

Filling:

- 1 (29 oz) can pumpkin puree
- 2/3 C milk
- 1/2 C brown sugar
- 3 large eggs
- 2 tbsp pumpkin pie spice

Topping:

- 1/2 C white sugar
- 1/4 C cold, unsalted butter, cubed
- 3/4 C chopped walnut

Directions:

Preheat oven to 350 - lightly grease a 9x13 inch baking dish

Crust:

- Transfer 1 C cake mix to a small bowl, set aside for topping
- Place remaining cake mix in a bowl with melted butter and egg
- Mix until well blended

- Spread mixture into the bottom of the prepared baking dish

Filling:

- Combine pumpkin puree, milk, brown sugar, eggs, and pumpkin pie spice in a large bowl
- Mix well and pour over crust

Topping:

- Add white sugar and cubed butter to reserved cake mix
- Use a pastry blender to mix until mixture resembles coarse crumbs
- Sprinkle over pumpkin mixture, then scatter chopped walnuts over the top

Bake in the preheated oven until the top is golden brown - 45 to 50 mins



Pumpkin Gingerbread

From the kitchen of....Jeri Hartman

Ingredients:

- 1 C White sugar
- 1 C Brown sugar
- 1 C Vegetable Oil (or canola)
- 4 eggs
- 2/3 C water
- 1 (15 oz) can Pumpkin Puree
- 2 tsp ground Ginger
- 1 tsp ground Allspice
- 1 tsp ground Cinnamon
- 1 tsp ground Cloves
- 3 1/2 cups all-purpose flour
- 1 1/2 tsp Salt
- 2 tsp. Baking Soda
- 1/2 tsp Baking Powder

Directions:

- Preheat oven to 350 degrees. Lightly grease two 9"X5" inch loaf pans.
- In a large mixing bowl, combine sugar, oil and eggs and beat until smooth. Add water and beat until well blended. Stir in pumpkin, ginger, allspice, cinnamon and clove.
- In medium bowl, combine flour, soda, salt, and baking powder. Add dry ingredients to pumpkin mixture and blend just until all ingredients are mixed. Divide batter between the 2 prepared pans.
- Bake in preheated oven until toothpick comes out clean, about 1 hour. (It's always perfect at exactly one hour here.)



Secret Kiss Cookies

From the kitchen of..... Marilu Blau

Ingredients:

- 1 C soft butter
- 1/2 C Sugar
- 1 tsp Vanilla
- 2 C Flour
- 1 C Chopped Walnuts
- 1 Pkg Chocolate Kisses

Directions:

- Set oven to 375
- Beat butter, sugar and vanilla together
- Add sifted flour and nuts - Chill dough
- Remove foil from Kisses
- Shape dough around Kiss
- Be sure to cover entire Kiss
- Place on ungreased cookie sheet
- Bake 12 mins
- Cool slightly roll in confectioner's sugar
- For variety, roll in mixture of cocoa and confectioner's sugar



Snow Ice Cream

From the kitchen of....Jeri Hartman

Ingredients:

- 5-6 cups of snow
- 1 C milk
- 1/2 C sugar
- 1 tsp vanilla

Directions:

- Put 3 C of snow in a large bowl
- Add milk, sugar and vanilla - mix
- Add 2-3 more C of snow and mix again

Notes:

- If the mixture starts to melt, put it in the freezer for 10-15 minutes



Sour Cream Peach Pie

From the kitchen of.....Marilu Blau

Ingredients:

Pie:

- 1 egg, beaten
- 1 C sugar (can use 3/4 C for less sweet)
- 2 tbsp flour
- 2 C Peaches canned, strained
- 1 C sour cream
- 1 tsp vanilla
- Dash of salt

Topping:

- 1/3 C flour
- 1/3 C sugar
- 1/4 C melted butter
- 1/2 tsp cinnamon (add more to taste)

Directions:

- Set oven to 400
- Mix all ingredients together
- Pour into unbaked pie shell and bake for 15 minutes
- Then turn the temp down to 350 and bake for additional 10 minutes
- Mix all the ingredients for the topping together and sprinkle over pie and bake at 450 for 10 minutes



Streusel Banana Bread

From the kitchen of.....Debbie Bybee-Crumpley

Ingredients:

Streusel:

- 6 tbsp unsalted butter, room temperature, plus more for the pan
- 3/4 C unbleached all-purpose flour
- 1/3 C packed light-brown sugar
- 1 tsp ground cinnamon
- 1/2 C chopped pecans

Cake:

- 1 1/2 C unbleached all-purpose flour
- 3/4 tsp baking soda
- 1/4 tsp kosher salt
- 1 stick unsalted butter, melted
- 1 C granulated sugar
- 2 large eggs, room temperature
- 1 tsp pure vanilla extract
- 1/3 C buttermilk
- 3 very ripe bananas, mashed until smooth (1 C)

Directions:

Streusel:

- Preheat oven to 350 degrees with a rack in lower third. Butter a 9-by-5-inch loaf pan; line with parchment, leaving a 1-inch overhang on long sides. In a bowl, combine flour, brown sugar, cinnamon, and salt. Stir in butter and pecans until small clumps form and mixture is evenly moistened. (Streusel can be made ahead and refrigerated, covered, up to 3 days.)

Cake:

- In a large bowl, whisk together flour, baking soda, and salt. In another bowl, whisk together butter, granulated sugar, eggs, vanilla, and buttermilk; stir in bananas. Make a well in flour mixture and pour banana mixture in. Stir together until just combined (do not overmix). Spoon half of batter in prepared pan. Sprinkle half of streusel evenly over batter. Add remaining batter, then sprinkle remaining streusel evenly over top.
- Bake until golden brown and a tester inserted in center comes out clean, about 1 hour, 20 mins. (If top is browning too quickly, tent with foil.) Let cool in pan 20 mins, then transfer using parchment to a wire rack. Let cool completely before serving.



Tiny Pecan Tarts

From the kitchen of.....Marilyn Johnson

Ingredients:

- 1 C unsalted butter
- 6 oz. cream cheese, softened
- 2 C flour
- 4 eggs
- 3 C packed light brown sugar
- 1 1/4 C chopped pecans
- 1/4 C melted butter
- 1 tsp vanilla extract
- Pinch salt
- Powdered sugar

Directions:

- Preheat oven to 350 - grease two, 24 C, mini muffin pans with cooking spray
- Beat together unsalted butter and cream cheese in a bowl with an electric mixer at medium speed until fluffy, about 1 minute
- Reduce mixer speed to low; add flour and mix well
- Portion and shape dough into 48 balls (about 2 tsp. each)
- Put one ball into each well of prepared mini muffin pans
- Use your fingers to shape each into an even pastry shell
- Stir together eggs, brown sugar, pecans, melted butter, vanilla and salt in a bowl
- Fill each tart shell with a scant 1 tbsp filling
- Bake until tarts are lightly browned, about 25 minutes
- Cool in pans on a wire rack 15 minutes
- Dust with powdered sugar just before serving

Notes:

- Tarts can be stored at room temperature in an airtight container up to 4 days or frozen up to 1 month



Drinks





Candy Cane Hot Cocoa Pops

From the kitchen of....Debbie Bybee-Crumpley

Ingredients:

- Chocolate chips - 1 C for 3 hot cocoa pops
- Marshmallow Bits - 1 tbsp per hot cocoa pop
- 12 Ounce bathroom size Dixie cups -non-waxed; plan to use 2 per pop
- Full size candy canes - unwrapped
- Heavy duty tin foil - cut into pieces large enough to fit over the top of the Dixie and drape over the sides
- Lollipop plastic wrapper - or small treat bags, for wrapping pops
- String or twist ties is using wrappers

Directions:

- Determine the number of pops you will make - Calculate the amount of chocolate chips, marshmallow bits, candy canes and Dixie C needed
- In a double boiler or in a metal mixing bowl over a pan of boiling water, place the amount if chocolate chips needed for the number of pops being made. Stir often until the chocolate has fully melted.
- Fill the inner Dixie C to half full with melted chocolate
- Place a piece of foil over the top of the Dixie C (don't fold the sides down). Add a slit in the middle only large enough to insert the candy cane (any larger will not hold the candy cane in place).
- Insert the straight end of the cand cane through the slit in the foil, into the middle of the chocolate until it touches the bottom of the Dixie C.
- Hold the candy cane in place with one hand while distributing one tablespoon of Marshmallow bits around the top of the chocolate to cover. Push some into the chocolate to secure
- Slide the foil down over the top of the Dixie C Fold foil over on the sides to secure it around the Dixie C and hold the candy cane upright in the middle of the Dixie C
- Place in refrigerator to fully harden.

- Once the chocolate has hardened (approximately 1 hour) remove the outer Dixie C and discard
- Peel the inner C away from the chocolate to release the pop
- Wrap and attach a label for a gift if desired.

+++ For Striped Pops (multiple types of chocolate)

- Pour Desired amount of chocolate in the Dixie C **TIP:** Wipe off excess chocolate on the inside of the Dixie C above the top of the first layer (**or it will be visible in the second layer**)
- Follow instructions for securing the candy can with foil above - **DO NOT** add the marshmallows until the final layer of chocolate.
- Allow to harden in the refrigerator for 30 minutes until set.
- Remove from the refrigerator. Slide foil up the candy cane, pour the next layer of chocolate and return to the refrigerator to set.
- Repeat until desired layers are complete to fill the Dixie C half full. Proceed to Adding the Marshmallow Bits step below.

Notes:

- To use Candy Cane Hot Cocoa Pops - Swirl the pops in a Cup of 8 oz hot milk to dissolve the chocolate to make Peppermint Hot Cocoa.

Note: Additional stirring with a spoon may be necessary if the candy cane melts before the chocolate is fully dissolved.



