

1095 Recipes for the Year

BREAKFAST:

Cantaloupe/ Fresh Fruit -

2 melons cut in half or 4 apples cut in half with 1 Tbs. peanut butter smear on each.

Cereal -

8 cups cereal, 4 cups milk

Cinnamon Rolls –

4 Tbsp. Yeast	1 c. warm water - dissolve into paste	
3 c. Milk	1 c. melted butter	½ c. sugar
2/3 c. Sage Honey	4 tsp. salt	4 eggs – beaten
10 - 14 c. flour		

When milk mixture is at room temperature add dissolved yeast, eggs and ½ the flour. Beat in mixer thoroughly. Add remaining flour so dough can be handled w/o sticking. Remove from mixer put into large bowl. Cover with towel, let rise 1 hr. Punch down and then store in fridge at least 1 hr. but can be overnight. Take out and roll out on floured surface. Smear entire cube of butter over flat rolled out dough. Sprinkle 1 cup sugar & ½ cup cinnamon over entire surface. Roll into long log and cut into ¾ inch spirals. Place on cookie sheet. Let rise again on preheating stove till doubled. Bake for 15-20 min. at 375 degree oven. Rub cold butter stick over top of rolls as soon as out of oven.

Cream of Wheat – follow directions on box

Creamed Eggs on Toast –

6 hard-boiled eggs	2 Tbsp. flour	1 cup milk
2 Tbsp. butter	S & P	8 pieces of toasted bread

Melt butter in medium saucepan. Add flour & milk whisked together. Add eggs diced or thinly sliced. Salt and pepper to taste. I prefer the Lawry's Seasoned pepper. Coat eggs and stir mixture till thickened. Pour over toast and serve.

Fried Egg Sandwiches –

4 eggs individually fried in butter with S & P served on bread with thin spread of mayo.

Scrambled Eggs & Hash browns –

6 eggs whisked with ¼ cup milk	1 tsp. butter melted in pan
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Pour eggs in melted butter pan and let sit till bubbling. On low heat stir and chop to scramble, add S & P.

3 cups frozen hash browns	1 Tbsp. canola oil	S & P
¼ onion diced		

Pour oil in fry pan. Add onions and brown. Add hash browns and let sit until sides are crisping. Turn once and lower heat. Salt and pepper to taste.

French Toast –

6 eggs	½ cup milk	1 tsp. vanilla
½ tsp. cinnamon	1 tsp. butter	8 slices of bread
½ cup powdered sugar		

Mix eggs, milk, cinnamon and vanilla in bowl with whisk. Dredge bread in eggs mixture and place in hot buttered fry pan. Cook for 2 min. one side and flip once. Serve immediately after cooking. Top with syrup and powdered sugar.

Fruit Smoothie –

1-2 cups milk 2-4 cups frozen fruit –berries, bananas, watermelon, etc.
In blender pour in milk and slowly add frozen fruits until well blended. Do not add sugar – too sweet.

Grapefruit – 2 grapefruit cut in half, serve with Truvia sweetener instead of sugar.

Oatmeal -

3 cups boiling water	1 tsp. salt
¾ cup of Coaches Oatmeal from Costco	

Boil water, add oatmeal, stirring constantly to thickness desired, and add salt. Serve in bowl topped with milk, sugar or Truvia, Craisins and pecans.

Buttermilk Pancakes –

3 ¾ c. flour	3 eggs	3 c. milk
1 Tbsp. baking powder	1 ½ tsp. salt	6 Tbsp. canola oil
1 ½ tsp. baking powder	1 c. buttermilk	6 Tbsp. sugar

Mix ingredients with whisk till almost smooth – will be very thick. Pour onto hot lightly oiled pan on med. Heat. Flip pancake when bubbles appear and edges are done. Yields 20 – 24 6” pancakes

Buttermilk Syrup -

2 c. sugar	2 cubes butter	1 c buttermilk
1 tsp. baking soda	¼ c. Karo syrup	2 tsp. vanilla

Melt sugar, butter, buttermilk & Karo syrup in large pan on medium heat - foams up a lot. Add soda when smooth and coming to boil. Stirring constantly for 5 min. Remove from heat and add vanilla. Allow to cool and scrape off buttery foam. Should be thick warm caramel syrup underneath.

Scones & Clotted Cream - get clotted cream tub from Trader Joe’s – yummy

¼ cup currents	½ tsp. salt	2 cups flour
3 Tbsp. sugar	4 Tbsp. butter	1 Tbsp. baking powder

Mix dry ingredients and cut in butter with pastry blender. Add:

1 egg beaten ½ cup milk ¼ cup cream
Mix together, roll out on floured surface ½” thick. Cut into triangles. Brush top with more cream. Bake at 400 degrees for 12-15 min. Serve w/ lemon curd or clotted cream.

Toast w/jelly or cinnamon - 8 slices of bread and mix 10 to 1 ration sugar to cinnamon.

Pomegranate Jelly -

5 cups pomegranate juice, (10 pomegranates), or bottled pure pomegranate juice
7 cups sugar 1 (3 ounce) envelope Certo or liquid fruit pectin
18 (1/2 pint) jars, with lids and rings

Peel pomegranates and extract juice. Blender, juice press, Cuisinart, strain through cheesecloth. Add up to ½ cup water if needed, better to use all juice. Pour into large pan – 1/3 full. Stir in sugar; bring to a full rolling boil over high heat, stirring constantly. Stir in Certo, boil hard for 1 min. stirring constantly. Remove from heat. Skim off foam. Ladle immediately into hot jelly jars. Leave ¼ inch space at top of jars. Wipe off any jelly that is on the top of jars, rims and threads. Seal with dome lids and rings. Immediately invert jars on towel and let stay that way for 24 hours. Set jars upright and test for proper seal.

Toasted Bagels - 4 bagels in toaster, spread butter - easy!

Yogurt – 4 containers – easy!

LUNCH:

Baked Potato w/works –

4 large Costco Russet potatoes ½ lb. bacon fried crisp and chopped
½ cup shredded cheddar cheese ½ cup sour cream
1 can chili warmed up 1 cube of softened butter
1 ranch dip mixed 2 green onions diced

Scrub skin of potatoes with stiff brush and water. Poke holes on all sides with sharp knife to allow steam out. Roll in Kosher salt. Wrap in tin foil. Bake potatoes in oven 350 for 1-1 1/2 hrs. Add assorted favorite toppings.

For faster lunch use grocery store potatoes, clean and poke and place in microwave for 4-6 minutes depending on size. Make sure lots of holes for steam or they will explode in microwave.

Creamed chicken or Turkey on toast or mashed potatoes –

1 cup diced poultry 2 Tbs. flour 1 cup milk
2 Tbsp. butter S & P 8 pieces of toasted bread

Melt butter in medium saucepan. Add flour & milk whisked together. Add eggs diced or thinly sliced. Salt and pepper to taste. I prefer the Lawry's Seasoned pepper. Coat eggs and stir mixture till thickened. Pour over toast and serve. Or pour over prepared mashed potatoes.

French Bread Pizza -

1 loaf French bread ½ jar Ragu pizza sauce
¼ pkg. sliced pepperoni 2 cup shredded Mozzarella cheese

Cut French bread in half. Cut along sides in half for open face. Spread sauce from jar; add cheese to completely cover bread. Top with pepperoni and place on cookie sheet. Bake under low broil till crisp and cheese melted.

Fried Spam –

1 can of Spam sliced real thin

Spray fry pan with thin layer of Pam spray. Fry each piece on both sides to very crisp. Eat while hot.

