

Cookbook of 2025



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Roasted Herb-Crusted Chicken

Category: Dinner

Ingredients:

- chicken thighs
- herbs
- garlic
- butter
- lemon

Steps:

1. Preheat the oven to 375°F (190°C).
2. In a small bowl, mix softened butter with minced garlic, chopped herbs (such as rosemary and thyme), salt, and pepper.
3. Rub the butter mixture under the skin and over the surface of the chicken thighs.
4. Place the chicken in a baking dish and drizzle with lemon juice.
5. Roast for 40-45 minutes, or until the chicken is golden brown and cooked through.
6. Let rest for 5 minutes before serving.

Caprese Sandwich with Pesto

Category: Lunch

Ingredients:

- bread
- fresh mozzarella
- tomatoes
- basil pesto
- olive oil

Steps:

1. Slice bread, mozzarella, and tomatoes into even pieces.
2. Spread a generous layer of basil pesto on one side of each bread slice.
3. Layer mozzarella and tomato slices on top of the pesto.
4. Drizzle with olive oil and season with salt and pepper.
5. Assemble the sandwich and press gently to hold everything together.
6. Serve fresh or lightly toast for a warm version.

Peach Iced Tea

Category: Summer

Ingredients:

- peaches
- black tea
- sugar
- water
- ice

Steps:

1. Peel and slice peaches, then puree them in a blender until smooth.
2. Brew black tea and let it cool to room temperature.
3. In a large pitcher, combine the tea, peach puree, and sugar to taste. Stir well.
4. Serve over ice and garnish with peach slices.

BBQ Pulled Pork Sandwiches

Category: Dinner

Ingredients:

- pork shoulder
- BBQ sauce
- buns
- coleslaw
- apple cider vinegar

Steps:

1. Season pork shoulder with salt, pepper, and your favorite BBQ rub.
2. Place the pork in a slow cooker and pour BBQ sauce and apple cider vinegar over the top.
3. Cook on low for 6-8 hours, or until the pork is tender and easily shredded.
4. Remove the pork from the slow cooker and shred with two forks.
5. Serve the pulled pork on buns with a scoop of coleslaw and additional BBQ sauce.

Caprese Salad

Category: Summer

Ingredients:

- tomatoes
- mozzarella
- basil
- olive oil
- balsamic glaze

Steps:

1. Slice tomatoes and fresh mozzarella into even rounds.
2. Layer the tomato and mozzarella slices on a plate, alternating with fresh basil leaves.
3. Drizzle with olive oil and balsamic glaze.
4. Sprinkle with salt and pepper, then serve immediately.

Grilled Shrimp Tacos

Category: Summer

Ingredients:

- shrimp
- taco shells
- lime
- cabbage
- avocado
- cilantro

Steps:

1. Preheat the grill to medium-high heat and skewer the shrimp.
2. Brush the shrimp with olive oil and season with salt, pepper, and a squeeze of lime juice.
3. Grill the shrimp for 2-3 minutes per side, until cooked through.
4. Warm the taco shells and fill with grilled shrimp, shredded cabbage, diced avocado, and fresh cilantro.
5. Serve with lime wedges.

Sweet Potato Hash with Eggs

Category: Breakfast

Ingredients:

- sweet potato
- onions
- bell peppers
- eggs
- olive oil

Steps:

1. Peel and dice the sweet potato into small cubes.
2. Heat olive oil in a large skillet over medium heat and add the sweet potato.
3. Cook for 10 minutes, stirring occasionally, until the sweet potato starts to soften.
4. Add diced onions and bell peppers to the skillet and cook for another 5 minutes.
5. Make small wells in the hash and crack an egg into each well.
6. Cover the skillet and cook until the eggs are set to your liking, about 5 minutes.
7. Serve hot.

Hot Chocolate

Category: Beverages

Ingredients:

- milk
- cocoa powder
- sugar
- vanilla extract
- whipped cream

Steps:

1. In a small saucepan, heat milk over medium heat until steaming.
2. Whisk in cocoa powder, sugar, and a splash of vanilla extract until smooth.
3. Pour the hot chocolate into a mug and top with whipped cream.
4. Serve immediately.

Pumpkin Soup

Category: Autumn

Ingredients:

- pumpkin
- onion
- garlic
- vegetable broth
- cream
- nutmeg

Steps:

1. Peel and cube the pumpkin, then set aside.
2. In a large pot, sauté diced onion and minced garlic in olive oil until softened.
3. Add the pumpkin cubes and vegetable broth, then bring to a boil.
4. Reduce heat and simmer for 20 minutes, or until the pumpkin is tender.
5. Blend the soup until smooth using an immersion blender.
6. Stir in cream, nutmeg, salt, and pepper, then serve hot.

