**Crab Cakes**

1 lb. fresh lump crabmeat

2 Tbsp. chopped fresh parsley

1 clove garlic, finely chopped

1 large egg, lightly beaten

1/2 lemon, juiced

1 Tbsp. mayo

1 scallion, chopped

1 tsp. dried dill

1/8 tsp. crushed red pepper

1/8 tsp. cayenne pepper

6 Tbsp. olive oil

Mix all ingredients, except olive oil, together.  Form into patties   
about 3/4-inch thick and 2 inches in diameter.  In a large skillet over  
 medium-high heat, warm 3 Tbsp. oil.  Add half the patties.  Sear

Apple Crisp

4 cups peeled, sliced apples (tart apples like Granny Smith, Empire,  
 and Cortland are best, but use any or mix different types)

1 tsp. Cinnamon

1/4 tsp. Nutmeg

1/4 tsp. Salt

1/4 cup Taylor Golden (optional, still good without it)

3/4 cup flour

1/2 cup granulated sugar

1/2 cup light brown sugar

1/2 cup butter or margarine

Butter a 10”x6”x2” baking dish (or similar size). Combine cinnamon & nutmeg   
and toss with apples. Place in baking dish & sprinkle with sherry.

Combine flour, sugars, & butter with a pastry cutter or two knives until crumbly.   
 Sprinkle over apple mixture. Bake 350° for 40 minutes.

Serve warm with ice cream.

**Texas Trash**

1 small can chopped black olives

1 small can green chilies

2 large tomatoes - chopped

4 or 5 green onions - chopped

3 Tbsp. Olive Oil

1 1/2 tsp Garlic salt

Mix and chill

Serve with tortilla chips.

Lately I have been adding some black pepper and using a combination of roma   
and regular tomatoes.  You need to have juice so you can't use all romas - I also  
 find better to use a little more tomatoes rather than less.

Also, if you find it is too juicy when you take it out of the fridge, simply spoon  
 off some liquid.

**Tortellini Soup**

 1 tablespoon olive oil   
1/2 cup minced onion (about 1/2 small onion)   
1 clove garlic, minced   
4 to 6 cups broth, chicken or vegetable   
1 (14-ounce) can whole tomatoes, crushed through your fingers or coarsely chopped   
1 (9-ounce) package fresh tortellini or 4 servings dried tortellini

Coarse grained salt and cracked black pepper   
10 ounces fresh or frozen spinach, defrosted and chopped   
1/4 cup freshly grated Parmesan, very loosely packed

In a 3-quart soup pot, heat olive oil over medium high heat. Saute the onion and  
 garlic, stirring often until onions are translucent, about 5 to 7 minutes. Add broth and   
tomatoes turn heat up to high, and bring to a boil. Add the tortellini and cook  
 according to package instructions. When tortellini is almost done, add spinach and  
 taste, adjusting seasonings with salt and pepper. Serve immediately. Garnish each   
serving with a sprinkling of Parmesan.

Roasted Tomatoes with Shrimp and Feta

5 large tomatoes cut into eighths

3 Tbsp. Olive Oil

2 Tbsp. Minced garlic

3/4 tsp. Salt

3/4 tsp. Pepper

1 1/2 lbs. Medium shrimp, peeled, de-veined (fully drain the water)

1/2 cup fresh parsley

2 Tbsp. Lemon juice

1 cup Feta, crumbled

Place tomatoes in a large baking dish. Toss with olive oil, garlic, salt & pepper. Roast at 450o for 20 minutues.

Remove from oven, stir in shrimp, parsley, & lemon juice.

Sprinkle with Feta.

Place back in oven for 10-15 minutes or until shrimp are cooked.

Serve warm with crusty bread or over steamed rice

Chicken Pot Pie (ala Dawn!)

Preheat oven to 350

Pillsbury refrigerated pie crust

Chicken (I use the breasts only, but that’s just me)

Potatoes

Carrots (sometimes I use the short cuts and sometimes I actually peel and cut them ☺)

Frozen Peas – I have pretty much stopped adding the peas because my boys don’t like them; it’s ridiculous because they really don’t change the flavor much!

Giant brand chicken gravy (jar). Have experimented with different brands, like this one the best)

Celery seed, poultry seasoning and pepper (I don’t add salt to food that uses ingredients from cans or jars – but add it if you are used to cooking with salt)

Cook the chicken in the microwave (can be a little pink because it cooks for an hour in the oven. I don’t know how often you cook chicken in the microwave, but I usually cook for about 3 min, then let sit for three – depending on the thickness of the breast then I might cook two more minutes or so as needed ). I often do this step in the morning and refrigerate in the pie plate because once the chicken is cooked and cut the rest seems easy.

Cut potatoes and carrots and cook (separately) in the microwave until a fork pierces just a little into the carrot/potato. I prefer the veggies under done rather than soft and mushy. If you like this recipe and use it a couple of times, you’ll know just how long to cook the veggies.

Combine chicken, carrots and potatoes in a deep dish pie plate. Add the gravy and seasonings. I only use 1 crust on the top (less fat – this is actually a pretty healthy meal). Score the top a bit and bake for an hour.

I usually serve fruit with this meal.