Christmas Punch

From the kitchen of....Jeri Hartman

Ingredients:

- 2 C Orange Juice
- 2 C Cranberry Juice
- 1 C Pineapple Juice

Directions:

- Mix and serve over ice



Fresh Orange Punch

From the kitchen of....Jeri Hartman

Ingredients:

- 1 pkg cherry, pre-sweetened Kool Aid
- 3 oranges - pulped
- 1 lg can orange juice - frozen

Directions:

- Mix Kool-Aid as directed on pkg
- Mix frozen orange juice as directed on can and add to Kool-Aid
- Peel oranges and put in blender with small amount of liquid from Kool-Aid mixture
- Blend well and pour into Kool-Aid mixture.
- Serve over ice

Notes:

- Makes about 4 quarts



Homemade Coffee Creamer

From the kitchen of.....Barbara O'Sullivan

Ingredients:

- 1 14 oz can of sweetened condensed milk
- 1 3/4 C Milk
- 2 tsp Vanilla extract

Directions:

- Put all 3 ingredients in a glass or plastic bottle with tight lid - shake well
- Store in refrigerator



Punch

From the kitchen of....Jeri Hartman

Ingredients:

- 1 C CandH sugar
- 6 lemons (equals 1 C of juice)
- 2 cups unsweetened pineapple juice
- 1 28 oz bottle ginger ale (chilled)
- 2 cups water
- 2 cups orange juice
- 20 whole cloves (optional)

Directions:

- Dissolve sugar in water
- Wash lemons and extract the juice
- Add several lemon rinds and cloves to sugar water mixture and bring to a boil - after boil then set aside to cool
- Remove rinds and cloves - add lemon, pineapple and orange juice
- Chill until ready to server, then add chilled ginger ale

Notes:

- Serve over ice



Raspberry Punch

From the kitchen of....Jeri Hartman

Ingredients:

- 2 pkgs Raspberry Kool Aid
- 2 cups sugar (stir the same as if you are making a pitcher of Kool-Aid)
- 1 lg can pineapple-grapefruit juice - chilled

Directions:

- Mix everything together
- Serve cold



Simple Great Punch

From the kitchen of....Jeri Hartman

Ingredients:

- 1 / 2 gallon orange, raspberry or lime sherbet ice cream
- 2 large bottles of 7-Up

Directions:

- Mix just before serving
- Serve over ice



Main Dishes





Beef Enchiladas

From the kitchen of....Jeri Hartman

Ingredients:

- 1 and 1/2 lbs hamburger meat
- 1 dozen corn tortillas
- 1 small can sliced black olives
- 1 medium onion
- 1 lb medium cheddar cheese
- 2 cans tomato sauce
- 1 large can of diced tomatoes

Directions:

- Brown hamburger meat (add salt and pepper, garlic powder) in a large skillet.
- Then add tomato sauce and diced tomatoes and simmer about 15 minutes.
- Drain all liquid off the meat and save liquid in a small pot. Add a tablespoon of flour to thicken. (Stir with wire whip to avoid lumps)
- Heat tortillas on a flat skillet.
- Add meat, chopped onion, chopped olives, and a little cheese to each tortilla.
- Place in a 9 x 12 pan with a little of the thickened tomato sauce mixture on the bottom of the pan.
- When finished pour the thickened tomato sauce mixture on top of the tortillas. Add rest of the shredded cheese over the top and bake at 375 degrees for about 30-40 minutes



Chicken and Dumplings

From the kitchen ofJeri Hartman

Ingredients:

Chicken:

- 1 whole Chicken, cut up
- 1 tsp salt
- 1 tsp black pepper
- 6 tbsp butter
- 5 C Chicken broth

Dumpling:

- 1 tsp salt
- 1/2 C oil
- 3/4 C milk
- 2 eggs
- 3 C flour
- 1 can evaporated milk

Directions:

Chicken

- In a stock pot over medium/high heat add salt, pepper, butter, chicken broth and mix well
- Bring to a boil and add chicken
- Cook for 1 hour
- Remove Chicken from the pot and remove and discard the skin and bones
- Cut the chicken into bite size pieces and add back to the pot

Dumplings:

- In a large mixing bowl combine salt, oil, eggs, and milk. Slowly add flour and until a soft dough
- Turn dough out on a floured surface. Roll dough out to $\frac{1}{4}$ inch thick. Cut dough into $\frac{1}{2}$ inch wide and 4 inches long strips
- Return stock pot back to stove over medium heat and bring to a boil.
- Once boiling drop dumplings into the pot and pour in evaporated milk and stir well
- Cook 15 minutes stirring occasionally then turn heat to low
- Simmer 10 minutes.



Chicken Cacciatore

From the kitchen of.....Donna Folts

Ingredients:

- 2 1/2 - 3 lbs skinless bone in chicken
- 1/2 C butter
- 1/2 C olive oil
- 1 C chopped yellow onion
- 1 large chopped green bell pepper
- 1 C chopped white mushrooms
- 2 cloves of chopped garlic
- 1 tbsp sweet basil
- Salt and cayenne pepper to taste
- 1/2 C red wine (optional)
- Large can crushed tomatoes
- 16 oz can of tomato sauce
- Cover and simmer 25 to 30 minutes

Directions:

- Using a large pan brown the chicken, butter, olive oil and yellow onion
 - Add green bell pepper and mushrooms and cook 3 minutes
 - Then add chopped garlic, sweet basil, salt, red wine, cayenne pepper to taste
 - Steam for 3 minutes then add crushed tomatoes and tomato sauce
 - Cover and simmer for 25 to 30 minutes
 - Remove chicken and debone then return to pot
-
- **Notes:** Serve over rotini pasta
 - Serves 4-6 people



Chile Relleno Casserole

From the kitchen of.....Pat Schoggins

Ingredients:

- 6-8 large poblano pepper
- 2 C freshly shredded Monterey jack cheese
- 1 C freshly shredded cheddar cheese
- 5 large eggs
- 1 1/2 C whole milk
- 3 tbsp all-purpose flour
- 1 tsp baking powder
- 1/4 tsp onion powder
- 1/4 tsp garlic powder
- 1/4 tsp salt
- 1/4 tsp black pepper
- Sour cream, salsa, and fresh chopped cilantro

Directions:

- Preheat the oven's broiler and set the rack at about 6" from the heat source. Line a baking sheet with aluminum foil. Place peppers on the baking sheet and roast for about 10 - 15 minutes, using tongs to turn them occasionally, roasting until the skins are blackened and charred
- Transfer the roasted peppers to a plastic bag for about 10 minutes, allowing them to steam as they cool. Once they are cool enough to handle, peel off the skin, cut off the stems, open them up and remove the seeds.
- Preheat the oven to 350. Lightly coat a 3-quart baking dish with nonstick spray
- Lay half of the roasted chiles in the baking dish in a single layer, Sprinkle 1 C of the jack cheese and 1/2 C of the cheddar on top. Repeat layers once.
- In a medium bowl, whisk together the eggs, milk, flour, baking powder, onion powder, garlic powder, salt, and pepper, until thoroughly combined and no lumps of flour remain. Pour mixture evenly over the cheese and chilies

- Place in the oven and bake for 45 minutes until puffed up in the center and eggs are set and golden around the edges
- Let stand and cool for 5 - 10 minutes before cutting. Slice into squares and serve with a dollop of sour cream, a little salsa, and freshly chopped cilantro

Notes:

- How many peppers to use: The number of peppers you need depends on the size of them. You want enough to make 2 single layers in your baking dish.
- Use canned whole chiles instead. Fresh roasted poblano peppers will give this casserole the absolute best flavor, but if you're in a pinch for time, you can also replace them with 3 to 4 cans (7 oz each) whole green chilies. Drain them completely, open them up and scrape out the seed. Proceed with the written recipe.



Crock Pot Cilantro Lime Chicken

From the kitchen of.....Lauran Goddard

Ingredients:

- 1 1/2 lbs Chicken breast, boneless and skinless
- 2 whole limes, zested and juiced
- 1 C fresh cilantro
- 16 oz Fresh corn
- 1 whole onion, diced
- 1 C Salsa
- 2 cloves garlic, minced
- 1 tsp ground cumin
- 1/8 tsp salt or to taste
- 1/8 tsp fresh ground black pepper or to taste

Directions:

- In a small mixing bowl combine all ingredients except for chicken and mix to combine
- Pour half of mixture into the bottom of a 5 quart (or larger) slow cooker
- Place chicken breasts on top and pour remain mixture over the top of the chicken
- Cover and cook on HIGH for 4 hours or LOW for 6 hours
- Shred chicken with a fork and serve as a filling in tacos, burritos or even over rice



Debbie's Chili

From the kitchen of.....Debbie Hurst

Ingredients:

- 2 tbsp. olive oil for pot
- 4 stalks celery, diced
- 1 sweet onion, diced
- 1 red bell pepper, diced
- 2 serrano peppers, diced, discard seeds from one
- 1 lb ground turkey (or ground beef)
- 4 cans tomatoes (I used a mixture of Mexican stewed, diced with green chilis, and diced stewed)
- 4 cans beans (I used 2 chili beans, 1 and kidney beans, 1 can black beans - drain all but the chili beans)
- 1 tbsp. Salt
- 1 tbsp. Pepper
- 1 tbsp. Chili powder
- 1 tbsp. Cayenne Pepper
- 1 tbsp. Cumin
- 1 tbsp. Ground Cilantro

Directions:

- Heat oil and add diced celery, onion, bell pepper, and serrano peppers and cook on medium heat, stirring occasionally until they are tender
- Add Turkey, cook until browned
- Add tomatoes, beans and seasoning
- Stir and after boil, turn to low and cook all day



Dolma (Stuffed Grape Leaves)

From the kitchen of.....Ginger DeGregory

Ingredients:

- 1 jar prepared grape leaves
- 1 1/2 C rice
- 2 tbsp tomato paste
- 2 tbsp onions, finely minced
- 2 tbsp dried currants
- 2 tbsp pine nuts
- 1 tbsp cinnamon
- 1 tbsp mint
- 1 tbsp dill
- 1 tbsp allspice
- 1 tbsp cumin (go lite on the cumin)
- Olive Oil
- Lemon wedges
- Hot water

Directions:

- Sauté the onions in with olive oil. Add rice and add hot water to cover. Cover and simmer until rice is half cooked. Turn off heat, add tomato paste, currants, nuts, and spices. Let mixture cool. Meanwhile rinse grape leaves well in warm water and drain. Cut off the large stem of the leaf as these are inedible. Prepare a stock pot by placing an inverted plate on the bottom to protect the dolma from direct heat. When rice mixture is cool, place 1 tsp or less in center of leaf, fold in right and left sides, then roll the leaf until you have a tiny "cigar".
- Place the dolma in the stock pot. Repeat until all grape leaves and/or stuffing is finished. Add about 1 inch of warm water to the stock pot (just reaching the bottom of the first layer or dolma), cover and simmer for 30-45 minutes or until the rice inside the dolma is totally cooked. Check water level often.
- This dish is traditionally served chilled, but some prefer it warm. Squeeze lemon over the dolma immediately before serving. Serves 10.



Easy Baked Beans

From the kitchen of.....Lauran Goddard

Ingredients:

- 4 strips bacon, diced
- 1 onion, diced
- 1 16 oz can baked beans in tomato sauce (can substitute pork and beans)
- 1 16 oz can lima or butter beans (drained)
- 1 16 oz can kidney beans (drained)
- 3/4 C brown sugar
- 1/4 lb mild cheddar cheese, cubed
- 1/3 C catsup
- 2 tsp Worcestershire sauce
- Parmesan Cheese

Directions:

- Brown onion and bacon
- Stir in remaining ingredients except parmesan cheese
- Place in shallow baking dish
- Top with parmesan cheese
- Bake at 350 for 1 hour



Easy Peasy Baked Ziti

From the kitchen of.....Barbara O'Sullivan

Ingredients:

- 1 lb Italian sausage (mild or spicy)
- 1 jar pasta sauce of your choice
- 1 box Penne or Rigatoni noodles
- 1 lb Mozzarella - shredded
- Garlic, salt and pepper to taste
- 1/2 Parmesan cheese
- Salt, Pepper and Garlic...season to taste

Directions:

- Preheat oven to 350
- Boil pasta until done
- Cook sausage until done and crumbled into small pieces
- Add pasta sauce and season to taste
- In a large bowl mix the cooked pasta and sauce mixture together with 3/4 of the mozzarella. Once completely mixed transfer to a baking dish, preferably one that is oven safe and can be used to serve in as well.
- Mix the remaining mozzarella and parmesan together and cover the top of Ziti - bake until hot thru and the cheese is melted.

