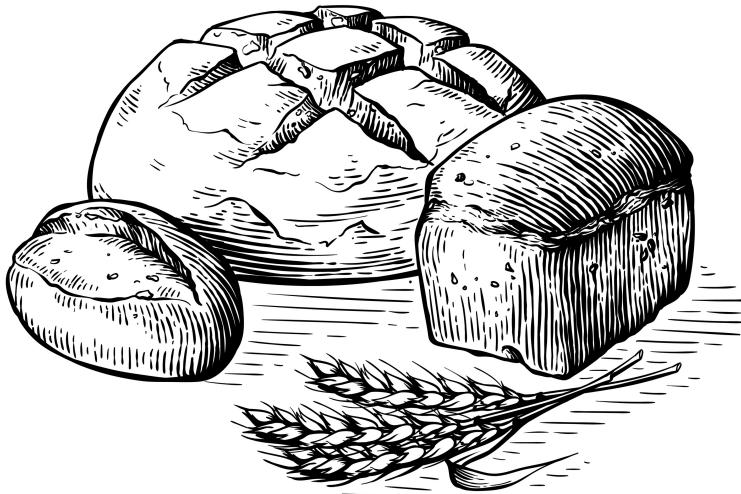


THE FAMILY COOKBOOK

Delicious recipes made with love
from generations of home cooks.

RECIPES BY
The Rowden
AND
Pope Families

AUTHORED BY GAGE ROWDEN



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Contents

Breads

&

Baked Goods	1
Dinner Rolls	2
Cubano Bread	4
Browned Butter Cornbread	6
Banana Bread	7
Zucchini Bread	8

Appetizers

&

Snacks	9
Guacamole	10
Salsa	11
Shrimp Ceviche	12
Spinach Dip	13

Sauces, Jams,

&

Canned Goods	14
Spaghetti Sauce	15
Tex-Mex Enchilada Gravy	16
Pan Gravy	17
Japanese Curry	18
Katsu Sauce	19
Creamy, Spicy Dipping Sauce	20
Boss' Tartar Sauce	21
Plum Preserves	22
Apricot Preserves	23
Raspberry Jam	24
Jalapeño Jelly	25
Pickled Red Cabbage	26
Dill Pickles	27

Breakfast

28

Buttermilk Pancakes	29
50 Yard Line Blueberry Muffins	30
Huevos Rancheros	31

Side Dishes	32
Deviled Eggs	33
Onion Rings	34
Thanksgiving Dressing	35
Carrots & Kale	36
Brussels Sprouts	37
Coleslaw	38
White Rice	39
Stuffed Potatoes	40
Macaroni & Cheese	41
Donna's Grape Salad	42
Soups	43
Tomato Soup	44
Tomato Bisque	45
Chicken Noodle Soup	46
Chicken Enchilada Soup	47
Chicken Orzo Soup	48
Chicken & Dumplings	49
Mains	50
Chili	51
Chili 2.0	52
Pedernales River Chili	53
Western Burgers	54
Fettuccine Alfredo	55
Blackened Catfish	56
Chicken Tacos	57
Catfish Tacos	58
Carne Asada	59
Chicken Spaghetti	60
Spaghetti-Stuffed Sandwiches	61
Spaghetti & Meatballs	62
Spaghetti <i>with</i> Meatballs	64
Lasagna	65
Lemon Garlic Shrimp Pasta	66
Chorizo Tacos with Plantains	67
Cheesy Bacon Chicken	68
Ground Beef Bulgogi	69
Pork Katsu	70
Mojo Pulled Pork	71
Chicken Katsu	72

Butter Chicken	73
Oven Swiss Steak	75
Poverty Meatloaf	76
Mexican Corn Casserole	77
Broccoli Casserole	78
Desserts	79
Crème Brûlée	80
Bananas Foster	81
Fruit Tarts	82
Independence Day Pizza	83
Chocolate Chip Cookies	84
Popcorn Balls	85
Raspberry Lemon Ice Cream	86
Key Lime Ice Cream	87
Sopapilla Cheesecake	88
Frosted Brownies	89
Browned Butter Brownies	90
Vanilla Pudding	91
Strawberry Cheesecake	92
Pecan Pie	93
Apple Pie	94
Never-Fail Meringue	95
Best-Ever Lemon Pie	96
Buttermilk Pie	97
Lemon Jello Cake	98
Sour Cream Pound Cake	99

Breads
&
Baked Goods



Dinner Rolls — Gage

Don't think about the carbs. Think about your taste buds.

Ingredients

Dough:

- $\frac{1}{2}$ cup whole milk (100°F)
- $\frac{1}{2}$ cup water (100°F)
- $2\frac{1}{2}$ tsp instant dry yeast
- $3\frac{1}{2}$ cups bread flour
- 1 tbsp granulated sugar
- $1\frac{1}{2}$ tsp fine salt
- 1 large egg
- 1 large egg yolk
- $2\frac{1}{2}$ tbsp unsalted butter
(softened)

Milk Roux:

- 2 tbsp all-purpose flour
- 2 tbsp filtered water
- $\frac{1}{4}$ cup whole milk

For Baking:

- 1 egg (beaten)
- $\frac{1}{3}$ cup salted butter
- 2 cloves garlic (minced)
- flaky salt

Instructions

Preheat the oven to 375°F.

Milk Roux

1. In a small saucepan, whisk together the flour, water, and milk until completely dissolved.
2. Heat over medium heat, stirring continuously, until the mixture thickens into a thick paste.
3. Transfer to a small bowl and set aside to cool.

Dough

4. In a bowl, add the warmed milk and water. Stir in the yeast, cover with plastic wrap, and set aside for 10 minutes.
5. In the bowl of a stand mixer, whisk together the bread flour, sugar, and salt until thoroughly combined.
6. Fit the stand mixer with the dough hook and mix on medium-low speed.
7. One at a time, add the yeast mixture, whole egg, and egg yolk.
8. Once the mixture starts to come together, add the milk roux.
9. Mix for 3–4 minutes or until the dough is smooth.
10. Add the butter and continue mixing on medium-low speed until all the butter is incorporated.

11. Transfer the dough to a large greased bowl and cover with greased plastic wrap.
12. Let rise at room temperature for $1\frac{1}{2}$ hours or until the dough has doubled in size.
13. Punch down the dough to release the gas and turn onto your working surface.

Baking

14. Lightly grease an 8" square baking pan. Divide the dough into 9 even pieces. Shape each piece into a tight ball by stretching and folding the sides over into the center of the dough.
15. Roll the dough ball in circles while maintaining constant contact with the work surface until you've formed a tight ball.
16. In the baking pan, arrange the dough balls in rows of 3. Cover with a damp towel and let proof at room temperature for 30 minutes or until doubled in size.
17. Brush the proofed rolls with the egg to lightly coat each top.
18. Bake for 30 minutes or until puffed and golden brown.
19. When they're almost done baking, in a small pot, gently heat the butter over medium heat until melted.
20. Add the garlic and gently swirl for 10 seconds.
21. Remove the rolls from the oven and immediately brush with the garlic butter, sprinkle with the flaky salt, and serve warm for the best texture and flavor.

Cubano Bread – Gage

Perfect for making Cubano sandwiches.

Ingredients

1 $\frac{1}{4}$ cups water (100°F)	1 tbsp (13g) granulated sugar
1 tbsp instant dry yeast	2 tsp (12g) fine sea salt
3 $\frac{1}{2}$ cups (500g) unbleached bread flour	2 $\frac{1}{2}$ tbsp lard, solidified

Instructions

Preheat the oven to 400°F.

1. In a small bowl, stir together the warm water and yeast. Cover with plastic wrap and let sit for 10 min. The mixture should get slightly foamy, and the yeast should dissolve.
2. In a stand mixer bowl, add the flour, sugar, and salt. Mix together thoroughly. With the dough hook attachment, start mixing on medium-low speed. Slowly add the warm yeast mixture and the lard. Mix until combined. Once a cohesive dough is formed, keep mixing for another 3 to 5 minutes, or until smooth.
3. Shape the dough into a ball, and place in a greased bowl covered with greased plastic wrap. Let rise at room temp for 45 min to 1 hr, or until doubled in size.
4. Punch down the dough to release the gas and place on a lightly floured surface. Divide the dough into 2 even pieces. Cover with a damp towel, and let them rest right where they are for 10 minutes.
5. Flatten out 1 piece of dough into about a $\frac{1}{2}$ -inch thick rectangle, with the long edge $\sim 10"$ long.
6. From the long edge, tightly roll the dough and close the seams at the bottom and sides.
7. Carefully roll the log while applying pressure outward to slightly taper the ends. The log should be $\sim 15"$ long.
8. Repeat with the other piece of dough.
9. Place the loaves onto a parchment-lined baking sheet 4–6" apart. Cover with another baking sheet.
10. Let the dough proof for >30 minutes at room temperature.
11. About 10 minutes before the dough is done proofing, bring a 10" oven-proof skillet of water to a boil.

12. Using a spray bottle, lightly spray the dough with water.
13. Using a razor blade or an extremely sharp knife, score a shallow seam along the length of the loaves.
14. Place the skillet of boiling water on the bottom rack of the oven.
15. Place the baking sheet with the dough in the middle of the oven on a separate rack above the water.
16. Spray the inside of the oven with a little water to generate steam.
17. Let the bread steam for 8–10 minutes. Reduce the heat to 375°F, remove the skillet of water, and let the bread bake for another 20–22 minutes, or until lightly browned.
18. Let cool completely on a wire rack. Slice and serve. Store on the counter loosely wrapped in a kitchen towel for up to 2 days and then in a resealable bag for 1 more day. Freeze in an airtight container for up to 2 months.

Browned Butter Cornbread – Gage

Delicious and savory.

Ingredients

$\frac{1}{2}$ cup (112 g) unsalted butter	$1\frac{1}{4}$ tsp (8 g) kosher salt
$\frac{1}{2}$ bunch of sage	1 tbsp (13 g) baking powder
$\frac{1}{2}$ bunch of thyme	$1\frac{1}{4}$ cups (175g) finely ground yellow cornmeal
$1\frac{1}{4}$ cups (188 g) all-purpose flour	2 large eggs
$\frac{1}{3}$ cup (67 g) sugar	$1\frac{1}{2}$ cups buttermilk
$3\frac{1}{2}$ tbsp (47 g) brown sugar	

Instructions

Preheat an 8" cast-iron skillet in the oven at 400°F

1. In a small pot, melt the butter over medium heat. Once melted, continue cooking to brown the butter until it turns dark brown. Then turn off the heat.
2. Add the sage and thyme, stir to combine, transfer the butter-herb mixture to a separate container, and set aside to cool.
3. In a bowl, whisk together the flour, sugar, brown sugar, salt, baking powder, and cornmeal.
4. In a separate bowl, whisk the eggs, then whisk in the buttermilk. Discard the herbs from the slightly cooled butter. In a slow stream, whisk the butter into the buttermilk mixture. Then whisk the wet mixture into the dry mixture until completely smooth and combined.
5. Remove the hot pan from the oven, and lightly grease it with cooking spray. Add the batter to the pan, and spread it evenly.
6. Bake for 20–25 min, or until a toothpick inserted into the center comes out clean. Cool for a few minutes in the pan and then remove to a cooling rack to cool completely.