Hash –

1-cup leftover roast cubed ½ onion chopped
½ tsp. Lawry's salt & pepper 1 bag frozen hash browns
1 Tbsp. Canola oil 1 Tbsp. minced garlic

Sweat onions and garlic in skillet in oil. Add frozen potatoes, stir occasionally until golden brown. Chop roast in same size cubes as potatoes and stir until evenly heated and serve.

Hoagies – Stack deli meats, lettuce, sprouts, tomato top w/ Italian dressing, S&P on a French roll, or French bread.

Hummus, veggies & pita chips – I like Sabre hummus and Stacey's pitas, cut up carrots, celery, jicama, and cucumbers.

Mac-n-Cheese – follow directions on box, only add milk if thick.

Nachos – Make refried beans and place tortilla chips on bottom topped with beans, and Taco leftovers – meat, cheese, tomatoes, avocado, etc.

Pork Fried Rice –

1 lb. cooked pork diced 4 c cooked rice – easy in rice cooker
1 green onion diced 1 egg scrambled – chopped
1 carrot – diced 1 stalk of celery – diced
½ c frozen peas 3 Tbsp. soy sauce
 2 Tbsp. sweet garlic chili sauce

Mix all ingredients in large fry pan with 1 tsp. canola oil adding sauces at the last two minutes.

Prosciutto Pinwheels –

1/2 lb. thinly sliced Prosciutto 2 pkg. puff pastry
1 egg 1 c grated Asiago cheese

Flour out surface and roll out pastry to ¼”, scramble egg and brush rolled pastry with egg, layer thin layer of prosciutto topped with cheese. Roll up like cinnamon rolls, cut into thin 1/4” slices, place on baking sheet, bake at 400* for 12-15 min.

Quesadillas –

8 flour tortillas 2 c grated mild cheddar cheese
½ tsp. cayenne pepper ½ baked chicken breast diced
1 Tbsp. butter ¼ pkg. Lawry’s Taco seasoning

Lightly fry diced chicken in a splash of canola oil in taco seasoning & cayenne
Put grated cheese on ½ of tortilla and top with chicken, fold over in half. Fry on medium heat in lightly buttered pan till browned.

Salad – Chinese Chicken –

2-3 baked chicken breasts – diced 1 head of lettuce – chopped
3-4 green onion – diced 1 carrot – shredded
½ head of purple cabbage – chopped ½ pkg. almonds – toasted
½ bag Chinese noodles – (dry)

Brown slivered almonds in small fry pan with 1 tsp. butter. Toast until golden brown. Let dry on paper towel. Chop and mix rest of ingredients. Add almonds after dried and cool.

Dressing:

4 Tbsp. sugar ½ tsp. fine ground pepper ½ tsp. Lawry’s pepper
1 tsp. salt ¼ cup white vinegar ½ cup oil

Mix all ingredients in bottle with lid to shake well and blend. Pour to coat salad.

Salad – Poppy seed –

4 c. broccoli slaw 1 red bell pepper ¼ c. cashews
1 c. baked chicken diced ½ c. poppy seed dressing

Dice baked chicken in 1-inch cubes, dice bell pepper, and chop nuts to bite size pieces. Add bag of Broccoli slaw. Add dressing slowly to lightly coat. Mix together.

Salad – Taco – Tortilla chips, top with leftover lettuce, meat, cheese and other toppings.

Salad – Won Ton –

4-6 leaves Romaine lettuce chopped ½ head iceberg lettuce – chopped
1 Tbsp. sesame seeds – toasted 2 diced green onions
1 carrot – shredded ½ Napa cabbage – chopped
1 leftover baked chicken breast or 1 serving of leftover pork roast. – diced small

Quick flash fry corn tortillas in oil place on cookie sheet and add meat mixture down center of tortilla and roll. Freeze in freezer individually then baggie in packages of one dozen. Bake in 425 degree oven for 10 minutes until crisp.

DINNER:

Asian Glazed Chicken & Noodles –

8 oz. rice noodles or spaghetti
3 chicken breast sliced thin
¼ c soy sauce
3 Tbsp. brown sugar
½ head Napa cabbage sliced thin
2 celery stalks chopped
1 carrot chopped

1 Tbsp. canola oil
S & P
3 Tbsp. rice vinegar
2 grn. Onions chopped
½ pkg. sliced almonds
¼ pkg. bean sprouts

Boil noodles to tenderness desired. Fry chicken in oil in large pan with S & P with brown on both sides. Remove from pan. Add vinegar, sugar, and soy sauce to oil and stir to glaze. If too thick add Tbs. water to desired thickness. Put chicken back in pan and coat. Add remaining ingredients and serve over noodles.

Asian Peanut Noodles with Chicken –

8 oz. rice noodles or spaghetti
2 chicken breast sliced thin
¼ c soy sauce
3 Tbsp. brown sugar
½ head Napa cabbage sliced thin
2 celery stalks chopped
1 carrot chopped

1 Tbsp. canola oil
S & P
3 Tbsp. rice vinegar
2 grn. onions chopped
½ pkg. sliced almonds
¼ pkg. bean sprouts
sesame seeds

Boil noodles to tenderness desired. Fry chicken in oil in large pan with S & P with brown on both sides. Remove from pan. Add vinegar, sugar, and soy sauce to oil and stir to glaze. If too thick add Tbs. water to desired thickness. Put chicken back in pan and coat. Add remaining ingredients and serve over noodles. Sprinkle sesame seeds as garnish.

Baked Chicken –

Place chicken in cut casserole dish cut up in pieces. Add 1 c. chicken broth, salt & pepper, 1 tsp. sage. Bake at 350 for 40 min. Chicken is done when juices run clear when poked, and internal temp is 170 degrees. Remove from oven, let cool for 20 min. Shred and bag up for several meal uses.

BBQ Chicken –

4 chicken breast sliced into thin long pieces. Sprinkle with Stubbs BBQ rub and place on grill. Flip and add Sweet Baby Rays BBQ sauce for last 5 minutes.

BBQ Teriyaki Chicken Sticks –

1 bottle of Teriyaki sauce – (Yoshida's) 4 chicken breast sliced thin
Marinate chicken in sauce and skewer on bamboo sticks and grill until done.

BBQ Hamburgers –

2 lbs. ground beef shaped in large patties. Season with Lawry's seasoning salt, pepper, garlic granules, onion powder. Grill to well done.

BBQ Hot Dogs – Cook on grill to desired doneness. Needs to cook longer if wrapped in bacon.

BBQ Ribs –

Rib Rub – Stubbs or

2 Tbsp. Paprika	2 Tbsp. Chili Powder	2 tsp. cumin
2 tsp. Cumin	1 Tbsp. Garlic Powder	2 tsp. cayenne
1 tsp. Salt		

Rinse ribs before roasting in oven, put on rub, bake at 200* till tender – several hrs. or overnight (Can do ahead and freeze or put in fridge). Grill to finish off, last 10 minutes coat with Sweet Baby Rays BBQ Sauce – flip once.

BBQ Steak –

Set on counter and come to room temp. Season with garlic, onion powder, Lawry's Seasoned Salt and Pepper. Grill for 5-8 minutes per side, to internal temp 140 degrees. Add pat of parsley butter and let meat rest for 4 minutes before serving.

BBQ Tri-tip Roast –

Bring roast to room temperature and rub in Stubb's BBQ Beef rub and Lawry's seasoned pepper in meat. Can use a marinade. Heat grill on low. Place meat, fat side up for to add flavor to meat. Cook for 15 minutes, then flip with tongs – do not pierce – it will lose flavorful juices. Should be 135 degrees internal temperature. Better medium rare. Let meat rest for 10 minutes and slice against grain in thin slices.

