

Family Favorite Recipes

v1.3

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&
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Forward

Dearest reader,

The age old question "*What's for dinner?*", has been asked too often in every household. One of the rights of passage into adulthood is realizing that you'll spend more time thinking about this question than you ever considered in your youth. It's another decision to make on top of the 200 little decisions you made at work or school or home. No doubt, this can be a stressful topic sometimes.

We hope that this recipe book eases some of that stress and brings some joy into your kitchen. It is a combination of many family, friends, and random recipes curated with love. It features some people, dishes, and memories close to our hearts. It will always be a creation in progress. We really hope you enjoy your meals.

Best,
Teddy & Gaby

Glossary

Symbol Key

-  Time to prepare the recipe
-  Time to cook (non-oven)
-  Oven temperature °F: Time baking
-  Time to cool
-  Servings or quantity (this is a very rough estimate, so take lightly)
-  Special tools required for recipe

Units Key

hr	hours
min	minutes
tsp	teaspoon
tbs	tablespoon
C	cup
oz	ounce
pt	pint
qt	quart
lb	pound
pwd	powder
pkg	package

Part I

Breakfast

Savory Breakfasts

Cindy's Breakfast Dish

 20 min  300°F: 1.5 hr  8 hr  8

Ingredients

8 slices	white bread
≈2 C	shredded cheddar
1-2 lbs	sausage
4	eggs
1/2 C	milk
1/4 tsp	dry mustard
10.5 oz	cream of mushroom
1/2 C	milk

Recipe

- 1** Lay bread slices in bottom of greased 9x13 pan. Sprinkle cheese over slices. Cover with browned sausage.
- 2** Mix eggs, milk, and dry mustard. Pour over sausage in pan. Refrigerate overnight (8 hrs).
- 3** In the morning, mix cream of mushroom and milk together. Pour over soaked mixture in pan.
- 4** Bake at 300 for 1.5 hrs.

Cindy's breakfast dish is most famously enjoyed on Christmas morning.

Eggs Benedict with Hollandaise

 5 min  25 min  4

Ingredients

Hollandaise

2	egg yolks
2 tbs	luke warm water
2 tsp	lemon juice
1/2 tsp	dijon mustard
1/2 C	butter
1/4 tsp	salt
1/8 tsp	chayenne

assembly

4	poached eggs
2	English muffins
4 slices	protein of choice

Recipe

- 1 For the Hollandaise:** Separate egg yolks from the egg whites. Add egg yolks to a small saucepan with water, lemon juice, and dijon, and whisk until well-combined. Cut the butter into small pieces and add them to the egg mixture.
- 2** Place pot over medium-low heat, whisking constantly. Continue whisking for ≈3 min until the mixture starts to thicken. Immediately remove from heat. It should be thick enough to coat the back of a spoon. Season with salt and cayenne pepper. Cover to keep warm.
- 3 Assembly:** Poach eggs in pot of water with 1 tbs of vinegar. Saute your protein of choice on the stove. Toast English muffins with a little bit of butter. If the sauce gets too thick, whisk in a teaspoon of warm water to loosen it up.
- 4** Place English muffin halves on serving plates cut-side up. Top with your desired meat. Place the egg over the meat. Pour the Hollandaise sauce over the eggs. Sprinkle the top with cayenne pepper.

Lori's favorite breakfast.

Biscuits and Gravy



5 min



10 min



350°F: 13-15 min



8

Ingredients

- 1 can buttermilk biscuits
- 1 lb sausage
- 1/2 C flour
- 3 C milk
- salt
- pepper

Recipe

- 1 Preheat oven and arrange biscuits on an ungreased cookie sheet. Bake 13-15 min or until golden brown.
- 2 Meanwhile, cook sausage in large skillet over medium heat until thoroughly cooked, about 10 min. Strain off excess fat, if desired.
- 3 Stir in flour until well combined. Gradually add milk, stirring continuously until the gravy thickens and comes to a boil. Reduce heat to medium-low. Simmer and stir for 2 more minutes. Season to taste with salt and pepper.
- 4 Split biscuits in half. Place 2 halves on plate and top with gravy.
- 5 Finish with an over-easy egg for maximum enjoyment.

A meal so good, it's guaranteed a "yes" when used in marriage proposals.

S.O.S.

 5 min  20 min  6

Ingredients

1 lb ground beef
2 C milk
4 tbs flour
2 tsp salt
1 tsp pepper
6 slices bread

Recipe

- 1 In a medium sauce pan over medium high heat, brown the ground beef. Season with salt and pepper.
- 2 Add flour and whisk until grease/flour mixture is combined.
- 3 Add milk, whisk continuously until thick and bubbly.
- 4 Taste and adjust seasoning as needed. If necessary, add a little more milk until it reaches your desired consistency.
- 5 Serve over buttered toast.

Simple dish from Grandpa Jerry's time in the Air Force. P.S. Don't look up what S.O.S. means.

Sweet Breakfasts

Monkey Bread

 15 min  350°F: 30 min  12

Ingredients

24 oz buttermilk biscuits
1 C sugar
2 tsp cinnamon
1 C butter
1/2 C brown sugar

Recipe

- 1 Heavily grease a bundt pan with butter. Preheat oven to 350.
- 2 Separate biscuits and cut each one into four pieces. In a bowl or plastic bag, combine sugar and cinnamon. Drop and roll each piece of dough in the sugar-cinnamon mixture, ensuring each piece is coated. Arrange the cinnamon-sugar biscuit pieces into the prepared pan.
- 3 In a small saucepan, combine brown sugar and butter. Add 1/2 cup of the remaining sugar-cinnamon mixture. Gently heat the mixture until the butter melts and the mixture just begins to boil. Immediately remove from heat. Stir until the sugars have fully dissolved. Be cautious not to overcook the syrup; the goal is to help the sugar dissolve. Drizzle the warm mixture over the rolled dough balls in the pan.
- 4 Bake for ≈30 min. Keep an eye on it as baking times may vary. Allow 5 minutes to rest. Turn out onto a plate. To eat, pull the desired amount off with your fingers.

Add chocolate chips between layers of biscuits for an even sweeter treat.

Crescent Roll Apple Dumplings

 20 min  350°F: 35 min  12

Ingredients

2 pkg	crescent rolls
4	apples
12 oz	lemon-lime soda
1/2 C	butter
<hr/>	
<u>topping</u>	
1 tsp	cinnamon
1/4 C	sugar

Recipe

- 1** Preheat oven to 350. Unroll crescent dough and separate into individual triangles. Place a peeled & quartered apple cut at the wide end of a crescent roll triangle and roll dough around the apple, from wide dough end to small. Place in a greased 9x13-inch baking dish. Repeat with remaining crescent dough triangles and apple quarters.
- 2** Pour the lemon-lime soda over the apple dumplings in the baking dish. Then, pour melted butter over the dumplings.
- 3** Mix together cinnamon and the topping sugar in a small bowl. Sprinkle evenly over the apple dumplings.
- 4** Bake at 350 for 30-35 minutes.

Cassy special, made usually for Maggie.

Mini Cinnamon Rolls

 30 min  375°F: 15 min  8

Ingredients

2 pkg crescent rolls
2 tbs butter
2 tsp cinnamon
1/2 C sugar

glaze

1/2 C powdered sugar
2 tsp milk or water
2 tsp vanilla

Recipe

- 1 Preheat oven to 375. Unroll crescent dough and pinch perforations along the diagonals to seal 2 together to form a rectangle.
- 2 Brush each rectangle with melted butter. Mix together cinnamon and sugar and sprinkle over melted butter.
- 3 Roll up each rectangle along shorter side. Cut rolls into \approx 1/2-in thick pieces.
- 4 Arrange mini cinnamon rolls in greased pan and bake at 375 for \approx 12-15 min or until dough is cooked.
- 5 Prepare glaze by mixing together powdered sugar, milk, and vanilla.
- 6 Pour glaze over slightly cooled cinnamon rolls.

If you want a different flavor glaze, try using orange juice in place of vanilla!

Part II

Soups

Clear Broth Soups

Sausage and Lentil Soup

 20 min  1 hr  10

Ingredients

1 lb	Italian sausage
1	onion
1 stalk	celery
2	large carrots
1	zucchini
6 C	chicken broth
2 cans	diced tomatoes
2-3 cloves	garlic
1 tsp	salt
2 C	dry lentils black pepper red pepper flakes basil oregano parsley thyme

Recipe

- 1** Brown sausage and drain off fat.
- 2** In a large pot combine all ingredients bring to boil. For the spices, make sure to add and taste frequently throughout. Reduce heat, cover.
- 3** Simmer for about 1 hr or until lentils are tender. Add water if necessary, for desired consistency.
- 4** Sprinkle with parmesan cheese and serve.

Tortellini Soup

 15 min  20 min  8

Ingredients

3 tbs	butter
2 tsp	garlic
2 ribs	celery
1	carrot
1	onion
8 C	chicken broth
2 C	water
18-20 oz	dried tortellini
2 tbs	parsley
	pepper
	salt
	grated
	parmesan

Recipe

- 1 Melt butter in large pot over medium-low heat. Add the garlic, celery, carrot and onion to the butter and cook until the vegetables have softened, about 5 minutes, stirring occasionally.
- 2 Pour in the chicken broth and water and stir to combine. Bring to a boil, reduce the heat and stir in the tortellini. Cover and simmer until the tortellini are tender, following the package directions.
- 3 Stir in the pepper and salt. Cover and simmer 10 minutes. Top each serving with cheese, if using, and parsley.

Reminds Teddy of the tortellini soup served at Victoria's Restaurant, RIP.

Chicken Soup

 30 min  30 min  8

Ingredients

	<u>stock</u>
3-5 ribs	1 rotisserie chicken
	celery
	1 onion
1 bag	frozen or fresh veggies
3-4 tsp	chicken bouillon
	celery salt
	onion pwd
	pepper
	<u>noodles</u>
	6 eggs
≈4 C	flour

Recipe

- 1 Put entire or half eaten rotisserie chicken in a pot and cover entirely with water. Include the bones and skin. Add a halved onion and celery tops (leaves) to this water before cooking.
- 2 Cook on high until it has been boiling long enough (≈ 10 min) for the chicken to come off the bones easily.
- 3 Remove the chicken before it gets overcooked. You still want the chicken to be firm (*mushy chicken is very creepy*). Discard the celery leaves and onion. If you want your broth to be nice and clear, strain it with a wire colander.
- 4 Let the chicken cool. Discard the bones and skin. Cut the chicken into bite-sized pieces. Do not add the chicken back to the broth at this time. Only add the chicken back when completely finished and ready to eat.
- 5 Add to your pot of broth the chicken bouillon cubes, cut up celery, and frozen (or fresh) vegetables of choice. Boil vegetables in the broth ≈ 10 min until cooked and not hard.

