

# Spencer Family Cookbook

The Spencers

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# Contents

<b>1</b>	<b>Introduction</b>	<b>5</b>
<b>2</b>	<b>Appetizers and Beverages</b>	<b>7</b>
2.1	ARTICHOKE DIP . . . . .	7
2.2	COWBOY CAVIAR . . . . .	7
2.3	CREAM OF COCONUT FRUIT DIP . . . . .	8
2.4	CUCUMBER SANDWICHES . . . . .	8
2.5	DAD'S SUNDAY EVENING POPCORN . . . . .	9
<b>3</b>	<b>Literature</b>	<b>11</b>
<b>4</b>	<b>Methods</b>	<b>13</b>
<b>5</b>	<b>Applications</b>	<b>15</b>
5.1	Example one . . . . .	15
5.2	Example two . . . . .	15
<b>6</b>	<b>Final Words</b>	<b>17</b>



# Chapter 1

## Introduction

This is the Spencer Family Cookbook!



## Chapter 2

# Appetizers and Beverages

### 2.1 ARTICHOKE DIP

#### 2.1.1 Chef: Debbie Wescott

#### 2.1.2 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

#### 2.1.3 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!

### 2.2 COWBOY CAVIAR

### **2.2.1 Chef: Patricia Blair**

### **2.2.2 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

### **2.2.3 Directions**

Marinate all ingredients together 6+ hours. Add 2 large tomatoes and 2 avacados 30 minutes before serving.

## **2.3 CREAM OF COCONUT FRUIT DIP**

### **2.3.1 Chef: Jennifer Gustin**

### **2.3.2 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)

### **2.3.3 Directions**

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

## **2.4 CUCUMBER SANDWICHES**

### **2.4.1 Chef: Patricia Blair**



### 2.4.2 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

### 2.4.3 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.

## 2.5 DAD'S SUNDAY EVENING POPCORN

### 2.5.1 Chef: Alvin Spencer

### 2.5.2 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

### 2.5.3 Directions

Best cooked in a [Whirley-pop] (<https://www.whirleypopshop.com/>) 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.