Banana Bread – Shug

This will make anyone's day batter.

Ingredients

3 medium overripe bananas	1 cup sugar
2 Large eggs	2 $\frac{1}{2}$ cups flour
1 cup buttermilk	1 $\frac{1}{2}$ tsp baking powder
1 tsp vanilla	1 tsp baking soda
$\frac{1}{2}$ cup vegetable oil	1 tsp salt

Instructions

Preheat oven to 350° F.

1. Grease a bread pan and set aside.
2. Mix all wet ingredients.
3. Mix in the dry ingredients.
4. Bake for 1 hour and 10 minutes.

Zucchini Bread – Shug

The kids will love this as long as you don't tell them it has zucchini in it.

Ingredients

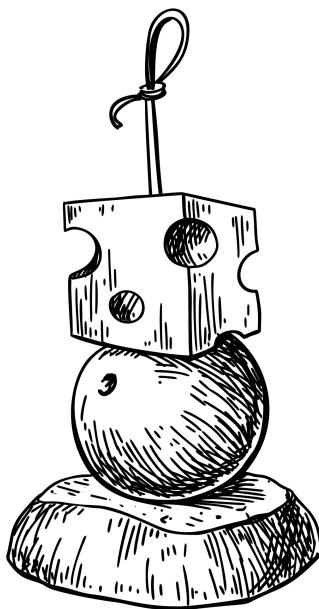
3 eggs	3 tsp ground cinnamon
2 sticks butter (melted)	1 tsp baking soda
2 cups sugar	$\frac{1}{4}$ tsp baking powder
2 cups zucchini (grated)	1 tsp salt
2 tsp vanilla extract	$\frac{1}{2}$ cup walnuts (chopped, optional)
3 cups all purpose flour	

Instructions

Preheat the oven to 325°F.

1. Grease and flour two 8×4" loaf pans.
2. In a bowl, beat eggs until light and frothy.
3. Mix in oil and sugar.
4. Stir in zucchini and vanilla.
5. Combine flour, cinnamon, baking soda, baking powder, salt, and walnuts.
6. Stir into egg mixture.
7. Divide batter into pans evenly and bake for 60–70 minutes.

Appetizers & Snacks



Guacamole – Boss

Made at every family get-together.

Ingredients

4 Avocados
 $\frac{1}{3}$ onion
 $\frac{1}{2}$ jalapeno
 $\frac{1}{4}$ cup cilantro
1 tbsp mayo
2 tsp vinegar

$\frac{1}{2}$ lemon
garlic salt
pepper
tomatoes (optional)
stuffed olives (optional)
cucumbers (optional)

Instructions

1. Mix and mash all the ingredients together.

Salsa — Gage

A family favorite enjoyed by those that like spice.

Ingredients

1 can diced tomatoes	2 tsp garlic salt
$\frac{1}{2}$ onion	1 tsp cumin
3 jalapeños	$\frac{1}{2}$ tsp cayenne pepper
1 bunch cilantro	black pepper (to taste)
1 lemon (juice)	

Instructions

1. Cut the onions and jalapeños into large chunks and place into a food processor.
2. Add the rest of the ingredients.
3. Blend to desired consistency.

Shrimp Ceviche – Boss

Fresh, light, and bursting with flavor.

Ingredients

1–2 cups popcorn shrimp (frozen)	1–2 tsp apple cider vinegar
$\frac{1}{2}$ cup onion (diced)	1–2 cups spicy V8
cilantro (chopped)	garlic salt (to taste)
1 lemon (juice)	paprika (to taste)
1 avocado (diced)	cayenne (to taste)
$\frac{1}{2}$ tomato (diced)	cumin (to taste)
	black pepper (to taste)

Instructions

1. Mix all ingredients together and chill.
2. Best if marinated overnight.

Spinach Dip – Kelsey

This will always win the potluck.

Ingredients

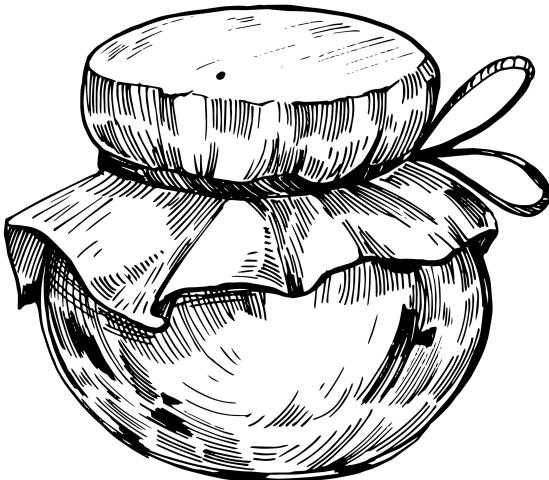
1 package frozen spinach (thawed, drained)	1 block cream cheese
1 can artichokes (drained, chopped)	$\frac{3}{4}$ cup green onion (chopped)
1 clove garlic (diced)	mozzarella (for topping)
1 cup sour cream	salt (to taste)
1 cup mayo	black pepper (to taste)

Instructions

Preheat the oven to 350°F.

1. Mix all the ingredients except the mozzarella together in a baking dish.
2. Top the mixture with the mozzarella.
3. Bake until golden brown and bubbling on the sides.
4. Serve with chips or toasted bread.

Sauces, Jams,
&
Canned Goods



Spaghetti Sauce – Mimi

Copied straight from Italy.

Ingredients

1 tbsp olive oil	2 cans stewed tomatoes w/basil
1 lb Italian sausage	1 cup tomato paste w/garlic
$\frac{1}{2}$ cup red wine	salt (to taste)
1 onion (diced)	black pepper (to taste)
2 cloves garlic (minced)	
1 can fire roasted tomatoes	pasta water

Instructions

It helps to have pasta water made ahead. Otherwise just use regular water.

1. Heat the olive oil on medium-high heat and add the Italian sausage.
2. Cook until browned and a layer of fond has formed in the pan.
3. Remove the meat and add in the onion.
4. Sauté the onions until translucent.
5. Add the garlic and continue to sauté for another 30 seconds.
6. De-glaze the pan with the red wine. Simmer until slightly reduced.
7. Add in the tomato ingredients and season with salt and pepper.
8. Add back in the cooked italian sausage.
9. Simmer for at least 20 minutes.
10. Adjust the consistency with reserved pasta water.

Tex-Mex Enchilada Gravy – Gage

White people can make it too!

Ingredients

$\frac{1}{4}$ cup oil or butter	2 tsp ground cumin
$\frac{1}{4}$ cup all purpose flour	$\frac{1}{2}$ tsp dried oregano
$\frac{1}{2}$ tsp ground black pepper	1 tbsp chili powder
$\frac{3}{4}$ tsp salt	2 cups beef broth
2 tsp garlic powder	1 tbsp tomato paste

Instructions

1. Heat the oil or butter in a medium size skillet over medium heat.
2. Add in the flour and stir to mix. Will be a thick mixture.
3. Allow this to cook for just 1–2 minutes. The roux should be a very light brown.
4. Add in the spices. Stir to form a thick paste for no longer than 30 seconds.
5. Stir in the broth and tomato paste until smooth.
6. Continue to heat while stirring for several minutes until the sauce is slightly thickened.
7. Keep the heat to just below a simmer.
8. Pour into a jar to store or use to make enchiladas.

Pan Gravy – Gran

Perfect pairing for anything deep-fried.

Ingredients

3 tbsp liquid fat	1 cup meat stock or water
3 tbsp flour	salt

Instructions

Use the natural fats from whatever meat you're cooking.

1. Remove meat from the pan and pour off the fat and measure the amount needed back into the pan.
2. Add the flour 1 tablespoon at a time, and whisk together constantly. Repeat until all the flour is used.
3. Cook over low heat, stirring steadily, until bubbly and brown.
4. Stir in the stock (or water), taking the pan off the heat to avoid lumps.
5. Boil 1 minute, scraping drippings off the bottom of the pan.
6. Season and serve.

Japanese Curry – Gage

Try it with the pork katsu.

Ingredients

$\frac{1}{4}$ cup of butter (1st)	$\frac{1}{2}$ cup all-purpose flour
$\frac{1}{2}$ cup butter (2nd)	1 tbsp garam masala
1 $\frac{1}{2}$ tbsp butter (3rd)	$\frac{1}{4}$ cup curry powder
3 onions (julienned)	2 tsp MSG
1-quart chicken stock	1 tbsp soy sauce
4 dried shiitake mushroom	2 tbsp Worcestershire sauce
1 apple (peeled & grated)	1 tbsp honey or sugar
1 tbsp tomato paste	

Instructions

1. Add the 1st butter measurement to a large sauce-pot and melt over medium-high heat.
2. Add the julienned onions and cook for 30 to 45 minutes, stirring often, and adjusting the temperature between medium and low accordingly; if onions start to stick to the bottom, add a splash of water to de-glaze.
3. Bring 1 cup of the chicken stock to a boil and add the shitake mushrooms; after two minutes, remove your mushrooms or until entirely hydrated. Set aside.
4. Once the onions are a medium-dark color, add the grated apple and tomato paste to the onions. Stir and cook for 3–4 minutes or until the apple softens. Remove and place it aside.
5. Over medium-high heat (using the same pot), add the 2nd butter measurement.
6. Once melted, add the flour, constantly whisk for 30 seconds.
7. Add the garam masala (optional), curry powder, and MSG.
8. Whisk vigorously, and let toast for about 1 minute.
9. Add back the onions along with the soy sauce, Worcestershire sauce, honey (or sugar), and one quart of chicken shiitake stock, stirring often until thickened
10. Let simmer for 2 minutes.
11. Blend the mix until completely smooth, then add the 3rd butter measurement while blending.
12. Serve with rice and pork katsu.

Katsu Sauce — Gage

Sweet, tangy, and savory. Perfect for dipping fried food!

Ingredients

6 tbsp ketchup	2 tbsp miso paste (optional)
2 tbsp Worcestershire sauce	2 tsp honey
2 tbsp oyster sauce	

Instructions

1. In a small bowl, stir together all of the ingredients until fully incorporated.
2. Use or store in an airtight container in the refrigerator for up to 1 month.

Creamy, Spicy Dipping Sauce – Gage

Perfect for dipping a quesadilla.

Ingredients

$\frac{2}{3}$ cup of Mexican cream	hot sauce (I use Valentina®)
	1 lime (juice)

Instructions

1. Mix all the ingredients together.
2. Add hot sauce to your desired spice level.

Boss' Tartar Sauce — Boss

Enjoy with any fish or just by the spoonful.

Ingredients

1 cup real mayo	$\frac{1}{4}$ tsp thyme
$\frac{1}{2}$ cup onion (finely chopped)	$\frac{1}{2}$ lemon (juice)
2 tsp dill relish	Salt
2 tsp sweet relish	Pepper
$\frac{1}{2}$ jalapeno	

Instructions

1. Mix all ingredients together in a bowl. Season to taste.

Plum Preserves – Shug

For when your plum tired of life.