Chicken Soup (pt II)

Ingredients

<u>stock</u>	
1	rotisserie chicken
3-5 ribs	celery
1	onion
1 bag	frozen or fresh veggies
3-4 tsp	chicken bouillon celery salt onion pwd pepper
<u>noodles</u>	
6	eggs
≈4 C	flour

Recipe

- 6 Mix together eggs and flour into a thick dough. For a clear broth, plop dollops of dough into a separate boiling pot of water, then add to the soup once cooked through (≈10 min). Else, cook them right in the broth, but broth will lose clarity due to the extra flour in the noodles.
- 7 Add celery salt, onion powder, pepper to taste. Keep tasting it until it has enough flavor and doesn't taste watery. *Celery salt is the secret ingredient to making delicious soup.*
- 8 Last, add the chicken back in the pot and cook just long enough to make sure your chicken is warm.

Best enjoyed on a chilly day. It's like a warm hug.

Minestrone Soup

 30 min  1 hr  8

Ingredients

1 onion
2 tsp garlic
3 tbs olive oil
8 C vegetable stock
1 can kidney beans
1 C green beans
1 C peas
2 potatoes
1-2 squash/zucchini
3 ribs celery
2 carrots
1/2 tsp basil
1/2 tsp oregano
1/2 tsp rosemary
1/4 C tomato paste
1/2 C elbow macaroni
2 C spinach
salt
pepper
parmesan cheese

Recipe

- 1 In a large pot over medium heat, cook chopped onions and garlic in oil, stirring occasionally for 5 min. Add stock, beans, chopped vegetables, basil, oregano, and rosemary; bring to simmering. Reduce heat; cover and cook for 30 minutes.
- 2 Stir in tomato paste and macaroni and continue simmering for 15 min or until macaroni is tender. Add spinach and cook, covered, just until it wilts (\approx 5 min).
- 3 Season to taste with salt and pepper. Top with parmesan cheese at the table.

Feel free to play around with the types and amounts of veggies you use!

Creamy Soups

Broccoli Cheese Soup

 10 min  25 min  12

Ingredients

- | | |
|--------|------------------|
| 1/2 C | butter |
| 1 | onion |
| 16 oz | chopped broccoli |
| 4 cans | chicken broth |
| 1 lb | cheddar |
| 2 C | milk |
| 1 tbs | garlic pwd |
| 2/3 C | corn starch |
| 1 C | water |

Recipe

- 1** Melt butter in a stockpot over medium heat. Add onion and cook, stirring occasionally, until softened. Stir in broccoli. Add broth and simmer until broccoli is tender, 10 to 15 minutes.
- 2** Reduce heat; add cheese cubes and stir until melted. Stir in milk and garlic powder.
- 3** Stir cornstarch and water together in a small bowl until smooth. Stir into soup; cook, stirring frequently, until thick.

Get small, round loaves of bread and make a bread bowl to enjoy this with.

Simple Taco Soup

 10 min  25 min  8

Ingredients

- 2 lbs ground beef
- 1 sachet taco seasoning
- 1 1/2 C water
- 16 oz mild chili beans
- 1 can corn
- 15 oz pinto beans
- 1 can stewed tomatoes
- 1 can diced tomatoes with green chiles
- 1 can chopped green chiles
- 1 sachet ranch mix

Recipe

- 1 In a large pot, cook beef over medium heat until no longer pink, breaking it into crumbles; drain. Add taco seasoning and mix well.
- 2 Stir in the remaining ingredients. Bring to a boil. Reduce heat; simmer, uncovered, for 15 minutes or until heated through, stirring occasionally.

Throw in a bit of your favorite salsa. I dare you.

Thai Shrimp Soup

 10 min  20 min  4

Ingredients

2 tbs	olive oil
1	onion
1 tbs	minced ginger
2 tsp	garlic
1/2 tsp	salt
1/2 tsp	pepper
2 tbs	red curry paste
1	red bell pepper
4 C	chicken broth
1-2 cans	coconut milk
1 lb	shrimp
1 tbs	fresh lime juice
	steamed white rice

Recipe

- 1 Add olive oil to a large, heavy bottomed pot and set over medium heat. Add onion and cook for 8 to 10 min, or until the onions are softened and golden brown. Add ginger and garlic and cook for 1 min more, or until fragrant. Season with 1/4 tsp salt and 1/4 tsp pepper.
- 2 Add the red curry paste, stirring to coat all of the aromatics with curry paste. Add the red pepper and saute for about 3 to 4 min, or until softened. Add the chicken broth and coconut milk, then fill the can about halfway with water and add to the pot. Bring to a simmer.
- 3 While it simmers, season the shrimp with the remaining salt and pepper. Add the shrimp to the simmering soup, then cover and cook for 3-4 min, or until shrimp is cooked through.
- 4 Remove from heat and stir in lime juice and cilantro before serving with steamed rice.

Chili

 10 min  30 min  6

Ingredients

1 lb	lean ground beef
1	onion
1	green pepper
2 tsp	garlic
2 cans	red kidney beans
1-2 cans	diced tomatoes
1 can	tomato sauce
1/4 C	water
2-3 tsp	chili pwd
	salt
	pepper
	basil

Recipe

- 1 In a large pot, brown ground beef and chop up/mash into fine pieces. Drain off excess fat. Dice onion and green pepper. Add onion, green pepper, and garlic to ground beef and cook until vegetables are soft ≈8-10 min.
- 2 Drain red kidney beans. Stir in kidney beans, undrained diced tomatoes, tomato sauce, water, chili powder, salt, pepper, and basil. Season to taste. Bring to boil.
- 3 Reduce heat, cover and simmer for 25 to 30 min. Serve with your favorite corn chips, cheese, and sour cream.

It's a classic.

White Chicken Chili



30 min



20-40 min



8



instant pot, optional

Ingredients

- 3 chicken breasts
- 15 oz black beans
- 15 oz white beans
- 1 onion
- 15 oz corn
- 10 oz Rotel
- 1/2 C chicken broth
- 1 tsp chili pwd
- 3 tsp cumin
- .4 oz ranch pwd
- 8 oz cream cheese

Recipe

- 1** Place all ingredients into instant pot bowl (or large pot) in the following order: chicken, drained black and white beans, chopped onion, corn with juice, tomatoes with juice, & chicken broth.
- 2** Add chili powder, cumin, & ranch packet. Stir to combine, getting some of the juice under the chicken to keep it from scorching. Cut cream cheese into pieces and place over the top of chili.
- 3 For instant pot:** Cover and seal with lid, switch the valve to the "sealing" position and cook for 20 min on manual high pressure. Once it is done cooking, let it naturally depressurize for 10 min then switch the valve to the "venting" position to completely release steam before opening lid.
- 4 For stove top:** Cover and bring to simmer. Stir occasionally and make sure cream cheese melts nicely into chili. Allow to simmer until chicken is completely cooked, ≈15-30 min depending on how large chicken breasts are.
- 5** Remove chicken and shred apart with 2 forks. Stir everything together in the pot to combine. Serve with your favorite corn or tortilla chips.

For a fancy meal, pair with cornbread.

Part III

Entrees

Chicken Entrees

Chicken Enchiladas



45 min



25 min



350°F: 30 min



8

Ingredients

1 lb	shredded chicken
1 pkg	taco seasoning
1/2 C	salsa
1	onion
2	bell peppers
1 can	diced green chiles
1 can	black beans
1 can	pinto beans
1 can	green enchilada sauce
1 can	red enchilada sauce
2 cups	monterey jack
12	flour tortillas

Recipe

- 1 Preheat oven to 350. Dice and saute chicken. Add chopped peppers and onions. Cook until tender. Add in green chiles, salsa, your favorite taco seasoning, any other Mexican seasonings you like, and salt/pepper to taste.
- 2 Open and drain black beans and pinto beans. Grease a 9x13 pan. Add half of one can (whichever) of enchilada sauce to bottom of pan.
- 3 In a tortilla, put in chicken/veggie mixture, both types of beans, and a sprinkle of cheese. Roll and place in pan with seam side down. Repeat with as many tortillas as can fit in your pan.
- 4 Top with remaining enchilada sauce. *Make sure to cover as much tortilla as possible. No dry spaces!* Sprinkle with remaining cheese. Bake until cheese is melted and bubbly and tortillas are baked ≈20-30 min.

A go-to dish in Tucson with locally made tortillas & NM green chiles.

Pollo Al Vino

 30 min  1 hr  6

Ingredients

1 lb chicken tenderloins
2 tsp garlic
1 onion
1 green bell pepper
1 tomato
2 C cooking wine or
dry white wine
2 tsp cumin
2 tsp parsley
salt
pepper
cooked rice

Recipe

- 1** Season chicken with salt and pepper.
- 2** Dice onion and bell peppers in to long slices. Cut up tomato or use a can if you don't have home-grown tomatoes.
- 3** Cook onion and peppers with butter, garlic, salt, and pepper.
- 4** Add chicken and brown on both sides. Cover with wine and tomatoes.
- 5** Let it all simmer for about an hour.
- 6** Serve over cooked rice.

An Ecuadorian dish from Gaby's family.

Creamy Tuscan Chicken

 10 min  30 min  4

Ingredients

1 tbs	oil
4	boneless, skinless chicken breast
	salt
	pepper
1 tsp	oregano
3 tbs	butter
3 cloves	garlic, minced
1 1/2 C	cherry tomatoes
3 C	spinach
1/2 C	heavy cream
1/4 C	parmesan lemon wedges

Recipe

- 1 In a skillet over medium heat with oil, cook chicken and season with salt, pepper, and oregano. Cook until golden and no longer pink (≈ 8 min per side). Remove from skillet and set aside.
- 2 In the same skillet over medium heat, melt butter. Stir in garlic and cook until fragrant (≈ 1 min). Add halved cherry tomatoes and season with salt and pepper. Cook until tomatoes are beginning to burst then add spinach and cook until spinach is beginning to wilt.
- 3 Stir in heavy cream and parmesan and bring mixture to simmer. Reduce heat to low and simmer until sauce is slightly reduced, ≈ 3 min. Return chicken to skillet and cook until heated through, 5 to 7 min. Serve with lemon wedges.

Perfect if you're looking to impress on date night.

Oven Baked Chicken and Rice

 10 min  350°F: 1 hr 10 min  5

Ingredients

- | | |
|---------|------------------------------|
| 5 | chicken breasts
or thighs |
| 1 | onion |
| 2 tsp | garlic |
| 2 tbs | butter |
| 1 1/2 C | rice |
| 1 1/2 C | chicken broth |
| 1 1/4 C | water |
| 1 tsp | paprika |
| 1 tsp | dried thyme |
| 1/2 tsp | garlic powder |
| 1/2 tsp | onion powder |
| 3/4 tsp | salt |
| | black pepper |

Recipe

- 1** Preheat oven to 350. Scatter onion and garlic in a baking dish, then place butter in the center. Bake for 12-15 min.
- 2** Meanwhile, mix together spices for chicken rub. Sprinkle on both sides of the chicken.
- 3** Remove baking dish from the oven. Add rice and then mix. Place chicken on rice. Then pour chicken broth and water around the chicken.
- 4** Cover with foil, then bake for 30 min. Remove foil, spray chicken with oil, then bake for a further 20 min until liquid is absorbed.
- 5** Stand for 5 min, then remove chicken and fluff up rice. Top with some gravy, if you have it!

