# Oven Recipes

## Stuffed Poblano Peppers

<https://www.youtube.com/watch?v=OZ5xINvlYpQ>

2021/03/18 – Put Cream cheese on bottom, stuffed one with Lasgna, stuffed the other with beans. Topped off with shredded mild cheddar cheese.

2021/03/09 – Already had some Ground Meat and Potatoes. I roasted Pepper directly on Oven flame to get it soft, prior to filling. Filled with Ground Meat and Potatoes, added Cream Cheese, and Shredded Cheese. Put in oven at 350 degrees for 20 minutes. Left stem on. Results: Cream Cheese tasted good, try to use cheddar cheese also next time. Also next time, try cooking in a small casserole dish and cook like a casserole.

## Turkey

<https://www.youtube.com/watch?v=LF8Q8tN3rQ4>

Brine Turkey – Rosemary, Salt, Pepper, Thyme

Injection Mix: butter, apple juice, brown sugar, garlic

Preparations: Put everything in Bowls, Tricia didn’t like it when I touched everything after I touched turkey. After Brining turkey, put in sink and take out Liver and Gizzards, put turkey on cutting board and pat dry**. Rub butter or Olive Oil on Turkey**, and use Dry Rub(usually Orange Pepper). Inject Turkey with Injection Mix.

You know its done if the Turkey reaches a Temperature of 165 degrees and the bone on the leg starts showing.

Set oven to 350 degrees Farenheight

Gravy Recipe using Turkey Drippings

<https://www.youtube.com/watch?v=o0qtyCAYm0Y>

2020/12/24 – 14.37 lbs. Should take around 2.5 hours.

## Stuffing

<https://www.youtube.com/watch?v=mk0uPf8WI2A&t=143s>

INGREDIENTS

(2) 7 oz package of cornbread mix

2 large eggs 1 1/3 cup milk

1 1/2 cups chopped celery

1 medium bell pepper

1 small onion

2 cloves garlic

4 oz butter (1 stick of butter) salt and pepper to taste

1/2 tsp poultry seasoning (optional)

5 oz to 7 oz chopped baked ham (or ham steak meat)

5 oz to 7 oz shredded turkey meat 24 oz chicken broth

\*\*greased 9 x 13 baking dish

\*\*bake @ 350 degrees F for 1 hour covered

\*\*\*COOK TIME MAY VARY

## Stuffed Chicken – Mushroom and Spinach

<https://www.youtube.com/watch?v=OezvVHCTznw&t=28s>

Ingredients:

Chicken

Spinach

Mushrooms

Monterrey Jack (Video uses Pepper Black cheese ) is Tricia’s preference

Cream Cheese

Onion Soup Seasing (Dip Mix) – 1 package.

Season Chicken – Garlic, Salt, Pepper

Directions: Mix Mushrooms, Spinach in a Pan and Saute. Butterfly chicken to get ready for filling. Dump mixture in a separate bowl add onion soup mix, cream cheese, pepper back cheese and mix well. Stuff mixture into chicken. Put chicken into baking dish. Preheat oven to 400 degrees. Cook chicken and check internal tempeture of chicken every 15 minutes. Cook until it reaches an internal temperature of 165 degrees.

2021/03/20 – Sprayed Baking sheet with Butter Spray. Used Thyme with Chicken. Made 8 chicken split breasts. Cooked for 30 minutes, chicken wasn’t 165 degrees, so cooked for another 20 minutes , then for another 15 minutes for a total of 65 minutes. Believe it took long because of thick chicken and being cooked at 350 degrees

instead of 400 degrees.

## Carrot Cake

<https://www.allrecipes.com/recipe/7402/carrot-cake-iii/>

Ingredients: Usually just make Cake (No frosting)

4 Eggs,

1.25 cups Vegatable Oil,

2 cups White sugar ( or 1 cup brown sugar, 1 cup white sugar),

2 teaspoons Vanilla,

2 cups All Purpose Flour,

2 Teaspoons Baking soda,

2 Teaspoons Baking Powder,

½ Teaspoon Salt,

2 Teaspoons Ground Cinamon

3 cups grated Carrots,

Pecans or Raisins

**Directions**

Instructions Checklist

* Step 1

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

* Step 2

In a large bowl, beat together eggs, oil, white sugar and 2 teaspoons vanilla. Mix in flour, baking soda, baking powder, salt and cinnamon. Stir in carrots. Fold in pecans. Pour into prepared pan.

* Step 3

Bake in the preheated oven for 40 to 50 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

2021/03/21 – Substited Tortilla Mix for Flour. Put two cups brown sugar, and one cup white sugar. Added raisins. Forgot to grease pan, but it did not stick. Cooked in oven for 45 minutes.

## Oatmeal / Raisin Cookies

<https://www.youtube.com/watch?v=QU-ZZ6Epstw>

**Dry Ingredients:**

2 Cups All Purpose Flour

1 teaspoon Baking Soda

1 teaspoon Baking Powder

1 teaspoon Salt

3 cups Oatmeal

1.5 cups Raisins

Nuts (optional)

**Wet Ingredients**

1 cup Softened Butter (2 sticks of butter, substitute oil instead of 1 stick of butter)

1 cup Sugar

1 cup Brown Sugar

2 Teaspoons Vanilla Extract

2 Eggs

Directions : Separate Wet Ingredients and Dry Ingredients. Mix Sugar with Wet Ingredients. Mix Ingredients. Pop in oven for 11-13 minutes at 350 degrees. Look to see if Edges are dark brown before taking out, there may be a difference in cook times between bottom and top rack. Difference may also come from what you are baking on : metal, glass, pizza brick. Metal seems to be the fastest.

