

# Spencer Family Cookbook

The Spencers

2021-03-17



# Contents

<b>1</b>	<b>Introduction</b>	<b>5</b>
<b>2</b>	<b>Appetizers and Beverages</b>	<b>7</b>
	ARTICHOKE DIP . . . . .	7
	COWBOY CAVIAR . . . . .	8
	CREAM OF COCONUT FRUIT DIP . . . . .	8
	CUCUMBER SANDWICHES . . . . .	9
	DAD’S SUNDAY EVENING POPCORN . . . . .	9
	“FIVE” LAYER AVOCADO DIP . . . . .	10
	HOT BUTTERED “RUM” DRINK . . . . .	10
<b>3</b>	<b>Literature</b>	<b>13</b>
<b>4</b>	<b>Methods</b>	<b>15</b>
<b>5</b>	<b>Applications</b>	<b>17</b>
	5.1 Example one . . . . .	17
	5.2 Example two . . . . .	17
<b>6</b>	<b>Final Words</b>	<b>19</b>



# Chapter 1

## Introduction

This is the Spencer Family Cookbook!



## Chapter 2

# Appetizers and Beverages

### ARTICHOKE DIP

**Chef:** Debbie Wescott

#### Ingredients

- 2 8oz packages of cream cheese - softened
- 1/2 cup mayonnaise
- 3 to 5 cloves of garlic (or 3 tablespoons of Minced garlic)
- 14 oz can artichoke hearts drained and chopped - marinated
- 10 oz package of frozen spinach - softened
- 2 tablespoons of lemon juice
- 1/2 cup grated Parmesan cheese
- 1 cup of Mozzoretta cheese - grated

#### Directions

Cream the cream cheese, mayonnaise and garlic together and set aside. Mix remaining ingredients down the list to Parmesan cheese. Combine parts 1 and 2 and spread into a baking dish. Bake at 375deg for 20 minutes then layer on Mozzoretta cheese, Bake 5 more minutes until light golden brown. Serve with fresh veggies or crackers. YUM!

## COWBOY CAVIAR

**Chef: Patricia Blair**

### Ingredients

- 15oz can black eyed peas - drained
- 15oz can shoepeg corn - drained
- 2/3 cup cilantro - chopped
- 2/3 cup green onion - chopped
- 1/4 cup olive oil dressing
- 1/4 cup red wine vinegar
- 2 cloves garlic - minced
- 3/4 teaspoon salt
- 1/8 teaspoon pepper
- 1/2 teaspoon cumin
- 2 large tomatoes - diced
- 2 avacados - diced

### Directions

Marinate all ingredients together except teh tomatoes and avacados for 6+ hours. Add diced tomatoes and avacados 30 minutes before serving.

---

## CREAM OF COCONUT FRUIT DIP

**Chef: Jennifer Gustin**

### Ingredients

- 1 package instant vanilla pudding (4.6 oz)
- 1 container cream of coconut (found in alchol mix section)
- 16 oz whipped cream (Cool Whip)

### Directions

Combine all three ingredients together and chill for one hour so pudding dissolves completely. Serve with fruit. Great with sliced apple.

---



## CUCUMBER SANDWICHES

**Chef: Patricia Blair**

### Ingredients

- 8 oz cream cheese
- 2 tablespoons mayonnaise
- 2 green onions - diced
- 1/2 teaspoon Bon Appetit seasoning
- 1/2 teaspoon dill weed
- 1/2 teaspoon garlic salt
- cucumbers - peeled and sliced
- tomatoes - sliced
- bread - crust removed

### Directions

Combine together: cream cheese, mayonnaise, green onions, Bon Appetit, dill weed, and garlic salt. Spread mixture on bread and layer with sliced cucumber and tomato. Cover and refrigerate until ready to use.

---

## DAD'S SUNDAY EVENING POPCORN

**Chef: Alvin Spencer**

### Ingredients

- 1/2 cup of popcorn - uncooked
- 1 to 3 teaspoons of olive oil
- 1/4 cup of butter or margarine
- 1/4 teaspoon of popcorn salt

### Directions

Best cooked in a Whirley-pop popcorn popper. This requires only 1 teaspoon of oil.

Cook over medium high heat until kernels stop popping or until smoke fills the kitchen. Place in a large bowl and sprinkle melted butter lightly over popcorn

while stirring. Olive oil can be substituted for margarine. Sprinkle salt over popcorn and stir. Eat while warm and while watching a good movie with the family gathered around you.

---

## **“FIVE” LAYER AVOCADO DIP**

**Chef: Patricia Blair**

### **Ingredients**

- 1 can refried beans
- 1 can chip bean dip
- 2 large avocados - mashed
- 1 small can green chilies - diced
- 1/2 pint sour cream
- 1/4 jar favorite salsa
- garlic / onion salt and pepper
- 1/2 cup green onions - chopped
- 1 can sliced black olives
- 1 lb. favorite shredded cheese

### **Directions**

Layer in 9x13 pan. First Layer: 1 can refried beans and 1 can chip bean dip. Second Layer (Mix together) avocados, green chilies, sour cream, salsa, seasonings. Third Layer: Green onions, Fourth Layer: sliced olives. Fifth Layer: cheese. Serve with chips.

---

## **HOT BUTTERED “RUM” DRINK**

**Chef: Jennifer Gustin**

### **Ingredients**

- 1 1/2 cups brown sugar
- 1 3/4 cups powdered sugar

- 2 pints vanilla ice-cream
- 1/2 teaspoon nutmeg
- 1 teaspoon cinnamon

## Directions

Soften ice-cream 30 minutes in refrigerator. Mix dry ingredients together. Cream together dry ingredients with softened ice-cream. Store in freezer. To serve, use 1 1/2 tsp of batter to a cup of hot water or milk. Add more to taste.

---



## Chapter 3

# Literature

Here is a review of existing methods.



## Chapter 4

# Methods

We describe our methods in this chapter.





## Chapter 5

# Applications

Some *significant* applications are demonstrated in this chapter.

### 5.1 Example one

### 5.2 Example two



## Chapter 6

# Final Words

We have finished a nice book.