Notes:

- This dish can be made well in advance of serving and held in the refrigerators until needed. If you do that you may want to hold back the cheese topping until you put it in the oven and you will need to heat longer to insure it is hot all the way thru.



Easy Pumpkin Chili

From the kitchen of.....Lauran Goddard

Ingredients:

Chili:

- 2 cloves garlic
- 1 yellow onion
- 1 tbsp olive oil
- 1 lb. ground beef
- 1 15oz can kidney beans, drained
- 1 15 oz can black beans, drained
- 1 15 oz can petite diced tomatoes
- 1 15 oz can pumpkin puree
- 1/2 6oz can tomatoes paste
- 2 C water

Chili Seasoning:

- 1 tbsp chili powder
- 1/2 tsp smoked paprika
- 1 tsp ground cumin
- 1/4 tsp garlic powder
- 1/2 tsp onion powder
- 1/4 tsp freshly cracked black pepper
- 1 tsp salt

Directions:

- Mince the garlic and dice the onion. Add the garlic, onion, and olive oil to a large pot. Sauté the onion and garlic over medium heat until the onions are tender (about 5 minutes) Add the ground beef and continue to cook until the beef is browned and cooked through.
- Add kidney beans, black beans, diced tomatoes (with juice), pureed pumpkin, tomato paste, water, chili powder, smoked paprika, cumin, garlic powder, onion powder, pepper, and salt to the pot. Stir to combine
- Place a lid on top of the pot and allow the chili to come up to a simmer, stirring occasionally. Allow the chili to simmer for 30 minutes
- Serve hot with your favorite toppings (sour cream, cheese, green onion, corn chips, etc.



Frito Chili Pie

From the kitchen of.....Lauran Goddard

Ingredients:

- 1 lb ground beef
- 1 onion, chopped
- 4 oz (1 can) green chilies, chopped
- 4 oz (1 can) black olives, sliced
- 16 oz (1 can) chili
- 16 oz (1 can) chili beans
- 15 oz (1 can) corn, drained
- 1 C salsa
- 1 tbsp taco seasoning
- 10.5 oz (1 bag) Fritos
- 2 cups cheese, shredded

Directions:

- Preheat oven to 350
- In a large skillet, cook ground beef and onions until cooked through and onions become transparent. Discard grease if needed
- Stir in chiles, olives, chili, chili beans, corn salsa and taco seasoning
- Bring to a simmer for about 10 mins, stirring often
- Crush Fritos and spread half of them evenly in a 9x13 deep baking dish. Add chili mixture and top with remaining crushed Fritos.
- Bake for 25 minutes. Add cheese and bake an additional 10 minutes or until cheese is melted.

Notes: Serves 10



Garlic Lemon Chicken

From the kitchen of.....Debbie Bybee-Crumpley

Ingredients:

Chicken:

- 1 large egg
- 2 tbsp lemon juice (or juice of 1/2 of a lemon)
- 2 tsp minced garlic
- 1/2 tbsp fresh chopped parsley
- 1/2 tsp each salt and pepper, season to taste
- 1/2 C breadcrumbs
- 1/3 C fresh grated parmesan cheese
- 4 skinless, boneless chicken breasts (or thighs)

Veggies:

- 8-10 (1 pound) baby potatoes, quartered
- 1/2 C butter, melted
- 2 tsp minced garlic
- Salt to taste
- 1 pound of green beans, cut into thirds

Directions:

- Preheat oven to 400 degrees. Lightly grease a baking tray / sheet with cooking oil or a light coating of oil. Set aside
- In a large bowl, whisk together the egg, lemon juice, 2 teaspoons garlic, parsley, salt and pepper.
- Dip chick into egg mixture, cover and allow to marinade in the refrigerator for 30 minutes to an hour (if time allows)
- In another bowl, combine the breadcrumbs with parmesan cheese.

- Dredge the egg coated chicken in the breadcrumb/parmesan mixture, lightly pressing to evenly coat
- Place chicken onto the baking sheet and lightly spray with cooking oil spray. Arrange the potatoes around the chicken in a single layer. Mix together the butter, 2 teaspoons garlic and salt to taste, and pour half of the butter mixture over the potatoes. Toss to evenly coat.
- Bake in preheated oven for 15 minutes
- Remove baking sheet from the oven and carefully flip each chicken breast.
- Move the potatoes to one side and place the green beans around the chicken on the other side of the baking sheet. Pour the remaining garlic butter everything and return to the oven to broil (or grill) on medium high heat for a further 10 minutes or until the chicken is golden brown



Green Chile Chicken Enchiladas

From the kitchen of.....Carol McLean

Ingredients:

- 4 Chicken breast, cooked or use rotisserie chicken - chopped or shredded
- 18 Corn Tortillas
- 1 small can sliced black olives
- 4 green onions, chopped
- 1 (28 oz) can Green Chile enchilada sauce (mild)
- 1 (16 oz) pkg shredded Jack cheese
- 1 (8 oz) carton sour cream
- 1 teaspoon Taco seasoning

Directions:

- Mix Chicken, sour cream and taco seasoning
- Pour 1/2 inch (or less) of green chili sauce in the bottom of a 9x13 inch baking dish
- Arrange 5 tortillas in a layer
- Top with 1/2 of the chicken, 1/3 of the cheese and the can of olives, then 1/3 of the remaining green sauce.
- Repeat all except use onions in place of olives
- Sprinkle with remaining cheese on top with any remaining tortillas and sauce.
- Cover and bake 45 mins at 325 F

- Serves 8-10



Honey Garlic Asia Chicken Kabobs

From the kitchen of.....Debbie Bybee-Crumpley

Ingredients:

- 1/4 C oyster sauce
- 2 tbsp ketchup
- 2 tbsp honey
- 2 tbsp chili garlic sauce
- 1 tbsp Dijon mustard
- 3 cloves minced garlic
- 2 tsp freshly grated ginger
- 2 lbs boneless, skinless chicken thighs, cut into 1-inch chunks
- 1 1/2tbsp canola oil
- Kosher salt and freshly ground black pepper, to taste
- 2 green onions, thinly sliced
- 1/2 tsp toasted sesame seeds

Directions:

- In a medium bowl, combine oyster sauce, ketchup, honey, chili garlic sauce, Dijon, garlic, ginger and 1 tbsp water. Reserve 1/3 C and set aside.
- In a gallon size Ziploc bag or large bowl, combine oyster sauce mixture and chicken; marinate for at least 2 hours to overnight, up to 8 hours, turning the bag occasionally. Drain the chicken from the marinade.
- Thread chicken onto skewers. Brush with canola oil; season with salt and pepper to taste.
- Preheat grill to medium heat
- Add skewers to grill, and cook, turning occasionally, until the chicken is completely cooked through, reaching an internal temperature of 165 degrees F, about 10 minutes. Brush skewers with reserved oyster sauce, cooking for an additional 1-2 minutes. Serve immediately, garnished with green onions and sesame seeds, if desired.



Horseradish Crusted Cod

From the kitchen of.....Lauran Goddard

Ingredients:

- 1/4 C mayonnaise
- 1 tbsp prepared horseradish
- 1 tsp snipped fresh parsley
- 2 slices French bread, coarsely chopped (1/2 C fresh bread crumbs) divided
- 2 boneless, skinless center cut cod fillets (4-6 oz each) 1 inch thick
- Salt and coarsely ground black pepper
- 1 tbsp butter

Directions:

- Preheat oven to 450
- Combine mayonnaise, horseradish, parsley and 2 tsp of bread crumbs in a small bowl. Season cod evenly with salt and black pepper
- Place cod on a small pan, top evenly with horseradish mixture.
- Combine butter and remaining bread crumbs in microwave safe bowl, microwave on high 1 minute or until golden brown and crisp, stirring once.
- Sprinkle toasted crumbs evenly over top of horseradish mixture.
- Bake 10-12 minutes or until cod flakes easily with a fork
- Remove from oven and serve immediately



Italian Stuffed Bell Peppers

From the kitchen of....Lauran Goddard

Ingredients:

- 1/2 C uncooked instant white rice
- 3/4 C finely diced onion
- 2 garlic cloves, pressed
- 1 Tbs Italian seasoning
- 1/2 tsp salt
- 1/2 tsp coarsely ground black pepper
- 1 1/4 C spaghetti or marinara sauce, divided
- 2 links hot Italian sausage (8 oz), casing removed
- 12 oz 90% lean ground beef
- 1 1/2 C (6 oz) shredded mozzarella cheese, divided
- 6 medium green bell peppers

Directions:

- Combine rice with 1/2 C boiling water in a bowl, let stand 5 minutes. Add onion, pressed garlic, seasoning mix, salt, black pepper and 3/4 C of the spaghetti sauce to the bowl, mix well. Break sausage into small pieces into the bowl. Add beef and 1 C of the cheese - mix gently but thoroughly
- Cut tops off of the bell peppers' remove stems and seeds. Pierce bottoms of peppers several times, with a knife. Place pepper cut-side up in a baking dish. Divide meat mixture evenly into peppers. Microwave, covered on HIGH 15 - 18 minutes or until internal temperature of meat mixture in each pepper register 160 degrees.
- Carefully remove baking dish from microwave. Divide remaining sauce evenly over tops of peppers. Cover; microwave 1-2 minutes or until sauce is hot. Top with remaining cheese, Let stand, covered, 10 minutes or until cheese is melted. Remove peppers from bake dish allowing excess liquid to drain from the peppers



Juicy Meatballs

From the kitchen of.....Jeri Hartman

Ingredients:

- 3 slices white bread crusts removed, diced
- 2/3 C cold water
- 1 lb lean ground beef 85/15 fat content
- 1 lb ground pork
- 1/4 C parmesan cheese shredded
- 1 large egg
- 3 garlic cloves minced
- 2 tbsp parsley finely chopped
- 1 tsp sea salt
- 1/2 tsp black pepper
- 2 tbsp olive oil to sauté

Directions:

How to Make Meatballs:

- Combine diced bread in a large bowl with 2/3 C water. Set aside 5 minutes then mash with a fork. Meanwhile, prepare the remaining ingredients.
- Into the bowl of mashed bread crumbs, add ground beef, ground pork, parmesan cheese, egg, minced garlic cloves, parsley, salt and black pepper. Use your hands to stir the mixture together just until well combined. Do not overmix.
- Portion onto a lined baking sheet (about 2 tbsp per meatball - an ice cream scoop makes it easy). With wet hands, roll meatballs into 1 1/2" diameter balls.

How to Cook Meatballs:

To Sautee: Heat a large non-stick pan over medium heat. Add oil. Once the oil is hot, add meatballs to the skillet, placing them in one at a time and cook in batches to get a good sear. Sautee turning every 2 minutes (total 6-8 minutes), or until evenly browned and the internal temperature reaches 160°F on an instant-read thermometer. Serve as is or in any recipe that calls for meatballs.

