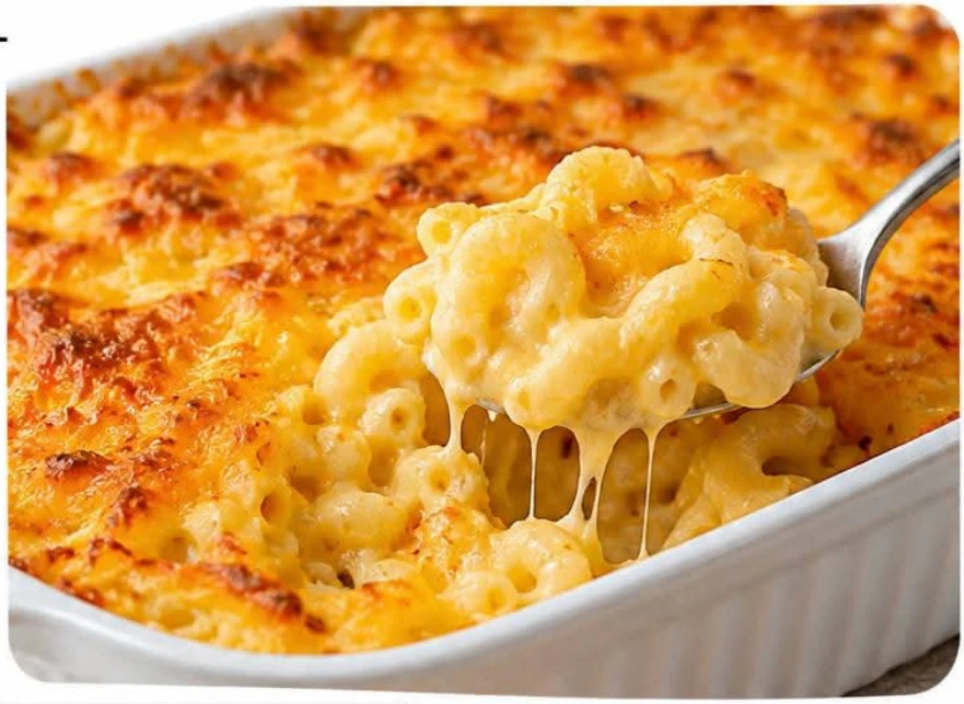
The Shabby Shack

Old-Fashioned Baked Macaroni & Cheese

Ingredients



- 2 cups elbow macaroni
- 4 Tbsp unsalted butter
- 1/4 cup all-purpose flour
- 2 1/2 cups milk
- 1 (12 oz) can evaporated milk
- 1 tsp salt
- 1/2 tsp black pepper
- 1/2 tsp garlic powder (optional)
- 8 oz sharp cheddar cheese, shredded (about 2 cups)
- 8 oz Colby Jack or mild cheddar, shredded (about 2 cups)
- 1/2 cup additional cheese for the top (optional)

Directions

1. Preheat oven to 350°F. Grease a 9x13-inch baking dish.
2. Cook macaroni according to package directions until just tender (al dente); drain and set aside.
3. In a large saucepan, melt butter over medium heat. Whisk in flour and cook for 1 minute.
4. Slowly whisk in milk and evaporated milk. Cook, stirring often, until thickened (about 5–7 minutes).
5. Stir in salt, pepper, garlic powder (if using), and the shredded cheeses (except the 1/2 cup for the top). Stir until the cheese is melted and the sauce is smooth.
6. Add the cooked macaroni to the cheese sauce and stir to coat. Pour into the prepared baking dish.
7. Sprinkle the remaining 1/2 cup cheese on top, if desired.
8. Bake for 25–30 minutes, until hot and bubbly and the top is golden brown.

The Shabby Shack

Old-Fashioned English Pea Salad

Ingredients



- 2 (15 oz) cans English peas, drained
- 1 cup cheddar cheese, cubed or shredded
- 6 slices bacon, cooked and crumbled
- 1/2 cup red onion, diced
- 3 hard-boiled eggs, chopped

Dressing:

- 1 cup mayonnaise
- 2 tbsp sour cream
- 1 tsp sugar
- 1/2 tsp salt
- 1/4 tsp black pepper

Directions

1. In a large bowl, combine the drained peas, cheddar cheese, bacon, red onion and chopped eggs.
2. In a small bowl, whisk together the mayonnaise, sour cream, sugar, salt and pepper.
3. Pour the dressing over the pea mixture and gently stir until well coated.
4. Cover and refrigerate for at least 1 hour before serving.

The Shabby Shack

Old-Fashioned Deviled Eggs

Ingredients



- 12 large eggs
- 1/2 cup mayonnaise
- 2 tsp yellow mustard
- 2 Tbsp sweet pickle relish
- 1/4 tsp salt
- 1/4 tsp black pepper
- Paprika, for garnish

Directions

1. Place eggs in a saucepan and cover with cold water. Bring to a boil, then reduce heat and simmer for 10–12 minutes.
2. Drain and cool eggs in ice water. Peel and cut in half lengthwise.
3. Remove the yolks and place them in a bowl. Mash with a fork until smooth.
4. Add mayonnaise, mustard, pickle relish, salt and pepper. Mix until creamy.
5. Spoon or pipe the filling back into the egg whites.
6. Sprinkle with paprika and chill until ready to serve.

