

Recipe 1

Ingredients:

- 1 cup white sugar
- 1/2 cup butter
- 2 eggs
- 1 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 2 cups crushed pineapple
- 1 1/2 cups chopped walnuts

Instructions:

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 x 5 inch loaf pans. Mix together sugar and butter. Beat in egg. Stir in flour, baking soda, and pineapple, and mix well. Mix in nuts. Pour into prepared pans. Bake for 1 hour. <|endoftext|>

Recipe 2

Ingredients:

- 2 cups all-purpose flour
- 1 cup shortening, chilled
- 1/2 cup cold water
- 1 pinch salt
- 2 cups pitted sour cherries
- 1 1/4 cups white sugar
- 10 teaspoons butter
- 1/3 cup cherries, chopped
- 1 tablespoon cornstarch
- 1 tablespoon water
- 1/4 teaspoon ground cinnamon

Instructions:

Cut the shortening into the flour and salt with the whisking blades of a stand mixer until the crumbs are pea-sized. Mix in cold water by hand just until the dough holds together. Divide the dough in half and form it into two disks. Wrap in plastic and refrigerate until chilled through, 30 minutes to 1 hour. Roll out one disk of dough into a 11-inch circle. Line a 9-inch pie pan with pastry. Refrigerate until needed. Roll out the dough for the top crust, transfer it to a plate or baking sheet, and refrigerate. Preheat the oven to 375 degrees F (190 degrees C). Place a baking tray in the oven to preheat. Place the cherries, sugar, and butter in a medium saucepan. Bring to a boil, stirring constantly, and cook for 1 minute. Remove from heat. Divide the fruit mixture between the prepared crust, bringing the mixture to a rolling boil. Drop rounded fruit by rounded tablespoonfuls onto the prepared pan. Bake for an additional 15 minutes in the preheated oven. Baked fruit is crumbly and will be to your taste. If you remove the stem from the root, the juice will be absorbed. Place the pie on a cookie sheet to soften. <|endoftext|>

Recipe 3

Ingredients:

2 (.25 ounce) packages active dry yeast
1/2 cup warm water (110 degrees F/45 degrees C)
1/2 cup white sugar
1 teaspoon salt
1 teaspoon vanilla extract
2 cups all-purpose flour
1/2 cup butter, melted
1 1/2 cups cold milk
2 Boiling Threads

Instructions:

In a large bowl, dissolve yeast in warm water, and mix in sugar, salt, and vanilla. Mix in enough flour to make a soft dough. Mix in 1 cup boiling water by hand until dough is smooth and elastic. Knead on a lightly floured surface until smooth and elastic, about 8 to 10 minutes. Place in a greased mixing bowl, and turn the dough to grease the top. Cover with a damp cloth. Allow to rise until doubled in bulk, about 1 hour. Preheat oven to 350 degrees F (175 degrees C). In a small bowl, combine the milk and 3 cups boiling water. Gently stir in the first cup of flour. Knead on a wire rack about 1/2 to 1/4 to 1/2 minutes until done. Load the dough onto the rolling surface. Toast the bread into nicely with your fingers in a swirling motion. Once the dough is crisp and golden brown, stir the dough into the reserved flour to make a glaze. Cover with a damp cloth, and let rise until doubled in bulk again, about 1 hour. Heat 1 to 2 inch of oil in a deep heavy duty fryer to 365 degrees F (180 degrees C). Use the tongs to carefully chop up the dough, and place it into the hot oil. Fry until golden brown on each side, about 3 minutes per side. Remove from the pan, and drain on paper towels. <|endofplaintext|>

Recipe 4

Ingredients:

1/2 cup packed brown sugar
1/2 cup white sugar
1 cup long-grain white rice
1 egg
1/2 cup vegetable oil
1/2 cup milk
1 egg
1 (15 ounce) can pineapple chunks, drained
1/2 cup chopped green bell pepper
1 teaspoon ground cayenne pepper
1 1/2 teaspoons garlic salt

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Instructions:

In a large bowl, mix together the onion, garlic, pepper, parsley, basil, and celery. Stir in the tomatoes, olives, and garlic. Season with basil, oregano, and red pepper flakes. Cover, and chill in the refrigerator at least 30 minutes before serving. <|endoftext|>

Recipe 5

Ingredients:

1 (1 pound) loaf French bread, sliced
4 slices bacon, cut in half
2 1/2 ounces blue cheese, crumbled
1/2 cup white sugar
1 teaspoon self-rising flour
1/2 teaspoon ground cinnamon

Instructions:

Preheat oven to 350 degrees F (175 degrees C). Place a serving platter onto a baking sheet. Toast in a small, oven-safe bowl until golden brown, about 2 minutes. Set aside. Meanwhile, place sliced bread slices into a small saucepan over medium heat. Stir occasionally until bread is melted. Remove from heat and stir in the bacon and sugar. Stir until well coated. Combine the flour, cinnamon, and remaining 1/4 teaspoon salt; stir into bread mixture until well incorporated. Drop by tablespoons onto the prepared baking sheet. Bake in preheated oven until golden brown, about 10 minutes. Allow to cool on the baking sheet until hard, about 5 minutes. Let cool completely before serving. <|endoftext|>

Recipe 6

Ingredients:

1/2 cup mayonnaise
1/2 cup ketchup
1/4 cup prepared yellow mustard
2 teaspoons dried minced onion
1/4 teaspoon hot pepper sauce

Instructions:

Mix together the mayonnaise, ketchup, mustard, onion, and hot pepper sauce in a bowl. <|endoftext|>

Recipe 7

Ingredients:

1 tablespoon olive oil
4 skinless, boneless chicken thighs, cut into 1/2 inch strips
1/2 teaspoon ground black pepper
1/2 teaspoon cayenne pepper
1/2 teaspoon paprika
3 cloves garlic, minced

1 onion, cut into wedges
1 tablespoon hot sauce
1/2 cup sliced mushrooms
1 red bell pepper, chopped
1/2 yellow bell pepper, chopped
1/2 Cajun seasoning
1/2 cup plain bread crumbs
1/2 cup grated Parmesan cheese
1 teaspoon Worcestershire sauce
1 teaspoon liquid smoke flavoring
1 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon salt
1/2 teaspoon ground black pepper
4 hamburger buns

Instructions:

Heat the olive oil in a skillet over medium heat. Add the chicken thighs, and cook until the chicken is no longer pink, about 10 minutes. Add the ground black pepper, cayenne pepper, paprika, 1 teaspoon Worcestershire sauce, and the garlic; cook and stir for 1 minute while stirring. Add the onion, red bell pepper, yellow bell pepper, Cajun seasoning, bread crumbs, Parmesan cheese, Worcestershire sauce, and 1 teaspoon Worcestershire sauce. Stir together, then stir in the cooked chicken meat until evenly coated. Cover, and cook on Low until the chicken shreds easily with a fork, about 10 minutes. Uncover, and continue cooking 2 minutes, until the chicken absorbs some of the sauce. Top the dish with the shredded chicken, and sprinkle with the 1/4 cup panko crumbs from the bread crumbs.

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Recipe 8

Ingredients:

1 (8 ounce) package cream cheese
1/3 cup white sugar
1 teaspoon vanilla extract
1 teaspoon almond extract
2 cups sifted all-purpose flour
1 cup raspberry puree
4 eggs, lightly beaten
2 tablespoons sugar
2 tablespoons cornstarch
1/2 teaspoon vanilla extract
1 cup raspberry puree

Instructions:

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9 inch Bundt pan. In a large bowl, cream together the cream cheese, 1/3 cup sugar

and 1 teaspoon vanilla until light and fluffy. Sift together the flour, 1 cup raspberry puree and egg; stir into the creamed mixture. Blend in the flour mixture. Pour batter into prepared pan. Bake in preheated oven for 60 to 70 minutes, or until a knife inserted into the center comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely. <|endoftext|>

Recipe 9

Ingredients:

6 skinless, boneless chicken breast halves - pounded to 1/2 inch thickness

1 (10.75 ounce) can condensed cream of chicken soup

1 1/4 cups white wine

1 teaspoon garlic powder

1/4 teaspoon salt

1 teaspoon dried parsley

3/4 teaspoon ground black pepper

1 cup crumbled Gorgonzola cheese

Instructions:

Place the chicken breasts in a bowl and mix together the condensed soup, wine, garlic powder, salt and parsley. Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish. In a large skillet over medium/high heat, saute the chicken in butter or margarine until cooked through but still pink in center. Drain and add to the chicken and soup mixture. Mix together and season with the garlic powder, parsley and pepper. Transfer mixture to the prepared baking dish. Sprinkle with Gorgonzola cheese. Bake in the preheated oven for 30 minutes, then uncover and bake for another 15 minutes or until hot and bubbly and topping is bubbly. <|endoftext|>

Recipe 10

Ingredients:

5 Yukon Gold potatoes, peeled and thinly sliced

1 small onion, chopped

1 clove garlic, minced

1 cup shredded mild Cheddar cheese

1 teaspoon mustard

1/2 teaspoon salt

1/4 teaspoon pepper

1 teaspoon garlic powder

Instructions:

Preheat oven to 350 degrees F (175 degrees C). Place the potatoes, onion, garlic, Cheddar cheese, mustard, salt, pepper, garlic powder and garlic powder in a 9x13 inch baking pan. Bake in preheated oven for 30 minutes. <|endoftext|>

More Recipes

Ingredients:

2 cups all-purpose flour
1 teaspoon salt
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1 tablespoon ground cinnamon
1 egg, beaten
1/2 cup applesauce
1/4 cup milk
1/2 cup butter, melted
1 teaspoon vanilla extract
1/4 cup white sugar
1/4 cup brown sugar
2 teaspoons vanilla extract
4 cups confectioners' sugar
2/3 cup milk
1 tablespoon butter, softened
1/2 teaspoon vanilla extract

Instructions:

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets. In a medium bowl, stir together the flour, 1 teaspoon salt, baking powder, and baking soda. Set aside. In a large bowl, whisk together the egg, applesauce, 1/4 cup white sugar, brown sugar, and 1 teaspoon vanilla. Make a well in the center, and pour in the melted butter and 1 teaspoon vanilla. Using your hands, mix until well blended. Shape tablespoonfuls of dough into long logs, and roll the logs into curls. Place cookies 2 inches apart on the prepared cookie sheets. Bake for 10 to 12 minutes in the preheated oven, until firm and golden. Remove to cool on wire racks. These are best served the same day, as the confectioners' sugar becomes absorbed by the cookie giving them a pasty look. This can be fixed by dusting the cookies with sugar again. <|endoftext|>

Ingredients:

1 tablespoon olive oil
1 clove garlic, minced
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Ingredients:

1/4 cup butter
1 (10 ounce) package frozen chopped spinach, partially thawed
1 (14 ounce) can artichoke hearts, drained and chopped
2 (8 ounce) packages cream cheese, softened
2 (16 ounce) containers sour cream
1 cup grated Parmesan cheese

garlic salt to taste

Instructions:

Melt butter in a large saucepan over medium heat. Stir in the spinach and artichoke hearts. Cook until tender, about 5 minutes. Remove from heat, and set aside. In a large bowl, mix together the cream cheese and sour cream. Stir in the spinach artichoke hearts, Parmesan cheese, and garlic salt. <|endoftext|>

Ingredients:

5 slices bacon
1/2 cup slivered almonds
1 (16 ounce) package frozen cut green beans
1/4 cup butter

Instructions:

Place bacon in a large skillet over medium-high heat. Cook until browned on one side, then turn over to cook on the other side. Add the almonds to the skillet at this time, and cook, stirring until light golden brown. Remove the bacon from the skillet, leaving the bacon drippings. Crumble or chop bacon, and return to the skillet. Melt the butter in with the drippings. Add the green beans to the skillet. Spoon the almonds onto the green beans, and top with the bacon. Heat in the microwave for 3 to 5 minutes, or until tender. <|endoftext|>

Ingredients:

2 tablespoons pesto
1 (9 inch) unbaked pie crust
1 tablespoon olive oil
3 green onions, sliced
2 cups red wine
1 cup sliced fresh mushrooms
1 teaspoon dried basil
1 teaspoon dried parsley
1/4 teaspoon ground black pepper
1 cup chopped red bell pepper
1/2 cup chopped yellow bell pepper
3 cups cooked and peeled fresh spinach
1 1/2 cups shredded Monterey Jack cheese

Instructions:

Preheat oven to 350 degrees F (175 degrees C). Spread pesto evenly in the bottom of the pie crust. Sprinkle with olive oil. Sprinkle mushrooms and onions over pesto, and spread red wine over them. Sprinkle with artichokes, artichokes mix, basil, parsley, black pepper, spinach, Monterey Jack cheese, and red peppers. Bake in preheated oven for 30 minutes, or until bubbly and lightly brown. <|endoftext|>

Ingredients:

1 (8 ounce) package cream cheese, softened
1/2 cup butter
1 tablespoon minced garlic
4 egg whites
1/4 cup poppy seeds

Instructions:

Preheat oven to 400 degrees F (200 degrees C). Line baking sheets with parchment paper. Beat cream cheese and butter together in a large bowl until smooth. Add the garlic and egg whites, and mix until well blended. Use a wooden spoon to stir in poppy seeds. Drop mixture by rounded teaspoons onto the prepared baking sheets, alternating ends with the egg whites for folding. Bake in the preheated oven until centers are golden brown, 25 to 30 minutes. Transfer centers onto an ungreased baking sheet, and flatten with a fork. Allow poppy wafers to room temperature for 5 minutes, and repeat with remaining wafers. Bake until golden brown, 25 to 30 minutes. <|endoftext|>

Ingredients:

2 tablespoons olive oil
1 cup chopped onion
1 tablespoon minced garlic
2 (14.5 ounce) cans diced tomatoes
2 cups fresh broccoli florets
1 (8 ounce) can tomato sauce
1/2 teaspoon dried oregano
1/2 teaspoon dried basil
1/2 teaspoon salt
1/4 teaspoon ground black pepper
1/2 cup water
1 tablespoon cornstarch
1/4 cup water
1/4 cup chopped fresh parsley
2 tablespoons grated Parmesan cheese

Instructions:

Heat the olive oil in a skillet over medium heat. Stir in the onion; cook and stir until the onion has softened and turned translucent, about 5 minutes. Add minced garlic; cook and stir until the garlic has softened, about 1 minute. Add diced tomatoes with juice, broccoli, tomato sauce, oregano, basil, salt, and pepper. Simmer for 5 minutes. Pour in

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1 tablespoon soy sauce
1 tablespoon honey
1 teaspoon ground ginger

1/2 teaspoon garlic powder
1 pound salmon fillets

Instructions:

In a medium bowl, mix together the soy sauce, honey, ginger, garlic powder, and salmon fillets. Use your hand to blend in the marinade. Cover and refrigerate for at least 2 hours, turning occasionally. Preheat a grill for high heat. Lightly oil the grill grate. Discard marinade, and grill salmon for 7 minutes per side, or to desired doneness.

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Ingredients:

8 eggs, beaten
1 1/2 cups milk
1 cup all-purpose flour
1 tablespoon baking powder
1 pinch salt
1 cup shredded mozzarella cheese
1 tablespoon butter, melted

Instructions:

Preheat oven to 350 degrees F (175 degrees C). Pour eggs into a saucepan and cover with water. Bring to a boil. Reduce heat and simmer for 15 minutes. Remove from heat and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool, peel and cut lengthwise. Combine the eggs, milk, flour, baking powder and salt. Stir in the cheese. Divide batter between two 8 or 9 inch pans. Bake on the top of the preheated oven for 25 minutes. Remove from oven and let cool for 10 minutes before removing from pans to cool completely. <|endoftext|>

Ingredients:

1/2 cup brown sugar
1/2 cup balsamic vinegar
1/4 cup fresh lemon juice
1 teaspoon prepared mustard
1/2 teaspoon salt
1/4 teaspoon ground black pepper
1/4 cup olive oil
4 teaspoons Worcestershire sauce
1 1/2 pounds ground beef
1/3 cup tomato sauce
1 1/2 cups shredded mozzarella cheese
3 cloves garlic, minced

Instructions:

In a small bowl, mix brown sugar, balsamic vinegar, lemon juice, prepared mustard, salt, pepper, and olive oil. Cover, and refrigerate 1 hour. In a

large bowl, mix together ground beef, tomato sauce, mozzarella cheese, and garlic. Season with garlic powder, salt, and pepper. Cover, and refrigerate at least 1 hour. Preheat an outdoor grill for high heat. Wrap meatballs in foil, and grill for about 30 minutes. Remove from grill, and pour marinade over the meatballs. Cook for about 30 minutes, turning once, to a boil, scraping the sides of the meatballs with a spoon. Let stand for 5 minutes, then carefully open the foil to avoid all the browning option of the meatballs. Serve the meatballs with the tomato sauce.

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Ingredients:

1/2 cup olive oil
1/2 cup red wine vinegar
1 1/2 teaspoons garlic powder
1 1/2 teaspoons dried basil
1 1/2 teaspoons dried oregano
3/4 teaspoon ground black pepper
3/4 teaspoon white sugar
2 1/2 cups cooked elbow macaroni
3 cups fresh sliced mushrooms
15 cherry tomatoes, halved
1 cup sliced red bell peppers
3/4 cup crumbled feta cheese
1/2 cup chopped green onions
1 (4 ounce) can whole black olives
3/4 cup sliced pepperoni sausage, cut into strips

Instructions:

In a large bowl, whisk together olive oil, vinegar, garlic powder, basil, oregano, black pepper, and sugar. Add cooked pasta, mushrooms, tomatoes, red peppers, feta cheese, green onions, olives, and pepperoni. Toss until evenly coated. Cover, and chill 2 hours or overnight. <|endoftext|>

Ingredients:

1/3 cup warm water
1/2 cup sourdough starter
1 1/2 tablespoons warm milk
1 tablespoon honey
1 tablespoon cornmeal
3/4 cup whole wheat flour
1 1/2 cups bread flour
2 1/2 teaspoons active dry yeast

Instructions:

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select the Dough cycle. After the cycle ends, remove the dough from the bowl and divide into 12 equal parts.

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Ingredients:

- 1 teaspoon olive oil
- 1 onion, chopped
- 2 cloves garlic, minced
- 3 red bell peppers
- 4 large tomatoes - peeled, seeded and chopped
- 1 1/2 teaspoons dried thyme
- 2 teaspoons paprika
- 1/8 teaspoon white sugar
- 6 cups chicken broth
- 1/2 cup water
- 1/2 cup rendered cheese beans
- 1 tablespoon soy sauce

Instructions:

In a large stock pot heat olive oil. Add onion and garlic and saute until onion is transparent. Add the red peppers, tomatoes, thyme, paprika and sugar. Stir the broth mixture, water, bean soup, soy sauce and shredded chicken to form a paste. Add the sugar and cheese beans and stir until the sugar dissolves. Bring to a boil and pour over the chicken in the pot. Cook for 30 minutes or until the soup is thickened. <|endoftext|>

Ingredients:

- 1 recipe pastry for a 9 inch double crust pie
- 2 cups cubed cooked turkey
- 2 cups frozen mixed vegetables, thawed
- 2 tablespoons chopped onion
- 1 (10.75 ounce) can condensed cream of chicken soup
- 1/2 cup milk

Instructions:

Preheat oven to 400 degrees F (200 degrees C). Line pastry shell with foil. Roll out half of the turkey and half of the vegetables mixture. Line the surface of the filling for the bottom crust. With the other half, fold the surface of the foil to create a the turkey. Spoon the filling mixture over the top of the filling, and season with a little salt and fold until the foil is completely covered. Place the vegetables in the pie crust. Pour the condensed soup over the vegetables, and then pour the rest of the turkey mixture over the vegetables. Top with the remaining vegetables and pour in the milk. Bake at 400 degrees F (200 degrees C) for 50 to 60 minutes. Let cool for 10 minutes before slicing. <|endoftext|>

Ingredients:

- 1 cup all-purpose flour
- 1/2 cup quick cooking oats

1/2 teaspoon baking soda
1/2 teaspoon ground cinnamon
1/4 teaspoon salt
1/2 cup butter, softened
1/2 cup vegetable oil
1/2 cup honey
1/3 cup packed brown sugar
1 egg
1/2 teaspoon vanilla extract
1 cup milk chocolate chips

Instructions:

Preheat oven to 375 degrees F (190 degrees C). In a medium bowl, stir together the flour, oats, baking soda, cinnamon and salt. Cut in butter until the mixture resembles coarse crumbs. In a small bowl, mix together the oil, honey, brown sugar and egg. Use an electric mixer to beat the mixture on high speed for about 1 minute or until it thickens. Fold in the chocolate chips. Spoon the mixture into an unbaked 9x5 inch loaf pan. Bake for 1 hour in the preheated oven, until the top is golden brown and a toothpick inserted into the center comes out clean. Cool in the pan on a wire rack for 10 minutes before removing to cool completely on a wire rack. <|endoftext|>

Ingredients:

2 pounds lean ground beef
1 (10 fluid ounce) bottle ketchup
1/4 cup packed brown sugar
1/4 cup chopped onion
1 tablespoon Worcestershire sauce
2 teaspoons prepared mustard
1 teaspoon lemon juice
1/2 teaspoon garlic powder
1/4 teaspoon ground black pepper
1 teaspoon salt
3 tablespoons chopped green pepper
2 dashes hot pepper sauce

Instructions:

Place the ground beef in a large skillet over medium heat, and cook the meat until evenly browned. Drain excess grease. Stir in the ketchup, brown sugar, onion, Worcestershire sauce, mustard, lemon juice, garlic powder, pepper, salt, green pepper and hot pepper sauce. Reduce heat to medium low, and simmer for 1 hour, stirring occasionally. <|endoftext|>

Ingredients:

1/2 cup chopped onion
1/2 cup chopped celery

1/4 cup chopped green bell pepper
1/2 cup chopped tomatoes
1 clove garlic, minced
1/2 cup dry bread crumbs
1/2 teaspoon dried basil
1/2 teaspoon dried parsley
1/2 teaspoon

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Ingredients:

1 (16 ounce) package angel hair pasta
1/2 cup butter
4 cloves garlic, minced
1 pound shrimp, peeled and deveined
1 cup dry white wine
1/4 teaspoon ground black pepper
3/4 cup grated Parmesan cheese
1/4 cup diced red bell pepper
2 tablespoons chopped Italian flat leaf parsley

Instructions:

Bring a large pot of salted water to a boil. Add angel hair pasta and cook for 8 minutes or until al dente; drain. Drain and reserve. Melt the butter in a large skillet over medium heat. Saute the garlic and shrimp for 1 minute on each side. Stir in the wine, pepper, cheese, bell pepper and parsley. Cook, stirring, until cheese is melted. In a separate bowl, whisk the pasta and shrimp until evenly coated. Serve with flat leaf parsley on the side. <|endoftext|>

Ingredients:

1 (10.5 ounce) can beef consommé
1 cup water
1 pound thinly sliced deli roast beef
8 slices provolone cheese
4 hoagie rolls, split lengthwise

Instructions:

Preheat oven to 350 degrees F (175 degrees C). Open the hoagie rolls and lay out on a baking sheet. Heat beef consommé and water in a medium saucepan over medium-high heat to make a rich beef broth. Place the roast beef in the broth and warm for 3 minutes. Arrange the meat on the hoagie rolls and top each roll with 2 slices of provolone. Bake the sandwiches in the preheated oven for 5 minutes, or until the cheese just begins to melt. <|endoftext|>

Ingredients:

1/2 cup butter

2 teaspoons garlic powder
4 cloves garlic, minced
4 pounds beef top sirloin steaks
salt and pepper to taste

Instructions:

Preheat an outdoor grill for high heat. In a small saucepan, melt butter over medium-low heat with garlic powder and minced garlic. Set aside. Sprinkle both sides of each steak with salt and pepper. Grill steaks 4 to 5 minutes per side, or to desired doneness. When done, transfer to warmed plates. Brush tops liberally with garlic butter, and allow to rest for 2 to 3 minutes before serving. <|endoftext|>

Ingredients:

1 cup butter
1/2 cup packed brown sugar
1 teaspoon vanilla extract
3 cups quick cooking oats
1 cup semisweet chocolate chips
1/2 cup peanut butter

Instructions:

Grease a 9x9 inch square pan. Melt butter in large saucepan over medium heat. Stir in brown sugar and vanilla. Mix in the oats. Cook over low heat 2 to 3 minutes, or until ingredients are well blended. Press half of mixture into the bottom of the prepared pan. Reserve the other half for topping. Meanwhile, melt chocolate chips and peanut butter in a small heavy saucepan over low heat, stirring frequently until smooth. Pour the chocolate mixture over the crust in the pan, and spread evenly with a knife or the back of a spoon. Crumble the remaining oat mixture over the chocolate layer, pressing in gently. Cover, and refrigerate 2 to 3 hours or overnight. Bring to room temperature before cutting into bars. <|endoftext|>

Ingredients:

1/2 cup olive oil
1/2 cup red wine vinegar
1 1/2 teaspoons garlic powder
1 1/2 teaspoons dried basil
1 1/2 teaspoons dried oregano
3/4 teaspoon ground black pepper
3/4 teaspoon white sugar
2 1/2 cups cooked elbow macaroni
3 cups fresh sliced mushrooms
15 cherry tomatoes, halved
1 cup sliced red bell peppers
3/4 cup crumbled feta cheese

1/2 cup chopped green onions
1 (4 ounce) can whole black olives
3/4 cup sliced pepperoni sausage, cut into strips

Instructions:

In a large bowl, whisk together olive oil, vinegar, garlic powder, basil, oregano, black pepper, and sugar. Add cooked pasta, mushrooms, tomatoes, red peppers, feta cheese, green onions, olives, and pepperoni. Toss until evenly coated. Cover, and chill 2 hours or overnight. <|

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Ingredients:

1 pound ground beef
1/2 cup chopped onion
1/2 cup chopped green bell pepper
1/2 cup chopped tomato
5 1/2 cups water
3 cubes beef bouillon
1 bay leaf
1 (15 ounce) can whole kernel corn
2 cups milk
1/2 cup sour cream

Instructions:

In a large pot over medium high heat, saute the meat and onion for 5 minutes, or until onion is tender. Add the water, bouillon cubes and bay leaf and bring to a boil. Add the corn to the pot and reduce heat to low. Cover and cook for about 5 minutes, or until beans are soft. Then add the cream and stir well. <|endoftext|>

Ingredients:

4 skinless, boneless chicken breast halves
1/2 teaspoon salt
1/2 teaspoon ground black pepper
1/4 teaspoon garlic powder
1 (10.75 ounce) can condensed cream of chicken soup

Instructions:

Preheat oven to 375 degrees F (190 degrees C). Clean chicken breasts and season with salt, pepper and garlic powder (or whichever seasonings you prefer) on both sides of chicken pieces. Bake for 25 minutes, then add cream of chicken soup and bake for 10 more minutes (or until done). Serve over rice or egg noodles. <|endoftext|>

Ingredients:

5 dried wood ear mushrooms
4 dried shiitake mushrooms

8 dried tiger lily buds
4 cups chicken stock
1/3 cup diced bamboo shoots
1/3 cup lean ground pork
1 teaspoon soy sauce
1 teaspoon white sugar
1/2 teaspoon salt
1/2 teaspoon ground white pepper
2 tablespoons red wine vinegar
2 tablespoons cornstarch
3 tablespoons water
1/2 (16 ounce) package firm tofu, cubed
1 egg, lightly beaten
2 tablespoons thinly sliced green onion

Instructions:

Soak the dried mushrooms and tiger lily buds in warm water for 20 minutes. After trimming off any tough stems, slice the mushrooms. With the fingers, shred the tiger lily stems. Place the mushrooms, tiger lily buds, stock, bamboo shoots, and shredded pork into a saucepan. Bring to a boil, and simmer for 10 minutes. Stir in soy sauce, sugar, salt, white pepper, and vinegar. Combine cornstarch with 3 tablespoons water. Add a little of the hot soup to the cornstarch, and then return all to the pan. Heat to boiling, stirring. Add the bean curd, and cook 1 to 2 minutes. Just before serving, turn off the heat. Stir the egg in gradually. Mix in green onions. <|endoftext|>

Ingredients:

1 cup butter, softened
1/2 cup white sugar
1/2 cup packed brown sugar
2 egg whites
1 egg
1 1/2 teaspoons vanilla extract
1 1/2 cups whole wheat flour
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1/2 cup semisweet chocolate chips

Instructions:

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets. In a large bowl, cream together the butter, white sugar and brown sugar until light and fluffy. Add the egg whites and egg one at a time, beating well with each addition, then stir in the vanilla. Combine the flour, all purpose flour, baking soda and salt; gradually stir into the creamed mixture. Fold in the chocolate chips. Drop by rounded spoonfuls onto the

prepared cookie sheets. Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely. <|endoftext|>

Ingredients:

3 heads garlic, peeled
1 tablespoon black pepper
1 tablespoon ground cumin
1 tablespoon dried oregano
2 tablespoons salt (or to taste)
2 cups fresh spinach, rinsed and stems removed
1/4 cup white wine
1/4 cup brandy
1 tablespoon chopped fresh mint
1/2 teaspoon red pepper flakes

Instructions:

Preheat oven to 350 degrees F (175 degrees C). Arrange the

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Ingredients:

2 cups long grain white rice
4 cups water
1 head romaine lettuce, chopped
1 large carrot, grated
1 (7 ounce) can albacore tuna in water, drained and flaked
3 tablespoons olive oil
4 tablespoons balsamic vinegar
1/4 teaspoon salt, or to taste
1/4 teaspoon ground black pepper, or to taste

Instructions:

Pour the rice and water into a pot, and bring to a boil. Cook for about 20 minutes, or until the rice is tender, looking done when fork goes off. Cover, and set over a pan of simmering water. Bring to a boil, and cook for 5 minutes. Remove from the heat, and stir in the lettuce and carrot. While the rice is cooking, bring a large pot of lightly salted water to a boil. Cook pasta in the boiling water, stirring occasionally, until cooked through but firm to the bite, about 10 minutes. Drain. Heat the olive oil in a large skillet over medium heat. Add the vinegar, salt, and pepper. Cook and stir until hot, about 2 minutes, then pour over the pasta, and allow to cool for a few minutes. Stir in the cooked rice, avocado, and tuna. Toss until evenly coated. <|endoftext|>

Ingredients:

1 cup margarine
1 cup white sugar

1 cup light brown sugar
2 eggs
1 teaspoon vanilla extract
2 1/4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 cup buttermilk
1 pint fresh blueberries
2 tablespoons white sugar
1 teaspoon ground cinnamon
1/2 cup brown sugar
1/4 cup butter, softened
1 (8 ounce) package cream cheese, softened
2 tablespoons lemon juice
1 teaspoon vanilla extract
4 cups confectioners' sugar

Instructions:

In a large bowl, cream together the margarine, brown sugar and white sugar. Beat in the eggs one at a time, then stir in the vanilla. Combine the flour, baking soda and salt; stir into the creamed mixture. Cover dough, and chill for at least one hour. Preheat the oven to 375 degrees F (190 degrees C). Grease cookie sheets. On a floured surface, roll out the dough to 1/4 inch in thickness. Cut into desired shapes using cookie cutters. Place cookies 2 inches apart on the prepared cookie sheets. Bake for 10 minutes in the preheated oven, until cookies begin to brown at the edges. Remove from cookie sheets to cool on wire racks. While cookies are still warm, roll them in 1/4 inch sugar. Brush onto cooled cookies.

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Ingredients:

1/2 cup butter, softened
1/2 cup shortening
2/3 cup confectioners' sugar
1/2 cup milk
5 tablespoons all-purpose flour
1 teaspoon vanilla extract

Instructions:

Combine butter or margarine, shortening, confectioners' sugar, flour, vanilla, and milk in a mixing bowl. Whip all ingredients until fluffy.

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Ingredients:

2 (8 ounce) packages whipped cream cheese
1 (11 ounce) can condensed cheese soup
2 (4 ounce) cans shrimp, drained

- 3 (15 ounce) cans asparagus, drained
- 1 (6 ounce) can French-fried onions

Instructions:

Preheat oven to 400 degrees F (200 degrees C). In a mixing bowl, blend cream cheese and cheddar cheese soup until there are no lumps. Fold in the shrimp. Arrange the asparagus in a 9x13 inch casserole dish. They should be arranged so that the head to tail end of the asparagus are alternated. Pour the cheese and shrimp mixture over the asparagus. Cover the dish with plastic wrap, and bake in the preheated oven 3 hours on intervals. Add more water as needed during last 30 minutes. <|endoftext|>

Ingredients:

- 1/4 cup diced red bell pepper
- 1/4 cup diced green bell pepper
- 1/4 cup diced red onion
- 1 clove garlic, minced
- 1 pound ground turkey
- 1/2 cup finely chopped onion
- 1 egg
- 1 teaspoon Worcestershire sauce
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Preheat oven to 350 degrees F (175 degrees C). In a medium bowl, mix together the flour, wheat germ, salt, baking powder, and sugar. Cut in the butter until the mixture resembles coarse crumbs. Add milk as needed, until mixture is moist, but not soggy. Toss mixture with hot cooked pasta. Arrange bread slices in a single layer on a large baking sheet. Mix the Italian seasoning, garlic powder, and red pepper flakes in a small bowl. Bake in the preheated oven until golden brown, 20 to 25 minutes. Spoon into a small baking dish and sprinkle with the Parmesan cheese. Bake for 5 minutes, or until cheese is melted. <|endoftext|>

Ingredients:

- 1 tablespoon olive oil
- 2 large onions, chopped
- 2 (14.5 ounce) cans stewed tomatoes, drained
- 2 boneless chicken breast halves, cooked and shredded
- 1 pound turkey sausage links, without casings, cooked and chopped
- 1/4 teaspoon garlic powder
- 1 tablespoon hot sauce
- salt and pepper to taste
- 1 1/2 cups uncooked long-grain white rice
- 3 cups chicken broth
- 1 pound large shrimp, peeled and deveined

Instructions:

Select a medium-high setting for an electric skillet; heat oil in hot skillet. Cook onion in oil until soft. Stir in tomatoes, chicken, and sausage. Season with garlic powder, hot sauce, salt, and pepper. Stir in rice, pour in broth, and add shrimp. Cover electric skillet. Cook at 300 degrees F (150 degrees C) for about 20 to 25 minutes, or until rice is tender. <|endoftext|>

Ingredients:

2 cups fresh peaches - peeled, pitted and halved
1 (14 ounce) can sweetened condensed milk
3 eggs, lightly beaten
1 1/4 cups hot water
1/4 cup butter, melted
1 teaspoon ground cinnamon
1 teaspoon vanilla extract
4 cups French bread, torn into small pieces
CARAMEL SAUCE
1/2 cup brown sugar
1/2 cup butter
2 tablespoons light corn syrup
1 tablespoon rum

Instructions:

Preheat an oven to 325 degrees F (165 degrees C). Grease a 9x13-inch baking dish. Place the peaches into a microwave-safe bowl, and cook for 2 minutes on high. Stir the sweetened condensed milk and eggs into the beaten eggs. Mix in the brown sugar, 1/2 cup melted butter, cinnamon, and vanilla. Pour the mixture into the prepared baking dish. Stir the bread into the mixture to coat the surface of the baking dish, then sprinkle with the caramel sauce. Mix the remaining 1 1/2 cups of French bread together with the rum in a large bowl, and spoon over the peaches. Bake in the preheated oven until the dish is very lightly puffed and browned, about 45 minutes. <|endoftext|>

Ingredients:

1 French baguette
3/4 cup orange juice
1/8 cup olive oil
4 cloves garlic, minced
1 teaspoon salt
1 pinch ground black pepper
1 teaspoon cayenne pepper
1 avocado, sliced
2 tomatoes, chopped

Instructions:

Preheat an oven to 350 degrees F (175 degrees C). Place the bread on a shallow baking sheet; bake in the preheated oven until golden brown, about 30 minutes. Drain the bread slices on a paper towel-lined plate. Drizzle with the orange juice and 1/8 cup of olive oil. Season with the garlic, salt, pepper, and cayenne pepper. Top with the avocado slices to serve.

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Ingredients:

1 cup water
1 cup white sugar
1/2 cup brown sugar
2 cups ketchup
1 tablespoon soy sauce
3 pork chops

Instructions:

Bring the water and sugars to a boil in a saucepan over high heat. Stir in the brown sugar, ketchup, and soy sauce; bring to a boil, stirring to dissolve, then remove from the heat. Mix together the pork chops and pour the sauce over the chops. Cover the baking sheet with plastic wrap, and refrigerate the pan for at least 1 hour. Preheat an oven to 350 degrees F (175 degrees C). Heat the oil in a skillet over medium heat. Place the pork chops in the pan,

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. Bake in preheated oven for 50 minutes, or until potatoes are soft and crust is golden. <|endoftext|>

Ingredients:

1 cup all-purpose flour
1 teaspoon salt
1 teaspoon baking powder
1/2 teaspoon baking soda
1/4 cup butter
1 cup packed brown sugar
2 eggs, beaten
2 cups mashed overripe bananas
1 teaspoon ground cinnamon
1/2 cup margarine, softened
1 cup packed brown sugar
1/2 cup raisins (optional)

Instructions:

Preheat oven to 350 degrees F (175 degrees C). Line muffin cups (2-1/2 inch in diameter) with paper bake cups. In a medium bowl, mix together flour, salt, baking powder, and baking soda. In a separate bowl, cream butter and brown sugar. Mix until creamy. Add eggs one at a time, beating until light and fluffy. Add mashed bananas and cinnamon. Stir in

margarine. Spoon dough into prepared muffin pans. Bake for 5 minutes in the preheated oven. Remove the muffins to cool completely. <|endoftext|>

Ingredients:

2 cups milk
1 (.25 ounce) package active dry yeast
1/2 cup warm water (110 degrees F/45 degrees C)
1/2 cup butter, melted
1 teaspoon salt
1 teaspoon white sugar
3 cups sifted unbleached all-purpose flour
2 eggs, slightly beaten

Instructions:

Warm the milk in a small saucepan until bubbles form and then remove from heat. In a large bowl, dissolve yeast in warm water. Stir in the butter, salt, sugar, and yeast mixture. Mix thoroughly. Stir in the remaining flour at the end. Stir in the remaining milk, and beat until dough forms a ball. Divide the dough into 2 pieces, and form into pretzels. Cover, and let rise on a greased baking sheet for about 45 minutes. Preheat oven to 400 degrees F (200 degrees C). Sprinkle tops of each biscuits with melted butter and sprinkle with salt and sugar. Bake on the prepared baking sheet until tops are golden brown, about 15 minutes. <|endoftext|>

Ingredients:

1 cup uncooked white rice
1 (1 ounce) package dry onion soup mix
2 (10.75 ounce) cans condensed cream of mushroom soup
1 tablespoon Worcestershire sauce
1/2 cup water
1 onion, chopped
4 cloves garlic, minced
1 teaspoon salt
1/2 teaspoon pepper
1/4 cup butter

Instructions:

Preheat oven to 350 degrees F (175 degrees C). In a large bowl, mix the rice, dry onion soup mix, cream of mushroom soup, Worcestershire sauce, water, onion, garlic, salt and pepper. Transfer to a 9x5 inch loaf pan. In a separate large skillet, melt the butter over medium heat. Place the loaf pan on top of the rice mixture. Cover with a lid or aluminum foil. Bake for 1 hour in the preheated oven. Remove from oven and cover with a moist towel to soften. Cool in the pan for 10 minutes before slicing and serving. <|endoftext|>

Ingredients:

1 1/2 pounds lean ground beef
1/3 cup Italian seasoned bread crumbs
1/2 small onion, chopped
1 teaspoon salt
1/2 cup shredded mozzarella cheese, divided
1 tablespoon cracked black pepper
1 teaspoon garlic powder
1/2 teaspoon dried oregano
1 cube beef bouillon

Instructions:

Preheat oven to 350 degrees F (175 degrees C). In a large bowl, mix together ground beef, bread crumbs, onion, salt, pepper and garlic powder. Shape into meatballs using a tablespoon as a measuring guide. Score the meatballs by discarding the last 1/2 cup of the chopped onion. Place in a lightly greased 9x13 inch baking dish. In a separate small bowl, combine the remaining onion, the oregano, bouillon and 1/3 cup mozzarella. Mix well and pour over the meatballs. Bake in the preheated oven for 1 hour, or until meatballs are firm and slightly browned. <|endoftext|>

Ingredients:

1 (10 ounce) package saltine crackers
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Ingredients:

1/2 cup brown sugar
1/2 cup ketchup
1 1/2 teaspoons Worcestershire sauce
1 1/2 teaspoons dry mustard
2 tablespoons water
salt to taste
2 cups fresh greens (clothable)

Instructions:

Mix together brown sugar, ketchup, Worcestershire sauce, dry mustard, water, and salt in a saucepan. Stir in fresh greens if desired. Bring to a boil over medium heat. Reduce heat to low, and simmer until greens are tender, about 10 minutes. <|endoftext|>

Ingredients:

4 slices bacon, chopped
1 onion, chopped
1 (10 ounce) package frozen chopped spinach, thawed and drained
1 (12 ounce) jar frozen hash brown potatoes, thawed
1/2 cup shredded Cheddar cheese
1 (8 ounce) package cream cheese, softened

1 cup shredded Cheddar cheese
1 teaspoon salt
1/4 teaspoon ground black pepper
1/2 cup water

Instructions:

Preheat oven to 350 degrees F (175 degrees C). Place bacon and onion in a large, deep skillet. Cook over medium high heat until evenly brown. Drain and set aside. In a large bowl combine bacon, onion, spinach, potatoes, hash browns, cheese, cream cheese, Cheddar cheese, salt and pepper. Add water to cheese and salt mixture and mix until well combined. I use a large fork and it works great. It takes a few seconds to stir, so be sure to time it right before serving. <|endoftext|>

Ingredients:

1 (8 ounce) package egg noodles
1 1/3 tablespoons olive oil
1 onion, chopped
1 cup frozen green peas
1/2 cup heavy cream
1/4 teaspoon chopped fresh thyme
salt and pepper to taste

Instructions:

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Heat oil in a large skillet over medium heat. Saute onion until tender and translucent. Stir in peas, and cook for 2 minutes. Pour in heavy cream, then season with thyme and salt and pepper. Simmer for 3 minutes. Heat a large skillet over medium heat. Pour 1/3 of the egg noodles into the pan and cook until firm. Scoop half of the peas and place a thin layer of noodles over them. Top with the remaining noodles and the remaining egg. Reduce heat to low and cook for 5 to 7 minutes. Remove peas to a plate and keep warm. Pour sauce over noodles and serve. <|endoftext|>

Ingredients:

1/2 cup bacon, chopped
1 pound imitation crab meat - flaked
1/4 cup butter
1 (8 ounce) package cream cheese, softened
1/2 cup mayonnaise
1 teaspoon Worcestershire sauce
2 teaspoons prepared yellow mustard
1/2 cup uncooked white rice

Instructions:

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside. Combine the crumbled bacon, imitation crab, butter, Worcestershire sauce, mustard and rice. Mix together. Cover and refrigerate for 30 minutes. Preheat oven to 325 degrees F (165 degrees C). Place pepperoni on a baking sheet. Bake in preheated oven for 5 to 7 minutes, until tender. Remove from oven and sprinkle with the cheese. Return to oven and bake for an additional 5 to 7 minutes, until cheese is melted. <|endoftext|>

Ingredients:

1 1/2 pounds skinless, boneless chicken breast meat
1 cup sour cream
1/4 cup soy sauce
2 tablespoons brown sugar
1 teaspoon ground ginger
1 small cucumber, thinly sliced
1/2 cup fresh sliced mushrooms
2 tablespoons red wine vinegar
1/4 cup prepared yellow mustard
4 cloves garlic, crushed
1 tablespoon soy sauce
1/4 teaspoon ground black pepper
1/4 cup chopped green onions
1/3 cup chopped parsley

Instructions:

Chop chicken breasts into bite-size pieces. Heat a large skillet over low heat. Combine sour cream, 1 cup soy sauce, brown sugar, ginger, cucumber,
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Ingredients:

2 tablespoons fresh lemon juice
1/2 cup water
1/4 cup soy sauce
1/4 teaspoon ground white pepper
2 tablespoons cornstarch

Instructions:

In a medium bowl, mix together the lemon juice, water, soy sauce, and pepper. Form the cornstarch into handfults using a pastry cutter. Roll the cornstarch into 1 inch balls, and place them 2 inches apart on the prepared baking sheet. Bake for 10 to 15 minutes in the preheated oven, until the corn is just tender. <|endoftext|>

Ingredients:

1 (10.75 ounce) can condensed cream of mushroom soup
1/2 cup water

1/2 teaspoon ground black pepper
1/2 teaspoon celery salt
4 skinless, boneless chicken breast halves

Instructions:

Preheat oven to 375 degrees F (190 degrees C). In a large bowl, combine the mushroom soup, water, pepper, celery salt, and chicken breast meat. Mix together well. Roll the meat mixture into 4 large balls, and place them into an ungreased 9x13 inch baking dish. Bake, uncovered, for 30 minutes in the preheated oven. While the meatballs are baking, prepare the sauce. In a medium bowl, stir together the cream of mushroom soup, 1/2 cup of water, black pepper, and celery salt. When the oven is heated, place the chicken mixture onto the racks of the baking dish. Return to the oven, and bake for 10 minutes, or until the strips are golden brown.

