Banana Bread

Ingredients:

* 1 ½ cups flour
* 1 cup sugar
* 1 ½ tsp baking powder
* ½ tsp baking soda
* ½ tsp salt
* 2 eggs
* 1 cup mashed bananas
* ½ cup melted butter
* 1 tsp vanilla

Directions

1. Mix dry ingredients together in small bowl
2. Beat eggs, mashed bananas, melted butter and vanilla together in large bowl
3. Slowly mix in dry ingredients into large bowl
4. Bake at 350 degrees for 50 minutes

Apple Crumble

Ingredients:

* 1 ½ sticks melted butter
* 1 ½ cups flour
* 1 cup lightly packed brown sugar
* ½ tsp salt
* 6 large apples, cored and cut into wedges
* ½ cup sugar
* 2 tsp ground cinnamon
* ½ lemon juiced

Directions:

1. Grease large baking pan with butter
2. Whisk together flour, brown sugar and salt in bowl
3. Stir in melted butter in bowl until texture is coarse and sandy
4. Add apples, sugar, cinnamon and lemon juice to baking dish and toss to combine
5. Spread an even layer, then press crumb mixture on top of apples
6. Bake at 350 degrees until apples are bubbling and topping is golden (approximately 50 minutes)

Chicken Bacon Alfredo Fettuccini

Ingredients:

* ½ cup half and half
* ½ cup heavy whipping cream
* 1 container shredded parmesan cheese
* 1 cooked, cubed chicken breast
* 6 pieces diced cooked bacon
* Fettuccini noodles
* 1 generous tbsp minced garlic
* Wondra
* Salt and pepper

Directions:

1. Add half and half, heaving whipping cream and minced garlic to pan on medium heat – stir constantly
2. When mixture starts to boil lightly, add cheese, salt and pepper
3. When cheese is completely melted, continue to stir mixture on low/medium heat until you achieve thickness desired (can add Wondra to help thicken if needed)
4. Add bacon, chicken and noodles and serve

Crock Pot Chicken & Dumplings

Ingredients:

* 1 diced white onion
* 1 can cream of chicken soup
* ½ tbsp parsley
* ½ tsp poultry seasoning
* 2 chicken breasts
* 2 cups low sodium chicken broth
* 1-2 cups diced vegetables (celery, carrots)
* 1 can Pillsbury original biscuits

Directions:

1. Put onion in bottom of crock pot and top with chicken breasts
2. In small bowl, combine cream of chicken, parsley and poultry seasoning
3. Spread mixture over chicken breasts and pour broth over all of it
4. Cook on high for 4 hours
5. Add vegetables in, cook for 1 hour
6. After the hour, shred chicken
7. Cut biscuits into fourths and add to crock pot
8. Cook for 1 more hour then serve

Chicken Pot Pie Bites

Ingredients:

* 1 cubed cooked chicken breast
* 1 can Pillsbury original biscuits (uncooked)
* 1 packet of chicken gravy mix
* 1 cup frozen vegetables

Directions:

1. Grease muffin tin
2. Make chicken gravy packet as instructed on label
3. Half each individual uncooked biscuit and spread into the muffin pan slots, spreading it to cover the inside of each cup
4. Mix the gravy, chicken and vegetables together
5. Put mixture into biscuit cups, filling to the cop
6. Cook at 375 degrees for 20-25 minutes

Brown Sugar Meatloaf

Ingredients:

* 1 lb ground beef
* ¾ cup breadcrumbs
* ¾ oz Lipton onion soup mix
* ¾ beaten egg
* ¾ tsp salt
* ¾ cup milk
* 1/3 cup BBQ sauce
* ¼ cup unpacked brown sugar
* 1/8 cup apple cider vinegar

Directions:

1. Crumble ground beef in large bowl
2. Add breadcrumbs, soup mix, egg, salt and milk to beef
3. Mix BBQ sauce, brown sugar and vinegar in small bowl
4. Use 1/3 of wet mix to coat inside of loaf pan
5. Put meatloaf mix in pan
6. Brush remaining wet mix on top of meatloaf
7. Cook at 350 degrees for 60 mins, or until meatloaf is 165 degrees

Stuffed Bell Peppers

Ingredients:

* 4 red bell peppers (halved, stems and seeds removed)
* 1 can tomato sauce
* 1 lb cooked ground turkey
* Salt and pepper
* 1 cup cooked white rice
* 1 ½ cups parmesan cheese

Directions:

1. Cook the ground turkey and season lightly with salt and pepper
2. Combine turkey, white rice and tomato sauce altogether
3. Add ½ cup cheese to mix
4. Scoop mix into bell peppers on baking pan
5. Sprinkle each pepper with parmesan cheese
6. Cook at 400 degrees for 20 minutes (or until cheese has melted)

Thai Lettuce Wraps

Ingredients:

* 1 tbsp olive oil
* 1 lb ground chicken
* 1 tbsp minced garlic
* 1 diced white onion
* ¼ cup teriyaki sauce
* 2 tbsp soy sauce
* 1 tbsp rice wine vinegar
* 2 diced green onions
* Salt and pepper
* Lettuce leaves

Directions:

1. Heat olive oil in pan on medium heat, add ground chicken and cook until browned
2. Stir in garlic, soy sauce, teriyaki sauce and onion until onions become translucent
3. Stir in green onions until tender (1-2 minutes) and add salt and pepper to taste
4. Spoon onto lettuce leaves and serve

Lemon Chicken Scaloppini

Ingredients – Sauce

Ingredients – Chicken

* 2 chicken breasts
* 1 tsp garlic powder
* 1 tsp salt
* ½ lemon juiced
* 4 tbsp flour
* ½ box angel hair pasta
* 1 tbsp butter
* 2 tbsp oil
* 1 white onion
* 2 tbsp minced garlic
* 1 ¼ cup chicken broth
* 2/3 cup of heavy whipping cream
* 1 tsp cornstarch mixed with 1 tbsp   
  water
* 2-3 tbsp lemon juice
* 2 tsp Italian herb seasoning
* 2 tbsp parsley

Directions:

1. Season chicken with salt, pepper and garlic powder
2. Squeeze lemon juice over chicken, rubbing it in chicken
3. Sprinkle flour over chicken and shake off excess
4. Heat butter and oil in large skillet on medium/high heat and fry chicken until golden on each side and cooked on the inside
5. Put chicken aside and add the onion and garlic to pan until onion is translucent – cook noodles in separate pan, drain and set aside
6. Reduce heat to low/medium and add broth and add salt/pepper
7. After approximately 6 minutes, add cream and let simmer for 5 minutes to thicken (if too runny, add cornstarch mix)
8. Add lemon juice, let simmer for 1 minute
9. Add Italian herbs and put chicken and noodles in pan, stir well and serve

Grandmas Sue’s Biscuits

Ingredients:

* 3 cups flour
* 2 tsp baking powder
* ½ tsp baking soda
* ½ tsp salt
* 1 stick softened butter
* 1 cup buttermilk

Directions:

1. Mix dry ingredients
2. Mix butter into dry ingredients
3. Add buttermilk to mixture
4. Gently fold mixture until it combines
5. Roll out dough and cut circles
6. Flour pan before putting dough on it
7. Cook for 20 minutes at 420 degrees

Honey Garlic Shrimp & Butter Pasta

Ingredients – Pasta

Ingredients – Shrimp

* 1 tbsp butter
* 1/3 cup honey
* ¼ cup soy sauce
* 1 tbsp minced garlic
* 20 shrimps peeled and de-veined
* ½ box angel hair noodles
* 3 tbsp butter
* 1 tbsp garlic
* Juice from ½ a lemon
* ¾ cup white wine
* ¾ cup parmesan

Directions:

1. Marinate shrimp in bag with honey, soy and garlic for 1-3 days
2. Cook shrimp with 1 tbsp butter on medium-high heat until pink
3. Set shrimp aside and drain liquid from pan
4. Start boiling noodles in separate pan
5. In shrimp pan, add butter and garlic for 1 minute
6. Add wine and heavy cream, stir well
7. Add lemon juice in slowly while stirring or sauce with curdle
8. Add parmesan and let simmer until thickened – do not let it boil
9. Add in shrimp and serve

Fried Mac & Cheese Balls

Mac & Cheese Ball Ingredients:

* ½ lb elbow macaroni

Marinara Sauce Ingredients:

* ¼ cup tomato sauce
* 2 tbsp heavy whipping cream
* 1 tbsp shredded parmesan
* 1 tbsp butter
* 1 tbsp flour
* 1 cup milk
* ½ lb grated cheddar
* ½ lb grated smoked gouda
* 1 egg
* 1 ½ cups seasoned breadcrumbs
* Vegetable oil for frying

Directions:

1. Cook macaroni and set aside
2. In a saucepan, melt the butter over medium heat and sprinkle flour into butter – stir with whisk for 2 minutes
3. Whisk the milk into the mix, working out lumps – stir 2 mins
4. Reduce to low heat and add the cheddar and gouda, stir until melted and smooth. Season with salt and pepper to taste
5. Fold cheese sauce into noodles and pour into shallow pan and refrigerate until cold
6. Shape into balls on tray and freeze overnight
7. Beat egg in shallow bowl, put breadcrumbs in a different bowl - dip balls into egg wash then into breadcrumbs
8. Heat oil to 350 then fry balls until they are golden brown (5 mins)
9. Combine tomato sauce, heavy whipping cream and parmesan until melted, serve with balls

Homemade Pretzels

Ingredients:

* 1 1/2 cups warm water, 110-115 degrees F
* 1 tbsp sugar
* 2 tsp kosher salt
* 1 envelope active dry yeast
* 22 oz all-purpose flour
* 2 oz melted butter
* Vegetable oil, for the bowl and pan
* 10 cups water
* 2/3 cup baking soda
* 1 large egg yolk, beaten with 1 tablespoon water
* Pretzel salt

Directions:

1. Combine the 1 1/2 cups warm water, sugar and kosher salt in the bowl of a stand mixer and sprinkle the yeast on top. Set aside for 5 minutes, or until the mixture foams
2. Add the flour and butter and, using the dough hook attachment, mix on low speed until well combined. Change to medium speed and knead until the dough is smooth and pulls away from the side of the bowl, 4 to 5 minutes
3. Remove the dough from the bowl, clean the bowl, then oil it well. Return the dough to the bowl, cover with plastic wrap, and set aside in a warm place for 50 to 55 minutes, or until the dough has doubled in size.
4. Heat the oven to 450 degrees F. Line 2 half sheet pans with parchment paper and lightly brush with oil. Set aside
5. Bring the 10 cups water and the baking soda to a rolling boil in a 12-inch straight-sided sauté pan or a roasting pan (something wide and shallow is best)
6. Meanwhile, turn the dough out onto a lightly oiled work surface and divide into 8 equal pieces. Roll out each piece of dough into a 24-inch rope. Make a U-shape with the rope, and, holding the ends of the rope, cross them over each other and press onto the bottom of the U in order to form the shape of a pretzel. Place on a half sheet pan. Repeat with the remaining pieces of dough
7. One by one, place the pretzels in the boiling water for 30 seconds. Remove them from the water using a large flat spatula. Return them to the sheet pans, brush the top of each pretzel with the beaten egg yolk and water mixture, and sprinkle with pretzel salt
8. Bake until dark golden brown in color, 12 to 14 minutes. Transfer to a cooling rack for at least 5 minutes before serving

Beer Cheese Sauce

Ingredients:

* 1/8 of a white minced onion
* 1 tbsp minced garlic
* 2 tbsp butter
* 1 tbsp. all-purpose flour
* 1/2 cup **heavy** whipping cream
* 1/2 cup beer
* 1 tsp better than bouillon (chicken)
* 1/2 tsp paprika (for a little heat, use cayenne pepper instead)
* A pinch of salt
* 6 oz **by weight** of shredded extra sharp white cheddar

Directions:

1. Melt butter over medium heat in a small sauce pan, then add the minced onion. Stir constantly until they are nicely caramelized being careful not to burn anything. Turn down the heat if necessary
2. Add garlic, and continue to cook until it starts to brown just slightly
3. Remove pan from heat, and stir in the flower until evenly combined
4. Add heavy whipping cream, whisking until it's evenly combined
5. Stir in beer, paprika, salt, and bouillon, then return to low heat, and gently whisk until it just starts to simmer and thicken
6. Add the cheese a handful at a time, whisking between each handful until it fully melts and integrates with the sauce

