

# Mechanics of Motherhood

Recipes from MOM



# Appetizer

# Baked kale or chard

Source: Sonya Dwyer

Transform your snack time with this easy baked kale recipe that turns a big bunch of kale (or chard) into a crunchy, delicious treat. Simply wash and dry your greens, discard the stems, and cut the leaves into wide shreds. Spread them on a foil-lined baking sheet, drizzle with olive oil, and season with salt and pepper. Bake at 350°F for 15-20 minutes, stirring occasionally for even crispiness. Whether you prefer them perfectly crunchy or slightly chewy, these baked greens are sure to satisfy your cravings.

Not only is this baked kale a nutritious option for adults, but it's also a hit with kids! My 3-year-old enjoys them as a healthy alternative to potato chips, making it a family favorite. Perfect for snacking on their own or as a topping for salads, this quick recipe is not only easy to make but also keeps well for a couple of days in an airtight container. Give this baked kale recipe a try and discover a tasty way to incorporate more greens into your diet!

Ingredients: - Big bunch of kale (or chard)

- Olive Oil

- Salt

- Pepper

Instructions: Wash and shake dry a big bunch of kale or chard.

Break off and discard the stems.

Cut across the leaves to make wide shreds.

Line baking sheet with foil and spray or brush with bit of oil.

Spread greens evenly on baking sheet, and bake @ 350 for 15-20 minutes, stirring them up once or twice.

When the greens bake, they become bright green and quite crisp.

(Cooked a minute or two less, the kale is chewy-crisp; take your pick and adjust the cooking time to taste.)

Once the crunch is out of the oven, you can salt or season it, but is very good plain.

The crunch is best the day it is made but will keep a day or two in a tin at room temp.

**\*\*NOTE\*\*:** My 3 year old loves this, and eats them like potato chips!

Recipe courtesy of Mollie Katzen

Servings: 4

# Cheesy Garlic Stuffed Mushrooms

Source: MOM Recipe

Dive into the irresistible taste of **Cheesy Garlic Stuffed Mushrooms**, a perfect appetizer for any gathering! These little delights are packed with a flavorful mixture of cream cheese, fresh garlic, parsley, and Parmesan, all stuffed into tender mushrooms caps and baked until perfectly golden. Easy to make and even easier to disappear!

## Ingredients:

- 12 large cremini or button mushrooms
- 1/2 cup cream cheese, softened
- 3 cloves garlic, finely chopped
- 2 tablespoons fresh parsley, chopped
- 1/4 cup grated Parmesan cheese
- Salt and pepper to taste
- Olive oil for drizzling

## Instructions:

1. Preheat your oven to 375°F (190°C).
1. Carefully remove the stems from the mushrooms and set the caps aside. Finely chop the stems.
1. In a bowl, mix together the cream cheese, chopped mushroom stems, garlic, parsley, Parmesan cheese, salt, and pepper until well combined.
1. Fill each mushroom cap with the cream cheese mixture, packing it in generously.
1. Place the stuffed mushrooms on a baking sheet and lightly drizzle with olive oil.
1. Bake in the preheated oven for about 20 minutes or until the mushrooms are tender and the tops are golden brown.
1. Serve warm and enjoy the burst of flavors!

Servings: 6

# Classic Deviled Eggs

Source: MOM Recipe

Indulge in the timeless elegance of **Classic Deviled Eggs**. These creamy, tangy delights are the perfect starter for any gathering. Featuring a smooth mixture of egg yolks, mayonnaise, and mustard, topped with a sprinkle of paprika, they promise to be a crowd-pleaser at any event.

Ingredients:

- 6 large eggs
- 1/4 cup mayonnaise
- 1 teaspoon mustard
- 1/8 teaspoon paprika, plus extra for garnish
- Salt to taste
- Fresh chives for garnish, optional

Instructions:

1. Place eggs in a saucepan and cover with water. Bring to a boil, then cover, turn off the heat, and let sit for 12 minutes.
1. Transfer eggs to a bowl of ice water to cool for 5 minutes, then peel them.
1. Halve the eggs lengthwise. Remove yolks and place them in a mixing bowl.
1. Mash the yolks with a fork. Add mayonnaise, mustard, paprika, and salt. Mix until smooth and creamy.
1. Pipe or spoon the yolk mixture back into the egg white halves.
1. Garnish with a sprinkle of paprika and optional chives.
1. Chill in the refrigerator until ready to serve.

Servings: 5

# Melon Wrapped in Prosciutto

Source: MOM Recipe

Savor the delightful combination of sweet and savory with our **Melon Wrapped in Prosciutto** appetizer. Perfect for any gathering, this easy-to-prepare dish brings a touch of *elegance* to your table. Juicy melon and salty prosciutto come together in a harmonious blend that will tantalize your taste buds!

Ingredients:

- 1 ripe cantaloupe
- 12 slices of prosciutto
- Fresh mint leaves for garnish (optional)
- Balsamic glaze for drizzling (optional)

Instructions:

1. Cut the cantaloupe in half and remove the seeds.
1. Slice each half into 6 equal wedges and peel off the skin.
1. Wrap each melon wedge with a slice of prosciutto, covering the melon partially while leaving some parts exposed.
1. Arrange the wrapped slices on a platter.
1. Garnish with fresh mint leaves if desired.
1. Drizzle with balsamic glaze for an added touch of flavor (optional).
1. Serve chilled or at room temperature.

Servings: 10

# Mini Crab Cakes with Tangy Remoulade Sauce

Source: MOM Recipe

Delight your guests with these **\*\*crispy and succulent Mini Crab Cakes\*\***, paired perfectly with a homemade **\*tangy remoulade sauce\***. These bite-sized treats are easy to make and perfect for any gathering, making them a surefire hit for all seafood lovers!

## Ingredients:

- 1 pound lump crab meat
- 1 cup breadcrumbs
- 1/4 cup mayonnaise
- 1 tablespoon Dijon mustard
- 1/4 cup chopped green onions
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper
- 2 tablespoons olive oil for frying
- For the Remoulade Sauce:
  - 1/2 cup mayonnaise
  - 1 tablespoon capers, chopped
  - 1 tablespoon pickle relish
  - 1 teaspoon lemon juice
  - 1 teaspoon Dijon mustard
  - 1/2 teaspoon paprika
  - 1/4 teaspoon garlic powder
  - Salt and pepper to taste

## Instructions:

1. In a large bowl, combine crab meat, breadcrumbs, mayonnaise, mustard, green onions, salt, and pepper.
1. Form the mixture into small, round patties.
1. Heat olive oil in a pan over medium heat.
1. Fry the patties for about 3-4 minutes on each side or until they are golden and crispy.
1. To make the remoulade sauce, mix mayonnaise, capers, pickle relish, lemon juice, mustard, paprika, and garlic powder in a small bowl. Season with salt and pepper to taste.
1. Serve the mini crab cakes hot with the remoulade sauce on the side.

Servings: 10



# Pig in a Blanket

Source: MOM Recipe

Dive into the delightful world of **\*\*appetizers\*\*** with our classic **\*\*Pig in a Blanket\*\*** recipe! Perfect for parties, this easy-to-make snack wraps juicy cocktail sausages in a golden, flaky puff pastry. Not only is it a crowd-pleaser, but it's also fun and quick to prepare, making it ideal for both big events and cozy family gatherings.

## Ingredients:

- 1 package of cocktail sausages (about 24 pieces)
- 1 sheet of puff pastry, thawed
- 1 egg, beaten
- Flour for dusting
- Optional: sesame seeds or poppy seeds for garnish

## Instructions:

1. Preheat your oven to 375°F (190°C) and line a baking sheet with parchment paper.
1. Lightly flour your working surface and unfold the puff pastry. Cut the pastry into thin strips about 1 inch wide and 3 inches long.
1. Wrap each cocktail sausage with a strip of puff pastry, sealing the ends by pressing them gently.
1. Brush the outside of each wrapped sausage with the beaten egg. This will give your pigs in a blanket a beautiful golden color once baked.
1. If desired, sprinkle some sesame seeds or poppy seeds on top for an extra touch of flavor and texture.
1. Arrange the wrapped sausages on the prepared baking sheet, leaving some space between each for even cooking.
1. Bake in the preheated oven for 15-20 minutes, or until the pastry is puffed and golden brown.
1. Remove from the oven and let cool for a few minutes before serving. Enjoy your homemade pigs in a blanket warm!

Servings: 25

# Seven Layer Dip

Source: Lesley Hazleton

Dive into a classic favorite with a twist! Here's a delightful recipe for a 7-Layer Dip that promises to be the star of your next gathering. Combining the creamy textures of refried beans and guacamole with the zesty kick of a seasoned mayo-sour cream blend, this dip is layered with freshness from tomatoes and green onions, topped with the sharpness of shredded cheese, and finished with a sprinkle of black olives for that extra punch. Whether you're hosting a game night or looking for the perfect potluck contribution, this 7-layer dip is sure to impress.

Ingredients: 2 cans of Rosarita refried beans

2 Tbsp milk (to soften the beans)

4 ripe avocados, mashed (for homemade guacamole) or 1 package of prepared guacamole

1 cup mayonnaise

1 cup sour cream

1 package Lawry's taco seasoning

4 to 6 Roma tomatoes, finely chopped

6 green onions, thinly sliced

2 cups shredded cheese (cheddar or your preferred type)

1 4oz can sliced black olives, drained

Instructions: 1. **\*\*Prepare the Bean Layer:\*\***

Blend the refried beans with milk until smooth. This helps in creating a spreadable base layer. Spread this mixture evenly over the base of a 9-inch round plate or a 9x9-inch baking dish.

1. **\*\*Guacamole Layer:\*\***

For the next layer, gently spread your mashed avocados or pre-made guacamole over the bean layer. If making guacamole from scratch, consider adding a touch of lime juice, salt, and chopped cilantro for extra flavor.

1. **\*\*Creamy Taco Seasoning Layer:\*\***

In a separate bowl, whisk together mayonnaise, sour cream, and taco seasoning until well combined. This mixture brings a tangy and spicy flavor that contrasts beautifully with the layers below and above it. Spread this over the guacamole layer.

1. **\*\*Tomato Layer:\*\***

Scatter the chopped Roma tomatoes evenly over the creamy taco seasoning layer, adding a fresh and juicy element to the dip.

1. **\*\*Cheese Layer:\*\***

Sprinkle your choice of shredded cheese generously over the tomatoes. The cheese will slightly melt over the warm bean layer, adding a gooey texture to the dip.

1. **\*\*Final Touches:\*\***

Finish off the dip by adding a layer of sliced green onions and then black olives. These add a crisp bite and a briny contrast to the creamy layers.

Servings: 4

# Bread

# Cardamom Cranberry Pumpkin Muffins

Source: Kryn Contello

Indulge in the cozy embrace of autumn any time of the year with these Spiced Cranberry-Pumpkin Delights. Crafted by the culinary imagination of Kryn Contello, this muffin recipe marries the warm, comforting flavors of pumpkin and cardamom with the tangy zest of fresh cranberries. Each bite takes you on a journey through a symphony of textures and tastes, making it more than just a treat—it's an experience. Perfect for breakfast, a snack, or a sweet end to your day, these muffins are sure to become a cherished part of your baking repertoire.

Ingredients: - 2 eggs, slightly beaten

- 1 1/4 cups sugar
- 1/2 cup canola oil
- 1 cup pumpkin
- 2 cups flour
- 1/4 cup oat flour (or regular)
- 1 tsp. baking soda
- 1/2 tsp. salt
- 1 T. pumpkin pie spice
- 1/4 tsp. cardamom
- 4 ounces cinnamon applesauce
- 1 1/4 cups chopped fresh or frozen cranberries

Instructions: - Prep and Preheat: Begin by preheating your oven to 350°F (175°C) and generously greasing your muffin pans to ensure easy removal of the muffins after baking.

- Wet Ingredients Mix: In a large mixing bowl, whisk together 2 slightly beaten eggs, 1 1/4 cups of sugar, 1/2 cup of canola oil, 1 cup of pumpkin puree, and 4 ounces of cinnamon applesauce until well combined and smooth.

- Dry Ingredients Assembly: In a separate bowl, whisk together 2 cups of flour, 1/4 cup of oat flour (you can substitute with regular flour if needed), 1 teaspoon of baking soda, 1/2 teaspoon of salt, 1 tablespoon of pumpkin pie spice, and 1/4 teaspoon of cardamom, creating a harmonious blend of dry ingredients.

- Combine and Mix: Create a well in the center of the dry ingredients and pour the wet mixture into it. Gently fold the ingredients together until just mixed, being careful not to overmix to keep the muffins light and fluffy.

- Add Cranberries: Gently fold in 1 1/4 cups of chopped fresh or frozen cranberries, distributing them evenly throughout the batter to ensure each muffin is studded with bursts of tart cranberry flavor.

- Bake to Perfection: Spoon the batter into the prepared muffin pans, filling each cup about 3/4 full.

Place in the preheated oven and bake for 20 to 30 minutes, or until a toothpick inserted into the center of a muffin comes out clean.

- Cool and Enjoy: Allow the muffins to cool in the pan for a few minutes before transferring them to a wire rack to cool completely. Enjoy your Spiced Cranberry-Pumpkin Delights warm or at room temperature, savoring the perfect blend of spices, pumpkin, and cranberries.

Servings: 18

# Breakfast

# Breakfast Pizza

Source: Lesley Hazleton

Cold pizza makes for a mighty fine breakfast today, however, there are alternatives.

Ingredients: 1 container Hungry Jack hashbrown potatoes rehydrated

8 strips apple wood smoked bacon sliced

8 eggs

6 Tablespoons milk

¼ pound ham cut into small pieces

1 cup Tillamook Sharp Cheddar cheese grated

2 small Campari tomatoes thinly sliced

2 Tablespoons melted butter

½ teaspoon pepper

½ teaspoon salt

Instructions: Preheat oven to 425 degrees. Fill the hashbrown carton with boiling water and let stand until all water is absorbed (about 15 minutes). While waiting for hashbrowns, cook the bacon in a skillet until crisp. Once the hashbrowns are ready, cover a 12 inch pizza pan or make a 12 inch circle on a pizza stone. Salt and pepper the hashbrowns and drizzle melted butter over them. Bake in the oven at 425 degrees for 20 minutes. While the hashbrowns are baking, break the 8 eggs in a mixing bowl and mix with 6 Tablespoons of milk then scramble the eggs. Once the hashbrowns have cooked for 20 minutes, remove from oven. Let cool for 5 minutes, then spread scrambled eggs over the top of the hashbrowns. Then spread bacon, ham, sliced tomatoes and cover with the shredded cheese. Put back in the oven to cook for another 20 minutes at 425 degrees. Once the dish is done baking, remove from the oven and let stand a couple minutes. Cut like a pizza and serve hot.

Serves 4 to 6.