Beef Curry –

London broil steak or round steak – 2 lbs. chopped into small strips
In fry pan add oil, garlic and onions. Brown, then add meat with seasonings.
½ tsp. garlic minced 1 tsp. salt
½ tsp. pepper ¼ cup canola oil

milk cooking until bubbly and thickened. Stir in chicken and veggies. Remove from heat spoon into piecrust. Cover with crust, pinch down sides, cut slits in top crust for steam to escape. Bake 30-40 min. Put tin foil on edges last 15 min. of baking to prevent burnt edges.

Chimichanga –

London broil steak or round steak – 2 lbs. chopped into small strips

In fry pan add oil, garlic and onions. Brown meat and season with:

1/2 tsp. cayenne pepper 1/2 tsp. cumin

1/2 jar of Pace Picante 15 flour tortillas

2 cups shredded cheddar cheese Saucepan 1/2 full with canola oil

Put meat mixture in flour tortilla and top with cheese. Fold and keep closed with toothpicks. Fry in hot oil on both sides. Dry on paper towels. Serve with guacamole and salsa.

Crock Pot Chicken Dump Stew –

12 oz frozen corn 1 can black beans 1 can of Rotel

1/2 tsp. cayenne pepper 2 frozen chicken breasts 1 block of cream cheese

Put in crock-pot frozen and drain the beans, cook on low for 4-6 hrs. stir and shred chicken and serve over tortilla chips.

Egg Rolls –

1/2 chopped onion fine 1 lb. ground beef

1/2 tsp. ginger 1 Tbsp. soy sauce & oyster sauce

1/2 tsp. pepper 1/2 pkg. frozen peas and carrots

1 pkg. egg roll wrappers 1 egg whisked with water

Saucepan 1/2 full with canola oil

Brown meat with onion, ginger, pepper and soy sauce. Add peas and carrots. Can add shredded cabbage. Put thin line in center of wrapper and make cigar shaped egg roll with ends tucked in. Fry in 350 degree hot oil and dry on paper towels.

Fajitas –

3 baked chicken breasts – cubed 1/2 tsp. cumin & cayenne

1 green bell pepper – sliced 1 red bell pepper – sliced

1 onion – sliced 1 Tbsp. canola oil

1 can refried beans – cooked 1 cup shredded cheddar cheese

1 pkg. flour tortillas

In wok or skillet, add oil and peppers and onions. Add chicken and seasonings. Coating and stirring all together. Serve in warmed tortillas with beans and sour cream and cheese.

Fried Chicken –

Chop up entire tray of chicken breasts in small strips.

Dredge in mixture of: 2 cups flour 1 Tbsp. Lawry's pepper

1 Tbsp. Lawry's seasoned salt

1 tsp. onion powder

1 tsp. garlic granules

Fry in skillet in ½ inch canola oil, dry on paper towels. Sprinkle with sea salt while drying.

Goulash –

1 lb. hamburger

½ diced onion

1 can tomato juice

1 can tomato sauce

1 tsp. minced garlic

1 tsp. seasoning salt

1 tsp. seasoning pepper

1 can stewed tomatoes

1 Tbsp. Italian seasoning

1 small bag elbow mac

Brown hamburger, onion and seasonings. Add juice, sauce, tomatoes and macaroni. Cover and simmer on low heat until liquid is absorbed and macaroni is tender.

Ham – for pre-cooked spiral hams – follow directions

15 lb. bone in ham

1 lb. brown sugar

½ cup mustard

Mix sugar and mustard to thick paste and cover ham. Place in large roasting pan and cover with foil. Bake at 350 degrees for 4 hours. Let ham rest for 20 min. before carving.

Jesse's Jambalaya –

4 bay leaves

1 tsp. salt

1 tsp. white pepper

1 tsp. dry mustard

½ tsp. thyme

¼ tsp. cayenne pepper

½ tsp. cumin

½ tsp. blk pepper

1 ½ tsp. minced garlic

6 oz. smk ham diced

½ c smk sausage diced

4 Tbs. butter

1 ½ c chicken diced

1 c chopped onions

1 ½ c diced celery

1 c chopped bell pepper

2 c uncooked rice

4 c chicken stock

Thoroughly combine the seasonings – set aside. In a large heavy skillet (I use cast iron) melt butter add meat and slightly brown on high heat. Then add bell peppers, onions, garlic, celery cook to slightly tender. Add seasonings, mix well. Stir in rice and fry for 5 min. Add the stock, bring to boil, add bay leaves then reduce heat to low and simmer 20 minutes till rice is almost done, occasionally stirring. Remove bay leaves, keep lid on for additional 10 minutes for rice to be tender.

Katie's Turkey Chili –

½ onion diced

2 stlks celery diced

½ grn. Bell pepper

½ red pepper diced

2 c. chicken broth

3 c. V8 Spicy juice

1 pkg. ground turkey

1 can diced tomatoes

1 can kidney beans

1 can black beans

salt, pepper, chili powder, cayenne

Fry turkey and gravel up with seasonings. Add all diced veggies - fry for 2 min. Add liquids and beans let simmer for 20 min.

Lasagna –

½ onion chopped 3 Tbsp. garlic 2 Tbsp. Olive Oil

2 lbs. ground beef add to skillet and brown with following seasonings:

1 tsp. Lawry's Seasoning Salt 1 Tbs. Lawry's Seasoned Pepper

Add: 1 can tomato sauce & 1 can of tomato paste and fill cans with water and stir in. Add: 3 Tbs. Italian Seasoning & 1 tsp. Sage. Bring to a boil, then reduce and let sauce simmer and thicken. Stir occasionally. Cook noodles in large pot with several drops of Olive Oil to keep noodles from sticking to each other. Boil and cook until limp. Grate 1 1/2 lb. cheddar cheese. Grate 1 lb. Mozzarella cheese. Layer in glass Pyrex pan – meat sauce on bottom to prevent sticking, noodles, sauce, cheese and noodles, sauce & cheese. Bake in 350 degree oven for 45 min. Turn on low broil for 5-10 to crisp top layer of cheese.

Lumpia w/ Sweet Chili Sauce –

1 lb. ground beef – browned & graveled 1 Tbsp. soy sauce

¼ cup Oyster sauce 1 egg yolk/white

2 carrots – grated finely 1 tsp. salt

¼ cabbage or 1 c. slaw – grated fine ½ tsp. pepper

¼ onion – grated fine garlic powder

Mix meat, seasonings, sauces & egg yolk. Put veggies in food processor – pulse and then fold in mixture. Use spring roll or lumpia wrappers on diagonal and roll in long cigar shapes with ends tucked in. Use flour, water and egg white for glue to seal wrapper. Fry in 350 degree oil and dry on paper towels. Serve with sweet chili sauce.

Meatloaf –

1 lb. ground beef 1 Tbsp. Worcestershire sauce

1 cup bread crumbs 1 tsp. garlic granules

1 egg 1 tsp. Lawry's seasoning salt

¼ cup chopped onions 1 Tbsp. Lawry's seasoned pepper

1 can tomato sauce ¼ tsp. dry mustard

½ cup oatmeal

Mix thoroughly and put in bread pan and bake in 350 degree oven for 30-40 minutes.

Mongolian Beef BBQ –

1 lb. chopped London broil or top sirloin beef – 1" X ¼" thin strips

1 pkg. Mongolian sauce

1 tsp. Lawry's Seasoned Pepper

¼ c chopped onion

1 pkg. frozen stir fry veggies

1 Tbsp. minced garlic

2 Tbsp. Canola Oil

Brown onions and garlic, add chopped meat, add pepper and brown thoroughly, and set aside in bowl. Brown frozen veggies till slight char, add meat back in, pour on sauce, thoroughly mix and heat through, serve over 3 c white rice.