No Bake Granola Bites

Ingredients:

* 1 cup (dry) old-fashioned oats
* 2/3 cup toasted coconut flakes
* 1/2 cup peanut butter
* 1/2 cup ground flax seed
* 1/2 cup semisweet chocolate chips
* 1/3 cup honey
* 1 teaspoon vanilla extract

Directions:

1. Stir all ingredients together in a medium bowl until thoroughly mixed
2. Cover and let chill in the refrigerator for half an hour
3. Once chilled, roll into balls
4. Store in an airtight container and keep refrigerated for up to 1 week

Broccoli Pasta Salad

Ingredients:

* 7 mini bell peppers
* 1 head broccoli
* 1/3 cup diced cucumber
* 1/3 cup dried cranberries
* 4 cups cooked bow-tie pasta (approximately 1/2 of a 12oz box)
* Three Cheese Ranch Dressing
* Sliced almonds
* (Optional: bacon/chicken)

Directions:

1. Cook pasta until Al dente and rinse in warm water
2. Dice peppers and cucumber
3. Chop broccoli
4. Add peppers, broccoli, cranberries and pasta
5. Pour dressing as eaten to extend life of salad

Aunt Stephanie’s GF Chocolate Chip Cookies

Ingredients:

* 1 ¼ cup Namaste GF perfect blend flour
* 1 cup almond flour
* 1 tsp baking soda
* 1 tsp salt
* 2 ounces cream cheese (room temperature)
* ¾ cup (12 tbsp) melted butter
* 1 cup packed brown sugar
* ½ cup sugar
* 1 ½ tsp vanilla extract
* 2 egg yolks (room temperature)
* 2 cups semi-sweet chocolate chips

Directions:

1. Whisk together flours, baking soda and salt – set aside
2. In stand mixer, place cream cheese and pour in melted butter
3. Add brown sugar and sugar and mix for 2 mins
4. Add vanilla and egg yolks (1 at a time) on low/medium speed until well mixed
5. Add flour mixture beating on low until combined
6. Add chocolate chips
7. Scoop onto cookie sheet and put in freezer for 4+ hours (can put into a bag to store for later after if desired)
8. When ready to bake, set out for 15 minutes to soften
9. Preheat oven to 375 degrees and cook for 11-12 minutes

Beef Stew

Ingredients:

* 1 ½ lbs. beef stew meat
* ½ stick salted butter
* 2 diced white onions
* 1 cup diced carrots
* 5 stalks of diced celery
* ¼ cup all-purpose flour
* 1 tbsp garlic powder
* 32 oz. beef broth
* 1 large potato cut into ¾ inch cubes
* 1 can fire roasted diced tomatoes
* 1 can fire roasted corn
* 1 cup frozen peas

Directions:

1. Lightly season beef with salt and pepper
2. In a large soup pot, heat the butter over medium heat until the foam subsides, then add the beef until it is browned on all sides
3. Add the onion, carrots and celery until they are tender (10 mins)
4. Stir in flour, garlic powder, 1 tsp salt and 1 tsp pepper and cook for 1-2 minutes
5. Add the broth, tomatoes, corn and potato. Bring to boil, then reduce to a simmer and cook for at least 1 ½ hours (can put in crock pot)
6. Add frozen peas approximately 20 mins. Before serving

Chicken Spaghetti

Ingredients:

* Vegetable oil spray
* 1 lb. spaghetti noodles
* ½ stick butter
* 1 diced white onion
* 2 tbsp. minced garlic
* 1 red bell pepper (finely chopped)
* 1 cup heavy cream
* ½ cup milk
* ½ cup chicken broth
* 8 oz. cream cheese
* 2 cups grated white cheddar (4 oz.)
* 2 oz. Velveeta
* 1 tsp. pepper
* 2 tbsp. minced parsley
* 2 cups shredded meat from rotisserie chicken

Directions:

1. Preheat oven to 350 and spray a 9x13 pan with vegetable oil
2. Bring a large pot of water to a boil and cook spaghetti noodles
3. In a deep skillet, melt the butter and add onion, garlic and bell pepper and sauté (6 mins)
4. Stir in cream, cream cheese, milk, broth, 1 cup of cheddar, Velveeta, 1 tsp salt and pepper
5. Cook, stirring often, until the cheese is melted, and the sauce is creamy. Add chicken and spaghetti and toss to coat
6. Transfer to baking pan and top with remaining 1 cup of cheddar
7. Spray one side of a large piece of foil with oil and cover the dish with it tightly
8. Bake for 20 minutes, remove the foil and bake until lightly browned (5-10 mins)
9. Sprinkle with parsley and serve

Chicken and Rice Soup

Ingredients:

* ¾ cup all-purpose flour
* 1 ¾ tsp. salt
* 1 ¾ tsp. pepper
* 2 ½ lbs. chicken breast cut into ½ in. pieces
* ½ stick salted butter
* 1 diced white onion
* ½ cup diced celery
* ½ cup diced carrots
* 1 cup frozen peas
* 1 spoonful of minced garlic
* ¼ cup dry white wine
* 32 oz. chicken broth
* 16.16 oz rice (wild rice or brown rice)
* 1 ½ cups milk
* ½ cup heavy cream
* 1 tbsp of better than bullion (or more, add as needed)
* 1 tbsp garlic powder (or more, add as needed)

Directions:

1. In a large bowl, whisk together the flour and salt and pepper. Add the chicken and toss to thoroughly coat the pieces and remove, shake off excess and set aside
2. In a large soup pot, heat the butter over head and add onion, celery and carrots and sauté until they are tender (5 mins). After, add the minced garlic
3. Add the chicken and cook, stirring occasionally, until browned (3 mins)
4. Add the wine and stir in the broth. Bring to simmer and cook for 10 mins
5. Stir in the cooked rice, milk, cream and peas. Simmer stirring occasionally for 20 mins
6. Season with salt and pepper, better than bullion and garlic powder
7. (If freezing, re-heat in pot with approx. 1 cup of chick broth)

Country Potato Soup

Ingredients:

* ½ lb. thick cut bacon
* ½ stick salted butter
* 2 tbsp. minced garlic
* 1 diced white onion
* 1 cup diced carrots
* 1 cup diced celery
* ½ cup all-purpose flour
* 6 medium russet potatoes (cut into 1-inch cubes)
* 48 oz. chicken broth
* 1 tsp. salt
* 1 tsp. pepper
* 2 cups milk
* 1 cup (4 oz.) grated cheddar