For an extra nutritious meal, add some broccoli florets to the bake!

Hawaiian Chicken

 30 min  20 min  2-24 hr  8

Ingredients

- 3 lb chicken thighs
- 1 C soy sauce
- 1/2 C water
- 1/2 C brown sugar
- 1 tsp garlic
- 2 tsp sesame oil
- 1 C light coconut milk
- 1/2 C pineapple juice
- 2 C pineapple slices
- cooked rice

Recipe

- 1 Combine the soy sauce, water, brown sugar, garlic, sesame oil, coconut milk and pineapple juice, then pour into a container or resealable bag. Add the chicken and marinate anywhere from 2-24 hours.
- 2 Heat the grill to medium. Remove the chicken from the marinade and grill for 6-7 minutes on each side or until chicken is cooked through.
- 3 Add the pineapple to the grill and cook for 2-3 minutes per side. Arrange the pineapple and chicken on a serving plate.
- 4 Serve the chicken and pineapple with rice. Garnish with lime wedges and cilantro if desired.

In a pinch, you can always cook on the stove top.

Sweet, Spicy Korean Chicken

 20 min  20 min  6

Ingredients

2 lb chicken thighs
1 onion
2/3 C corn starch
1/2 C vegetable oil
1 tsp sesame seeds,
optional

sauce

4 tsp garlic
4 tbs sugar or honey
4 tbs Gochujang
4 tbs soy sauce
2 tbs sesame oil
2 tbs corn starch
2 C water

Recipe

- 1** Dice chicken thighs into 1-inch pieces. Place chicken in a large mixing bowl. Add cornstarch. Mix until chicken is coated in starch.
- 2** In a small bowl, combine sauce ingredients as listed. Set aside.
- 3** In a large wok or large pan on medium-high heat (around 350-375 degrees F), heat vegetable oil or any neutral oil. Once hot, add coated chicken. Fry until golden brown and crispy, about 7-10 minutes. Remove chicken and set aside on a baking dish or large plate lined with paper towel to absorb excess oil. Keep the residual oil in the pan.
- 4** On medium high heat, fry diced onion until translucent, about 30-45 seconds. Pour in prepared sauce. Allow it to simmer to thicken. Once the sauce has thickened, reduce to medium heat. Add in fried chicken. Mix to coat evenly. Garnish with sesame seeds. Enjoy with steamed rice.

If you've never had Gochujang before, this is the perfect first dish to try!

Ground Meat Entrees

BBQ Ring



30 min



15 min



350°F: 20-30 min



6



circular pan

Ingredients

2 pkg	refrigerated crescent rolls
1 lb	ground beef
1/2 C	ketchup
3 tbs	brown sugar
1 tbs	vinegar
2-3 tsp	chili pwd shredded cheese

Recipe

- 1 Preheat oven to 350. Arrange crescents on the edge of a round, flat baking pan overlapping the wide edges to form a ring where the skinny ends of the triangles are radiating out (should look like a sun once ring is complete).
- 2 Brown meat in large pan and drain excess fat. Mix together ketchup, brown sugar, vinegar, and chili powder to make BBQ sauce. *Alternatively, you can use your own favorite BBQ sauce you have on hand.* Add sauce to meat and stir.
- 3 Place ≈1 tbs of meat on each crescent. All around the ring and overlapping areas. Sprinkle with your favorite shredded cheese.
- 4 Fold over the skinny ends of the crescents and crimp with front end of dough, forming little pockets in a ring.
- 5 Bake for ≈20-30 minutes or until crescents are golden brown and cheese is melted. Cut in between the pockets and enjoy!

You can make a taco seasoned meat and do the same thing for a taco ring.

Empanadas

 30 min  20 min  ≈20

Ingredients

2 pkg	frozen Goya empanada dough
1 lb	ground beef or chicken
1 C	chunky salsa
1 packet	taco seasoning shredded cheddar

Recipe

- 1** Let empanada shells defrost/thaw in fridge overnight.
- 2** Brown meat in large pan and drain excess fat. Add salsa and taco seasoning. You can add more/less salsa or water depending on how juicy/tomato-y you like your filling.
- 3** Take out one of the round shells and wet the edge with a little bit of water. Add \approx 1 tbs of meat and sprinkling of cheese. Close empanada using fork to crimp edges. Repeat for as many as you can make.
- 4** Heat oil in a frying pan. Fry empanadas until golden brown \approx 3 min on each side once oil is heated.
- 5** Remove and set on paper towels on plate to drain excess oil. Serve hot with sour cream for dipping, if desired.

You can make your own dough. But really, let the professionals handle it.



Grandma Lund's Spaghetti

 20 min  2-3 hr  8

Ingredients

12 oz tomato paste
36 oz water
1 onion
1 tbs Italian seasoning
3 tbs parmesan cheese
2 tbs allspice
garlic salt
onion pwd
1 lb sweet Italian sausage
1 lb hot Italian sausage
1 lb ground beef
spaghetti noodles

Recipe

- 1 Add tomato paste, water, finely diced onion, garlic salt and onion powder and Italian seasoning to a big pot and start on a low boil.
- 2 Evenly mix Italian sausages and ground beef. Form into meatballs.
- 3 Add meatballs to simmering sauce. Allow to cook for 2-3 hrs. Stir sporadically. Add more water as needed if sauce begins to thicken too much. *Watch a movie. Start a puzzle. Just make sure to keep an eye on it.*
- 4 Boil water with a dash of salt. Add spaghetti noodles and cook according to box instructions.
- 5 Before serving add the parmesan and allspice to the sauce. Cook a few minutes more to blend the flavors.
- 6 Strain noodles & serve with sauce.

Cassy's preferred dish for her birthday meal.

Tater Tot Casserole



10 min



15 min



375°F: 35 min



6

Ingredients

1 lb	ground beef or turkey
1	onion
2 cloves	garlic
1 tbs	Worcestershire sauce
15 oz	green beans
10.5 oz	cream of mushroom
2 C	shredded cheddar
2 C	frozen tater tots
	salt
	pepper

Recipe

- 1 Preheat oven to 375. Lightly grease an 8-9 in baking dish. Set aside.
- 2 Brown meat in large skillet over medium-high heat. Drain excess fat. Add diced onions to the skillet and saute for 4 to 5 minutes until translucent.
- 3 Add the garlic and cook, stirring frequently, for an additional minute.
- 4 Stir in Worcestershire sauce and season with salt and pepper to taste.
- 5 Transfer ground beef mixture to the prepared baking dish and spread evenly.
- 6 Top with cream of mushroom soup, followed by green beans with seasoning, followed by cheddar cheese.
- 7 Top with tater tots.
- 8 Bake for 35 to 40 minutes or until the tater tots are golder brown and cheese is melted.

Some call this a "hot dish".

Meatloaf



15 min



350°F: 1h 15 min



10 min



8

Ingredients

2 lbs ground beef
1 oz dry onion soup mix
2 eggs
1/3 C ketchup
3/4 C water
3/4 C breadcrumbs
2 tsp garlic powder
1 tbs Worcestershire sauce
salt
pepper

Recipe

- 1 Preheat oven to 350 and line a 9x13 baking pan.
- 2 In large bowl, combine the eggs, ketchup, water, soup mix, and spices. Mix until combined. (optional: add additional packet of meatloaf seasoning mix)
- 3 Add breadcrumbs and ground beef. Mix well.
- 4 Form into a loaf in the prepared pan.
- 5 Bake for 1 hr and 15 min. Let stand for 10 min before serving with brown gravy.

A staple Ted recipe.

Four Bean Beef Bake



20 min



2 hr or



350°F: 30 min



8



crock pot

Ingredients

- 8 oz bacon
- 1 lb ground beef
- 1 onion
- 4-5 tbs brown sugar
- 1 tsp salt
- 2 tsp Worcestershire sauce
- 1/2 C ketchup
- 1 tbs mustard
- 16 oz pork and beans
- 16 oz kidney beans
- 16 oz butter beans
- 16 oz lima beans

Recipe

- 1 Cook bacon until crispy. You can choose to either cook them on the stove top or in the oven. Once cooked and drained, cut up or crumble into small pieces.
- 2 Dice onion and cook with ground beef until browned. Drain excess fat.
- 3 Drain the kidney beans, butter beans, and lima beans. If you have a crock pot, throw the beans, pork and beans, beef mixture, and bacon in and stir. If you don't have a crock pot, you can combine everything in a casserole dish.
- 4 Add the brown sugar, salt, Worcestershire sauce, ketchup, and mustard. Feel free to add more/less of these ingredients to your taste profile.
- 5 If using a crock pot, set the crock pot on low and let it simmer for a couple hours, or until you're hungry. If baking in the oven, bake at 350 for 30 min.

In the South, they call this dish "soup beans".

Chili John's Hot Chili

 15 min  6 hr  10  crock pot

Ingredients

3/4 lb	suet or
1/3 C	lard/oil, <i>alternate</i>
2 lb	ground beef
3 C	water
2 tbs	butter
2 tbs	Mexican oregano
2 tbs	cumin
2 tsp	chayenne
2 tsp	onion salt
2 tsp	garlic pwd
1/2 C	chili pwd

Recipe

- 1 In a large skillet, fry out the grease from the suet and save. Or if using lard/oil, just heat. Add ground beef to the pot and brown with the butter. Finely ground/mash beef into very small pieces. Simmer for 20 minutes. Transfer to crock pot with 3 cups water.
- 2 Add all of the seasonings to the meat and simmer on low for 5 hours. More water or beef broth may be added as needed. Stir well and serve.
- 3 Spoon over spaghetti noodles and red beans (if desired). Top with shredded Wisconsin sharp cheddar cheese, sour cream and/or oyster crackers.

toppings

spaghetti
noodles
kidney beans
sharp cheddar
sour cream
oyster crackers

Alex's special occasion meal of choice.

Seafood Entrees

Easy Pad Thai

 25 min  20 min  6

Ingredients

- 8 oz flat rice noodles
- 3 tbs oil
- 3 tsp garlic
- 8 oz protein (*shrimp, chicken, tofu*)
- 2 eggs
- 1 C bean sprouts
- 1 red bell pepper
- 1/2 C crushed peanuts
- 2 limes
- green onions,
optional
- cilantro, *optional*

Sauce

- 3 tbs fish sauce
- 1 tbs soy sauce
- 5 tbs brown sugar
- 2 tbs rice vinegar
- 1 tbs Sriracha
- 2 tbs peanut butter

Recipe

- 1 Cook noodles according to package instructions, just until tender. Rinse under cold water.
- 2 Make sauce by combining sauce ingredients in a bowl. Set aside.
- 3 Heat 1 1/2 tablespoons of oil in a large saucepan or wok over medium-high heat. Add the shrimp, chicken or tofu, garlic and bell pepper. The shrimp will cook quickly, about 1-2 minutes on each side, or until pink. If using chicken, cook until just cooked through, about 3-4 minutes, flipping only once.
- 4 Push everything to the side of the pan. Add a little more oil and add the beaten eggs. Scramble the eggs, breaking them into small pieces with a spatula as they cook.
- 5 Add noodles, sauce, bean sprouts and peanuts to the pan (reserving some peanuts for topping at the end). Toss everything to combine.
- 6 Garnish the top with green onions, extra peanuts, cilantro and lime wedges. Serve immediately!

