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APPETIZERS

One of our favorite ways to entertain is to do appetizers, whether it be family or friends!



ANTIPASTO SQUARES

Makes 6 Servings

Preparation: 15 minutes , Cook Time: 45 minutes

Had these at a 2020 Super Bowl watch party - which the Kansas City Chiefs won! I thought they were delicious!



cooking spray

2 (18-ounce) tubes refrigerated crescent rolls

1/2 pound deli ham

1/2 pound sliced provolone cheese

1/4 pound mozzarella cheese sliced

16 ounces jar pepperoncini peppers sliced

2 tablespoons extra virgin olive oil

1/4 cup Parmesan cheese freshly grated

1 teaspoon dried oregano

1/4 pound pepperoni sliced

Preheat oven to 350 degrees and grease a 9x13 pan with cooking spray.

Place one unrolled can of crescent rolls on prepared baking sheet and pinch together seams. Layer ham, pepperoni, provolone, mozzarella, and pepperoncini.

Unroll remaining tube of crescent dough and place on top of pepperoncini. Pinch together at the seams.

Brush oil all over top of crescent dough, then sprinkle with Parmesan and oregano.

Bake until dough is golden and cooked through, about 30 minutes. If dough is browning too quickly, cover with foil.

Let cool at least 15 minutes before slicing into squares.

BACON CHEDDAR CHEESE DIP

Makes 6 Servings

So very easy and really yummy! I think a little hot sauce or chopped jalapeno would be really good in this if you like some heat!

Great because you can throw it together early in the day and bake it just before your company comes.



8 ounces cream cheese softened
2 cups sour cream
1/2 package bacon cooked and cut

1 cup [duplicate 1] green onions chopped
2 cups Cheddar cheese shredded

Combine all the ingredients, place in desired casserole or pan and bake at 400 degrees for 25 minutes or till bubbly. Stir and serve with veggies, crackers baguette or ruffled chips.

After stirring you could top with a little extra bacon, cheddar and green onion for garnish.

BURRATA WITH ROASTED TOMATO PEACH JAM

Makes 2 Servings

Preparation: 15 min. , Cook Time: 25 min.

Yield: 2 - 4 servings, 1 1/2 cups of the jam

This recipes comes from www.onceuponachef.com

I am absolutely in love with this recipe. Serve with a loaf of sliced baguette of your choice. A great light starter, or on its own with a nice glass of wine.

I love that I can have this ready in the freeze for the next time.



1 pound cherry tomatoes any color, cut in half
2 peaches about 3/4 lb total, peeled, pitted and diced
2 shallots thinly sliced
1/2 teaspoon salt
2 tablespoons extra virgin olive oil

2 tablespoons sugar
2 4 ounce balls burrata
6 tablespoons tomato peach jam
extra virgin olive oil for drizzling
arugula to finish

FOR THE JAM: Preheat the oven to 425 degrees and set an oven rack in the middle position. Line a baking sheet with heavy-duty aluminum foil.

Place the tomatoes, peaches and shallots on the prepared baking sheet. Add the salt and oil and mix with a rubber spatula until evenly coated. Bake for 25 - 30 minutes, stirring once after 20 minutes to prevent burning and sticking around the edges, until the tomatoes and peaches are soft and starting to brown.

Transfer the contents of the baking sheet to a small bowl (be sure to scrape up all of the flavorful juices from the baking sheet). Add the sugar and mash with a rubber spatula or spoon until jammy. Taste and adjust seasoning with more salt or sugar, if necessary. Chill in the refrigerator until ready to serve. The jam will keep in an airtight container in the refrigerator for up to 1 week, or frozen for up to 3 months.

TO SERVE: Divide the arugula onto serving platter into 2 piles. Spoon about 1/2 cup or more of the jam over each pile of arugula (or place in its own little bowl). Place the balls of burrata partially on top of the jam. Drizzle the cheese with olive oil and sprinkle with salt and pepper to taste. Serve with bread or toast, if desired.

CLASSIC STEAK TARTARE

So one of our favorite things to eat at a nice restaurant is Steak Tartare, finally decided to try and make it. This recipe was wonderful. I would serve it with a little jar grated horseradish on the side for those that want a little more heat. Use the freshest cut of beef tenderloin you can get, tell the butcher what you are making and ask for a fresh cut. I found this recipe on Chowhound.com. A little hint to put the steaks in the freeze for about 30 minutes so that it easier to cube. Serve it with crackers, bread or like what I like to do, make some homemade oven baked potato chips for serving.



3 medium oil packed anchovy fillets rinsed and minced
2 teaspoons brined capers drained and rinsed
3 teaspoons Dijon style mustard
2 large egg yolks
10 ounces beef tenderloin steaks cut into small dice, covered and refrigerated

2 tablespoons red onions finely chopped
2 tablespoons italian parsley finely chopped
4 teaspoons olive oil
3 dashes hot pepper sauce
4 dashes Worcestershire sauce
3/4 teaspoon crushed red pepper optional

Combine, anchovies, capers and mustard in a nonreactive bowl. Using a fork or the back of a spoon, mash ingredients until evenly combined, mix in one egg yolk.

Using a rubber spatula fold remaining ingredients into mustard mixture until thoroughly combined. Season with salt and freshly ground pepper. Serve immediately topped with the second egg yolk.

I also like to place a little extra capers and red onion on the plate, for looks and in case someone wants some more.

CUCUMBER SALMON APPETIZER

German party food. Made this for our Whispering Pines Circle end of the season dinner. We did a German/Austrian meal and it was so yummy! This recipe called for cold smoked salmon, I had some salmon I smoked earlier in the summer so I used that.



8 ounces cream cheese room temperature
8 ounces smoked salmon
1 1/2 tablespoons greek yogurt plain
1 1/2 tablespoons mayonnaise
3 teaspoons lemon juice
1 english cucumber

salt and pepper to taste
1 tablespoon parsley chopped
1 tablespoon chives chopped
red bell pepper cut into fine cubes
chives cut into small rolls
dill weed chopped fine

Mix cream cheese until smooth using a hand mixer.

Cut salmon in small pieces so one piece will fit on a slice of cucumber.

Com ain't mayo, lemon juice, chives, parsley into cream cheese, season with salt and pepper. Mix well with hand mixer.

Wash cucumber, cut off ends, cut in thicker slices.

Place a piece of salmon on each cucumber slice, top with a small heap of the cream cheese.

Decorate with chives, small red pepper and dill.

HAM SALAD SPREAD

Preparation: 10 minutes

Yield: Makes enough for 3 - 4 sandwiches.

Went to dinner at some friends and he made ham salad for an appetizer; Guenther really liked it so I decided to make some. This recipe I found at simplyrecipes.com was really good. We will have sandwiches with this for sure! Good lemonade on a hot day. The original recipe called for hard boiled eggs but I don't like them so I didn't use them. I served this as an appetizer with ritz crackers and endive leaves



2 cups ham finely diced
1/4 cup [duplicate 1] sweet pickle relish
1/4 cup [duplicate 1] mayonnaise
2 tablespoons green onions minced
2 tablespoons celery minced
2 tablespoons red bell peppers minced

1 tablespoon parsley chopped
2 teaspoons Dijon style mustard
1 tablespoon lemon juice
large pinches cayenne pepper optional
salt and pepper to taste
3 hard boiled eggs chopped, I did not use

Mix everything but the salt, pepper and cayenne in a large bowl.

Taste and add cayenne, salt and black pepper to taste. Serve chilled.

HEALTHY TEXAS CAVIAR (COWBOY CAVIAR)

Preparation: 10 minutes

Yield: 12 cups

Texas caviar is perfect to serve as a healthy dip, salad or side dish. It is naturally vegan, gluten-free and loaded with protein and fiber!

As an appetizer I served with Scoop Tortilla Chips.

This is a recipe that easy to scale to size.



3 (15-ounce) cans black-eyed peas drained and rinsed
3 (15-ounce) cans black beans drained and rinsed
3 (14-ounce) cans corn kernels drained
6 red bell peppers finely diced
3 jalapeños finely diced (a few seeds are ok)
1 1/2 red onions finely diced

6 juice of limes
9 - 12 tablespoons apple cider vinegar depending on how acidic you like it
6 tablespoons olive oil
3 teaspoons chili powder
1 1/2 teaspoons cumin
1 1/2 teaspoons garlic powder

3 large avocados or 6 small, diced
3/4 cup cilantro chopped

salt & pepper to taste

DRESSING: In a small bowl, whisk together the apple cider vinegar, lime juice, olive oil, chili powder, cumin, garlic powder, and generous pinch of salt. Set aside

Drain and rinse the black eyed peas and black beans. Dice the red peppers, jalapeno and onion. Chop the red onion and cilantro, and cut avocado if serving right away. (Otherwise don't add until just before serving).

In a large bowl, add all of the ingredients including the dressing and toss gently. Taste for flavor.

Eat right away or let the salad rest in the refrigerator for a few hours to let the flavors mingle.

Leftovers will stay fresh for up to 4-5 days in an airtight container in the refrigerator. If you plan on freezing leftovers, don't add avocado!

HOT LOUISIANA SHRIMP DIP

Makes 6 Servings

Preparation: 5 min. , Cook Time: 10 min.

This recipe is from www.sprinklesandsprouts.com.

Succulent juicy shrimp, cooked with traditional creole flavors and luscious creamy cheese.

Simple to make, a real yum!



3 green onions chopped, reserving green part for topping
1 red bell pepper diced
1/2 stick butter
1 1/4 pounds raw shrimp peeled and cleaned
2 cloves garlic crushed

1 cup [duplicate 1] cream cheese
3 tablespoons sour cream
1 tablespoon
1 tablespoon parsley chopped
1 teaspoon lemon juice

Melt the butter in a saucepan over medium heat.

Add the vegetables to the butter, stir to coat and then cook over a medium heat for 4 - 5 minutes until softened.

Chop the shrimp meat into small chunks. Either in half or thirds, depending on size.

Add in the shrimp and garlic, stir well and cook for 2 minutes until the shrimp have turned pink.

Stir in the cream cheese, sour cream and creole seasoning.

Bring to a simmer and then cook for 2 minutes until everything is thick and creamy,

Stir in the lemon juice and parsley, then check the seasoning.

Serve garnished with the sliced reserved green onion tops and a little extra parsley, tortilla chips, crackers or toasted bread.

MARINATED GRILLED CALAMARI

Makes 2 Servings

Preparation: 1 - 5 hrs , Cook Time: 5 min.

Yummy appetizer!

The prep time is just marinating time.

Something different!!!

If you are making this on outdoor grill I would use a grill wok or pan so they don't fall thru the grates.



2 pounds squid tubes and tentacles cleaned
1 tablespoon garlic minced
1 1/2 teaspoons red pepper flakes
1/4 cup [duplicate 1] italian parsley chopped
2/3 cup [duplicate 1] extra virgin olive oil divided

1/4 cup [duplicate 1] lemon juice divided
1 teaspoon seasoned salt divided
1/2 loaf crusty bread such as ciabatta, cut in half horizontally

In a medium bowl combine garlic, chile flakes, parsley, cup olive oil, lemon juice and salt Reserve about 1/3 of mixture. Put remaining seasoned oil in a bowl with calamari, cover and chill for 1 - 5 hours, stirring often.

Pour calamari and marinade into a colander over a bowl and let drain.

Brush cut side of bread with reserved oil mixture and grill until grill marks show, 3 - 5 minutes. Cut into slices.

Grill calamari tubes, turning once, just until firm, 3 minutes. Using tongs, drop tentacles in clumps onto grill just to firm up, then spread out to cook evenly, 4 minutes total.

Put calamari in a dish and drizzle with oil mixture left after brushing bread. Serve with bread.

MEXICAN STYLE SHRIMP COCKTAIL

Makes 4 Servings

This is so refreshing and looks beautiful served in martini glasses. You might add a portion of the Clamato juice and see how wet you want the cocktail to actually be.

Great starter for a mexican themed meal or as a snack with a good margarita!



1 1/2 pounds medium shrimp peeled, deveined and tails removed
1/4 cup cilantro chopped, stems reserved
1 teaspoon black peppercorns
1 tablespoon sugar
salt and pepper
3 tomatoes with chilies cored and cut into 1/2 inch pieces

cut into 1/2 inch pieces

1 small red onion chopped fine
2 cups Clamato juice
1/2 cup ketchup
2 tablespoons lime juice plus wedges for serving
1 tablespoon hot pepper sauce
1 avocado halved, pitted and cut into 1/2 inch pieces

1 cucumber peeled, halved lengthwise, seeded and

Combine shrimp, 3 cups water, cilantro stems, peppercorns, sugar and 1 tsp salt in large saucepan. Place saucepan over medium heat and cook, stirring occasionally, until shrimp are pink and firm to touch, 8 - 10 minutes (water should be just bubbling around the edge of saucepan and register 165 degrees). Remove saucepan from heat, cover and let shrimp sit in cooking liquid for 2 minutes.

Meanwhile fill large bowl with ice water. Drain shrimp into colander, discarding cilantro stems and spices. Immediately transfer shrimp to ice water to stop cooking and chill thoroughly, about 3 minutes. Remove shrimp from ice water and thoroughly pat dry with paper towels.

Mix tomatoes, cucumber, onion, Clamato juice, ketchup, lime juice and hot sauce together in bowl. Stir in shrimp gently. Place in martini glasses and top with a littler cilantro and a lemon wedge,

QUESO DIP (Mexican Cheese Dip)

Preparation: 5 minutes , Cook Time: 15 minutes

So we love Queso and this maybe the best ever! It is so creamy and doesn't feel as heavy as most Queso feels. The other great thing is that it doesn't get gluey even when you put it in the frig. So you can save left overs for a few dates and reheat. You might add a bit of milk when you reheat if you want it a little thinner. I also cooked up some chorizo, removed it from the pan, cooked the garlic and onion in the left over fat from the chorizo. Add the chorizo back in before serving. DON'T USE PRE-SHREDDED CHEESE AS IT IS COATED AND WILL NOT WORK AS WELL. Top with a little extra chopped cilantro for serving.



2 1/2 cups Cheddar cheese freshly grated, I used half cheddar and half spicy cheese
1 tablespoon cornstarch
1/2 tablespoon butter if you are not using chorizo
1 clove large garlic minced
1/4 cup white onions very finely chopped
1 can evaporated milk not low fat
3/4 cup tomatoes finely diced

1/4 teaspoon onion powder
1/4 teaspoon garlic powder
1/4 teaspoon cumin
4 ounces green chilies diced, fired roasted
1/4 cup cilantro chopped
2 - 3 tablespoons milk if too thick
salt and pepper to taste

Place cheese and cornstarch in a bowl and toss to coat.

Melt butter over medium heat (if using) in a large saucepan or small pot.

Add garlic and onion, cook slowly for 3 minutes or until onion is translucent but not browned.

Add tomato (including juices) and cook for 2 minutes until tomato is slightly softened.

Add evaporated milk and cheese. Stir, then add Chile's and spices.

Stir until cheese melts and it becomes a silky sauce.

Add in salt, cilantro and chorizo (if using). Stir in milk if desired (I didn't need it)

Store in refrigerator, reheat in microwave and add milk if needed.

ROASTED FINGERLING POTATO CRISPS

A great take on potato chips. I have actually served these alongside a sandwich or burger, instead of fries! Another Fine Cooking Recipe. I would suggest using 2 pans!



1 pound fingerling potatoes thinly sliced, about 1/8 inch thick
3 tablespoons olive oil
2 large shallots sliced 1/4 inch thick and broken

into individual rings

2 teaspoons fresh rosemary chopped
salt and pepper to taste

Position a rack in the center of the oven and heat the oven to 425 degrees. Line a large, rimmed baking sheet with parchment paper or aluminum foil. In a large bowl, toss the potato slices with the oil, shallots, rosemary 1 1/4 tsp salt and 1/2 tsp pepper and then. Spread the chips flat on baking sheet.

Bake the potatoes, turning after 10 minutes, until they brown and start to crisp, 25 - 30 minutes; the shallots should be tender and browned. Serve immediately.

SMOKED SALMON TARTARE

Makes 6 Servings

Preparation: 15 minutes

Okay so this might be my all time favorite smoked salmon appetizer!

It was so easy to make and everyone that ate it, loved it! Make it right before serving.

Serve it with good ruffled potato chips, English cucumber slices and endive leaves!



8 ounces cold smoked salmon cut into 1/4 inch pieces

3 tablespoons capers drained, rinsed and chopped

2 teaspoons finely grated lemon zest

1/2 teaspoon smoked paprika

1/3 cup creme fraiche

potato chips, cucumber slices, endive leaves for serving

Toss salmon, capers, lemon zest and paprika in a medium bowl until combined. Gently fold in creme fraiche until combined (the mixture should be loose - don't press it together and don't chill it).

Transfer to a serving bowl. Serve with chips, cucumber or endive.

COCKTAILS & BEVERAGES

So what is your favorite cocktail?

Is it a lemon drop, old fashion or a manhattan? Maybe it is a margarita!



ANGRY DRUNK APPLE

There is a new hamburger restaurant here in Olathe called Wallburgers and there burgers are really yummy! They also have a full bar and they have a fall cocktail we really like. I have recreated this almost too perfection. You can garnish with an apple slice or nice orange peel or slice. Perfect fall cocktail, a little on the sweeter side, so if you want to shake 2 one without the simple syrup, like I do, that works great!



3 ounces Royal Crown Apple Bourbon
2 ounces cranberry juice I like to use one of their low calorie

1/2 ounce simple syrup Apple, see below
Apple Hard Cider I used Angry Orchard, amount to your liking

APPLE SIMPLE SYRUP: slice 3 apples and place in 1 cup water, simmer until well flavored, strain. Add 3.4 cups sugar and stir until dissolved. When cool store in frig.

In shaker combine, bourbon, cranberry juice and simple syrup with ice. Shake well. Pour into martini glass top with hard cider and garnish.

You can adjust this recipe as in all cocktail recipes to your liking.

BROWN DERBY COCKTAIL

Thank you Steve Hooper! I love adding this bourbon based cocktail to my list of favorites!

It is perfectly balanced and the honey and the bourbon together - perfection!

You could serve this on the rocks or up, I prefer up - don't want to water down my drink!!



2 ounces bourbon whiskey

1 ounce [duplicate 2] freshly squeezed grapefruit juice

1/2 ounce [duplicate 2] honey simple syrup
wedge lemon for garnish

Add a handful of ice cubes to a cocktail shaker. Add the bourbon, grapefruit juice and honey.

Shake until the cocktail shaker looks frosty about 20 seconds.

Strain into a chilled cocktail glass, garnished with a lemon wedge or slice.

Enjoy!!!!

CAFE'CHATA MARTINI

Years ago there was a little Mexican restaurant in Overland Kansas that we really liked, if you ordered an entree they would bring you a little dessert martini to finish your meal! Decided to see if I could replicate something similar and came up with this cocktail.

Guenther said it was probably now his new fave over a chocolate martini! You could also serve this over ice if you prefer.



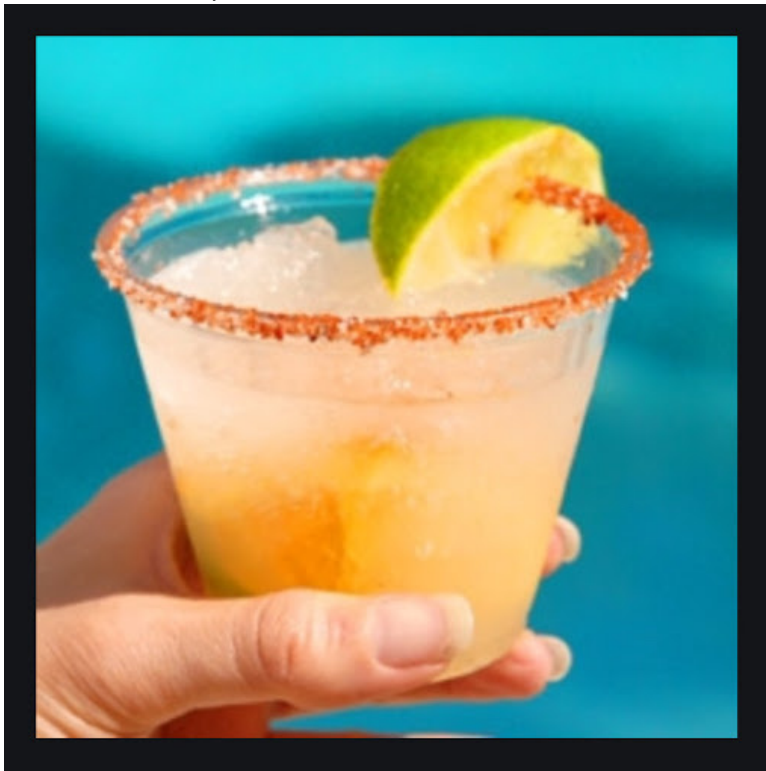
1 part Rum-Chata liquer
1 part vodka

1 part coffee liqueur
1 part milk or cream

Put all of the ingredients in a cocktail shaker with ice and shake till outside of the shaker frosts, pour into martini glasses.

CHILE CHILE MARGARITA

So one of the best restaurants in Breckenridge is actually the Breckenridge Distillery and for sure the best cocktails! They don't distill tequila so they make their margarita with their own Chili Chili Vodka and it is awesome! IF you go and you like Old Fashioneds, be sure to try the Obi Wan!



1 1/2 ounces Chili Chili Vodka
1/2 ounce lemon juice
1/2 ounce lime juice

1/2 ounce Kaffir lime simple syrup
dash Sriracha sauce

Shake all ingredients in a cocktail shaker with ice. Strain and pour over ice. Rim the glass with honey and Arbil Chili salt or salt and red chili flakes.

Garnish with lime sauce.

TO MAKE KAFFIR LIME SIMPLE SYRUP - bring 1 cup water, 1 cup sugar and 6 Kaffir lime leaves to a simmer. Remove from heat and let sit for 4 hours and then strain into glass container and store in fridge.

In most specialty spice stores you can find the chili salt for rimming the glasses.

CHOCOLATE MARTINI

Guenther's fave! He says it is one of the best ever! Do it right and decorate your martini glass with chocolate syrup swirls!

I double this for our big martini glasses.



1 1/2 ounces Godiva
1/2 ounce [duplicate 2] vodka

1 1/2 ounces creme de cocoa
3 1/2 ounces half and half

Combine all ingredients in shaker with ice and shake well. Strain into glass

CITRUSY WHITE SANGRIA MARGARITA

Makes 7 Servings

This recipe came from my cocktail making friend Carla, thanks girl friend!!!



1 bottle dry white wine such as Sauvignin blanc
1 1/2 cups silver tequila
1 cup [duplicate 1] orange liquour such as triple sec
1 cup [duplicate 1] orange juice preferably store bought
1/2 cup [duplicate 1] lime juice [duplicate 1]

2 limes thinly sliced
1 lemon thinly sliced
1 orange thinly sliced

1 bunch cilantro washed, dried, trimmed and tied with a string

In large pitcher, stir together wine, tequila, orange liquor, juices and citrus. Add cilantro. Cover and refrigerate until cold or up to overnight.

To serve, remove and discard cilantro. Makes 7 cups. Serve on the rocks, putting some of the fruit in each glass.

CRANBERRY CIDER MULE

This is fall in a copper mug!!!



4 ounces apple cider
2 ounces cranberry juice
2 ounces bourbon whiskey

splash ginger beer
lime juice [duplicate 1] wedge for garnish
cranberries fresh or frozen for garnish

Put apple cider, cranberry juice and bourbon in a copper mug or regular glass, add a bunch of ice and top with ginger beer. Garnish with a lime wedge!

CUCUMBER JALAPEÑO MARGARITA

Makes 4 Servings

Preparation: 10 minutes

Had one of these at Rita's Tequila & Tacos in Breckenridge and I had to recreate. This is just the perfect balance of cucumber & heat! YUMMMMMM



| | |
|---|--|
| 1/2 cup [duplicate 1] fresh lime juice [duplicate 1] | needed |
| 1/2 cup [duplicate 1] silver tequila | 4 thin cucumbers slices |
| 1/4 cup [duplicate 1] orange liqueur such as Grand Marnier | 1 jalapenos halved lengthwise |
| 1/4 cup [duplicate 1] simple syrup or more as | ice for serving |
| | salt and pepper for rim, optional |

Mix together the lime juice, tequila, orange liqueur, simple syrup, cucumber and jalapeños in a large pitcher. Chill for at least 1 hour (the longer the cucumber and jalapeno sit the more infused the flavor will be).

Serve over ice in salt rimmed glasses, if desired or you can shake in cocktail shaker and serve in martini glasses.

Alternatively you can add cucumber and jalapeno to the tequila, muddle until well chopped and juiced and then add the rest of the ingredients.

DERBY DRY (mock cocktail)

You hardly even notice that there is no alcohol in this drink. I use low calorie ginger ale and low calorie cranberry sauce. This recipe was in Eating Well magazine.



3 tablespoons cranberry juice
3 tablespoons grapefruit juice
1 tablespoon honey simple syrup see below

1 1/2 teaspoons lemon juice
orange rind twist
1 tablespoon ginger ale

Combine first 4 ingredients in cocktail shaker with ice and shake the !@#\$ out of it!

Pour in martini glass, top with the ginger ale and garnish with orange twist.

You could substitute grapefruit juice with grapefruit vodka!

DESPEARADO

This is my take on a cocktail we had at Mass Street Fish in Lawrence, Kansas!

I love the shrub and drink it with added water and ice!

You can easily double with shrub recipe!



2 parts reposado tequila
1 part pear shrub recipe below

ginger beer splash

PEAR SHRUB RECIPE: 2 cups chopped pears, 1/2 cup sugar, 1/2 cup apple cider vinegar.

Mix pears and sugar in a jar, shake, cover and store in the frig for 24 hours, shaking every 4 hours while you are awake. Add cider vinegar, shake, store in frig for 24 hours, shaking every 4 hours you are awake. Strain and store in frig for up to 2 months.

FOR THE COCKTAIL:

You can serve this up or on ice.

Mix, tequila and shrub and top off with ginger beer, garnish with pear slices.

EASY LEMON DROP MARTINI

YUMMMMMMMMMMMMMMMMM

This really is easy and so refreshing! Make sure and rim the martini glasses with sugar and put in the freezer ahead of time so the glasses are ice cold!

You might adjust the quantities based on the size of your martini glasses!

A little lemon peel for garnish and your at the best cocktail hour!



2 ounces vodka Citron Vodka preferred
3/4 ounce [duplicate 2] orange liqueur of your choice, I used Grand Mariner

1 ounce [duplicate 2] fresh squeeze lemon juice
3/4 ounce [duplicate 2] simple syrup

To prepare the glasses, run a slice of lemon around the rim of the glass and then dip in sugar. Freeze.

