

The Miller Family Cooks

BY MICHAELJON MILLER

First Beta Edition (file created March 18, 2025)

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ISBN No: 978-3-00-000000-0

Library of Congress Control Number: 000000000000

Publisher:

Example Publisher

111 Address St.

City, State, 12345

www.theirwebsite.com

The formatting/layout of this book was produced using MiK_TE_X (with the LuaT_EX compiler), which is a software front-end for the T_EX / L_ET_EX typesetting and document preparation system. See also the **makecookbook** bundle at:

<https://ctan.org/pkg/makecookbook>

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Front cover image by [Artist].

Book design by Terrence P. Murphy and Rosalie A. D'Amico.

Printed by [printer name here], in the United States of America.

To my family. And possibly some other stuff.



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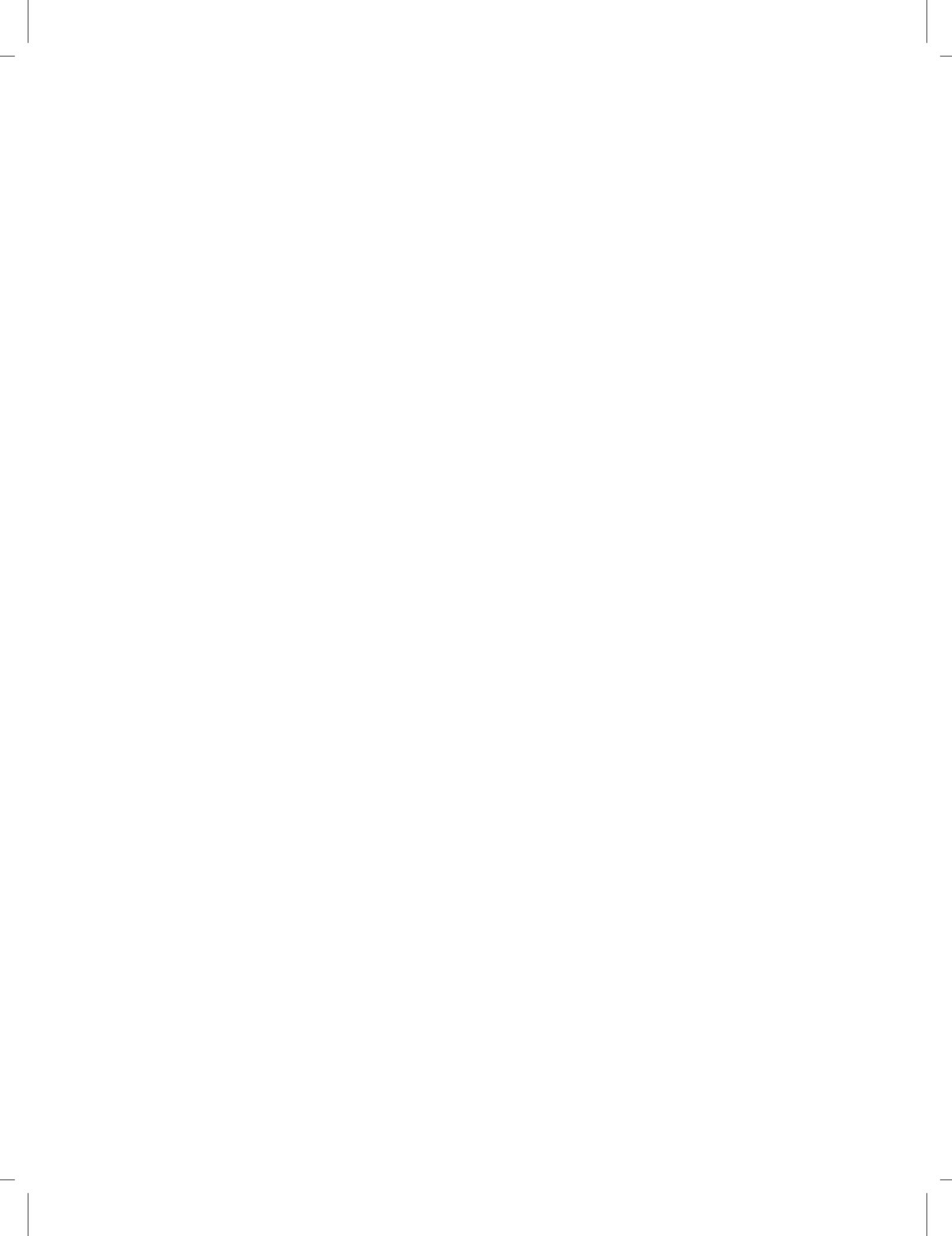


Preface

This is the start of Caitlyn’s cookbook. Sure, there are a few non-minor things on this list (particularly all the Margarita recipes) but most are things that we make often. Eventually we’ll get around to making this look like a real cookbook. Well, at least we’ll make it so it’s nicely formatted so Caitlyn can take it with her wherever she might go.

This “cookbook” got its start because Caitlyn loves to cook but wanted to make sure she had “all the recipes” in hand in case she needed them. Many, but not most, of these came from somewhere else but have been heavily modified to meet the weird dietary needs to the Miller Family. They’re not too weird that a “normal” person would find these recipes strange or gross. In fact, quite the opposite.

Enjoy.



Breads

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French Bread

THIS IS A VERY BASIC French bread recipe which can be used for boules or baguettes. It's deceptively simple and is something that can be baked without the recipe after a while. We prefer to make this the same day we make Chicken Soup because there's nothing better than fresh bread and hot soup.

2 cups warm water (105 to 115 degrees)

1½ tablespoons active dry yeast

1 tablespoon sugar

3 cups bread flour

1 tablespoon salt

About 3 cups white all-purpose flour

Cornmeal for spinkling on the parchment

**1 large egg beaten with 2 teaspoons water,
for glazing**

1. In the bowl of a heavy-duty stand mixer fitted with the paddle attachment pour the warm water, stir in the sugar, and sprinkle the yeast over the top. Let stand at room temperature until dissolved and foamy. About 10 minutes.
2. Add 2 cups of the bread flour and the salt. Beat hard until smooth, about 3 minutes. Add the remaining 1 cup bread flour and most of the all-purpose flour, about $\frac{1}{2}$ cup at a time, until you get a rough dough that pulls away from the sides.
3. If kneading by hand, turn dough out onto a lightly floured silicon surface and knead until soft, silky,
1. There are two ways to bake this bread. With the quick method, immediately after forming the loaves, slash the tops diagonally no more than $\frac{1}{4}$ inch deep and brush the entire loaf with the glaze. Place in a *cold* oven on the middle or lower rack. Turn the oven to 400 degrees and bake for 30 to 35 minutes.
2. With the traditional method, preheat a baking stone to 450 degrees for at least 20 minutes. If

and resilient to tearing, about 5 to 8 minutes. If necessary dust the surface with flour, 1 tablespoon at a time, to keep from sticking. If kneading by machine, insert the dough hook and run on low (2) speed for 2 to 4 minutes.