Directions:

1. Cut bacon strips crosswise into ¼ inch wide pieced. Place in a large skillet over medium heat and cook until cooked through (10 mins)
2. Use slotted spoon to transfer bacon pieces onto paper towels
3. In a large soup pot, melt butter over medium heat. Add the garlic, onion, carrots and celery and cook until vegetables are tender
4. Add the flour and cook for 2 mins. Add the potatoes, broth, salt and pepper and bring to a boil. Bring to boil then reduce heat and simmer until potatoes are tender (15 mins)
5. Slowly pour in milk, stirring constantly. Simmer until the soup is thickened and potatoes are fully cooked (15 mins)
6. Ladle the soup into bowls and top with cheddar and bacon

Grandma Rose’s Coffee Cake

Strudel Ingredients:

* 1 cube butter
* 1/3 cup sugar
* 1 tsp cinnamon
* 1/3 cup brown sugar
* 1/3 cup flour

Cake Ingredients:

* 1 cup sugar
* 2 eggs
* 4 tbsp dried buttermilk
* 2 tsp baking powder
* 1/2 tsp salt
* 1/2 tsp baking soda
* 1/4 tsp nutmeg
* 1/4 tsp cloves
* 1 tsp cinnamon
* 1 cup milk
* 2 cups flour

Directions:

1. Heat 1/2 cube butter in glass pan in oven at 380 degrees
2. Bowl #1: Combine strudel ingredients with hand masher
3. Bowl #2: Combine all cake ingredients except flour. Once combined, stir in flour
4. Take pan out of oven and pour bowl #2 in first, spreading across pan
5. Pour bowl #1 on top of cake mix and spread to cover
6. Using 2 butter knives, making cutting motions around pan to gently combine ingredients
7. Cook for 25 mins

Grandma Rose’s Angel Food Cake

Ingredients:

* 1 1/4 cups flour
* 2/3 cup sugar
* 1 cup sugar
* 18 egg whites
* 1/2 tsp salt
* 1 tsp cream of tartar
* 1 tsp vanilla
* 1/2 tbsp almond flavoring

Directions:

1. Put egg whites in bowl, add cream of tartar and beat with mixer
2. After 5 minutes of mixing, slowly add 1 cup of sugar until thick and white
3. Add vanilla and almond flavoring, folding into mixture
4. Combine 1 1/4 cups flour, 2/3 cup sugar, 1/3 tsp salt in sifter and sift altogether 4 times
5. Fold sifter mixture into bowl 1/4 cup at a time
6. Put mixture into angel food cake pan, cook for 30 mins
7. When done, the center will be a little separated. Put a glass bottle into hole and tip pan upside down, let cool like that

Hyatt’s Chex Mix

Ingredients:

* 1 big box of wheat chex
* 1 big box of corn chex
* 1 big box of rice chex
* 14-16 oz of Rye chips
* ½ bag of twisty pretzels
* ½ jar Costco mixed nuts
* 2 cubes butter
* 2 tbsp worsheshire sauce
* 1 tbsp onion powder
* 1 tbsp Johnny’s seasoning
* (If too salty, add 1 tbsp of sugar)

Directions:

1. Melt butter and add seasonings
2. Coat dry mix with wet mix
3. Cook mix in oven 200-220 degreed for 1.5-2 hours (or put in smoker at same temp and time)
4. Stir every half an hour until crunchy

Chicken Bacon Wild Rice Bake

Ingredients:

* 1 cup sour cream
* 1 can cream of chicken
* 1 cup chicken broth
* 2 boxes of Uncle Ben’s wild rice blend
* 1 lb bacon
* 2 lbs chicken breast
* 1 tbsp garlic powder
* 2 cups shredded cheddar cheese

Directions:

1. Preheat oven to 375 degrees
2. Cook chicken and shred
3. Cook bacon and cut into small pieces
4. Cook wild rice blend per box instructions
5. Combine garlic powder, sour cream, chicken broth, cream of chicken, rice blend and shredded chicken. Line mixture in bottom of 9x13 pan
6. Sprinkle bacon bits and cheese on top. Cook for 20-30 minutes

Classic Bruschetta

Ingredients:

* 4 tbsp extra virgin olive oil (for tomatoes)
* 3 cloves of thinly sliced garlic (for tomatoes)
* 4 large diced tomatoes (for tomatoes)
* ¼ cup thinly sliced basil (for tomatoes)
* 2 tbsp balsamic vinegar (for tomatoes)
* 1 tsp kosher salt (for tomatoes)
* 1 large baguette, slices ¼” thick on the bias
* Extra virgin olive oil for brushing
* 3 cloves of halved garlic

Directions:

1. Make marinated tomatoes: preheat oven to 400, in a medium skillet over med-low heat, heat oil
2. Add the sliced garlic and cook until lightly golden, 2-4 mins, then remove from heat and let cool
3. In a large bowl, toss together tomatoes, basil, vinegar and salt. Add the sliced garlic and oil combination (after its cooled) and toss to combine, let marinate 30 mins+
4. Toast bread: brush bread on both sides lightly with oil and place on large baking sheet. Toast until golden, 10-15 mins, turning halfway through. Let bread cool for 5 mins, then rub tops of bread with halved garlic cloves
5. Spoon tomatoes on top of bread just before serving

Leanna’s Chicken and Rice

Ingredients:

* 2 Rotisserie chickens, shredded really tiny
* 2 cups wild rice
* 2 cups brown rice
* 2 cups white rice
* 3 boxes no-salt chicken broth
* 2 spoons of better than bullion
* 8 cups water
* 4 cubes butter
* ½ container of Italian seasoning
* 1 tbsp pepper
* 1 tbsp Johnny’s garlic spread seasoning
* 1 tbsp no-salt seasoning
* 1 tbsp Trader Joe’s 21 seasoning salute
* 1 tbsp dried cilantro
* 1 tbsp dill seasoning
* 1 tbsp onion powder
* 1 tbsp allspice
* 2 family sized cans of cream of chicken
* 2-3 cups whole milk (or half and half)
* 1 container of 4-cheese Italian blend cheese
* 1 container of parmesan cheese

Directions:

* 1. Shred chicken into tiny pieces. Pour chicken drippings from container into large stock pot
  2. Add in all 3 rices, chicken broth, better than bullion, water, 2 cubes butter and all seasonings
  3. Let cook for 1.5 hours or so until the broth is basically gone and texture seems right
  4. When done, add cream of chicken, whole milk/half and half, 1 cube of butter, a couple tsps of each of the seasonings to taste and mix well
  5. When texture seems right, add the mix into a pan. For the rest of the mix, put in freezer bags and freeze (to reheat, let thaw for 4 hours, then put in pan and do following steps)
  6. In the pan add cheeses and 1 cube of sliced butter all over top of pan
  7. Cook at 350 degrees for 2-2.5 hours until browned on top

Kristie’s PB Cup Cookies

Ingredients:

* 1 ¾ cups all-purpose flour
* ½ tsp salt
* 1 tsp baking soda
* ½ cup butter, softened
* ½ cup white sugar
* ½ cup peanut butter
* ½ cup packed brown sugar
* 1 egg, beaten
* 1 tsp vanilla extract
* 2 tbsp milk
* 40 mini chocolate covered PB cups (Reese’s)

Directions:

1. Preheat oven to 375 degrees
2. Sift together flour, salt and baking soda, then set aside
3. Cream together the butter, sugar, peanut butter and brown sugar until fluffy
4. Beat in the egg, vanilla and milk, then add the flour mixture and mix well
5. Shape into 40 or so balls and place into ungreased mini muffin pan
6. Bake for 8 minutes, remove from oven and immediately press a mini peanut butter cup into each ball. Cool then remove

Kristie’s Christmas Crack

Ingredients:

* Saltine crackers
* 1 cup brown sugar
* 1 cup butter (2 sticks)
* 1 bag chocolate chips
* 1 bag Heath toffee

Directions:

1. Preheat oven at 350 degrees
2. Line cookie sheet with parchment paper, then cover with 1 layer of saltines
3. Mix 1 cup of butter and 1 cup of brown sugar on the stovetop until combined, then pour over crackers
4. Heat in oven for 5 minutes, then take out and top with chocolate chips and toffee
5. Heat for another 5 minutes in the oven, then take out and refrigerate for at least 2 hours
6. After done cooling, break apart into pieces

Apple Pancakes

Ingredients:

* 1 tsp ground cinnamon
* 1 tsp vanilla
* 1 ½ cups shredded Honeycrisp apple
* ½ cup butter, melted
* 1 egg
* 1 cup milk
* 1 ¼ cups all-purpose flour
* 1 ¼ tsp baking powder
* 1 tbsp white sugar

Directions:

1. In a large bowl, combine vanilla, butter, egg, milk and apple
2. In a separate bowl, sift or whisk together flour, cinnamon, baking powder and sugar
3. Combine dry mixture into wet mixture slowly until combined
4. Heat a lightly oiled griddle or frying pan over medium high heat and pour ¼ cup of mixture for each pancake. Cook until browned

Tater Tot Casserole

Ingredients:

* 1 package ground beef
* 2 cans cream of chicken
* Frozen tater tots
* 1 cup sour cream
* Frozen bag of carrots + corn (+ any other veggies you choose)
* Shredded cheddar cheese
* 1 tbsp onion salt
* 1 tbsp garlic powder
* Salt and pepper

Directions:

1. Preheat oven to 350 degrees
2. Cook ground beef with salt and pepper to taste
3. When cooked, add both cans of cream of chicken, 1 cup sour cream, and frozen veggies of choice. Stir altogether and pour into 9x9 baking dish
4. Cover in shredded cheese and put 1 even layer of tater tots on top
5. Cook for 50 mins
6. Take out of oven after 50 mins, but broil on high and then cook until cheese melts on top and tater tots get crispy

5-Ingredient Raspberry Cheesecake Thumbprint Cookies

Ingredients:

* 4 ounces cream cheese, softened
* 8 tbsp salted butter at room temperature
* ½ cup + 4 tbsp sugar
* 1 cup + 3 tbsp flour
* ¼ cup raspberry preserves

Directions:

1. Beat cream cheese and butter with mixer until light and fluffy
2. Add the sugar and beat well
3. Add in flour, a small bit at a time, until mixed together
4. Cover bowl with plastic wrap and place in fridge at least 45 minutes, but up to 2 hours
5. 30 minutes prior to baking, preheat oven to 375 degrees
6. Line a baking sheet with parchment paper
7. Scoop out 1 tbsp sized balls onto sheet, lightly press your thumb in the center of each round cookie ball and fill each indentation with ½ tsp of raspberry preserves
8. Cook for 11-12 minutes, or until edges become browned (cookies will still be very soft when removed, that is a good thing!)
9. Let cool then enjoy

Perkins Biscuits & Gravy

Ingredients:

* Biscuits of choice
* 1 can of evaporated milk
* 1 cup (or so) of milk
* 1 heaping tbsp flour
* 2 tbsp olive oil
* 1 package ground beef
* Wondra
* Seasonings to taste

Directions:

1. Cook pre-packaged biscuits as instructed
2. Heat up pan with 1 tbsp olive oil, cook ground beef until browned, season to taste
3. Add 1 tbsp of olive oil to browned beef
4. Add flour and stir for 1-2 mins
5. Add both milks and whisk for 10-ish mins
6. Add additional seasonings and Wondra as needed to get desired thickness (If you let it sit for a few minutes off of heat, it will thicken quite a bit)
7. Note: Reheats really well, may need to add milk later to thicken less the next day

Hyatt’s “Camp Dip”

Ingredients:

* 1 cup sour cream
* 1 cup mayo
* 2 large spoons of minced garlic
* Johnny’s seasoning to taste

Directions:

1. Combine all ingredients
2. Refrigerate until cooled. Serve with veggies and chips

Jim Bill’s Spaghetti Sauce

Ingredients:

* 1 can tomato sauce
* 1 mini can tomato paste
* 1 can fire roasted tomatoes
* 1 packet spaghetti seasoning
* 1 package ground beef
* 1 white onion
* Olive oil
* Salt and pepper to taste

Directions:

1. Sautee 1 white onion with olive oil until translucent
2. Add ground beef to sauteed onions, mix in ½ of seasoning packet, salt and pepper and cook until browned
3. Add mixture to crock pot
4. Add tomato sauce, paste, fire roasted tomatoes, water (fill empty mini can with water and add) and other half of seasoning packet to crock pot
5. Cook on low for 6-8+ hours

Mini Cheesecakes (GF or Reg)

Ingredients:

* 1 ¼ cup crushed graham crackers (if wanting to make this gluten free, use gluten free grahams)
* 2 tbsp light brown sugar
* 5 tbsp melted butter
* 2 8-oz packages cream cheese at room temp
* ½ cup sour cream at room temp
* 2 large eggs at room temp
* ½ cup white sugar
* 2 tsp vanilla extract
* 1 tsp lemon juice

Directions:

1. Preheat oven to 350, line a 12-cup muffin pan with cupcake liners
2. To make the rust: Crush grahams by hand or in food possessor. Stir crumbs, brown sugar and melted butter. Add 1 ½ tbsp of mixture into each liner and smoosh down to make into a crust
3. Beat the room tempo cream cheese with a mixer on low/medium for 1-2 minutes until fluffy
4. Beat room temp sour cream, egg, sugar, vanilla and lemon juice (to avoid clumps, make sure ingredients are room temp)
5. Spoon mixture into liners over crust and bake for 20 mins until they begin to brown (they will sink once cooled)
6. Refrigerate completely and then cover for at least 3 hours – overnight. Can top with berries, mint sprigs, pie fillings, whipped cream, chocolate sauce, caramel sauce, etc.

Cilantro Lime Crock Pot Tacos

Ingredients:

* ½ cup chicken broth
* ½ cup olive oil
* ¼ - ½ cup fresh lime juice
* 2 generous spoons of minced garlic
* 1-2 tsp of salt
* 2 tsp cumin
* 1 tsp paprika
* 1 tsp pepper
* 4 chicken breasts
* 1 bunch of cilantro

Directions:

1. Combine all ingredients minus chicken and cilantro in blender/nutria bullet
2. Put chicken breasts in bottom of Crock Pot
3. Pour liquid over chicken
4. Cook on low for 6-8 hours
5. When ready to eat, shred chicken and stir in chopped cilantro

Jim Bill’s Smoked Salmon Dip

Ingredients:

* Shred smoked salmon
* Mayo
* Splash of pickle juice
* Relish
* A tiny bit of sour cream
* Dill seasoning, Garlic powder, Salt and Pepper to taste

Directions:

1. Mix all ingredients together until taste is right. Start with small increments
2. Mix is good with crackers and on sandwiches

Jim Bill’s Easy BBQ

Ingredients:

* Ke12ut chunks
* ½ stick melted butter
* 1/8 cup soy sauce
* 1 tbsp garlic paste
* Salt, Pepper, Johnny’s Seafood Seasoning to taste

Directions:

1. Do NOT marinate halibut
2. Cut halibut into chunks
3. Dip chunks into sauce for ~30 seconds on each side
4. BBQ normally and brush some sauce on top of fish

Extra Thick Chocolate Chip Cookies

Ingredients:

* 1 cup unsalted butter
* 1 ¼ cup sugar
* 1 ½ cup brown sugar
* 1 2sp salt
* 1 egg
* 1 separate egg yolk
* 1 tsp vanilla
* 1 tsp baking soda
* 2 ¼ cup flour
* 6 oz chocolate chips or chunks
* Coarse sea salt
* Cookie liners

Directions:

1. Brown the unsalted butter, then cool melted butter over ice bath until solidified
2. Add sugar, brown sugar and mix
3. Add salt, egg, egg yolk, vanilla and mix
4. Add baking soda, flour and mix
5. Add chocolate chips/chunks and mix
6. Scoop into large cookie liners, press cookies into liners until top is flat and then top with some additional chocolate chips/chunks on top and coarse sea salt
7. Cover and chill overnight
8. Bake at 350 degrees for 15-20 mins until golden brown

Focaccia Bread

Ingredients:

* 2 cups all-purpose flour
* 1 tsp instant yeast
* 1 tsp salt
* 1 cup warm water
* Olive oil
* Rosemary
* Flaky salt

Directions:

1. Combine first 4 ingredients (flour, yeast, salt, warm water), put in bowl and cover with plastic wrap then refrigerate dough overnight
2. Coat baking dish in olive oil
3. Transfer dough to baking dish (preferrable round) and let rise for 2-3 hours at room temperature covered by a towel
4. Dimple the dough after rising period
5. Cover dimpled dough with small amount of olive oil, rosemary and flaky salt
6. Bake for 25 minutes at 410 degrees
7. Eat bread alone or dip in olive oil/balsamic

Gauffres Belges (Belgian Waffles)

Ingredients:

* 1 package of active dry yeast (NOT instant)
* 2.4 cups lukewarm milk
* 3 eggs room temperature
* 1 cup melted then cooled to room temperature butter
* 3 cups flour
* 2 tsp vanilla
* ½ tsp salt (pink salt)
* 8-10 oz Belgian pearl sugar (Swedish is okay substitute)

Directions:

1. Sprinkle yeast over warm milk in GLASS bowl and let sit 15 minutes
2. Whisk wet ingredients into yeast and mix well
3. Mix flour and salt in separate large non-metal bowl and create a little well/volcano shape to pour the liquid mix into
4. Mix everything except the sugar well and cover with a cloth in a warm place for 30-40 minutes
5. Stir in pearl sugar
6. Roll dough in a ball and cook in waffle iron for 3 minutes

Homemade Flatbread Pizzas

Ingredients:

* 1 tsp active dry or instant yeast
* 1 tsp granulated sugar
* ¾ cup warm water (between 100-110 degrees)
* 2 cups all-purpose or bread flour + more for hands and surface
* 1 tbsp olive oil + 1 tsp to brush the dough with
* 1 tsp salt
* 1 tsp garlic powder
* 1 tsp Italian seasoning

Directions:

1. Place the yeast and sugar in the bowl of a stand mixer with a dough hook attachment
2. Por warm water on top and whisk gently to combine, then loosely cover with a kitchen towel and sit for 5 minutes (the mix should be frothy after 5 mins)
3. With the stand mixer running on low speed, add the flour, olive oil, salt, garlic and Italian seasoning
4. Beat on low speed for 1 minute (the dough should be thick and shaggy). Transfer it to a lightly floured surface, including any loose flour
5. Knead it with lightly floured hands for 2 mins, until it comes together and is smooth (if too sticky, add 1-2 tbsp of flour)
6. Place the dough in a greased bowl and cover with plastic wrap. Allow to sit and rest for 45 mins at room temperature
7. Once it has rested and has slightly risen, you can place it in the fridge up to 2 days
8. As the dough is resting and rising, preheat oven to 475 degrees and prepare toppings. I recommend a base of olive oil + minced garlic + seasonings, then top with a drained can of artichokes, spinach, sun dried tomatoes, grape tomatoes, basil and mozzarella pearls
9. Shape the dough by punching it to release any air. Divide the dough into two and on a lightly floured surface and stretch out until its about ¼” thick
10. Transfer dough onto parchment paper and pike holes with a form. Drizzle olive oil base/sauce base and top
11. Bake 15-20 minutes or until the crust and toppings are browned

Beef Bowls

Ingredients:

* 1 lb shaved beef
* 1.5 cups white rice
* ¾ cup sweet chili sauce
* 3.5 tsp soy sauce
* Broccoli florets
* Shredded carrots
* Chopped up unsalted peanuts

Directions:

1. Start cooking white rice normally
2. Heat olive oil in pan and cook beef
3. Once beef is done, reduce temp to low and add soy sauce and sweet chili sauce to pan
4. Steam shredded carrots and broccoli florets in separate pan
5. Assemble bowl with white rice, beef, veggies, chopped nuts and pour left over sauce over top from beef pan

Tomato Garlic Gnocchi

Ingredients:

* 1 lb (container) of gnocchi
* ½ large yellow onion, diced
* 1 large container (or 2 small containers) of grape tomatoes sliced in half
* ¼ cup olive oil
* 2 tbsp balsamic
* LOTS of finely minced garlic (~8 cloves)
* 8-10 leaves of fresh basil, finely chopped
* Oregano, generous
* Parsley, generous
* Thyme, generous
* Salt, generous
* Shredded parmesan cheese (~1/2 cup)

Directions:

1. Preheat oven to 425 degrees
2. Put all ingredients except parmesan cheese onto baking sheet, mixed well and laid out into 1 even layer
3. Bake for 30 minutes, then broil for ~3 minutes until golden brown
4. Add some parmesan cheese on top and broil for another~1-2 minutes until cheese is fully melted

Tik Tok Pasta

Ingredients:

* 2 small/1 large container grape tomatoes
* 1 block garlic Boursin
* 1-2 containers diced pancetta
* 1 box penne noodles (or something similar)
* Spinach
* Fresh basil
* Minced garlic
* Garlic powder
* Oregano
* Parsley
* Salt
* Pepper

Directions:

1. Preheat oven to 400 degrees and, in separate pot, boil 1 container of penne noodles. When done, set aside
2. In a pan, heat up olive oil and add diced pancetta until it has a little color but is not cooked through
3. Add 2 generous spoonful’s of minced garlic and tomatoes to mixture, stir well
4. Add Boursin to middle of pan and cover with generous sprinkle of parsley, oregano, salt, pepper and garlic powder. Drizzle olive oil on top all over
5. Put in oven for ~25 minutes
6. Take out and add generous handful of spinach, 1 ladle of pasta water, fresh basil and noodles. Stir and enjoy

Pasta Salad

Ingredients:

* 1 box of pasta of choice
* Mozzarella pearls
* Feta cheese (the garlic herb blend preferably)
* Grape tomatoes
* Red bell pepper
* ½ Red onion
* ½ - 1 cucumber
* Italian dressing of choice

Directions:

1. Cook noodles normally and let cool
2. Dice cucumbers, red onion, bell pepper and grape tomatoes small and put into container
3. Add 1 whole package of feta and 1 package of mozzarella pearls cut in half
4. Stir well and only add dressing when ready to eat

Bacon Wrapped Dates

Ingredients:

* 1 tub of pitted dates (recommended to buy these from Grocery Outlet by the beer section)
* Almonds
* Large pack of bacon
* Toothpicks

Directions:

1. Preheat oven to 350 degrees
2. Cut bacon strips into thirds
3. Stick almond in pitted date
4. Wrap 1/3 of bacon strip around the date and use a toothpick to keep the bacon pinned on
5. Put dates on cookie sheet and bake for 20 mins, then keep checking in increments of 5 mins at a time until you are happy with the level of cook

Maple Brown Sugar Latte

Ingredients:

* 2 tsp instant coffee
* 1 tsp maple sugar
* 1 tsp brown sugar
* Cold water
* Hand frother

Directions:

1. Add instant coffee, maple sugar and brown sugar to cup
2. Add cold water to cup just to cover ingredients
3. Use hand frother to try and triple the volume in the cup. You’ll know it’s done when the mixture sticks to the frother
4. Fill the remainder of the cup with ice and top with milk of choice

Hyatt’s Smoked Salmon

Ingredients:

* Brown sugar
* Kosher salt
* Salmon fillets (2-3 per pan)

Directions:

1. Make mixture of 2/3 brown sugar, ½ kosher salt and stir together
2. In glass pan, put ¼” of mixture on the bottom of the pan and top with 2-3 salmon fillets
3. Wrap and let it sit overnight, the fish will be semi-hard when you take it out of the mixture
4. Turn smoker to 220 and lightly scrape off salt mixture from the salmon super
5. Sprinkle fillets with a little bit of brown sugar
6. Smoke for 1.5 hours or so

Austin’s Garlic Mac & Cheese

Ingredients:

* 1 box of macaroni noodles
* ¼ tube of garlic paste (or ~8 cloves of minced garlic)
* ½ cube of butter
* 1 heaping spoonful of flour
* 1 cup of milk
* Johnny’s Garlic Seasoning
* Pepper
* 1 tsp sodium Citrate
* 8 oz shredded Colby Jack cheese
* 12 oz shredded cheese of choice (extra sharp white cheddar, sharp cheddar, flagship, etc.)
* Dot’s pretzel crumbs
* Parmesan cheese (enough for a thin layer on top)

Directions:

1. Preheat oven to 350 degrees
2. Cook elbow macaroni noodles 2/3 of the time the box recommends to al dente. Drain and set aside
3. In a pot, add butter and garlic paste (or cloves) and let it melt. Cook the garlic down until it is lightly browned and aromatic
4. Add flour and stir well and continue to cook for a couple of minutes on medium heat (until the “flour” taste is cooked out, or approx. 2 mins)
5. Add milk (if it thickens too much and becomes hard to store, you can add a bit more milk later)
6. Add a generous amount of Johnny’s Garlic seasoning and pepper (“until it looks beautiful”)
7. Add sodium citrate, stir well. Then add Colby jack + other cheese of choice handfuls at a time and melt all the cheese into a rue (if it is super thick, you can add a bit more milk)
8. Add the cooked noodles into the pot, stir well, then put mixture into a baking dish
9. Top dish with a light sprinkle/layer of Dot’s pretzel crumbs, parmesan cheese and Johnny’s garlic seasoning and bake for 30 minutes

Copycat LeVain Cookies

Ingredients (note: recommend doubling recipe since each recipe makes only 8-10 cookies)

* 1 cup softened butter cut into tablespoons
* ¾ cup of brown sugar
* ½ cup sugar
* 2 eggs
* 1 cup cake flour
* 1 ½ cups all purpose flour
* 1 tsp baking powder
* 1 tsp baking soda
* ½ tsp coarse sea salt
* 1 cups chocolate chips

Directions:

1. Pre heat oven to 400 degrees
2. Place butter in mixing bowl and turn mixer on low with paddle attachment
3. Add sugars and beat butter until smooth on med. speed (1 min or so) until butter is completely blended into sugar
4. Add eggs and beat on medium until incorporated (30 sec)
5. Turn mixer off, add both flours, baking soda, baking powder and salt, mix on low until mixed well
6. Add chocolate chips and “pulse” mixer 5-6 times to mix
7. Pour batter onto a clean surface and fold the batter together a few times until chocolate is mixed in well
8. Divide the dough into 8-10 even pieces per batch, do not shape cookies, put onto cookie sheet
9. Bake for approx. 15 mins or so, checking ever so often. Continue to check every 3 mins or so until done

Annies Italian Breakfast Casserole

Ingredients:

* 8 oz sweet Italian sauce (or venison or meat of choice)
* 8 green onions, sliced (1 cup)
* 2 zucchinis, diced
* 1 tsp salt
* ½ tsp pepper
* 7 oz jar roasted red bell peppers, drained and chopped
* 16 oz of cubed Italian bread (1-inch cubes)
* 2 cups/8 oz shredded sharp cheddar cheese
* 6 large eggs
* 1,5 cups milk

Directions:

1. Cook sausage (or meat of choice) in large skillet until it is cooked through and in crumbles
2. Add green onions, zucchini, salt and pepper into the skillet and sauté for 4 mins or so until the veggies are tender
3. Stir in roasted bell peppers, then drain and cool mixture
4. Spread 4 cups of the bread cubes in light greased 13x9” pan, top with half of the sausage mixture and half of the cheese. Repeat with remaining bread, sausage mixture and cheese
5. Whisk together eggs and milk and pour over bread in pan. You can cover and chill in the fridge overnight the night before, or bake that morning
6. Cover and bake at 325 degrees for 1 hour (or until bubbly and hot all the way through)

Jim Bill’s Old Fashioned Apple Butter

Ingredients:

* 40 lbs apples – sauced
* 12 cups sugar
* 15 tsp ground cinnamon
* 5 tsp grove cloves
* 5 tsp ground allspice
* 2 ½ tsp nutmeg

Directions:

1. Cook all ingredients at 250 degrees and stir often for at least 3 hours
2. You will know it is done when it sticks to your spoon
3. Put in pints and boil for 20 mins, then let cool
4. Can be stored on shelves, but once opened, keep in fridge

Jim Bill’s Mulled Wine

Ingredients:

* 4 cups apple cider
* 1 bottle red wine
* 2 cinnamon sticks
* 1 orange zested and juiced
* 4 cloves
* 3 star anise

Directions:

1. Heat all ingredients up for 20 mins. Minimum and serve!

Greek Vegetarian Wraps

Ingredients:

* 1 cucumber, diced very small
* ½ red onion, diced very small
* Grape tomatoes, cut into fourths
* Fresh parsley, chopped very finely
* 1 Lemon
* Salt
* Feta cheese
* Pita bread

Directions:

1. Chop up all veggies very finely, put into bowl
2. Squirt 1 lemon over mixture, add salt
3. Add mixture to pita bread, top with feta and enjoy!

Street Corn Dip

Ingredients:

* Approx. ½ bunch of cilantro, finely chopped
* Approx. ½ bunch of green onions, finely chopped
* 1 cup sour cream
* 1 cup mayo
* 3 cans of canned corn (“southwest style” with bell peppers in it, or 2 cans of this + 1 can of fire roasted corn – up to you)
* 1-2 tsp cumin
* 1-2 tsp garlic powder
* 1-2 tsp paprika or smoked paprika
* Fritos (or chip of choice)

Directions:

1. Finely chop the green onions and cilantro, add as much as you like, and add to bowl
2. Add 3 cans of drained corn of choice, seasonings, mayo and sour cream. Mix well
3. Serve with Fritos or chip of choice!

Austin’s Great Grandma Hall’s Coffee Cake (1922)

Ingredients:

* ¾ cup butter
* 1 cup sugar
* 2 eggs
* 2 cups flour
* 2 tsp baking powder
* ½ tsp salt
* ½ tsp baking soda
* 1 tsp cinnamon
* ¼ tsp nutmeg cloves
* 1 cup buttermilk
* Streusel – ¼ cup butter
* Streusel – ¼ cup flour
* Streusel – ¼ cup white sugar
* Streusel – 1/3 cup brown sugar
* Streusel – 1 tsp cinnamon
* Streusel – 1/8 tsp salt

Directions:

1. Put ½ cup of butter in large bowl, ¼ cup in medium bowl and ¼ cup in a 9x13” glass pan to come to room temperature
2. Mix cake ingredients until well blended and set oven temperature to 375 degrees with the pan (with butter in it) so the butter melts
3. Cut the streusel ingredients together into crumbs and pour the cake batter over the melted butter in pan
4. Spread streusel crumbs over the top and cut coarsely into the batter, bake for 25 mins (Optional: A light sprinkle of cinnamon sugar can be substituted for streusel)