Moo-Shoo Chicken/Pork (Chow Mein) –

1 Tbsp. sesame oil	1/4 cup hoisin sauce
2 cloves of minced garlic	2 Tbsp. soy sauce
1 bag of coleslaw mix	2 carrots shredded
1 bag of bean sprouts	3 green onions diced
3 cups baked chicken – cubed	Spaghetti noodles

In large skillet with a couple drops of canola oil – wilt veggies until soft. Stir in sauce and chicken – cook for 2 minutes. Add cooked noodles.

Orange Chicken –

3 chicken breasts sliced thin – dredged in 1 1/2 cups flour mixed with 1 Tbsp. Lawry's Seasoned salt & pepper, 1 tsp. garlic granules. Fry in 1/4 cup canola oil, dry on paper towels. For sauce add to skillet:

1 Tbsp. orange zest	1/2 cup orange juice
1/2 cup chicken broth	1 Tbsp. honey
1 tsp. minced garlic	1 Tbsp. chopped parsley

Blend and add chicken back into skillet – top with parsley for color and serve over couscous.

Pasta e Fagioli –

1 lb. ground beef	1 can kidney beans	1 Tbsp. minced garlic
1 Tbsp. Italian seasoning	1 can tomato sauce	1 tsp. sage
1 c cooked macaroni	1 can stewed tomatoes	S & P
1 carrot shredded	1 can water	

Brown onions and garlic, add ground beef & brown. Add beans, sauce, water and tomatoes, simmer for 15 min. Add carrots and celery for last 5 min.

Pig in a blanket – Use Pillsbury crescent rolls to wrap around hot dog. Place on cookie sheet and bake for 15 – 20 min.

Pork, Apple & Yam Stew –

12 oz. tenderloin Pork	1 Tbsp. flour, salt & pepper
4 scallions sliced	1 sweet potatoes cubed
1 yam - cubed	1/2 c. dried cranberries
1 apple cut into chunks	1-14 oz. can chicken broth
2 Tbsp. butter	1 Tbsp. Dijon mustard
1 tsp. sage	

Cut up pork into 1/2 inch cubes and coat with mixed flour, salt and pepper. Brown in large pan with little oil. Remove pork, set aside. To pork dripping add 1/2 of

scallions, sweet potato, yam, cranberries and broth. Cover and let simmer 9 min. till potatoes tender. Add apples, cover and simmer again 2 min. Add mustard, sage and butter stir to melt. Return pork and heat through. Sprinkle with remaining scallions.

Pork Chops –

8 thin chops fried in ¼” canola oil in skillet Salt & Pepper
Lawry’s Seasoned Pepper
Dry on paper towels

Pork Kabobs –

Boneless pork roast – cubed
Red & green bell pepper – cut in same size as pork
Onion – cut to same size
1 can of pineapple
Skewer on bamboo sticks and marinate in Yoshida’s Teriyaki sauce.
Grill until meat is done.

Pork Roast – glazed –

Use a 3 lb. boneless loin, salt & pepper and put fat side up to keep meat moist in roasting pan. Bake in oven at 350 for 40 – 60 min or until meat thermometer reaches 145. Last 20 min. of baking top with glaze:

Butter	minced onion	orange juice & zest
Chicken stock	garlic powder	½ can cranberry sauce

Bring to a boil in pan and pour over roast.

Pot Roast – Crock pot 4-6 hrs.

3 lb. boneless chuck roast or round	1 carrot – cubed
3 red potatoes – cubed	½ onion – diced
1 stalk of celery – cubed	S & P, minced garlic
Lawry’s seasoning salt	
Better than beef bullion dissolved in hot water	

Brown meat in oil and transfer to crockpot. Season and pour bullion in, add veggies. Cook 4-6 hrs. to meat easily shredding.

Prime Rib –

Let defrost over night in fridge. Cook on rack in deep roasting pan. Coat roast with minced garlic, Lawry’s Seasoned Salt & Pepper, onion powder and a sprinkle with Montreal Seasoning. Roast according to size and internal temperate 155 degrees. Let meat rest for 15 minutes before carving and cook the remaining few degrees to desired doneness.

Pulled Pork –

8 oz. brown sugar	2 Tbsp. paprika
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1 Tbsp. pepper	2 tsp. chili powder
2 tsp. salt	1 tsp. onion powder
1 tsp. cumin	

Mix all together as dry rub for roasts. Bake 5 lb. shoulder in oven at 250 degrees for 4-5 hrs. until meat is falling off bone and internal temp is 180 degrees. Let cool, then shred with forks add Sweet Baby Rays BBQ sauce completely saturated and serve on hard rolls with coleslaw topping.

Red Enchiladas –

2 lbs. ground beef	1 jar pace medium picante sauce
1/2 tsp. cayenne pepper salt & pepper	1 can tomato sauce – 15 oz. can
grated cheddar cheese	25 corn tortillas, lightly fried in canola oil
	1 tsp. cayenne pepper

In large fry pan – gravel ground beef with salt & pepper & ½ tsp. cayenne until browned. Add ½ jar picante sauce, mix in and reduced heat to low. In sauce pan add other ½ jar picante sauce, can of tomato sauce & 1 can water, 1 tsp. cayenne pepper bring to boil, then reduce to low. In small fry pan, lightly fry corn tortillas, dip in sauce pan to coat tortilla, lay in 9 X 12 Pyrex, add lg. spoonful of meat mixture, top with handful of cheese, roll, repeat until pan is full. Pour remaining tomato sauce mixture over the top of the rolls. Add cheese to cover. Bake in 350 oven for 25 min. Broil on low for last 5 min. for crisping edges.

Rigatoni –

1 lb. hamburger	½ diced onion	1 tsp. sage
1 can tomato sauce	1 tsp. minced garlic	1 tsp. seasoning salt
1 tsp. seasoning pepper	1 Tbsp. Italian seasoning	1 box rigatoni noodles

Brown hamburger, onion and seasonings. Add sauce and noodles and add water until all noodles are covered in large dutch oven pan. Cover and simmer on low heat until liquid is absorbed and noodles are tender.

Salisbury Steak –

4 hamburger patties seasoned with Lawry's seasoned salt & pepper, garlic powder, onion powder – fry in large fry pan. Remove from pan and place on paper towels.

1 can Campbell's mushroom soup and 1 can of water brought to a boil in fry pan – stir until smooth. Add patties back into pan and reduce heat.

Boil on high heat - 4 c egg noodles in 6 c water in lg. sauce pan. Rinse noodles in strainer in sink.

Serve patties and sauce over noodles

Scottish Pie –

1 lb. cubed beef	½ diced onion	1 bay leaf
1 oz. flour	2 Tbsp. tomato paste	1 oz. butter
Beef Stock	S&P	

Dry fry meat with onions and S&P till browned. Add butter & flour and coat meat. Slowly add beef stock and stirring in tomato paste till thickens and boils. Turn heat down to simmer for 20 min. Remove from heat and place in casserole dish and top with 2 cups ready made instant potatoes.

Sweet n Sour Chicken –

6 chicken breast halves	¾ cup apple vinegar
flour	¼ tsp. ginger
1 20 oz. pineapple slices, drained, reserve juice	1 Tbsp. soy sauce
2 Tbsp. cornstarch	1 cup sugar
½ onion chopped	1 bell pepper, chopped

Dredge chicken breasts in flour, sauté until golden brown in canola oil. Place on paper towels. Add pineapple juice to and water to 1 1/2 cups of liquid and whisk in cornstarch and add to hot pan. Add vinegar and ginger, soy sauce and sugar and cook until thick. Add in chopped peppers and onions, simmer to desired softness. Add back in chicken to warm and serve over rice.

