

# **THE FLYBOOK OF RECIPES**



A collection of Flybook-er favorite  
entrees, sides, cocktails, and desserts!

*by Foodies at the Flybook*

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## **CHAPTER I**

# ***About the Team***

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# ***Meet the Team***



*Chef Jessica*



*Chef Ian*



*Chef Kelly*



*Chef Logan*



*Chef Lindsay*



*Chef Trent*



*Chef Laura*



*Chef Megan*



*Chef Samir*

# ***Meet the Team***



*Chef Celie*



*Chef Mia*



*Chef Parker*



*Chef Trace*



*Chef Zeb*

CHAPTER II

# *Breakfast*

# **Favorite Green Smoothie**

## **Smoothie**

**Serving Time:** 5 Mins.

**Chef:** Jessica

**Serving Size:** 1

### **Ingredients:**

- 1 banana
- 1/2 large avocado
- 1/2 cup cucumber
- 1 inch ginger root
- 1 cup spinach
- 1 cup frozen fruit (Jessica recommends pineapple, mango, or peaches)
- 1 cup coconut water
- 1 cup cashew milk or any other non-dairy option

### **Instructions:**

- 1 Add to a blender and blend until smooth
- 2 Enjoy!

Optional: Add a scoop of your favorite protein powder!



# **Cado Toast**

**Serving Time:** 10-15 Mins.

**Chef:** Mia

**Serving Size:** 1

## **Ingredients:**

- 1 slices of sourdough
- 1/2 large avocado
- handful of microgreens
- handful of grape tomatoes, sliced
- 1 egg
- feta cheese
- flaky salt
- butter

## **Instructions:**

- 1** Melt a pad of butter in a pan.  
Add the sourdough and toast.
- 2** Set the toast to the side and throw in the tomatoes. Char them in the pan.
- 3** Once the tomatoes are cooked remove them from the pan and crack in the eggs.
- 4** Cook eggs as desired.
- 5** Assemble the toast by spreading and mashing avocado on. Then, sprinkle some flaky salt, add the microgreens, tomatoes, and feta. Top with your egg and eat up!



# **Quarter Mile Ranch Breakfast**

**Serving Time:** 45 Minutes

**Chef:** Megan

**Serving Size:** 5-8

## **Ingredients:**

- 4 slices Costco applewood smoked bacon, cut down middle and chopped
- Sausage links chopped (4-6 costco links)
- ½ - 1 onion chopped
- 1 red or orange pepper chopped
- brown sugar
- chopped rosemary
- 2-3 sweet potatoes, skinned & cubed

## **Instructions:**

- 1 Add all ingredients to cast iron skillet on medium heat and get bacon grease really going. Mix consistently so bacon doesn't stick to bottom.
- 2 Once meat juices are creating a good amount of grease, add a layer of brown sugar. I just grab from bag and sprinkle healthy amount so it's all covered on top. Stir and let it simmer on stovetop for 2-ish minutes so the sugar melts & coats all the meat and onions/peppers
- 3 Add sweetpotatos and rosemary to skillet. Mix well with meat/peppers/onions so potatoes are fully covered in grease.
- 4 Put cast iron skillet with mixture in oven for ~25-30 minutes. Make sure potatoes are well softened before removing from oven. Mix well and then let sit on stovetop for 5 minutes before serving

CHAPTER III

# Sides, Salads, & Apps

# **Granny's Spinach Salad**

## *With a Tangy Vinaigrette*

**Prep Time:** 10-15 Mins.

**Chef:** Laura

**Serving Size:** 5

### **Salad:**

- 21 or 2 pkg Spinach
- 1 can Bean Sprouts (drained)
- 1 can Water Chestnuts (sliced)
- 1 Lb Bacon (cooked & broken up)
- 6 Hard Boiled Eggs (chopped)
- Mushrooms
- Tomatoes

### **Dressing:**

- 31 C Oil
- 1/3 C Ketchup
- 1/4 C Vinegar (not balsamic)
- 1 tsp Worchestershire Sauce
- 1/2 C Sugar
- 1 tsp Salt
- 1 TB Dried Onion

### **Instructions:**

- 1** Assemble salad ingredients in a large bowl
- 2** In a separate bowl, mix ingredients for the dressing
- 3** Drizzle dressing on salad and enjoy!



# **Grilled Peach & Bacon Salad**

## *With Maple Vinaigrette*

**Prep Time:** 20-30 Mins.

**Chef:** Ian

**Serving Size:** 5

### **Salad:**

- 2 peaches
- 1 tbsp. maple syrup
- 2 cups arugula
- 1/4 cup feta cheese
- 1/4 cup toasted pecans
- 1/4 cup cooked bacon

### **Instructions:**

- 1 If you have a Traeger or smoker, set to 425. Otherwise set barbecue grill to medium high heat
- 2 Cut peaches in half and remove pit. Brush with maple syrup and place, cut side down, on grill grate and cook for 15-20 minutes. Set aside to cool
- 3 In small bowl, whisk together all dressing ingredients and set aside
- 4 Chop bacon into small pieces
- 5 Place bacon in large bowl with all remaining salad ingredients and toss to combine. Slice grilled peaches and place on top
- 6 Drizzle salad with dressing

### **Dressing:**

- 3 tbsp olive oil
- 1 shallot, finely chopped
- 2 tbsp maple syrup
- 1 tbsp apple cider vinegar
- 1 tsp curry powder
- 1.2 tsp salt

# **Thai Cashew Quinoa Salad**

## *With Peanut Ginger Dressing*

**Prep Time:** 20-30 Mins.

**Chef:** Zeb

**Serving Size:** 1

### **Salad:**

- ¾ cup uncooked quinoa
- 2 cups shredded red cabbage
- 1 red bell pepper, diced
- 1/4 cup diced red onion
- 1 cup shredded carrots
- ½ cup chopped cilantro
- ¼ cup diced green onions
- ½ cup cashew halves or peanuts (honey-roasted is good)
- Fresh lime

### **Dressing:**

- ¼ cup all natural peanut butter
- 2 teaspoons freshly grated ginger
- 3 tablespoon gluten-free soy sauce or coconut aminos
- 1 tablespoon honey (use agave or pure maple syrup if vegan)
- 1 tablespoon rice vinegar or red wine vinegar
- 1 teaspoon sesame oil
- 1 teaspoon olive oil or more sesame oil
- Water to thin, if necessary

### **Instructions:**

- 1 In a medium saucepan, bring 1 ½ cups of water to a boil. Add in quinoa and bring mixture to a boil. Cover, reduce heat to low and let simmer for 15 minutes or until quinoa has absorbed all of the water. Remove from heat and fluff quinoa with fork; place in a large bowl and set aside to cool for about 10 minutes. You should have a little over 2 cups of quinoa.
- 2 Add peanut butter and honey or agave to a medium microwave safe bowl; heat in the microwave for 20 seconds. Add in ginger, soy sauce, vinegar, and both sesame and olive oil and stir until mixture is smooth and creamy. If you want a thinner dressing, simply stir in a teaspoon or two of water or olive oil.
- 3 Add dressing as you'd like to the quinoa.
- 4 Fold in red pepper, onion, cabbage, carrots, and cilantro into the quinoa. Garnish with cashews and green onions. Serve chilled or at room temperature with lime wedges.