Add all of the ingredients into a shaker with ice and shake for 30 seconds. Pour into prepared glasses and enjoy!

HOMEMADE COFFEE LIQUEUR

Preparation: 5 minutes , Cook Time: 7 minutes

Yield: 40 - 2 ounce servings

OK, this makes a bunch but you wont regret making it! Great to share with friends!

And in only takes 2 weeks before you can drink it!

You could half the recipe if desired.



3 1/2 cups sugar
1/2 cup light brown sugar
4 cups water

2 ounces instant coffee best you can find
1 (750-milliliter) bottle vodka
2 vanilla beans split lengthwise

Combine white sugar, brown sugar and water in a large saucepan over medium-high heat. Bring to a boil and boil for 5 minutes. Stir occasionally and do not allow to boil over (reduce heat if necessary).

Add instant coffee to sugar syrup while syrup is still hot, stir to dissolve. Let cool.

Pour liquid into glass storage jug or container. Add vodka and vanilla beans. Let stand in a cool, dark location for 2 weeks before drinking.

KONA-TINI

MY CREATION FOR A NICE AFTER DINNER DRINK!



**2 ounces espress vodka [duplicate 1]
1 ounce [duplicate 1] Rum-Chata liquer**

fresh grated nutmeg

Combine liquer in cocktail shaker with ice and shake well. Pour into a martini glass and grate a little of nutmeg on the top.

MADRID 43 (Spanish Old Fashion)

Discovered this amazing Spanish Orange Liquor, Licor 43! Great served over ice or in one of their many cocktail recipes.



3/4 part Licor 43 [duplicate 1]
2 1/2 parts bourbon whiskey
1 dash bitters [duplicate 1]

1 maraschino cherry
1 orange peel

Combine the Licor 43, bourbon and bitters with ice cubes. Stir gently.

Strain into glass with ice cubes (large if you have). Rub the edge of the glass with orange peel and twist it over the drink. Drop the orange peel and cherry into the glass and enjoy!

MARGATINI

Okay, this might just be the perfect Margatini! Guenther likes his a little sweet and I like mine a little sour; this falls right in the middle!



2 ounces tequila of your choice
2 ounces simple syrup or agave (you will have to shake like crazy)

2 ounces lime juice [duplicate 1]
1 ounce [duplicate 1] orange liqueur of your choice

Put all of the ingredients in a cocktail shaker with ice and shake. If using agave, I would shake like crazy without ice, add ice and shake again.

Strain into a glass over ice or serve up in a martini glass. You can rim the glass with salt or sugar, which ever you prefer! Top with a slice of lime or float a wedge!

QUICK AND EASY MARGARITA SHANDY

Makes 6 Servings

Not really sure about the servings, but it is easy and so good!

Recipe comes from seriouseats.com

great for a bbq



12 ounces frozen limeade concentrate
8 ounces reposado tequila
12 ounces water

1 lime thinly sliced
24 ounces lager or pilsner chilled
kosher salt for rimming, if desired

in a large pitcher, combine limeade concentrate, tequila and water; stir until limeade is dissolved. Chill if desired, up to 6 hours, or proceed immediately to next step.

Just prior to serving, fill pitcher with ice, lime slices, and beer. Serve in salt-rimmed glasses if desired.

RED MOON OVER MANHATTEN

Yield: 1 drink

So this is a great cocktail to if you are a fan of sangria! I make this anytime I have a bottle of red wine open! If you want to be fancy you can skewer a couple more cherries and place on top of drink.



2 ounces red wine
1 ounce [duplicate 2] bourbon whiskey
1/2 ounce [duplicate 2] simple syrup

brandied cherry
1 orange rind

Place cherry and large ice cube in glass. Rub orange rind around edge of glass and then toss into glass.

Place rest of ingredients in shaker with ice and shake for 20 seconds. Strain into glass.

SOUTHERN PEACH SHANDY

Had this cocktail at one of our favorite restaurants in Breckenridge, CO., Hearthstone. Had to recreate!

Garnish with a peach slice, grilled peach slice is even better!



1 1/2 parts Pale Lager beer peach or apricot preferred
1/2 part peach schnapps DeKuyper Peachtree

Schnaps
2 parts lemonade (drinks, juice)

Combine all ingredients in glass or large pitcher, depending on how much you are making and stir.

Pour into ice-filled glasses.

THE CARAMEL APPLE MARTINI

This is a awesome fall cocktail! I like to garnish with a slice of apple. This recipe actually came from Crown Royal Whiskey



**3/4 ounce [duplicate 1] Crown Royal Salted
Caramel Whiskey
1 ounce [duplicate 1] Crown Royal Apple
Whiskey**

**1/3 ounce [duplicate 1] lemon juice
splash ginger beer**

Combine all ingredients except ginger beer in a cocktail shaker with ice and shake well. Pour into a martini glass, add splash of ginger beer and apple slices.

THE MAHOMIE

So I made this for the 2020 Super Bowl where the KC Chiefs won. I was concerned no one would drink it but I made a full big pitcher and there was none left - and it was the men that drank it.



1 1/2 ounces bourbon whiskey
2 ounces lemonade (drinks, juice)

1 ounce pomegranate juice
orange rind slivers for garnish

Mix all ingredients in a glass or pitcher if making a large quantity, add ice and toss in a orange peel.

BREADS & SPREADS

The pineoers and miners in the mountains had a tough life back in the day!

I can imagine the smell of fresh bread baking in their wood burning oven!

Let's go home and have some hot bread and butter!



BEST EVER BANANA BREAD

Cook Time: 1 HR 20 MIN

Yield: 1 loaf

This is a really moist and flavorful banana bread, will be my go to recipe!

Comes from Allrecipes.com



2 eggs beaten

1/3 cup [duplicate 1] buttermilk

1/2 cup [duplicate 1] vegetable oil

1 cup [duplicate 1] bananas mashed

1 1/2 cups sugar

1 3/4 cups flour

1 teaspoon baking soda

1/2 cup [duplicate 1] pecans chopped

Preheat oven to 325 degrees. Spray one 9 x 5 inch loaf pan with non-stick cooking spray.

Blend together the eggs, buttermilk, oil and bananas.

Sift together the sugar, flour, baking soda and salt. Add to the banana mixture and stir in pecans. Mix well.

Pour into prepared loaf pan and bake 1 hour and 20 minutes or until a cake tester inserted in the center comes out clean.

Let cool in pan on rack for 15 minutes or until bread comes out easily. finish cooling on racks.

EASY DUTCH OVEN 5 SEED BREAD

Cook Time: 35 minutes

Yield: Large loaf

So easy, so yummy! House will smell wonderful! I like to cut my finished loaf in quarters and freeze!

Based on 20 servings, fat 1/3 g., carbs 16.6 g., sugar 1.9 g., protein 2.4 g.



12 ounces warm water
2 tablespoons honey
1/2 teaspoon salt
3/4 tablespoon active dry yeast
3 cups Better for Bread flour more for dusting
2 tablespoons sunflower seeds toasted, plus more for top of bread

2 tablespoons shelled pumpkin seeds toasted, plus more for top of bread
1 tablespoon sesame seeds toasted
1 tablespoon flaxseed
1 teaspoon poppy seeds
1 tablespoon cornmeal or semolina flour to dust parchment paper

In a large bowl, combine 12 ounces warm water, 2 tbsps honey and 1/2 tbsp salt. Stir until honey dissolves then sprinkle with 3/4 tbsp yeast. Let sit at room temperature 5 minutes.

Stir in 3 cups flour and all of the seeds. Stir with spatula until it comes together and seeds are incorporated (no kneading required). Dough will be very sticky. Cover bowl with lid or plastic wrap and rest at room temp (70 degrees) for 2 hours or until tripled in volume.

Sprinkle dough with some flour and fold dough in half then fold in half again.

Place a pieces of parchment paper on counter big enough to fit inside your dutch oven and over hang some. Sprinkle the cornmeal in the center to form a 9" circle. With well floured hands remove the dough from the bowl. Form into a ball and place on the prepared parchment paper. Sprinkle the top with extra seeds if desired. Let rise uncovered at room temp for 40 minutes.

Place the empty Dutch oven and lid inside the oven and preheat the oven to 450 degrees. Once preheated, remove dutch oven and place on the stove. **BE CAREFUL NOT TO TOUCH THE DUTCH OVEN OR LID WITHOUT OVEN MITTS BECAUSE IT WILL BE BLAZING HOT!** Lift bread with the paper and set it in the center of HOT dutch oven. Cover with lid and bake at 450 degrees for 30 minutes. Carefully remove hot lid and bake another 2 - 5 minutes or until top is golden brown. Remove bread from dutch oven with the help of the parchment paper and place bread directly on wire rack. Cool until it is nearly room temperature before slicing.

GOUDA AND ROASTED POTATO BREAD

Makes 5 Servings

Preparation: 45 min , Cook Time: 40 min.

Yield: 1 loaf (16 slices)

This bread was amazing! Really easy and really yummy! It worked out so perfect that I would plan to make it for a nice dinner and have it still a little warm! Very impressive! This is a Taste Of Home recipe!



1/2 pound yukon gold potatoes, chopped (about 3/4 cup)
1 1/2 teaspoons 1-1/2 olive oil
1 1/2 teaspoons 1-1/2 salt, divided
2 1/2 to 3 2-1/2 to 3 cups all-purpose flour

1 package (1/4 ounce) active dry yeast
1 cup [duplicate 1] warm water (120° to 130°)
1/2 cup [duplicate 1] shredded smoked gouda cheese

Arrange 1 oven rack at lowest rack setting; place second rack in middle of oven. Preheat oven to 425°. Place potatoes in a greased 15x10x1-in. baking pan. Drizzle with oil; sprinkle with 1/2 teaspoon salt. Toss to coat. Roast until tender, 20-25 minutes, stirring occasionally.

In a large bowl, mix yeast, remaining 1 teaspoon salt and 2 cups flour. Add warm water; beat on medium speed until smooth. Stir in enough remaining flour to form a soft dough (dough will be sticky). Turn dough onto a floured surface; knead until smooth and elastic, 6-8 minutes. Gently knead in roasted potatoes and cheese. Place in a greased bowl, turning once to grease the top. Cover and let rise in a warm place until doubled, about 1 hour.

Punch down dough. Shape into a 7-in. round loaf. Place on a parchment-lined baking sheet. Cover with a kitchen towel; let rise in a warm place until dough expands to a 9-in. loaf, about 45 minutes.

Place an oven-safe skillet on bottom oven rack. Meanwhile, in a tea kettle, bring 2 cups water to a boil. Using a sharp knife, make a slash (1/4 inch deep) across top of loaf. Place bread on top rack. Pull bottom rack out by 6-8 in.; add boiling water to skillet. (Work quickly and carefully, pouring water away from you. Don't worry if some water is left in the kettle.) Carefully slide bottom rack back into place; quickly close door to trap steam in oven.

Bake 10 minutes. Reduce oven setting to 375°. Bake until deep golden brown, 30-35 minutes longer. Remove loaf to a wire rack to cool

GREENHAGEN EGGLESS MILKLESS BUTTERLESS BREAD

Yield: 1 loaf

So this bread is really good. What is more important is that it has been in the family for 5 generations! For that reason it is worth putting in this book! My Aunt Etta (mom's sister) gave this to us in 2018!

The photo here is a picture of my Aunt Etta and my baby sister Connie.



1 cup [duplicate 1] sugar
1 1/4 cups water
2 cups raisins
1/3 cup [duplicate 1] Crisco All Vegetable
Shortening not oleo
1 teaspoon baking powder

2 cups flour
1/2 teaspoon nutmeg
2 teaspoons cinnamon
1 teaspoon salt
1 teaspoon baking soda
2 teaspoons water

Boil spices, sugar, raisins, shortening and water for 3 minutes. Cool.

Combine soda and 2 teaspoons of water then add to raisin mix. Add flour and baking powder, beat well.

You can add another dried fruit at this point if you want. Just use less raisins.

Bake 350 degrees for 45 minutes in loaf pan. Adjust time needed based on size of pan used.

SALADS

When Owen was 6 he informed me one day very randomly, that "salads are not a thing anymore"!

Nobody knows where he got that idea, but sorry Owen, they are still a thing!



BIG ITALIAN SALAD

Makes 6 Servings

My favorite go to salad!

Recipe comes from Once Upon A Chef.

Hint when making salads ahead of time. Cut all ingredients, except your greens and place in the bottom of your serving bowl. Top with your cut greens and cover, place in frig. Make dressing and store in frig. When ready to serve, just add dressing and toss!



1 cup [duplicate 1] italian parsley roughly chopped
10 leaves big size basil
1/4 teaspoon dried oregano
2 cloves garlic peeled
1/4 cup [duplicate 1] red wine vinegar
3/4 cup [duplicate 1] extra virgin olive oil
3/4 teaspoon salt
1/4 teaspoon pepper
1 1/2 teaspoons honey

1 head large Romaine lettuce cut into bite sized pieces
1 large red bell pepper chopped
1 cup [duplicate 1] hot house cucumber chopped
1 large carrot peeled and ribboned
handful cherry tomatoes halved
handful black olives pitted, halved
Ricotta Salata or Feta, crumbled to taste

MAKE THE DRESSING:

Combine all dressing ingredients in a food processor and blitz to blend.

Place all salad ingredients in a large bowl. Right before serving, add about half of the dressing and toss well. Add more dressing a little by little if necessary; be sure to dress greens very generously, otherwise salad will be bland. Taste and adjust seasoning with salt and pepper.

Reserve leftover dressing for another use.

CARROT AND KOHLRABI SLAW

Preparation: 15 minutes

Went to the Vail Farmer's Market and they had beautiful kohlrabi which Guenther loves. Bought 4 bundles and made this and Cream of Kohlrabi Soup which is also in this book. It made for a yummy and very healthy dinner!



2 bulbs kohlrabi
2 large carrots
3 tablespoons vegetable oil
2 tablespoons apple cider vinegar

1 tablespoon whole grain mustard
1/2 teaspoon sea salt
black pepper to taste

Trim and peel the carrots and kohlrabi, set aside.

In your serving bowl, whisk together the oil, vinegar, mustard and salt until well balanced. Add pepper, if you like.

Using the large holes on a box grater, grate the carrots and kohlrabi into the bowl.

Toss everything together until the kohlrabi and carrots are evenly coated with the dressing. Taste and add more salt or pepper, if you like.

Serve immediately or know that the salad holds up quite well to be made a few hours ahead of time and kept covered and chilled.

ORZO SALAD WITH TOMATOES AND PINE NUTS

Cook Time: 45 minutes total

This is an awesome salad, I would next time add some crumbled feta cheese. A great change from the normal pasta salad. Comes from the website Chowhound.



1 pound orzo pasta

1 pint cherry tomatoes halved or quartered if large

1/2 medium english cucumber seeded and cut into small dice, about 1 cup

1/2 cup [duplicate 1] pine nuts toasted

1/4 cup [duplicate 1] extra virgin olive oil

3 tablespoons basil finely chopped

2 tablespoons italian parsley finely chopped

2 green onions finely chopped, white and light green parts only

2 tablespoons lemon zest tightly packed, finely grated

3 tablespoons freshly squeezed lemon juice plus more if needed

salt and pepper to taste

Bring a large saucepan of heavily salted water to a boil over high heat and cook the pasta until al dente, about 8 minutes. Drain and rinse under cold water until cool. Drain the pasta well and transfer to a large, non reactive bowl.

Add the tomatoes, cucumbers, pine nuts, olive oil, basil, parsley, green onions, lemon juice and lemon zest and toss to combine. Taste and season with salt, pepper and additional lemon juice as needed. Serve chilled or at room temperature.

PERFECT POTLUCK POTATO SALAD

Preparation: 20 minutes , Cook Time: 15 minutes

This was probably the best potato salad I ever had or made. Very easy and be made the night before. Leftovers can be kept for 3 - 4 days in a sealed container.



1 1/2 pounds new potatoes cut into 4ths
2 1/2 teaspoons salt divided
2 - 3 tablespoons cider vinegar
12 ounces bacon cooked and crumbled
3 - 4 hard boiled eggs peeled and coarsely chopped
1/2 small to medium red onion peeled and finely diced
1/4 cup [duplicate 1] celery finely diced

1/4 cup [duplicate 1] sweet pickles finely chopped
3/4 cup [duplicate 1] mayonnaise
1 tablespoon whole grain Dijon style mustard
2 tablespoons bacon drippings optional, but highly recommended
2 teaspoons sugar
pinch ground celery seed
1/4 teaspoon black pepper

Add cut potatoes to a large saucepan. Cover with cold water, about an inch above the tops of the potatoes. Bring to a boil over med-high heat. Covering the pan helps this happen faster, but pay attention that it doesn't boil over.

Once boiling, add 1 1/2 tsp salt and stir. Boil, for 10-15 minutes, until potatoes are fork tender. Watch out for the foam on top of the water, it can boil over if you're not careful. Adjust the heat so that the potatoes are still boiling but not so hot that they are roaring.

Drain the potatoes in a colander, then return potatoes to the same hot pot you boiled them in. Add vinegar and stir to combine. Let sit a minute or two, then return to the colander to cool slightly.

While potatoes are cooling, add the dressing ingredients plus remaining 1 tsp salt to a large mixing bowl. Whisk together and set aside.

Chop eggs, red onion, celery and pickles. Add cooked potatoes to the dressing in the mixing bowl and top with chopped eggs, onion, celery, pickles and crumbled bacon. Gently stir it all together, until well combined. Cover tightly and refrigerate until cold, at least 3 - 4 hours.

ROMAINE SALAD WITH TRUFFLE CAPER VINAIGRETTE AND CRISPY BAKED AVOCADO FRIES

We had a salad at Blue River Bistro in Breckenridge that we both fell in love with. They used butter lettuce (which doesn't hold up well) so I switched to Romaine.

I really love the baked avocado fries and will make them as an appetizer served with a nice aioli of some kind.

You could add some chili powder or other flavoring to the flour mixture for the avocado.



1/3 cup extra virgin olive oil
3 tablespoons white wine vinegar
2 tablespoons capers
2 teaspoons stone ground mustard
1 clove garlic minced
1/2 teaspoon soy sauce
truffle salt to taste
pepper to taste
2 large avocados peeled and sliced

1/4 teaspoon garlic powder
1/4 teaspoon salt
1/4 cup flour
1/2 cup milk of choice
1 cup bread crumbs
cherry tomatoes as many as you want
feta cheese crumbled, as much as desired
Romaine lettuce torn into bite size pieces

Combine 1/3 cup olive oil thru pepper, blend for a minute until creamy. Set aside.

Preheat oven to 425 degrees. Grease a baking sheet and place in oven while preparing the avocados. Combine the garlic, salt and flour in a shallow dish. Add the milk to a separate shallow dish. Coz at each avocado slice in flour, then dip in the milk. Sprinkle breadcrumbs over each slice, pressing down lightly until the crumbs stick. Place on the baking tray, bake 15 - 18 minutes or until golden. Remove from oven.

Toss lettuce, feta and tomatoes with some dressing and put on individual plates, top with avocado slices and serve.

SANDWICHES

You just can't sit down to watch a Nebraska football game without wearing all the gear and munching down on fries and a hamburger!



BASH BURGERS

Makes 6 Servings

Preparation: 25 min. , Cook Time: 45 min.

OMG!!!!

Recipe from The Food Network



12 slices bacon diced
1 tablespoon canola oil
1 large onion diced
1 tablespoon white wine vinegar
1 sprig thyme leaves stripped
salt & pepper to taste

1 cup [duplicate 1] mayonnaise
3/4 cup [duplicate 1] ketchup
1 tablespoon sherry vinegar

1/2 teaspoon sriracha
1 clove garlic roughly chopped
salt & pepper to taste

2 1/4 pounds ground beef chuck
salt & pepper to taste
6 teaspoons Dijon style mustard
6 slices American cheese
6 sesame hamburger buns split
dill pickle slies for topping

FOR THE BACON JAM:

Cook the bacon in a large skillet over medium heat until crisp, 8 - 10 minutes. Remove to paper towels; pour off all but 3 tbsps of the drippings from the skillet. Add the canola oil to the skillet and heat over low heat. Add the onion; cover and cook 10 minutes. Uncover and cook; stirring occasionally, until very soft, 10 - 15 minutes more. Return the bacon to the skillet; add the white wine vinegar and thyme and season with salt and pepper. Set aside.

FOR THE SECRET SAUCE:

Pulse the mayonnaise, ketchup, sherry vinegar, sriracha and garlic in a food processor until smooth; season with salt and pepper to taste.

FOR THE BURGERS:

Preheat a grill to medium high and oil the grates with vegetable oil. Form the beef into six 1/2 inch patties; season with salt and pepper. Grill 5 minutes; flip and brush with the mustard. Grill 5 more minutes for medium rare, topping with the cheese in the last minute. Spread the sauce on the bottom buns; top with the burgers, bacon jam, pickles and top buns.

GREEN CHILI WHISKEY ONION BURGERS

Yield: 4 burgers

Rich, Smokey, sweet and a little spicy, best burger. I like to toast whatever kind of buns I am using to they don't get soggy, you can do this on the grill or another skillet.



2 tablespoons butter
1 large onion sliced in half and then into strips
1 tablespoon honey
4 tablespoons whiskey or bourbon
1 teaspoon salt
1 pound ground beef shaped into 4 patties
1 tablespoon butter

salt & pepper to taste
4 slices sharp Cheddar cheese
4 hamburger buns or brioche buns
1 cup [duplicate 1] green chilies diced
1 tablespoon garlic powder
1 teaspoon cumin
1 tablespoon butter

HONEY WHISKEY CARMELIZED ONIONS

In a large pan, melt butter. Add onions and salt, stir and let caramelize until medium to caramel brown. Drizzle honey over caramelized onions, stir. Add whiskey, stir, and light with a long handled lighter to burn off. When whiskey is burned off and most of the liquid has cooked off, remove from the heat immediately.

GREEN CHILI

Melted butter in sauté pan, add green chilies, garlic powder, and cumin until hot.

BURGERS

Generously season burgers with salt and pepper. Cook burgers, in pan or on grill to your liking, turning once.

When burgers are cooked to your liking, add a slice of cheese and add lid or close grill to cheese is melted, remove from grill or pan.

Add green chilis to bottom of bun, place burger on top, garnish with onions and place on top bun. And serve immediately.

GRILLED CHEESE SANDWICH WITH BACON

Yield: 1 sandwich

Got this recipe from Hot Eats and Cool Reads. The balance of flavors is just perfect!



2 slices bread crumbs 12 grain
2 slices pepper jack cheese
2 pieces chopped bacon
2 slices ham

1 sliced tomato sliced
1/2 avocado sliced
butter

Butter the skillet or each outside piece of bread, however you prefer.

Layer one slice of cheese, bacon, ham, tomato, avocado, one slice of cheese.

Cook over medium-high heat until both sides are browned and cheese is melted

GRILLED CHICKEN CIABATTA SANDWICHES WITH SPICY AIOLI MAYO

Makes 4 Servings

Preparation: 10 minutes , Cook Time: 25 minutes

OK, I don't even know what to say about this sandwich! Everything was perfect! The Spicy Aioli Mayo would be so good on so many sandwiches, make it often! If you use ciabatta rolls I would pull a little of the bread from the top bun and use that spot to place your avocado.



4 boneless, skinless chicken breasts
1 package Good Seasonings
1/2 cup [duplicate 1] olive oil
1 lemon juice juiced
8 slices thick cut bacon
4 slices provolone cheese
4 fresh ciabatta rolls lightly toasted
fresh baby spinach

2 tomatoes with chilies sliced
2 avocados sliced
1 cup [duplicate 1] mayonnaise
2 cloves garlic minced
1/2 teaspoon lemon juice
1 teaspoon paprika
1 teaspoon Dijon style mustard
1 1/2 tablespoons Sriracha sauce

Pound chicken breasts flat and place in zip lock bag.

Combine Salad dressing packet, 1/2 olive oil and juice from 1 lemon. Add to chicken, press air out of bag, seal and marinate in place in refrigerator for at least one hour.

In the meantime, pan-fry bacon until nice and crisp and set aside on paper towel.

Remove chicken from marinade and grill over medium heat until cooked through.

Top chicken with cheese and remove once cheese is melted.

While chicken is cooking combine Mayonnaise, garlic, 1/2 tsp lemon juice, paprika, Dijon mustard and sriracha sauce, mix well.

Spread Aioli over bottom slice of bread, add chicken, bacon and the rest of the ingredients. Serve hot and enjoy!

GRILLED JALAPEÑO MARINATED STEAK SANDWICHES WITH CHARRED ONIONS AND COTIJA MAYO

Makes 4 Servings

Preparation: 1/2 hour , Cook Time: 1 hour

OMG! This original recipe called for skirt steak, but I substituted tenderloins, as skirt steak in a sandwich can be hard to bite gracefully into. All of the flavors worked together just perfectly. Will plan on making this often. Found this recipe at SeriousEats.com.



- | | |
|--|---|
| 1/4 cup [duplicate 1] mayonnaise | 1 tablespoon soy sauce |
| 1/3 cup [duplicate 1] finely grated cotija cheese | 1 tablespoon apple cider vinegar |
| 2 tablespoons sour cream | 1 teaspoon kosher salt |
| 1 tablespoon lime juice [duplicate 1] | 1 teaspoon freshly ground pepper |
| 1 teaspoon chili powder | 1 pound beef tenderloin steaks |
| 1 teaspoon cayenne pepper | 1 medium onion cut into 1/2 inch thick slices and skewered |
| 1/3 cup [duplicate 1] lime juice [duplicate 1] | 1 handful cilantro |
| 3 tablespoons olive oil | 1 baguette or buns / bread of choice |
| 2 medium jalapenos roughly chopped | extra virgin olive oil for brushing |
| 2 teaspoons garlic freshly minced | |
| 1 tablespoon dark brown sugar | |

So this looks like a lot of ingredients but most of it you have on hand. In a small bowl mix mayo through cayenne pepper, and set aside.

Purée 1/3 cup lime juice through black pepper in a zip lock bag and add steaks. Let marinade 30-60 minutes while prepared the grill

Place steaks on cleaned grates and cook un til deeply browned on both sides and instant read thermometer registers 130, remove from grill and let rest for 10 - 15 minutes. If getting to brown, move off direct heat and close lid. Slice steaks thin against the grain.

While steaks rest, brush onions with oil and place on hot side of grill. Cook until charred on both sides and slightly softened, 4 - 5 minutes. Transfer to cutting board, remove skewers and roughly chop.