Servings: 4



# Hashbrown Potato Quiche

Source: Lesley Hazleton

Ingredients: 1 container Hungry Jack Hashbrown Potatoes  
8 Johnsonville maple breakfast sausages (cooked and sliced)  
 $\frac{3}{4}$  cup Tillamook Sharp Cheddar cheese grated  
 $\frac{1}{4}$  cup grated parmesan cheese  
5 to 6 fresh basil leaves chopped  
2 roma tomatoes chopped  
4 eggs  
 $\frac{2}{3}$  cups milk  
 $\frac{2}{3}$  cups half and half  
 $\frac{1}{2}$  teaspoon white pepper  
 $\frac{1}{2}$  teaspoon salt

Instructions: Preheat oven to 375 degrees. Fill the hashbrown carton with boiling water and let stand until all water is absorbed (about 15 minutes). While waiting for hashbrowns, cook the breakfast sausage in a 9 inch skillet. Remove sausage, but leave in drippings and add another 2 tablespoons of canola oil. Make sure the entire skillet is coated with oil, then add hashbrowns forming a crust/shell inside the pan. Cook on medium high until hashbrowns are cooked periodically using a spoon to press the hashbrowns into the shell form. Once done (about 7 or 8 minutes), remove from heat and transfer the hashbrowns to a deep dish pie pan. Form the crust/shell in the pie pan. Add cooked, sliced sausage, basil and tomatoes to the bottom of the pie pan. Cover with cheese. Then mix eggs, milk, half and half, salt and white pepper. Add mixture to the pie dish. Cook 30 minutes or until a toothpick comes out of the center of the quiche clean.

Serves 6.

Servings: 4

## Dessert

# Backyard Bananas Foster

Source: MOM Recipe

Prepare to dazzle your guests with this **\*\*easy\*\*** and **\*\*show-stopping\*\*** dessert! Our **\*Backyard Bananas Foster\*** is not only **\*\*delicious\*\*** but comes with a bit of flare, literally! Perfect for evening gatherings, this dish brings the taste of New Orleans right to your backyard. Watch as the bananas caramelize and the flames dance, making your dessert the highlight of the night.

Ingredients: - 1 stick butter

- 1/2 cup brown sugar

- 4 bananas, peeled and halved lengthwise

- 1/4 cup dark rum

- 1/4 cup Triple Sec

- Vanilla ice cream for serving

Instructions:

1. Melt butter in a large skillet over medium-high heat.

1. Add brown sugar to the melted butter and stir to combine.

1. Place the banana halves in the skillet, cut side down, and cook until caramelized.

1. Carefully pour the dark rum and Triple Sec over the bananas.

1. Ignite the rum with a long lighter to flambé the dish. Do this step with caution and ensure safety at all times.

1. Allow the flames to die down naturally, then carefully remove the skillet from heat.

1. Serve the caramelized bananas over scoops of vanilla ice cream.

Servings: 2

# Chocolate Chip Pound Cake

Source: Shanna Ellis

Ingredients: 4 eggs

1 (6 oz.) pkg. chocolate mini chips

1/4 cup vegetable oil

1 cup buttermilk

1 box yellow butter cake mix

4 oz. instant chocolate pudding mix

Copped pecans - no set amount (I use mine for top but not in the batter)

Instructions: Spray bundt pan with vegetable cooking spray. Sprinkle finely chopped pecans in bottom of the pan. Mix all other ingredients and beat 2 minutes with electric hand mixer. I usually add my chips last to be mixed in. Pour batter over the pecans and bake at 350 degrees for 45 minutes to 1 hour, until toothpick comes out clean (not counting the melted chips!).

I use about 1/4 cup chopped pecans and sprinkle in the bottom and on sides of the pan.

I use the dark chocolate pudding mix if and when I can find it.

I add a few more chocolate mini chips sometimes.

Buttermilk trick: Use one cup milk and add 1-2 Tbsp of lemon juice or vinegar and let set for at least 5 minutes at room temperature. I prefer using the vinegar.

Servings: 4

# Classic Monkey Bread

Source: MOM Recipe

Monkey Bread is a **\*\*deliciously sticky and sweet treat\*\*** that's perfect for breakfast or dessert. Imagine pulling apart warm, gooey pieces of dough coated in cinnamon sugar and drizzled with a buttery caramel glaze. This recipe is a family favorite, and it's so easy, even the kids can help make it!

This recipe dates back to Mom's childhood, where she first learned how to make it with her grandmother. Over the years, she has refined the recipe, adding her own twists and ensuring it's quick and easy for busy parents. The result is a **\*\*mouthwatering delight\*\*** that's perfect for any occasion, be it a lazy Sunday morning or a special celebration.

Because it's made with pre-made biscuit dough, this recipe requires minimal prep time and delivers maximum flavor. **\*\*Monkey Bread\*\*** is sure to become a staple in your household, bringing smiles to everyone's faces with its irresistible taste and comforting aroma.

## Ingredients:

- 3 cans refrigerated biscuit dough
- 1 cup granulated sugar
- 2 teaspoons ground cinnamon
- 1 cup packed brown sugar
- 1/2 cup unsalted butter
- 1/4 cup heavy cream
- 1 teaspoon vanilla extract
- 1/4 cup chopped pecans (optional)

## Instructions:

1. Preheat your oven to 350°F (175°C). Grease a bundt pan with non-stick spray or butter.
1. Cut each biscuit into quarters and set aside.
1. In a large ziplock bag, combine the granulated sugar and ground cinnamon. Add the biscuit quarters to the bag, seal it, and shake until all pieces are evenly coated with the cinnamon sugar mixture.
1. Arrange the coated biscuit pieces evenly in the prepared bundt pan. If using, sprinkle chopped pecans between the layers.
1. In a small saucepan, melt the unsalted butter over medium heat. Stir in the brown sugar, heavy cream, and vanilla extract. Cook until the mixture is smooth and bubbly, about 3-4 minutes.
1. Pour the caramel mixture evenly over the biscuit dough in the bundt pan.
1. Bake for 35-40 minutes, or until the top is golden brown and the center is cooked through.
1. Allow the Monkey Bread to cool in the pan for about 10 minutes before inverting it onto a serving plate. Serve warm.

Servings: 8

# Heath Bar Cake

Source: Lesley Hazleton

Ingredients: Box White Cake Mix  
4 oz Box Instant Chocolate Pudding  
2 Cups Water  
3 Egg Whites

Frosting:

1 teaspoon vanilla  
1 cup powder sugar  
¼ cup margarine melted & slightly cooled  
Add mixture to: 8 oz cool whip

Instructions: Mix ingredients together and pour into a 9x13-baking pan. Bake at 350 degrees for 40 minutes. Test with toothpick for doneness. Let cake cool before frosting. Frost the cake once cooled.

Put 2 Heath Bars (frozen) in baggie and pound with hammer to crush. Spread over the cake.

Refrigerate until serving.

Servings: 4

# Pineapple Mousse with Rum

Source: MOM Recipe

Indulge in a tropical escape with this **\*\*Pineapple Mousse with Rum\*\***! Perfect for a summery dessert or a festive gathering, this mousse combines the zesty sweetness of pineapple with a hint of rum for a *\*decadent\**, airy delight that's sure to impress.

## Ingredients:

- 1 cup fresh pineapple, chopped
- 1/4 cup white rum
- 1/2 cup sugar
- 1 tablespoon gelatin powder
- 1/4 cup cold water
- 1 cup heavy cream
- 1 teaspoon vanilla extract
- Fresh mint leaves for garnish

## Instructions:

1. In a blender, combine the chopped pineapple and rum, and blend until smooth.
1. Pour the pineapple and rum mixture into a saucepan, add sugar, and heat over medium heat until sugar dissolves completely.
1. Sprinkle gelatin over cold water and let it bloom for about 5 minutes.
1. Add the bloomed gelatin to the warm pineapple mixture and stir until gelatin is completely dissolved. Remove from heat and let cool to room temperature.
1. In a separate bowl, whip the heavy cream with vanilla extract until stiff peaks form.
1. Fold the whipped cream gently into the cooled pineapple mixture until well combined.
1. Pour the mousse into serving dishes and refrigerate for at least 4 hours, or until set.
1. Garnish with fresh mint leaves before serving.

Servings: 4

# Rustic Chocolate Chip Banana Oat Cake with PB Banana Glaze

Source: Dianne E

Ingredients: \* 2 cups regular oats, processed into a flour

- \* 1/2 cup regular oats (not processed)
- \* 1/2 cup brown sugar, packed firmly
- \* 1/2 tsp ground cinnamon
- \* 1/8th tsp ground nutmeg
- \* 1/16th tsp ground cloves (optional)
- \* 2 tbsp cane sugar (or regular white)
- \* 1 tsp baking powder
- \* 1/2 tsp kosher salt
- \* 2 tbsp coconut oil, melted (or other light tasting oil)
- \* 2 medium very ripe bananas, peeled
- \* 1/3 cup applesauce
- \* 1/4 cup almond milk
- \* 1 tsp pure vanilla extract
- \* 1/2 cup dark chocolate chips; 1/4 cup walnuts, chopped; 1 ripe banana, cut into chunks

Instructions: 1. Preheat oven to 350F and lightly grease a 8 inch (4 cup) casserole dish or 8" cake pan. Take 2 cups of regular oats and process them in a food processor until flour like in consistency.

2. In a large bowl, whisk together the dry ingredients (processed oats, regular oats, sugars, spices, baking powder, and salt).

3. In another bowl, mix together the oil, applesauce, almond milk, and vanilla. Add in the two peeled bananas and smash into the wet ingredients until smooth.

4. Add the wet mixture to the dry and stir until just combined. Now fold in the chips, optional walnuts, and the chopped banana.

5. Spread into prepared pan and bake for 36 minutes at 350F or until a toothpick comes out clean. The cake must be cooled for at least 15-20 minutes before attempting to remove.

6. Once fully cooled, slice and top with PB Banana Glaze (see below). Store in the fridge for up to 3 days. Makes 8-10 servings.



## Easy Peanut Butter Banana Glaze

Yield: 2/3-3/4 cup

### Ingredients:

- \* 1 ripe banana (but not too ripe, you still want it solid!)
- \* 2 tbsp peanut butter (I used White Chocolate Wonderful flavour)
- \* 1/2 cup icing sugar, sifted
- \* Pinch of kosher salt, to taste

Directions: Mash banana in a bowl until smooth. Add in peanut butter and mash until combined. Sift in the salt and icing sugar and stir until fully combined. Makes about 2/3 cup glaze. Store in fridge in a sealed container for 1-2 days.

Servings: 4

# Starbuck's Lemon Loaf

Source: Starbuck's via FB

Ingredients: 1 1/2 cups flour  
1/2 teaspoon baking soda  
1/2 teaspoon baking powder  
1/2 teaspoon salt  
3 eggs  
1 cup sugar  
2 tablespoons butter, softened  
1 teaspoon vanilla  
1 teaspoon lemon extract  
1/3 cup lemon juice  
1/2 cup oil (recommend coconut oil)

## ICING INGREDIENTS

1 cup powdered sugar, plus 1 Tablespoon  
2 tablespoons whole milk  
1/2 teaspoon lemon extract

Instructions: Combine flour, baking soda, baking powder and salt in a bowl.

Use mixer to blend together the eggs, sugar, butter, vanilla, lemon extract, and lemon juice in a medium bowl.

Pour wet ingredient into the dry ingredients and blend until smooth.

Add oil and mix well.

Pour batter into a well greased 9x5 loaf pan

Bake at 350 degrees for 45 minutes or until a toothpick stuck into the center of the cake comes out clean.

Make the lemon icing by combining all the icing ingredients in a small bowl with an electric mixer on low speed.

When the loaf is cool, remove it from pan and frost the top with the icing.

Let the icing set up before slicing.

Servings: 4

# Strawberries with Balsamic Vinegar

Source: Kryn Contello

Ingredients: 4 cups strawberries, hulled and quartered

3 tablespoons sugar

2 tablespoons balsamic vinegar

Serves 4

Instructions: In a large bowl place strawberries and drizzle with balsamic.

Allow to sit at room temperature for up to 1/2 hour.

Sprinkle with sugar and spoon into individual dishes.

Servings: 4

# Dips

# Warm Spinach and Artichoke Dip

Source: MOM Recipe

Dive into the creamy, savory goodness of our **\*\*Warm Spinach and Artichoke Dip\*\***! Perfect for any gathering, this dip combines the delicious flavors of spinach and artichokes with a creamy cheese blend. Easy to prepare and guaranteed to be a hit at your next party!

## Ingredients:

- 1 cup chopped spinach (fresh or frozen)
- 1 cup chopped artichoke hearts
- 1 cup cream cheese, softened
- 1/2 cup sour cream
- 1/2 cup mayonnaise
- 1 cup grated Parmesan cheese
- 1/2 cup shredded mozzarella cheese
- 2 cloves garlic, minced
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1 tablespoon olive oil
- 1 bag of tortilla chips or sliced baguette for serving

## Instructions:

1. Preheat your oven to 375°F (190°C).
1. In a mixing bowl, combine the cream cheese, sour cream, mayonnaise, Parmesan cheese, mozzarella cheese, minced garlic, salt, and pepper.
1. If using frozen spinach, thaw and squeeze out excess water. Roughly chop if needed.
1. Drain and chop the artichoke hearts.
1. Heat olive oil in a pan over medium heat, add spinach and artichokes, and sauté for about 5 minutes until the spinach is wilted and artichokes are slightly browned.
1. Add the sautéed spinach and artichokes to the cheese mixture and stir to combine.
1. Transfer the mixture to a baking dish and spread evenly.
1. Bake in the preheated oven for 20-25 minutes or until the top is golden and bubbly.
1. Serve warm with tortilla chips or slices of baguette.

Servings: 4

**Drink**

# Espresso Martini

Source: MOM Recipe

Shake up your evening with this **\*\*bold\*\*** and invigorating **\*\*Espresso Martini\*\***. It's the perfect blend of rich espresso and smooth vodka, enhanced by a touch of sweet coffee liqueur and simple syrup. Whether you're looking to kickstart a night out or simply enjoy a sophisticated sipper, this cocktail promises to deliver a delightful buzz!

Ingredients: - 2 ounces vodka

- 1 ounce espresso, freshly brewed and cooled

- 1/2 ounce coffee liqueur

- 1/4 ounce simple syrup

Instructions: 1. Fill a cocktail shaker with ice to chill.

1. Add the vodka, cooled espresso, coffee liqueur, and simple syrup to the shaker.

1. Shake vigorously for about 15 seconds or until well-chilled.

1. Strain into a chilled martini glass.

1. Optionally, garnish with three coffee beans for a traditional touch.

Servings: 0

# Golden Hour Fizz

Source: MOM Recipe

In the heart of a quaint coastal town, there exists a hidden gem of a bar called "The Sunset Lounge." This bar, perched on a cliff overlooking the ocean, is renowned for its breathtaking views of the sunset. Every evening, as the sun begins its descent, the sky is painted with hues of gold, orange, and pink—an event known locally as the "Golden Hour."

One summer evening, the head bartender, inspired by the stunning sunset and the desire to capture its essence in a drink, set out to create a cocktail that embodied the warmth, beauty, and tranquility of the Golden Hour. Combining the vibrant flavors of lemon and Aperol with the boldness of gin and tequila, and adding a refreshing fizz of club soda, the Golden Hour Fizz was born.

This cocktail quickly became a favorite among the patrons, who would gather at the bar to watch the sunset, sip on their Golden Hour Fizz, and share stories of their day. The drink's bright citrus notes and effervescent bubbles perfectly mirrored the glow and sparkle of the evening sky, making it the ideal companion for those magical moments.

