

The Lohr Family Cookbook



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Dedication

This book is dedicated to our loving family who is always thinking about their next meal. Thank you all for being such a special part of our lives. May this cookbook bring happiness to everyone for many years to come. We love you all so much!

Love,

Mom and Dad

Main Dishes

Chicken Piccata



A nice twist to chicken for dinner

2 boneless skinless chicken breasts, butterflied and then cut in half
sea salt & freshly ground black pepper
all-purpose flour, for dredging

6 tablespoons unsalted butter

5 tablespoons extra virgin olive oil

1/3 cup fresh lemon juice (See note above in description)

1/2 cup chicken stock

1/4 cup capers, rinsed (brined)

1/3 cup fresh parsley, chopped

1

Season chicken with salt and pepper. Dredge chicken in flour and shake off excess.

2

In a large skillet over medium high heat, melt 2 tablespoons of butter with 3 tablespoons olive oil. When butter and oil start to sizzle, add 2 pieces of chicken and cook for 3 minutes. When chicken is browned, flip and cook other side for 3 minutes. Remove and transfer to plate. Melt 2 more tablespoons butter and add another 2 tablespoons olive oil. When butter and oil start to sizzle, add the other 2 pieces of chicken and brown both sides in same manner. Remove pan from heat and add chicken to the plate.

3

Into the pan add the lemon juice, stock and capers. Return to stove and bring to boil, scraping up brown bits from the pan for extra flavor. Check for seasoning. Return all the chicken to the pan and simmer for 5 minutes. Remove chicken to platter. Add remaining 2 tablespoons butter to sauce and whisk vigorously. Pour sauce over chicken and garnish with parsley.

Daddy's Famous Chicken



When mom was sick, this was a staple!

**6 chicken tenderloins (or big fat
chicken breasts-split)
1 egg and 1/4 cup water
1/2 cup flour, if frying or 1/2 bread
crumbs if baking
salt and pepper**

- 1 Beat egg and water-put in bowl
- 2 Put bread crumbs or flour in bowl
- 3 Wash and pat dry chicken
- 4 Dip in egg wash
- 5 Dip in flour if frying, or bread crumbs if baking
- 6 Sprinkle LOTS of salt and pepper over chicken
- 7 Bake or fry until done

Marinated London Broil

This is well worth all the time to put together! So tender and delicious on the grill. Ask the butcher for London Broil meat (top round steak or flank steak).

1 London Broil Steak	1/2 Lawry's seasoning salt
1/8 teaspoon chili powder	1/4 teaspoon sugar
1 Tablespoon minced onion	1/8 teaspoon onion powder
1/2 teaspoon tenderizer per pound of meat	1/2 teaspoon black pepper
1/8 teaspoon red pepper powder	1/2 teaspoon flour
1/8 teaspoon dry mustard	1 Tablespoon water
1/8 teaspoon garlic powder	2 Tablespoons vinegar
1 teaspoon paprika	1/4 cup Crisco oil

Mix all ingredients. Allow to marinate in a plastic bag for 2 or more hours. Grill to desired doneness.



Chili



1

Brown ground beef in sauce pan. Add onions, pepper and garlic.

2

Saute until vegetables are tender. Add remaining ingredients and mix well.

3

Simmer, covered for 1-3 hours. Add water if needed

Nice in crock pot on a cold chilly day!

- 2 pounds ground beef or turkey**
- 2 mediums onions**
- 1 cup chopped green bell pepper**
- 3 cloves of garlic, pressed**
- 3 cans of 16 ounce chopped tomatoes**
- 2 cans of red kidney beans**
- 3 tablespoons chili powder**
- 1 tablespoon cumin seed**
- 1 tablespoon salt**
- 1/2 teaspoon pepper**
- 2 bay leaves**

Emily's Chicken and Mushrooms over Rice



- 1 In crock pot, layer chicken, soup, mushrooms, dressing mix, and stock/water.
- 2 Cook on low 6-8 hours. Serve on top of rice.
- 3 Garnish with green onions.

Emily says it is her best recipe! I ate it and it was really good!

1 pound chicken breast
1 (10 ounce) can cream of mushroom soup
2 cups fresh mushrooms chopped
1 (1 ounce) packet dry ranch dressing mix
1 cup chicken stock or water
3-4 cups prepared rice for serving
green onions for garnish, chopped

Yield: 4 servings

9

Mushroom Stuffed Chicken Breast



Loved the flavor the honey and lemon juice give the chicken and mushrooms!

- 4-6 chicken breasts pounded thin**
- 1-2 cups fresh mushrooms**
- 1 onion chopped**
- 3 tablespoons butter**
- 2 cups bread cubes (stale hard bread)**
- 1/4 cup honey**
- 1 cup chicken broth**
- 1/4 cup lemon juice**

- 1** Sauté onion and mushrooms with butter in pan
- 2** Pound chicken breasts thin and divide cooked mushroom, onion and bread cubes on top of chicken and fold over.
- 3** Stir lemon juice, honey and chicken broth together and pour over chicken.
- 4** Bake 350 for 45 minutes or until done

Chicken Marsala

A lot of work, but so worth it! I usually make the chicken spice and keep in a shaker. (I quadruple the amount in a shaker)

Marsala Sauce:	2 tablespoons heavy cream
1/3 cup butter	Chicken Spice:
1 slice prosciutto, diced (optional)	1 1/4 teaspoons salt
2 teaspoons minced shallots (I used onions)	1 teaspoon ground black pepper
2 teaspoons minced garlic	1/2 teaspoon dried oregano
8 ounces fresh mushrooms	1/2 teaspoon dried thyme
1/4 cup dry marsala wine	1/2 teaspoon dried parsley
1 cup chicken stock	1/4 teaspoon marjoram
2 teaspoons cornstarch	1/4 teaspoon garlic powder
1 teaspoon minced fresh parsley	4 chicken breasts
	olive oil

Make the Sauce: Melt butter over low heat in a medium saucepan. Turn heat up to medium high to sauté the prosciutto in the melted butter for about 2 to 3 minutes; be careful not to burn butter, add shallots and mushrooms and sauté for about until vegetables are tender then add the garlic and saute another 30 seconds. Add marsala wine, simmer for another 30 seconds or so, then add black pepper. Simmer over medium high heat for 5 minutes. Dissolve corn starch in chicken stock. Add stock to saucepan and simmer for an additional 5 minutes. Add parsley and cream to the sauce and simmer 3 to 4 minutes or until thick. Remove from heat, cover until needed. Make the Chicken: Preheat barbecue grill on high heat. Combine ingredients for the chicken spice in a small bowl. Use your thumb and fingers to crush the spices in the bowl to make a finer blend. Brush each chicken breast generously with olive oil. Sprinkle spice blend over both sides of chicken breast and grill for 6 to 8 minutes per side or until done. Give chicken a one quarter turn on each side while cooking to make the criss cross grill marks. Serve entree by arranging each chicken breast on a plate. Spoon one quarter of the marsala sauce over each serving of chicken and serve.

Chicken Rice and Gravy



Yummy with rice or noodles!

4-5 chicken breast or 6-8 chicken tenderloins
2 Tablespoons olive oil
1 Tablespoon butter
1 cup mushrooms and 1/2 cup onions
1 1/2 cup chicken broth
2 tablespoons of dijon mustard
1 teaspoon dried thyme leaves
(Optional)
1 Tablespoon lemon juice
1 Tablespoon cornstarch dissolved in
1/4 cup of cold chicken broth.