Spaghetti –

½ box spaghetti noodles	1 Tbsp. Olive Oil	½ onion diced
3 Tbsp. minced garlic	1 can tomato paste	1 can tomato sauce
2 Tbsp. Italian seasoning	2 tsp. Sage Powder	1 Tbsp. sugar
2 lbs. hamburger	1 Tbsp. Lawry's Pepper	1 Tbsp. Lawry's Salt

Start noodles boiling in large pot with 4 c water and 1 tsp. of olive oil. Pour rest of oil in skillet and sweat onions and minced garlic. Add hamburger and Lawry's salt and pepper and brown meat. Add cans of tomato sauce & paste. Fill empty cans with water add to sauce to thickness desired. Stir in sugar, Italian seasoning and Sage. Turn heat to low and let simmer until bread and noodles done. Drain and rinse noodles before serving.

Stroganoff –

1 lb. round steak or London Broil – cut into small strips	
½ c diced onion	1 Tbsp. Worcestershire sauce
1 Tbsp. Better than beef bullion-	1 c hot H2O
1 Tbsp. minced garlic	1 can Campbell's cream of chicken soup
salt & pepper	3 Tbsp. canola oil

Brown onions in lg. pan, add garlic, for a few stirs, and then add meat. Add S&P. While browning meat add Worcestershire sauce. After no more pink, add, bullion, water & soup – stir until smooth. Reduce heat and let simmer 20 min. Add sour cream 10 min. before serving and stir in until smooth and blended. Serve over 4 c egg noodles.

Stuffed Bell Peppers –

4 green bell peppers – hollowed out
meatloaf mixture filled in peppers.

Bake in 350 degree oven for 30 minutes.

Swiss Steak –

1 lb. London broil or sirloin chopped	1 Tbsp. Canola Oil
½ c chopped onion	1 tsp. Lawry's Pepper
2 Tbsp. minced garlic	1 Tbsp. beef bullion
2 Tbs. Worcestershire Sauce	1 Tbsp. Instant Coffee
1 c Water	1 can tomato sauce

In skillet sweat onions and garlic in oil. Add beef strips, season and brown. After meat is browned add Worcestershire sauce, bullion, tomato sauce and water. Bring to boil. Turn heat down, sprinkle instant coffee and simmer for 20 minutes. Ready when sauce thickens, serve over white rice.

Tacos –

2 lb. ground beef	¼ pkg. Lawry's seasoned packet
1/2 tsp. cayenne pepper	12 corn tortillas, 4 flour tortillas
½ c canola oil	1 head shredded lettuce
1 avocado diced	2 c shredded cheddar cheese
1 onion diced	1 tomato diced

Brown ground beef with seasonings. Turn on low. Shred and chop veggies and cheese. Fry tortillas in oil till crisp. Pat dry in paper towels.

Tacos – Carne Asada –

3 lb. of flap meat – trim some of the fat off.
Rub on all 3 flaps – cayenne, cumin, and pepper
Marinate on counter for 30 minutes in 2 cups salsa.
Grill on high heat quickly – grill marks on outside and slightly pink inside
Let rest 5 min. and cut on diagonal against the grain in long thin strips.
Serve on hot corn tortillas – quick pan fry no oil, with shredded lettuce, onions and cilantro, tomatoes and sour cream.

Tamale Pie –

1 lb. ground beef – graveled with taco seasoning, onions and minced garlic
Add 1 can of Rotel tomatoes and chilies
1 can of corn
Mix and put all ingredients in a Pyrex casserole dish and top with cornbread Muffin mix.
Bake at 400 degrees for 20 minutes – golden brown.

Tempura –

3 chicken breasts cut into strips, zucchini & carrots cut into strips
1 box tempura flour – follow directions 2 eggs
Dredge evenly cut strips in egg and flour and deep fry in canola oil. Pat dry on paper towels and serve with sweet garlic chili sauce and soy sauce and rice.

Tex-Mex Chicken –

1 lb. boneless chicken breast- 1 “ strips	2 Tbsp. taco seasoning
2 Tbs. flour	1 green bell pepper- strips
1 red bell pepper – strips	1 cup frozen corn
1 1/2 cups salsa	1 cup shredded Mexican cheese

Put in crock pot, cook on low for 6-8 hrs., stir well and serve over rice.

Thai Pork Salad –

1 head of Napa cabbage thinly shredded	1 lb. cooked pork 1” cubes
½ small purple cabbage thinly shredded	1 cup snow peas
1 carrot peeled and julienned	¼ cup fresh basil leaves- chop
¼ cup cilantro leaves – chopped	1 avocado – diced
¼ cup roasted/salted cashews	2 Tbsp. toasted sesame seeds

Cut, chop and mix in bowl, add dressing:

2 Tbsp. smooth peanut butter	2 Tbsp. rice wine vinegar
1 tsp. sesame oil	1 tsp. soy sauce
1 tsp. honey	½ tsp. Sriracha sauce
1 tsp. minced garlic	2 Tbsp. water
1 tsp. freshly grated ginger root	

Whisk in bowl and drizzle over salad, serve immediately.

Tostadas –

10 flour tortillas fried in canola oil	1 head of lettuce – shredded
1 tomato diced	1 avocado diced
2 cups shredded cheddar cheese	1 lg. can refried beans cooked
2 lbs. ground beef browned with taco seasoning, add cayenne for kick.	

Brown meat with seasonings, turn down to lowest setting. Fry tortillas in oil and dry on paper towels. Make refried beans. Layer with tortilla on bottom, refried beans, meat and then toppings desired.

Turkey – Take bird out of freezer and defrost in fridge for three days before cooking. Wash in warm bath in sink. Take out gizzard bag and neck from front cavity and back side flap. Smear butter all over skin and under skin. S & P all over skin. Prepare bag as instructed.

1 turkey - 20lb. + bird	1 Tbsp. flour
1 cube of butter	1 turkey roasting bag

Bake turkey in 350 degree oven as directed on bag instructions. Internal temperature should be 180 degrees. Let bird sit for 15 minutes before carving to maintain juices.

White Enchiladas –

¼ onion diced	3-4 cans white chicken breast
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1 can green chili	2 cans cream of chicken with 1 can of water
1 1/2 tsp. cumin	1 tsp. garlic powder
1 tsp. chili powder	1-2 cups sour cream

Mix in pan all ingredients and heat through. Fry corn tortillas lightly and place in Pyrex dish, add meat mixture, top with mozzarella cheese and roll up. Top with watered down remains of meat mixture and top with cheese. Bake in 350 degrees for 30 minutes. Broil on low last 10 minutes.

SIDE DISHES:

Artichokes –

Boil or steam in water with lemon slices and bay leaf. Cook for 25-45 min. Depending on size of artichoke. Can trim spiny thorns with kitchen shears, and peel with vegetable peeler stem for tender heart and stem.

Serve with melted butter with lots of garlic granules for dip or with a hollandaise sauce for dipping.

Hollandaise sauce:

3 egg yolks	1 dash hot pepper – Frank’s	½ cup butter
¼ tsp. Dijon mustard	1 Tbsp. fresh lemon juice	

In a blender, combine eggs yolks, mustard, lemon juice and hot sauce. Blend for about 5 seconds. In microwave melt butter in glass measuring cup. Set blender on high and slowly pour in butter in thin stream, should thicken immediately. Keep warm by putting blender in hot water.

Asparagus – spicy –

2 Tbs. butter	½ tsp. onion powder	½ tsp. Lawry’s salt
½ tsp. Cajun seasoning	crushed red pepper flakes	1 lb. asparagus fresh

In skillet melt butter, add seasonings, add spears, stir gently to coat. Cover and cook for 5 – 7 min. Stir occasionally. Ready when tender but not soggy.

