

GATHER

LBL WELLNESS COOKBOOK

VOL. 2



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Breakfast





SUBMITTED BY *Joy* MEEKER
Simply Recipes
French Toast Casserole

French Toast Casserole Larger photo

Make-ahead instructions: Assemble the casserole through Step 4, cover well, and refrigerate overnight. The next day, uncover, drizzle the casserole with the topping, and bake. Baking time will be slightly longer.

This casserole reheats well, though the chunks of bread on the top will gradually lose some crunch. The best way to reheat it is to bake it in the oven at 350F for 10 to 15 minutes to warm through and re-crisp the top.

Prep time: 15 minutes Cook time: 40 minutes Yield: 6 to 8 servings

INGREDIENTS

For the casserole:

1 large loaf good-quality French loaf, sourdough, ciabatta, or challah (enough to yield 10 cups of chunks of bread)

1/2 cup (45g) chopped pecans

5 large eggs

1 1/2 cups whole milk

1/4 cup (50g) granulated sugar

Zest from one medium orange (optional)

1/2 teaspoons ground cinnamon

1/4 teaspoon salt

For the topping:

4 tablespoons unsalted butter, melted

3 tablespoons (40g) dark brown sugar

1 teaspoon ground cinnamon

Optional toppings for serving:

Dried cranberries

Powdered sugar

Maple syrup

METHOD

1 Preheat the oven to 375F (190C). Place an oven rack in the center position.

2 Slice the bread into 1-inch slices and then cut them into 1-inch cubes. You can also tear the bread apart with your hands. Leave the crusts on.

3 Layer the bread and pecans in a baking dish: Lightly grease a 2-quart (if you want thicker slices) or 3-quart baking dish (if you want thinner slices) with cooking spray or butter. Add enough bread cubes to cover the bottom. Sprinkle a few tablespoons of pecans on top. Continue layering the bread chunks and pecans.

4 Prepare and add the custard: In a small bowl, whisk the eggs together. Add the milk, sugar, orange zest, and 1/2 teaspoon of cinnamon and mix well. Pour the egg and milk mixture evenly over all the bread chunks. (I found it easier to pour the mixture into a large measuring cup with a

spout first before pouring the mixture over the bread.)

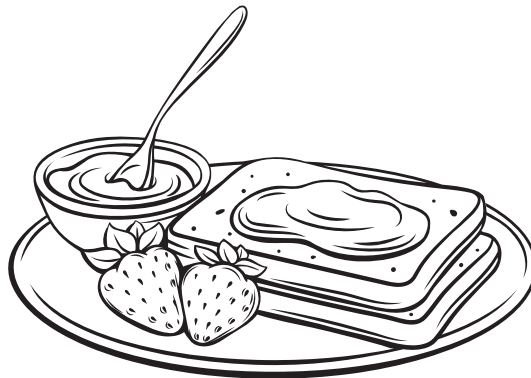
At this point, the casserole can be baked right away, or covered and refrigerated overnight.

5 Drizzle with topping: In another bowl, mix the melted butter with the brown sugar and 1 teaspoon cinnamon. Using a spoon, drizzle the mixture evenly over all the bread chunks.

6 Bake the casserole for 35 to 45 minutes. I baked mine for about 38 minutes. Leave the casserole in the oven longer if you want the chunks of bread on the top to be more brown and crunchier.

7 Remove the casserole from the oven and let it cool for about 10 minutes before serving. Sprinkle dried cranberries and dust powdered sugar on top, if you like. Serve with maple syrup at the table.

from Simply Recipes ~ http://www.simplyrecipes.com/recipes/french_toast_casserole/







Pumpkin Cinnamon Buns with Maple Chai Buttermilk Glaze *Brittany Novak*

Pumpkin Dough

- 3 1/2 cups all purpose flour
- 1/4 cup granulated sugar
- 1/4 cup packed dark brown sugar
- 1 package (scant tbsp) instant dry yeast
- 1 tsp salt
- 1/2 tsp ground cinnamon
- 1/4 tsp ground ginger
- 1/4 tsp ground nutmeg
- 1/3 cup butter, softened, cut into 1/2' cubes
- 1/3 cup milk
- 1/3 cup half and half or 10% cream
- 1 large egg
- 2/3 cup pumpkin puree (I used canned, but if you use homemade, be sure to have it strained of its liquid)

Cinnamon Filling

- 3/4 cup packed dark brown sugar
- 1/4 cup granulated sugar
- 1 tsp ground cinnamon
- 1/2 tsp ground cloves
- 1/2 tsp ground nutmeg
- 1/2 tsp coarse salt
- 1/4 cup plus 2 tbsp butter, melted

Glaze

- 2 Chai Tea bags
- 1/2 cup buttermilk
- 1/4 cup butter, cubed
- 3/4 cup granulated sugar
- 1 tbsp maple syrup
- 1 tsp baking soda
- 1/2 tsp vanilla

To make the dough: butter a 10 inch round baking dish. Set aside.

In the bowl of a mixer, using the paddle attachment, mix the flour, sugars, yeast, salt, and spices on medium speed. Add the butter and mix until incorporated. Add milk, cream and egg and mix on low until incorporated. Add the pumpkin puree and mix on medium speed for 3 minutes. Dough will be light orange and feel pretty soft and sticky. Remove dough from bowl and form into ball, placing it in a lightly greased large bowl. Cover with plastic wrap and let it rise for one hour in a warm place.

Meanwhile, make the filling: stir together sugars and spices and salt, then stir in 1/4 cup melted butter.

To assemble the rolls: once dough has risen for one hour, roll it out on a lightly floured work surface, into a large rectangle, approximately 20" by 10". Brush dough with 2 tbsp melted butter, then sprinkle with your filling mixture, leaving a 1/4" border around the edges. Use the palms of your hands to lightly press the filling into the dough. Starting with the long end, roll the dough up tightly and place it seam side down. Cut into 10 2" pieces and place in the greased baking dish. Cover with plastic wrap and let rise another hour.

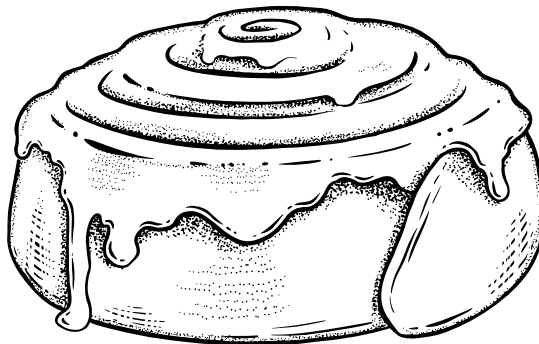
Preheat oven to 375°F and arrange the rack to the centre position.

Bake for 25-30 minutes, or until tops of buns are golden brown.

While the buns are baking, make your glaze: In a small, deep saucepan, melt the butter and buttermilk

together on low heat. Turn off heat and steep the Chai tea bags for 15 minutes. Remove bags, squeeze out tea into the buttermilk. Add the sugar, maple syrup and baking soda, stirring well and bring to a boil over medium high heat. Let the mixture boil for 5 minutes, stirring often. It will be quite foamy, and that's normal. When it's a nice dark amber, or 5 minutes, turn off heat, and stir in the vanilla. Set it aside, let it cool a bit.

When buns have finished baking, invert onto serving platter, and pour the warm glaze over. Buns are best when warm, and eaten that day or the next. They freeze well too. Makes 10 buns.





Blueberry French Toast Bake

Amanda Husko

Streusel Topping:

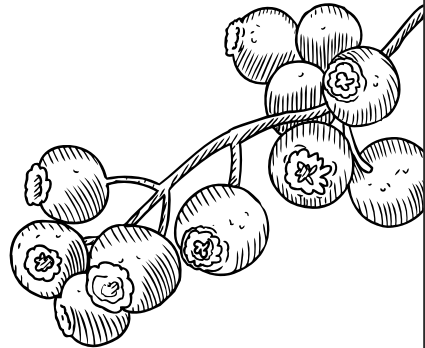
- 1/3 cup all-purpose flour
- 1/3 cup brown sugar
- 1/4 teaspoon ground cinnamon
- 4 Tablespoons unsalted butter cold and cubed

Casserole:

- 1 16-ounce loaf of French bread (day old works best) cut into 1-inch cubes with the ends discarded
- 1/2 cup cream cheese, softened
- 2/3 cup maple syrup or honey, divided
- 1 tablespoon brown sugar
- 1-1/2 - 2 cups blueberries, divided; fresh or frozen
- 6 large eggs
- 1-1/2 cups milk
- 1/2 teaspoon ground cinnamon
- 2 teaspoons pure vanilla extract

Blueberry Compote (optional):

- 1/2 cup maple syrup or honey
- 1 teaspoon cornstarch
- 1 cup blueberries fresh or frozen
- 1 teaspoon fresh lemon juice
- 1/2 teaspoon pure vanilla extract
- water as needed to thin out sauce to desired consistency



Instructions

Make the Streusel Topping:

In a medium bowl, combine the flour, 1/3 cup brown sugar, and cinnamon together. Cut in the cubed butter with a pastry blender or two forks. Set aside in the fridge.

For the Casserole:

Lightly grease a 9x13-inch baking dish or 2.5-quart casserole dish.

Arrange half of the bread cubes in the bottom of the pan.

In a small bowl, mix cream cheese with 2 tablespoons of maple syrup. Drop spoonfuls of the cream cheese mixture over the bread and top with half of the berries. L

Layer with remaining bread cubes on top.

In a large bowl or measuring cup, whisk together the eggs, milk, cinnamon, remaining 1/3 cup of maple syrup, 2 tablespoons brown sugar and vanilla.

Pour evenly over bread cubes. Press the bread cubes slightly down to absorb the milk/egg mixture.

Top evenly with remaining berries. Sprinkle the streusel topping over the bread. Cover pan with foil.

Allow to chill in the refrigerator for an hour or overnight.

When ready to bake, remove french toast from the fridge. Preheat oven to 350 F. Bake covered with foil for 30 minutes. Remove the foil and bake for another 23-26 minutes or until fluffy and golden.

Remove from oven and allow to cool for 5 minutes.