Ingredients

8 cups plums (pitted/cut) | 4 cups sugar

Instructions

1. Put plums and sugar in the instant pot.
2. Sauté for on medium-high for 3 minutes.
3. Pressure cook on high for 1 minute.
4. Slow release for 10 minutes, then quick release.
5. Mash and stir on the sauté setting until thick but pourable (stirring every 5 minutes).

Apricot Preserves – Shug

Perfect pairing for white bread and peanut butter.

Ingredients

8 cups apricots (pitted/cut)		$\frac{1}{4}$ cup lemon juice
6 cups sugar		

Instructions

1. Put apricots and sugar in the instant pot.
2. Sauté on medium-high for 3 minutes.
3. Pressure cook on high for 1 minute.
4. Slow release for 10 minutes, then quick release.
5. Mash and stir on the sauté setting until thick but pourable (stirring every 5 minutes).

Raspberry Jam — Shug

Try it with chocolate sauce and ice cream.

Ingredients

5 cups raspberries (4 small containers)	Juice from 2 large lemons
2 cups sugar (more or less to taste)	2 tbsp cornstarch
	2 tbsp water

Instructions

1. Add the raspberries, sugar, and lemon juice to the instant pot and mix.
2. Pressure cook on high for 3 minutes.
3. Slow release for 10 minutes, then quick release. Sauté and stir until you reach your desired consistency.
4. While releasing the pressure, make a slurry with the cornstarch and water.
5. Add the slurry in small portions to the mixture while stirring until desired viscosity is reached.

Jalapeño Jelly – Shug

Delicious with cream cheese and crackers!

Ingredients

1 red bell pepper	$\frac{1}{2}$ tsp salt
1 green bell pepper	6 cups sugar
10 jalapeños	1 pouch liquid fruit pectin
1½ cups white vinegar	

Instructions

1. In food processor, finely chop the peppers.
2. Place peppers in large pot with vinegar, salt, and sugar.
3. Boil for 10 minutes, stirring often (be careful... it will boil over QUICK!).
4. Add pectin pouch and boil 1 more minute.
5. Fill canning jars.
6. Add to boiling hot water bath for 10 minutes.
7. Wait a day or so for jelly to set.

Pickled Red Cabbage – Gage

Simple slaw, great for dressing up any recipe.

Ingredients

$\frac{1}{2}$ red cabbage (thinly sliced)	2 tbsp sugar
1 $\frac{1}{2}$ cups rice vinegar	1 tbsp salt
1 cup water	1 tbsp furikake (optional)

Instructions

1. Place the sliced cabbage into a large container.
2. In a medium sauce-pot, place the vinegar, water, sugar, furikake, and salt.
3. Bring it to a boil and pour it over the cabbage.
4. Seal the jar and refrigerate.

Dill Pickles – Gage

You can put them on a sandwich, but I know you'll just eat them out of the jar.

Ingredients

cucumber (sliced or speared)	2 garlic bulbs (crushed)
1 cup vinegar	1 bunch dill
1 cup water	black pepper (to taste)
2 tbsp sugar	crushed red pepper (optional)
1½ tbsp kosher salt	

Instructions

1. Cut the cucumber to your desired shape.
2. Place the cucumber, garlic, dill, black pepper, and red pepper into a mason jar.
3. Boil the water, vinegar, and salt.
4. Pour the boiling liquid over the contents in the jar.
5. Seal the jar, and allow to cool before enjoying.

Breakfast



Buttermilk Pancakes — Shug

Make these every Christmas morning.

Ingredients

2 eggs, separated	3 tsp baking powder
2 cups buttermilk	$\frac{1}{4}$ tsp baking soda
2 cups flour	2 tbsp vegetable oil
$\frac{1}{4}$ tsp salt	1 tsp vanilla
$\frac{1}{2}$ cup sugar	

Instructions

1. Separate eggs, beat egg whites until stiff, and set aside.
2. Mix egg yolks with buttermilk.
3. Mix dry ingredients and oil.
4. Add egg yolks and buttermilk to the dry mixture. Mix well.
5. Stir in vanilla.
6. Fold in the egg whites.
7. Cook on medium-high griddle.

50 Yard Line Blueberry Muffins – Shug

Skip the bakery and make these yourself.

Ingredients

1 stick butter (melted)	$1\frac{3}{4}$ cups sugar
$\frac{1}{2}$ cup Mazola oil	3 cups flour
2 eggs	1 cup buttermilk
1 tbsp Butavan	1 tbsp baking powder
1 can blueberries (drained, save juice)	1 tsp baking soda

Instructions

Preheat the oven to 400°F

1. Mix the flour, baking powder, and baking soda together in a large bowl.
2. In a stand mixer equipped with the whisk attachment, mix the butter, oil, sugar, and eggs.
3. Slowly add in the dry ingredients and mix until incorporated.
4. Add Butavan, buttermilk, blueberries, and $\frac{1}{4}$ cup blueberry juice.
5. Spray muffin pan and fill with the batter.
6. Bake for 18–20 minutes.

Huevos Rancheros — Papa

It's not Christmas if Papa doesn't make these!

Ingredients

Ranchero sauce:

- 1 tbsp vegetable oil
- $\frac{1}{4}$ onion (minced)
- 1 clove garlic (minced)
- 2 cans tomato sauce (8 oz)
- 1 tbsp parsley
- 1 tbsp chili powder
- $\frac{1}{4}$ tsp salt
- $\frac{1}{8}$ tsp black pepper

- vegetable oil
- 8 corn tortillas
- 8 eggs
- 1 avocado (optional)

Instructions

Heat the frying oil for the tortillas and eggs ahead of time.

1. Heat the oil for the sauce until shimmering.
2. Add the onion and garlic until tender.
3. Add the tomato sauce and the seasonings and simmer for >10 minutes.
4. Fry the tortillas for 30 seconds on each side. Set aside on a paper towel.
5. Using the same pan, fry the eggs to desired tenderness. Over-easy-medium is ideal.
6. On a plate, add the tortilla, then egg, and spoon as much sauce as you desire on top. Serve with sliced avocado.

Side Dishes



Deviled Eggs – Gran

I've never seen anyone eat just one of these.

Ingredients

6 hard-boiled eggs

$\frac{1}{4}$ cup mayonnaise

1 $\frac{1}{2}$ tbsp sweet pickle relish

1 tsp mustard

$\frac{1}{8}$ tsp salt

dash of black pepper

sprinkle of paprika

Instructions

Pre-boil the eggs for 10–12 minutes and allow to cool completely.

1. Slice the eggs in half lengthwise and carefully remove the yolks.
2. Mash the yolks with the mayonnaise.
3. Add the relish, mustard, salt, and pepper; stir well.
4. Spoon the yolk mixture back into the egg whites.
5. Sprinkle with paprika.

Onion Rings – Great Shug

You probably weren't expecting onion rings in this book.

Ingredients

Onion Marinade:

- 2 onions (ringed)
- 1 cup water
- 1 cup whole milk

Batter:

- 1 $\frac{1}{3}$ cup flour
- 1 tbsp shortening
- 2 eggs (separated)
- $\frac{3}{4}$ cup water
- 1 tsp salt
- $\frac{1}{4}$ tsp black pepper

Instructions

Preheat frying oil to 375° F.

1. Combine the water and whole milk for the marinade, and add the onions to the mixture. Marinate for *geq* 30 minutes.
2. Beat the egg yolks until smooth and the egg whites until stiff. These are done **SEPARATELY!**
3. Mix the yolks, flour, shortening, water, salt, and black pepper.
4. Fold in the egg whites.
5. Dip the onion rings in the batter, and fry until golden brown.

Thanksgiving Dressing — Great Shug

Throwback to the OG Shug.

Ingredients

1 cup chopped onion	1 can baked biscuits
1 cup chopped celery	1 container chicken broth
1 stick butter (melted)	1 can cream of celery, mushroom, or chicken soup
2–3 packages baked cornbread	

Instructions

Preheat oven to 375°F.

1. Mix cornbread, biscuits, onion, celery, and butter together.
2. Add chicken broth and soup to get the consistency you want.
3. Bake until golden brown on top (use the broiler if desired).

Carrots & Kale – Shug

For the rabbits in the family.

Ingredients

3 large carrots (sliced)
1 bushel of kale (chopped)
1 onion (sliced)
2 tsp garlic salt

1 tsp lemon pepper
1 tbsp olive oil
1 tbsp butter

Instructions

1. Sear carrots in olive oil and butter for about 5 minutes.
2. Add the onion and continue searing with the lid on the pan, without stirring, until carrots are dark and caramelized.
3. Stir, then add chopped kale, turn off the burner, and cover until kale is wilted.
4. Add the seasonings to taste.

Brussels Sprouts – Boss

These will give lasting luck if consumed on New Year's Eve.

Ingredients

2 lbs Brussels sprouts (halved or quartered)	1 tbsp butter
1 onion (sliced)	2 tsp garlic salt
1 tbsp olive oil	1 tsp lemon pepper

Instructions

1. Place Brussels sprouts flat side down in pan of olive oil and butter.
2. Add the onion.
3. Season with garlic salt and lemon pepper.
4. Cover and sear until Brussels sprouts are dark and caramelized.

Coleslaw – Boss

For when you want to get slawpy.

Ingredients

1 small head red cabbage
4 carrots (thinly sliced)
1 jalapeño (finely diced)
4 green onions (cut in ribbons)
1 bunch cilantro (roughly chopped)

1 cup REAL mayo
1 tsp cumin
1 tsp smoked paprika
2 tsp garlic salt
black pepper (to taste)
1 tsp vinegar

Instructions

1. Mix all the ingredients together in a bowl.

White Rice – Gage

Simple and goes with literally everything.

Ingredients

1 cup white rice

1 tsp Kosher salt

2 cups water

Instructions

1. In a fine mesh strainer add the rice.
2. Place the strainer into a bowl, and fill with water.
3. Mix the rice in the water and dispose of the water.
4. Repeat this process until the water no longer becomes cloudy.
5. Add the rice to a medium sauce-pot along with 2 cups of room temperature water and salt.
6. On the smallest burner, bring to a boil, then reduce the heat to low and cover.
7. Simmer for 20 minutes.

Stuffed Potatoes – Great Shug

*It's cheesy f*****g potatoes.*

Ingredients

6 Russet potatoes

1 stick butter

1 cup cheddar (shredded)

1 can mushrooms

green onions (chopped)

sour cream

fried bacon chips

Instructions

1. Boil the potatoes in the skins until tender.
2. Remove the skins and chop the potatoes into a large bowl.
3. Melt the butter into the potatoes.
4. Add in the cheese, mushrooms, bacon, and green onions.
5. Add sour cream while mixing until you are happy with the consistency.

Macaroni & Cheese – Gran

This is just a little bit better than Kraft.