# **Laura's Crab Dip**

**Serving Time:** 45 minutes

**Chef:** Laura

**Serving Size:** 5-8

## **Ingredients:**

- ¾ C Sour Cream
- 2 Tbs Fresh Lemon Juice
- 1 Tbs Grated Fresh Onion
- 1 tsp Worcestershire  
Sauce
- $\frac{2}{3}$  tsp Dry Mustard
- $\frac{1}{4}$  tsp Garlic Powder
- 8oz Cream Cheese,  
softened
- $\frac{1}{2}$  C Sharp Cheddar  
Cheese
- 1 Lb Lump Crab Meat (2  
cans)
- $\frac{1}{2}$  tsp (or more!) OLD  
BAY!

## **Instructions:**

- 1 Mix all but crab together
- 2 Fold in Crab Meat
- 3 Put in baking dish and bake for 30min at 350\*



# **Smoked Mac & Cheese**

**Prep Time:** 60 Mins.

**Chef:** Ian

**Serving Size:** 5

## **Ingredients:**

- 3 1/2 Cups half-and-half
- 5 tbsp unsalted butter
- 8 oz Cream cheese
- 1 tbsp hot sauce
- 2 tsp mustard powder
- 1 tsp ground black pepper
- 16 oz Elbow macaroni pasta
- 2 cups shredded cheddar
- 2 cups shredded gouda
- 1 jalapeño pepper, sliced
- 3 green onions, sliced
- 1 cup cherry tomatoes, sliced
- 1 tsp paprika

## **Instructions:**

- 1 In 12-inch cast-iron skillet, combine the half-and-half, 4 tablespoons butter, cream cheese, hot sauce, dry mustard, and black pepper
- 2 Set Traeger (or oven) temp to 180 degrees and place skillet on the grill grates.
- 3 While the sauce smokes, bring a large pot of salted water to a boil. Add the pasta and cook for 1-2 minutes less than stated on the package. Drain the pasta, rinse with cold water, and return to the pot. Add the cheddar and gouda cheeses and stir to combine.
- 4 Remove the sauce from the grill and whisk until smooth. Pour sauce over pasta and stir to combine.
- 5 Increase grill temperature to 300 degrees (if you have the time, and want a smokier flavor, you can leave the smoker on a lower temp (225-265) and cook for longer)
- 6 Clean the cast-iron skillet, then grease with butter. Pour the macaroni and cheese mixture into the skillet
- 7 Top with jalapeno, green onions, tomatoes, and paprika
- 8 Place skillet back on the grill gates and cook for an additional 30-40 minutes until cheese is bubbling and top is starting to brown

# **“Fancy” Mac**

**Prep Time:** 60 Mins.

**Chef:** Samir

**Serving Size:** 5

## **Ingredients:**

- 1 cup all-purpose flour
- 3 cups milk
- 2 cups heavy cream
- 6 tbsp butter
- Salt / Black Pepper
- 2 cups mild cheddar cheese (8 oz; shredded)
- 2 cups sharp cheddar cheese (8 oz; shredded)
- 2 cups gruyere cheese (8 oz; shredded)
- 2-3 tbsp plain breadcrumbs (or crushed potato chips)
- 1 box medium shells pasta

## **Instructions:**

- 1 Boil pasta to al dente, strain, and set aside.
  - 2 In a large saucepan, on low-to-medium heat, melt butter and slowly whisk in flour, milk, and heavy cream until thickened.
  - 3 Add salt and black pepper for flavoring.
  - 4 Slowly integrate cheeses and mix until a cheese sauce has formed. Add milk if too thick; add flour if too loose.
- Tip:** Save a bit of gruyere for step 7 for crispier edges.
- 5 Fold cooked pasta in with the cheese sauce. Combine well.
  - 6 Lay mixture into a thick baking pan
  - 7 Top with breadcrumbs and reserved gruyere. Spread cheese to edges to ensure some crispy edges.
  - 8 Bake at 375 degrees for 30-35 minutes (or until edges crisp and cheese/crumbs slightly brown)

# ***Super Secret Beans***

**Serving Time:** 50 minutes    **Chef:** Megan    **Serving Size:** A large dinner party

## **Ingredients:**

- 2 cans Bush's Baked Beans (any variety)
- 1 or 2 cans black beans, drained and rinsed
- 1 onion, diced
- 1 green or red pepper
- 1 pound bacon, diced
- barbecue sauce
- ketchup
- mustard
- honey
- brown sugar
- worcestershire sauce

## **Instructions:**

- 1** Cook bacon until crisp, remove from pan.
- 2** Brown onions and peppers in bacon grease.
- 3** Mix baked beans with black beans, bacon and sauteed vegetables.
- 4** This is where you just dump stuff in. A big squirt of barbecue sauce (Maybe  $\frac{1}{4}$  cup), small squirts of both ketchup and mustard and a few splashes of worcestershire sauce. If you are using honey baked beans, then maybe add some honey. If using brown sugar baked beans, use brown sugar.
- 5** Mix and if it seems too dry, add more barbecue sauce.
- 6** Cover and bake at 350 degrees for 45 minutes or until bubbly!