## Ingredients:

- 1 oz London dry gin
- 1 oz tequila
- 0.75 oz Aperol
- 1 oz freshly squeezed lemon juice
- 0.75 oz simple syrup
- Club soda
- Ice
- Lemon wheel or twist
- Sprig of fresh thyme for garnish

## Instructions:

1. Fill a cocktail shaker with ice.
1. Add the gin, tequila, Aperol, lemon juice, and simple syrup to the shaker.
1. Shake well until the mixture is well chilled.
1. Strain the cocktail into a glass filled with ice.
1. Top with club soda and gently stir.
1. Garnish with a lemon wheel or twist and a sprig of fresh thyme.

Servings: 1



# Mango Shake with Yogurt

Source: Kryn Contello

Ingredients: Makes 1 serving

1 small mango (8 oz.) quartered, pitted, and peeled

3/4 cup non fat plain yogurt

1/3 cup orange juice

2 ice cubes

Instructions: In a blender combine all the ingredients until thick and smooth.

Servings: 4

# Maple Canadian Old Fashioned

Source: MOM Recipe

The **Maple Canadian Old Fashioned** is a delightful twist on the classic cocktail, perfectly blending the rich, smooth taste of Canadian whiskey with the sweet, earthy flavor of maple syrup. This cocktail was born out of a love for both traditional spirits and the unique ingredients available in Canada. Over the years, it has become a favorite for those looking to enjoy a sophisticated drink with a touch of homegrown flair.

Imagine a chilly winter evening, and you're curled up by the fireplace with a cozy blanket. The idea for the Maple Canadian Old Fashioned first came to life during one such evening when a mom was experimenting with drink recipes to surprise her guests during a family gathering. She wanted to create something that was both familiar and comforting, yet distinctly Canadian. After a few trials and adjustments, she found the perfect balance of flavors that offered just the right amount of sweetness without overpowering the whiskey.

This cocktail is not only a treat for whiskey lovers but also offers a quintessential taste of Canada, making it a hit at any adult gathering. It's an excellent choice for those seeking a **quick and easy** drink that still feels special. With just a few ingredients and simple steps, you can bring a touch of Canadian warmth into your home with every sip.

Ingredients: - 2 oz Canadian whiskey

- 1/2 oz maple syrup
- 2 dashes Angostura bitters
- Orange peel
- Ice cubes
- Maraschino cherry (optional)

Instructions: - Fill an old-fashioned glass with ice cubes.

- Pour 2 oz of Canadian whiskey over the ice.
- Add 1/2 oz of maple syrup to the glass.
- Add 2 dashes of Angostura bitters.
- Stir the mixture gently until well combined and chilled.
- Twist an orange peel over the glass to release its oils, then drop it into the drink.
- Garnish with a maraschino cherry if desired.
- Serve immediately and enjoy!

Servings: 1

# Peach Iced Tea

Source: MOM Recipe

Quench your thirst with this **\*\*refreshing Peach Iced Tea\*\***! Perfect for hot summer days, this drink combines the bold flavors of black tea with the sweet, juicy taste of fresh peaches and a zesty splash of lemon. Easy to make and irresistibly delicious, this peach iced tea will be your new go-to beverage to beat the heat!

## Ingredients:

- 4 black tea bags
- 1 cup fresh peach slices (about 2 peaches)
- 3/4 cup freshly squeezed lemon juice
- 1/2 cup sugar
- 4 cups water

## Instructions:

1. Bring 2 cups of water to a boil in a medium saucepan.
1. Add the tea bags and let steep for about 5 minutes.
1. Remove the tea bags and add the sugar, stirring until dissolved.
1. In a blender, blend the peach slices with lemon juice until smooth.
1. Mix the peach puree and the tea in a large pitcher.
1. Add 2 cups of cold water.
1. Refrigerate until chilled.
1. Serve over ice with peach slices for garnish.

Servings: 1

# Revolver

Source: MOM Recipe

The **Revolver Cocktail** is a perfect blend of rich bourbon and aromatic coffee liqueur, creating a delightful drink that's both sophisticated and energizing. The subtle sweetness from the *simple syrup* perfectly balances the boldness of the spirits, while a dash of *orange bitters* adds a citrusy twist that brightens the entire concoction. This cocktail was born when Mom wanted to create a drink that combined her love for bourbon with a touch of something unexpected. Over time, she refined this recipe, finding the perfect balance of flavors to create a cocktail that is both easy to make and impressive to serve.

Imagine an evening at home, the kids are in bed, and it's time for a little adult relaxation. What better way to unwind than with a **Revolver Cocktail** in hand? The smooth, warming notes of the bourbon perfectly complement the rich, deep flavor of the coffee liqueur, creating a soothing drink that's just right for a cozy night in. Mom found that using a quality bourbon and adjusting the simple syrup based on the sweetness of the liqueur resulted in a perfectly balanced cocktail every time.

This cocktail isn't just for quiet nights at home, though. It's a great choice for entertaining friends or as a sophisticated addition to any gathering. With its striking presentation served *up* in a martini glass and garnished with an elegant orange peel, the Revolver is sure to impress your guests. Whether you're a bourbon lover or looking to try something new, this cocktail is easy to make yet offers a unique flavor profile that's sure to become a favorite in your recipe repertoire.

Ingredients: - 2 oz bourbon

- 1 oz coffee liqueur

- 1/2 oz simple syrup

- 2 dashes orange bitters

- Orange peel for garnish

Instructions: 1. Chill a martini glass by filling it with ice water and set aside.

1. In a mixing glass, combine the bourbon, coffee liqueur, and simple syrup.

1. Add 2 dashes of orange bitters to the mixture.

1. Fill the mixing glass with ice and stir the mixture until well chilled, about 30 seconds.

1. Discard the ice water from the martini glass and strain the cocktail into the glass.

1. Garnish with an orange peel by expressing the oils over the drink and dropping it into the glass.

1. Serve immediately and enjoy your Revolver Cocktail.

Servings: 1

# Sloe Gin Fizz

Source: MOM Recipe

Experience the classic charm of a **Sloe Gin Fizz** using *Hayman's Sloe Gin*. This delightful cocktail traces its origins back to Victorian England, where it was a favorite at social gatherings. Over the years, it has been refined and perfected by moms who love to host and impress their guests with unique and refreshing beverages.

The journey to perfect this recipe started in a quaint gin distillery in Edinburgh, where the unique taste of sloe berries was expertly balanced with the botanicals of traditional gin. This refreshing drink is easy to make and even easier to enjoy, making it a favorite for quick gatherings or relaxed evenings at home.

The **Sloe Gin Fizz** combines the tangy sweetness of sloe berries with a fizzy sparkle, making it a perfect drink for warm evenings or festive occasions. The addition of Hayman's Sloe Gin elevates this cocktail, infusing it with a rich, fruity flavor that is both nostalgic and contemporary.

The beauty of this cocktail lies in its simplicity and the quality of the ingredients. The tartness of the sloe gin is perfectly complemented by the sweetness of simple syrup and the zesty freshness of lemon juice. Topped off with a splash of soda water, this drink is not only visually appealing with its gorgeous ruby hue but also a treat to the palate.

Whether you're hosting a brunch, an evening soiree, or just looking for a quick and delightful drink to unwind, the **Sloe Gin Fizz** is sure to impress. So, gather your ingredients, follow the simple steps, and enjoy a taste of refined elegance with every sip.

## Ingredients:

- 2 oz Hayman's London Sloe Gin
- 1 oz fresh lemon juice
- 1/2 oz simple syrup
- Club soda
- Ice
- Lemon slice or twist for garnish

## Instructions:

1. Fill a shaker with ice.
1. Add 2 oz of Hayman's London Sloe Gin.
1. Pour in 1 oz of fresh lemon juice.
1. Add 1/2 oz of simple syrup.
1. Shake well until the mixture is chilled.
1. Strain into a tall glass filled with ice.
1. Top off with club soda.
1. Garnish with a lemon slice or twist.

1. Serve immediately and enjoy!

Servings: 1

# Spicy Honey Peppered Vodka Gimlet

Source: Mark Hazleton

Introduce a zesty twist to your cocktail hour with the Spicy Honey Peppered Vodka Gimlet.

This cocktail is a fiery reinterpretation of the classic gimlet, blending the heat of hot pepper flavored vodka with the sweet complexity of peppered honey, all balanced by the crisp tartness of fresh lime juice.

Perfect for those evenings when you're craving something bold and refreshing, this cocktail promises to ignite your taste buds and impress your guests with its unique flavor profile.

Crafted to offer a perfect balance of sweet, spicy, and sour, this drink is not just a cocktail but a conversation starter. The origin of this zesty gimlet traces back to a playful experiment in Mom's kitchen, where the usual cocktail ingredients met the daring heat of pepper.

Over time, the recipe was refined, balancing the heat with the right amount of sweetness, leading to this perfected version that offers a tantalizing twist on a beloved classic.

Whether you're hosting a party or unwinding after a long day, the Spicy Honey Peppered Vodka Gimlet is your go-to choice. It's easy to prepare, delightful to sip, and sure to leave a memorable impression.

Elevate your cocktail game and bring a spicy kick to your gatherings with this exquisite mix.

Ingredients: - 2 ounces hot pepper flavored vodka

- 1/2 ounce peppered honey syrup

- 3/4 ounce fresh lime juice

- Ice

- Lime wheel, for garnish

Instructions: 1. Fill a shaker with ice.

1. Add hot pepper flavored vodka, peppered honey, and fresh lime juice to the shaker

1. Shake well until chilled

1. Strain into a chilled cocktail glass

1. Garnish with a lime wheel

1. Enjoy the spicy kick with a hint of sweetness!

Servings: 0



# Strawberry Tequila Sunrise

Source: MOM Recipe

Looking for a refreshing and unique cocktail to enjoy with friends or unwind after a long day?

**\*\*Strawberry Tequila Sunrise\*\*** is the perfect blend of fruity and tangy flavors with a hint of bitterness. This delightful drink was inspired by Mom's love for experimenting with cocktails during family gatherings, and over time, she perfected this recipe that never fails to impress. **\*\*Tequila\*\***, **\*\*Aperol\*\***, and **\*\*homemade strawberry simple syrup\*\*** come together with a splash of citrus and bitters to create a vibrant, multi-layered drink that's as beautiful as it is delicious.

Whether you're hosting a summer BBQ or simply looking for a new favorite cocktail, the Strawberry Tequila Sunrise is sure to be a hit. The combination of fresh strawberries and citrus flavors makes it both refreshing and slightly exotic. The addition of Aperol adds a unique twist, balanced perfectly by the bitters, creating a symphony of flavors in every sip.

Make this cocktail your go-to for any occasion, from weekend brunches to evening get-togethers. It's not just a drink; it's an experience that brings a touch of elegance and a burst of color to your table. Try it out, and let this **\*\*Strawberry Tequila Sunrise\*\*** become a staple in your cocktail repertoire.

Ingredients:

- 2 oz tequila
- 1 oz Aperol
- 1 oz strawberry simple syrup (recipe below)
- 1 oz fresh lime juice
- 1 oz fresh orange juice
- 2-3 dashes of bitters
- Ice
- Strawberry and orange slices for garnish

Instructions:

1. To make the strawberry simple syrup, combine 1 cup of water, 1 cup of sugar, and 1 cup of chopped strawberries in a small saucepan. Bring to a boil, then reduce heat and simmer for 10 minutes. Strain and let cool.

1. Fill a cocktail shaker with ice.

1. Add tequila, Aperol, strawberry simple syrup, lime juice, and orange juice to the shaker.

1. Shake well until the mixture is chilled.

1. Strain into a glass filled with ice.

1. Add 2-3 dashes of bitters on top.

1. Garnish with a slice of strawberry and orange.

1. Serve immediately and enjoy!

Servings: 1

# Summer Sunburst

Source: Mark Hazleton

Introducing the "Summer Sunburst," a cocktail that encapsulates the essence of summer with its radiant blend of flavors and colors. This delightful concoction is a symphony of warmth and vibrancy, designed to evoke the joy and brightness of the sunniest season.

## Description:

The "Summer Sunburst" is a harmonious blend of smooth tequila, the distinct bitter-sweetness of Aperol, the floral subtlety of orange blossom honey syrup, and the sharp zest of fresh lime juice. Served up in an elegant coupe glass, this cocktail is not only a feast for the palate but also a visual delight, mirroring the hues of a summer sunset.

## Tasting Notes:

Upon the first sip, the "Summer Sunburst" greets you with the crisp, herbal notes of tequila, which then seamlessly meld into the complex, bittersweet character of Aperol. This is beautifully balanced by the orange blossom honey syrup, which introduces a luxurious, floral sweetness, adding depth and roundness to the drink. The fresh lime juice completes the experience, cutting through the sweetness with its bright acidity, leaving a refreshing and clean finish.

The "Summer Sunburst" is more than just a cocktail; it's a celebration of summer's effervescent spirit. Each sip is like basking in the golden glow of the sun, making it the perfect accompaniment to warm evenings, leisurely sunsets, and the making of joyful memories. Cheers to the endless summer days and the unforgettable nights they bring!

Ingredients: - 2 oz Tequila (Blanco for its clear, pure profile)

- 1/2 oz Aperol (adds a lovely, bittersweet complexity)

- 1/2 oz Orange Blossom Honey Syrup (equal parts orange blossom honey and warm water, stirred until combined)

- 2 oz Fresh Lime Juice (for that essential citrus zing)

- Ice (for chilling and dilution)

- Optional: lime for garnish

Instructions: - Chill the Coupe Glass: Start by placing a coupe glass in the freezer to chill. This step is crucial for serving the cocktail "up," ensuring it stays refreshingly cold.

- Combine Ingredients: In a mixing tin or shaker, pour in the tequila, Aperol, orange blossom honey syrup, and fresh lime juice. This blend captures the essence of a summer sunset, with its mix of sweet, bitter, and sour.

- Shake: Add a generous amount of ice to the shaker. Secure the lid or shaker tin top and shake vigorously for about 15-20 seconds. Shaking not only chills the drink but also dilutes it slightly, which is essential for balancing the flavors.
- Strain: Remove your coupe glass from the freezer. Strain the cocktail mixture into the glass, leaving the ice behind. The goal is to have a smooth, chilled drink without any ice in the glass.
- Garnish and Serve: For a touch of elegance and a hint of extra aroma, garnish with a lime wheel. Simply run the peel around the rim of the glass before adding it to the drink, releasing the essential oils.

Servings: 1

# Warsaw Mule

Source: Mark Hazleton

Embark on a whimsical journey to the heart of Poland with each sip of the Warsaw Mule, a cocktail that combines the boldness of Polish heritage with the effervescence of a summertime fiesta. This concoction is a toast to the spirited streets of Warsaw, wrapped in a cloak of playful bubbles and aromatic whispers.

Salut!

Raise your glass to the Warsaw Mule, a drink that captures the essence of a Polish summer's eve, brimming with the spirit of adventure and the joy of togetherness. Enjoy each sip as a celebration of life's simple pleasures, always with a sprinkle of whimsy. Cheers to good times, great company, and the unforgettable taste of Poland!

Ingredients: - **\*\*Enchanted Mint Leaves\*\***: Fresh mint, with leaves as vibrant as the lush Polish countryside, ready to lend their aromatic charm.

- **\*\*Fizzy Ginger Beer\*\***: Sparkling ginger beer, bubbling with the zest of life and the warmth of a Polish summer.

- **\*\*Polish Vodka Essence\*\***: Smooth, refined Polish vodka, as clear as the serene waters of Lake Sniardwy, waiting to weave its magic.