For Optional Blueberry Compote:

In a medium saucepan over medium heat, add maple syrup, cornstarch and blueberries. Bring to a boil, while stirring constantly and allow to bubble and thicken for about 2-3 minutes. Reduce heat to low and allow to simmer for about 7-10 minutes, or until the blueberries begin to pop. Stir in the lemon juice and vanilla extract. Add water as needed to desired consistency. Serve over french toast slices.

by Amanda Husko





Kristy Johnson

Cinnabon Roll Clone

Dough:

- 1 cup warm milk (110 degrees F/45 degrees C)
- 2 eggs, room temperature
- ½ cup margarine, melted
- 4 ½ cups bread flour
- 1 teaspoon salt
- ½ cup white sugar
- 2 ½ teaspoons bread machine yeast

Filling:

- 1 cup brown sugar, packed
- 2 ½ tablespoons ground cinnamon
- ½ cup butter, softened

Icing:

- 1 (3 ounce) package cream cheese, softened

Soups and Salads





Creamy Chicken and Wild Rice Soup

- 1 1/2 lbs of boneless, skinless chicken thighs that have been trimmed of excess fat
- 1 cup or about 3 ribs of diced celery
- 1 cup of grated carrots (about 2 carrots)
- 6 cups water
- 4 tsp Better than Bouillon Chicken Base
- 1/2 cup wild rice (uncooked)
- 1/2 cup long grain brown rice (uncooked)
- 1 tsp black pepper
- 1 1/2 tsp salt
- 1 Tbsp dried parsley
- 1/4 tsp sugar
- 1 tsp garlic powder
- 1/2 tsp thyme (optional)
- 1/4 cup butter
- 1/2 cup flour
- 2 cups half and half (*you can also use plain milk or evaporated milk*)
- Salt and pepper to taste

Chrystal
FREER

INSTRUCTIONS

1. Add chicken, celery, carrots, water, bouillon, rices, pepper, salt, parsley, sugar, garlic powder and thyme to the Instant Pot.
2. Lock the lid into place. Make sure valve is set to sealing. Push the manual high pressure button and set the timer to 25 minutes. When the timer beeps let the pressure release naturally for 10 minutes and then move the valve to "venting" to release the rest of the pressure.
3. Remove the lid. Remove the chicken and shred it or cut into pieces. Put the chicken back into the pot.
4. Melt the butter (I melted mine in a glass bowl in the microwave). Stir in the flour, a tablespoon at a time. It will make a cookie dough type consistency. Ladle in a cup of the broth of the soup and stir until creamy. Turn the Instant Pot to the saute setting. Add

the mixture into the Instant Pot and stir. The soup will thicken up. While it's thickening, stir in the half and half.

5. Salt and pepper to taste. Ladle into bowls and enjoy!

NOTES

I used my 6 quart **Instant Pot Duo 60 7 in 1***.

Click here for the **SLOW COOKER VERSION** of this recipe.

<https://www.365daysofcrockpot.com/day-301-creamy-wild-rice-and-chicken/>

Wild rice: wild rice is black and can be sort of hard to find. It's also kind of pricey. I went to the bulk section at my grocery store (winco) and bought just the amount I needed, a half cup.

Better than Bouillon Chicken Base: I love keeping this stuff in my fridge. It tastes so much better than regular bouillon. I buy a big jar of it at Costco. If you don't have this or can't have it for dietary reasons than simply use chicken broth instead. You can use 4 cups of chicken broth and 2 cups of water.

Half and half: this is just an equal blend of whole milk and light cream that is sold in a carton. If you want to use milk instead you can totally do that. You can also just evaporated milk.

Credit goes to <https://www.365daysofcrockpot.com/instant-pot-creamy-wild-rice-and-chicken-soup/>

Simpson's Taco Soup:

- 1lb ground turkey with taco seasoning (fully cooked)
- 1 can 15oz black beans (drained)
- 1 can 15oz garbanzo beans (drained)
- 1 can 15oz pinto beans (drained)
- 1 can 15oz kidney beans (drained)
- 1 can 15oz(ish) diced roasted tomatoes
- 1 can 4oz green chili peppers (mild)
- 1 can V8 Juice
- 1 packet of ranch dressing mix

Crockpot 2-3 hours on high or all day on low. Stovetop boiling on low for 1 hour.

On the side, not added to the soup until served: White rice, Shredded cheddar cheese, sour cream, avocado, and tortilla chips.

I've also included some photos from when a friend made it for themselves! Just in case you also wanted photos for your cookbook :)



Potato Soup with Bacon and Gorgonzola Cheese

Mary Bento

- 4 bacon slices
- 1 cups chopped yellow onion
- 2 celery stalks, sliced
- 1 cup chicken or vegetable broth
- 2 cups of milk
- 2 large russet potatoes (about 1 1/2 pounds), peeled, chopped
- 1/4 cup chopped parsley
- 3/4 tsp. salt
- freshly ground pepper to taste
- 4 ounces of crumbled gorgonzola or blue cheese for topping
(optional)

In a large soup pot over medium heat, cook bacon until crisp. Remove with a slotted spoon to plate, leaving 2 TBS. bacon drippings in pan. Add onion and celery to pan and saute until vegetables are slightly tender, about 6 minutes. Add potatoes and stock and bring to a boil. Reduce temperature to medium-low and simmer, covered, until vegetables are tender, about 20 minutes. Transfer 1 cup of the vegetables to food processor or blender and process until smooth. return to pan and add milk and parsley. Season with salt and pepper and reheat over medium heat for about 5 minutes. Ladle into bowls and sprinkle with bacon and cheese, if desired.



Low Calorie Mexican Pozole Soup Recipe (ONLY 330 CALORIES)

[Lose Weight By Eating](#)

This Mexican Pozole soup recipe is just 330 calories and absolutely delicious!

We've included directions to make this red Pozole recipe on the stove top and the slow cooker, so you can save time and come home to a delicious healthy dinner.

We've also supplied you with lots of low to zero calorie toppings for this pozole Mexicano recipe, so you can fill up and add extra flavors, without hurting your diet!

★★★★★ 5 from 2 votes



INGREDIENTS

Callie Hinkle

Red Pozole Ingredients:

- 1 pound pork shoulder with the fat trimmed off
- 2 [dried red New Mexico chiles](#) stem and seeds removed and chopped
- 2 cloves garlic minced
- 1 teaspoons salt
- 2 [15-ounce cans of hominy, drained and rinsed](#)
- 1/2 teaspoon oregano

Garnishes for Red Pozole:

- Coarsely chopped cilantro
- Sliced green onion
- Sliced radishes
- Shredded green cabbage
- Lime wedges

INSTRUCTIONS

Stovetop Directions for Pork Pozole Recipe:

1. Cut the pork into bite sized pieces.
2. Add the pork in a large pot and add 4 cups cool water, or enough to cover it by about 2 inches. Bring to a boil over medium high heat.
3. Reduce the heat to medium low and add the chiles, garlic, and salt to the pork, and simmer, covered, and cook for 90 minutes, until the pork is tender.
4. Add the hominy and the oregano and continue cooking, covered for another 60 minutes.
5. Serve the Mexican pozole soup in bowls, topped with lots of garnishes (they are all low in calories, so load up!)

Slow Cooker Directions for Pork Pozole Recipe:

1. Cut the pork into bite sized pieces.
2. Add the pork to a slow cooker and add 4 cups cool water. Add the chiles, garlic, and salt to the pork. Cover and cook on high heat for 4 hours, or on low for 6 hours.
3. To the slow cooker, add the hominy and the oregano and continue cooking, for an additional 1 hour on high, or 2 hours on low, until the pork is tender.
4. Serve the Mexican pozole soup in bowls, topped with lots of garnishes.



Mary Bento

Thai Ginger Chicken Coconut Soup

3 cups canned unsweetened coconut milk

2 cups water

2 boned, skinned chicken breast halves cut into half inch strips

1 inch section fresh ginger, peeled and grated

1 to 3 TBS. Asian fish sauce (nam pla)

1/4 cup fresh lime juice

1 TBS. grated lime zest

2 TBS. sliced green onions, including some tender green tops

2 red chili peppers, seeded and slivered for garnish

Fresh cilantro sprigs for garnish

In a soup pot over medium heat, bring coconut milk and water to a boil. Reduce heat to medium low. Add chicken and cook uncovered, 3 minutes. Stir in ginger, fish sauce, lime juice, and zest and cook, uncovered, 3 minutes. Stir in green onions and cilantro and mix well. Ladle into bowls and garnish with slivered chiles and cilantro sprigs.



GRILLED LEMON HERB CHICKEN AVOCADO ORZO SALAD WITH HONEY MUSTARD BACON DRESSING.

Grilled Lemon Herb Chicken Avocado Orzo Salad with Honey Mustard Bacon Dressing

Perfect for your next backyard dinner with friends and family

Prep Time	Cook Time	Total Time
25 mins	15 mins	40 mins



Servings: 6 Calories: 498kcal Author: Tiegghan Gerard



4.59 from 264 votes

Ingredients

Dressing

- 1/3 cup extra virgin olive oil
- 3 tablespoons honey
- 3 tablespoons grainy dijon mustard
- juice of 1 lemon
- 2 tablespoons white balsamic vinegar
- 1/2 cup mixed herbs, chopped (rosemary, oregano, basil)
- 1 small shallot, grated
- 2 cloves garlic grated
- kosher salt, black pepper, and red pepper flakes

Salad

- 3/4 pound boneless skinless chicken tenders
- 1 bell pepper, quartered
- 1 pound dry orzo pasta
- 1 cup cubed cheddar cheese
- 1/4 cup crumbled blue cheese (optional)
- 2 cups shredded red leaf lettuce
- 1 cup cherry tomatoes, halved
- 6 slices cooked bacon, crumbled
- 1 avocado, sliced

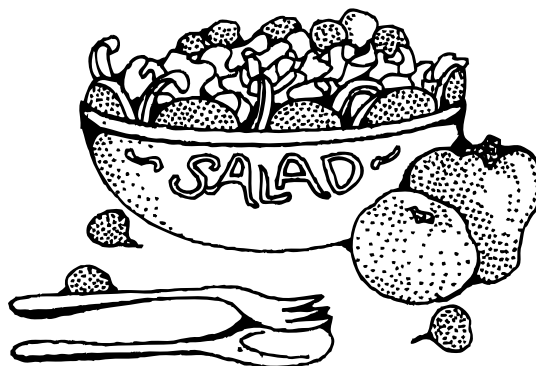
Brittany Novak

Instructions

1. To make the dressing. Combine all ingredients in a glass jar and whisk until smooth. Taste and adjust the salt and pepper.
2. In a large bowl, toss the chicken with 1/3 of the dressing. Let sit 10 minutes. Set your grill, grill pan, or skillet to medium-high heat. Grill the chicken until lightly charred and cooked through, turning halfway through cooking, about 10 to 12 minutes. During the same time, grill the bell pepper, until lightly charred, then chop.
3. Bring a large pot of salted water to a boil. Boil the orzo to al dente, according to package directions. Drain. Add the hot orzo, cheddar cheese, blue cheese, and 1/3 of the dressing, to combine. Add the chicken, grilled peppers, lettuce, tomatoes, and bacon, tossing to combine.
4. Top the pasta with avocado. Season with freshly cracked pepper and salt. Serve warm or cold.

Nutrition

Calories: 498kcal



Bacon Pea Salad

Pea-Pea Kleve

8 SLICE OF BACON, COOKED AND CRUMBLED
4 CUPS FROZEN PEAS DEFROSTED
1/2 CUP CHEDDAR CHEESE, SHREDDED
1/3 CUP RED ONION

DRESSING

1/3 CUP MAYO
1/2 CUP SOUR CREAM
1 TBS. SUGAR
2 TSP. VINEGAR
SALT/PEPPER

INSTRUCTIONS

1. COMBINE ALL DRESSING INGREDIENTS IN A LARGE BOWL AND WHISK TO COMBINE.
2. ADD PEAS, BACON, ONION AND CHEESE TO BOWL AND GENTLY STIR.
3. REFRIDGERATE AT LEAST 2 HOURS BEFORE SERVING.



Dinner





Doug's Wedding Brisket

LOL...OK I have done this brisket for a couple of weddings including my own. Once done it is so good you just want to keep eating it! (If you are a meat lover.) Also good to cook extra brisket and keep small portions in the freezer to enjoy later.