Sausage and Egg Breakfast Casserole

Category: Breakfast

Ingredients:

- sausage
- eggs
- milk
- bread
- cheese

Steps:

1. Preheat the oven to 375°F (190°C) and grease a baking dish.
2. Cook sausage in a skillet over medium heat until browned, then set aside.
3. In a large bowl, whisk together eggs, milk, salt, and pepper.
4. Layer bread cubes in the greased baking dish, followed by cooked sausage and shredded cheese.
5. Pour the egg mixture over the layers, ensuring even coverage.
6. Bake for 30-35 minutes, or until the top is golden and the casserole is set.
7. Let cool for 5 minutes before serving.

Eggplant Parmesan

Category: Dinner

Ingredients:

- eggplant
- breadcrumbs
- parmesan cheese
- tomato sauce
- mozzarella
- basil

Steps:

1. Preheat the oven to 375°F (190°C).
2. Slice the eggplant into 1/4-inch thick rounds and sprinkle with salt. Let sit for 15 minutes, then pat dry.
3. Dip each slice into beaten egg, then coat with breadcrumbs mixed with grated parmesan.
4. Arrange the eggplant slices on a baking sheet and bake for 20 minutes, flipping halfway through.
5. In a baking dish, layer tomato sauce, baked eggplant slices, and shredded mozzarella.
6. Repeat the layers, finishing with mozzarella and parmesan on top.
7. Bake for 20-25 minutes, or until bubbly and golden.
8. Garnish with fresh basil and serve.

Strawberry Spinach Salad

Category: Spring

Ingredients:

- spinach
- strawberries
- feta cheese
- walnuts
- balsamic vinaigrette

Steps:

1. In a large bowl, combine fresh spinach leaves, sliced strawberries, crumbled feta cheese, and chopped walnuts.
2. Drizzle with balsamic vinaigrette and toss gently to combine.
3. Serve immediately.

Spring Vegetable Stir-Fry

Category: Spring

Ingredients:

- asparagus
- snap peas
- carrots
- bell peppers
- soy sauce
- ginger
- sesame oil

Steps:

1. Heat sesame oil in a large skillet or wok over medium-high heat.
2. Add minced ginger and cook for 30 seconds until fragrant.
3. Add sliced carrots, snap peas, and bell peppers, and stir-fry for 5 minutes.
4. Add chopped asparagus and stir-fry for an additional 3 minutes.
5. Drizzle with soy sauce and toss to coat evenly.
6. Serve hot, optionally garnished with sesame seeds.

Lemon Cheesecake Bars

Category: Desserts

Ingredients:

- cream cheese
- sugar
- eggs
- lemon zest
- lemon juice
- graham crackers

Steps:

1. Preheat the oven to 325°F (165°C) and line a baking dish with parchment paper.
2. Crush graham crackers into fine crumbs and mix with melted butter and sugar to form a crust.
3. Press the crust mixture into the bottom of the prepared baking dish and bake for 10 minutes.
4. In a large bowl, beat cream cheese, sugar, eggs, lemon zest, and lemon juice until smooth.
5. Pour the cream cheese mixture over the crust and spread evenly.
6. Bake for 30-35 minutes, or until set.
7. Cool completely before cutting into bars.

Apple Crisp

Category: Autumn

Ingredients:

- apples
- oats
- brown sugar
- flour
- butter
- cinnamon

Steps:

1. Preheat the oven to 375°F (190°C).
2. Peel and slice the apples, then place them in a baking dish.
3. In a bowl, mix oats, brown sugar, flour, cinnamon, and softened butter until crumbly.
4. Sprinkle the mixture evenly over the apples.
5. Bake for 30-35 minutes, or until the top is golden brown and the apples are tender.
6. Serve warm, optionally with vanilla ice cream.

Lemon Herb Chicken

Category: Spring

Ingredients:

- chicken breast
- lemon
- thyme
- rosemary
- garlic
- olive oil

Steps:

1. Preheat the oven to 375°F (190°C).
2. In a small bowl, mix olive oil, minced garlic, lemon juice, and chopped herbs (thyme and rosemary).
3. Season chicken breasts with salt and pepper, then brush with the herb mixture.
4. Place the chicken in a baking dish and bake for 25-30 minutes, or until cooked through.
5. Serve hot, garnished with lemon slices.