Ingredients

1 package elbow macaroni	1 tsp salt
$\frac{1}{4}$ cup butter	2 cups shredded cheddar
$\frac{1}{4}$ cup all-purpose flour	1 egg (beaten)
2 cups milk	paprika

Instructions

Preheat the oven to 350° F. Bring water to boil beforehand.

1. Cook the macaroni according the the package directions, omitting salt.
2. Drain the pasta completely.
3. Melt the butter in a heavy saucepan over low heat.
4. Add flour, stirring until smooth.
5. Cook for 1 minute, stirring constantly.
6. Gradually add the milk, cook over medium heat, stirring constantly until thickened and bubbly.
7. Stir in the salt and cheese until the cheese melts.
8. Gradually stir about $\frac{1}{4}$ of hot mixture into the egg.
9. Add the egg mixture back into the cheese mixture, stirring constantly.
10. Stir the macaroni into the cheese sauce.
11. Pour into a lightly greased $1\frac{3}{4}$ quart baking dish.
12. Sprinkle with paprika.
13. Bake for 35 minutes.

Donna's Grape Salad – Gran

Who the heck is Donna?

Ingredients

4 cups grapes

1 cup nuts (pecans)

1 cup sour cream

1 cup brown sugar

1 $\frac{1}{2}$ tsp almond extract

Instructions

1. Mix the sour cream, brown sugar, and almond extract.
2. Pour the mixture over the grapes and nuts.
3. Mix until completely covered.
4. Chill and serve.

Soups



Tomato Soup – Shug

Of course you have to eat it with a grilled cheese!

Ingredients

$\frac{1}{2}$ onion	3 tbsp sugar
6 tbsp butter	1 cup half & half
1 can diced tomatoes	salt and pepper (to taste)
1 can tomato sauce	$1\frac{1}{2}$ tsp parsley
$\frac{1}{4}$ cup chicken broth	$1\frac{1}{2}$ tsp basil

Instructions

1. Sauté onions in the butter.
2. Process the sauteed onions and diced tomatoes in a food processor.
3. Put back in the pot to mix with tomato sauce and chicken broth.
4. Bring soup to almost a simmer.
5. Add sugar, spices, and half & half.

Tomato Bisque — Gage

If you liked the last one, you'll love this!

Ingredients

6 tbsp butter	chicken stock (to desired thickness)
1 tbsp olive oil	1 cup heavy cream
1 medium onion, diced	$\frac{1}{2}$ cup sherry (optional)
1 carrot, diced	1 tsp black pepper
1 stick of celery, diced	salt to taste
1 red bell pepper, diced	sugar to taste
3 cloves of garlic, diced	basil (chiffonade)
1 can of San Marzano crushed tomatoes (28 oz)	$\frac{1}{2}$ cup balsamic vinegar

Instructions

1. Add the butter and oil to a sauté pan.
2. Sauté (with a pinch of salt) the onion, carrot, celery, and bell pepper on medium-high heat until the onions are translucent.
3. Add the garlic and cook for an additional 30 seconds.
4. De-glaze the pan with the sherry (or chicken stock).
5. Add the tomatoes and chicken stock and bring to a simmer.
6. Add the black pepper and sugar until the desired taste is reached.
7. Simmer for >30 min.
8. Transfer to a blender and blend on high until completely smooth.
9. Transfer back to the sauté pan and add in the heavy cream.
10. Add the balsamic vinegar to a non-stick pan on medium heat to make a reduction.
11. Serve with the chiffonade basil and the balsamic reduction.

Chicken Noodle Soup – Kelsey

Cure your cold with this one.

Ingredients

1 tbsp olive oil	12 cups chicken broth
1 tbsp butter	4 thyme sprigs
1 yellow onion (diced)	2 bay leaves
3 celery stalks (diced)	2 lbs chicken breast
2 carrots (thin sliced or chopped)	salt (to taste)
6 garlic cloves	black pepper (to taste)
	egg noodles

Instructions

1. Heat the butter and oil in a Dutch oven.
2. Add onions, carrots and celery. Cook for 5 minutes then stir in the garlic.
3. Pour in your chicken broth and add in your thyme and bay leaves bring to a simmer.
4. Add your chicken and let cook for 25–30 minutes or until chicken is fully cooked.
5. Take chicken out and cut it into pieces.
6. Add egg noodles to the broth and cook for 7 minutes.
7. Take out the sprigs and bay leaves and add back in your chicken with your noodles.
8. Add salt and pepper to taste and enjoy.

Chicken Enchilada Soup — Shug

This just might cure your cold.

Ingredients

2 tbsp olive oil	1 $\frac{1}{2}$ cups water
1 small onion (diced)	1 tbsp A1 steak sauce
2 stalks celery (diced)	$\frac{1}{4}$ tsp pepper
1 garlic clove (sliced)	2 tbsp Worcestershire sauce
1 can green chilis (4 oz)	1 tbsp cumin
1 can Rotel tomatoes	1 tbsp chili powder
1 can beef broth (16 oz)	2–3 cups cooked white rice
1 can chicken broth (16 oz)	1 rotisserie chicken (pulled)
1 can cream of chicken soup	

Instructions

For cooked rice, see the recipe in the side dish section.

1. In a large pot, sauté the onion and garlic in olive oil.
2. Add all of the ingredients to the pot, excluding the rice.
3. Bring to a boil, then lower the heat and simmer for 1 hour.
4. Add the cooked rice, and serve.

Chicken Orzo Soup – Gage

Why fuss with rice, if you can just use orzo?

Ingredients

1 tbsp olive oil	6 cups chicken broth
6 garlic cloves (minced)	1 lb chicken breast/thighs
1 yellow onion (diced)	1 tsp chopped rosemary
2 carrots (thinly sliced)	1 tsp chopped thyme
2 celery stalks (chopped)	$\frac{1}{2}$ tsp salt
1 tbsp fresh ginger	black pepper (to taste)
1 tsp cayenne	1 cup orzo pasta
1 tsp ground turmeric	$\frac{2}{3}$ cup frozen peas

Instructions

Feel free to substitute with pre-cooked chicken.

1. Place a large dutch oven over medium high heat.
2. Add the olive oil once the pot is ripping hot and add in the chicken making sure not to crowd the pot.
3. Get a good sear on all sides of the chicken and save for later. There should be a nice fond in the pan at this point.
4. Add in the onion, carrots and celery.
5. Cook for a few minutes until the onion becomes translucent.
6. Add in the ginger, garlic, and turmeric and sauté for 30 seconds.
7. Add in chicken broth, chicken breast from earlier, and seasonings.
8. Bring soup to a boil then reduce heat to low and simmer until chicken is fully cooked.
9. Once chicken is cooked, remove and transfer to a cutting board to shred.
10. Add chicken back to the pot and stir in frozen peas and orzo.
11. Cook for another 7–8 minutes until orzo is just barely tender.

Chicken & Dumplings — Shug

Perfect for those cold dreadful days.

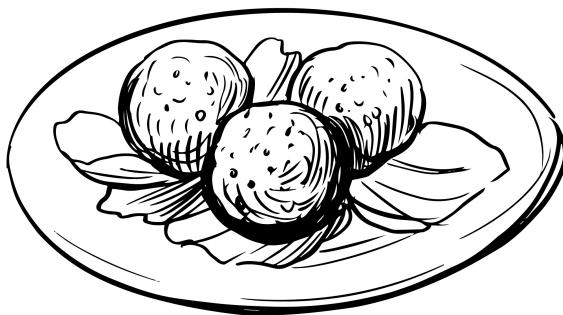
Ingredients

3–4 chicken breasts	garlic powder
1 medium onion (diced)	parsley
2 stalks of celery (chopped)	poultry seasoning
3–4 carrots (sliced or diced)	black pepper
2 cans cream of chicken soup	1 cup half & half
1 box chicken broth	1 can Pillsbury® buttermilk
3 tbsp butter	biscuits

Instructions

1. Place chicken in the crock-pot.
2. Stir together all other ingredients except for the half & half and biscuits and pour over the chicken.
3. Cook on low for 7–8 hours.
4. Take out the chicken and pull apart.
5. Cut the raw biscuits into small $\frac{3}{4}$ " pieces and place in the crock-pot.
6. Add the half & half. *You can add however much you want.*
7. Put the chicken back in and cook on high for another hour.

Mains



Chili – Boss

Make this every fall.

Ingredients

1 lb ground beef	1 tbsp pepper
1 onion	1 tbsp cumin
3 garlic cloves	1 tbsp garlic salt
2 jalapenos	1 tsp paprika
1 can stewed tomatoes (16 oz.)	$\frac{1}{4}$ tsp coriander
1 can tomato sauce (16 oz.)	2 tsp rosemary
3 tbsp chili powder (at least)	2 cups water

Instructions

1. Sauté onion, garlic, and jalapenos with olive oil.
2. In a separate pan, brown the meat.
3. Once browned, drain the grease, and add to the sautéed vegetables.
4. Add all other ingredients.
5. Simmer for 2–4 hours.
6. Seasoning does not have to be exact, just add to your liking.

Chili 2.0 – Gage

Gage's rendition on Boss' chili.

Ingredients

1 tbsp peanut oil	≥3 tbsp chili powder
1 lb ground beef	1 tbsp pepper
1 lb breakfast sausage	1 tbsp cumin
4 strips of bacon sliced	1 tbsp garlic powder
1 onion finely diced	1 tsp paprika
3 garlic cloves crushed	$\frac{1}{4}$ tsp coriander
3 jalapeños finely diced	2 tsp rosemary
$\frac{1}{4}$ cup flour	Salt (to taste)
$\frac{1}{3}$ cup red wine (optional)	2 cups water
1 large can crushed tomatoes	

Instructions

1. In a large pot, add the oil and heat over high until shimmering.
2. Add the bacon and cook until lightly browned.
3. Add the beef and breakfast sausage.
4. Cook over high until browned.
5. Remove the meat and add the onions and jalapeños.
6. Cook until translucent.
7. Add the flour and thoroughly mix.
8. Cook until lightly browned.
9. Add the garlic, and continue to mix for another 30 sec.
10. De-glaze with the wine or beef stock, then add the crushed tomatoes and all the spices.
11. Mix thoroughly, and add water to desired thickness.
12. Cover, reduce heat to low, and simmer for 2–4 hours.

Pedernales River Chili – Gran

Apparently a favorite of Lyndon B. Johnson.

Ingredients

4 lbs ground beef (chuck)	6 tsp chili powder (more if needed)
1 large onion (chopped)	2 cans whole tomatoes
2 cloves garlic (minced)	salt to taste
1 tsp oregano	2 cups hot water
1 tsp cumin	

Instructions

1. Put the meat, onion, and garlic in a large, heavy boiler or skillet.
2. Sear until lightly colored.
3. Add oregano, cumin, chili powder, tomatoes, salt to taste, and hot water.
4. Bring to a boil, then lower heat and simmer for 1 hour.
5. As fat renders, skim with a ladle.
6. Serve with a side of cornbread.

Western Burgers — Shug

These are a favorite from school cafeterias in the 70s–80s. Created by a cafeteria worker named Emaline Anderson in Wichita Falls, TX.