Here are the steps:

1. Pick the meat. I usually get a full packed brisket about 15 to 17 lbs. But you can do smaller portions also. Brisket is a little fatty but that is what gives it the good flavor. I usually figure about $\frac{1}{2}$ lb of brisket per person, uncooked weight.
2. Trim the Fat. You will want to trim the fat cap down to about a quarter of an inch if it hasn't already been trimmed for you. I cook mine fat side up on the pellet grill. I also cut shallow $\frac{1}{8}$ th inch slices in the top of the meat about $\frac{1}{2}$ in apart to absorb some of the seasoning.
3. Season the meat. Use sea salt, pepper, garlic powder, and I use a little Worcestershire sauce also. Massage the seasoning into all sides of the brisket.
4. Wrap the meat in plastic wrap and let it rest in the refrigerator a few hours. I usually give it 5 or 6 hours.
5. Cooking the meat. Preheat the pellet grill to 225 degrees F. Once preheated, place the brisket on the grill grates with the fat side up. Cook until the internal temperature reaches 170 degrees F. This could take hours depending on the size of the brisket. Normally 5 or 6 hours.
6. Once the brisket reaches 170 degrees F, wrap it in foil (some use butcher paper) then put it back in the grill at 225 degrees F, until the internal temperature gets to 202 degrees F. (202 seems to be a magic number where the meat breaks down and gets really good.)
7. Once the brisket reaches 202 degrees F. Take it off the grill, wrap it in a towel and put it in a cooler for 2 hours.
8. After the 2 hours, it is ready to serve. Make sure you slice the brisket against the grain and enjoy. You can serve it with vegetables if you like or just eat the meat.

Doug Darden



Coyote Cantina's Chipotle Shrimp with Corn Cakes

Joanne and a friend had this dish in Santa Fe this summer at Coyote Café and were thrilled to find it in a cookbook already on the shelf at home. We made it for friends from New Mexico, along with margaritas for a festive meal. Buen provecho!

Here's a dish that exemplifies Mark Miller's talent and culinary influence. It's served in the restaurant's rooftop open-air Cantina today. Serve the corn cakes garnished with scallions—or with dollops of guacamole and salsa. Serves 6 or more

Corn Cakes

Makes about 18

- $\frac{3}{4}$ cup all-purpose flour
 - $\frac{1}{2}$ cup stone-ground cornmeal
 - $\frac{1}{2}$ teaspoon baking powder
 - $\frac{1}{2}$ teaspoon baking soda
 - 1 teaspoon kosher salt
 - 1 teaspoon granulated sugar
 - 1 cups buttermilk
 - 2 tablespoons melted unsalted butter
 - 1 large egg, beaten
 - 1 cup corn kernels, fresh or thawed frozen
 - 2 scallions, white and light green portions, minced
1. In a medium bowl, mix together the dry ingredients. In a large bowl, whisk together buttermilk and butter, then whisk in egg. Gradually add dry ingredients to liquid and whisk until thoroughly incorporated. Puree cup of corn and fold into batter along with remaining whole kernels and scallions. If batter is too thick to spoon easily, add a bit more buttermilk.
 2. Using a nonstick pan over medium heat, ladle corn cake batter and form 3-inch cakes. Cook until golden brown, about 2 minutes per side. Repeat for the remaining cakes.

Chipotle Shrimp

- 1 pounds medium shrimp (about 30)
 - 3 tablespoons unsalted butter
 - 1 cup softened unsalted butter
 - 1 tablespoons pureed canned chipotle chiles
1. Peel the shrimp. On a griddle or in a frying pan, cook shrimp in 3 tablespoons butter over low heat for about 5 minutes, turning once.
 2. To prepare chipotle butter, mix together softened butter and chipotle puree and set aside at room temperature.
 3. Stack the shrimp and corn cakes, spread the chipotle butter over it, and garnish with scallions or guacamole and salsa.

Joanne Chase



2 cans coconut milk
2 t. oil
4 cloves garlic, minced
Zest and juice from 1 lemon
1 t. crushed red pepper
2 T. soy sauce
2 T. maple syrup
4 T. curry powder
 $\frac{1}{2}$ t. salt
 $\frac{1}{2}$ c. chopped fresh basil or 2 T. dried

Coconut Curry

KIRSTEN RADEMACHER



Aunt Margaret Ann's Creamy Chicken Enchiladas

Ingredients:

- 1 dozen flour tortillas
- Oil
- 1 small carton sour cream
- 1 small can chopped green chiles
- 1 small can sliced black olives (optional)
- 1 can cream of chicken soup
- 2 cups (or more) grated cheese (I use Jack & cheddar)
- 1 use chicken breasts (cooked) cut up into little size pieces.

Suzanne COLLETTE

Soften tortillas in oil (or use damp paper towel with tortillas in the microwave).

Filling – mix sour cream, chiles, olives and chicken soup – put some filling in tortillas plus a little cheese and pieces of chicken breast. Roll up, lay in buttered casserole. Top with remaining filling mixture and cheese. I keep out a little of the black olives to also put on top.

Bake at 350° till cheese is melted. Approx. 20-30 min. Makes 12.

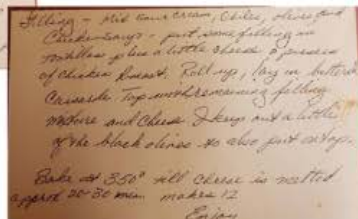
Suzanne's notes:

Shred chicken for better texture. Mix the oil, just warm in microwave as suggested.

I mix the chicken, filling and cheese all together for easier prep in rolling.

I always double the filling amount as I like mine saucy. I also use about 3 times the chiles and use both mild and hot.

Margaret Ann was my husband's great Aunt. She was a beautiful soul. I only got to meet her once around Christmas time and she prepared these enchiladas for us. They were so delicious we had her write down the recipe. It has now become a family tradition to make them around the holidays (but we also enjoy them anytime of the year!) I love that we have her handwritten recipe card to remember the love she shared with us.





12/16/21, 9:29 AM

Ham Delights Recipe | Southern Living

Southern Living

Ham Delights

Attend any gathering in the South, and you'll spot at least one plate of Ham Delights. We updated this tried-and-true appetizer with flavorful Gouda cheese, and a sprinkling of everything bagel seasoning. Beloved by guests of all ages, these personal-sized sandwiches make delightful additions to tailgates, girls' nights, and neighborhood gatherings. Requiring just 10 minutes of hands-on time, here's one dish that you'll always want to include on the party menu. Even if your friends are familiar with the classic take on Ham Delights they will be asking just what makes your version so flavorful. This recipe is a secret that's too good not to share. One tip? Try to schedule your recipe prep and baking time so that your guests can enjoy the sandwiches soon after they come out of the oven. You might want to even double the batch, this party dish never lasts long.

Active: 10 mins

Total: 30 mins

Yield: Serves 6 (serving size: 2 rolls)



Photographer: Jennifer Causey; Food Stylist: Chelsea Zimmer

Ingredients

- Cooking spray
- 2 tablespoons mayonnaise
- 2 teaspoons Dijon mustard
- 1/2 teaspoon pure maple syrup
- 1/2 teaspoon flaky sea salt (such as Maldon), divided
- 1 (12-oz.) pkg. Hawaiian dinner rolls (such as King's Hawaiian Sweet Rolls)
- 12 (2/3-oz.) deli ham slices, 8 oz. total
- 6 (2/3-oz.) Gouda cheese slices, 4 oz.
- 1 tablespoon unsalted butter, melted
- 2 teaspoons everything bagel seasoning

Directions

Step 1

Preheat oven to 375°F. Coat a 13- x 9-inch baking dish with cooking spray; set aside.

Step 2

Stir together mayonnaise, mustard, maple syrup, and 1/4 teaspoon of the salt in a small bowl. Using a long serrated knife, split the entire loaf of rolls horizontally (do not separate individual rolls from each other). Spread mayonnaise mixture on both cut sides of rolls. Fold ham slices; arrange ham and cheese evenly on bottom rolls. Replace top rolls.

Step 3

Brush tops of rolls evenly with butter; sprinkle with bagel seasoning and remaining 1/4 teaspoon salt. Cover baking dish with aluminum foil. Bake in preheated oven 8 minutes. Remove foil; continue baking until cheese is melted and rolls are golden brown, 5 to 7 minutes. Serve immediately.

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Kayla STUCK



Hungarian Stew (LÉCSÓ)

4-6 SERVINGS

30 MINUTES

BRITTANY NOVAK

INGREDIENTS

2 strips of bacon
2 green bell peppers
1 yellow onion
1-2 zucchini
1-2 smoked kielbasa
1-2-1 tsp. salt (to taste)
1 tbs. smoked paprika
dash of black pepper
1/4 cup of water

DIRECTIONS

1. Cut the bacon into half inch pieces and fry in your favorite fry pan.
2. Julienne peppers and onions and add to bacon once the bacon grease begins to release. Fry for 1-2 minutes. If you need to, you can add a bit of olive oil at this point if need be.
3. Add paprika, salt, and black pepper. Stir. Add water and cover. Cook on low for 5-7 minutes.
4. Add chopped zucchini, stir. Cover and cook for another 5-7 minutes.
5. Add sliced kielbasa and cook until heated through.
6. Can be paired with many different sides. My favorites are either rice, a chunk of crusty bread, or nokedli (very similar to spätzle.)



KELL'S SHEPHERDS PIE *To* HILDERBRAND

1 1/2 ground beef
1/2 cup sweet onion diced
1/2 cup baby carrots diced
1 to 2 tsps minced garlic
1/4 cup Guinness draught stout
1/4 cup cabernet wine
7 oz beef broth
1 tsp Worcestershire sauce
1/4 tsp dried basil
1/4 tsp dried oregano
1/4 tsp sage
1/4 tsp marjoram
1 cup peas
2 tabs. Butter
2 tabs. Flour
1/2 tsp salt
1/4 tsp pepper
Ulster champ topping

Brown beef in dutch oven over low heat 5-10 minutes

Drain fat and add onion carrots garlic stout wine Worcestershire sauce basil oregano sage and marjoram simmer over low heat

Cook for 15 minutes

Add peas.

Meanwhile in a saucepan, melt butter and stir in flour to make a roux. Slowly incorporate roux into simmering beef mixture until mixture is thick .