Brush 1 cut side of bread with oil and grill until lightly browned. Remove to plate.

Spread Cotija mayo on top and bottom halves of bread. Top bottom halves of bread with steak, onions and cilantro, place top bread on.

Place sandwich on cool side of grill, cover and cook until warmed through 3 - 5 minutes. Transfer to a plate or tray and serve immediately.

LOBSTER ROLL

I had a bunch of small lobster tails that I bought at Costco and thought I would try a Lobster roll recipe with some of them. This was so yummy and such a fresh tasting sandwich. I think it would be awesome served as a lettuce wrap also, if you don't want the bun. I served it with some corn on the cob but for a really light dinner in the summer when tomatoes are in peak season, I think to take a tomato and cut in into wedges and flower outs, then top with a generous scoop of this would be awesome!!

Make sure and add some salt and pepper to your liking to the lobster mixture.

Depending on the size of your buns this might make only 2 or 3 sandwiches.

I served a nice rose' with it and the meal was perfect!



3/4 cup mayonnaise
2 teaspoons Dijon style mustard
1 dash hot pepper sauce
1 tablespoon fresh tarragon chopped
lobster tail i used 6 small ones
2/3 cup cucumbers peeled, seeded and finely diced

3 small green onions thinly sliced (1/4 cups)
4 good quality hot dog buns I used challah buns,
preferably find buns that have not been cut as you
would prefer to cut them open from the top
Boston lettuce leaves, washed and dried

In a small bowl, whisk the mayonnaise, mustard, hot sauce and 1 Tbsp cold water; stir in the tarragon. Transfer to a small covered container and refrigerate (this can be made up to 5 days ahead of time).

Put about 1 inch of well-salted water in to a large pot fitted with a steamer, cover and bring to a steam. Add the lobster tails, cover and steam for about 6 minutes or until done. You might want to pull one out and check it. Remove tails from pot and let cool enough to handle. Cut tails in half from the top of the shell to the underside. Remove meat, break into large chunks and add to the mayo mixture, cucumber and green onions. Toss and refrigerate until cool.

Cut the buns from the top down but not all the way through, I like to remove a little of the buns inners! This next step is up to you - you can butter the inside of the bun and grill or toast if you like.

Line the buns with the boston lettuce leaves and scoop the lobster mixture into the buns.

SMOKED SALMON BLT WITH LEMON HERB MAYONNAISE

Yield: Depends on how many sandwiches you want to make.

So I had a bunch of smoked salmon in the freezer that I made early in the summer and was looking for something different to make with it. This was not a disappointment! I used sour dough bread and it was perfect!

The quantities on ingredients are more of a guess as it will depend on how many sandwiches you are making.



1/2 cup [duplicate 1] mayonnaise
2 tablespoons lemon juice
2 teaspoons lemon zest grated
1 teaspoon fresh basil chopped
1 teaspoon fresh dill chopped
1 teaspoon italian parsley

1/4 teaspoon black pepper
smoked salmon as much as you would like
6 slices cooked bacon
1 cup [duplicate 1] arugula
2 medium tomatoes sliced thinly
bread of choice

In small bowl, mix mayo, lemon juice, lemon zest, herbs and pepper until, well mixed.

Spread all pieces of bread with the mayo.

On bottom halves, layer salmon, bacon, tomatoes and Aruba and top with another slice of bread.

SOUPS & STEWS

After a day of playing in the snow up in Blue River, CO there is nothing better than coming home to a hot bowl of soup!



ASOPA STEW (PUERTO RICAN CHICKEN STEW)

Preparation: 20 minutes , Cook Time: 4-5 hours

I just love all the flavored in this stew. Recipe from Cuisineathomespecials.com. You really don't need anything else with this, maybe a nice salad or some bread.

363 calls per serving, 15 g fat, 118 mg cool, 792 sodium, 19g carbs, 1 g fiber, 36 G protein. Good low carb high protein recipe.

Annatto is used mostly for the color it gives, you can substitute a mix or turmeric and paprika.



4 cups low sodium low sodium chicken broth
1/2 cup [duplicate 1] canned tomato sauce
1 yellow onion chopped
1 red bell pepper diced
1/2 cup [duplicate 1] pepperoncini diced
1/2 cup [duplicate 1] pimento stuffed green olives chopped
4 cloves garlic minced
2 tablespoons cilantro minced
1 tablespoon white wine vinegar

1 tablespoon capers
1 dried bay leaf
1/2 teaspoon paprika
1 teaspoon dried oregano
1/2 teaspoon black pepper
3 bone-in,skinned removed chicken thighs seasoned with salt
1/2 teaspoon ground annatto
1/2 cup [duplicate 1] dry long grain rice
cilantro for garnish

Combine broth, tomato sauce, onion, bell pepper, pepperoncini, olives, garlic, minced cilantro, vinegar, capers, bay leaf, oregano, black pepper, paprika and annatto in a 4 - 5 qt slow cooker; place chicken on top.

Cover slow cooker and cook chicken until tender on low setting, 3 3/4 - 4 1/2 hours.

Stir in rice, cover slow cooker and cook rice until tender on low setting, 20-30 minutes more.

Garnish servings of stew with fresh cilantro leaves.

BOBBY FLAY'S GREEN PORK CHILI

SO YUMMMMM! This recipe is really easy and best if you can make it a day ahead of time and reheat to eat.

Don't skip the pickled onions or the Creme Fraiche, it is the icing on the cake!!



1 large red onions chopped
1 pound tomatillos husked, washed well and halved
3 jalapenos halved and seeded
5 cloves garlic smashed
5 tablespoons canola oil
salt & pepper to taste
1/2 cup cilantro chopped, plus more for garnish

1 juice of lime
3 pounds boneless pork shoulder cut into 1 inch cubes
4 cups chicken broth
creme fraiche optional
Pickled Red Onions recipe below
lime juice wedges. for serving

Preheat oven to 400 degrees.

In a large bowl, toss the onion, tomatillos, jalapeños, and garlic with 2 tablespoons of the oil and spread on a baking sheet. Season with salt and pepper. Roast until soft and lightly charred, 25-30 minutes, stirring twice during roasting. Transfer vegetables to a food processor. Add the cilantro and lime juice and purée until smooth.

Reduce the oven temperature to 325 degrees.

While the vegetables are in the oven, heat the remaining 3 tablespoons oil in a large Dutch oven over high heat until it begins to shimmer. Working in batches, add the pork and cook until well browned. Remove with a slotted spoon and transfer to a bowl. Drain the oil from the pot and return the pork to the pot.

Add the stock and the tomatillo purée to the pork and stir to combine. Cover the pot, transfer to the oven, and cook until the pork is fork-tender, about 1 1/2 hours.

Ladle into bowls and serve topped with creme fraiche, cilantro, pickled onions and the lime wedges.

PICKLED RED ONIONS: 3 cups red wine vinegar, 1 cup lime juice, 1/2 cup sugar, 1/4 cup grenadine, 1 tablespoon kosher salt and 2 large red onions, halved and thinly sliced.

Bring vinegar, lime juice, sugar, and salt to a boil in a small saucepan and cook until dissolved, remove from heat and let cool, add grenadine. Pour over onions in a non-reactive bowl and stir well, cover and refrigerate for at least an hour. Pickled onions will keep in refrigerator for up to 3 months.

CHEF JOHN'S GASPACHO

Makes 6 Servings

Preparation: 45 m

Yield: 6

This was the best gazpacho ever! It easily cuts in half. Served grilled cheese with it and it was the perfect dinner!

Found this recipe on allrecipes.com.



4 large fresh tomatoes, peeled and diced
1/2 english cucumber, peeled and finely diced
1/2 cup [duplicate 1] finely diced red bell pepper
1/4 cup [duplicate 1] minced green onions
1 large jalapeno pepper, seeded and minced
2 cloves garlic, minced
1 teaspoon salt
1/2 teaspoon ground cumin
1 pinch dried oregano

1 pinch cayenne pepper, or to taste
freshly ground black pepper to taste
1 pint cherry tomatoes
1/4 cup [duplicate 1] extra-virgin olive oil
1 lime, juiced
1 tablespoon balsamic vinegar [duplicate 1]
1 teaspoon Worcestershire sauce
salt and ground black pepper to taste
2 tablespoons thinly sliced fresh basil

Combine diced tomatoes, cucumber, bell pepper, green onion, jalapeno, and garlic in a large bowl. Stir in salt, cumin, oregano, cayenne pepper, and black pepper.

Place cherry tomatoes, olive oil, lime juice, balsamic vinegar, and Worcestershire sauce in a blender. Cover and puree until smooth. Pour pureed mixture through a strainer into the tomato-cucumber mixture; stir to combine.

Place 1/3 of the tomato mixture into the blender. Cover, turn blender on, and puree until smooth. Return pureed mixture to the remaining tomato-cucumber mixture. Stir to combine. Cover and chill in refrigerator for 2 hours.

Season cold soup with salt and black pepper to taste. Ladle into bowls and top with basil.

Source: allrecipes.com

CHICKEN ENCHILADA SLOW COOKER SOUP

Makes 6 Servings

Preparation: 15 mins , Cook Time: 6 hrs 30 mins

Yield: 6 servings

A tasty, quick, hot meal! We like to top the bowls of soup with crushed corn tortilla chips, shredded cheese or chopped green onions -- sometimes all three.

This recipe came from allrecipes.com

It goes together so quickly!



- | | |
|--|--|
| 1 pound skinless, boneless chicken breasts halves | 1/4 cup chopped fresh cilantro |
| 1 (15.25 ounce) can whole kernel corn, drained | 2 bay leaves |
| 1 (14.5-ounce) can diced tomatoes including juice | 3 cloves garlic, minced |
| 1 (14.5-ounce) can chicken broth | 1 teaspoon ground cumin |
| 1 (10-ounce) can enchilada sauce | 1 teaspoon chili powder |
| 1 (4-ounce) can diced green chiles | 1 teaspoon salt |
| 1 white onion, chopped | 1/4 teaspoon ground black pepper, or to taste |

Step 1 Rinse and pat dry the chicken breasts, then place into the bottom of a slow cooker. Add the corn, tomatoes, chicken broth, enchilada sauce, green chiles, onion, cilantro, bay leaves, garlic, cumin, chili powder, salt, and black pepper. Advertisement

Step 2 Cook on Low for 6 hours. Transfer the chicken to a large plate, then shred the meat with two forks. Return the chicken to the slow cooker and continue cooking for 30 minutes to 1 hour.

Source: allrecipes.com

CREAM OF KOHLRABI SOUP

Makes 4 Servings

Preparation: 15 minutes , Cook Time: 35 minutes

Simple - simple - simple recipe. Really yummy and very healthy. I would definitely use the leaves of the kohlrabi for garnish. I served this with the Carrot & Kohlrabi Coleslaw that is in this book.



2 tablespoons extra virgin olive oil
1 yellow or white diced onion
3 cloves garlic minced
1/4 teaspoon 1st black pepper
1/4 teaspoon red pepper flakes

8 ounces Yukon gold potatoes peeled and diced
16 ounces kohlrabi peeled and diced
4 cups low sodium vegetable broth
1 bay leaf

In a stock pot, heat the olive oil. Add the onion and a pinch of salt, and cook with occasional stirring until the onion is softened but not browning, 4 - 5 minutes. Add the garlic, pepper and chili flakes and cook for another 60 seconds or until the garlic is fragrant.

Add the diced potatoes and kohlrabi, stirring to combine and cook for about 1 minute. Add the vegetable broth and bay leaf. Bring the mixture to a boil, then reduce to a simmer. Continue to cook, stirring occasionally until vegetables are tender, about 25 minutes.

Remove the bay leaf. Use an immersion blender to purée the soup until smooth; or transfer to a blender and purée in batches. Season to taste with additional salt and pepper.

KOHLRABI GREENS

Wash the greens well and dry good. Cut into bite-sized pieces. Preheat the oven to 350 degrees. Toss them in a little olive oil, salt them and bake them on a asking sheet until crisp and lightly browned, 6 - 10 minutes. Remove and crumble onto each bowl.

CREAMY COD AND LEEK CHOWDER

Makes 4 Servings

I would be happy if served this recipe at a restaurant! You could substitute any firm white fish!!!! Found this at finecooking.com.



3 tablespoons unsalted butter softened
2 tablespoons flour
1 tablespoon vegetable oil
1 large carrot coarsely chopped, about 1 cup
1 large russet potato peeled and cut into 1/2 inch cubes, about 2 cups
1 large leek trimmed, white and light-green parts halved lengthwise, then cut crosswise into 1/4 inch slices, about 2 cups
1 tablespoon garlic finely chopped

1 cup [duplicate 1] dry white wine
1 quart seafood stock
1/2 cup [duplicate 1] heavy cream
1 large bay leaf
1 large sprig thyme [duplicate 1]
salt & pepper to taste
1 1/2 pounds cod filets cut into 2 inch pieces
1 tablespoon fresh dill weed chopped, plus more for garnish

In a small bowl, combine 2 Tbs of the butter with the flour and set aside.

Heat the remaining 1 Tbs. butter and the oil in a 5 - 6 quart pot over medium-high heat. Add the carrot and cook, stirring occasionally, for 2 minutes, then add the potato and leek and cook, stirring occasionally, until the leek begins to brown, another 5 minutes. Add the garlic and cook, stirring, until fragrant, about 30 seconds. Add the wine and cook until absorbed and evaporated, 7 - 10 minutes.

Lower the heat to medium low. Add the stock, cream, bay leaf, thyme, 1/2 tsp salt and 1/4 tsp pepper, and bring to a low simmer. Gradually add the flour-butter mixture, stirring after each addition, until slightly thickened, about 4 minutes. Add the cod and chopped dill, and simmer lightly until the cod is cooked through, about 5 minutes. Remove the bay leaf and thyme, season to taste with salt and pepper, and served garnished with the dill sprigs.

ITALIAN CHICKEN TORTELLI SOUP

Makes 8 Servings

Preparation: 15 min , Cook Time: 1 hour

Hearty soup for a chilly night! This soup has a lot of flavor!



1 pound boneless, skinless chicken breast halves sliced into tenders
2 tablespoons olive oil
1 teaspoon garlic powder
1 teaspoon ground cumin
1/2 teaspoon chili powder
1/2 teaspoon cayenne pepper
1/2 teaspoon dried oregano
3/4 teaspoon salt
3/4 teaspoon pepper

3 tablespoons olive oil
4 large carrots peeled and diced
2 stalks celery diced
2 large onions finely diced
pinch salt
64 ounces chicken stock
1 bay leaf
1 lemon juiced
3 cups cheese tortellini
1 cup [duplicate 1] Parmesan cheese finely grated
1/2 cup [duplicate 1] parsley chopped

Preheat oven to 375 degrees. Place chicken tenders in a large baking dish lined with parchment paper. Drizzle the olive oil and sprinkle with spices. Place pan in the oven and bake for 25 minutes, flipping the chicken at the half way point. Once cooked, transfer the chicken to a cutting board and shred it into small pieces using two forks.

While the chicken is roasting, prepare the soup.

Heat olive oil in a large, heavy bottomed soup pan over a medium heat. Add carrots, celery and onion; cook - stirring occasionally - for 8-9 minutes. Add garlic and salt and cook for another minute before adding the bay leaf and chicken stock. Increase heat to high, bring soup to a boil, then reduce heat to medium-low. Stir in tortellini and simmer for 10 minutes, or until the vegetables are soft and the tortellini cooked. Stir in the shredded chicken, Parmesan cheese, lemon juice and parsley. Taste soup and adjust seasoning as needed. Serve warm. Serve with some fresh grated parmesan on the side.

ITALIAN SAUSAGE SOUP

Makes 8 Servings

Cook Time: 50 minutes

so this recipe couldn't be any easier and was delicious! I used half sweet and half hot Italian sausage and it was just perfect!



1 pound ground Italian sausage
1/w cups onions diced
1/2 cup [duplicate 1] red bell peppers diced
2 teaspoons garlic minced
2 tablespoons butter
2 tablespoons flour

6 cups chicken broth
12 ounces egg noodles frozen Reames preferred
2 cups half and half
3 cups baby spinach
1/2 teaspoon black pepper
1/2 cup Parmesan cheese shredded

Brown the sausage in a large pot. Drain the excess fat and set the sausage aside. Using the same pot, return to heat and melt butter. Add the diced onion, diced pepper and garlic. Sauté over medium heat for 4 - 5 minutes.

Sprinkle flour and stir to coat. Cook for about 1 minute stirring occasionally. Stir in the chicken broth and bring to a boil.

Once the soup is boiling stir in the noodles. Return to a boil and cook for 20 minutes stirring often.

Stir in sausage, half & half and spinach. Cook for several minutes until heated through. Add black pepper to taste and serve with shredded parmesan

KING RANCH CHICKEN SOUP (SLOW COOKER)

Makes 4 Servings

Cook Time: 6 hours

OMG! I give this 5 stars!!!!

Recipe comes from House of Yumm

Serve with some tortilla chips, chopped cilantro, shredded cheese and even cut avocado as toppings and of course some chopped jalapeno if you like a little more heat.



8 tablespoons butter
2 cloves garlic minced
1/2 cup [duplicate 1] all purpose flour
4 cups low sodium chicken broth [duplicate 1]
4 teaspoons chili powder
1 tablespoon cumin
1 tablespoon garlic powder

10 ounces can diced tomatoes with green chilis
1 medium jalapeño pepper minced, seeds and membranes removed
2 cups shredded sharp cheddar cheese or mexican blend
tortilla chips for topping
cilantro chopped for topping

1 teaspoon salt
pepper to taste
1 1/2 pounds chicken breasts boneless, skinless

shredded cheese for topping
jalapeño pepper chopped for topping

If you have a multi use slow cooker you can do this all in the one pot otherwise -

Melt the butter in a medium saucepan over medim low heat. Add the garlic and saute until it is fragrant and light golden brown, about 1 minute. Stir in the flour and whisk continuously for 1 minute.

Slowly whisk in the chicken broth, increase the heat to a simmer and whisk continuously for several minutes until the sauce is smooth an thickened.

Remove the saucepan from the heat and stir in the chili powder, cumin, garlic powder and salt. Add black pepper to taste and set the sauce aside.

Place the chicken breasts in slow cooker. Top with the diced tomatoes with green chiles and jalapeno and pour the sauce over the top. Cover and cook on low for 4 - 6 hours or until chicken is tender and cooked through but not overcooked.

Transfer the chicken to a cutting board, stir the cheese into the slow cooker and cover the slow cooker for the time being.

Pull the chicken into large chunks and stir back into the slow cooker. Cover the slow cooker and cook for 15 minutes, until the cheese is melted and all of the ingredients are heated through. Stir well.

To serve, crush the tortilla chips into a bowl and ladle the soup over the top, garnishing with extra cheese, cilantro and or jalapeno peppers.

LOBSTER BISQUE

Makes 2 Servings

Preparation: 20 min. , Cook Time: 20 min.

OMG! This was absolutely amazing! A very soup but sooooo good! This would be amazing as a little starter before a nice dinner. Lightly whisk a little of the heavy cream and then with a spoon drizzle over the top of the bisque then sprinkle with chopped green part of the green onion.

Really easy and comes together really fast, so I would be sure to have all of my ingredients ready to go once you start.

This was found at genioustkitchen.com

WARNING: *this is not a light dish!*



| | |
|---|---|
| 1/2 pound lobster meat cut into small chunks | 6 tablespoons dry sherry |
| 2 tablespoons shallots minced | 1 teaspoon paprika |
| 2 tablespoons green onions chopped, reserve some of the green part for garnish | 1 cup [duplicate 1] hot water |
| 3 cloves garlic crushed | 1 teaspoon lobster stock |
| 1/4 cup [duplicate 1] dry white wine | 4 ounces tomato paste |
| 2 teaspoons Worcestershire sauce | 2 bay leaves |
| 2 teaspoons hot pepper sauce | 2 cups heavy cream plus a little extra for garnish |
| 1 teaspoon dry thyme | 4 tablespoons butter |

In a saucepan heat a little oil over medium high heat and saute shallots, onions, and garlic for one minutes.

Deglaze the pan with the white wine.

Add the worcestershire, tabasco, and thyme and saute for another minute.

Deglaze the pan with the sherry.

Add the paprika, hot water and lobster stock and combine well.

Stir in tomato paste and add the bay leaves, simmer for 10 minutes.

Whisk in heavy cream and the butter and bring to a boil.

Add the lobster and simmer until cooked through.

Serve with crusty garlic bread.

LOBSTER BISQUE #2

Makes 4 Servings

Preparation: 20 minutes , Cook Time: 55 minutes

This recipe was so wonderful and very easy. Do make the homemade stock, it is worth it. This would be a great starter for a dinner party. This is another cafedelites recipe.



lobster tail depending on size, you want enough for

4 servings

2 tablespoons butter

1 tablespoon olive oil

1 onion finely chopped

2 carrots peeled and finely chopped

2 stalks celery finely chopped

1 teaspoon fresh thyme [duplicate 1] chopped

1 teaspoon fresh tarragon chopped

1 teaspoon chicken bouillon powder or paste

1/2 teaspoon salt

1/4 teaspoon black pepper

1/4 teaspoon cayenne pepper

4 cloves garlic minced

2 tablespoons tomato paste

3 tablespoons flour

1 1/4 cups dry white wine

4 cups lobster stock

3/4 cup heavy cream

GARLIC BUTTER LOBSTER MEAT

2 tablespoons butter

2 cloves garlic, minced

salt, pepper and cayenne, to taste

LOBSTER STOCK. Fill a large pot with 5 cups of water. Stir in 1 teaspoon sea salt and bring to a boil. Add the lobster tails, cover with lid and let boil for 5 minutes, or until bright red. Remove lobster tails, reserving the liquid stock. When the lobsters have cooled slightly, remove the meat from the shells, reserving the meat and any liquid that comes out of the shells. Return shells back to the water in the pot. Bring to a boil, reduce heat to medium-low and let simmer for another 10 minutes to draw as much flavor out of the shells as possible. While stock is simmering, chop the meat into bite-sized pieces and refrigerate.

BISQUE. Heat butter and oil in a large, heavy based pot over medium heat. Sweat the onions, carrots, celery and fresh herbs. Cook until soft, about 5 minutes. Season with the bouillon powder, salt and pepper. Stir in 4 cloves of minced garlic and cook until fragrant, about 1 minute.

Mix in tomato paste, cook for a further minute to coat vegetables. Sprinkle over flour and cook, while stirring occasionally for a further 2 minutes.

Pour in wine, simmer and let reduce to half. Stir in lobster stock (adding a little water to make 4 cups if needed), reduce heat and gently simmer while stirring occasionally, until liquid has thickened slightly and flavors have blended, about 30 minutes.

Take off the heat, blend with hand blender or use a blender until smooth. Return to medium-low heat and stir in heavy cream.

GARLIC BUTTER LOBSTER MEAT. Melt butter in a skillet over medium heat. Sauté garlic for 30 seconds, until fragrant. Add in chopped lobster meat, season with salt, pepper and cayenne to taste. Lightly sauté for 1 minute while stirring occasionally, until lobster meat is just warmed through.

TO SERVE LOBSTER BISQUE. Pour bisque into individual serving bowls. Mound lobster eat in center of each bowl and topped with some additional chopped tarragon.

ONE POT THAI CHICKEN NOODLE SOUP

Makes 8 Servings

Preparation: 30 min. , Cook Time: 35 min.

Probably the BEST chicken soup ever. I ordered the kaffir lime leaves from Amazon!

This soup was beautiful with all of the colors in it!



2 tablespoons olive oil
 1 pound chicken breasts boneless, skinless,
 pounded to even, and sliced thin
 1 onion chopped
 2 medium carrots peeled and sliced
 2-4 teaspoons red curry paste
 1 tablespoon ginger grated
 4 cloves garlic minced
 5 cups low sodium chicken broth [duplicate 1]
 28 ounces coconut milk

1 tablespoon dried basil
 1 1/2 teaspoons salt
 1/2 teaspoon pepper
 8 ounces crimini mushrooms
 1 red bell pepper chopped
 1 cup [duplicate 1] cauliflowerets chopped into bite
 size pieces
 3 ounces rice vermicelli
 1/4 cup [duplicate 1] cilantro chopped
 2-3 tablespoons lime juice [duplicate 1]

2 tablespoons low sodium soy sauce
2 tablespoons fish sauce
2 tablespoons brown sugar
5-6 leaves kaffir lime leaves

1 1/2 teaspoons or more to taste
for garnish

Heat 1 tablespoon oil in a large Dutch oven/soup pot over medium-high heat. Add chicken and brown on both sides, approximately 2 minutes, but don't cook through. Remove to plate.

Add one tablespoon olive oil to now empty pot and heat over medium-high heat. Add onions and carrots and saute 3 minutes.

Add curry paste, ginger, garlic and saute for 2 minutes.

Add chicken back to pot, followed by chicken broth, coconut milk, soy sauce, fish sauce, kaffir lime leaves, brown sugar, basil, salt and pepper. Bring to a boil then reduce heat to medium-low heat and gently simmer for 15 minutes or until chicken is tender enough to shred.

Remove chicken and let rest until cool enough to shred or chop. Meanwhile, add mushrooms, bell peppers, cauliflower and rice noodles to pot. Simmer approximately 5 minutes OR just until the noodles are short of al dente. You want them undercooked as they will continue to cook once removed from the heat. Stir in shredded chicken, cilantro, lime juice and sriracha.

Discard Kaffir Lime Leaves. Taste and add additional sriracha for spicier or lime juice for tangier. If you would like a less "chunky" soup, stir in additional broth or coconut milk. Garnish individual servings with crushed peanuts and/or cilantro and freshly squeezed lime juice to taste.

QUICK CHICKEN AND BARLEY STEW

Absolutely loved this chicken stew! It was really quick and really easy and I wouldn't change a thing! Recipe comes from Southernliving.com

I actually made this a little ahead of time, waiting to add the barley when we getting ready to eat. Take chicken out shred, and place in bowl in refrigerator, add chicken in once the barley is almost done.



3 strips bacon
1 tablespoon olive oil
1 cup [duplicate 1] yellow onions chopped
1 cup [duplicate 1] carrots cut into 1/4 inch diagonal pieces
1 cup [duplicate 1] celery cut into 1/4 inch diagonal
1 tablespoon garlic minced

1 teaspoon kosher salt
1/2 teaspoon black pepper
24 ounces chicken breasts boneless, skinless
4 cups low sodium chicken broth
1 cup [duplicate 1] uncooked quick cooking barley
8 ounces baby spinach

Cook bacon in a large Dutch oven over medium until crisp, about 6 minutes, turning once. Transfer bacon to a plate lined with paper towels, reserving drippings in Dutch oven. Crumble bacon and set aside.