# ***Mom's Spinach Balls***

**Serving Time:** 45 minutes

**Chef:** Laura

**Serving Size:** 5-8

## **Ingredients:**

- 2 pkgs Spinach (frozen)  
cooked & chopped
- 2 small Onions
- 1 small pkg Pepperidge  
Farm Stuffing Mix
- 4 Eggs
- $\frac{3}{4}$  C Margarine
- Dash Garlic Salt
- $\frac{1}{2}$  C Grated Mozzarella  
Cheese

## **Instructions:**

- 1 Combine all ingredients in a large bowl
- 2 Shape into balls
- 3 Bake on cookie sheet for 15min at 350\*



# **Mia's Crab Dip**

**Serving Time:** 45 Minutes

**Chef:** Mia

**Serving Size:** 5-8

## **Ingredients:**

- 1 package (8 ounces)  
cream cheese, softened.
- 1 cup mayonnaise
- 2 tsp Old Bay seasoning
- 1/2 tsp ground mustard
- 1 tsp mustard
- 1 pound jumbo lump  
crab meat
- 1/2 cup shredded  
cheddar cheese
- 1/4 cup shredded  
gruyere cheese

Note: When it comes to cheese and Old Bay, always measure with your heart.

## **Instructions:**

- 1 In a large bowl, combine the cream cheese, mayo, old bay, mustards, and cheese. Save a bit of each cheese for later.
- 2 Gently, fold in crab meat to avoid breaking up the lumps
- 3 Sprinkle the top with more cheese and a light dusting of old bay
- 4 Put in baking dish and bake for 30min at 350\*





CHAPTER IV

# Dinner

# **Savory Dutch Baby**

**Chef:** Lindsay

**Serving Size:** 6 or a very happy, hungry 2

## **Ingredients:**

- 4 TBS salted butter, plus additional butter for serving
- 4 large eggs, at room temperature
- 2/3 cups whole milk, at room temperature
- 2/3 cup all-purpose flour
- 1/2 tsp salt
- 3 tsp grated parmesan cheese
- 1 tsp fresh thyme leaves
- 1 TBS chopped fresh chives
- 1 cup arugula
- juice of 1/2 a lemon
- 8 ounces fresh burrata cheese, at room temperature
- 8 pieces thinly sliced prosciutto, torn up

## **Instructions:**

- 1 Preheat the oven to 450 degrees F. Place 2 tablespoons butter in a 10 inch cast iron skillet. Place the skillet in the center of the oven for 5 minutes.
- 2 In a blender or by hand, combine the eggs, milk, flour, salt, and 2 tablespoons melted butter. Blend on high for 30 seconds to one minute, or until the batter is smooth. If stirring with a fork it will take a while and a few small clumps are okay. Make sure no large clumps of flour remain.
- 3 In a small bowl, combine the parmesan thyme, chives, and any other fresh herbs that make you feel happy to throw in there.
- 4 Remove the hot skillet from the oven and pour the batter into the skillet. Working quickly, sprinkle the cheese/herb mix gently on top of the batter. Place the skillet in the center of the oven and bake for 20-25 minutes.

# **Savory Dutch Baby**

## **Instructions Continued:**

- 5 The dough will puff up into a big ball which is supposed to happen and is fun to watch with the oven light on! DO NOT open the oven during the first 15 minutes of cooking or you might deflate your pancake.
- 6 Meanwhile, toss the arugula with the lemon juice and season with salt.
- 7 Remove the Dutch Baby from the oven, it will deflate which is sad at first but yummy in the end, and top with a small pat of butter. Finish with torn burrata cheese, prosciutto, arugula, and a pinch of black pepper. (Of course feel free to leave any toppings off if you don't like them!)



Put a twist on the dutch baby and make it sweet with powdered sugar instead!

# ***Mel's Peanut Sauce***

Mix all of the ingredients together and add it to your...

## **IT SHOULD CONSIST OF:**

- ½ C Peanut Butter
- 2 spoons Ketchup
- 2 spoons BBQ sauce
- ¾ C Coconut Milk
- 2 spoons Sweet Chili Sauce
- Splash Lemon Juice
- 1 cube chicken/beef/veggie stock with water to dissolve



# ***Slow Cooker Cajun Chicken Alfredo***

**Prep Time:** 10-15 Mins.

**Chef:** Ian

**Serving Size:** 5

## **Ingredients:**

- Boneless, skinless chicken breasts (4)
- 2 cups heavy whipping cream
- 4 cups chicken broth
- 4 tbsp butter
- 1/2 cup sour cream
- 2 tbsp cajun seasoning
- 1 tsp garlic powder
- 2 jalepenos, diced
- 1 red bell pepper, diced
- 3 green onions, chopped
- 1 pound penne pasta
- 1 cup mozzarella cheese
- 1 cup grated parmesan

## **Instructions:**

- 1 Pat chicken breasts dry and season with salt and pepper. Heat olive oil in pan and sear breasts on both sides
- 2 Add chicken to crock pot along with cream, broth, butter, sour cream, cajun seasoning, garlic powder, jalepenos, and bell pepper
- 3 Cover and cook on low for 4-5 hours (or on high for 2-3 hours)
- 4 Remove chicken from the pot and shred using two forks
- 5 Stir sauce and return chicken to the pot
- 6 Stir in the uncooked pasta, mozzarella cheese, and parmesan cheese
- 7 Cover again and cook for an additional 20-30 minutes until pasta is tender.
- 8 Top pasta with chopped green onions, additional parmesan cheese and serve!

# **Papa Chuck's Chili**

**Prep Time:** All Day

**Chef:** Megan

**Serving Size:** Many

## **Ingredients:**

- 1.5 lb hamburger
- 1-2 lb beef cubes
- 1.5 lb ground pork
- 2 large onions chopped
- 1 green pepper chopped
- 1 red pepper chopped
- 1-2 shots of tequila  
(optional)
- medium or hot salsa
- 3-4 T of chili powder
- 2-3 T cumin
- 1 T oregano
- 4 cans diced tomatoes
- 1-2 cans tomato sauce
- 1 -2 cans tomato paste
- Couple shakes of  
worcestershire
- black beans
- 3 T brown sugar
- 1-2 cans diced green  
chillies
- taco seasoning

## **Instructions:**

- 1 Chop onions & peppers and saute/brown with meat in batches with a healthy dose of taco seasoning. Add each to large pot.
- 2 Start pouring everything else in and mix
- 3 Let simmer all day to get meat cubes so they are falling apart. If too spicy, add more brown sugar.

Family Feud: Uncle Chuck prefers La Victoria Salsa but Megan prefers Ohana!

Want to be like Uncle Chuck?  
Pour a heaping amount of chili powder straight into your palm before dropping it in the chili!