Continue to simmer 5-10 minutes to incorporate flavors

Season with salt and pepper

Place in 9 1/2 inch deep casserole

Place Ulster champ potatoes on top

Bake at 350 for 20 to 30 minutes

Ulster Champ Topping

1/14 lbs russet potatoes peeled and cut into large chunks cook until tender

ADD

4 tabs butter

1 cup finely grated white Irish cheddar cheese

1/4 cup milk

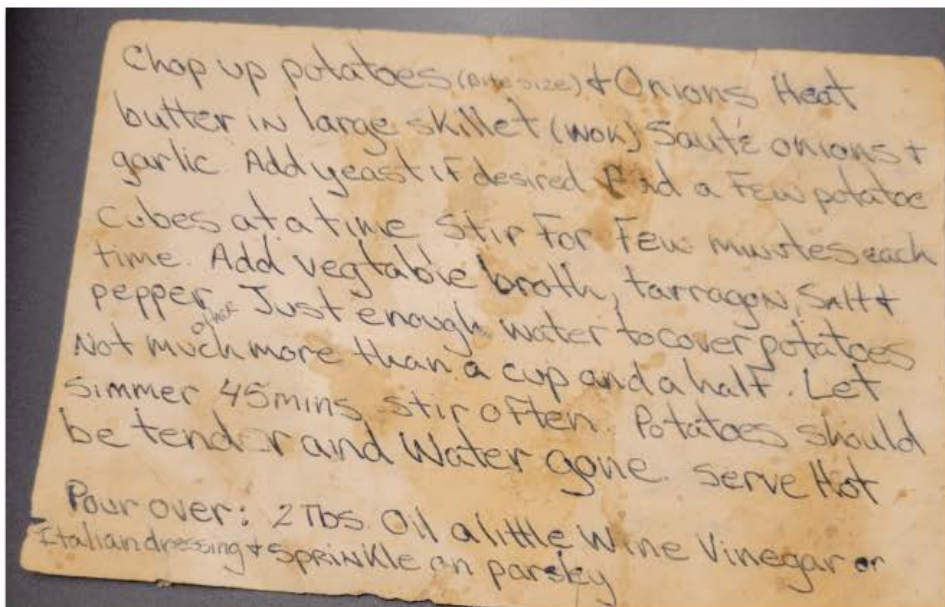
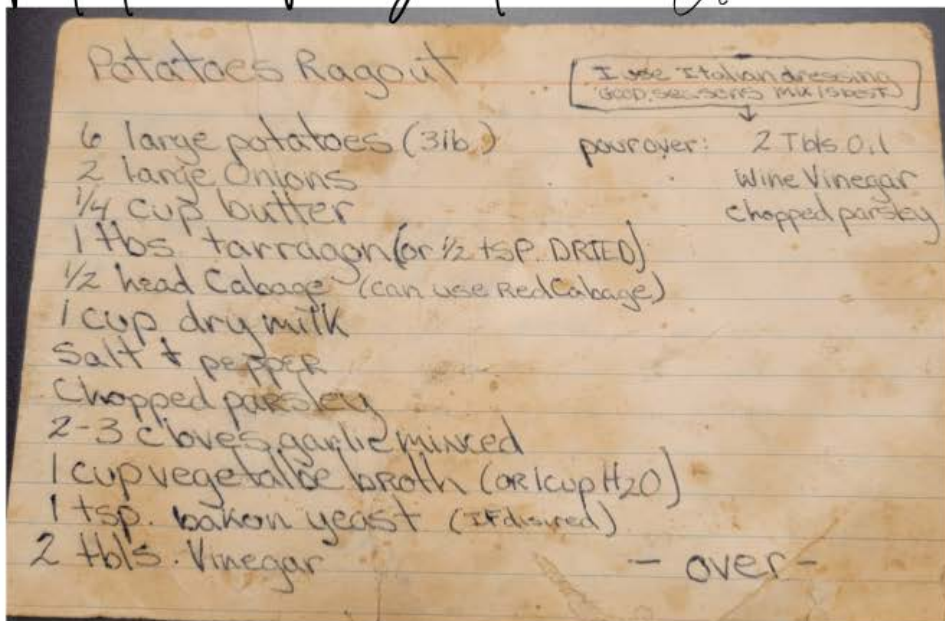
1/3 cup minced parsley 1/3 cup scallions chopped

Salt and pepper to taste



Potatoes Ragout

Erin KELLER





Root Beer Pulled Pork

Ingredients

- 1 boneless pork shoulder butt roast (3 to 4 pounds)
- 1 can (12 ounces) root beer or cola
- 1 bottle (18 ounces) barbecue sauce
- 12 kaiser rolls, split

Directions

- Place roast in a 4- or 5-qt. slow cooker. Add root beer; cook, covered, on low until meat is tender, 8-10 hours.
- Remove roast; cool slightly. Discard cooking juices. Shred pork with two forks; return to slow cooker. Stir in barbecue sauce. Cook, covered, until heated through, about 30 minutes. Serve on rolls.

Freeze option: Freeze cooled meat mixture in freezer containers. To use, partially thaw in refrigerator overnight. Heat through in a saucepan, stirring occasionally and adding a little water if necessary.

Kristy Johnson



Swedish Meat Balls

Makes about 60 small meatballs

1 ½ pound ground round

1 medium onion, chopped

¼ - ½ pound pork sausage

2 T. melted marg.

1 ½ c. bread crumbs

3 t. salt

1 ½ c. milk

¾ t. pepper

1 slightly beaten egg

dash allspice

Form small balls and brown in hot pan. May freeze until ready to use. To serve, bake partially defrosted balls in covered pan 350 about 35-40 min. or until done.

Swedish meatballs

KIRSTEN RADEMACHER





Tuscan Chicken Skillet
From the Food Network

Retrieved from <https://www.foodnetwork.com/recipes/food-network-kitchen/tuscan-chicken-skillet-5421728> on 1/9/22

Ingredients:

Kosher salt and freshly ground black pepper
12 ounces fettuccine
4 slices bacon, chopped
1 pound chicken tenders cut into 1-inch pieces
2 cloves garlic, minced
4 plum tomatoes, chopped
1 cup heavy cream
5 ounces baby spinach
 $\frac{3}{4}$ cup grated Parmesan
3 TBS chopped fresh basil

Directions:

1. Bring a large pot of salted water to a boil. Cook the fettuccine according to package directions; drain.
2. Meanwhile, put the bacon in a large, cold skillet, then cook over medium-high heat, stirring occasionally, until crispy, about 8 minutes; transfer to a plate with a slotted spoon.
3. Sprinkle the chicken lightly with salt and pepper and add to the skillet in a single layer. Let cook, undisturbed, until golden brown on the underside, 2 to 3 minutes. Continue to cook, stirring occasionally, until cooked through, about 4 minutes more. Transfer to the plate with the bacon.

Angie Greenwood

- Reduce the heat to medium and add the garlic, stirring, until fragrant, about 30 seconds. Add the tomatoes and cream and bring to a simmer, then add the spinach and stir until just wilted. Add the bacon, chicken, fettuccine and Parmesan and toss with tongs until well coated; season to taste with salt and pepper. Sprinkle with basil and serve.

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Yield: 4 servings





ZA'ATAR CHICKEN SCHNITZEL WITH SWEET POTATO WEDGES

SERVES
4
1 HR

Leslie LOONEY

Vinaigrette

- 3 tablespoons minced shallot
- 2 tablespoons red wine vinegar
- 2 tablespoons chopped fresh parsley
- 2 tablespoons chopped fresh tarragon
- 2 tablespoons extra-virgin olive oil
- $\frac{1}{8}$ teaspoon table salt

Chicken and Potatoes

- $\frac{1}{2}$ pounds sweet potatoes, unpeeled, cut lengthwise into $\frac{1}{2}$ -inch-wide wedges
- 1 tablespoon plus $\frac{1}{2}$ cup extra-virgin olive oil, divided
- $\frac{1}{4}$ teaspoon table salt, divided
- $\frac{1}{2}$ cup all-purpose flour
- 1 large egg
- 1 cup panko bread crumbs
- 2 tablespoons Za'atar (page 15)
- 2 (6-ounce) boneless, skinless chicken breasts, trimmed

WHY THIS RECIPE WORKS A classic Austrian schnitzel is made of veal or pork that's battered and then fried in clarified butter, and the dish is now prevalent, with modifications, in Israeli cuisine. Austrian and German Jews brought the dish to Israel during the 1930s and 40s, but veal was not widely available and pork ran counter to Jewish dietary laws. Chicken and turkey were perfect stand-ins and what you'll commonly find. Often sesame seeds, nigella seeds, or za'atar find their way into the coating in Israeli versions, and they provide appealing extra flavor and crunch. We use za'atar. It's common to find schnitzel served with fries or chips, for a highly nutritious side is that wish, we roast sweet potato wedges until beautifully seared on one side and sweet and fatty in the center. A zippy, herb-forward vinaigrette balances this sweetness and makes the side just as special as the cutlets. We also enjoy serving this dish with Tahini Sauce (page 16).

1 For the vinaigrette Whisk all ingredients together in bowl, set aside.

2 For the chicken and potatoes Adjust oven rack to middle position and heat oven to 450 degrees. Toss potatoes with 1 tablespoon oil and $\frac{1}{4}$ teaspoon salt. Arrange potatoes cut side down in even layer on aluminum foil-lined rimmed baking sheet. Roast until potato bottoms are well browned, 30 to 25 minutes. Transfer to serving platter and tent with foil to keep warm.

3 Meanwhile, spread flour in shallow dish. Lightly beat egg in second shallow dish. Combine panko and za'atar in third shallow dish.

4 Halve chicken breasts horizontally to form 4 cutlets of even thickness. Place 1 cutlet between 2 sheets of plastic wrap and pound to $\frac{1}{4}$ -inch thickness. Repeat with remaining cutlets. Pat cutlets dry with paper towels and sprinkle with remaining $\frac{1}{4}$ teaspoon salt. Working with 1 cutlet at a time, dredge in flour, dip in egg, allowing excess to drip off, then coat with panko mixture, pressing gently to adhere.

5 Line second rimmed baking sheet with double layer of paper towels. Heat remaining $\frac{1}{2}$ cup oil in 12-inch nonstick skillet over medium-high heat until shimmering. Place 2 cutlets in skillet and cook until deep golden brown, 2 to 3 minutes per side. Transfer cutlets to prepared sheet and repeat with remaining 2 cutlets. Season with salt and pepper to taste. Drizzle potatoes with vinaigrette. Serve chicken with potatoes.

Cals 770 | Total Fat 43g | Sat Fat 6g
Chol 180mg | Sodium 700mg
Total Carb 58g | Dietary Fiber 5g
Total Sugars 6g | Protein 74g

The Obama Family's Chili Recipe

Adapted from [The Obama Menu: Dining With Barack Obama](#) by TasteTV

INGREDIENTS

1 tbsp. olive oil
6 slices thick bacon, roughly chopped
1 large onion, chopped
1 green bell pepper, chopped
Several cloves garlic, chopped
1 pound ground beef or ground turkey
1/2 teaspoon ground cumin
1/4 teaspoon dried oregano
1/4 teaspoon turmeric
4 fresh basil leaves, chopped
1 tablespoon chili powder
3 tablespoons red wine vinegar
1 14-ounce can red kidney beans, drained
6 roma tomatoes, roughly chopped
Shredded cheddar cheese (for garnish)
Sour cream (for garnish)
Fritos (for garnish)



Amy Smith

DIRECTIONS

- 1 Heat oil over medium heat in a 5-quart Dutch oven. Cook bacon until crisp, remove with a slotted spoon, and drain on paper towels.
- 2 Add onion, bell pepper, and garlic to the remaining oil and fat, and cook until soft, about 10 minutes. Add ground meat to pot and brown.
- 3 Add spices and herbs, toss with meat and vegetables, then add red wine vinegar and tomatoes. Simmer, stirring occasionally, until the tomatoes break down, about 10 minutes. Add kidney beans and cook about 5 minutes more.
- 4 Serve with white or brown rice, and top with cheese, sour cream, and crumbled Fritos corn chips.