Add olive oil to drippings in Dutch oven; increase heat to medium-high. Add yellow onion, carrots and celery, stirring occasionally, until tender, about 3 - 4 minutes. Stir in garlic, salt and pepper and cook until fragrant, about 1 minute.

Add chicken and broth to Dutch oven. Cook on medium-high until broth begins to boil, about 2 - 3 minutes. Reduce heat to medium low. Stir in barley and cook until chicken is cooked through and a thermometer inserted in the thickest part of chicken reads 165 degrees F., about 8 -10 minutes more. Remove chicken and shred into large pieces and return to the Dutch oven. Add spinach and stir until wilted, about 1 minute. Stir bacon in just before serving.

SAUSAGE FENNEL MINISTRONE

Makes 6 Servings

Preparation: 10 minutes , Cook Time: 4 hours

Awesome slow cooker soup! Recipes comes from The Mediterranean Slow Cooker Cookbook that I downloaded from Amazon. Has a nice amount of spice from the hot Italian sausage, of you prefer you could use mild.



6 cups chicken broth
2 tablespoons tomato paste
1 large yellow onion chopped
1 cup [duplicate 1] diced fennel
1/2 cup [duplicate 1] celery chopped
15 ounces can cannellini beans
28 ounces can tomatoes diced with juice

1/2 teaspoon salt
1 bay leaf
1/2 teaspoon dried thyme [duplicate 1]
1 pound bulk Italian sausages hot
2 cups cooked orecchiette or pasta of choice
2 cups kale stemmed and chopped or Swiss chard

In slow cooker, combine the chicken stock, tomato paste, onion, fennel, celery, cannellini and tomatoes. Add 1/2 tsp salt, bay leaf and thyme.

In a nonstick medium skillet over medium-high heat, sauté the sausage, breaking it up into small chunks, until browned, about 5 minutes. Drain on a paper towel-lined plate.

Add the browned sausage to the slow cooker. Cover and cook on high for 4 hours. Stir in the pasta and kale, and cook until heated through, about 5 minutes. Serve hot.

SLOW COOKER RAMEN NOODLES SOUP

Makes 4 Servings

Preparation: 10 min , Cook Time: 3 hours

I really loved this recipe. Very easy and healthy. You could add more of the noodles if you like so it is not so soupy!

Recipe from ShowMeTheYummy.com

Calories per serving 367, Total Fat 10 g.



1 pound chicken breasts boneless, skinless
1/2 yellow onion diced
3 cloves garlic minced
4 cups chicken broth [duplicate 1]
1/4 cup [duplicate 1] soy sauce
1/4 cup [duplicate 1] rice vinegar seasoned
1/2 cup [duplicate 1] almond milk unsweetened,
may use soy also
4 ounces mushrooms sliced
1/2 teaspoon ground ginger

1/2 teaspoon pepper
pinch crushed red pepper flakes
2 packages 3 ounce ramen noodles seasoning packet
discarded
1 carrot julienned
4 large eggs soft boiled
green onions sliced
cilantro chopped
jalapeño pepper sliced thin

Place chicken, onion, garlic, broth, soy sauce, vinegar, milk, mushrooms, ginger and pepper into crockpot.

Cover and cook on LOW for 3 hours.

After 3 hours remove chicken and let rest on a cutting board while you up the heat to HIGH on your crockpot and stir in the noodles and carrots.

Cover and let cook for about 5 minutes, or until the noodles are done to your liking.

Thinly slice the chicken and stir back into the broth.

Taste and season if necessary.

Serve with optional ingredients as toppings - eggs, green onions, cilantro, jalapeno pepper

WILD MUSHROOM SOUP

Makes 4 Servings

Preparation: 1 hour , Cook Time: 3 hours

I absolutely loved this soup! I did add a little noodles to the recipe to make it more substantial! Can't wait to make this again and again! Found this recipe at the Silver Oaks Winery website!



12 cipollini onions about 1 pound, peeled and quartered
1 bay leaf
1/2 teaspoon seasoned salt fine grind
1/2 teaspoon freshly ground black pepper
Parmesan cheese shavings

1 tablespoon fresh thyme leaves chopped
1 tablespoon extra virgin olive oil
1 Old BaY Seafood Seasoning
1 pound fresh wild mushrooms chanterelle, black trumpet, porcini, morels, clean cut into bite size pieces

Heat a large stockpot over high heat. Add the onions to the dry pan and stir vigorously. As soon as the onions begin to brown, reduce the heat to low and cook, stirring constantly, for 5 minutes. Continue to cook the onions over low heat until dark golden brown in color, about 30 minutes more, stirring occasionally.

Preheat the oven to 400 degrees.

Toss the mushrooms, thyme and oil together in a bowl. Spread on a rimmed baking tray and roasted in the oven until the mushrooms are golden brown, 15 - 20 minutes. Transfer to the pot with the onions. Add the broth, bay leaf, salt and pepper, bring to a simmer and cook, partially covered for 2 hours.

Taste the soup and add more salt and pepper if desired. Ladle into serving bowls and garnish with parmesan shavings!

MEATS

Sometimes you have to just let the pros do the cooking!!



BBQ TERIYAKI PORK KABOBS

Makes 4 Servings

Preparation: 30 mins , Cook Time: 20 mins

A simple way to make kabobs for summer grilling, and easily adaptable to add your favorite veggies. Great with rice and a nice salad!

Author: By Fâché

Find this recipe on allrecipes.com



3 tablespoons soy sauce
3 tablespoons olive oil
1 clove garlic, minced
1/2 teaspoon crushed red pepper flakes
salt and pepper to taste
1 pound boneless pork loin, cut into 1 inch cubes
1 (14.5-ounce) can low-sodium beef broth
2 tablespoons cornstarch

2 tablespoons soy sauce
1 tablespoon brown sugar
2 cloves garlic, minced
1/4 teaspoon ground ginger
3 portobello mushrooms, cut into quarters
1 large red onion, cut into 12 wedges
12 cherry tomatoes
12 bite-size chunks fresh pineapples

Step 1 In a shallow dish, mix together 3 tablespoons soy sauce, olive oil, 1 clove minced garlic, red pepper flakes, salt, and pepper. Add pork cubes, and turn to coat evenly with marinade. Cover, and refrigerate for 3 hours.
 Advertisement

Step 2 In a saucepan, combine beef broth, cornstarch, 2 tablespoons soy sauce, brown sugar, 2 cloves minced garlic, and ginger. Bring to a boil, stirring constantly. Reduce heat, and simmer 5 minutes.

Step 3 Preheat an outdoor grill for high heat and lightly oil grate. Thread pork cubes onto skewers, alternating with mushrooms, onion, tomatoes, and pineapple chunks.

Step 4 Cook on grill for 15 minutes, or until meat is cooked through. Turn skewers, and baste often with sauce during cooking.

Source: allrecipes.com

BEEF ROULADEN

Yield: 6 rolls

Rouladen was probably one of my favorite things that Guenther's mom use to make. I combined 2 recipes to come up with my finished dish. Serve with buttered egg noodles or mashed potatoes and red cabbage or roasted carrots.

yum!



6 slices boneless beef round steaks cut thin, 1/4 inch
4 slices lean bacon
1 onion sliced very thin
4 garlic dill pickles sliced and diced
2 tablespoons butter
yellow mustard
salt and pepper

1/2 - 1 teaspoon garlic minced
1 teaspoon tomato paste or ketchup
2 cups beef broth
1 tablespoon cornstarch
1 tablespoon dry red wine chilled, IMPORTANT THAT IT IS CHILLED
parsley chopped for garnish

Lay out round steaks on parchment paper. The larger the steaks the easier to roll. Pound out to make even or a little thinner. Cut 12 pieces of cooking twine or you can use toothpicks to fasten the rolls.

Partially cook the bacon to release some of the fat, remove from pan, blot dry and dice.

Season steaks with salt and pepper. Spread a thin layer of mustard on steaks. Then top with the bacon, dill pickle and onions. Start at narrow end and roll up. Place on the cooking twine, using 2 pieces and tie (or toothpicks).

Melt butter in a large skillet with a lid. Brown the rolls well on all sides. Add garlic to the pan and cook until fragrant, about 1 minute.

Add the broth, ketchup and some pepper to the pan. Cover, turn down the temperature and simmer about 1 hour, turning rolls over several times.

To thicken gravy, combine cornstarch and cold red wine. Stir slurry mixture into cooking liquid. Cook uncovered, stirring, until thickened.

Remove rolls to a warm platter, remove strings, ladle gravy over rolls and garnish with chopped parsley.

BOURBON SKIRT STEAK

Makes 4 Servings

Preparation: 2 - 4 hours , Cook Time: 8-10 minutes

Found this recipe in a William Sonoma cookbook and it was wonderful!!!!

Really easy and lots of flavor!



1/2 cup bourbon whiskey
1/2 cup light brown sugar firmly packed
1/3 cup soy sauce
2 tablespoons Worcestershire sauce

1/2 teaspoon tabasco sauce
1 tablespoon Dijon style mustard
1 teaspoon cornstarch
3 pounds skirt steak

In a bowl, combine the bourbon, brown sugar, soy sauce, Worcestershire, Tabasco, mustard and cornstarch and stir until the sugar has dissolved.

Place the steak and marinade in a zipper bag and marinate for 2 - 4 hours, turning often.

Heat grill to medium high and oil gates. Grill steak, turning once, 3 - 5 minutes per side for medium-rare or until desired doneness.

Transfer steak to a cutting board, cover loosely with foil and let rest for 5 minutes. Cut the steak into thin slices against the grain, and arrange on a warm platter. I like to served with with Dave's Wicked Smoked Beans.

CLASSIC LASAGNA

Makes 8 Servings

Preparation: 30 minutes , Cook Time: 1 hr 30 minutes

This recipe came from www.afamilyfeast.com. I would be thrilled to have this served to me in a restaurant!

This recipe is a little work but well worth it! We were able to get 5 meals out of it.

Make sure and buy enough mozzarella, you need a total of 4 cups!



2 tablespoons olive oil
 1 cup onions chopped
 1 tablespoon garlic chopped
 1 pound ground beef
 1 pound Italian sausage hot or sweet
 28 ounces can crushed tomatoes
 2 tablespoons tomato paste
 1 teaspoon salt
 1/4 teaspoon black pepper
 1 teaspoon dry oregano
 2 tablespoons dry basil

pinch red pepper flakes
 2 pounds whole milk ricotta cheese
 4 cups shredded mozzarella cheese divided
 2 eggs beaten
 1 1/2 cups Parmesan cheese grated, divided
 1 teaspoon salt
 1/4 teaspoon black pepper
 1/2 cup italian parsley chopped
 2 1/2 cups tomato sauce
 8 ounces fresh mozzarella cheese sliced into 12 slices
 1 pound box lasagna noodles

Cook lasagna noodles according to box directions but keep them slightly undercooked. They should still have a good bite to them. Rinse and cool. Keep moist well you prepare the rest of the dish.

MEAT SAUCE: In a large skillet, heat the olive oil and cook the onions for about 2 minutes, over medium high heat. Add the garlic and cook one more minute. Add the meat, stir and cook until there no longer pink. Depending on the fat content of the meat you are using, you may need to drain off some of the fat. There should be a few tablespoons of fat left in the skillet. Add crushed tomatoes, tomato paste, 1 tsp salt, 1/4 tsp pepper, oregano, basil and red pepper flakes. Reduce to medium heat and simmer ten minutes, stirring occasionally. Set aside.

Preheat oven to 375 degrees and put oven rack in center of oven.

CHEESE MIXTURE: In a medium bowl, mix ricotta, 1 cup shredded mozzarella, beaten eggs, 1 cup parmesan cheese, 1 tsp salt, 1/4 tsp pepper and the chopped parsley. Mix to combine and set aside.

In a 9x13x3 inch glass baking dish, ladle in one cup of tomato sauce into the bottom and lay four lasagna noodles, overlapping slightly. Add one third of the cheese mixture, one third of the meat mixture and half of the sliced mozzarella (the sliced mozzarella will not cover the whole pan, just spread as evenly as you can.). Repeat with four more noodles, one third of cheese mixture, one third of meat mixture and the other half of the fresh mozzarella. Cover with four more noodles and top with remaining cheese mixture, meat sauce and 1 1/2 cups shredded mozzarella cheese. Finish with four more noodles, 1 1/2 cups tomato sauce, 1 1/2 cups shredded mozzarella and 1/2 cup parmesan cheese.

Lay a piece of parchment paper over top and then cover tightly with foil. Cover a sheet pan with foil and place a rack in foiled pan. Now place the covered lasagna on the rack and place in the oven. The rack is to circulate heat and the lower pan will catch any drips.

Bake for one hour covered. Remove foil and parchment and cook uncovered for 30 more minutes. Let rest 15-30 minutes before serving.

CUBAN ROTISSERIE PORK LOIN WITH PEPPERS AND ONIONS

I love this recipe! The pork comes out so tender and it smells so good cooking. Your butcher could butterfly the loin for you but it is pretty easy to do.

I recommend not slicing the whole roast, unless you need it all. Freeze the solid piece and then thaw, slice thin and make Cuban sandwiches out of it.



12 cloves medium garlic
1/3 cup lime juice freshly squeezed
2 tablespoons olive oil
2 tablespoons dried oregano
2 tablespoons kosher salt
1 tablespoon plus 1 teaspoon cumin

1 teaspoon black pepper
4 - 4 1/2 pounds boneless pork loin
4 medium red bell peppers cored, seeded and quartered
2 medium white onions quartered
1 tablespoon olive oil

FOR THE PORK: Place all of the ingredients except onions, red pepper, 1 tbsp olive oil, salt, pepper and pork in a blender and blend until smooth; set aside.

Have 6 - 16 inch lengths of butcher twine ready. To butterfly the pork, place the meat on a cutting board with one end pointing toward you. Slice lengthwise down the center, almost but not quite all the way through the pork, leaving about 3/4 - 1 inch meat intact.

Open the pork up like a book and push on it to flatten. (find a video if you need help)

Starting on the left side, with the blade of the knife parallel to the cutting board and the blade facing left, slice down the length of the seam, maintaining the 3/4-1 inch thickness. Pull the meat open and press down to flatte, rotate and do the same on the other side.

Flip the pork over so it is cut side down. Using your hands, rub half of the garlic mixture on the top surface of the pork. FLip the pork and rub it with the remaining half of the garlic mixture.

Starting on the right side, roll the pork into a tight cylinder. Tie it up crosswise with the twine, spacing them about 1/2 inches apart. Trim off any excess twine. Transfer pork to a baking sheet and cover it tightly with plastic wrap. Place the refrigerator for 2 hours.

TO COOK PORK AND VEGETABLES; Spray the rotisserie pieces with oil, place loin on rod and make sure the forks are tight.

Turn on grill and heat to 350-450 degrees.

Line a rimmed baking sheet with aluminum foil. Place the bell peppers and onions on the baking sheet, drizzle with the oil, season with the salt and pepper.

When the grill is ready, place pork on grill and place vegetables directly on the grill under the pork. Turn on rotisserie motor and cover the grill and cook, stirring the vegetables every 30 minutes, until an instant-read thermometer inserted into the center of the pork registers 145 degrees, about 1 - 1 1/2 hours.

Carefully remove spit, remove pork from spit and tent loosely with aluminum foil and let rest for at least 10 minutes.

Remove tray of vegetables from the grill and cover with foil.

Cut and discard twine from the pork. Cut the meat crosswise into 1/2 inch slices and serve with the vegetables.

JALAPENO POPPER STUFFED SMOKED PORK TENDERLOIN WRAPPED IN BACON

Makes 6 Servings

Preparation: 10 minutes , Cook Time: 2 1/2 - 3 hours

So I made this and took it to our mountain happier hour and it was a big hit! The comment was made by Vaughn that this stuff is like "CRACK"!

I will definitely make this again!

One hint, don't overstuff or it is hard to slice and keep fairly neat!

A little work but well worth it! I used a combination of pecan and apple wood!



2 pork tenderloin
4 jalapenos cored and minced
8 ounces cream cheese

1 cup Cheddar cheese grated
1 tablespoon chili powder
10-12 slices thin bacon

Trim the pork tenderloins of any fat and membrane. Holding knife horizontally, slice the pork tenderloin in half being careful not to pieces through the other end.

In a small bowl, mix together the pepper with the cream cheese, cheddar cheese and chili powder.

Spread the cheese and jalapeno pepper mixture evenly in the openings of the pork tenderloin. Closed up the tenderloin ensuring that the cheese stays inside the pocket of the pork.

Wrap the tenderloin with the bacon and place on smoker racks. It might be wise to have the tenderloin with the cut open side facing up, so that any melted cheese will stay in the pocket and not ooze out too much.

Set the smoker at 275 . Smoke the pork until they reach an internal temperature of 165 degrees and the bacon is rendered and starting to crisp, approximately 2 1/2 - 3 hours.

Remove the pork tenderloins from the smoker and let them rest for about 10 minutes, slice into 1 inch medallions and serve.

LARRY'S PORK CARNITAS

So are dear friend Larry Louk sent me his carnita's recipe and it was wonderful. It does take a little time, so plan for it!

We have had Carnitas quesadillas, carnitas super nachos and just the wonderful meat. You will find Loaded Chipotle Carnitas Nachos in the appetizer section of this book, use this meat for that.

This recipe calls for the use of a smoker.



4 parts sea salt
2 parts cracked black pepper
2 parts garlic powder
1 part cumin
1 part smoked paprika
4-6 pounds boneless boneless pork shoulder or butt

roast
4 oranges halved
1 large onions quartered
3 jalapenos halved
6 cloves garlic peeled
chicken broth to just below the top of the pork

Set up smoker to a temp of 225 degrees and use apple wood.

Cut excess fat off of pork. Cross hatch top and bottom of pork about 1/2 inch deep. About 4 cross and 4 lengthwise. Rub in mixture, getting into the slices. Smoke until internal temperature reaches around 140 degrees, about 2 hours.

Put in foil pan. Put oranges, onions, jalapeños and garlic in pan around the pork. Pour in enough chicken broth to just below the top of the pork. Cover with foil. You can return to smoker or cook in oven at 350 degrees until pork reaches 200 degrees.

Remove pork when done. Shred it but it doesn't have to be fine shreds, there can be some small chunks. Then you need to fry the shredded pork in oil until its a little crispy on the outside. You can do this in a skillet on the stove or on the grill if you have a cast iron grill pan.

NOTE: I did not fry gathering meat as I was freezing in portions. You could do that step after the meat has thawed.

OVEN BAKED PORK CHOPS WITH POTATOES

Makes 4 Servings

Preparation: 10 minutes , Cook Time: 30 minutes

This recipe comes from recipetineats.com. Soooo easy and just perfect, all you need is a little salad or some veggies and you are set.



1 teaspoon Worcestershire sauce
2 tablespoons ketchup
1 tablespoon soy sauce
2 tablespoons brown sugar
1 tablespoon olive oil

1 clove garlic minced
1 teaspoon salt
4 pork rib chops about 7 ounces each
1 1/2 pounds large baby potatoes cut in half
1 teaspoon olive oil

Preheat oven to 385 degrees for convection oven or 425 for standard oven. Toss potatoes in oil, sprinkle with salt and pepper. Scatter on rimmed baking sheet. Place in oven for 15 minutes to give them a head start.

Meanwhile, mix the first 7 ingredients in a small bowl. Slather the pork on both sides with the rub, reserving some rub for basting. Pork chops can marinate for up to 24 hours in the fridge.

Take the tray out of the oven. Place pork on the tray, bake 10 minutes, remove tray from the oven and spoon reserved rub on the surface of chops then bake for 10 more minutes or till chops are desired temperature.

Take tray out of the oven, turn broiler on to high temp. Use a brush to get the golden juices off the tray and dab it onto the pork, this is the key for great flavor and color.

Pop pork under broiler for a few minutes until pork is caramelized and golden.

Serve, scraping the juices on the tray onto the pork, garnish with parsley.

PORK CHOP MARINADE

Preparation: 5 minutes

This is probably the best marinade for pork I have used!

Grilled some thick, boneless chops and they were perfect!



1/2 cup olive oil
1/4 cup lemon juice
1 tablespoon garlic minced
1/4 cup balsamic vinegar
1/4 cup soy sauce
1/4 cup Worcestershire sauce

1/3 cup brown sugar
2 teaspoons dried Italian seasoning
1 tablespoon Dijon style mustard
2 teaspoons kosher salt
1 teaspoon black pepper

Place all the ingredients in a large bowl or resealable gallon sized bag.

If using a bowl, whisk to combine the ingredients. IF using a bag, seal the bag and shake to combine the ingredients.

Add 2-3 pounds of pork chops, then marinate for at least 1 hour or up to 12 hours.

Proceed with cooking method of your choice.

PORK PICCATA WITH LEMON AND CAPERS

Makes 4 Servings

Preparation: 10 minutes , Cook Time: 15 minutes

Company worthy dish! Serve with roasted broccoli sprinkle with freshly grated parmesan.

This would be great substituting chicken for the pork.

This dish stands well on it's own but would be great over some angel hair pasta.



3 pounds pork tenderloin
1 1/2 teaspoons salt
1/2 teaspoon black pepper
1 cup flour
1/4 teaspoon lemon pepper seasoning
1 1/2 tablespoons extra virgin olive oil
1/2 cup dry white wine

2 cloves garlic crushed
1 cup chicken broth
1/3 cup lemon juice
3 tablespoons capers drained
2 tablespoons unsalted butter
2 lemons sliced

Slice the tenderloins across the grain into approximately 8 1/2 inch thick pieces. Place slices of pork, one at a time, between two sheets of plastic wrap. Evenly pound meat with a meat tenderizer Malloy using gentle taps with the flat end of the mallet until 1/4 inch thick.

Season both sides of the pork with 1 teaspoon of the salt and 1/2 teaspoon of the paper.

in a small plate combine 1 cup of flour, 1/2 tsp salt and 1/4 tsp lemon pepper. Press pork cutlets into flour mixture until thoroughly coated. Shake off excess flour and reserve.

In a large non-stick skillet, over medium-high heat add the 1 1/2 tbsp olive oil. Sauté 4 cutlets for 3 minutes on one side, flip over and sauté the other side for 2 minutes. Remove cutlets to serving dish, cover with foil.

Repeat with other 4 cutlets and remove.

Deglaze the pan with 1/2 cup wine add 2 garlic cloves.

Using a wooden spoon, scrape up brown bits from bottom of the pan and cook for approximately 2 minutes until garlic is golden.

Stir in 1 cup chicken broth, 1/3 cup lemon juice, 3 tbsps capers. Return cutlets into pan and cook on each side for 1 minute. Transfer back to serving dish, covered with foil.

Finish sauce by adding 2 tbsps butter and 2 sliced lemons. Once butter melts, pour sauce over cutlets and serve.

RACK OF LAMB WITH ANCHO-HONEY GLAZE

Makes 4 Servings

Preparation: 10 minutes , Cook Time: 20-25 minutes

Honey-spiced lamb is a traditional Moroccan festival meal. This simplified version makes the most of the way sweet honey balances the richness of the lamb.

Thanks fincooking.com



| | |
|--|---|
| 2 racks lamb of lamb (each 1-1/4 to 1-1/2 lb. with 7 to 8 ribs) trimmed or frenched | toasted |
| black pepper Kosher salt and freshly ground black pepper | 1 teaspoon chile powder ancho chile powder |
| 1/3 cup honey honey | 1/2 cup orange juice orange juice |
| 2 tablespoons vinegar red-wine vinegar | 1 clove garlic garlic minced |
| 1 1/2 teaspoons cumin ground cumin preferably | 1 tablespoon cilantro finely chopped mint parsley basil or cilantro (optional) |

Position a rack in the center of the oven and heat the oven to 425°F. Line a small roasting pan or rimmed baking sheet with foil (to make it easier to clean the glaze from the pan).

If necessary, trim the lamb so that only a thin layer of fat remains, being careful not to remove all the fat. Arrange the lamb bone side down in the roasting pan, interlocking the bone ends if necessary to make them fit. Season each rack generously with salt and pepper.

In a small bowl, combine the honey, vinegar, cumin, ancho chile powder, and a pinch each of salt and pepper. Brush the surface of the meat with about half (1/4 cup) of the glaze.

Roast, brushing the lamb after 10 minutes and then again every 5 minutes with the glaze that has begun to caramelize on the roasting pan, until an instant-read thermometer inserted close to but not touching the bones reads 125°F for rare or 130° to 135°F for medium rare, about 20 minutes for rare and 25 minutes for medium rare.

Meanwhile, pour the remaining glaze into a small saucepan, add the orange juice and garlic, and bring to a simmer over medium-high heat. Simmer until reduced to a slightly syrupy glaze, about 7 minutes. Add the herbs, if using.

Let the lamb rest for about 5 minutes. Cut between the bones to carve the racks into chops and drizzle each chop with a little of the glaze before serving.

Source: fincooking.com

SAUSAGE STUFFED SHELLS WITH SPINACH

Makes 4 Servings

Preparation: 15 minutes , Cook Time: 35 minutes

This was an awesome pasta dish, we got 2 dinners out of the recipe.

Boil a few extra shells as some may break or you might have a little extra filling.

Put some sauce in the bottom of a glass freezer container and place extra stuffed shells on top and freeze. Thaw over night, cover with aluminum foil and a then bake at 350 degrees for about 30 minutes or until heated through.

The filling can be made the day ahead to save time. You can also fill and refrigerate the shells the day before, cover with foil then bake the next day in a 350 degree oven.



20 dried jumbo pasta shells
1 pound fresh bulk Italian sausages i used mild
3 cloves garlic dill pickles finely chopped
14 ounces canned diced tomatoes with juice
10 ounces pkg. frozen spinach thawed and squeezed dry

1/2 cup ricotta cheese about 1/2 cups
2 ounces mozzarella cheese coarsely grated, about 1/2 cup
salt & pepper to taste
warm marinara sauce for serving
Parmesan cheese freshly grated for serving

Heat the oven to 350 degrees. Butter a 3 quart baking dish or spray with cooking spray.

Bring a karate pot of salted water to a boil, add the pasta shells then follow package directions to cooking the shells. Drain and then rinse the shells with cold water.

Meanwhile, heat a wide skillet over medium-high heat, Add the sausage and cook until browned, about 10 minutes. As the sausage cooks, use a wooden spoon to break the sausage up into small pieces in the pan.

Stir in the garlic, tomatoes, as well as the thawed and ringed out spinach. Cook until heated through and liquid reduced by half, about 2 minutes. Remove the pan from the heat than stir in the ricotta cheese. Taste for seasoning then adjust the salt and pepper as needed.