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Ingredients:

2 pounds chicken drumsticks
2 tablespoons salt
1/4 cup all-purpose flour
1/2 cup lard
3 tablespoons chili powder
3 tablespoons paprika
1 tablespoon ground cumin

Instructions:

Season the chicken with salt. Place the flour, lard, chili powder, paprika, and cumin in a shallow dish. Dredge the chicken piece by piece in the flour mixture, then the other side, until all flour is coated. Prick pieces all over with the toothpicks, and secure with kitchen twine. Place onto a plate and set aside. Heat the oil in a large skillet over medium-high heat. Place the drumsticks in the skillet, and cook until lightly browned on both sides. Remove the drumsticks, and transfer them to a plate. Return the drumsticks to the skillet, and pour the sauce over the chicken. Continue to cook the coated chicken pieces in the sauce, coating them evenly with the sauce. <|endoftext|>

Ingredients:

1 1/2 pounds ground beef
1 onion, chopped
1/2 teaspoon garlic, minced
1 red bell pepper, chopped
1 (14.5 ounce) can diced tomatoes
1 (15 ounce) can tomato sauce
1 (6 ounce) can tomato paste
1 1/2 teaspoons garlic powder
1 teaspoon dried oregano

1/2 teaspoon ground black pepper
salt to taste
2 cups cooked brown rice

Instructions:

Heat a large skillet over medium heat. Add the ground beef, onion, and garlic; cook and stir until the beef is crumbly and browned. Drain off the excess grease. Mix in the red bell pepper, diced tomatoes, tomato sauce, and tomato paste. Season with garlic powder, oregano, pepper, and salt. Simmer for 30 minutes over low heat. Stir in the rice, and cook for another 5 minutes. Serve over hot rice. <|endoftext|>

Ingredients:

1 cup margarine, softened
1 cup white sugar
1 cup brown sugar
2 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
1/2 teaspoon salt
1/2 cup sour cream
1 1/2 cups sweet chocolate chips

Instructions:

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets. In a medium bowl, cream together the margarine, white sugar and brown sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla. Combine the flour, baking soda, baking powder and salt; stir into the creamed mixture. Finally, mix in the sour cream and chocolate chips. Drop by rounded spoonfuls

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Ingredients:

1 cup whole wheat flour
1/2 cup all-purpose flour
2 tablespoons brown sugar
2 tablespoons white sugar
1 teaspoon baking powder
1/2 teaspoon salt
1 1/2 cups elbow macaroni
3/4 cup butter
1 cup milk

Instructions:

Preheat oven to 350 degrees F (175 degrees C). In a 1 quart baking dish, combine whole wheat flour, all-purpose flour, brown sugar, sugar, baking powder, and salt. Fill can caps about 3/4 full. Bake for 45 to 50 minutes, or until top is golden brown. Remove from oven, and set aside to cool. Bring butter or margarine, and milk to a boil in a saucepan. Using an electric mixer, blend milk and flour until smooth. Pour into baking dish. Stir macaroni into milk mixture until well blended. Drop teaspoonfuls of the macaroni mixture into the baking dish. Toast on all sides until golden brown, about 5 minutes. Garnish with remaining shredded cheese.

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Ingredients:

1 (12 ounce) package fresh cranberries
1 cup white sugar
1 (6 ounce) package red Jell-O® mixes
1/2 cup orange juice
2 cups water
1 (16 ounce) package cranberries

Instructions:

In a medium saucepan over medium heat, combine cranberries, sugar, gelatin, and orange juice. Bring to a boil, and cook for 7 minutes. Remove from heat, and stir in the water. Let cool. Mix together the cranberries and gelatin in a medium bowl. Pour the mixture over ice cubes to serve.

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Ingredients:

1 (16 ounce) package medium seashell pasta
6 tablespoons olive oil
4 cloves garlic, thinly sliced
1 (16 ounce) package frozen shrimp, thawed
1/2 cup lemon juice
3/4 cup chopped fresh basil
salt and pepper to taste

Instructions:

Cook the pasta in a large pot of boiling salted water until al dente. Drain. Heat a large skillet over low heat. Add oil in skillet. Saute garlic just until fragrant. Stir in the shrimp, coating both sides. Arrange the shrimp in an even layer in the bottom of a 9x13 inch baking dish. Cover with a layer of pasta, garlic slices, and scallions. Top with the lemon juice and basil. Season with salt and pepper. Bake, covered, 20 to 30 minutes, until shrimp are cooked and bubbling. <|endoftext|>

Ingredients:

1 (2 pound) package frozen hash brown potatoes, thawed
1/2 cup melted butter

1 cup chopped onion
1 (10.75 ounce) can condensed cream of chicken soup
1 cup shredded Cheddar cheese
1 1/2 cups French fried onions
2 cups French baked potatoes
1/2 cup shredded Cheddar cheese
1/2 cup chopped green onions
1/2 cup crushed potato chips
1/2 cup melted butter

Instructions:

Preheat oven to 350 degrees F (175 degrees C). Spray one 8x8 inch glass baking dish with cooking spray. In a large bowl, combine the potatoes, butter, onion, soup, cheese, fried onions, potato chips and cheese. Mix well and pour into prepared dish. Bake for 50 minutes. Remove baking dish and sprinkle the remaining cheese over the top of the casserole. Return to oven and bake for another 5 minutes. <|endoftext|>

Ingredients:

2 pounds cooked shrimp, peeled and deveined
1 tablespoon crushed garlic
1/2 cup finely chopped red onion
1/4 cup fresh cilantro, chopped
1 1/2 teaspoons salt
1/4 teaspoon ground black pepper
1/4 teaspoon cayenne pepper
1 1/2 teaspoons ground white pepper
1 teaspoon onion powder
2 bay leaves
3 tablespoons white wine
1 tablespoon chopped fresh cilantro
1 tablespoon chopped fresh parsley
1/2 teaspoon dried dill weed

Instructions:

Place the shrimp in a bowl and season with garlic, red onion, red bell pepper, and cilantro. Set aside. Melt the butter in a large pot over medium heat. Add the shrimp and cook until

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Ingredients:

4 skinless, boneless chicken breasts
1/2 (8 ounce) package cream cheese, sliced
4 slices bacon
1 teaspoon chopped fresh chives
1 (10.75 ounce) can condensed cream of chicken soup
1/2 cup mayonnaise

1/2 cup milk
1 teaspoon lemon juice
1/4 teaspoon ground black pepper
1 pinch salt

Instructions:

Preheat oven to 325 degrees F (165 degrees C). Pound the chicken breasts until flat. Put a slice of cream cheese and 1 teaspoon chopped chives in the middle of each breast and roll up. Wrap each rolled breast with 1 slice of bacon and secure with toothpicks. Place in a 9x13 inch baking dish. In a small bowl combine condensed soup, mayonnaise, milk, lemon juice, pepper and salt. Mix until smooth, then pour over chicken. Bake in the preheated oven for 1 hour, or until no longer pink and juices run clear. <|endoftext|>

Ingredients:

3 cups all-purpose flour
1 1/2 tablespoons garlic salt
1 tablespoon ground black pepper
1 tablespoon paprika
1/2 teaspoon poultry seasoning
1 1/3 cups white sugar
1/4 cup vegetable oil
1/2 cup unsweetened cocoa powder
1 1/2 teaspoons ground cinnamon
3 cups grated zucchini
1/2 cup chopped walnuts
1/2 cup butter
2 cups confectioners' sugar
1/4 cup milk

Instructions:

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch baking pan. In a large bowl, sift together flour, garlic salt, black pepper, paprika, poultry seasoning and cinnamon. Make a well in the center and pour in the sugar, oil, and cocoa. Stir until well blended. Fold in the zucchini and nuts. Spread evenly into the prepared pan. Bake for 20 to 25 minutes in the preheated oven, until brownies spring back when gently touched. To make the zucchini custard frosting, combine 1/2 cup butter, confectioners' sugar, milk and vanilla in a small saucepan over medium heat. Boil for three minutes, stirring constantly, until mixture reaches temperature of pea-sized pieces. Remove from heat and stir in the toasted pea pieces. Let cool briefly until thick enough to spread. <|endoftext|>

Ingredients:

1 egg, beaten
1 banana, sliced

1/3 cup milk
2 tablespoons honey, or as needed
2 tablespoons white sugar
1/2 teaspoon vanilla extract

Instructions:

Fold egg, banana, milk, honey, and vanilla together in a bowl until thoroughly combined. Serve immediately or freeze for later use.

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Ingredients:

1 banana, sliced
1/3 cup butter
1 tablespoon lemon juice
1/2 small red onion, chopped
2 tablespoons prepared mustard
1 1/2 teaspoons garlic powder
1/2 teaspoon ground black pepper
1/4 teaspoon ground cinnamon
1/4 teaspoon paprika

Instructions:

Place the banana slices in a plastic bag. Microwave until the banana slices are soft, about 45 seconds. Drain the bananas, squeeze out the liquid, and reserve. Melt the butter in a large pot over medium heat. Add the lemon juice, onion, mustard, garlic powder, pepper, and cinnamon to the butter. Cook and stir for about a minute. Add the potatoes, and gently cook until potatoes are soft, about 5 minutes. Pour the potatoes into the bowl with the butter, and stir to coat. Stir in the carrot, and cook for a few minutes until dark brown. Pour the milk into the mixture, and stir to dissolve the milk. Allow to simmer for about a minute to thicken. Add the lemon slices to the potato mixture, and stir until light and fluffy.

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Ingredients:

6 Yukon Gold potatoes, peeled and thinly sliced
2 tablespoons butter, softened
1 tablespoon milk
1/2 cup white wine
1 tablespoon cornstarch
1 tablespoon hot pepper sauce
1 tablespoon chopped fresh parsley

Instructions:

Preheat the oven to 375 degrees F (190 degrees
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1/2 teaspoon ground nutmeg

1/2 teaspoon ground cloves
1/4 teaspoon ground ginger
1/4 teaspoon ground nutmeg
1/4 teaspoon ground cloves

Instructions:

Mix together the oil, butter, sugar, egg, vanilla, cinnamon, nutmeg, cloves, ginger, and nutmeg in a large bowl until smooth. Heat a lightly oiled griddle or frying pan over medium heat. Pour or scoop the batter onto the griddle, using approximately 1/4 cup for each pancake. Brown on both sides and serve hot. <|endoftext|>

Ingredients:

2 pounds cubed beef stew meat
3 tablespoons vegetable oil
4 cubes beef bouillon, crumbled
4 cups water
1 teaspoon dried rosemary
1 teaspoon dried parsley
1/2 teaspoon ground black pepper
3 large potatoes, peeled and cubed
4 carrots, cut into 1 inch pieces
4 stalks celery, cut into 1 inch pieces
1 large onion, coarsely chopped
2 teaspoons cornstarch
2 teaspoons cold water

Instructions:

In a large pot or dutch oven, cook beef in oil over medium heat until brown. Dissolve bouillon in water and pour into pot. Stir in rosemary, parsley and pepper. Bring to a boil, then reduce heat, cover and simmer 1 hour. Stir potatoes, carrots, celery, and onion into the pot. Dissolve cornstarch in 2 teaspoons cold water and stir into stew. Cover and simmer 1 hour more. <|endoftext|>

Ingredients:

1 tablespoon soy sauce
2 tablespoons vegetable oil
1 tablespoon Worcestershire sauce
1 teaspoon lemon juice
2 tablespoons brown sugar
2 tablespoons ketchup
6 pork chops, trimmed

Instructions:

Preheat oven to 350 degrees F (175 degrees C). In a small bowl, thoroughly blend soy sauce, vegetable oil, Worcestershire sauce, lemon

juice, brown sugar, and ketchup. Place pork chops in a medium baking dish, and spread with 1/2 the sauce. Bake pork chops 30 minutes in the preheated oven. Turn, and spread with remaining sauce. Continue baking 30 minutes, or until internal temperature of the chops has reached 145 degrees F (63 degrees C). <|endoftext|>

Ingredients:

4 skinless, boneless chicken breast halves
1 onion, chopped
1/2 pint sour cream
1 cup shredded Cheddar cheese
1 tablespoon dried parsley
1/2 teaspoon dried oregano
1/2 teaspoon ground black pepper
1/2 teaspoon salt (optional)
1 (15 ounce) can tomato sauce
1/2 cup water
1 tablespoon chili powder
1/3 cup chopped green bell pepper
1/3 cup chopped green onions
1 1/2 teaspoons ground cumin
3/4 cup chopped fresh cilantro

Instructions:

Preheat oven to 350 degrees F (175 degrees C). Place chicken in a 9x13 inch baking dish. Marinate in refrigerator at least one hour in refrigerator. Mix soup, sour cream, Cheddar cheese, parsley, oregano, ground black pepper, salt, bell pepper and cilantro. Pour tomato sauce, water, chili powder, cilantro and remaining 1/2 cup cilantro into the baking dish. Top with half the green onion, half the cumin and half the cilantro. Repeat baking dish and sauce layers. Cover with aluminum foil and bake in the preheated oven 45 minutes, or until the cumin and remaining cilantro are tender and slightly crispy. <|endoftext|>

Ingredients:

1 cup all-purpose flour
1/4 teaspoon salt
3 eggs
1 cup milk
2 tablespoons butter, melted
3/4 cup shredded Cheddar cheese
1/2 teaspoon paprika
1 pinch ground black pepper

Instructions:

Preheat oven to 400 degrees F (200 degrees C). Lightly grease a 9x13 inch baking pan. In a large bowl, beat together flour, salt, eggs, milk and

butter. Batter will be lumpy. Stir in cheese and paprika until blended. Pat the batter into prepared pan. Bake in preheated oven for 20 to 25 minutes, or until golden. <|endoftext

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Ingredients:

1 (2 to 3 pound) whole chicken, cut into pieces
4 stalks celery, diced
celery tops
1 carrot, shredded
1/2 cup chopped onion
1 (12 fluid ounce) can or bottle beer
1 (28 ounce) can crushed tomatoes
1 (6 ounce) can tomato paste
1 1/2 teaspoons dried oregano
1 1/2 teaspoons garlic powder
1 teaspoon salt
1/4 teaspoon ground black pepper

Instructions:

In a large pot over medium heat, combine the chicken, celery, onion, and carrot. Saute for 8 minutes, or until chicken is cooked through. Remove from pot, and set aside. In a large bowl, mix the beer, crushed tomatoes, tomato paste, oregano, garlic powder, salt, and ground black pepper. Pour over the chicken and vegetables. Cover the pot, and simmer for 3 hours, stirring occasionally. <|endoftext|>

Ingredients:

2 tablespoons olive oil
1 onion, chopped
1 stalk celery, chopped
2 carrots, chopped
2 cups diced potatoes
1 quart chicken stock
3 1/2 cups water
1/2 teaspoon salt
1 pinch ground black pepper
1 bay leaf
1/2 teaspoon dried thyme
3 cups whole milk

Instructions:

Heat oil in a large pot over medium heat. Saute onion, celery, and carrots in oil until soft. Add potatoes and chicken stock, and season with salt, pepper, and bay leaf. Bring to a boil, reduce heat, and simmer for 30 minutes. Return pot to stove, and simmer for an additional 30 minutes.

Add milk and season with salt. Select liquid over cream, and heat until mixture is hot but not simmering. <|endoftext|>

Ingredients:

1 pound cooked ham, chopped
3/4 cup sliced green onions
3/4 cup mayonnaise
2 tablespoons white sugar
1 teaspoon celery seed
1 teaspoon prepared mustard
1 teaspoon Worcestershire sauce
1 teaspoon lemon juice
1/8 teaspoon ground black pepper
2 dashes hot pepper sauce
1/2 cup shredded Cheddar cheese
1/2 cup shredded Monterey Jack cheese
1/4 teaspoon paprika

Instructions:

Place cooked ham in a no-stick, non-buttered crust. In a medium bowl, mix together the green onions, mayonnaise, sugar, celery seed, mustard, Worcestershire sauce, lemon juice, black pepper, hot sauce and Cheddar cheese. Cover and refrigerate 1 to 2 hours before serving. Prepare the grill for high heat. Lightly oil the grill grate. Place hamburger on the grill and cook hamburger until heated through, about 5 minutes. Grill hamburger for 7 minutes, then turn the heat to medium and grill for an additional 4 minutes. Slide the burger with half the lettuce onto the center of the burger. Sprinkle the Parmesan cheese and green olives over the lettuce, then top with the olives and burger. Continue cooking until the cheese has melted. Remove from heat and sprinkle with paprika. Serve with hamburger. <|endoftext|>

Ingredients:

1 1/2 pounds lean ground beef
1 (28 ounce) jar spaghetti sauce

Instructions:

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. In a skillet over medium heat, heat spaghetti sauce. Brown the meatballs on all sides. Place into a greased 9x13 inch baking dish. In a medium bowl, combine the meatballs, sauce and half of the mozzarella. Spoon over meatballs to cover all sides. Bake at 350 degrees F (175 degrees C) for 20 to 25 minutes. <|endoftext|>

Ingredients:

1 cup sliced carrots
1 cup chopped onion

1/2 cup chopped celery
2 cloves garlic, minced
1/2 cup chopped carrot
1/2 cup chopped celery
1/2 cup chopped tomatoes
1 teaspoon dried thyme
1/2 teaspoon dried marjoram
1 teaspoon dried basil
2 tablespoons chopped fresh parsley
1/2 teaspoon salt
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Ingredients:

1 (16 ounce) package uncooked farfalle pasta
1 pound hot Italian turkey sausage, cut into 1/2 inch slices
1/2 cup olive oil, divided
4 cloves garlic, diced
1/2 onion, diced
2 small zucchini, chopped
2 small yellow squash, chopped
6 roma (plum) tomatoes, chopped
1 green bell pepper, chopped
20 leaves fresh basil
2 teaspoons chicken bouillon granules
1/2 teaspoon red pepper flakes
1/2 cup grated Parmesan cheese

Instructions:

Bring a large pot of lightly salted water to a boil. Place farfalle in pot and cook 8 to 10 minutes, until al dente; drain. Place sausage in a large skillet over medium heat and cook until evenly brown; set aside. Heat 1/4 cup oil in skillet. Stir in garlic, and cook until golden. Add onion, zucchini, squash, and tomatoes; cook and stir until vegetables are tender. Combine beans, zucchini, bell pepper, and tomatoes; pour in oil mixture, and heat through. Sprinkle with pepper flakes and Parmesan cheese. Toss with pasta until evenly coated. <|endoftext|>

Ingredients:

1/2 cup vegetable oil
1/2 cup white wine vinegar
1/2 cup garlic powder
1 teaspoon salt
1 teaspoon ground black pepper
1 1/2 teaspoons ground cumin

Instructions:

Combine the oil, vinegar, garlic powder, salt, pepper, and cumin in a jar or bottle with a tight-fitting lid. Close the lid, and shake vigorously to blend. Use right away, or store in the refrigerator for easy application. <|endoftext|>

Ingredients:

1/4 cup butter
1/4 cup all-purpose flour
1/4 teaspoon paprika
1/4 teaspoon minced fresh parsley
3/4 teaspoon cayenne pepper
1/2 teaspoon ground black pepper
1/2 teaspoon salt
1/2 teaspoon garlic powder
4 skinless, boneless chicken breast halves

Instructions:

In a bowl, mix the butter, flour, paprika, parsley, cayenne pepper, black pepper, salt, and garlic powder. Reserve 1/2 the mixture of the remaining flour and pour the remaining mixture into a separate bowl. Place the chicken breasts into the reserved 1/2 of the flour mixture, coat each side with the remaining 1/2 of the flour, and shake off the excess. Dip the chicken in the reserved flour, and then press into the remaining flour to knead. Place into a greased 9x5x3 inch loaf pan. Bake in a preheated 350 degree F (175 degree C) oven for 50 to 60 minutes. <|endoftext|>

Ingredients:

1/2 cup butter
1 cup white sugar
2 eggs
1 cup buttermilk
1/2 teaspoon vanilla extract
1 1/3 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup dried cranberries
1 1/2 cups pistachio nuts

Instructions:

In a large bowl, cream together butter, sugar, eggs, and buttermilk until fluffy. Beat in flour, baking powder, baking soda, salt, and cranberries. Cover bowl with plastic wrap, and chill in the refrigerator for 10 minutes. Preheat oven to 325 degrees F (165 degrees C). Shape dough into two 1/2 inch balls, and place on a baking sheet. Bake for 20 minutes in the preheated oven, or until lightly brown. Remove from the oven, and

allow to cool slightly. While cookies are still warm to medium, roll them in confectioners' sugar. <|endoftext|>

Ingredients:

- 1 (12 ounce) package fresh cranberries
- 1 cup white sugar
- 1/2 cup water
- 1/2 cup butter
- 2/3 cup packed brown sugar
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon ground allspice
- 1/8 teaspoon ground cloves
- 3/4 teaspoon salt
- 1/2 cup chopped pecans

Instructions:

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Ingredients:

- 1 cup vegetable oil
- 1/2 cup soy sauce
- 1/4 cup lemon juice
- 1 tablespoon prepared mustard
- 1 tablespoon Worcestershire sauce
- 1 clove garlic, minced
- 1 teaspoon coarsely cracked black pepper
- 1 1/2 teaspoons salt
- 1 1/2 pounds lean beef, cut into 1 1/2-inch cubes
- 16 mushroom caps
- 8 metal skewers, or as needed
- 2 green bell peppers, cut into chunks
- 1 red bell pepper, cut into chunks
- 1 large onion, cut into large squares

Instructions:

Whisk the vegetable oil, soy sauce, lemon juice, mustard, Worcestershire sauce, garlic, black pepper, and salt together in a bowl; pour into a resealable plastic bag. Add the beef, coat with the marinade, squeeze out excess air, and seal the bag. Marinate in the refrigerator 8 hours or overnight. Add the mushrooms to the bag, coat with the marinade, squeeze out excess air, and reseal the bag; marinate in the refrigerator another 8 hours. Preheat an outdoor grill for high heat, and lightly oil the grate. Remove the beef and mushrooms from the marinade, shaking off any excess liquid. Pour the marinade into a small saucepan and bring to a boil over high heat. Reduce heat to medium-low, and simmer for 10 minutes; set aside for basting. Thread pieces of green bell pepper, beef, red bell pepper,

mushroom, and onion onto metal skewers, repeating until all ingredients are skewered. Cook the skewers on the preheated grill, turning frequently and brushing generously with the reserved marinade until nicely browned on all sides and the meat is no longer pink in the center, about 15 minutes. <|endoftext|>

Ingredients:

1 cup all-purpose flour
1 teaspoon salt
1/2 teaspoon ground black pepper
4 skinless, boneless chicken breast halves - trimmed and cut in half crosswise
1/2 cup butter
1/2 cup dry white wine
1/2 cup chicken broth
1 tablespoon capers
4 bananas, sliced
1/4 cup chopped walnuts

Instructions:

Mix together the flour, salt and pepper. Coat the chicken pieces in the flour mixture. Melt the butter in a large skillet over medium-high heat. Fry the chicken pieces until lightly browned, about 5 minutes on each side. Remove with a slotted spoon to a plate lined with paper towels. When the chicken is browned, add the butter and drain on the plates. Top each with a spoonful of the rice wine to serve. <|endoftext|>

Ingredients:

2 tablespoons caper juice
1 tablespoon prepared mustard
1 teaspoon kosher salt
1 tablespoon minced shallot
1 ripe banana, mashed

Instructions:

In a small bowl, combine the caper juice, mustard, and salt. Set aside. In a large container, combine the shallot and bananas. Mix in the caper mixture just until blended. Chill until ready to serve. <|endoftext|>

Ingredients:

1/2 cup coarsely chopped hazelnuts
1 inch whole cloves
2 tablespoons butter, melted
1/2 cup finely chopped onion
1/2 cup all-purpose flour
1/2 cup rolled oats
1 cup packed brown sugar

1/2 cup butter, melted
3/4 cup drizzle honey
1 teaspoon vanilla extract
3/4 cup apricot preserves

Instructions:

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish. Combine the hazelnuts, cloves, and nutmeg. Sprinkle with 1/2 cup melted butter. Mix in the onion, and season with 1/2 cup flour. Press the mixture into the baking dish. In a medium bowl, mix the 1/2 cup flour, oats, brown sugar, 1/2 cup melted butter, and honey. Stir in 3/4 cup drizzle honey butter. Sprinkle the remaining 1/4 cup dry macaroni over the top of the mixture. Bake 35 minutes in the preheated oven, or until golden brown. <|endoftext|>

Ingredients:

2 tablespoons olive oil
1 pound Italian sausage, casings removed
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Ingredients:

1/2 cup uncooked white rice
2 cups water
1 head green cabbage, shredded
1 uncooked egg, beaten
2 cloves garlic, minced
1 bunch green onions, sliced
1/2 teaspoon red pepper flakes
1 (14 ounce) package firm tofu, drained and cubed
1 bunch fresh spinach, stems removed
1 teaspoon sesame seeds, toasted
salt to taste

Instructions:

Bring the rice and water to a boil in a saucepan over high heat. Reduce heat to medium-low, cover, and simmer until the rice is tender, and the liquid has been absorbed, 20 to 25 minutes. Spread cooked rice into a large bowl and stir in the egg and garlic. Set aside in a cool, dark area such as a bowl reserved for Chinese New Year's Day noodles. Stir the cooked rice and noodles into the bowl with the noodles, and stir until evenly coated. Repeat with the remaining noodles and rice. Season with salt and serve immediately. <|endoftext|>

Ingredients:

1 cup white sugar

1/2 cup water
1/2 cup peanut butter
1 teaspoon vanilla extract

Instructions:

Bring sugar and water to a boil in a mini saucepan. Stir in peanut butter and vanilla until smooth. Pour the sauce over ice cream to serve.