# **Butternut Squash & Goat Cheese Enchiladas**

**Prep Time:** 30 minutes

**Chef:** Megan

**Serving Size:** 5

## **Ingredients:**

- shredded chicken
- pre-packaged cubed butternut squash
- 1-2 cans of blackbeans
- enchilada sauce
- goat cheese
- corn tortillas
- avacado oil
- cilantro
- salsa verde
- TRUFF :)

## **Instructions:**

- 1** Coat butternut squash in avacado oil and roast it in the oven on a cookie sheet.
- 2** Place squash, chicken, and beans in a skillet. Cook on low heat for a few minutes.
- 3** Pour enchilada sauce in a 9x13 glass dish
- 4** In a seperate skillet, heat avacado oil on medium heat. Heat tortillas on both sides.
- 5** Spoon squash and chicken onto warmed tortilla. Add goat cheese. Roll tortillas, place in glass dish, and repeat!
- 6** Pour remaining enchilada sauce down the center of the enchiladas.
- 7** Bake in the oven at 375 for 10-15 minutes
- 8** Top with avacado and cilantro. Serve with salsa verde and TRUFF!



Save some time by making it lasagna style! Layer tortillas, sauce, and filling, cheese, sauce!

# **Mexican Chicken**

**Prep Time:** 30 minutes

**Chef:** Trace

**Serving Size:** 5

## **Ingredients:**

- 1 can of cream of chicken soup
- 1 can of cream of mushroom soup
- 3-4 chicken breasts, boiled and shredded
- 1 can of chicken broth (preferably from the boiled chicken)
- 1 can of Rotel (diced tomatoes with green chilies)
- 1 bag of Nacho Cheese Doritos, slightly crushed
- 2 cups of shredded cheese (Mexican blend or cheddar works well)
- Salt and pepper to taste

## **Instructions:**

- 1 Preheat your oven to 350°F (175°C).
- 2 Boil the chicken breasts in water or broth until cooked through, about 20-25 minutes. Shred the chicken using two forks.
- 3 In a large mixing bowl, combine the shredded chicken, cream of chicken soup, cream of mushroom soup, Rotel, and chicken broth. Mix well and season with salt and pepper to taste.
- 4 Grease a 9x13-inch baking dish and create a layer of slightly crushed Nacho Cheese Doritos at the bottom.
- 5 Pour the chicken mixture over the Doritos, spreading evenly.
- 6 Top with MORE crushed Doritos
- 7 Sprinkle the shredded cheese evenly over the top of the chicken mixture.
- 8 Place the casserole in the preheated oven and bake for 30 minutes, or until the cheese is bubbling and slightly golden brown on top.
- 9 Serve: Get Eatin'

# **Trace Burrito**

**Prep Time:** 30 minutes

**Chef:** Trace

**Serving Size:** 1

## **Ingredients:**

- 1 large tortilla
- 1/2 cup of Minute Rice
- 1/2 cup of water
- 1 tablespoon of butter
- 1/2 cup of shredded cheese (your choice, such as cheddar or Mexican blend)
- 1/2 cup of shredded chicken (cooked)
- Optional: kalamata olives, pitted and sliced
- Salt and pepper to taste

## **Instructions:**

- 1 In a small saucepan, bring the water to a boil. Stir in the Minute Rice, cover, and remove from heat. Let it stand for 5 minutes, or until the water is absorbed.
- 2 Fluff the cooked rice with a fork, and then add the butter, mixing until it's completely melted and the rice is coated. Season with salt and pepper to taste.
- 3 Place the large tortilla in a skillet over medium heat. Sprinkle the shredded cheese evenly over the tortilla, allowing it to melt as the tortilla warms. Be careful not to overcook or burn the tortilla.
- 4 Remove the tortilla from the skillet and place it on a flat surface. Spoon the buttered rice into the center of the tortilla, followed by the shredded chicken and kalamata olives (if using).
- 5 Fold the sides of the tortilla in over the filling, then roll it up from the bottom, tucking the edges as you go, to create a burrito.



# **“Tommy Want Wingy” Smoked Chicken Wings**

**Prep Time:** 30 minutes

**Chef:** Parker

**Serving Size:** 5

## **Ingredients:**

- Chicken Wings
- Franks Red Hot Dry Rub
- Salt
- Pepper
- Garlic Powder

## **Instructions:**

- 1** MOST IMPORTANT - The wings need to be thoroughly dried. Ideal is to set them in the fridge on a wire rack overnight, but at minimum use a bunch of paper towels to thoroughly dry each wing before seasoning. The seasoning will not stick thoroughly and the wings will not crisp properly if not dried.
- 2** In a bowl, Mix Franks (about  $\frac{3}{4}$  of the mixture), and then equal parts salt, pepper and garlic powder
- 3** Rub each wing evenly with the mixed dry rub
- 4** Let sit for 10 minutes. Then, Put on a smoker, skin side up for 1 hour at 185 Degrees
- 5** Flip wings and increase temperature to 375 and let cook 15 minutes for smaller wings, 20 minutes for larger wings
- 6** Flip wings again and let cook for 15 minutes for smaller wings and 20 minutes for larger wings

Like it saucy? Combine  $\frac{1}{3}$  cup butter and  $\frac{1}{2}$  cup Franks Red Hot. Heat on the stove and toss!



# ***Incredible Amazing Enchiladas***

**Prep Time:** 60 Minutes

**Chef:** Logan's Wife

**Serving Size:** 8

## **Enchilada Sauce Ingredients:**

- 1 tsp olive oil
- 4 garlic cloves, minced
- 2 chipotle peppers, diced
- 1 tbsp adobo sauce
- 1 can (16 oz) tomato sauce
- 1 tsp dried oregano
- 1/2 tsp chili powder
- 1/2 tsp ground cumin
- 1 cup low-sodium broth  
(vegetable or chicken)
- 1/4 tsp sea salt
- 1/4 tsp fresh pepper

## **Filling Ingredients:**

- 1 1/2 tsp olive oil
- 2 cups cooked shredded chicken (approx. 2 breasts)
- 1/2 cup frozen corn, thawed
- 1/2 cup cooked black beans
- 1/2 medium yellow onion, diced
- 3 garlic cloves, minced
- 1/4 cup cilantro
- 1/2 tsp chili powder
- 1/4 tsp cumin
- 1/2 cup enchilada sauce (from above)

## **Enchilada Assembling:**

- 8 whole wheat tortillas (7-inch)
- 1 1/2 cups shredded Mexican cheese
- Optional Toppings: green onions, cilantro, jalapeños, avocado slices, Greek yogurt or sour cream

# ***Incredible Amazing Enchiladas***

## **Enchilada Sauce Instructions:**

- 1** Heat oil in a medium saucepan over medium heat.
- 2** Add garlic and sauté until fragrant (1-2 minutes).
- 3** Mix in chipotle peppers, adobo sauce, and other sauce ingredients.
- 4** Bring to a boil, then simmer for 5-10 minutes to thicken. Set aside.