2021/04/23 – Mixed Nuts with Dry Ingredients. Used Large Spoon to Mix Dry and Wet Ingredients and to make scoops to put on Baking Sheet. Used 3 Baking Sheets. Lined Baking Sheets with Crisco.

2021/04/07 – Used oil instead of one stick of butter. Put nuts on top before sticking in oven.

Garlic Red Potatoes

<https://www.allrecipes.com/video/3138/garlic-red-potatoes/>

Ingredients:

Garlic

Butter

Lemon

Salt

Parmesan Cheese

Red Potatoes (Or Corn)

Melt Butter and mix in Lemon, Salt, and Garlic. Pour over Potatoes (or Corn). Sprinkle Parmesan Cheese. Cover dish with Foil and Bake in Oven for 40 minutes.

2020/01/25 – Melted Butter in Microwave with Garlic. Spread over Corn, added Orange Pepper after I spread Melted Butter.

## Sweet Potatoes

<https://www.allrecipes.com/video/3895/sweet-potato-casserole/?internalSource=picture_play&referringId=13478&referringContentType=Recipe>

## Butter Nut Squash

<https://www.kbtx.com/content/news/RECIPE-Roasted-Butternut-Squash-564381951.html>

Butternut Squash 2 Ingredient Dessert

<https://www.youtube.com/watch?v=OskWpLQPXck>

Caramelized Butter Nut Squash – Cinnamon and Butter

<https://www.youtube.com/watch?v=pNBWshptngM>

Brown Sugar, Butter. Cut up Squash put on Baking Pan, Cover in Butter and Brown Sugar. Bake in Oven for 40 minutes at 400 degrees.

2021/04/29 – Made for the first time.

Turkey–Gordon Ramsey

<https://www.youtube.com/watch?v=e5PFXhdfVT8>

## Turkey

Brine Turkey

Inject Turkey - butter, apple juice, brown sugar, garlic

Rub turkey with Butter or Olive oil - Apply Rub

Follow instructions on packet or

Preheat oven to 350 degrees

A 7lb Turkey has to cook for 3 hour to 3.5 hours.

The main difference between how my mother makes her turkey and everyone else is to cook it **breast side down**. By cooking the turkey this

way, the juices from the cooking turkey fall into the breast while the turkey cooks, resulting in them most succulent breast imaginable.

<https://www.thespruceeats.com/top-turkey-rub-recipes-336496>

4/21/2019 Cooked a HoneySuckle Turkey 8.71lbs

## Talapia

03/17/2018

Lemon Garlic Talapia

<https://www.allrecipes.com/recipe/89261/lemon-garlic-tilapia/>

See Garlic Red Potatoes (or Corn) Recipe Above

Ingredients

Onions

Garlic

Lemon

Red Pepper Flakes

Directions

Coat Dish with Butter. Cut up Onions and Spread over Dish. Add Talipia. Mix Butter, Lemon, and Garlic and spread over Talipia. Spread Red Pepper Flakes over Talipia

## Twice Baked Potatoes

<https://www.allrecipes.com/video/3011/how-to-make-twice-baked-potatoes/?internalSource=picture_play&referringId=230747&referringContentType=Recipe>

Preheat oven to 400 degrees.

Vegetable Oil, Cook for 1 hour

Scoop out Potato and put in a Bowl

Add Butter, Onions, Peper, Salt, Cayenne Pepper, Cheese, Cream, Egg Yolk (or Boil Egg) , Bacon bits

Bake again for 20 minutes

Top with Melted Butter , Paprika

2020/06/04 – I added left over taco meat that had Rotel came out good!

## Apple Cobbler

<https://www.landolakes.com/recipe/16528/apple-cobbler/>

## Cabbage Rolls

Ingredients:

Olive Oil

Mushrooms

Cabbage

Rice

Tomato puree

Parsley

Salt

Sausage / Hamburger meat

Pepper

<https://www.youtube.com/watch?v=5ckKeuH9j9A>

Ingredients

<https://www.jennycancook.com/recipes/cabbage-rolls/>

Stuffing Directions: Saute Onions, Garlic, Olive Oil for 5 minutes. Add Mushrooms saute for additional 2 minutes and move to separate bowl to add rest of uncooked ingredients. Add uncooked rice, generous portion of parsley, add salt and pepper, ground beef (and pork sausage), add tomato puree.

Cabbage Directions: Boil Cabbage in a separate Pot, Bring Water to a boil, and put in cabbage with lid for 10 minutes. may need to take out outer cabbage leaves and boil inner cabbage longer. Take Leaves and add stuffing. Identify 16 good Leaves, chop the rest of the cabbage and put on bottom and some on top.

Sauce Directions: Add left over cabbage water and tomato puree. You can experiment with sauces. Pour over rolls. Cover rolls with remaining cabbage leaves.

Put in a preheated oven at 350 degrees for 1.5 hours.

2020/07/15 – Substituted Tarragon for Parsley. Shredded Left over cabbage and put on bottom of dish, placed cabbage rolls on top.

Made on 02/24/2019. Tricia comments: Add Sausage with Ground Meat and add more tomato sauce (puree).

# Pork Chops and Gravy

01/23/2018

Pork Chops and Gravy

<https://www.youtube.com/watch?v=_VH2o5EpF7U>