

Spencer Family Cookbook

The Spencers

2021-03-17

Contents

1	Introduction	5
2	Appetizers and Beverages	7
	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
3	Literature	13
4	Methods	15
5	Applications	17
	5.1 Example one	17
	5.2 Example two	17
6	Final Words	19

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
 - 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.

“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.