4. Place the dough in a *lightly* greased deep bowl turning once to coat the ball. Cover lightly with plastic wrap and allow to rise in a cool area until tripled in size, 1½ to 2 hours. If you have time for a second rise, push down the dough and allow to rise for 1 more hour. You can let the dough rise in the refrigerator overnight.
5. Gently deflate the dough and turn out onto a lightly floured silicon surface. Line a baking sheet with parchment and spinkle lightly with the cornmeal. Divide the dough into three equal parts (works out to about 15½ ounces each). Knead in a little more flour now if the dough seems particularly sticky. Shape the dough into tight round balls for boules or flatten each portion into a rectangle for baguettes. Roll each rectangle up tightly to form a long baguette shape and roll to adjust for length.

not using a baking stone preheat the oven to 400 degrees. Cover the loaves lightly with plastic wrap and allow to rise until doubled in size, about 30 to 40 minutes. Remove the plastic wrap, diagonally slash the loaves no more than $\frac{1}{4}$ inch deep, and brush with the glaze. If using a stone turn the oven temperature down to 400 degrees and place the parchment on the stone, otherwise put the baking sheets on the middle or lower rack and bake for 30 to 35 minutes.

Whole Wheat Bread

THIS ONE OF THOSE RECIPES that took years to develop. I lost count of how many loaves of bread I made that just didn't quite work out. Each time I made this I would slightly change the recipe until one day I finally got that exact rise and texture that I wanted.

This bread is great sliced thick and toasted for breakfast. I prefer to put honey or peanut butter on mine. The girls prefer a lot of butter.

2 cups warm water (100 to 110 degrees)
3 tablespoons molasses
1 packet active dry yeast ($\frac{1}{4}$ ounce or 1 tablespoon)
3 cups all-purpose flour, divided
2½ cups whole wheat flour
1 cup uncooked regular oats
2 tablespoons vital wheat gluten
1 tablespoon salt
 $\frac{1}{4}$ cup honey
3 tablespoons olive oil
6 tablespoons all-purpose flour (four dusting)
vegetable shortening

1. Combine first three ingredients in a 2-cup glass measuring cup; let yeast mixture stand for five minutes.
2. Combine 2 cups all-purpose flour, whole wheat flour, oats, wheat gluten, and salt in a large bowl.
3. Beat yeast mixture, 1 cup all-purpose flour, honey, and olive oil at medium speed with a heavy-duty electric stand mixer until well blended. Gradually add whole wheat flour mixture, one cup at a time,

beating at a low speed until a soft dough forms.

4. Switch to your bread hook and continue kneading the dough on a low (I use setting 2) speed for 8 minutes until the dough is smooth and elastic. Place the dough into a large bowl that's been lightly oiled or sprayed with a vegetable cooking spray.
5. Cover bowl of dough with plastic wrap, and let rise in a warm place (85 degrees), free from drafts, for at least one hour or until doubled in size.
6. Punch down dough and divide in half. Roll each portion into a 8 x 13-inch rectangle on a lightly floured surface. Roll up each dough rectangle, starting at the short side, jelly-roll fashion; pinch ends to seal. Place loaves, seam sides down, into 2 $8\frac{1}{2} \times 4\frac{1}{2}$ -inch loaf pans greased with the vegetable shortening.
7. Cover loosely with plastic wrap and let rise in a warm place (85 degrees), for another 45 to 60 minutes, or until almost doubled in size. Remove and discard the plastic wrap.
8. Bake at 350 degrees for 30 to 35 minutes or until loaves sound hollow when tapped on the bottom. Cool in pans on wire racks for 10 minutes. Remove loaves from pans and cool on the wire racks.

Chefnotes

 If you don't have a heavy-duty stand mixer you may mix or beat the dough by hand with a wooden spoon. You will also want to turn the dough out onto a floured surface and knead by hand for 9 minutes. Keep the work surface lightly floured as the dough will be quite sticky.



Breakfasts

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Crepes
About 6 12-inch crepes

1. $\mathcal{T}^{\dots \text{ tbd}}$

Simple scones

*T*HIS RECIPE WAS ORIGINALLY given to me by Kendall Anderegg right after Caitlyn was born. I've tweaked it a bit over the years to make sure that each batch is consistently baked (they were a little too big and wanted to spread a lot). You can doctor this recipe a bit by adding a cup of raisins or dried cranberries after you've mixed in the wet ingredients. It's not a thing that happens in our house.

I prefer a drier Greek yogurt for this recipe. The others have too much moisture and tend to make the scones stickier. I also like a really crunchy raw sugar because it adds a nice 'bite' to the finished scones, but you can use any kind of sugar you want, even colored sugars for a holiday flair.

You can turn these into blueberry (or other) scones. See below.

1 cup sour cream or plain Greek yogurt

1 teaspoon baking soda

4 cups all-purpose white flour

1 cup white sugar

2 teaspoons baking powder

¼ teaspoon cream of tartar

1 teaspoon salt

1 cup (2 sticks) butter

2 tablespoons milk (optional)

1 egg

1. Preheat the oven to 350 degrees and line two baking sheets with parchment paper.
2. In a small bowl, blend the sour cream or yogurt with the baking soda and set aside.
3. In a large bowl mix the flour, sugar, salt, baking powder, and cream of tartar.
4. Cut in the butter. Stir in the sour cream or yogurt

Bake about 16-18 minutes, until golden brown

mixture and one egg until just moistened. You may need to add up to two 2 tablespoons of milk to get the right consistency.

5. Turn the dough out onto a lightly floured surface and knead until smooth. Sprinkle additional flour onto the surface to keep the dough from sticking.
6. Form the dough into a 12 inch "log", cut it into four equal-sized pieces, and flatten each piece into an approximately 4 inch tapered round. Cut each piece into quarters.
7. Place the quarters onto the baking sheets. Whisk the remaining egg and milk in a small bowl and brush the egg / milk mixture onto each scone. Sprinkle raw sugar over each scone.

