

CHRISTINE'S COOK BOOK



APPETIZERS

SOUPS

SALADS

VEGETABLES

SIDE DISHES

MAIN DISHES

DESSERTS



"I am the bread of life. He who comes to me will never go hungry, and he who believes in me will never be thirsty."

John 6:35

Chef's Delight



From the Author:

I am honored to share some of my favorite recipes with you! This cookbook came into existence because several years ago I started cooking once a month for my church's Wednesday Night Live program. Everyone started asking me for the recipes to my meals, so I decided to put all my favorites into one cookbook. Also incorporated into this cookbook are the recipes from my monthly newsletters. To keep up to date and to have the most recent cookbook version, please visit my website at www.vistarealtygroupca.com.

Before reading these recipes, I must give a few disclaimers. ☺ First, this is not a "healthy/low fat" cookbook! If I cooked like this everyday, I'd be as big as a house. Having said that, you will quickly figure out that my favorite ingredients are mayonnaise, butter, colby/jack cheese, vinegar, onion and garlic.

My mother is an excellent cook and many recipes come from her kitchen. Every recipe has been made by myself numerous times and comes with suggestions on dishes to serve with the recipe. ENJOY!

Thank You!

I wanted to express my sincerest appreciation to you for trusting me to be your real estate advisor. I know you had many choices, and I am honored that you chose me.

My wish for you is that every time you open this cookbook, you will think of me and smile! Let me know what your favorite recipes are and please don't forget to mention me to family and friends who could use my real estate services.

Thanking you again for the opportunity to serve you!

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What's Cookin'?

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APPETIZERS

MEXICAN 7 LAYER DIP

2 cans jalapeno bean dip
3 or 4 avocados
2 teaspoons lemon juice
3 tblsp. mayonnaise
3 tblsp. sour cream
1 package taco seasoning mix
1/4 pound each of cheddar & jack cheese
2 medium tomatoes
4 green onions
1 small can sliced olives

- In a glass 13x9 inch pan, spread out the 2 cans of bean dip.
- In a small bowl, smash the avocados with the lemon juice and spread over bean layer.
- Rinse out that bowl & combine mayo, sour cream & taco seasoning, mixing well until smooth. Spread that layer over avocado spread.
- Add remaining ingredients as individual layers.
- Serve with tortilla chips.

There are many versions of this recipe around, but this is the best I've ever found because of the mixture of taco seasoning, mayo & sour cream. I've also substituted pepper jack cheese for an even spicier taste.



HOT ARTICHOKE DIP

2/3 cup Parmesan Cheese

2/3 cup mayonnaise

1/3 cup heavy whipping cream

1 - 14 oz can artichoke hearts, drained and chopped

2 tablespoons thinly sliced green onion (I add much more)

1 finely diced jalapeno pepper

2 cloves garlic, finely diced

- Preheat oven to 325 degrees. Lightly grease a medium baking dish.
- Blend together the cheese, mayo, and whipping cream. Stir in the artichokes, green onions, garlic and pepper. Mix well and transfer to the prepared baking dish. Sprinkle with extra Parmesan cheese.
- Bake 25 minutes in the preheated oven, until lightly browned.
- Serve with crackers and/or vegetables.

Don't substitute anything for the heavy whipping cream. It is the ingredient that makes this dish. I like to serve this at New Year's, Super Bowl and Thanksgiving. It is always a hit. I prefer to serve it with Wheat Thins. If the top isn't brown enough for your liking, broil it for a few minutes before serving. The aroma is wonderful. (Serves 6-8)



CHEESE & GREEN CHILIE QUICHE BITES

1/2 cup butter, melted
10 eggs
1/2 cup flour
1 tsp. baking powder
Dash of salt
8 oz. can diced green chilies
1 pint cottage cheese
1 lb. shredded Monterey Jack cheese

- Beat eggs lightly in large bowl. Add flour, baking powder & salt, blend.
- Add melted butter, chilies, cottage & jack cheese until just blended.
- Turn batter into pan & bake at 400 degrees for 15 minutes, then reduce heat to 350 & bake 35-40 minutes longer.
- Cut into squares and serve hot.

This is probably one of my favorite appetizers and one that I serve the most. It is so easy to make and smells SO good while it is cooking. It keeps at room temperature nicely. My mother passed this recipe down to me and I continue to share it with everyone who tastes it! This recipe is great for brunches and breakfast gatherings also. (Serves 12-16)



CHRISTINE'S CRAB DIP

One 6 oz. can crab meat
1 brick cream cheese, softened
2 teaspoons milk
1/4 cup Miracle Whip
2 tsp. lemon juice
1/4 cup creamy horseradish sauce (I prefer Kraft)
1/2 tsp. garlic salt
1/4 tsp. paprika

- Combine and mix thoroughly all ingredients in small, pretty glass bowl except paprika.
- Mound in nice shape in bowl and wipe off excess crab mixture from sides of bowl.
- Sprinkle with paprika.
- Serve with Ruffles.

Easy and delicious! Adjust horseradish sauce to your liking. Miracle Whip makes this dish, so don't adjust this ingredient. I serve this every Christmas and New Year's.



SUPER BOWL SKEWERS

1 cup crunchy peanut butter
1/3 cup chopped fresh cilantro
3/4 cup favorite salsa
1/4 cup packed brown sugar
1/2 cup soy sauce
1/2 cup soy sauce
1 tablespoon Kosher salt
1/4 cup lemon juice
1/2 teaspoon cayenne pepper
1/2 teaspoon ground black pepper
3 tablespoons minced garlic
1 bunch green onions, chopped
3 skinless, boneless chicken breast halves - cut into strips
2 green bell peppers, seeded and cubed



- In a large mixing bowl, combine crunchy peanut butter, cilantro, salsa, brown sugar, soy sauce, salt, lemon juice, cayenne pepper, black pepper, garlic and green onions; mix well.
- Add chicken to the marinade, cover and refrigerate for at least 4 hours.
- While the chicken is marinating, soak bamboo skewers in water for one hour so they will not burn on the grill. Preheat the barbeque to a high heat. Or preheat your oven to broil.
- Thread chicken onto skewers like a snake, and in between each loop add a cube of bell pepper. Grill skewers, turning once, over charcoal for 4 to 6 minutes; or broil, until just browned and cooked through.

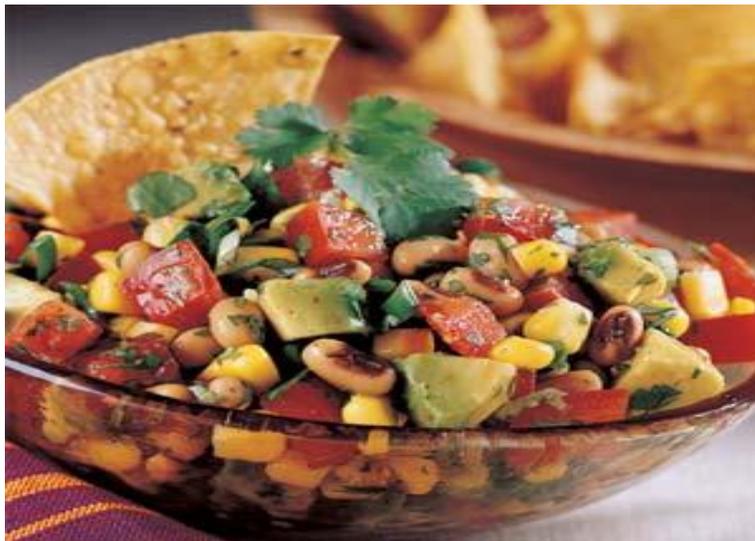
(Serves 6)

COWBOY CAVIAR

2 tablespoons chopped red onion
3 teaspoons Tabasco sauce
1 ½ teaspoons olive oil
3 cloves crushed garlic
1/8 teaspoon pepper
(Combine above in a separate bowl)

1 large avocado chopped
1 (11 oz.) can corn
1 (15 oz.) can black-eyed peas
2/3 cup sliced green onion
2/3 cup chopped cilantro
½ pound tomatoes, chopped
Salt and pepper to taste
Lime juice to taste

- Combine all ingredients in 2nd paragraph and stir.
- Pour the red onion mixture over top and stir until well combined.
- Let marinate in refrigerator for at least 4 hours before serving.
- Serve with Frito's Scoops or your favorite corn chip. Make plenty, because it goes fast!!



HEAVENLY DEVEILED EGGS

6 hard-cooked eggs
2 heaping tablespoons mayonnaise
1 heaping tablespoon dill or sweet relish
1 teaspoon sugar
1 teaspoon white vinegar
1 teaspoon prepared mustard
1 teaspoon creamy horseradish (optional)
1/2 teaspoon Kosher salt
Paprika

- Slice eggs in half lengthwise; remove yolks and set whites aside
- In a small bowl, mash yolks with a fork
- Add the mayonnaise, relish, sugar, vinegar, mustard, horseradish and salt; mix well
- Stuff or pipe into egg whites
- Sprinkle with paprika
- Refrigerate until serving



TAILGATE HOT WINGS

1 gallon peanut oil

25 chicken wing drumettes, patted dry with paper towels

1/3 cup unsalted butter, melted

1/2 cup hot pepper sauce (such as Frank's RedHot)

1 tablespoon garlic powder

1 tablespoon coarse-ground black pepper

- Heat oil in a deep-fryer or kettle to 375 degrees F (190 degrees C).
- Gently add the wings, one at a time, to the hot oil. Stir gently to assure the wings do not stick together. Fry the chicken wings in the preheated oil until cooked through and they are floating gently atop the oil, about 15 minutes. An instant-read thermometer inserted into the thickest part of the wing should read 180 degrees F (82 degrees C).
- Stir the melted butter, hot pepper sauce, garlic powder, and black pepper together in a large mixing bowl until thoroughly combined.
- Add the cooked wings to the sauce and turn to coat; transfer to a serving platter. (Serves 4)



ASPARAGUS HAM ROLL-UPS

1 pkg. (9 oz.) Deli Fresh Smoked Ham
5 Tbsp. Cream Cheese
1 Tbsp. mayonnaise or Miracle Whip (optional)
1 tsp. dill weed
15 fresh asparagus spears (about 1 lb.), trimmed

- Heat oven to 350°F.
- Steam asparagus for 10 minutes; pat dry.
- Flatten ham slices; pat dry.
- Stack ham in piles of 2 slices each.
- Spread each stack with 1 tsp. cream cheese mixture.
- Place 1 asparagus spear on 1 long side of each ham stack; roll up.
- Place, seam-sides down, in 13x9-inch baking dish.
- Bake 15 to 20 minutes

These can also be served cold without baking. Steam asparagus for 15 minutes, prepare as directed above, but do not bake. Chill before serving. Pickled asparagus works great, too!

(Serves 15)



BACON PINEAPPLE BITES

½ pound sliced bacon, cut into thirds

1 (20 ounce) can pineapple chunks in juice, drained

½ cup packed brown sugar

½ cup mayonnaise

¼ cup spicy or original chili sauce

- Preheat oven to 350 degrees.
- Line bottom of broiler pan with foil.
- Wrap each pineapple with a piece of bacon & secure with toothpicks. Place evenly on a broiler pan.
- Stir together the brown sugar, mayonnaise & chili sauce.
- Carefully pour sauce over pineapple bites, trying not to get sauce into broiler pan holes.
- Bake uncovered for 25-35 minutes, until bacon is crispy on the edges & sauce is bubbly. Serve warm.

You won't have any leftovers with these gems!! Makes 24 appetizers.



SEASONED SUPER BOWL CRACKERS

1 (12 oz) bag oyster crackers
1 (6.6 oz) bag Goldfish crackers
1 (1 oz) envelope ranch dressing mix
2 teaspoons garlic powder
1 teaspoon dried dill weed
1/2 teaspoon onion powder
1/4 teaspoon red chili flakes (optional)
1/2 cup vegetable oil

- Mix crackers in a large bowl.
- Sprinkle dressing mix and spices over the crackers.
- Pour oil over entire mixture.
- Mix well until the oil is absorbed.
- Cover and store overnight for the flavors to develop.



NEW YEAR'S SPICED PARTY NUTS

Silpat Baking Sheet or Parchment Paper

1 cup untoasted walnut halves

1 cup untoasted pecan halves

1 cup unsalted, roasted almonds

1 cup unsalted, dry roasted cashews

2 tablespoons Worcestershire sauce

1 teaspoon sea salt

1/2 teaspoon freshly ground black pepper

1/4 teaspoon ground cumin

1/2 teaspoon cayenne pepper (or more to your liking)

1/2 cup brown sugar

1/4 cup water

1 tablespoon butter

- Heat oven to 350 degrees.
- Put nuts in large bowl & stir in Worcestershire sauce.
- Stir in salt, peppers & cumin to coat evenly.
- Heat water, sugar & butter in small saucepan over medium heat until butter is melted. Cook for 1 minute & remove from heat.
- Pour over nuts and stir to coat evenly.
- Transfer nuts to Silpat (or parchment paper) & spread out into a single layer.
- Bake nuts for 10 minutes.
- Stir to coat all nuts, spread back into single layer & bake another 6 minutes.
- Remove from heat, stir for 6 minutes, spread & cool.



SUPER BOWL SMOKIES

1 pound regular or peppered bacon
1 (16 oz) package little smokie sausages
1 cup brown sugar, or to taste

- Preheat oven to 350 degrees.
- Cut bacon into thirds and wrap each strip around a little sausage.
- Place the wrapped sausages on wooden skewers, several to a skewer. Arrange the skewers on a baking sheet and sprinkle them liberally with brown sugar.
- Bake until bacon is crisp and the brown sugar melted.

I have found that they turn out perfect when I wrap them up the night before, put them in a covered bowl with the brown sugar, toss well, and let "marinate" all night. Then, covering them with all of the sauce they've created, I bake them for an extended time until crisp. Not being surprised if they take 45 minutes. It's even better if midway, you turn them. You won't be disappointed with all the compliments you'll receive.



SOUPS

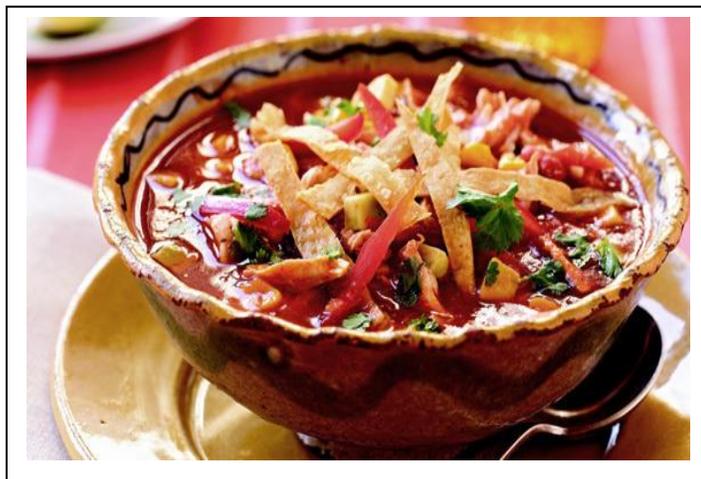
MEXICAN TORTILLA SOUP

1 lb ground beef
2 - 14.5 oz cans beef broth
1 - 16 oz jar salsa or picante sauce
1 - 15 oz can whole kernel corn, undrained
1 cup chopped cilantro, plus extra for garnishing
Diced avocado
Crushed tortilla chips or tortilla strips

- Brown meat in large saucepan - drain.
- Add broth, salsa, corn & cilantro. Bring to boil. Reduce heat to low & simmer 5 minutes or until heated through.
- Serve garnished with chips, diced avocado & cilantro

Quick Chicken Version: Buy a rotisserie chicken and shred chicken meat, to substitute for the ground beef. Use chicken broth instead of beef broth.