Instructions: **Mint Merriment**: Begin with a jubilant handful of mint leaves. Muddle them gently in a glass with a splash of ginger beer and a choir of ice cubes, awakening the mint's lively essence without overshadowing its delicate notes.

**Vodka Voyage**: Introduce the Polish vodka, a liquid tribute to the enduring spirit of Poland. Let it gracefully blend with the minty melody, creating a harmonious symphony in your glass.

**Ginger Beer Jubilee**: Crown your creation with a generous pour of ginger beer, igniting a cascade of effervescent joy that dances through the drink.

**Garnish with Panache**: Adorn your masterpiece with a sprig of mint, standing proud like the Royal Castle of Warsaw, or a slice of lime, adding a splash of color and a hint of citrus flair.

**Serve with a Spark**: Present this bubbly brew in a glass dewed with the chill of anticipation, a beacon of refreshment on a sun-drenched day.

Servings: 4

# Watermelon Slush

Source: MOM Recipe

Quench your thirst with this **\*\*refreshing Watermelon Slush\*\***, perfect for hot summer days! Made with juicy watermelon and a hint of lime, this easy-to-make slush is *\*delightfully sweet\** and incredibly hydrating. Whether you're lounging by the pool or looking for a quick party drink, this recipe is sure to keep you cool!

## Ingredients:

- 4 cups cubed seedless watermelon
- 1/2 cup coconut water
- Juice of 1 lime
- 1 tablespoon honey (optional)

## Instructions:

1. Combine watermelon, coconut water, lime juice, and honey in a blender.
1. Blend until smooth.
1. Pour the mixture into a shallow dish and freeze for about 1 hour.
1. Scrape with a fork to create a slushy texture.
1. Serve in chilled glasses.

Servings: 1

# Main Course

# Air Fryer Grilled Chicken

Source: MOM Recipe

Imagine a weeknight dinner that's not only quick and easy, but also incredibly delicious and healthy. This **\*\*Air Fryer Grilled Chicken\*\*** recipe is a modern twist on a classic favorite, designed to fit into the busy life of any mom. Using an air fryer makes this dish *\*extra convenient\** without compromising on flavor or juiciness.

This recipe was inspired by a traditional grilled chicken that Mom used to make on special weekends. She would marinate the chicken overnight, grill it to perfection, and serve it with a side of fresh vegetables. Over time, she realized that the air fryer could replicate the same smoky, grilled flavors in a fraction of the time. After several tweaks and trials, this air fryer version was born, perfect for busy weeknights when you still want to treat your family to something special.

Now, you can enjoy the same mouthwatering grilled chicken, but with less mess and more convenience. The apple cider vinegar and poultry seasoning add a tangy kick, while the air fryer ensures a crispy exterior and juicy interior. Serve it with your favorite sides, and you've got a meal that's sure to become a family favorite.

Ingredients: - Bone-in chicken pieces

- 1/2 cup vegetable cooking oil
- 1 cup apple cider vinegar
- 1.5 teaspoons poultry seasoning
- 1 beaten egg
- Salt and pepper to taste

Instructions: 1. Beat the egg. Add oil and beat again.

1. Whisk together all the ingredients in a bowl.

1. Add chicken pieces and toss to coat. Refrigerate for at least three hours and up to 24 hours. Let the marinade do its thing for at least three hours.

1. Preheat your air fryer to 360°F (182°C).

1. Place the marinated chicken pieces in the air fryer basket, ensuring they're not touching to allow even cooking.

1. Cook for 15 to 20 minutes, flipping the chicken pieces halfway through. Baste the chicken with the leftover marinade during flipping for added flavor.

1. Check the internal temperature of the chicken. It should reach 160°F (71°C).

1. Let the chicken rest for a few minutes before serving.

Servings: 4

# Baked Ziti

Source: Lesley Hazleton

Baked ziti is a popular casserole with ziti pasta and a Neapolitan-style tomato-based sauce characteristic of Italian American cuisine.

Ingredients: 1 pound Ziti pasta

1 1/2 pounds italian sausage (mild)

1 1/2 pound mozzarella

1 pound goat cheese (no spicing)

1 egg

1 Tbsp oregano

2 tsp basil

1 tsp thyme

1 Tbsp garlic salt

Grated parmesan or other hard Italian cheese such as Romano or Asiago - need about 1/2 cup

2 Tbsp parsley (dried)

Sauce:

1 28 ounce can tomato puree

1 15 ounce can crushed tomatoes

1 15 ounce can diced tomatoes

1 Tbsp oregano leaf

1 tsp oregano ground

2 tsp basil

1 tsp thyme

1 tsp white pepper

1 Tbsp balsamic vinegar

2 tsp garlic salt

Instructions: First put the ziti noodles on to boil. Cook them for 2/3's of the recommended time on the package.

Next make the sauce by combining all ingredients for the sauce into a sauce pan and simmering for 15 minutes.

Next begin browning off the Italian sausage. Remove sausage from casing and break it up. Brown until cooked through.

Take the mozzarella cheese and cut into cubes. Mix in goat cheese. Wisk egg until well blended and add to the cheese mixture. Add oregano, basil, thyme and garlic salt. Mix with spoon until cheese and other ingredients are well blended.



In a large lasgana pan, make a layer of noodles, add a layer of sausage, add a layer of cheese and then 1/3 of the sauce. Make a second layer in the same manner. The third layer should just be noodles and sauce. Sprinkle parmesian and parsley across the top.

Bake in over at 350 degrees for 30 to 45 minutes.

Servings: 4

# Beef Enchiladas

Source: Lesley Hazleton

Dive into the rich, comforting flavors of our Beef Enchiladas, a classic Mexican dish that's perfect for any occasion. This recipe features savory ground beef sautéed with fresh green onions and smoky poblano peppers, all wrapped in soft corn tortillas and drenched in zesty enchilada sauce. Topped with gooey melted cheese and finished with a sprinkle of sliced black olives, these enchiladas are a crowd-pleaser that will have everyone asking for seconds.

Ideal for family dinners or casual gatherings, this dish is not only delicious but also easy to prepare. With just a few simple ingredients, you can create a hearty meal that serves 6 to 8 people, making it perfect for feeding a hungry crowd. Whether you pair it with rice, beans, or a fresh salad, our Beef Enchiladas are sure to become a staple in your recipe rotation. Enjoy a taste of Mexico right at home!

Ingredients: 2 lbs ground beef  
3 green onions chopped  
1 poblano pepper chopped  
16 corn tortillas  
1 large can of enchilada sauce (I like La Victoria red sauce)  
2 cups shredded cheese (cheddar or Mexican blend)  
1 small can of sliced black olives

Instructions: Brown ground beef. When it is almost done add the chopped green onions and poblano pepper and saute for another 3 to 5 minutes. Heat the enchilada sauce until it is warm. Remove meat and enchilada sauce from heat. Get a 9 by 11 casserole dish and put a small amount of sauce in the bottom. Dip the corn tortilla into the sauce, place in dish, put beef filling into tortilla and roll. Repeat until the casserole dish is filled (typically 2 rows of 7 to 8 enchiladas). Cover with the remainder of sauce. Cover the top with shredded cheese. Then put sliced olives on top. Bake for 15 to 30 minutes in oven at 300 degrees (until cheese melts and sauce bubbles).

Serves 6 to 8.

Servings: 4

# Chicken Spaghetti ala Elaine

Source: Lesley Hazleton

Ingredients: 1 Whole Roasting Chicken

1 onion

2 stalks of celery – use the leafier stocks or heart

1 24 ounce or 32 ounce package of spaghetti

1 Tablespoon dried oregano

2 teaspoons dried basil

1 teaspoon powder oregano

½ teaspoon thyme

1 Tablespoon garlic salt

1 teaspoon white pepper

½ cup parmesan cheese (finely ground)

Instructions: Boil 1 whole chicken with onions and celery. Boil chicken until the broth is rich and the chicken is close to falling from the bone. Cook the chicken for approximately 1 ½ to 2 hours.

Remove chicken to a separate bowl. Strain vegetables from broth and put 2 to 4 quarts of broth back into a stock pot for cooking the spaghetti. Bring broth to a boil and add enough spaghetti to absorb the broth in the stock pot.

Remove chicken from the bone and shred or chunk to add to spaghetti. When the spaghetti has absorbed the liquid, add the chicken and spices to the pot. (If only using 24 ounces of spaghetti, you may want to back down on the oregano and basil by ½ a teaspoon.) Mix the chicken in thoroughly. Remove from heat and let the flavours blends for 5 to 10 minutes.

Add parmesan cheese to taste and keep the rest on the table.

Serves 8 to 10.

Servings: 4

# Classic Loco Moco

Source: Mark Hazleton

Dive into the heart of Hawaiian cuisine with this Classic Loco Moco recipe! Perfect for any meal, this comforting dish features a savory hamburger patty, a sunny-side-up egg, and is smothered in a rich, flavorful gravy, all served over a bed of warm white rice. It's a simple yet satisfying meal that brings a taste of the islands right to your kitchen.

Ingredients: 1 cup of white rice

2 cups of water

Salt to taste

1 lb ground beef

1/4 teaspoon ground black pepper

1/2 teaspoon garlic powder

1/2 teaspoon onion powder

4 large eggs

2 tablespoons oil

For the gravy:

2 tablespoons butter

2 tablespoons all-purpose flour

1 cup beef broth

1 cup water

1 teaspoon soy sauce

1/2 teaspoon Worcestershire sauce

Instructions: 1. Cook the rice: Rinse 1 cup of white rice under cold water. Combine rice, 2 cups of water, and a pinch of salt in a rice cooker or pot. Cook according to the instructions of the rice cooker or bring to a boil, then cover and reduce to a simmer for 18 minutes. Remove from heat and let it sit, covered, for 5 minutes.

2. Make the hamburger patties: In a bowl, mix ground beef with salt, pepper, garlic powder, and onion powder. Form into 4 patties.

3. Cook the patties: Heat 1 tablespoon oil in a skillet over medium heat. Cook patties for about 4 minutes on each side or until browned and cooked to your preferred doneness. Remove and set aside.

4. Cook the eggs: In the same skillet, add the remaining oil. Crack the eggs into the skillet and cook until the whites are firm and the yolks are runny, or to your desired doneness.

5. Make the gravy: In a saucepan, melt butter over medium heat. Stir in flour and cook for about 1 minute. Gradually whisk in beef broth, water, soy sauce, and Worcestershire sauce. Bring to a boil, then reduce heat to simmer. Stir until the gravy thickens.

6. Assemble the Loco Moco: Scoop rice into bowls, place a hamburger patty over each, top with a fried egg, and generously cover with gravy.

Servings: 4

# Corned Beef

Source: Lesley Hazleton

Ingredients: 3 to 5 Pound Corned Beef

Seasoning Packet from Corned Beef

1 Orange or Tangerine

1/2 cup brown sugar

1/2 cup water

1/2 onion sliced

Instructions: Take corned beef from package and put into covered backing dish. Pour liquid from package on top of corned beef. Pour spice packet from package on top of corned beef. Cover corned beef with brown sugar. Slice orange and place slices on top of corned beef. Slice onion and place slices on top of corned beef. Pour water over top. Cover and cook at 325 degrees for 3 to 3.5 hours.

Serves 6 to 8.

Servings: 4

# Ginger Salmon

Source: Mark Hazleton

Discover the perfect blend of freshness and zest with our **Ginger Glazed Salmon**, a dish that promises both simplicity and elegance on your dinner table. Inspired by a culinary adventure in Poland, this recipe was born out of a desire to combine local fresh ingredients with a twist of exotic flavors. The star of this dish is the salmon, known for its buttery texture and rich nutrients, paired beautifully with the zing of fresh ginger and the sweetness of citrus.

This recipe starts with a homemade ginger-citrus glaze, enriched with a hint of sweet chili sauce and soy for that perfect balance of sweet and savory. As the glaze simmers, it thickens into a luscious sauce that complements the tender, flaky salmon perfectly. Whether you're looking to impress guests or just want to treat your family to a healthy yet decadent dinner, this ginger glazed salmon is your go-to recipe.

It's not just a meal; it's an experience that transports you to a fusion of Polish and Asian cuisines, refined over time by loving hands at home.

Perfect for a busy weeknight or a leisurely weekend dinner, this dish is as easy to make as it is impressive. Serve it with a side of steamed vegetables and a scoop of fluffy rice, and you've got a balanced, mouth-watering meal ready in under an hour. Embrace the simplicity of ingredients and the richness of flavors with this delightful recipe, crafted to make your cooking experience enjoyable and your dining experience unforgettable.

Ingredients: - 1 large salmon fillet

- 1/4 cup fresh ginger, minced
- 1/4 cup sweet chili sauce
- 1/4 cup orange juice
- 1 tablespoon soy sauce
- 1 orange or tangerine, juiced and pulp finely chopped
- Optional: butter for topping
- Optional: orange or lemon slices for garnish

Instructions: 1. Preheat your oven to 325°F (163°C)

1. Start by mincing the ginger and juicing the citrus, chopping the pulp finely

1. In a small saucepan, combine the orange juice, minced ginger, soy sauce, and citrus pulp. Add the sweet chili sauce to your taste

1. Bring the mixture to a low boil, then reduce the heat and let it simmer until it reduces and thickens. Stir occasionally and adjust flavors as needed

1. Place the salmon fillet skin-side down on a baking sheet. Optionally, spread a little butter over the salmon

1. Strain the pulp from the sauce and spread a thin layer of the glaze over the salmon. Optionally, top with orange or lemon slices

1. Bake in the preheated oven for about 30 minutes, or until the salmon is cooked through and flakes easily
1. Remove from oven, slice the salmon, and drizzle more of the ginger-citrus sauce over the fillet before serving
1. Serve with steamed vegetables and rice, accompanied by a glass of your favorite wine

Servings: 4



# Greek Style Grilled Chicken

Source: Lesley Hazleton

## Greek Style Grilled Chicken

Ingredients: 4 boneless, skinless chicken breasts

1 cup red wine vinaigrette

1 Tablespoon fresh oregano chopped

½ teaspoon salt

1 pound cherry, Campari or heirloom tomatoes

2 Tablespoons red wine vinaigrette

½ teaspoon salt

8 to 10 fresh oregano leaves, torn (for garnish)

1 ½ ounces fresh feta cheese

Instructions: Mix the cup of red wine vinaigrette, chopped oregano and ½ teaspoon salt to make a marinade for the chicken. Marinate the chicken for 1 to 2 hours. Heat the grill to high heat and grill the chicken only turning once until cooked through (about 12 minutes). Place aside on grill to keep warm

While chicken is on grill, put the 2 Tablespoons of red wine vinaigrette and salt in a bowl and mix. Cut the tomatoes in half and mix in bowl. Once thoroughly coated, grill the tomatoes cut side down on the grill at medium heat (after chicken is done). You only want them soft, so grill for about 2 to 3 minutes. Once tomatoes are done, mix them in the bowl with the fresh oregano.

Slice chicken breasts and place on platter. Add tomato and oregano mixture. Sprinkle feta cheese on top.

Serves 6 to 8.

Servings: 4

# Grilled Bratwurst & Peppers

Source: Mark Hazleton

Grilled Bratwurst & Peppers is a vibrant and flavorful dish that perfectly captures the essence of summer barbecues. The process begins by soaking bratwurst in a robust blend of beer and aromatic spices, including garlic and onion powder, along with a hint of heat from red and black pepper. This marinade not only infuses the sausages with rich flavors but also keeps them juicy and tender. After simmering for an hour, the colorful mini-peppers—red, orange, and yellow—are added to the pot, soaking up the delicious broth and adding a delightful sweetness to the mix.