Glaze ingredients

1 egg

2 tablespoons milk

raw sugar

Recipe courtesy of Kendall Anderegg

Food for Thought

If you want blueberry scones then when you've cut the dough into four pieces, roll each one out into an 8 x 8-inch square, drop blueberries over the top, then roll the section. After rolling cut the new (flattened) section (it'll look like a biscotti section) into half, then cut each half diagonally to end up with four sections.

Dad's Waffles

About 5 waffles

*T*HIS IS A VERY BASIC RECIPE for waffles. It's also tweakable (fruits, different flavors, other stuff). I think this started with a recipe that was included with a waffle maker that we purchased, but that recipe was lost long ago.

1 cup flour
1½ teaspoons baking powder
½ teaspoon salt
3 tablespoons sugar
1 large egg
3 - 4 tablespoons butter, melted
1 cup milk
1 teaspoon vanilla

1. Combine all dry ingredients in a medium bowl. Melt butter in microwave and let cool slightly. Add milk, vanilla, and egg to dry ingredients and combine until reasonably smooth. Add butter and stir. The batter should be thick, but not unpourable.
2. Let mix rest 5 to 10 minutes while the waffle iron is warming up.
3. Set waffle iron to somewhere between 4 and 5 and wait until it's warm. Scoop $\frac{1}{2}$ cup waffle batter into iron and bake until done.

Desserts

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Chocolate Chip Cookies

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2½ cups all purpose flour

1 teaspoon baking soda

½ teaspoon salt

1 cup butter, softened slightly

¾ cup granulated sugar

¾ cup packed light brown sugar

2 teaspoons vanilla

2 large eggs

12 ounce bag chocolate chips (2 cups)

(optional) 1 cup chopped walnuts

1. Preheat oven to 375 degrees.

2. Whisk the flour, baking soda, and salt in a small bowl.

3. Cream the butter and sugars together until light and fluffy. You want to make sure you get enough air into the mixture and cut all that butter nicely.
4. Add the vanilla and the eggs, one egg at a time. Beat the wet ingredients until quite smooth.
5. Slowly add, about a cup at a time, the dry ingredients to the mixer and mix well.
6. Once the dry and wet ingredients are combined beat on low-medium (3) until everything is smooth.
7. Fold in the chocolate chips and, if using, the walnuts. Make sure they're well incorporated but do not over beat.
8. Using a medium #30 scoop spoon the dough onto parchment-lined cookie sheets.

Bake about 8-10 minutes, until golden brown

Chefnotes

 If you make these with a #20 scoop the recipe yields about 5 dozen cookies.



Lemon Bars, Dad-style

THIS IS POP POP'S FAVORITE sweet treat, and if there are fresh lemons from the tree out back then this is just something that you need to make. If you don't have your own lemon tree, well, store-bought lemons should be ok, but make sure they're really fresh.

Crust

- 2 cups flour**
- 1 cup (2 sticks) butter, softened**
- ½ cup powdered sugar**
- ½ teaspoon salt**
- 1 tablespoon light brown sugar**
- 1 tablespoon lemon zest**

Filling

- 4 eggs, plus one egg yolk**
- 2 cups granulated sugar**
- ¼ teaspoon salt**
- 2 - 3 tablespoons lemon zest**
- 1 teaspoon baking powder**
- 7 tablespoons lemon juice**

Assembly

1. Spray a 9 x 13-inch glass baking dish with Pam and set aside.
2. Mix the flour, powdered sugar, ½ teaspoon salt, and light brown sugar with a whisk. Cut the butter into the flour if it's still cool. Or, if you've melted the butter, just stir it in. Stir in the 1 tablespoon lemon zest. Press this mixture into the bottom of the baking dish and bake at 350 degrees for 20 minutes.
3. While the crust is baking, combine the remaining ingredients in a medium bowl until well blended. You can use a whisk or an electric beater. Both work great.
4. When the crust finished immediately remove it from the oven and pour the egg mixture directly on top. Put this back in the 350 degree oven and bake for 15 to 20 minutes. Don't worry, it'll get brown spots on top in some spots. This is ok.

5. Remove from oven and let the bars cool completely (yes Mom, completely). Then cut into 2 x 3-inch pieces, move to a plate (this is the hard part, they're sticky), then dust with some more powdered sugar until they're white and pretty.

M & M Cookies

THIS IS A SIMPLE VARIATION on a classic Chocolate Chip Cookie recipe. I ended up making it one time when I only had a bag of mini M & M's, didn't have the bag of chocolate chips, and was being asked (demanded of, actually) for some cookies.

2½ cups all purpose flour

1 teaspoon baking soda

½ teaspoon salt

1 cup butter, softened slightly

¾ cup granulated sugar

¾ cup packed light brown sugar

2 teaspoons vanilla

2 large eggs

12 ounce bag mini M & M's (2 cups)

1. Preheat oven to 375 degrees.

2. Whisk the flour, baking soda, and salt in a small bowl.

3. Cream the butter and sugars together until light

and fluffy. You want to make sure you get enough air into the mixture and cut all that butter nicely.

4. Add the vanilla and the eggs, one egg at a time. Beat the wet ingredients until quite smooth.
5. Slowly add, about a cup at a time, the dry ingredients to the mixer and mix well.
6. Once the dry and wet ingredients and combined beat on low-medium (3) until everything is smooth.
7. Fold in the M & M's. Make sure they're well incorporated but do not over beat.
8. Using a medium #30 scoop spoon the dough onto parchment-lined cookie sheets.
9. Bake for 8 to 10 minutes or until done or until just starting to turn golden brown.

Bake about 8-10 minutes, until golden brown

Chefnotes

 If you make these with a #20 scoop the recipe yields about 5 dozen cookies.

Molasses Cookies

OK, THIS IS ONE OF THOSE RECIPES that started out somewhere else, and over time, has been changed enough to be considered mine now. Just in case you're wondering, this is also one of those recipes that converts people into molasses cookie fans. Even the ones who say they don't like molasses cookies. Just sayin.

Makes 22 cookies. Yeah, don't ask. That's how many it makes. So, I almost always double this recipe.