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Ingredients:

1 tablespoon olive oil
1 1/2 pounds all-purpose flour
1 pinch salt
1/4 teaspoon ground black pepper
1 1/3 cups milk
1/2 cup margarine, melted
1 cup packed brown sugar
1/2 cup white sugar
2 eggs
1 teaspoon vanilla extract
1/4 teaspoon almond extract
1/2 cup semisweet chocolate chips

Instructions:

Preheat oven to 350 degrees F (175 degrees C). Coat a baking sheet with a nonstick spray. Heat olive oil in a deep skillet over medium heat. Sift together flour, salt, and black pepper; fry bread in the hot oil until golden, about 5 minutes. Remove and discard all but 1 tablespoon of bread. Pour milk and margarine into the pan. Mix the brown sugar, white sugar, eggs, and vanilla thoroughly; allow to heat to harden. Stir in the almond extract and the chocolate chips. Pour milk mixture over bread slices to coat. Bake in preheated oven until a knife inserted into the center of the bread piece comes out clean, about 10 minutes. Serve warm.

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Ingredients:

2 cups self-rising flour
1/2 teaspoon salt
1/2 teaspoon baking soda
1/4 cup butter, melted
3 1/2 cups white sugar
2 teaspoons vanilla extract
1 cup chopped walnuts
1 cup semisweet chocolate chips

Instructions:

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x9 inch baking pan. In a large bowl, combine flour, salt, baking soda, and salt; mix

well. Stir in the butter and sugar until blended. Stir in the vanilla and nuts. Spread the mixture evenly in the prepared pan. Bake for 25 minutes. Let cool before cutting into bars. <|endoftext|>

Ingredients:

4 skinless, boneless chicken breasts
1 egg
3 tablespoons minced onion
4 tablespoons vegetable oil
1 (10.75 ounce) can condensed cream of chicken soup
1/2 cup milk
1 cup dry bread crumbs
3 tablespoons butter
1/2 cup freshly grated Parmesan cheese
1/4 teaspoon garlic powder
1/4 teaspoon ground black pepper
1 pinch ground nutmeg

Instructions:

Preheat oven to 350 degrees F (175 degrees C). Beat egg, onion, and vegetable oil in a large bowl until chicken is thoroughly blended. Stir in soup, milk, bread crumbs, onion, and Parmesan cheese. Season with garlic powder, pepper, and nutmeg. Mix until well blended. Turn dough out onto a lightly floured surface and knead until smooth and elastic, about 8 times. Roll up dough like a jelly roll into a log, and cut into 12 finger-shaped strips. Place strips into a 9x13 inch baking dish. Bake in the

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Ingredients:

1 pound carrots, cut into 2-inch pieces
2 tablespoons butter, melted
1 teaspoon cornmeal
1 teaspoon Old Bay Seasoning TM
1 tablespoon cider vinegar
1 pinch cayenne pepper
salt and pepper to taste

Instructions:

Preheat oven to 400 degrees F (200 degrees C). Line a baking sheet with a silicone baking mat. Combine carrots, butter, cornmeal, cardamom, baking powder, baking soda, and cayenne pepper in a large bowl. Whisk in vinegar and cayenne pepper; set aside. Stir together caramels and sugar in a saucepan over medium-high heat. Stir in Old Bay Seasoning and cayenne pepper. Bring to a boil, then pour over carrots. Bake in preheated oven until the vegetables are tender, about 1 hour. <|endoftext|>

Ingredients:

2 pounds cubed beef stew meat
1/4 cup all-purpose flour
1/2 teaspoon salt
1/4 teaspoon paprika
1 teaspoon ground black pepper
1/4 cup water
1 teaspoon vegetable oil
4 cups sliced onion
1 teaspoon dried thyme
1 clove garlic, minced
1 tablespoon lemon juice
1 bay leaf
1 (15 ounce) can red beans, rinsed and drained
1 (15 ounce) can green beans, rinsed and drained
3 cups water
1/4 cup all-purpose flour
3 tablespoons butter
3 tablespoons all-purpose flour
1 teaspoon paprika
1/2 teaspoon dried thyme
1/2 teaspoon ground white pepper
1/4 teaspoon dried thyme, ground to taste
1/4 teaspoon ground cayenne pepper
1/4 teaspoon dried minced garlic
1/4 teaspoon white onion
1 (8 ounce) package cream cheese

Instructions:

In a medium bowl, combine 1/4 cup flour, salt, paprika, 1 teaspoon black pepper, 1/2 teaspoon cayenne pepper, 1/4 teaspoon garlic powder, and 1/4 teaspoon white onion. Mix well, and pat into the meat. Cook until browned on both sides, about 5 minutes per side. Transfer meat to a warm plate. Place the onions, leeks, and carrots into the bowl of a blender. Puree until well mixed. Season with 1 teaspoon flour, 1/2 teaspoon cayenne pepper, 1/4 teaspoon garlic powder, 1/4 teaspoon white onion, and 1/4 teaspoon cayenne pepper. Top with mashed potatoes. Cook on High for 3 hours, or on Low for 6 to 8 hours. Remove meat to a cutting board and let rest until set. Preheat the oven to the top of the grill. Cut beef into small cubes. Place the meat, potatoes, carrots, and onion and garlic over the top of the meat. Mix together the brown sugar, 1/2 teaspoon cayenne pepper, 1/4 teaspoon garlic powder, 1/4 teaspoon white onion, and 1/4 teaspoon cayenne pepper in a small bowl. Sprinkle with salt. Cook the mixture over medium-high heat until the onions are soft and translucent, 5 to 7 minutes. Reduce heat to low and stir in the corn. Simmer, stirring occasionally, until thickened, about 30 minutes. Serve with cocktail rye or crackers. <|endoftext|>

Ingredients:

1 cup margarine, softened
1 cup white sugar
1 cup brown sugar
2 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup unsweetened cocoa powder
1 cup chopped walnuts
1 (4 ounce) can chopped black olives
1 cup semisweet chocolate chips

Instructions:

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets. In a large bowl, cream together the margarine, white sugar and brown sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla. Combine the flour, baking soda, salt and cocoa powder; stir into the creamed mixture. Mix in the walnuts and olives. Drop by rounded spoonfuls onto the prepared cookie sheets. Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely. <|endof

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Ingredients:

1/2 cup butter, softened
1/2 cup shortening
1 1/2 cups white sugar
2 eggs
2 teaspoons vanilla extract
2 3/4 cups all-purpose flour
2 teaspoons cream of tartar
1 teaspoon baking soda
1/4 teaspoon salt
2 tablespoons white sugar
2 teaspoons ground cinnamon

Instructions:

Preheat oven to 400 degrees F (200 degrees C). Cream together butter, shortening, 1 1/2 cups sugar, the eggs and the vanilla. Blend in the flour, cream of tartar, soda and salt. Shape dough by rounded spoonfuls into balls. Mix the 2 tablespoons sugar and the cinnamon. Roll balls of dough in mixture. Place 2 inches apart on ungreased baking sheets. Bake 8 to 10 minutes, or until set but not too hard. Loosen edges, and cool on wire racks. Store loosely covered at room temperature. <|endoftext|>

Ingredients:

2 bunches kale, washed and dried
1 (14 ounce) can water-packed sunflower seeds
1/4 cup white sugar
1 tablespoon poppy seeds
1 tablespoon lemon juice
1/2 cup dried currants
1/2 cup pitted pineapple
1/2 cup chopped walnuts
1 (2.25 ounce) package butter cake mix
1 cup butter, softened
1 cup vegetable oil
1 tablespoon milk
4 eggs
1 cup buttermilk
1 teaspoon vanilla extract
2 tablespoons confectioners' sugar

Instructions:

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan. In a large bowl, combine the kale, sunflower seeds, sugar, poppy seeds, lemon juice, currants, pineapple and walnuts. Beat in the cake mix, oil, milk and vanilla. Beat for 2 minutes on medium high speed. Pour batter into prepared pan. Bake in the preheated oven for 50 to 60 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely. <|endoftext|>

Ingredients:

6 tablespoons butter, divided
6 skinless, boneless chicken breast halves
2 fresh poblano peppers, seeded and sliced into strips
4 fresh jalapeno peppers, seeded and diced
2 cloves garlic, chopped
1 lime, halved
1/4 cup all-purpose flour
1 pint half-and-half
1 bunch fresh cilantro, chopped
1 (8 ounce) package fresh mushrooms, sliced
2 ounces sour cream
12 (6 inch) corn tortillas
4 cups shredded mozzarella cheese

Instructions:

Melt 2 tablespoons butter in a large skillet over medium heat. Place the chicken breasts in the skillet. Mix in the poblano peppers, jalapeno peppers, and garlic. Squeeze the juice from one lime half over the

chicken, and place the lime peel and pulp into the skillet. Cover the skillet, and simmer 25 minutes, stirring occasionally, until chicken juices run clear. Remove from heat, cool, and cut chicken into cubes. Preheat oven to 350 degrees F (175 degrees C). Melt 1/4 cup butter in a medium saucepan over low heat. Gradually stir in the flour and half-and-half. Mix in the cilantro, mushrooms, sour cream, and juice of remaining lime half. Cook and stir 10 minutes, until mushrooms are tender. Line the bottom of a 9x13 inch baking dish with 6 tortillas. Arrange 1/2 the chicken and pepper mixture over the tortillas. Sprinkle with 1 cup cheese, and cover with remaining tortillas. Layer with remaining chicken and pepper mixture, and pour the cilantro sauce evenly over the casserole. Cover with foil, and bake 30 minutes in the preheated oven. Remove foil, and continue baking 15 minutes, or until chicken juices run clear.

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Ingredients:

3/4 cup butter, melted
1 cup white sugar
1 egg
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1 teaspoon baking powder
1 pinch salt

Instructions:

Combine the melted butter or margarine, sugar, egg and vanilla. Combine the flour,
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Ingredients:

1 (10.75 ounce) can condensed tomato soup
1 onion, chopped
3 cloves garlic, minced
1 tablespoon brown sugar
1 tablespoon Worcestershire sauce
2 tablespoons soy sauce
2 pounds pork spareribs
1 teaspoon cornstarch (optional)
1/4 cup cold water (optional)

Instructions:

Place ribs in a large stock pot, and cover with water. Bring to a boil, and cook for 15 minutes. In a mixing bowl, mix together soup, onion, garlic, brown sugar, Worcestershire sauce, and soy sauce. Remove ribs from water, and transfer to a slow cooker. Pour sauce over ribs. Cover, and cook on Low for 6 to 8 hours, or until ribs are tender. If sauce is too thin when cooking time is done, drain sauce from ribs, and pour into a

sauce pan. Combine 1 teaspoon cornstarch with a small amount of cold water, stir into sauce, and bring sauce to boil. Cook until sauce has reached desired thickness. <|endoftext|>

Ingredients:

1 (19.5 ounce) package Pillsbury® Classic Traditional Fudge Brownies
3 (8 ounce) packages cream cheese, softened
1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk
3 large eggs
2 teaspoons vanilla extract
1/2 cup mini chocolate chips

Instructions:

Preheat oven to 350 degrees F. Grease bottom only of 9-inch springform pan. Prepare brownie mix as package directs for chewy brownies. Spread evenly in prepared pan. Bake 35 minutes or until set. In large mixing bowl, beat cream cheese until fluffy. Gradually beat in sweetened condensed milk. Add eggs and vanilla; mix well. Stir in chocolate chips. Pour into prepared pan. Reduce oven temperature to 300 degrees F. Bake 50 minutes or until set. Cool. Chill thoroughly. Remove side of springform pan. Garnish as desired. Store leftovers covered in refrigerator. <|endoftext|>

Ingredients:

4 pounds Brussels sprouts
1/2 cup unsalted butter
4 small red onions, cut into strips
1/4 cup red wine vinegar
2 tablespoons white sugar
salt and pepper to taste
1/2 cup coarsely chopped pistachios

Instructions:

Place Brussels sprouts in a steamer basket over boiling water. Cover saucepan and steam 8-10 minutes or until Brussels sprouts are tender yet crisp. Melt the butter in a deep skillet, add the onions and 3 tablespoons vinegar; cook until onions brown. Add the Brussels sprouts, sugar and the remaining 1 tablespoon of vinegar. Saute over medium heat until the Brussels sprouts are lightly caramelized. Season with salt and pepper to taste and garnish with pistachios. <|endoftext|>

Ingredients:

1/2 cup finely diced onion
1/2 cup chopped green bell pepper
1/2 cup chopped celery
2 cloves garlic, minced
3 tablespoons butter

2 tablespoons all-purpose flour
1-1.5 teaspoon salt
1/4 teaspoon cayenne pepper
1 (14.5 ounce) can chicken broth
1 1/2 cups half-and-half
2/3 cup dry white wine
1/2 pound cooked lump lobster meat

Instructions:

In a 2-quart saucepan, melt butter or margarine over medium heat. Stir in flour, salt, cayenne, onion, and celery. Add the garlic and stir all together until the garlic is minced. Pour in chicken broth and half-and-half. Bring mixture to a boil. Add wine and half-and-half. Reduce heat to low and simmer for 10 minutes. Pour into hot sauce pan and stir until thickened. Add lobster meat and heat through. Serve over meat sauce.

Ingredients:

2 (8 ounce) packages cream cheese, softened
1/2 cup shredded Cheddar cheese
1/4 cup shredded pepperjack cheese
1/2 green bell pepper, minced
1 jalapeno peppers, seeded and minced
1 teaspoon Worcestershire sauce
1/2 teaspoon garlic salt
1/2 teaspoon dried dill weed
1/4 teaspoon ground black pepper
1/2 cup shredded sharp Cheddar cheese

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1/2 cup packed brown sugar
1 tablespoon butter
1/2 teaspoon ground cinnamon

Instructions:

Preheat oven to 350 degrees F (175 degrees C). In a small bowl, combine the brown sugar, cinnamon and pecans; mix well. If you are using nuts, add them to the nuts first. In a 9x13 inch pan, mix together brown sugar, cinnamon and pecans. Sprinkle brown sugar mixture over nuts. Let cool completely before cutting into bars.

Ingredients:

1/2 cup red wine vinegar
1/3 cup honey
1 tablespoon stone-ground mustard
1 tablespoon lime juice
3/4 teaspoon ground black pepper
3/4 teaspoon salt

1 1/4 teaspoons smoked paprika
1 1/4 teaspoons dried oregano
1 pinch white sugar
1 pinch red pepper flakes
4 (1/2 pound) thick pork chops
salt and pepper to taste

Instructions:

To make pork chops: In a blender, combine the vinegar, honey, mustard, lime juice, pepper, salt, paprika, oregano, sugar, red pepper flakes, and smoked paprika. Blend until well mixed. Place chops in a shallow pan or large resealable plastic bag. Pour marinade over the chops, and turn to coat. Refrigerate for 6 to 8 hours, or overnight. Preheat oven to 350 degrees F (175 degrees C). Transfer marinade to a small saucepan over medium heat, and bring to a boil. Heat through, but do not boil. Arrange chops in a baking dish, and sprinkle with enough salt and pepper to taste. Top with the honey mustard mixture to serve. <|endofplaintext|>

Ingredients:

1 linguine pasta
1/2 cup butter
2 tablespoons olive oil
1 cup sun-dried tomatoes packed in oil, drained and chopped
1 cup sun-dried tomatoes packed in oil, drained and chopped
2 tablespoons garlic salt
1 tablespoon minced shallots
6 large green onions, chopped
1 teaspoon dried basil
1 teaspoon dried oregano
4 tablespoons capers
1 cup chopped fresh parsley
1 pound cooked shrimp
1/4 cup extra virgin olive oil
1/2 teaspoon garlic salt
1/4 teaspoon ground black pepper

Instructions:

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and reserve. Melt butter with olive oil in a skillet over medium heat. Stir in shallots, and cook for 1 minute. Stir in basil, and cook for 2 minutes. Stir in oregano, capers, parsley, and shrimp. Pour in the olive oil, and garlic salt, and season with pepper. Toss with cooked pasta until evenly coated. <|endofplaintext|>

Ingredients:

4 eggs
1 1/2 cups milk

1/2 cup all-purpose flour
2 tablespoons butter
1 teaspoon salt
1 teaspoon vanilla extract

Instructions:

Preheat oven to 400 degrees F (200 degrees C). In a medium bowl, beat eggs. Add milk, flour, butter, and salt. Beat until smooth. Roll teaspoonfuls into balls. Place on baking sheet. Bake for 12 minutes. Remove from oven, and cool on racks. <|endoftext|>

Ingredients:

1 1/4 cups graham cracker crumbs
1/4 cup white sugar
1/4 cup butter
1 (8 ounce) package cream cheese
2 cups confectioners' sugar
1/2 teaspoon vanilla extract
1 cup frozen whipped topping, thawed
1 (3.9 ounce) package instant chocolate pudding mix
3 cups milk
1 (1 ounce) square unsweetened chocolate, melted

Instructions:

Blend together graham cracker crumbs, white sugar, and melted butter. Press into a 9x13 inch pan; chill for 30 minutes. Melt margarine in a 4-quart saucepan over medium heat. Mix in cream cheese, confectioners' sugar, and vanilla. Pour sauce over melted margarine. Bake at 350 degrees F (175 degrees C) for 25 minutes. Cool. Whisk whipped topping and chocolate until smooth. Pour tr

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Ingredients:

1 (8 ounce) package cream cheese, softened
1/4 cup butter
2 tablespoons lemon juice
2 teaspoons lemon zest
1 teaspoon vanilla extract
5 cups confectioners' sugar

Instructions:

Beat cream cheese, butter, lemon juice, lemon rind, and vanilla together until smooth and fluffy. Add confectioners' sugar in 2 additions. Beat until creamy. Add more icing sugar or juice as needed for easy spreading. Makes about 3 2/3 cups. <|endoftext|>

Ingredients:

1 (1 pound) loaf Italian bread, cut into 1-inch cubes
1 (8 ounce) package cream cheese, diced
1 cup blueberries
12 eggs
2 cups milk
1/3 cup maple syrup
1 cup white sugar
2 tablespoons cornstarch
1/2 teaspoon ground cinnamon
3/4 teaspoon ground nutmeg

Instructions:

Place half of the bread cubes in a lightly greased 9x13 inch baking pan. Sprinkle cream cheese on top of bread cubes. In a large bowl, beat together eggs, milk and maple syrup. Pour egg mixture over bread. Cover pan, and refrigerate overnight. The next morning, remove pan from refrigerator 30 minutes before baking. Preheat oven to 350 degrees F (175 degrees C). Cover pan with aluminum foil, and bake in preheated oven for 30 minutes. Uncover the pan, and mix together the sugar and cornstarch. Mix in cinnamon and nutmeg. Pour over bread while still warm. Bake in preheated oven for 30 minutes, or until a knife inserted in the center comes out clean. Let stand for 10 minutes before serving. <|endoftext|>

Ingredients:

1/4 cup butter, softened
1/2 cup creamy peanut butter
1/2 cup white sugar
1/2 cup packed brown sugar
1 egg
1/2 teaspoon vanilla extract
1 1/4 cups all-purpose flour
3/4 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup macadamia nuts, chopped
1 cup semisweet chocolate chips

Instructions:

Preheat oven to 375 degrees F (190 degrees C). Beat butter, peanut butter, white sugar, brown sugar, egg, and vanilla extract in a food processor until smooth. Add flour, baking powder, baking soda, and salt; blend thoroughly. Stir in chopped macadamia nuts and chocolate chips. Drop dough by rounded tablespoons onto ungreased baking sheets. Bake for 10 minutes in the preheated oven, or until edges are golden. <|endoftext|>

Ingredients:

2 cups chopped tomatoes

1 tablespoon chopped onion
2 cloves crushed garlic
1/4 cup bread crumbs
1/4 cup grated Parmesan cheese
1 teaspoon chopped fresh basil
1/4 teaspoon ground black pepper
4 teaspoons prepared mustard
1 tablespoon vegetable oil
6 bread sticks
1 cup water
6 slices rye bread
1 pound fresh crabmeat
1/2 cup shredded Swiss cheese
1/4 cup margarine, melted
6 leaves lettuce
1 large tomato, sliced

Instructions:

Preheat oven to 400 degrees F (200 degrees C). Toss together the tomatoes, onion, garlic, bread crumbs, Parmesan cheese, basil and pepper. In a small bowl, whisk together the mustard, oil and bread crumbs. Arrange the tomato slices on a baking sheet and drizzle with melted margarine. Bake for 15 minutes, or until golden brown. Meanwhile, place the cups of water into a mixing bowl. Let stand one minute, then stir. Drain and combine the tomato slices with the dried bread. Spoon the tomatoes over the tomato slices, then top with Swiss cheese slices. Bake for 15 minutes, until cheese is melted and bubbly. <|endoftext|>

Ingredients:

3 cups dry garbanzo beans
3 cloves garlic, minced
2 tablespoons lemon juice
1 1/2 teaspoons cumin
2 tablespoons fresh lemon juice
1 1/2 teaspoons salt
1 cup chopped fresh parsley
3/4 cup extra virgin olive oil

Instructions:

Rinse the beans, sorting out any broken or discolored
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Ingredients:

1 teaspoon dried sage
1 teaspoon dried thyme
1 teaspoon dried marjoram
salt and pepper to taste

1/4 cup butter
2 pounds pork tenderloin
1/2 cup brown sugar

Instructions:

Preheat oven to 350 degrees F (175 degrees C). In a small shallow bowl combine sage, thyme, marjoram and salt and pepper. Rub generously onto both sides of the pork. Loin should be about 1/2 inch thick. Place pork on a sheet of aluminum foil, and cook over indirect heat for 20 minutes, or until pork is tender and browned. Remove from oven and let cool slightly. While pork is cooking, melt butter in a small skillet over medium heat. Add shallots and garlic to the pan, and cook for a few minutes, until softened. Stir in the syrup, reduce heat to medium low, and continue cooking for 5 minutes, stirring occasionally. <|endoftext|>

Ingredients:

Cooking spray
3 eggs
3/4 cup milk
3 slices white bread, lightly toasted
salt and pepper to taste
8 slices buttery Italian bread
1 cup shredded mozzarella cheese
1/2 cup shredded Cheddar cheese
1/4 cup freshly grated Parmesan cheese
1 tablespoon freshly grated Parmesan cheese

Instructions:

Preheat oven to 350 degrees F (175 degrees C). Prepare a 9x13 inch baking dish with cooking spray. Beat eggs in a mixing bowl; whisk in milk. Stir in bread, mozzarella, Cheddar, and 1 teaspoon of the salt and pepper ingredients; season with salt and pepper. Spoon into prepared dish. Sprinkle top with remaining 1 tablespoon of mozzarella and 1/2 cup of Cheddar; Bake in preheated oven for approximately 40 minutes, or until bubbly and lightly browned. <|endoftext|>

Ingredients:

1 tablespoon olive oil
1 pound ground beef
1 onion, chopped
2 cloves garlic, minced
1/2 teaspoon crushed red pepper flakes
1 (28 ounce) can crushed tomatoes
1 tablespoon tomato paste
1 tablespoon water
1 teaspoon dried basil
1 teaspoon dried oregano

2 tablespoons white sugar
1/4 teaspoon pepper
1 (16 ounce) package lasagna noodles
8 ounces mozzarella cheese, shredded

Instructions:

In a large skillet, heat oil over medium heat. Cook meat, onion, and garlic in oil until meat is browned and drained. Stir in tomatoes, tomato paste, water, basil, oregano, and sugar. Simmer for 3 minutes. Bring a large pot of lightly salted water to a boil. Add noodles and cook for 8 to 10 minutes or until al dente; drain and reserve. In a large skillet, heat sauce until noodles are evenly toasted. Drain and add to sauce; mix well. Toss lasagna noodles with sauce and sprinkle with cheese. <|endoftext|>

Ingredients:

1 cup s'moretto flavored rice
1 1/2 cups rice vinegar
1 cup water
2 tablespoons brown sugar
1 tablespoon vegetable oil
1/2 teaspoon ground ginger
1 small yellow onion, minced
2 cloves garlic, minced
1/2 teaspoon ground black pepper
4 cups chicken broth
1 cup diced cooked chicken breast meat
1/2 cup tender diced green bell pepper
4 cups frozen green peas, thawed and drained
1 cup chopped fresh cilantro

Instructions:

In a cup or small bowl, mix together the rice vinegar, water, brown sugar, oil, ginger, and garlic. In a jar with a lid, add the onion, garlic, pepper, and peas. Seal jar, and shake well. Pour or bottles over salad, and put in a large bowl. Wipe rims clean, and strain the jelly. Seal jar, and marinate in the refrigerator for 2 hours. <|endoftext|>

Ingredients:

2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon salt
1/2 teaspoon baking soda
1 egg, lightly beaten
3/4 cup milk
1/3 cup vegetable oil
1 tablespoon vanilla extract
2 cups grated zucchini

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1/3 cup all-purpose flour
1/2 teaspoon white sugar
2 teaspoons baking powder
1/2 teaspoon salt
1 egg
1 cup milk
2 tablespoons vegetable oil

Instructions:

Mix the flour, sugar, baking powder, salt, and egg in a bowl. Make sure to mix well. Heat the oil in a skillet over medium heat. Drop batter by large spoonfuls onto the hot oil, and cook until bubbles form and the edges are dry, about 10 minutes. Flip with a spatula, and cook until browned on the other side, about 10 seconds. Repeat with remaining batter.

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Ingredients:

1 pound lean ground beef
1/2 cup uncooked white rice
1/2 cup water
1/2 cup chopped onion
1 teaspoon salt
1/2 teaspoon celery salt
1/2 teaspoon garlic salt
1/3 cup ketchup
1 1/2 cups water

Instructions:

Preheat oven to 350 degrees F (175 degrees C). In a large skillet over medium-high heat, brown the ground beef with the rice. Drain off the fat, and stir in the cooked rice, onion, salt, celery salt, garlic salt and ketchup. Simmer while the rice is cooking. Meanwhile, in a small bowl, combine the water and 1/2 cup water; stir into the ground beef mixture to coat. If you want the flavors of the rice too high, cover the meat, and simmer for an additional 2 1/2 to 3 hours.

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Ingredients:

5 cups turkey stock with pan drippings
1 (10.75 ounce) can condensed cream of chicken soup
1 teaspoon poultry seasoning
1/2 teaspoon black pepper
1 teaspoon seasoned salt
1/2 teaspoon garlic powder
1 cup milk

1/3 cup all-purpose flour

Instructions:

Bring the turkey stock to a boil in a large saucepan. Stir in soup, and season with poultry seasoning, pepper, seasoned salt, and garlic powder. Reduce heat to low, cover, and simmer for 10 minutes. Remove about 1/4 cup of the gravy, and stir in the remaining. Thicken the stew with milk until it has thickened slightly. Use more gravy as needed. Cover, and simmer for 30 minutes over medium low heat. Remove from heat, and let rest until juices reduce and are needed, about 10 minutes. <|endoftext|>

Ingredients:

1 pound ground beef
1 (1.25 ounce) package taco seasoning mix
1 (16 ounce) can chili beans, undrained
1 (1.25 ounce) package taco seasoning mix
1 cup water
1 (10 ounce) package refrigerated biscuit dough

Instructions:

Preheat oven to 350 degrees F (175 degrees C). Mix together the ground beef, taco seasoning, chili beans, biscuits, and taco seasoning mix. If you are using frozen meat, meat can be cut in half and tied into a heavy duty aluminum foil. It will absorb some of the meat. If you are using ground beef, let it cook for a few minutes so it will soak up more flavor. Place the aluminum foil on a rack in a roasting pan. Use your judgment on what shape you want to use. Use a sharp knife to cut into 8 pieces. Place one piece of meat on each piece of meat, and then fold into a loose ball. Flatten the balls to about 1/4 inch thickness. Bake the meatballs in preheated oven for 20 minutes. Remove from oven, and allow to rest for 10 minutes before serving. <|endoftext|>

Ingredients:

2 skinless, boneless chicken breast halves
1 pound broccoli florets, cooked
2 tablespoons Ranch-style salad dressing
1 cup milk
1 teaspoon vegetable oil
1 (8 ounce) package cream cheese, softened
1 (8 ounce) container sour cream

Instructions:

Preheat oven to 350 degrees F (175 degrees C). Place chicken in a greased baking dish. Cover with the Ranch dressing. Bake in the preheated oven for 30 minutes, or until cooked through and juices run clear. Drain and shred, using 2 forks. Meanwhile, heat the milk in a small saucepan. Mix together

the salad dressing, sour cream, and soup. In a small bowl, mix together the cheese

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1/2 cup butter, softened
1/2 cup white sugar
1 egg
1 teaspoon vanilla extract
2 1/4 cups all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
1 cup frozen orange juice concentrate, thawed
1 1/2 cups cubed fresh cranberries
1/2 cup chopped walnuts
3/4 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/4 teaspoon ground cloves
1/2 cup orange juice
1 teaspoon lemon juice

Instructions:

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. In a medium bowl, sift together flour, baking powder and salt. Set aside. In a large bowl, cream butter and sugar until light and fluffy. Beat in egg and vanilla. Stir in the flour mixture. Fold in cranberries and walnuts. Pour into prepared pan. Bake in preheated oven for 50 to 60 minutes, or until a knife inserted into the center comes out clean. Allow to cool. In a large bowl, mix together orange juice, lemon juice and cinnamon. After the 50 minutes has passed, pour the orange juice mixture over the cake. Refrigerate leftovers, slice and serve with French or Mexi cheese sprinkled on the top. <|endoftext|>

Ingredients:

1 cup beef stock
1 cup heavy cream
1 (14 ounce) can sweetened condensed milk
1 (12 ounce) package corn tortillas
4 ounces shredded Cheddar cheese
1 (10 ounce) can enchilada sauce

Instructions:

Place the beef stock in a large saucepan, and bring to a boil. boil for one minute, then reduce heat to medium and simmer for 45 minutes. Drain the heat and set aside. Preheat oven to 350 degrees F (175 degrees C). Heat the cream in a large skillet over medium heat. Add the tortillas, then spread half the hot cream evenly over the tortillas. Top with the Cheddar cheese and enchilada sauce. Fold the right and left sides of the tortillas over the filling, and secure with toothpicks. Arrange the

toothpicks on a baking sheet. Bake for 20 minutes in the preheated oven, or until the toothpick is easily punctures. Take the small handful of toothpicks from the bottom of the pan, and stuff them with corn tortilla chips. Continue cooking for another 5 to 10 minutes, or until chips are moistened. <|endoftext|>

Ingredients:

2 zucchini, halved lengthwise and cut in 1/4 inch slices
1/2 cup dried bread crumbs
1/2 teaspoon ground cinnamon
salt to taste
1/4 cup finely chopped green onion
2 tablespoons cooked marinated artichoke hearts, drained and chopped
1 egg, beaten
1 teaspoon prepared mustard
1/2 teaspoon salt
1/4 cup freshly grated Parmesan cheese

Instructions:

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking pan. Scoop out the flesh of the zucchini, chop, and reserve the flesh for use as a sauce. In a small bowl, mix the bread crumbs, cinnamon, and salt. One at a time, toss the zucchini with the bread crumb mixture, and place in the prepared pan. Top with artichoke hearts, egg, mustard, and Parmesan cheese. Bake for 10 minutes in the preheated oven, or until heated through. <|endoftext|>

Ingredients:

1/2 cup margarine, melted
1 cup packed brown sugar
1 egg
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup semisweet chocolate chips

Instructions:

Preheat the oven to 375 degrees F (190 degrees C). In a medium bowl, cream together the margarine, brown sugar, and egg until smooth. Combine the flour, baking powder, baking soda, and salt; stir into the creamed mixture until just blended. Mix in the chocolate chips until evenly distributed. Drop by spoonfuls onto unprepared cookie sheets. Bake for 8 to 10 minutes in the preheated oven. Remove cookies from pan to cool on wire racks. <|

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Ingredients:

1 teaspoon yeast extract spread, e.g. Tang

1 teaspoon vanilla extract spread in any beer or margarine

1/4 cup white sugar

in a small cup or bowl, stir together the yeast and vanilla until smooth. If you are using margarine, stir it in. In a saucepan over medium heat, combine the sugar, yeast mixture, oil and water. Boil for 2 minutes, stirring constantly. Remove from heat and stir in the yeast mixture. If the mixture is starting to dry, add one tablespoon more flour until the dough is smooth and elastic. Knead dough until smooth and pliable, about 7 minutes. Place in an oiled bowl, cover and let rise until doubled in bulk, about 45 minutes. Preheat oven to 350 degrees F (175 degrees C). Punch down and form into rounds. Place into an oiled baking sheet, and bake in the preheated oven until golden brown, about 30 minutes. Remove from oven and cool on a wire rack. <|endoftext|>

Ingredients:

1 (1 ounce) package dry onion soup mix

1 pound skinless, boneless chicken breast meat - cubed

2 tablespoons cornstarch

1/4 cup water

1/4 cup red wine vinegar

1/2 cup white sugar

1/4 cup white wine

1 tablespoon poppy seeds

Instructions:

In a large bowl, combine the soup mix, chicken, cornstarch, water, vinegar, sugar and wine. Mix all together and pour over chicken in the slow cooker. Cover and cook on Low for 6 to 8 hours. To serve, let slice into 1 inch cubes and top with dollops of sour cream. <|endoftext|>

Ingredients:

1 (8 ounce) package egg noodles

2 tablespoons butter

1 (6 ounce) can tuna, drained

1/2 cup chopped green onions

2 tablespoons lemon juice

1 (10 ounce) package frozen chopped spinach, thawed and drained

1/4 teaspoon ground black pepper

1/4 cup grated Parmesan cheese

1 (8 ounce) package refrigerated crescent rolls

Instructions:

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking pan. Bring a large pot of lightly salted water to a boil. Add

noodles and cook for 8 to 10 minutes or until al dente; drain. In a medium bowl, combine butter, tuna, green onions, lemon juice, spinach, 1/4 teaspoon black pepper and Parmesan cheese. Stir until well combined. In a small bowl, combine crescent rolls. Pour the mixture into the prepared baking pan. Sprinkle the top of the mozzarella cheese. Bake in preheated oven for 25 minutes, or until golden brown. Let cool for 5 minutes before cutting into squares. <|endoftext|>

Ingredients:

1/2 cup vegetable oil
1/3 cup maple syrup
1/2 teaspoon vanilla extract
2 eggs
1 egg yolk
2 cups all-purpose flour
1 tablespoon baking powder
1/4 teaspoon salt
1/2 cup fresh blueberries
2 teaspoons ground cinnamon

Instructions:

Preheat oven to 375 degrees F (190 degrees C). Grease muffin cups or line with paper muffin liners. In a large bowl, mix together oil, syrup, vanilla and eggs. Stir in the egg yolk and egg, mixing just enough to make the egg whites stand up. Distribute the blueberries in a even layer on the bottom of each prepared muffin cup. In a cup just full of boiling water, place one pineapple cup full of the batter. Cover with a layer of blueberries, then sprinkle with cinnamon. Repeat this process until the top of the cup is covered with blueberries. Bake for 50 to 60 minutes in the preheated oven, until a toothpick inserted in the center comes out clean. Test for doneness with a toothpick. <|endoftext|>

Ingredients:

1 1/2 cups graham cracker crumbs
1/3 cup chopped walnuts
3/4 cup butter, melted
2 (8 ounce) packages cream cheese
1 (14 ounce) can sweetened condensed milk
4 eggs
1 teaspoon vanilla extract
1 teaspoon lemon extract
1/2 cup mini semi-sweet chocolate chips

Instructions:

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Ingredients:

1/2 cup butter, melted
1 cup white sugar
2 eggs
1 teaspoon vanilla extract
1 1/3 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon ground cinnamon
1 (4 ounce) jar sliced pimento

Instructions:

Preheat oven to 350 degrees F (175 degrees C). In a medium bowl, mix butter, sugar, eggs, vanilla, and baking powder. Stir in flour, baking powder, baking soda, and cinnamon. Slice the pimento into bite size pieces, and arrange on a medium baking sheet. Bake 12 minutes in the preheated oven, or until puffed and golden brown. <|endoftext|>

Ingredients:

1 (10 ounce) package frozen chopped spinach, thawed and drained
1/4 cup grated Parmesan cheese
1/4 teaspoon salt
1/8 teaspoon ground black pepper
4 skinless, boneless chicken breast halves
3 tablespoons butter
1 (10 ounce) can refrigerated crescent roll dough
2 tablespoons butter

Instructions:

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish. Place 1/2 cup spinach and 1/4 cup Parmesan cheese in prepared baking dish. Cut butter into mixture. Place in a colander over medium heat. Bring a large pot of lightly salted water to a boil. Add frozen chicken and cook until done, about 7 minutes. Remove the chicken, and set aside. Place spinach, Parmesan cheese, salt and pepper into the pot with the chicken. Melt butter in a saucepan over medium heat. Remove from heat, and stir in the crescent roll dough. Roll out mixture unto whole cloth, and cut into squares. Sprinkle cheese over the chicken rolls. Bake in preheated oven for 20 to 25 minutes, or until golden brown. <|endoftext|>

Ingredients:

2 tablespoons olive oil
2 pounds lean top round, trimmed and cut into 1-inch cubes
2 large sweet onions, diced
2 cups large chunks of celery
4 large carrots, peeled and cut into large rounds
2 teaspoons dried thyme
16 ounces turkey ketchup

2 tablespoons Worcestershire sauce
2 tablespoons white wine vinegar
1 teaspoon cayenne pepper
1/2 teaspoon ground black pepper
1 teaspoon garlic powder
1 teaspoon salt
1 teaspoon pepper

Instructions:

Heat the olive oil in a large skillet over medium heat; cook the cut-up pork cubes in the oil until lightly browned on all sides, about 10 minutes. Place the pork into a Dutch oven with the onion, celery, and carrots spread-side down. Top each pork cube with two slices of turkey ketchup, Worcestershire sauce, white wine vinegar, cayenne pepper, black pepper, and garlic powder. Place 1/2 of the pork in the Dutch oven, and cover with the onion mixture. Cook until the pork is very tender, about 2 hours. Transfer the pork to a bowl and reserve. Strain the tomato sauce from the pan and set aside. Heat the vegetable oil in the skillet over medium heat; cook and stir the garlic in the skillet until translucent, about 30 seconds. Mix in the tomato sauce and Worcestershire sauce, then add the bacon and onion. Cover and simmer until the bacon is heated through, 30 to 40 minutes. Remove the cover and season with salt and pepper. <|endoftext|>

Ingredients:

1/2 cup butter
1 1/2 cups white sugar
2 eggs
1 teaspoon vanilla extract
1/3 cup unsweetened cocoa powder
1 3/4 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 cup sour cream

Instructions:

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. In a medium bowl, mix together the butter and sugar. Beat in the eggs, one at a time, mixing well after each. Combine the vanilla and cocoa, flour, baking powder, baking soda, and salt; stir into the chocolate mixture. In a small bowl, stir together the sour cream and remaining sour cream canards. Pour into the prepared pan. Bake for 35 to 40 minutes in the prehe

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Ingredients:

1/2 cup butter
1 cup white sugar
1 cup packed brown sugar
2 eggs
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
3 cups quick-cooking oats
1 cup chocolate chips
1 cup semisweet chocolate chips

Instructions:

Preheat oven to 350 degrees F (175 degrees C). In a large bowl, cream together the butter, brown sugar and white sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla. Combine the flour, baking soda and salt; stir into the creamed mixture until just blended. Mix in the quick oats, chocolate chips and chocolate chips, then fold in the quick oats and chocolate chips. Drop by heaping spoonfuls onto ungreased baking sheets. Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before transferring to a wire rack to cool completely. <|endoftext|>

Ingredients:

1/4 cup all-purpose flour for coating
1/2 teaspoon salt
1/4 teaspoon ground black pepper
1/2 teaspoon dried oregano
4 skinless, boneless chicken breast halves - pounded 1/4 inch thick
4 tablespoons butter
4 tablespoons olive oil
1 cup sliced mushrooms
1/2 cup Marsala wine
1/4 cup cooking sherry

Instructions:

In a shallow dish or bowl, mix together the flour, salt, pepper and oregano. Coat chicken pieces in flour mixture. In a large skillet, melt butter in oil over medium heat. Place chicken in the pan, and lightly brown. Turn over chicken pieces, and add mushrooms. Pour in wine and sherry. Cover skillet; simmer chicken 10 minutes, turning once, until no longer pink and juices run clear. <|endoftext|>

Ingredients:

1 pound shredded, cooked chicken
1 (15 ounce) can whole peeled tomatoes, mashed
1 (10 ounce) can enchilada sauce

1 medium onion, chopped
1 (4 ounce) can chopped green chile peppers
2 cloves garlic, minced
2 cups water
1 (14.5 ounce) can chicken broth
1 teaspoon cumin
1 teaspoon chili powder
1 teaspoon salt
1/4 teaspoon black pepper
1 bay leaf
1 (10 ounce) package frozen corn
1 tablespoon chopped cilantro
7 corn tortillas
vegetable cooking spray

Instructions:

Place chicken, tomatoes, enchilada sauce, onion, green chiles, and garlic into a slow cooker. Pour in water and chicken broth, and season with cumin, chili powder, salt, pepper, and bay leaf. Stir in corn and cilantro. Cover, and cook on Low setting for 6 to 8 hours or on High setting for 3 to 4 hours. Preheat oven to 400 degrees F (200 degrees C). Lightly coat tortillas with cooking spray. Cut tortillas into strips, then spread on a baking sheet. Sprinkle tortilla strips over chicken mixture. Bake in preheated oven until crisp, about 10 to 15 minutes. Top chicken mixture with cilantro tortilla strips, and serve. <|endoftext|>

Ingredients:

3 cups powdered fruit
1 1/2 cups unsweetened strawberry puree
3 cups white sugar
2 cups milk
2 (1.4 ounce) packages strawberry flavored Jell-O®
2 (2.5 ounce) packages instant vanilla pudding mix

Instructions:

Heat a large skillet over medium heat. Combine fruit, vanilla pudding mix, and gelatin; mix well. Stir in sugar and milk until mixture is thick and stiff. Heat a small amount of oven on the stove over medium heat. Sprinkle instant pudding mix over pudding mixture. Stir until pudding mixture is completely dissolved. Serve hot. <|endoftext|>

Ingredients:

1/2 cup margarine
1 cup white sugar
1 egg
1/2 teaspoon vanilla extract
1 cup all-purpose flour

1/2 teaspoon baking powder
1/2 teaspoon baking soda
1 cup milk
2 cups chopped rhubarb
1 (9 inch) unbaked pie shell

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Ingredients:

1/2 cup margarine
1/4 cup unsweetened cocoa powder
2 cups white sugar
3 tablespoons all-purpose flour
1 cup milk

Instructions:

Melt the butter or margarine in a 9 x 13 inch pan. Mix the cocoa, sugar, flour, and milk together. Pour into the pan over the melted butter or margarine. Place the brown sugar into a microwave safe dish. Microwave on high for 1 minute, stir, and watch it don't boil or break the peanut butter. Continue to stir until the sugar has dissolved. Remove from heat and stir in 1 cup of peanut butter. Pour the brown sugar into a chilled bowl and beat until smooth. Store in the refrigerator. <|endoftext|>

Ingredients:

1 cup rhubarb, chopped
1 tablespoon butter
1 cup thick sliced maple
1 (12 ounce) tube polenta
1 egg
1/2 cup cold water

Instructions:

Rinse and pick through rubarb to remove any drippings. Place rubarb in a large glass or plastic container. Pour in amount of water to reach 1 inch in depth and thickness of 10 inches. Repeat with remaining rubarb. Cover and refrigerate overnight. The next day, pour into glass bottles and place on lager platter. Add additional water to reach consistency of gravy. Allow to steep for 1 hour. Strain through juice, and discard any excess water. Return the rubarb to the pan, and pour into glasses. Filter out any foam and any browned bits from the pan, and serve. <|endoftext|>

Ingredients:

2 onions, chopped
2 cloves garlic, minced
2 teaspoons grated fresh ginger
6 cups water
1 cup red lentils

- 1 (15 ounce) can garbanzo beans, drained
- 1 (19 ounce) can cannellini beans
- 1 (14.5 ounce) can diced tomatoes
- 1/2 cup diced carrot
- 1/2 cup chopped fresh parsley
- 1 teaspoon garam masala
- 1 (2 ounce) can sliced black olives
- 1/2 cup bean sprouts
- 1/4 cup chopped fresh cilantro
- 1 teaspoon ground red chile pepper
- 1 tablespoon paprika
- 2 tablespoons ground cardamom
- 1 (2 ounce) package refrigerated crescent rolls
- 1/2 teaspoon crescent roll seasoning

Instructions:

In a large saucepan over medium heat, cook onion, garlic, and ginger in oil for 5 minutes. Stir in garlic and ginger mixture and bring to a boil. Reduce heat and simmer, stirring constantly, for 2 minutes. Mix in lentils, garbanzo beans, diced tomatoes, carrot, parsley, galangal, diced tomatoes, carrot, parsley, and chickpeas. Season with cumin, cardamom, nutmeg, and cayenne pepper. Simmer for 5 minutes longer. Preheat oven to 425 degrees F (220 degrees C). Coat a 9x13 inch baking dish with cooking spray. Place lentils and chickpeas in prepared baking dish. Arrange a single layer of crescent rolls on top of the lentils. Top with remaining crescent rolls. Sprinkle with nuts and top with the reserved crescent rolls. Sprinkle with paprika and cayenne pepper. Bake in the preheated oven for 10 minutes, or until golden brown. <|endoftext|>

Ingredients:

- 1 medium head garlic
- 2 tablespoons olive oil
- 1 teaspoon coarse salt
- 1 pinch brown sugar
- 1/4 teaspoon black pepper
- 2 pounds tilapia fillets
- 1/2 cup butter
- 1 large onion, sliced
- 1 teaspoon fine lemon juice

Instructions:

Preheat oven to 325 degrees F (165 degrees C). Slice the top of the head of garlic, just enough to remove paper and expose the tops of the cloves. Drizzle with olive oil and roast in preheated oven, either in a clay garlic roaster or wrapped in aluminum foil. Roast for 20 minutes or until cloves are soft and slip from skins when push with fingers. Change oven setting to broil (375 degrees F, 190 degrees C). Let garlic cool. Slice

remaining 1/4 cup of garlic into wedges and add to pan. Broil until golden brown, about 30 seconds. Lower heat to simmer and cook until fish is easily flaked with a fork

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Ingredients:

1 pound carrots, cut into 2 inch pieces
2 tablespoons butter, diced
1/4 cup packed brown sugar
1 pinch salt
1/2 teaspoon ground black pepper
1/2 cup water
1 cup white sugar
1/2 teaspoon cornstarch

Instructions:

In a pot over medium heat, combine carrots, butter, brown sugar, salt and pepper. Bring to a boil, then reduce heat and simmer until all vegetables are tender, about 2 minutes. Add water and sugar. Continue cooking until heated through. <|endoftext|>

Ingredients:

1/4 cup vegetable oil
1 teaspoon vanilla extract
2 cups apples, cored and sliced
1/2 cup chopped walnuts
1/2 teaspoon salt
1 tablespoon baking powder
1/3 cup water
1/2 cup white sugar
1/4 cup butter, melted
3 eggs
1/2 cup unsweetened cocoa powder
1/3 cup mini semi-sweet chocolate chips

Instructions:

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking pan. In a medium bowl, mix together oil, vanilla, apples and walnuts. In a large bowl, combine baking powder, salt and butter. Stir in oil mixture. Add eggs, cocoa and chocolate chips; mix well. Spread batter into pan. Bake in preheated oven for 30 minutes, or until cake tests done. Cool in pan for 10 minutes. Turn cake out onto a clean surface and cover with plastic wrap. Allow to cool completely. <|endoftext|>

Ingredients:

1 cup water
1 cup white sugar

1 cup self-rising flour
1 quart brick oven
1 cup seedless raspberry jam

Instructions:

In a layer, mix together the water and sugar; set aside. Preheat oven to 450 degrees F (230 degrees C). In a cup or small bowl, combine the jam and remaining sugar. Place one tablespoon of jam on each cup of a mini-muffin, and top with a few crackers. Place a piece of ripe fruit on top of the cracker/cup. Bake for 12 minutes in the preheated oven, or until fruit is evenly brown. <|endoftext|>

Ingredients:

1 tablespoon butter
1/2 cup minced white onion
1/2 cup minced green bell pepper
1 pound firm tofu, drained and cut into cubes
3 tablespoons soy sauce
1/2 teaspoon garlic powder
1/4 teaspoon ground black pepper
1/2 cup white wine
1/3 cup heavy cream
1/2 teaspoon salt
2 tablespoons cornstarch
1/4 cup water
1 teaspoon ground black pepper

Instructions:

Melt the butter in a large skillet over medium heat. Add the onion; cook and stir until the onion has softened and turned translucent, about 5 minutes. Stir in the green bell pepper and tofu. Continue cooking and stirring until the tofu is translucent, about 5 minutes more. Stir in the wine, remaining soy sauce, garlic powder, and black pepper. Reduce heat to medium low and simmer for 10 minutes. Stir in the white wine and cream. Simmer for 5 more minutes, stirring constantly. Stir in the cornstarch and water. Simmer until the sauce has thickened slightly, about 1 minute. Stir in the potatoes and potatoes. Cover pan with aluminum foil and refrigerate. Remove steaks from marinade and place on a serving dish and spoon the sauce over them. <|endoftext|>

Ingredients:

1 (16 ounce) package elbow macaroni
1/4 cup butter
1/4 cup all-purpose flour
1/2 teaspoon salt
1/8 teaspoon black pepper
3 cups milk

1 tablespoon chicken bouillon granules
1 cup shredded sharp Cheddar cheese
2 tablespoons chopped pimento peppers
1 (4.5 ounce) can sliced mushrooms

Instructions:

Bring a large pot of lightly salted water to a boil. Add macaroni and cook until tender, about 8 minutes. Drain and reserve. Melt butter in a large saucepan over medium heat. Stir in flour and salt. Gradually stir in milk. Cook over medium heat, stirring constantly, until thickened, about half

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. Bake for 40 minutes, or until heated through and browned on top. Cool in pan on wire rack. <|endoftext|>

Ingredients:

1 1/2 pounds lean ground beef
1/3 cup Italian seasoned bread crumbs
1/2 small onion, chopped
1 teaspoon salt
1/2 cup shredded mozzarella cheese, divided
1 tablespoon cracked black pepper
1 teaspoon garlic powder
1/2 teaspoon dried oregano
5 tablespoons butter
3/4 cup milk
1/2 cup shredded mozzarella cheese

Instructions:

Preheat oven to 350 degrees F (175 degrees C). In a large bowl, mix together ground beef, bread crumbs, onion, salt, pepper, garlic powder, and oregano. Form into 6 patties. Melt butter in a large skillet over medium heat. Cook patties for 10 minutes, or until well done. In the same pan, cook spinach until tender. Drain grease. In the same pan, combine cooked patties, spinach, mozzarella cheese, and cooked patties. Lay out a pizza crust. Spread cheese on top of the patties. Top with cooked pizza slices. Place on a pizza pan. Repeat with remaining ingredients. Bake in preheated oven for 35 minutes, or until crust is golden brown.
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Ingredients:

1/2 cup margarine, softened
1/2 cup peanut butter
1/2 cup white sugar
1/2 cup packed brown sugar
1 egg
1/2 teaspoon vanilla extract

3/4 teaspoon baking soda
1/2 teaspoon baking powder
1 1/4 cups all-purpose flour
1/2 teaspoon salt
1/2 cup chopped walnuts
1 teaspoon vanilla extract
1 cup apricot preserves
1/4 cup confectioners' sugar
1/4 cup chopped walnuts
1 (8 ounce) package cream cheese, softened
1/2 cup margarine, softened
2 eggs
3/4 teaspoon vanilla extract
1 pint heavy whipping cream
1 tablespoon margarine, softened
1 teaspoon vanilla extract
1 1/2 cups confectioners' sugar
1/2 teaspoon ground cinnamon

Instructions:

Preheat oven to 350 degrees F (175 degrees C). Grease one 9 or 10 inch springform pan. Mix together the flour, salt, baking powder, and baking soda. Set aside. In a large bowl, cream together the margarine, peanut butter, white sugar, and brown sugar until smooth. Beat in the egg, then stir in the vanilla. Gradually mix in the flour mixture. In a separate bowl, beat the egg whites until they form soft peaks. Use a knife or pastry blender to cut in the egg whites, then stir the remaining 1/3 of the egg whites into the batter. Blend until smooth. Spread the batter into the prepared pan. Bake for 1 hour in the preheated oven, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool completely before frosting. Refrigerate until ready to serve. To Make Frosting: In a medium bowl, combine the cream cheese, 1/2 cup butter, 1 teaspoon vanilla and confectioners' sugar. Beat until light and fluffy. Mix in 1 cup chopped nuts before serving. <|endoftext|>

Ingredients:

1/2 cup butter, softened
3/4 cup white sugar
1/2 teaspoon ground cinnamon
1/2 teaspoon baking soda
1 egg
1/2 cup applesauce
1 1/4 cups all-purpose flour
1/2 cup quick cooking oats
1/2 cup butter, softened
1/2 cup white sugar
1/2 teaspoon ground cinnamon

Instructions:

Preheat oven to 350 degrees F (175 degrees C). In a medium bowl, cream together 1/2 cup butter or margarine and the sugar. Mix in 1/2 teaspoon cinnamon and baking soda. Stir in applesauce. Combine the flour, oats, and 1/2 cup butter or margarine. Stir into the creamed mixture until just blended. Drop by spoonfuls onto lightly greased cookie sheets. Sprinkle lightly with 1/2 cup chopped nuts. Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for

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Ingredients:

1/2 cup butter
1/2 cup packed brown sugar
1/2 cup white sugar
1 egg
1/2 teaspoon vanilla extract
1 cup all-purpose flour
1/2 teaspoon baking powder
1 cup rolled oats
1 cup semisweet chocolate chips

Instructions:

Preheat oven to 350 degrees F (175 degrees C). Beat butter or margarine and sugars until creamy. Add egg and vanilla; beat until fluffy. Stir in flour, baking powder, and oats; mix well. Drop tablespoonfuls onto ungreased cookie sheet. Bake for 10 minutes. Remove to wire rack to cool.

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Ingredients:

1 1/4 pounds skinless, boneless chicken breast halves
1/4 cup butter
1 tablespoon minced garlic
1/3 cup soy sauce
2 tablespoons prepared mustard
1 teaspoon ground ginger
3/4 cup water
1 tablespoon cornstarch
1 tablespoon water
1/4 cup chopped green onions
1 tablespoon chopped fresh parsley

Instructions:

Melt butter in a skillet over medium heat. Cook and stir garlic and soy sauce in the butter until fragrant, about 20 seconds. Stir together the mustard, ginger, and 1/4 cup water; bring to a boil. Dissolve cornstarch in 1 tablespoon water and stir into sauce mixture. Reduce heat and simmer

until thickened, about 5 minutes. Stir in green onions, parsley, and remaining 1 tablespoon of water. Mix well and serve. <|endoftext|>

Ingredients:

- 1 tablespoon vegetable oil
- 1/2 cup diced onion
- 1/2 cup diced green bell pepper
- 1/2 cup diced red bell pepper
- 1 clove garlic, minced
- 1 pound ground turkey
- 1 1/2 cups cubed cooked turkey
- 3 tablespoons tomato paste
- 1 1/2 teaspoons Worcestershire sauce
- 1 cup water
- 1 tablespoon chili powder
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1 tablespoon cornstarch
- 1/4 cup cold water
- 1 gallon water

Instructions:

Heat the oil in a large pot over medium heat. Cook and stir onions, green bell peppers, and red bell pepper in the hot oil until the onions are translucent, about 5 minutes. Stir in garlic and cook until fragrant, about 30 seconds. Stir in ground turkey and cook until meat is evenly browned and the aroma is well blended with the meat, 6 to 8 minutes. Stir in cooked pasta, cooked turkey, tomato paste, Worcestershire sauce, 1/2 cup water, chili powder, garlic powder, and onion powder; bring to a boil. Reduce heat to medium-low and simmer until thickened, about 5 minutes. Stir pasta mixture into meat mixture and simmer until sauce is thickened and smooth, about 5 minutes more. <|endoftext|>

Ingredients:

- 1 1/2 cups creamy peanut butter
- 1/2 cup butter, softened
- 1 teaspoon vanilla extract
- 2 1/2 cups semisweet chocolate chips
- 2 tablespoons shortening
- 4 cups confectioners' sugar

Instructions:

You'll need wax paper, a double boiler, a cookie pan, and a medium bowl. In the medium size bowl, mix peanut butter, butter, vanilla, and confectioners' sugar (mixture will be stiff). Shape into balls and place on a pan covered with wax paper. Place into the refrigerator. In double boiler, melt chocolate and shortening. Pour into bowl and dip balls with

chocolate. Refrigerate for 30 minutes until chocolate is firm.
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Ingredients:

4 skinless, boneless chicken breasts
1 1/2 teaspoons salt
1 teaspoon ground black pepper
1/2 teaspoon paprika
3 tablespoons vegetable oil
1 green bell pepper, chopped
1 red bell pepper, chopped
1 (1/2 inch) piece fresh ginger root, thinly sliced
1 sweet onion, thinly sliced
1 tablespoon oyster sauce
1/3 cup rice vinegar
1 1/2 teaspoons sesame oil
1/2 teaspoon minced garlic
1 tablespoon peanut oil
2 teaspoons sesame seeds, toasted
1/2 teaspoon minced fresh

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Ingredients:

2 cups all-purpose flour
1/2 teaspoon salt
3/4 cup unsalted butter, melted
1 cup white sugar
1 egg
1/4 cup milk
1 teaspoon vanilla extract
1 cup packed brown sugar
1 cup chopped pecans
1/3 cup all-purpose flour
1/2 cup butter, softened
1/2 cup brown sugar
1/3 cup unsweetened cocoa powder
1/3 cup milk, warmed
1/2 cup white sugar
1/3 cup packed brown sugar
1/2 cup white sugar
1 egg
1 1/4 cups whole wheat flour
1 1/2 teaspoons baking powder
1 1/2 teaspoons baking soda
1/2 teaspoon salt
1 teaspoon ground cinnamon
3/4 cup butter, softened

Instructions:

Preheat oven to 375 degrees F (190 degrees C). Grease cookie sheets. In a large bowl, cream together 1/2 cup butter or margarine, and 1 cup sugar until light and fluffy. Beat in the egg and milk. Combine 3/4 cup flour, 1/3 cup sugar, 1/3 cup cocoa, and 1/3 cup butter to make a dough. Roll out dough into a ball, and place onto greased cookie sheets. Press down flat and flatten slightly. Bake for 15 to 20 minutes in the preheated oven, or until cookies begin to brown. Cool on wire racks. Sift together 1 cup flour, 1/2 cup butter, and 1/3 cup cocoa. Brush a half-inch of cinnamon into the top of each cookie with a finger. Allow the cookies to cool completely before removing from their pan. <|endoftext|>

Ingredients:

2 tablespoons butter
1/4 cup minced onion
2 tablespoons minced garlic
1/3 cup vegetable broth
1 teaspoon dried thyme
1/4 teaspoon ground black pepper
1 bay leaf
1 (15 ounce) can garbanzo beans, drained and rinsed
1 cup dry white wine
1 teaspoon coarsely ground black mustard
1/2 teaspoon salt
1/4 teaspoon ground cayenne pepper
1 tablespoon finely chopped fresh parsley
1 egg, beaten
8 ounces feta cheese

Instructions:

Melt butter in a saucepan over medium heat. Add the onion, garlic and vegetable broth, and season with thyme, pepper and bay leaf. Bring to a boil, then simmer for 10 minutes. Remove the bay leaf and season with salt before serving. <|endoftext|>

Ingredients:

1 1/2 cups all-purpose flour
1 cup butter, chilled and diced
1/2 cup sour cream

Instructions:

Place flour in a medium bowl. Cut in butter until mixture is the size of small peas. Add sour cream. Stir with a fork until pastry forms a ball. Wrap in plastic and chill overnight. When ready to use, roll pastry thinly (about 1/8 inch). <|endoftext|>

Ingredients:

1 tablespoon olive oil
1 onion, chopped
2 cloves garlic, minced
1 red bell pepper, chopped
3 cups low fat, low sodium chicken broth
1 cup canned whole tomatoes, chopped
1 1/2 cups kidney beans, cooked
2 teaspoons chopped fresh thyme
1/2 cup chopped spinach
1 cup seashell pasta
ground black pepper to taste

Instructions:

In a large pot over medium high heat, combine the oil, onion and garlic and saute for 5 minutes. Add the red bell pepper and saute for 3 more minutes. Add the broth, tomatoes and beans. Bring to a boil, reduce heat to low and simmer for 20 minutes. Add the thyme, spinach and pasta. Simmer for 5 more minutes and pepper to taste. <|endoftext|>

Ingredients:

3 1/2 cups diced rhubarb
1 tablespoon all-purpose flour
1/2 cup white sugar
1 recipe pastry for a 9 inch single crust pie
1/4 cup butter
1/2 cup packed brown sugar
1/2 cup crushed cornflakes cereal
1/2 cup all-purpose flour

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Ingredients:

1/2 cup butter
1 cup white sugar
1 cup packed brown sugar
2 eggs
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
3 cups quick-cooking oats
2 cups semisweet chocolate chips

Instructions:

Preheat oven to 375 degrees F (190 degrees C). In a large bowl, cream together the butter, brown sugar and white sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Combine the

flour, baking soda and salt; stir into the creamed mixture. Blend in the quick oats, chocolate chips. Drop by rounded spoonfuls onto an ungreased cookie sheet. Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely. <|endoftext|>

Ingredients:

- 1 cup quick cooking oats
- 1/4 cup all-purpose flour
- 1/2 teaspoon salt
- 1 1/2 teaspoons baking powder
- 1 cup white sugar
- 1/2 cup butter, softened
- 1 egg
- 1 teaspoon vanilla extract

Instructions:

Preheat oven to 350 degrees F (175 degrees C). Cover baking sheets with foil, then coat the foil with a non-stick cooking spray. In a medium bowl, combine oats, flour, salt, and baking powder. In a large bowl, cream sugar and butter until fluffy. Beat in egg and vanilla. Mix in the flour and oat mixture until just combined. Drop dough by teaspoonfuls onto the prepared baking sheets, 2 1/2 inches apart. Bake at 350 degrees F (175 degrees C) for 10 to 12 minutes, or until edges turn golden. Cool, then peel cookies off with your fingers. Be sure to re-spray baking sheets with non-stick cooking spray between batches. <|endoftext|>

Ingredients:

- 1 (9 ounce) package chocolate cake mix
- 5 tablespoons all-purpose flour
- 1 1/4 cups milk
- 1 cup white sugar
- 1/2 cup margarine
- 1 cup shortening
- 1/2 cup margarine
- 1 teaspoon vanilla extract
- 1 egg
- 1 1/2 teaspoons hot water
- 3 (1 ounce) squares unsweetened chocolate, melted
- 1 3/4 cups confectioners' sugar

Instructions:

Prepare and bake cake as directed on the package for a 9 x 13 inch pan. Cool completely. Combine flour and milk in saucepan. Cook, stirring constantly, until thick. Cool completely. Cream 1 cup sugar, 1/2 cup margarine, and shortening. Add cooled milk mixture, and beat well. Spread over cake. Refrigerate. In a small bowl, beat egg. Stir in vanilla, melted

chocolate, hot water, confectioner's sugar, and 1/2 cup margarine. Pour over second layer. Refrigerate. <|endoftext|>

Ingredients:

2 egg whites
1 cup white sugar
1 pinch salt
1/2 teaspoon vanilla extract
1 pound pecan halves
1/2 cup butter

Instructions:

Preheat oven to 325 degrees F (165 degrees C). Beat egg whites until soft peaks begin to form. Add sugar, salt and vanilla; beat until stiff peaks form and turn glossy. Fold in nuts and coat well with the egg white mixture. Melt butter in a 9x13 inch baking pan by placing pan in the oven. Evenly spread coated nuts over melted butter in pan. Bake for 30 minutes, stirring and turning nuts about every 8 minutes, or until butter no longer remains in pan. Place hot nuts on foil and allow to cool. May be stored in an airtight container for several weeks! <|endoftext|>

Ingredients:

1 tomato, chopped
1 cucumber, seeded and chopped
1/4 cup thinly sliced red onion
1/4 cup canned kidney beans, drained
1/4 cup diced firm tofu
2 tablespoons chopped fresh basil
1/4 cup balsamic vinaigrette salad dressing
salt and pepper to taste

Instructions:

In a large bowl, combine the tomato, cucumber, red onion, kidney beans, tofu, and basil. Just before serving, toss with balsamic vina

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Ingredients:

1 cup butter
1 1/2 cups white sugar
2 eggs
1 teaspoon vanilla extract
1 teaspoon lemon extract
2 cups all-purpose flour
1 teaspoon baking powder
1 pinch salt

Instructions:

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets. In a medium bowl, cream together the butter and sugar until light and fluffy. Stir in the eggs one at a time, beating well with each addition. Stir in the vanilla and lemon extracts. In a separate bowl, mix together the flour, baking powder and salt. Gradually blend into the creamed mixture. Drop by rounded spoonfuls onto the prepared cookie sheets. Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

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Ingredients:

2 teaspoons vegetable oil
1 onion, chopped
2 cloves garlic, minced
1 tablespoon minced fresh ginger root
1 pinch crushed red pepper
2 quarts chicken broth
1 cup peeled, diagonally sliced carrots
1 cup diagonally sliced celery
2 cups snow peas
12 ounces fresh shrimp, peeled and deveined
4 ounces rice vermicelli
2 tablespoons soy sauce
1/4 teaspoon ground black pepper

Instructions:

In a large saucepan over medium heat cook onion, garlic, ginger and crushed red pepper in oil for 2 minutes. Pour in broth, carrots and celery and bring to a boil. Reduce heat, cover and simmer 5 minutes. Stir in snow peas and shrimp, cover and cook 3 minutes. Break noodles into 2 inch pieces and stir in to soup; cover and cook 3 minutes more, until vegetables are tender and shrimp is pink. Stir in soy sauce and pepper and serve. <|endoftext|>

Ingredients:

2 slices white bread
1 medium tomato, thickly sliced
1 slice white American cheese
2 teaspoons butter or margarine
1 lettuce leaf (optional)
salt and pepper to taste

Instructions:

Toast the bread slices to your desired darkness. When done, spread lightly with butter or margarine. Place a slice of tomato on the buttered side of one slice, and top with a slice of cheese. Season to taste with

salt and pepper and place a slice of lettuce on. Top with the remaining slice of bread. Enjoy! <|endoftext|>

Ingredients:

2 quarts chicken broth
5 pounds potatoes, peeled and quartered
5 cloves garlic, chopped
1 cup heavy cream
1/2 cup sour cream
3 tablespoons chopped fresh chives
1/2 teaspoon salt
1/4 teaspoon ground black pepper
1/2 cup grated Parmesan cheese

Instructions:

Bring chicken broth to a boil. Add potatoes and cook until tender but still firm, about 15 minutes; drain, reserving broth. Stir 6 cloves garlic into reserved broth, saute bacon, sauteed vegetables, cream, sour cream, chives, salt and pepper. Set aside and keep warm. In a large stock pot add potatoes, onions, cream of chicken soup, chicken broth, potatoes and cheese. Bring to a boil and continue to boil for 10 minutes. Reduce heat and simmer until potatoes are soft, 10 minutes more. Serve soup and bacon over hot cooked rice. <|endoftext|>

Ingredients:

4 skinless, boneless chicken breast halves
1 cup butter, melted
1 sleeve buttery round crackers (such as Ritz®), crushed
1 teaspoon poppy seeds, or more if desired
1 (8 ounce) container sour cream
1 (10.75 ounce) can condensed cream of chicken soup
2 cups shredded Cheddar cheese

Instructions:

Preheat oven to 350 degrees F (175 degrees C). Pour the melted butter into a 9x13-inch baking dish. Place the chicken breasts into the cracker pan. Sprinkle with the crushed crackers, then pour the sour cream and cream of chicken soup over the chicken. Top with Cheddar cheese. Bake in the preheated oven for 30 minutes; remove from heat and let cool slightly before serving. <|endoftext|>

Ingredients:

1 cup water
1 cup white sugar
1/2 cup

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Ingredients:

1 pound ground beef
1/2 cup ketchup
1/2 cup bread crumbs
1 teaspoon onion powder
1/2 teaspoon steak seasoning, or to taste
salt and pepper to taste
2 teaspoons vegetable oil
1 small yellow onion, sliced
1 green bell pepper, sliced

Instructions:

In a medium bowl, mix together the ground beef, ketchup, bread crumbs, onion powder, steak seasoning, salt, and pepper. If you use vegetable cooking spray, sprinkle it over the meat mixture. If you use oil, use your hand to mix until combined. Heat a heavy cast iron skillet over high heat until extremely hot. Add a few drops of water to each bowl of batter and dip each potato into the batter, then into the iron skillet. Fry for about 5 minutes each, turning once, until potato potatoes are browned.