At home version of the take out favorite. For when you are penny pinching.

Shrimp Lo Mein

 15 min  12 min  8

Ingredients

8 oz	egg noodles
2 tbs	oil
16 oz	shrimp
8 C	cole slaw mix
1	red bell pepper
2 tsp	ginger
4 tsp	garlic

sauce

6 tbs	soy sauce
2 tbs	hoisin sauce
2 tbs	water
2 tsp	brown sugar
2 tsp	sesame oil

Recipe

- 1** Combine sauce ingredients in a small bowl and set aside.
- 2** Cook noodles according to package directions. Drain well, do not rinse.
- 3** Meanwhile heat oil in a large saucepan over medium-high heat. Season shrimp with salt & pepper. Add to the pan and cook just until it begins to turn pink, about 2-3 minutes. Remove from pan and set aside.
- 4** Add more oil if needed and add coleslaw mix and bell pepper to the pan. Stirfry 3-4 minutes or until it begins to soften. Add ginger and garlic to the pan and cook 30 seconds more.
- 5** Stir in shrimp and sauce. Cook until shrimp is cooked through, about 2 minutes. Add noodles and toss well to combine.

Feel free to toss in extra veggies of your choice.

Bayou Bake

 20 min  350°F: 25 min  8

Ingredients

8 oz	cream cheese
4 tbs	butter
1	onion
2 ribs	celery
1	green pepper
1 lb	cooked shrimp
12 oz	crab meat
10 3/4 oz	cream of mushroom
3/4 C	cooked rice
4 1/2 oz	sliced mushrooms
1 tsp	garlic salt
3/4 tsp	hot sauce
1/2 tsp	cayenne pepper
3/4 C	shredded cheddar
1/2 C	crushed butter-flavored crackers

Recipe

- Preheat oven to 350. In a saucepan, cook and stir cubed cream cheese and 2 tablespoons butter over low heat until melted and smooth.
- In a large cast-iron or other ovenproof skillet, saute onion, celery, and green peppers in remaining butter until tender. Stir in shrimp, crab, cream of mushroom, rice, mushrooms, garlic salt, hot sauce, cayenne and cream cheese mixture.
- Combine cheddar cheese and cracker crumbs; sprinkle over top. Bake, uncovered, for 25-30 minutes or until bubbly.

Please enjoy with a glass of sweet tea, as God intended.

Lemon Honey Glazed Salmon

 10 min  10 min  4

Ingredients

4	salmon fillets
3 tbs	butter
1 tsp	garlic
2 1/2 tbs	honey
2 tbs	lemon juice

seasoning

3 tbs	flour
1 tsp	paprika
1/2 tsp	garlic pwd
1/2 tsp	mustard pwd
1/2 tsp	salt
1/2 tsp	pepper
	lemon
	wedges

Recipe

- 1 In a small bowl, mix together flour, paprika, garlic powder, mustard powder, salt, and pepper. Coat salmon in seasoning, shaking off excess.
- 2 Heat oil and about 1 tsp of butter in pan over medium-high heat. Once butter is melted, add seasoned salmon. Cook for ≈3 min, turn and cook for 1 more min.
- 3 Add remaining butter, garlic, and honey. Swirl around the pan as butter melts. Simmer for 1 min. The honey butter mixture will start to bubble like caramel and turn golden. Add lemon juice, shake pan to disperse. Taste sauce- adjust salt, pepper, lemon to taste.
- 4 Turn salmon over to coat in sauce, then remove from heat immediately. Place salmon on plates and drizzle over sauce. Garnish with lemon wedges, if desired.

Classic Fish Cakes

 40 min  15 min  4

Ingredients

- | | |
|---------|--------------------|
| 2 | potatoes |
| 1 lb | cooked white fish |
| 1 | egg |
| 3 tbs | sour cream |
| 2 tbs | butter |
| 2 | green onions |
| 3 tbs | parsley |
| 1 tsp | salt |
| 1/4 tsp | pepper |
| 1/2 tsp | dry ground mustard |
| | panko bread crumbs |
| | oil |

Recipe

- 1** Dice and boil potatoes until soft enough to mash (≈ 10 min).
- 2** Cook fish, if not already cooked, until flaky.
- 3** Place all ingredients, except for the bread-crumbs, in a large bowl and mash until thoroughly combined. Form the mixture into 8 equal patties and roll them in the panko breadcrumbs. (You can make smaller patties if you prefer.) Refrigerate the patties for at least 30 minutes or until they've firmed up.
- 4** Heat some oil in a non-stick pan and fry the patties on each side for 3-4 minutes until lightly browned, being careful not to overcrowd the pan.
- 5** Serve immediately with tartar sauce and lemon!

Spice up the recipe a bit and add your own favorite spice, like paprika or lemon garlic.

Other Entrees

Penne and Smoked Sausage

 15 min  375°F: 30 min  8

Ingredients

2 C	penne pasta
1 lb	smoked sausage
1 1/2 C	milk
10 3/4 oz	cream of celery
1 1/2 C	cheddar french-fried onions
1 C	frozen peas

Recipe

- 1 Preheat oven to 375. Cook pasta according to package directions.
- 2 Meanwhile, in a large skillet, brown sliced sausage over medium heat 5 minutes. In a large bowl, combine milk and cream of celery. Stir in 1/2 cup onions, 1/2 cup cheese, peas and sausage. Drain pasta; stir into sausage mixture.
- 3 Transfer to a greased 9x13 baking dish. Cover and bake until bubbly, 25-30 min. Sprinkle with remaining onions and cheese. Bake, uncovered, until cheese is melted, 3-5 minutes longer.

Throw in some bell pepper, if you dare.

Beef Stroganoff

 15 min  20 min  4

Ingredients

- 1 lb top sirloin steak
- 2 tbs olive oil
- 2 tbs butter
- 1 onion
- 1/2 lb mushrooms
- 1 tsp garlic
- 1 tbs flour
- 1 C beef broth
- 1/2 C sour cream
- 1 tbs Worcestershire sauce
- 1/2 tsp dijon mustard
- 1/2 tsp salt
- 1/4 tsp pepper
- 8-12 oz egg noodles

Recipe

- 1 In a large pot, add oil and heat until very hot. Add thinly sliced beef strips in a single layer, cooking 1 min per side without stirring. Cook until just browned and no longer red. Sear beef in 2 batches so you don't overcrowd the pan. Remove beef to a plate and cover to keep warm.
- 2 Add butter, onion and mushrooms. Saute 6-8 min or until liquid has evaporated and onions and mushrooms are soft and lightly browned. Add garlic and saute 1 min. Add flour and saute another min stirring constantly.
- 3 Pour in beef broth, scraping bottom of the pan and simmer another 1 to 2 min until slightly thickened. Stir a few tablespoons of the sauce into sour cream to temper it so it doesn't curdle, then add to the pan while stirring constantly.
- 4 Stir in Worcestershire, dijon mustard, and season with salt and pepper. Continue simmering until sauce is creamy. Add beef with any accumulated juices back to the pan and bring just to a simmer or until beef is heated through. Serve with cooked egg noodles.

Often thrown in the crockpot for convenience.

Beef and Broccoli

 15 min  15 min  30 min  6

Ingredients

1/2 C	oyster sauce
1/3 C	sherry
2 tsp	toasted sesame oil
1 tsp	soy sauce
1 tsp	white sugar
1 tsp	corn starch
3/4 lb	beef round steak
3 tbs	oil
1 tbs	fresh ginger
1 tsp	garlic
1 lb	broccoli

Recipe

- 1** Whisk oyster sauce, sherry, sesame oil, soy sauce, sugar, and corn starch together in a bowl. Stir until sugar has dissolved.
- 2** Place steak, cut up in strips, in a shallow bowl. Pour oyster sauce mixture over meat and stir to coat. Cover and marinate in the refrigerator for at least 30 min.
- 3** Heat oil in a wok or a large skillet over medium-high heat. Add ginger and garlic, let sizzle for about 1 min to flavor oil, then remove and discard. Stir in broccoli. Toss and stir until a bright green and almost tender, 5 to 7 minutes. Remove broccoli from the wok and set aside.
- 4** Add a little more oil to the wok, if needed, then add beef with marinade. Stir and toss until sauce thickens and turns shiny and meat is no longer pink, about 5 min. Return broccoli to the wok; stir until heated through, about 3 min.

Add some bell peppers or other veggies, if you choose!

Beef Brisket

 30 min  350°F: 3 hr 30 min  8-10

Ingredients

5-6 lb	beef brisket
1 1/2 tbs	salt
1 tsp	pepper
2 tbs	flour
3 tbs	vegetable oil
8	onions
3 tbs	tomato paste
3 tsp	garlic
6	carrots
	parsley, optional

Recipe

- 1 Preheat the oven to 350. Season brisket on both sides with the salt and pepper. Lightly dust with flour, coating evenly. Sear brisket in large pot on both sides until crusty brown areas appear on the surface, 5 to 7 minutes per side.
- 2 Transfer the brisket to a platter. Add the chopped onions to the pot and stir. Cook until the onions are softened and golden brown, ≈15 minutes.
- 3 Grease a high walled, large pan and cover bottom of the pan with onions. Place brisket & accumulated juices on top of onions. Spread the tomato paste evenly over the brisket, then scatter the garlic and carrots around the edges of the pan. Cover the pan very tightly with aluminum foil, then transfer to the oven and cook for 1.5 hr.
- 4 Cut the brisket across the grain into slices. Return the slices to the pan. Cover tightly and return to the oven.
- 5 Lower the heat to 325°F and cook the brisket until it is fork-tender, 1.5 to ,5 hours, or longer if necessary. The brisket is ready to serve with its juices, but it is even better the second day.

Brady's special dish for Jewish holidays.

Crockpot Turkey Dinner

 15 min  8 hr or  350°F: 30 min  6  crockpot, optional

Ingredients

3-4 lbs	boneless turkey breast
1/2 C	butter
3-4 ribs	celery
1	onion
≈15 oz	chicken broth
1 lb	Italian sausage
1 box	seasoned stuffing

Recipe

- 1** Saute celery and onion in butter.
- 2** Place turkey in slow cooker, Pile all ingredients on top of the turkey. Make sure to break up the raw sausage into small pieces.
- 3** Cook on low about 8 hours (may take longer if turkey is frozen).
- 4** Gently remove the turkey and slice.
- 5** **For just a quick dressing:** Omit the turkey. Cook celery and onion in pot with butter until onion is translucent ≈8 min. Take out and put in bowl. Brown the sausage in same pot, drain excess fat and put in same bowl as onion and celery. Add stuffing mix and combine well with onion, celery, and sausage mixture in bowl. Pour chicken broth over until moist mixture is moist. Place in 9x13 in pan and bake in oven at 350 for ≈30 min.