For the best flavor, make sure that your spices are fresh. Light or mild molasses gives the cookies a milder flavor; for a stronger flavor, use dark or blackstrap molasses (this is what I use). Either way, measure the molasses in a liquid measuring cup. You can use the five spices to tune this recipe to your personal taste. I tend to make the first four "heaping" sized, but keep the black pepper right around $\frac{1}{4}$ teaspoon.

- 2 $\frac{1}{4}$ cups (11 $\frac{1}{4}$ ounces) all purpose flour**
1 teaspoon baking soda
2 teaspoons ground cinnamon
2 teaspoons ground ginger
 $\frac{1}{2}$ to $\frac{3}{4}$ teaspoon ground cloves
 $\frac{1}{4}$ to $\frac{1}{2}$ teaspoon ground allspice
 $\frac{1}{4}$ teaspoon black pepper
 $\frac{1}{4}$ teaspoon salt

12 tablespoons (1 $\frac{1}{2}$ sticks) unsalted butter
softened but still cool
 $\frac{1}{3}$ cup packed (2 $\frac{1}{3}$ ounces) dark brown sugar
 $\frac{1}{3}$ cup (2 $\frac{1}{3}$ ounces) granulated sugar
 $\frac{1}{2}$ cup raw sugar (for rolling)
1 large egg yolk
1 teaspoon vanilla
 $\frac{1}{2}$ cup light or dark molasses (see the note above)
1. Adjust an oven rack to the middle position and heat the oven to 375 degrees. Line a large baking sheet with parchment paper.
 2. Whisk the flour, baking soda, spices, and salt in a

medium bowl and set aside.

3. Cut the butter into tablespoon-sized pieces and beat on medium with the sugars until light and fluffy (about three minutes).
4. Reduce speed to medium-low and add the egg yolk and vanilla; increase the speed to medium and beat until incorporated (about 30 seconds). Be sure to scrape the sides of the bowl at least once. Reduce speed to medium-low and add the molasses; beat until fully incorporated (about 30 seconds). Scrape the bottom and sides of the bowl at least once to avoid globs of butter. Reduce speed to lowest setting and add the flour mixture and beat until just incorporated. Once more with the scraping. This will take about 30 to 45 seconds.
5. Use a #30 cookie dough scoop to form balls and roll them in the raw sugar. Place 2 inches apart on the parchment-line baking sheets and bake for 10 minutes. The cookies will still look slightly undercooked. That's Ok. Don't try to bake two sheets at the same time unless you really trust your oven.
6. Cool the cookies for 5 minutes on the baking sheet then move to a wire rack. Avoid the rush of people.



Oatmeal Cookies

About 30 cookies

I STARTED WITH THE “CLASSIC” RECIPE from the top of the Quaker Oats box. You know, the one that *everyone* uses? Well, I was never really a fan because those cookies always came out flat and boring. Sometimes they’d be so flat it was like eating a very flat thing. Anyway, after a lot of experimentation (well, three or four batches), I came up with this recipe instead.

½ cup (1 stick) plus 6 tablespoons butter, cold

¾ cup packed dark brown sugar

½ cup granulated sugar

2 large eggs

1½ teaspoons vanilla

1¼ cups, plus 2 tablespoons flour

1 teaspoon baking soda

2 teaspoons ground cinnamon

½ teaspoon salt

3¼ cups Quaker Oats

(optional) 1 cup craisins or raisins

1. Adjust an oven rack to the middle position and

heat the oven to 350 degrees. Line a large baking sheet with parchment paper.

2. Whisk the flour, baking soda, cinnamon, oats, and salt in a medium bowl and set aside.
3. Cut the butter into tablespoon-sized pieces and beat on medium with the sugars until light and fluffy (about three minutes).
4. Reduce speed to medium and add the eggs and vanilla. Increase speed to medium-high and beat until light and fluffy (the mixture will appear to double in size).
5. Add the dry ingredients one cup at a time until fully incorporated. Scrap the sides of the bowl and

- mix at least one more time.
6. Use a #30 cookie dough scoop (the medium one) to form balls of dough. Place 2 inches apart on the parchment-lined baking sheets and bake for 9 minutes until just starting to turn medium brown. The cookies will still look slightly undercooked.
 7. Cool the cookies for 5 minutes on the baking sheet then move to a wire rack. Avoid the rush of people.

Food for Thought

After making these Bill, Min's dad, mentioned that he'd made oatmeal cookies in the past using Grand Marnier. That made me wonder if adding some grated orange peel would be good. Turns out that I had one of these that happened to be sitting very close to a Sumo orange and the flavor combination was *nice*. So, I'm tempted to do this in my next batch.

Peanut Butter Thumbprints

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48 Hershey Kisses, unwrapped

½ cup shortening

¾ cup chunky peanut butter

⅔ cup granulated sugar

⅓ packed light brown sugar

1 egg

2 tablespoons milk

2 teaspoons vanilla

1½ cups all purpose flour

1 teaspoon baking soda

½ teaspoon salt

½ cup granulated sugar for rolling

1. Preheat oven to 375 degrees.

2. Beat hard the shortening and peanut butter with the granulated and brown sugars until light and

fluffy, about 3 minutes. Make sure to scrape the sides of the mixer several times.

3. On medium speed beat in the egg, milk, and vanilla.
4. Whisk the flour, baking soda, and salt in a medium bowl. Gradually mix the dry ingredients into the peanut butter mixture.
5. Using the medium scoop form balls of dough. Roll each ball in a bowl with the additional granulated sugar.
6. Place the balls on a parchment lined cookie sheet. You should put about 12 cookies on each sheet.
7. Bake 8 to 10 minutes or until lightly browned. Immediately press a kiss into the center of each cookie (they're going to crack around the edges, this is ok).
8. Slide the cookies and parchment to a wire cooling rack and cool completely.

Peanut Butter

IT'S ALWAYS FUN TO SMASH up ingredients. It really is. In this case we get to smash up some peanuts to make a really chunky version of our own peanut butter. Don't worry, we're going to add even more chunky peanut butter while we're going. These peanut butter cookies end up with a nice smooth texture because there's so much butter. If you don't like "sandy" peanut butter cookies then these are for you.

These cookies, if done right, end up thick and chewy with just the right amount of slightly sweet-salty peanutty flavor. Oh, the honey, that's because honey is hygroscopic, which means it attracts water and helps keep the cookies moist. After you unwrap the butter keep the wrappers as they'll have just enough butter left to coat the bottom of the glass.

