

# tis the Season

warren holiday cookbook 2022





# BREAKFAST

SARAH BALTZEGAR

# BAKED FRENCH TOAST CASSEROLE

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## INGREDIENTS

### Casserole:

1 loaf French bread  
8 large eggs  
2 cups half and half  
1 cup milk  
2 T granulated sugar  
1 tsp vanilla extract  
1/2 tsp ground cinnamon  
1/2 tsp ground nutmeg  
dash salt

### Praline Topping:

2 sticks butter, melted  
1 cup brown sugar, packed  
1 cup pecans, chopped  
1 T light corn syrup  
1/2 tsp ground cinnamon  
1/2 tsp ground nutmeg

## DIRECTIONS

Slice French bread into 20 slices, 1 inch each. Arrange slices in a generously buttered 9x13 inch flat baking dish in 2 rows, overlapping the slices.

In a large bowl, combine the eggs, half and half, milk, sugar, vanilla, cinnamon, nutmeg, and salt and beat with a rotary beater or whisk until blended but not too bubbly.

Pour mixture over the bread slices, making sure all are covered evenly with the milk-egg mixture. Spoon some of the mixture in between the slices.

Cover with foil and refrigerate overnight.

The next day, preheat oven to 350°. Spread praline topping evenly over and bake for 40 minutes, until puffed and lightly golden.

To assemble praline topping:

Combine all ingredients in a medium bowl and blend well.

CHRISTIANNE EVANS

# BANANA BREAD

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## INGREDIENTS

3 large ripe bananas  
1 cup sugar  
1 egg  
4 T butter, melted and cooled  
1.5 cups all purpose flour  
1 tsp salt  
1 tsp baking soda

## DIRECTIONS

Preheat oven to 325°. Lightly grease a loaf pan; set aside.

In a bowl, mash bananas; you should have 1 cup. Beat in sugar, then egg and butter. In another bowl, sift together flour, salt, and baking soda. Add to banana mixture and stir just until all flour is moistened.

Pour batter into prepared pan. Bake for 55-60 minutes. Makes 1 loaf.

CHERYL MAYNARD

# CAPPUCCINO MUFFINS

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## INGREDIENTS

2 cups organic flour  
3/4 cups sugar  
2 1/2 tsp baking powder  
2 1/2 T instant coffee  
1/2 tsp salt  
1 tsp cinnamon  
1 cup milk  
1/2 cup cooled melted butter  
1 egg, beaten  
2 tsp vanilla  
1 cup chocolate chips

## DIRECTIONS

Mix dry ingredients together. In a separate bowl, combine wet ingredients and add to dry mixture and stir well.

Bake for 20 minutes at 350° in greased muffin pans. You can also use baking cups.

RACHEL ANDERSON

# DAUGHERTY CINNAMON ROLLS

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“My family enjoys these every Christmas morning (and all throughout the day). When we were little, my mom would hide an uncooked bean in one cinnamon roll. Whoever found the bean would be crowned the queen or king for Christmas Eve dinner! The queen would wear her fanciest dress and a special crown. We were always so excited to see who it would be!”

## INGREDIENTS

### Dough:

1 cup milk (whole milk is best)  
1 cup water  
1/2 cup butter  
1 T active dry yeast  
1 cup white sugar  
1 tsp salt  
2 eggs  
6 cups all-purpose flour, plus more for rolling

### Filling:

4-6 T ground cinnamon  
2 cups brown sugar  
1/2 cup butter, softened and spreadable

### Icing:

3 1/2 cups confectioners sugar  
8 oz cream cheese, softened  
1/2 cup butter, softened  
2 tsp vanilla  
1/4 tsp lemon flavoring

## DIRECTIONS

Yield: around 2 dozen rolls

Time: 5-6 hours

Combine milk, water, and butter. Heat in microwave for around 3 minutes (will vary depending on your microwave). Temperature should be about 115°. You can check with a kitchen thermometer.

Combine 2 cups of flour, yeast, and sugar mixture in a mixing bowl. Add milk mixture, cover, and let sit for about 15 minutes. After 15 minutes the yeast should be bubbly. If there are no bubbles, start over. Make sure your yeast is fresh and your liquid mixture is not too hot.

Attach the dough hook to your mixer. Then add salt and eggs. With the mixer on low, add remaining flour until dough pulls away from the edge of the bowl. Knead in mixer on low for 5 minutes or by hand for about 8 minutes. Dough will be very sticky. Empty dough onto a floured surface, cover with a towel, and let rise for 1-2 hours.

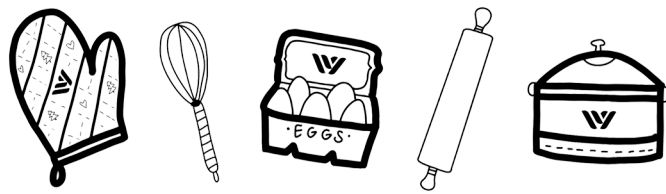
Once risen, divide dough into 2 pieces. Dough will still be pretty sticky, so you may need to knead a little flour in before you roll it out. Roll each piece into a roughly 12x9 inch rectangle. In a bowl, stir together the cinnamon and brown sugar. Spread each piece with half of the butter and half of the brown sugar/cinnamon mixture. Roll up dough and seal the seam by lightly pinching the dough together.

Cut each roll into around 12 slices using a very sharp knife or dental floss. Place rolls onto greased baking sheets. Rolls rise best when they are slightly touching.

At this point you can put them in the refrigerator overnight, take them out the next morning and let rise for 2 hours before baking. If you do not refrigerate them, let rise in a warm place for about an hour, or until almost doubled in size. Bake for 20 minutes at 375° until slightly golden brown. Start checking them for doneness around 15 minutes.

To make icing: Mix cream cheese, butter, confectioner's sugar, vanilla, and lemon in mixer on high for about 2-3 minutes. Spread over rolls while they are still warm.

Store at room temperature. These can also be frozen completely cooked and iced, just pull them out of the freezer and defrost on the counter.



# TREATS

CHRISTIANNE EVANS  
**ALMOND ROCA**

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INGREDIENTS

Saltine crackers  
1 cup butter  
1 cup brown sugar  
6 oz chocolate chips  
almonds, chopped

DIRECTIONS

Place saltine crackers over surface of foil lining a 9x13 pan.

In a saucepan combine butter and sugar and boil 3 minutes. Pour over crackers. Bake at 400° for about 5 minutes until crackers float.

Spread 6oz chocolate chips on crackers. Sprinkle with chopped nuts if desired.

FRAN MCCORMICK  
**RUSSIAN ROCKS**

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“Great with hot tea or coffee.”

INGREDIENTS

3 cups plain flour  
3 eggs  
1 cup butter  
1 lb golden raisins  
1 cup pecans  
1 3/4 cup brown sugar  
2 tsp cinnamon  
1.5 tsp baking soda (dissolved in  
1 T warm water)  
1 tsp allspice (if desired)

DIRECTIONS

Cream butter and sugar; add beaten eggs. Add cinnamon and all spice. Add nuts and raisins floured in a small amount of the measured flour. Add baking soda and remaining flour. Batter will be very stiff.

Dip with teaspoon into small muffin cups lined with cupcake liners and bake at 350° until they start to brown, about 15-20 minutes.

SALLY LEWIS

# CANDIED PECANS

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“Just like Grammy made.”

## INGREDIENTS

1 1/2 cups granulated sugar  
1/2 c sour cream  
1 tsp vanilla  
2 1/2 cups pecan halves  
Butter for coating fingers

## DIRECTIONS

Spread wax or parchment paper on the counter, set a dish of butter next to it.