Bread – Biscuits –

2 c flour	2 Tbsp. baking powder	1 Tbsp. sugar
1 tsp. salt	5 Tbsp. cold butter	1 c milk

Preheat oven to 425. In food processor put all dry ingredients, add cuts of butter and pulse until resembles rough crumbs. Put dough ball in bowl and add milk and stir with a fork. Turn out on floured surface. Roll into 1 inch thick dough sheet, use floured cup to cut biscuits. Bake - cookie sheet for 10-13 min. golden brown.

Bread – Cornbread – (For an easy night I use Marie Calendar’s just add water)

6 Tbsp. melted butter	1 cup cornmeal
¾ cup flour	1 Tbs. sugar
1 1/2 tsp. baking soda	¼ tsp. salt

Cranberry Sauce - – make in food processor

1 bag of fresh cranberries 1 c. sugar 1 whole orange with peel

Grilled veggies –

Cut veggies – (Sweet potatoes, squash, onions, bell peppers, carrots, red potatoes, zucchini in same size slices or disks or quarters and dredge in lots of olive oil, minced garlic and S& P. Grill to desired doneness.

Guacamole – Mix all ingredients

3 Tbsp. of fresh salsa 4 ripe avocados mashed
½ lime squeezed salt & pepper
¼ c. sour cream 1 Tbsp. minced garlic

Potato Bites- Kelsi –

potatoes peeled and sliced thin sour cream olive oil
green onion - diced Paprika S & P
shredded cheddar cheese Dill

Foil cookie sheet. Spray Pam to prevent sticking. Coat potato slices in olive oil. Sprinkle spices and bake for 10-15 min. at 400 degrees. Top with cheese and back in oven until crisp. Then top with sour cream and green onions.

Potatoes – Cajun –

4 large russet potatoes – cubed salt & pepper
½ c olive oil Cajun seasoning

Cover cookie sheet in tin foil. Peel and cube potatoes thin. In large Ziploc add all ingredients until coated. Pour thin layer over tin foiled cookie sheet, bake at 475 until crisp.

Potatoes – Mashed –

6-8 russet potatoes peeled and boiled in salted water to almost mush.

Drain off water. Add ½ cup milk and 1 cube of butter. S & P and Lawry's pepper. Mash and mix to fluffy and no lump consistency. Serve hot.

Potatoes – Ranch –

4 large russet potatoes – sliced salt & pepper
½ c olive oil packet of ranch mix

Cover cookie sheet in tin foil. Peel and slice potatoes thin. In large Ziploc add all ingredients until coated. Pour thin layer over tin foiled cookie sheet, bake at 475 until crisp.

Refried Beans –

1 lg. can of Sun Vista pinto beans – drain goo with lid and pour in fry pan.
Add 2 Tbs. of fresh salsa and mix in.
Add 1 tsp. cayenne pepper and mix in.

Add ½ cup shredded cheese – cheddar, jack or mozzarella blend with potato masher and smash most of beans until smooth and creamy.

Rice – Brown – follow directions on package. Takes a lot longer to cook. I like to use chicken broth or stock for added flavor and salt.

Rice – Spanish–

½ can tomato sauce	3 c rice	½ tsp. cayenne pepper
¼ onion diced	3 slices bacon	water to level in pot

Chop and fry bacon and onion and cayenne to crispness. Make rice in cooker as usual, use combined tomato sauce first and add water up to 3 level line and add bacon & onion mix cook as usual.

Rice – White– best in rice cooker.

2 cups long grain white rice	1 tsp. salt
4 cups water	1 Tbsp. butter

Bring to boil in saucepan uncovered for about 15 min. Reduce heat to lowest setting and cover with lid. Cook for 20 min., then fluff and serve.

Salad – Confetti – spicy –

1 jicama – diced	3 radishes – diced	1 bell pepper – diced
1 cucumber – diced	4 sm. tomatoes – chop	1 tsp. minced garlic
½ cup edamame (soy)	½ bunch cilantro – chop	1 tsp. salt
1 tsp. sugar	splash of vinegar	

Mix together until blended and coated.

Salad – Fumi Cabbage -

Fumi Salad:

1 head cabbage – shredded	¼ c sunflower seeds	1 pkg. Top Ramen
1 pkg. slivered almonds browned in 1 tsp. butter		

Fumi Dressing:

4 Tbsp. sugar	1 c Canola Oil	1 tsp. salt & pepper
1 tsp. Lawry's pepper	6 Tbsp. rice vinegar	

Mix all ingredients and pour dressing lightly coating – will not use all the dressing.

Salad – Jell-O at Thanksgiving –

1 pkg. Raspberry Jell-O	½ can whole cranberry sauce
½ pkg. frozen mixed berries	½ c. chopped pecans
1 stalk celery – diced	

Make Jell-O as directed. Place in fridge. 1 hr. into setting add other ingredients, stir in let setting finish. Not super pretty, but crunchy and tasty!

Salad – Pasta –

1 pkg. boiled noodles –(like bowties)	1 cup chopped bell pepper
½ pkg. diced grape tomatoes	2 stalks celery diced
½ red onion diced	1 cucumber – chopped

(can add pepperoni or ham bites and black olives, but I like it without.)

Boil noodles, drain and rinse. Chop all ingredients and mix in bowl. Make dressing in separate bowl and coat entire salad.

Dressing:

¾ cup olive oil	¾ cup red wine vinegar	¼ cup sugar
1 Tbsp. oregano	1 tsp. salt	1 tsp. pepper

Salad – Potato –

8 med. Potatoes	1 1/2 cups mayo	2 Tbsp. cider vinegar
2 Tbs. sugar	1 tsp. mustard	1 tsp. salt
1 tsp. garlic powder	1 tsp. pepper	2 celery stalks – diced
½ cup onion minced	4 hard boiled eggs	dash of paprika

Boil potatoes in salted water until done. Cool to room temp. Dice in 1 inch cubes. Mix mayo, vinegar, sugar, mustard, S & P, garlic powder in with potatoes. Add celery and onions. Mix well. Stir in diced eggs. Sprinkle paprika on top. Serve chilled.

Salad – Strawberry & Spinach –

½ cup sugar	1 Tbsp. sesame seeds
½ cup oil	1 1/2 tsp. minced onion
¼ tsp. Worcestershire sauce	1 Tbsp. poppy seeds
¼ tsp. pepper	¼ c vinegar

Mix dressing well. Serve over freshly washed and torn spinach and 1 pint of washed & sliced strawberries.

Salad – Waldorf –

2 red delicious apples diced	½ c raisins
1 stalk celery diced	½ c walnuts - chopped
3 Tbsp. Miracle Whip or plain yogurt	Optional – 1 bunch red grapes

Mix and chill for 1 hr. then serve.

Salsa –

5-6 ripe tomatoes	1 Tbsp. hot green chili diced or food processor.
4 grn. onions chopped	1 bunch cilantro diced to small bits
1 Tbsp. minced garlic	1 Tbsp. lime or lemon juice
½ tsp. salt	½ tsp. seasoned pepper

Add ¼ c water if too thick and a dash of cayenne if too mild.

Stuffed Tomatoes –

8 oz. softened cream cheese	6 slices of bacon crumbled
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¼ cup finely diced onion
½ tsp. Worcestershire sauce
dash of salt

¼ cup fresh minced parsley
¼ tsp. black pepper
1 carton of cherry tomatoes

Hollow out tomatoes with grapefruit spoon. Mix other ingredients and pipe into hollow space in tomato. Very pretty h'orderve.