Ingredients

Dough:

- 4 cups flour
- 4 tbsp shortening
- 1 tsp salt
- 4 tbsp sugar
- 1 $\frac{1}{2}$ –2 cups hot water
- 3 ($\frac{1}{4}$ oz) packages Quick Rise Yeast

Meat:

- 1–1 $\frac{1}{2}$ lbs ground beef
- $\frac{1}{2}$ onion (chopped)
- $\frac{1}{4}$ cup mustard
- $\frac{1}{2}$ cup mayonnaise
- 1 cup cheese (American, velveeta, etc., NOT cheddar)
- salt and black pepper (to taste)

Instructions

Preheat the oven to 350° F.

Dough

1. Mix flour, salt, sugar, and yeast. Mix well.
2. Add shortening and mix until crumbly.
3. Add hot water a little at a time until a soft ball forms.
4. While the dough is rising, make the meat mixture.

Burgers

5. Brown meat over medium-high heat and drain.
6. Add remaining ingredients and mix well.
7. Roll dough into balls on lightly floured surface.
8. Flatten dough (not too thin).
9. Place $\sim \frac{1}{3}$ cup of the meat in the middle of each flattened ball.
10. Bring the dough up around the meat and pinch together.
11. Turn over and flatten with hand.
12. Place on an un-creased cookie sheet and bake until golden brown (about 12 minutes).

Fettuccine Alfredo — Jacy

It slaps.

Ingredients

$\frac{1}{2}$ cup butter	$\frac{1}{4}$ tsp pepper
1 $\frac{1}{2}$ cup heavy whipping cream	2 cups grated parmesan cheese
2 tsp minced garlic	1 bag fettuccine noodles
$\frac{1}{2}$ tsp italian seasoning	1 lb chicken breast or shrimp
$\frac{1}{2}$ tsp salt	

Instructions

1. Add butter and cream to a large skillet.
2. Simmer over low for 2 minutes.
3. Whisk in garlic and seasonings for one minute.
4. Whisk in parmesan until melted.
5. Mix in with noodles and your choice of chicken or shrimp.
6. Simmer until the meat is cooked.

Blackened Catfish – Boss

Simple, easy, delicious.

Ingredients

2 catfish filets
1 $\frac{1}{2}$ tsp garlic salt

1 $\frac{1}{2}$ tsp paprika
black pepper (to taste)

Instructions

1. Season fish to your liking on both sides. Use pepper generously.
2. Cook on medium-high heat in olive oil for approximately 3 minutes on each side, or until done. Cast iron skillet will produce the best results.

Chicken Tacos – Shug

No need to stress yourself out with these other fancy recipes.

Ingredients

4 chicken breasts	1 can corn, drained (optional)
1 chicken taco seasoning packet	2 small cans green chiles (optional)
1 jar Kylito's salsa	

Instructions

Feel free to substitute with pre-cooked chicken.

1. Place chicken in a crock-pot.
2. Sprinkle chicken taco seasoning packet over all the chicken.
3. Pour in salsa, corn, and green chiles.
4. Cook on high for 4 hours, or low for 6 hours.
5. Shred and stir. Serve with tortillas.

Catfish Tacos — Boss

You can use any type of white fish for this recipe, but catfish makes it more relatable.

Ingredients

Fish:

- 1 catfish filet
- 1 tbsp butter
- 1 tbsp olive oil
- garlic salt (to taste)
- black pepper (to taste)
- cumin (to taste)

cayenne (to taste)

paprika (to taste)

Garnish:

- $\frac{1}{4}$ onion (diced)
- 1 small tomato (diced)
- fresh cilantro (chopped)

Instructions

1. Season the catfish on both sides.
2. Sear the catfish in olive oil over medium high heat, 4 minutes on each side.
3. Mix in the butter and baste for 1 minute.
4. Chop the catfish in the pan.
5. Serve on a corn tortilla and garnish with onion, tomato, and cilantro.

Carne Asada – Gage

Throw these on a quesadilla, and you'll be in heaven.

Ingredients

2 lbs skirt steak	1 handful of cilantro (chopped)
olive oil (to coat the steak)	$\frac{2}{3}$ tbsp chili powder
2 tbsp soy sauce	1 tbsp garlic powder
1 orange (juice and zest)	2 tsp cumin
2 limes (juice and zest)	1 heavy pinch oregano
6 cloves garlic (crushed)	$\frac{2}{3}$ tbsp kosher salt

Instructions

A flame grill is ideal, but a ripping hot flat iron will also work.

1. In a bowl, add the skirt steak, and coat with olive oil.
2. Add the soy sauce, citrus, garlic, cilantro, and seasonings, and mix together to fully coat the steak.
3. Marinate in the refrigerator for >1 hour.
4. Add the steaks to the grill, and allow each side to get some char marks (5 minutes on each side).
5. Remove the steaks from the grill and let rest for >5 minutes.
6. Cut the steaks against the grain, and serve.

Chicken Spaghetti – Shug

Always a popular choice in our house.

Ingredients

1 package of spaghetti	1 can Rotel tomatoes
3 chicken breasts	1 can cream of chicken soup
2 cups chicken broth	garlic salt
$\frac{1}{2}$ stick butter	black pepper
1 buttermilk ranch packet	1 block cream cheese
$\frac{1}{2}$ onion, diced	$\frac{1}{3}$ block Velveeta® cheese

Instructions

1. Add all ingredients to the crock pot, excluding the cream cheese and Velveeta®.
2. Cook on high for $3\frac{1}{2}$ hours.
3. Add cream cheese and Velveeta®, then cook an additional 30 minutes.
4. Shred and stir.
5. Boil the spaghetti to desired tenderness, strain, and add to the mixture in the crock pot.

Spaghetti-Stuffed Sandwiches — Jacy

As delicious as it is unhinged.

Ingredients

1 pound ground beef	$\frac{1}{2}$ tbsp minced garlic (for compound butter)
1 can tomato sauce	1 tbsp minced garlic (for sauce)
2 $\frac{1}{2}$ cups beef broth	garlic salt
16 oz spaghetti	black pepper
Italian loaf bread	Italian seasoning
$\frac{1}{4}$ cup butter	

Instructions

Preheat the oven to a broil.

1. Cut the ends off of the Italian loaf bread and hollow them out.
2. Melt the butter, and add $\frac{1}{2}$ tbsp of minced garlic, italian seasoning, and salt and pepper to the melted butter.
3. Use a brush to spread the butter mixture on the outside of the hollowed out Italian loaf, and set aside.
4. Brown the ground beef in a pot on high heat.
5. Add the tomato sauce, beef broth, 1 tbsp minced garlic, and seasonings, and stir.
6. Add the spaghetti, and cover the pot.
7. Cook on a simmer until spaghetti is done.
8. Stir every now and then to ensure it doesn't stick.
9. Break up the pieces of spaghetti when you stir.
10. Put your Italian loaves under the broiler, cut-side-up, to toast them.
11. Stuff the hollowed out loafs with the spaghetti.

Spaghetti & Meatballs — Gage

A more classic use of spaghetti.

Ingredients

Meatballs:

- $\frac{1}{4}$ lb chopped mortadella
- 1 lb ground beef
- 1 tsp (2g) finely ground fennel
- $1\frac{3}{4}$ tsp (12g) fine sea salt
- 3 cloves garlic (diced)
- $\frac{1}{4}$ cup (20g) grated parmesan
- black pepper to taste
- $\frac{1}{2}$ cup (35g) bread crumbs
- 1 whole egg

Sauce:

- $\frac{1}{4}$ cup extra virgin olive oil
- 4 cloves garlic, thinly sliced
- 1 tsp (2g) red pepper flakes
- 1 can peeled tomatoes (28 oz)
- 1 bunch of basil
- grated parmesan for serving
- chiffonade basil for serving
- 1 package spaghetti

Instructions

Prepare the meatballs before making the sauce.

1. In a bowl, place your chopped mortadella, combine it with the ground beef, fennel seed, salt, garlic, parmesan cheese, and black pepper, mix it well, and add the panko and eggs and mix again until emulsified and tacky.
2. Use a large cookie scoop to make the meatballs, around twenty, place them on a sheet tray and roll them into balls.
3. In a large sauté pan, over medium-high, pour enough olive oil to cover the bottom of the pan; once the oil is hot, add all the meatballs in one single layer, and sear for about two minutes, flip and sear one or two more sides, until golden brown (it's okay if there are not cooked all the way).
4. Remove the meatballs from the pan and reserve.
5. In the same pan where the meatballs were cooked, reduce the heat to medium, add the garlic, and sauté for about 5 minutes.
6. Add the pepper flakes, sauté for thirty seconds and add your crushed tomatoes.
7. Stir in a pinch of sugar (or to desired sweetness).
8. Add the meatballs back into the pan, bring to a simmer, and reduce the heat to medium-low and simmer for five to eight minutes.

9. Halfway through this process, add the basil leaves and let simmer until the meatballs cook all the way through.
10. Place spaghetti in a pot of boiling water that has been seasoned generously with salt.
11. Cook according to package instructions or until done.
12. Using tongs, pick up the pasta, let it drain slightly, add it to your sauce until all your pasta has been added.
13. Place one portion of pasta in a shallow bowl, pour some sauce on top and two or three meatballs, grate some fresh parmesan, and finally, some chiffonade fresh basil.

Spaghetti **with** Meatballs – Gran

It's different from the other recipe. I swear!

Ingredients

$\frac{1}{2}$ cup onion (chopped)	1 lb ground beef
2 tbsp butter (melted)	2 tbsp onion (grated)
1 can tomato paste (6 oz)	$\frac{1}{2}$ tsp salt
1 tbsp chopped fresh parsley	$\frac{1}{4}$ tsp pepper
$\frac{1}{4}$ tsp black pepper	2 tbsp vegetable oil
dash of ground oregano	spaghetti

Instructions

Prepare the meatballs before making the sauce.

1. Sauté the chopped onion in the butter in a large skillet.
2. Add tomatoes, parsley, black pepper, and oregano.
3. Cook over medium heat for 20 minutes, stirring occasionally.
4. Combine the ground beef, grated onion, salt, and black pepper.
5. Shape into $1\frac{1}{2}$ " meatballs.
6. Cook in oil over medium heat until no longer pink; drain.
7. Add meatballs to the sauce.
8. Cook over low heat for 15 minutes.
9. Serve sauce over spaghetti.

Lasagna — Mimi

The definition of Italian comfort food.

Ingredients

Meat Sauce:

- 1 lb ground beef
- 1 small onion (diced)
- 1 tbsp minced garlic
- 1 can mushrooms (diced)
- 1 can tomato sauce
- 1 can tomato paste
- 1 tsp oregano/Italian spices
- salt (to taste)
- black pepper (to taste)

Cheese Mixture:

- 1 pack cheddar cheese (grated)
- 1 pack Swiss cheese (grated)
- 1 pack mozzarella (grated)
- 1 carton ricotta cheese

Extra:

- parmesan (for topping)
- lasagna noodles

Instructions

Preheat the oven to 350°F. Bring a large pot of water to boil if using traditional lasagna noodles.