This is so easy it's almost embarrassing! If you need a quick meal with little ingredients on hand, this is it. I have found that kids really love this soup. Think of this recipe the next time you are invited to a pot-luck or soup supper. (Serves 6)



CHRISTMAS EVE SEAFOOD CHOWDER

1/4 cup cut bacon
1/2 stick butter
1/4 cup chopped onion
Liquor from 2 cans of clams
2 cups diced raw potatoes
1/2 cup water
2 cups half-n-half
2 cans chopped clams
2 cans crab meat
1 small package salad shrimp
Garlic salt and cracked pepper to taste

- Saute' in large kettle the bacon, butter, onion & clam liquid until onion is soft.
- Add potatoes & water. Cook until potatoes are tender, approx. 10 minutes.
- Add remaining ingredients and bring to boil, simmer then serve.

My husband was raised on this chowder for every Christmas Eve and we have continued the tradition. This is by far the best seafood chowder I have ever had and it's very easy to make. You can make it your own by adding or deleting seafood of your choice & adjusting the half-n-half. We double the recipe when we have guests over and serve it with sliced peppered salami, sliced sharp cheddar cheese and crackers. My kids request this meal all during the year, but it is very special on Christmas Eve. (Serves 6)



CREAMY CORN CHOWDER

1 lb bacon	1 (8 oz.) block cream cheese
1 large onion, diced	3 large potatoes, diced
1 cup celery, diced	1/2 tsp pepper
4 tbslp flour - at least	1 tsp salt
8 cups (1/2 gallon) milk	Chopped chives & paprika
2 cans cream style corn	

- Fry bacon until crisp, remove & dice. Drain all but 6 tbslp bacon drippings.
- Add onion, celery & potatoes. Cook & stir until vegetables are tender. Remove from heat.
- Blend in flour & cook over low heat, stirring well.
- Remove from heat & stir in milk.
- Heat to boiling, stirring constantly. Boil & stir one minute.
- Melt block of cream cheese with corn in separate sauce pan. Combine and stir corn mix, salt & pepper with chowder.
- Heat through. Stir in bacon.
- Sprinkle each serving with chives & paprika.

Makes approximately 10 servings. Great to take to pot-lucks or soup suppers.



DAY AFTER THANKSGIVING SOUP

1 picked over turkey carcass	1 tsp. ground sage
1/2 cups leftover stuffing	2 1/2 quarts chicken broth
2 celery stalks, chopped	Garlic salt to taste
2 carrots, peeled and sliced	Ground black pepper, to taste
1 onion, peeled and diced	2 cups (uncooked) regular rice
2 bay leaves	1/2 package wide egg noodles
1 tbls. poultry seasoning	1 (16 oz) package frozen green peas

- Place the turkey carcass in a large, deep pot, and add the stuffing, celery, carrots, onion, bay leaves, poultry seasoning, sage, and chicken broth. Pour in additional water if needed to cover.
- Bring to a boil over medium-high heat; reduce heat to medium, and simmer for about 1 hour, skimming off any foam.
- Remove the carcass and any bones. Pick any meat off and return to the pot, discarding bones and skin. Season to taste with garlic salt and pepper.
- Stir in the rice and uncooked egg noodles and return to a boil over medium-high heat.
- Lower heat to medium, and simmer 15 minutes.
- Stir in the peas, and continue to simmer until rice is tender, about 10 minutes more. Adjust seasonings to taste.



AUTHENTIC THAI COCONUT SOUP

1 lb. medium shrimp – peeled and deveined
2 (13.5 ounce) cans canned coconut milk
2 cups water
1 (1 inch) piece galangal, thinly sliced
4 stalks lemon grass, bruised and chopped
10 kaffir lime leaves, torn in half
1 lb. Shitake mushrooms, sliced
¼ cup lime juice
3 tblsp. fish sauce
¼ cup brown sugar
1 tsp. curry powder
1 tblsp. green onion, thinly sliced
1 tsp. dried red pepper flakes



- Bring a pot of water to a boil. Boil the shrimp until cooked, about one minute. Drain shrimp and set aside.
- Pour the coconut milk and 2 cups of water in a large saucepan; bring to a simmer. Add the galangal, lemon grass and lime leaves; simmer for 10 minutes or until the flavors are infused. Strain the coconut milk into a new pan and discard the spices. Simmer the mushrooms in the coconut milk for five minutes. Stir in the lime juice, fish sauce and brown sugar. Season to taste with curry powder.
- To serve, reheat shrimp in the soup, and ladle into serving bowls. Garnish with green onion and red pepper flakes.

We could not find the Galangal or the Kaffir lime leaves, so we cut up limes in fourths and added them, and the soup tasted just like our favorite at the Thai restaurant. (Serves 8)

CREAMY CROCKPOT CORN CHOWDER

30 ounce bag of frozen small cubed hash browns

28 ounces of chicken broth

1 can Cream of Celery condensed soup

1/2 cup chopped white onion

1/2 pound chopped bacon, cooked crisp

8 oz. block of cream cheese

Small can evaporated milk

1 can creamed corn (optional)

Salt & pepper to taste

Chopped chives for garnish

- Combine hash browns, chicken broth, cream of celery soup, onion and half the bacon in crock pot.
- Stir well and turn on high for 5-6 hours.
- Place cream cheese, evaporated milk & creamed corn in pan on medium heat and stir until melted.
- Once melted, add to crock pot ingredients, season to taste & cook for 30 minutes more.
- Garnish with remaining bacon & chives. (Shredded cheese is optional.)



CREAMY BUTTERNUT SQUASH SOUP

2 Tbls. butter	1/2 cup of Half-n-Half
1 small onion, chopped	1/4 tsp. cinnamon
1 medium sweet potato, cubed	1/2 tsp. curry
1 large carrot, peeled and chopped	Dash of nutmeg
1 large butternut squash	2 cloves minced garlic
1 (32 oz) container chicken stock	Sour cream

- Preheat oven to 400 degrees. Pierce squash with a fork, and bake whole for about an hour, turning every 15 minutes.
- Let cool, half lengthwise, and remove seeds. Scoop flesh out with a spoon and set aside.
- Melt butter in a large pot and cook the onion, carrot and potato 5 minutes or until lightly browned. Pour in enough of the chicken stock to cover vegetables. Bring to a boil.
- Reduce heat to low, cover pot, and simmer 40 minutes or until all vegetables are tender. Transfer the cooled squash along with the soup to a blender and blend until smooth.
- Return to pot and mix in half-n-half, cinnamon, nutmeg, garlic, curry and any remaining stock to attain desired consistency.
- Season with salt and pepper and serve with a dollop of sour cream.

Short-cut: 1/2 squash, remove seeds and pulp, place cut side down in a dish with 1/2 inch of water and microwave for 12-15 minutes.

(Serves 4)



CHRISTINE'S CABBAGE SOUP

1 pound ground beef, ground sausage or ground turkey
1/2 head medium sized cabbage, cubed or shredded
2 ribs celery, sliced diagonally
1 medium bell pepper, cut in small pieces
1 medium onion, diced
1 (16 oz) can kidney beans, rinsed and drained
1 (28 oz) can chopped tomatoes
4 beef bouillon cubes (or 4 tsp. granulated beef bouillon)
Fresh garlic to taste
1/4 tsp. garlic salt
Pepper to taste
Splash of Tabasco sauce (optional)

- Brown meat in large pot with lid, drain and season with garlic, salt and pepper.
- Add remaining ingredients, plus 28 oz. water from tomato can.
- Bring all to a boil and let simmer for at least 1 hour or until veggies are tender.

Add this recipe to your annual St. Patrick's celebration. It's a crowd pleasure.



CREAM OF PUMPKIN SOUP

1 cup chopped white or yellow onion
2 tablespoons butter, melted
2 (14.5) ounce cans of chicken broth
1 (15) ounce can pumpkin puree
¼ cup packed brown sugar
½ teaspoon salt
½ teaspoon ground cinnamon
½ teaspoon ground ginger
⅛ teaspoon ground black pepper
Pinch of cayenne pepper
1 cup heavy whipping cream

- Saute onion in butter in a medium saucepan until tender. Add 1 can chicken broth; stir well. Bring to a boil; cover, reduce heat, and simmer 15 minutes. Transfer cooled broth mixture into the container of a blender or processor. Process until smooth.
- Return mixture to saucepan. Add remaining can of broth, pumpkin, brown sugar, salt, ground cinnamon, ground ginger, ground pepper & cayenne; stir well. Bring to a boil; cover, reduce heat, and simmer 10 minutes more, stirring occasionally.
- Stir in whipping cream and heat through. Do not boil. Ladle into individual soup bowls.



SALADS

CREAMY CHICKEN CRUNCH

1 ½ cups cubed cooked chicken (I boil skinless thighs)
1 cup frozen peas - thawed
½ cup sliced celery
½ cup chopped green or red pepper
½ cup fresh pea pods - halved
¼ cup sliced green onions
1 ½ cups chow mein noodles
¼ cup cashews

SAUCE: 1 cup mayonnaise, 2 tblsp. lemon juice, 1 tsp. soy sauce, ¼ tsp. ground ginger

- In large bowl, combine first 6 ingredients.
- In separate small bowl, stir together sauce ingredients. Pour over chicken mixture and toss to coat.
- Just before serving, fold in noodles & cashews. (I put the chow mein noodles & cashews in separate bowls and let people put their own amounts over their chicken mixture.)

This recipe was given to me from my mother (who is an excellent cook) and it always gets rave reviews. It's a great cool salad to serve in the summer and also works wonderfully at brunches. (Serves 6)



CHRISTINE'S POTATO SALAD

7 or 8 large potatoes
7 hard boiled eggs
2 tblsp. Kraft Italian dressing
½ cup dill pickle relish
½ cup diced celery
½ cup chopped red onion
Mayonnaise to taste
Squirt of French's yellow mustard
Garlic salt and pepper
Paprika



- Boil potatoes with skins on until they are soft. Peel and dice. Put in large bowl.
- Peel and chop six hard boiled eggs & combine with potatoes.
- Add Italian dressing, pickle relish, celery & onion.
- Add mayonnaise to taste. (Start with 1 ½ cups & keep adding to desired consistency.)
- Add mustard, salt & pepper.
- Mix thoroughly and mound in bowl, wiping off excess salad from sides of bowl. Slice remaining egg and place slices in a circle on top of potato salad and sprinkle with paprika.

This is my own famous potato salad. I created this by using favorite ingredients from other potato salads. I never measure out ingredients when I make this, so this was a little hard to sit down and put on paper. Sometimes I use sweet relish instead of dill and add grated carrots and pimentos. I always serve this with my famous fried chicken.

(Serves 8-10)

BAKED GERMAN POTATO SALAD

1 cup diced bacon
1 cup diced celery
1 cup chopped red onion
3 tsp. garlic salt
1/2 tsp. pepper
3 tblsp. flour
1/3 cup sugar
2/3 cup white vinegar
1 1/3 cup water
8 cups sliced, cooked potatoes

- Cook potatoes until tender. Peel, slice & place in a 3 quart baking dish.
- In skillet, fry bacon and drain; return 4 tblsp. of fat to skillet.
- Add celery, onion, salt & flour to skillet. Cook gently.
- Add sugar, vinegar, pepper & water to skillet. Bring to a boil.
- Sprinkle bacon over potatoes and pour mixture over all.
- Cover & bake at 350 for 30 minutes.

I serve this recipe paired with Bratwurst. Celery salt can be substituted for the garlic salt. (Serves 6-8)



SUMMER MACARONI SALAD

1 cup macaroni (uncooked)
2 roma tomatoes, diced
1 small red onion, diced
3 stalks of celery, diced
1 cup sliced radishes
1/4 cup sliced black olives
1 cucumber, diced
Garlic salt
1 cup Miracle Whip
2 tsp. French's yellow mustard
2 tblsp. catsup
4 tblsp. sugar

- Cook macaroni in salt water & drain.
- Add vegetables to macaroni & sprinkle with garlic salt.
- Combine Miracle Whip, mustard, catsup & sugar in separate container; pour over macaroni & vegetables.
- Mix well & refrigerate for 2 hours or more before serving.

I was skeptical of this recipe when I read it because I had never tasted a macaroni salad with tomatoes, cucumber, radishes & catsup. The flavors are wonderful! Don't substitute mayonnaise for the Miracle Whip. You need the Miracle Whip for the extra tang.



OVERNIGHT LAYERED GREEN SALAD

1 medium head lettuce – shredded
1 bunch green onions – sliced
1 – 8 oz. can sliced water chestnuts (or jicama)
2 stalks celery, chopped
1 – 10 oz. package frozen peas, uncooked
2 cups mayonnaise
½ cup sour cream
2 tsp. sugar
1 tsp. garlic salt
1 cup grated Colby/Jack cheese
¾ lb. bacon, fried crisp, drained & crumbled

- Layer first five ingredients in order above in a glass 13x9 pan.
- In small bowl, combine mayonnaise, sour cream, sugar & salt.
- Carefully spread mayo mixture over peas, sealing to edges.
- Sprinkle cheese over mayo mixture, then bacon.
- Cover with plastic wrap & chill for 24 hours before serving.

The mayo mixture works to insulate the lettuce and keeps it crisp. This is a very tasty salad & wonderful to take to summer pot-lucks or gatherings. It is also very pretty. Don't substitute Miracle Whip for Mayonnaise. I made that mistake once! Chopped red and/or green pepper can be substituted for celery. (Serves 6-8)



KRAB SALAD

8 oz. refrigerated package of imitation krab
1/2 cup chopped celery
1/4 cup cream cheese, softened
2 tblsp. mayonnaise
1 tblsp. sliced or chopped black olives
1 1/2 tsp. sliced green onions, including some chives
1/8 tsp. dill weed
Pepper to taste

- Shred krab pieces, breaking up large pieces & mix all ingredients thoroughly in small, pretty glass bowl, wiping off excess krab mixture from the side of bowl.
- Chill and serve with crackers, inside halved avocados, on beds of crisp butter lettuce or use as a sandwich filler.

This recipe can be served all by itself as a side salad. The dill weed really makes this dish. I have served it in pita pockets with butter lettuce for a bridal shower & it was a big hit. I also like to serve it in halved avocados with a drizzle of Catalina or Thousand Island dressing on top. Great salad for the summer months. (Serves 4-6)



CRANBERRY, FETA & TOASTED WALNUT SALAD

1 - 10 oz package mixed salad greens
1 cup sweetened dried cranberries
1 - 4 oz. package crumbled Feta cheese
½ cup chopped walnuts, toasted
2 tblsp. balsamic vinegar
1 tblsp. honey
1 tsp. Grey Poupon Dijon mustard
¼ tsp. ground black pepper
¼ cup extra virgin olive oil.

- Spread walnuts in single layer on cookie sheet. Bake at 350 for 5 minutes or until lightly toasted.
- Toss greens, cranberries, cheese and toasted walnuts in large bowl.
- Mix together vinegar, honey, mustard & pepper with wire whisk until well blended. Gradually add oil, whisking constantly until well blended.
- Pour dressing over salad; toss to coat. Serve immediately.

This is one of my favorite salads and always gets rave reviews. You can substitute pecans for walnuts. The flavors really compliment each other. It might seem like there won't be enough dressing, but trust the recipe. It turns out to be the perfect consistency. (Serves 6)



CHINESE CABBAGE SALAD

1 head Napa cabbage, chopped
5 to 6 green onions, sliced
1 small can mandarin oranges, drained & cut in half
1/2 cup chopped cilantro
2 packages chicken flavored Top Ramen Noodles, broken up (Save the flavor packets)
1/4 cup melted butter
1/2 cup sesame seeds
1/2 cup raw sunflower seeds
1 package slivered almonds
1/2 cup oil
1/4 cup red wine vinegar
1/2 cup sugar
1 tsp. soy sauce
Pepper to taste

- **Combine cabbage, green onions, cilantro & oranges in large bowl; set aside.**
- **Brown together the broken ramen noodles, seeds & almonds in melted butter in skillet.**
- **In separate container, mix together the 2 chicken flavor packets, oil, vinegar, sugar, soy sauce, salt & pepper.**
- **Just before serving, mix all ingredients together in large bowl. Toss well.**

I like serving this recipe paired with Tri-Tip and Hash Brown Delight. This is a great salad to take to functions as it makes a large amount.