**2½ cups all purpose flour
½ teaspoon baking powder
½ teaspoon baking soda
¼ teaspoon salt

¾ cup butter
⅓ cup granulated sugar
1 cup packed light brown sugar
¾ cup chunky peanut butter
1 tablespoon honey
1 teaspoon vanilla
2 large eggs

1½ cups salted snacking peanuts
granulated sugar for sprinkling**

1. Preheat oven to 375 degrees.
2. Mix the flour, baking powder, baking soda, and salt in a small bowl.

3. Cream the butter and sugars together until light and fluffy. You want to make sure you get enough air into the mixture and cut all that butter nicely.
4. Add the peanut butter, honey, eggs, and vanilla and beat until light and fluffy again.
5. Put the peanuts in a zipper lock bag and roll them until they are like a coarse sand. You don't want mush, but you don't want whole peanuts either.
6. Using a medium #30 scoop spoon the dough onto parchment-lined cookie sheets. Using the bottom of a buttered and sugared glass press the cookies until they are between $\frac{1}{2}$ and $\frac{3}{4}$ inches thick. Make sure you're consistent. Sprinkle each cookie with a little more granulated sugar.
7. Bake for 9 to 10 minutes or until done, but do not overbake them. Let them sit on the baking sheet for a few additional minutes before removing to a wire rack to completely cool.



Snickerdoodles

LIKE MANY OF OUR RECIPES, this one started off in Cook's Illustrated Baking, but...it really ended up being ours after several iterations. You see, Dad can't stop messing with recipes and will keep tweaking them until they're *just right*.

What makes this a better snickerdoodle is the addition of cinnamon and allspice to the dry ingredients in addition to that in which the cookies are rolled.

- 2½ cups all purpose flour**
2 teaspoons cream of tartar
1 teaspoon baking soda
½ teaspoon salt
2 teaspoons cinnamon
¼ teaspoon allspice

1½ sticks butter (12 tablespoons), at room temperature
¼ cup vegetable shortening, at room temperature
1½ cups granulated sugar, plus 3 tablespoons for rolling
2 large eggs, at room temperature
1 tablespoon cinnamon plus ⅓ cup granulated sugar for rolling
1. Preheat oven to 400 degrees.
 2. Whisk the flour, cream of tartar, baking soda, salt,

allspice, and the 2 teaspoons cinnamon in a small bowl.

3. Mix the butter, shortening, and sugar together until just combined. DO NOT overmix. Run at medium speed, for about 1½ minutes.
4. Add the eggs and blend until just combined.
5. Add the dry ingredients to the mixer and mix until dough is smooth.
6. Using a small #20 scoop, drop the dough into the sugar and cinnamon mixture and evenly coat.
7. Put the dough rounds on a jelly roll pan and chill at least one hour.
8. Bake until the edges of the cookies are beginning to set and the centers are soft and puffy, about 9 minutes. Let the cookies cool on the baking sheets for 2 to 3 minutes then move to a wire rack. The cookies might appear slightly under done. This is expected and ok.

Sugar Cookies

*J*ET ANOTHER COOKS ILLUSTRATED Baking-inspired recipe. But, as with most of the recipes in that book, Dad had to mess with it...

These are not decoration sugar cookies. That's a completely different recipe. These are soft and chewy.

2½ cups all purpose flour

½ teaspoon baking powder

¼ teaspoon salt

2 sticks butter, softened slightly, but still cool

1 cup granulated sugar, plus ½ for rolling

1 tablespoon light brown sugar

1 large egg

2 teaspoons vanilla

1. Preheat oven to 375 degrees.

2. Whisk the flour, baking powder, and salt in a small bowl.

3. Cream the butter and sugars together until light and fluffy. You want to make sure you get enough

air into the mixture and cut all that butter nicely.

4. Add the vanilla and the eggs, one egg at a time. Beat the wet ingredients until quite smooth.
5. Add the dry ingredients to the mixer and mix well.
6. Using a medium #30 scoop spoon the dough onto parchment-lined cookie sheets.
7. Roll each dough ball in the granulated sugar until well coated.
8. Using the bottom of a flat-bottomed glass, coated in butter and dipped in sugar, flatten the cookie to $\frac{3}{4}$ inch thick
9. Bake for 15 to 18 minutes rotating the pans top to bottom and back to front halfway through baking. Let cool 3 minutes on the baking sheet before moving to a wire rack.

Chefnotes

 I just happened to have picked a bunch of fresh lemons one morning when I made these. So, I made a quick lemon glaze using about $\frac{1}{2}$ cup powdered sugar and just enough lemon juice to make a spreadable glaze. After the cookies are completely cooled, pour the glaze over them.

Another alternative, since these are really light cookies is to grate 2 to 3 tablespoons of lemon zest into the wet ingredients to create a simple lemon sugar cookie. If you do this you might want to cut the vanilla in half to 1 teaspoon, increase the flour $\frac{1}{4}$ cup and add 2 teaspoons of lemon juice.

Todd Bardal Cookies

*T*HIS RECIPE CAME FROM NANA's "black book" of recipes. We don't know where she got it, probably from the NY Times. We've been making these *forever* now and they're always a hit.

1½ cups all purpose flour

½ teaspoon baking soda

½ teaspoon salt

½ cup butter, softened slightly

½ cup granulated sugar

½ cup packed light brown sugar

1 teaspoon vanilla

1 large egg

¼ cup peanut butter

1 cup chocolate chips (½ package)

1. Preheat oven to 375 degrees.

2. Whisk the flour, baking soda, and salt in a small

bowl.

3. Cream the butter and sugars together until light and fluffy. You want to make sure you get enough air into the mixture and cut all that butter nicely.
4. Add the vanilla and the eggs, one egg at a time. Beat the wet ingredients until quite smooth.
5. Slowly add, about a cup at a time, the dry ingredients to the mixer and mix well.
6. Fold in the chocolate chips and, if using, the walnuts. Make sure they're well incorporated but do not over beat.
7. Using a medium #30 scoop spoon the dough onto parchment-lined cookie sheets.
8. Bake for 10 to 12 minutes or until done or until just starting to turn golden brown.

White Chocolate Macadamia Cookies

THIS RECIPE MAKES A BUNCH of cookies. How many? Well, about 6 dozen. Doesn't seem possible does it? Well, if you follow the directions and use a #20 scoop you'll end up with that many tasty bite-sized cookies. You can also use a #30 scoop to get slightly larger cookies. Buyer beware though because these are really rich.