- 1 Pound chicken breast until thin or use tenderloins
- 2 Saute chicken in hot oil until brown
- 3 Transfer chicken on plate and brown onions and mushrooms in chicken frying pan. Scrape the chicken bits with the onions and mushrooms until tender.
- 4 Add chicken broth, mustard and lemon juice.
- 5 Cook until bubbly and then add cornstarch dissolved in chicken broth (NEVER just add cornstarch to hot liquid. It will ball up.)
- 6 Add chicken and cook on low for 15 minutes until chicken is no longer pink inside.

Marinated Tuna Steaks

This tastes just like steak! Perfect on the grill!

1/4 cup orange juice	1 tablespoons lemon juice
1/4 cup soy sauce	2 tablespoons fresh or dried parsley (fresh is better)
2 tablespoons olive oil	1/2 teaspoon oregano leaves
	salt and pepper

Marinate for at least 3-4 hours. Grill 2 minutes per side (you want it pink inside)

Yield: 3-4 steaks

Shrimp Marinade

This is nicely paired with steak on the grill or served alone. If you are a woman you can eat as a main dish because YOU DON'T NEED MEAT ALL THE TIME! lol

fresh garlic clove chopped	2 tablespoons fresh basil
1/3 cup olive oil	1/2 teaspoon salt
1/4 c tomato sauce (I have used spaghetti sauce in a pinch)	1/2 teaspoon cayenne pepper
2 tablespoons red wine vinegar	2 tablespoons Worcestershire sauce

Marinate shrimp for 3-4 hours or more. Grill and enjoy!

Meat Loaf



Perfect on a cold night with mashed potatoes and gravy!

1 tablespoon butter or margarine
1 cup chopped onions
1 cup chopped green peppers (optional, but so good)
1 teaspoon finely chopped fresh garlic
1 cup dried bread crumbs
2 pounds ground beef or turkey
2 eggs
1/2 teaspoon salt
1/2 teaspoon pepper
1 cup ketchup
1/4 cup brown sugar

- 1** Heat oven to 350.
- 2** Melt butter in fry pan and stir in onion, pepper and garlic.
- 3** Cook over medium heat until tender
- 4** In a large bowl combine meat, bread crumbs, eggs, salt, pepper and the cooked onion and pepper.
- 5** Form into 2 loaves: place in greased 13 X 9 baking pan.
- 6** Bake 1 hour or until no longer pink in middle.
- 7** During the last 15 minutes mix ketchup and brown sugar and spread over meatloaf.

Homemade Pancakes



2 cups all purpose | plain flour, (290 g | 10 oz)
1/4 cup granulated sugar or sweetener, (60g | 2 oz)
4 teaspoons baking powder
1/4 teaspoon baking soda
1/2 teaspoon salt
1 3/4 cups milk, (440ml)
1/4 cup butter, (60g | 2 oz)
2 teaspoons pure vanilla extract
1 large egg

I made these when baby Charles and baby Violet were born! The pancakes were amazing and the kids were too!

Combine together the flour, sugar (or sweetener), baking powder, baking soda and salt in a large-sized bowl. Make a well in the center and add the milk, slightly cooled melted butter, vanilla and egg. Use a wire whisk to whisk the wet ingredients together first before slowly folding them into the dry ingredients. Mix together until smooth (there may be a couple of lumps but that's okay). (The batter will be thick and creamy in consistency. If you find the batter too thick -- doesn't pour off the ladle or out of the measuring cup smoothly -- fold a couple tablespoons of extra milk into the batter at a time until reaching desired consistency). Set the batter aside and allow to rest while heating up your pan or griddle. Heat a nonstick pan or griddle over low-medium heat and wipe over with a little butter to lightly grease pan. Pour 1/4 cup of batter onto the pan and spread out gently into a round shape. Enjoy! .

Yield: 12 pancakes

Cambodian Cha

Caroline's favorite! I ate this almost everyday when the Cambodians lived with me.

2 chicken breast or 6 tenderloins

1/2 cup soy sauce

1 tablespoon sesame oil

1 tablespoon sugar

2-3 cloves chopped garlic

1 tablespoon cooking oil

1 cup shredded cabbage

2-3 eggs

slow cook rice

salt

pepper

3-4 chopped green onions

1

Thinly slice chicken (I like to slice partly frozen) and put in a plastic bag with marinate: 1/2 cup soy sauce, 1 tablespoon sesame oil and 1 tablespoon sugar) Keep in refrigerator for 3-4 hours.

2

Make slow cooked rice according to directions on bag.

3

(You don't need a rice cooker.) Let the cooked rice cool. This can be made day before.

4

Saute garlic in oil until golden, but not burned.

5

Put chicken and marinade in same pan and cook until no longer pink.

6

Remove chicken and cover with foil.

7

In the same frying pan, cook eggs, stirring constantly until cooked. Push to side on pan and add shredded cabbage with lots of salt and pepper. Stir together with egg on low heat. Cover until the cabbage is tender. Add rice to pan and stir. Add green onions.

8

Serve hot. Add chicken to top. Garnish with hot sauce (see recipe)

Whole Chicken in Crock Pot

This is very good. I think it tastes better than rotisserie chicken.

1 whole chicken
1 teaspoon salt
1 teaspoon paprika

1/2 teaspoon pepper
1 teaspoon olive oil
1 large onion
1 medium bulb garlic (about 20 cloves)

Rinse and pat chicken dry. In a small bowl, combine salt, paprika, pepper and oil to form a paste. Place chicken over the onion. place garlic cloves in and around chicken. Cover and cook on low for at least 7 hours. *Make 4 aluminum foil balls to make a rack for chicken to sit on top of.



Blueberry French Toast



Meghan loves this! I have also seen this recipe with cream cheese! Make overnight and serve in morning!

- 24-inch baguette
- 6 large eggs
- 3 cups whole milk
- 1/2 teaspoon freshly grated nutmeg
- 1 teaspoon vanilla
- 1 cup packed brown sugar
- 1 cup pecans (about 3 ounces)
- 1/4 cup plus 1 teaspoon unsalted butter
- 1/4 teaspoon salt
- 2 cups blueberries (about 12 ounces)

For syrup:

- 1 cup blueberries (about 6 ounces)
- 1/2 cup pure maple syrup
- 1 tablespoon fresh lemon juice

1 Butter a 13 x 9-inch baking dish. Cut twenty 1-inch slices from baguette and arrange in one layer in baking dish. In a large bowl whisk together eggs, milk, nutmeg, vanilla, and 3/4 cup brown sugar and pour evenly over bread. Chill mixture, covered, until all liquid is absorbed by bread, at least 8 hours, and up to 1 day.

2 Preheat oven to 350°F.

3 In a shallow baking pan spread pecans evenly and toast in middle of oven until fragrant, about 8 minutes. Toss pecans in pan with 1 teaspoon butter and salt. Increase temperature to 400°F.