- **To Bake Meatballs:** Place on a lined baking sheet 2" apart and bake in a fully preheated oven at 400°F for 20-23 minutes, or until fully cooked and the centers reach 160°F. If you want a prettier color to your meatballs, broil for the last 2-3 minutes



Lauran's Spaghetti and Meatballs

From the kitchen of.....Lauran Goddard

Ingredients:

Meatballs:

- 2 eggs
- 3 slices white bread, crumbled
- 1/2 C finely chopped onion
- 1 clove garlic, crushed
- 1/2 tsp pepper
- 1/2 C milk
- 1 lb ground chuck
- 1 tbsp chopped parsley
- 1 tsp salt

Sauce:

- 1/4 C olive or salad oil
- 2 cloves garlic, crushed
- 1 tbsp salt
- 1/2 tsp fennel seed
- 1 can (2lb 3oz) Italian style tomatoes
- 2 (6 oz) cans tomato paste
- 1/2 C chopped onion
- 2 tbsp sugar
- 1 1/2 tsp dried basil leaves
- 1/4 tsp pepper
- 1 (1 lb) package spaghetti

Directions

Meatballs:

- Preheat oven to 450
- Beat eggs slightly in md bowl, add milk and bread; mix well. Let stand 5 min
- Add chuck, onion, parsley, garlic, salt, and pepper; mix until well blended.
- Shape into 4 meatballs, 1 1/2 ' in diameter
- Place in well-greased, shallow baking pan. Bake uncovered 30 mins.

Sauce:

- Sauté onion and garlic in 5 q Dutch oven, with hot oil, over medium until golden
- Add remainder of sauce ingredients and $\frac{1}{2}$ C water, mashing tomatoes with a wooden spoon.
- Ring to a boil. Reduce heat and simmer, covered for 1/2 hour
- Add meatballs and drippings; simmer covered 1 hour longer, stirring occasionally
- Cook spaghetti as packaged label directs; drain
- Serve spaghetti in large dish, top with meatballs and sauce; sprinkle with cheese

Notes:

- Serves 6
- Luran skips the meatballs and instead browns 1/2 lb ground round and 1/2 lb mild Italian sausage, crumbled. Set aside and adds to the base sauce at the end.



Manicotti

From the kitchen of.....Carol McLean

Ingredients:

- 1 lb ground beef
- 2 cloves of garlic, crushed
- 2 C creamed style cottage cheese (16) oz
- 8 oz shredded Mozzarella cheese
- 1 tsp salt
- 1 C mayonnaise
- 14 manicottis, cooked and dried
- 2 jars of Marinara sauce
- 1 tsp dried oregano leaves
- Parmesan cheese

Directions:

- Preheat the oven to 325
 - Brown meat and garlic in a skillet; drain fat
 - Blend cloves, cottage cheese, mozzarella and salt in a bowl, stir in the meat
 - Fill each manicotti with 1/4 C filling (it is easier to fill if you split the manicotti then place it cut side down to cook)
 - Place the manicotti single layer in a 13x9 baking dish
 - Sprinkle with any remaining filling
 - Cover with sauce, sprinkle oregano and parmesan
 - Cover with foil and bake for 15 min, remove the foil and bake another 10 mins
-
- Serves 8



Mediterranean Chicken

From the kitchen of....Lea Snowdon

Ingredients:

- 1 glove garlic, minced or 1/2 tsp bottled minced garlic
- 1 tbsp dried Oregano
- 1/2 tsp salt
- 1/4 tsp freshly ground black pepper
- 3 tbsp red wine vinegar
- 3 tbsp olive oil
- 12 bite-sized pitted prunes
- 3 oz pitted Spanish green olives
- 1 tbsp capers, drained
- 1 bay leaf
- 4 bone-in, skinless chicken thighs
- 3 tbsp light or dark brown sugar
- 3 tbsp dry white wine

Directions:

- Combine the garlic, oregano, salt, pepper, vinegar, olive oil, prunes, green olives, capers, and bay leaf a large reusable plastic bag.
- Shake well to mix. Add chicken thighs and turn to coat in the marinade.
- Refrigerate over-night, or at least several hours.
- When ready to cook, coat the inside of a 3 1/2 quart slow cooker with cooking spray
- Transfer chicken and its marinade to slow cooker. Stir brown sugar and white wine together in a small bowl and pour over chicken.
- Cover and cook on High for 4 hours.
- Remove and discard bay leaf. Taste, and season again with salt and pepper. Serve chicken with fruit and juices.



Mediterranean Pan Roasted Salmon

From the kitchen of....Lauran Goddard

Ingredients:

- 1 tsp Basil leaves
- 1 tsp Garlic powder
- 1/2 tsp Organic Oregano, ground Mediterranean
- 1/2 tsp Organic crushed rosemary
- 1/2 tsp Sicilian Sea salt
- 4 salmon fillets, skin on (4 oz each)
- 1 tbsp plus 2 tsp olive oil, divided
- 2 tbsp sugar
- 1 medium fennel bulb, cored and thinly sliced
- 1 C cherry tomatoes
- Lemon wedges

Directions:

- Mix seasonings in medium bowl. Sprinkle 2 teaspoons over salmon. Reserve remaining seasoning mixture in bowl and set aside
- Heat 1 tablespoon of the oil in large skillet on medium high heat. Place salmon, skin side up, in skillet
- Cook 5 minutes
- Meanwhile: add sugar and remaining 2 teaspoons oil to reserved seasoning mixture; mix well. Add fennel and tomatoes; toss to coat
- Turn salmon fillets. Place fennel mixture around salmon in skillet
- Cook 6 minutes or until fish flakes easily with a fork
- Serve with lemon wedges



Nashville Hot Chicken Sandwich

From the kitchen of.....Debbie Bybee-Crumpley

Ingredients:

- 1/4 C Flour
- 2 tsp Hidden Valley Ranch*Spicy Seasoning
- 2 eggs
- Kosher salt and ground black pepper to taste
- 3/4 C Panko
- 4 Boneless, skinless, chicken breast - pounded thin
- Oil for frying
- 4 Sandwich rolls
- Dill pickle slices
- Romaine lettuce
- Coleslaw for topping

Directions:

- Arrange a breading station - mix flour and one teaspoon of seasoning mix on a plate. Whisk the eggs with salt and pepper in a shallow bowl and mix the panko crumbs with the remaining seasoning mix in a shallow bowl.
- Dredge each piece of chicken in the flour and shake off excess. Dip into the egg and shake off excess and press into the breadcrumbs, coating on both sides.
- Heat 1/4 inch of oil in a pan until very hot but not smoking. Add the chicken and cook for about 6-8 minutes total, flipping once halfway through, until the chicken is cooked through and the exterior is golden and crispy. Place on paper towels to drain.
- To build the sandwiches, place the hot chicken on the bottom of the roll. Spread dressing on the tops, if using. Layer chicken, pickles, lettuce and coleslaw inside and close the sandwich and serve immediately.



Paprika Chicken with Carrots and Garbanzo Beans

From the kitchen of.....Amy Rath

Ingredients:

- 12 oz boneless skinless chicken thighs
- 1 tsp smoked paprika
- 1 tsp dried oregano
- 1/4 tsp salt
- Pinch Red Pepper Flakes
- 1/2 C chicken broth
- 2 tsp olive oil
- 1 can garbanzo beans
- 1 onion, sliced
- 1 C baby carrots, cut in chunks (I par boil these)
- 1 tbsp tomato paste
- 1 tbsp Italian parsley flakes (optional)

Directions:

- Cut chicken thighs into 1-inch pieces, place in medium bowl and toss with spices.
- Do this early in the day and let it sit in the refrigerator
- Heat 1 tsp olive oil to sauté pan over medium heat - add chicken and cook for 2 minutes to brown
- Add chicken broth to deglaze the pan. Place chicken and juice in bowl set aside
- Heat remaining oil in the pan, add onions and cook until soft. Add carrots and cook for 2 minutes
- Add the garbanzo beans and tomato paste. Cook for 1 minute to brown the tomato paste.
- Return chicken to pan, stir and cover. Cook an additional 5 minutes or until chicken is cooked through. Garnish with parsley leaves.



Ravioli Lasagna

From the kitchen of....Barbara O'Sullivan

Ingredients:

- 1 lb Italian sausage (mild or spicy)
- 1 tbsp chopped garlic
- 1 tsp Salt
- 1/2 tsp pepper
- 1 jar pasta sauce of your choice
- 1 large (25 oz) bag of frozen cheese or spinach raviolis (square ravioli best)
- 2 C shredded mozzarella cheese
- 16 oz Ricotta cheese

Directions:

- Preheat oven to 350 and grease a 9x13 baking dish with cooking spray.
- Heat a large skillet over medium-high heat. Cook and stir sausage, garlic, salt, and pepper in the hot skillet until meat is browned and crumbly, 5 to 7 minutes. Drain and discard grease. Stir pasta sauce into ground sausage mixture
- In a greased 2-1/2-qt. baking dish, layer a third of the pasta sauce, half of the ravioli and meat, and 1/2 C cheese; repeat layers. Top with remaining sauce and cheese.
- Cover and bake at 400° until heated through, 40-45 minutes. If desired, top with basil to serve.

Notes:

- Spread half of a jar of marinara sauce evenly across the bottom of the prepared baking dish. Add 1 package of ravioli in an even layer over the sauce. Top with the rest of the half jar of marinara sauce. Sprinkle $\frac{3}{4}$ C of mozzarella cheese and $\frac{1}{4}$ C of Parmesan cheese over the sauce. Add another layer of sauce, ravioli, sauce, mozzarella and Parmesan cheese.



Rush Hour Chicken Fajitas

From the kitchen of.....Lauran Goddard

Ingredients:

- 2 medium green or red bell peppers or a combination
- 2 medium onions
- 2 garlic cloves, peeled
- 1 1/2 lbs boneless, skinless chicken breasts
- 2 Tbs Chipotle Rub
- 12 (6-7") flour tortillas
- 1 1/2 C (6 oz) shredded cheddar cheese
- 1/2 C sour cream
- 1/2 C prepared salsa

Directions:

- Cut the bell peppers lengthwise into 1/4 strips and thinly slice the onions lengthwise. Slice the garlic. Place the vegetables in a covered baking dish.
- Combine the chicken and rub in a bowl and turn the chicken to coat. Place the coated chicken over the vegetables.
- Microwave, covered, on HIGH for 12 - 15 minutes or until the internal temperature reaches 165 degrees in the thickest part of the chicken and the juices run clear. Scoop under the chicken avoiding the vegetables if possible, and cut the chicken into small pieces. Stir the chicken into the vegetables.
- Place the tortillas into a tortilla warmer (covered) and place in the microwave on HIGH for about 30 seconds or until warm. To serve the fajitas, spoon the chicken and vegetable mixture onto the centers of the tortillas. Serve immediately with cheese, sour cream and salsa.