- 3 cups all purpose flour**
 - ½ teaspoon baking soda**
 - 1 teaspoon salt**
 - 1 cup butter, softened slightly**
 - 1½ cups granulated sugar**
 - ½ cup packed light brown sugar**
 - 2 large eggs**
 - 1½ teaspoon vanilla**
 - 12 ounce bag white chocolate chips (2 cups)**
 - 1½ cups coarsely chopped macadamia nuts**
1. Preheat oven to 350 degrees.
 2. Whisk the flour, baking soda, and salt in a small bowl.
 3. Cream the butter and sugars together until light and fluffy. You want to make sure you get enough

- air into the mixture and cut all that butter nicely.
4. Add the vanilla and the eggs, one egg at a time. Beat the wet ingredients until quite smooth.
 5. Slowly add, about a cup at a time, the dry ingredients to the mixer and mix well.
 6. Once the dry and wet ingredients are combined beat on low-medium (3) until everything is smooth.
 7. Fold in the white chocolate chips and the macadamia nuts. Make sure they're well incorporated but do not over beat.
 8. Using a small #20 scoop spoon the dough onto parchment-lined cookie sheets.
 9. Bake for 10 to 12 minutes or until done or until just starting to turn golden brown.

Chefnotes

 Do not overbake these as they'll get quite dry and crunchy quickly. I tend to pull them a minute or so early (at 11 minutes) and let them finish on the baking sheet out of the oven. This leaves the cookies nice and soft in the middle with just enough crunch around the edges.

Drinks

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Grapefruit margarita

Makes 2 drinks

*T*HIS IS NOT YOUR TYPICAL margarita, nor is it a typical grapefruit margarita. This one is a bit spicy.

4 oz silver tequila

1 oz Cointreau

1 oz lime juice

1 oz lemon juice

4 oz grapefruit juice

2 oz Habanero Simple Syrup

1. Simple - mix it together, stir with ice, strain into two martini-sized glasses.

Habanero Simple Syrup

*T*HIS SIMPLE SYRUP IS USED as the basis for both the grapefruit and mango margaritas. It can go in lots of other drinks too. Of course it can. Just make sure you don't get the habaneros in your eyes. Maybe wear gloves?

2 cups warm water

1 granulated sugar (superfine is even better)

2 habanero peppers, sliced

1. Add all ingredients to a 1 quart mason jar. Shake

until sugar is dissolved. Refrigerate overnight to allow the syrup to chill and for the habaneros to impart their general goodness into the mix. After 24 - 48 hours in the 'fridge remove the habaneros with a slotted spoon.

Dad's Sore Throat Remedy

A CLASSIC, GOOD ENOUGH TO JUST drink on those really chilly nights. But, this one is special because it makes sore throats feel better. Officially, that makes this a medicine and medicine is good for you.

¾ cup very hot water	one cinnamon stick
¼ cup bourbon whisky (and don't use the cheap stuff, life's too short)	three cloves
2 - 3 tablespoons clover honey	1. Mix all the liquid ingredients in a large mug or a really heavy glass.
juice of ½ fresh lemon	2. Garnish with the cinnamon stick, cloves, and the lemon slice. Serve hot. Serve twice.
one lemon slice	

Mango Habanero Margarita

If you have some very hot habanero pepper bitters then use those, otherwise use the recipe for habanero syrup. This makes a mess of margaritas. Well, two probably. YMMV

**8 oz mango puree / juice
2 oz Habanero Simple Syrup
5 oz white tequila (and not the cheap shit)
1.5 oz triple sec / Cointreau
3 oz fresh squeezed lime juice**

1. If everything starts out cold then just mix this in a pitcher and pour it. We don't drink it with or over ice. That's no good. Why bother watering down something this tasty.

Mike-A-Rita

One. Only One.

*T*HIS IS THE RECIPE for the classic Mike-A-Rita. It goes nicely with the salsa. Hell, it goes nicely with just about anything. Because tequila. Makes one.

**2 parts Don Julio Anejo
1 part Cointreau
¾ part freeze squeezed lime
¼ part freeze squeezed lemon
1 part simple syrup**

1. Measure it all out. Pour it over ice. This makes one

Mike-A-Rita. Enjoy. Just in case you're wondering, I don't put any salt on the rim. It's a waste of good salt. However, sometimes it's actually kinda tasty to put a pinch of salt *in* the Mike-A-Rita before you pour it. It's a personal preference and depends on whether the limes are really fresh and sour. Your call. I could go either way.

Mains

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Mr. Kim's Seattle-style Spicy Teriyaki

WE MOVED TO SOUTHERN CALIFORNIA at the beginning of 2021 and the one thing that we really missed was Mr. Kim's spicy chicken teriyaki. Caitlyn would ask for it all the time, but there was nothing we could do. Seattle-style teriyaki is very different from traditional Japanese teriyaki. Very different.

We like to serve this will extra sauce over white rice. Add more sambal to taste.

**1 cup tamari
1 cup white sugar
1½ teaspoons light brown sugar
10 cloves garlic, smashed and minced
3 tablespoons grated fresh ginger
¼ teaspoon black pepper
1 teaspoon cinnamon
1 tablespoon pineapple juice
3 pounds skinless boneless chicken thighs
2 tablespoons cornstarch
8 tablespoons sambal oelek**

1. In a small saucepan, combine all ingredients except chicken, cornstarch, and sambal. Bring to a boil over high heat. Reduce heat to low and stir until all the sugar is dissolved. Remove from heat and let cool a bit. Mix in $\frac{1}{2}$ cup of water.
2. Clean and trim chicken thighs and divide into two

heavy duty ziplock bags. Divide the sauce and put half in each bag. Press the air out and seal the bags. Let marinate 30 - 60 minutes (or longer).

3. Remove chicken and set aside. Put the marinade into a small saucepan and bring back to a boil. Reduce heat to low. Combine cornstarch and 2 tablespoons of cold water and add to the pan while constantly stirring. Cook down until slightly thickened. You might want to add up to $\frac{1}{2}$ cup of water to keep a consistent thickness. (Yeah, we know, this is conflicting information...)
4. Preheat the grill to very hot. Spray grill with non-stick cooking spray and reduce heat to medium. Grill chicken until done (about 8 minutes per side). Next, increase grill heat to very hot so that you get a good crispness and char on the chicken.
5. Slice or dice the chicken and put in a bowl. Combine the sambal and teriyaki sauce in a small bowl and pour over the chicken.