Set it and forget it kind of meal.

Halushka



30 min



30 min



350°F: 20 min



6

Ingredients

1 pkg	bacon
3	bell peppers
2	onions
2 cans	petite diced tomatoes
	salt
	pepper
<u>noodles</u>	
6	eggs
≈4 C	flour

Recipe

- 1 Preheat oven to 350. Bake bacon on single layer of 2 cookie sheets until crisp ≈20 min flipping halfway through. *Very important to get bacon fully crisp, no floppy bacon!*
- 2 Slice peppers and onions and cook in large pot using a couple tablespoons of the bacon fat.
- 3 In a separate pot, boil water. Combine eggs and flour. Cook dumplings for ≈4 min or until floating.
- 4 Add tomatoes to vegetables and simmer. Add noodles and chopped bacon. Season with salt and pepper. Enjoy!
- 5 (optional: add can of tomato juice if too dry)

Grandma Mary Lund's Hungarian comfort food recipe ... or so the story goes.

Three Cheese Mac



20 min



10 min



350°F: 30 min



15 min



12

Ingredients

16 oz	large macaroni or penne
1 tbs	olive oil
6 tbs	butter
1/3 C	flour
3 C	whole milk
1 C	heavy cream
4 C	sharp cheddar
2 C	Gruyere
	salt
	pepper
1 1/2 C	panko
4 tbs	butter
1/2 C	parmesan
1/4 tsp	paprika

Recipe

- 1 Preheat oven to 350. Grease a large 9x13 baking dish and set aside. Combine shredded cheeses in a large bowl and set aside.
- 2 Cook the pasta one minute shy of al dente according to the package instructions. Remove from heat, drain, and place in a large bowl. Drizzle pasta with olive oil and stir to coat pasta. Set aside to cool while preparing cheese sauce.
- 3 Melt butter in a deep pot. Whisk in flour over medium heat and continue whisking for about 1 minute until bubbly and golden.
- 4 Gradually whisk in the milk and heavy cream until nice and smooth. Continue whisking until you see bubbles on the surface and then continue cooking and whisking for another 2 minutes. Whisk in salt and pepper.
- 5 Add two cups of shredded cheese and whisk until smooth. Add another two cups of shredded cheese and continue whisking until creamy and smooth. Sauce should be nice and thick.

Add bacon, shredded chicken, or hot sauce for a more hearty/spicy meal.

Three Cheese Mac (pt II)

Ingredients

16 oz	large macaroni or penne
1 tbs	olive oil
6 tbs	butter
1/3 C	flour
3 C	whole milk
1 C	heavy cream
4 C	sharp cheddar
2 C	Gruyere
	salt
	pepper
1 1/2 C	panko
4 tbs	butter
1/2 C	parmesan
1/4 tsp	paprika

Recipe

- 6 Stir in the cooled pasta until combined and pasta is fully coated with the cheese sauce. Pour half of the mac and cheese into the prepared baking dish. Top with remaining 2 cups of shredded cheese and then the remaining mac and cheese.
- 7 In a small bowl, combine panko crumbs, Parmesan cheese, melted butter and paprika. Sprinkle over the top and bake until bubbly and golden brown, about 30 minutes. Serve immediately.

Add bacon, shredded chicken, or hot sauce for a more hearty/spicy meal.

Squash Casserole



30 min



15 min



350°F: 40 min



15-20 min



12

Ingredients

≈5-6	yellow squash
1/2 C	butter
2	eggs
1/2 tsp	pepper
1 tsp	salt
1	onion
1 lb	Velveeta cheese
12 oz	evaporated milk
2 sleeves	Ritz crackers

Recipe

- 1 Put large pot 1/2 full of water to boil on stove top. Chop squash into 1/4-in rounds and then dice those into quarters. Dice onion. Add squash and onion to water and allow to cook until squash and onion are soft (≈10 min).
- 2 While squash is cooking, put butter in a 9x13 casserole dish and set oven to preheat to 350. Put pan with butter in oven while heating up. Allow butter to melt and then take pan out of oven (≈5 min).
- 3 Drain water from squash and onion completely. Add squash and onion to butter along with salt and pepper (to taste) and mash with potato masher.
- 4 While squash mixture is cooling off in pan a bit, cut up Velveeta cheese into small cubes. Crush Ritz crackers into crumbs.

Gaby's favorite dish from home. Best served with slices of homegrown tomatoes.

Squash Casserole (pt II)

Ingredients

≈5-6	yellow squash
1/2 C	butter
2	eggs
1/2 tsp	pepper
1 tsp	salt
1	onion
1 lb	Velveeta cheese
12 oz	evaporated milk
2 sleeves	Ritz crackers

Recipe

- 5 Add the evaporated milk, cubes of Velveeta, Ritz cracker crumbs, and eggs to pan. Use potato masher to mix/mash ingredients well. You want to make sure the squash isn't so hot that it'll scramble the eggs when you do this. It should be slightly warm though to soften the Velveeta a bit. Make sure the cheese doesn't all stick in one place and is well spread out.
- 6 Put back in oven and bake for ≈40 min or until top is just starting to turn golden brown.
- 7 Allow casserole to cool and set a bit (≈15-20 min) before serving.

Gaby's favorite dish from home. Best served with slices of homegrown tomatoes.

Part IV

Small Plates

Snacks

Buffalo Chicken Dip

 10 min  350°F: 20 min  8

Ingredients

2 C shredded chicken
8 oz cream cheese
1/2 C Frank's RedHot
≈1 C sour cream
salt
pepper

Recipe

- 1** Preheat oven to 350. Mix all ingredients in a large bowl. Spoon into shallow baking dish.
- 2** Bake 20 min or until mixture is heated through; stir. Serve with chips, crackers, and/or cup up veggies.

Alternative option is to throw it all in a crock pot and prepare for all day snacking.

Poolside Dip

 10 min  6

Ingredients

8 oz	cream cheese
1	red bell pepper
1	jalapeno
1 can	black olives
15 oz	canned corn
1 packet	ranch seasoning chips or crackers

Recipe

- 1 Bring the cream cheese to room temperature for easy mixing. Chop all the veggies into bite sized pieces.
- 2 Mix together all the ingredients and serve with your favorite chips or crackers.

Prepare without olives if you're like Teddy.

Kimmy's Spicy Pretzels

 20 min  200°F: 1 hr 30 min  10

Ingredients

- | | |
|----------|--------------------|
| 1 C | canola oil |
| 1 sachet | ranch
seasoning |
| 1 tsp | garlic salt |
| 1 tsp | cayenne
pepper |
| 1 tsp | onion pwd |
| 1 bag | pretzels |

Recipe

- 1** In a small bowl, combine the oil, dressing mix, garlic salt, onion powder, and cayenne. Divide pretzels between 2 ungreased 15x10x1 in baking pans. Pour oil mixture over pretzels; stir to coat.
- 2** Bake at 200 for 1 1/4 to 1 1/2 hours or until golden brown, stirring occasionally. Cool completely. Store in an airtight container.

Kimmy doesn't actually follow this recipe, she follows her heart.

Homemade Chex Mix

 10 min  250°F: 1 1/2 hr  10 min  20

Ingredients

3/4 C	butter
1 tbs	seasoning salt
2 tsp	garlic pwd
1 tsp	onion pwd
4 tbs	Worcestershire sauce
3 C	Corn Chex
3 C	Wheat Chex
3 C	Rice Chex
1/2 bag	pretzel sticks
1 bag	rye chips
1 c	nuts, optional

Recipe

- 1** Preheat oven to 250. In a large bowl (or 2), mix cereals, pretzels, rye chips, and nuts (if using).
- 2** Melt butter in a bowl and add seasonings. Pour into cereal bowl, slowly, mixing as you add a bit at a time until cereal mix is coated evenly.
- 3** Spread out on ungreased roasting pan(s). Bake 1-1.5 hr, stirring every 15 min. When done, spread out on paper towels to cool, about 15 min.

Deviled Eggs

 30 min  14 min  10 min  6

Ingredients

- 6 eggs
- 3 tbs mayonnaise
- 1 tsp dijon mustard
- 1 tsp apple cider vinegar
- paprika
- salt
- pepper

Recipe

- 1 Bring a pot of water to a boil. Reduce the heat to low (or off) to ensure the water is no longer boiling or has bubbles and use a skimmer to place the eggs in the water. Then increase the heat back to high and set a timer for 14 minutes.
- 2 While the eggs are boiling prepare an ice water bath and set aside. After 14 minutes, remove the eggs from the water and place in the ice water bath.
- 3 Once the eggs have cooled completely, peel them and slice in half lengthwise. Remove the yolk to a small bowl with a spoon and place the egg whites on a plate.
- 4 Mash the yolks with a fork and add the mayonnaise, mustard, vinegar, salt and pepper. Stir everything together until it's smooth.
- 5 Use a spoon to add a portion of the deviled egg mixture back into the hole of each egg white. Sprinkle on paprika for garnish

Teddy's secret ingredient is to add a little horseradish or wasabi.

Sides

Lori's Cheesy Potatoes

 15 min  350°F: 45-60 min  10

Ingredients

≈30 oz	shredded hasbrowns
1 can	cream of chicken
16 oz	sour cream
1	onion
2 C	cheddar
2 C	cornflakes
1/2 C	butter

Recipe

- 1** Thaw hashbrowns and then mix in large bowl with cream of chicken, sour cream, diced onion, and shredded cheddar. Put into 9x13 pan.
- 2** Melt butter and mix with cornflakes. Sprinkle on top of potatoe mixture in pan.
- 3** Bake at 350 for 45 min to 1 hr.

Kimmy's one demand for special family gatherings.

Broeren Potato Salad

 40 min  40 min  20 min  12

Ingredients

- | | |
|----------|----------------|
| 2-3 lb | potatoes |
| 3-4 | eggs |
| 5-6 | radishes |
| 3-6 ribs | celery |
| 1/2 | onion |
| 1 C | mayo |
| 2 tbs | milk |
| 1-2 tsp | yellow mustard |
| | salt |
| | pepper |
| | paprika |

Recipe

- 1 Boil potatoes for ≈20 min. Drain, peel and slice potatoes into desired size for potato salad.
- 2 Boil eggs in separate pot ≈14 min. Let cool, peel and cut up. Set aside.
- 3 Slide and dice radishes, celery, and onion. Mix together.
- 4 In a large bowl, add about 1/2 the potatoes and 1/2 the radish, celery and onion mixture and season with salt and pepper to taste. Add the rest of the potatoes, radish, celery, and onion and season again with salt and pepper to taste.
- 5 In a separate bowl, mix mayo (*Not miracle whip, not low fat.*), milk, and mustard. Add the mixture to the potatoes, etc. and stir in gently. Taste to add more mayo mixture if too dry. Add more salt and pepper as needed.
- 6 Top with sliced boiled eggs. Shake some paprika on top. Serve!

Grandma Bea's German potato salad, to be exact.