Summer Chutney –

1 can kidney beans drained
1 corn off of cob
2 tomatoes diced
2 tsp. minced garlic
½ tsp. S & P

1 can corn drained
½ bunch cilantro torn
2 grn. onions chopped
½ lime squeezed juice
1 large slice watermelon chopped fine

Chop and mix all ingredients and let set in fridge for 1 hour before serving.

Vinegar Black Beans –

2 cans of black beans
½ onion chopped

2 Tbs. vinegar
1 Tbs. minced garlic

Brown onions and garlic in oil add vinegar & beans and simmer for 10 min.

Wilted Spinach –

1 bunch fresh, washed spinach
¼ c. olive oil
½ c. sweet onions diced

½ c. golden raisins in hot water
½ c. pine nuts
1 Tbs. minced garlic

Pour oil in large skillet. Sweat onions and garlic. Add pine nuts to lightly brown add raisins and spinach – toss until lightly coated and slightly wilted. Serve immediately while still hot.

Yams – casserole – Rudeen Family Recipe

4 c. of cooked Yams
2 eggs
¾ c sugar
1 tsp. vanilla

6 Tbsp. melted butter
¼ tsp. cin. & nutmeg

Topping:

1 c. brown sugar
¼ c. butter – room temp.
2/3 c. chopped pecans
1/3 c. flour

Mix all ingredients together. Topping will be crumbly. Sprinkle over top of casserole. Bake at 350* for 30 min. or until topping is golden brown.

DESSERTS:

Brownies –

4 squares Baker's baking chocolate
1/3 cup applesauce
2 cups sugar
1 cup flour

1/3 cup canola oil
1 tsp. vanilla
8 large egg whites
½ cup chopped pecans

Preheat oven to 350 degrees. Grease 13 X 9 pan. Microwave chocolate in large bowl on high 1 min. Stir until chocolate is completely melted. Add oil, applesauce and vanilla; mix well. Stir in sugar. Add egg whites; stir until well blended. Add flour and pecans; mix well. Spread batter into prepared pan. Bake for 25 minutes or until brownies start to pull away from sides of pan. Cool completely.

Candy - Caramels –

1 cup butter 4 cup sugar 2 cup lite Karo
2 lg. can con. milk 1 cup chopped pecans

In large pot melt butter, Karo and sugar slowly on medium heat. Very slowly drizzle milk stirring constantly never to a boil. Stirring for 35-40 minutes. Bring to an exact 238 degrees on candy thermometer. Put finely chopped pecans in 9X13 buttered pan. Pour caramel over, let cool 4-6 hrs. Use long knife to score & cut pieces w/shears wrap in wax paper.

Candy – Milk Choc. Fudge –

3 cup sugar ¾ cup butter 1 5oz. evaporated milk
1 1/2 sq. of semi-sweet chocolate- chopped 1 tsp. vanilla
1 1/2 cup marshmallow cream ½ cup chopped nuts

Spray 9 X 13 pan with cooking spray. In saucepan add sugar, butter and milk and bring to boil on medium heat. Boil 4 minutes, stirring constantly. Remove from heat. Add chocolate and marshmallow cream, stir until completely melted. Add vanilla and mix well. Pour into prepared pan, spread and let stand for 4 hours before cutting.

Candy - Peanut Brittle –

Cooking spray 1 Tbsp. butter 1 cup sugar
1 tsp. baking soda 1 tsp. vanilla ½ cup corn syrup
1 1/2 cups peanuts

Spray cookie sheet and wooden spoon with cooking spray Pam. Mix sugar and corn syrup together in microwavable bowl. Heat sugar mixture on high for 5 minutes. Stir in peanuts and butter into sugar mixture. Heat in microwave until mixture becomes a caramel color, 3-4 minutes. Mix baking soda and vanilla into mixture until smooth and foam has dissipated. Quickly spread onto greased cookie sheet with greased spoon – will harden fast. Let stand and cool. Drop on counter to break into smaller pieces.

Candy – Easy White Fudge –

3 cups white baking pieces – chips or melting chocolate or Baker's squares.
1 14 oz. can, (1 1/4 cup) sweetened condensed milk
1 cup chopped pecans or almonds or macadamia nuts
1 1/2 tsp. finely shredded orange peel

1 tsp. vanilla

Line 8x8x2 in pan with foil extending over the edges of the pan. Butter the foil and set aside. In heavy saucepan cook and stir white baking chocolate, and milk over low heat just until piece melt and mixture is smooth. Remove saucepan from heat and add nuts, orange peel and vanilla. Spread in prepared foiled pan. Cover and chill for 2 hrs. until firm. Use foil to lift out of pan, cut in small squares. Store in air tight container at room temp for 2 days or 1 month in fridge.

Cake – Carrot –

2 cup flour	2 cup sugar	½ tsp. salt
1 tsp. baking soda	2 tsp. cinnamon	3 eggs
1 1/2 cup canola oil	2 cup carrots – grated	½ cup raisins
1 tsp. vanilla	1 cup pecans – chopped	

In a mixing bowl, combine dry ingredients. Add eggs, oil, carrots, nuts and vanilla. Beat until combined. Pour into a greased and floured pan. Bake in 350 degrees for 50-60 minutes until cake is done. Check with toothpick. Let cool and frost with Cream Cheese Frosting:

2 pkg. cream cheese – soft	3 cups confectioners' sugar
6 Tbsp. butter – soft	1 tsp. vanilla

Beat until smooth and well blended. Frost on top of cooled cake.

Cake – Chocolate –

2 cups of sugar	1 1/2 tsp. baking powder	2 eggs
1 3/4 cup flour	1 1/2 tsp. baking soda	1 cup milk
¾ cup cocoa	½ cup canola oil	1 tsp. salt
1 cup boiling water	2 tsp. vanilla	

Preheat oven to 350 degrees. Add dry ingredients in large bowl. Add eggs, milk, oil and vanilla. Beat for 2 minutes on medium speed. Stir in boiling water. (Batter will be thin). Pour into 2 - 9" greased and floured pans. Bake 30-35 minutes, check center of cake with toothpick – should be clean for doneness. Cool completely. Frosting:

1 stick butter	3 cups powdered sugar	2/3 cup cocoa
1/3 cup milk	1 tsp. vanilla	

Melt butter. Stir in cocoa. Alternately add powdered sugar and milk, beating on medium. Add more milk if needed – a little at a time to spreading consistency. Add vanilla and frost cake.

Cake – German Chocolate – I make from the cake mix box and buy the frosting in the can.

Cake – Texas Sheet Cake –

Mix:

2 cups flour	2 cups sugar	½ tsp. salt
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Bring to a boil and add to flour mixture:

1 cup butter 1 cup water 1/3 cup cocoa
Add:
1 tsp. baking soda 1 tsp. vanilla 2 eggs – beaten
1/2 cup sour milk
Mix well, then pour into a greased & floured jelly roll pan. Bake at 350 degrees for 20 minutes. Immediately make frosting.

Boil:
1/2 cup butter 4 Tbsp. cocoa 6 Tbsp. milk
Add:
3 1/2 cups powdered sugar 1 tsp. vanilla
Blend well and pour over hot cake from oven.

Cheesecake – mini's – Karen Clayson –

12 vanilla wafers 1 tsp. vanilla
2 – 8 oz. pkg. cream cheese – soft 2 eggs
1/2 cup sugar

Line muffin tins with liners. Place vanilla wafer in bottom. Mix cream cheese, vanilla and sugar on medium speed until well blended. Add eggs, mix well. Pour over wafers 3/4 full. Bake 25 min in 325 degree oven. Remove from pan when cool. Chill and top with fruit pie filling or caramel drizzle.