## **Filling Instructions:**

- 1** Heat oil in a medium skillet over medium-high heat.
- 2** Sauté onions and garlic until soft (4-5 minutes).
- 3** Add chicken, corn, black beans, and seasonings to the skillet.
- 4** Stir and cook for an additional 4-5 minutes. Remove from heat.

## **Enchilada Instructions:**

- 1** Preheat your oven to 400°F.
- 2** Spray a 13x9-inch glass baking dish with non-stick spray.
- 3** Fill each tortilla with 1/4-1/3 cup of filling and a sprinkle of cheese, then roll it up.
- 4** Place the rolled tortilla in the baking dish, seam side down.
- 5** Cover with remaining sauce and sprinkle remaining cheese on top.
- 6** Cover with aluminum foil and bake for 20-25 minutes or until the cheese is melted and the enchiladas are warm.
- 7** Add your chosen toppings and enjoy!

# ***Spicy Chicken Quesadillas***

**Prep Time:** 60 Minutes

**Chef:** Samir

**Serving Size:** 8

## **Sauce Ingredients:**

- 1 ½ cup mayonnaise
- ¼ cup diced, jar jalapeño peppers  
(Keep close in case you want more)
- 2 tbsp paprika
- 2 tbsp ground cumin
- ½ tbsp Badia complete seasoning
- ½ tbsp salt
- ½ tbsp sugar
- 1 tsp ground black pepper
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp vegetable oil

## **Chicken Ingredients:**

- 3 large boneless, skinless chicken breasts or store bought rotisserie chicken, shredded
- 3 tbsp Goya sofrito or your favorite mild-to-medium salsa
- 2 tbsp vegetable oil
- 1 tbsp Badia complete seasoning
- ¾ cup water

## **Quesadilla Ingredients:**

- 1 pack medium-to-large flour tortillas
- 2 8-oz. bags four-cheese blend (finely shredded)
- Cooking spray

# **Spicy Chicken Quesadillas**

## **Sauce Instructions:**

- 1** In a food processor, pulse jalapeños and mayo until fully combined.
- 2** Add paprika and cumin, pulse until fully incorporated.
- 3** Add remaining sauce ingredients and pulse until you can no longer see diced jalapeño
- 4** If too dark or spicy, add a few spoonfuls of mayo. If too light, add 1 tsp (equal parts) of cumin and paprika.

Don't worry if it thins out a bit.  
Refrigerating it for a few hours will thicken it up 😊

Refrigerate for up to 7 days.

**Important:** I highly recommend refrigerating for at least 2 hours prior to using. This'll allow for the sauce to be extra creamy. I usually make this sauce the day before or the morning of to give it some extra time to thicken. It's also a nice contrast to have a cool dipping sauce for your warm quesadilla.

## **Chicken Instructions:**

- 1** If you have a slow cooker, I recommend throwing all of the chicken ingredients in there and fully cooking the chicken until shreddable.
- 2**
- 3** **Important:** the little bit of water here is key because you don't want the chicken to dry out.
- 4** Shred the chicken and fully combine the ingredients. Let it sit on the "Warm" setting until ready to use in the quesadilla steps below.

**Alternative option #1 (No slow cooker):** Half the large chicken breast and bake in the oven. Coat the chicken with a little bit of vegetable oil before adding the seasoning ingredients. Add a little water to baking sheet/pan to avoid overcooking. Bake, covered until shreddable.

**Alternative option #2 (Rotisserie chicken):** Shred that bad boy. Cook on the stovetop with the other ingredients until fully coated and warm (about 3 min. on medium heat).

# ***Spicy Chicken Quesadillas***

## **Quesadilla Instructions:**

- 1** Using a spoon, scoop and spread the sauce evenly into a large circle onto the tortilla. Spread to roughly an inch away from the ends of the tortilla to avoid major seeping during cooking.
- 2** Spread a healthy serving of chicken, covering the same surface as the sauce.
- 3** Sprinkle plenty of cheese, covering the same surface as the sauce and chicken.
- 4** Top with a second tortilla
- 5** Spray a flat pan with cooking spray (skip if using a cast iron skillet).
- 6** Toast/lightly brown each side of the quesadilla, equally. Peak inside to ensure the cheese has melted. Remove from the pan.
- 7** On the cutting board, use a pizza cutter to equally divide the quesadilla into 4 or 6 slices and Enjoy!

Pro Tip: Keep the sauce on the side for non-spicy suckers! It packs a punch so if spice if your jam load up!



# SAMIR'S SPICY DILLAS



## *A Note from the Chef*

This recipe actually started when I was an extremely picky eater as a kid. I never wanted to eat anything new, especially spicy foods, but I stumbled upon the chicken and cheese quesadillas at Taco Bell and thought I'd try my hand at recreating the special sauce. My grandfather and I seriously tweaked the recipe to make it our own. We tried many variations and, ultimately, settled on this.

As I grew older and began to appreciate other foods, the spice level increased and I even sprinkled in the occasional other ingredients, such as bell peppers, mushrooms, a side of guac, and so on. The recipe I share today is closest to my heart because it's the one my late grandfather and I developed together. I've made this many many times over the years and it's always a hit!