Bring sugar and sour cream to a boil in a heavy saucepan, stirring constantly. Cook to soft ball stage (236-238° on a candy thermometer). Remove from heat.

Add in vanilla and stir vigorously until mixture begins to thicken. Add in the nuts and stir until they are well coated. Turn out the mixture onto the wax paper.

Coat your fingers in butter and quickly separate the candied pecans into individual pieces and store in an air tight container after drying.

ALVA EDMUNDS

# IRISH POTATO CANDY

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(Secretary of Warren Belvedere for 30 years)

## INGREDIENTS

1 Irish Potato (about the size of an egg),  
    boiled in jacket  
1 box confectioners sugar  
peanut butter

## DIRECTIONS

Boil potato in the jacket. Mash and add confectioners sugar. Roll out and spread with peanut butter. Roll up into long roll and cut into small pieces.



ALICIA SANCHEZ

# COOKIES N CREAM BLONDIES

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“I’ve always enjoyed baking, but baking for Life Group has turned into one of my favorite times of the week! I look forward to that time to turn on worship music and take time to intentionally pray over my Life Group.”

## INGREDIENTS

Cooking spray  
2 1/4 cups all-purpose flour  
1 tsp salt  
1/2 tsp baking soda  
3/4 cup melted butter  
1 cup granulated sugar  
1/2 cup brown sugar, packed  
2 large eggs  
1 tsp vanilla extract  
1 1/2 cups chopped Hershey’s Cookies N  
Cream bars, divided  
1 1/2 cups chopped Oreo’s (about 15)

## DIRECTIONS

Total Time: 50 min  
Yield: 15 blondies

Preheat oven to 350°. Coat 9x13 pan with cooking spray.

Whisk together flour, salt, and baking soda. In another bowl, using a hand mixer, beat together melted butter and sugars (granulated and brown). Add eggs, one at a time, until incorporated. Add vanilla.

Gradually add dry ingredients to wet ingredients and mix until just combined. Fold in 1 cup of Cookies N Cream bars and 1 cup of Oreos.

Press batter into prepared pan and top with remaining chocolate and cookies. Bake until edges are just golden (about 22 minutes).

HANNAH DUKE  
**BAKLAVA**

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INGREDIENTS

Sugar Syrup:  
(best to make the day before)  
2 cups sugar  
1 cup water  
1 squirt lemon juice  
1 T vanilla or 1/2 cup honey (I use honey)  
Boil for 10 minutes until clear and let cool.

2 sticks butter, melted  
1 lb walnuts, ground  
2 T sugar  
1 t cinnamon

DIRECTIONS

On a cookie sheet or sprayed pan, pull apart phyllo dough into one sheet at a time (4 total for bottom layer).

Drizzle some of the melted butter, then sprinkle a light amount of nuts over. Then add 2 more sheets of phyllo dough, butter, nuts and continue layering phyllo dough, butter and nuts until you reach the top of the pan or you run out of nuts.

Bake at 350° covered with aluminum foil, then bake another 20-30 minutes uncovered. After removing from oven, pour sugar syrup over the baklava immediately. Let cool and cut into triangle or squares.

Lay a damp paper towel over the phyllo sheets to prevent drying out.

SALLY LEWIS  
**HOLLY BERRY COOKIES**

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“These are my husband Brandon’s favorite!”

INGREDIENTS

30 large marshmallows  
1/2 cup butter  
1/2 tsp green food coloring  
3 cups corn flakes cereal  
Red Hots or cinnamon candies

DIRECTIONS

Lay out parchment paper or wax paper on the countertop.

In a large pot, melt butter and marshmallows and stir until no lumps remain. Remove from heat and stir in the green food coloring. Stir in the cornflakes until they are all well coated.

Drop spoonfuls of the mixture onto the prepared wax paper. Add 3 “berries” to each pile while the mixture is still hot and sticky.

Let cool and serve or keep in airtight container. Add wax paper between layers if you are stacking.

ALICIA SANCHEZ

# LOADED PEANUT BUTTER BLONDIES

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“For peanut butter lovers!”

## INGREDIENTS

2 cups all-purpose flour  
1 tsp baking powder  
1 tsp salt  
3/4 cup butter, softened  
1, 1.5 cups peanut butter, divided  
1 cup granulated sugar  
1/2 cup brown sugar, packed  
2 eggs  
2 tsp vanilla extract  
30 Reese’s miniatures (unwrapped)  
1 cup semi-sweet chocolate chips, melted

## DIRECTIONS

Preheat oven to 350°. Coat 9x13 in pan with cooking spray.

Whisk together flour, salt, and baking powder. In another bowl, using a hand mixer, beat softened butter, 1 cup peanut butter, and sugars until fluffy. Add eggs, one at a time, until incorporated. Add vanilla.

Gradually add dry ingredients to wet ingredients and mix until combined. Press batter into prepared pan and press Reese’s candies into batter. Bake until blondies are just set (25-30 minutes) and let cool completely.

Melt 1/2 cup peanut butter in microwave. Melt chocolate chips in microwave. Drizzle them each over the blondies and serve when cool.

LINDA COMBS

# DELICIOUS DATE SQUARES

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## INGREDIENTS

Squares:  
1.5 cups flour  
1.5 cups rolled oats  
1 cup brown sugar, packed  
1/2 cup butter, softened  
1/2 tsp baking soda  
pinch of salt

Date Filling:  
16 oz chopped dates  
1 cup water  
1/4 cup sugar  
1 tsp vanilla extract  
juice of 1/2 lemon

## DIRECTIONS

Combine filling ingredients in saucepan; simmer for about 5-10 minutes or until mixture is thick. Set aside to cool.

Mix flour, oats, sugar, butter, baking soda, and salt. Press about half of mixture in a greased and floured 9x13 pan. Spread filling over the oat layer. Add remaining oat mixture and press down lightly with hands.

Bake at 350° for 20 minutes. Cool completely before cutting.

FAYE PIRKLE

# SURPRISE CUPCAKES

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“We sampled these April 30, 1970 in Darmstadt Germany at a bake sale. I finally received the recipe, but with no name on it. To some medical wife, thank you for many happy decades of eating.”

## INGREDIENTS

### Batter:

3 cups flour  
2 cups sugar  
1/2 cup cocoa  
1 tsp salt  
2/3 cup vegetable oil  
2 tsp baking soda  
2 cups water  
2 T white vinegar  
2 tsp vanilla

### Filling:

8oz cream cheese, softened  
1 egg  
1/2 cup sugar  
1/2 tsp salt  
6oz chocolate chips

## DIRECTIONS

### Batter:

Sift together the first four ingredients. Add remaining ingredients and mix until smooth (very thin). Fill cupcake tins 2/3 full, top with a heaping teaspoon of filling.

### Filling:

Beat first 4 ingredients together until smooth. Add chocolate chips and stir well.

PAM WILKINS

# MARSHMALLOW CREAM FUDGE

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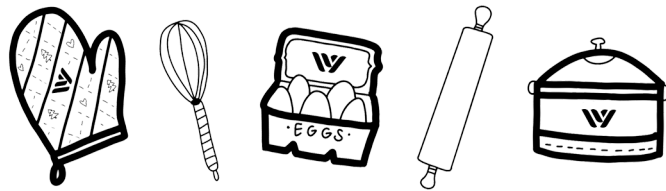
## INGREDIENTS

1 jar marshmallow cream  
1.5 cups sugar  
2/3 cups evaporated milk  
1/4 cup butter  
1/4 tsp salt  
12oz semisweet chocolate morsels  
1/2 cup chopped nuts  
1 tsp vanilla extract

## DIRECTIONS

In a medium saucepan, combine marshmallow cream, sugar, evaporated milk, butter, and salt; bring to full boil, stirring constantly over moderate heat. Boil 5 minutes, stirring constantly over moderate heat. Remove from heat. Add semisweet chocolate; stir until morsels melt and mixture is smooth.