4 Sprinkle pecans and blueberries evenly over bread mixture. Cut 1/2 stick butter into pieces and in a small saucepan heat with remaining 1/4 cup brown sugar, stirring, until butter is melted. Drizzle butter mixture over bread and bake mixture 20 minutes, or until any liquid from blueberries is bubbling. Make syrup while French toast is baking: In a small saucepan cook blueberries and maple syrup over moderate heat until berries have burst, about 3 minutes. Pour syrup through a sieve into a heatproof pitcher, pressing on solids, and stir in lemon juice. Syrup may be made 1 day ahead and chilled, covered. Reheat syrup before serving. Serve French toast with syrup.

Dutch Baby



Looks so fancy and yet simple and delicious!

3 eggs (ROOM TEMPERATURE)
½ cup flour
½ cup milk (ROOM TEMPERATURE)
1 tablespoon sugar
Pinch of nutmeg or cinnamon
4 tablespoons butter
Syrup, preserves, confectioners' sugar
or cinnamon sugar

- 1** Preheat oven to 425 degrees.
- 2** Combine eggs, flour, milk, sugar and nutmeg in a blender and blend until smooth. Batter may also be mixed by hand.
- 3** Place butter in a heavy 10-inch iron skillet or baking dish and place in the oven. As soon as the butter has melted (watch it so it does not burn) add the batter to the pan, return pan to the oven and bake for 20 minutes, until the pancake is puffed and golden. Lower oven temperature to 300 degrees and bake five minutes longer. (Don't open the oven)
- 4** Remove pancake from oven, cut into wedges and serve at once topped with syrup, preserves, confectioners' sugar or cinnamon sugar.
- 5** *can add sliced granny smith apple and 1/3 cup honey to the mixed batter for a sweeter treat!

Meatballs



Mix ingredients and form into small balls.
Put under broiler for 4 minutes

*These are so good with spaghetti sauce or as
Swedish meatballs with cream of mushroom soup
diluted with milk*

1 pound ground beef or turkey

1 egg

1/4 cup milk

1/2 cup bread crumbs

1/2 teaspoon salt

1 teaspoon oregano

**1 tablespoon fresh parsley (it tastes so
much better than dried)**

1/2 teaspoon garlic powder

1/2 teaspoon pepper

1/4 cup grated Parmesan cheese

Soups, Salads, Sides and Sauces

Cambodian Hot Sauce

Add to rice or soups!

1 cup boiling water

1/2 cup vinegar

8 tablespoons of sugar

1 1/2 tablespoons salt

1/2 tablespoon crushed red pepper

2 cloves of chopped garlic

1 teaspoon of chili garlic sauce

Put all ingredients together and store in refrigerator. Put this on the Cambodian Cha to add a spicy flavor!



Mama's Sicilian Chicken Soup



This tastes better than the restaurant soup!

5 celery ribs
2 medium carrots
1 large onion
2 medium potatoes
1 large green bell pepper
1 (14 oz) can chopped tomatoes
1 hen (you can just use a rotisserie chicken or 3 breasts cooked and chopped)
1/2 cup chopped fresh Italian parsley
2 garlic cloves, finely chopped
6 quarts of water
salt and pepper
1 cup stubby pasta
fresh Parmesan cheese
*2 or 3 can of chicken broth to add to make it have more broth

1

Chop the celery, carrots, onion, potatoes and pepper into 1/4 inch pieces.

2

Place veggies and tomatoes with their juice , uncooked chicken pieces (don't add the cooked ones yet), parsley and garlic into a stockpot. Add water and season with salt and pepper.

3

Add chicken broth as needed

4

Simmer for 2 hours. Mash the veggies at the bottom and add chicken and stubby pasta and boil until pasta is done. Garnish with fresh Parmesan cheese.

Marinated Grill Mushrooms

Grilled mushrooms are so hearty that you can eat these as a main dish

3 large portabella mushrooms
1/4 cup oil

3 tablespoons chopped onions
4 cloves chopped fresh garlic
2 tablespoons balsamic vinegar

Scoop gills out with spoon and take stem off. Pour ingredients in a large zip lock bag and marinate for 3-4 hours.

Grilled Chicken Tenderloins

Usually served (to death) at the Lohr home in the summer:) Nick loves with bacon and cheddar cheese on top.

6-8 chicken tenderloins or 3 breasts sliced lengthwise and pounded thin
1/2 bottle of Italian salad dressing (2 cups)
1/4 cup honey

1/4 balsamic vinegar
***cooked bacon slices (for top of chicken)**
***Colby Jack or cheddar cheese slices (top of chicken)**

Mix all ingredients except bacon and cheese. Marinate all day in bag. Grilled and during the last few minutes put cheese on top and then add bacon.

Milted Lettuce



Have some old kinda yucky lettuce? Don't throw out, just make this!

8 cups of torn lettuce (old iceberg works well)
1/4 cup sliced green onion
6 slices of bacon
2 tablespoons of white vinegar
4 teaspoons of lemon juice
3 teaspoons sugar (I like this a bit sweeter, the original recipe only calls for 1 teaspoon)
1/2 teaspoon salt
ground pepper
3 (more or less) hard boiled eggs

- 1 Place torn lettuce in a bowl.
- 2 Add the onions
- 3 Sprinkle a generous amount of pepper over the lettuce
- 4 (If you have bacon grease, you can fry precooked bacon in 2-3 tablespoons of grease until crisp).
- 5 Remove bacon and leave grease. Stir vinegar, lemon juice, sugar and salt into grease drippings. Remove from heat.
- 6 Add mixture to lettuce and serve immediately.
- 7 Top with hard boiled eggs.
- 8 * You can prep everything ahead of time, and just heat up bacon grease mixture in microwave prior to serving

Rosemary Raincoast Crackers



These are so nice with some mild cheese on top! So much better and CHEAPER than Whole Foods!

2 cups flour
2 teaspoons baking soda
1 teaspoon salt
2 cups of buttermilk (milk with 2 tablespoons lemon juice)
1/4 cup brown sugar
2 tablespoons honey
1 cup raisins
1/2 cup pecans lightly chopped
*1/2 cup pumpkin seeds
*1/4 cup sesame seeds
*1/4 cup flax seeds
(I just add 1 1/4 cup of trail mix instead)
2 tablespoons finely chopped fresh rosemary

- 1 Preheat oven to 350. spray 4 small (6"X3") loaf pans with cooking spray.
- 2 In a large bowl, stir the flour, baking soda and salt. Add the buttermilk, brown sugar and honey. Add the rest of ingredients.
- 3 Pour batter in loaf pans. Bake 30 minutes until golden brown and springy to touch.. Cool in pans for 10 minutes and cool on a wire rack.
- 4 Once cool, freeze for 45 minutes or overnight. This will make it easier to slice. (spray olive oil on knife and slice frozen)
- 5 Preheat oven to 300 degrees. slice loaves thinly and bake on parchment paper or wire rack.
- 6 Bake for 15 minutes and flip and bake another 5 minutes until golden.
- 7 Store in paper bag so they stay crisp.

Baked Asparagus

So easy and so good!

Asparagus trimmed

Parmesan cheese

Olive oil

Trim asparagus and toss into a ziplock bag with 2 tablespoons of olive oil. Shake asparagus and lay out on cookie sheet. Sprinkle with Parmesan cheese (canned stuff is fine:) Bake at 350 for 10 minutes.