BLACK BEAN AND CORN SALAD

1 can (15 oz.) black beans, rinsed and drained
1 cup uncooked fresh corn or frozen (thawed) corn kernels
1 large ripe tomato, cut into 1/4-inch dice (about 1 cup)
1 small red onion, cut into 1/4-inch dice (about 1/2 cup)
2 tblsp. finely chopped fresh flat-leaf parsley or cilantro
2 tblsp. minced garlic
2 tblsp. white wine vinegar or distilled white vinegar
1/4 cup extra-virgin olive oil
1 tsp. chili powder
1/4 tsp. ground cumin
1 tsp. sugar
1/2 tsp. salt
1/4 tsp. freshly ground black pepper

- Place the black beans, corn, tomato, onion and parsley in a large bowl and stir gently to combine.
- Place the garlic, vinegar, olive oil, chili powder, cumin sugar, salt and pepper in a bowl and whisk to combine.
- Pour the dressing over the bean mixture and toss to coat.

The salad can be kept at room temperature for up to 6 hours. (Serves 4-6)



CRANBERRY JELLO SALAD

1 - 3 oz. raspberry jello
1 - 3 oz. lemon jello
1 whole can cranberry sauce, chilled
1 - 3 oz. package of cream cheese, softened
1/3 cup mayonnaise
1 - 8 oz. can drained crushed pineapple
1 cup real whipped cream

- Mix raspberry jello with 1 cup boiling water until dissolved. Add cranberry sauce & put into a serving container and chill until jelled.
- Mix lemon jello with 1 cup boiling water & set aside at room temperature.
- In another bowl, cream together the cream cheese & mayonnaise & mix real good. (You can even put this in a blender, if you wish.) Add this mixture to the cooled lemon jello.
- Add pineapple and fold in the whipped cream.
- Spread over the chilled and firm raspberry layer.
- Refrigerate at least 2 hours before serving.

This recipe has become a favorite at our Thanksgiving celebrations. It ends up being our only cranberry item and makes for wonderful leftovers. (Serves 6-8)



THAI NOODLE SALAD

1 lb. vermicelli
8 oz. snow peas, cut into strips
1 cup green onions, chopped
1 cup sliced red pepper
1/2 cup cilantro, chopped
1 cup dry roasted peanuts

Dressing:

1/3 cup rice wine vinegar
1/4 cup soy sauce
1 tblsp. fresh ginger, minced
1 tsp. garlic (2 cloves), chopped
1/3 cup Sesame oil or hot chili oil, or combine
1/2 tsp. black pepper
1/2 tsp. salt
1/2 tsp. sugar

Boil noodles al dente. Add dressing. Let sit, the longer the better. Add other ingredients and serve. Use hot chili oil to taste. Be careful with it!!



SHRIMP, CUCUMBER & MANGO SALAD

1 pound large shrimp (about 30) shell on
1/2 cup, plus 3 tblsp. fresh lime juice (about 8 limes)
1/2 English cucumber, halved lengthwise & cut crosswise 1/4 inch thick
2/3 cup chopped fresh mango
1/2 cup finely chopped red onion
1 jalapeno chile, stem & seeds removed, finely chopped
1/4 cup plus 3 tblsp. fresh cilantro
Coarse salt & freshly ground pepper to taste

- Prepare an ice-water bath. Bring a large pot of water to a boil. Reduce heat to medium; poach shrimp until just cooked through, 1 1/2 to 2 minutes. Transfer shrimp to ice-water bath; let cool.
- Drain shrimp, peel, devein, and slice each in half. Toss shrimp with 1/2 cup lime juice in a non-reactive dish. Refrigerate, covered, stirring halfway through, for at least 2 hours. Drain.
- Toss together shrimp, cucumber, mango, onion, jalapeno, cilantro, 2 tblsp. lime juice, 3/4 teaspoon salt, and a pinch of pepper. Refrigerate for 30 minutes. Stir in remaining tablespoon lime juice before serving.

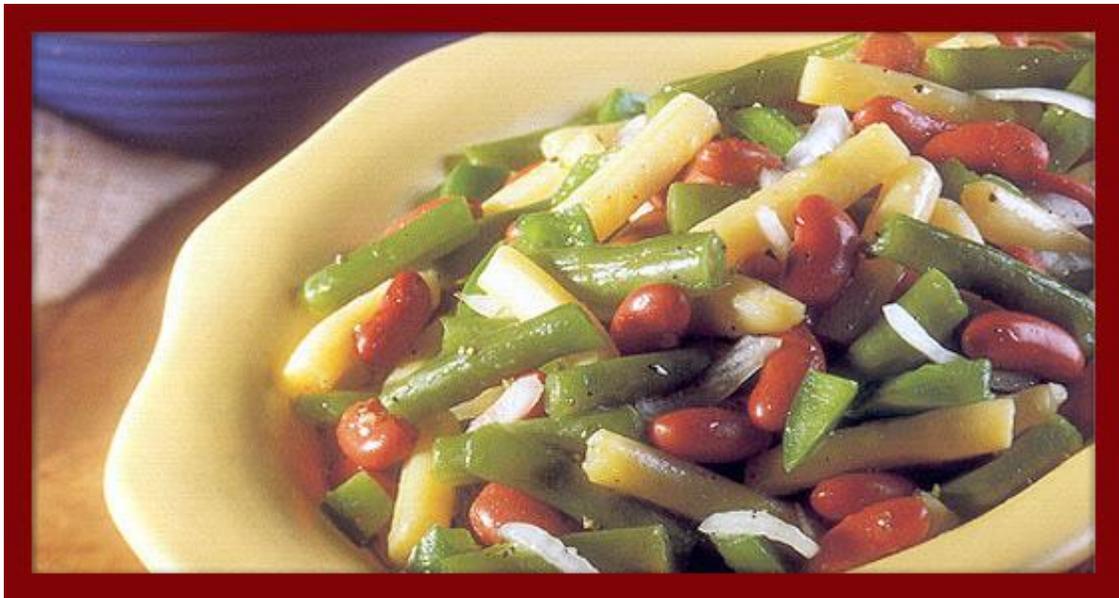
I stole this recipe from Martha Stewart. I wanted something that didn't require heating the kitchen and was fresh and healthy. I'm a sucker for anything with mango and/or cilantro.



FOUR BEAN SALAD

1 (15 ounce) can cut green beans
1 (15 ounce) can wax beans
1 (15 ounce) can garbanzo beans
1 (15 ounce) can kidney beans
1/2 red onion, chopped
3/4 cup white sugar
2/3 cup distilled white vinegar
1/3 cup vegetable oil
1/2 teaspoon sea salt
1/2 teaspoon ground black pepper
1/2 teaspoon celery seed

- Drain and rinse all canned beans in a colander.
- Mix together onion, sugar, vinegar, vegetable oil, salt, pepper and celery seed.
- Add beans and mix thoroughly. Let sit in refrigerator for at least 12 hours. (Serves 8)



ST. PATRICK'S DAY SALAD

- 1 pint small curd Cottage cheese
- 1 (4 oz) container of Cool Whip, thawed
- 1 (3 oz) package of lime Jello
- 1 (10 oz) can pineapple tid-bits, well drained

- Fold Cottage cheese and Cool Whip together.
- Add dry jello and mix well.
- Add well drained pineapple and refrigerate for 30 minutes or overnight before serving.

This salad is quick and easy to make and always enjoyed by everyone. Double or triple the recipe for big crowds or pot-lucks. (Serves 6)



CANTALOUPE and CUCUMBER SALAD

1/4 cup fresh lime juice

1/4 teaspoon Kosher salt or Sea salt

1/8 teaspoon coarse ground pepper

1 large seedless English cucumber, peeled & coarsely chopped

2 ripe cantaloupes, coarsely chopped

3 green onions, thinly sliced

1/2 cup chopped cilantro leaves

- **In large bowl, combine lime juice, salt and pepper until well blended.**
- **Add cucumber, cantaloupe, green onion, and cilantro; toss to coat. Makes 8¹/₂ cups.**

This is a great and cool salad to serve at summer b-bq's and it is also very healthy. Each serving has approximately 45 calories, 0 fat, 0 cholesterol, 70 mg sodium, 11 g carbohydrate, 1 g fiber, and 2 g protein.



CHILI CHEESE FRITO SALAD

2 cans yellow kernel corn, drained
1/2 red bell pepper, chopped
1/2 green bell pepper, chopped
1/2 purple onion, chopped
1 cup light or regular mayonnaise
1 cup shredded Colby/Jack cheese
5 ounce bag of chili cheese flavor Frito corn chips

- Mix all the ingredients except the chips.
- Add the chips in before serving, otherwise the chips will get soggy.

This is SUCH an easy and unique salad which everyone enjoys and raves about. I choose to crush the chips and place them by themselves in a bowl next to the salad so everyone can serve up the crushed chips themselves on their salad so everything stays fresh. I am going to add ground turkey to it the next time I make it, as I think it would be a big hit. Enjoy!!



CHILLED ARTICHOKE RICE SALAD

- 1 (8oz.) box Chicken Rice-a-Roni
- 2 green onions chopped
- 12 large pimento stuffed green olives sliced
- 1 medium red bell pepper diced
- 1 (8 oz.) can water chestnuts chopped or sliced as preferred
- 1/2 cup slivered almonds
- 2 - (6 oz.) jars artichokes marinated in oil chopped
(reserve oil for dressing)
- 1/4 cup mayonnaise
- 1/2 tsp. curry powder

- Prepare Rice-a-Roni as directed but reduce the water by 1/4 cup. (Do not overcook! Rice-a-Roni should be tender firm.) Chill rice.
- Reserve marinade from artichokes and whisk thoroughly with mayonnaise and curry powder to make dressing.
- Add remaining ingredients to rice and toss with dressing. Chill thoroughly before serving.

May be made a day ahead. Great salad to take to pot-lucks. Serves 8.



ANGEL HAIR PASTA WITH FETA AND SUNDRIED TOMATOES

1 (16 oz.) package of Angel Hair Pasta
1 (16 oz.) jar of sundried tomatoes packed in oil
(Reserve oil marinade)
2 small cans of sliced black olives, drained
1 (8 oz) container crumbled Feta cheese
1 bunch of cilantro leaves, chopped
Salt and pepper to taste

- Boil pasta until al-dente. Rinse and drain with hot water in colander, then transfer while warm to a large salad bowl.
- Drain all of the sundried tomato marinade into the hot pasta and stir well.
- Add drained cans of black olives, chopped sundried tomatoes and the crumbled Feta cheese, stir well.
- Add chopped cilantro and salt and pepper to taste. (Extra oil olive may be needed if mixture appears too dry).

Serve warm or cold. (I prefer cold.) This is a fantastic summer salad.
Serves 8.



OVERNIGHT LAYERED GREEN SALAD

1 medium head lettuce-shredded
4 hard boiled eggs-sliced or chopped
4 Roma tomatoes-chopped
1 bunch green onions-sliced
1 (8 oz) can sliced water chestnuts
2 stalks celery-chopped
1 (10 oz.) package frozen peas-uncooked
2 cups mayonnaise
1/2 cup sour cream
2 tsp. sugar
1 tsp. garlic salt
1 cup grated Colby-Jack cheese
3/4 lb. bacon, fried crisp, drained & crumbled

- Layer first 7 ingredients in order in glass dish.
- In small bowl, combine mayonnaise, sour cream, sugar & salt. Carefully spread mayo mixture over peas, sealing to the edges.
- Sprinkle cheese over mayo mixture, then bacon. Cover with plastic wrap & chill for at least 24 hours.

This recipe is a combination of my mother's and Food Network's Pioneer Woman's. It is great to take to pot-lucks and summer barbeques. (Serves 10-12)



RED, WHITE & BLUE SPINACH SALAD

2 tbslp. toasted sesame seeds
1 tbslp. poppy seeds
1/4 cup white sugar
1/2 cup olive oil
1/4 cup balsamic vinegar
1/4 tsp. paprika
1/4 tsp. Worcestershire sauce
1 tbslp. finely minced white onion
10 ounces fresh baby spinach
1 quart strawberries, sliced
Large handful of fresh blueberries
8 oz. container of Feta or Blue Cheese crumbles
1/4 cup slivered almonds.

- In a medium bowl, whisk together the sesame seeds, poppy seeds, sugar, olive oil, vinegar, paprika, Worcestershire and onion.
- Cover and chill for one hour.
- In a large bowl, combine the spinach, strawberries, blueberries, cheese and almonds.
- Pour dressing over salad and toss.
- Refrigerate 10 to 15 minutes before serving. (Serves 4)



SHOEPEG CORN SALAD

Dressing

- 1/2 cup mayonnaise
- 3 green onions, thinly sliced
- 2 tbls. white wine vinegar
- 2 tbls. minced pickled jalapeno peppers
- 2 tbls. minced fresh cilantro
- 1 tbls. light olive oil
- Garlic salt & ground pepper to taste

Vegetables

- 2 (11 ounce cans) shoepeg corn, rinsed & drained
- 1 cup halved grape tomatoes

- Whisk dressing ingredients in a bowl until smooth.
- Gently stir corn and tomatoes into the dressing to coat.
- Transfer salad to a serving dish, cover with plastic wrap, and refrigerate at least 2 hours. (Serves 8)



4TH OF JULY JELLO SALAD

1 package (3 ounces) berry blue gelatin
2 cups boiling water, divided
2-1/2 cups cold water, divided
1 cup fresh blueberries
1 envelope unflavored gelatin
1 cup heavy whipping cream
6 tablespoons sugar
2 cups (16 ounces) sour cream
1 teaspoon vanilla extract
1 package (3 ounces) raspberry gelatin
1 cup fresh raspberries
Whipped topping and additional berries, optional

- In a large bowl, dissolve berry blue gelatin in 1 cup boiling water; stir in 1 cup cold water.
- Add blueberries. Pour into a 3-qt. serving bowl.
- Refrigerate until firm, about 1 hour.
- In a saucepan, sprinkle unflavored gelatin over 1/2 cup cold water; let stand for 1 minute.
- Add cream and sugar; cook and stir over low heat until dissolved. Cool to room temperature.
- Whisk in sour cream and vanilla. Spoon over blue layer. Refrigerate until firm.
- Dissolve raspberry gelatin in remaining hot water; stir in remaining cold water.
- Add raspberries. Spoon over cream layer. Chill until set.
- Top with whipped topping and berries if desired.



BACON RANCH PEA SALAD

4 slices bacon

1 (16 ounce) package frozen green peas

1/3 cup chopped red onion

1/3 cup chopped celery

1/2 cup prepared Ranch dressing

Dash of curry powder (optional)

1/2 cup shredded Colby/Jack cheese

- Cook bacon in skillet until crispy.
- Remove bacon onto paper towels to drain.
- Run hot water over peas in colander until thawed.
- Crumble bacon.
- In a bowl combine bacon, peas, onions, celery, curry, Ranch dressing and cheese.
- Cover and refrigerate at least 30 minutes before serving.

(Serves 4)



CHRISTINE'S CANDIED WALDORF SALAD

1/2 cup mayonnaise

2 teaspoons lemon juice

3 large, Fuji or Gala apples, cored and chopped

1 1/2 cup, thinly chopped celery

1/2 cup candied walnuts (I use Emerald's Original)

- ❖ Do not peel apples. Core and chop apples.
- ❖ Mix chopped apples in lemon juice.
- ❖ Combine mayonnaise, celery and walnuts.
- ❖ Stir well and refrigerate before serving.
- ❖ Raisins and/or chopped chicken can be added; adjust mayonnaise.
- ❖ Serves 6.

This is a great recipe to take to a summer b-bq. Make it the night before so all the flavors have a chance to absorb. Remember to mix the chopped apples in the lemon juice to reduce browning. Have fun adding different ingredients to make this your own.