Salsa Verde Braised Pork

From the kitchen of....Lauran Goddard

Ingredients:

- 3 1/2 lbs bone-in pork shoulder
- 1 bottle (15 oz) salsa verde
- 1 medium onion, finely chopped
- 3 C reduced-sodium chicken broth
- 2 tsp cumin seeds
- 2 tsp coriander seeds
- 1 tsp dried oregano
- 1/2 C chopped fresh cilantro, plus some leaves
- Salt

Directions:

- Preheat oven to 375
- Trim excess pork fat. Put meat in a large casserole or Dutch oven with salsa, onion, broth, cumin seeds, coriander seeds, and oregano. Bring to a boil over high heat; reduce heat, cover, and simmer until meat is very tender when pierced, about 3 hours
- Transfer meat to a rimmed baking pan. Bake until richly browned, 30 minutes
- Meanwhile, skim and discard fat from pan juices. Boil juices, stirring, until reduced to 2 3/4 C, 8 to 10 minutes
- With 2 forks, tear meat into large shreds. Add to pan and stir in chopped cilantro. Season with salt. Spoon into a serving bowl and sprinkle with cilantro leaves. Serve with tortillas and more salsa verde.
- **Slow cooker version** - Put trimmed pork in a slow cooker (5 to 6 qt) and turn heat to high. In a pan, bring salsa, onion, broth, cumin seeds, coriander seeds, and oregano to a boil. Pour over pork, cover and cook until meat is very tender when pierced and registers at least 165 degrees on a thermometer, at least 7 or up to 9 hours. Continue recipe with step 2 using a large pot for step 3.



Shrimp or Chicken Curry

From the kitchen of.....Debbie Hurst

Ingredients:

- 1/4 C plus 2 tbsp butter
- 1/2 C minced onion
- 1 tbsp curry powder
- 1/4 C plus 2 tbsp flour
- 1 1/2 tsp salt
- 1 1/2 tsp sugar
- 1/4 tsp ground ginger
- 2 C chicken broth (or 2 chicken bouillon cubes dissolved in 2 C hot water)
- 2 C milk
- 4 C cleaned, cooked shrimp or cubed cooked chicken
- 1 tsp lemon juice

Directions:

- Melt butter over low heat in heavy saucepan
- Sauté onion and curry powder in melted butter
- Blend in flour and balance of the seasonings
- Cook over low heat until mixture is smooth, creamy and bubbly
- Remove from heat and stir in Chicken broth and milk
- Bring to a boil stirring constantly for 1 minute
- Stir in Shimp or Chicken and lemon juice and heat

Notes:

- Serves 8



Slow Cooker Pineapple Barbecue Meatballs

From the kitchen of.....Jeri Hartman

Ingredients:

- 16 ounces frozen meatballs, or make your own.
- 1 can pineapple chunks
- 1/2 C brown sugar
- 18-ounce bottle of Barbecue Sauce, any flavor
- 1 tsp garlic powder
- Pineapple juice from the can

Directions:

- FIRST STEP:
 - Place the meatballs in the crockpot
 - Pour the Barbecue Sauce and the pineapple chunks over the meatballs
- SECOND STEP:
 - Add in the garlic powder and the brown sugar
 - Stir to combine well
- THIRD STEP:
 - Cover and cook on high for 2 hours, or on low four 4 hours.
- FOURTH STEP:
 - Sprinkle with chopped green onions for garnish before serving



Spicy Oven Fried Cod Fillets

From the kitchen of.....Lauran Goddard

Ingredients:

Sauce:

- 2 tsp thinly sliced green onions with top
- 1 small garlic clove, pressed
- 1/2 C reduced fat Thousand Island salad dressing
- 1/4 tsp chili powder
- Dash cayenne pepper

Fish:

- 1 egg, lightly beaten
- 1/2 C dry Italian style bread crumbs
- 1/4 tsp chili powder
- 1/4 tsp salt
- 1 1/2 lbs cod fish fillets (about 4 fillets)

Directions:

- Preheat oven to 450

Sauce:

- Thinly slice green onion
- Press garlic into bowl
- Add onion salad dressing, chili powder and cayenne pepper: mix well.
- Cover and refrigerate for at least 1 hour for flavor to blend
- For sauce, thinly slice green onion to allow flavors



Spicy Shrimp and Pasta

From the kitchen of....Barbara O'Sullivan

Ingredients:

- 12-14 whole large Shrimp
- Olive Oil - enough to cover the Shrimp once added to the frying pan
- 2-3 tbsp of Caesar Salad dressing
- 2 tbsp chopped or pressed garlic
- Cayenne Pepper - add to taste
- 1 box Pasta - (Bow Tie, Spaghetti, Linguini)
- Salt and Pepper to taste
- 1/4 C Parmesan Cheese

Directions:

- Clean and peel the shrimp
- Boil Pasta until done
- Pour Olive Oil and Cesar Salad Dressing into large frying pan. Add Garlic, Cayenne Pepper, Salt and Pepper - stir for 3-5 mins while everything heats together.
- Add the Shrimp - lay flat in the pan, turn over after about 3-4 mins. Until cooked and slightly golden.
- Mix the pasta, shrimp, oil sauce and about 1/2 the parmesan cheese. Plate in a shallow bowl and sprinkle the balance of the cheese over the top.
- Serve immediately.

Notes:

- Serves 2
- Use the seasoned oil as the sauce over the pasta. I created this recipe after a spicy noodle dish from a tiny Chinese restaurant in Millbrae



Steak in White Wine Sauce

From the kitchen of.....Debbie Bybee-Crumpley

Ingredients:

- 2 Round Steak or Chuck Steak, 1 inch thick
- Salt and Pepper to taste
- 1 pkg onion soup mix
- 1 C water
- 1 C sauterne wine
- 1 4-oz can mushroom

Directions:

- Heat oil in heavy skillet.
- Cut meat into serving size pieces. Add salt, pepper, and floured steak; brown in hot oil
- Transfer to casserole. Pour oil from skillet.
- Mix remaining ingredients in skillet, heat to boiling. Pour over steak in casserole; cover and bake in 350 degree oven for 1 hour. Uncover and bake 15 mins longer.
- Serve with cooked noodles

Notes:

- Makes 4-6 servings



Throw Together Short Ribs

From the kitchen of.....Debbie Bybee-Crumpley

Ingredients:

- 1/3 C water
- 1/4 C tomato paste
- 3 tbsp prepared mustard
- 2 tsp seasoned salt
- 2 tsp cider vinegar
- 1 tsp Worcestershire sauce
- 1 tsp beef bouillon granules
- 2 pounds beef short ribs
- 1 small tomato, chopped
- 1 small onion, chopped
- 1 tbsp cold water

Directions:

- In a 3-quart slow cooker, combine the first eight ingredients. Add the ribs, tomato and onion, Cover and cook on low for 4-5 hours or until meat is tender
- In a small bowl, combine cornstarch and cold water until smooth; gradually stir into cooking juices. Cover and cook for 10-15 minutes or until thicken

Notes:

- Makes 4-5 servings



Turkey Spinach Baked Meatballs

From the kitchen of.....Lauran Goddard

Ingredients:

- 2 lbs ground turkey
- 10 oz frozen chopped spinach; thawed and drained
- 1 small onion minced
- 2 cloves garlic minced
- 1 egg
- 1 1/2 tsp salt
- 1/4 tsp pepper

Directions:

- Preheat the oven to 400
- Line a baking sheet with foil or parchment paper
- In a large bowl, combine ground turkey, spinach, onion, garlic, egg, salt and pepper
- Take the meat mixture by a heaping tablespoon, roll into meatballs and put on a baking sheet in a single layer
- Put the turkey spinach meatballs in the oven and bake for 25 minutes



Salads





Avocado Chicken Salad

From the kitchen of.....Barbara O'Sullivan

Ingredients:

- 2 C cooked, shredded chicken
- 6 oz lean bacon, cooked and chopped
- 2 Avocados
- 2 C Cherry Tomatoes
- 1 handful Cilantro, fresh leaves
- $\frac{1}{2}$ C Corn, fresh or frozen
- 1 Lime, juice
- 1 medium Red Onion
- Sea Salt and Black Pepper to taste

Optional Dressing

- 3 tbsp lemon juice, freshly squeezed
- 3 tbsp extra virgin olive oil
- Sea salt and Black pepper to taste

Directions:

- Add all of the ingredients to a mixing bowl and mix well to break down the avocado.

Notes:

- To store, press plastic wrap tightly onto the surface of the salad to keep the avocado from browning.



Beet and Fennel Salad

From the kitchen of.....Susan Cross

Ingredients:

- 1 1/2 lbs beets
- 2 tbsp capers
- 1/4 C olive oil
- 3 tbsp Sherry vinegar
- 3 tbsp Caper oil
- 1 head Fennel

Directions:

- Boil beets till fork tender and set aside to cool
- Peel and cut Beets into wedges - place in bowl
- Rinse capers and fry in olive oil until unfurled
- Remove with slotted spoon and put on paper towel to drain
- Mix 3 tbsp of caper oil with beets and vinegar
- Rinse fennel and chop - reserve a few leaves
- Mix fennel with beets and toss well
- Top with capers

Notes:

- Serves 6



Broccoli Salad

From the kitchen of....Debbie Bybee-Crumpley

Ingredients:

- 3/4 lb fresh broccoli
- 2 tsp sugar
- 1/2 tsp salt
- 1/2 tsp pepper
- 1/4 C vinegar
- 1/4 C oil or melted margarine
- 1/2 head iceberg or romaine lettuce
- 2 tbsp chopped onion
- 2 sliced tomatoes
- 2 hard-boiled eggs

Directions:

- Wash broccoli. Trim stalks and split them. In a pot, cook broccoli in 1/2 C water for 10-15 minutes until tender. Drain the water. Place in refrigerator and let cool.
- In a jar, combine sugar, salt, pepper, vinegar and oil. Shake well. Chill.
- In a bowl, break lettuce into bite-sized pieces. Add broccoli and remaining ingredients. Pour dressing over salad.