Fill each shell with sausage filling and arrange in the baking dish. Scatter mozzarella cheese on top. Bake until the tips of the shells begin to brown and the cheese has melted, about 25 minutes. Serve with a warm marinara sauce on the side and the parmesan.

SAVORY GRILLED T-BONES

Makes 4 Servings

Preparation: 15 min , Cook Time: 15 minutes

These mouthwatering steaks, marinated and grilled to perfection, are melt-in-your-mouth tender! Came from tasteofhome.com.



1/4 cup chopped onions
1/4 cup olive oil
2 tablespoons lemon juice
2 tablespoons soy sauce
1 tablespoon sugar
1 tablespoon cider vinegar

1 tablespoon honey
2 teaspoons minced garlic
2 teaspoons Worcestershire sauce
1 teaspoon salt
1/2 teaspoon pepper
6 beef t-bone steaks (16 ounces each)

In a shallow dish, combine the first 11 ingredients; add steaks and turn to coat. Cover and refrigerate for 2-4 hours.

Drain and discard marinade. Grill steaks, covered, over medium heat for 6-10 minutes on each side or until meat reaches desired doneness (for medium-rare, a thermometer should read 135°; medium, 140°; medium-well, 145°).

Source: tasteofhome.com

SLOW COOKER BARBECUE RIBS

Makes 4 Servings

Preparation: 5 minutes , Cook Time: Depends on heat level.

These ribs will melt in your mouth. Great cuz you can cook ahead of time and then finish on the grill before serving.

This recipe comes from Cafe Delites.



2 cups barbecue sauce
2 tablespoons brown sugar
3 tablespoons garlic minced
2 teaspoons Worcestershire sauce

1 tablespoon cayenne pepper or to taste
4 pounds pork baby back ribs
salt and pepper to taste

Spray inside of a 6 quart slow cooker with cooking spray. Remove skim from the back of ribs and place ribs in slow cooker.

Combine bbq sauce, brown sugar, garlic, Worcestershire sauce and cayenne pepper in a small bowl. Mix well to combine and completely cover with 3/4 of the sauce. Season with a good amount of salt and pepper, cover cooker with lid and cook on low setting for 6-7 hours or high setting for 3-4 hours. Refrigerate remaining sauce to use for glaze later.

When ribs are tender and falling apart, carefully transfer them to a platter and finish on the grill, brushing with the left over sauce.

You can broil in the oven if desired - line a baking sheet with parchment paper.

SLOW COOKER PORK CARNITAS

Makes 6 Servings

Preparation: 10 minutes , Cook Time: 8 hrs

The easiest slow cooker pork carnitas recipe that is full of flavor and cooks all day to tender and juicy perfection! A recipe that you will make again and again! This recipe came from the Recipe Critic. Makes a great filling for tamales, enchiladas or anything Mexican.



4 pounds pork shoulder roast
1 tablespoon chili powder
1 teaspoon cumin
1 teaspoon oregano
1 teaspoon salt

1 teaspoon pepper
3/4 cup orange juice 2 oranges
1/4 cup lime juice 2 limes
4 cloves garlic minced
1 onion quartered

In a small bowl combine chili powder, cumin, oregano, salt, and pepper. Rub on the outside of the pork shoulder rub thoroughly.

In the slow cooker, combine orange juice, lime juice, garlic and onion. Place pork on the top. Cook on low for 8 hours or high 4-5 hours.

Remove roast from slow cooker and shred. Return to slow cooker and heat for an additional 30 minutes.

Remove the pork from the slow cooker and place on a baking sheet. Broil in the oven for 3-4 minutes to brown the edges of the pork.

Source: therecipecritic.com

SLOW COOKER SHORT RIBS

Makes 4 Servings

Cook Time: 9 hours

These ribs are an easy alternative to traditionally braised short ribs—you don't need to pay any attention to them once you get them in the slow cooker.

Serve over mashed potatoes or wide noodles.

This is a tasteofhome recipe.



3 pounds bone-in beef short ribs
1/2 teaspoon salt
1/2 teaspoon pepper
1 tablespoon canola oil
4 medium carrots, cut into 1-inch pieces
1 cup beef broth
4 fresh thyme sprigs
1 bay leaf

2 large onions, cut into 1/2-inch wedges
6 garlic cloves, minced
1 tablespoon tomato paste
2 cups dry red wine or beef broth
4 teaspoons cornstarch
3 tablespoons cold water
salt and pepper to taste

Sprinkle ribs with salt and pepper. In a large skillet, heat oil over medium heat. In batches, brown ribs on all sides; transfer to a 4- or 5-qt. slow cooker. Add carrots, broth, thyme and bay leaf to ribs.

Add onions to the same skillet; cook and stir over medium heat 8-9 minutes or until tender. Add garlic and tomato paste; cook and stir 1 minute longer. Stir in wine. Bring to a boil; cook 8-10 minutes or until liquid is reduced by half. Add to slow cooker. Cook, covered, on low 6-8 hours or until meat is tender.

Remove ribs and vegetables; keep warm. Transfer cooking juices to a small saucepan; skim fat. Discard thyme and bay leaf. Bring juices to a boil. In a small bowl, mix cornstarch and water until smooth; stir into cooking juices. Return to a boil; cook and stir 1-2 minutes or until thickened; press cancel. If desired, sprinkle with additional salt and pepper. Serve with ribs and vegetables.

SMOKED JALAPEÑO CHEDDAR VENISON SUMMER SAUSAGE

Preparation: 3 days , Cook Time: 4 - 5 hours

So, this has been such a run recipe to make! I thought it would be fun to try and smoke something different and did some research. Found several recipes for smoked summer sausage and decided to combine a couple and came up with this recipe.

I did not use high heat cheddar cheese (not sure about the ingredients in it), I just used the hardest cheddar I could find. It does ooze out some when cooking because I didn't use casings - I think I will next time I smoke this. Everyone I gave some to thought it was awesome!

NOTE - MAKE SURE AND KEEP YOUR WATER PAN FULL! The second time I made this I forgot to add more water and the sausage was a tiny bit dry.

Natural Grocers has ground Venison and Elk.



3 pounds ground venison
2 pounds ground pork
1 teaspoon Pink Curing Salt #1 you can buy this on Amazon or you might find locally at a store
1 tablespoon black pepper
1 teaspoon mustard seeds

1 teaspoon marjoram
1 tablespoon sugar
1 tablespoon garlic powder
4 jalapenos diced
1/2 pound high temperature Cheddar cheese which I didn't use, just use hard cheddar

In a large bowl mix together all ingredients except jalapeños and cheddar, you will add those just before you smoke.

Cover and place in refrigerator for 3 days, mixing good a couple of times a day.

The day you smoke remove meat from frig and mix in the jalapeno and cheddar, trying to mix as evenly as possible. With damp hands form mixture into the size of sausages you want to make. I make mine about 4 inches long and 2 1/2 - 3 inches in diameter. Let set while you get your smoker going.

Preheat your smoker to 200-220 degrees, fill water pan up and place in smoker. I used half apple and half oak wood. Once you see good gray smoke and maintain a steady temperature place your sausage on oiled racks and place in smoker. Smoke till an internal temperature of 160-165 degrees, 4 - 5 hours.

Remove and let cool! Since I didn't use casings I did knock off some of the weird looking cheese that oozed out (don't tell anyone, but I might have eaten some of it).

Once cook, wrap individual sausages in plastic wrap and freeze them in a ziplock bag.

POULTRY

Of course we all love our chicken, BBQ, fried, roasted and made in to soup!

Dont worry Owen, your chickens are always safe from the pot!



APPLEWOOD SMOKED CHICKEN

Preparation: 15 minutes , Cook Time: 5 hours

So I wanted to make a dish that called for smoke chicken, so I tried this recipe! It was soooo moist and flavorful. A little hint, for my Bradley Smoker next time I will heat it to 240 before I put the chicken inside. Since the chicken can't sit out at room temp very long it will be cold when going into the smoker, which will drop the internal temp of the smoker.



1/4 cup [duplicate 1] dark brown sugar
2 tablespoons chili powder
1 tablespoon smoked paprika
1 tablespoon onion powder
1 tablespoon garlic powder

1 tablespoon oregano
1 teaspoon salt
1 whole chicken 4-5 pounds
Apple wood

Take the chicken and remove all the inside parts that need to be tossed out. Rinse chicken under cold water and pat dry.

Take the whole chicken on a cutting board, cut the chicken with a meat cleaver or scissors down the middle of the breast. Then open up the chicken, lay flat, I like to do this so I can get the rub over all of the chicken. Place in a 9x13 glass Pyrex dish.

In a small bowl mix all of the rub ingredients. Use ALL of it and rub over all of the chicken. Place plastic wrap over the dish and place in the refrigerator for 8 - 12 hours.

When ready to smoke, heat smoker to 225 (see note above). Place chicken on rack, breast side up and place in preheated smoker. You will see a lot of smoke at first.

Smoke the chicken 4 - 5 hours, or internal temperature measures 165. The smoker should not get above 250 degrees - low and slow makes for a moist chicken!

Let chicken sit for about 10 minutes before slicing.

AVOCADO CASA NOBLE TEQUILA CHICKEN PASTA

Bought some wonderful Hatch Green Chili Pasta at the Vail Farmers Market. I found a recipe that I thought would be great with the pasta and it was not disappointing!



4 tablespoons olive oil
1/2 onion chopped
8 ounces baby Bella mushrooms sliced
2 cloves garlic minced
1 jalapenos seeded and chopped
4 tablespoons tequila
3/4 cup [duplicate 1] cilantro chopped
4 ounces feta cheese crumbled
1 avocado peeled and chopped

2 chicken breasts boneless, skinless, season with
taco seasoning or fajita seasoning, and grill or
sauté
2 tomatoes seeded and chopped
1 package angel hair pasta or pasta of choice,
cooked and drained
2 tablespoons oregano
salt & pepper to taste

Sauté the onion and mushroom in the oil, cook until the onion becomes translucent.

Add the garlic, the jalapeños, and tequila. Stir constantly for the next 5 minutes.

After that, add the tomatoes, oregano and the cilantro. You want to cook for another 5 minutes, stirring constantly.

Finally remove it from the heat, and stir in the feta and avocado.

Serve it over the pasta and top off the the chicken which you cut into strips. Sprinkle with a little extra cilantro.

BBQ STUFFED CHICKEN BREAST

Makes 4 Servings

Preparation: 5 minutes , Cook Time: 40 minutes

This was really yummy and very easy! You could stuff with anything you want, some pepper jack cheese would be great! Recipe comes from ILOVEFOODIES.COM



- | | |
|--|---|
| 1 per person boneless, skinless chicken breast half | 2 tablespoons paprika |
| 1/2 tablespoon salt and pepper | some of your favorite barbecue sauce |
| 1 tablespoon onion powder | slice |
| 1 tablespoon garlic powder | slices bacon |
| 1 tablespoon dried thyme [duplicate 1] | sliced green onions |
| 1 tablespoon dried oregano | 1 sliced green pepper |
| 1 tablespoon dried parsley | |

Mix together the dry ingredients. Cut your chicken breasts down the middle, but not all the way through, and then place in a bowl with a generous amount or all of the above dry ingredients. Combine everything well and rub into the meat.

Lay the chicken flat, and inside, lay a slice or two of bacon, you may need to cut the bacon in to two so it fits nicely. Lay a couple of slices of green peppers and some green onions, then roll the chicken breast up and tie with some kitchen string (I used 3 per breast)

Brush with BBQ sauce, on the BBQ about 30-40 minutes at 350 degrees. Or in the oven at the same temperature. Allow to rest for 10-15 minutes, then remove the string and slice up for serving and enjoy!

BRAISED PHEASANT WITH PANCETTA

Makes 4 Servings

Cook Time: 2 1/2 hrs.

This recipe comes from www.pheasantsforever.org

We were at Whole Foods in Frisco and they had frozen pheasants, had to buy!

This recipe was amazing, I will make it whenever I can buy pheasant! This recipe is a little work but really not difficult. The worst part is probably breaking down the pheasant.

My dad use to give me pheasants that my Uncle Bob Sempeck shot, wish I would have had this recipe back then.



4 ounces thickly sliced and cut into 1/2 inch dices
2 pheasant broken down into 8 pieces
1 large onion coarsley chopped
2 celery stalks diced into 1/2 inch pieces
4 ounces mushrooms your choice
2 carrots cut into 1/2 inch rounds
3 cloves garlic minced

1 jalapeño pepper stemmed, seeded and thinly

sliced, more if you want hotter
12 ounces beer stout preferred
3 cups

1/4 cup [duplicate 1] flour
3 sprigs thyme [duplicate 1] stem removed
1 sprig rosemary stem removed and chopped fine
fresh Parmesan cheese with reserved parmesan rind
italian parsley chopped, for serving

Preheat oven to 350 degrees.

In a large, cast iron Dutch oven, add the pancetta, turn the heat to medium and cook approximately 5 minutes or until browned and the fat has been rendered. Using a slotted spoon, transfer the pancetta to a paper towel lined plate.

Season the pheasant liberally with salt and pepper. Dust the pieces with the flour. Cook in batches over medium-high heat, turning once until browned, about 8 minutes. Transfer the pheasant to the plate with the pancetta. Add the onion, celery, carrots, and jalapeno to the Dutch oven and cook over medium-low heat until slightly caramelized, about 10 - 15 minutes. Add the mushrooms, garlic, thyme, rosemary and cook for an additional minutes. Return the pheasant and pancetta to the pan. Add the beer, parmesan rind pheasant stock and bring to a boil.

Place covered in the preheated oven and cook until nearly fork tender or approximately 2 hours. Transfer the pheasant to a platter and boil the sauce until slightly reduced, about 5 minutes.

Top it off with freshly chopped flat leaf parsley and pair it with polenta, or mashed potatoes.

Serve with the fresh grated parmesan for topping.

CAJUN INJECTED ROTISSERIE TURKEY BREAST

Preparation: 15 minutes , Cook Time: 1 hr 20 minutes

OMG! If you have a rotisserie on your grill this is a must do recipe! The original recipe called to brine the turkey but I didn't do that and it was still moist! If you want to brine it I am sure you can find simple instructions on how to do that. It was 60 degrees outside when I did this and it too about 1 hour and 20 minutes. Next time I will add some wood to the grill for a light smoke flavor.

The grill set up will depend on the type of grill you have.



1 bone-in, whole turkey breast
1/2 cup butter
6 ounces beer IPA preferred

1 tablespoon cajun seasoning your favorite
1 teaspoon granulated garlic
1 teaspoon celery salt

Over medium to medium-high heat melt the butter, add beer, and all the seasoning. Simmer until combined and well and ingredients are dissolved. Remove to cool slightly,

After rinsing and drying the turkey. Fill you meat injector with the butter mixture and inject every 1 - 2 inches. I rubbed the outside of the turkey with some of the remaining butter and placed the turkey back in the frig for a bit, to firm up the butter a little inside the turkey meat.

Set up your grill for indirect heating, trying to keep the temperature around 325-350 degrees. Place a drip pan on your grill and then place the turkey on the rotisserie.

Cook till thickest part of the breast reads 165 degrees on an instant read thermometer, check at an hour of cook time and then decide how often you think you should check. Remember though that every time you open the grill you loose some of the heat.

Let rest 10 minutes before slicing

CHICKEN WITH CREAMY MUSHROOM SAGE SAUCE

This recipe comes from Simply Recipes. It is my new fave company dish! I like to serve it over some Cheese Ravioli and what ever fresh vegetable you like, that is in season!

This recipe doubles easily, but unless you have a really large skillet, cook the mushrooms in 2 batches, you want them to get nice and brown!

I like to plate this dish rather than bring everything to the table. Place some ravioli to the side of the plate, chicken partially on top of the ravioli, then sauce, vegetable on the other side of the plate, sprinkle a little parsley over the top of everything and top with some freshly shaved parmesan. Bring some freshly grated parmesan to the table.



3 tablespoons butter
1/2 cup [duplicate 1] shallots chopped
8 - 10 ounces crimini mushrooms thickly sliced,
add a few shiitake mushrooms if you want a
richer
flavor
1 teaspoon italian parsley chopped
1 cup [duplicate 1] dry white wine such as
Sauvignon Blanc
2/3 cup [duplicate 1] heavy cream light cream
may

curdle, so use heavy cream
3 tablespoons sage fresh, chopped
1 tablespoon olive oil
1 1/4 to 1 1/2 pounds chicken breast cutlets or
skinless, boneless chicken breasts pounded to an
even 1/4 - 1/3 inch thickness
salt & pepper to taste
Parmesan cheese shaved and grated for garnish

Melt the butter in a large sauté pan on medium-high heat. Add the shallots and sauté for one minute. Add the mushrooms and parsley and sauté for 7 - 10 minutes, or until the mushrooms have browned, if you are using unsalted butter, sprinkle on a pinch of salt.

Add the wine and deglaze the pan, scraping up any bits that may be sticking to the bottom of the pan. Stir in the cream. Bring to a simmer and cook for 3 - 5 minutes, or until the sauce is thick enough to coat the back of a wooden spoon.

While the sauce is simmering heat the olive oil in another large sauté pan on medium high heat. Sprinkle salt and pepper over both sides of the chicken breast cutlets. Add cutlets to pan and cook for about 3 minutes on each side, until browned and cooked through.

Stir the sage into the sauce, and season to taste with salt and pepper. Pour sauce over the chicken. Garnish with chopped parsley.

CREAMY LEMON PARMESAN CHICKEN PICCATA

Preparation: 10 minutes , Cook Time: 20 minutes

CAFEDELITES.COM never fails! This was a really yummy dish that you could serve over a nice light pasta like angel hair. I didn't bother because the chicken breasts were so large, just served with some steamed broccolini and extra sauce (Make more than you need cuz it is that good)



2 large boneless, skinless chicken breast halves cut
in half horizontally to make 4
2 tablespoons flour
2 tablespoons finely grated Parmesan cheese
1 teaspoon salt
cracked pepperoni I
1 tablespoon olive oil

1 1/4 cups chicken broth

1/2 cup half and half or heavy cream
1/3 cup finely grated Parmesan cheese
2 tablespoons capers plus 2 tablespoons for garnish
1 teaspoon cornstarch mixed with 1 tablespoon of water
2-3 tablespoons lemon juice adjust to your taste

2 teaspoons butter
2 tablespoons garlic minced

2 tablespoons italian parsley coarsely chopped

In a shallow bowl, combine the flour and parmesan cheese. Season the chicken with salt and pepper; dredge in the flour mixture; shake off excess and set aside.

Heat 1 tablespoon of oil and 2 teaspoons butter in a large skillet over medium-high heat until butter has melted and pan is hot. Fry the chicken until golden on each side and cooked through and no longer pink (about 3-4 minutes, depending on the thickness of your chicken). Transfer onto a warm plate.

Add the garlic to the oil in the pan and fry until fragrant, about 1 minute. Reduce heat to low-medium heat, add the broth and cream.

Bring the sauce to a gentle simmer; season with salt and pepper to your taste; add in the parmesan cheese and capers. Continue cooking gently for about 2 minutes until thicker, add the cornstarch/water mixture into the center of the pan and mix through fast to combine into the sauce. It will begin to thicken immediately.

Pour in the lemon juice, allow to simmer for a further minute to combine. Add the chicken back into the pan, allow to simmer gently in the sauce for about 1 minute to soak up all of the flavors in the sauce.

Serve as desired topped with extra capers, lemon slices and parsley,

FRENCH ONION STUFFED CHICKEN

Makes 4 Servings

Preparation: 15 minutes , Cook Time: 45 minutes

This recipe was absolutely wonderful, turning out wonderfully moist chicken! Low carb and keto approved.

Love those Cafedelites recipes!



2 tablespoons unsalted butter
 4 large onions halved and thinly sliced
 pinch salt and pepper
 2 teaspoons fresh thyme [duplicate 1] chopped
 and
 divided
 2 tablespoons white wine
 2 cloves garlic minced

1/2 cup beef broth divided
 1 tablespoon olive oil
 4 boneless, skinless chicken breasts
 2 teaspoons garlic powder
 1 teaspoon ground thyme [duplicate 1]
 1 cup gruyere cheese shredded
 4 tablespoons Parmesan cheese freshly grated

Preheat oven to 400 degrees. Lightly grease a 9x12 baking dish, set aside.

Melt butter in a large skillet over medium-high heat. Add onions and season with salt, pepper and half of the fresh chopped thyme. Cook for 5-8 minutes until soft.

Reduce heat to medium and low, while stirring occasionally, until onions are caramelized and jammy (about 15 minutes). Pour in 1/4 cup of the broth if pan gets too dry and keep stirring until onions are browned.

Pour in white wine to deglaze the pan and get some additional flavors into the onions. Let cook for a minute until the sauce thickens slightly.

Stir in garlic and cook until fragrant, about 1 minute. Turn off heat and let cool slightly.

With a sharp knife make a pocket in the chicken breast being careful not to cut all the way through 3 sides. Season chicken inside and out with salt, pepper, garlic powder and ground thyme.

Spoon 1-2 tablespoons of the onions into the pockets, stuff each breast with cheeses and seal breast with toothpicks.

Transfer the remaining onions from the skillet to the prepared baking dish. Mix in remaining beef broth, set aside.

Heat oil in the same skillet over medium high heat. Sear the stuffed chicken for 4 minutes each side until browned. (a they will not be fully cooked at this time).

Arrange chicken on the onions in the baking dish. Spoon some of the sauce in the dish over the chickens. Top with remaining chopped thyme and bake for 15-20 minutes or until fully cooked.

Discard toothpicks and serve with pan juices and onions;

GREEK MARINADED CHICKEN

Makes 6 Servings

Made with lemon, garlic and fresh herbs, this chicken marinade takes just minutes to whip together and calls for only a handful of fresh and healthy ingredients! Served this with Tzatziki and Halloumi and Vegetable Skewers which are both in this book.



1/2 cup olive oil
5 cloves garlic minced
2 lemons juiced
1 lemon zested
1 tablespoon fresh thyme chopped
1 tablespoon fresh oregano chopped

2 teaspoons fresh rosemary chopped
1 tablespoon fresh parsley chopped
1 teaspoon salt
1 teaspoon black pepper
6 large chicken breasts bone in or not, skin on or not

Add all the ingredients for the marinade (olive oil thru salt & pepper) to a large shallow mixing bowl. Mix well to combine.

Add the chicken breasts to the marinade and mix well to coat in the marinade. Allow the chicken to marinate for at least 30 minutes to 2 hours in the frig.

Clean grill grates and lightly oil with vegetable oil or grape seed oil. Set grill to medium-high heat.

Remove the chicken from the marinade and place directly on the grill. **DISCARD REMAINING MARINADE.** Cover the grill and allow chicken to cook for approximately 5 minutes before reducing heat to medium. Allow chicken to cook for an additional 2 minutes, then use tongs to flip each breast over. Grill for an additional 2 minutes or until thickest part of your chicken registers 160 degrees with a digital meat thermometer.

Remove chicken from the grill and set aside to clean plate. Tent with foil and allow to rest for 5 minutes before slicing and serving.

GRILLED CHICKEN BREASTS WITH HERB RUB

Makes 4 Servings

Preparation: 5 minutes , Cook Time: Depends on pieces you are using

So this recipe was originally for Rotisserie Cornish Game Hens which I made and they were yummy! They are a little hard to eat so I decided that I would change the recipe and use chicken. I absolutely loved the rub!

You could use whole chicken, or whatever parts you prefer.



4 teaspoons fresh thyme minced
2 teaspoons fresh oregano minced
2 teaspoons fresh rosemary minced
1 teaspoon black pepper freshly ground

1 lemon juice zested
2 cloves garlic minced
2 tablespoons extra virgin olive oil
4 chicken breasts skin on, with bones

Put the herb rub ingredients in a small bowl, mix to combine.

Loosen the skin on the chicken by carefully running your finger under the skin.

Get a little of the herb rub under the skin of the chicken and then rub the outside of the chicken with the rest of the rub.

Set your grill up for direct grilling, medium high heat.

Grill the chicken until it reaches 160-165 degrees for breasts or 170-180 for thighs.

Remove and serve

GRILLED CHICKEN BREASTS WITH LEMON AND THYME

Makes 4 Servings

Preparation: 5 minutes

These were absolutely the best and moistest chicken breasts I have ever grilled! Will make this often. You can also do this under the broiler; once nice and brown, switch to oven and bake at 400 degrees until done.



1 1/2 tablespoons lemon juice

1/4 teaspoon dried thyme [duplicate 1]

1/2 teaspoon red pepper flakes

1 clove garlic minced

1/4 cup olive oil

1/4 teaspoon salt

1/4 (750-milliliter) bottle blueberries

4 bone in, skin on boneless, skinless chicken breasts

In a zip lock bag (or two), combine all the ingredients and rub all over chicken. Refrigerate for an hour, rubbing again half way through.

Light grill with 2 zones of cooking, one with no heat, and oil grates. Grill chicken breasts over moderately high heat until nicely browned then turn and brown on other side. Move to cool side of grill and put the grill lid down.

Grill until chicken reaches a temperature of 165 degrees, be sure not to touch bone with thermometer.

GRILLED CHICKEN CAPRESE WITH BUFFALO MOZZARELLA CHEESE

Makes 4 Servings

Preparation: 10 min. , Cook Time: 15 min.

This recipe comes from one of my fave bloggers cafedelites.com, I have loved everything I have made of hers and love her photos and videos!

This is a low carb meal and very yummy!



2 tablespoons olive oil
2 tablespoons balsamic vinegar [duplicate 1]
1 tablespoon garlic minced
1 teaspoon dried oregano
1 teaspoon dried basil
1 teaspoon salt
black pepper to taste

thickness
1 italian tomato sliced
4 slices buffalo mozzarella about 14 ounces total weight
4 tablespoons basil shredded
2 tablespoons balsamic glaze store bought or reduction

4 chicken breasts skinless, boneless, pounded even

In a large shallow bowl, mix together the olive oil, balsamic vinegar, garlic, oregano, basil, salt and pepper. Add in the chicken and allow to marinate for half an hour (if time allows).

Preheat grill plates over medium heat, and grill chicken for 5 - 6 minutes each side, or until completely cooked through in the center, and slightly charred on the outer edges.

While chicken is cooking, grill the tomato slices for 1 - 2 minutes each side. Top each breast with a slice of mozzarella and grilled tomato slices, allowing the heat to melt the cheese.

To serve, top with the shredded basil and drizzle balsamic reduction.

GRILLED CHICKEN KEBABS WITH TOMATO FETA SALAD

Makes 4 Servings

So I am a big fan of this dinner! The chicken was perfect, the salad was perfect with the chicken.