ONE PAN MEXICAN QUINOA

yield: 4 SERVINGS prep time: 10 MINUTES cook time: 25 MINUTES total time: 35 MINUTES

Wonderfully light, healthy and nutritious. And it's so easy to make – even the quinoa is cooked right in the pan!

★★★★★ 4.93 stars (174 ratings)

INGREDIENTS:

- 1 tablespoon olive oil
- 2 cloves garlic, minced
- 1 jalapeno, minced
- 1 cup quinoa
- 1 cup vegetable broth
- 1 (15-ounce) can black beans, drained and rinsed
- 1 (14.5 oz) can fire-roasted diced tomatoes
- 1 cup corn kernels, frozen, canned or roasted
- 1 teaspoon chili powder
- 1/2 teaspoon cumin
- Kosher salt and freshly ground black pepper, to taste
- 1 avocado, halved, seeded, peeled and diced
- Juice of 1 lime
- 2 tablespoons chopped fresh cilantro leaves



DIRECTIONS:

1. Heat olive oil in a large skillet over medium high heat. Add garlic and jalapeno, and cook, stirring frequently, until fragrant, about 1 minute.
2. Stir in quinoa, vegetable broth, beans, tomatoes, corn, chili powder and cumin; season with salt and pepper, to taste. Bring to a boil; cover, reduce heat and simmer until quinoa is cooked through, about 20 minutes. Stir in avocado, lime juice and cilantro.
3. Serve immediately.



★★★★★ (8)

Pork Chops with Mushroom Cream Sauce

SERVES: 4

PREP TIME: 10 min

COOK TIME: 20 min

CALORIES: 538



PRINT RECIPE



PIN RECIPE

Ingredients

4	bone in pork chops 1 1/2-inch thick
2 tbsp	olive oil
1 tsp	salt
	freshly ground pepper
6 tbsp	butter
2 lbs	crimini mushrooms, tough ends removed, cut in half
3	garlic cloves, minced

1 cup	dry white wine
1 cup	heavy cream
1 tbsp	dijon mustard
2 tbsp	fresh thyme, minced
1	lemon
2 tbsp	fresh chives

1. Pat pork chops dry with a paper towel and salt and generously pepper them.
2. In a large heavy bottom skillet heat oil over high heat until you see wisps of smoke. Working with two pork chops at a time set seasoned meat into the pan. Brown without flipping for 3 minutes, flip and continue cooking for another 3 minutes. Continue flipping back and forth until internal temp reads 160°F. Continue this process with the remaining pork chops and set aside.
3. Reduce heat to medium and add the butter to the pan. Once melted add mushrooms and stir until cooked through, about 5 minutes.
4. Add in garlic and cook for 1 more minute.
5. Pour the dry wine along with the fresh thyme into the pan and bring to a simmer. Allow mushroom mixture to simmer until wine is reduced by half.
6. Add in heavy cream and mustard and stir until all ingredients are combine.
7. Adjust seasoning with salt and pepper. Add pork chops to the pan, spooning the sauce over them.
8. Finish the dish with freshly squeezed lemon juice and fresh chives. Serve warm with plenty of sauce and mushrooms.



CHEESY BAKED TORTELLINI CASSEROLE WITH MEAT SAUCE

Jackie Olsen

INGREDIENTS

- 1 (20OZ)** CONTAINER OF REFRIGERATED OR FROZEN CHEESE TORTELLINI
- 1 LB** GROUND BEEF
- 1 (24OZ)** JAR OF PASTA SAUCE
- 8 (OUNCES)** CREAM CHEESE (CUBED)
- 1 CUPS** SHREDDED MOZZARELLA CHEESE
- 1/2 CUP** GRATED OR SHREDDED PARMESAN

- 1.** BROWN GROUND BEEF, DRAIN GREASE, ADD TOMATO SAUCE AND CREAM CHEESE.
- 2.** COOK TORTELLINI
- 3.** ADD TORTELLINI TO BEEF MIXTURE.
- 4.** POUR ALL INGREDIENTS INTO 9X13 PAN.
- 5.** TOP WITH MOZZARELLA AND PARMESAN CHEESE.
- 6.** BAKE AT 350 FOR 20 M INUTES.



Mexican Cornbread

*Nancy*Smith

- 1 lb. Hamburger
- 1/4 c. hamburger grease
- 1 cup yellow corn meal
- 1 can cream style corn
- 1 c. milk
- 1/4 tsp. baking soda; in milk
- 2 eggs
- 1/2 tsp. salt
- 8 oz. grated cheddar cheese
- 2 jalapeno peppers, finely chopped
- 1 small onion, chopped

Brown hamburger, drain saving 1/4 cup grease. Mix together the grease and the next 6 ingredients. Pour 1/2 the corn mixture into skillet. Layer the hamburger, onion, peppers and cheese. Pour the remaining corn mixture on top. Bake at 350 degrees for 55 minutes.



Crusted Caribou Tenderloin with Mushroom and Red Wine Reduction

Dougy Buyers

Ingredients

- 1 tbsp. coriander OR mustard seeds (15 mL)
- 1 tbsp. black peppercorns (15 mL)
- 3 tbsp. Dijon mustard (45 mL)
- 2 tbsp. (30 mL) minced fresh thyme leaves OR 1 tbsp. (15 mL) dried
- 3 lbs. caribou tenderloin OR back strip (1.5 kg)
- 2 cups soft white bread crumbs (500 mL)
- 1/2 cup (125 mL) finely chopped fresh parsley OR 2 tbsp. (30 mL)
- 2-3 tbsp. olive oil (30-45 mL)
- 1 tsp. salt (5 mL)

Directions

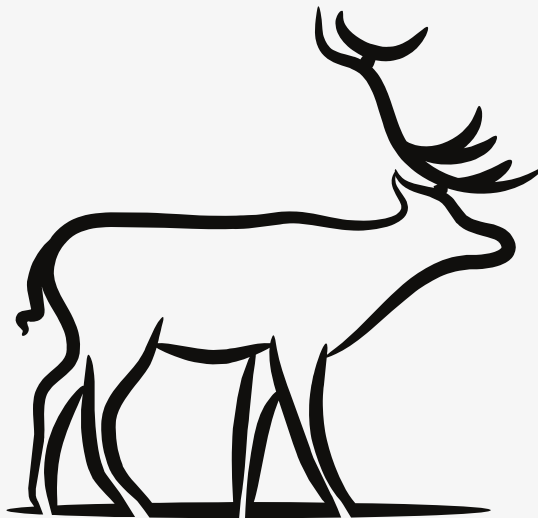
1. Crush the coriander seeds and black peppercorns. Add to the mustard and thyme leaves in small bowl. Mix well.
2. Pat tenderloin dry and place it on a sheet of plastic wrap. Coat it completely with the mustard mixture. Roll the plastic wrap around the tenderloin and place in a plastic bag in the refrigerator for up to 24 hours.
3. Stir together the bread crumbs and parsley. Stir in 2 tbsp. of olive oil to moisten. Add a bit more olive oil if it seems too dry. Completely coat caribou with crumb mixture, pressing it into the meat. (At this point it may be refrigerated for up to 8 hours) Let sit, uncovered, at room temperature, for at least an hour before roasting.
4. To make the reduction, sauté mushrooms, garlic and onion in olive oil for 5-8 minutes, or until onions are softened. Add remaining ingredients, except butter. Bring to a boil and simmer until liquid has reduced to 2 cups about 30 minutes. Stir in the butter. Keep warm until ready to serve.
5. Preheat oven to 450°F (230°C) Sprinkle the tenderloin evenly on all sides with salt, patting the salt into the bread crumbs. Place on an oiled rack over a shallow roasting pan. Roast for 20-25 minutes, until done to your likeness: 140°F (60°C) for rare; 150°F (65°C) for medium-rare. Let the tenderloin sit, loosely covered with foil, for 10 minutes before carving.
6. Serve with Mushroom and Red Wine Reduction.

Mushroom and Red Wine Reduction

- 1 cup chopped shiitake OR Portobello OR white button mushrooms (250 mL)
- 2 garlic cloves, minced or chopped
- 1/2 cup finely chopped onion (125 mL)
- 1 tbsp. olive oil (15 mL)
- 2 cups dry red wine (Merlot OR Beaujolais) (500 mL)
- 2 cups beef broth (500 mL)
- 1 tbsp.(15 mL) minced, fresh thyme leaves OR 1 tsp. (5 mL) dried
- 1 tbsp. sugar (15 mL)
- 2 tsp. (10 mL) DLS* OR 1/2 tsp. (2 mL) salt and 1/2 tsp. (2 mL) pepper
- ¼ cup soft butter (60 mL)

To make the reduction, sauté mushrooms, garlic and onion in olive oil for 5-8 minutes, or until onions are softened. Add remaining ingredients, except butter. Bring to a boil and simmer until liquid has reduced to 2 cups, about 30 minutes. Stir in the butter. Keep warm until ready to serve.

Serves 8



Taco Pie



Crystal Freer

Ingredients

- 1 ½ pound ground beef, browned and drained**
- 2 to 3 tablespoons taco seasoning**
- ½ cup salsa**
- 3 eggs**
- 2 cloves garlic, minced**
- ½ c heavy cream or almond milk**
- ½ cup shredded cheddar cheese**
- ½ cup shredded pepperjack or monterey jack**

Instructions

- 1. Preheat oven to 350 degrees. Spritz a 9 inch round dish or pan with nonstick cooking spray.**
- 2. In the pan after you cook and drain the ground beef, stir together the meat, garlic, salsa and taco seasoning. Spread the beef mixture evenly in the baking dish.**
- 3. Whisk together the eggs and almond milk. Slowly pour over the beef mixture.**
- 4. Top casserole with cheeses**
- 5. Bake for 30 to 35 minutes or until the center is set. Allow the casserole to rest about 5 minutes before slicing.**
- 6. Serve with taco toppings like black olives, salsa, jalapenos, sour cream, etc**

Crockpot Cheddar Beer Chicken Tacos

Christen Galvan

[taco seasoning adapted from allrecipes]

4 boneless, skinless chicken breasts
3/4 cup beer (I used an amber ale)
1 tablespoon chili powder
1 1/2 teaspoons cumin
1/2 teaspoon smoked paprika
1/4 teaspoon garlic powder
1/4 teaspoon onion powder
pinch of cayenne pepper
1/2 teaspoon salt
1/2 teaspoons pepper
3/4 cup freshly grated cheddar cheese + more for topping



Taco Shells

your favorite toppings: greek yogurt, avocado, cilantro, salsa, chopped onion, black beans, shredded lettuce, etc.

In a bowl, mix together chili powder, cumin, garlic, onion, paprika, cayenne, salt and pepper. Measure out 3/4 cup of your favorite beer, and whisk 1 1/2 tablespoons of the taco seasoning into the beer.

Place chicken in the crockpot and dump in beer with seasoning.
Cook on low for 7-8 hours or high for 4 hours.

When you first remove the lid, it will seem as though there is a lot of liquid and the chicken is just sitting in it, but take two forks or kitchen tongs and shred, shred, shred until it all comes together. Taste and season with additional taco seasoning if desired, then let sit in the crockpot for another 15 minutes or so. Turn the crockpot completely off, and right before serving toss in cheddar cheese. Once combined, immediately transfer the chicken to a large bowl so the cheese does not stick to the crockpot. Make your tacos!