Brussel Sprout Casserole



15 min



30 min



375°F: 15 min



6

Ingredients

5 slices	bacon
3 tbs	butter
1	onion
2 lb	brussels sprouts
	salt
1/2 tsp	cayenne pepper
3/4 C	heavy cream
1/2 C	shredded sharp white cheddar
1/2 C	shredded Gruyère

Recipe

- 1 Preheat oven to 375. In a large skillet over medium heat, cook bacon until crispy, 8 minutes. Drain on a paper towel-lined plate, then chop. Discard bacon fat.
- 2 Return skillet to medium heat and melt butter. Add diced onion and Brussels sprouts and season with salt and cayenne. Cook, stirring occasionally, until tender, ≈10-15 minutes.
- 3 Remove from heat and drizzle with heavy cream, then top with both cheeses and bacon.
- 4 Bake until cheese is bubbly, 12-15 minutes. (If your cheese isn't golden, switch oven to broil and broil 1 minute.)

A unique side to wow at any pot luck.

Mom's Cornbread Dressing

 30 min  350°F: 45-60 min  8

Ingredients

2 boxes	Jiffy cornbread
2	eggs
2/3 C	milk
12 oz	Pepperidge Farm herb-seasoned stuffing
1 can	cream of celery
1 can	cream of chicken
10.4 oz	roasted chestnuts
2 tsp	baking soda
2	eggs
1	onion
1 tbs	poultry seasoning
	salt
	pepper
≈3 C	chicken broth

Recipe

- 1 Make Jiffy cornbread with mix, milk, and eggs. Bake according to package instructions in iron skillet, 9x13 in pan, or muffin tins.
- 2 Crumble cornbread once baked and in a large bowl add stuffing mix, cream of celery, cream of chicken, chopped chestnuts, baking soda, eggs, diced onion, poultry seasoning, salt, and pepper. Mix until combined. Pour over chicken broth until mixture is all moist.
- 3 Pour mixture into large casserole pan and bake at 350 for 45-60 min.

Recipe adapted from Gaby's grandparents' recipes. True Southern roots.

Chinese Dumplings

 30 min  10 min  10

Ingredients

- | | |
|----------|----------------------------|
| 1 1/2 lb | ground beef |
| 2 C | shredded
cabbage |
| 1 | medium carrot,
shredded |
| 1 | medium onion,
minced |
| 1 | egg |
| 1 tbs | soy sauce |
| 1 tbs | oil |
| 1 tsp | sugar |
| 1 tsp | salt |
| 14 oz | circle wonton
wrappers |

Recipe

- 1** Mix together beef, cabbage, carrot, and onion in large bowl. Stir in egg, soy sauce, oil, sugar, and salt.
- 2** Place 1 heaping tsp filling in the center of a wonton wrappter. Moisten edges with a few drops of water. Fold dumping into desired shape, pinching the edges together to seal.
- 3** Bring large pot of water to boil. Add dumplings and cook until they float to the surface (≈ 5 min). Drain. Serve warm.

Use a pre-made coleslaw mix with carrot and cabbage, if you're lazy!

Best Bread Machine Bread

 10 min  3 hrs  8 bread machine

Ingredients

1 C	warm water
2 tbs	sugar
2 1/4 tsp	bread machine yeast
1/4 C	vegetable oil
3 C	bread flour
1 tsp	salt

Recipe

- 1** Warm water in microwave for ≈1 min 30 seconds. Pour into pan of bread machine.
- 2** Add sugar and yeast. Let dissolve and foam for 10 min.
- 3** Add oil, flour, and salt to pan.
- 4** Select a Basic or White Bread setting for 2 lb loaf and desired crust darkness.
- 5** Remove loaf from machine after cycle is done (≈3 hrs) and let cool in pan for 5 min before turning onto rack to cool completely.

Please butter your bread for maximum enjoyment.

Crab Rangoon



35 min



7-10 min or



425°F: 15 min



12

Ingredients

8 oz	cream cheese
6 oz	canned crab meat, drained
2	green onions
1 clove	garlic
2 tsp	Worcestershire sauce
1/2 tsp	soy sauce
48	square wonton wrappers

Recipe

- 1 Preheat oven to 425 (if baking). Otherwise, heat oil for deep frying.
- 2 Combine cheese, crab meat, thinly sliced green onions, garlic, and soy sauce together in a bowl.
- 3 To prevent wonton wrappers from drying, prepare only one or two rangoon at a time, keeping the other wrappers under a damp towel. Place 1 tsp crab filling onto the center of each wonton wrapper. Moisten edges with water and fold into desired shape, pressing edges to seal and pressing out any air pockets.
- 4 Bake or fry rangoons until they are golden brown (\approx 12-15 min if baking, \approx 7-10 if frying).

All hands on deck for this one, get some friends and put them to work!

Ricotta Cornbread

 25 min  350°F:50 min  12

Ingredients

<u>cornbread</u>	
1 1/3 C	flour
2/3 C	cornmeal
1/3 C	sugar
1/2 C	corn flour
5 tsp	baking pwd
1/2 tsp	salt
1 1/3 C	milk
5 tbs	butter, melted
1	egg

cheese filling

1 1/2 C	low-fat ricotta cheese
1/4 C	sugar
2 tbs	flour
2	eggs
	salt

Recipe

- 1 Preheat oven to 350.
- 2 Mix flour, cornmeal, sugar, corn flour, baking powder, and salt together in large bowl. Separately, mix milk, melted butter, and beaten egg. Combine wet ingredients with dry ingredients.
- 3 Combine cheese filling ingredients together in separate bowl and set aside.
- 4 Pour 1/2 of mixture into greased 9x12 pan. Pour in cheese filling. Pour remaining cornbread mixture into pan and smooth surface.
- 5 Bake at 350 for 45-40 minutes or until done.

Brady's sister, Ilexa's cottage specialty.

Part V

Desserts

Cakes & Pies

German Chocolate Cake

 40 min  325°F: 30 min  12

Ingredients

<u>cake</u>	
2 C	sugar
1 C	shortening
4	eggs
1 bar	German sweet chocolate
1/2 C	boiling water
2 1/2 C	flour
1 C	buttermilk
1 tsp	baking soda
1 tsp	vanilla
1 dash	salt

Recipe

- 1 For cake:** Preheat oven to 325. Cream together shortening and sugar. Separate eggs and add yolks, one at a time to shortening and sugar mixture. Keeps whites to the side for now.
- 2** Melt German chocolate in boiling water. Add to shortening mixture. Alternate adding flour and buttermilk. Dissolve baking soda in last 1/4 cup of buttermilk. Add the vanilla to the mixture and a dash of salt.
- 3** Beat egg whites until stiff peaks for ≈5-8 min. Gently fold into cake batter.
- 4** Pour batter into 3 well greased 9 in cake pans. Bake at 325 for ≈30 min.

From Gaby's great-grandmother, Mama Rachel's kitchen. A birthday treat.

German Chocolate Cake (pt II)

Ingredients

filling & icing	
1 C	sugar
1 C	evaporated milk
1/2 C	butter
1 tsp	vanilla
3	egg yolks
1 C	grated coconut
1/2-1 C	chopped pecans

Recipe

- 5 For filling/icing:** In a double boiler (aka a pot inside of a boiling pot of water), cook slowly the sugar, milk, butter, and egg yolks until thick, stirring constantly. Once a caramel-like consistency, take out of double boiler and add coconut, pecans, and vanilla.
- 6 Assembly:** Once cakes are cooked and cooled, lay down a layer of cake and then a layer of filling. Top with second cake and another layer of filling. Finally, add the last layer of cake and then ice the top and sides of cake, if you have enough icing. Alternatively, you can leave the sides "naked" if you choose.

You can always cheap out and get the store bought stuff, but is it really the same?

Thoroughbred Pie

 20 min, 20 min  350°F: 30 min  8 hr  6  food processor (crust)

Ingredients

<u>crust</u>
2 1/2 C flour
1 tsp sugar
1 C butter
≈1/4 C ice water

<u>filling</u>
1/2 C butter
2 eggs
1 C sugar
1/2 C flour
1 C semi-sweet chocolate chips
1 1/2 C chopped pecans
2 tbs bourbon

Recipe

- 1** If making pie crust, mix all ingredients except water in food processor until crumbly. Slowly add ice water until mixture just holds together. Wrap in a flat circle in plastic wrap. Chill overnight. Form into pie pan.
- 2** For filling, beat eggs with melted, cooled butter. Add flour and sugar. Beat until well mixed.
- 3** Gently fold in pecans, chocolate, and bourbon. Add mixture to pie shell.
- 4** Bake at 350 for ≈30 min. Serve with whipped cream.

To save time and effort, just buy a premade pie crust.

Banana Bread



30 min



375°F: 1 hr



2 large loaves



blender

Ingredients

- 6 ripe bananas
- 1C butter
- 2C sugar
- 2 eggs
- 4C flour
- 2 tsp baking soda
- 2 tsp vanilla
- 1C pecans

Recipe

- 1 Preheat oven to 375. Grease your choice of pan(s) for banana bread.
- 2 Cream together butter and sugar. Add eggs one at a time, beating well.
- 3 Put the bananas in a blender and blend until liquid. Add the butter, sugar, egg mixture.
- 4 Combine flour and baking soda. Add banana mixture. Mix thoroughly.
- 5 Add vanilla and pecans.
- 6 Pour batter into pan(s) and bake for \approx 1 hr or less if using more, smaller pans (like muffins or mini bundts).

Add 1 cup of chocolate chips to batter to sweeten the deal.

Chocolate Zucchini Bread

 20 min  350°F: 50 min  8

Ingredients

2 C	grated zucchini
1 1/4 C	flour
1/4 C	cocoa
1 tsp	baking soda
1/4 tsp	salt
1/2 tsp	cinnamon
3/4 C	sugar
1	egg
6 tbs	butter
1 tsp	vanilla
1/4 C	chocolate chips

Recipe

- 1 Preheat oven to 350 and grease 9x5 in loaf pan. Grate zucchini and place into a colander to drain excess liquid.
- 2 Whisk together the flour, cocoa, baking soda, salt, and cinnamon in a large bowl until well combined.
- 3 In a separate large bowl, beat together the sugar and eggs until smooth. Add the melted butter and vanilla and beat until smooth.
- 4 Add the shredded zucchini into the sugar-egg mixture. Then add the flour to the mixture in small additions, stirring to combine after each addition.
- 5 Stir until well blending. Fold in all but a handful of chocolate chips.
- 6 Pour into greased loaf pan. Sprinkle with remaining chocolate chips. Bake at 350 for \approx 50 min. Let cool completely on a rack.

Perfect recipe for all that zucchini coming in from the garden.