ROASTED BEET SALAD

4 medium beets, scrubbed & trimmed
1/3 cup chopped walnuts
3 tblsp maple syrup
1 (10 ounce) package baby spring mix
1/2 cup frozen orange juice concentrate
1/4 cup balsamic vinegar
1/2 cup extra virgin olive oil
2 ounces crumbled goat cheese

- Clean beets and rub with olive oil, salt and pepper. Wrap in foil.
- Either bake at 450 degrees for one hour in the oven or place on b-bq at 350–400 degrees for one hour.
- Let cool, then cut in to cubes.
- While the beets are cooking, place the walnuts in a skillet over medium-low heat. Heat until warm and starting to toast, then stir in the maple syrup. Cook and stir until evenly coated, then remove from the heat and set aside to cool.
- In a small bowl, whisk together the orange juice concentrate, balsamic vinegar and olive oil to make the dressing.
- Place a large helping of baby greens onto each of four salad plates, divide candied walnuts equally and sprinkle over the greens. Place equal amounts of beets over the greens, and top with dabs of goat cheese.
- Drizzle each plate with some of the dressing.



THAI SLAW WITH PEANUT DRESSING

6 cups chopped cabbage
1 cup chopped carrots
1 red bell pepper, chopped into matchsticks
½ cup sliced green onions
1/3 cup chopped cilantro

Dressing: 1/3 cup creamy peanut butter, 2 tblsp. fresh lime juice
1 ½ tblsp. rice vinegar, 1 ½ tblsp. soy sauce
2 tblsp. honey, 1 ½ tblsp. packed brown sugar
1 ½ tsp. sesame oil, 1 tsp. siracha
2 tsp. peeled & finely minced ginger
1 large clove garlic, finely minced

- Add all salad ingredients to a medium salad bowl and toss.
- In a mixing bowl whisk together all dressing ingredients until well combined (if preferred you can season with a little salt).
- Pour dressing over salad and toss to coat.
- Sprinkle with sesame seeds if desired and serve immediately.

(Note that you can make the salad and dressing portion ahead of time, just refrigerate both separately and add dressing when ready to serve. Also, don't add the dressing to the full portion if you don't plan to eat it all right away, just add to individual servings).



GURKENSALAT

(German Cucumber Salad)

2 large cucumbers, sliced thin (I leave peel on)
1/2 large white onion, thinly sliced
1 teaspoon salt
1/2 cup sour cream
2 tablespoons white sugar
2 tablespoons cider vinegar
1 teaspoon fresh or dried dill
1 teaspoon fresh or dried parsley
1 teaspoon paprika

- Spread cucumbers and onion on a platter; season with salt and let rest for 30 minutes. Squeeze excess moisture from cucumbers.
- Stir sour cream, sugar, vinegar, dill, and parsley together in a large bowl.
- Fold cucumber and onion slices into the sour cream mixture.
- Refrigerate 8 hours to overnight; garnish with paprika to serve.



VEGETABLES/SIDE DISHES

HASH BROWN DELIGHT

1 - 2 lb package of shredded frozen hash browns, thawed

1/2 cup & 1/4 cup melted butter

1 can condensed cream of chicken soup

1 - 8 oz. container of sour cream

1/2 cup chopped onions

2 cups grated Colby/Jack cheese

1 tsp. garlic salt & 1/4 teaspoon black pepper

2 cups crushed cornflakes

- Preheat oven to 350 degrees. In a large bowl, combine thawed hash browns, 1/2 cup melted butter, cream of chicken soup, sour cream, chopped onion, cheese, salt & pepper.
- Place mixture in a greased 3 quart casserole dish or a 13x9 pan.
- In a separate small bowl, mix 1/4 cup melted butter & crushed cornflakes.
- Spread cornflakes evenly over hash brown mixture and bake uncovered in preheated oven for 40 minutes.

I've never had more requests of a recipe than this one! This is also a good recipe to serve at brunches and makes excellent left overs.

(Serves 6-8)



POLYNESIAN RICE

1 cup rice (not instant)

1/4 cup soy sauce

1/4 lb. sliced bacon, chopped, reserve drippings

3 green onions, chopped, including tops

- Cook rice according to directions.
- In a separate fry pan, cook chopped bacon. When almost crisp, add green onions & cook until wilted.
- Add cooked rice to bacon, with grease, onions & soy sauce.
- Mix together and serve. You may add more soy sauce until the taste is the way you prefer.

I serve this recipe paired with Waikiki Meatballs. (Serves 4)



GREEN BEANS WITH BACON and VINEGAR

1/2 lb. bacon

1/2 white onion, diced

2 tblsp. white vinegar

2 cans French style green beans

- Fry bacon crisp. Remove from pan & drain; leaving 1/2 of drippings in pan.
- Add beans, onion & vinegar - cover & simmer.
- Break bacon into small bits. Stir bacon into bean mixture and serve immediately.

Several people told me that they loved this recipe and they didn't even like green beans! We serve this recipe at Thanksgiving, replacing the standard green beans with soup & French fried onions. (Serves 4-6)



GLAZED CARROTS WITH BACON and ONION

1 lb. carrots, peeled & sliced diagonally
3 slices bacon
1 small red or white onion, chopped
3 tblsp. brown sugar
1/8 tsp. black pepper

- Cook carrots, covered, in small amount of boiling water for 15 minutes or until crisp tender; drain.
- Cook bacon in skillet until crisp. Remove bacon from pan & crumble.
- Reserve 1 tblsp. bacon drippings in skillet.
- Saute' onion in drippings until tender.
- Add brown sugar, pepper & carrots.
- Cook until heated & sprinkle with crumbled bacon.

This is a favorite recipe of mine that came from Texas. I always serve this with my Stuffed Cornish Game Hens and wild rice. It goes really well with baked ham, also. Try this recipe on people who think they don't like cooked carrots! (Serves 4)



LINGUINE WITH SNOW PEAS, CUCUMBER & PEANUT SAUCE

2 cloves garlic
2 tbslp. soy sauce
1/3 cup creamy peanut butter
2/3 cup chicken broth
1 1/2 tbslp. lime juice
1/2 tsp. red pepper flakes
3/4 tsp. garlic or sea salt
3/4 lb. linguine
3/4 lb. snow peas, cut diagonally into thin slices
1 1/2 cups bean sprouts
2 scallions, chopped, including tops
1 cucumber, peeled, halved, seeded & sliced thin
1/2 cup chopped peanuts



- In a blender or food processor, combine the garlic, soy sauce, peanut butter, chicken broth, lime juice, red-pepper flakes, & 1/2 tsp. of the salt. Puree until smooth.
- In a large pot of boiling, salted water, cook the linguine until almost done, about 9 minutes.
- Stir in the snow peas & bean sprouts & cook until the vegetables & pasta are just done, about 3 minutes more.
- Drain & toss with the peanut sauce, the remaining 1/4 tsp. salt, the scallions, cucumber, & 1/3 cup of the peanuts.
- Serve with the remaining peanuts sprinkled over the top.

This recipe serves 4, so you might want to double it. It's really good with a chilled, fruity white wine, which compliments the spice of the dish. Enjoy!!

FATHER'S DAY BAKED BEANS

1/2 pound ground beef
1/2 pound bacon
1 medium onion, chopped
1 cup packed brown sugar
1/4 cup ketchup
1/4 cup barbecue sauce
1 tablespoon prepared mustard
1/2 teaspoon pepper
1/2 teaspoon chili powder
1 (16 ounce) can pork and beans, undrained
1 (16 ounce) can kidney beans, rinsed and drained
1 (16 ounce) can Great Northern beans, rinsed and drained

- In a large skillet, cook bacon until crisp, remove, drain drippings.
- Cook meat and onion until meat is done and onion is tender. Drain any fat.
- Chop bacon.
- Combine all remaining ingredients except beans. Add to meat mixture; mix well.
- Stir in beans. Place in a greased 2-1/2-qt. casserole.
- Bake, covered, at 350 degrees F for 1 hour or until heated through.



MAMA'S SWEET POTATO BAKE

5 large sweet potatoes, cooked, mashed & cold

1/2 cup milk

1/4 cup butter, softened

3 eggs

1 tsp. salt

1 tsp. vanilla extract

TOPPING: 1/2 cup packed brown sugar

1/2 cup chopped pecans

1/4 cup all-purpose flour

2 tblsp. cold butter

- In a mixing bowl, beat sweet potatoes, milk, butter, eggs, salt and vanilla until smooth. Transfer to a greased 2-quart baking dish.
- In a small bowl, combine brown sugar, pecans and flour; cut in butter until crumbly. Sprinkle over potato mixture.
- Bake, uncovered, at 325 degrees for 45-50 minutes or until golden brown.

This will become a Thanksgiving favorite in your house!



BAKED CREAMED SPINACH

1 chopped onion
4 Tablespoons unsalted butter
1/4 cup flour
1/4 teaspoon nutmeg
1 cup heavy cream
2 cups milk
5 (10 ounce) packages frozen spinach-thawed
1 cup grated parmesan (split in half)
1/2 cup grated Gruyere

- Sauté onion in butter.
- Add flour & nutmeg. Cook, stirring for two minutes.
- Add heavy cream & milk and cook until thick.
- Wring as much water as possible from the spinach.
- Add spinach and 1/2 cup freshly grated parmesan, mix well.
- Season with salt and pepper then place in a 9x13 baking dish.
- Top with remaining 1/2 cup grated parmesan & 1/2 cup grated Gruyere.
- Bake at 350 until hot and bubbly.



TAILGATING BAKED BEANS

2 (15 ounce) cans kidney beans, drained
1 (15 ounce) can butter beans, drained
1 (16 ounce) can pork and beans
1/2 pound bacon, cut into small pieces
1 large onion, chopped
2 cloves garlic, chopped
3/4 cup brown sugar
1/2 cup ketchup
1/2 cup vinegar
1/4 cup molasses
1 teaspoon dry mustard

- Preheat oven to 350 degrees.
- Place kidney beans, butter beans, and pork and beans in a 2-quart casserole dish.
- Heat a saucepan over medium heat; cook and stir bacon, onion, and garlic until bacon is browned, about 10 minutes. Pour off excess fat.
- Whisk brown sugar, ketchup, vinegar, molasses, and mustard into bacon mixture; simmer until cooked through, about 20 minutes. Pour sauce over beans in the casserole dish.
- Bake in the preheated oven until bubbling, 1 hour 15 minutes.
(Serves 16)



AWESOME ACORN SQUASH

1 medium acorn squash

2 tablespoons salted butter

Nutmeg

Cinnamon

Brown Sugar

- Cut squash in half and seed it.
- Microwave on high for 5 minutes.
- Cut through the flesh with a knife in a criss-cross pattern.
- Put about 1 softened tablespoon of butter in each half and spread it around on the top edges and inside.
- Lightly sprinkle nutmeg all over and then about twice as much cinnamon.
- Follow it up with brown sugar (1-2 tblsp. each half depending on how sweet you like it).
- Bake at 350 for about 20 minutes.

You'll agree this squash is Awesome!!



YELLOW SQUASH CASSEROLE

4 cups sliced yellow squash
1/2 cup chopped onion
Minced garlic to taste
35 Ritz crackers, crushed
1 cup shredded Colby/Jack or Pepper/Jack cheese
2 eggs, beaten
3/4 cup milk
1/4 cup butter, melted
1 teaspoon Kosher salt
Ground pepper to taste
Nutmeg to taste
2 tablespoons melted butter

- Preheat oven to 400 degrees.
- Place squash, onion and garlic in a large skillet over medium heat. Pour in a small amount of water. Cover, and cook until squash is tender, about 5 minutes. Drain well, and place in a large bowl.
- In a medium bowl, mix together cracker crumbs and cheese. Stir half of the cracker mixture into the cooked squash and onions.
- In a small bowl, mix together eggs and milk, then add to squash mixture.
- Stir in 1/4 cup melted butter, and season with salt, pepper and nutmeg.
- Spread into a 9x13 inch baking dish. Sprinkle with remaining cracker mixture, and drizzle with 2 tablespoons melted butter.
- Bake in preheated oven for 25 minutes, or until lightly browned.



FRIED CABBAGE

6 slices bacon, chopped
1/2 cup chopped white onion
6 cups cabbage, cut into thin wedges
2 tablespoons water or chicken broth
1 pinch white sugar
Salt and pepper to taste
1 tablespoon cider vinegar

- Place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown.
- Remove bacon, and set aside.
- Cook onion in the hot bacon grease until tender.
- Add cabbage, and stir in water, sugar, salt, and pepper. Cook until cabbage wilts, about 15 minutes.
- Stir in bacon. Splash with vinegar before serving.

Great side dish for St. Patrick's Day or Easter. Serves 6.



PARMESAN CHERRY TOMATOES

2 pints cherry or pear tomatoes, red and yellow

½ cup panko bread crumbs

¼ cup coarsely grated Parmesan cheese

Coarsely ground black pepper to taste

Coarsely ground kosher/sea salt to taste

¼ cup fresh chopped herbs: any combination of basil, parsley and chives

2 Tablespoons olive oil to drizzle

- Cut the cherry tomatoes in half, lengthwise
- In a bowl toss with the panko, Parmesan cheese, pepper, salt and fresh herbs
- Spoon into six ramekins, or oven safe small bowls
- Drizzle with oil
- Bake at 375 degrees until a slight brown shows on some tomatoes, approximately 15 minutes
- Serve hot

This dish came from a Bed and Breakfast in Lancaster, PA. It's wonderful for breakfast or dinner and a great use of fresh tomatoes at the end of the summer. (Serves 6)



CHRISTINE'S CORN PUDDING

3 eggs

1/3 cup butter, melted

1/4 cup white sugar

3/4 cup evaporated milk

Splash of vanilla

Kosher salt to taste

Sprinkle of nutmeg

4 tablespoons corn starch

1 can whole kernel corn, drained

2 cans creamed corn

- Preheat oven to 400 degrees. Spray non-stick spray on a shallow 2 quart casserole dish.
- Whisk together in separate bowl evaporated milk and cornstarch until smooth.
- In a large bowl, lightly beat eggs. Add milk mixture, melted butter, sugar, vanilla, salt & nutmeg.
- Stir in corn and mix well. Pour mixture into prepared baking dish.
- Bake uncovered for 50 minutes to 1 hour.

This is true comfort food for those cool Fall evenings. Recipe serves 8.



MAIN DISHES

GREEN CHILIE ENCHILADAS

1 lb. hamburger
Garlic salt & cumin to taste
1 small white onion, chopped
1 small can green chilie enchilada sauce
1 - 20 oz. can green chilie enchilada sauce
1 - 8 oz. can chopped green chilies
1 package 10" flour tortillas (Gordita size)
1 lb. grated Colby/Jack cheese
Soft margarine (enough to spread on tortillas)



- Fry hamburger with onion & drain off grease. Add garlic salt & cumin.
- Pour 1/2 can of 20 oz. enchilada sauce & can of chilies into meat & onion mixture. Reduce heat & simmer until liquid is nearly absorbed.
- Pour a little amount of enchilada sauce on bottom of 13x9 glass pan, covering bottom.
- Spread margarine on one side of tortilla.
- Place meat mixture on edge of tortilla & sprinkle cheese on top. Roll tortilla tight & place in glass dish. Repeat to all, placing tortillas side by side.
- Pour remaining enchilada sauce on top & sprinkle with remaining cheese. Cover with foil & bake at 350 for 35 minutes, removing foil for last 5 minutes.

I serve this paired with Spanish Rice & Green Salad. (Serves 8-10)

MAGIC MEATLOAF

2 lb. ground beef
2 eggs
1 cup bread crumbs
2 tsp. garlic salt
1/2 tsp. pepper
1/2 cup chopped celery
1/2 cup chopped onion
Fresh garlic to taste

Sauce:

1/2 cup catsup
1/3 cup brown sugar
1 1/2 tsp. mustard
2 Tbsp. vinegar
1/2 tsp. nutmeg

- Mix all the meat loaf ingredients together with 1/2 the sauce.
- Shape into a loaf and pour the remaining sauce on top of meat loaf.
- Bake at 325 degrees for 1 1/2 hours.

The special ingredient in this dish is the sauce. You might want to make extra sauce to have on the side. The aroma that fills your home while cooking is almost as good as the meatloaf itself. This is my definition of comfort food!