Barbecue Sauce

Sauce for pork or meatloaf

1 cup ketchup	2 tablespoons vinegar
1/4 cup brown sugar	2 tablespoons yellow mustard
	2 tablespoons Worcestershire sauce

Cook together. Can add to pork or ground beef for sloppy joes.

Cheesy Cauliflower

I sometimes double the sauce.

1 head cauliflower	dash pepper
2 tablespoons butter	1 1/4 cup milk
2 tablespoons flour	1 cup shredded cheese (cheddar, American)
1/4 teaspoon salt	1/4 cup plain bread crumbs

Cook cauliflower in a pot with salted water until tender with fork. (not too mushy, about 25 minutes or so) In a sauce pan melt butter. Stir in flour, salt and pepper. Add milk. Cook and stir until bubbly and thick. Add cheese. Pour over drained cauliflower. Sprinkle plain bread crumbs on top and bake 20-30 minutes, until heated through, at 350.

Caesar Salad

I always love Caesar Salad and this one is an easy one, super good with grilled chicken! You can always add anchovy paste, but who likes that?

Romaine lettuce
6 cloves garlic crushed or 2 inches of
garlic paste
3/4 cup mayonnaise
3 tablespoons of Parmesan cheese
1 teaspoon Worcestershire sauce
1 teaspoon Dijon mustard
1 Tablespoon lemon juice
salt and pepper
Croutons: 4 cups of heavy cubed bread
mixed in olive oil and baked in oven
until crisp.

1

Mix all ingredients in bowl

2

Add to torn Romaine along with 3 tablespoons
Parmesan cheese. Add 4 cups of croutons

Yellow Squash Casserole



*I think this tastes a lot like macaroni and cheese!
Very healthy and delicious!*

4 cups sliced yellow squash
1/2 cup chopped onion
35 Ritz crackers crushed into a powder
1 cup shredded cheddar cheese
2 eggs beaten
3/4 cup of milk
1/4 cup butter, melted
1 teaspoon salt
ground pepper to taste
2 tablespoons butter

- 1** Preheat oven 400
- 2** Place squash and onion in a large skillet over medium heat. Pour in a small amount of water. Cover and cook until squash is tender, about 5 minutes.
- 3** Drain well, and place in a large bowl
- 4** In a medium bowl, mix together cracker crumbs and cheese. Stir half of the cracker mixture into the cooked squash and onions.
- 5** In a small bowl, mix together eggs and milk, then add to squash mixture.
- 6** Stir in 1/4 cup melted butter, and season with salt and pepper.
- 7** Spread into a 9 X 13 inch pan. Sprinkle with remaining cracker mixture and dot with the 2 tablespoons of butter

Rosemary Balsamic Chicken Marinade

This was served at a cookout in Chicago at the Shea's. It was very good and we were very hungry, not a good combination!

1/2 cup olive oil	2 cloves garlic crushed
5 tablespoons balsamic vinegar	juice from 1 lemon
2 teaspoons oregano	salt and pepper
1/2 teaspoon rosemary	2 teaspoons paprika

Marinate for 6 hours. Grill to perfection!

Pasta Stir Fry with Veggies

You can add spinach and mushrooms. Fresh Parmesan is also a nice touch!

2 pounds asparagus, trimmed	6 ounces thinly sliced ham cut crosswise into strips
3/4 pound pasta	6 ounces smoked mozzarella cheese, diced (about 1 cup)
4 tablespoons olive oil	6 tablespoons thinly sliced fresh basil leaves
4 garlic cloves, minced	
Salt and freshly ground black pepper	

Cook the asparagus and cut into 1-inch pieces, and set aside. Boil the pasta and cook until al dente and set aside. Add the garlic, ham, onion and mushrooms and saute in oil until fragrant. Add asparagus to the skillet. Season with salt and pepper, to taste. Add the pasta, and if needed, some of the reserved cooking liquid. Toss to coat. Add the mozzarella, and basil, and toss to combine. Turn off the heat. Season with salt and pepper, to taste, and serve.

Nona's Bread Salad



What a fun summer treat with fresh corn and tomatoes from the garden!

- 1 small onion cut into very thin slices
- 1 small clove garlic
- Kosher salt to taste
- 2 Tbs. red-wine vinegar; more to taste
- 1/2 cup packed fresh basil leaves
- 1/2 loaf (8 oz.) rustic French or Italian peasant bread (choose a firm, chewy loaf, not an airy one), crusts trimmed and bread cut or torn into rough 1/2- to 3/4-inch cubes
- 1/2 cup plus 2 Tbs. extra-virgin olive oil
- 3 cups corn kernels (from 4 to 6 ears) or canned
- 12 oz. juicy cherry tomatoes, cut in half and lightly salted, or 2 small tomatoes, cut into large dice and salted
- Freshly ground black pepper to taste

Heat the oven to 400°F. Put sliced onion in a small bowl filled with ice water. Using a mortar and pestle or the flat side of a chef's knife, mash the garlic to a paste with a pinch of salt. Put the paste in a small bowl (or keep it in the mortar, if using) and whisk in the vinegar. Bruise two of the basil leaves with the back of a knife to release some of their flavor. Add the leaves to the garlic. Put the bread cubes on a baking sheet and toss with 2 tablespoons of the olive oil. Bake until the cubes are crisp and light golden brown outside but still soft inside, about 10 min. Set aside to cool. Bring a small pot of water to a boil. Add the corn kernels and blanch for 1 min. Drain and set aside. Remove the two basil leaves from the garlic mixture and discard. Whisk the remaining 1/2 cup olive oil into the vinegar mixture. Drain the shallots. Put the corn kernels, onions, and tomatoes in a large bowl. Season to taste with salt. Add the bread and toss with the vinaigrette. Taste again and season with salt and pepper. Let sit for at least 15 min. but no longer than 30 min. to let the bread absorb the juices. Taste again and, if needed, season with more salt, pepper, and vinegar. Just before serving, roughly chop the remaining basil and toss it with the salad.

Chestnut Stuffing



*What would Thanksgiving dinner be without this?
Always leave some available for snacking
throughout the day. Alex doesn't know what he is
missing!*

1 package of pork sausage
1 medium chopped onion
2-3 finely chopped celery ribs
1/2 cup dry white wine
4 cups of chicken broth
**1 pound or 7 cups bread cubes (I try to
find stale cubed bread at grocery store)**
2-3 tablespoons fresh thyme leaves
2-3 tablespoons of dried marjoram
salt and pepper
**1 bag of fresh chestnuts chopped (This
is a process! I start a few days before
meal. I score chestnut with an X with a
sharp knife. I then soak in water for
about 20 minutes and then microwave
until skins start to curl- 30-60 seconds.
Peel when hot.)**

- 1** Cook sausage, onions and celery in frying pan until done.
- 2** Add wine and cook an additional 5 minutes. Add broth and cook an additional 10 minutes.
- 3** Pour mixture over the bread cubes. and then add all the spices.
- 4** You need to sample and add more spices to your liking.
- 5** Bake 30 minutes at 350

Napa Salad



Always a favorite! A great summer picnic salad!