Stir in nuts and vanilla. Pour into aluminum foil-lined 8 inch square pan. Chill in refrigerator until firm (about 2 hours).



PIES

JANET BROWNLEE

# EGGNOG PIE

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“This pie was very famous in my husband’s family and everyone looked forward to it every year. One year, their basset hound snuck into the kitchen and ate a chunk out of the pie! They gathered around the pie, carefully cut around the affected portion, handed out slices and STILL enjoyed that pie.”

## INGREDIENTS

1 1/8 tsp unflavored gelatin  
1/4 cup cold water  
3/4 cup sugar  
2 T cornstarch  
2/3 cup 2% milk  
3 egg yolks lightly beaten  
1 tsp vanilla extract  
1 1/2 cups heavy whipping cream, whipped  
1 tsp nutmeg  
1 baked pie crust  
1/8 tsp nutmeg

## DIRECTIONS

In a small bowl, soften gelatin in cold water; set aside.

In a large saucepan, combine sugar and cornstarch. Gradually stir in milk until smooth. Bring to a boil; cook and stir for 2 minutes or until thickened. Remove from the heat. Stir a small amount of hot mixture into the egg yolks. Return all to the pan; bring to a gentle boil, stirring constantly. Remove from the heat; stir gelatin and vanilla.

Cool to room temperature, stirring occasionally. Fold in whipped cream. Pour into pie shell. Sprinkle with nutmeg. Refrigerate until set, about 2 hours.

CINDY ROSE

# MOTHER’S PEACH COBBLER

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“P.S. Add 1 small container of whipping cream to batter if desired.”

## INGREDIENTS

Filling:  
1 stick margarine, melted  
1 can pie filling (peaches)  
1 cup water  
1/2 cup sugar

Batter:  
3/4 cup sugar  
3/4 cup self-rising flour  
1 cup milk

## DIRECTIONS

Pour batter over melted butter and do not stir. Pour fruit over batter and do not stir.

Bake at 350° about 1 hour until golden brown.

SARAH FAYSON

# SWEET POTATO PIE

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“Honestly I would be okay with eating ‘Thanksgiving food’ every day. This pie takes me there!”

## INGREDIENTS

Pie crust (store bought or homemade...  
I usually buy mine!)

### Filling:

2 pounds sweet potatoes, cooked and mashed  
3 T unsalted butter  
3 eggs  
1/2 cup brown sugar  
1/4 cup granulated sugar  
1/2 tsp nutmeg  
1/4 tsp salt  
1 tsp vanilla extract  
2/3 cups whole milk

### Maple Pecan Topping:

1 cup pecans  
1/4 cup brown sugar  
2 T maple syrup  
1/8 tsp sea salt

### Maple Whipped Cream:

1 cup heavy cream  
2 T maple syrup  
1/2 tsp vanilla extract

## DIRECTIONS

### Pie:

Prick the potatoes several times with a fork. Place on a small sheet pan lined with parchment paper and roast in the oven at 400° until they are collapsing, 40 minutes to an hour. (They should be tender when you squeeze them with tongs!) Let cool until you can handle them, then peel and scoop out two cups of the flesh. Add the butter and mash with a fork. Some fibers and lumps are okay! Set aside.

In a medium bowl, whisk together the eggs, sugars, nutmeg, and salt until smooth. Whisk in the vanilla and milk, then whisk the egg mixture into the sweet potato mixture.

Pour the filling into your unbaked pie crust. Place on a baking sheet to catch any drips and bake at 350° until filling is puffed and beginning to crack, about 45 minutes.

### Topping:

Toast pecans until crisp and fragrant. Let cool and break into small pieces and combine with brown sugar, maple syrup, and salt. Sprinkle on top of the pie while still warm, and return to oven for another 10 minutes.

Let pie cool for at least 2 hours, then slice and serve with maple whipped cream! (Or regular whipped cream. Is there a bad whipped cream? No!)

BETTY HOLTON

# EASY KEY LIME PIE

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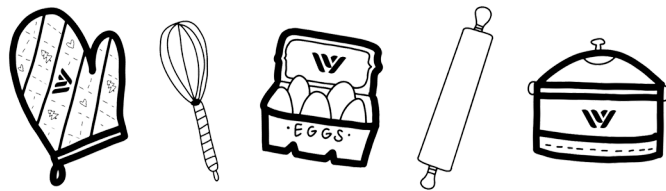
## INGREDIENTS

1/4 cup water  
1 pkg lime jello  
2 (6oz) containers key lime yogurt  
1 tub (8oz) frozen whipped topping, thawed  
1 graham cracker crust

## DIRECTIONS

Heat 1/4 cup water in microwave until boiling. Whisk jello in boiling water until dissolved.

In a large bowl, whisk together jello mixture and yogurt. Fold in whipped topping. Spread in graham cracker crust and refrigerate at least 4 hours. Store in refrigerator.



COOKIES



KATHERYN STEARNS

# POLISH PECAN COOKIES

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“Ciastka Kurche. Makes about 5 dozen cookies.”

## INGREDIENTS

1 cup butter  
3 T vanilla extract  
1/2 cup confectioners sugar  
1.5 T water  
2.5 cups sifted all-purpose flour  
2 cups pecan halves  
extra confectioners sugar for rolling

## DIRECTIONS

Cream butter with vanilla extract; add confectioners sugar gradually, beating until fluffy.

Add water and beat thoroughly. Add flour in fourths, mixing until blended after each addition. If necessary, chill the dough until easy to handle.

Shape a teaspoon of dough around each pecan half, covering nut completely. Place on ungreased cookie sheets.

Bake at 400° for 10 minutes. Roll in confectioners sugar while still warm.

MOLLY KETUSKY

# SUGAR COOKIES

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“For as long as I can remember, sugar cookies have been part of our family Christmas traditions. We always gather on Christmas Eve to decorate them, judge whose is best, and leave some out for Santa!”

## INGREDIENTS

1 cup butter (2 sticks, softened)  
1 cup granulated sugar  
1 egg  
2 tsp vanilla extract  
1/2 tsp almond extract  
3 1/4 cups all purpose flour  
1 tsp baking powder  
1/2 tsp salt

## DIRECTIONS

In a large bowl, cream the butter and sugar until light and fluffy. Beat in the egg and extracts. Mix together flour, baking powder, and salt. Add dry ingredients to butter mixture 1 cup at a time, mixing after each addition. Once the dough mixes into a ball, you're done mixing. Test that the dough is sticky and holds a shape but doesn't stick to your fingers. Do not chill the dough.

On a floured surface, roll out dough until it is about 1/8 in thick. Dip a cookie cutter into flour before each use and cut out shapes. Bake the cookies on an ungreased baking sheet for 8-11 minutes at 350°.

Makes about 3 dozen cookies.

MOLLY KETUSKY

# BROWN BUTTER OATMEAL CHOCOLATE CHIP COOKIES

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“These are my go-to cookies to make for friends and family events. Best eaten warm!”