CRANBERRY CHICKEN

1 chicken, cut in pieces (I use skinless thighs)
1 package dry onion soup mix
1 - 8 oz. bottle French dressing (or creamy French)
1 - 16 oz. can whole cranberry sauce

- Skin chicken and brown in oil. Season with salt & pepper.
- Arrange in flat baking dish.
- Mix onion soup mix, French dressing & cranberry sauce in bowl. Spread over chicken.
- Bake at 325 for one hour.
- Serve with white rice, spooning sauce over rice.

This is a very simple dish with loads of flavor. Easy to make the night before and then just pop in the oven. (Serves 4-6)

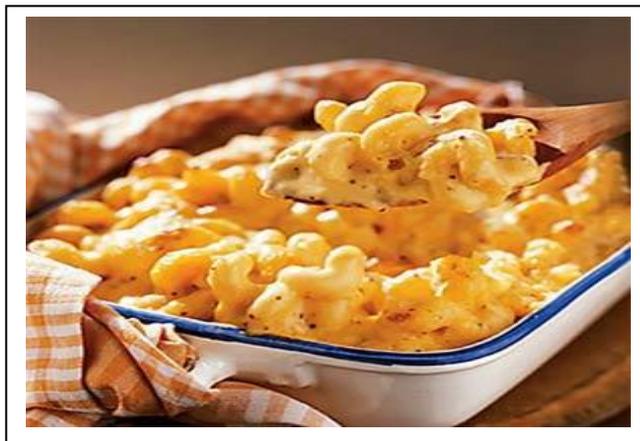


MAMA'S MACARONI AND CHEESE

2 cups of shredded mild cheddar
2 cups of shredded Colby/Jack blend
Small box of Velveta cheese, sliced or cubed
1 box of elbow macaroni or noodle of choice
4 eggs
3 cups whole milk
1 cup heavy cream
½ stick of butter, melted
Salt & pepper to taste

- Preheat oven to 350 and spray 13x9 glass pan with non-stick spray.
- Boil noodles as per directions on box until just undercooked. Quick rinse, shake, drain & put to the side.
- Mix eggs, milk, cream & salt & pepper; whisk until well blended.
- Pour ½ of milk mixture in bottom of the pan.
- In a separate bowl, combine shredded cheeses and noodles. Mix well and pour into dish.
- Add sliced Velveta slices on top of macaroni mixture.
- Pour the remaining milk mixture on top of velveta. Poke holes so milk mixture can get all the way through.
- Melt butter and pour over mixture. Sprinkle salt & pepper to taste.
- Cover lightly with foil & bake in oven for 45 minutes. Remove foil & cook 5-10 minutes more until golden.
- Let stand for at least 10-15 minutes before serving.

This will definitely take you back to your childhood! (Serves 8-10)



STUFFED CORNISH GAME HENS

4 Cornish Game Hens
2 tblsp. butter, plus ½ cup melted butter
1 container fresh, sliced mushrooms
½ cup chopped onions
6 tblsp. minced parsley (fresh or dried)
1 pound hot Italian sausage
2 cloves minced garlic
1 cup Italian bread crumbs
2 eggs
½ cup dry white wine
Paprika and black pepper



- Saute' onion, garlic & mushrooms in 2 tblsp. butter until soft.
- Add sausage meat & saute' until no longer pink.
- Remove from heat; stir in parsley & bread crumbs; let cool.
- Add eggs once stuffing mixture has cooled. Mix thoroughly.
- Spray 13x9 glass pan with non-stick spray. Remove insides from hens, rinse & pat dry.
- Stuff each hen with ¼ of the stuffing & arrange in baking dish with breast facing up.
- Mix ½ cup of melted butter with ½ cup white wine. Pour over chicken.
- Shake paprika and pepper over chicken & place in preheated 350 oven for 1-1/2 hours until brown, basting often.

If you want to impress someone with a nice meal, this is the one to make! I serve this with my Glazed Carrots with Bacon n Onion and Uncle Ben's Wild Rice. This can serve 4 hungry people or the hens can be sliced in half in order to serve 8. You can use mild sausage instead of hot.

HAWAIIAN CHICKEN

1 chicken, cut up in pieces (or skinless, boneless thighs)

1/2 stick butter, melted

Flour, enough to coat chicken

1/2 cup soy sauce

1/2 cup water

2 heaping tablespoons yellow or spicy mustard

- **Mix soy sauce, water & mustard in bowl, whisking until smooth.**
- **Marinate cut up chicken pieces in soy mixture for 30 minutes to one hour. (I've even done it overnight before.)**
- **Pour melted butter in oblong glass pan.**
- **Roll marinated chicken pieces in flour & place in baking dish.**
- **Bake at 375 for 45 minutes. Turn pieces over & bake 15 minutes longer.**

I usually use skinless, boneless thighs and they turn out wonderful. This recipe comes from my mother & it was one of my favorites growing up. (Serves 4)



CHICKEN CALIENTE

1 large can chicken, or 2 small cans
1 can cream of chicken soup
1 - 8 oz. can chopped green chilies
1 - 5 oz. can pet milk (not condensed!)
½ cup chopped red onion
½ pound grated Colby/Jack cheese
6 large flour tortillas

- Combine all ingredients in large bowl except tortillas & mix well.
- Tear 3 tortillas into pieces & place in bottom of casserole dish.
- Top with ½ of the chicken mixture.
- Layer the remaining 3 torn tortilla pieces on top of chicken mixture.
- Cover with the remaining chicken mixture & bake in 350 oven for 30 minutes.

This is a quick & easy meal if you mainly have canned ingredients on hand. Boiled & shredded chicken can be substituted for canned chicken, but then you lose the convenience factor! Sour cream and/or salsa can be used as garnish. My mother made this recipe for me growing up & it was one of my favorites. I find that once kids get passed the “what is this?” face & actually taste it, they finish their plate! This can be made the night before & then tossed in the oven to bake. (Serves 6-8)



BAKED STUFFED SHELLS

1/2 (12 ounce size) package jumbo pasta shells or manicotti shells
1 lb. carton small curd cottage cheese
1 - 3 oz. package cream cheese, softened
1 - 8 oz. package shredded mozzarella cheese
1 large egg
2 cloves garlic, minced
1/4 cup Italian bread crumbs
1/4 cup fresh or dried chopped parsley
1/2 tsp. garlic salt
1 - 32 oz. jar of your favorite spaghetti sauce

- In a large pot, cook shells as package directs. Rinse & drain.
- In a bowl combine cottage cheese, cream cheese, 1/2 the mozzarella, egg, garlic, bread crumbs, parsley & salt.
- Spoon 1 cup spaghetti sauce into a 13x9 baking pan.
- Stuff cheese mixture into shells. Place stuffed shells, filling side up, in baking pan.
- Spoon remaining sauce over shells & sprinkle with remaining cheese.
- Bake at 375 for 25 minutes or until hot & bubbly.

I serve this with garlic bread & a green salad. I have often given this meal to people in meal's ministry. It's a meal that every member of the family tends to like. (Serves 6)



CRUNCHY BAKED CHICKEN TENDERS

1 (2.5 lb.) bag of frozen chicken tenders, thawed
1 cup sour cream
2 tablespoons fresh lemon juice
2 teaspoons soy sauce
1 dash pepper
1 (6 oz.) package herb-seasoned stuffing mix, crushed into crumbs
1/2 cup butter, melted

- Preheat oven to 350. Lightly grease a glass 13x9 baking dish.
- In a medium bowl stir together the sour cream, lemon juice, soy sauce & pepper.
- Dip each chicken tender in the sour cream mix, then roll in the stuffing crumbs to coat.
- Arrange chicken in the prepared baking dish.
- Pour melted butter over chicken and bake for 25-30 minutes.

This is a new recipe I found and I am really enjoying it. It is easy to put together and cooks up fast. I served this with steamed broccoli and a green salad and it was a hit with the family!

(Serves 4-6)



WAIKIKI MEATBALLS

(Meatballs)

1 ½ pounds lean ground beef
2/3 cup bread crumbs
1/3 cup minced onion
1 egg
1 ½ teaspoon garlic salt
¼ teaspoon ginger
¼ cup milk



(Sauce)

2 tblsp. cornstarch
½ cup brown sugar
1 can (20 oz) crushed pineapple (reserve drippings)
1/3 cup vinegar
1 tblsp. soy sauce
1/3 cup chopped green pepper
½ cup chopped red or white onion

- Mix thoroughly the beef, crumbs, onion, egg, salt, ginger & milk.
- Shape mixture into round balls. Brown & cook meatballs in electric skillet or large skillet on stove.
- Remove meatballs from pan, keep warm & pour out fat.
- In separate bowl mix cornstarch & sugar. Stir in pineapple syrup, vinegar & soy sauce until smooth.
- Pour into skillet & cook over medium heat, stirring constantly, until mixture thickens & boils.
- Boil & stir 1 minute.
- Add meatballs, pineapple, green pepper & onion.
- Heat through and serve.

(Serves 6)

CHRISTINE'S FAMOUS FRIED CHICKEN

1 (4 lb.) package frozen or thawed party wings
3 eggs, beaten
Splash of milk or buttermilk
Enough flour to fill 1/3 of a plastic gallon storage bag
1 1/2 cups Italian bread crumbs (approx.)
Garlic salt & Seasoning Salt/Pepper
Enough cooking oil to cover 1/2 of large electric skillet



- Heat oil on highest setting in electric skillet.
- Thaw chicken, rinse & pat dry.
- Beat eggs with splash of milk or buttermilk.
- Prepare storage bag with 1/3 of flour, bread crumbs, garlic & seasoning salts & pepper.
- Dredge chicken pieces into egg mixture, shaking off excess & place into storage bag, no more than 6 pieces at a time.
- Seal bag & shake to coat chicken. Remove coated chicken pieces to a plate. Repeat until all chicken has been coated.
- If desired, add more eggs & milk & do a second coat to all chicken pieces. (You will have to add fresh flour to your mixture if you do a second coat.)
- Place enough chicken to fill skillet & fry until golden brown. Place chicken in baking dish lined with paper towels, place in warm oven & cover with foil.
- Continue frying chicken until all pieces are done, adding to the baking dish in oven. Serve warm.

This is my own recipe & I never measure out any ingredients. I do it by looks, so I had to guess on the amount of flour & bread crumbs. No matter what, every batch turns out fabulous! I serve this with my Potato Salad & a Ceasar Salad. I still haven't decided if I like it better hot or cold the next day!

HONEY GLAZED EASTER HAM

5 to 8 pounds of ready-to-eat ham (I prefer a spiraled ham)

1/4 tsp. ground cloves

1/4 cup brown sugar

1 cup of honey

2/3 cup butter

Disposable pan or foil lined pan (I use a dutch oven)

- Preheat oven to 325 degrees.
- Score ham. Place ham in foil lined pan or disposable pan.
- In the top half of a double boiler, heat the cloves, brown sugar, honey and butter.
- Keep glaze warm while baking ham.
- Brush glaze over ham and bake 1 hour and 15 minutes in the preheated oven.
- Baste ham every 10 to 15 minutes with the honey glaze. (Make sure you have a newer basting brush). During the last 4 to 5 minutes of baking, turn on broiler to caramelize the glaze.
- Remove from oven and let sit a few minutes before serving.



EASTER PORK TENDERLOIN

1 (1 1/2 pound) fat-trimmed pork tenderloin

Salt and pepper to taste

All-purpose flour for dusting

2 tablespoons vegetable oil

1 (8 ounce) bottle Russian salad dressing

3/4 cup honey (or 1/2 cup, according to your tastes)

1 (1 ounce) envelope dry onion soup mix

- Preheat oven to 350 degrees F (175 degrees C).
- Trim any excess fat from pork and pat dry with a paper towel. Season with salt and pepper. Dust with flour, shaking off any excess.
- In a large skillet, heat 1 to 2 tablespoons of vegetable oil over medium-high heat. Sear the pork in the oil, rotating to brown evenly all sides. Transfer to a baking dish just large enough to fit the tenderloin.
- In a bowl, stir together the Russian-style salad dressing, honey, and onion soup mix. Pour evenly over the tenderloin, rolling the meat to coat on all sides. Cover with aluminum foil.
- Bake, covered, in the preheated oven for 30 minutes, basting with glaze every 10 minutes. Remove foil and continue baking another 30 minutes, or until pork is no longer pink in the center.



MOZZARELLA MUSHROOM CHICKEN

3 tblsp. olive oil
2 skinless, boneless chicken breast halves
1 tablespoon garlic powder
1 clove garlic, minced
6 fresh mushrooms, sliced
2 cups shredded mozzarella cheese

- Heat the olive oil in skillet over medium heat. Place chicken in the skillet, and season with garlic powder and garlic.
- Cook 12 minutes on each side, or until juices run clear. Set chicken aside, and keep warm.
- Stir mushrooms into the skillet, and cook until tender. Return chicken to skillet, layer with mushrooms, and top with cheese.
- Cover skillet, and continue cooking 5 minutes, or until cheese is melted.

This recipe only takes 15 minutes to prepare, 30 minutes to cook and serves 2. This is a great, quick meal when you don't want to heat up the kitchen!! Serve with wild rice, fresh green beans and your favorite bottle of Chardonnay.



MAPLE SALMON

1/4 cup maple syrup
2 tablespoons soy sauce
1 clove garlic, minced
Fresh ginger root to taste
1/8 teaspoon ground black pepper
1 pound salmon

- In a small bowl, mix the maple syrup, soy sauce, garlic, ginger, and pepper.
- Line a shallow glass baking dish with foil, place the salmon on the foil and coat with the maple syrup mixture. Wrap the foil around the salmon and marinate salmon in the refrigerator 30 minutes, turning once. (Don't marinate longer than 30 minutes!)
- Preheat oven to 400 degrees. Place the baking dish in the preheated oven, and bake salmon in foil 15 minutes.
- Open up foil and place dish under broiler for 5 minutes.
- Reserve sauce drippings to pour over salmon before serving.



SUMMER STEAK STICKS

1/2 cup low sodium soy sauce
1/4 cup olive oil
1/4 cup water
2 tablespoons molasses
2 teaspoons mustard powder
1 tablespoon brown sugar
1 teaspoon ground ginger
1/2 teaspoon minced garlic
1/2 teaspoon onion powder
2 pounds flank steak, cut into thin strips
32 wooden skewers (8 inch long) soaked in water

- In a large re-sealable bag, combine all ingredients except steak.
- Seal and shake the bag to mix together. Add steak strips to the bag and seal.
- Refrigerate for at least 8 hours to marinate.
- Thread meat onto soaked skewers and place on preheated grill.
- Grill the steak for 3 to 4 minutes on each side. Arrange on a platter to serve.

These steaks can also be cooked with the same cooking time in the oven broiler. (Serves 20)



MOTHER'S DAY QUICHE

1/2 cup light or regular mayonnaise

1/2 cup milk or half-n-half

4 eggs, lightly beaten

8 ounces of shredded pepper-jack cheese

1 (10 ounce) package frozen chopped spinach, thawed

1/4 cup chopped red onion

1/4 cup chopped green or red pepper

Garlic salt & pepper to taste

Minced garlic to taste

1 (9 inch) unbaked pie shell, using a deep dish pie plate

- Preheat oven to 400 degrees. Line a cookie sheet with foil.
- In a large bowl, whisk together mayo & milk until smooth. Whisk in eggs. Add salt & pepper.
- In skillet, saute' onion, peppers, minced garlic & patted dry spinach.
- Layer spinach & cheese in unbaked pie shell, making several layers of each.
- Pour in egg mixture. Place quiche on prepared cookie sheet. Cover quiche with foil.
- Bake in preheated oven for 45 minutes. Remove cover & bake 10 to 15 minutes, or until top is golden brown & filling is set.