Cookies – Chocolate Chip – G-ma Miles –

1 cup Crisco 2 eggs 1 cup brown sugar
2 cups flour 1 tsp. baking soda 1/2 cup sugar
1 tsp. salt 1 tsp. vanilla 1 cup chopped pecans
1 cup chocolate chips – I prefer Ghirardelli milk chocolate

Cream the shortening and sugars; add vanilla until light and fluffy. Add eggs and beat well. Sift dry ingredients and add to mixture. Stir in nuts and chips. Bake in 350 degree oven for 8-10 minutes.

Cookies – Chocolate Crinkle –

4 oz. bittersweet chocolate 1 1/2 cup flour
1/2 cup cocoa 1 1/2 tsp. baking powder
1/4 tsp. salt 1/2 cup butter – room temp.
1 cup packed dark brown sugar 2 large eggs
1 tsp. vanilla 1/2 cup confectioners'

Melt chocolate, let cool, in separate bowl flour, cocoa, baking powder and salt. Beat in the brown sugar and butter until fluffy, add eggs and vanilla. Beat in all other ingredients, with melted chocolate last. Roll dough in balls and smash and pat into confectioners' sugar, place on cookie sheet. Bake in 350 degree oven for 9-11 minutes, transfer to a rack to cool.

Cookies – Oatmeal – Carin's –

2 cups Crisco	1 1/2 cup sugar	1 1/2 cup brown sugar
2 tsp. vanilla	1 tsp. water	4 eggs

Mix together in one bowl and start dry ingredients in another bowl.

2 1/4 cup flour	2 tsp. cinnamon	2 tsp. baking soda
5 1/2 cup oats	2 tsp. salt	1/2 cup brittle pieces

1 cup chopped pecans

Blend both bowls together. Drop by teaspoonful onto cookie sheet and bake at 350 degrees for 10-13 minutes until golden and still slightly wet looking in middle. Do not over bake. Let stand on hot cookie sheet for several minutes before transferring to counter.

Cookies – Peanut Butter –

1 cup Crisco	2 eggs	1 cup sugar
1 tsp. vanilla	2 tsp. baking soda	1 cup brown sugar
1/2 tsp. salt	3 cups flour	1 cup peanut butter

Blend all ingredients and place on ungreased cookie sheet in formed balls. Take fork and dip in flour and do a cross hatch on each ball to make it a flat cookie shape. Sprinkle with a little pinch of sugar and bake at 350 degrees for 10 minutes.

Cookies – Snickerdoodles –

1/2 cup butter – soft	1/2 cup shortening	1 1/2 cup sugar
2 eggs	2 1/4 cup flour	2 tsp. cream of tartar
1 tsp. baking soda	1/2 tsp. salt	

Heat oven to 400 degrees. Blend butter, shortening, sugar and eggs. Blend in flour, cream of tartar, soda and salt. Shape into balls and roll in 3 Tbs. sugar and 2 tsp. cinnamon. Place on ungreased cookie sheet 2 inches apart. Bake 8-10 minutes, immediately remove from cookie sheet from oven.

Cookies – Sugar – Grammie's –

2/3 cup Crisco	3/4 cup sugar	1 tsp. orange zest
1/2 tsp. vanilla	1 egg	4 tsp. milk
2 cups flour	1/4 tsp. salt	1 1/2 tsp. baking powder

Blend well. Chill for 1 hour before rolling out on floured surface and use cookie cutters and decorate with sugar sprinkles. Bake on greased cookie sheet at 375 degrees for 6-8 minutes. Can decorate with frosting afterwards.

Cookies – Sugar – Karen Clayson's –

1 cup butter melted	1/4 tsp. almond extract
3 1/4 cup flour	1 tsp. baking soda
1 1/2 cup sugar	1/2 tsp. salt
1 tsp. vanilla	1/2 - 1 cup sour cream

Blend all ingredients until well blended. The mixture should be creamy. Bake at 400 degrees for 5 minutes – no brown edges.

Crème Brulee –

1 cup light cream or half-and-half	5 lg. egg yolks
1 cup heavy or whipping cream	1/3 cup sugar
1 1/2 tsp. vanilla	2 Tbsp. brown sugar or Baker's sugar

Preheat oven to 325 degrees. In 13X9 pan pour 3 1/2 cups hot water into pan and place in oven. In microwave heat creams in Pyrex glass measuring cups and add vanilla. In bowl with pouring lip whisk eggs and sugar until well blended. Slowly add warmed creams and whisk until combined. Skim off foam layer. Put ramekins in pan with water in oven. Pour cream mixture into ramekins almost to the top. Carefully push rack back in oven, do not spill mixture. Bake custards for 30 minutes or until just set but centers jiggle slightly. Remove ramekins from water and place on cooling rack. Cool for 30 minutes. Cover and refrigerate until well chilled. Overnight or at least 5 hrs. Preheat broiler. Place ramekins on cookie sheet for easier handling. Add Baker's or brown sugar sprinkled on top of each custard for broiling or flash torch to the sugar to a caramelized crunchy browned top that you have to break like glass with your spoon. Not easy but well worth it!

Elder's Quorum Dessert –

1 box of chocolate wafer ice box cookies or chocolate graham crackers crushed to crumbs in Ziploc. Pour into Pyrex dish and add 1/2 cube butter melted and smear to edges. Freeze for 1 hour. Take 1/2 gallon Dreyer's vanilla ice cream out of freezer and let melt on counter for 15 minutes before trying to spread on chocolate crust. Put back in freezer for 1 hour.

In a saucepan add:

2 Tbsp. cocoa or sq. semi choc.	2 eggs
1 cup + 1 Tbsp. butter	2 cups powdered sugar

Cook over med. Heat in saucepan until smooth – stirring constantly. Let cool slightly and pour over chocolate crust and ice cream layer and put back in freezer for 1 hour. Top with Cool Whip and pecans bits and put back into the freezer. Let stand for 10 minutes before serving.

Fruit Cobbler –

1 cube of butter	3/4 cup of milk	1 flour
1 cup sugar	3 tsp. baking powder	1 quart of fruit

Place butter in 9X13" pan and melt in a 350 degree oven. Mix remaining ingredients and drizzle over melted butter. Add fruit, cut up and cinnamon or cardamom. Bake at 350 degrees for 20-25 minutes until golden brown.

Lemon Bars –

6 Tbs. butter	1/4 cup sugar	1 cup flour	1/4 tsp. salt
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Mix together and put in 8X8X2 greased pan. Pat down and bake on 350 degrees for 15 minutes. Let cool.

1 1/2 cups water 2 lemons, juiced and zest

Make lemon filling first – whisk in saucepan, 1 cup sugar, flour, cornstarch and salt. Stir in water, lemon juice & zest. Cook over medium heat, stirring constantly to a boil. Stir in butter. Place yolks in bowl and slowly whisk hot sugar mixture without cooking egg yolks. Empty bowl back into saucepan and continue to cook while constantly stirring until thick. Remove from heat. Pour into pie crust.

4 egg whites 6 Tbsp. sugar

Make meringue second – in large glass or metal bowl, whip egg whites until foamy and add sugar slowly and continue to whip until stiff peaks form. Spread meringue over pie, sealing the edges at the crust.

Bake in preheated oven at 350 degrees for 10 minutes or until meringue is brown.

Pie – Pumpkin – follow directions on can of pumpkin. Huff topping:

1 1/2 cup sour cream 2 Tbsp. sugar 1 tsp. vanilla

Beat on high and spread on top of baked pumpkin pie and bake for additional 10 minutes.

Rice Krispy Treats –

1/4 cup butter 6 cup Crispy rice cereal 5 cups marshmallows

Melt butter over low heat, add marshmallows and melt down to goo. Remove from heat, stir in cereal. Spread in buttered pan.

Tapioca Pudding - follow directions on package.