1. Brown the meat with the onions, mushrooms, and garlic.
2. Add the tomato sauce and tomato paste.
3. Add the seasonings and mix completely.
4. Mix all the cheeses together in a separate bowl.
5. Boil the noodles following manufacturer's specifications.
6. Add a layer of meat sauce, then noodles, then cheese. Repeat until complete.
7. Add a generous layer of parmesan on top.
8. Bake for 25 minutes.
9. Broil for the last 5 minutes for a nice browned top crust.

Lemon Garlic Shrimp Pasta – Boss

Lemon, garlic, shrimp? Name a better combo!

Ingredients

1 lb shrimp	4 tbsp butter (for sauce)
1 lemon (juice)	2 tbsp water
1 tbsp minced garlic (or 4 garlic cloves)	pasta of choice
2 tbsp butter (for sautéing)	salt (to taste) black pepper (to taste)

Instructions

1. Melt 2 tbsp butter in a large skillet on medium-high heat.
2. Add the garlic and cook for about 1 minute.
3. Fry the shrimp, cooking for 2 minutes on each side.
4. Add salt and pepper to taste and stir occasionally.
5. Add in the remaining butter, lemon juice, and water.
6. Cook until the butter melts and the shrimp have cooked fully.
7. Take off heat, add more salt and pepper if needed, and serve on your preferred pasta.

Chorizo Tacos with Plantains — Gage

This one is worth the effort. I promise!

Ingredients

1 link of chorizo	queso Oaxaca (or mozzarella)
1 plantain	6–8 corn tortillas
1 lime (juice)	vegetable oil
$\frac{1}{2}$ onion (diced)	$\frac{1}{4}$ cup apple cider vinegar
$\frac{1}{2}$ onion (julienned)	hot sauce (like Cholula®)
1 bunch cilantro (chopped)	Mexican lager (like Corona®) (or water)

Instructions

1. In a small container, add the apple cider vinegar, juice of half a lime, and the Julienned onions. Seal and shake briefly and set aside to pickle.
2. Shred the queso Oaxaca or mozzarella. You won't need much.
3. Slice the plantain at a bias into $\frac{1}{4}$ " slices.
4. Heat a non-stick skillet over medium-high heat and add the chorizo. Cook until browned.
5. Remove the chorizo, and add the onions until translucent.
6. De-glaze with a $\frac{1}{4}$ cup of the lager (or water) until it boils off, then add back the chorizo.
7. Mix briefly, then set on the back burner.
8. In a large deep skillet add the oil so that it just covers the bottom and then some.
9. Once the oil is shimmering, add the plantain slices in batches, making sure not to overcrowd the pan.
10. Cook until one side is browned then flip. Once done, set aside.
11. Heat a non-stick skillet over medium heat until just smoking.
12. Add the tortillas, and cook both sides so that they are just slightly burned in a few spots.
13. Store in a bowl covered with a rag, or they will get stale.
14. Now plate. Add the tortillas, then the cheese. You can melt with a blowtorch or in the microwave. Add the chorizo, then 2–3 slices of plantains, then the pickled onions. Cut a few leaves of cilantro on top with scissors, and spritz with a quarter of lime. Optionally, top with a few dabs of hot sauce.

Cheesy Bacon Chicken — Boss

This is just sinful, but we can keep it between us.

Ingredients

Cheddar cheese (slices & grated)	1 can corn
2 large chicken breasts	1 jalapeño (chopped)
1 block cream cheese (softened)	$\frac{1}{2}$ onion (chopped)
	1 clove garlic (chopped)
	6 strips bacon

Instructions

Preheat oven to 375° F.

1. Cut several deep slits lengthwise into the chicken breasts.
2. Insert bacon and cheddar slices inside each slit.
3. Mix all other ingredients.
4. Cover chicken with mixture.
5. Bake for 40 minutes in a cast iron skillet.

Ground Beef Bulgogi – Gage

Sweet and savory, and good in a pinch.

Ingredients

Bulgogi Sauce:

- $\frac{1}{2}$ cup soy sauce
- 2 tbsp rice wine vinegar
- 1 tbsp + 2 tsp brown sugar
- 2 tsp sesame oil
- 1 tsp ginger (minced)
- 1 tsp garlic (minced)

Ground Beef:

- 1 lb ground beef
 - $\frac{1}{2}$ yellow onion (diced)
- Toppings:**
- 1 tbsp scallion (diced)
 - 1 tsp sesame seeds
 - 4 large soft boiled eggs

Instructions

Prepare the meatballs before making the sauce.

1. In a medium bowl combine the ingredients for the bulgogi sauce.
2. Mix well to combine and set aside.
3. In a skillet over medium-high heat, add ground beef and onion and cook until browned (about 5 minutes). The meat will still be a little pink.
4. Add the bulgogi sauce and mix well.
5. Simmer for 6–10 more minutes, and remove from heat.
6. Serve on top of rice.
7. Top with scallions, toasted sesame seeds, and a soft boiled egg.

Pork Katsu — Gage

It's deep-fried pork. What else needs to be said?

Ingredients

4 boneless pork loin chops	2 eggs plus a splash of water
salt to taste	1 $\frac{1}{2}$ cups panko breadcrumbs
1 pinch MSG	3–4 cups oil for frying
$\frac{1}{2}$ cup all-purpose flour	

Instructions

1. Cut the meat off the bone, and score the fat cap down, so the meat does not curl while cooking.
2. With a sharp knife, score the meat lightly, on the exposed flesh, in a crosshatch pattern, no more than $\frac{1}{4}$ " deep.
3. With a meat mallet, flatten the pork loin portions until they are $\frac{1}{2}$ " thick; season with salt and a pinch of MSG.
4. Place in the fridge for 30 minutes or overnight.
5. Set up your breading station by placing the flour, beaten eggs and panko, in separate bowls.
6. Toss the meat in the flour, coating completely, and shake off the excess
7. Dip in the egg wash and let it drain slightly
8. Press it into the panko and make sure everything is well covered.
9. Repeat with all the chops. Fill up a large pot with $2\frac{1}{2}$ " of vegetable oil and heat to 340°F.
10. Fry the pork chops, one or two at a time for 4–6 minutes or until golden brown and crisp (>140°F internal).

Mojo Pulled Pork – Gage

Make this for every party you throw.

Ingredients

1 pork shoulder	$\frac{1}{2}$ bunch of mint leaves
Chicken stock (if needed)	1 tbsp (5g) ground cumin
Kosher salt (to taste)	2 serrano chilies
1 onion (quartered)	1 cup extra virgin olive oil
2 heads of garlic (peeled)	1 $\frac{1}{2}$ tbsp kosher salt
2 oranges (juice and zest)	1 cup fresh lime juice
3 limes (juice and zest)	1 cup fresh orange juice or
2 tbsp (7g) oregano leaves	pineapple juice

Instructions

Marinate overnight; Preheat the oven to 400°F on day of cooking.

1. In a blender, add the onion, garlic, orange zest, lime zest, oregano leaves, mint leaves, cumin, serrano peppers, olive oil, salt, lime juice, and orange juice.
2. Blend together on high speed until completely smooth.
3. Reserve 1 cup of the marinade to use for dipping.
4. With a paring knife, poke deep holes all over the pork shoulder.
5. In a large resealable bag, place the pork shoulder, and pour in the remaining mojo marinade to cover the meat. Seal the bag and marinate in the refrigerator overnight.
6. Remove the pork from the marinade and place in a dutch oven.
7. Pour in all of the marinade. The marinade should come about halfway up the pot, but if not, add a little bit of chicken stock.
8. Braise the pork, uncovered, for 20 minutes. Then reduce the temperature to 350°F and cook until the internal temperature of the pork is 200°F (3 $\frac{1}{2}$ –4 hours) flipping occasionally.
9. Remove the pork from the dutch oven and place on a cutting board to cool.
10. In a large bowl, using two forks, shred the meat.
11. Toss together using the braising liquid to coat the meat to your desired level of fattiness.
12. Season to taste with salt.

Chicken Katsu – Gage

It's fried chicken my boy.

Ingredients

1½ cups all-purpose flour	4 boneless, skinless chicken breasts/thighs
3 large eggs	2 cups high-heat oil
2 tbsp water	
2 cups panko	kosher salt

Instructions

1. Place the chicken breasts between two pieces of plastic wrap and pound to an even thickness of $\frac{1}{2}$ ". Season with salt.
2. Prepare 3 separate shallow bowls for the breading station. In the first, place the flour. In the second, whisk together the eggs and water. In the last, place the panko.
3. Thoroughly coat each piece of chicken in the flour, shaking off any excess.
4. Coat evenly in the egg, making sure no dry spots remain.
5. Finally, coat the chicken on all sides in the panko, pressing to make sure it's thoroughly coated.
6. Set aside on a piece of parchment paper, and separate each breast with a new layer of parchment.
7. Fill a large deep cast-iron skillet or heavy-bottomed pot with the oil, and heat over high heat until just shimmering, or about 325 – 350°F.
8. Carefully place the chicken breast in the oil one at a time.
9. Fry for 3–5 minutes, or until crispy golden brown.
10. Flip and fry for an additional 3–5 minutes, or until it reaches an internal temp of 165°F.
11. Place on a wire rack in a rimmed baking sheet, season again with salt and let drain and cool.
12. Repeat with the remaining chicken breasts.
13. Serve sliced, with a side of spicy cabbage slaw, and drizzled with katsu sauce and Sriracha.

Butter Chicken – Gage

Raleigh's favorite meal of all time.

Ingredients

Marinade:

1½ lbs chicken thighs (1” pieces)
 $\frac{3}{4}$ cup (145g) yogurt
 $2\frac{1}{2}$ tsp (6g) chili powder
1 tsp (2g) turmeric
2 tsp lemon juice
1 tsp (2g) cumin
1 tbsp (7g) Garam masala
2 teaspoons (10g) fine sea salt
2-inch knob ginger

Curry Sauce:

1 onion, thinly sliced
5 garlic cloves, chopped
1 tsp (2g) garam masala
1 tsp (2g) chili powder
 $\frac{1}{2}$ tsp (1g) turmeric
 $\frac{1}{2}$ tsp (1g) fenugreek
1 tbsp (13g) sugar
2 tbsp (28g) ghee
1 tbsp (15g) grated ginger
1 large can crushed tomatoes
 $\frac{3}{4}$ cup (177ml) heavy cream
2 tbsp (28g) unsalted butter
fresh cilantro for garnish
salt to taste

Instructions

Requires >30 minutes of marination.

1. Place your chicken thighs in a bowl along with the rest of the marinade ingredients and mix thoroughly, ensuring the chicken gets completely coated with the marinade.
2. Cover with plastic wrap and reserve in the refrigerator.
3. Heat a 12” nonstick skillet over medium-high heat and add the ghee.
4. Once melted, add your marinated chicken pieces and sear them on all sides until golden brown. It is okay if it does not get cooked all the way through.
5. Remove your chicken, place it in a large bowl, and reserve.
6. Add the onions, season with salt, and cook until just translucent.
7. Add the garlic and ginger and cook for another 30 seconds.
8. Stirring often, add the garam masala, chili powder, turmeric, fenugreek, and sugar.