Notes:

- Makes 6 servings



Chicken and Rice Salad

From the kitchen of.....Marilyn Johnson

Ingredients:

- 1 1/2 C cooked Rice
- 1 1/2 C cooked Chicken
- 1 tbsp Salad Oil
- 1 tbsp Vinegar
- 1/2 C chopped Celery
- 1/2 C chopped Bell Pepper
- 1 tsp Curry - (just a sprinkle, adjust to taste)
- 3/4 C Mayonnaise

Directions:

- Toss ingredients in bowl and marinate for 2-3 hours
- Just before serving, add 3/4 C mayonnaise

Notes:



Cranberry Balsamic Vinaigrette

From the kitchen of.....Becky McIntyre

Ingredients:

- $\frac{1}{4}$ C Balsamic Vinegar (I prefer white balsamic, it is lighter)
- 1 tsp finely chopped dried Cranberries (Craisins)
- 1 tsp white sugar
- 1 tsp Dijon mustard
- $\frac{1}{2}$ tsp Salt
- 1 clove garlic, peeled and smashed
- Freshly ground black pepper
- $\frac{1}{2}$ C extra virgin olive oil

Directions:

- Whisk vinegar, cranberries, sugar, mustard, salt, garlic, and pepper together in a bowl until the sugar and salt are completely dissolved.
- Stream oil into the mixture while whisking continually
- Continue whisking until the oil emulsifies into the vinegar



Cranberry, Glazed Walnut, Orange, Avocado and Blue Cheese Salad

From the kitchen of.....Becky McIntyre

Ingredients:

- 5.5-ounce package/tub mixed salad greens with Spinach
- 3/4 C sweetened dried Cranberries (Craisins)
- 3/4 C glazed walnuts
- 1 15 ounce can mandarin oranges, drained
- 3/4 C crumbled blue cheese
- 1 avocado - peeled, pitted and diced
- 2 tbsp Cranberry vinaigrette dressing (or to taste)

Directions:

- Place the salad greens into a salad bowl and sprinkle with dried cranberries, walnuts, mandarin orange sections, blue cheese, and avocado chunks.
- Drizzle the salad with the dressing, toss and serve



Fresh Corn and Avocado Salad

From the kitchen of...Debbie Bybee-Crumpley

Ingredients:

- 6 ears of corn
- 2 C halved cherry tomatoes
- 1/2 C thinly sliced red onion
- 1 large avocado, cut into 1/2-inch cubes
- 1/3 C chopped fresh basil leaves
- 2 tbsp Champagne vinegar
- 1 tsp Dijon mustard
- 1/4 C extra-virgin olive oil
- 1/4 tsp each kosher salt and freshly ground black pepper

Directions:

- In a large pot of boiling water, cook corn until warmed through, 3 to 5 minutes. Rinse with cold water until cool
- Meanwhile, combine tomatoes, onion avocado, and basil in a large bowl. In a small bowl, combine remaining ingredients to make the vinaigrette whisking until blended.
- Cut corn kernels off cobs and add to salad, then pour in vinaigrette and toss gently to combine

Notes:

- Makes 6 servings



Frozen Cranberry Salad

From the kitchen of....Lauran Goddard

Ingredients:

- 2 8 oz pkgs cream cheese (low-fat or nonfat is okay)
- 1 20 oz can crushed pineapple, drained
- 2 16 oz cans whole cranberry with berries
- 6 tbsp sugar
- 4 tbsp mayonnaise or Miracle Whip
- 1 pint whipping cream
- 1 C chopped walnuts

Directions:

- Soften cream cheese
- Blend sugar with mayonnaise
- Add pineapple, cranberry and nuts
- Whip cream until fluffy, fold into fruit mixture then freeze

Notes:

- Recipe will fill 3 deep dish glass pie pans or one 9x13 glass pan
- Pie pan makes nice triangle pieces for serving or square pieces in oblong pan



Frozen Fruit Salad

From the kitchen of....Lauran Goddard

Ingredients:

- 2 x 16 oz. cans fruit cocktail, drained (retain the juice)
- 1 can peaches, drained (retain the juice)
- 3 rounded tbsp flour
- 1 C sugar
- 2 egg yolks, whip in lemon juice
- 2 tsps. Margarine
- 1 pint whipping cream

Directions:

- Cut peaches into bite cut into bite size pieces
- Put retained juice in pan, add flour and sugar and cook until dissolved, thick like pudding. Remove from heat
- Add eggs (whipped in lemon juice) and margarine - stir together off the heat
- Chill the mixture 15 minutes
- Whip the cream and fold into chilled dressing
- Add fruit
- Stir and pour and freeze.
- Remove from freezer 20 minutes prior to cutting and serving



Healthy Creamy Avocado Cilantro Lime Dressing

From the kitchen of.....Denise Simonson

Ingredients:

- 1 Avocado
- 1 clove garlic - peeled
- 1/4 C roughly chopped cilantro
- 1/4 C low-fat sour cream or Greek yogurt
- 1 tablespoon fresh lime or lemon juice or white vinegar
- 3 tablespoon Olive Oil
- 1/4 teaspoon Kosher Salt
- 1/4 teaspoon Ground Black Pepper

Directions:

- Place all the ingredients in a food processor or blender
- Process until smooth, stopping to scrape down the sides a few times. Thin the salad dressing out with about 1/3 C water, until it reaches a desired consistency.
- Keep in an airtight container for 1-2 weeks



Rosemary Chicken and Peach Salad

From the kitchen of.....Debbie Bybee-Crumpley

Ingredients:

Salad:

- 3 tbsp reduced sodium soy sauce
- 3 tbsp olive oil, divided
- 1 tbsp honey
- 1 tbsp chopped fresh rosemary
- 1 tbsp chopped fresh thyme leaves
- 3 cloves garlic, minced
- Kosher salt and freshly ground black pepper, to taste
- 1 1.2 pounds boneless, skinless chicken thighs
- 2 ears corn
- 6 slices bacon cut into thirds
- 1 head romaine, roughly chopped
- 2 peaches, sliced
- 1 avocado, halved, seeded, peeled and slices
- 1.2 small red onion thinly sliced

Creamy Balsamic Dressing:

- 1/2 C mayonnaise
- 1 1/2 tbsp balsamic vinegar
- 1 tbsp honey
- 1 tsp Dijon mustard
- 1 tsp dried basil
- Kosher salt and freshly ground black pepper, to taste

Directions:

- In a small bowl, whisk together mayonnaise, balsamic vinegar, honey, Dijon, basil and 1-2 tablespoons water; season with salt and pepper, to taste; set aside
- In a small bowl, whisk together soy sauce, 2 tablespoons olive oil, honey, rosemary, thyme and garlic; season with salt and pepper, to taste.
- In a gallon size Ziplock bag or large bowl, combine chicken and soy sauce mixture; marinate for at least 2 hours, turning the bag occasionally. Drain the from the marinade.
- Preheat grill to medium heat.
- Brush chicken with remaining 1 tablespoon olive oil; season with salt and pepper, to taste. Add chick and corn to grill, and cook, turning occasionally until chick is completely cooked through reaching an internal temperature of 165 degrees F, and corn is charred and tender, about 10 minutes; let cool before cutting the corn kernels off the cobs.
- Heat a large skillet over medium high heat. Add bacon and cook until brown and crispy, about 6-8 minutes. Drain excess fat; transfer bacon to a paper towel-lined plate.
- To assemble the salad, place romaine lettuce in a large bowl; top with chicken corn, bacon, peaches, avocado and onion. Pour the creamy balsamic dressing on top of the salad and gently toss to combine
- Serve immediately



Sweet - Sour Bean Salad

From the kitchen of.....Marilyn Johnson

Ingredients:

- 1 cans green beans
- 1 can kidney (if you don't like kidney beans then use 2 cans of green beans)
- 1 can garbanzo beans
- 1 can pimento, diced
- 1/2 sweet red onion
- 1 clove of garlic
- 1 tsp salt
- 1/2 C cider vinegar
- 1/2 C tarragon wine vinegar
- 2/3 C sugar
- 1/2 C salad oil
- Seasoned pepper, dill, mustard to taste

Directions:

- Drain and rinse all the beans and combine with pimento and onions sliced into thin rings in a large bowl
- Crush garlic into the salt
- Combine the rest of the ingredients into a glass jar, shake well to mix
- Pour over the salad and marinate in the refrigerator overnight or several days. Stir occasionally, the flavor improves over time.
- Serve is shallow bowl or serve over crisp lettuce



Tahini Lemon Dressing

From the kitchen of.....Denise Simonson

Ingredients:

- 1/4 C extra-virgin olive oil
- 1/4 C tahini
- 1/4 C fresh lemon juice
- 1 clove garlic, finely minced
- 1 tsp ground coriander
- 1 tsp kosher salt

Directions:

- Whisk ingredients with 2 tbsp water until smooth and glossy
- Makes 15 tbsp

Notes:

One serving Salad

- 2 C salad greens or cold steamed spinach or other greens
- 1 C shredded cabbage or kale
- 1 C raw or cooked veggies
- 4 oz chicken, tofu or shrimp
- A few leaves of mint, basil and/or cilantro
- 3 tbsp Tahini Lemon Dressing



Watergate Salad

From the kitchen of....Jeri Hartman

Ingredients:

- Pistachio Instant Pudding Mix
- Crushed Pineapple
- Mini Marshmallows
- Chopped Pecans or Walnuts
- Whipped Cream

Directions:

- Combine crushed pineapple with juice, instant pudding mix, mini marshmallows, and walnuts in a large bowl. Mix until well combined.
- Fold in whipped topping, then chill for 1 to 2 hours before serving.
- When ready to serve, garnish with crushed pistachios and maraschino cherries.



Wild Rice and Roasted Squash Salad with Cider Vinaigrette

From the kitchen of.....Lexa Mack

Ingredients:

Salad:

- $\frac{3}{4}$ tsp Kosher salt and black pepper
- $\frac{3}{4}$ C uncooked wild rice (about 5 ounces)
- $\frac{3}{4}$ lb peeled kabocha or butternut squash, cut into 3.4 inch pieced (about 3 C)
- 2 tbsp olive oil
- $\frac{1}{2}$ tsp smoked paprika
- $\frac{1}{2}$ tsp small head radicchio thinly sliced
- $\frac{1}{2}$ C sweetened dried cherries
- $\frac{1}{2}$ C chopped fresh parsley leaves and tender stems
- $\frac{1}{3}$ C toasted chopped walnuts
- Flaky sea salt

Dressing:

- 1 C fresh apple cider
- $\frac{1}{4}$ C olive oil
- 1 tbsp apple cider vinegar
- 1 tsp minced shallot
- 1 tsp Dijon mustard
- $\frac{1}{2}$ tsp kosher salt - or to taste
- $\frac{1}{4}$ tsp black pepper - or to taste

Directions:

- Heat the oven to 400 degrees and set a rack in the center of the oven

- Prepare the rice: Bring a medium pot of salted water to a boil. Add the wild rice to the boiling water, reduce the heat to a simmer and cook the rice until tender and most grains have split. 40 to 50 minutes. Drain the rice.
- While the rice cooks, roast the squash: On a baking sheet, toss the squash with the olive oil, paprika and sprinkle of kosher salt and pepper. Spread the squash into an even layer, then transfer to the oven to roast, stirring a few times, until golden and tender - about 20 to 30 minutes
- Meanwhile, make the vinaigrette: in a small saucepan bring the apple cider to a to a boil over high. Boil and cider until it has reduced to about 1.4 C, 10 to 15 minutes. Carefully transfer the cider syrup to a jar with a lid (don't put the lid on yet) and let it cool slightly. Add the olive oil, apple cider vinegar, shallot, mustard, salt and pepper. Screw the lid on tightly and shake vigorously to combine. Taste and season with salt and pepper.
- Assemble the salad: Add the cooked rice, roasted squash, radicchio, cherries and parsley to a large bowl. Shake the vinaigrette to combine, then drizzle a few tablespoons over the salad and toss gently to combine. Add more vinaigrette to taste. (You may have a bit of extra vinaigrette; refrigerate it for up to 3 days and toll with other greens or grains.)
- Top the salad with toasted walnuts and sprinkle of flaky salt and pepper, and serve

Notes:

Yields 4 to 6 servings



Side Dishes





Acorn Squash Stuffed Quinoa and Farro

From the kitchen of.....Ginger DeGregory

Ingredients:

- 3 small Acorn Squash
- 3 tbsp olive oil
- Kosher salt and pepper to taste
- 1/2 C semi-pearled farro
- 1/2 C red quinoa
- 4 large brussels sprouts
- 1/2 C red onion finely chopped
- 2 ribs celery, finely chopped (1 C)
- 1 tsp minced garlic
- 1/2 tsp thyme
- 1/4 C currants or raisins
- 1/2 C pecans, toasted and chopped
- 2 tsp virgin olive oil

Directions:

- Remove the bottom rack from the oven; preheat oven to 450. Halve the squash lengthwise through the stem, and scrape the seeds out. Thinly slice the bottom of the squash so it will sit flat. Oil the inside of the squash and season to taste with salt and pepper. Oil a rimmed baking sheet and place squash face side up and bake 10 mins. Reduce heat to 350, turn squash cut side down and continue to cook until skewer can easily pierce the flesh, another 25 mins. Remove squash to another rimmed sheet and cool top side up.
- Meanwhile, cook the farro in salted water according to package directions; do not overcook - there should still be a little bite to it. You should have 1 C
- Rinse quinoa with cold water, drain well
- Pour 1 tbsp olive oil into a small sauce pan set over medium heat. Add quinoa, cook, risotto style - for about one minute, then cook according to package directions. Drain as need and take out of the pan to cool; set aside. You should have about 1 cup.