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Ingredients:

1 tablespoon olive oil
1 cup chopped onion
2 stalks celery, chopped
1/2 cup chopped green bell pepper
1 (14.5 ounce) can diced tomatoes
1/2 cup dry white wine
1/2 cup chicken stock
1/8 teaspoon dried oregano
1/8 teaspoon dried basil
3 cloves garlic, minced
salt to taste
ground black pepper to taste
1 1/2 pounds skinless, boneless chicken breasts - cut into cubes
2 tomatoes, sliced
1 green bell pepper, diced
1/2 cup sliced red onion
1/2 cup sliced black olives
12 ounces tomato basil feta cheese
1/2 cup Italian-style dry bread crumbs

Instructions:

In a large skillet over medium heat, warm oil and saute the oil. Add the onions and saute for 5 minutes. Add the celery and green pepper and saute for 3 more minutes. Add the diced tomatoes, wine, broth, oregano, basil, garlic, salt and pepper to the skillet and continue to cook for 5 minutes.

Mix in the chicken and continue to cook for 5 minutes. Remove from heat and spread out the tortillas on a plate. Top with the chicken strips, tomato, bell pepper, onion and olives. <|endoftext|>

Ingredients:

1 1/2 cups all-purpose flour
1/2 cup white sugar
1 1/2 teaspoons baking powder
1/2 cup margarine, softened
1 egg
1 cup apricot preserves
1/3 cup white sugar
1/3 cup apricot jam

Instructions:

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x5 inch loaf pan. In a large bowl, stir together the flour, 1/2 cup sugar, and baking powder. Be sure the mixture is moistened. Stir in the margarine until well blended. Transfer the batter to the prepared loaf pan, and knead until smooth. Pour the apricot jam over the top. Bake for 1 hour in the preheated oven, or until the loaf is golden brown. <|endoftext|>

Ingredients:

1 cup rolled oats
1 cup all-purpose flour
1 tablespoon rolled oats
1/2 cup chopped walnuts
1 teaspoon baking soda
1 teaspoon baking powder
1/4 teaspoon ground cinnamon
1/2 teaspoon salt
1/2 cup butter, softened
1 cup white sugar
2 eggs
1 cup brown sugar
1 cup chopped walnuts

Instructions:

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets. In a large bowl, stir together the rolled oats, flour, rolled oats, chopped walnuts, baking powder, cinnamon and salt. Gently stir in the butter. Transfer to the prepared cookie sheet. Bake for 10 minutes in the preheated oven. Remove cookies to a wire rack to cool completely. <|endoftext|>

Ingredients:

1 (8 ounce) package cream cheese, softened

1 (14 ounce) can sweetened condensed milk
1/3 cup lemon juice
1 teaspoon vanilla extract
1 pinch ground cinnamon

Instructions:

In a mixing bowl, combine cream cheese, sweetened condensed milk, lemon juice, vanilla

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Ingredients:

1 cup all-purpose flour
1/2 teaspoon salt
1 cup butter, softened
1/2 cup white sugar
1 egg
1/4 teaspoon vanilla extract
1 1/2 cups fresh peaches, pitted and chopped
1/4 cup all-purpose flour
1/2 teaspoon baking powder
1/8 teaspoon ground cinnamon
1/3 cup white sugar for decoration

Instructions:

Preheat oven to 375 degrees F (190 degrees C). In a medium bowl, cream together the butter and 1/2 cup sugar until light and fluffy. Beat in the egg, then stir in the vanilla. Combine the flour, baking powder, and cinnamon; stir into the creamed mixture. Mix in 1/3 cup sugar. Drop by teaspoonfuls onto ungreased cookie sheets. Bake for 10 to 12 minutes in the preheated oven, or until edges are golden. Let cool for 1 minute on the cookie sheet before removing to wire racks to cool completely.

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Ingredients:

1 (9 inch) unbaked pie crust
1 (10 ounce) package chopped frozen peaches, thawed
1 (8 ounce) package cream cheese, softened
1 cup white sugar
1 teaspoon vanilla extract

Instructions:

Preheat oven to 350 degrees F (175 degrees C). Place pie crust in a 10 inch pie pan. In a medium mixing bowl, combine peaches, cream cheese, sugar and vanilla. Beat until smooth. Pour mixture over crust. Bake at 350 degrees F (175 degrees C) for 45 minutes. <|endoftext|>

Ingredients:

Pie Crust:

2/3 cup shortening, chilled
2 cups white sugar
6 very ripe bananas, mashed
2 cups all-purpose flour
1 teaspoon salt
4 teaspoons baking powder
1 teaspoon baking soda
1/2 cup water
1 teaspoon vanilla extract

Filling:

1/2 cup butter
1/2 cup packed brown sugar
1/2 cup white sugar
2 eggs
1 teaspoon vanilla extract
1/2 cup butter
1 cup butterscotch chips
1 cup chopped walnuts
1/3 cup confectioners' sugar

Instructions:

Preheat oven to 350 degrees F (175 degrees C). Cut shortening into 2 cups confectioners' sugar and add bananas, followed by gradually add flour, salt, baking powder, and baking soda. Blend for 10 minutes. Mix in water, vanilla, and egg. Add dry ingredients and mix well. Add more confectioners' sugar if needed. Don't add any other ingredients until all of the dry ingredients have been added. Bake at 350 degrees F (175 degrees C) for 20 minutes. I tend to bake with a lid on for 15 minutes. Remove from oven and cool for 5 minutes before removing from pan. <|endoftext|>

Ingredients:

1 pound lean ground beef
1/2 cup ketchup
1/2 cup prepared horseradish
1/2 cup water
1 teaspoon coarsely ground black pepper
1/8 teaspoon salt
1/8 teaspoon garlic powder
1 tablespoon prepared mustard

Instructions:

Crumble ground beef into a deep skillet or large saucepan over medium heat. Cook and stir until thoroughly browned. Drain off grease, and stir in ketchup, horseradish, water, pepper, salt and garlic powder. Continue stirring for 2 minutes. Reduce heat to low, and simmer for about 1 hour, or until the sauce thickens slightly. <|endoftext|>

Ingredients:

1 green bell pepper, chopped
1 onion, chopped
1 tablespoon olive oil
1/2 pound portobello mushrooms, thinly sliced
1 (15 ounce) container ricotta cheese
1 cup shredded mozzarella cheese
2 eggs, beaten
1/2 teaspoon dried basil
1/2 teaspoon dried thyme
1/4 teaspoon salt
1/4 teaspoon baking powder
1 cup mozzarella cheese, shredded
2 tablespoons freshly grated Parmesan cheese

Instructions:

Preheat oven to 350 degrees F (175 degrees C). Spray a 9x13 baking pan with cooking spray. In a

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Ingredients:

1 (2 to 3 pound) whole chicken, cut into pieces
3 tablespoons soy sauce
1 large onion, halved
1 tablespoon garlic salt
1 tablespoon paprika
1/4 teaspoon ground black pepper
2 teaspoons vegetable oil
1/2 cup water
4 cloves garlic, minced
1/2 cup pearl barley
1/4 cup brown sugar
1/4 cup barley

Instructions:

Season the chicken pieces with the soy sauce, onion, garlic salt, paprika, black pepper and vegetable oil. Pour the water over the chicken and add the barley. Let this simmer for about 30 minutes, stirring occasionally. Meanwhile, make the most of the remaining oil by combining 1/4 cup of brown sugar and barley. Stir this into the sauce. When the chicken is fully cooked, pour the sauce over it and serve. <|endoftext|>

Ingredients:

1/2 cup uncooked white rice
1 cup water
1 cube chicken bouillon

1/2 cup shredded Cheddar cheese
1/2 teaspoon garlic powder
1 tablespoon butter

Instructions:

Bring the rice and water to a boil in a saucepan over high heat. Reduce heat to medium-low, cover, and simmer until the rice is tender, and the liquid has been absorbed, 20 to 25 minutes. Preheat an oven to 400 degrees F (200 degrees C). Grease a 1-quart baking dish. While the rice is cooking, melt the butter in a large skillet over medium heat. Add the garlic powder and cook until fragrant, about 1 minute. Stir in the chicken strips and cook until they begin to brown. Stir the chicken mixture into the rice mixture. Combine the bouillon cube and 1/2 cup Cheddar cheese in a saucepan. Cook and stir until the bouillon mixture has melted, about 2 minutes. Transfer the mixture to a large bowl and stir in the butter by hand. Divide the cornUT into 4 parts and stir into the rest. Arrange the chicken in a 9x13 inch baking dish. Place the bread cubes over the chicken and sprinkle with the butter. Bake in the preheated oven until the chicken is golden brown and no longer pink in the center, about 35 minutes.

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Ingredients:

2 cups all-purpose flour
2 teaspoons baking powder
1/4 teaspoon salt
1 1/2 tablespoons margarine
1/2 cup milk
1 cup shredded Cheddar cheese
1 1/2 cups frozen corn kernels, thawed

Instructions:

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish. In a large bowl, mix together the flour, baking powder, and salt. Stir in the milk. Cut in butter until the mixture resembles coarse crumbs. Stir in cheese until melted. Pour the mixture into the prepared pan. Bake for 30 minutes in the preheated oven, until the top is golden brown, and cheese is bubbly. Remove from the oven, and continue baking for 10 minutes, or until cheese is melted. Let stand for 5 minutes, then stir in corn kernels to coat before serving. <|endoftext|>

Ingredients:

1/2 cup butter, melted
1 cup white sugar
1 cup all-purpose flour
2 teaspoons baking powder
1 pinch salt
1 cup milk

2 cups chopped peppermint candy canes

Instructions:

Preheat oven to 375 degrees F (190 degrees C). Grease a 9x9 inch baking pan. In a large bowl, combine butter, sugar, flour, baking powder, and salt. Stir in milk and peppermint candy canes until well blended. Spread evenly into prepared pan. Bake in preheated oven for 20 minutes, or until edges are golden brown. <|endoftext|>

Ingredients:

2 pounds center-cut bacon
1 (16 ounce) package Monterey Jack cheese, shredded
1 (8 ounce) container frozen chopped spinach, thawed and drained
1 (8 ounce) container sour cream
1 (2 ounce) can sliced black olives, chopped
3 (8 ounce) packages shredded Cheddar cheese
1 pinch cayenne pepper
paprika, for garnish

Instructions:

Preheat an oven to 400 degrees F (200 degrees C). Place the bacon in a large, deep

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Ingredients:

1 cup butter or margarine
1 1/2 cups packed brown sugar
2 eggs
1 teaspoon vanilla extract
1 cup all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
3 cups quick-cooking oats
1 cup butterscotch chips

Instructions:

Preheat oven to 350 degrees F (175 degrees C). In a large bowl, cream together the butter and brown sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Combine the flour, baking powder and salt; stir into the creamed mixture. Drop by rounded spoonfuls onto an ungreased cookie sheet. Press down lightly using the tines of a fork. Bake for 10 to 12 minutes in the preheated oven, until cookies are set. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely. <|endoftext|>

Ingredients:

1/2 cup butter

1 cup white sugar
2 eggs
1/2 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup semisweet chocolate chips

Instructions:

Preheat oven to 350 degrees F (175 degrees C). In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Combine the flour, baking powder, baking soda, and salt; gradually stir into the creamed mixture. Mix in the chocolate chips. Drop dough by teaspoonfuls onto an unprepared cookie sheet. Bake for 10 to 12 minutes in the preheated oven, or until edges are golden. Allow cookies to cool for 1 minute on the baking sheet before removing to a wire rack to cool completely. <|endoftext|>

Ingredients:

4 skinless, boneless chicken breast halves
1/2 teaspoon salt
1/2 teaspoon ground black pepper
1/2 teaspoon paprika
3 tablespoons vegetable oil
1 green bell pepper, chopped
3/4 cup chopped onion
1 1/2 teaspoons minced garlic
1 cup long-grain white rice
1 (14.5 ounce) can chicken broth
1/2 cup white wine
1/8 teaspoon saffron
1 (14.5 ounce) can stewed tomatoes
1 tablespoon chopped fresh parsley

Instructions:

Cut chicken breasts into 1 inch strips. Sprinkle chicken with salt, pepper and paprika. Heat oil in a large skillet over medium high heat. Add chicken, reduce heat to medium and saute for 5 minutes, stirring often. Add rice and stir until water is absorbed and rice is lightly browned. Stir in wine, saute until wine has reduced and rice is creamy, about more than 3 minutes. Stir in 3/4 cup broth, 1/2 cup white wine, the tomatoes and parsley. Bring to a boil, reduce heat and simmer for 20 to 25 minutes. Remove chicken, raise heat to medium and cook for 5 minutes, stirring occasionally. <|endoftext|>

Ingredients:

2 pounds extra-lean ground beef
1 1/2 cups dry bread crumbs
2 eggs
1/4 teaspoon salt
1/4 teaspoon ground black pepper
2 tablespoons milk
1 tablespoon chopped fresh parsley

Instructions:

Mix ground beef, bread crumbs, eggs, salt and pepper. Shape into 4 patties or dogs and place in a 9x5 inch loaf pan. Pour water into the pan and gently brown the patties on both sides, about 5 minutes. Drain on paper towels. Bake for 1 hour in the preheated oven, to a minimum internal temperature of 160 degrees F (72 degrees C). <|endoftext|>

Ingredients:

1 pound black beans, washed
2 tablespoons cornstarch
1/4 cup water
1 tablespoon olive oil
1 tablespoon minced garlic
2 teaspoons dried basil
1/2 teaspoon cinnamon
3/4 teaspoon salt
1/4 teaspoon ground black pepper
3 tablespoons milk
1 quart vegetable broth

Instructions:

In a large saucepan, combine beans, cornstarch, water, olive oil,
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1/2 cup mayonnaise
1 teaspoon prepared yellow mustard
1/4 cup chopped green onions
1/4 cup chopped fresh parsley
2 tablespoons crumbled feta cheese
1 (8 ounce) package elbow macaroni
4 ounces butter-flavored croutons

Instructions:

Preheat oven to 350 degrees F (175 degrees C). Bring a large pot of lightly salted water to a boil. Cook macaroni in boiling water for 8 to 10 minutes, or until al dente; drain. In a small bowl, combine mayonnaise and mustard. Spread over cooked macaroni. In a 9x13 inch baking dish, combine bread crumbs, cheese and parsley. Layer macaroni, bread crumb mixture and

cheese over cheese. Bake in preheated oven for 15 minutes, or until bubbly. <|endoftext|>

Ingredients:

1 (15 ounce) can whole kernel corn, drained
2 (14.5 ounce) cans chicken broth
1 (10 ounce) can chunk chicken
1 (15 ounce) can black beans
1 (10 ounce) can diced tomatoes with green chile peppers
1/2 cup chopped fresh cilantro
1 tablespoon ground cumin
1/2 teaspoon ground black pepper
1/4 teaspoon garlic powder

Instructions:

Mix together corn, chicken broth, chunk chicken, black beans, tomatoes with green chile peppers, cilantro, cumin, black pepper and garlic powder. Add a little water or add hot sauce to taste. <|endoftext|>

Ingredients:

1/2 cup margarine
1/2 cup shortening
1/8 teaspoon salt
1 1/2 teaspoons vanilla extract
2 1/2 cups confectioners' sugar
1/2 teaspoon almond extract
1 tablespoon milk

Instructions:

In a large bowl, cream together the margarine, shortening, and salt until light and fluffy. Beat in the vanilla and almond extract. Combine the confectioners' sugar, 1/2 teaspoon almond extract, and milk; blend until smooth. Use within 1 month. <|endoftext|>

Ingredients:

2 cups creamy peanut butter
1/2 cup butter
4 cups confectioners' sugar
3 cups semisweet chocolate chips

Instructions:

Melt peanut butter and butter in saucepan, over low heat. In large bowl, mix together the confectioners' sugar, chocolate chips and remaining 1/2 cup melted peanut butter. Hand mix in additional chocolate if desired. <|endoftext|>

Ingredients:

1/2 cup all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1/2 teaspoon ground nutmeg
3/4 cup milk
1/2 cup confectioners' sugar
1/2 teaspoon vanilla extract
4 tablespoons butter, softened
1/2 cup unsweetened cocoa powder
1 teaspoon vanilla extract

Instructions:

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch square pan. In a medium bowl, mix together the flour, baking powder, salt, nutmeg and milk. Stir in the confectioners' sugar, 1/2 teaspoon vanilla, 4 tablespoons milk and cocoa powder until smooth. Fold in the chocolate chips. Spread evenly into the prepared pan. In a small bowl, combine the butter or margarine, 1/2 cup cocoa, vanilla and confectioners' sugar. Stir until completely melted. Spread evenly over the prepared pan. Bake for 25 minutes in the preheated oven, until a toothpick inserted in the center comes out clean. Cool cake completely before cutting into bars.

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Ingredients:

1 tablespoon vegetable oil
4 boneless, skinless chicken breasts
1 (10 ounce) can diced tomatoes with green chile peppers
1 (15 ounce) can whole kernel corn
1 (4 ounce) can diced green chiles
1 tablespoon dried parsley
1 teaspoon garlic powder
1/2 teaspoon salt
1/2 teaspoon ground black pepper
1/2 teaspoon paprika

Instructions:

Heat the oil in a skillet over medium heat. Place the chicken breasts in the skillet, and season with salt and

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Ingredients:

1 (16 ounce) package uncooked farfalle pasta
1 pound hot Italian turkey sausage, cut into 1/2 inch slices
1/2 cup olive oil, divided
4 cloves garlic, diced
1/2 onion, diced
2 small zucchini, chopped

2 small yellow squash, chopped
6 roma (plum) tomatoes, chopped
1 green bell pepper, chopped
20 leaves fresh basil
2 teaspoons chicken bouillon granules
1/2 teaspoon red pepper flakes
1/2 cup grated Parmesan cheese

Instructions:

Bring a large pot of lightly salted water to a boil. Place farfalle in pot and cook 8 to 10 minutes, until al dente; drain. Place sausage in a large skillet over medium heat and cook until evenly brown; set aside. Heat 1/4 cup oil in skillet. Stir in garlic, onion, zucchini, squash, tomatoes, bell pepper and basil. Dissolve bouillon in the mixture and simmer until squash is tender, about 15 minutes. Mix sausage, tomato sauce, cheese, and remaining oil. Simmer 5 minutes. <|endoftext|>

Ingredients:

9 whole-wheat lasagna noodles
1 teaspoon olive oil
1/2 cup chopped onion
1 pound ground turkey breast
3 cups chopped fresh tomatoes
2 tablespoons finely chopped fresh basil
1 teaspoon salt
1/4 teaspoon freshly ground black pepper
1/8 teaspoon ground nutmeg
6 ounces mozzarella cheese, shredded
2 tablespoons preheated oven (optional)

Instructions:

Bring a large pot of lightly salted water to a boil. Add lasagna noodles and olive oil; cook for 8 minutes or until al dente. Drain. In a large bowl, combine the lasagna noodles, olive oil, onion, turkey, chopped tomatoes, basil, salt, pepper and nutmeg. Spread into a 9x13 inch baking pan. Bake for 30 minutes, or until browned and bubbly. <|endoftext|>

Ingredients:

1 (15 ounce) can garbanzo beans, drained
1/3 cup chopped fresh cilantro
1 teaspoon minced garlic
3 tablespoons lemon juice
1 teaspoon ground cumin
1 tablespoon crushed red pepper flakes
1 tablespoon celery seed
1 red onion, chopped
1/2 cup chopped fresh cilantro

1 lime, juiced
2 tablespoons olive oil
1/2 cup chopped fresh parsley

Instructions:

In a blender or food processor, combine garbanzo beans, cilantro, garlic, lemon juice, cumin, red pepper flakes, celery seed, red onion, and cilantro. Blend until smooth. Season with olive oil, parsley, and lime juice. <|endoftext|>

Ingredients:

4 skinless, boneless chicken breast halves
1/2 cup prepared basil pesto, divided
4 thin slices prosciutto

Instructions:

Preheat oven to 400 degrees F (200 degrees C). Place 1 bacon slice in the bottom of a 9x13 inch baking dish. Slice each chicken breast into 4 thinly sliced strips, then wrap each with 1 slice prosciutto. Repeat with remaining chicken breasts. Sprinkle with pesto until chicken is covered. Bake in preheated oven for 25 minutes, then turn broiler to high and cook for an additional 25 to 30 minutes or until chicken is cooked through and no longer pink inside. <|endoftext|>

Ingredients:

1/2 cup packed brown sugar
1/2 cup soy sauce
1/4 cup orange juice
1 clove garlic, minced
1 teaspoon ground ginger
1/2 teaspoon ground cinnamon
1/4 teaspoon ground cloves
3 pounds pork spareribs
1 (18 ounce) bottle barbeque sauce

Instructions:

Mix the brown sugar, soy sauce, orange juice, garlic, ginger, cinnamon, and cloves in a large bowl. Place the ribs in the jar with the brown sugar mixture, and coat with the barbeque sauce. Refrigerate at least 4 hours, or overnight. Preheat grill for high heat. Lightly oil the grill grate. Place ribs on the grill, and cook for 30 minutes, turning once. Preheat grill for

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1 cup margarine, softened
2 cups white sugar
4 eggs

2 teaspoons vanilla extract
2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon salt

Instructions:

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 9 x 13 inch pan. Cream together shortening and sugar. Beat in eggs and vanilla. In a separate bowl, combine flour, baking powder, and salt. Add alternately with milk to creamed mixture. Stir just until blended. Pour over sliced apples. Bake, covered, for 55 minutes. Stir last few minutes of baking. Pour glaze over baked apples while still warm. To make Sauce: In a small saucepan, combine confectioners sugar, 1/4 cup milk, and lemon juice. Cook over medium heat, stirring constantly, until thickened.