*Tip: This spicy sauce is very versatile. Slap it on a taco, inside of a hoagie roll, or as a dipping sauce for anything! Feel free to swap the chicken out for pulled pork or sliced steak on this quesadilla to mix things up.*

CHAPTER V

# Dessert



# **The Best Chocolate Chip Cookies Ever**

**Serving Time:** 60 Mins.

**Chef:** Kelly

**Notes:** To die for

## **Ingredients:**

- ½ cup granulated sugar
- ¾ cup packed brown sugar
- 1 tsp salt
- ½ cup melted butter
- 1 egg
- 1 tsp vanilla extract
- 1¼ cup all-purpose flour
- ½ tsp baking soda
- 8 oz semi-sweet chocolate chunks
- Sea salt or kosher salt

## **Instructions:**

- 1 In a large bowl, whisk together sugar, brown sugar, salt, and melted butter until a paste forms with no lumps.
- 2 Whisk in the egg and vanilla, beating until light ribbons fall off the whisk and remain for a short while before falling back into the mixture.
- 3 Sift in the flour and baking soda, then fold in the mixture with a spatula. Be careful not to overmix which could result in tougher cookies.
- 4 Fold in chocolate chunks.
- 5 Cover and refrigerate for at least 30 minutes, but overnight is best. The longer the dough rests in the refrigerator, the more complex the flavor will be.
- 6 Preheat the oven to 350°F and line a baking sheet with parchment paper.
- 7 Scoop out the dough, roll it into balls, and rolls dough balls into a small bowl of sea salt or kosher salt.
- 8 Place dough balls on the baking sheet at least 4 inches between cookies and 2 inches from the edge of the baking sheet.
- 9 Bake for 12-15 minutes or until the edges have barely started to brown.



# **Cranberry Nut Bread**

**Serving Time:** 60 Mins.

**Chef:** Kelly

## **Ingredients:**

- ¼ cup softened butter
- 1 cup sugar
- 1 cup orange juice
- 2 eggs
- 2 ½ cups flour
- 2 ½ tsp baking powder
- ½ tsp salt
- 1 tsp baking soda
- 1 cup chopped walnuts
- Grated rind of 1 orange
- 2 cups chopped fresh cranberries

## **Instructions:**

- 1 Preheat oven to 350 °F and butter and flour loaf pan(s)
- 2 In a large bowl, cream the butter and gradually add the sugar. Stir in the orange juice and eggs until blended.
- 3 Sift flour, baking powder, salt, and baking soda together in a separate bowl.
- 4 Add the dry ingredients to the creamed mixture and blend.
- 5 Stir in walnuts, orange rind, and cranberries.
- 6 Pour batter into prepped pan and bake for 1 hour or until golden brown.
- 7 Cool in pan for 15 minutes then remove to a cooling rack until it's cooled completely.
- 8 Wrap in wax paper and then aluminum foil and store in the refrigerator (or freezer to store for later).

# Cranberry Orange Chex Mix

**Serving Time:** 60 Mins.

**Chef:** Jessica

**Notes:** Sugar & Gluten Free

## Ingredients:

- 3 cups corn Chex cereal
- 3 cups rice Chex cereal
- 3 cups wheat Chex cereal
- 1 cup slices almonds
- $\frac{1}{4}$  cup melted butter
- $\frac{1}{4}$  packed brown sugar
- $\frac{1}{4}$  cup frozen (thawed) orange juice concentrate
- $\frac{1}{2}$  dried cranberries

## Instructions:

- 1 Heat oven to 350°F
- 2 In a large bowl, mix cereals and sliced almonds
- 3 In a microwave-safe bowl, mix butter, brown sugar, and orange juice concentrate.
- 4 Microwave on high for 30 seconds and stir.
- 5 Pour mixture over cereal and stir until evenly coated.
- 6 Pour mixture onto a large ungreased roasting pan and bake for 15 minutes on the center rack. *\*\*if placing on a higher rack, reduce time and watch like a hawk as it can start to burn pretty quickly*
- 7 Stir and bake for another 15 minutes on the center rack.
- 7 Stir in cranberries and let cool for 15-20 minutes. Resist the temptation to eat it all while it's cooling like my family did!



# No-Bake Scotcheroos

**Serving Time:** 60 Mins.

**Chef:** Samir

## Ingredients:

- 1 cup light corn syrup
- 1 cup sugar
- 1 cup creamy peanut butter
- 6 cups rice cereal
- 1 cup (6 oz.) semi-sweet chocolate morsels
- 1 cup butterscotch morsels

## Instructions:

- 1 Place corn syrup and sugar into a medium saucepan. Cook over low-to-medium heat, stirring frequently, until sugar dissolves and the mixture begins to boil. Remove from heat.  
  
Tip: Before measuring the corn syrup, coat your measuring cup with cooking spray. The syrup will pour easily out of the cup.
- 2 Stir in peanut butter. Mix well.
- 3 Add rice cereal. Stir until well-coated. Press mixture into a medium sheet pan coated with cooking spray. Set aside.
- 4 Melt chocolate and butterscotch chips together in medium-to-large saucepan over low heat, stirring constantly. Remove when fully melted.
- 5 Spread mixture evenly over cereal mixture in sheet pan. Let stand until firm or throw in fridge to set faster.
- 6 Allow top mixture to slightly soften before slicing. Cut into 2 x 1-inch bars (as pictured above) and Enjoy!



# **Cake - Cookie**

**Serving Time:** 60 Mins.

**Chef:** Trace

## **Ingredients:**

- 1 box of yellow Super
- Moist cake mix (Betty Crocker)
- 1 egg
- 1 stick of butter (1/2 cup), melted
- Optional: 1 cup of preferred add-ins (raisins, M&Ms, chocolate chips, etc.)
- Optional: icing or frosting of your choice

## **Instructions:**

- 1 Preheat your oven to 350°F (175°C). Line a baking sheet with parchment paper or lightly grease it.
- 2 In a large bowl, combine the yellow moist cake mix, egg, and melted butter. Stir until well combined and a soft dough forms.
- 3 Fold in your preferred add-ins, such as raisins, M&Ms, or chocolate chips, until evenly distributed throughout the dough.
- 4 Using a tablespoon or a small ice cream scoop, drop rounded balls of dough onto the prepared baking sheet, spacing them about 2 inches apart. Flatten them slightly with the back of a spoon or your fingers.
- 5 Place the cookies in the oven and bake for 10-12 minutes, or until the edges are lightly golden. They may appear slightly undercooked in the center, but they will firm up as they cool.
- 6 Remove the cookies from the oven and allow them to cool on the baking sheet for a few minutes before transferring them to a wire rack to cool completely.
- 7 If desired, top the cooled cookies with icing or frosting of your choice. You can use a spoon or a piping bag to drizzle or spread the icing on top.

# **GF Banana Bread**

**Serving Time:** 60 Mins.

**Chef:** Jessica

**Notes:** Sugar & Gluten Free

## **Ingredients:**

- 3 medium bananas
- 3 eggs
- 1/4 cup monkfruit sweetner
- 1/4 cup melted coconut oil
- 1 tsp vanilla
- 1 tsp cinnamon
- 1 tsp baking soda
- 1 tsp baking powder
- 1/4 tsp salt
- 3 cups almond flour

## **Instructions:**

- 1 Preheat oven to 350. Spray 9x5 loaf pan with cooking spray.
- 2 In a large bowl, add bananas and mash. Then, add eggs, sweetner, oil, vanilla, cinnamon, baking soda, baking powder, and salt. Whisk until combined.
- 3 Add almond flour slowly. Stir and mix gently to combine.
- 4 Pour batter in loaf pan and bake for 50 minutes or until a toothpick inserted comes out clean.