Once the bratwurst and peppers are fully infused with flavor, they are transferred to a hot grill. Here, they sizzle and caramelize, developing a beautiful char that enhances their taste and texture. The combination of smoky grilled sausage and tender, slightly blistered peppers creates a mouthwatering dish that is as visually appealing as it is delicious. Served together, this medley is perfect for gatherings, offering a festive burst of color and flavor that will have everyone coming back for seconds. Enjoy it with a cold beer for the ultimate summer experience!

Ingredients: Beer

Bratwurst

Mini-Peppers (Red, Orange, Yellow)

Onion Powder

Garlic Powder

Red Pepper

Black Pepper

White Pepper

Instructions: Mix the beer and spices in a large pot

poke holes in the brats and soak them in the beer and spices

slowly bring the beer and brats to a boil and then allow to simmer for 1 hour

Cut tops off peppers

Add peppers to beer and brats and simmer for another 10-15 minutes

Place the peppers and brats on a hot grill until nice and seared

Take the peppers and brats off the grill and serve mixed together.

Servings: 4

# Jambalaya

Source: Lesley Hazleton

Ingredients: 4 Chicken Breasts

1 onion

1 stalk of celery

1.5 pounds of sausage (1/2 pound hot, 1 pound regular – chappalhill garlic or pork and venison at Kroger )

4 onions chopped

4 cloves of garlic minced

1 red pepper diced (can use yellow or orange as well) Add ½ poblano pepper for a little zest

2 cans hunts diced tomatoes (roasted garlic or red pepper spiced are good)

3 cooking spoons oil

3 cooking spoons flour

2 cups of rice

6 to 7 cups of stock

Instructions: Chop one onion and celery stalk in large pieces and boil with chicken breasts for 1 hour. This makes the stock for use later and prepares the chicken for the jambalaya. Chop 4 onions, red pepper, garlic and slice sausage and sauté. Prepare the roux in large stockpot. Roux: Heat 3 cooking spoons of oil until hot then add 3 cooking spoons of flour. Stir constantly until dark brown (the color of milk chocolate). Immediately add onions, garlic, and sausage. Stir and cook for 3 minutes. Add diced tomatoes and stir. Add chunked chicken and stir. Simmer for 5 minutes. Add 5 cups chicken stock from boiling chicken breasts. Stir and add 2 cups of rice. Cook for 30 minutes (or until all liquid is absorbed) on low to simmer stirring occasionally to avoid sticking. Take off heat and put into large dish. Wait 30 minutes before serving, better reheated.

Serves 10 to 12.

Servings: 4

# King Ranch Chicken

Source: Lesley Hazleton

Ingredients: 1 1/2 pounds of chicken, without skin and bones

4 teaspoons of lime juice

1/4 cup of olive oil

3 cloves of garlic, minced

4 tablespoons of butter

1/2 an onion, diced

1 red bell pepper, diced

1 poblano pepper, diced

1 10oz. can of Ro-Tel tomatoes, drained (or you can use a can of regular diced tomatoes and a 4 oz. can of diced green chiles, or if tomatoes are in season, can use two cups of diced fresh tomatoes with 1/4 cup of diced green chiles, such as a jalapeno)

4 teaspoons ancho chile powder (or chili powder)

1 teaspoon of cumin

1 cup of chicken broth

2 tablespoons of flour

1/2 teaspoon of cayenne pepper

1/2 cup of half and half

1/3 cup of sour cream

1/2 cup of cilantro, chopped

3 cups of grated pepper jack and cheddar

10 corn tortillas

Salt and pepper to taste.

Instructions: 1. Season the chicken with the lime juice, 2 teaspoons of ancho chile powder and a dash of salt. In a skillet heated on medium, cook the chicken in the olive oil on each side for about 10 minutes.

2. When chicken is done (after about 20 minutes), shred it with two forks and set aside. Taste and see if it needs more salt and pepper. Should yield about 3 cups.

3. Melt the butter in a saucepan on medium, and add the onions, red bell pepper and poblano pepper. Cook for 10 minutes.

4. Add the garlic, flour, cumin, cayenne pepper and 2 teaspoons of ancho chile powder, and cook for 1 minute.

5. Add the chicken broth and cook on low until mixture is thickened, a few minutes. Stir in the half-and-half and Ro-Tel cover the pot, and simmer for about 15 minutes, stirring occasionally.

6. Uncover the pot, and add the sour cream, 2 teaspoons of lime juice and 1/4 cup of cilantro, and add salt and pepper to taste. Turn off heat.

7. Preheat the oven to 350 degrees.

8. Heat up the tortillas (you can do this by adding a bit of oil on an iron skillet and then cooking the tortillas for about 30 seconds on each side).
9. Ladle 1/2 cup of the sauce onto the bottom of an 11 x 7 inch baking pan.
10. Layer half the tortillas along the bottom of the pan (on top of the sauce). To make sure entire pan is evenly covered, you can rip some of the tortillas into strips to fill any gaps.
11. Add half the chicken, half the remaining sauce, half the remaining cilantro and 1 1/2 cups of grated cheese.
12. Repeat the layering, leaving the cheese layer on top.
13. Cook uncovered for 30 minutes or until brown and bubbling. Serves 6-12, depending on how big a portion you distribute. Goes great with sour cream and cilantro on top.

Servings: 4

# Lesley's Pot Roast

Source: Lesley Hazleton

Ingredients: 3 to 5 pound chuck roast  
6 to 8 carrots  
2 medium size sweet onions (1099 or Vidalia)  
1 package au jus (Pioneer is best)  
Olive oil  
Salt (sea salt best)  
Pepper (Lawry's Season Pepper works well)  
¼ cup red wine  
2 cups water  
½ cup flour

Instructions: Put two tablespoons olive oil in the Dutch oven and heat on high. Cut the onions in half and remove the ends and outer layer of skin. Once the oil is very hot, place the onions face down and sear for 1 to 2 minutes. Then turn the onions and do the same on the outside. Once done, remove to a plate. Take the carrots, wash them, remove ends and then slice in 2 inch pieces. Do not peel. Put carrots into the hot Dutch oven and sear. About 1 to 2 minutes. Remove to plate. While carrots are searing, coat the pot roast with sea salt and pepper. Make sure to really cover the roast entirely. Bring the oil back to temperature and then put the roast in to sear. About 2 to 3 minutes. Then turn and sear other side. While searing the roast, make up the package of au jus and bring to a boil – make the au jus with 4 cups of water instead of 3. Remove roast to plate. Take ¼ cup red wine and a quarter cup water and deglaze the pan. Make sure to get all the bits off the bottom and into the liquid. Next return the roast to the Dutch oven. Add 3 cups of au jus over the roast. Then put the onions and carrots on top of the roast. If using a 3 pound roast, don't add the 4th cup. If cooking a 4 to 5 pound roast, then add the remaining cup of au jus. Now cover Dutch oven and put into an oven at 275 for 3 to 4 hours (depending on size of roast).

When you remove roast, let cool for 15 minutes. Then take roast, onions and carrots out. Keep liquid in pan and heat. Take 2 cups of water and ½ cup flour to make a white wash. Mix into the drippings from the roast and heat for gravy.

Serves 5 to 8 depending on size of roast.

Servings: 4

# Meatloaf

Source: Mark Hazleton

Ingredients: 2 cups of Bread Crumbs

1/2 cup Onion (chopped)

1/3 cup Red Pepper (chopped)

2 Cloves Garlic (minced)

2 eggs

1 1/2 lbs Ground Veal (or pork)

1 1/2 lbs Ground Beef (or lamb)

2 Tablespoons Horseradish

2 1/2 teaspoons salt

1 teaspoon Dry Mustard

1/4 cup Milk

3/4 cup Ketchup

## SAUCE

3/4 cup Ketchup

2 Tablespoons Brown Sugar

2 Tablespoons Hot Mustard

1 Tablespoon Dry Mustard

1 teaspoon Worcestershire sauce

Instructions: Preheat oven to 350 degrees F.

Prepare bread crumbs, onions, and red pepper.

In a large bowl, beat eggs slightly and mix in ground meat, bread crumbs, onions, and red peppers

After mixture is well blended, add horseradish, salt, dry mustard, milk and ketchup to bowl

Lightly mix and shape into loaf

Place loaf in a cooking dish (with space around loaf), indent the top of the loaf

Mix all sauce ingredients together and coat the loaf. Use excess to fill the indentation in the top

Bake in bottom rack of oven for 1 hour

Servings: 4

# Orange Roughy with Red Peppers

Source: Kryn Contello

Ingredients:

Serves 4-6

2 T. olive oil

8 orange roughy fillets

2 red bell peppers, seeded and sliced

1 tsp. dried thyme leaves

2 T. lemon juice

salt and pepper

Instructions: Heat oil in skillet. Add peppers. Cook 2 min. Place fillets on top. Sprinkle with thyme, lemon juice, salt and pepper. Lower heat to medium low, cover skillet and cook 12 min or until fish flakes easily with fork.

Servings: 4



# Pheasant Under Glass

Source: MOM Recipe

Pheasant Under Glass is a **classic dish** that exudes elegance and flavor, perfect for those special family dinners or celebrations. This recipe has been handed down through generations, continuously refined by Mom to make it both unique and approachable for the modern kitchen. The dish was initially created in the early 20th century and has since been a symbol of gourmet dining. Over the years, Mom added her own twists, making it not only delicious but also easier to prepare without losing the charm of the original recipe.

Imagine a special evening where you serve this **sumptuous pheasant** nestled under a delicate glass dome, revealing its aromatic allure as you lift it. The richness of the pheasant, combined with a delightful mushroom and wine sauce, will surely impress your family and guests. Mom discovered that by simplifying the steps and using readily available ingredients, this gourmet meal can be prepared in any home kitchen.

With this recipe, you'll bring a touch of old-world charm and gourmet cooking to your dinner table. The ingredients are easy to find, and the steps are straightforward, making this a **quick yet luxurious meal** that fits perfectly into a busy mom's schedule. Whether you're a seasoned chef or a beginner, this Pheasant Under Glass will become a family favorite, cherished for years to come.

## Ingredients:

- 2 pheasant breasts
- 1 tablespoon olive oil
- Salt and pepper to taste
- 1/4 cup butter
- 1 shallot, finely chopped
- 1 cup mushrooms, sliced
- 1/2 cup white wine
- 1/2 cup chicken broth
- 1/4 cup heavy cream
- 2 tablespoons fresh parsley, chopped

## Instructions:

1. Preheat your oven to 375°F (190°C).
1. Season the pheasant breasts with salt and pepper.
1. In a large oven-safe skillet, heat the olive oil over medium-high heat.
1. Sear the pheasant breasts for 3-4 minutes on each side until golden brown.
1. Remove the pheasant from the skillet and set aside.
1. In the same skillet, melt the butter and add the shallot, cooking until translucent.
1. Add the mushrooms and cook until they release their moisture and begin to brown.
1. Pour in the white wine and chicken broth, bringing the mixture to a simmer.
1. Stir in the heavy cream and cook for another 2-3 minutes until the sauce thickens slightly.

1. Return the pheasant breasts to the skillet, spooning some of the sauce over them.
1. Cover the skillet with oven-safe glass or foil and transfer to the preheated oven.
1. Bake for 20-25 minutes, or until the pheasant is cooked through.
1. Remove from the oven and let rest for a few minutes before serving.
1. Garnish with fresh parsley and serve with the mushroom sauce.

Servings: 4

# Pork Chops with Scalloped Potatoes

Source: Lesley Hazleton

Ingredients: 6 to 8 center cut pork chops (no bone)

2 Tablespoons Kosher salt

8 cups thinly sliced russet potatoes

2 Tablespoons butter

3 Tablespoons flour

1 can chicken stock

1 teaspoon salt

2 teaspoons Tony Chachere's

1/8 teaspoon white pepper

1/8 teaspoon black pepper

Paprika to taste

Instructions: Take 9 by 11 lasagna pan or baking pan and spray the pan with Pam. Peel and slice about 9 or 10 medium size russet potatoes thinly for 8 cups. Put sliced potatoes in baking pan. Put 3 Tablespoons of flour in with ¼ cup of chicken stock in separate bowl and mix until smooth. Put 1 Tablespoon of butter into a sauce pan with all spices except paprika and the remainder of the chicken stock. Mix in the stock and flour mixture and heat to a boil. Once the mixture boils, pour over the potatoes. Rub pork chops with Kosher salts and brown lightly in both sides in a pan on medium heat. Once browned, place on top of potatoes and sauce.

Cover pan with foil and bake at 350 degrees for 1 hour. Uncover pan, sprinkle paprika over the dish and bake uncovered for another 30 minutes.

Serves 6 to 8.

Servings: 4

# Red Beans and Rice

Source: Lesley Hazleton

Ingredients: 3 Ham Hocks

15 cups of water

2 Tbsp Garlic Salt

10 to 20 drops of Tabasco (depending on taste)

2 Tbsp Worcestershire sauce

32 ounces of red beans (washed and picked – typically I let them sit over night covered in water)

1 cup celery chopped

1 cup chopped onions

2 to 4 cloves of garlic minced (to taste – I use 4)

1 red pepper diced (can use yellow or orange as well) Add ½ poblano pepper for a little zest

2 pounds of sausage (1 pound hot or andouille, 1 pound regular smoked sausage )

2 bay leaves

Salt and pepper to taste

¼ cup of chopped parsley

Hot fluffy rice

Instructions: In a large stock pot, place the ham hocks, water, garlic salt, Tabasco, Worcestershire, and beans. Bring to boil, reduce heat, and cook uncovered over low flame. Sauté celery, onions, bell peppers and garlic in oil add sausage as well and cook until vegetables are transparent. Add to beans. Add bay leaves, salt and pepper and continue to cook over low flame until beans are soft and creamy – this will take several hours. Water may be added as need. Remove bay leaves and ham hocks. Add parsley before serving. For additional thickness cook longer. Serve over hot fluffy rice.

Servings: 4

# Red Stroganoff

Source: Lesley Hazleton

Ingredients: 2 lb round steak cut into strips, bite size

flour, salt and pepper

2 Tbsp canola oil

1/2 cup chopped onion

3 cloves minced garlic

2 cup sour cream

2 cans to tomato soup

2 Tbsp Worcestershire sauce

10 to 15 drops of tabasco

salt and pepper to taste

Instructions: Saute onions and garlic in a hot frying pan. Remove once carmelized. Keep pan ready for meat. Dredge meat in flour seasoned with salt and pepper. Brown meat in same pan onions and garlic were cooked in. Once meat is browned, remove from pan and add 1/4 to 1/2 cup water and deglace pan - keep water in pan. Combine sour cream, tomato soup, Worcestershire sauce, tabasco and salt and pepper. Pour into deglaced pan and mix. Add meat back into the gravy. Cover and braise for 1 to 1 1/2 hours, until meat in tender.

Serve over rice or egg noodles.

Serves 6 to 8.