The Shabby Shack

Southern Candied Yams

Ingredients



- 3–4 lbs sweet potatoes (or yams), peeled and sliced ½-inch thick
- ½ cup (1 stick) butter
- 1 cup brown sugar, packed
- ½ cup granulated sugar
- 1 tsp ground cinnamon
- ½ tsp ground nutmeg
- 1 tsp vanilla extract
- ¼ tsp salt

Directions

1. Preheat oven to 350°F. Grease a 9×13-inch baking dish.
2. Arrange the sliced sweet potatoes in the dish.
3. In a saucepan, melt the butter over medium heat. Stir in both sugars, cinnamon, nutmeg, salt and vanilla until well combined.
4. Pour the mixture over the sweet potatoes, making sure they are coated.
5. Cover with foil and bake for 45 minutes.
6. Remove foil and bake an additional 15–20 minutes, until the yams are tender and glazed.

The Shabby Shack

Broccoli & Cheese Casserole

Ingredients



- 4 cups fresh broccoli florets (or 16 oz frozen, thawed and drained)
- 1 cup long-grain rice, cooked (about 3 cups)
- 1 (10.5 oz) can cream of cheddar cheese soup
- 1/2 cup sour cream
- 1/2 cup mayonnaise
- 2 cups sharp cheddar cheese, shredded (divided)
- 1/2 cup diced onion
- 1/2 tsp garlic powder
- 1/4 tsp black pepper
- 1/4 tsp salt
- 1 cup crushed Ritz crackers (about 24 crackers)
- 3 Tbsp melted butter

Directions

1. Preheat oven to 350°F. Grease a 9×13-inch baking dish.
2. In a large bowl, combine cooked rice, broccoli, soup, sour cream, mayonnaise, 1½ cups of the cheddar cheese, onion, garlic powder, salt and pepper. Stir until well mixed.
3. Spread the mixture into the prepared baking dish.
4. In a small bowl, mix the crushed Ritz crackers with melted butter and the remaining ½ cup of cheddar cheese.
5. Sprinkle the cracker mixture over the top.
6. Bake for 25–30 minutes, until hot and bubbly and the top is golden brown.

The Shabby Shack

Green Bean Casserole

Ingredients



- 2 cans green beans, drained
- 1 can cream of mushroom soup
- 4 oz cream cheese, softened
- ¼ cup sour cream
- ¼ cup bacon bits
- ½ cup chopped onion
- French's fried onions, for topping

Directions

1. Preheat oven to 350°F.
2. In a large bowl, mix together the cream of mushroom soup, cream cheese and sour cream until smooth.
3. Stir in the bacon bits and chopped onion.
4. Fold in the drained green beans until well coated.
5. Pour into a greased baking dish and top with French's fried onions.
6. Bake for 25–30 minutes, until hot and bubbly.

The Shabby Shack

Pineapple Casserole

Ingredients



- 2 (20 oz) cans crushed pineapple, drained
- 1 cup granulated sugar
- 6 Tbsp all-purpose flour
- 2 cups sharp cheddar cheese, shredded
- 1 sleeve Ritz crackers (about 30 crackers), crushed
- ½ cup butter, melted

Directions

1. Preheat oven to 350°F. Grease a 9×13-inch baking dish.
2. In a large bowl, combine the drained pineapple, sugar and flour. Stir in the shredded cheddar cheese.
3. Pour the mixture into the prepared baking dish.
4. In a small bowl, mix the crushed Ritz crackers with the melted butter.
5. Sprinkle the cracker mixture evenly over the top.
6. Bake for 25–30 minutes, until hot and golden brown.

The Shabby Shack

Cornbread Dressing

Ingredients



- 6 cups crumbled cornbread (about 1 pan, cooled)
- **4 cups crumbled homemade biscuits** (about 6 large biscuits)
- 1 cup celery, chopped
- 1 cup onion, chopped
- ½ cup butter
- 2½–3 cups chicken broth (or as needed)
- 2 large eggs, beaten
- 1 tsp poultry seasoning
- ½ tsp sage
- ½ tsp black pepper
- ½ tsp salt

Directions

1. Preheat oven to 350°F. Grease a 9×13-inch baking dish.
2. In a skillet, melt the butter over medium heat. Add the celery and onion and cook until tender, about 5–7 minutes.
3. In a large bowl, combine the crumbled cornbread and crumbled homemade biscuits.
4. Stir in the cooked celery and onion, poultry seasoning, sage, salt and pepper.
5. Add the beaten eggs and 2½ cups of chicken broth. Mix until well combined and moist. Add more broth if needed, until the dressing is moist but not runny.
6. Pour into the prepared baking dish and bake for 30–40 minutes, until golden brown on top.

Make sure the center reaches 165°F before serving.

The Shabby Shack

Slow Cooked Green Beans

Ingredients



- 2 lb fresh green beans, trimmed and cut (about 4–5 cups)
- 1 lb bacon, cut into pieces
- 1 medium onion, chopped
- 3 cups chicken broth
- 1 tsp garlic powder
- ½ tsp black pepper
- Salt to taste

Directions

1. In a slow cooker, add the green beans, bacon, onion, chicken broth, garlic powder, black pepper and salt.
2. Stir to combine.
3. Cover and cook on LOW for 6–8 hours, until the beans are tender and full of flavor.