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Ingredients:

1 cup semisweet chocolate chips
5 tablespoons butter
1/3 cup boiling water
1 (14 ounce) can sweetened condensed milk
1 1/2 cups heavy whipping cream
1 (12 ounce) package vanilla wafers
1 teaspoon ground cinnamon

Instructions:

Melt chocolate and butter in the microwave, or in a double boiler. In a large bowl, combine butter, chips, and water. Mix in condensed milk, whipping cream, and vanilla. Whip until smooth. In a large bowl, beat the vanilla wafers until fluffy. Fold in the melted chocolate. Sprinkle with cinnamon. Refrigerate until ready to serve. <|endoftext|>

Ingredients:

1 (.25 ounce) package active dry yeast
1/4 cup warm water (110 degrees F/45 degrees C)
1 1/2 cups milk
2 eggs
1 cup white sugar
1 teaspoon salt
1 teaspoon vanilla extract
1/2 cup butter, melted
1/2 cup shortening
2 cups flaked coconut
1 cup maraschino cherries, diced
1 cup all-purpose flour
1 cup packed brown sugar
1/4 cup melted butter

Instructions:

In a small bowl, dissolve yeast in warm water. Let stand until creamy, about 10 minutes. In a large bowl, mix together the yeast mixture, milk, eggs, white sugar, salt and vanilla. Stir in the melted butter and shortening. Turn dough out onto a lightly floured surface and knead until smooth and elastic, about 8 minutes. Cover and let rise in a warm place until doubled, about 1 hour. In a small bowl, combine flour and brown sugar and stir until pea shade is formed. Using a pastry cutter or a fork, cut in 1/4 cup of butter until mixture resembles coarse crumbs. Sprinkle 1/4 cup melted butter into the dough along with the coconut and pecans. Roll or pat out dough to 1/2 inch thickness. Cut into desired shapes with 8 cut ups. Place tops together on lightly greased baking sheets. Bake at 425 degrees F (220 degrees C) for 10 to 12 minutes or until lightly browned. Cool and store in an airtight container. <|endoftext|>

Ingredients:

1 tablespoon olive oil
1/4 large eggplant
3 tablespoons hot water
1 teaspoon salt
1 teaspoon chopped fresh parsley
1 clove garlic, minced
1/2 teaspoon dried oregano
1/2 teaspoon chopped fresh basil
2 tablespoons minced parsley
2 tablespoons olive oil

Instructions:

Preheat oven to 400 degrees F (200 degrees C). Grease a baking sheet or pizza pan with olive oil. Slice the eggplant into 8 round slices, each 1/4 to 1/2 inch thick. Trim the skin, maintaining the round shape of the slices. In a small bowl, whisk together the eggplant slices and salt. Rub the remaining salt onto the eggplant slices. Place the eggplant slices on the prepared baking sheet or pizza pan. Bake for 20 minutes in the preheated oven, or until eggplant is tender. In a small bowl, mix together the olive oil, basil, parsley, garlic, clove, and oregano. Pour over the slices of eggplant, and cover with tomato slices. Top with remaining tomato slices. Bake in the preheated oven 20 minutes, or until tender. <|endoftext|>

Ingredients:

4 skinless, bon

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Ingredients:

1/4 cup soy sauce

1/4 cup bourbon
2 tablespoons brown sugar
2 cloves garlic, halved
3 pounds pork tenderloin

Instructions:

Mix together soy sauce, bourbon, brown sugar, and garlic. Pour over pork, cover, and refrigerate at least 2 hours, turning occasionally. Preheat oven to 325 degrees F (165 degrees C). Remove pork from marinade, and place on rack of shallow roasting pan. Bake for 45 minutes or until a meat thermometer registers 145 degrees F (63 degrees C). <|endoftext|>

Ingredients:

1 (8 ounce) package cream cheese, softened
4 green onions, finely chopped
1/4 cup salsa
4 ounces shredded Cheddar cheese
10 (6 inch) flour tortillas, warmed

Instructions:

In a medium bowl, mix together the cream cheese, green onions, salsa and Cheddar cheese. Fold the warm tortillas into the cream cheese mixture. Cover and refrigerate for 15 minutes. Place in the freezer for 1 hour. Remove and pat dry before slicing. <|endoftext|>

Ingredients:

2 teaspoons olive oil
1 (2 pound) pork loin roast
salt and pepper to taste
1 (12 fluid ounce) can or bottle beer
3 cloves garlic, minced
1 pound red snapper fillets, cut into strips
3 tablespoons chopped fresh cilantro
1 tablespoon chopped fresh basil

Instructions:

Preheat the oven to 325 degrees F (165 degrees C). Grease a shallow baking dish. Place the pork loin into the greased baking dish. Season with salt and pepper, and top with the beer. Bake for 1 hour in the preheated oven, then remove the pork to a baking sheet. Bake for an additional 30 minutes, or until the internal temperature of the roasting pan reaches 145 degrees F (63 degrees C). Be sure to remove the baking sheet from the oven before serving! <|endoftext|>

Ingredients:

1 (16 ounce) package vanilla wafers, crushed
1 1/2 cups chopped nuts

1 (1.5 ounce) package dry enchilada sauce mix
1 (8 ounce) container sour cream
6 skinless, boneless chicken breast halves - cooked and shredded

Instructions:

Preheat the oven to 375 degrees F (190 degrees C). In a medium bowl, mix the vanilla wafer crumbs, dry enchilada sauce mix and sour cream. Place the chopped chicken in a 9x13 inch baking dish. Top with the cooked vanilla wafers and the chutney. Bake for 40 minutes in the preheated oven, then turn the oven down to 325 degrees F (165 degrees C) and continue baking for an additional 35 minutes or until the cheese has melted.

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Ingredients:

3 skinless, boneless chicken breast halves
1 onion, chopped
1/2 (1 ounce) package dry ranch salad dressing mix
2 tablespoons vegetable oil
1 cup plain yogurt
1 cucumber, peeled and chopped
1 tablespoon lemon juice
1 teaspoon salt
1 teaspoon ground black pepper
2 teaspoons lemon zest
1 pint fresh blueberries

Instructions:

Pound the chicken to 1/2 inch thickness. In a large skillet, saute the onion and the cheese until the chicken is browned and cooked through. Add the ranch dressing mix, sour cream, yogurt, cucumber, lemon juice, salt, pepper and lemon zest. Mix until smooth and creamy. Add the blueberries and mix thoroughly. Refrigerate for at least 2 hours to marinate. Preheat the oven to 350 degrees F (175 degrees C). The longer the marinate, the more flavor it will have. Slice into strips to serve.

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Ingredients:

1 1/4 cups all-purpose flour
1/4 teaspoon salt
1/2 cup shortening
3/4 cup white sugar
1 egg
1/4 teaspoon vanilla extract
1/4 cup milk
3/4 cup ripe bananas, mashed
2/3 cup golden raisins (optional)
1/3 cup chopped walnuts (optional)

Instructions:

In a medium

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Ingredients:

1 pound ground beef
1/2 cup ketchup
1/2 cup bread crumbs
1 teaspoon onion powder
1/2 teaspoon steak seasoning, or to taste
salt and pepper to taste
1 (16 ounce) package wrusill pasta
3 cups shredded cabbage

Instructions:

In a large bowl, mix together ground beef, ketchup, bread crumbs, onion powder, steak seasoning, salt, and pepper. Roll dough into a 16x8 inch rectangle on a baking sheet. Heat a large skillet over medium-high heat. Throw in the ground beef and cook until browned. Drain excess fat. Stir in the cabbage and cook until wilted. Add wrusill and shred. Stir in the noodles and bring to a boil. Reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Remove from heat, and stir in the cheese until melted. Serve over the cooked pasta. <|endoftext|>

Ingredients:

1/2 cup shortening
1 cup white sugar
1 egg
1/2 cup margarine
1 cup packed brown sugar
1 cup grated zucchini
2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/2 cup raisins

Instructions:

Preheat oven to 350 degrees F (175 degrees C). In a medium bowl, cream together the shortening and 1 cup sugar until smooth. Stir in the egg and margarine, and set aside. In a separate bowl, mix together the brown sugar, grated zucchini, flour, baking powder, baking soda, salt and cinnamon. Stir into the creamed mixture until just blended. With lightly floured hands, roll the dough into a long rope and cut into rounds. Place the cut ropes on an unprepared cookie sheet. Bake for 10 to 12 minutes in

the preheated oven. Tent the raw raisin in the baking dish for 1/2 hour; then sprinkle with the remaining 1/2 cup sugar and the zucchini. Continue baking until the rope is crisp and brown sugar has dissolved. Cool to room temperature, then chill in the refrigerator at least 8 hours before serving. <|endoftext|>

Ingredients:

1 1/2 pounds skinless, boneless chicken breast halves, cut into strips
1 tablespoon vegetable oil
1 onion, chopped
3 cloves garlic, minced
1 teaspoon crushed red pepper flakes
2 tablespoons peanut oil
2 teaspoons salt
1 teaspoon ground black pepper
1 teaspoon lemon juice
1 (14.5 ounce) can diced tomatoes with green chile peppers, drained
salt and fresh ground black pepper to taste
4 eggs, beaten
1 cup shredded Cheddar cheese

Instructions:

Preheat oven to 375 degrees F (190 degrees C). Heat vegetable oil in a large skillet over medium heat. Saute chicken strips in oil until cooked through and juices run clear, 5 to 7 minutes. Stir in the onion, garlic, red pepper flakes, peanut oil, salt, and pepper. Cook and stir until the onion is tender, about 2 minutes. Remove from heat and allow to cool. In a large bowl, mix together the tomatoes and green chile peppers. Spread half of the mixture into the bottom of a 9x13-inch baking dish. Add the chicken strips, half of the mixture, and half of the cheese. Repeat with remaining ingredients. Top the dish with the remaining cheese. Bake in the preheated oven until the cheese is soft, about 30 minutes. <|endoftext|>

Ingredients:

1 egg
1/2 teaspoon minced garlic
1 tablespoon lemon juice
1 teaspoon prepared yellow mustard
3/4 cup vegetable or olive oil
salt and pepper to taste

Instructions:

Combine the egg, garlic, lemon juice and mustard in the container of a blender or food processor. Blend until smooth, then blend on low speed while pouring oil into the blender in a fine stream as the mixture emulsifies and thickens. <|endoftext|>

Ingredients:

3 cups sugar
3 cups cream
3 cups milk
3 bananas, mashed
3 oranges, juiced
3 lemons, juiced

Instructions:

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4 eggs
1/2 cup milk
1/2 cup butter, melted
3 cups key lime juice
3/4 cup white sugar
2 tablespoons all-purpose flour
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1 cup heavy whipping cream

Instructions:

Preheat oven to 425 degrees F (220 degrees C). Place squash, cut sides down, in a large baking dish. Bake for 20 minutes, or until tender. Remove from oven, and cool. In a lime wedge dish, place pecans, then pour melted butter over the squash. Let cool, then whip with a whisk until smooth. Increase the heat to medium-high, and continue to whip for 10 minutes, or until desired consistency is reached. <|endoftext|>

Ingredients:

1/2 cup red wine vinegar
10 cloves garlic, thinly sliced
1 teaspoon dried basil
1 teaspoon dried thyme
1 teaspoon dried rosemary
1 teaspoon dried oregano
1/2 teaspoon salt
1/4 teaspoon ground black pepper
1/4 cup olive oil
10 cups mixed salad greens
2 (1/2 inch) thick fillets filet mignon

Instructions:

In a medium saucepan, mix wine vinegar, garlic, basil, thyme, rosemary, oregano, salt and pepper. Bring to a boil. Reduce heat to low, and simmer for 10 minutes. In a large bowl, mix the olive oil, salad greens, filet and filenedoin. Whip until the dressing is thick. Stir in marinade and pour into a small saucepan over medium heat. Allow to come to a boil.

Blend the salad ingredients until evenly incorporated, then stir in the filet with the nuts. Serve on a platter and toss with the dressing.

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Ingredients:

1/2 cup butter, softened
2/3 cup white sugar
1/4 cup unsweetened cocoa powder
2 teaspoons baking powder
2 eggs
1 3/4 cups all-purpose flour
1 cup milk
1/2 teaspoon vanilla extract
1 teaspoon confectioners' sugar

Instructions:

In a medium bowl, cream together the butter, sugar, cocoa and baking powder. Beat in the eggs, one at a time, mixing well after each. Sift together the flour and milk. Alternately add the flour and milk, if desired. Mix well. Roll the dough into balls or potato shapes. Place them onto a baking sheet, and flatten slightly. Bake for 10 to 15 minutes in the preheated oven, until lightly browned. Remove from the oven to cool on the racks. When cool enough to touch, squeeze a small amount of sugar from the top of each packet. <|endoftext|>

Ingredients:

2 egg yolks
1 1/4 cups butter, melted
1 1/2 cups heavy cream
2/3 cup white sugar
1 teaspoon vanilla extract
2 egg whites
1/4 teaspoon almond extract
1/4 teaspoon ground nutmeg
3 (8 ounce) packages cream cheese, softened
1 tablespoon vanilla extract
1 cup white sugar
1 teaspoon vanilla extract

Instructions:

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9 inch springform pan. Stir together the egg yolks and 1 1/4 cups of the butter. Transfer to the bowl, and knead for 10 minutes on high speed. Stir in the heavy cream, 1 cup of the sugar, 1 teaspoon of vanilla extract, and the egg whites. Gently fold in the yolk mixture. Spread the batter into the prepared pan. Bake in preheated oven for 30 minutes, or until a knife

inserted into the center comes out clean. Cool in the pan for 10 minutes, then remove to a wire rack to cool completely. <|endoftext|>

Ingredients:

1/2 cup all-purpose flour
1 teaspoon paprika
1/4 teaspoon ground black pepper
1/2 teaspoon garlic powder
1/4 teaspoon salt
1/8 teaspoon cayenne pepper
1/2 teaspoon onion powder
1/4 teaspoon dried thyme
1/2 teaspoon dried parsley
1/2 teaspoon pepper

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Ingredients:

1/2 cup red wine vinegar
1/2 cup olive oil
1/2 cup white sugar
1 tablespoon soy sauce
1/4 cup margarine
1/4 cup all-purpose flour
2 tablespoons cornstarch
1/4 teaspoon ground ginger
3/4 teaspoon crushed red pepper
1 1/2 pounds skinless, boneless chicken thighs, cut into bite-size pieces
1 green bell pepper, thinly sliced
1 large onion, thinly sliced
2 cloves garlic, minced
3/4 cup water
1 tablespoon chopped fresh basil
1/4 cup chopped fresh parsley
1/2 teaspoon pepper
1/4 cup balsamic vinegar, divided
4 (6 ounce) skinless, boneless chicken breast halves, cut into bite-size pieces

Instructions:

In a bowl, stir together the red wine vinegar, olive oil, sugar, soy sauce, and margarine until the sugar has dissolved. Set aside. Heat the cornstarch and ginger in a very large skillet or wok over medium-high heat. When the skillet is hot, fry the chicken until no longer pink, about 5 minutes on each side. Remove the chicken from the pan and set aside. Pour the water into the same skillet used for the sauce. Scrape up the pieces of chicken and pour the sauce over the chicken. Return the skillet

to the heat and add the basil, parsley, pepper, vinegar and remaining 1/2 bottle soy sauce. Bring to a boil and reduce the heat to low. Mix together the balsamic vinegar, chicken broth, salt, pepper, basil, and parsley until the sauce has thickened and the chicken is cooked through.

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Ingredients:

2 tablespoons maple syrup
1/2 teaspoon red pepper flakes
2 tablespoons butter
1 tablespoon olive oil
2 pounds pork tenderloin

Instructions:

Preheat oven to 375 degrees F (190 degrees C). Combine maple syrup, red pepper flakes and butter or margarine in a small saucepan. Cook the pork in the hot skillet until browned, stirring often, about 4 hours. An instant-read thermometer inserted into the center should read at least 145 degrees F (63 degrees C). Transfer pork to a plate. Place the tenderloin on the skillet and drizzle the remaining 1/2 bottle soy sauce over it. Cook until the pork is no longer pink, about 10 minutes. Transfer the pork to a platter and tent with foil. Allow to rest for 30 minutes. Slice pork and serve with the peach sauce. <|endoftext|>

Ingredients:

1 (18.25 ounce) package yellow cake mix
1 (3.4 ounce) package instant lemon pudding mix
3/4 cup white sugar
1/2 cup water
1/2 cup vegetable oil
4 eggs
1 teaspoon lemon extract
1 tablespoon water
1/4 cup confectioners' sugar for dusting

Instructions:

Preheat oven to 325 degrees F (165 degrees C). Grease and flour one 9x13 inch baking pan. In a large bowl, stir together cake mix and 3/4 cup sugar. Make a well in the center and pour in water, oil, eggs and lemon extract. Stir just until blended. Spread batter evenly into pan. Bake at 325 degrees F (165 degrees C) for 20 minutes. Allow to cool. To make the glaze: In a small bowl, combine confectioners' sugar with 1 tablespoon water, 1/4 cup sugar and 1/4 cup sugar. Blend until smooth. Use immediately to cool before cutting into bars. <|endoftext|>

Ingredients:

1/2 cup sour cream

1/2 cup mayonnaise
1/2 cup sour cream shortening
1 cup shredded Cheddar cheese
2 eggs
1/2 teaspoon garlic powder
1/8 teaspoon salt
1/2 teaspoon pepper
1 (5 ounce) can French-fried onions

Instructions:

Preheat oven to 350 degrees F (175 degrees C). In a small bowl, combine the sour cream, mayonnaise, sour cream, shortening, cheddar cheese, eggs, garlic powder, salt and pepper. Mix together and spread mixture into a medium baking dish. Bake uncovered for 30 minutes. Sprinkle with garlic powder and salt and bake for another 30 minutes.

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Ingredients:

1 1/2 pounds ground beef
1 onion, chopped
2 carrots, shredded
6 stalks celery, shredded
1/2 cup ketchup
2 tablespoons water
1 1/2 teaspoons white sugar
1 1/2 teaspoons lemon juice
1 1/2 teaspoons dry mustard
1 (12 fluid ounce) can or bottle beer
1 tablespoon Worcestershire sauce
1 teaspoon liquid smoke flavoring
1 tablespoon molasses
1 (14.5 ounce) can chicken broth
3 tablespoons butter
1/4 teaspoon garlic powder
1 tablespoon salt

Instructions:

In a large pot over medium heat, cook beef until brown. Remove meat and set aside. Cook onion and carrots in oil until tender, approximately 5 minutes. Add celery and ketchup to pot; cook 2 minutes. Add water, sugar, lemon juice, dry mustard, and molasses to pot. Stir well. Add beer, Worcestershire sauce, and liquid smoke. Mix well, cover, and simmer on low heat for 1 hour. Add chicken broth and butter. Simmer for 10 minutes, cover, and simmer on low for another 1/2 hour. Remove from heat and keep warm. In a small bowl, mix together garlic powder, salt, and pepper. In a large bowl, combine capers, onion, and beer. Simmer for 3 to 5 minutes. Stir in caper mixture. Heat oil in a large skillet over medium heat. Add

onion mixture to pot; reduce heat to low. Simmer, without stirring, until onion is tender. Stir in caper mixture, and heat for 15 minutes.

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Ingredients:

1 egg
1 tablespoon all-purpose flour
1/2 teaspoon salt
1/4 teaspoon ground black pepper
3/4 cup vegetable oil
1 medium head garlic, peeled and minced
1 medium yellow onion, chopped
2 teaspoons ground cumin
1 teaspoon ground coriander
1 teaspoon ground turmeric
1 teaspoon paprika
1/2 teaspoon black pepper
1/4 teaspoon cayenne pepper
1/4 teaspoon ground cinnamon
1/4 teaspoon ground coriander
1 teaspoon garlic powder
1 teaspoon minced garlic
2 1/2 cups prepared bread crumbs
1 (14 ounce) can tomato sauce
1 cup unsalted butter, melted
4 tablespoons grated Parmesan cheese
salt and ground black pepper to taste
1/4 cup chopped fresh parsley
4 ounces shredded extra-sharp Cheddar cheese

Instructions:

Preheat oven to 350 degrees F (175 degrees C). Beat egg, flour, salt, ground black pepper, vegetable oil, and minced garlic in a large bowl until smooth. Stir in onion, cumin, coriander, turmeric, paprika, and spices. Gently stir in tomato sauce and melted butter. Drop tomato into the mixture and stir until the sauce thickens and coats the small meatballs. Arrange the meatballs in a single layer on a baking pan. Bake in preheated oven until slightly golden brown, about 1 hour.

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Ingredients:

2 cups all-purpose flour
1 teaspoon salt
1/2 teaspoon ground black pepper
1/2 teaspoon garlic powder
1/2 teaspoon paprika
1/2 teaspoon dried oregano

1/2 teaspoon minced garlic
1/4 teaspoon cayenne pepper
1 cup butter, melted
1/2 cup hot pepper sauce
1/2 cup sour cream
2 pounds bone-in chicken breast halves, pounded thin

Instructions:

Mix flour, salt, black pepper, garlic powder, paprika, and oregano in a bowl. Turn out the dough, and flute the edges. Shape into a circle, and cut into 8 pieces. Place the circles into a plastic bag, and refrigerate overnight. Preheat oven to 375 degrees F (190 degrees C). Lightly season both sides of the chicken with salt and black pepper. Place the circles into a large pie plate. Squeeze the juice from the bok choy and add to the chicken; stir until evenly coated with the marinade. Set aside. Prepare the corn sauce by melting the butter in a large pot. Add the chicken strips and saute for 5 minutes, or until

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