



# The Easley Family Cookbook



## **ENTREES**

- Cheesy Potato Soup
- Chicken & Dried Cherries
- Corn Casserole
- Elf Chicken
- French Toast Casserole
- Mushroom & Leek Risotto
- Pork Butt
- Quiche
- Stir Fry

## **DRINKS**

- Anything you got margarita
- Ford v. Ferrari
- Honey Bourbon Old Fashioned
- Syrups

## **SIDES**

- Ranch (vegan)
- Taco Seasoning
- Wine Butter

## **DESSERTS**

- Vanilla Creme Brulee

ENTREES

---

ENTREES

---

makes

## Corn Casserole



### INGREDIENTS

1 can whole kernal corn, undrained  
1 can cream style corn  
1 box corn bread mix  
1 cup butter, melted  
1 cup sour cream  
1 egg

### INSTRUCTIONS

1. Preheat oven to 350
2. Mix all ingredients
3. Pour into casserole dish
4. Cook for 45 minutes, or until golden brown

makes

## French Toast Casserole



### INGREDIENTS

2 round loaves of challah  
1 cup butter  
1 cup brown sugar  
2 tbsp white corn syrup  
5 eggs  
1 1/2 cup half & half  
1 tsp vanilla

### THE DAY BEFORE

1. Cut the bread into 1" thick slices and trim off all the crust
2. Wedge the bread tightly into the dish
3. Melt butter, sugar, and corn syrup in microwave
4. Pour all over bread in dish
5. Whisk the eggs, 1/2 and 1/2, and vanilla and pour over the bread
6. Chill overnight

### INSTRUCTIONS

1. Bring to room temperature for 30 min
2. Bake at 350 for 45 minutes uncovered

makes

## Pork Butt



### INGREDIENTS

3-4 lb boneless pork butt roast  
1 tbs brown sugar  
2 tsp salt  
1 tsp onion powder  
1 tsp garlic powder  
1 tsp paprika  
1 tsp black pepper  
1/4 tsp cayenne pepper

### THE DAY BEFORE

1. Combine all seasoning ingredients in a small bowl and mix well.
2. Apply seasoning rub over the meat
3. Place meat in a sealed bag overnight to marinate

### INSTRUCTIONS

1. Preheat oven to 350
2. Place pork in a roasting pan with fat side up
3. Cook until internal temperature reaches 185F. (About 3-4 hours)
4. Allow to rest 15 minutes before slicing



makes

## Mushroom & Leek Risotto



### INGREDIENTS

6 cups	veggie broth
3 tbps	evoo or avocodo oil
12 oz	fancy mushrooms (bella, crimini)
1.25 cup	thinly sliced leeks
1.5 cup	arborio rice
1/3 cup	dry white wine (or more veggie broth)
1.5 tbsp	butter
	parm cheese
	chopped parsley

### INSTRUCTIONS

1. heat dutchy over medium heat (any large pan)
2. add half the oil and mushrooms
3. add salt & chapepper, saute until tender 3-4 minutes.
4. remove mushrooms and set aside
4. add more oil and leeks. saute 1-2 minutes
5. add arborio rice and cook for 1 minute, stirring occassionally
6. add broth 1/2 cup at a time, stiring almost constantly, medium heat
7. stir, add-broth, repeat until broth is added and rice is yummy
8. add butter, mushrooms
9. garnish and serve

makes

## Chicken & Dried Cherries



### INGREDIENTS

10 oz	box of couscous
2 tbsp	flour
1 1/2 tsp	curry powder
3/4 lb	bs chicken thighs, cubed
1	onion
2	celery ribs (chopped)
1/4 cup	dried cherries or cranberries
1/3 cup	evaporated milk
	evoo or avocado oil