- Thinly shred or chop brussel sprouts - there should be about one C. (save some for garnish or make extra)
- Pour 1 tbsp oil into large skillet; set over medium heat. Add the onion, celery, garlic and thyme; cook stirring occasional until garlic and thyme are aromatic and the vegetables become translucent but still have crunch; about 2-3 minutes.
- Remove the skillet from the heat, add the farro, quinoa, brussel sprouts, currants and pecans. Toss to combine; season to taste with salt and pepper. Set aside. When squash has cooled, carefully scrape the flesh into a bowl, leaving a 1/4 -3/8inch shell. Add salt, pepper and extra virgin olive oil to taste to the bowl, mash together with squash, then refill the squash shells, evenly smoothing the filling along the walls. Fill squash with the farro mixture. This recipe can be prepared a day ahead to this point and refrigerated, then bring to room temperature before continuing.
- When ready to finish, preheat oven to 350. Place stuffed squash in a casserole dish or rimmed baking dish and bake until heated about 15-20 mins. Top with drizzle of olive oil, if desired

Notes:

- Serves 6
- Prep time 1 hour



Brandied Cranberries

From the kitchen of..... Marilu Blau

Ingredients:

- 4 C Cranberries
- 2 C Sugar
- 1/3 C Brandy

Directions:

- Set oven to 300
- Wash and destem berries.
- Place in 9" x 12" pan
- Sprinkle with sugar
- Heat in 300-degree oven for 1 hour, stirring every 15 minutes - make sure all sugar is dissolved.
- Remove from oven and pour the Brandy over the cooked cranberries.
- Cool and serve



Citrus Parmesan Asparagus

From the kitchen of.....Lea Snowden

Ingredients:

- 16 slim asparagus
- 1 tbsp olive oil for drizzling
- 1 tbsp pepitas and sunflower seeds, salt and pepper to taste
- 1/4 C grated Parmesan cheese
- Half the juice of a Meyer Lemon

Directions:

- Preheat oven to 425 degrees F
- Line a baking sheet with foil
- Rinse and cut off ends of asparagus and arrange on baking sheet
- Drizzle with olive oil
- Sprinkle with Parmesan cheese
- Add salt and pepper to taste
- Toss w/hands to coat evenly
- Place in oven and bake for 20-25 minutes until tips start to brown
- Remove from oven and sprinkle with more parmesan cheese if desired
- Add pepitas and sunflower seeds to the top and serve warm



Crock Pot Sweet Potato and Apples

From the kitchen of.....Lauran Goddard

Ingredients:

- 3 sweet potatoes, sliced or chopped
- 3 apples, chopped
- 1/4 C maple syrup
- 2 tbsp brown sugar
- 2 tbsp margarine, melted
- 1/4 tsp Cinnamon
- 1/4 tsp nutmeg
- Salt and pepper to taste

Directions:

- Cube sweet potatoes and apples and place them in a crock pot or slow cooker
- Sprinkle remaining ingredients on top of the potatoes and apples
- Cook on low for 4 to 5 hours
- Add salt and pepper to taste

Notes:

- Serves 9



Golden Potato Casserole

From the kitchen of.....Marilyn Johnson

Ingredients:

- 2 lb pkg of frozen hash browns
- 1/2 stick melted butter
- 1 tsp salt
- 1 pint sour cream
- 1 can cream chicken (or other cream soup of your choice) ...undiluted
- 2 C cheddar cheese grated
- 1/2 C chopped onion

Directions:

- Set Oven to 350
- Thaw potatoes combine with rest of ingredients and pour into a 13×9×2 pan
- Optional topping: 2 C crushed corn flakes, mix with 2 tbsp melted butter.
- Sprinkle over top and bake for 45 mins



Marinated Mushrooms and Artichoke Hearts

From the kitchen of.....Ginger DeGregory

Ingredients:

- 2 lbs fresh mushrooms
- 3 cans artichoke hearts - drained
- 1 6 oz can large ripe pitted olives
- 1 C cider vinegar
- 1/2 C salad oil
- 1 1/2 C water
- 1 1/2 tsp salt
- 1/2 tsp whole black pepper
- 1/2 tsp dry oregano
- 1/2 tsp thyme
- 1 clove garlic, minced
- 1 bay leaf
- parsley

Directions:

- Pour marinaded over vegetables and refrigerate overnight.
- Remove bay leaf

Notes:

- This may be serv as an appetizer or combined in a tossed green salad
- This will keep several days in refrigerator
- Serves 10



Mashed Cauliflower

From the kitchen of....Lauran Goddard

Ingredients:

- 1 large head cauliflower
- 2 Tbs unsalted butter
- 3 tbsp sour cream
- 6 cloves of garlic
- 1/4 C parmesan cheese
- Salt and Black pepper

Directions:

- Place cauliflower in a steamer over a large pot of boiling water. Steam for 15 mins until tender. Alternatively, boil cauliflower in salted water for 10 minutes or until fork tender. Remove and drain. Cover with a lid and set aside
- In the same pot, heat the butter over medium high heat. Sauté garlic until fragrant (about 1 minute)
- Blend cauliflower and garlic in a food processor on high setting until smooth. You may need to do this in batches of two or three, depending on the size of the food processor
- Transfer blended cauliflower into the pot with the garlic. Stir in the parmesan cheese, sour cream and season with salt and pepper



Mixed Beans

From the kitchen of.....Marilyn Johnson

Ingredients:

- 1 Can each (drained)
- butter beans, cut green beans, cut wax beans, kidney bean
- 1 can pork and beans (do not drain)
- 1 lb Pork Sausage
- 1/2 lb hot sausage
- 1 C chopped celery
- 1 C chopped onion
- 1 C brown sugar
- 1/2 tsp Chili Powder
- 1 small can tomato paste
- 1 small can tomato soup
- 2 tbsp prepared mustard

Directions:

- Set oven to 350
- Brown sausage; drain
- Combine all the beans and the last 7 ingredients and add to the sausage.
- Then pour that into a 2-quart baking dish
- Bake uncovered for 1 to 1 ½ hours

Notes:

- Great with hamburgers, steak or all by itself



Pineapple Fried Rice

From the kitchen of....Denise Simonson

Ingredients:

- 1 C Mahatma Jasmine Rice
- 1 can (20 oz) pineapple tidbits, drained
- 4 green onions, chopped
- 1 large red chili, minced
- 2 sprigs cilantro, coarsely chopped
- 2 C fresh shrimp, cleaned and deveined
- 3 tbsp oil, divided
- 2 gloves garlic, minced
- 2 tbsp fish sauce
- 1 1/2 tbsp soy sauce
- 1 tsp sugar
- Cilantro for garnish

Directions:

- Prepare rice according to package directions and set aside
- In a medium bowl, combine pineapple, onions, chili and cilantro: mix and set aside
- Heat 1 tablespoon oil in skillet, sauté shrimp until done. Remove shrimp for skillet
- In same skillet, over medium heat, add remaining oil. Sauté garlic until golden brown
- Add cooked rice and stir
- Add fish sauce soy sauce and sugar. Stir and heat thoroughly
- Fold in pineapple mixture and shrimp. Heat through. Garnish with cilantro

Notes:

- Serves 6



Those Potatoes

From the kitchen of....Lauran Goddard

Ingredients:

Potatoes:

- 1 32 oz bag of frozen hash brown potatoes (the chopped ones, not grated)
- 1/4 lb melted margarine
- 1/2 lb sharp cheddar cheese
- 1/2 C chopped green onions
- 1 pint sour cream
- 1 can cream of chicken soup
- 1 tsp salt
- 1/2tsp pepper

Topping:

- 2 cups crushed corn flakes
- 1 stick of margarine

Directions:

- Set oven to 350
- Mix all the ingredients for the "potatoes" in a large mixing bowl, then press the potato mixture into an oblong baking dish
- Sprinkle with paprika and parsley flakes
- Coat the corn flakes with 1 stick of margarine
- Spread over the top of the potato mixture
- Bake for 1 hour

Notes: 20 servings and can be frozen for future use



Soups





8 Can Soup

From the kitchen of....Jeri Hartman

Ingredients:

- 2 cans 99% Fat Free Chili Beef with Beans
- 1 can corn
- 1 can whole new potatoes (slice in half)
- 1 can green beans
- 1 can Old-Fashioned Vegetable Beef Soup
- 1 can Veg-All mixed vegetables
- 1 reg. size can stewed tomatoes

Directions:

- Mix all ingredients together and cook until hot. Don't add seasonings, it doesn't need it.
- (Optional) It is best to drain off all the water from the cans to reduce the salt, equals 2 cups.
- Add 2 C of water instead



Butternut Squash Bisque

From the kitchen of.....Allison Owens Knight

Ingredients:

- 3 tbsp olive oil
- 16 oz Diced Onions
- 16 oz Diced Carrots
- 3 lb. Diced Butternut Squash
- 16 oz Chicken stock
- 16 oz Apple Juice
- 1 qt Half and Half
- 1 qt Manufacturing Cream
- 1/2 C Brown Sugar
- 1/2 C Maple Syrup
- 2 tbsp. Cinnamon
- 1 tbsp. Cayenne
- 1 Tsp White Pepper
- Sea Salt to taste
- Sour Cream for garnish

Directions:

- Heat olive oil in pot
- Add onions, carrots and butternut squash
- Sauté until tender covered and stir frequently
- Then add chicken stock and apple juice and let simmer
- Then puree the ingredients and return the mixture to the pot
- Simmer until ready to serve
- Garnish with Sour Cream



Chicken Tortilla Soup

From the kitchen of....Jeri Hartman

Ingredients:

- 1 1/2 lbs boneless chicken, cooked and shredded
- 1 can (15 oz) whole tomatoes
- 1 can (10 oz) enchilada sauce
- 1 medium onion, chopped
- 1 can (4oz) chopped green chilies
- 1 clove garlic, minced
- 2 C water
- 1 can (14 1/2 oz) chicken broth
- 1 tsp chili powder
- 1 tsp ground cumin
- 1 tsp salt
- 1/4 tsp black pepper
- 1 bay leaf
- 1 pkg. (10 oz) frozen corn
- 6 corn tortillas
- 2 tbsp. vegetable oil
- Grated Parmesan cheese or Monterey Jack for a garnish