## INGREDIENTS

1 cup salted butter  
1 1/4 cup brown sugar  
2 large eggs  
1 T vanilla extract  
2 cups all purpose flour  
2 cups old fashioned oats  
1 tsp baking soda  
1/2 tsp kosher salt  
2 cups chocolate chips  
flaky sea salt, for sprinkling

## DIRECTIONS

Preheat oven to 350°. Brown butter (3-4 minutes). Remove from heat and let cool 5 minutes.

Mix brown butter, brown sugar, eggs, and vanilla until smooth. Add flour, oats, baking soda, and salt. Gently fold in the chocolate.

Roll dough into rounded tablespoon sized balls. Gently flatten the dough down. Bake 8 minutes. Remove from oven, rotate, and tap on counter a few times to flatten cookies. Bake another 2-3 minutes.

Let cookies cool on baking sheet. Sprinkle with flaky salt if desired.

SALLY LEWIS

# SKYLAR'S SNICKERDOODLES

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## INGREDIENTS

1/2 cup butter, softened  
1/2 cup shortening  
1 1/2 cup granulated sugar  
2 eggs  
2 tsp vanilla extract  
2 3/4 cup all-purpose flour  
2 tsp cream of tartar  
1 tsp baking soda  
1/4 tsp salt  
2 T granulated sugar  
2 tsp cinnamon

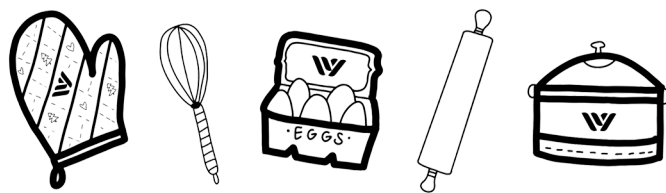
## DIRECTIONS

Preheat oven to 400°. Prep 2 baking sheets with parchment paper.

In a stand mixer, cream together all wet ingredients (butter, shortening, sugar, eggs, vanilla). In a separate bowl, mix together the flour, cream of tartar, baking soda and salt. Slowly add the dry mix to the wet mixture until the dough comes together.

Scoop tablespoon sized dough and roll into balls; set on parchment.

In a shallow dish, mix the sugar and cinnamon together. Roll each ball in the mixture to coat and set back onto the parchment, spaced 2 inches apart. Bake for 7-9 minutes until well set but not hard.



# FALL TREATS

MELODIE STILL

# APPLE CAKE

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“Try adding 1 cup of chopped nuts when you are blending the vanilla and apples!”

## INGREDIENTS

1.5 cups oil  
2 cups sugar  
2.5 cups flour  
3 eggs  
2 tsp baking powder  
1 tsp baking soda  
1 tsp vanilla  
3 cups chopped apples  
dash of salt

## DIRECTIONS

Cream oil and sugar. Add eggs alternatively. Sift flour, baking powder, baking soda and salt. Add to cake batter. Blend vanilla and apples.

Pour into greased and floured tube pan. Bake for 1 hour at 350°.

MARGIE SIMARD

# APPLE CIDER DOUGHNUT CAKE

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## INGREDIENTS

Cake:  
2 1/4 cups flour  
1 1/2 cup sugar  
3 1/2 tsp baking powder  
1 tsp salt  
1 cup apple cider  
1/2 cup cinnamon apple sauce  
3 eggs  
1/4 tsp cinnamon  
1 T brown sugar  
1 tsp vanilla

Topping:  
2 T cinnamon  
1/4 cup sugar  
1/4 cup butter, melted

Icing:  
1 cup powdered sugar  
1/4 cup apple cider

## DIRECTIONS

Combine all ingredients and pour in prepared bundt pan. Bake at 350° for 45 minutes or until cake tester comes out clean.

Cool 20 minutes and brush with melted butter. Rub cinnamon sugar mixture evenly over the cake. Pour glaze over the cake or use glaze for dipping.

LINDA COMBS

# PUMPKIN BREAD

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## INGREDIENTS

3.5 cups plain flour  
2 tsp baking soda  
1.5 tsp salt  
1.5 tsp cinnamon  
1 tsp nutmeg  
3 cups sugar  
1 cup oil  
1/2 cup water  
4 eggs  
2 cups pumpkin  
1 cup pecans

## DIRECTIONS

Stir together flour and spices. Combine sugar, oil, eggs, water and pumpkin; add to dry ingredients, beating well. Stir in nuts. Divide into two greased loaf pans and bake at 350° for 60 minutes or until done. Freezes well.

MANDY MILLER

# PUMPKIN WHOOPIE PIES

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## INGREDIENTS

Cake:  
1/2 stick butter  
1/4 cup coconut oil  
1 cup sugar  
2 eggs  
3/4 cup pumpkin puree  
1 tsp vanilla  
1 cup flour, 3/4 cup flour  
1 tsp baking powder  
1 1/2 tsp baking soda  
2 tsp cinnamon  
1 tsp ginger  
1 tsp clove  
3/4 tsp salt

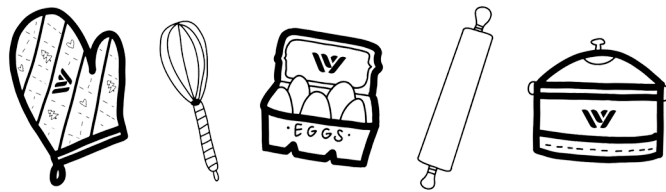
Frosting:  
1/2 stick butter  
8oz cream cheese  
2/3 cup powdered sugar  
1/2 tsp vanilla

## DIRECTIONS

Mix wet ingredients together. Mix dry ingredients in a separate bowl and then add to wet ingredients.

On parchment paper or a silicone mat, using an ice cream scoop, scoop batter onto tray. Bake for 12 minutes at 350°.

Make frosting and assemble once cakes are cool.



# POUND CAKES

LINDSEY GRAYSON

# TOO MUCH CHOCOLATE POUND CAKE

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## INGREDIENTS

### Cake:

1 devil's food cake mix  
1 pkg instant chocolate pudding mix  
1 cup sour cream  
1 cup vegetable oil  
4 eggs  
1/2 cup warm water  
2 cups semisweet chocolate chips

### Glaze:

3/4 cup semisweet chocolate chips  
3 T butter  
1 T light corn syrup  
1/4 tsp vanilla

## DIRECTIONS

### Cake:

Combine cake mix, pudding mix, sour cream, oil, beaten eggs, and water. Stir in chocolate chips. Pour batter into a well-greased bundt pan.

Bake at 350° for 50-60 minutes or until cake is springy to the touch. After cake is cooled, top with glaze.

### Glaze:

Melt chocolate chips, butter, and corn syrup in a double boiler. Remove from heat once completely melted and smooth. Add vanilla and immediately pour over cake. Top with mini chocolate chips if desired.

GWEN HOBBS

# CHOCOLATE CHIP POUND CAKE

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## INGREDIENTS

1 box yellow cake mix  
1 small pkg instant chocolate pudding  
1/2 cup sugar  
3/4 cup oil  
3/4 cup water  
4 large eggs  
8oz sour cream  
6oz semisweet chocolate morsels

## DIRECTIONS

Combine first 3 ingredients. Stir with whisk. Add oil and next 3 ingredients and stir. Stir in chocolate morsels.

Pour into greased and floured bundt pan. Bake at 350° for 1 hour.

Cool for 10 minutes on rack and remove from pan. When cooled, sprinkle with powdered sugar.

# CREAM CHEESE POUND CAKE

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## INGREDIENTS

2 sticks margarine  
1 stick butter  
3 cups sugar  
8oz cream cheese  
6 eggs  
3 cups plain flour  
1 T vanilla

## DIRECTIONS

Put margarine, butter, eggs, cream cheese out until room temperature.