Servings: 4

# Roasted Leg of Lamb

Source: MOM Recipe

**\*\*Savor the rich, succulent flavors of this classic Roasted Leg of Lamb\*\*, perfect for Sunday dinners or special occasions! This recipe features a beautiful blend of *\*fresh herbs\** and *\*garlic\**, all rubbed into a tender leg of lamb, roasted to perfection. Easy to prepare with our step-by-step instructions, it's sure to become a family favorite!**

Ingredients: - 1 (5 pound) bone-in leg of lamb, trimmed

- 4 cloves garlic, minced
- 1 tablespoon olive oil
- 1 tablespoon chopped fresh rosemary
- 1 tablespoon chopped fresh thyme leaves
- 1 tablespoon Dijon mustard
- 1 tablespoon kosher salt
- 2 teaspoons ground black pepper

Instructions: 1. Preheat oven to 350 degrees F (175 degrees C). Line a roasting pan with aluminum foil.

1. Pat the lamb dry using paper towels. With a sharp knife, score the top side of the lamb, making shallow cuts in a diamond pattern.

1. In a small bowl, mix together the minced garlic, olive oil, rosemary, thyme, Dijon mustard, salt, and black pepper.

1. Place the lamb, fat side up, on a rack in the prepared roasting pan. Evenly spread the garlic and herb mixture over the lamb, ensuring it is well-rubbed into the scored cuts.

1. Roast in the preheated oven until the lamb reaches an internal temperature of 135 degrees F (57 degrees C) for medium rare, about 1 hour 30 minutes to 1 hour 45 minutes, depending on your oven and the size of the lamb.

1. Remove from oven and let the lamb rest for 15 minutes before slicing. This allows the juices to redistribute throughout the meat, ensuring it is juicy and flavorful.

1. Serve the lamb sliced with a side of your choice of sides.

Servings: 4

# Seven Can Soup

Source: Karen Brandenburg

Ingredients: 1 lb. ground meat (beef, turkey, chicken, fake crumbles)

2 cans of Minestrone Soup (any brand will do), undrained

2 cans of Ranch Style Beans, drained

2 cans of Italian Recipe Stewed Tomatoes, undrained

1 can of Rotel, undrained

Instructions: Brown the meat and drain any fat. While the meat browns, put the tomatoes into a large soup pot or crock pot and break them up. Add remaining cans and browned ground meat. Heat and serve. Makes enough for a crowd and its super simple!

Servings: 4

# Shepard's Pie

Source: Lesley Hazleton

Ingredients: 3 to 4 pounds ground Beef (ground lamb for Shepherd's Pie)

1/2 large sweet onion finely chopped

1 to 1 1/2 cups sliced baby carrots

1 cup sauteed or canned mushrooms (optional)

2 cloves garlic minced

4 bouillon cubes dissolved in 1 cup water

2 cups white wash (equal parts flour and water)

2 Tablespoons Worcestershire

5 drops Tabasco

1/2 teaspoon white pepper

1 teaspoon summer savory

5 pound bag potatoes peeled and mashed - make creamy to top the Pie

1 cup shredded cheese

Instructions: Start potatoes boiling before you start the meat. Add onions and garlic to small amount oil, saute for a couple minutes and then add ground meat. Brown together until meat is cooked. Dissolve bouillon cubes in hot water and add to meat and bring to boil. Then add white wash and stir until meat has a nice gravy. Add carrots and mushrooms and simmer for 15 minutes. Take boiled potatoes and mash with salt, butter and milk - make a little creamier as they are used to top pie. When the meat is done, pour into a large casserole dish, completely cover meat with mashed potatoes. Sprinkle cheese on top. Cook uncovered in oven for 30 minutes at 350 degrees. Serves 8 to 10.

Servings: 4



# Sirloin Pork Roast w/Gravy

Source: Mark Hazleton

Ingredients: 1 3-pound boneless pork sirloin roast

2 1/2 tablespoons olive oil

1 tablespoon finely chopped fresh garlic

1 teaspoon kosher salt

1 teaspoon Ancho Chili Spice

3/4 teaspoon freshly ground black pepper

1 1/2 teaspoons fresh sage, chopped

1 1/2 teaspoons fresh rosemary, chopped

2 teaspoons fresh thyme, chopped

1/2 cup Turkey Stock

1/3 cup dry sherry

Instructions: Bring the roast to room temperature 40 minutes before cooking.

For the rub, in small bowl mix together 1 tablespoon olive oil, garlic, salt, black pepper, ancho chili, sage, rosemary and thyme

Preheat the oven to 325 F.

Spread the rub all over the roast.

In a Dutch oven or large oven-proof skillet, heat the remaining 1 1/2 tablespoons olive oil over medium to high heat. Add the roast, sear and brown on all sides until you have a crispy crust.

Add stock and sherry to the bottom of the pot or skillet. Cover and place in the oven. Alternatively, place on a rack in a roasting pan, pour broth in bottom of pan, cover and place in the oven.

Roast the pork until internal temperature is 150 F (the temperature will continue to rise while the roast rests), about 1 1/2 to 2 hours.

Remove from the oven and transfer the roast to a platter. Tent with foil and allow the roast to rest for 15 minutes before carving.

Heat drippings and add flour white wash to thicken into a gravy. Add white pepper to taste

Servings: 4

# Smoked Corned Beef

Source: Mark Hazleton

Celebrate the spirit of St. Patrick's Day with this Smoked Corned Beef, a recipe that pays homage to the rich culinary traditions of Ireland while introducing the deep, complex flavors of American barbecue. This fusion of cultures results in a dish that's both comforting and exciting, perfect for a St. Patrick's Day feast that's sure to impress.

Carve the Smoked Corned Beef against the grain and present it as the centerpiece of your St. Patrick's Day feast. Accompany it with traditional Irish sides like colcannon, buttered cabbage, or soda bread, and raise a toast to the harmonious blend of Irish tradition and American barbecue craft. Enjoy the tender, smoke-kissed slices, and let the festivities begin!

Ingredients: - 1 corned beef brisket point (3 to 5 pounds), chosen for its marbling and quality

- Spice blend for a robust crust:

- - 3 tablespoons of ground black pepper for a spicy note

- - 2 tablespoons of garlic powder, for depth

- - 1 teaspoon of onion powder, adding subtle sweetness

- - 1/2 teaspoon of ground coriander seeds, for a hint of citrus and nut

- - 1/2 teaspoon of ground mustard seeds, for tanginess

- - 1 cup of water and 1 cup of beef stock, to create a moist cooking environment

- A selection of wood chunks (oak, pecan, or hickory), each chosen for their unique smoke profile

Instructions: - Preparation: Kick things off by preheating your smoker to a steady 250°F. This temperature is ideal for a long, slow cook, allowing the flavors to meld beautifully.

- Brisket Prep: Remove the corned beef from its brine, giving it a thorough rinse under cold water to wash away excess salt. Pat the beef dry with paper towels, preparing it for the spice rub.

- Spice Rub: Mix the black pepper, garlic powder, onion powder, coriander, and mustard seeds in a small bowl. Rub this aromatic mixture all over the brisket, ensuring it's well-coated on all sides.

- The Long, Low, and Slow Smoke: Place the brisket in the smoker and add your choice of wood chunks to the coals. The slow infusion of smoke is key to this dish, deeply flavoring the beef over many hours. Pour the water and beef stock directly into the bottom of the smoker or into a pan beneath the brisket. This will keep the air moist, helping to tenderize the meat as it cooks.

- Unified Cooking: Allow the brisket to smoke undisturbed, maintaining a constant temperature.

The beauty of this recipe lies in its simplicity from here on out: there's no need to transfer or wrap the brisket partway through cooking. Instead, the brisket will slowly reach perfection, absorbing the aromatic smoke and braising in the subtly flavored steam. Cook until the internal temperature reaches 200°F, indicating that the brisket is tender and ready. This process may take around 6 to 8 hours, depending on the size of your brisket and the consistency of your smoker's temperature.

- Resting: After the brisket has reached its peak, remove it from the smoker and let it rest for 30 to 45 minutes. This step is crucial for allowing the juices to redistribute, ensuring that every slice is succulent and full of flavor.

Servings: 0

# Smoked Chicken and Vegetable Pasta

Source: MOM Recipe

This **Smoked Chicken and Vegetable Pasta** is a delightful and easy-to-make dish that will quickly become a favorite in your weeknight dinner rotation. Imagine tender pieces of smoked chicken mingling with vibrant, fresh vegetables all tossed in a light, flavorful sauce. The smoky aroma of the chicken combined with the freshness of the veggies creates a harmony of flavors that is sure to please even the pickiest eaters.

The inception of this recipe traces back to one busy weekday when Mom needed to whip up something quick yet satisfying. With a fridge full of veggies and some leftovers of smoked chicken, she crafted this dish that not only satisfied her family's hunger but also became a staple. Over time, she perfected the balance of flavors, ensuring that each bite was a burst of taste and nutrition.

This dish is perfect for those looking for a quick meal without compromising on taste or health. It's an excellent way to incorporate more vegetables into your family's diet while still serving up a plate of deliciousness. Plus, with its colorful presentation and smoky undertones, it's sure to be a crowd-pleaser at any family gathering or dinner party.

Ingredients: - 300g pasta (penne or fusilli)

- 200g smoked chicken breast, sliced
- 1 red bell pepper, sliced
- 1 zucchini, sliced
- 1 cup cherry tomatoes, halved
- 2 cloves garlic, minced
- 2 tablespoons olive oil
- Salt and pepper to taste
- 1/4 cup grated Parmesan cheese
- 1 tablespoon fresh basil, chopped

Instructions:

1. Cook the pasta according to the package instructions. Drain and set aside.
1. In a large skillet, heat olive oil over medium heat. Add minced garlic and sauté for 1 minute until fragrant.
1. Add the sliced bell pepper and zucchini to the skillet and sauté for 5-7 minutes until the vegetables are tender.
1. Stir in the smoked chicken slices and cherry tomatoes. Cook for another 3-4 minutes until the chicken is heated through and the tomatoes are slightly softened.
1. Season the mixture with salt and pepper to taste.
1. Add the cooked pasta to the skillet and toss everything together to combine.
1. Sprinkle with grated Parmesan cheese and fresh basil before serving.

Servings: 4

# Thai Basil Chicken

Source: Lesley and Mark Hazleton

Ingredients: 4 boneless, skinless chicken breasts  
2 cups Thai basil (Holy basil)  
1 crown broccoli - cut blooms into several pieces  
1 cup baby carrots - slivered  
1 red pepper - cut into bite sized pieces  
2 cups snow peas  
1 cup bean sprouts  
3 Tsp Fish Sauce  
2 Tsp Mirin  
1/4 cup soy plus 1 Tsp  
4 cloves garlic  
3 Tsp fresh ground ginger  
2 Tsp chili oil  
1 Tsp Sweet Chili Sauce  
4 Tsp brown sugar  
2 Tsp canola oil  
1/2 cup water

Instructions: Combine ginger, garlic, 2 Tsp fish sauce, 2 Tsp Mirin, 1/4 cup soy and 2 Tsp brown sugar in a large bowl and mix until brown sugar is dissolved. Cut up chicken breasts into 1 inch pieces and add to the bowl. Mix the marinade and the chicken until all chicken is well covered.

Heat the canola oil in a wok until very hot. Add half the marinated chicken and cook 8 to 10 minutes or until cooked thoroughly. Do the same with the second half. Set aside and keep warm.

Add the sauce remaining from marinading the chicken plus another Tsp of fish sauce, 1 Tsp of soy sauce, 2 Tsp chili oil, 1 Tsp sweet chili sauce, 2 Tsp brown sugar, and 1/2 cup water. Next add vegetables starting with broccoli and carrots. Cook 2 to 3 minutes and add snow peas, red pepper and bean sprouts. Stir well and cook 2 minutes. Mix thoroughly so that all vegetables are covered in sauce and then cover to let vegetables cook. Steam for about 5 minutes stirring occasionally. If you like your vegetables more cooked (5 minutes gives you crisp vegetables), then steam for additional time.

Mix the chicken into the vegetables in the wok. Add Thai Basil (leaves only - cut into large

pieces) and mix thoroughly. Cook for another 2 to 3 minutes.

Serve over rice. Serves 6.

Servings: 4

# Turkey Gumbo

Source: Lesley Hazleton

Ingredients: Turkey Stock

Turkey carcass with legs, wings and meat left on the bones

1 medium onion

8 quarts water

2 medium carrots cut in half length wise

1 bunch of green onions (white part only)

15 black peppercorns

2 bay leaves

Gumbo

12 cups of turkey stock

1 ½ pounds of sausage

1 ½ pounds turkey (white and dark meat)

½ pound of fresh green beans

4 medium carrots sliced

2 cans diced tomatoes

1 tablespoon Worcestershire

10 drops Tabasco

1 tablespoon garlic salt

1 tablespoon summer savory

1 teaspoon white pepper

½ teaspoon ground oregano

Instructions: Stock

Preheat oven to 400 degrees Fahrenheit. Break apart and place the turkey carcass in a roasting pan or

Dutch oven. Quarter the onions and spread across the carcass. Bake for 1 hour or until browned. Remove from oven and cover with 3 quarts of water. Use a cooking spoon to loosen all the pieces roasted to the bottom of the pan. Pour contents into a large stock pot. Add the remaining ingredients to the pot. Bring contents to a boil then reduce to medium and simmer for 20 minutes uncovered. Cover pot and reduce heat to low and simmer for 2 to 3 hours or until the liquid has reduced by half. Strain the stock through a sieve and refrigerate the remaining liquid overnight. Remove the fat from the stock with a spoon before using.

Gumbo

Make a roux using 3 cooking spoons of oil and 3 cooking spoons of flour. Only add flour after oil is hot. Still constantly until the mixture is the color of dark chocolate. Immediately add diced

tomatoes and 2 cups of stock. Stir until the mixture quits steaming and then add remaining 10 cups of stock. Add carrots and beans and bring the soup back to temperature on medium heat. Add remaining ingredients and simmer for 1 hour. Serve over rice.

Serves 10.

Servings: 4



# Venison and Potato Pie

Source: Lesley Hazleton

Ingredients: Pie

Pie crusts (top and bottom)

1 cup grated peeled potatoes

1/4 cup of chopped celery

1/2 cup of grated carrots

1/4 cup chopped leeks

2 teaspoons Worcestershire sauce

1 teaspoon A-1 steak sauce

1 teaspoon dried Italian seasoning

1/4 teaspoon ground black pepper

Salt to taste

1 pound uncooked ground venison

\*Pie is hearty and sorta dry, HAS to have a sauce

Mushroom Sauce

2 tablespoons butter or margarine

1/4 cup sliced leeks

2 cups mushrooms (wild or button)

2 tablespoons flour

1 cup 1/2 & 1/2 cream

Salt and pepper to taste

Instructions: For Pie

Put bottom crust in 9-inch deep dish pie plate. Mix all other ingredients and place in pie crust. Put top crust on and seal edges. Cut vents in top crust. Bake at 375 for 15 minutes. Reduce heat to 350 and bake for 60 minutes.

\*Pie is hearty and sorta dry, HAS to have a sauce

For Sauce

Melt butter, saute leeks and mushrooms until tender. Sprinkle with flour and cook for about 1 minute. Add cream and seasonings. Cook until sauce has thickened. Stir constantly. Serve over each pie slice.