Dads' Meatballs

Makes about 40 meatballs

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Meatballs

- 3 16 ounce packages of ground turkey**
- 2 16 ounce packages of Italian turkey sausages**
- 2 16 ounce packages of turkey breakfast sausage**
- 1 bunch Italian parsley (about 1 cup)**
- 1 bunch basil (about 4 tablespoons chopped)**
- 3 cups Italian white bread, crust removed and diced**
- 1 cup whole milk**
- 3 eggs**
- 1 medium shallot**
- ½ head of garlic (about 8 to 10 cloves)**
- 2 tablespoons red pepper flakes**
- 2 teaspoons salt**
- 2 teaspoons pepper**

1. Start by soaking the diced bread in the cup of milk for at least 10 minutes. You want the bread to be soft and nearly falling apart. While the bread is soaking coarsely chop the shallots, garlic, basil, and parsley, and put them into a food processor. Add the garlic and shallots to the food processor. When the bread is ready, squeeze a bit of the milk out, add $\frac{1}{2}$ of it and $\frac{1}{2}$ pound of the ground turkey to the food processor and process until most of "those green thingies" are ground up and no longer really visible. Remove the turkey from the food

processor to a large bowl, add the remaining bread and another $\frac{1}{2}$ pound of ground turkey.

2. Peel the Italian sausages by slicing them lengthwise and removing the casing. Put the peeled sausages, breakfast sausage, remaining turkey, salt, pepper, and two eggs into a very large bowl. Scrap the turkey from the food processor into the bowl. Now, smoosh it all together until everything is evenly mixed.
3. Spray two large jelly roll pans with PAM. Measure $3\frac{1}{2}$ ounce portions of the meat and form them into firm balls. Place these on the jelly roll pans. You'll end up filling both of the pans. When you're done making the meatballs put them in a 425 degree oven until they are cooked on the outside and read around 165 degrees with an instant-read thermometer.

Sauce

- 2 32 ounce cans of crushed tomatoes**
- 1 32 ounce can of tomato sauce**
- 1 32 ounce can of diced tomatoes**
- 3 tablespoons olive oil**
- 3 medium shallots, diced**
- ½ head of garlic (about 8 to 10 cloves)**
- 1 bunch basil, (about 4 tablespoons chopped)**
- 2 tablespoons red pepper flakes**
- 1 tablespoon salt**
- 1 tablespoon pepper**

1. While the meatballs are baking heat the olive oil over a medium flame in a very large heavy bottomed Dutch oven. I prefer the the 4 gallon All Clad for this. Add the shallot and garlic and cook until fragrant and the shallots and garlic are translucent. Add the tomatoes starting with the diced ones (to reduce splashing). Add the remaining ingredients. Fill one of the 32 ounce tomato cans with warm water and add to the pot.

Putting it all together

1. When the meatballs are done add them to the pot one at a time. Turn the sauce down to low-medium and let simmer for 2 or 3 hours. Make sure to stir about every 15 minutes to keep the sauce from burning and to make sure all the meatballs get a chance to cook under the sauce. You might need to keep adding water if the sauce starts to get too thick.



Caitlyn's Fried Chicken Fingers

SOMETIMES YOU JUST NEED TO START with someone's recipe and then tweak the hell out of it until it works. This is one of those times. This started as a TikTok recipe, but, well, it was a little rough. Not all the ingredients were listed. Actually, let's face it, *nothing* was really written down. There were two places where "1 Tbsp All-purpose" was listed. "All-purpose *what*", exactly? Anyway, Caitlyn wanted to make these and took a real run at them. After the first three pieces came out less than perfect (in Caitlyn's words), she made some changes, and this is the result.

Dry part

4 cups flour
2 tablespoons baking powder
2 tablespoons garlic powder
2 tablespoons onion powder
1 tablespoon cayenne pepper
1 teaspoon black pepper
1 teaspoon salt
cayenne, chili powder, ancho chili, or other flavorful spice for sprinkling, to taste

Wet part

1¼ cup cultured buttermilk
¼ cup pickle juice
1 tablespoon minced garlic
½ tablespoon garlic powder

½ tablespoon onion powder

1 tablespoon cayenne pepper
1 tablespoon black pepper
1 tablespoon baking soda
1½ pounds (one package) chicken tenders

Then...

1. Cut chicken into smallish pieces (about 2 ounces each) and pound flat in a double zipper lock bag. You can use your hands or a mallet. Just don't make them too thin. Nobody likes a thin chicken finger. Set this aside.
2. Combine all the dry ingredients in a medium-sized bowl. Combine all the wet ingredients in a medium-sized bowl. In a few minutes this should start to bubble on its own. This is a good thing because it makes the batter nice and light.

3. Bring a heavy bottom dutch oven with about 2 inches of canola, corn, or other vegetable oil to somewhere between 365 and 375 degrees. It's important that the oil remain in this range. Too hot and you'll burn the outside of the chicken, but leave the inside raw. Too low and it'll take forever to cook while soaking up all the oil. Neither are a win. Later, when frying the chicken, keep an eye on this temperature and adjust as necessary.
4. When the oil is ready drop a few pieces of the chicken into the buttermilk batter and make sure they get fully covered. Pick them up one at a time and let the buttermilk drip off a bit. Dip each piece of battered chicken into the dry ingredients and make sure it gets flour all the way around. Place the battered chicken on a tray.
5. When you have 4 or 5 pieces ready it's time to drop them into the hot oil. Shake off any excess flour before putting the tenders in the oil. Cook about 4 minutes on one side, turn over with a long-handled tong, then cook until they are at least 165 degrees inside. Place them on a paper towel and sprinkle with the cayenne and chili powder. The more, the spicier. And spicier is good.

Chicken Lettuce Wraps

*T*HIS RECIPE IS AN ADAPTATION of the PF Chang's Chicken Lettuce Wraps recipe found on Damn Delicious. We make a pot of white rice and serve this with butter or iceberg lettuce. It's important to use "regular" soy sauce for this recipe. We've found that using low sodium tends to leave the overall flavor a little too sweet.