1 head of Napa
5-6 green onion stems
2 packs to Ramen noodles crushed (do not use flavor pack)
1/2 teaspoons sesame seeds
1 small package of sliced almonds
1 stick of butter

Dressing:

1 cup vegetable oil
1 cup sugar
1/4 vinegar
2 teaspoons soy sauce

- 1 Chop and refrigerate Napa lettuce along with the green onions.
- 2 Melt butter and toast almonds, Ramen noodles and sesame seeds on low in fry pan. Move to napkin to drain grease.
- 3 Mix up the dressing (I put in a shaker jar) and pour over salad and add Ramen noodle mixture
- 4 Serve immediately

Olive Garden Zuppa Toscana



Where are the bread sticks?

1 lb ground Italian sausage (I used regular pork)
1½ tsp crushed red peppers
1 large diced white onion
4 Tbsp bacon pieces
2 tsp garlic puree
10 cups water
5 cubes of chicken bouillon
1 cup heavy cream
1 lb sliced Russet potatoes, or about 3 large potatoes
¼ of a bunch of kale

- 1** Sauté Italian sausage and crushed red pepper in a large pot. Drain excess fat, refrigerate while you prepare other ingredients.
- 2** In the same pan, sauté bacon, onions and garlic over low-medium heat for approximately 15 mins. or until the onions are soft.
- 3** Add chicken bouillon and water to the pot and heat until it starts to boil.
- 4** Add the sliced potatoes and cook until soft, about half an hour.
- 5** Add the heavy cream and just cook until thoroughly heated.
- 6** Stir in the sausage and the kale, let all heat through and serve. Delicious!

Mexican Rice

Caroline will NEVER turn down rice and beans!

3 tablespoons oil	1/2 teaspoon cumin
1 cup regular rice (not instant)	1/4 cup chopped onion
1 teaspoon garlic salt	1/2 cup tomato sauce
	2 cups chicken broth

Saute onion in oil. Add rice and saute together for a minute or 2. Add the rest of the ingredients and cover and cook until the rice is absorbed and tender. About 25 minutes on low heat.

Mexican Beans

Super easy!

1 - 16 ounce can of pinto beans	1 teaspoon chopped garlic
1/4 cup chopped onion	1 tablespoon bacon grease
	shredded white mild cheese

(Depending on size of can you can add as much garlic and onion as you want), saute onion and garlic in bacon grease until tender. Add drained beans and cook until heated through. Mash beans in pot and add cheese prior to serving.

Wonton Soup



1

Mix all the ingredients and wrap in wonton skins. (see online videos. Using water on finger help seal the skins)

2

Heat chicken broth and drop wontons in water until they float. Serve with green onions.

Half the fun is making the wontons! Sometimes frying the wontons is yummy as well.

green onions for broth (2 stems more or less)

1/2 pound ground pork

2 cloves garlic crushed

1 teaspoon sesame oil

1 egg

2 tablespoon soy sauce

1 package of wonton skins (produce area)

1 teaspoon brown sugar

1 tablespoon cornstarch

Desserts

Best Ever Banana Bread



Super moist! Freezes well!

2 eggs, beaten
1/3 cup buttermilk (if using regular milk, add 2 teaspoons of lemon juice)
1/2 cup vegetable oil
1 cup mashed bananas
1 1/2 cups white sugar
1 3/4 cups flour
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup chopped pecans or walnuts (optional)

- 1 Preheat oven to 325
- 2 Spray one loaf pan with cooking spray
- 3 Blend together the eggs, buttermilk, oil and bananas
- 4 Stir in a separate bowl the sugar, flour, baking soda and salt. Add to banana mixture and stir in nuts.
- 5 Pour into pan and bake 1 hour and 20 minutes or until a toothpicks inserted in the center comes out clean.

Yield: 1 loaf

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Energy Bars



*We always traveled to Florida with these in stock.
They are great with coffee!*

- 2 1/2 cups Rice Krispies**
- 1 cup quick or regular oats**
- 3 oz sesame seeds**
- 1 package of 10 oz marshmallows**
- 1/2 cup peanut butter (smooth or crunchy)**
- 1/2 cup peanuts**
- 1/2 cup raisins**
- 1/2 sunflower seeds**
- 1/2 chocolate chips**
- 1/4 cup butter (1 stick of butter)**

- 1** Melt butter and marshmallow on low heat in pan
- 2** Remove from pan and add peanut butter
- 3** Add the rest of ingredients except the chocolate chips
- 4** Let rest (it will cool and harden)
- 5** *Add chocolate chips when the batter is cool to touch or the chocolate chips will melt
- 6** Pour into a WELL buttered 13 X 9 inch pan
- 7** Let cool or refrigerate
- 8** Cut with a buttered knife. Keep in refrigerator or freezer.

Cookies by Design



These are thick and taste just like Cookies by Design. Decorate with royal icing if you dare! You will make a big mess and your cookies will NEVER look like these!

3/4 cup butter (soften)

3/4 cup sugar

2 eggs

1 teaspoon vanilla

2 teaspoons baking powder

2 3/4 cup flour

- 1 In a large bowl cream butter and sugar with a mixer. Beat in eggs and vanilla.
- 2 Add baking powder and flour one cup at a time, mixing after each addition
- 3 The dough will be very stiff. Roll dough and cut out using cookie cutters.
- 4 Bake at 350 for 6-7 minutes

Best Banana Cake Ever



The most delicious banana cake ever! The name speaks for itself!

3/4 cup very softened butter
2 1/8 cup sugar
3 eggs
2 teaspoons vanilla
3 cups flour
1 1/2 teaspoon baking soda
1/4 teaspoon salt
**1 1/2 cup buttermilk (milk with 2
tablespoons of lemon juice)**
2 teaspoons lemon juice
**1 1/2 cup mashed ripe bananas (approx
4 bananas)**
Frosting (see recipe)

- 1** Mix in:
- 2** Bowl 1- butter, sugar, eggs and vanilla
- 3** Bowl 2- flour baking soda and salt
- 4** Bowl 3- buttermilk, lemon juice, bananas
- 5** Bowl 1 in mixer, then add a little of both bowl 2 and bowl 3 alternately until you have a batter
- 6** Pour batter into a greased and floured 13X9 pan
- 7** Bake at 350 for 1 hour until middle springs back (It will look very golden)
- 8** Remove from oven and place in freezer for 45 minutes (yep, that is correct)
- 9** Frost cake when cooled with 1/2 cup of butter, 1 -8 oz block of softened cream cheese and 3 1/2 cups powdered sugar, 1 teaspoon vanilla (mix butter and cheese first before slowly adding sugar)

Pumpkin Rolls



Our neighbor, Pat Seachrist from Lancaster, PA first brought this to us when Emily was a baby. We LOVED it!

3 large eggs, beaten
1 cup white sugar
1/2 teaspoon ground cinnamon
2/3 cup pumpkin puree
3/4 cup all-purpose flour
1 teaspoon baking soda
2 tablespoons butter, softened
8 ounces cream cheese
1 cup confectioners' sugar
1/4 teaspoon vanilla extract
confectioners' sugar for dusting

- 1** Preheat oven to 375 degrees F (190 degrees C). Butter or grease one 10x15 inch jelly roll pan.
- 2** In a mixing bowl, blend together the eggs, sugar, cinnamon, and pumpkin. In a separate bowl, mix together flour and baking soda. Add to pumpkin mixture and blend until smooth. Evenly spread the mixture over the prepared jelly roll pan.
- 3** Bake 15 to 25 minutes in the preheated oven. Remove from oven and allow to cool enough to handle.
- 4** Remove cake from pan and place on tea towel (cotton, not terry cloth). Roll up the cake by rolling a towel inside cake and place seam side down to cool.
- 5** Prepare the frosting by blending together the butter, cream cheese, confectioners sugar, and vanilla.
- 6** When cake is completely cooled, unroll and spread with cream cheese filling. Roll up again without towel. Wrap with plastic wrap and refrigerate until ready to serve. Sprinkle top with confectioners sugar and slice into 8-10 servings.