Sift the plain flour. Cream butter and cream cheese together, add sugar and mix until fluffy. Add eggs and flour, alternating 2 cups flour and 2 eggs at a time. Add to greased and floured bundt pan.

Bake on 325° for 1 hour and 25 minutes. Cool in a pan.

FRAN MCCORMICK

# OUR FAVORITE POUND CAKE

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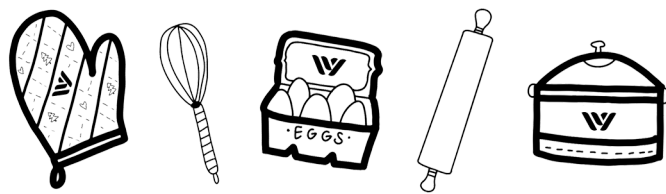
## INGREDIENTS

3 sticks butter  
7 eggs  
1/2 tsp salt  
3 cups self rising flour  
2.5 cups sugar  
1 tsp vanilla  
1.5 cups broken nuts

## DIRECTIONS

Cream butter and sugar. Add eggs one at a time, mixing well. Add vanilla. Mix in nuts. Bake about 1 hour at 325°.





# CAKES & FROSTING

YVONNE SLIGAR

## RED VELVET CAKE

---

### INGREDIENTS

#### Cake:

1.5 cups sugar  
2.5 cups self rising flour  
1 tsp cocoa  
1 tsp baking soda  
1 cup buttermilk  
1.5 cup vegetable oil  
2 eggs  
1 tsp vanilla  
1oz red food coloring

#### Icing:

8oz cream cheese, room temperature  
1 stick butter  
1 lb powdered sugar  
1 tsp vanilla  
1 cup toasted pecan

### DIRECTIONS

#### Cake:

Mix dry ingredients, except sugar, and set aside. Beat eggs, add sugar and beat. Add oil and beat well. Add dry ingredients alternately with buttermilk. Mix well. Add vanilla and red food coloring.

Bake at 350° for 25-30 minutes.

#### Icing:

Cream butter and cream cheese together. Gradually add powdered sugar, mixing well. Add vanilla. Use toasted pecans for garnish.

SANDY GRAY

## CARROT CAKE

---

### INGREDIENTS

#### Batter:

3 cup carrots, grated  
4 eggs  
1.5 cups vegetable oil  
2 cups white sugar  
2 cups self rising flour  
1 cup black walnut, chopped  
1 tsp vanilla extract  
1/4 tsp walnut extract  
1 tsp cinnamon extract

#### Icing:

1/2 cup butter  
3oz cream cheese  
1/2 lb powdered sugar  
1/2 cup nuts

### DIRECTIONS

All ingredients, mix til smooth. Pour in cake pan with removable bottom. Bake at 350° for 90 minutes. Ice while hot.

#### Icing:

Cream together all ingredients and smooth over cake.

FRAN MCCORMICK

# LAYER CAKE

---

“In memory of my mother, Mazel Fields.”

## INGREDIENTS

1 cup butter  
2 cups sugar  
3 cups self rising flour  
4 eggs  
1 cup buttermilk  
1.5 tsp vanilla

## DIRECTIONS

Cream butter and sugar. Add eggs one at a time, mixing well. Add flour and milk alternately. Add vanilla. Bake in four layers at 350° for 15-20 minutes.

Can also use this to make lots of cupcakes! Use your favorite icing.

LINDA SORRELS

# HONEY BUN CAKE

---

## INGREDIENTS

1 box yellow cake mix  
4 eggs  
3/4 cup vegetable oil  
1 cup sour cream  
1 cup brown sugar  
3 tsp cinnamon  
2/3 cup water  
2 cups powdered sugar  
4 T milk  
1 tsp vanilla

## DIRECTIONS

Mix together cake mix, eggs, oil, sour cream, and water. Pour half of the batter in a greased 9x13 pan.

Mix brown sugar and cinnamon. Sprinkle 1/2 of cinnamon mixture over the batter and swirl with a knife. Pour remaining batter in a pan and sprinkle and swirl cinnamon mixture again.

Bake at 325° for 40 minutes.

Mix powdered sugar, milk and vanilla and pour over hot cake.

GWEN HOBBS

## MEMAW MOORE'S FOOL-PROOF CARAMEL ICING

---

"I use this to ice a devil's food cake, but it is also yummy on a yellow cake!"

### INGREDIENTS

1 stick margarine  
2 cups sugar  
1 small can pet milk

### DIRECTIONS

Melt margarine in saucepan; add sugar and milk. Bring to a boil and boil for 3 minutes. At the same time you start these ingredients cooking, put 1/4 cup sugar in an iron skillet. When ingredients start to bubble, turn on heat under skillet. When sugar has turned brown, add it to the saucepan with margarine, sugar and milk.

This icing requires constant stirring so that it will not stick and burn. Let cool, beat and pour on cake.

SARAH FAYSON

## WHITE CHOCOLATE RASPBERRY FROSTING

---

"Sweet, tart, festive, and delicious with just about any cake!"

### INGREDIENTS

3 sticks salted butter, room temperature  
1.5 cups powdered sugar  
8oz white chocolate, melted  
2 tsp vanilla extract  
3 T raspberry jam  
handful of raspberries, smashed

### DIRECTIONS

In a bowl, beat together the butter and powdered sugar until light and fluffy. Add the melted white chocolate and vanilla and beat until combined. Gently fold in the smashed raspberries.

As you frost your cake, smear spoonfulls of raspberry jam throughout the frosting to create a marbled look.



# APPETIZERS

THEA BARRY

## LOADED DEVILED EGGS

---

“With all of this, measure with your heart. There’s no exact science to the ingredients. Just mix until you get the flavor and consistency that you want. This is how my mom made deviled eggs my whole life.”

### INGREDIENTS

1 dozen eggs, hard boiled and peeled  
1/2 to 3/4 cup of mayo (Dukes or nothing)  
half a pack of ranch seasoning  
real bacon bits or if you feel fancy then  
    chopped cooked real bacon  
shredded cheddar cheese  
squirt of mustard (for tang, leave it out if you  
    don’t like tangy food)  
a couple dashes of hot sauce (I use Cholula or  
    Texas Pete) if you want a kick  
salt and pepper to taste  
chili powder

### DIRECTIONS

Slice eggs in half, scooping the yellows into a bowl. Mix the egg yellows with the mayonnaise, ranch seasoning, a small handful of the chopped bacon, a small handful of cheddar cheese, squirt of mustard, a couple dashes of hot sauce, and your S&P to taste.

Scoop your filling back into egg whites. Top each egg with a few pieces of bacon and a tiny amount of shredded cheese to make it look pretty.

Sprinkle tops with a very light dusting of chili powder. Apply sparingly as chili powder is quite flavorful. You can choose to skip this part or use traditional paprika as a topping but I feel like chili powder adds so much flavor.

Eat immediately or refrigerate overnight. These usually don’t last longer than a day in our house!

SANDY GRAY

## BLACK EYED PEA DIP

---

“Serve warm with tortilla chips or corn chips.”

### INGREDIENTS

2 cans drained black eyed peas  
1/2 medium onion  
1 clove garlic  
4 oz mild green chiles  
1 jalapeno, finely chopped  
2 sticks butter  
3 small jars Old English cheese

### DIRECTIONS

Melt butter and cheese in saucepan. Mix remaining ingredients together. Add cheese and butter mixture and mix well.

SARAH FAYSON

# FRENCH QUARTER CREAM CHEESE SPREAD

---

“WARNING: very, very delicious and hard to stop eating!!!”

