

# Spencer Family Cookbook

The Spencers

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# 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 Mozzarella 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 Mozzarella 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
- 2/3 cup cilantro - chopped
- 2/3 cup green onion - chopped
- 1/4 cup olive oil
- DRESSING:
- 15oz can shoepeg corn - drained
- 1/4 cup red wine vinegar
- 2 cloves minced garlic
- 3/4 teaspoon salt
- 1/8 teaspoon pepper
- 1/2 teaspoon cumin

### **Directions**

Marinate all ingredients together 6+ hours. Add 2 large tomatoes and 2 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.



## 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.