Servings: 4

# Venison Meat Pie

Source: Lesley Hazleton

Ingredients: 1 lb. ground venison (can mix with a little pork)

1/4 cup grated onions

1/4 cup bread crumbs (unseasoned)

1 egg slightly beaten

1 tsp salt

1/2 tsp white pepper

1 Tbsp summer savory

3 cups mashed potatoes (Idahoan instant work)

1/4 c. shredded cheese

2 Tbsp shredded or grated parmesian

Instructions: Mix venison, onion, bread crumbs, egg, summer savory and seasonings thoroughly. Press firmly into a 9-inch pie plate. Bake at 350 degrees for 25 to 30 minutes. Drain fat. Top with mashed potatoes and sprinkle with cheese. Bake at 350 degrees for another 15 minutes. A pie serves 6.

Servings: 4

# Venison Nuggets

Source: Shanna Ellis

Ingredients: Venison backstrap, cut into strips or nuggets

Italian dressing

1/2 can Budweiser beer

1 box Shake 'N Bake for pork

Instructions: Marinate bite sized venison backstrap pieces in Italian dressing and beer overnight in the refrigerator. Drain thoroughly. Coat the pieces into the pork Shake 'N Bake. Deep fry until done.

This is my husband's recipe. My thoughts are that any beer will work.

Servings: 4

# Zippy Black Bean Burritos

Source: Sonya Dwyer

## Ingredients:

2 teaspoons olive oil  
3/4 cup chopped green, red or yellow bell pepper  
1 teaspoon ground cumin  
1 teaspoon dried oregano  
2 garlic cloves, crushed  
1 tablespoon red wine vinegar  
1 can (10-ounce) diced tomatoes and green chiles, undrained  
1 can (15-ounce) black beans, rinsed and drained  
4 flour tortillas (10-inch)  
1 cup (4 ounces) sharp shredded cheddar cheese  
Fresh cilantro leaves (optional)

Instructions: Heat the oil in a large saucepan over medium-high heat. Add the bell pepper, cumin, oregano, and garlic; cook 3 minutes, stirring frequently. Stir in vinegar and tomatoes; reduce heat to medium, and cook 10 minutes. Stir in beans; cook 5 minutes or until thoroughly heated.

Warm tortillas according to package directions. Spoon about 1/2 cup bean mixture down center of each tortilla using a slotted spoon. Sprinkle each serving with 1/4 cup cheese, and roll up. Garnish with fresh

cilantro, if desired. Yield: 4 servings: (serving size: 1 tortilla).

Recipe inspired by Cooking Light

Servings: 4

## Quick Meals

# Berit's Stroganoff

Source: Berit Hazleton

My child, Berit, wanted to make up their own recipe. This recipe utilized a lot of their favorite things, and they were able to make it on their own at 10.

I love that the recipe takes only about 30 minutes. If we don't have plans for dinner, I can stop off at the grocery store and grab the ingredients on the way home and we can get dinner on the table in 30 minutes.

Ingredients: 2 to 3 pounds stew meat trimmed

2 packages Pioneer Au Jus

1 cup water

1 cup Daisy Sour Cream

1 Tablespoon summer savory

1/2 tsp white pepper

1 package Skinner Tricolor Rigatoni Pasta

1 teaspoon salt

1 Tablespoon California Olive Ranch Extra Virgin Olive Oil

1/2 cup Sargento Shredded Parmesan Cheese

Instructions: Boil 4 quarts of water and add salt and olive oil. Once water is boiling add pasta, stirring constantly for the first 30 seconds. Brown stew meat over medium heat in a large, deep fry pan. Once meat is browned, lower temperature to medium low. Mix the water and au jus in bowl or mixing container and then pour over meat. Stir until it thickens. Next add sour cream, summer savory and white pepper. Stir until sauce thickens. Drain pasta when it is done and put in bowl. Then pour meat and sauce over pasta. Garnish with shredded parmesan cheese.

Serves 5 to 6.

Servings: 4

# **Creamy Chicken and Rice**

Source: Lesley Hazleton (with help from Knorr's)

Ingredients: 2 packages Knorr's Rice Sides Creamy Chicken

2 boneless, skinless chicken breasts cubed

1/2 cup chopped fresh basil

3 diced roma tomatoes

1 teaspoon white pepper

1 tablespoon summer savory

1 poblano pepper diced (optional)

Instructions: Cook chicken in 2 tablespoons of olive oil. Cook Knorr's rice side to package directions. Once rice is boiling add white pepper and summer savory. Once chicken is close to cooked add roma tomatoes and basil, (an poblanos if wanted) saute for 5 minutes. Add chicken, tomatoes and basil to rice sides. Mix and cook for 1 to 2 minutes. Remove from heat and serve.

Serves 5 to 6.

Servings: 4



# Festive Tuna Casserole

Source: Lesley Hazleton

Ingredients: 2 cans Wild Planet Wild Albacore Tuna  
2 cans Campbell's Cream of Mushroom Soup  
1 can Le Sueur Very Small Young Peas  
1 4 oz jar of Dromendary Diced Pimientos  
1 cup milk  
1/4 tsp white pepper  
1/2 tsp salt  
1 Tablespoon California Olive Ranch Extra Virgin Olive Oil  
1 16 oz box of De Cecco Pasta Tricolore Farfelle  
4 Tablespoons Progresso Bread Crumbs Italian Style  
2 Tablespoons Land O Lakes Unsalted Butter

Instructions: Preheat oven to 400 degrees Fahrenheit. Bring 4 quarts of water to boil adding 1 teaspoon of salt and 1 Tablespoon of olive oil. Once water is boiling, put in the pasta stirring constantly for the first 30 seconds. Let boil 6 minutes. The pasta should be cooked al dente. While the pasta is cooking, In a large mixing bowl mix cream of mushroom soup, peas, pimientos, milk and white pepper. Then crumble the tuna and mix. Once combined set aside. Drain the pasta and pour into a 9 ½ by 11 inch casserole dish. Pour the tuna and soup mixture over the noodles and mix together well. Put the casserole into the oven and bake for 25 minutes.

Next, we will prepare the topping. Melt the 2 Tablespoons butter. Mix the melted butter and breadcrumbs in a small mixing bowl and set aside. After 25 minutes, the casserole should be warm and bubbling. Sprinkle the breadcrumb mixture over the top of the casserole and cook for 5 more minutes. Remove casserole from the oven and let stand for 5 minutes.

Serves 4 to 6.

Servings: 4

# Sicilian Chicken and Olives

Source: Lesley Hazleton

Ingredients: 1 ½ cups fresh spinach

1 7 ounce jar spicy Mediterranean olives

1 14.5 ounce can petite diced tomatoes with garlic, basil and oregano

1 tablespoon capers rinsed

4 4 ounce chicken cutlets (can use boneless skinless breasts, cut in half and pounded thin)

¼ teaspoon crushed red pepper

¼ teaspoon freshly ground pepper

1 tablespoon extra-virgin olive oil

Instructions: Slice olives and remove stem from spinach. Mix tomatoes, spinach, olives, capers and crushed red pepper in a bowl and set aside. Place chicken cutlets in pan and sprinkle with pepper. Brown cutlets with olive oil in sauté pan over medium high heat. Brown one side (about 4 minutes) then turn over, sprinkle with pepper and cook for 2 minutes. Then add tomato mixture and reduce heat to medium. Cover and cook for 5 minutes. Remove and serve.

Serves 4 to 6.

Servings: 4

# Salad

## Pineapple slaw

Source: Elaine Hazleton

Ingredients: 1 small head white cabbage

1 can pineapple tidbits

1/4 cup mayo

1/4 cup pineapple juice

Instructions: Finely chop cabbage. Drain pineapple and save juice. Add pineapple to cabbage. Mix mayo and juice and pour over cabbage mixture. Refrigerate for 1 hour or longer and serve.

Servings: 4

# Sauce

# Authentic Italian Sunday Gravy

Source: MOM Recipe

Savor a classic family favorite with our **\*\*Authentic Italian Sunday Gravy\*\***. This rich, hearty sauce combines both fresh and canned Italian tomatoes for a taste that brings the warmth of Italy right to your table. Perfect for Sunday dinners, this sauce is sure to become a beloved tradition in your household!

Ingredients: - 2 tbsp olive oil

- 1 large onion, finely chopped
- 4 cloves garlic, minced
- 1 lb ground beef
- 1 lb Italian sausage, casing removed
- 1 cup red wine
- 1 (28 oz) can crushed tomatoes
- 1 (28 oz) can tomato puree
- 2 fresh tomatoes, diced
- 1/4 cup fresh basil, chopped
- 1 tbsp dried oregano
- 1 tsp salt
- 1/2 tsp black pepper
- 1/2 tsp red pepper flakes (optional)
- 1/4 cup grated Parmesan cheese

Instructions: 1. Heat the olive oil in a large pot over medium heat. Add the onion and garlic, sautéing until onions are translucent.

1. Add the ground beef and Italian sausage to the pot, breaking it up with a spoon. Cook until browned.

1. Pour in the red wine and let it simmer until reduced by half.

1. Stir in the crushed tomatoes, tomato puree, and fresh tomatoes. Bring to a simmer.

1. Add the basil, oregano, salt, black pepper, and red pepper flakes. Simmer on low heat for at least 2 hours, stirring occasionally.

1. Before serving, stir in the grated Parmesan cheese for added flavor.

1. Serve over your favorite pasta or use as a base in other dishes.

Servings: 4

## Side Dishes

# Chicken Dressing Casserole

Source: Shanna Ellis

## Chicken Dressing Casserole

Ingredients: 1 chicken, boiled and taken off the bone (cut into pieces or just pulled shredded pieces)

1/4 cup chicken broth

1 stick butter, softened

1 can Cream of Chicken soup

1 can Cream of Celery soup

1 box Chicken Stove Top Stuffing

1 cup sour cream

Instructions: Mix all ingredients and place in 9X13 pan.

Place in 325-degree oven for 45 minutes.

Hint: Sometimes I use a rotisserie chicken from the grocery store. I keep a little bit of broth frozen. Or there is some broth in the rotisserie chicken and I add enough water to make the 1/4 cup.

Servings: 4



# Crock Pot Mac and Cheese

Source: Richard Weeks

Ingredients: Crock Pot Mac and Cheese

2 cups elbow macaroni

1 12 oz. can evaporated milk

1 ½ cups milk or ½ & ½

½ stick of melted butter

2 eggs slightly beaten

5 cups of shredded cheddar cheese

Salt and pepper to taste

Instructions: Cook macaroni and drain well

Reserve 1 cup cheese

Pour macaroni into crock pot add all other ingredients reserve 1 cup of cheese.

After ingredients mixed cover with remaining cup of cheese.

Cook on low for 3 hours 15 minutes

Cooking time may vary depending on your crockpot. If mixture still runny cook for a longer period of time.

Servings: 4

# Quick Cuban Black Beans

Source: Lesley Hazleton

Ingredients: 3 cans black beans

½ bunch cilantro

1 small red onion

½ red pepper

½ orange pepper

4 cloves garlic

1 teaspoon oregano

1 teaspoon cumin

2 teaspoons white vinegar

2 teaspoons sugar

Instructions: Put beans into a sauce pan and begin to heat on medium heat, turning to low when the beans are hot. While beans are heating, add diced red onion, diced red and orange pepper and diced garlic. Once hot, add spices, vinegar and sugar and let simmer for 20 minutes. Chop cilantro making sure to leave a few stems (make sure the stems left are chopped into very small pieces. Add cilantro to beans and cook for another 20 minutes.

Serves 6 to 8.

Servings: 4

# Slow Cooker

# Crock pot BBQ Boston Butt (pork)

Source: Sonya Dwyer

Ingredients: Boston Butt, your choice of size

1 large onion

Butter (optional)

Olive oil (optional)

Salt and pepper

Garlic powder or minced garlic (optional)

BBQ sauce (I like "Bone Suckin' Sauce", but your choice)

Instructions: Cut the onion into large chunks and place at the bottom of the crockpot. Sear the seasoned (salt/pepper) pork butt on all sides (optional, but it gives the meat a flavorful, deep brown crust) in a large pan with a small amount of butter and/or olive oil, then place in crockpot. Sprinkle with garlic powder or add minced garlic (optional). Cover and cook on low for 6-8 hours, or on high for 3-4 hours (the time may change depending on the size of the roast). Remove the meat once it is falling apart (about an hour before serving), drain off much of the liquid and remove the onions from the crockpot. Shred the meat and return to the crockpot, and add BBQ sauce to taste. simmer on warm or low until serving.

Note: You can serve this plain, or with buns and extra BBQ on the side.

Servings: 4

# Easy Crock Pot Roast

Source: Lesley Hazleton

Crock pot roast with 5 minute preparation time.

Ingredients: 3 to 4 pound chuck or round roast

1 package Lipton's Onion Soup Mix

1 package Pioneer Brown Gravy Mix

1 12 ounce bottle Shiner Bock Beer

Instructions: Place the roast into the crock pot. Sprinkle onion soup mix and brown gravy mix over the roast. Pour Shiner Bock Beer over the roast. Cook on high for 1 to 1 1/2 hours, then turn to low and cook another 6 to 7 hours. Remove roast and the remaining juice can be used as gravy.

Serve with vegetables and mashed potatoes.

Serves 6 to 8 depending on size of roast.

Servings: 4

# Mark's Crockpot Roast

Source: Mark Hazleton

Ingredients: 3 to 4 pound roast

6 large potatoes

2 cups brown gravy (use McCormick brown gravy mix)

1 can cream of mushroom soup

1 small onion

1 Tbsp summer savory

1 tsp white pepper

2 tsp garlic salt

Instructions: First, make up the two cups of brown gravy. Cut up potatoes into small chunks and put one layer on the bottom of the crockpot. Cover the potatoes with 1/2 of the brown gravy. Put the roast on top of the potatoes. Slice small onion and put slices on top of roast. Add spices to top of roast. Put remaining potatoes around the roast. Cover roast and potatoes with remaining brown gravy. Cover roast and potatoes with cream of mushroom soup.

Cook in crockpot on high for 6 to 7 hours.

Servings: 4

# Ropa Vieja

Source: Lesley Hazleton

Ingredients: 4 to 4.5 pound chuck roast

6 to 8 cloves garlic

¼ cup cilantro

½ yellow pepper

½ red pepper

½ medium yellow sweet onion

1 15 ounce can Red Gold Tomato Sauce

1 6 ounce can Hunts Tomato Paste with oregano and basil

1 tomato paste can of water

1 4 ounce can Hatch Green Chilies diced

2 tablespoons Morton's Course Sea Salt

4 teaspoons Lawry's Season Pepper

2 teaspoons oregano

2 teaspoons Lawry's Garlic Salt with parsley

1 tablespoon Heinz White Vinegar

1 tablespoon cumin

1 tablespoon Trader Joe's Premium Extra Virgin Olive Oil

Crockpot or ceramic Dutch oven

Instructions: Heat a large pan (big enough to sear roast) with olive oil until very hot. Rub meat with sea salt and season pepper using 1 tablespoon of salt and 2 teaspoons of season pepper on each side. Take 3 to 4 cloves of garlic and insert fully into the roast (cut a small slit in the meat to insert the garlic). Please roast into pan and sear for 5 minutes on each side.