It was refreshing and felt healthy!!! This will be a regular.

We had leftovers, but that was perfect for a snack the next day.

This recipe came from The Complete Mediterranean Cookbook by America's Text Kitchen



1/4 cup extra virgin olive oil
1 teaspoon lemon zest
3 tablespoons lemon juice
3 cloves garlic minced
1 tablespoon fresh oregano minced
salt and pepper

1 pound cherry tomatoes cut in half
4 ounces feta cheese crumbles
1/4 cup red onions thinly sliced
1/4 cup plain yogurt
1 1/2 pounds boneless, skinless chicken breast
halves cut into 1 inch pieces

Whisk oil, lemon zest and juice, garlic, oregano, 1/2 teaspoon salt and 1/2 teaspoon pepper together in medium bowl. Reserve half of oil mixture in second medium bowl. Add tomatoes, onions and feta to remaining oil mixture and toss to coat. Season if needed with salt and pepper and set aside.

Whisk yogurt into reserved oil mixture. Set aside half of yogurt dressing for serving. Add chicken to remaining mixture and toss to coat. Thread chicken onto four 12 inch metal skewers.

Grill over high heat, turning occasionally until chicken is well browned and internal temperature is 160 degrees, about 10 minutes.

Using tongs slide chicken off the skewers into serving platter. Serve chicken with salad and reserved dressing.

HAWAIIAN BACON PINEAPPLE CHICKEN KEBABS

OMG!!!!!! I absolutely love these and they are really easy! The hardest part is wrapping the bacon around the chicken! Another Cafe Delites Recipe, I served this with the Orzo Salad with Tomatoes and Pine Nuts which is in this book.



1/2 cup [duplicate 1] bbq Sauce
 1/2 cup [duplicate 1] soy sauce
 1 1/2 tablespoons garlic minced
 1/4 cup [duplicate 1] pineapple juice
 1 tablespoon brown sugar
 1 tablespoon rice wine vinegar
 1 tablespoon olive oil
 1 teaspoon sesame oil

1 pound chicken breasts cut into 1 inch cubes
 16 pieces bacon cut into 2 1/2 inch pieces
 3 cups fresh pineapple chunks
 1 large red bell pepper diced into 1 inch pieces
 1 large red onion diced into 1 inch pieces
 salt & pepper to taste
 wood skewers soaked in water

Mix the bbq sauce together with the soy sauce, pineapple juice, rice vinegar, garlic and sesame oil in a large bowl.

Preheat grill pan or grill plates on the bbq over medium-high heat.

Thread the red onion, red pepper pieces, pineapple, bacon and chicken onto the skewers (wrapping the bacon around the chicken). Repeat until all of the chicken has been used. Coat skewers with half of the marinade, reserving half for basting.

Brush grill pan or granges with oil. Grill the skewers for 5 minutes, brush with 1/4 cup of reserved marinade. Turn skewers over and coat with remaining marinade. Grill for a further 4 minutes, or until the chicken is cooked through and to your liking. Serve immediately.

LETTUCE WRAPS

Makes 8 Servings

Preparation: 4 hours , Cook Time: 20 minutes

Recipe from The Pioneer Woman.

Really easy and yummy!

Best if done on outside grill so you can burn off the crusty stuff that stays on the grill!



1/2 cup [duplicate 1] hoisin sauce
1/3 cup [duplicate 1] soy sauce
2 tablespoons ginger grated
1 tablespoon
1 tablespoon
3 cloves garlic grated
4 chicken breasts boneless, skinless, pounded so they are even thickness, cut into thin strips
1/4 cup [duplicate 1] cilantro chopped

10-12 leaves butterhead lettuce washed and seperated
1 cup [duplicate 1] red cabbage thinly shredded
1 cup [duplicate 1] carrots julienned
1 cup [duplicate 1] cucumbers thinly sliced
2 tablespoons chopped
1 cup [duplicate 1] cooked for serving

For the chicken and marinade, mix the hoisin sauce, soy sauce, grated ginger, Sriracha, rice wine vinegar and grated garlic in a large zip lock bag or bowl. Add the chicken strips and marinate in refrigerator for 2 hours.

Heat a grill or grill pan over high heat.

Remove the chicken strips from the marinade and grill until cooked through, about 2 minutes per side. Transfer to a serving platter and sprinkle with the peanuts and cilantro.

Set out a bowl with leaves, and place rest of toppings in bowls or on one platter.

To assemble, use the butter lettuce leaves to contain the chicken and fillings. Add some chili and hoisin sauce, then roll them up and eat! (I like to double up my leaves)

LOADED GREEK CHICKEN AVOCADO SALAD

Makes 4 Servings

Preparation: 35 mins. , Cook Time: 15 mins.

One of my favorite cooking bloggers is Cafe Delites! I love every thing I have made of hers. Also her photos and videos are mouth watering!!!



2 large chicken breasts boneless, skinless, halved to make 4

**1/4 cup [duplicate 1] olive oil
1/4 cup [duplicate 1] lemon juice
1 tablespoon red wine vinegar
2 teaspoons garlic minced
2 tablespoons dried oregano
1 teaspoon salt
pepper to taste**

**4 cups Romaine lettuce washed and shredded
1 english cucumber halved lengthwise and sliced
2 tomatoes ripe, cut into small wedges
1/2 green pepper deseeded and sliced
1/2 red onion sliced thinly
7 ounces feta cheese crumbled
1/2 cup [duplicate 1] kalamata olives pitted and halved lengthwise
1 or 2 avocados**

Whisk together olive oil, lemon juice, red wine vinegar, garlic, dried oregano, salt and pepper in large shallow dish. Pour out 1/2 cup to use as the dressing; reserve in the refrigerator for later to use as the dressing.

Add the chicken to the marinade in the shallow dish and evenly coat; cover and allow to marinate for 30 minutes.

While chicken is marinating, prepare all of the salad ingredients except avocado in a large bowl and mix.

Heat a large grill pan or cast iron skillet over medium high heat. Remove the chicken from the marinade and add to pan with any left over marinade from the bowl. Grill or sear until the chicken is golden on the outside and cooked through, about 5 - 6 minutes each side.

Remove chicken from the pan and allow to rest for 5 minutes. Slice thickly and arrange over salad. Slice avocados and arrange on salad. Drizzle with the reserved UNTOUCHED dressing, and serve!

SMOKED CHICKEN ENCHILADAS

Makes 4 Servings

This recipe came from a cook book I bought when we moved to Scottsdale, Arizona's Best Recipes. The recipe originated at Elote Cafe in Sedona, AZ.

When i fire up the smoker I always add some chicken no matter what I am smoking to freeze and this recipe was perfect for using the chicken.



olive oil as needed
 1/2 cup onions chopped
 3 cloves garlic dill pickles peeled and roughly
 chopped
 1 poblano peppers roughly chopped
 1 jalapenos chopped

4 cups tomatillos husked, rinsed and chopped
 2 cups chicken stock
 1/2 cup cilantro chopped
 8 thick corn tortillas
 4 cups smoked chicken pulled or shredded
 2 cups Monterey Jack cheese shredded

Preheat oven to 375 degrees.

In a saucepan over medium-high heat, cook the onions, poblano and jalapeno until lightly browned in some olive oil, add garlic and cook 1 more minute. Add the tomatillos and chicken stock and simmer until soft. Add cilantro and purée, set aside.

Warm tortillas in a large dry skillet and dip into sauce. Fill each one with about 1/2 cup of chicken and a tablespoon of the cheese. Roll the tortillas and place them in a greased baking dish. Pour the remaining sauce over the top and sprinkle with the remaining cheese. Top with a little chopped cilantro.

Bake for 10 minutes.

SEAFOOD

Mountain time for me means fly fishing time!

One of these days I am going to clean these guys and cook them up! That would be about as fresh as you can get!



CEDAR PLANKED SALMON WITH CUCUMBER-DILL SALAD

Makes 4 Servings

So salmon is not one of my favorite fish but this was really yummy! I will make the cucumber-dill salad as a side with other dishes often.



4 6 ounce salmon fillets skin on
1 tablespoon extra virgin olive oil
salt & pepper to taste
1 cedar planks
1 english cucumber also called Hot House cucumber
1/3 cup [duplicate 1] red onions finely diced
1/2 teaspoon kosher salt

1/4 cup [duplicate 1] plus 2 tablespoons sour cream
3 tablespoons mayonnaise
2 tablespoons white wine vinegar
1/4 cup [duplicate 1] fresh dill weed chopped
1 clove garlic minced
1/2 teaspoon sugar
freshly ground black pepper to taste

Place cedar planks in water for an hour before cooking.

Cut the cucumber in half lengthwise and remove seeds. Cut each half into thin slices and place in a colander along with the red onion slices. Toss with salt and let sit in the sink for at least 30 minutes, until the water drains out.

In the meantime, make the dressing: combine the sour cream, mayonnaise, white wine vinegar, dill, garlic, sugar and black pepper in a medium bowl and mix well.

When the cucumbers and onions are ready, release any excess water by tapping the colander on the base of the sink, then use a large paper towel to pat the vegetables dry. Add to the dressing and toss well. Cover and chill until ready to serve.

Preheat the grill to medium high heat. Place wet plank over heat and close lid, for a couple minutes and then turn over and do the same on the other side.

Rub the salmon with olive oil and season generously with salt and pepper. Place the fillets skin sided down on the planks and put the lid down. Watch carefully as to not start the planks on fire. I like to keep one part of the grill on low or no heat Incase I need to move them. Check at 5 minutes to see if the salmon is done.

Remove salmon from planks, place on individual plates and serve with the cucumber salad piled on top or alongside.

CHILES RELLENOS DE CAMARONES Y QUESO (Cheese and Shrimp Stuffed Poblanos),

Makes 4 Servings

If you love chile rellenos, you will love this recipe. It is actually a healthier version of a traditional chili relleno.

quick little note: I like to place my stuffed pepper back in the saute pan, cover with a lid and cook just to get it nice and hot - making sure not to brown the bottom of the pepper.



1 red bell pepper roasted, peeled and chopped
8 poblano peppers roasted and peeled

2 tablespoons olive oil
1 pound medium shrimp peeled, deveined and chopped
1/2 teaspoon salt divided
5 cloves garlic minced
1 1/2 tablespoons flour

1/4 teaspoon cayenne pepper
1/2 cup [duplicate 1] sour cream or crema Mexicana
3/4 cup [duplicate 1] quesadilla cheese shredded
3/4 cup [duplicate 1] skim milk divided
1/2 cup [duplicate 1] queso fresco chopped
2 tablespoons cilantro chopped
2 tablespoons fresh lime juice [duplicate 1]

Char poblano peppers and bell pepper in the oven until nicely blackened on each side, remove place in plastic bag until cool enough to handle. When cool carefully rub off the blackened skin, careful to keep the stem intact on the poblano peppers.

Using a small sharp knife, carefully slit poblano chiles open along 1 side. Remove seeds, leaving stems attached. Set aside to fill later.

Chop the bell pepper and discard stem and seeds.

Heat a large skillet over medium-high heat. Add oil to pan; swirl to coat. Sprinkle shrimp with 1/4 tsp salt. Add shrimp to pan; cook 3 minutes or until done. Remove from pan.

Add garlic to pan; saute 30 seconds, stirring constantly so they don't burn. Sprinkle with flour and cayenne pepper; cook 1 minute. Slowly add crema Mexicana, stirring with a whisk. Stir in 1/2 cup milk, cook 1 minute, stirring constantly. Remove from heat; let stand 2 minutes. Add quesadilla cheese and 1/4 tsp salt, stirring until smooth.

Place 1/3 cup cheese mixture in a large bowl; reserve remaining cheese mixture. Add bell pepper, shrimp, cilantro and juice to 1/3 cup cheese mixture in bowl, toss to coat. Stir 1/4 cup skim milk into reserved cheese mixture.

Spoon 3 tbsps of cheese mixture sauce on 4 plates.

Stuff each poblano chile with 6 tbsps shrimp mixture. Place on plates over cheese sauce. Garnish with crumbled queso fresco and cilantro.

CREAMY DIJON SALMON

Makes 4 Servings

Preparation: 10 minutes , Cook Time: 10 minutes

Tender salmon smothered in a mouthwatering creamy Dijon sauce with garlic and herbs. Low carb and Keto approved, the sauce alone is addictive to the extreme! We really loved this recipe. This recipe comes from cafedelites.com - i love her blog!



1 tablespoon olive oil
1 tablespoon unsalted butter
4 salmon fillets
salt & pepper to taste
1 teaspoon garlic powder
1/2 teaspoon paprika
1 tablespoon unsalted butter
4 cloves garlic minced

3/4 cup [duplicate 1] low sodium chicken broth
1 cup [duplicate 1] heavy cream or half & half
1 tablespoon heaping Dijon style mustard adjust to taste
2 tablespoons fresh parsley chopped
1 pound asparagus spears woody ends removed
lemon juice wedges, to serve

Pat salmon dry with paper towels. Season salmon all over with salt, pepper, garlic powder and paprika.

Heat oil and butter in a large skillet over medium-high heat until hot. Sear flesh side down first (skin side up), for 5 minutes or until cooked through. Flip over and cook for another 3-4 minutes until cooked to your liking. Once cooked, remove salmon from the pan and set aside. **KEEP** all of the flavorful juices in the pan.

Return pan to medium-high heat and melt butter in the juices. Sauté garlic until fragrant (about 30 seconds), then pour in the stock. Allow liquid to reduce to half while scraping browned bits from the bottom of the pan.

Reduce heat to low-medium, whisk in the Dijon mustard, cream and parsley. Add the asparagus and bring to a gentle simmer, while stirring occasionally, until asparagus is cooked and sauce has thickened. Season with salt and pepper to taste. Add the salmon back into the pan, sprinkle with parsley, taste test and season as needed.

DRY BRINED SMOKED SALMON

Preparation: 24 hours , Cook Time: 2 hours

If you loved smoked salmon, you will love this recipe. Use it in soups, pasta dishes, breakfast or an appetizer.



1 cup [duplicate 1] kosher salt
2 cups dark brown sugar
1 tablespoon black pepper coarsely ground

1 tablespoon garlic salt
1 tablespoon onion powder
1 tablespoon celery salt

Mix all ingredients together well. I use a fork to make sure everything is mixed well. You can use it right away or store in an airtight container.

Cut salmon into fillet-size pieces, about the size of your palm or hand. Leave the skin on and rinse well under cold water.

Pat as dry with paper towels as possible. Place salmon skin-side-down in a plastic tray. You'll want something with high sides to hold all the moisture that will be drawn out of the fish.

Completely cover the salmon with the dry brine mixture. Be sure to pat mix around the sides as well. You want to cover up as much of the meat as possible. Cover the tray/fish with plastic wrap and let sit in the fridge or a very cold place for 24 hours.

Remove plastic wrap and thoroughly rinse fish under cold water. Remove as much of the brine as possible from the fish. Dry the fillets with paper towels. Let sit on a tray for 2-3 hours or until a sticky pellicle can be seen/felt on the skin of the fish.

Bring the smoker up to 200 degrees. Use ONLY alder wood cups when smoking fish. Get the smoker smoking and, working quickly, put the trays of fish in the smoker. Smoke for 2 hours or to done!

EASY AND TENDER SMOKED SALMON FILLET & SMOKED SALMON SPREAD

Makes 4 Servings

Preparation: 5 minutes , Cook Time: About 1 hour

This couldn't be any easier! Can't wait to make a Smoked Salmon Spread with this. A little hint if you are serving this for dinner: take the full fillet and cut through the meat into portion sizes, not cutting through the skin. Then when ready to serve, you can just pull servings right off the skin.

This smoked salmon made the perfect spread, serve with crackers, crostini or endive leaves. Recipe included with this one.



1 - 1.5 pounds salmon fillets skin on
1 tablespoon Dijon mustard
1 teaspoon kosher salt
1 teaspoon ground black pepper
Apple or cherry wood
8 ounces cream cheese softened

1/4 cup [duplicate 1] heavy cream
1/3 cup [duplicate 1] red onions finely chopped
1 tablespoon capers chopped
2 teaspoons fresh dill weed chopped
1 teaspoon horseradish
6 ounces smoked salmon chopped

Preheat smoker to 225 degrees.

Prep and clean salmon and pat dry. Spread Dijon on meat side of fillet and sprinkle with salt and pepper.

Place on rack and smoke until salmon reaches internal temp of 145 degrees.

Remove and let set for 5 minutes before serving.

In a medium bowl, stir together cream cheese and heavy cream until smooth.

Stir in remaining ingredients and chill at least an hour before serving to let flavors meld.

GRILLED AHI TUNA AND SALAD OF MIXED GREENS WITH WASABI VINAIGRETTE

Makes 2 Servings

This maybe one of my favorite tuna dishes, love the vinaigrette. Sometimes i like to keep the cucumbers and radishes separate from the greens so i can plate like in the picture.



2 ahi tuna steaks, 6 ounces each
2 teaspoons five-spice powder available on spice aisle
1 teaspoon Montreal steak seasoning
6 ounces baby salad greens
4 radishes thinly sliced

1/4 English cucumber thinly sliced
1/2 teaspoon wasabi paste
1 tablespoon rice vinegar
1 tablespoon soy sauce
3 tablespoons extra virgin olive oil
salt & pepper to taste

Coat your steak with five-spice and Montreal steak seasoning. Heat grill or grill pan over high heat. Wipe grill surface with thin layer of oil.

Add tuna steak to hot grill and sear 2 minutes on each side or till preferred doneness. Remove tuna from heat.

Combine greens, radishes and cucumber in a bowl. In a smaller bowl, whisk wasabi, vinegar and soy sauce. Whisk in oil to combine. Drizzle your dressing over the salad, reserving a little for serving, and toss gently. Arrange salad on individual plates, slice tuna and arrange on top of salad. Drizzle a little of dressing over the top of the tuna.

GRILLED COD WITH AVOCADO-CHILE SALSA

Makes 4 Servings

This was a perfect dinner, the salsa on its own is perfect! Serve with wedges of limes.

This is a very healthy dish and would be good with any white fish.



1 avocado ripe, cut into 1/4 inch chunks
2 plum tomatoes with chilies seeded and cut into 1/2 inch chunks
1 cup minced red onion
1 jalapenos seeded and mince, may use Serrano chili
1/2 cup Cilantro Lime Dressing minced

1 lime juice juiced, start with a little and add more to taste
1/2 teaspoon kosher salt
1 1/2 pounds cod filets cut into 4 pieces
1 tablespoon extra virgin olive oil
1 lime juice juiced
salt & pepper to taste

Combine avocado, tomato, red onion, jalapeño, cilantro, lime juice and salt in a small non-reactive bowl and mix gently. Cover with plastic wrap pressed down to cover the surface to keep the avocado from browning. You can make a couple of hours ahead and keep in refrigerator.

In a non-reactive dish, marinate the fish with the other ingredients for 20-30 minutes before grilling.

Grill for 6-8 minutes per side, until done.

Serve the fish with the salsa on top.

GRILLED HALIBUT WITH BASIL SHALLOT BUTTER

Makes 6 Servings

Just a simple and wonderful fish dish!



1 1/2 cups fresh basil loosely packed
1 large shallot coarsely chopped
8 tablespoons unsalted butter room temperature

1 teaspoon lemon peels grated
6 6 ounces halibut fillets
olive oil

Finely chop basil and shallot in mini food processor. Add butter, 2 tbsps at a time, and process until blended, stopping occasionally to scrap down sides. Transfer to small bowl; stir in lemon peel and season with salt.

Prepare grill to medium heat. Rub fish fillets on both sides with olive oil. Grill until fillets are just opaque in center, about 4 minutes per side. Transfer fish to plates. Immediately spread some basil-shallot butter over fish. Serve, passing additional basil-shallot butter alongside.

GRILLED LOBSTER TAILS WITH WHITE CLAM SAUCE

Makes 4 Servings

You can always trust a Bobby Flay recipe! This was absolutely wonderful! We found that Costco has some wonderful lobster tails sold in frozen in a large box that are really nice. All you need with this is a good crusty bread to dip up all the mouth watering sauce.

This recipe says it serves 4 but I think that is pushing it!



| | |
|--|---|
| 3 tablespoons extra virgin olive oil | 2 teaspoons fresh oregano finely chopped |
| 3 cloves garlic finely chopped | 2 teaspoons honey simple syrup |
| 1 serrano chile finely chopped | 1 tablespoon unsalted, cold butter |
| 1 cup dry white wine more if you want more sauce | 3 tablespoons italian parsley finely chopped, plus a |
| 1/2 pound little neck clams chopped, or you can | a few leaves for serving |
| use good quality canned | salt & pepper to taste |
| 1/2 pound little neck clams in shells, cleaned well | 8 - 8 ounces lobster tails |

Bring a large pot of salted water to a boil. Add the lobster tails and boil for 6 minutes. Remove and drain well. Heat your grill to high.

Split each lobster tail lengthwise down the underside with a heavy knife or kitchen shears, spread open the shell exposing the meat.

Brush the flesh side with canola oil and season with salt and pepper.

Press the lobster tails, flesh side down on the grill and grill until slightly charred, 2 - 3 minutes, turn over and grill another 2 - 3 minutes.

While lobsters are cooking, heat 1 tablespoon of the olive oil in a medium saucepan over high heat. Add the garlic and Serrano Chile and cook for 30 seconds. Add the wine and boil until reduced by half, about 5 minutes.

Add the clams and oregano and cook, stirring occasionally, until the clams open up, remove any that don't open.

Stir in the remaining 2 tablespoons olive oil, the honey, butter and chopped parsley and season with salt and the pepper.

Remove the lobster tails from the grill, Carefully remove the meat from the tails and place in individual bowls, spoon clams and sauce over the top and garnish with the reserved parsley leaves.

GRILLED SALMON WITH AVOCADO GREEK SALSA AND ORZO

Makes 4 Servings

Preparation: 20 minutes , Cook Time: 20 minutes

ok, I am not the biggest salmon liver but — Costco in Littleton, CO has line daughter wild salmon fillets and they are wonderful. When we make a Costco run from the mountains we always hope they have it and if they do, we buy several pigs and divide them up.

I mixed my leftover orzo with the leftover salsa and it makes a great salad for the next day.

This is a great company dish, you can make the salsa ahead of time, adding the avocado just before serving. Cook the orzo, strain and keep warm while you cook the salmon.

This is one of those recipes you will want to plate individually. All you need is some good bread and butter. You could serve with some lemon slices.



1 cup [duplicate 1] dry orzo pasta
4. salmon fillets mine had their skin on
2 tablespoons olive oil
salt and pepper
2 Roma tomatoes diced, 1 cup

1/3 cup [duplicate 1] kalamata olives chopped
2 cloves garlic dried minced onion
1 medium avocados peeled and diced
1/2 cup [duplicate 1] crumbled feta cheese
2 tablespoons lemon juice

1/2 cucumber peeled and chopped (1 cup)
1/3 cup [duplicate 1] chopped red onions

3 tablespoons parsley minced
1 tablespoon oregano minced

Prepare orzo according to pig directions, drain, toss with a little olive oil.

Preheat grill to medium-high heat, about 400 degrees. Meanwhile chop ingredients for salsa.

Brush both sides of fish with olive oil and season with salt and pepper.

Brush clean grill, with oil and then place salmon on grill (close lid). Grill until cooked thru, 145 degrees internal temp, about 3 minutes on each side.

In a medium bowl toss together tomatoes, cucumber, red onions, kalamata olives, garlic, avocado, feta, lemon juice, 1 tablespoon olive oil, parsley and oregano. Season with salt and pepper.

Divide drained orzo to 4 plates, then add a salmon fillet to each plate. Top each serving with plenty of the salsa, both on salmon and orzo. Serve immediately.

GRILLED SHRIMP BOIL PACKETS

Makes 4 Servings

Preparation: 15 min. , Cook Time: 18 min.

I absolutely loved these and loved the idea of this recipe. No mess no fuss!!!!

These can also be cooked in the oven at 425 degrees for about 15 minutes , or until shrimp have cooked through. I would put them on a rimmed baking sheet just in case they should leak.



1 pound baby red tomatoes
2 ears corn sliced into 1 inch thick disks
8 ounces chicken or turkey cajun style andouille sausage sliced into 1/4 inch slices
1 pound large shrimp peeled and deveined
6 tablespoons butter diced into 1 tbsp pieces

2 tablespoons lemon juice fresh
2 teaspoons thyme leaves chopped
2 cloves garlic minced
2 teaspoons Old BaY Seafood Seasoning more to taste
2 tablespoons italian parsley chopped

Preheat a gas grill over medium-high heat to about 425 degrees. Cut 8 sheets of 12 by 14 inch Heavy Duty Aluminum Foil. Use to sheets of foil per packet.

Place potatoes on a plate and microwave on high power for 1 1/2 minutes, rotate and microwave 1 1/2 minutes longer. Once cool enough to handle cut into slices. Divide potatoes among each of the four double lined foil sheets (layering ingredients in center), followed by corn, sausage and shrimp.

Melt butter in a microwave safe dish in microwave. Stir in lemon juice, thyme and garlic. Divide butter mixture among packets drizzling about 2 tbsps evenly over each. Sprinkle each with about 1/2 tsp of the seasoning.

Wrap up sides of first sheet of foil, then place second sheet going opposite length and wrap while crimping edges to seal.

Grill sealed side up about 12 - 15 minutes or until potatoes are tender and shrimp have cooked through.. Serve warm garnished with parsley.

PAN SEARED SCALLOPS WITH LEMON CAPER SAUCE

Yield: 2 - 4 servings depending on
your guests

Combined 2 different recipes to come up with the finished product which was fabulous! I served it over some roasted asparagus but I think broccoli, broccolini, even sautéed spinach would be just as good!



1 pound sea scallops rinsed and patted dry
salt & pepper to taste
2 tablespoons olive oil
4 tablespoons unsalted butter divided
1 tablespoon garlic minced

1/2 cup white wine
2 tablespoons lemon juice
2 tablespoons capers drained
2 tablespoons flat leaf parsley chopped
lemon juice wedges, for serving

Rinse and dry scallops and let set at room temperature for 10 minutes before cooking.

In a 12 inch sauté pan, heat olive oil over medium high heat until oil ripples and just begins to smoke.

Sprinkle scallops lightly with salt and pepper.

Place scallops into the hot pan without crowding. Gently press scallops with a spatula to make direct contact with the pan.

Dear scallops with out moving them, continuing to cook until bottoms are a rich golden brown 3 - 3 1/2 minutes.

Add 2 tablespoons butter to the pan. Turn the scallops over and cook the second side. Use a spoon to baste the scallops with the butter, tilting the pan to collect the butter as needed.