## INGREDIENTS

### Cheese Layer:

8oz cream cheese, softened  
1/2 T finely grated sweet onion  
1/2 tsp garlic powder  
1 tsp Worcestershire sauce

### Topping:

1/4 cup butter  
1/4 brown sugar  
1/2 tsp whole grain mustard  
1 tsp Worcestershire sauce  
1 cup pecans, roughly chopped

## DIRECTIONS

Using a mixer, combine all ingredients for the cheese layer and form into a 5 inch disc about 1 inch thick. Cover and refrigerate for 2 hours minimum, preferably overnight. Bring to room temperature before serving.

In a skillet or small saucepan, melt butter over medium heat. Stir in brown sugar, mustard and Worcestershire sauce and cook over low heat until sugar dissolves; about 4 minutes.

Turn off heat and stir in pecans until coated.

Pour pecan mixture over room temperature cheese mixture and serve with crackers.

HENRY KITCHENS, 4 years old

# GAME DAY MEATBALLS

---

“Hey! These are the things that I like,” Henry says while looking into the crockpot.

## INGREDIENTS

1 18oz jar grape jelly  
1 18oz Sweet Baby Ray's BBQ sauce  
1 32oz bag frozen fully cooked meatballs

## DIRECTIONS

In the base of a slow cooker, combine grape jelly and BBQ sauce. Add meatballs and stir until coated in sauce.

Cook on high for 2-3 hours or low for 4 hours. Turn the slow cooker to warm until ready to serve.

PAM WILKINS

# CHEESE STRAWS

---

## INGREDIENTS

1/2 lb extra sharp cheese  
2 sticks margarine  
2 1/2 cups flour  
1/2 tsp red pepper

## DIRECTIONS

Mix ingredients together and bake at 325° for 15 minutes.

MYRA SMEAK

# APPLE BRICKLE DIP

---

## INGREDIENTS

8oz cream cheese, softened  
3/4 cup brown sugar  
1/2 cup granulated sugar  
1/2 tsp vanilla extract  
1 package Heath Bits O Brickle

## DIRECTIONS

Mix all ingredients well and chill. Serve with sliced apples soaked in pineapple juice and drained.





BREAD

PAM WILKINS

# SWEET POTATO BISCUITS

---

“If planning to freeze, bake at 475° for 8 minutes, remove from oven, cool completely, then freeze.  
Bake biscuits that have been frozen at 450° until brown.”

## INGREDIENTS

2 cups sifted flour  
4 tsp baking powder  
1 tsp salt  
2/3 cup sugar  
1/2 cup shortening  
2 cups mashed sweet potatoes  
1/4 cup milk

## DIRECTIONS

Sift flour, baking powder, and salt together. Cut shortening in until mixture is consistency of cornmeal. Mix in sweet potatoes, add milk and mix well.

Turn out on well floured board, and kneed lightly. Roll out 1/2 in thickness and cut with 2 inch biscuit cutter. Place on greased cookie sheet.

Bake at 475° for 12-15 minutes. Serve hot with butter.

THEA BARRY

# HONEY JALAPENO CHEDDAR CORNBREAD

---

“Best cornbread of your life.”

## INGREDIENTS

1 box Honey Jiffy cornbread mix  
(if you can't find honey flavor, just  
add a couple tablespoons of honey to  
regular Jiffy)  
1 egg  
Milk (amount on Jiffy box)  
1/2 cup sour cream  
2 T butter, melted  
1/2 cup shredded cheddar cheese  
1 jalapeno, finely chopped

## DIRECTIONS

Mix Jiffy mix according to the package. Add other ingredients and mix well.

Melt butter in a cast iron skillet on medium heat. Spread the butter all over the pan and up into the sides of the skillet. Turn off heat once it's melted. Add batter mix to warm cast iron skillet and bake at 400° for about 20 minutes.

SARAH FAYSON

# EXTRA CORNY CORNBREAD MUFFINS

---

“These are super peppery, pair great with chili on a cold night, and the best part is they look much fancier than they really are. Perfect for an over-achiever in a time crunch.”

## INGREDIENTS

1 1/2 cups all purpose flour  
1 1/4 cups cornmeal  
1/4 cup plus 2 T sugar  
2 1/2 tsp baking powder  
3/4 tsp baking soda  
2 1/4 tsp kosher salt  
1 1/2 tsp freshly ground black pepper  
(it seems like a lot... but it's worth it!)  
2 cups fresh corn kernels (about 2 cobs)  
2 eggs plus 1 egg yolk  
3/4 cup sour cream  
2/3 cup milk  
1/2 cup melted butter, cooled  
flaky sea salt (for sprinkling on top)

## DIRECTIONS

Preheat oven to 400°. Generously coat a 12 cup muffin pan with nonstick spray.

Whisk flour, cornmeal, sugar, baking powder, kosher salt, and pepper in a large bowl. Stir in 1 1/2 cups of corn.

Lightly whisk eggs and egg yolk in a medium bowl, then whisk in sour cream, milk, and butter. Create a well in the center of the dry ingredients. Pour egg mixture into well and stir with a wooden spoon until batter is just combined.

Divide batter among prepared muffin cups. Top with remaining 1/2 cup of corn, pressing lightly to make them stick, but not sink in.

Bake muffins, rotating pan halfway through, until tops are golden brown and a cake tester comes out clean. Sprinkle with flaky sea salt as they cool.

These can be made a day ahead and should be stored in an airtight container at room temperature.



# SIDES

THEA BARRY

# CHARLESTON BAKED CHEESE GRITS

---

“I add an extra egg to make it more casserole-like. Or try with smoked gouda cheese!”

## INGREDIENTS

4 beaten eggs  
1/2 cup milk  
16oz cubed cheddar cheese  
1/4 tsp garlic powder  
2 cups regular grits  
1/4 tsp pepper  
1 tsp salt  
6 cups chicken broth  
1 stick butter  
8oz grated sharp white cheddar cheese

## DIRECTIONS

Preheat oven to 350°. Grease a 4 quart casserole dish.

Bring the broth, garlic powder, salt, and pepper to a boil in a saucepan. Stir in the grits and whisk until completely combined. Reduce the heat to low and simmer until the grits are thick, about 8 minutes.

Add the cubed cheese and milk and stir. Gradually stir in the eggs and the butter, stirring until all are combined. Pour the mixture into the prepared casserole dish. Sprinkle with the white cheddar cheese and bake for 35-40 minutes or until set.

YVONNE SLIGAR

# ST. PAUL'S RICE

---

## INGREDIENTS

1 lb. mild pork sausage  
1 large bell pepper, chopped  
1 large onion, chopped  
3-4 stalks celery, chopped  
2 envelopes chicken noodle soup  
(mix with 4.5 cups water)  
1/2 cup uncooked rice  
1/2 cup sliced almonds, optional

## DIRECTIONS

Brown sausage and drain. Saute chopped pepper, onion and celery until tender. Bring 4.5 cups water to a boil and add chicken noodle soup and the rice. Cook for 7 minutes. Combine all ingredients.

Pour into a 2 quart casserole dish and bake for 1 hour at 350°. This can be prepared in advance and frozen or refrigerated.

KATELYNN MOORE

# PEA SALAD

---

“This recipe is originally from my great-grandmother, Francis Dennis. It was passed to me from my mom.  
It’s the perfect Christmas-colored cold salad to add to any holiday meal!”

