

Roberta Spencer Family & Friends COOKBOOK

The Spencers

2021-03-20

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Chapter 1

Introduction

This is the Spencer Family & Friends Cookbook

dedicated to our mother Roberta Belle Spencer who taught us the joy of:

Cooking

Sharing

Eating

Left-overs

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Figure 1.1: My Flowchart

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Oh yea? Well the same back at you !



Figure 1.2: Diamonds

Chapter 2

NOTES

What's the Difference Between Chop, Dice, and Mince?

I don't know but try these comments

Sometimes the words chop and dice are used interchangeably, but technically the word dice is used for smaller pieces and the word chop is used for larger pieces. You seldom see the term large dice, but you will see large chop and small dice rather frequently. Dice can also refer to cutting vegetable into cubes of a specific size while chop is less precise. In general, chop is more casual and has more leeway while dice is more specific. The word mince means a very small dice.

How Big is a Dice? How Small is a Mince?

How do you know how big or small something is supposed to be? If the recipe writer feels it matters, usually they will also include a measurement, like 3/4" dice. Again, we see the word dice here to indicate that this is a very specific direction. But if the sizing has some leeway, they will say either large, medium or small chop. Unfortunately, these sizes aren't standardized so it's hard to give measurements.

- Large chop – For me, when a recipe says large chop, I usually make it roughly the size of a nickel.
-
- Medium Chop – Medium chop is about half the size of a nickel.

-
- Diced (Small Chop) – Small chop is about half of medium chop, perhaps a quarter inch to a side.
-
- Minced – Mince is very fine, as small as I can get it.

Chapter 3

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 375 deg 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

Except the tomatoes and avacados marinate all other ingredients together 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.

HOT CHOCOLATE MIX

Chef: Roberta Spencer

Ingredients

- 1 25.6 oz package of instant nonfat dry milk (10 2/3 cups)
- 1 6 oz jar powdered non-dairy creamer
- 2 cups powdered sugar
- 1 16 oz can instant chocolate drink mix

Directions

Combine all ingredients, Mix well. Put in a large air tight container. Label. Store in cool, dry place. Use within 6 months. Makes about 17 cups of hot chocolate mix.

– For hot chocolate – add 3 tablespoons of mix to 1 cup hot water.

JALAPENO POPPER DIP

Chef: Jennifer Gustin

Ingredients

- 2 packages light cream cheese

- 1 cup mahyonnaise
- 4 oz chopped green chillies
- 3 finely chopped jalepenos (teh more seeds you use the spicier it is)
- 1 cup parmesan cheese
- 1 cup panko bread crumbs

Directions

Stir together cream cheese and mayonnaise until smooth. Stir in green chilies and jalapenos. Pour mixture into oven-safe dish (8X8 works well) and sprinkle with parmesan cheese and bread crumbs.

ORANGE JULIUS DRINK

Chef: Lori Hilton

Ingredients

- 1/2 cup concentrated orange juice
- 3/4 cup milk
- 1 egg
- 1/2 teaspoon vanilla
- 1/4 cup sugar
- 1 1/2 cups ice

Directions

Put all ingredients in a blender and blend until ice is broken up smooth. Alter amount of ice to change consistency of the drink.

TORTILLA APPETIZER

Chef: Patricia Blair

Ingredients

- 8 oz cream cheese

- 3 green onions - diced
- 4 oz can diced green chilies
- 1 teaspoon garlic salt
- Olives - cut (desired amount)
- Cheddar cheese - shredded (desired amount)
- Flour tortillas
- Toothpicks

Directions

Combine all ingredients. Spread mixture on tortillas. Roll tortilla up and slice into desired thickness. hold together with a toothpick.

WARM CREAMY BACON DIP

Chef: Debbie Wescott

Ingredients

- 1 16 oz sour cream
- 1 3 oz bacon bits (or make your own)
- 2 cups grated cheddar or cheddar jack cheese
- 1 cup diced green onions

Directions

Heat oven to 400 deg. Combine all ingredients. Spread in a 1 quart baking dish. Heat 25 – 30 minutes until hot. Serve with veggies or crackers. Great served in a bread bowl. Easy to double recipe!

WEDDING PUNCH

Chef: Patricia Blair

Ingredients

- 1 can frozen orange juice - large

- 1 can frozen lemonade - large
- 1 cup of sugar
- 1 teaspoon vanilla extract
- 1 gallon water
- 1 2 liter bottle 7-up

Directions

Mix all the ingredients EXCEPT the 7-up. Freeze in freezer bags.

– To serve – soften slightly, put in punch bowl, add the bottle of 7-up.

Chapter 4

Soups and Salads {#soup}

BLACK BEAN SOUP

Chef: Patricia Blair

Ingredients

- 2 16oz cans black beans - undrained
- 1 cup reduced sodium chicken broth
- 1 small onion - chopped
- 1 teaspoon garlic - minced
- 1 16oz jar salsa - thick and chunky
- 4 teaspoons lime juice
- 2 teaspoons ground cumin
- 1/4 teaspoon crushed red pepper (optional)
- 1/3 cup plain yogurt (optional)
- fresh cilantro leaves - chopped (optional)
- nonstick cooking spray

Directions

Place 1 can of beans with liquid and chicken broth in blender or food processor, cover, blend until smooth. Coat large saucepan with cooking spray, heat over medium – high heat. Add onion and garlic: cook for 4 to 5 minutes or until onion is tender. Add blended bean mixture, remaining beans and liquid, salsa, lime juice, cumin, and crushed red pepper. Bring to boil. Reduce heat to low and cover. Cook, stirring occasionally for 25 to 30 minutes. Serve topped with yogurt, garnish with cilantro.

BROCOLI SALAD

Chef: Jennifer Gustin

Ingredients

- 2 bunches broccoli
- 1/2/ red onion - chopped
- 1/4 lb bacon
- 3 oz sunflower seeds
- 1/2 cup raisins
- 1 cup light mayonnaise
- 1/2 cup sugar
- 2 tablespoons white vinegar

Directions

Cut broccoli into bite size pieces, Chop onion, Cook Bacon and crumble. Combine Broccoli, onion, bacon, and raisins in bowl. In separate bowl, mix mayonnaise, sugar, and vinegar. Toss with salad. Marinate in refrigerator for one hour. Mix in sunflower seeds before serving.

BROCOLI, CHEESE AND POTATO SOUP

Chef: Roberta Spencer

Ingredients

- 4 medium potatoes - eeled and diced
- 4 carrots - peeled and sliced
- 1 stalk celery - diced
- 6 chicken bullion cubes
- 6 cups water
- 3 stalks broccoli - cut in bite-sized pieces
- 1 quart half/half or milk
- 1 to 1 1/2 cups flour
- 1/2 cup butter or margarine
- 1 to 2 cups cheddar cheese grated

Directions

In a large soup pan add potatoes, carrots, onions, celery, water and bouillon cubes. Bring to a boil, then simmer until vegetables are tender. Add the broccoli and simmer until tender.

White Sauce:

In another pan add milk and melted butter. Add the flour, beat with wire whisk. Stir until it becomes thick. (Should be thick like paste). Add to vegetables. Stir until mixed well with vegetables. Add desired amount of cheese. If too thick add more milk.

Chapter 5

Literature

Here is a review of existing methods.

Chapter 6

Methods

We describe our methods in this chapter.

Chapter 7

Applications

Some *significant* applications are demonstrated in this chapter.

7.1 Example one

7.2 Example two

Chapter 8

Final Words

We have finished a nice book. What do you think?