Coconut Cake

Coconut Cream POKE CAKE



A delicious summer cake that is super moist and delicious! Karen Forsyth gave me this recipe years ago!

1 box of Duncan Hines butter cake mix
1 can sweetened condensed milk(14 oz)
1 can of Cream of Coconut or 15 oz (approx 2 cups) of the plastic jar
3 1/2 oz of coconut flakes
12 oz Cool Whip

- 1 Bake the cake in a 9 x 13 pan according to the directions
- 2 While the cake is hot, punch holes in it 2 inches apart using the handle of a wooden spoon.
- 3 Mix the sweetened milk with cream of coconut and pour over cake.
- 4 When cake is cool, spread with cool whip and coconut.
- 5 Refrigerate 24 hours

Cream Cheese Cupcakes



- 1 Make cake mix according to directions
- 2 Spoon batter 2/3 full into each cupcake well in pan
- 3 Mix up filling and drop 1 tablespoon into each cupcake batter cup.
- 4 Bake 20-25 minutes

I made these a lot when you kids were little. They keep well in the freezer.

1 Chocolate cake mix

Filling:

1- 8 oz cream cheese

1/3 cup sugar

1 egg

1/2 teaspoon almond extract

1/8 teaspoon salt

1 cup shredded coconut

*optional- 1/2 cup mini chocolate chips

Gingerbread Men Cookies



What fun to make during Christmas! Don't ask Caroline to help. She quits after decorating one or she makes some really ugly ones!

10 tablespoons butter, softened
3/4 cup brown sugar
2/3 cup unsulphured molasses
(Grandma's brand)
1 large egg
1 teaspoon vanilla
3 1/2 cups flour
1 teaspoon baking soda
1/2 teaspoon salt
1 tablespoon ground ginger (yes, 1
TABLESPOON)
1 tablespoon cinnamon
1/2 teaspoon ground allspice
1/2 teaspoon ground cloves
royal icing

- 1 In a mixer, beat butter for 1 minute until creamy. Add brown sugar and molasses and beat on high speed until creamy. Scrape down the bowl as needed.
- 2 Beat in the egg and vanilla on high for 2 full minutes
- 3 In a separate bowl, stir flour, baking soda, salt, ginger, cinnamon, allspice, and cloves. Slowly mix into wet ingredients. Divide in half and wrap in plastic and chill for at least 3 hours or up to 3 days.
- 4 Preheat oven to 350.
- 5 Roll out dough and bake men for 7-9 minutes. I use sprayed parchment paper. Decorate with royal icing

Caramel Brownies



A family favorite by all! (except dad.)

1 package caramel (approx 9 oz)
2/3 cup evaporated milk
1 box German chocolate cake mix
1/2 cup melted butter (one stick)
6 oz chocolate chips

- 1 Preheat oven 350.
- 2 Cook caramel with 1/3 cup of evaporated milk until melted and set aside. (don't burn it!)
- 3 In a large bowl combine cake mix, melted butter, 1/2 cup of evaporated milk. Hand stir until dough sticks together. Press 1/2 dough into a greased and floured 13 X 9 inch pan. (I spray a sandwich bag with cooking spray so it is easier to smash into pan)
- 4 Bake at 350 for 12 minutes.
- 5 Remove from oven and sprinkle chocolate chips over the top. Next, spread caramel mix over the chips.
- 6 Cover with the other 1/2 of dough (I break up and scatter pieces around) Bake for an additional 20 minutes
- 7 Let sit for 1/2 hour or refrigerate before cutting.
- 8 (I like to spray my knife with cooking spray before cutting.) Many of you like to keep in refrigerator or you can freeze and pull out when you need a bit of happiness in your life!

Monster Cookies



I dare you to eat just one!

1 cup sugar
1 cup packed light brown sugar
1/2 cup (1 stick) unsalted butter, at room temperature
3 large eggs
1 1/2 cups peanut butter (smooth or chunky)
1 Tablespoon vanilla extract
2 teaspoons baking soda
1/2 teaspoon salt
4 1/2 cups oats (Old Fashioned or Quick)
1 cup mini M&Ms

- 1 Preheat the oven to 350°F. Line two baking sheet with parchment paper.
- 2 In the bowl of a stand mixer fitted with the paddle attachment, cream together the sugar, brown sugar and butter until light and fluffy. (you can use beaters)
- 3 Beat in the eggs, one at a time, and then beat in the peanut butter, vanilla, baking soda and salt until well combined.
- 4 Add the the oats and mix until combined, then add the mini M&Ms and mini-chocolate chips.
- 5 Scoop 2-to 3-tablespoon mounds of the dough onto the prepared baking sheets, spacing the mounds at least 2 inches apart.
- 6 Bake the cookies for 12-15 minutes then remove them from the oven and allow them to cool for 5 minutes on the baking sheets before transferring them to a rack to cool completely.

Strawberry Shortcake Biscuits



A must for strawberry season! Remember picking fresh strawberries?

2 1/3 cups Bisquick mix
3 tablespoons melted butter
3 tablespoons sugar
1/2 cup milk

- 1 Mix all together and drop by spoonfuls on baking sheet
- 2 (line with sprayed parchment paper)
- 3 Bake 350 until golden. (12 minutes)
- 4 Split and slice!
- 5 Serve with sliced strawberries and whipped cream!

Yield: 6 biscuits

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Banana Chocolate Chip Muffins



*Look how nasty the recipe is in the cookbook!
That's when you know it is a good one!*

- 2 extra ripe bananas**
- 2 eggs**
- 1 cup packed brown sugar**
- 1/2 cup melted butter**
- 1 teaspoon vanilla**
- 2 1/4 cups flour**
- 2 teaspoons baking powder**
- 1/2 teaspoon salt**
- 1 cup chocolate chips**

- 1** Puree bananas in a blender or mixer. In a medium bowl, beat bananas, eggs, sugar, butter and vanilla until well blended.
- 2** In a large bowl, combine flour, baking powder, and salt.
- 3** Pour into banana batter. Stir in chocolate chips.
- 4** Spoon into well greased muffin cups.
- 5** Bake at 350 for 25-30 minutes.

Nilla Wafer Banana Pudding



I used to make this all the time! It is delicious as a fancy dessert!