## INGREDIENTS

### Salad:

1 can Lasure sweet peas  
1 can shoe peg corn  
1 can French green beans  
1 onion, chopped  
1 green bell pepper, chopped  
1 pimeto (small jar)

### Marinade:

3/4 cup sugar  
2/3 cup vinegar  
1/3 cup vegetable oil  
1 tsp salt  
1/4 tsp pepper

## DIRECTIONS

Drain vegetables and marinate overnight. Serve cold.

AMY WOODY

# PINEAPPLE CASSEROLE

---

“My absolute favorite dish for Thanksgiving and Christmas.”

## INGREDIENTS

2 (20-oz) cans pineapple chunks, drained  
(reserve 6 T juice)  
1/3 cups sugar  
5 T flour  
1 cup shredded cheddar cheese  
1/4 cup butter, melted  
1 sleeve Ritz crackers, crushed

## DIRECTIONS

Step 1: Preheat oven to 350°. In a medium sized bowl, combine sugar, flour, and reserved pineapple juice. Add pineapple chunks and toss well to combine. Spoon pineapple mixture into 8x8 in casserole dish and top with shredded cheese.

Step 2: Combine crushed Ritz crackers and melted butter. Spread Ritz cracker topping evenly on top of pineapple mixture.

Step 3: Bake at 350° for 30 minutes, or until bubbly.

KRISTIN KITCHENS (by way of LUCRETIA BOWLES)

# MOM'S DRESSING

---

“Hey Mom, I know we won't have your dressing in NC this year, but it's not Thanksgiving without it. Can you send me the recipe?”

## INGREDIENTS

White Lily self-rising buttermilk cornbread mix  
(have eggs, oil, and milk for mix)  
frozen biscuits  
Swanson chicken broth (carton)  
1 medium onion, chopped  
2 stalks celery  
butter  
1 can cream of chicken soup  
poultry seasoning

## DIRECTIONS

Saute chopped onion and celery in butter. Cook cornbread according to the directions on the box.

Cook about 3 biscuits (or more, if you are going to taste while cooking). Grind cornbread and biscuits. Add onion and celery mixture.

Add chicken soup to pan you cooked onions in along with some chicken stock and cook until just warm and well combined. Add to dressing. Add one beaten egg. Add chicken stock until desire consistency.

Season to taste with poultry seasoning, pepper, and salt. Bake at 350° until set, 30-45 minutes.

(Love you, Mom)

KRISTIN KITCHENS

# BROCCOLI CASSEROLE

---

“I’m only ever asked to make one thing for family functions. This is it. I was once told, ‘Maybe you’re better at appetizers.’ However, they keep asking for this one, so I think it’s a safe bet to include.”

## INGREDIENTS

1 10oz package broccoli - cooked, chopped,  
drained (you can use frozen florets)  
1 can cream of mushroom soup  
1/2 can milk (mix with soup)  
1 stick butter  
1 cup mayo (I use Hellman’s)  
2 eggs  
1 cup grated sharp cheese  
1 onion, chopped  
Enough Ritz crackers

## DIRECTIONS

Put broccoli in well-greased casserole dish. Add next six ingredients mixed. Bake at 350° for 20 minutes.

After 20 minutes, remove from oven and top with cracker and cheese mix. Return to oven for another 20 minutes until set and lightly brown on top.

THEA BARRY

# SQUASH CASSEROLE

---

“This recipe is from my grandmother’s most favorite cookbook. The same recipe I’ve eaten my entire life for every holiday.”

## INGREDIENTS

3 pounds squash, sliced  
1 medium onion, chopped  
2 T bacon grease  
1/2 tsp salt  
1 (10oz) can condensed cream of chicken soup  
1 cup sour cream  
1/2 cup butter  
3 eggs, lightly beaten  
1/4 cup chopped bacon  
1/2 cup grated cheddar cheese  
3 cups Ritz cracker crumbs

## DIRECTIONS

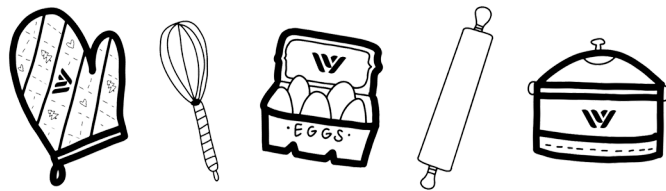
Preheat the oven to 350°.

In a medium saucepan over medium heat cook the squash until done, but girm. Saute the onion in the bacon grease. In a mixing bowl combine the onion and bacon grease, salt, soup, sour cream, butter, eggs, bacon, and 1/4 cup cheese. Mix together.

Add the squash and 1.5 cups cracker crumbs. Mix gently. Do not mash the squash. Pour into a 9x12 inch casserole or baking dish. Bake for 25-30 minutes.

Remove from the oven and top with the remaining cracker crumbs and cheese. Return to the oven to brown the crackers and melt the cheese.





# ENTREES

MYRA SMEAK

## CREAMY CHICKEN & RICE

---

“A favorite to prepare for new parents, sick loved ones, or families in need of a good warm meal.”

### INGREDIENTS

4 cups cooked rice  
1/2 cup butter, divided  
1/4 cup all purpose flour  
2 cups milk  
2 tsp chicken bouillon granules  
1 tsp seasoned salt  
1/2 tsp garlic powder  
1/4 tsp pepper  
4-5 cups cooked chicken, cubed  
12oz American cheese, cubed  
2 cups sour cream  
1 1/4 cups crushed Ritz crackers (about 32)

### DIRECTIONS

Spread rice into a greased shallow 13x9 in baking dish; set aside. In a saucepan, melt 1/4 cup butter; stir in flour until smooth. Gradually add milk, bouillon, seasoned salt, garlic powder, and pepper. Bring to a boil; cook and stir for 2 minutes or until thickened and bubbly. Reduce heat; add chicken, cheese, and sour cream. Stir until the cheese is melted. Pour over rice.

Melt the remaining butter; toss with cracker crumbs. Sprinkle over casserole. Bake uncovered at 425° for 10-15 minutes or until heated through.

Yield: 6-8 servings

THEA BARRY

## LEFTOVER TURKEY & RICE CASSEROLE

---

“This is from a cookbook from the 1930s. One of our absolute favorites with chicken or turkey!”

### INGREDIENTS

10oz package of yellow rice  
1/2 cup butter  
Shredded or 3-4 cups of turkey/chicken  
2 cans cream of mushroom soup  
1/2 cup mayo (Dukes is best)  
1 cup sour cream  
1/4 cup cooking sherry  
1 T parsley flakes  
Pepper to taste

### DIRECTIONS

Precook rice according to package. Add butter to cooked rice. Mix until melted and combined.

Mix shredded chicken with remaining ingredients. Combine with rice and add pepper to taste.

Pour into a greased 9x13 baking dish. Bake at 350 for 1 hour or until golden brown and bubbly.

DONNA WILSON

# CHICKEN & DUMPLINGS

---

“Feeds 10-15 people.”

## INGREDIENTS

5 cups self-rising flour  
enough water to make a wet dough  
1 chicken thigh OR  
2 skinless breast tenderloins PER PERSON  
2 family size cans cream of chicken soup  
3-4 cans chicken broth  
1 tub Knorr homestyle chicken stock  
2 small cans evaporated milk  
1 stick butter or margarine

## DIRECTIONS

### Dumplings:

Ahead of time, mix the flour and water together to make the dumpling dough. Refrigerate until ready to use.

### Chicken & Broth:

In a large pot, cover chicken pieces with water, add 1/2 stick butter and cook until done. Remove chicken from pot to cool, keep the remaining liquid in pot to start the dumpling broth.