While searing meat, slice the yellow and red peppers making thin half inch slices, slice the medium onion in half and make thin slices of onion and dice garlic. Put these vegetables into the bottom of the crockpot or Dutch oven. Next add tomato sauce, tomato paste, water, green chilies, oregano, garlic salt, cumin and vinegar. Then mix together until well blended. Begin heating the crockpot to high or heat the Dutch oven on the stove. Once the meat is seared on both sides, place the meat into the pot or Dutch oven and turn over to make sure both sides are covered in sauce. As the sauce heats, mince the cilantro removing most of the stems and making sure that the ones you keep are well minced. Put ¼ cup of the minced cilantro into the pot or Dutch oven and roll the roast again to make sure cilantro is on the top and bottom.

If using a Crockpot, be sure to get the sauce up to the point it is bubbling and then turn to low. The roast should cook 7 to 8 hours on low. If using a Dutch oven, then once it is heated and the sauce is bubbling; cover and put the entire pot in the oven at 275 degrees leaving to cook for 6 hours. Cook until the roast is very tender and falling apart.

When you remove the roast and it is tender and falling apart, use two forks to shred the roast and mix with the sauce. This dish is traditionally served with white rice and Cuban black beans.

Serves 6 to 8.

Servings: 4



# Sassy Pork Roast w/ White Beans

Source: Lesley Hazleton

Ingredients: 3 to 4 pound pork roast with fat trimmed

2 bay leaves

1 can stout beer

3 cans great northern or cannellini beans rinsed

1 can rotel (mild)

1 4 oz can hatch chilies diced (mild)

1 teaspoon sea salt

1/2 teaspoon sage

1 teaspoon granulated garlic

1/2 teaspoon white pepper

Instructions: Put bay leaves at the bottom of the slow cooker. Rinse the roast and place on top of the bay leaves. Put beans around roast and cover with beer. Add remaining ingredients in a bowl and mix then pour over the roast. Cook at low for 6 to 7 hours.

Serves 6 to 8 depending on size of roast.

Servings: 4

# Slow Cooker Chicken Breasts with Peaches

Source: MOM Recipe

This **\*\*Slow Cooker Chicken Breasts with Peaches\*\*** recipe is a delightful blend of savory and sweet flavors, perfect for a quick yet unique weeknight dinner. Imagine coming home to the aroma of tender chicken simmering with juicy peaches, all while you've been able to focus on other tasks! This recipe was invented by Mom after a busy day; she wanted a dish that could cook itself while still delivering a gourmet experience. Over time, she refined it with just the right mix of flavors, creating a family favorite that's both effortless and delicious.

The harmonious pairing of **\*\*chicken\*\*** and **\*\*peaches\*\*** makes this dish stand out. The peach preserves and honey bring a naturally sweet note, while soy sauce and garlic add a rich depth of flavor. Ground ginger adds a hint of warmth, making this dish perfect for any season. The best part? The slow cooker does all the hard work, allowing those flavors to meld together perfectly while you go about your day.

Whether you're juggling work, kids, or both, this **\*\*slow cooker chicken recipe\*\*** is a life-saver. Serve it with a side of rice or mashed potatoes to soak up the delicious sauce, and garnish with fresh thyme or parsley for a final touch. Trust us; this will become one of your go-to recipes for those busy nights when you still want to serve something special.

Ingredients: - 4 boneless, skinless chicken breasts

- 2 cups sliced peaches (fresh or canned, drained)

- 1/2 cup peach preserves or jam

- 1/4 balsamic vinegar

- 1/4 cup honey

- 2 cloves garlic, minced

- 1 teaspoon ground ginger

- 1/2 teaspoon black pepper

- 1/2 teaspoon salt

- 1 small onion, thinly sliced

- 1 tablespoon olive oil

- Fresh thyme or parsley for garnish (optional)

Instructions: 1. Season the chicken breasts with salt and black pepper on both sides.

1. In a large skillet, heat the olive oil over medium-high heat. Sear the chicken breasts for 2-3 minutes on each side until golden brown.

1. Place the sliced onions at the bottom of the slow cooker.

1. Add the seared chicken breasts on top of the onions.

1. In a medium bowl, combine the peach preserves, balsamic vinegar, honey, minced garlic, and ground ginger. Mix well to combine.

1. Pour the sauce mixture over the chicken breasts in the slow cooker.

1. Add the sliced peaches on top.

1. Cover and cook on low for 4-6 hours, or until the chicken is tender and fully cooked. The internal temperature of the chicken should reach 165°F (75°C).
1. Once cooked, carefully remove the chicken breasts and peaches from the slow cooker.
1. Serve the chicken breasts topped with peaches and a spoonful of the sauce.
1. Garnish with fresh thyme or parsley if desired.

Servings: 4

# Soup

# Italian Potato Soup

Source: Elaine Hazleton

Ingredients: 3 cups Potatos  
1 onion  
3 cloves garlic  
1/4 cup olive oil  
1 quart milk or half/half  
1 tesp basil or Italian seasoning  
salt and pepper

Instructions: Chop potatos into small pieces cover with water and cook.  
Heat olive oil in a large pot and add chopped onion. Cook until clear and add garlic for a minute or two. Drain half of the water from the cooked potatos and pour into the pot. Add the milk and herbs and stir. Serve with grated parmesean cheese.

Servings: 4

# Meatball Soup

Source: Lesley Hazleton

Ingredients: Meatballs:

- 1 lb ground beef
- 1/2 lb ground pork
- 1 small onion chopped very fine
- 1 egg
- 1/4 cup milk
- 1/2 cup corn meal
- 1/2 tsp salt
- 1/2 tsp paprika (use Hungarian paprika for a little extra spice)
- 1/2 tsp granulated garlic

- 5 cans beef consomme
- 3 cans water
- 2 cans Ortega green chilies, mild, 4 oz cans
- 1 medium onion chopped
- 1/2 tsp basil
- 1/2 tsp oregano
- 10 drop Tabasco
- 2/3 cup rice
- 3 carrots sliced (long thin carrots work best)

Instructions: Combine all ingredients for the meatballs making sure it is well mixed. Make medium size meatballs and set aside. Do not brown.

In a large stock pot, add consomme, water, chilies, onion, and spices and bring to boil. Add carrots, rice, and meatballs and simmer 1 hour.

Serves 6 to 8.

Servings: 4

# Minestrone Soup

Source: Maren Bigney

Ingredients: 3 14 oz cans of beef broth

1 15 oz can of kidney beans

1 15 oz can of organic garbanzo beans

1 14.5 oz can of stewed tomatoes, undrained

1 11.5 oz can V8

1 6 oz can tomato paste

2 tsp sugar

1 tsp dried Italian seasoning, crushed

1 1/2 cups loose pack frozen mixed veggies

2 cups cooked bowties (farfalle, or any shape you prefer)

2 cups spinach leaves

Finely shredded Parmesan cheese

Instructions: 1- In a 4-quart Dutch oven combine beef broth, kidney beans, garbanzo beans, undrained tomatoes, V8, tomato paste, sugar and Italian seasoning. Bring to boiling; add mixed veggies. Reduce heat. Simmer, covered 10 minutes until veggies are tender.

2. Stir in cooked pasta and spinach; heat through. If desired, sprinkle with Parmesan cheese.

Servings: 4

# Pizza Soup

Source: Richard Weeks

Ingredients: This is just like eating pizza without the crust.

Here is what you need:

- 1 onion diced
- 1 green pepper diced
- 1 pound pork sausage
- 1 package slices pepperoni diced
- 1 jar pasta sauce
- 1 14 oz can diced tomatoes
- 1 14 oz can beef broth
- 1 6 oz jar sliced mushrooms
- ½ teaspoon dried oregano and basil
- 8 tablespoons grated parmesan cheese
- 1 ½ cup grated mozzarella cheese.

Instructions: Cook sausage, pepperoni, onions and green pepper until sausage is completely cooked. Drain well and return to pot. Add everything except cheese and cook for about 5 minutes. Add cheese and stir until completely melted.

Servings: 4



# Pumpin Turkey Chili

Source: Dianne E

## Ingredients:

- 2 lbs. ground turkey
- 1 yellow onion, chopped
- 1 yellow bell pepper, chopped
- 2 cloves of garlic, minced
- 1 can (28 oz.) diced tomatoes
- 1 can (28 oz.) pumpkin
- 1 can (14.5 oz.) kidney beans, drained
- 1 can (14.5 oz.) black beans, drained
- 3 tbsp. chili powder
- 1 tbsp. cumin
- 3 tsp. sea salt
- 1 tsp. black pepper
- 1/4 tsp. cayenne pepper

Instructions: Brown the ground turkey. Drain grease from ground turkey and sprinkle the ground turkey with chili powder, cumin, sea salt, black pepper, and cayenne powder. Cook for another minute to cook in spices.

Place the spiced ground turkey and mix in the rest of the ingredients until well blended.

Cook in slow cooker on low heat for 4-6 hours.

Garnish chili with cheddar cheese, sour cream, and green onions if desired.

Servings: 4

# Taco Soup

Source: Shanna Ellis

## Taco Soup

Ingredients: 2 lbs ground chuck or venison

1 onion chopped (optional)

1 can pinto beans

1 can jalapeno pinto beans

1 can white shoepeg corn

1 pkg. taco seasoning

1 (1.1 oz) pkg. Hidden Valley Ranch Dressing mix

1 can Rotel tomatoes

2 (14 1/2 oz) cans tomatoes (I use diced, some use stewed - whatever I have on hand)

Instructions: Brown ground meat with onions; drain grease off. Add remaining ingredients together in dutch oven. Stir thoroughly and bring to a boil. Turn down heat and let simmer for about 20 minutes, stirring occasionally. Serve with cornbread, crackers, rice, or fritos. Very versatile and fast to make!

Servings: 4

# Vegetable

# Loaded Cauliflower

Source: Dianne E

## Ingredients: Ingredients

2 1/2 cups cooked cauliflower  
1 cup sour cream (I use low fat)  
3/4 cup shredded cheddar cheese (I use reduced fat)  
3 green onions, finely chopped  
3-6 slices cooked crumbled bacon  
salt & pepper to taste

## Instructions: Directions

Pre-heat oven to 350 degrees.

Chop cooked cauliflower into very small pieces. (I actually take a potato masher and mash the cauliflower up)

Mix sour cream, 1/2 of the green onions, 1/2 the cheese, 1/2 of the bacon and salt and pepper to taste in a medium bowl.

Stir in the cauliflower.

Place in medium baking dish and sprinkle remaining cheese and bacon on top.

Bake for 20 mins.

Sprinkle the remaining green onions on top just before serving.

Servings: 4

# Oven Roasted Corn on the Cob

Source: Kryn Contello

Ingredients: 4 ears fresh corn with husks

Instructions: Preheat oven to 350 degrees F.

Place corn husks directly on the oven rack and roast for 30 minutes or until corn is soft.

Peel down the husks and use as a handle when eating.

Servings: 4

# Southern-Style Green Beans

Source: Lesley Hazleton

Ingredients: 4 slices bacon  
2 pounds fresh green beans or haricot vert  
2 cups chicken stock  
2 cups water  
1 teaspoon Lawry's season salt  
1/2 teaspoon fresh ground black pepper  
1/2 teaspoon granulated garlic  
1/2 teaspoon red pepper flakes

Instructions: Wash the green beans and trim the ends. Cut longer beans in half. Put water and stock into large pot and heat to a boil. Slice the bacon into narrow strips. Put the seasonings in the pot first, then green beans, then bacon strips. Mix well and bring to boil. Once the pot boils, turn heat down to simmer and simmer for 1 hour.

Serves 8.

Servings: 4

# Sprouts & Squash

Source: Lesley Hazleton

Ingredients: 4 slices thick cut bacon  
2 tablespoons olive oil  
1 pound Brussel's sprouts  
1 1/2 cups butternut squash cubed into small cubes  
1 tablespoon of Adam's Reserve House All Purpose Seasoning  
1/2 cup Robert's Reserve Pineapple Coconut Mango Tequila Sauce

Robert's Reserve products may be hard to find, so here is my recipe for the sauce:

Fill a 1/2 cup measure with 2/3rds mango preserves and 1/3rd pineapple preserves

As an alternate, you would use 1/2 fresh mango and 2 rings of pineapple

2 teaspoons of red pepper flakes

1 teaspoon Coconut milk or 1/2 teaspoon extract

1/2 ounce Tequila

Whip together and set aside

Instructions: Slice the bacon into thin strips and fry until bacon is crisp. Remove bacon from pan leaving the drippings. While bacon is cooking, cut brussel sprouts into quarters (for larger sprouts) and halves (for smaller sprouts). Once bacon is done, add olive oil to pan, heat for a minute or two and then add the butternut squash. Cook 2 to 3 minutes and then add the Brussel's sprouts. Make a layer on the bottom of the pan and cook for 4 to 5 minutes on medium high to sear. Sprinkle Adam's seasoning across the top. After 4 to 5 minutes, stir the sprouts and butternut squash to turn the pieces cooking. Add the Pineapple Coconut Mango Tequila Sauce. Stir and cook the contents for another 2 to 3 minutes.

Serve hot right off the stove. Serves 6 to 8.

Servings: 4

# Stuffed Acorn Squash

Source: Lesley Hazleton

Ingredients: 1 Acorn Squash

1 Tablespoon olive oil

Salt and pepper to taste

Filling:

1 Tablespoon olive oil

1 onion diced

2 stalks celery diced

1 teaspoon pink Himalayan salt

½ teaspoon black pepper

¼ teaspoon cayenne pepper

¼ teaspoon white pepper

1 teaspoon rosemary

3 cloves garlic

½ pound ground sausage (I like spicy Italian, but pick your favorite ground sausage)

1 apple diced

1 cup bread crumbs (I use bread crumbs with Italian seasoning)

½ cup parmesan shredded

Instructions: Preheat oven to 400 degrees. Take the acorn squash and cut off both ends, then cut in half. Scoop out the seeds and you should have a nice bowl for the stuffing. Lightly cover in olive oil (tablespoon should be enough for both halves) and salt and pepper to taste. Place on a baking sheet and bake for 40 minutes.

Take a medium sized saute pan and heat. Add olive oil, onion, celery, Himalayan salt, all the peppers and the rosemary and saute for three to five minutes. Next add garlic and mix in. Then add apple and saute for 2 minutes. Next add bread crumbs and parmesan. Mix until well blended and heated through.

Remove acorn squash from oven, add filling and then sprinkle with parmesan cheese. Bake for another 20 minutes at 400 degrees.

Serves 2. Double filling recipe for each acorn squash needed.

Servings: 4



## Summer squash

Source: Elaine Hazleton

Ingredients: 1 yellow squash

1 zuchinni squash

1 medium onion

1 teaspoon sugar

salt and pepper

1/4 cup water

Instructions: Slice the squashes and onion about 1/2" wide. Place in saucepan with sugar, water, salt and pepper. Cover and boil until tender.

Servings: 4

# Tomato Pie

Source: Shanna Ellis

Ingredients: 1 can biscuits (10 count) (Do not use butter or flake)

2 large firm tomatoes, sliced 1/4" thick

Salt, black pepper, oregano, sweet basil

2 bunches green onion, chopped (optional)

3/4 cup mayonnaise

8 oz. each of Colby and Monterey Cheese (grated)

Instructions: Separate biscuits and place in greased large iron skillet. Mash with hands, making a crust. Layer sliced tomatoes. Sprinkle with salt, black pepper, oregano, sweet basil, and green onions. Mix mayonnaise and cheese. Spread on top, sealing edges. Bake 40 minutes at 350 degrees. Let stand 10 minutes before serving. Cut in wedges.

Extra: Sometimes we add some jalapenos.

Servings: 4

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