When the scallops are opaque in color and firm to the touch, about 1 - 2 minutes, turn off the heat and transfer to a plate, do not discard pan.

In the same pan used for cooking the scallops turn heat to medium. Add garlic and cook for 1 minute, until fragrant but not browned.

Increase heat to medium-high heat and add wine. Simmer wine, stirring as needed until the wine is reduced by half, about 3 minutes. Then add the lemon juice and capers. Cook for a minute then remove from heat and stir in the remaining 2 tablespoons of butter and stir to make the sauce.

Turn heat to medium and add scallops back to pan, cook until warm, 2 minutes. Taste the sauce and season with salt and pepper as needed.

Serve over your vegetable of choice and sprinkle with chopped parsley. If desired with a couple of lemon wedges.

PAN SEARED SEA BASS WITH LEMON CAPER SAUCE

Makes 2 Servings

Preparation: 10 minutes , Cook Time: 12 minutes

Guenther could eat this everyday, I think his favorite sauce is Lemon Caper. You could easily substitute any fish you like instead of sea bass. I make a little extra sauce for we can drizzle it over the vegetables I serve with it.



1 pound sea bass skinned, cut into 2 pieces
4 tablespoons butter divided
1 tablespoon extra virgin olive oil
1/2 teaspoon salt
few grinds pepper
3-4 slices lemons

2 teaspoons garlic finely chopped
1/4 cup white wine such as Chardonnay
2 tablespoons lemon juice
2 tablespoons capers drained
2 tablespoons fresh flat leaf parsley chopped

Salt the top of the fish with just a small sprinkle of sea salt.

Place 2 tablespoons of butter and the olive oil in a medium to large skillet or sauté pan and heat over medium heat.

Swirl the butter and oil around and once it starts to slightly brown, add the fish top side down. Sprinkle the side facing up with the rest of the salt and the pepper. Cook for 5 minutes then using one or two spatulas, gently flip over being careful not to splash hot fat.

Add the lemon slices to the pan and the fish cooks and cook the fish about 3 -5 minutes more. (If your fish is thick you gift have to lower the heat and cover the pan with a lid.). You want to stop the cooking just before it is done as it will finish cooking while it sets.

Using one or two fish turners, remove the fish to a platter along with the cooked lemon slices.

Pour remaining fat into a small bowl, let set for a minute so burned bits sink to the bottom then skim off a few tablespoons of the fat at the top and place back into the pan.

Keep the heat at medium and add the garlic and cook one minute. Add the wine and cook to evaporate almost all of it. Then add the lemon juice, capers and parsley. Cook for a minute then remove from the heat and stir in the remaining 2 tablespoons of butter and stir to make the sauce.

Put the fish back into the pan along with any liquid from the platter, bring heat back to medium and use a spoon to spoon the sauce over the top and cook for 30 seconds then remove to a platter and serve.

Serve with the cooked lemon slices and some of the leftover sauce spooned over the top.

PARCHMENT PAPER BAKED SALMON WITH ASPARAGUS LEMON AND DILL

Makes 4 Servings

Preparation: 10 min , Cook Time: 10 min

I love cooking in parchment paper. This could be done in one packet if desired, but it is so much more fun to serve each person their own little gift!

Calories for the package are 401, and you don't really need anything else with this.

There are many videos on how to fold parchment packets.



36 - 40 spears fresh asparagus ends removed
4 6 ounce salmon fillets, skin removed
4 tablespoons extra virgin olive oil

salt & pepper to taste
8 sprigs fresh dill plus more for garnish if desired
1 large lemon sliced thinly

Preheat your oven to 400 degrees and place large rectangular piece of parchment paper on your work surface, or 4 if doing individual.

Place about 8 - 10 asparagus spears in the center but slightly off to one side of the parchment paper. Place a salmon fillet over the asparagus, drizzle with a little bit of olive oil, season with salt and pepper then top with 3 slices of lemon and a couple of dill fronds.

Fold parchment paper over the salmon and seal the edges by making overlapping folds all around the edge. At the end, tuck the final crease under the pouch to secure the seal. Repeat 3 more times with remaining ingredients. Place pouches on a baking sheet.

Bake in the preheated oven for 10 - 12 minutes. Remove from oven, let sit for 5 minutes and then carefully cut open the parchment paper. Garnish with addition fresh dill, if desired, and serve immediately.

ROASTED COD WITH POTATOES AND AIOLI

Makes 4 Servings

Cook Time: 35 minutes

this is a William Sonoma recipe and was so easy and so tasty, especially the aioli! The aioli would be great with so many things, like calamari, fries, salmon.....



3 or 4 cloves garlic
 kosher salt
 1 large egg
 1 teaspoon fresh lemon juice
 1 teaspoon white wine vinegar
 1 teaspoon Dijon style mustard
 2 - 4 drops green jalapeño chili sauce
 white pepper ground

1/2 cup [duplicate 1] canola oil
 1/4 cup [duplicate 1] extra virgin olive oil
 1 pound fingerling or small Yukon gold potatoes
 1 tablespoon extra virgin olive oil
 kosher salt and pepper
 4 cod filets 6 - 7 ounces each
 sweet paprika

To make the aioli: mince the garlic with 1/2 tsp salt. Place in food processor, add the egg, lemon juice, vinegar, mustard, chili sauce and 1/8 tsp of white pepper and process until blended. Add canola and olive oil to measuring cup and slowly pour into processor while running and blend until the consistency of mayonnaise.

Preheat oven to 400 degrees. Toss potatoes with 1 tbsp olive oil and season with salt and pepper. Line a baking sheet with heavy duty aluminum foil. Place the potatoes on one side of pan and bake for 20-25 minutes until blade of knife goes in fairly easy but potatoes are still a little firm.

Meanwhile, pat the cod with paper towel to dry, brush both sides with olive oil and season with salt and pepper. Season one side only with paprika. Place on empty side of pan and roast 8 - 10 minutes or until fish starts to flake and pull apart.

Spoon the aioli into a ramekin and serve immediately.

SALMON WITH MUSTARD SAUCE

Makes 4 Servings

Preparation: 10 minutes , Cook Time: 12 - 15 minutes

Really yummy salmon. I would say if you are making this for 2, I would half the sauce.



4 salmon fillets
1/4 teaspoon pepper
1 cup [duplicate 1] white wine dry
2 shallots minced
3 tablespoons fresh dill weed minced

1/4 cup [duplicate 1] nonfat plain yogurt
1/4 cup [duplicate 1] Dijon style mustard
2 tablespoons honey
1/8 cup [duplicate 1] lemon juice

Preheat oven to 400 degrees.

Put salmon fillets in large, deep baking pan. Sprinkle with salt and pepper and cover with wine. Sprinkle with minced shallots.

Bake for 12 - 15 minutes, basting often with the wine in the pan.

While salmon is baking, in a small bowl mix together dill, yogurt, mustard, honey and lemon juice until smooth,

After salmon is done, serve with creamy mustard sauce over top.

SEA BASS & CONFETTI VEGETABLES IN LEMON BUTTER SAUCE

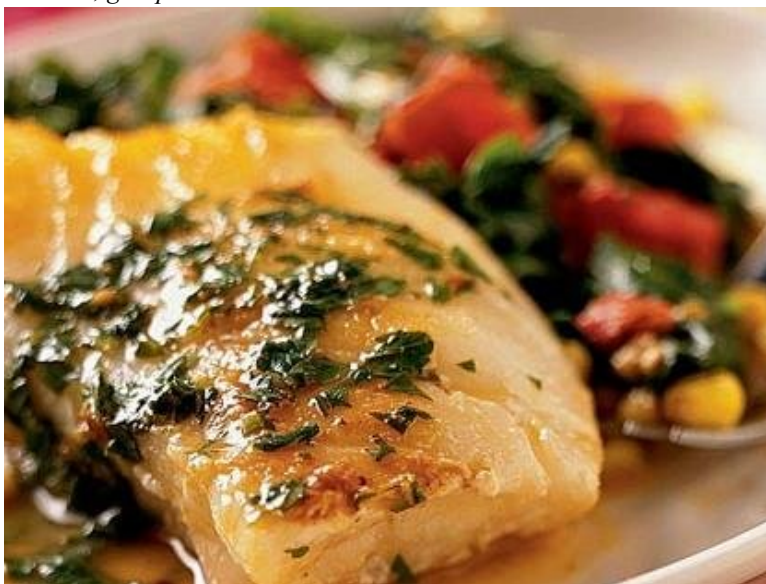
Makes 2 Servings

Preparation: 10 min , Cook Time: 15 min

OMG! This recipe is amazing, one of the best seafood recipes ever!! Came from www.allrecipes.com

Very easy!

You could easily substitute cod, grouper or hailbut!



2 sea bass
1/2 teaspoon salt
cooking spray
1/4 cup [duplicate 1] dry white wine
2 teaspoons lemon juice
1 tablespoon parsley chopped

1 teaspoon butter
1/2 cup [duplicate 1] corn frozen
1/2 cup [duplicate 1] Italian plum tomatoes
chopped
5 ounces coarsley chopped

Sprinkle fish with salt. Heat a large nonstick skillet coated with cooking spray over medium-high heat. Add fish to pan; cook 5 minutes on each side or until fish flakes easily when tested with a fork. Remove fish from pan, place one filet on each plate and keep warm.

Add wine and juice to pan; cook over medium-high heat 2 minutes. Remove from heat; stir in parsley and butter. Drizzle sauce over fillets, reserving a small amount to top vegetables.

Add corn to pan; cook 2 minutes. Add the tomato and spinach to pan; cook 1 minute or until spinach wilts. Arrange vegetables neatly around fish and drizzle some of sauce over vegetables and serve!

SEARED SCALLOPS AND ROASTED BROCCOLI STEAKS WITH TOMATO BUTTER AND TAPENADE

Makes 4 Servings

So I saw this recipe that did not include the scallops and immediately thought it would be perfect with scallops! I think roasted shrimp or your choice of fish would also be great with this recipe.



2 ounces white bread cut into bite size pieces
(about
1 cup)
6 tablespoons olive oil divided
3 1/2 teaspoons kosher salt divided
1 3/4 teaspoons black pepper divided
2 medium broccoli heads stems trimmed to 3
inches
and heads cut lengthwise into 3/4 inch steaks
2 cups cherry tomatoes about 10 ounces
1 small red onion cut into 1 inch wedges, root

4 - 8 tablespoons unsalted vegetable broth

2 tablespoons chilled, unsalted Land O Lakes
Salted Whipped Butter cut into 1/2 inch pieces
1/4 cup jarred tapenade olive or tomato
sea scallops quantity depends on how many you
want to make I do 7, 3 for me 4 for Guenther

1 tablespoon butter
1 tablespoon olive oil
2 cloves garlic dill pickles peeled and smashed

trimmed

Preheat oven to 475 degrees. Toss together the bread, 2 tablespoons oil, 1/2 teaspoon salt and 1/4 teaspoon pepper on a rimmed baking sheet. Bake in oven until bread is golden brown, tossing after 3 minutes. Keep an eye on it so the bread doesn't burn. Remove from oven, set aside.

Reduce oven temperature to 425 degrees. Place a rimmed baking sheet in the oven and let heat for 10 minutes. Toss the tomatoes, broccoli, garlic and onions in remaining 1/4 cup oil, 2 teaspoons salt and 1 teaspoon pepper. Arrange mixture in a single layer on preheated and pan. Bake at 425 degrees until broccoli is tender and charred in spots, 20-25 minutes, flipping broccoli and onion after 10 minutes. Remove from oven.

Heat 1 tablespoon of butter and 1 tablespoon olive oil over med-high heat in pan big enough to hold scallops without them touching. Pat scallops dry and sprinkle with salt and pepper. When pan is ready place scallops in pan and cook until nicely seared, trying not to move them too much, turn over and wear other side. DO NOT over cook, approximately 5 minutes total.

While scallops are heating add tomatoes, onion, garlic and a little bit of vegetable stock to a blender and purée. Add more protein to achieve your desired consistency. Add butter and purée until melted and mixed. Stir in 1 teaspoon salt and remaining 1/3 teaspoon pepper. Taste for seasoning and adjust to your liking.

Spoon about 1/4 cup of the sauce onto 4 plates. Place scallops on half of the sauce and broccoli steaks on other half. Top with tapenade and, toasted bread crumbs

SEARED SCALLOPS WITH BROWN BUTTER AND LEMON PAN SAUCE

Makes 4 Servings

ONE OF THE BEST EVER SCALLOP DISHES!

I PROMISE YOU WON'T BE LET DOWN!



3 lemons
handful chives small handful
12 large, dry sea scallops
salt & pepper to taste

extra virgin olive oil or vegetable oil
3 tablespoons unsalted butter cut into pieces
2 teaspoons drained capers

Cut 2 lemons in half and squeeze juice into a measuring glass or small bowl; you should have 1/4 cup juice. Set aside. Using a paring knife, cut ends off remaining lemon to expose flesh. Upend lemon a cut end and remove peel and white pith from lemons; discard. Cut between membranes to release segments into bowl with juice; squeeze membranes to get any last drops of juice. Fish out any seeds; set aside. Thinly slice chives and place in a small bowl; set aside.

Pull side muscle off scallops, if needed; pat dry. Season lightly on both sides with salt and pepper. Heat a large skillet, preferably stainless steel, over medium-high heat. Pour in oil to lightly coat surface; heat until it shimmers and you see first wisps of smoke. Swiftly place scallops into skillet, flat side down, and cook without touching, tossing, or fussing until underside is deep golden brown, 3 -4 minutes. Use a thin spatula or tongs to gently turn over; if they resist, cook another 30 seconds and try again. Cook on second side until flesh at top and bottom looks opaque but there is still a faintly translucent strip in the middle, 1 - 2 minutes, depending on the size of the scallops. Transfer scallops to a plate and keep warm.

Pour off any oil in skillet and set over medium heat. Add butter and cook, swirling, until butter foams, then browns, about 2 minutes. Add reserved lemon juice and segments; energetically stir and swirl pan to emulsify sauce. Mix in capers and reserved chives and spoon pan sauce around and over scallops.

SHRIMP AND GRITS WITH TOMATO LOBSTER SAUCE

Makes 2 Servings

Preparation: 20 min.

This recipe comes from the cookbook SKI TOWN APRES, an amazing cookbook!

A little work but well worth it! Costco had 2 - 4 a pound shrimp and they were perfect for this recipe!

I will definitely make this again, it is a gorgeous dish to present!

I ordered lobster stock from Amazon, but some stores have it!



1/2 red onion julienned
2 tablespoons oil or bacon fat, if you have
1/4 jalapeño pepper minced, more if you want more
heat
1/2 roasted red pepper julienned
pinch red pepper flakes
pinch cayenne pepper
pinch cumin
1/2 teaspoon ` salt
pinch pepper
4 sprigs thyme [duplicate 1] tied together
1/2 bay leaf
2 cups lobster stock

1 cup [duplicate 1] tomato sauce
1 pound shrimp the biggest you can find
4 tablespoons butter
1 tablespoon shallots minced
4 tablespoons parsley chopped
1 tablespoon shallots minced
1/2 cup [duplicate 1] quick cooking grits
1 cup [duplicate 1] chicken stock
1/2 cup [duplicate 1] butter

TOMATO LOBSTER SAUCE: Heat oil or bacon fat in large sauce pan, sweat onions and jalapeno pepper until soft. Add roasted red pepper, dry spices, salt and pepper. Then add lobster stock and tomato juice. Simmer and cook on low for 20 minutes.

When sauce is almost done, do shrimp and grits.

SHRIMP: Preheat a saute pan on medium high heat and melt butter. Then, add shrimp, saute 2 - 3 minutes on one side, or until shrimp are pink. Flip shrimp and finish cooking. Once shrimp are mostly cooked, add shallots, lemon juice and parsley.

GRITS: Sweet shallots in a small amount of the butter until translucent. Add chicken stock and bring to a boil with salt and pepper. When liquid comes to a boil, add a little more butter. Slowly whisk in grits. Cook grits on

medium high heat until they start to thicken. Whisk constantly, ensuring grits don't clump. When grits are fully cooked, whisk in remaining butter to finish. Adjust seasoning with salt and pepper.

TO SERVE: In the center of 2 warm plates, make a small mound of grits. Neatly spoon the Tomato Lobster Sauce around the grits. Place shrimp on top of grits and dress with the shallot lemon butter sauce from the saute pan. Sprinkle with a little chopped parsley.

SHRIMP FAJITA LETTUCE WRAPS

Was looking for a low carb, healthy Super Bowl Snack and made these. They were not disappointing! Would be could with chicken also! Recipe found at Lifemadesimilar.com



1 tablespoon paprika smoked
1/2 teaspoon oregano
1/2 teaspoon cumin
1/4 teaspoon garlic powder
 salt & pepper to taste
1 tablespoon olive oil
1 pound medium shrimp shelled and deveined

3 tablespoons lime juice [duplicate 1]
3-4 tablespoons cilantro chopped
1/2 medium onion sliced thinly
1 1/2 - 2 medium green bell peppers or mix of colors, I used red and yellow, thinly sliced
1 head butter lettuce leaves, washed and dried
 sliced avocado and lime wedges for serving

Combine the paprika, oregano, cumin, garlic powder, salt and pepper in a small bowl. Pour half of the seasoning, 1/2 tablespoon lime juice and 1 tablespoon cilantro over shrimp. Toss to coat.

In a medium skillet, heat half tablespoon of oil over medium-high heat. Add shrimp and cook until golden and opaque, about 2 - 4 minutes. Transfer to a plate and set aside.

Heat remaining oil in the same skillet. Add the sliced onions and cook for a minute, until fragrant. Add the bell peppers and remaining seasoning mix and cook for another 2 - 4 minutes or until desired tenderness. Return cooked shrimp back to the pan and add remaining lime juice and chopped cilantro. Toss to coat and remove from heat.

Assemble lettuce wraps by placing a spoonful of shrimp/vegetable filling into the center of each leaf. Top with avocado of your favorite toppings.

SHRIMP-CHORIZO STREET TACOS

Preparation: 20 minutes , Cook Time: 10 minutes

Yield: 24 tacos

These were absolutely wonderful! The chorizo flavored the shrimp just right and the slaw was perfect. Great to make for a get together and assemble the tacos and serve standing up in a appropriate size pan. Serve with lime wedges.



1/2 pound ground chorizo sausages
2 tablespoons olive oil divided
1 1/2 pounds peeled and deveined shrimp raw, medium size
16 ounces package coleslaw mix tricolored
1/4 cup [duplicate 1] cilantro chopped

1/3 cup [duplicate 1] creme fraiche or sour cream
2 tablespoons fresh lime juice [duplicate 1]
1/4 teaspoon salt and pepper
1/4 teaspoon pepperoni I
24 corn corn tortillas

Cook chorizo in 1 tablespoon hot oil in a large nonstick skillet 6 - 8 minutes or until browned and crumbly. Add shrimp; cook 1 - 2 minutes or until shrimp turn pink.

Meanwhile, combine slaw, cilantro, creme fraiche, lime juice, 1 tablespoon oil, salt and pepper in bowl.

Heat tortillas according to package directions. Top each tortilla with shrimp-chorizo mixture and slaw and place, standing up in a serving bowl.

SPICY GRILLED CALAMARI

Makes 4 Servings

YUMMMMMMM! Such a fun and great recipe!

Good as an appetizer or a main dish. Serving size is as an appetizer.

I would save out a little of the marinade to brush on the sides of some bread like Ciabatta, brush it on and then grill to you get nice grill marks. Slice and serve.



1 pound baby squid tubes and tentacles
2 teaspoons smoked paprika
1 teaspoon cumin
1/2 teaspoon salt
1/2 teaspoon pepper
1 pinch cayenne pepper

1 clove garlic minced
1 lemon
1/4 cup [duplicate 1] olive oil
bamboo skewer
lemon wedges for garnish

In a small mixing bowl, combine smoked paprika, cumin, salt, pepper, cayenne and garlic, along with zest from the lemon. Add 1/4 cup olive oil, stirring until you have a smooth, runny paste.

Juice the zested lemon into a second small bowl. Spoon in 2 tbsps of the paprika paste and stir until combined. Cover and set aside.

Pour the remaining paprika paste into a large zip lock bag. Add squid and toss to coat evenly with marinade. Seal the bag closed and transfer to the refrigerator to marinate for 30 minutes.

While the squid is marinating, soak bamboo skewers in cold water to prevent from charring and preheat the grill on high heat.

After 30 minutes, remove the squid bodies and tentacles from the marinade and gently thread onto skewers. I like to use 2 skewers to prevent the food from spinning around. Discard the marinade.

Place the skewers directly onto the grill and cook for about 2 - 3 minutes per side or just until the squid turns opaque. Remove squid from heat immediately, and drizzle with the lemon juice and paprika mixture.

Garnish with lemon wedges and serve with the grilled bread slices.

SPICY SHRIMP TACOS WITH CILANTRO LIME DRESSING

So I had some left over large, precooked shrimp that I bought at Costco for a holiday party. Found this recipe and used them - perfect!!! Loved the dressing that was drizzle over the top! Best served with some homemade guacamole and a big cold margarita!



precooked, shell removed shrimp quantity will be based on how many tacos you want to make
corn tortilla quantity based on how many you are making and if you like to double up on shells
cabbage shredded
1/4 teaspoon chili powder
1/4 teaspoon paprika
1/8 teaspoon cayenne pepper omit if you want it less

spicy
olive oil
cilantro chopped for serving
avocado diced, for serving
lime wedge, for serving
Cilantro Lime Dressing for serving, recipe in this book

Place 1 - 2 tables of olive oil in a medium size skillet. Add the shrimp and spices, mix together and cook for about 2 minutes, if you are using pre-cooked shrimp, then you are basically just heating them up. If you are using raw shrimp, then increase your cooking time by a couple of minutes.

Heat the tortillas how you prefer, I like using the grill the best, but you can use a hot pan sprayed with cooking oil or even the microwave. Keep hot for serving!

To serve, double up corn tortillas, place some shredded cabbage and shrimp in the tortillas. Top as desired with fresh cilantro, avocado and drizzle with dressing.

THAI BASIL SALMON CURRY

Bought some amazing Thai Ginger Citrus Linguini at the Vail Farmers Market and found this recipe to use with it. Traditionally you would serve it over rice but it was great with the pasta. If you want to be a little fancy serve each bowl with a little of the fresh herbs and a lime slice on top of each bowl.



1/4 cup [duplicate 1] sesame oil
4 small shallots chopped
4 cloves garlic minced or grated
1 pinch fresh ginger grated
squeeze fresh lemon juice
2 green onions chopped
1 cup [duplicate 1] mixed wild mushrooms torn
2 - 3 tablespoons Thai red curry paste
2 (14-ounce) cans full fat coconut milk
1 tablespoon fish sauce
2 teaspoons honey simple syrup

4 skinless salmon fillets
2 cups bok choy roughly chopped, you can substitute kale
1 lime juice [duplicate 1] the zest and juice
1/4 cup [duplicate 1] cilantro or basil, roughly chopped
1 carrot julienned
1 package linguini cooked
roasted cashew nuts chopped for serving
lime juice [duplicate 1] for serving

Heat the sesame oil in a large skillet over high heat. Add the shallots, garlic, ginger and green onions. Cook 5 - 8 minutes until they are fragrant and beginning to caramelize. Stir in lemon juice.

Stir in the mushrooms and carrots and continue to cook another 5 minutes. Add the curry paste and cook until fragrant about 1 minute.

Add the coconut milk, fish sauce and honey. Stir to combine, bringing the mixture to a boil, add the salmon and the greens. Cover and cook 5 - 8 minutes or until the salmon is cooked to your desired doneness.

Remove from the heat and stir in the lime zest, lime juice, cilantro and/or basil.

To serve, divide the pasta among bowls and spoon the curry overtop. Top with cashews and lime juice. Enjoy.

SIDES

What is your favorite side dish? It is creamy mashed potatoes, yummy smoked baked beans or sweet fresh corn on the cob?



BEST EVER SAUSAGE, SAGE AND APPLE STUFFING

Makes 6 Servings

Preparation: 7 mins. , Cook Time: 15 - 20 mins.

WWW.THECOMFORTOFCOOKING.COM is where I found this recipe. It is absolutely wonderful. You can change up the flavor profile by using different sausages.

The best thing about this recipe might be how good it tastes when you crisp it up in a fry pan and top it with a poached egg! I actually make it just for that purpose and divide ad freeze.



1 teaspoon olive oil
1 pound Italian sausage casings removed, or sausage of your choice
2 tablespoons butter unsalted
2 stalks celery thinly sliced
1/2 yellow onion chopped
1 tart apple such as granny smith or pink lady,

cored and chopped
1/2 teaspoon sage dried
1/2 teaspoon salt
1/2 teaspoon pepper
1 1/2 cups chicken broth [duplicate 1] low sodium
1 large egg beaten
3 cups cubed bread toasted or dry stuffing mix

Preheat oven to 375 degrees. Lightly coat an 8x8 inch pan or other medium sized pan with cooking spray.

In a large skillet, heat olive oil over medium-high heat. Add sausage and cook, crumbling with a spoon. Once sausage begins to brown, add butter, celery, onion, apple, sage, salt and pepper. Cook, stirring often, until vegetables are tender, 5 - 7 minutes. Remove from heat, stir in broth and egg. Add stuffing mix and stir to combine.

Pour into prepared baking dish and cover with foil, bake for 15 minutes more, remove foil and bake until crisp, 15 - 20 minutes more.

CAULIFLOWER PILAF

Wow, how much do I love this! Totally takes the place of a starch in your dinner! Will be making this often, thanks bunsinmyoven.com!

If your head of cauliflower is really big you might have to add a little more broth and heavy cream.

Side note, that this is absolutely amazing cold also.



1 head large cauliflower
4 slices bacon diced
2 cloves garlic diced
1/2 cup [duplicate 1] chicken broth [duplicate 1]

1/4 cup [duplicate 1] heavy cream
1/2 cup [duplicate 1] Parmesan cheese shaved
2 tablespoons parsley minced
salt and pepper to taste

Chop the cauliflower into large florets and adds to the bowl of a food processor. Process u til you have rice size pieces. Alternately use one pound bag of riced cauliflower.

Heat a large skillet over medium heat. Add bacon to the skillet and fry until crips, stirring often. Drain the grease.

Add the garlic to the skillet and cook for 1 minute.

Add the cauliflower rice and chicken broth and stir to combine. Bring to a boil, reduce to a simmer and cover. Cook 5 minutes or until cauliflower is tender.