9. Add in your crushed tomatoes and reduce for 2 minutes.
10. Place the onion mix in the blender and blend on high until smooth.
11. Place the sauce back in the pan, add your chicken, cover with a lid and simmer for seven minutes.
12. Add the heavy cream and simmer until thickened.
13. Cut the heat, stir in butter, and season with salt to taste.
14. Serve your chicken over rice, and garnished with cilantro.

Oven Swiss Steak – Gran

A classic enjoyed during harvest. Apparently the only thing little Boss included in his cookbook for Great Gran.

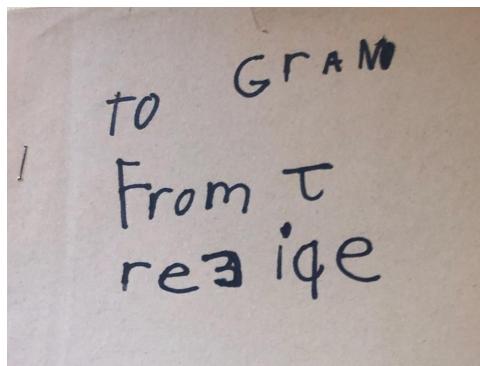
Ingredients

4 round steaks	1–2 cloves garlic (minced)
2 carrots (chopped)	1 can cream of mushroom soup
2 celery stalks (chopped)	beef broth (or water)
$\frac{1}{2}$ onion (chopped)	flour with favorite seasonings
1 can stewed tomatoes	

Instructions

Preheat the oven to 350°F.

1. Coat the steaks evenly with the seasoned flour.
2. Add the steaks to a ripping hot pan and brown on each side in olive oil (about 5 minute each side).
3. Place in a Pyrex® dish.
4. Mix the fresh vegetables together and pour over the steaks.
5. Stir tomatoes and soup together and pour on steaks/veggies.
6. Add a little water or beef broth.
7. Cover with foil and bake about for about an hour.
8. *Note: Boss likes to brown the steak in a cast iron skillet then transfer it to the oven.*



This note is from the cover of a cookbook that Boss made for his Gran when he was young. The only recipe in the cookbook was oven Swiss steak.

Poverty Meatloaf – Gran

You actually don't have to be poor to make this.

Ingredients

2 lbs ground beef	garlic powder
bread (chopped)	salt
1 onion (diced)	black pepper
1 can tomatoes	ketchup
1 eggs	

Instructions

Preheat the oven to 350°F.

1. Mix all the ingredients except for the ketchup together until homogeneous.
2. Top with the ketchup.
3. Bake for $1\frac{1}{2}$ hours.

Mexican Corn Casserole — Mimi

Use spicier chilis depending on your mood.

Ingredients

4 eggs (beaten)
2 cans cream corn
 $1\frac{1}{2}$ tsp garlic salt
1 cup corn meal

2 small cans mild chilis
 $\frac{1}{2}$ lb cheddar (shredded)
1 tbsp oil
1 tsp salt

Instructions

Preheat the oven to 350° F.

1. Mix the eggs, cream corn, oil, salt, garlic salt, and corn meal together.
2. Pour half of the mixture into a greased casserole dish.
3. Layer on the mild chilis and most of the cheddar.
4. Pour the remaining mixture on top.
5. Top with the remaining cheddar.
6. Bake for 1 hour.

Broccoli Casserole – Gran

A warm, vegetarian option for the winter.

Ingredients

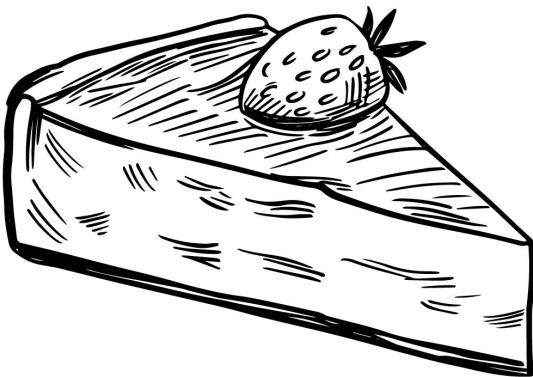
1 lb frozen broccoli	1 can cream of chicken soup
$\frac{1}{2}$ cup butter	1 jar of Cheez Whiz®
1 can cream of mushroom soup	3–4 cups cooked rice

Instructions

Preheat the oven to 350°F.

1. In a 6 quart casserole dish, melt the butter and cook the frozen broccoli until done.
2. Add the rest of the ingredients and mix thoroughly.
3. Bake for 1 hour.

Desserts



Crème Brûlée – Gage

There's something wrong with you if you don't like this dish.

Ingredients

2 cups heavy cream	$\frac{1}{4}$ tsp kosher salt
5 egg yolks	sugar for topping
$\frac{1}{2}$ cup granulated sugar	Fruit of choice for topping
1 tsp vanilla extract	

Instructions

Preheat oven to 325°F. A torch will work better than a broiler for caramelizing the sugar topping.

1. In a saucepan, combine cream, vanilla bean, and salt, and cook over low heat just until beginning to steam. Let sit for 5–10 minutes.
2. In a bowl, beat yolks and sugar together until light.
3. Stir about a quarter of the cream into this mixture, then pour sugar-egg mixture into cream and stir.
4. Pour into four 6-ounce ramekins and place ramekins in a baking dish
5. Fill dish with water halfway up the sides of the dishes.
6. Bake for 30 min to 1 hour, or until centers are barely set.
7. Cool completely. Refrigerate for several hours or up to two days.
8. When ready to serve, top each custard with about a teaspoon of sugar in a thin layer.
9. Place ramekins in a broiler 2–3" from heat source.
10. Turn on the broiler and cook until the sugar melts and browns or even blackens a bit, about 5 minutes.
11. Serve within two hours.

Bananas Foster – Gage

Try to keep your eyebrows on.

Ingredients

$\frac{1}{4}$ cup butter
 $\frac{2}{3}$ cup brown sugar
 $3\frac{1}{2}$ tbsp rum

$\frac{1}{2}$ tsp ground cinnamon
3 bananas (peeled, halved lengthwise)
1 pint vanilla ice cream

Instructions

Preheat oven to 350° F.

1. Melt the butter and brown sugar together over medium heat.
2. Once hot add the bananas to the pan.
3. Coat both sides of the banana with the mixture.
4. After about $2\frac{1}{2}$ minutes, lower the burner to low and add in the rum.
5. Flambé the bananas with the boiling rum.
6. For extra flair, sprinkle in the cinnamon while the flame is still going.
7. Serve over a bowl of ice cream.

Fruit Tarts — Sawyer

Don't let his age fool you. Sawyer makes a mean dessert!

Ingredients

2 rolls sugar cookie dough | $\frac{1}{2}$ – $\frac{2}{3}$ cup preferred jam

Instructions

Preheat the oven to 350°F.

1. Spread 1 cookie dough roll out on a baking pan.
2. Spread the jam thoroughly over the dough.
3. Place the other roll of cookie dough over the top.
4. Bake according to the dough's manufacturer's specifications.

Independence Day Pizza — Presley

Served every 4th of July with fireworks!

Ingredients

1 roll sugar cookie dough	2–3 bananas (sliced)
1 small tub cheesecake filling	1 small carton blueberries
1 small carton strawberries (sliced)	1 can whipped cream

Instructions

Preheat the oven to 350°F.

1. Spread the cookie dough out in a flag shape on a baking sheet.
2. Bake to manufacturer's specifications.
3. Let the cookie cool, then cover with cheesecake filling.
4. Get out a picture of Old Glory and arrange your fruit into the best flag.
5. Top the bananas with whipped cream and use the whipped cream for the stars as well.

Chocolate Chip Cookies – Gran

Everyone's got a chocolate chip cookie recipe.

Ingredients

$\frac{1}{2}$ cup butter	$2\frac{1}{4}$ cups flour
$\frac{1}{2}$ cup shortening	1 tsp baking soda
$\frac{3}{4}$ cup white sugar	1 tsp salt
$\frac{3}{4}$ cup brown sugar	2 cups chocolate chips
1 tsp vanilla extract	1 cup chopped nuts (optional)
2 eggs	

Instructions

Preheat the oven to 375°F

1. Cream butter, shortening, sugar, and vanilla.
2. Add eggs and mix well.
3. Add the dry ingredients and stir until thoroughly mixed.
4. Stir in chocolate chips and nuts.
5. Drop by the heaping teaspoonful onto un-greased cookie sheet.
6. bake for 8–10 minutes or until golden brown.
7. Remove from tray and cool.

Popcorn Balls – Gran

Make into interesting shapes for kiddies.

Ingredients

7 cups popped corn
1 cup sugar
 $\frac{1}{3}$ cup water
 $\frac{1}{3}$ cup corn syrup

1 tsp salt
 $\frac{1}{4}$ cup butter
1 tsp vanilla extract

Instructions

Preheat the oven to 375°F

1. Put popped corn in a large bowl.
2. Mix the sugar, water, syrup, salt, and butter in a saucepan.
3. Cook to 250°F or until a few drops form a hard ball when dropped into cold water.
4. Remove from heat and add in the vanilla.
5. Pour in a thin stream over the popped corn while stirring constantly to mix well.
6. Shape the mixture into balls or whatever shape you like.

Raspberry Lemon Ice Cream – Boss

Try it with a chocolate sauce. Trust me.

Ingredients

1 can Eagle Brand® sweetened condensed milk	1 small lemon (juice and zest)
2 eggs	1 tsp vanilla
2 cups half & half	$\frac{1}{8}$ tsp almond extract
	1 cup fresh raspberries

Instructions

1. Put the raspberries in the freezer (they don't have to be frozen, just cold).
2. Mix together all the ingredients, excluding the raspberries.
3. Pour mixture into your ice cream maker and turn it on.
4. About halfway through, when the ice cream is starting to thicken, add the raspberries.
5. *Note: also works with strawberries.*

Key Lime Ice Cream — Boss

Sometimes making a pie is too much effort.

Ingredients

2 eggs	2 cups half & half
1 can Eagle Brand condensed milk	2 limes (zest and juice)
	1 tbsp vanilla extract

Instructions

1. Mix all the ingredients together.
2. Add the mixture into the ice cream maker.
3. Mix to desired consistency.

Sopapilla Cheesecake – Shug

The most addicting thing ever devised.

Ingredients

2 packages cream cheese (softened)	2 tsp vanilla (divided)
1½ sticks butter (softened, divided)	2 packages Pillsbury® cres- cent rolls
1½ cups sugar (divided)	½ tsp ground cinnamon

Instructions

Preheat the oven to 350°F.