# **Crazy Cake**

## **Jessica's Version**

**Serving Time:** 60 Mins.

**Chef:** Jessica

**Notes:** Sugar & Gluten Free

### **Ingredients:**

- 1 cup monkfruit sugar
- 3 Tbs cacao powder
- 1/2 tsp baking soda
- 1 cup cold water
- 1.5 cup Bob Mills 1:1 GF flour
- 1/2 tsp salt
- 1 Tbs apple cider vinegar
- 1/3 cup coconut oil (melted)

### **Frosting:**

- 6 Tbs butter
- 1/3 cup milk alternative
- 1 tsp vanilla
- 1/2 cup cacao powder
- 2 2/3 cup monk fruit confectioners sugar

### **Instructions:**

- 1 Sift together flower, sugar, cocoa, and salt
- 2 Add soda, apple cider vinegar, vanilla, cold water, and shortening. Mix into a smooth batter.
- 3 Oil a round or small cake pan. Bake at 350 for 20 minutes. Take out of the oven and cool.
- 4 Mix all frosting ingrediants together and add to cake. Enjoy!

# **Raw Chocolate Chip Cheesecake Bars**

**Serving Time:** 60 Mins.

**Chef:** Trent

**Notes:** No Bake!

## **Crust Ingredients:**

- 1/3 cup raw almonds
- 1 cup coconut butter  
(also known as coconut cream concentrate and creamed coconut)
- 1/3 cup coconut sugar
- 1/2 teaspoon vanilla extract
- pinch of salt

## **Cheesecake Ingredients:**

- 1.5 cups roasted, unsalted cashews (soaked in water for 8+ hours)
- ½ cup melted coconut oil
- ½ cup raw honey
- 2-3 tablespoon lemon juice
- 2-4 tablespoon canned coconut milk
- 1 teaspoon vanilla extract
- 1/2 - 1 cup dark chocolate chips

## **Instructions:**

- 1 Place cashews in a jar, cover with water and let soak for 7+ hours until completely soft. Then drain before using.
- 2 Start with the crust – place almonds in a food processor and pulse until almonds become a chunky flour. Then add coconut butter, coconut sugar, vanilla and salt and puree until combined
- 3 Line a bread pan (5x9 or smaller) with parchment paper and add crust mixture. To press down the crust in the pan, I found the best way was to fold over the excess pieces of parchment paper and press down with hands. It smoothes out that way and keeps your hands from sticking to it. Press down evenly throughout pan.
- 4 Wipe food processor bowl out with a paper towel.
- 5 Add cashews to the food processor and blend until you begin to get a clumpy mess.
- 6 Then add melted coconut oil, honey, lemon juice, vanilla extract and honey and puree until well combined.

# ***Raw Chocolate Chip Cheesecake Bars***

## **Finishing Instructions:**

- 7** And lastly, add coconut milk, 1 tablespoon at a time to break down the cashews completely. I used about 3 tablespoons for mine until the cashews became this soupy paste.
- 8** Lastly, remove blade and add chocolate chips and fold into cheesecake layer.
- 9** Pour cheesecake layer on top of crust layer, smooth out, then sprinkle with a few more chocolate chips.
- 10** Place in freezer for 30 minutes until the cheesecake has set. Use sides of parchment paper to remove the cheesecake from the pan then use a sharp knife to cut the cheesecake into bars.



# **Crazy Cake**

## **Grandma's Version**

**Serving Time:** 60 Mins.

**Chef:** Jessica

### **Ingredients:**

- 1.5 cups flour
- 3 Tbs cacao powder
- 1/2 tsp baking soda
- 1 cup cold water
- 1 cup sugar
- 1/2 tsp salt
- 1 Tbs apple cider vinegar
- 1/3 cup melted shortening

### **Frosting:**

- 6 Tbs butter
- 1/3 cup milk
- 1 tsp vanilla
- 1/2 cup cacao powder
- 2 2/3 cup confectioners sugar

### **Instructions:**

- 1 Sift together flower, sugar, cocoa, and salt
- 2 Add soda, apple cider vinegar, vanilla, cold water, and shortening. Mix into a smooth batter.
- 3 Oil a round or small cake pan. Bake at 350 for 20 minutes. Take out of the oven and cool.
- 4 Mix all frosting ingredients together and add to cake. Enjoy!

# ***Chocolate Raspberry Layer Cake***

## **Raspberry Filling Ingredients:**

- ¼ cup sugar
- 1 tbsp cornstarch
- 2 tsp water
- 2 cups raspberries

## **Frosting Ingredients:**

- 1½ cup room temp butter
- 12 oz semi-sweet chocolate chips
- 5 tbsp cocoa powder
- 6 cups powdered sugar
- ½ tsp salt
- 10-12 tbsp heavy whipping cream

## **Cake Ingredients:**

- 1 ¾ cup flour
- 2 cups sugar
- ¾ cup cocoa powder
- 2 ¼ tsp baking soda
- ½ tsp baking powder
- 1 tsp salt
- 1 cup milk
- ½ cup vegetable oil
- 1½ tsp vanilla extract
- 2 large eggs
- 1 cup of hot water

## **Ganache Ingredients:**

- 1½ cups semi-sweet chocolate chips
- ¾ cup heavy whipping cream

# **Chocolate Raspberry Layer Cake**

**Serving Time:** 60 Mins.

**Chef:** Kelly

## **Cake Instructions:**

- 1** Preheat oven to 350°F and prepare three 8 inch cake pans with non-stick baking spray and parchment paper in the bottom.
- 2** Add the flour, sugar, cocoa powder, baking soda, baking powder and salt to a large mixing bowl and combine.
- 3** Add the milk, vegetable oil, vanilla extract, and eggs to a medium sized mixing bowl and combining.
- 4** Add the wet ingredients to the dry ingredients and beat until well combined.
- 5** Slowly add the hot water to the batter and mix on low speed until well combined. Scrape down the sides of the bowl as needed to make sure everything is well combined.
- 6** Divide the batter evenly between the three prepared cake pans and bake for 2-25 minutes, or until a toothpick comes out with a few moist crumbs.
- 7** Remove cakes from the oven and allow them to cool for 2-3 minutes, then remove to a cooling rack to finish cooling.