Appetizers





12/8/2020

German Soft Pretzel Sticks Recipe - Grant Achatz | Food & Wine

FOOD&WINE

German Soft Pretzel Sticks



"I've always been a fan of any food high in salt and starch," Grant Achatz says, "and soft pretzels right out of the oven are awesome." You can eat these slightly sweet, chewy, dark pretzel sticks plain or with mustard; Achatz goes for ranch dressing. **Slideshow:** More Tasty Snack Recipes

Active: 30 mins

Total: 2 hrs 10 mins

Yield: makes 2 dozen pretzel sticks



© Lucy Schaeffer

Ingredients

1/2 cup light brown sugar
Water
2 envelopes active dry yeast
1/4 cup vegetable oil
5 3/4 cups all-purpose flour, plus more for kneading
3/4 cup baking soda
1 large egg beaten with 1 tablespoon of water
Flaky salt, such as Maldon
Yellow mustard, for serving

Directions

Step 1

In a large bowl, stir the brown sugar into 2 cups of warm water until dissolved. Sprinkle the yeast over the water and let stand until foamy, about 5 minutes. Stir in the vegetable oil and 3 cups of the flour. Knead in the remaining 2 3/4 cups of flour; the dough will be slightly sticky.

Step 2

Transfer the dough to a floured work surface and knead until silky, about 3 minutes; if the dough is very sticky, knead in up to 1/4 cup more flour. Transfer the dough to an large, oiled bowl, cover with plastic wrap and let stand at room temperature until doubled in bulk, about 45 minutes.

Step 3

Preheat the oven to 450°. Line 3 large cookie sheets with parchment paper and butter the paper. Punch down the dough and turn it out onto a floured work surface. Knead the dough lightly, flatten it out and cut it into 24 pieces. Roll each piece into a 9-inch stick about 1/2 inch thick. Transfer the sticks to the prepared cookie sheets, leaving at least 2 inches between them. Let stand uncovered until puffed, about 25 minutes.

Step 4

In a large, deep skillet, stir the baking soda into 2 quarts of water and bring to a simmer over high heat. Reduce the heat to moderate. Using 2 slotted spoons, carefully transfer 6 pretzel sticks at a time to the simmering water 30 seconds, turning once; add about 1 cup of hot water after before cooking the second batch of pretzels. Transfer the pretzel sticks to paper towels to drain, then return them to the cookie sheets, spacing them evenly.

Teresa
OVERSBY

German Soft Pretzel Sticks Recipe - Grant Achatz | Food & Wine
sheets, spacing them evenly.

Step 5

Brush the pretzel sticks with the egg wash and sprinkle with salt. Bake until richly browned, about 10 minutes. Serve warm or at room temperature, with mustard.

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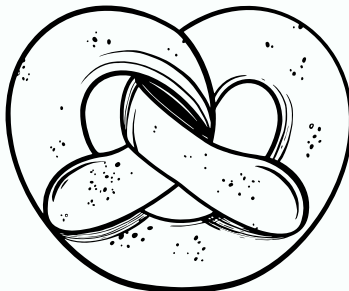


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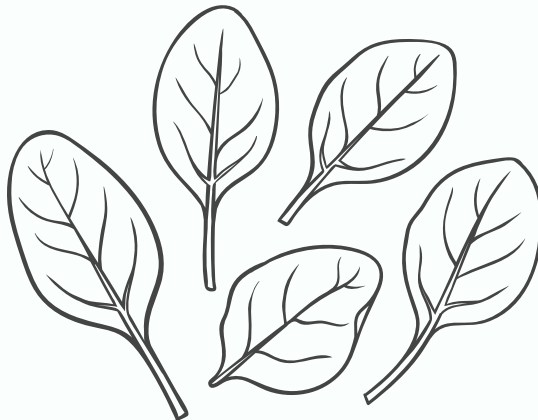
Student teacher with the Vision Team

Spinach Balls

This is one of my wife's standby party recipes. It's an incredibly easy recipe and they are always crowd pleasers.

- 2 packages frozen chopped spinach, thawed and drained
- 2 cups herb seasoned stuffing mix
- 4 eggs, beaten
- 1 onion finely chopped
- $\frac{1}{4}$ cup oil
- $\frac{1}{2}$ cup parmesan or feta cheese
- $\frac{1}{2}$ tsp salt
- $\frac{1}{4}$ tsp nutmeg

1. Preheat the oven to 350 degrees.
2. Squeeze liquid from the spinach until it is quite dry.
3. Mix all ingredients.
4. Form into small balls about 1" or a little bigger.
5. Bake on a cookie sheet for 25-30 minutes or until lightly browned.



Jalapeno Popper Dip



Lisa McConnell

2 packages (8 ounces each) cream cheese, softened.

1 cup of mayonnaise

1 can (4 ounces) chopped green chilis

1 can (4 ounces) diced jalapeno peppers

1/2 cup shredded parmesan cheese, divided.

1/2 cup seasoned bread crumbs

1 TBS. olive oil



Sliced green onions, optional

Corn chips, tortilla chips, or assorted crackers

1. In a large bowl, beat the cream cheese, mayonnaise, cheddar cheese, chilis, peppers, and 1/4 cup parmesan until blended. Spoon into ungreased 1-1/2 qt. baking dish.
2. In a small bowl, combine the bread crumbs, oil and remaining parmesan cheese. Sprinkle over cheese mixture. Bake uncovered, at 350 degrees for 20-25 minutes or until golden brown. Sprinkle with green onions, if desired. Serve with chips or crackers.



Desserts

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...BUDDINGS

...S

CAKE FILLINGS

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COOKIES



Yummy Danish Dumplings or Cream Puffs

(Two Recipes in One)

Diana Wallace

On stove top-WARM

(Double or triple this recipe for a family size setting and/or leftovers)

1 C. water

1/2 C. butter

1/2 tsp. salt

ADD to fairly HOT mixture:

1 C. flour and stir till it comes loose from side of pan.

Remove from heat and add:

4 eggs, one at a time. they are hard to blend in at first. It is a bit like oil and water but just keep stirring and then keep stirring and then stir some more-until the first egg is blended-THEN add another and so on. this mixture should be creamy and pull away from the sides of the pan. If you double or triple this recipe you will have sore arms!

DONE WITH DOUGH!

Now, if you are making dumplings you will want to have a good chicken or turkey broth already going on the stove (chunks of meat are good but not required.) Hot-slightly boiling-but not crazy boiling.

Drop small-rounded tablespoon size dumplings in the broth and cook for 5 minutes. (You can tell when they are done when you cut one in half, it'll be light yellow- not dark or doughy.

If you want to make cream puffs-place rounded tablespoon size globs on an ungreased cookie sheet and bake at 425 degrees for about 20 minutes. They should puff up and look dry and lightly golden. The cream puffs will be hollow! You can put vanilla or chocolate pudding, whip cream, ice cream, cream cheese filling, mousse-whatever you like!



Banket Staven

Christmas Cookies

INGREDIENTS

- 1 lb almond paste
- 2 c sugar
- 3 eggs
- 4 c flour
- 1 lb butter/margarine
- 1 c water
-

DIRECTIONS

Filling: Mix almond paste, sugar and eggs. Let stand in bowl for 30 minutes.

Dough: Blend flour, butter and water in bowl like pie crust. (Dough may be refrigerated overnight if desired.)

When ready to prepare, divide dough into 4 equal parts.

1. Roll dough on floured board to 8 x 13 inches.
2. Cut lengthwise into 2 strips (8 strips total) 4 x 13.
3. Prepare the filling into 8 cylinders 12 inches long, the diameter of a dime.
4. Place filling rolls on the length of dough, fold over the ends and then the long sides, moistening one side to seal before pressing closed.
5. Place with seam side down on cookie sheet.
6. Brush tops of rolls with egg white or milk.
7. Bake at 425 for 10 minutes.
8. Prick holes in top for air and return to oven for additional 10 minutes at 375 or until light brown.
9. After cooled, cut into 2x3 slices.

Christine van Belle



As with most gingerbread, this is a good keeping cake, and can be made a day or two ahead. Store it wrapped in foil at room temperature. Then serve it with cream whipped with a little crème fraiche or sour cream for tartness, which will offset all that crunchy sugar coating the cake.

Featured in: [A Company Worthy Ginger Cake With Molasses And Stout.](#)

Ginger

Mark as **Cooked**

535 ratings

INGREDIENTS

- 2 tablespoons unsalted butter, at room temperature
- 125 grams raw (Demerara) sugar (1/2 cup)
- 1 cup stout
- 1 cup molasses
- ½ teaspoon baking soda
- 240 grams all-purpose flour (2 cups)
- 1 tablespoon ground ginger
- 1 teaspoon cinnamon
- ¼ teaspoon ground cloves
- ¼ teaspoon freshly grated nutmeg
- ¼ teaspoon freshly ground black pepper
- ¼ teaspoon allspice
- ¼ teaspoon fine sea salt
- 3 tablespoons grated fresh ginger
- 3 large eggs, at room temperature
- 1 teaspoon vanilla extract
- 210 grams dark brown sugar, lightly packed (1 cup)
- 200 grams granulated sugar (1 cup)
- ¾ cup safflower oil

Karen CUNNINGHAM

- **Nutritional Information**

- **Nutritional analysis per serving (12 servings)**

492 calories; 17 grams fat; 2 grams saturated fat; 0 grams trans fat; 2 grams monounsaturated fat; 10 grams polyunsaturated fat; 81 grams carbohydrates; 0 grams dietary fiber; 63 grams sugars; 3 grams protein; 51 milligrams cholesterol; 136 milligrams sodium

- Note: The information shown is Edamam's estimate based on available ingredients and preparation. It should not be considered a substitute for a professional nutritionist's advice.

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PREPARATION

1. Heat oven to 350 degrees. Grease a Bundt pan well with the softened butter. Coat the entire pan with raw sugar so that it sticks to the butter. Turn the pan over to dump out any excess sugar.
2. Add the stout and molasses to a medium saucepan and bring to a simmer. Remove from the heat. Carefully whisk in the baking soda and let cool to room temperature. Be careful as the stout mixture will bubble up.
3. Sift together the flour, ground spices, pepper and salt. Set aside.
4. In the bowl of an electric mixer fitted with the whisk attachment, mix the fresh ginger, eggs, vanilla extract, dark brown sugar, and granulated sugar on medium speed for five minutes.
5. Turn the mixer down to low speed and add the oil. Mix for another 5 minutes. Slowly add the stout mixture and mix for another 5 minutes.
6. Carefully add the dry ingredients in two parts, mixing well in between each addition.
7. Pour the batter into the prepared pan. Bake for 55 to 65 minutes, or until a cake tester comes out clean. Let the cake cool for 15 minutes and then flip upside down to release while still warm. Let cool completely.



RECIPE

~~XXXXXXXXXX~~ Jam Tarts

SOURCE

Eryn KELLER

INGREDIENTS/INSTRUCTIONS

4 1/2 oz. cream cheese

1/2 c. butter

1 c. flour

jelly

Blend cream cheese & butter.

Add flour and mix

Refrigerate til (harder)

Then roll out. Cut into circles

Put jelly in middle

Put another piece of dough (circle)
on top.