To the existing broth, add chicken soup, broth, chicken stock, evaporated milk and remaining butter while bringing to a rolling boil.

Shred chicken into smaller pieces and put into boiling broth, stirring frequently. (Chicken will stick to the bottom if not stirred enough)

Roll or pat out dumpling dough to about 1/4 inch thick.

With broth in a rolling boil, cut dough into strips and pinch off small pieces into broth, stirring after each strip is in the broth. Continue until all dough is into the pot, stirring frequently to avoid dumplings and chicken sticking together or the bottom of the pot.

Turn heat to simmer and continue to cook and stir for 10-15 minutes.

If broth becomes too thick, add more chicken broth or water.

JONATHAN KETUSKY  
**JONNY'S CHILI**

---

“This chili is best enjoyed with a mild shredded cheddar or monterrey jack cheese on top with a dollop of sour cream. Pair it with some tortilla chips, fritos, or cornbread as well! I personally like to add extra hot sauce to mine.”

#### INGREDIENTS

2lb 80/20 ground beef  
1 can beef/chicken broth  
2 10oz cans of Rotel  
1 28oz can Crushed Tomatoes  
1 6oz can Tomato Paste  
1 4oz can diced green chiles  
2 16oz cans Dark Red Kidney Beans  
2 medium yellow onions  
2 green bell peppers  
4-10 Cloves of Garlic (1-3 T jarred minced garlic)  
2 T brown sugar  
2 T soy sauce OR worcestershire sauce  
1/4-1/2 cup Cayenne Pepper sauce (Franks, Crystal, Texas Pete)  
Chili Seasoning (use pre-made, or use the list below to make your own)

#### Chili Seasoning Ingredients:

3 T Chili Powder  
1 1/2 T Smoked Paprika  
1/2 T Cumin  
1 T onion powder  
1 T garlic powder  
1/2 T cayenne  
-Optional, (but recommended)-  
1 tsp white pepper  
1/2 T chipotle powder

#### DIRECTIONS

Small Dice the onions and bell peppers. Cook in a dutch oven or large pot over medium high heat with a dash of salt and tbsp of neutral oil. Avocado, Canola, or Vegetable. Unsalted Butter or Olive Oil works great too!

Add minced garlic once onions and peppers are getting soft. Add tomato paste and half of your chili seasoning and stir with the onions, peppers, and garlic for a few minutes, allowing the spices to bloom and become fragrant. (if the ingredients in the pan are getting too dry/sticking to the bottom, feel free to add some water to the pan to rehydrate it a little)

Cooking the ground beef. Either remove the vegetables from your pot to cook the ground beef, or cook ground beef in a separate pan. Break up ground beef into whatever size chunks you like, I like mine ground pretty finely.

Strain the beef and add to the vegetables along with your soy/worcestershire sauce, rotel, crushed tomatoes, broth, and green chiles. Stir this together on medium/low heat and add your Brown Sugar and the rest of your Chili seasoning along with about 1 - 1&1/2 T of salt. (Salt to taste!)

Finally, add the Kidney Beans. You can strain them if you would like. I strain most of the bean juice out and then add the beans to the chili. If the chili looks dry at this point, add more broth or stock. The tomatoes will break down and release a good bit of water, also. You're going to want the chili to seem watery at this stage.

You want a watery looking chili because it's going to be cooking and simmering on low for AT LEAST an hour. Stir every 5 to 10 minutes to make sure nothing is sticking to the bottom and burning. Continue to mix and salt to taste as well while letting the chili reduce.

Once the chili is a nice consistency, not too watery and not too dry, it is ready to eat! It's not the most appetizing word, but sludgy is the best way to describe a good chili consistency.

STEPHEN KITCHENS

# LASAGNA SOUP

---

“A hot meal for cold nights with copious amounts of red sauce, noodles, and cheese.  
Equally delicious in the Insta Pot. What more could you ask for?”

## INGREDIENTS

2 tsp olive oil  
1.5 lbs Italian sausage  
3 cups chopped onions  
4 garlic cloves, minced  
2 tsp dried oregano  
1/2 tsp crushed red pepper flakes, optional  
2 T tomato paste  
28oz can diced fire roasted tomatoes  
2 bay leaves  
6 cups chicken broth  
8oz pasta of your choice (fusilli, mafalda)  
1/2 cup chopped fresh basil  
salt and pepper to taste

8oz ricotta cheese  
1/2 cup shredded parmesan cheese

## DIRECTIONS

Heat olive oil in a large pot over medium heat. Add sausage, breaking up into bite sized pieces and cook until browned and cooked through. Add onions and cook until softened, about 6 minutes. Add garlic, oregano, and red pepper flakes. Cook for about a minute. Add tomato paste and stir well to incorporate.

Add diced tomatoes, bay leaves, and chicken stock. Stir to combine. Bring to a boil and then reduce heat and simmer for 30 minutes. You can add the dry pasta to the soup in the last 8-ish minutes of cooking, or do as I prefer, and cook the pasta separately and add to individual servings. Right before serving, stir in fresh basil and season to taste.

In a small bowl, combine the ricotta, parmesan, and salt and pepper.

To serve, place a generous dollop of the ricotta mixture in each soup bowl, add pasta, and ladle the hot soup over the cheese. Let it sit for a minute for the cheese to get melty, sprinkle mozzarella on top and eat it up.

JONATHAN KETUSKY

# BAKED BUFFALO WINGS

---

## INGREDIENTS

Chicken Wings, separated into  
drums and flats

Buffalo Sauce

Chicken Wing Brine Seasoning Mix (per 20  
separated wings) adjust amounts accordingly

2 T salt

1 T smoked paprika

1/2 T white sugar

1/2 T garlic powder

1/2 T onion powder

1/2 T black or white pepper

1 T any cooking oil

Buffalo Sauce:

Melt one stick of butter in a pan over low/  
medium heat.

Add 1 tsp each garlic powder and onion  
powder, stir and let sit for 2 minutes

Add 1 cup of hot sauce sauce (Franks, Crystal,  
Texas Pete, Sriracha, etc)

Turn off heat, stir together well, set aside.

## DIRECTIONS

**IMPORTANT!** Brine the wings either the night before, or the morning of the day you plan to make these wings. At least 4 hours is crucial for flavor development.

Mix the wings in a bowl with the brine mix and put into a ziploc bag/ sealed container once well mixed. Throw that bad boy in the fridge! Let the wings sit in the brine for up to 24 hours before cooking. Take the wings out of the fridge around half an hour before cooking to allow them to come up to room temp.

Preheat oven to 425° F. Place the wings on a greased full sized baking sheet. If you have a baking/cooling rack to put on the baking sheet I would use that and put the wings on it, if not that is okay! Spray cooking oil onto whatever surface the wings are going on so they don't stick.

Put the baking sheet into the upper half of your 425F oven. (If its too close to the heating element in the oven, that side of the wings may get cooked too quickly) Set a timer for 30-40 minutes, and check on the wings periodically to make sure nothing is getting burnt.

Once they're looking cooked and they've released some juice, turn your oven to a low broil and move the wings closer to the bottom of the oven. This step is to help get some color on those babies. 10 minutes should do the trick, but everyone's oven is different so keep an eye on them! If you can't broil, just turn your oven up to 475° and set another timer for 10 more minutes.

Once that time is up, pull the wings and throw them into a bowl and cover with foil for 5 minutes. This allows the chicken to rest and release some of its juices which will collect at the bottom of the bowl.

Pour your buffalo sauce over these bad boys and toss them with the sauce and the juice that was released during their rest. The wings are ready to devour with any dipping sauce and side of your choosing!