CHILI -JACK CHICKEN

2 skinless, boneless chicken breast halves
1 tablespoon butter or margarine
1 tablespoon vegetable oil
1/2 cup chicken broth
1 (4 ounce) can chopped green chilies
1 teaspoon prepared mustard
1 garlic clove, minced
Garlic salt to taste
1/2 cup whipping cream
1/2 cup shredded Monterey Jack cheese
Hot cooked rice

- In a large skillet, brown chicken in butter or oil for 10 minutes; drain.
- Add the broth, chilies, mustard, garlic and salt. Simmer, uncovered, for 10 minutes or until chicken juices run clear.
- Stir in the cream; simmer until thickened. Sprinkle with cheese.
- Cover and cook until the cheese is melted. Serve over rice.



CHICKEN SQUARES

2 cans crescent rolls
2 cups cubed, cooked chicken or turkey
1 (8 oz) package cream cheese, softened
2 tbsp. milk
1/2 stick butter or margarine, melted
1/2 onion minced, or green onion
1 small jar pimentos or green chilies (optional)
Salt and pepper to taste

- Combine cream cheese, milk & butter. Mix until smooth.
- Add chicken, onion & pimentos. Season to taste.
- Unroll dough & separate into 8 rectangles; press perforations to seal.
- Spoon about 1/3 cup filling in center of dough. Fold dough over & crimp edges together with fork.
- Bake on ungreased baking sheet @ 350 for 15 to 20 minutes. Makes 8 servings.

This is a great recipe to use on those busy school nights when the kids have sports games. You can make ahead and bake when ready. These are also really filling. I serve with peas and a green salad.



THAI PORK WITH PEANUT SAUCE

1/4 cup all purpose flour

1 tsp. ground cumin

1/4 tsp. cayenne pepper

1/2 tsp. salt

2 tbs. vegetable oil

4 boneless pork chops, 3/4-inch thick

1/3 cup chicken broth

1/2 cup coconut milk

2 tbs. peanut butter

1 tbs. honey

1 tsp. ground ginger

1/4 tsp. Kosher salt

1/4 cup chopped green onion

1/4 cup sliced red bell pepper

1/4 cup chopped peanuts

1/4 cup chopped cilantro

- On a plate, combine the flour, cumin, cayenne pepper and 1/2 teaspoon of salt. Stir to distribute the spices.
- Coat the pork chops with the flour mixture, and shake off any excess.
- Heat the oil in a large skillet over medium-high heat. Place the pork chops in the hot skillet, and fry for about 4 minutes per side, until cooked through.
- While the pork chops cook, stir together the chicken broth, coconut milk, peanut butter, honey, ginger and 1/4 teaspoon of salt.
- Remove the pork chops to a serving platter, and keep warm.
- Pour the peanut sauce into the skillet. Cook, stirring constantly for 2 minutes, or until thickened.
- Pour peanut sauce over the chops, and garnish with green onion, bell pepper, peanuts and cilantro.



ARTICHOKE CHICKEN

1 (15 ounce) can artichoke hearts, drained & chopped
3/4 cup grated Parmesan cheese
3/4 cup mayonnaise
Minced fresh garlic to taste
1 pinch garlic pepper
4 skinless, boneless chicken breast halves

- Preheat oven to 375 degrees
- In a medium bowl, mix together the artichoke hearts, Parmesan cheese, mayonnaise, minced garlic and garlic pepper.
- Place chicken in a greased baking dish, and cover evenly with artichoke mixture.
- Bake, uncovered, for 30 minutes in the preheated oven, or until chicken is no longer pink in the center and juices run clear.
- Serve over steamed rice.

Save any remaining sauce and serve it over angel hair pasta for another meal. This is one of the best tasting baked chicken recipes I have come across in a long time! Enjoy.



SPICY SAUSAGE LASAGNA

8 ounces lasagna noodles
2 lbs. Hot Italian Sausage
1 container of fresh sliced mushrooms
1/2 cup chopped white onions
1 1/2 tsp. salt
1/2 tsp. pepper
(2) 26 ounce jars of Prego with Mushrooms
(2) 16 ounce containers small curd cottage cheese
1 cup grated parmesan cheese (reserve a little)
1 lb. shredded mozzarella cheese (reserve a little)
Minced garlic to taste
2 eggs

- Pre-heat oven to 350 degrees. Boil lasagna noodles until almost al dente. Rinse, drain & set aside.
- Pour 1 cup of sauce in bottom of 13x9 pan.
- Saute' sausage, mushrooms & onions until sausage is cooked; drain.
- In separate bowl, combine all cheeses, minced garlic & eggs. Mix well.
- Layer 1/2 cooked noodles, 1/2 cheese mix, 1/2 meat sauce and then repeat. Top off final layer with the reserved parmesan and mozzarella chesses.
- Spray one side of foil with Pam, then cover lasagna with foil, tent it so it doesn't stick.
- Cook at 350 degrees for 25 minutes; remove foil and continue cooking for 20 more minutes. Let sit for at least 10 minutes before cutting and serving. Serves 12.



CORNED BEEF AND COLESLAW

1 Corned Beef
2-3 Cans of Beer
Bunch of Baby Red Potatoes
1 Bag of Coleslaw
1/3 Cup Mayonnaise
1/3 Cup Vinegar
1/3 Cup Sugar
Chopped Onions
Garlic Salt & Pepper to Taste

CORNED BEEF

- Pre-heat oven to 350 degrees.
- Place corned beef in large dutch oven and place potatoes around the sides of the beef.
- Cover the corned beef and potatoes with beer.
- Place lid on dutch oven and cook for 2 to 2 ½ hours. (Test the meat after 2 hours).

COLESLAW

- In a medium bowl, whisk together the mayo, vinegar, sugar, garlic salt and pepper.
- Add coleslaw mix and onions and mix thoroughly.
- Refrigerate at least an hour before serving.
- Serve with a slotted spoon, to let the extra dressing run off.



MOTHER'S DAY FRITTATA

2 tbs. olive oil

6 small red potatoes, sliced

1 cup torn fresh spinach

Fresh basil to taste

1 or 2 diced Roma tomatoes

2 tbs. sliced green onions

1 tsp. crushed garlic

Salt & pepper to taste

6 eggs

1/3 cup milk or cream

1/2 cup shredded cheddar cheese

- Heat olive oil in a medium skillet over medium heat. Place potatoes in the skillet, cover, and cook about 10 minutes, until tender but firm.
- Mix in spinach, green onions, basil, tomatoes and garlic. Season with salt and pepper. Continue cooking 1 to 2 minutes, until spinach is wilted.
- In a medium bowl, beat together eggs and milk. Pour into the skillet over the vegetables. Sprinkle with Cheddar cheese. Reduce heat to low, cover, and cook 5 to 7 minutes, or until eggs are firm.

(Serves 6)



FLUFFY PANCAKES

1 ½ cups all purpose flour
3 ½ teaspoons baking powder
1 teaspoon salt
1 tablespoon white sugar
1 ¼ cups milk, at room temperature
1 large egg beaten, at room temperature
½ teaspoon vanilla
3 tablespoons unsalted butter, melted

- In a large bowl, sift together the dry ingredients, **TWICE**.
- In a separate bowl, beat your egg and add the ½ teaspoon vanilla.
- Add the melted butter and beat lightly until blended.
- Lightly beat in your milk (careful not to overbeat your egg).
- Make a well in the center of your dry ingredients and pour in the milk, egg and melted butter; mix until smooth.
- Heat a lightly oiled griddle or frying pan over medium high heat. Pour or scoop the batter onto the griddle, using approximately ¼ cup for each pancake. Brown on both sides and serve hot.



BAKED SHRIMP SCAMPI

1 lb. large shrimp, peeled & deveined
1 cup unsalted butter
¼ cup white wine
2 tablespoons lemon juice
2 tablespoons fresh minced parsley
1 teaspoon cayenne pepper
2 tablespoons minced garlic
½ cup Panko or Italian-Seasoned Bread Crumbs
Parmesan cheese (optional)

- 1. Place shrimp into a saucepan, cover with water to a depth of 2 inches over shrimp, and bring to a boil. Cover pan and cook until shrimp are pink, 2 to 3 minutes; drain.**
- 2. Combine butter, white wine, lemon juice, parsley, cayenne pepper, and garlic in a 2-quart casserole dish.**
- 3. Place casserole dish in oven and preheat oven to 350 degrees.**
- 4. When butter is melted, lightly toss shrimp in butter mixture until coated. Sprinkle bread crumbs & parmesan cheese over shrimp.**
- 5. Bake in the preheated oven until bread crumbs are lightly golden brown, about 15 minutes.**

Serve over Angel Hair pasta paired with steamed broccoli. Serves 4.



BACK TO SCHOOL BABY BACK RIBS

3 lbs. baby back ribs, trimmed
Salt & ground black pepper, to taste
Ground ginger or Chinese 5 Spice to taste
½ cup beer (I prefer a light beer versus dark)
½ white onion, sliced
1 clove garlic, minced
1 (18 ounce) bottle of your favorite BB-Q sauce
Frank's Hot Sauce to taste (optional)

- **Season ribs with salt, pepper, ginger or 5 spice.**
- **Pour beer into slow cooker, layer ribs in cooker and place sliced onions and garlic on top of ribs.**
- **Cover and cook on high for 4 hours or low for 8 hours.**
- **Preheat oven to 375 degrees. Transfer ribs to baking sheet; discarding onion and garlic.**
- **Coat ribs with BB-Q sauce and Frank's. Bake in preheated oven until the sauce caramelizes and sticks to the meat, approximately 10-15 minutes. (Serves 6.)**



CHINESE PEPPER STEAK

1 lb. beef top sirloin steak
1/2 cup soy sauce
4 tblsp. white sugar
4 tblsp. corn starch
1 tsp. ground or fresh minced ginger
2 cloves minced garlic
2 tblsp. oyster sauce (optional)
3 tblsp. vegetable oil, divided
1 red or white onion, cut into 1 inch squares
1 green pepper, cut into 1 inch squares



- Slice the steak into 1/2-inch thick slices across the grain.
- Whisk together soy sauce, sugar, cornstarch, garlic, ginger & oyster sauce in a bowl until the sugar has dissolved and the mixture is smooth.
- Place the steak slices into the marinade, and stir until well-coated.
- Heat 1 tablespoon of vegetable oil in a wok or large skillet over medium-high heat, and place 1/3 of the steak strips into the hot oil.
- Cook and stir until the beef is well-browned, about 3 minutes, and remove the beef from the wok to a bowl. Repeat twice more, with the remaining beef, and set the cooked beef aside.
- Return all the cooked beef to the hot wok, and stir in the onion.
- Toss the beef and onion together until the onion begins to soften, about 2 minutes, then stir in the green pepper.
- Cook and stir the mixture until the pepper has turned bright green and started to become tender, about 2 minutes.
- Stir everything together, and serve over rice. (Serves 4)

FATHER'S DAY GRILLED CHICKEN

1/4 cup distilled white vinegar	4 cloves garlic, crushed
1/3 cup vegetable oil	1/3 cup brown sugar
1/3 cup soy sauce	2 tbs lemon pepper
1 lime, juiced	1 tsp dried oregano
1/2 lemon, juiced	1 tsp rosemary
1/4 cup sherry	1 tsp kosher salt
2 tbs ground mustard	6 skinless, boneless, chicken breast halves
2 tsps honey	

- In a large glass bowl, stir together the vinegar, oil, soy sauce, lime juice, lemon juice, sherry, mustard, and honey.
- Mix in the garlic, brown sugar, lemon pepper, oregano, rosemary, and salt.
- Place the chicken in the mixture. Cover, and marinate in the refrigerator 8 hours or overnight.
- Preheat the grill for high heat. Lightly oil the grill grate. Discard marinade, and place chicken on the grill. Cook 6 to 8 minutes per side, until juices run clear.



SWEETHEART SHRIMP SCAMPI

8 ounces Angel Hair pasta
1 3/4 cups low sodium chicken broth
3-4 garlic cloves, minced
1/2 teaspoon lemon pepper seasoning
Fresh squeezed lemon juice to taste
1/2 cup chopped green onions, divided
1 pound uncooked shrimp, peeled and deveined
1/2 cup grated parmesan cheese

- Cook pasta according to package directions.
- Meanwhile in large saucepan, combine the chicken broth, garlic, lemon pepper, lemon juice and half the onions. Bring to a boil.
- Add the shrimp and cook for 3-5 minutes, or until shrimp turns pink.
- Drain pasta and place in a serving bowl.
- Top with shrimp mixture, remaining onions and parmesan cheese.

Makes 4 servings and is sure to please your special Valentine!



HONEY BAKED CHICKEN

1 (3 lb) whole chicken, cut into pieces
1/3 cup butter, melted
1/2 cup honey
1/4 cup prepared mustard
1 teaspoon garlic salt
1 teaspoon curry powder
1/4 teaspoon black pepper

- Preheat oven to 350 degrees.
- Place chicken pieces in shallow baking dish, skin side up.
- Combine the remaining mixed ingredients, and pour over chicken.
- Cover tightly with foil and bake for 30 minutes.
- Remove foil, baste chicken and continue cooking uncovered for 40 minutes. (Basting occasionally.)

May be finished off in the broiler and topped with chopped chives. If you don't want to heat up your kitchen, marinate your chicken in the sauce and then bb-q over a hot grill. Serve with roasted baby red potatoes and mixed grilled vegetables. Serves 6.



FATHER'S DAY FISH TACOS & CORN SALSA

2 cups blanched fresh corn kernels
1/2 cup diced red onion
1 cup peeled & diced jicama
1/2 cup diced red bell pepper
1 cup fresh cilantro leaves, chopped
1 lime, juiced & zested
1 tablespoon cayenne pepper (or to taste)
1/2 tablespoon ground black pepper
2 tablespoons Kosher sea salt
6 (4 oz) tilapia fillets
2 tablespoons olive oil
12 corn tortillas, warmed
2 heaping tablespoons sour cream

- Preheat grill for high heat.
- In a medium bowl, mix together corn, red onion, jicama, red bell pepper, and cilantro. Stir in lime juice and zest.
- In a small bowl, combine cayenne pepper, ground black pepper, and salt.
- Brush each fillet with olive oil, and sprinkle with spices to taste.
- Arrange fillets on grill grate, and cook for 3 minutes per side.
- For each fiery fish taco, top two corn tortillas with fish, sour cream, and corn salsa.



CROCKPOT HAM & BROCCOLI

1 pound cubed cooked ham (about 3 cups)
1 package (16 oz.) frozen cut broccoli, thawed & drained
1 can (10 ³/₄ oz.) condensed cream of mushroom soup
1 jar (8 oz.) pasteurized process cheese spread
1 can (8 oz.) sliced water chestnuts, drained
1 cup uncooked instant rice
1 cup milk
1/2 cup chopped celery
1/2 cup chopped onion
1/4 teaspoon ground pepper
Paprika to taste

- Coat inside of a slow cooker with non-stick spray. Place all above ingredients (except Paprika) into slow cooker. Stir until blended. Smooth top, pushing rice into mixture.
- Cover and cook on high for 2 to 2 1/2 hours or on low for 4 to 5 hours, or until rice and onion are tender, stirring occasionally if possible. Sprinkle with paprika before serving.
- Serve with steamed green beans and Sourdough Baguette. Makes 4 to 6 servings.

This is a great and easy meal for those busy school nights and also makes a great pot-luck dish.



BACK TO SCHOOL BAKED ZITI

1 lb. dry ziti pasta
1 white onion, chopped
1 green bell pepper, chopped (optional)
1 tablespoon minced garlic
1 lb. spicy or normal Italian sausage
Or - ½ lb. lean hamburger & ½ lb. sausage
Two (26 oz.) jars Prego with Mushroom Sauce
6 ounces Provolone cheese, sliced
1 ½ cups sour cream (squeezable container preferred)
12 ounces mozzarella cheese, shredded
2 tablespoons grated parmesan cheese

- Bring a large pot of lightly salted water to a boil. Add ziti pasta, and cook until al dente, about 8 minutes; drain.
- In a large skillet, brown onion, garlic, green pepper and sausage/beef over medium heat; drain.
- Add spaghetti sauce, and simmer 15 minutes.
- Add cooked ziti to sauce, stir well, remove from heat.
- Preheat the oven to 350 degrees.
- Spray an oversized 9x13 inch baking dish with cook spray.
- Layer dish as follows: 1/2 of the ziti/sauce mixture, Provolone cheese, sour cream, 1/2 mozzarella, remaining ziti/sauce mixture, remaining mozzarella cheese and top with grated Parmesan cheese.
- Bake covered for 40-45 minutes in the preheated oven, uncovering the last 10 minutes.