1. Grease a 13×9” pan and set aside.
2. Combine cream cheese and 4 tbsp butter in large bowl.
3. Beat until mixture is creamy.
4. Gradually beat in 1 cup of sugar and 1 tsp vanilla.
5. Unroll the package of crescent rolls and lay in the prepared pan (do not separate the rolls).
6. Stretch the dough to the edges of the pan and seal the perforations.
7. Spread the cream cheese mixture evenly over the dough.
8. Place the remaining package of crescent rolls on the top of the cream cheese mixture.
9. Pinch the dough together at the perforations to seal.
10. Melt the remaining 6 tbsp butter.
11. Stir in the remaining sugar and vanilla as well as the cinnamon.
12. Pour mixture evenly over dough.
13. Bake for 30 minutes or until the cheesecake is slightly puffed and golden brown.

Frosted Brownies — Mimi

Ok, maybe this is the most addicting thing ever devised?

Ingredients

Brownie Mix:

- 2 cups sugar
- 1½ cups flour
- ½ cup cocoa
- 1 tsp salt
- 4 eggs
- 2 sticks butter
- 2 tsp vanilla

Icing:

- 1 stick butter
- ¼ cup cocoa
- 3½ cups powdered sugar
- ¼ cup half & half

Instructions

Preheat the oven to 350°F.

1. Grease and flour 9×13” dish and set aside.
2. Add the sugar, flour, and salt to a large mixing bowl.
3. Melt the butter and cocoa in the microwave.
4. While mixing, add the eggs to the dry ingredients. Once incorporated, add the butter/cocoa mixture and the vanilla.
5. Bake for 30 minutes. Let cool completely.
6. For the icing, melt the butter and cocoa.
7. Add the half & half.
8. Sift in the powdered sugar. Add more half & half if needed.
9. Layer the icing on top of the cooled brownies.

Browned Butter Brownies – Gage

It has coffee, so eat it for the energy.

Ingredients

1½ sticks unsalted butter	½ cup (64 grams) all-purpose flour
4 oz (113 grams) semisweet chocolate (chopped)	½ cup (43 grams) unsweetened cocoa powder
½ cup (100 grams) sugar	½ teaspoon instant espresso powder
½ cup (100 grams) light brown sugar	½ teaspoon fine salt
3 large eggs	1 cup (170 grams) semisweet chocolate chips
1 tsp vanilla extract	

Instructions

Preheat the oven to 350°F.

1. Grease a glass 8" square pan. In a small saucepan set over medium low heat, melt the butter.
2. Swirling the pan occasionally, continue to cook the butter, increasing the heat to medium. It should become foamy with audible crackling and popping noises.
3. Once the crackling stops, continue to swirl the pan until the butter develops a nutty aroma and brown bits start to form at the bottom. Do not allow the bits to burn!
4. Once the bits are amber in color, (~2–3 minutes after the popping stops) remove from heat and pour into a mixing bowl, scraping the brown bits into the bowl.
5. Quickly add in the chopped chocolate and stir until melted.
6. In the bowl of an electric mixer fitted with the whisk attachment, combine the sugar, brown sugar, eggs, and vanilla.
7. Beat on high speed until completely thickened and fluffy in texture and lightened in color, ~8 minutes.
8. On low speed, gradually pour in the butter/chocolate mixture.
9. Using a rubber spatula, fold in the flour, cocoa, espresso, and salt until just combined.
10. Fold in the chocolate chips.
11. Pour into the prepared pan and smooth out with a spatula.
12. Bake for 22–25 minutes, or until set but not overbaked.
13. Let cool completely before slicing and serving.

Vanilla Pudding — Shug

It's vanilla pudding!

Ingredients

$\frac{1}{2}$ cup sugar
2 tbsp cornstarch
 $\frac{1}{2}$ tsp salt
2 cups milk

2 large egg yolks (slightly beaten)
2 tbsp butter (softened)
2 tsp vanilla

Instructions

1. In a 2-quart saucepan, mix the sugar, cornstarch, and salt.
2. Gradually stir in the milk.
3. Cook over medium heat, stirring constantly, until mixture thickens and boils.
4. Boil and stir for 1 minute.
5. Gradually stir $\geq \frac{1}{2}$ of the hot mixture into the egg yolks to temper them, then stir back into hot mixture in saucepan.
6. Boil and stir for another minute.
7. Remove from heat and stir in the butter and vanilla.

Strawberry Cheesecake — Mimi

The best way to improve a cheesecake is to make it a strawberry cheesecake.

Ingredients

Cheesecake:

- 4 pkg cream cheese (softened)
- $\frac{3}{4}$ cups sugar
- 3 eggs
- $\frac{1}{2}$ tsp vanilla extract
- 1 unbaked graham cracker pie crust (9")

Sour Cream Topping:

- 1 cup sour cream
 - $\frac{1}{2}$ cup sugar
 - $\frac{1}{2}$ tsp vanilla extract
- Strawberry Topping:**
- 1 pkg frozen strawberries
 - 2 tbsp cornstarch
 - $\frac{1}{2}$ cup sugar

Instructions

Preheat the oven to 350° F.

Cheesecake

1. Combine the cream cheese, vanilla, and sugar and beat until smooth.
2. Add the eggs, one at a time, beating well after each.
3. Pour into the graham cracker crust.
4. Bake for 30 minutes. Cool for 10 minutes before adding the sour cream topping.

Sour Cream Topping

5. While the cheesecake bakes, mix the ingredients for the sour cream topping together until completely homogenous.
6. Pour on top of the cheesecake.
7. Bake for another 15 minutes.

Strawberry Topping

8. Mix all the ingredients together until homogenous.
9. Cook in the microwave or on the stove until thickened.
10. Spread the topping onto the cheesecake.
11. Chill completely before serving.

Pecan Pie – Gran

A West Texas delicacy.

Ingredients

For 9" pie:

- 3 eggs
- $\frac{3}{4}$ cups sugar
- $\frac{1}{3}$ tsp salt
- $\frac{1}{3}$ cup butter (melted)
- 1 cup corn syrup
- 1 cup pecans (halved)

For 8" pie:

- 2 eggs
- $\frac{1}{2}$ cups sugar
- $\frac{1}{4}$ tsp salt
- $\frac{1}{4}$ cup butter (melted)
- $\frac{3}{4}$ cup corn syrup
- $\frac{3}{4}$ cup pecans (halved)

Instructions

Preheat the oven to 375° F.

1. Beat the eggs, sugar, salt, butter, and corn syrup together with a rotary beater.
2. Fold in the pecans.
3. Pour into a pastry-lined pie pan.
4. Bake for 40 minutes or until set and pastry is nicely browned.
5. Cool before serving.

Apple Pie – Gran

A is for apple... America's first choice in pie.

Ingredients

For 9" pie:

- $\frac{3}{4}$ –1 cup sugar
- 1 tsp cinnamon or nutmeg
- 6–7 cups apples (sliced, pared)
- 1 $\frac{1}{2}$ tbsp butter (melted)

For 8" pie:

- $\frac{1}{2}$ – $\frac{3}{4}$ cup sugar
- $\frac{3}{4}$ tsp cinnamon or nutmeg
- 4–5 cups apples (sliced, pared)
- 1 tbsp butter (melted)

Instructions

Preheat the oven to 425°F.

1. Mix the sugar and cinnamon/nutmeg.
2. Mix lightly through the apples.
3. Heat up in pastry-lined pie pan.
4. Dot with butter.
5. Cover with top crust which has slits cut in it.
6. Seal and flute.
7. Cover edge with a strip of aluminum foil to prevent excessive browning.
8. Bake 50–60 minutes, or until crust is nicely browned and apples are cooked through (test with a fork).
9. Serve warm or cold with a heaping scoop of vanilla ice cream.

Never-Fail Meringue — Gran

It hasn't failed me yet! Great for topping pies.

Ingredients

1 tbsp cornstarch
2 tbsp cold water
 $\frac{1}{2}$ cup boiling water
3 egg whites

6 tbsp sugar
1 tsp vanilla extract
pinch of salt

Instructions

1. Blend the cornstarch and cold water in a saucepan.
2. Add boiling water and cook until clear and thickened.
3. Let stand until COMPLETELY cold.
4. With an electric beater at high speed, beat the egg whites until foamy.
5. Gradually add sugar and beat until STIFF, but not dry.
6. Turn mixer to low and add the salt and vanilla.
7. Gradually beat in the cold cornstarch mixture.
8. Turn mixer again to high speed and beat well.

Best-Ever Lemon Pie – Gran

It really is the best ever.

Ingredients

1 baked 9" pie shell
1 $\frac{1}{4}$ cups sugar
6 tbsp cornstarch
2 cups water
 $\frac{1}{3}$ cup lemon juice

3 eggs (separated)
3 tbsp butter
1 $\frac{1}{2}$ tsp lemon extract
2 tsp vinegar

Instructions

Preheat the oven to 350°F or use a blowtorch. Top with Never-Fail Meringue.

1. Mix the sugar and cornstarch together in a double boiler, then add the water.
2. Combine the egg yolks and lemon juice and beat until smooth.
3. Slowly add to the rest of the mixture, making sure not to curdle the eggs.
4. Cook until thick over boiling water for 25 minutes.
5. Add the lemon extract, butter, and vinegar and stir thoroughly.
6. Pour into a deep, 9" pie shell and let cool to room temperature.
7. Cover with meringue and brown in the oven or with a blowtorch.

Buttermilk Pie — Gran

*Just because it was devised in the Depression
doesn't mean it isn't delicious!*

Ingredients

3 eggs	$\frac{1}{2}$ cup buttermilk
1 $\frac{1}{2}$ cups sugar	dash of salt
1 tbsp flour	ground cinnamon
6 tsp butter (melted)	ground nutmeg
1 tsp lemon extract	

Instructions

Preheat the oven to 350°F.

1. Beat the eggs and add the sugar, flour, butter, salt, and lemon extract.
2. Add the buttermilk to the mixture and mix.
3. Pour the mixture into an uncooked pie shell.
4. Dust the top of the pie with cinnamon and nutmeg.
5. Bake for 45 minutes.

Lemon Jello Cake – Gran

Honestly this one also feels like a Depression-era recipe.

Ingredients

Cake:

- 4 eggs
- 1 yellow cake Mix
- 1 pkg lemon Jello
- 1 cup water
- $\frac{1}{2}$ cup vegetable oil
- 2 tsp lemon extract

Glaze:

- 1 cup powdered sugar
- $\frac{1}{2}$ cup lemon juice
- zest of 1 lemon

Instructions

Preheat the oven to 325°F.

1. Mix all the cake ingredients together until homogeneous.
2. Add the mixture to a floured tube pan.
3. Bake for 45 minutes.
4. Meanwhile, mix the glaze ingredients together until homogeneous.
5. Pour generously over the cake once done baking.

Sour Cream Pound Cake – Mimi

Dense and melt-in-your-mouth.

Ingredients

3 cups sugar
6 eggs
2 sticks butter
1 cup sour cream

3 cups flour
 $\frac{1}{4}$ tsp baking powder
 $1\frac{1}{2}$ tsp vanilla extract

Instructions

Preheat the oven to 325°F.

1. Mix all the ingredients together.
2. Add mixture to a baking pan.
3. Bake for 1 hour.