### INSTRUCTIONS

1. prepare couscous according to package
2. in a bowl, combine flour, curry powder and 1/2 tsp salt
3. add chicken to bowl, and toss to coat
4. heat 1 tbsp oil over medium-high heat in a tall pot
5. add chicken and cook, turning once, until browned, about 5 minutes.
6. add remaining oil over medium-high heat
7. add celery and onion, cook 3ish minutes
8. add cherries, 1/2 cup water and bring to a boil
9. add evaporated milk and chicken
10. season with salt



makes

## Stir Fry



### INGREDIENTS

2 lb      bs meat  
1          zucchini sliced or cubed  
4 tbsp oil  
2 tbsp butter  
2 cup broccoli florets  
2          carrots, shredded  
16 oz mushrooms  
1          red bell pepper  
            garlic, ginger  
1          onion, diced  
1 cup cashews  
            green onions (garnish)  
            sesasme seeds (garnish)

### SAUCE INGREDIENTS

1 cup      broth  
1/2 cup water  
1/2 cup soy sauce  
4 tbsp     honey  
2 tbsp     cornstarch

### INSTRUCTIONS

1. cut meat & veggies into even bite sized pieces
2. combine all sauce ingredients in a bowl
3. in a large wok or pan, on med/high heat add 1 tbsp oil.
4. set griddle (or wok or pan) on med/high heat
5. cook chicken & veggies (separately if possible)
6. bring sauce to a boil, then reduce to a simmer until it thickens
7. combine chicken & veggies with garlic & ginger
8. top chicken & veggies & sauce, garnish with green onion and seasme seeds

makes

2 quiche

## Quiche



### INGREDIENTS

2 pie crusts (optional)  
1 onion, diced  
1 pkg bacon, diced  
1 pkg kale  
16 eggs  
1 cup feta cheese  
1/2 tsp salt  
pears or fresh figs

### INSTRUCTIONS

1. preheat oven to 350
2. remove stems from kale, and chop into bite size
3. sautee bacon and onion until bacon is cooked
4. add kale and cook until wilted
5. beat 16 eggs
6. mix feta into beaten eggs
7. add salt
8. place pie crust in bottom of pan (if using)
9. pour onion, kale, and bacon into pan
10. top with eggs
11. top with pears / figs / etc
12. cook about 1 hour



makes

diner for 6

## Elf Chicken



### INGREDIENTS

16 chicken drumsticks  
4 tbsp butter, melted  
4 tbsp maple syrup (from Elf, the movie)  
4 tbsp dijon mustard  
2 tps salt  
1/2 tsp black chapepper  
1 tsp garlic powder

### INSTRUCTIONS

1. preheat oven to 400F
2. mix all ingredients, except chicken in a bowl
3. place chicken drumsticks in baking dish
4. pour sauce mix all over chicken
5. using hands, coat the chicken
6. bake 45 minutes, rebasting every 15-20 minutes

makes

diner for 6

## Cheesy Potato Soup



DO NOT DOUBLE. It won't fit in dutchy

### INGREDIENTS

6 strips bacon (uncooked) cut bite sized  
3 tbsp butter  
1 yellow onion, chopped  
3 clv garlic, minced  
1/3 cup flour  
2.5 lb potatoes, diced 1"ish  
4 cups broth  
2 cups milk  
2/3 cup heavy cream  
1/2 tbsp salt  
2 tsp pepper  
1/2 tsp chili powder  
2/3 cup sour cream  
shredded cheese  
green onions

### INSTRUCTIONS

1. In dutchy, cook bacon until crisp and browned, remove and set aside
2. Add butter, onion, garlic and cook over medium heat 3-5 minutes
3. Add diced potatoes, broth, milk, heavy cream, salt, pepper, and chili powder. Stir.
4. Boil about 10 minutes
5. Using an immersion blender, blend about 1/2 of the potatoes
6. Add sour cream, bacon & simmer 15 minutes