Peanut Butter Cake



45 min



350°F: 35-40 min



1 hr



12



mixer

Ingredients

cake

- 2 C flour
- 2 C sugar
- 1 tsp baking soda
- 1/2 C milk
- 2 eggs
- 1 tsp vanilla
- 1 C water
- 1/2 C butter
- 3/4 C peanut butter

frosting

- 1/2 C softened butter
- 1 C peanut butter
- 3 tbs milk
- 2 C powdered sugar

Recipe

- 1 Preheat oven to 350. Grease a 9x13 baking dish with butter. Dust with flour to prevent sticking.
- 2 Whisk together flour, sugar, and baking soda in a large bowl. Add milk, eggs, and vanilla to bowl. Beat mixture at low speed until blended.
- 3 Add water butter and peanut butter to a saucepan. Heat over medium heat stirring frequently until blended (\approx 5 minutes).
- 4 Add peanut butter mixture into flour mixture. Stir until batter is well mixed and pour into prepared dish.
- 5 Bake about 35-40 minutes until a toothpick inserted in the center of the cake comes out clean. Allow to cool.
- 6 **For frosting:** Cream together the butter and peanut butter. Slowly add in the sugar, if it gets too thick then add a little milk to thin. Continue until all of the sugar is in and the frosting is blended to the right consistency. Spread frosting over cooled cake.

This cake is RICH. Have milk on hand. Use the frosting with other cakes, too!

Coffee Cake

 5 min  350°F: 40 min  15

Ingredients

<u>cake</u>
1 C oil
2 eggs
1 tsp vanilla
1 C milk
1 C sugar
3 C flour
3 tsp baking pwd
1/2 tsp salt

streusel

1 1/2 C	brown sugar
2 tsp	cinnamon
1/2 C	butter

Recipe

- 1 In a large mixing bowl, combine oil, eggs, vanilla, and milk together.
- 2 In a medium mixing bowl, blend together sugar, flour, baking powder and salt.
- 3 Combine egg mixture with flour mixture. Pour half the batter into a lightly greased 9x13 pan.
- 4 In medium bowl, prepare streusel by combining brown sugar and cinnamon. Sprinkle half the streusel on top of the batter.
- 5 Top with remaining batter then sprinkle the remaining streusel on top. Drizzle with melted butter.
- 6 Bake, covered with foil, at 350 for 25-30 min. Take off foil and bake an additional 10 minutes.

Despite the name, this cake is enjoyed by non-coffee drinkers, as well.

Carrot Cake

 15 min  350°F: 45 min  24

Ingredients

2 C	flour
2 tsp	baking pwd
2 tsp	baking soda
1/2 tsp	salt
2 tsp	cinnamon
2 C	sugar
4	eggs
1 1/3 C	vegetable oil
4 C	grated carrot
3/4 C	chopped walnuts
	cream cheese frosting

Recipe

- 1** Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Sift together the flour, baking powder, baking soda, salt and cinnamon. Set aside.
- 2** In a large bowl, mix together the sugar and eggs until thick and pale. Stir in the oil, then gradually mix in the sifted dry ingredients. Fold in the carrots and nuts. Spread evenly into the prepared pan.
- 3** Bake for 40 to 45 minutes in the preheated oven, or until a toothpick inserted into the cake comes out clean. When cool, frost with your favorite Cream Cheese Frosting.

Fool yourself into eating vegetables. Or something like that.

Jack Daniel's Pecan Pie



20 min



375°F: 35-40 min



30 min



6-8

Ingredients

- 1 10-in pie crust
- 3 large eggs
- 1 C sugar
- 2 tbs unsalted butter
- 1 C dark corn syrup
- 1 tsp vanilla
- 1/4 C Jack Daniel's whiskey
- 1/2 C semi-sweet chocolate chips
- 1 C whole pecans

Recipe

- 1 Preheat oven to 375. Combine eggs, sugar, butter, syrup, vanilla, and whiskey. Mix until well combined.
- 2 Sprinkle chocolate chips into bottom of unbaked pie crust and then cover with pecans.
- 3 Pour filling over chips and pecans. Bake for 35-40 min or until a knife inserted halfway between the center and the edge comes out clean.
- 4 Set aside at least 30 min before cutting.

Grandma DeeDee's Apple Cuts

 45 min  350°F: 20-40 min  12

Ingredients

	<u>crust</u>
4 1/2 C	flour
3 tsp	salt
1 1/2 C	shortening
2	egg
4.5 tsp	vinegar
2.5 tbs	water
	<u>filling</u>
≈3-5	apples
1 C	sugar
1/4 C	flour
	cinnamon
	<u>glaze</u>
2 C	powdered sugar
≈3-5 tbs	milk

Recipe

- 1 For crust:** Grease a round pizza pan. Blend flour and salt in large bowl. Mix with shortening, egg, vinegar, and water until forms a malleable dough. Roll out into 2 large circles of equal circumference (the size of your pan). Place one of the circles on the bottom of the pan.
- 2 For filling:** THINLY slice apples (as thin as possible) and arrange on bottom crust until covered with 1 or 2 layers (depends on your apple preference). Mix sugar, flour, and cinnamon in bowl (cinnamon to taste). Sprinkle over apples.
- 3** Cover filling with second layer of crust. Crimp edges and make slits around the middle for ventilation. Bake at 350 until crust is brown, ≈20-40 min.
- 4 For glaze:** Mix powdered sugar and milk (one tablespoon at a time) until forms a glaze of your preferred consistency. The more milk you add, the runnier the glaze will be. Add more powdered sugar if you go past the point you wanted.
- 5** Let apple pastry cool before drizzling glaze over top. Cut in to rectangles and serve.

Dessert for people who don't love fruit, like Grandma DeeDee and Teddy.

Chocolate Chip Cheesecake

 30 min  300°F: 60 min  12

Ingredients

- | | |
|---------|---------------------------------|
| 1 1/2 C | crushed Oreos |
| 3 tbs | melted butter |
| 3 pkg | cream cheese |
| 1 can | sweetened condensed milk |
| 3 | eggs |
| 2 tsp | vanilla |
| 1 C | mini semi-sweet chocolate chips |
| 1 tsp | flour |

Recipe

- 1** Preheat oven to 300. Combine cookie crumbs and butter; press firmly into bottom of ungreased 9-inch springform pan or 13 x 9-inch baking pan.
- 2** Beat cream cheese in large bowl until fluffy. For best distribution of chocolate chips throughout cheesecake, do not over-soften or over beat cream cheese. Gradually beat in sweetened condensed milk until smooth. Add eggs and vanilla; mix well.
- 3** Toss 1/2 cup chocolate chips in small bowl with flour to coat; stir into cream cheese mixture. Pour into prepared pan. Sprinkle remaining 1/2 cup chocolate chips evenly over top.
- 4** Bake 55 to 60 minutes or until set. Cool. Chill. Garnish as desired.

One of Teddy's favorites, usually made by Cindy.

Dessert Bars

Fudge Brownies



15 min



350°F: 20-25 min



10 min



12

Ingredients

1 1/3 C flour
2 C sugar
3/4 C cocoa pwd
1 tsp baking pwd
1 tsp salt
1/2 C pecans
2/3 C vegetable oil
4 eggs
2 tsp vanilla
1 C pecans

Recipe

- 1 Preheat oven to 350 and grease a baking pan.
- 2 In a large bowl, mix together flour, sugar, unsweetened cocoa powder, baking powder, salt, and 1/2 cup of pecans.
- 3 In another bowl, beat together oil, eggs, and vanilla. Add to dry ingredients. Do not over mix.
- 4 Spread into prepared pan and sprinkle with remaining pecans. Bake for 20-25 minutes or until toothpick in center comes out clean.

Courtesy of Vickie, Gaby's mom. A staple in the Coronel house.

Mint Chocolate Brownies



1 hr



350°F: 30-35 min



4-8 hrs



12



mixer

Ingredients

brownie

- 1 C butter
- 1 C semi-sweet chocolate chips
- 1 1/2 C sugar
- 1/2 C brown sugar
- 4 eggs
- 2 tsp vanilla extract
- 1/2 tsp salt
- 1/2 C +3 tbs flour
- 1/4 C cocoa powder

topping

- 1/2 C butter, softened
- 2 C powdered sugar
- 2 tbs milk
- 1 1/4 tsp peppermint extract
- 1 drop green food coloring, optional
- 1/2 C butter
- 1+ C semi-sweet chocolate chips

Recipe

- 1 For the brownies:** Melt butter and chocolate chips in the microwave, slowly on 1/2 power stirring every 40 seconds. Careful not to burn the chocolate! Once nicely melted, let slightly cool for ≈10 minutes.
- 2** Preheat the oven to 350 and prepare a 9x13 in baking pan by greasing or lining the pan.
- 3** Whisk the white and brown sugars in to the cooled chocolate mixture. Add the eggs one at a time, whisking until smooth after each addition. Whisk in vanilla. Gently fold in the salt, flour, and cocoa powder.
- 4** Pour mixture into prepared pan and bake for 35 minutes or until the brownies begin to pull away from the edge of the pan and/or a toothpick comes out clean. Allow brownies to cool COMPLETELY before adding the topping.

Mint Chocolate Brownies (pt II)

Ingredients

<u>brownie</u>	
1 C	butter
1 C	semi-sweet chocolate chips
1 1/2 C	sugar
1/2 C	brown sugar
4	eggs
2 tsp	vanilla extract
1/2 tsp	salt
1/2 C	+3 tbs flour
1/4 C	cocoa powder
<u>topping</u>	
1/2 C	butter, softened
2 C	powdered sugar
2 tbs	milk
1 1/4 tsp	peppermint extract
1 drop	green food col- oring, <i>optional</i>
1/2 C	butter
1+ C	semi-sweet chocolate chips

Recipe

- 5 For the mint frosting layer:** In a medium bowl using a handheld or stand mixer, beat the room temperature butter until smooth and creamy, ≈ 2 min. Add the powdered sugar and milk. Beat for 2 minutes on low speed, then increase to high speed for an additional minute. Add the peppermint extract and food coloring and beat on high for an additional minute. Taste and add a drop or two more peppermint extract if desired. Frost cooled brownies and chill in the fridge for at least 1 hour.
- 6 For the chocolate layer:** Melt butter and chocolate chips in the microwave at 1/2 power in 40 second increments, stirring after each. Be careful not to burn the chocolate! Once melted and smooth, pour over the set mint layer. Gently spread with knife for a finished look on top. Chill in the fridge for at least 1 hour, but preferably 4-8 hrs to set the chocolate.
- 7** To cut the brownies, make sure you use a sharp knife and wipe it down between cuts for best results. Brownies are okay at room temperature for a few hours, but keep refrigerated otherwise.

A sure hit at any family or friend gathering.

Peanut Butter Bars

 25 min  1 hr  12

Ingredients

2 C	graham cracker crumbs
2 C	powdered sugar
3/4 C	butter
1 C	peanut butter
<hr/>	
<u>topping</u>	
1 1/2 C	semi-sweet chocolate chips
4 tbs	peanut butter

Recipe

- 1 Melt the butter in a large bowl. Mix together graham cracker crumbs, confectioners' sugar, butter, and 1 cup peanut butter until well-combined. Press evenly into the bottom of an ungreased 9x13-inch pan.
- 2 Place chocolate chips and 4 tablespoons peanut butter in a microwave-safe bowl. Microwave on 1/2 power, stirring every 30-45 seconds, until melted and smooth. Spread mixture over peanut butter mixture in pan.
- 3 Refrigerate for at least 1 hour before cutting into squares.