3/4 cup granulated sugar
1/3 cup all-purpose flour
1 dash salt
4 eggs, separated, at room temperature
2 cups milk
1/2 teaspoon vanilla extract
35 -45 wafer cookies (like "Nilla wafers", reserve 10 to 12 for garnish)
5 -6 ripe sliced bananas (about 3 1/2 cups)

- 1** Combine 1/2 cup sugar, flour and salt in top of double boiler.
- 2** Stir in 4 egg yolks and milk; blend well.
- 3** Cook, uncovered, over boiling water, stirring constantly until thickened.
- 4** Reduce heat and cook, stirring occasionally, for 5 minutes.
- 5** Remove from heat; add vanilla.
- 6** Spread small amount on bottom of 1 1/2 quart casserole; cover with layer of Nilla Wafers. Top with layer of sliced bananas.
- 7** Pour about 1/3 of the custard over bananas. Continue to layer wafers, bananas and custard to make 3 layers each, ending with custard.
- 8** Beat egg whites until stiff but not dry; gradually add remaining 1/4 cup sugar and beat until stiff peaks form. Spoon on top of pudding, spreading to cover entire surface and sealing well to edges.

Flaky Pastry for 2 Crust Pie



I use this recipe with a pastry blender. It always comes out perfect! Just cut in half for 2 crust.

2 c sifted all purpose flour
1 tsp salt
3/4 cup butter flavored Crisco shortening
4 to 5 Tbsp ice water

- 1 Sift flour and salt together into a med bowl.
- 2 With a fork or pastry blender, cut in shortening, until mixture resembles cornmeal.
- 3 This is the tricky part, add ice water just until the dough comes together. The amount will vary from crust to crust, you have to use your own judgement on this.
- 4 The book recommends that you sprinkle the ice water 1 T at a time, all over, tossing lightly after each addition, pushing the dampened portion up the side of the bowl. Sprinkle just the dry portion.
- 5 Pastry should just hold together, not be sticky. Shape into 2 balls, wrap in plastic wrap, and refrigerate until ready to roll out. When you do roll out, use a floured surface and a floured rolling pin

Peach Blueberry Pie



Dad and Nick always loved this!

2 tablespoons lemon juice
3 cups sliced, pitted, peeled peaches
1 cup blueberries
1 cup sugar
2 tablespoons quick cooking tapioca
1/2 teaspoon salt
pastry for 2 crust pie (see recipe)
2 tablespoons butter

- 1 Sprinkle lemon juice over fruit in large bowl
- 2 Combine sugar with tapioca and salt. Add to fruit, tossing lightly to combine. Let stand 15 minutes.
- 3 Preheat oven to 350.
- 4 Roll out crust on lightly floured surface.
- 5 Pour fruit mixture in pie crust and dot with butter.
- 6 Top with crust. Make several slits near center (for steam vents). Brush crust with half and half or milk.
- 7 Crimp edge. Bake 45-50 minutes until crust is golden brown.
- 8 Cool on wire rack.

Yield: 1 pie

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Bananas Foster



/

In a large, deep skillet over medium heat, melt butter. Stir in sugar, rum, vanilla and cinnamon. When mixture begins to bubble, place bananas and walnuts in pan. Cook until bananas are hot, 1 to 2 minutes. Serve at once over vanilla ice cream.

We made this a lot when we had left over bananas! Try lighting it for a fun twist!

- 1/4 cup butter**
- 2/3 cup dark brown sugar**
- 3 1/2 tablespoons rum**
- 1 1/2 teaspoons vanilla extract**
- 1/2 teaspoon ground cinnamon**
- 3 bananas, peeled and sliced lengthwise and crosswise**
- 1/4 cup coarsely chopped walnuts, almonds or pecans**
- 1 pint vanilla ice cream**

Chocolate Chip Peanut Butter Cookies



I used to make these and freeze the dough balls. Caroline would usually eat the dough balls before I could make them into cookies:)

1 1/4 cup flour
3/4 teaspoon baking soda
1/4 teaspoon salt
1/2 cup butter flavored Crisco (regular butter makes them flat)
1/2 cup peanut butter
1/2 cup sugar
1/2 cup brown sugar
1 egg
1/2 teaspoon vanilla

- 1 Preheat oven 350
- 2 Mix with beaters until fluffy: Crisco, peanut butter, sugar and brown sugar.
- 3 Add egg and vanilla into mixture and beat
- 4 Add flour, baking soda, and salt
- 5 Continue to beat until mixed
- 6 Shape into balls and bake 10 minutes.

Lemonade Cake



*Grandma Short's "go to" when company arrived.
Super moist and delicious!*

1 box lemon jello (3 ounce)
3/4 cup hot water
4 eggs
3/4 cup cooking oil
1-2 teaspoons of lemon extract
2 teaspoons lemon zest
1 box white cake mix
1 can frozen lemonade concentrate (6 ounce)
3/4 cup sugar

- 1** Dissolve the jello in 3/4 cup of very hot water and set aside.
- 2** Add 3/4 cup oil to cake mix. Add 4 eggs and 1 teaspoon of lemon extract. Beat well and add jello mixture.
- 3** Pour into greased and floured cake pan (13 X9) or tube pan
- 4** When done and still hot, pour over cake: 1 can of lemonade dissolved in 3/4 cup of sugar. This makes a glaze. (Can add 2 teaspoons of fresh lemon zest or 1 teaspoon of lemon extract to mixture)

Yummy Chocolate Frosting



I made this for Emily and Mathieu's "Waddle It Be?" cake! Very light and delicious!

2 3/4 cups confectioners sugar
6 tablespoons unsweetened cocoa powder
6 tablespoons butter
5 tablespoons evaporated milk (or regular)
1 teaspoon vanilla extract

- 1** In a medium bowl, sift together the confectioners' sugar and cocoa, and set aside.
- 2** In a large bowl, cream butter until smooth, then gradually beat in sugar mixture alternately with evaporated milk.
- 3** Blend in vanilla.
- 4** Beat until light and fluffy.
- 5** If necessary, adjust consistency with more milk or sugar.

Yield: 1 cake

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Grandma Short's Fruit Cobbler

Grandpa Short loved this! Good while hot!

1 large 2 1/2 pound can peaches (or 2 smaller cans)	1/2 cup sugar
1 stick butter	1/4 teaspoon salt
1 cup sugar	1 1/2 teaspoon baking powder
1 cup flour	evaporated milk

- 1 In a casserole pan, melt butter in oven.
- 2 Mix peaches and 1 cup of sugar in a bowl. Don't drain the peaches and let stand.
- 3 Mix 1 cup flour, 1/2 cup sugar, 1/4 teaspoon salt and 1 1/2 teaspoons of baking powder. Add enough evaporated milk to make a smooth batter. Pour into sizzling hot butter. then pour peach mixture on top and bake at 350. Bake long enough to get crust golden. It will be sticky. Serve with ice cream!

Bread Pudding with Vanilla Sauce



This is so delicious! I made with chocolate chips and wanted to eat the entire thing!

3 eggs, beaten
1 1/2 cups white sugar
2 tablespoons light brown sugar
1/2 teaspoon ground cinnamon
1/4 cup butter, melted
3 cups whole milk
10 slices hearty bread, toasted and cut into cubes
1 cup raisins or chocolate chips
1/2 cup light brown sugar
1 tablespoon all-purpose flour
1 pinch ground cinnamon (not when using chocolate chips)
1 egg
2 tablespoons butter, melted
1 1/4 cups whole milk
1 pinch salt
1 tablespoon vanilla extract

1 Preheat oven to 375 degrees F (190 degrees C). Grease a 2-quart baking dish.

2 In a mixing bowl, whisk 3 eggs, white sugar, 2 tablespoons of light brown sugar, 1/2 teaspoon of cinnamon, 1/4 cup of butter, and 3 cups of whole milk together, and gently stir in the bread cubes and raisins. Lightly spoon the mixture into the prepared baking dish.