# DRINKS

---

makes

1 drink

## Honey Bourbon Old Fashioned



### INGREDIENTS

2 oz	bourbon
1/2 oz	triple sec
1 bar spoon	<a href="#">honey syrup</a>
2 dashes	bitters (orange or angostora)
	slice of orange peel (garnish)

### INSTRUCTIONS

1. In a rocks glass, mix bourbon, triple sec, and honey syrup, stir
2. Add a large ice cube
3. Stir with a bar spoon for 30 seconds until chilled
4. Garnish with a flamed orange peel.



makes

1 drink

## Anything you got margarita



### INGREDIENTS

2 oz      tequila or mezcal or gin  
1/2 oz    montenegro  
3/4 oz    lemon, lime, or (tart cherry+oj) juice  
3/4 oz    maple syrup or agave or something sweet

### INSTRUCTIONS

1. In a cocktail shaker, or mason jar, combine all the ingredients
2. Shakey shake
3. (All others in room) - Dance

makes

1 drink

## Ford v. Ferrari



### INGREDIENTS

1 oz      mezcal  
1 oz      bourbon  
1/2 oz    montenegro

### INSTRUCTIONS

1. In a rocks glass, place an ice cube
2. Pour ingredients over ice
3. Stir for 30 seconds



makes

## Syrups



### INGREDIENTS

1 part water

1 part

Simple Syrup: use table sugar  
Honey Syrup: use honey

### INSTRUCTIONS

1. Mix 1/2 cup of water with 1/2 cup of \_\_\_\_\_ take your pick!
2. Bring to a simmer, but DO NOT let it boil
3. Stir to incorporate, and pour into a mason jar
4. Let chill for several hours before first use

## SIDES

---

makes

1 log

## Wine Butter



For putting on steak

### INGREDIENTS

100ml red wine (100g)  
1 shallot, finely chopped  
1 parsley bunch  
1 butter stick  
black pepper

### INSTRUCTIONS

1. add shallot & wine to pan
2. boil until no wine is left (5-10 min)
3. let cool
4. place the butter, pepper, and parsley in food processor and pulse until everything is one color
5. spoon the butter into a rough log onto the long edge of cling film.
6. roll the cling film around the butter, then pinch the ends together and keep rolling it tight until you have a nice tight log
7. chill in the fridge



makes  
1 mason  
jar

## Taco Seasoning



### INGREDIENTS

4 tbsp chilli powder  
1/2 cup cumin  
2 tbsp paprika  
2 tbsp salt  
2 tsp garlic powder  
2 tsp dried onion  
2 tsp oregano  
2 tsp black pepper

### INSTRUCTIONS

Put all that shit in a mason jar, close the lid and shake like hell.

makes  
1 mason  
jar

## Ranch (vegan)



### INGREDIENTS

1.5 cup	vegan mayo
4 tbsp	parsley
4 tbsp	fresh dill (4 packages)
4 tbsp	green onions
1 tbsp	onion powder
1 tsp	garlic powder

### INSTRUCTIONS

1. Chop parsley, dill, and green onion until you have 4 tbsp of each chopped
2. blend with the vegan mayo
3. pour into a mason jar and chill

# DESSERTS

---



makes

6

## Vanilla Creme Brulee



### INGREDIENTS

2 cups heavy cream  
1 tsp vanilla extract  
1/8 tsp salt  
5 egg yolks  
1/2 cup sugar

### INSTRUCTIONS

1. In a saucepan combine cream, vanilla and salt. Cook on LOW just until hot. Let cool while continuing recipe
2. Beat egg yolks and sugar until light. Stir 25% of vanilla cream into mixture, pour sugar-egg mixutre into cream and stir.
3. Heat oven to 325 degrees.
4. Boil a pot or kettle of water
5. Pour into 6-ounce ramekins and place ramekins in a roasting pan. Fill roasting pan with boiling water
6. Bake 30-40 minutes until centers are barely set.
7. Let cool at least 4 hours, but best overnight
8. When ready to eat, top with sugar and torch (or boil)