Congo Bars

 15 min  350°F: 25-30 min  12

Ingredients

- | | |
|-----------|-----------------|
| 2 3/4 C | flour |
| 2 1/2 tsp | baking pwd |
| 1/2 tsp | salt |
| 2/3 C | butter |
| 2 1/4 C | brown sugar |
| 3 | eggs |
| 1 C | chopped nuts |
| 12 oz | chocolate chips |

Recipe

- 1** Preheat oven to 350. *Heavily* grease 9x13 pan. Mix flour, baking powder, and salt in large bowl.
- 2** Melt butter and add brown sugar. Add eggs slowly, making sure the butter is not hot enough to scramble eggs. Mix together with previous mixture.
- 3** Stir in chopped nuts and chocolate chips. Pour into greased 9x13 pan and bake for 25-30 min.

A recipe from Grandma Bea; keeps you warm at deer camp.

Can't Leave Alone Bars

 20 min  350°F: 20 min  12

Ingredients

- 1 pkg white cake mix
- 2 eggs
- 1/3 C canola oil
- 14 oz sweetened condensed milk
- 1C semi-sweet chocolate chips
- 1/4 C butter

Recipe

- 1 Preheat oven to 350. In a large bowl, combine the cake mix, eggs and oil. Press two-thirds of the mixture into a greased 13x9-in. baking pan. Set remaining cake mixture aside.
- 2 In a microwave-safe bowl, combine the milk, chocolate chips and butter. Microwave, uncovered, until chips and butter are melted; stir until smooth. Pour over crust.
- 3 Drop teaspoonfuls of remaining cake mixture over top. Bake until lightly browned, 20-25 minutes. Cool before cutting.

Maggie can't leave these alone.

Scotcharoos

 15 min  20 min  1 hr  8

Ingredients

- 1 C peanut butter
- 1 C sugar
- 1 C light karo syrup
- 5-6 C Rice Krispie treat cereal
- 1 C butterscotch chips
- 1 C semi-sweet chocolate chips

Recipe

- 1 In a large bowl, combine peanut butter, sugar, and karo syrup. Melt stirring every 30 seconds until smooth. Add in rice krispies and stir until combined.
- 2 Line a 9x13 pan. Spread the mixture evenly into the pan.
- 3 In a medium bowl, add the butterscotch chips and the chocolate chips. Melt stirring every 30 seconds until smooth. Pour on top and spread evenly over the bars.
- 4 Let cool completely for at least an hour. You can use the fridge, but let bars thaw a bit before eating or remove before bars become rock solid.

Lemon Bars



15 min



350°F: 45 min



25 min



8

Ingredients

crust

- | | |
|---------|----------------|
| 3/4 C | butter |
| 1 1/2 C | flour |
| 1/2 C | powdered sugar |

filling

- | | |
|---------|--------|
| 2 | lemons |
| 4 | eggs |
| 1 1/2 C | sugar |
| 1/4 C | flour |

Recipe

1 For the crust: Preheat oven to 350. Allow butter to come to room temperature. Use a fork and your fingertips to work the room temperature butter, flour and powdered sugar until the mixture holds together. Transfer the dough to an ungreased 9x13 inch pan and press it into the bottom of the pan. Bake for 20 min or until the edges begin to brown.

2 For the lemon filling: Wash and dry the lemons. Grate the rinds using the small hole on your grater (until you have 2 Tbs of zest). Slice the lemon in half and squeeze the juice into a measuring cup until you have 1/3 cup. Remove any seeds.

3 In a large mixing bowl, whisk together the eggs and sugar. Whisk in the flour. Stir in the lemon zest and juice. Pour the filling over baked crust and return to the oven for another 20-25 min or until the filling no longer jiggles and the edges are lightly brown.

4 Cool completely, refrigerate and dust with powdered sugar before serving.

Hello Dolly's



25 min



350°F: 25-30 min



30 min



12

Ingredients

8 tbs	butter
1 1/2 C	graham crackers
1 can	sweetened condensed milk
1 C	chocolate chips
1 1/3 C	shredded coconut
1 1/2 C	pecan pieces

Recipe

- 1 Preheat oven to 350. Melt butter in 9X13 in pan while oven is preheating.
- 2 Sprinkle graham cracker crumbs over melted butter and firmly press into bottom of pan, making a crust.
- 3 Pour 1/2 of sweetened condensed milk over crust and then even spread chocolate chips, coconut, and pecans over that. Top with remaining sweetened condensed milk in can.
- 4 Bake in oven for 25-30 minutes or until lightly browned. Let bars cool before cutting and serving.

A classic Southern dessert bar.

Pistachio Torte

 30 min  375°F: 15 min  20 min  12

Ingredients

- | | |
|---------|------------------------------|
| 1 C | flour |
| 1/2 C | butter |
| 2 tbs | sugar |
| 1/2 C | chopped nuts |
| 2/3 C | powdered sugar |
| 8 oz | cream cheese |
| 16? oz | cool whip |
| 2 pkg | instant pistachio
pudding |
| 2 1/2 C | cold milk |

Recipe

- 1** For bottom crust, mix flour, butter, sugar and chopped nuts and press into a 9x13 pan. Bake 15 minutes at 375 degrees. Allow to cool in fridge for 20 min.
- 2** For first layer, mix together powdered sugar, cream cheese, and 1/2 carton of cool whip. Spread over cooled crust.
- 3** For second layer, mix together pistachio pudding mix and milk until thick. May need to allow some time to partially set. Spread over first layer.
- 4** Lastly, cover with remaining cool whip and sprinkle nuts on top.

Perfect for a cool treat on a nice beach day.

Cookies

Best Chocolate Chip Cookies



10 min



375°F: 8-10 min



15 min



12

Ingredients

- 1 C butter
- 1 C sugar
- 1 C brown sugar
- 2 tsp vanilla extract
- 2 eggs
- 3 C flour
- 1 tsp baking soda
- 1/2 tsp baking pwd
- 1 tsp salt
- 2 C chocolate chips

Recipe

- 1 Preheat oven to 375. Line three baking sheets with parchment paper and set aside.
- 2 In a medium bowl mix flour, baking soda, baking powder and salt. Set aside.
- 3 Cream together butter and sugars until combined. Beat in eggs and vanilla until light (about 1 minute). Mix in the dry ingredients until combined. Add chocolate chips and mix well.
- 4 Roll 2-3 Tablespoons (depending on how large you like your cookies) of dough at a time into balls and place them evenly spaced on your prepared cookie sheets. Bake in preheated oven for approximately 8-10 minutes. Take them out when they are just barely starting to turn brown. Let them sit on the baking pan for 2 minutes before removing to cooling rack.

Lean on the low end of 8 min for soft, chewy cookies.

Monster Cookies



15 min



350°F: 10-12 min



10 min



10

Ingredients

3	eggs
1 C	brown sugar
1 C	sugar
3/4 tsp	baking soda
8 tbs	butter
1 1/4 C	peanut butter
4 1/2 C	oatmeal
6 oz	M&Ms
6 oz	chocolate chips

Recipe

- 1 Mix together eggs, brown sugar, sugar, baking soda, melted butter, peanut butter, and oatmeal until well combined.
- 2 Stir in M&Ms and chocolate chips.
- 3 Dollop on prepared cookie sheets for 10-12 minutes. Allow for cookies to cool in order to set.

We cut the recipe in half for you because it was a monster recipe.

Chocolate Oatmeal Cookies

 15 min  10 min  30 min  8

Ingredients

1/2 C butter
1 C sugar
1/2 C unsweetened cocoa pwd
1/2 C milk
1/2 C peanut butter
1 tbs vanilla
3-4 C instant oats
parchment paper

Recipe

- 1 In a large pot, melt butter, sugar, cocoa powder, and milk together over medium-high heat. Stir often until sugar is just dissolved. Allow mixture to come to a full boil \approx 4-5 min (bubbles should reach edges of the pot). Once it is boiling, stir constantly for exactly 90 seconds. Immediately turn off burner and take completely off heat.
- 2 Add in peanut butter and vanilla quickly and continue stirring. Peanut butter should melt and mixture should slightly thicken.
- 3 Add in oats, one cup at a time. Once you get to about 3 cups, slowly add a little at a time until mixture is thick enough that it holds a shape, but all oats are still covered in chocolate.
- 4 Using a spoon, plop \approx 2 tbs of mixture on to wax or parchment paper and allow cookies to cool and set.

These cookies require some practice. But you nail it once, and you're golden.

Treats

Dirt Dessert

 20 min  15 min  12

Ingredients

1 1/2 pkg	Oreos
1/4 C	butter
8 oz	cream cheese
1 C	powdered sugar
2 pkg	instant vanilla pudding
2 1/2 C	cold milk
12 oz	Cool Whip

Recipe

- 1** Crush all the Oreos by putting them in a Ziploc Bag and taking out all your frustrations on them.
- 2** Mix together melted butter, cream cheese, and powdered sugar for the cream cheese layer.
- 3** Mix together vanilla pudding, milk, and cool whip for vanilla layer.
- 4** In a large glass container, place a layer of crushed Oreo using 1/3 of the total amount of Oreos. Then layer the cream cheese mixture on top. Repeat another layer of crushed Oreo using another 1/3 of Oreos. Layer the vanilla pudding mixture on top. Finally, finish off with remaining crushed Oreos.
- 5** Optional Garnish with sour gummy worms.

Traditionally enjoyed at the Rousseau Christmas party.

Fudge Balls

 1 hr  20 min  1 hr  50

Ingredients

1/2 C milk
1/2 tsp vanilla
1 pkg *Dream Whip*
1 3/4 lb chocolate

Recipe

- 1** Prepare dream whip by beating mix, milk, and vanilla in large bowl on high speed for 4 min, or until it thickens and forms soft peaks. Refrigerate until ready to use.
- 2** Melt the chocolate slowly using low power on microwave and stirring often. *Do not let it seize!* Allow chocolate to cool to room temperature while still being liquid.
- 3** Fold in prepared dream whip. Refrigerate until you can form balls with mixture.
- 4** Form balls and dip in powdered sugar or ground nuts.

Family tradition to make too many and give away during the holidays.

Rolo Turtles



20 min



350°F: 4-5 min



30 min



10

Ingredients

- 1 bag square, waffle pretzels
- 1 bag Rolos
- 1 bag pecans

Recipe

- 1 Line baking sheet with parchment, if you have it, for an easier clean up. Put the pretzels in neat rows on a baking sheet. Place one Rolo candy on each pretzel.
- 2 Gently pop them in the oven at 350 for 4-5 minutes to soften the Rolos. They will look slightly shiny, but they will still look like a Rolo. They shouldn't melt all over the place.
- 3 Take them out of the oven (*get a helper for this part if you are doing a lot of them*) and gently push a pecan on top of each Rolo candy. Be careful not to burn yourself on the hot caramel or the sides of the baking sheet. Do not push so hard that the caramel ends up all over the place.
- 4 Let them cool at room temp (≈ 10 min), then pop them in the fridge or freezer to cool completely (≈ 20 min).

A staple in annual Christmas Candy tins.

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