Directions:

- In Crock Pot Slow Cooker, combine shredded chicken, whole tomatoes, enchilada sauce, onion, green chilies and garlic.
- Add water, chicken broth, cumin, chili powder, salt, black pepper and bay leaf. Stir in corn and cilantro.
- Cover and cook on low 6-8 hours or on High 3-4 hours. Remove and discard bay leaf.
- Preheat oven to 400 F.
- Lightly brush both sides of tortillas with vegetable oil. Cut tortillas into 2 1/2 X 1/2 inch strips. Spread tortilla strips onto baking sheet. Bake, turning occasionally, until crisp, 5 to 10 minutes.
- Sprinkle tortilla strips and grated Parmesan cheese over soup. Serve immediately.
- **Notes:** Makes 6 to 8 servings



Grandma's Homemade Chicken Soup

From the kitchen of.....Lauran Goddard

Ingredients:

- 1 whole raw chicken
- 3 cloves minced garlic
- 1 large onion, chopped
- 5 carrots, chopped
- 3 Celery stalks, chopped
- 2 tsp basil
- 2 tsp thyme
- 2 tsp salt
- 1 tsp ground black pepper
- 1 qt chicken broth, low sodium
- 4 C water
- Parsley is optional

Directions:

- Add a whole raw chicken to a large stock pot
- Add all ingredients, cover and simmer on medium low until it boils
- Once the soup is boiling, turn down the temperature to low and simmer for 2 hours
- Remove the chicken to a pan. Do this carefully so the chicken doesn't fall apart. Cut the chicken meat into pieces and add back to the soup.
- Garnish with fresh parsley. Serve hot
- Optional: serve over rice.



Hamburger Soup

From the kitchen of....Jerí Hartman

(Liz Lazorka)

Ingredients:

- 1 lb Hamburger
- 2 cans Campbell's Beef Consume
- 1 can Progresso French Onion soup
- 1 reg. can diced or crushed tomatoes
- 1/2 C uncooked macaroni
- 1 C petite white corn (I use frozen)
- 3 sliced thin carrots

Directions:

- Cook hamburger until browned and drain
- Add all other ingredients to hamburger and cook until carrots are tender, about 30-40 minutes
- Add 2 Bay leaves if desired while cooking
- Season with Salt and Pepper to taste
- Add Garlic Powder if desired



Italian Wedding Soup

From the kitchen of.....Debbie Bybee-Crumpley

Ingredients:

Meatballs:

- 8 oz lean ground beef
- 8 oz ground pork
- 1/2 C fresh hearty white bread crumbs
- 1/4 C chopped fresh parsley
- 1 1/2 tsp minced fresh oregano
- 1/2 C finely shredded parmesan
- 1 large egg
- Salt and freshly ground black pepper
- 1 tbsp Olive Oil

Soup:

- 1 tbsp olive oil
- 1 1/4 C, 1/4-inch diced carrots
- 1 1/4 C diced yellow onion
- 3/4 C, 1/4-inch diced celery
- 4 cloves garlic, minced (1 1/2 tbsp)
- 5 (14.5 oz cans low-sodium chicken broth
- 1 C dry acini de pepe or orzo pasta
- 6 oz fresh spinach, chopped
- Finely shredded parmesan, for serving

Directions:

For the meatballs:

- Add beef and pork to a large mixing bowl. Add in bread crumbs, parsley, oregano, parmesan, egg, 1tsp salt and $\frac{1}{4}$ tsp pepper
- Gently toss and break up mixture with hands to evenly coat and distribute. Shape mixture into very small meatballs, about $\frac{3}{4}$ inch to 1 inch and transfer to a large plate.
- Heat 1 tbsp olive oil in a large non-stick skillet over medium-high heat. Add half of the meatballs and cook until browned, turning occasionally (to brown on 2 or 3 sides), about 4 minutes total.
- Transfer meatballs to a plate lined with paper towels while leaving oil in skillet. Repeat process with remaining meatballs (note that meatballs won't be cooked through at this point, they'll continue to cook through in the soup).

For the Soup:

- While meatballs are browning, heat 1 tbsp olive oil in a large pot over medium-high heat. Add carrots, onions and celery and sauté until veggies have softened about 6 - 8 minutes, add garlic and sauté 1 minute longer.
- Pour in chicken broth, season soup with salt and pepper to taste and bring mixture to a boil.
- Add in pasta and meatballs, reduce heat to light boil (about medium or medium-low).
- Cover and cook, stirring occasionally until pasta is tender and meatballs have cooked through, about 10 minutes, while adding in spinach during the last minute of cooking.
- Serve warm, sprinkle each serving with parmesan cheese.

Notes:

I recommend using bread such as a La Brea French loaf. Just grind up a slice in a food processor to fine crumbs. Save the remaining bread for serving (slathered with butter of course) or freeze for another later use.

If you like a more brothier soup you can reduce pasta to $\frac{3}{4}$ C. Note that as the soup sits the pasta will absorb more broth so you can add more broth to thin the soup as desired.



New England Clam Chowder

From the kitchen of....Barbara O'Sullivan

Ingredients:

- 4 slices bacon, diced
- 1 1/2 C chopped onion
- 1 C chopped celery
- 4 C peeled and cubed potatoes
- 1 1/2 C water
- 1 1/2 tsp salt
- 1/2 tsp ground black pepper to taste
- 3 C half-and-half
- 3 tablespoons butter
- 2 (10 ounce) cans minced clams

Directions:

- Place diced bacon in a large stockpot over medium-high heat; cook and stir until almost crisp. Add onion and celery; cook and stir until tender, about 5 minutes.
- Stir in potatoes and add water; season with salt and pepper and bring to a boil. Reduce heat to low and simmer, uncovered, until potatoes are tender, about 15 minutes.
- Pour in half-and-half and add butter. Drain clams, reserving clam liquid; stir clams and 1/2 of the clam liquid into the soup. Cook until heated through, **without boiling**, about 5 minutes.



Potato Soup

From the kitchen of....Jeri Hartman

Ingredients:

- 1 bag frozen diced hash browns
- 1 32 oz can chicken broth
- 1 10.5 oz can cream of chicken
- 1 package cream cheese
- 5 oz real bacon pieces
- 1 C shredded mild cheddar
- salt and pepper to taste

Directions:

- Cook in crockpot on high for 3-4 hours or let the hash browns thaw out about 3/4 of the way and make on the stove top in a pot.
- When using the stove top just bring to a boil and make sure that all cheese is melted and voila!
- Dinner is served.
- You may add extra cheese, bacon pieces, or even sour cream to garnish and add a little extra flavor. Serve with crackers if you'd like.



Saffron Butternut Squash Soup

From the kitchen of.....Debbie Bybee-Crumpley

Ingredients:

- 1 large leek
- 4 tbsp butter
- 1 pinch saffron threads
- 1 C dry white wine
- 3 lbs butternut squash, peeled, seeded, and chopped
- 2 carrots, peeled and diced
- 1 (32-oz) container chicken broth
- 1/8 tsp cinnamon
- 1/8 tsp nutmeg
- 1/8 tsp ground red pepper
- 1/4 C whipping cream
- 1/2 tsp salt
- 1/4 tsp ground black pepper
- Garnish: crushed almond biscotti

Directions:

- Cut and discard green top from leek; cut white portion in sliced
- Melt butter in a Dutch oven over medium heat; add leek sliced and saffron and sauté 5 mins or until leek slices are tender. Add white wine and cook 1 to 2 mins. Add squash and next 5 ingredients, and bring to a boil. Reduce heat, and simmer, uncover, 20 min. or until squash and carrots are tender. Remove from heat, and let cool slightly.
- Process squash mixture, in batches, in a blender or food processor until smooth stopping to scrape down sides. (A handheld immersion blender may also be used)
- Return squash mixture to Dutch oven. Add cream, salt, and pepper, simmer 10 to 15 minutes or until thickened. Garnish, if desired. Makes 5 servings



Silver Lake Compound Soup Moroccan Style

From the kitchen of.....Ginger DeGregory

Ingredients:

- 6-8 Italian sausages, casings removed
- 1 large onion
- 3 stalks celery, diced
- 2 large carrots, diced
- 2 tbsp Olive Oil
- 8 C chicken broth - I use "Chicken Better than Bouillon" for the chicken broth
- 1 bunch Swiss Chard or spinach, or kale
- 1 15 oz can garbanzo beans, drained
- Salt and paper to taste
- Juice of 1 lemon
- 1/2 tsp paprika

Directions:

- In a large soup pot, sauté the onion, carrots, celery in olive oil for 5 minutes.
- Form the sausage into balls about the size of a quarter and add to the sauté mixture.
- Brown the sausage, then add the chicken stock. Simmer for 25 minutes.
- Meantime, wash the swiss chard thoroughly and finely slice including the stems
- Add the chard to the broth along with the garbanzo beans and cook until the chard is tender - about 10 minutes.
- Add lemon juice and paprika. Season with salt and pepper to taste



Slow Cooker French Onion Soup

From the kitchen of.....Barbara O'Sullivan

Ingredients:

Soup:

- 3 C sliced onions (3 medium)
- 3 tbsp margarine or butter, melted
- 3 tbsp all-purpose flour
- 1 tbsp Worcestershire sauce
- 1 tsp sugar
- 1/4 tsp pepper
- 4 cans (14 1/2 ounces each) ready-to-serve beef broth

Cheesy Broiled French Bread:

- 8 slices French bread, 1 inch thick
- 3/4 C shredded mozzarella cheese (3 ounces)
- 2 tablespoons grated or shredded Parmesan cheese

Directions:

- In lined slow cooker, mix onions and margarine.
- Cover and cook on high heat setting 30 to 35 minutes or until onions begin to slightly brown around edges.
- 4 Mix flour, Worcestershire sauce, sugar and pepper. Stir flour mixture and broth into onions. Cover and cook on low heat setting 7 to 9 hours (or high heat setting 3 to 4 hours) or until onions are very tender.
- 5 Prepare Cheesy Broiled French Bread. Place 1 slice bread on top of each bowl of soup. Serve immediately.



Tortellini Soup

From the kitchen of.....Marleen Whelden

Ingredients:

- Brown 1 lb Italian Sausage, drain and set aside
- 5-6 cups Chicken or Beef broth
- 1 large onion chopped
- 1 8 ounce can tomato sauce
- 2 cloves garlic, minced
- 2 small Zucchini's, sliced
- 2 can Italian tomatoes, diced
- 3 carrots (sliced) or 1-2 green or red bell pepper (sliced)
- 1/2 to 1 C Red Wine
- 1 tsp Basil or Italian seasoning
- 2 tsp Oregano

Directions:

- Simmer 45 minutes, add sausage and simmer 15 more minutes
- Add salt and pepper if need
- Add 9-12 ounces of Tortellini, simmer until done
- Serve with grated Parmesan Cheese