This makes a large amount and is great for pot-lucks. Serve with a tossed green salad and a loaf of crusty garlic bread.



ONE POT PENNE ALLA VODKA

2 tablespoons extra Virgin olive oil
1 small white onion, chopped
2 tablespoons tomato paste
Pinch red pepper flakes
One 15-ounce can diced tomatoes
12 ounces Penne pasta
½ cup Vodka
Kosher salt
1/3 cup heavy cream
1/3 cup grated Parmesan
Handful of torn basil leaves

- Heat the olive oil in a 4-quart saucepan over medium heat. Add the onions and cook, stirring occasionally, until softened, about 6 minutes.
- Add the tomato paste and red pepper flakes and cook, stirring to coat the onions, about 1 minute.
- Add the canned tomatoes, penne, vodka, 1 teaspoon salt and 3 1/2 cups water and bring to a boil over medium-high heat. Continue to cook, stirring frequently, until the pasta is al dente and the sauce has reduced by about half and thickened, about 12 minutes.
- Remove from the heat. Stir in the heavy cream, half the Parmesan and 1/2 teaspoon salt.
- Divide the penne among 4 bowls and garnish with the remaining Parmesan and torn basil leaves.



ORANGE PECAN FRENCH TOAST

1 cup packed brown sugar	1/2 cup 2% milk
1/3 cup butter, melted	3 tbls white sugar
2 tablespoons light corn syrup	1 tsp ground cinnamon
1/3 cup chopped pecans	1 teaspoon vanilla extract
12 (3/4 inch thick) slices French bread	3 egg whites
1 teaspoon grated orange zest	2 eggs
1 cup fresh orange juice	1 tbls powdered sugar
2 eggs	

- In a small bowl, stir together the brown sugar, melted butter, and corn syrup. Pour into a greased 9x13 inch baking dish and spread evenly. Sprinkle pecans over the sugar mixture. Arrange the bread slices in the bottom of the dish so they are in a snug single layer.
- In a medium bowl, whisk together the orange zest, orange juice, milk, sugar, cinnamon, vanilla, egg whites, and eggs. Pour this mixture over the bread, pressing on the bread slices to help absorb the liquid. Cover and refrigerate for at least one hour, or overnight.
- Preheat the oven to 350 degrees. Remove the cover from the baking dish, and let stand for 20 minutes at room temperature.
- Bake for 35 minutes in the preheated oven, until golden brown. Dust with confectioners' sugar and let sit 10-15 minutes before serving.



DESSERTS

GRAHAM CRACKER CRUNCH

2 packages (not boxes) of Honey Graham Crackers

2 sticks of real butter

1/2 cup of sugar

1/2 cup to 1 cup of chopped walnuts or pecans

- Pre-heat oven to 350 degrees. On a large cookie sheet, arrange whole graham crackers, covering entire cookie sheet as best as you can. (You might have to break some large pieces into smaller pieces to cover the cookie sheet.)
- In microwave, melt the 2 sticks of butter in microwavable bowl. Stir in sugar once butter is melted and mix thoroughly.
- Pour the butter/sugar mixture over the graham crackers, using a rubber spatula to evenly spread the butter mixture over the graham crackers.
- Arrange nuts over the graham crackers & bake in the pre-heated oven for 10 minutes. **DO NOT OVER COOK!**
- Remove pan from oven and let sit at least for 30 minutes. After sitting, use spatula to get underneath graham crackers and break into pieces like brittle.

This recipe was given to me from a Title Representative and it's almost sinful how easy and delicious it is! Not only does it make your kitchen smell incredibly good while it's cooking, the finished product tastes like you slaved over the kitchen. This has only 4 ingredients and only takes 15 minutes to bake.



EASY NO BAKE CHEESECAKE

1 - 8 oz. package cream cheese, softened
1/3 cup sugar
1 cup (1/2 pint) sour cream
2 tsp. vanilla
1 - 8 oz. container Cool Whip
1 can blueberry or cherry pie filling, chilled
1 pre-made graham cracker crust

- Beat cream cheese until smooth.
- Gradually add the sugar.
- Blend in the sour cream and the vanilla.
- Fold in Cool Whip.
- Pour into graham cracker crust and chill for at least 4 hours.
- Spread chilled can of blueberry pie filling & chill for 30 minutes more.

This cheesecake is light and fluffy and very easy to make. You can garnish with any fruit topping of your choice. One of my clients said this was the best cheesecake she ever tasted and asked me for the recipe. I was embarrassed to give it to her and let her see how easy it was! Perfect summer dessert when you don't want to heat up the kitchen.



CHOCOLATE YUM-YUM

1 stick butter (melted)
1 tblsp. sugar
1 cup chopped walnuts or pecans
1 cup flour
1 ½ tsp. baking powder
½ tsp. salt
1 cup confectioners sugar
1 (8 oz) package softened cream cheese
1 (8 oz) container frozen Cool Whip (thawed)
3 cups cold milk
2 (3.4 oz) packages of instant chocolate pudding

- **LAYER 1:** Combine 1 stick melted butter, 1 tblsp. sugar, ½ cup chopped nuts, 1 cup flour, 1 ½ tsp. baking powder, & ½ teaspoon salt. Press into a 9x13 glass baking dish & bake at 350 for 15 minutes. Cool.
- **LAYER 2:** Combine 1 cup confectioners sugar, 1 (8 oz) package cream cheese & 1 cup thawed Cool Whip. Spread over Layer 1 after Layer 1 has cooled to room temperature.
- **LAYER 3:** Combine 3 cups cold milk & both packages of chocolate pudding. Whip/beat until pudding consistency. Place over Layer 2.
- **LAYER 4:** Top with remaining Cool Whip and ½ cup chopped nuts.

By far, this is the recipe I get asked about the most. It's easy to make, but a little time consuming. It's always a crowd pleasure. Who doesn't like chocolate???



LEMON CRÈME PIE

Baked 9 inch pie shell

1 cup sugar

3 tblsp. corn starch

½ stick butter, melted

¼ cup fresh squeezed lemon juice

1 tblsp. lemon rind

3 egg yolks (discard whites)

1 cup milk

1 cup sour cream

- **Combine sugar & corn starch in saucepan.**
- **Add butter, rind, juice & yolks. Turn on heat to medium.**
- **Mix well & add milk. Beat over medium heat until thick.**
- **Let cool. Fold in sour cream.**
- **Spoon into baked pie shell, cover & chill for at least 2 hours.**

This is my favorite lemon pie. You can garnish with whipped cream, but it doesn't need it. I use Pillsbury roll out pie crusts. They are fool proof!



CHOCOLATE COVERED STRAWBERRIES

½ cup semi-sweet chocolate chips
1 tblsp. corn syrup
5 tblsp. butter or margarine
36 strawberries

- Place chips, syrup & butter in saucepan. Melt over low heat & stir until smooth.
- Remove from heat; place pan in bowl of cool water.
- Dip berries into chocolate; place on waxed paper.
- Chill in refrigerator before serving.

You might have to heat up chocolate mixture a few times before all strawberries are coated. I like this recipe better than the package you can buy in the store that melts in the microwave. Just be sure and not burn the chocolate. Once chilled, arrange these on a pretty glass plate. People think you slaved over them, but they are so easy!!



DANA'S BANANAS

1/3 cup unsweetened flaked or dried coconut

2 tblsp unsalted butter

1/2 cup light brown sugar, firmly packed

2 tblsp dark rum

Pinch of salt

4 peeled and qrtr'd banana's, cut lengthwise and in half

Coconut ice cream (Raley's or Belair)

(or, Nutty Coconut ice cream from Baskin Robbins)

- Toast the coconut at 350 deg F on a rimmed baking sheet stirring occasionally until golden brown, set aside.
- In a frying pan over medium heat melt the butter. Add the brown sugar and stir to moisten with the butter.
- Add the rum and salt and stir to mix.
- Add the banana quarters cut side down.
- Reduce heat to med-low and cook turning once, until just tender and golden, about 5 min. total.
- Place a scoop or two of the ice cream in a bowl and add the banana mixture and serve. (Serves 4)

This recipe came from one of my best friends, Dana Zeller. She made it for all of us over the 4th of July weekend. I got her permission to share it with all of you! Enjoy.



4TH OF JULY STRAWBERRY PIE

1 (9 inch) baked pastry shell
1 ¼ cup sugar
1 Tblsp. cornstarch
1 ½ cup water
3 Tblsp. lemon juice
1 (3 oz.) strawberry flavor gelatin
1 quart fresh strawberries, cleaned & hulled
Fresh whipping crème or canned creme
Fresh blueberries

- In medium saucepan, combine sugar and cornstarch; add the water and lemon juice.
- Over high heat, bring to a boil. Reduce heat, cook, and stir until slightly thickened and clear, 4 to 5 minutes.
- Add gelatin. Stir until dissolved. Cool to room temperature.
- Stir in strawberries. Turn into prepared pastry shell.
- Chill for 4 to 6 hours or until set.
- Spray whipped crème along the edges and middle and garnish whipped crème with blueberries. Refrigerate leftovers.



CHOCOLATE LIMEADE PIE

1 package (3 oz.) lime jello
1 ³/₄ cups boiling water
¹/₄ cup frozen limeade concentrate
1 container (8 oz.) thawed Cool Whip
1 (8 ") prepared chocolate pie crust
Shaved chocolate for garnishing

- Dissolve jello in water, stirring constantly.
- Stir in limeade, chill until thick & syrupy.
- Whip gelatin mixture until frothy.
- Fold in Cool Whip. Spoon into pie crust, swirling mixture to mound.
- Chill 4-6 hours until set.
- Decorate with shaved chocolate before serving.

The secret to this pie is to make sure and let the dissolved jello & limeade sit in the refrigerator long enough to be really thick before folding in the Cool Whip. This is a light and refreshing pie. I'm sure no one else will be serving this at their St. Patrick's celebration, so you can have the special dish!!



PISTACHIO CAKE

1 (18.25 ounce) package white cake mix
3/4 cup vegetable oil
1 cup Gingerale or 7-Up
3 eggs
2 (3 ounce) packages instant pistachio pudding mix
1 thawed tub Cool Whip
1/2 cup milk
2 cups crushed pistachios

- Beat cake mix, oil, soda, eggs, and first package of pudding until smooth.
- Pour batter into greased 9 x 13 inch pan or Bundt pan.
- Bake at 325 degrees for 45 minutes, or cake tests done.
- Beat Cool Whip, milk, and pudding until thick; spread over cooled cake.
- Spread crushed pistachios on top of cake and refrigerate for at least 2 hours before serving. Keep refrigerated.



PUMPKIN PIE CHEESECAKE BARS

1 (16 ounce) package pound cake mix

3 eggs

2 tablespoons butter, melted

Pumpkin Pie Spice:

2 tsp. cinnamon

1 tsp. ginger

1/2 tsp. allspice

1/2 tsp. nutmeg

1 (8 ounce) package cream cheese, softened

1 (14 ounce) can sweetened condensed milk

1 (15 ounce) can pumpkin puree

1/2 teaspoon salt

1 cup chopped pecans

- Preheat oven to 350 degrees. Coat a 9x13 pan with non-stick spray.
- Combine pumpkin pie spice in small bowl.
- In a large mixing bowl, on low speed, combine cake mix, 1 egg, butter, and 2 teaspoons pumpkin pie spice until crumbly.
- Press onto bottom of prepared pan.
- In another large mixing bowl, beat cream cheese until fluffy. Gradually beat in sweetened condensed milk, then remaining two eggs, pumpkin puree, remaining 2 teaspoons pumpkin pie spice, and salt; mix well.
- Pour over crust; sprinkle with pecans. Bake 30 to 35 minutes, or until set. Cool, then chill in refrigerator.
- Cut into squares. Store covered in refrigerator.
- For an added treat, try layering the pecans over the crust before the pumpkin mix, then after baked and cooled, frost with your favorite cream cheese frosting.



PUMPKIN PECAN DESSERT

2 (15 ounce) cans solid pack pumpkin
1 (12 ounce) can evaporated milk
1 cup sugar
3 eggs
1 teaspoon vanilla extract
1 (18.25 ounce) package yellow cake mix
1 cup butter, melted
1 1/2 cups chopped pecans

FROSTING:

1 (8 ounce) package cream cheese, softened
1 1/2 cups confectioners' sugar
1 teaspoon vanilla extract
1 (12 ounce) container frozen whipped topping, thawed

- Line a 13-in. x 9-in. x 2-in. baking pan with waxed paper and coat the paper with nonstick cooking spray; set aside.
- In a large mixing bowl, combine the pumpkin, milk and sugar.
- Beat in eggs and vanilla. Pour into prepared pan.
- Sprinkle with dry cake mix and drizzle with butter. Sprinkle with pecans.
- Bake at 350 degrees F for 1 hour or until golden brown. Cool completely in pan on a wire rack.
- Invert onto a large serving platter; carefully remove waxed paper.
- In a large mixing bowl, beat the cream cheese, confectioners' sugar and vanilla until smooth. Fold in whipped topping.
- Frost dessert. Store in the refrigerator.



CREAMY COCONUT CHRISTMAS CAKE

- 1 (16 ounce) package white cake mix
- 1 (14 ounce) can cream of coconut
- 1 (14 ounce) can sweetened condensed milk (optional)
- 1 (16 ounce) container frozen whipped topping, thawed
- 1 (10 ounce) package flaked coconut

- Prepare cake according to package directions, but add 1/3 of the flaked coconut to the batter.
- Bake in a 9x13 inch pan or Bundt pan. Cool completely.
- In a small bowl combine cream of coconut and condensed milk.
- Poke holes in cake with a wooden skewer or chop stick. DO NOT poke holes all the way to the bottom of the cake, as the liquid will make the bottom of the cake soggy.
- Pour milk mixture over cake making sure to get mixture down into the holes.
- Spread with whipped topping. Sprinkle coconut over cake. Refrigerate overnight and serve chilled.

You can also make this a layered cake by using two 8 inch round pans. Cream of Coconut can be found in the liquor/drink mix section of your favorite Grocery store.



CHOCOLATE ELEGANCE

1-1/2 pkg. (8 oz. each) softened cream cheese
1/2 cup sugar
2-1/2 cups thawed Cool Whip, divided
6 squares Baker's semi-sweet chocolate, divided
1 pkg. (3.9 oz.) Jello chocolate instant pudding
1/2 cup cold milk
1/4 cup sliced almonds, toasted

- Beat cream cheese and sugar with mixer until well blended.
- Stir in 1-1/2 cups Cool Whip; spread 2 cups of mixture onto bottom of 8x4-inch loaf pan lined with plastic wrap.
- Melt 3 chocolate squares. Add to remaining cream cheese mixture along with dry pudding mix and milk; beat until well blended.
- Spread over cream cheese layer in pan. Refrigerate 4 hours.
- Microwave remaining chocolate and Cool Whip in microwavable bowl on HIGH 1 min.; stir until blended. Cool slightly.
- Invert dessert onto platter. Remove pan and plastic wrap.
- Top dessert with chocolate glaze and nuts. Refrigerate until glaze is firm.



KEY LIME CHEESECAKE BARS

6 squares low-fat honey graham crackers, finely crushed (1/2 cup)
2 tablespoons margarine, melted
1 teaspoon sugar
1 (4 ounce) sugar-free low-calorie lime-flavored gelatin
3/4 cup boiling water
1 (16 ounce) container fat-free cottage cheese (1-3/4 cups)
1 (8 ounce) fat-free cream cheese, softened
1 (8 ounce) container frozen fat-free whipped dessert topping, thawed
Key Limes or limes, cut in wedges (optional)

- In small bowl combine graham crackers, margarine, and sugar. Press crumb mixture in the bottom of a 2-quart square baking dish. Refrigerate while preparing filling.
- In large bowl combine gelatin and water. Stir until gelatin is dissolved. Set aside.
- In blender or food processor combine cottage cheese and cream cheese. Cover and blend or process until smooth, stopping several times to scrape down sides. Whisk 1/2 cup of the cottage cheese mixture into the gelatin mixture. Whisk in remaining cottage cheese mixture until smooth. Fold in whipped dessert topping. Spoon filling over chilled crumb mixture.