## **Frosting Instructions:**

- 1** Add the butter to a large mixer bowl and beat until smooth
- 2** Melt the chocolate chips (double boiler recommended to prevent the chocolate from burning) and add the melted chocolate to the butter and mix until well combined.
- 3** Add the cocoa powder and mix until well combined.
- 4** Add about half of the powdered sugar, salt, and half of the heavy cream and mix until well combined.
- 5** Add the remaining powdered sugar and mix until smooth.
- 6** Add the remaining heavy cream as needed to get the right consistency of frosting

# ***Chocolate Raspberry Layer Cake***

## **Ganache & Cake Finishing Instructions:**

- 1** To make the chocolate ganache, add the chocolate chips to a medium size bowl.
- 2** Heat the heavy whipping cream in the microwave until it just begins to boil. Keep an eye on it because it happens quickly.
- 3** Pour the hot cream over the chocolate chips and let it sit for 2-3 minutes, then whisk until smooth. Set aside.
- 4** To layer the cake, first use a serrated knife to remove the domes from the tops of the cakes to make the tops flat. *Note: I use “Cake-Even Cake Strips” to prevent the cakes from doming in the first place and they work pretty darn well.*
- 5** Place the first cake layer on a serving plate or on a cardboard cake circle.
- 6** Pipe a dam of frosting around the outside of the cake layer.
- 7** Spread about  $\frac{1}{4}$  cup ganache on top of the cake in the center of the dam.
- 8** Drop a few spoonfuls of raspberry filling (use about half of the filling per layer) over the ganache and then spread into an even layer.
- 9** Add the second cake layer and repeat steps 23-25
- 10** Add the third layer of cake.
- 11** Frost the top and outside of the cake with the remaining chocolate frosting.
- 12** Use the remaining ganache to drizzle chocolate around the edges of the cake and then fill in the center. If the ganache has gotten a little firm from sitting, just reheat for a few seconds until pourable again.
- 13** Pipe swirls of frosting around the top of the cake and decorate with additional raspberries.
- 14** Refrigerate the cake until ready to serve. This cake is best served at room temperature and holds up well for 4-5 days when sealed in an airtight container.

# KELLY'S CAKE



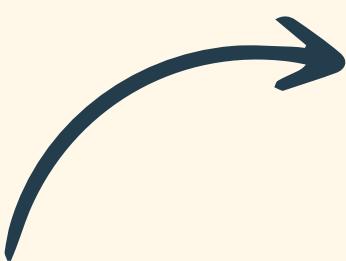
## *A brief bio*

I spent the early days of COVID trying different cookie recipes as we were renting a small apartment outside of Seattle and a lot of my baking stuff was packed away in storage. When we moved to Maryland in late 2020 and I was able to have all my fun baking stuff again, I dove into cakes and decided I was finally going to learn how to make not only yummy cakes but also pretty cakes. I made this cake to celebrate my sister-in-laws's graduation and my dad saw the cake and asked me what bakery I got it from. I thought he was kidding at first but he was serious. Until I led him into my kitchen and showed him the mess he didn't believe I'd made it. My mother-in-law said it was probably the best cake she'd ever eaten. Needless to say, I think I accomplished my goal of making a cake that was both delicious and pretty. This recipe is originally from Life, Love & Sugar

CHAPTER VI

# Cocktails





**IT SHOULD  
CONSIST OF:**

- A cooler with ice
- 6 pack of Twisted Tea (Ian recommends Original or Half & Half)
- For best taste, use glass bottles
- Additional 6 packs, as necessary

*Courtesy of Chef Ian*

## ***A Summer Cocktail***

Liven up this recipe by involving a friend for a "Tea Race"! Each person starts with a full bottle (cap removed). Clink bottles together before seeing how fast you can empty the contents into your mouth. The first person to empty their bottle is the winner and receives bragging rights until process is started again.



**IT SHOULD  
CONSIST OF:**

- 1 shot Mezcal
- 1 shot fresh squeezed lemon juice
- 1 shot Nonino
- 1 shot Aperol

*Courtesy of Chef Megan*

## ***Spanish for Paper Plane***

Best served “up.” Shaken, not stirred.

You can scale this for more volume, just keep everything equal parts. Also, if you deny the delicious-ness of Mezcal, you can swap out regular tequila or even Vodka.

# Nate's Whiskey Sour

Blend in magic bullet (or blender).

## IT SHOULD CONSIST OF:

- 4 shots Whiskey (Bulleit)
- 2 shots Simple Syrup
- 1 Lemon (squeezed)
- 1 Egg White



*Courtesy of Chef Laura*

# Mom's Manhattan



## IT SHOULD CONSIST OF:

- 3oz Whiskey (Jim Beam)
- $\frac{1}{2}$  oz Sweet Vermouth (or more)
- $\frac{1}{4}$  oz Dry Vermouth
- Cherries
- Dash Cherry juice for coloring
- Tiny bit of orange slice squeezed in, add rind to cup for garnish
- Dash Bitters (optional, recommended if no orange)



Courtesy of Chef Kelly

**IT SHOULD  
CONSIST OF:**

- 4 cinnamon sticks
- 2 pinches of cinnamon
- 1 cup fresh cranberries
- Zest of 2 oranges
- 1 cup Captain Morgan Spiced Rum
- 5 cups 100% cranberry juice (not cranberry juice cocktail)
- 3 cups orange juice
- 2 bottles of Prosecco
- 2 thinly sliced orange

**INSTRUCTIONS:**

- 1 Mix everything together in a punch bowl.
- 2 Wait for your friends and family to complain you didn't make enough
- 3 Make more

# ***Magical Cranberry Orange Prosecco Rum Punch***

*Why is this punch magical you might ask? Well, I'll tell you! This punch is magical because everyone seems to love it! I love a super sweet drink, my aunt loves a dry white wine, my dad loves a glass of straight whisky and hates any "sickly sweet" drink I like, and yet... everyone loves this punch! I first made it for a family Christmas party and the one complaint I got was that I didn't make enough. The next year I doubled it, and once again, the only complaint was that I didn't make enough. The next year I tripled the recipe and that seemed to finally be enough... barely! This recipe, and this photo, are originally from heatherchristo.com*