Press around the dough to
seal ends. Put on greased
baking sheet. Bake 10-15 min
at 450°





Panforte di Siena

Recipe from

Mariann Jones

Makes about 2½ pounds (single recipe)

Single recipe	Quadruple recipe
¾ pound (2 cups) whole, unblanched almonds or hazelnuts or a combination of the two	8 c. nuts
1 cup candied orange peel, coarsely chopped (6 oz.)	4 c. candied orange peel (24 oz.)
1 cup candied lemon peel, put through fine blade of a food chopper (6 oz.)	4 c. candied lemon peel (24 oz.)
1 teaspoon grated lemon peel (fresh or frozen)	4 teaspoons grated lemon peel
1 teaspoon ground cinnamon	4 teaspoons cinnamon
½ teaspoon ground coriander	2 teaspoons coriander
¼ teaspoon ground cloves	1 teaspoon cloves
¼ teaspoon ground nutmeg	1 teaspoon nutmeg
½ cup unsifted all-purpose flour (or brown rice flour)	2 cups flour (or 2½ cups flour if the candied peel has extra syrup)
¾ cup sugar	May substitute brown rice flour
¾ cup honey (blackberry or orange blossom are good)	3 cups sugar
2 tablespoons butter	3 cups honey
Powdered sugar	½ cup butter (one cube)
	Powdered sugar

Prepare an 8- or 9-inch cake pan with removable bottom (a regular cake pan also works fine). Butter the pan or spray with oil, line the bottom with baking parchment (this is important). Spray again, and dust with flour. For gluten free Panforte, dust the pans with brown rice flour.

Mix nuts, candied orange peel, candied lemon peel, grated lemon peel, spices, and flour until flour coats each particle. Set aside. Combine sugar, honey and butter in a deep pan (3- to 4-qt.) and bring quickly to 265° (hard ball stage), stirring constantly. Remove from heat immediately and pour the hot syrup into the almond mixture, blending thoroughly with a sturdy spoon. It will be very thick. Spoon the batter into the prepared cake pan and spread evenly, using a buttered rubber spatula or wet hands.

Bake in a 300° oven for 45 to 60 minutes. It will be dark golden brown and look bubbly. Place the pan on a rack and cool for about 30 minutes. Release the sides of the cake from the pan with an unserrated table knife or narrow metal spatula. Let it finish cooling in the pan. Panforte should be firm to the touch once it is cooled. Invert onto a sheet of waxed paper.

Remove parchment from bottom of cake. Heavily dust top and bottom of panforte with powdered sugar. I use fingers to rub it in. It can be served immediately or stored. To store it wrap it in plastic and then in a second piece of plastic. It will keep indefinitely, at least a year. If it has absorbed the powdered sugar, dust it again before serving. Cut into small wedges, one inch wide or slightly less. It goes well with coffee, tea, red wine, port, or any beverage that is not too sweet.

Notes:

1. Use a long-handled wooden spoon to stir the syrup. Stand away from it and keep children back. It splatters.
2. If you use a food processor to chop the candied lemon peel, do so in small batches, so as not to burn out the motor. The candied orange peel from the store does not need further chopping.
3. To make the quadruple recipe, use a large steel bowl, 8 to 10 quarts for the nut/fruit mixture. Use at least a six-quart pot for the syrup. A 10-quart pot is even better, because the syrup does not splatter out. Stir with an 18" wood spoon. Smaller baking pans may be used. I use four 6" and four 7" cake pans. They may be baked on two evenly-spaced racks in the oven, all at the same time. These are good sizes for gifts, or to keep for use throughout the year. It does not spoil.
4. If someone cannot have wheat, brown rice flour works fine. Sorghum will probably work also.
5. **The paper for lining the pans must be baking parchment. Waxed paper will not work.**



GF

Leslie LOONEY

Rhubarb Cake

Cake:

- 1 ½ cups brown sugar
- ½ cup butter, softened
- 2 eggs
- 2 cups gluten-free flour mix
- 2 tsp. xanthan gum
- ¼ tsp. salt
- 1 tsp. baking soda
- 1 cup sour milk or buttermilk
- 1 tsp. vanilla
- 2½ cups rhubarb, diced in small pieces

Topping:

- ½–1 cup chopped nuts
- ¼ cup brown sugar
- 1 tsp. cinnamon

Cream together brown sugar and butter until fluffy. Beat in eggs. Mix together flour mix, xanthan gum, salt, and baking soda. Add alternately with the sour milk to creamed mixture, beginning and ending with the flour. Stir in vanilla and rhubarb. Pour into greased and floured (with rice flour!) 9x13-inch baking pan. Mix together topping ingredients. Sprinkle over batter in pan. Bake at 375° for 40–50 minutes or until cake springs back when lightly pressed with finger.



Dina RATZLAFF

Grandma's Lemon Meringue Pie

Ingredients

- 1 cup white sugar
- 2 tablespoons all-purpose flour
- 3 tablespoons cornstarch
- 1/4 teaspoon salt
- 1 1/2 cups water
- 2 lemons, juiced and zested
- 2 tablespoons butter
- 4 egg yolks, beaten
- 1 (9 inch) pie crust, baked
- 4 egg whites
- 6 tablespoons white sugar

Directions

Preheat oven to 350 degrees

To Make Lemon Filling: In a medium saucepan, whisk together 1 cup sugar, flour, cornstarch, and salt. Stir in water, lemon juice and lemon zest.

Cook over medium-high heat, stirring frequently, until mixture comes to a boil. Stir in butter. Place egg yolks in a small bowl and gradually whisk in 1/2 cup of hot sugar mixture. Whisk egg yolk mixture back into remaining sugar mixture. Bring to a boil and continue to cook while stirring constantly until thick. Remove from heat. Pour filling into baked pastry shell.

To Make Meringue: In a large glass or metal bowl, whip egg whites until foamy. Add sugar gradually, and continue to whip until stiff peaks form. Spread meringue over pie, sealing the edges at the crust.

Bake in preheated oven for 10 minutes, or until meringue is golden brown.





GF Thumbprints

A round flavorful cookie with a dollop of jam in the center, Kids just love thumbprints! Here's a wheat free option.

Bryan Guerena

1 cup raw almonds

1 cup rolled oats

1 1/4 cups oat flour, or 1 cup whole wheat pastry flour

1/2 tsp. ground cinnamon

1/2 cup maple syrup or brown rice syrup

1/2 cup Sunflower oil

1/2 cup pineapple-apricot or strawberry jam, preferably fruit juice or honey sweetened

1. Preheat your oven to 350 degrees. Place almonds in a food processor and grind to a meal. Place oats in food processor and also grind to a meal.. Add flour, cinnamon, maple syrup, and oil. Pulse to combine.
2. Wet hands and form dough into walnut sized balls. Place on oiled cookie sheet. Press an indentation in center of each with your thumb. Fill with jam. Bake for 10-15 minutes, or until golden



ALMOST LIKE CANDY BARS

INGREDIENTS

1 PKG. DEVIL'S FOOD CAKE MIX
1/2 CUP MARGARINE OR BUTTER SOFTENED
1 CUP BUTTERSCOTCH CHIPS
1 CUP CHOCOLATE CHIPS
1 CUP OF SHREDDED COCONUT
1 CUP OF CHOPPED NUTS (OPTIONAL)
1 14- OZ CAN SWEETENED CONDENSED MILK

INSTRUCTIONS

PREHEAT OVEN TO 350 DEGREES F. IN LARGE BOWL, COMBINE CAKE MIX AND MARGARINE, MIXING TOGETHER WITH A PASTRY BLENDER OR FORK.
SPRINKLE EVENLY IN BOTTOM OF A 15 X 10 X 1 INCH BAKING PAN; PRESS LIGHTLY.

SPRINKLE WITH BUTTERSCOTCH, CHOCOLATE CHIPS, COCONUT, AND NUTS.
POUR SWEETENED CONDENSED MILK EVENLY OVER ALL INGREDIENTS.

BAKE AT 350 DEGREES F FOR 25 TO 35 MINUTES OR UNTIL LIGHT GOLDEN BROWN.
COOL COMPLETELY AND CUT INTO BARS.

Jackie Olsen





Salted Caramel–Stuffed Brownies

👤 **Author:** Nagi | RecipeTin Eats ⌚ **Prep:** 20 mins ⌚ **Cook:** 30 mins
⌚ **Total:** 50 mins 🍷 Sweet 🌐 Western

★★★★★ 4.97 from 54 votes

Servings **16** Tap or hover to scale

Print



Recipe video above. How do you make a fudge-y brownie even better? Stuff it with salted caramel!

Ingredients

Cups Metric

BROWNIE

- 200g / 7oz unsalted butter
- 200g / 7oz dark chocolate / semi sweet chocolate chips (*Note 1*)
- 1 cup brown sugar
- 3 eggs, *lightly whisked*
- 1 tsp vanilla extract (*or essence*)
- 1/2 cup flour, *plain/all purpose*
- 1/4 cup cocoa powder
- 1/8 tsp salt

SALTED CARAMEL

- 395g / 14 oz can sweetened condensed milk
- 2 tbsp golden syrup or maple syrup (*Note 2*)
- 60g / 2 oz unsalted butter
- 1 tsp salt

Instructions

- 1** Preheat oven to 180°C/350°F (all oven types).
- 2** Butter and line a 20cm / 8" square tin with parchment / baking paper.

SALTED CARAMEL

- 1** Place the ingredients in a small saucepan over medium high heat. Stir occasionally for the first 1 minute. When it is heated (ie. when you see wisps of steam), whisk constantly (leisurely, not vigorously!) for 7 minutes, ensuring the base doesn't catch (Note 3). It should be a pale golden colour.
- 2** Remove from stove and whisk for 30 seconds. Place lid on, set aside and keep warm.

BROWNIES:

- 1 Melt chocolate & butter:** Place chocolate and butter in a bowl. Microwave in three 30 second bursts on high, stirring in between bursts, until melted and smooth.
- 2 Add sugar, eggs, vanilla:** Add the sugar, eggs and vanilla extract to the chocolate mixture and mix well to combine.
- 3 Add dry ingredients:** Sift in the flour, cocoa powder and salt. Mix until smooth and combined.
- 4 Reserve some batter:** Measure out 1/2 cup of brownie batter and set aside. Pour the remaining batter into the prepared tin.
- 5 Pour over caramel:** Pour the Salted Caramel over the brownie batter, getting as much coverage as you can (as you can't easily spread the caramel once poured). If caramel has cooled and is no longer pourable, reheat it on stove for 1 minute until runny again.
- 6 Cover with reserved brownie batter:** Dollop the reserved 1/2 cup of brownie batter randomly over the Salted Caramel. Use a knife or skewer to make "swirls" – they won't be so visible once baked, it's more about spreading brownie batter over the caramel.
- 7 Bake:** Place in the oven and bake for 30 minutes (for very gooey brownie, as pictured) to 35 minutes (for very moist but not super-gooey).
- 8 Cool:** Leave to cool in pan for 10 minutes. Use surplus paper overhang to lift out onto a cooling rack. Cool for a further 20 minutes before slicing. Note: Caramel is a bit gooey when still warm but sets firmer once fully cooled, ie. it will cut through neatly.