Cover and refrigerate 8 to 24 hours or until filling is firm. To serve, cut in squares. Top with lime wedges. Makes 9 servings. Only 150 calories per serving!!



BANANAS FOSTER CHIMICHANGAS

1/2 cup butter
6 firm bananas, sliced
1 cup brown sugar
1 tsp. vanilla
4 tblsp. spiced rum
4 (10 inch) flour tortillas
2 cups vegetable oil
Cinnamon sugar
Vanilla ice-cream

- In a large skillet over medium heat, melt butter. Stir in bananas and sugar, and stir until sugar is dissolved.
- Pour in vanilla and rum and cook 1 to 2 minutes more. Let mixture cool.
- Spoon 1/4 of the banana mixture into a warmed flour tortilla, folding ends like a burrito.
- In a large skillet, heat the oil over medium-high heat. Fry chimichangas until golden. Drain on paper towels.
- Sprinkle cinnamon sugar over each chimichanga and top with your favorite vanilla ice cream.



CHRISTMAS DAY APPLE TURNOVERS

2 large or 3 medium sized Honey-Crisp apples
2 tblsp. butter
½ cup light brown sugar
2 tsp. cinnamon
½ tsp. nutmeg
1 tblsp. cornstarch
1 tblsp. water
1 package (17.25 ounce) Pepperidge Farms Puff Pastry Sheets
2 eggs
1 cup confectioners' sugar
1 tblsp. milk
1 tsp. vanilla



- Preheat oven to 400. Peel, core and chop apples to ½ inch cubes/pieces.
- Melt butter in skillet, add apples and cook & stir for about 7 minutes.
- Add brown sugar, cinnamon, & nutmeg; cook & stir 2 more minutes.
- Stir together corn starch & 1 tblsp. water. Pour into the skillet & mix well. Cook for another minute or until sauce is thickened.
- Remove from heat to cool slightly.
- Unfold thawed puff pastry sheets and trim each sheet into a square, then cut each larger square into 4 smaller squares.
- Spoon apples onto the center of each square. Fold over from corner to corner into a triangular shape. Seal the edges with a fork. Place turnovers on a baking sheet lined with parchment paper at least 1 inch apart & bake for 25 minutes.
- Remove & cool.
- For glaze: mix together confectioners' sugar, milk & vanilla, adjusting ingredients until slightly thick. Drizzle over cooled turnovers. OR - brush turnovers with an egg wash and sprinkle cinnamon/sugar mixture on top before baking.

PERFECT POPCORN BALLS

3/4 cup light corn syrup
1/4 cup butter or margarine
2 teaspoons cold water
2 teaspoons vanilla extract
2 & 5/8 cups confectioners sugar
1 cup marshmallows
5 quarts plain popped popcorn

- In a saucepan over medium heat, combine the corn syrup, margarine, cold water, confectioners' sugar and marshmallows.
- Heat and stir until the mixture comes to a boil.
- Carefully combine the hot mixture with the popcorn, coating each kernel.
- Grease hands with vegetable shortening or butter and quickly shape the coated popcorn into balls before it cools.
- Wrap with cellophane or plastic wrap and store at room temperature.

Recipe makes 20 popcorn balls. (NOTE: 3 bags of microwaveable popcorn works well.)



SPICED NUTS

1 tablespoon egg white
2 cups pecans or walnuts
 $\frac{1}{4}$ cup sugar
1 tablespoon ground cinnamon

- Heat oven to 300 degrees.
- Mix egg whites and pecans until pecans are coated and sticky.
- Mix sugar and cinnamon in separate bowl.
- Sprinkle sugar/cinnamon mixture over pecans, stirring until sugar mixture completely coats pecans.
- Spread on un-greased cookie sheet.
- Bake 20 minutes.

Cool completely and then store in mason jars or Christmas containers. Decorate with raffia or bows and give as Christmas gifts. It makes a wonderful, homemade gift. (Above recipe makes about 2 cups.)



EASY CHRISTMAS TOFFEE

2 cups butter
2 cups white sugar
1/4 teaspoon salt
2 cups semisweet chocolate chips
1 cup finely chopped almonds

- In a large heavy bottomed saucepan, combine the butter, sugar and salt. Cook over medium heat, stirring until the butter is melted. Allow to come to a boil, and cook until the mixture becomes a dark amber color, and the temperature has reached 285 degrees F (137 degrees C). Stir occasionally.
- While the toffee is cooking, cover a large baking sheet with aluminum foil or parchment paper.
- As soon as the toffee reaches the proper temperature, pour it out onto the prepared baking sheet. Sprinkle the chocolate over the top, and let it set for a minute or two to soften. Spread the chocolate into a thin even layer once it is melted. Sprinkle the nuts over the chocolate, and press in slightly. Putting a plastic bag over your hand will minimize the mess.
- Place the toffee in the refrigerator to chill until set. Break into pieces, and store in an airtight container. (Yields 2 pounds.)



PRETZEL TURTLES

20 small mini pretzels
20 Rolo candies
20 pecan halves
1 cup white chocolate chips (optional)
1 tblsp. vegetable oil (optional)

- Preheat oven to 300 degrees F (150 degrees C).
- Arrange the pretzels in a single layer on a parchment lined cookie sheet.
- Place one Rolo on each pretzel.
- Place pecan half on top of each Rolo.
- Carefully place cookie sheet into oven and bake for 4 minutes.
- Carefully remove cookie sheet and press pecan into Rolo, being careful not to press chocolate over the pretzel.
- (OPTIONAL) Melt chocolate chips with vegetable oil. Place in ziploc bag, cutting a small hole in the corner and drizzling over turtles.
- Cool completely, then store in an airtight container.

Warning -- these are addictive and you are going to want to make TONS of them. These are so easy and so good. They'll make great Valentine's gifts.



PEANUT BUTTER EASTER EGGS

1 (16 ounce) package of confectioners' sugar
1 cup creamy peanut butter
¼ cup butter
8 (1 ounce) squares semi-sweet chocolate
1 tbls. shortening
Candied sprinkles (optional)

- In a mixing bowl, combine confectioners' sugar, peanut butter, butter and milk (if needed for moisture) until blended.
- Shape mixture into two 1/2 pound eggs or make a bunch of smaller eggs.
- Freeze eggs for 1 hour.
- While the eggs are freezing, cut semi-sweet chocolate into small pieces and place in top of double boiler with shortening. Melt over medium heat, stirring frequently until smooth.
- Stick a long-tined fork in top of each peanut butter egg, dip it in melted chocolate to cover then drain on waxed paper.
- When the eggs are cooled and set, decorate the eggs to suit your liking.



CHRISTINE'S SALTY TOFFEE

1 cup brown sugar
2 sticks real butter
12 oz. chocolate chips
6 oz. package of sliced almonds
Saltine crackers

- Line a large jelly roll pan (one with sides) with foil.
- Cover with soda crackers.
- Boil brown sugar and butter together 3 minutes (start timing when it starts boiling).
- Pour mixture over crackers. Bake 6 to 7 minutes at 375 degrees.
- While hot, pour chocolate chips on top. Smooth over, then spread almonds.
- Let cool, then freeze for several hours.
- Break into pieces.

This recipe is perfect for Christmas gifts!



APPLE ENCHILADA DESSERT

1 (21 ounce can) apple pie filling

6 (8 inch) flour tortillas

Cinnamon

1/2 cup packed brown sugar

1/2 cup white sugar

1/2 cup water

1/3 cup butter

- Preheat oven to 350 degrees.
- Spoon fruit evenly onto all tortillas, sprinkle with cinnamon. Roll up tortillas and place seam side down on lightly greased 8x8 baking pan.
- Bring butter, sugars and water to a boil in a medium sauce pan. Reduce heat and simmer, stirring constantly for 3 minutes.
- Pour sauce evenly over tortillas; sprinkle with cinnamon on top. Bake in preheated oven for 20 minutes.
- Makes 6 large tortillas; may be cut in half to serve 12.

This is easy and delicious. Serve with a side of vanilla ice cream. Tastes like you slaved for hours in the kitchen. Crowd favorite!



BUTTERSCOTCH BREAD PUDDING

1 (10.75 ounce) day old French bread, torn into small pieces
4 cups milk or half-n-half (I prefer half-n-half)
1 ½ cups brown sugar
½ cup melted butter
3 eggs, beaten
2 teaspoons vanilla extract
2 teaspoons cinnamon
1 teaspoon nutmeg
1 cup butterscotch chips
1 cup chopped pecans

- Preheat oven to 350 degrees.
- Butter a 9x13 baking dish.
- In large bowl, combine all ingredients. Mixture should be the consistency of oatmeal.
- Pour into prepared pan and bake, uncovered, for 1 hour until nearly set. (It should have a “thigh wiggle”).
- Serve warm or cold.



FRESH STRAWBERRY UPSIDE DOWN CAKE

- 2 ½ cups crushed FRESH strawberries
- 1 (6 oz) strawberry flavored Jello gelatin
- 3 cups miniature marshmallows
- 1 (18 oz) package yellow cake mix
(batter prepared as directed on cake mix)

- Pre-heat oven to 350 degrees.
- Spread crushed strawberries on the bottom of a 9x13 pan.
- Evenly sprinkle dry Jello gelatin onto strawberries.
- Evenly top with mini marshmallows.
- Prepare cake mix as directed on package.
- Pour cake mix evenly over marshmallows
- Bake for about 40-50 minutes, until toothpick comes out clean.
- Cool in pan for 15 minutes.
- Run a knife around the sides to loosen, turn upside down onto serving plate.
- Store cake in refrigerator. Serves 12.



CHRISTINE'S CHRISTMAS CONCOCTION

2 envelopes microwave popcorn without butter, popped
4 cups Kix cereal puffs
1 (10.5 ounce) bag Fritos corn chips
2 (2.25 ounce) packages blanched slivered almonds
2 cups thin pretzel sticks
1 pound vanilla flavored confectioners' coating (aka Almond Bark)

- Cover a large flat surface with waxed paper.
- In a large bowl, stir together the popcorn, cereal, corn chips, almonds, and pretzels.
- Melt the confectioners' coating in a glass bowl in the microwave for 1 minute. Continue to cook at 30 second intervals, stirring between each one, until the coating is smooth.
- Pour melted coating over the cereal mixture. It's best to use a large metal spoon, and pour 1 or 2 spoonfuls at a time then mix to ensure even distribution. (A second person can be useful here - one to pour, one to mix.)
- Once everything is coated, spread the mixture out onto waxed paper in a thin layer. Let stand for about 1/2 hour, or until coating is dry.
- Transfer to a bowl to serve, or store in an airtight container.



PUMPKIN COOKIES

2 cups shortening
2 cups white sugar
2 cups canned pumpkin
2 eggs
2 teaspoons baking soda
1 ½ teaspoons ground cinnamon
½ teaspoon allspice
1 teaspoon salt
4 cups all purpose flour
6 tablespoons butter
8 tablespoons milk
3 cups confectioner's sugar
1 ½ teaspoons vanilla extract
1 cup packed brown sugar



- **Make Frosting First:** Cook butter, milk, and brown sugar until dissolved. Cool and add confectioners' sugar and vanilla. Let cool.
- **Preheat oven to 350 degrees.** Cream shortening, white sugar and pumpkin. Add eggs and mix well. Sift together the baking soda, ground cinnamon, allspice, salt and flour. Add to pumpkin mixture and mix well. Drop from spoon to cookie sheet. Bake 10-15 minutes at 350 degrees.
- **Flatten out pointy tops of cookies with flat side of spoon.** Let cool, then turn upside down and dip tops into frosting, or put frosting into a squeeze bottle and drizzle frosting on cookies.

This recipe makes TONS of cookies. Enjoy!

WALNUT STREUSEL PUMPKIN PIE

1 (15 ounce) can pumpkin puree
1 (14 ounce) can sweetened condensed milk
2 egg yolks
1 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/2 teaspoon ground nutmeg
1/2 teaspoon salt
2 egg whites
1 (9 inch) unbaked pie shell



Streudel Topping: 2 tablespoons flour
 1/4 cup packed brown sugar
 1 teaspoon ground cinnamon
 2 tablespoons butter, CHILLED
 1 cup chopped walnuts

- Preheat the oven to 425 degrees.
- In a large bowl, mix together the pumpkin, sweetened condensed milk, and egg yolks.
- Stir in 1 teaspoon cinnamon, ginger, nutmeg, and salt.
- In a large glass or metal bowl, whip egg whites until soft peaks form. Gently fold into pumpkin mixture.
- Pour filling into a deep dish pie shell.
- Bake for 15 minutes in the preheated oven.
- While the pie is baking, prepare the streusel topping: In a small bowl, combine the flour, brown sugar, and 1 teaspoon cinnamon. Blend in the cold butter with a fork or pastry blender until the mixture is crumbly. Mix in the chopped nuts. Sprinkle the topping over the pie.
- Reduce the heat to 350 degrees. Bake an additional 40 minutes, or until set.

People who claim they don't like pumpkin pie, LOVE this pie!

MINT CHOCOLATE CHIP PIE

Crust:

24 Oreo cookies

1/4 cup butter

Filling:

1 1/4 c. heavy cream

8 oz. cream cheese, softened

1 1/4 c. powdered sugar

4-6 drops green gel food coloring

3/4 tsp. pure vanilla extract

3/4 tsp. peppermint extract

1 c. mini chocolate chips, plus more for garnish

1 c. Andes mints, roughly chopped, plus more for garnish

Melted chocolate, for drizzling



- Press crumb mixture into bottom and evenly up sides of a 9" pie dish. (Try to make crust about 1/8"-thick evenly all around.) Refrigerate at least 1 hour before adding filling.
- Make Filling: Using a stand mixer with the whisk attachment, beat heavy cream until stiff peaks form. Transfer to a bowl.
- To bowl of stand mixer, add cream cheese and beat on medium-high speed, 2 minutes. Add powdered sugar and food coloring and mix on low until smooth. Add vanilla and peppermint extracts and mix until combined. With a rubber spatula, fold whipped cream into cream cheese mixture, then fold in mini chocolate chips and chopped Andes mints.
- Pour filling into prepared crust and smooth top. Sprinkle with more mini chocolate chips and chopped Andes and drizzle with chocolate.
- Refrigerate until firm, 5 to 6 hours.

STRAWBERRY PRETZEL SALAD

2 cups Butter Snap pretzels, crushed to big nut piece size
4 tablespoons white sugar
2 tablespoons brown sugar
 $\frac{3}{4}$ cup salted butter, melted
1 tsp. vanilla extract
1 cup white sugar
2 (8 oz) package of cream cheese
1 (8 oz) package of frozen whipped cream topping, thawed
2 (3 oz) packages of strawberry flavored Jello
1 cup boiling water
 $\frac{3}{4}$ cup juice from strawberries
2 (10 oz) packages of frozen sliced strawberries in juice

- Preheat oven to 350 degrees. Mix together the pretzels, 4 tbls white sugar, 2 tbls brown sugar and melted butter. Press into the bottom of a 9x13 inch pan. Bake for 8 minutes. Set aside to cool completely.
- In a medium bowl, beat the vanilla, 1 cup sugar and cream cheeses until smooth. Fold in whipped topping. Spread evenly over the cooled crust. Seal edges. Freeze until set, about 30 minutes.
- In a medium bowl, stir together the gelatin mix, strawberry juice and boiling water. Mix in frozen strawberries and stir until thawed. Stick in freezer for 40 minutes.
- Pour chilled strawberry gelatin over cream cheese mixture in pan. Refrigerate until completely chilled, at least 1 hour. (Salad needs to be eaten within 48 hours)