1 tablespoon olive oil
1 pound ground chicken
3 cloves garlic, smashed
¼ cup hoisin sauce
2 tablespoons soy sauce (don't use low-sodium)
1 tablespoon rice wine vinegar
1½ tablespoons sambal oelek
2 tablespoons grated fresh ginger
1 small yellow onion, diced very small
2 green onions, sliced thin
(optional) 1 (8-ounce) can water chestnuts, drained and diced
kosher salt and pepper to taste (about ½ teaspoon each)

1. Combine garlic, hoisin, soy, vinegar, and sambal, then side aside.
2. Heat olive oil in deep skillet over medium high heat. Reduce heat to medium, add ground chicken, and cook until browned, about 10 minutes, making sure to crumble the chicken as it cooks.
3. Add yellow onion, grated ginger, and sauce combination to chicken and allow to cook until onions are translucent.
4. Stir in green onions and cook until tender, about 2 minutes; season with salt and pepper, to taste. If using water chestnuts add them at this time and cook until they are warmed through.

Mom's Meatballs

*T*HIS SORTA, KINDA, STARTED as Nana's meatballs recipe and she would make it every time Caitlyn went to their house in Redmond. Well, mom took that recipe, made a few changes and made it her own. Of the two Miller meatball recipes, this is Caitlyn's favorite.

Meatballs

- 2 16 ounce packages of ground turkey (93% Lean)**
- 1 piece of bread**
- 1 egg**
- 1 large clove of crushed garlic**
- 1½ tsp of oregano**

Sauce

- 3 cans of 32oz crushed tomatoes**
- 1 medium shallot (chopped fine)**
- 3 cloves of garlic (sliced thin)**
- 3 tablespoons of olive oil**
- 1 tsp of basil**
- 1 tsp of oregano**
- 1 tsp of parsley**

1. To prepare the sauce sauté the onions and garlic in olive oil until translucent. Be careful because you don't want to burn them. Add the 3 cans of crushed tomatoes, basil, oregano, and parsley and stir until combined. Let this simmer for about 30 minutes.

Putting it all together

1. Add the meatballs to the sauce one at a time and cook for at least 1½ hours. Stir every 15 minutes or so to make sure that the sauce doesn't burn and that the meatballs get well cooked. You can check the meatballs are done using an instant read thermometer inserted into the middle of a meatball. They are "done" when the temperature reaches 165 degrees. It's ok to cook them longer.

Tuna pasta salad

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- 2 cans white albacore tuna**
- 1 cup chopped dill pickles**
- ½ teaspoon salt**
- 1 teaspoon Lawry's seasoning**
- ¼ teaspoon dried basil**
- ¼ teaspoon black pepper**
- 1 cup cottage cheese**
- ½ cup sour cream**
- ¼ cup mayonnaise**
- 2 teaspoons yellow mustard**
- 1 box medium shells, penne, or other fun shapes**

1. Boil the pasta until it's just slightly over-cooked. Drain, rinse, and cool.
2. Mix the salt, Lawry's, basil, pepper, cottage cheese, sour cream, mayonnaise, and mustard in a large bowl.
3. Put the cooled pasta into the wet ingredients and mix well.
4. Add the remaining ingredients and combine.
5. Now, this is up to you, but most people might put this in the fridge for a few hours to chill, but not Caitlyn. She prefers it slightly warm and much more wet.



All the other stuff

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Roasted tomato salsa

About 12 pints

*J*VE PLAYED AROUND WITH THIS recipe a few times and stumbled on making this with canned, whole tomatoes by accident. Follow this recipe, as is, for a single batch (makes about four cups), and enjoy immediately.

2 large cans whole tomatoes
1 medium yellow onion
6 or so garlic cloves, unpeeled
3 large jalapeno peppers
1 or 2 serano peppers (depending on heat factor)
1 cup cilantro
1 teaspoon salt
½ teaspoon black pepper
1 teaspoon cumin
1 teaspoon coriander
1 teaspoon cider vinegar
1 lime, juiced

1. Slice the jalapeno peppers lengthwise and cut off their tops. Peel and quarter the onion. Toss 5 halves of the jalapeno with the onion in a little olive oil and spread on a jelly roll pan. Put the garlic on the pan with the other vegetables.
2. Drain and crush by hand the tomatoes (watch out, the juice flies all over the place) and retain all juices. Put the crushed tomatoes on the jelly roll pan. They will cover about half of the pan and

the other vegetables will cover the other half.

3. Roast the vegetables under the broiler for about 8 minutes. Turn the peppers and onions over and roast for another 5 minutes. Remove the garlic and place in a bowl to cool. Return the pan to the broiler until some of the vegetables start to turn black.
4. Remove everything from the broiler and let it all cool. When it's cool, put all of the roasted vegetables, the remaining ½ jalapeno, the salt, pepper, cumin, coriander, and vinegar into a food processor and pulse a few times. Add the lime juice and all of the remaining tomato juice to the food processor and pulse until desired texture.
5. Taste and adjust seasoning as necessary. If the peppers are too hot consider pulsing in about 1 teaspoon of white sugar. Remove from processor and enjoy. If you want more heat add in one of the serano peppers and taste again. You might want the second.
6. This is also a good time to experiment a little. Feel free to add more heat, or more (raw) garlic, or, well, whatever you want from a salsa.

Chefnotes

 You can quadruple the above ingredients to make enough salsa to can 12 pint jars. When I do this I roast the jalapeno, onion, and garlic in one batch, then the tomatoes on their own in two batches. To can them, prepare your canning jars (wash thoroughly with warm soapy water), and add ¼ teaspoon of powdered citric acid to each jar.

Fill the jars to within ½-inch of the top, clean the rim, and screw on the ring. Place in boiling water so that the tops are covered by at least one inch of water and boil for 35 minutes. Carefully remove the jars and place on a dry towel to cool. The lids should pop over the next few hours. If one doesn't seal, well, eat that jar.

Remaining recipes

- Mom:
 - meat sauce
 - chk parmesan
 - nummy chk and pasta
 - tacos
 - chili
 - peanut butter/chocolate chip cookies
 - biscotti
 - kim's sugar cookies
 - frozen strawberry squares
- Dad:
 - tacos
 - super bowl chicken nuggets
 - taquitos
 - blackened chicken
 - grilled chk
 - grilled potatoes
 - sugar cookies
 - chicken / turkey soup
 - vegetable soup
 - award-winning (adult) brownies
 - french bread
 - chili
 - deviled eggs
 - lasagna
 - chicken picatta
 - chicken marsala
 - grilled lemon chicken
 - potato salad
 - lemon cheese cake
- Caitlyn: chicken fingers
 - chicken fingers
- PopPop:
 - black bean dip



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