Kerr Cheesecake in a Jar

To Hilderbrand

Ingredients

- 2 8-ounce packages cream cheese, room temperature
- 1/2 cup granulated sugar
- 1 1/2 teaspoons vanilla extract
- 1/2 cup sour cream
- 1 pinch grated lemon zest
- 2 eggs

Instructions

Preheat oven to 325 degrees.

In a stand mixer fitted with the wire whip attachment, beat cream cheese, sugar and vanilla on medium-high until light and fluffy, about 6 minutes. Beat in the sour cream, followed by the lemon zest. Add eggs, one at a time, mixing on low after each just until blended.

Pour batter into 4-ounce canning jars, stopping 1/4 inch below the rim. Place jars in two 9-by-13-inch pans and add enough warm water to the pan to come halfway up the sides of the jars. Bake 25 minutes or until centers are almost set. Cool completely and refrigerate at least 4 hours before serving.

Top with fresh fruit and a sprig of mint, or with Blueberry Topping or Graham Cracker Topping (see accompanying recipes).

Blueberry Topping

1/2 cup of water
1/2 cup of granulated sugar
2 pints blueberries
2 TBS water
2 TBS cornstarch

In a small saucepan, stir together the 1/2 cup water and the sugar and bring to a boil. Add the berries and return to a boil. Mix together 2 TBS cornstarch with 2 TBS water. Add to fruit, stirring constantly and cook until thickened. Remove from heat and cool.

Graham Cracker Crust

6 full graham crackers crumbled
1/4 tsp. cinnamon
3 TBS. granulated sugar
3 TBS melted butter

Preheat oven to 350 degrees

IN a medium bowl mix all ingredients together. Spread on a baking sheet and bake until mixture is crisp, about 10 minutes. Place in bottom of jars (just enough to cover.)
Then fill with cheesecake batter.

Regina Pott's Pumpkin Squares

Krista Williams

CRUST: Use a large bowl

1 pkg. Yellow cake mix...minus 1 cup (set aside the cup for the topping)

1/2 C. butter (softened)

1 egg

Mix by hand with a pastry cutter and pat into a greased 9 x 13 pan (like for a pie crust)

FILLING: You can use the same bowl that you used for the crust to save on dishes.

1 Can Pumpkin Pie MIX, not pumpkin pack (1lb.14oz can with spices already in it- I use Libby's)

2 eggs-beaten

2/3 C. evaporated milk- (1/2 of a 12 oz. can)

Beat eggs, add pumpkin mix and evaporated milk. Mix thoroughly.

Pour onto crust.

TOPPING: (small bowl)

1 cup dry cake mix (reserved from crust)

1/4 C. sugar

1/4 C. butter

1 tsp. cinnamon

Preheat oven to 350 degrees. Mix cake mix, sugar, and cinnamon. Cut in butter like for pie crust- you want it crumbly. Sprinkle mixture on top. Bake for 45-55 minutes or until knife/toothpick comes out clean from center. Serve warm or cold with whipped cream.





Creamy Crock Pot Hot Chocolate

Caitlin St.Peter

Ingredients

1.5 cups heavy whipping cream
1 14oz can sweetened condensed milk
6 cups milk
1 teaspoon vanilla
2 cups of milk chocolate chips (can also use half semi-sweet)

Instructions

Stir together the whipping cream, milk, vanilla, and chocolate chips in a 5 quart crock pot (if doubling, use a 6-7 quart slow cooker/crock pot).

Cover and cook on low for 2 hours, stirring occasionally with whisk, until mixture is hot and chocolate chips are melted.

Once it is heated through and chocolate is melted, switch the slow cooker to the warm setting. Stir again before serving. (If you have trouble getting the chocolate to melt, turn to high temporarily).

Garnish individual cups of hot chocolate with whipped cream or marshmallows.



Suzanne's Oatmeal Chocolate Chip Cookies

Suzanne Collette

1 1/4 C. Non- dairy butter or Crisco at room temperature- I use butter flavored Crisco as non-dairy. Butter sometimes makes the cookies spread too much.

3/4 C. packed brown sugar

1/2 C. sugar

1 Chia egg- 1 TBS chia seed ground up and placed in 1/3 C. warm water- let sit for a few minutes.

2 tsp. vanilla

1 1/2 C. gluten free baking soda

1/2 tsp. salt

1 tsp. cinnamon

1/8 tsp. freshly ground nutmeg

3 C. gluten free oats-uncooked

1 12 oz. bag mini chocolate chips- I use Enjoy Life brand as they are gluten and dairy free.

Heat oven to 350 degrees. Cream Crisco/butters with sugars until light and fluffy. Beat in chia egg and vanilla. Stir in flour with baking soda, salt, and spices; add to creamed mixture, mixing well. Stir in oats. Fold in chocolate chips. Portion out by tablespoon or scooper and drop on parchment lined baking sheets. Bake 10-12 minutes or until lightly golden. Cool 1 minute on baking sheet then remove to a cooling rack. Makes about 5 dozen 2 inch cookies.



Kringla

Lisa Schoen

- 3 cups all-purpose flour
- 2 ½ teaspoons baking powder
- 1 teaspoon baking soda
- ½ teaspoon salt
- ¾ cup (1 stick) butter, softened
- 1 cup sugar
- 1 egg
- 1 teaspoon vanilla
- 1 cup buttermilk

In a medium bowl, stir together flour, baking powder, baking soda, salt.

In a large mixing bowl, beat butter with an electric mixer on medium to high speed for 30 seconds. Add sugar and beat until fluffy. Add egg and vanilla and beat well. Alternately add flour mixture and buttermilk, beating until well mixed. (Dough will be soft and sticky.) Cover and chill at least 5 hours or overnight or freeze for 3 to 4 hours.

Divide dough in half; return half to the refrigerator. On a well-floured surface, roll small sections of dough into a 10-inch-long rope. Shape each rope into a pretzel shape. (Or fold each 10-inch-long rope in half and twist 3 times; seal ends.) Place cookies 2 inches apart on ungreased cookie sheets.

Bake in a 425 degree F oven 5 to 7 minutes or until cookie bottoms are light brown (tops will be pale). Remove from cookie sheets and cool slightly on wire racks. Repeat with remaining dough. Serve warm with softened butter, if desired or serve cool.



ROUND APPLE CHALLAH

INGREDIENTS

DOUGH

- 1 cup warm water
- 2 1/4 tsp. dry active yeast
- 1/3 cup white sugar + 1 tsp.
- 2 eggs + 1 for basting
- 1 1/4 tsp. salt
- 1/3 cup canola oil
- 1 drop of sesame oil (a “smidge”, to be technical)
- 3 3/4 cups all-purpose flour + 1/4 more for dusting

FILLING

- 1 large granny smith apple, thinly sliced
- 3 tbsp. sugar
- 2 tsp. ground cinnamon
- 1 tsp. raw sugar for topping

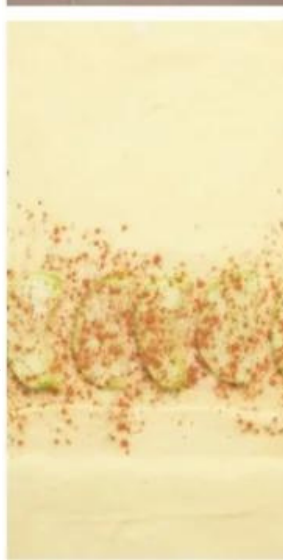
PREPARATION

Add the warm water, yeast and 1 tsp. of sugar to a large mixing bowl. Stir briefly until yeast is dissolved. Wait 10 minutes until the mixture has a foamy layer on top.

Add the eggs, 1/3 cup of sugar, salt, canola oil, and sesame oil. Mix well. You can't clearly taste the sesame oil in the challah, but it adds a hidden delicious flavor.

Add the flour gradually while mixing until a dough forms. When the dough is too dense to mix with a spoon, use your hands. After all the flour is mixed in, knead the dough for 10 mins. Use the 1/4 cup flour to dust the dough while -

Whitney Mount-Rubinfeld



-kneading. It should be a bit wet and sticky. Don't over-flour it. Place in a greased bowl and cover with a towel. Place in a warm area in your kitchen. Let rise for at least 1 hour or until double in size.

After the dough has doubled in size, knock it down with your hands to release the air bubbles. Time for the second rise. Let rise for 1 more hour.

Preheat oven to 350F/175C. On a floured surface, roll out the dough into a rectangle until dough is a 1/4 inch thick. If the dough is too tough to work with, let it rest for 10 minutes then try again. The length of the rectangle should be slightly more than the width. You can trim off extra dough to make it a rectangle. Place a line of apple slices 1/3 of the way from the bottom of the rectangle (see picture below).



6. There should be enough space below the apples to fold the dough over them. Sprinkle 1 tbsp. of sugar and 1/3 tsp. cinnamon over the apples. Fold the dough over and repeat two more times. There may only be enough space for 2 rows of apples, and that's okay. If there is any extra dough at the top, fold it over the rest of the roll.



7. Cut the roll into 8 sections. Place each section in a greased bundt pan with the sides facing up & down (see below).



8. Place an apple slice between each section. Baste with egg and sprinkle with raw sugar. Rest 45 mins then bake for 30-35 minutes on middle oven rack, or until top is golden to your liking. If you have a thermometer, the challah is ready when the inside hits 185°F/85°C.



Pink Fluff

- 1 20 oz. can cherry pie filling
- 1 20 oz. can crushed pineapple, drained
- 1 14 oz. can condensed milk
- 1 1/2 C. flaked coconut
- 1 C. chopped pecans
- 1 9oz. tub of cool whip
- 1 1/2 C. mini marshmallows

Mix the first three ingredients together well. Fold in the last four ingredients. Refrigerate for a few hours before serving, and enjoy in moderation! (So much sugar!)



Special Section: Fur Baby Recipes



PEANUT BUTTER PUPCAKES

yield:

6 CUPCAKES

prep time:

20 MINUTES

cook time:

20 MINUTES

total time:

40 MINUTES



Treat your pup with these dog-friendly cupcakes filled with pumpkin, applesauce and carrots topped with a peanut butter frosting!

★★★★★ 4.93 stars (40 ratings)

INGREDIENTS:

1 cup whole wheat flour
1/4 cup old fashioned oats
2 teaspoons baking powder
1/2 cup pumpkin puree
1/2 cup unsweetened applesauce
1/4 cup vegetable oil
2 large eggs
2 carrots, peeled and shredded

FOR THE FROSTING

4 ounces cream cheese, at room temperature
1/4 cup creamy peanut butter
6 Milk-Bone biscuits, small

DIRECTIONS:

Preheat oven to 350 degrees F. Line a 6-cup standard muffin tin with paper liners; set aside.

In a large bowl, combine flour, oats, baking powder, pumpkin, apple sauce, vegetable oil and eggs. Stir in carrots.

Scoop the batter evenly into the muffin tray. Place into oven and bake for 15-20 minutes, or until a tester inserted in center comes out clean. Remove from oven and cool completely on a wire rack before frosting.

In a medium bowl, combine cream cheese and peanut butter.

Use a small offset spatula or a pastry bag fitted with decorative tip #1M to frost the cupcakes, garnished with Milk-Bone, if desired.

Amy Smith