3 Bake in the preheated oven until browned and set in the middle, 50 to 55 minutes; cover the dish with foil after 30 minutes to prevent excessive browning. Let the pudding stand for 10 minutes before serving.

4 For vanilla sauce, whisk 1/2 cup of light brown sugar, the flour, a pinch of cinnamon, 1 egg, 2 tablespoons of melted butter, 1 1/4 cups of whole milk, and salt together in a heavy saucepan until smooth. Heat over medium heat, whisking constantly, until thickened and the sauce coats the back of a spoon, 10 to 12 minutes. Stir in the vanilla extract. Pour sauce over warm bread pudding, or serve on the side in a bowl.

Misc.

Easy Bagels (Weight Watchers)



These are super good! I freeze mine, pop in microwave for 30 seconds and put in toaster

2 cups flour

2 cups nonfat plain Fage Greek yogurt

2 teaspoons baking powder

TOPPINGS:

1 large egg white

**Everything bagel seasoning mix,
sesame seeds, poppy seeds, etc**

1

In a large bowl, combine the flour and baking powder then add yogurt until the mixture clumps to a ball. Dump the mixture onto a lightly floured work surface. Knead the dough together by hand for about 5 minutes, until the dough is smooth and elastic. Dust with additional flour as needed if the dough is too sticky.

2

Divide the dough into 8 equal parts. Shape each portion of dough into a ball. Use your thumbs to make a hole in the center of each ball. Gently pull and stretch until the dough is a uniform sized ring. Repeat with remaining rounds. Flour your hands as needed.

3

Arrange the shaped bagels on the prepared baking sheet. (I like to line my pan with lightly sprayed parchment paper. Mix together the egg white. Brush the egg wash mixture or dip bagel in egg white. Sprinkle desired toppings over bagels.

4

Bake for 20 to 22 minutes at 350 degrees until golden brown.

5

Let cool and slice to store.

Yield: 8 bagels

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Emma's Granola



- 1 Preheat oven to 350
- 2 Bake and stir every 10 minutes for approx 20 minutes
- 3 Add raisins when done

Dad and I stayed at a bed and breakfast run by an Amish woman. She made this for breakfast and it smelled so good! I used to make this years ago.

3 cups of regular rolled oats

1 cup coconut

1 cup chopped walnuts

1/4 teaspoon salt

1 1/2 teaspoon of cinnamon

1/4 cup of melted butter (1 stick)

1/3 cup honey

1/2 cup raisins

Secret Steak Seasoning

Dad will NEVER turn down a good steak!

Equal parts: salt, garlic powder and pepper (keep in a shaker)

*Let steaks sit at room temperature brushed with olive oil and sprinkle all over with very coarse salt. Grill on high and sprinkle seasoning all over steaks and grill until desired wellness.

Elderberry Syrup

Flu Season? This is for you! Take 1/2-1 tablespoon daily for 5 days (skip weekends)

1 1/4 cup dried elderberries (health food store)

4 sticks of cinnamon

4 cups water

18 cloves

2 tablespoons grated fresh ginger root

1 2/3 cup raw honey

Put water in a medium sauce pan, add berries, ginger root, cinnamon and cloves. Bring to a boil, then cover and reduce heat to simmer for 30 minutes. Uncover and crank up heat for about 15 minutes to reduce by 1/2. Remove from heat and cool enough to handle. Mash berries against sides of a strainer. Discard berries. Let cool. (Add water to make 3 cups of syrup.) Add honey and stir. Keep in refrigerator for months. (You can process in canning jars for 7 minutes.)

Yield: 4 cups syrup (3 cups juice before adding honey)

Jipper Cookies



*Whoever is the lucky future owner will need these:
Nick??*

2 boxes of Jiffy muffin mix

4 eggs

1/2 cup milk

**1 cup pellets ground down into powder
using food processor (you will inherit
ours:)**

- 1** Hand mix all ingredients in bowl.
- 2** Line cookie sheet with parchment paper.
- 3** Spray with cooking spray
- 4** Drop 1/2 tablespoon of batter onto paper
- 5** Bake approx 5-7 minutes until cooked
(take finger and gently press in middle to
see if batter is cooked. It will spring back)

Firm Finger Jello in Mold

1/4 cup white Karo syrup

1/2 cup ice water

1 small box of jello

2 individual packs of Knox powdered gelatin

Mix the Karo and ice water together in a small pot. Add the jello and Knox packets. Heat on low until dissolved. Pour into molds. Pop in freezer for 10 minutes. Pop them out.

Salt Dough Ornament

4 cups of flour

1 cup of salt

2 cups of water

Mix together and form into shapes or cut outs. Bake at 200 for 2 hours and turn off oven and leave sit overnight to harden. Dry on wire rack until firm.

Kids Play Dough

This is so much better than the kind you buy at the store! It doesn't crumble!

1/2 cup salt

1 cup flour

2 tablespoons cream of tarter

1 cup water

1 tablespoon oil

food coloring

Cook on medium heat until dough forms a ball (about 3-5 minutes) Stir constantly while cooking. Pour out and knead for 1 minute. Store in a plastic bag.



Starbucks Medicine Ball Drink



Great when you have a cold or need a pick me up!

- 1 bag Teavana Citrus Lavender tea bag
- 1 bag Teavana Jade Citrus Mint tea bag
- 1 tablespoon honey
- 1 tablespoon of frozen lemonade concentrate or juice of one lemon

- 1 Boil water
- 2 In a large mug, put tea bags and pour boiling water over bags and let steep for 2 minutes (or longer)
- 3 Add honey and lemon juice
- 4 Taste and tweak amount of honey and lemon to your liking
- 5 Serve with a slice of lemon

Yield: 1 drink

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Georgia Peach

Enjoy on a nice summer day!

1 shot of peach schnapps
1/2 shot of grey goose vodka

1 shot of orange juice
frozen peaches (canned are fine, drain juice and freeze on a single layer cooking sheet and transfer in freezer bag. Keep frozen and ready!)

Put all ingredients (except frozen peaches) into a shaker and shake with ice. Strain ice and pour into a frozen martini glass. Garnish with a frozen peach slice.

Yield: 1 drink

Frozen Pina Colada

Remember drinking these at Rita's Condo on Longboat Key?

1/4 cup Myer's Original Dark Rum (no other brand)
1/4 cups Coco Real Cream of Coconut (canned or squeeze bottle)

1/2 cup pineapple juice
1 cup ice
maraschino cherries

Combine all ingredients in a blender. Blend at low speed for 15 seconds. Pour in glass. Garnish with maraschino cherries.

Yield: 2 drinks

Bikini Martini



1. Combine coconut rum, pineapple juice, vodka, and a few ice cubes in a cocktail shaker and shake until cold.
2. Strain into martini glasses and slowly pour 1/2 ounce of grenadine into each glass.
3. Garnish with cherries and a wedge of pineapple.

So yummy! Dad discovered this when Caroline moved out!

4 oz. coconut rum
4 oz. pineapple juice
2 oz. vodka
Ice
1 oz. grenadine
Maraschino cherries, for garnish
Pineapple wedge, for garnish

Yield: 2 drinks

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