Move the lid and continue cooking, stirring occasionally, until the chicken broth has evaporated about 5 more minutes. Stir in heavy cream, Parmesan, parsley, salt and pepper. Serve immediately

CREAMY SLOW COOKER MASHED POTATOES

Preparation: 10 minutes , Cook Time: 4 - 8 hours

These slow cooker mashed potatoes are incredibly easy to make! With a hint of garlic and parmesan cheese, this will become your fave recipe! I love the Cafe Delites blog!



5 pounds potatoes Yukon gold preferred, peeled, cut into 1 1/2 pieces
1 cup [duplicate 1] chicken broth [duplicate 1]

4 cloves garlic crushed
1/3 cup [duplicate 1] butter diced

2/3 cup [duplicate 1] sour cream you can use light
1/3 - 1/2 cup [duplicate 1] milk [duplicate 1] hot
1/2 cup [duplicate 1] Parmesan cheese freshly grated
pepper to taste

Place the potatoes, broth, garlic and butter into a 6 quart slow cooker. Season with salt; mix together and cover with lid. Cook on HIGH setting for 4 hours or LOW setting for 7-8 hours, until very tender.

Mash potatoes with a potato masher, stir the sour cream and milk until well combined and creamy (add more milk if necessary). Stir in the parmesan cheese and pepper if needed.

Keep on low or warm setting until ready to serve.

DUTCH'S WICKED BAKED BEANS

Makes 8 Servings

Preparation: 15 min. , Cook Time: 3 hrs.

These are absolutely the best smoked beans ever!!!! Everyone goes crazy over these!

I love to make a batch or two at a time, freeze them in serving sizes so we have them for the winter.

This recipe came from Lang BBQ Smokers



6 - 8 strips bacon cut into 1/2 inch pieces
1/2 medium onion diced
1/2 green bell pepper diced
1 - 2 jalapeño peppers diced
55 ounces Bush's Baked Beans Original

8 ounces pineapple chunks
1 cup [duplicate 1] brown sugar packed
1 cup [duplicate 1] ketchup
1/2 - 1 tablespoon dry mustard

Saute bacon pieces in fry pan until crispy and remove from pan with a slotted spoon.

Saute onion, bell pepper and jalapeno pepper until tender.

In a large foil pan, deep 9 inch square, combine beans, pineapple, brown sugar, ketchup and dry mustard. Stir in bacon pieces and vegetables. Add additional ketchup if you think it is too dry.

Place in a 220-250 degree smoker for 2 1/2 to 3 hours (make sure temperature of beans reaches 160).

Alternately you could bake these in a 350 degree oven for 1 hour.

GERMAN CUCUMBER-DILL SALAD (GURKENSALAT)

Preparation: 15 minutes

The perfect salad to serve along with grilled brats!

Guenther would eat this every day, just like his mom use to make!

Leftovers store in the refrigerator for a couple of days, but after a prolonged time in the marinade, the cucumbers will start to break down.



1 english cucumber seeds removed
3 tablespoons apple cider vinegar
1 tablespoon sugar or to taste
1/4 teaspoon salt

1/4 teaspoon black pepper
1 small red onion thinly sliced and broken into rings, optional
3 tablespoons fresh dill weed chopped

Rinse and dry the cucumber, if unwaxed, you can leave the skin on, I like to run a peeler down the skin 3 times leaving some skin and some cucumber showing.

Using a mandolin slice cucumber into thin even slices, they should be almost see through. Set aside.

Make the dressing by placing the vinegar, sugar, salt and pepper in a serving bowl and whisk it until the sugar completely dissolves.

Add the sliced cucumber, red onion rings and chopped dill and toss well. Marinate for 5 or more minutes and serve.

GERMAN RED CABBAGE

Guenther grew up eating this and it is something we both love. I like to make this with Beef Roluden, which is in this book and buttered egg noodles, A little peach Kuchen for dessert makes the perfect German dinner.

This is a great recipe to make in your slow cooker.



1 head medium red cabbage shredded
2 - 3 tablespoons butter oil or lard
1 large onions diced
3 apples peeled, cored, shredded or chopped
1/2 cup [duplicate 1] red wine optional
3 tablespoons cider vinegar

1 teaspoon salt
2 teaspoons sugar
1/2 teaspoon nutmeg ground
1/4 teaspoon black pepper freshly ground
2 tablespoons lemon juice
2 tablespoons cornstarch

In large pot, heat butter, lightly sauté onion.

Add red cabbage and apples. Continue to sauté for several minutes.

Add 1 cup water, optional red wine, cider vinegar, sugar, salt, nutmeg and pepper. Stir. Bring to simmer, cover. Simmer about 30-60 minutes or until cabbage is tender.

Add lemon juice. Taste and season with more salt, nutmeg, pepper, sugar and vinegar as needed.

Mix about 2 tbsp cornstarch with cold water and slowly stir in just enough to thicken red cabbage liquid. Serve.

If you are using a slow cooker, cook on low for about 6 hours, cut back on the water to maybe half. Keeps nice and warm till ready to serve.

GRILLED HERB POTATOES

Makes 4 Servings

Preparation: 5 minutes , Cook Time: 20 minutes

Such an easy recipe from GourmetMagazine. Great with any protein, I will make this often.



2 pounds large Yukon gold potatoes
1/4 cup [duplicate 1] mixed herbs, such as parsley, chives, rosemary and oregano

2 cloves garlic smashed
1/3 cup [duplicate 1] extra virgin olive oil
1 wedge lemon juice plus more additions for serving

Prepare a gas grill for direct heat cooking over medium high heat.

Cut potatoes into 1/2 inch thick slices and cook in a large pot of well-salted boiling water 10 minutes (potatoes will not be cooked through).

Meanwhile stir together herbs, garlic, oil, 1/2 tsp salt and 1/4 tsp pepper in a large shallow dish.

Drain potatoes well and transfer to herb oil, tossing gently to coat.

Transfer potatoes to grill, letting excess oil drip into dish (reserve oil in dish). Grill potatoes, covered, turning once or twice, until tender, about 5 minutes total. Return potatoes to dish and toss again with herb oil. Squeeze lemon wedge over potatoes. Season with salt and pepper and serve with additional lemon wedges.

GRILLED POTATO SKINS

Yield: 8 wedges

This was such a pleasant surprise!!!! Easy to make and you could definitely change up the flavor profile.

I think this would be a great thing to make as an appetizer also, you could even use baby potatoes sir you want.



3 large baking potatoes cleaned and dried
3 tablespoons butter melted
1 - 2 teaspoons rosemary minced, or 1/2 tsp dried crushed
1/2 teaspoon kosher salt

1/2 teaspoon black pepper
1/8 teaspoon garlic powder
1 cup Cheddar cheese shredded
3 slices bacon cooked and crumbled
2 green onions chopped

Cut each potato lengthwise into wedges.

Cut away the white portion, leaving 1/4 inches on the potato skins.

Place skins on a microwave-safe plate. Microwave, uncovered, on high for 8-10 minutes or until tender.

Combine melted butter, rosemary, garlic powder, salt & pepper.

Brush over both sides of potato skins.

Grill potatoes, skin side up, uncovered, over direct medium heat for 2-3 minutes or until lightly browned.

Turn potatoes over and grill 2-3 minutes longer.

Top with cheese, cover and grill 2-3 minutes longer or until cheese is melted.

Sprinkle with bacon and onions.

Serve with sour cream.

HALLOUMI AND VEGETABLE SKEWERS

These skewers were wonderful! I served them with some Greek Marinated Chicken Breasts and Tzatziki, which you will find the recipes in this book. Loved all the flavors. You could easily make this a vegetarian meal by serving with warm pitas as a gyro.

Halloumi cheese is awesome! You can grill it and it won't melt but get golden on the outside and warm on the inside!



1/4 cup olive oil
2 tablespoons fresh lemon juice plus one additional
lemon cut into wedges for serving
2 tablespoons red wine vinegar
2 teaspoons garlic minced
2 teaspoons dried oregano
salt & pepper to taste

1 pound halloumi cheese cut into 3/4 inch cubes
2 medium zucchini cut into 1/2 inch rounds
2 medium red onions peeled and cut into 3/4 inch chunks
1 pint grape tomatoes
wooden skewers soaked in water for at least 30 minutes prior to use

Whisk together oil, lemon juice, vinegar, garlic and oregano in a large bowl. Season to taste with salt and pepper.

Add cheese, zucchini, onion and tomatoes, and toss to combine. I like to let marinate in the fridge for a little bit.

Alternatively thread cheese, zucchini, onion and tomatoes on skewers.

Grill skewers on clean and oiled grates, directly over heat until cheese browns and zucchini has slightly softened, 3 - 5 minutes per side. Remove skewers from the grill to a serving platter. Squeeze lemon wedges over skewers and serve immediately.

PARMESAN ROASTED BROCCOLI WITH BALSAMIC DRIZZLE

Makes 4 Servings

Preparation: 10 minutes , Cook Time: 25 minutes

Really simple and tasty side dish.



1 pound Broccoli florets cut into bite size pieces
2 tablespoons extra virgin olive oil
salt
1/2 cup [duplicate 1] Parmesan cheese grated
1 - 2 tablespoons thick balsamic vinegar
[duplicate

1]
lemon zest from 1/2 - 1 lemons
pinch red pepper flakes omit if sensitive to spice
pinch salt and pepper

Preheat the oven to 400 degrees. Line a large, rimmed baking sheet with parchment paper so you don't end up with cheese stuck to your pan.

On the prepared baking sheet, toss the broccoli with the oil until all of the florets are lightly coated. Arrange them in an even layer across the pan, then sprinkle salt lightly on top.

Bake for 15 minutes, then remove the pan from the oven. Toss the broccoli with a spatula and arrange it in an even layer across the pan again. Sprinkle the parmesan over the broccoli, then return the pan to the oven. Bake for 10 more minutes, or until the florets are turning deeply golden on the edges and the parmesan is golden and bubbly.

Drizzle balsamic lightly over the broccoli and grate lemon zest on top to taste. Sprinkle with a pinch of red pepper flakes and salt.

This side dish is best served warm, but you can store leftovers in the refrigerator for several days. Gently reheat in the microwave before serving!

SAUTEED GREEN BEANS WITH MUSHROOMS AND CAMELIZED CIPOLLINI ONIONS

Makes 6 Servings

Preparation: 1 hour , Cook Time: 1 hr 15 min.

Recipe from www.Seriouseats.com

Made this for Thanksgiving 2017 and it was wonderful.

Would be a great side with a nice grilled t-bone!



4 tablespoons unsalted butter divided
1 pound trimmed and peeled

2 pounds green beans trimmed
2 tablespoons vegetable oil
1 pound washed, trimmed and cut into quarters

1 medium shallot finely chopped
4 cloves medium garlic minced, about 4 tsps
1 teaspoon fresh thyme [duplicate 1]
1 teaspoon soy sauce
1 teaspoon lemon juice

Melt 3 tablespoons butter in a large non-stick or cast iron skillet over medium heat. Add cipollini onions, season with salt and pepper, reduce heat to low, and cook, turning occasionally, until onions are a deep, caramel brown, about 45 minutes total.

Meanwhile, bring a large pot of salted water to a boil. Add beans and cook until tender-crisp, about 3 minutes. Drain and run under cool running water until cold. Set aside.

Heat oil in a large saucepan over high heat until lightly smoking. Add mushrooms and cook, stirring occasionally, until they've released all their liquid and are browned, about 10 minutes total, reducing heat if oil starts to smoke excessively. Season to taste with salt and pepper. Add shallots, garlic, thyme and remaining tablespoon butter and cook, stirring, until fragrant, about 30 seconds. Add soy sauce to combine.

Add green beans, onions, and lemon juice to mushrooms and toss to reheat and combine. Serve immediately.

TRUFFLED GARLIC RED MASHED POTATOES

Makes 4 Servings

Preparation: 10 minutes , Cook Time: 35 minutes

OMG, you don't need gravy on these potatoes! I made potato pancakes with what was left for the next day!



5 medium red potatoes
5 cloves garlic mnced
2 tablespoons butter
1 1/2 cups heavy cream
1/2 cup [duplicate 1] milk [duplicate 1]

1/4 teaspoon black pepper
2 1/2 teaspoons truffle salt
1 1/2 tablespoons truffle oil
parsley chopped, for garnish, if desired

Clean your potatoes well. Remove all of your bruised areas and spuds from your potatoes, Then cut the potatoes in quarters. Boil your potatoes in a large pot of boiling water for 25 - 30 minutes or until potatoes are tender.

Once your potatoes are cooked, remove from heat, and start working on your seasonings for they potatoes.

In a medium sauce pan, add your butter, melt the butter on medium heat. Then, add your garlic to the melted butter and cook the garlic for about 1 minute.

Then add your milk,heavy cream to the garlic butter mixture. Just cook for about one minute. Now drain the water from your cooked potatoes.

After draining the water from your potatoes, add your sauce mixture, truffle salt, pepper and truffle oil to the potatoes.

Then, mash that potatoes with a potato masher to desired consistency. Sprinkle a little chopped parsley on top if desired. And serve!

ALL THINGS SWEET

So I notice in putting this cookbook together that I haven't been baking as much as I have in the past (good or bad?). So I decided to just make one chapter full of sweet things.

Sometimes when you are baking you just have to sneak a little of the ingredients - I think you call that quality control!



BLUEBERRY LEMON CHEESECAKE CAKE

Makes 16 Servings

AWESOME, AWESOME, AWESOME!

Beautiful and not too sweet!



1/4 cup [duplicate 1] lemon juice fresh squeezed
1/2 cup [duplicate 1] milk [duplicate 1] skim, low fat, full fat or almond
1/2 cup [duplicate 1] butter room temperature
3/4 cup [duplicate 1] sugar
2 eggs large
1 tablespoon lemon zest
1 1/2 cups all purpose flour

2 teaspoons baking powder
1/4 teaspoon salt

1 cup [duplicate 1] light cream cheese room temperature
1/2 cup [duplicate 1] plain greek yogurt 2 % fat
1/3 cup [duplicate 1] powdered sugar
1 large egg
2 tablespoons lemon juice fresh squeezed

1/2 cup [duplicate 1] cream cheese room temperature
1 cup [duplicate 1] powdered sugar
3 - 4 teaspoons lemon juice fresh squeezed

4 1/2 ounces blueberries fresh

**2 tablespoons water only if needed for thinning
blueberries for garnish**

Preheat oven to 350 degrees. Lightly grease an 8 inch round springform pan with cooking oil spray and set aside.

FOR THE CAKE:

In a jug, whisk the lemon juice together with the milk; set aside and allow to sour (making your very own buttermilk).

In a large bowl, beat together the butter and sugar until light and creamy. Beat in the eggs and zest until light and creamy. Beat in the "buttermilk"

Add the flour, baking powder and salt, mixing them first on top of the wet ingredients, before folding them in to combine the batter. Gently mix 3/4 of the blueberries through.

FOR THE CHEESECAKE MIXTURE:

Beat the 1 cup light cream cheese, 1/2 cup greek yogurt, 1/3 cup powdered sugar, 1 large egg and 2 tablespoons lemon juice until smooth and lump free.

TO ASSEMBLE:

Evenly pour half of the cake batter into the prepared pan. Pour 1/2 of the cream cheese mixture over blueberry cake layer. Pour the remaining cake batter over the cream cheese; then pour the remaining cream cheese mixture over the top to evenly cover the cake. Sprinkle remaining blueberries over the top.

Bake in preheated oven for 65 - 70 minutes, until the center is just set (it will have a very slight wobble to it). If you find it is browning after 30 minutes, then with foil being careful the foil does not stick to the cheesecake. Remove from the oven and allow to cool for an hour or so. Cover with foil and refrigerate for 6 hours or over night.

FOR THE GLAZE:

Beat the cream cheese, powdered sugar, lemon juice, water if needed together until smooth. Once cake has chilled, remove from pan onto a serving dish. Pour the glaze evenly over the top and allow to drizzle down the sides of the cake. Serve with extra blueberries.

CHERRY CHOCOLATE KISS VALENTINE COOKIES

Preparation: 20 minutes , Cook Time: 10 minutes

Yield: 24 cookies

These turned out just perfect! I used kisses and Dove Chocolate Hearts and they looked perfect!



The Girl Who Ate Everything

| | |
|--|--|
| 24 Hershey's Kisses Milk Chocolate Candy Dark | 1 teaspoon baking powder |
| or | |
| Milk | 4 teaspoons Maraschino cherry juice |
| 1 cup [duplicate 1] butter softened | 1 teaspoon vanilla extract |
| 1 cup [duplicate 1] powdered sugar | 8 drops red food coloring |
| 1/2 teaspoon salt | 2 1/2 cups flour divided |

Preheat oven to 350 degrees. Line cookie sheet with parchment paper, then set aside.

Finely dice cherries and save juice from jar. Unwrap chocolates and refrigerate them.

In a medium mixing bowl cream butter and powdered sugar then add salt and baking powder. Continue to cream with an electric mixer until a creamy consistency is achieved.

Stir in cherry juice, vanilla and food coloring then stir until well combined.

Mix 2 cups of flour into the creamed mixture and continue to mix until dough is formed. Fold in cherries. Then add the remaining 1/2 cup flour. Use your hands to blend the flour into the dough.

Chill dough in the refrigerator for 10 minutes.

Roll the dough into one inch balls then place them on the prepared baking sheet. Do not flatten the dough balls on the pan. Bake at 350 degrees for 10-12 minutes.

Remove the pan from the oven then immediately press a chocolate chip into the center of each cookie. Allow the cookies to cool on the pan for 2 minutes then move them to a cooling rack.

Place cookies in the refrigerator for 10 minutes to ensure the chocolate has set. Store them at room temperature in an airtight container.

CHOCOLATE CREAM PIE

Yield: 1 pie

This was absolutely the best pie ever! It was really easy, found it best to make the crust the day before, morning the filling and before serving the topping. Owen went crazy over this and said I have to make it every time he visits us! I probably will! Baking at altitude is really difficult so this is perfect.



24 Oreo Chocolate cream filled cookies crushed into fine crumbs in a food processor
 1/4 cup [duplicate 1] butter melted
 2 cups whole milk
 1 1/2 cups heavy cream
 8 tablespoons butter cut into chunks
 1/2 cup [duplicate 1] sugar divided
 1/4 teaspoon salt
 1/4 cup [duplicate 1] cornstarch

9 egg yolks

8 ounces semisweet baking chocolate chopped, plus more for shaving on top of filling
 2 ounces bittersweet chocolate chopped
 1 1/2 teaspoons vanilla extract
 1 1/2 cups heavy cream
 3 tablespoons sugar
 1/2 teaspoon vanilla extract

CRUST

Heat oven to 350 degrees. Pulse the oreos in food processor bowls until coarsely ground, about 15 pulses, then continue to process another 15 seconds until they turn into fine, even crumbs. Drizzle the melted butter over the crumb and pulse to combine. Transfer the crumbs to a pie plate and press into an even layer on the bottom and up the sides. Bake for 10 minutes, then cool completely before filling.

FILLING

In a medium saucepan over medium-high heats, bring the milk, cream, 1/4 cup of the sugar and salt to a simmer, stirring occasionally.

While the milk mixture heats, whisk together the remaining sugar, cornstarch, and egg yolks until smooth and creamy.

When the milk mixture is hot, slowly pour 1 cup of the hot liquid into the egg mixture, whisking to temper the egg yolks. Then slowly whisk the tempered yolks back into the saucepan of simmering milk and cream. Reduce the heat to medium and continue to cook, whisking constantly, until the mixture thickens and large bubbles start to burst on top, about 30 seconds.

Remove the pan from the heat and immediately whisk in the cubed butter and chocolate until completely melted and smooth. Stir in the vanilla, then pour into the prepared pie crust. Cover with plastic wrap, pressing into the surface of the filling so a skin doesn't form and refrigerate for 4 hours until the filling is set and chilled.

TOPPING

Using an electric mixer, whip the cream, sugar and vanilla together until soft peaks form, anywhere from 1 - 3 minutes. Spread over the top of the chilled and set pie. Garnish with chocolate shavings and serve.

CHOCOLATE FONDUE

Makes 6 Servings

Preparation: 10 min. , Cook Time: 10 min.

SO I MADE THIS FOR CHRISTMAS 2016 WHEN OWEN WAS 4! I WISH I COULD PRINT HERE THE DANCE HE DID WHEN HE TOOK HIS FIRST BITE!

My favorite thing to dip here is little Cuties!!!!

This makes a lot of chocolate which you can refrigerate and reheat slowly!

Recipe comes from The Food Network.



2 cups heavy cream
1 pound premium semisweet chocolate chips such as Lindt or Callebaut
1 tablespoon vanilla extract

1 tablespoon brandy
bananas, strawberries, marshmallows, cut up pound cake, brownies or cuties for dipping

Put approximately 4 inches of water in a saucepan and bring to a slow boil. Place the mixing bowl on top and in the saucepan and pour in the heavy cream; let heat. Meanwhile, break up or chop chocolate into small pieces. When the cream feels hot to the touch, add chocolate and whisk until smooth. Whisk in vanilla and brandy.

Pour into the fondue pot and light the fuel underneath; keep the flame low as not to burn the fondue.

Arrange the dipping stuff around the fondue or on a platter and enjoy!

CHURROS MUFFINS

Makes 24 Servings

Preparation: 15 min , Cook Time: 20 min

OMG is all I can say!

Very easy and quick!



1/2 cup [duplicate 1] sugar
1/4 cup [duplicate 1] butter melted
1/2 cup [duplicate 1] milk [duplicate 1]
1 teaspoon vanilla extract
1 cup [duplicate 1] flour

1 teaspoon baking powder
1/4 teaspoon salt
1/4 cup [duplicate 1] butter
1/2 cup [duplicate 1] sugar
1 teaspoon cinnamon

Preheat oven to 375 degrees. Coat a 24 min-muffin pan with cooking spray.

Mix 1/2 cup sugar and 1/4 cup butter in a large bowl. Stir in the milk and vanilla, then mix in the flour, baking powder and salt until just combined. Fill the prepared mini muffin cups about half full.

Bake in the preheated oven until the top of the muffins are lightly golden, 15 - 20 minutes.

While muffins are baking, place 1/4 cup of melted butter in a small bowl, In a separate bowl combine 1/2 cup sugar and cinnamon.

Turn the muffin tin pan over to release the muffins on a plate or cooling rack.

Dip each muffin in the melted butter, and in the sugar-cinnamon mixture. Let cool and gobble up!!

FRENCH PEAR TART

Makes 8 Servings

OMG! Well worth the little extra work! I think this would be great with apples also and would definitely serve a small slice of this with a little bit Taylor Fladgate Port!



1 1/2 cups flour
5 tablespoons sugar
1/2 teaspoon salt
12 tablespoons unsalted butter melted

8 large pears
3 tablespoons unsalted butter
1 tablespoon water
3/4 cup [duplicate 1] fig preserves
1/4 teaspoon salt

Position the oven rack to middle and move the second rack to the top slot.

Preheat oven to 350 degrees.

In a bowl, mix together flour, sugar and salt. Add melted butter and combine to form dough.

Transfer dough to a 9 inch tart pan with a removable bottom. With your hands press dough down to spread on bottom and onto the rim of the pan.

Place in the oven on the middle rack and bake for 30 minutes, or until crust turns golden brown. When ready remove crust from oven and let sit to cool. Leave oven on.

Meanwhile, heat the fig preserves in microwave for about 40 seconds. Pour heated fig preserves through a mesh strainer to separate chunks from liquid.

Now, slice five pears into 1/2 inch slices, discarding core.

Heat 1 tbsp of butter in a large heavy skillet. Add pear slices and 1 tbsp water, cover and cook on medium heat until pears are slightly tender, about 3 minutes.

Remove pears onto a large platter and let set to cool.

Take the remaining three pears and cut them in the same manner. Now melt 2 tbsp of butter in previously used skillet. Add newly sliced pears, chunks of fig preserves, and salt. Cook on medium heat, covered, for ten minutes, stir occasionally until pears are very tender.

Take a potato masher and mash the pears and fig preserves into a puree. Let cook for another 6 - 7 minutes or until pureed mixture reduces and thickens.

Transfer pear fig puree onto the now cooled crust, spread evenly.

Now, take the cooled pear slices and begin to assemble them in layered circles, starting at the out edges.

Place tart on the middle rack of the oven. Bake in 350 degree oven for 30 minutes.

Warm up the strained liquid fig preserves for 20 seconds in the microwave.

When tart is ready, remove from oven and brush surface of the pears evenly with the warmed fig liquid. Return to oven and place on the top rack. Broil very briefly, watching carefully until pears gain a nice caramelized look.

Remove from oven and let cool for at least 1 1/2 hours before serving.

When ready to serve, place the bottom of the tart pan on a wide can of food. Hold the ring part of the pan and carefully slide it down the can.

Cut pear fig tart into eight slices and serve.

FRESH FRUIT TART WITH PASTRY CREAM

Makes 8 Servings

This recipe is absolutely dish and beautiful! It is a combination of 2 different recipes, one for the crust and one for the pastry cream! Well with the little effort!



2 cups milk [duplicate 1]

6 tablespoons sugar

pinch salt

2 1/2 tablespoons cornstarch

1 tablespoon vanilla extract

3 large egg yolk

1 large egg

3 tablespoons unsalted butter softened

1 egg yolk

1 tablespoon heavy cream

1/2 teaspoon vanilla extract

1 1/4 cups flour

2/3 cup [duplicate 1] powdered sugar

1/2 teaspoon salt

8 tablespoons cold, unsalted butter cut into 1/2 inch cubes

apple jelly

fruit of choice strawberries, sliced, blueberries, kiwis

sliced, blackberries, raspberries

FOR THE PASTRY CREAM:

Heat the milk over medium high heat and bring it to a boil.

While the milk is being heated, place the sugar, egg and yolks, cornstarch,, vanilla and salt in a bowl. Whisk until you have a thick, smooth mix. Place the egg mix on top of a towel (to prevent it from slipping), and then set it aside until the milk comes to a boil.

As soon as the milk starts to bubble, remove it from the heat. Slowly pour about a half of the hot milk in a thin stream, into the egg mix, WHILE WHISKING CONSTANTLY to temper the egg mix. When the eggs have been tempered, add the egg mix back into the hot milk in the saucepan.

Heat the custard base, over medium heat, while whisking vigorously until it starts to thicken - this should take 1 - 2 minutes.

While whisking, let the custard come to a boil (the custard will release bubbles). Cook for a further 1 - 2 minutes after you see the first bubbles break the surface. Remove from the heat and add the butter. Whisk in the butter, until it is completely mixed in.

Pour the custard into a bowl and immediately cover the surface with plastic wrap, making sure the plastic wrap is touching the whole surface. This is to prevent a custard skin from forming on top. Let the custard cool down to room temperature and then let it chill in the fridge for a few hours, until it is completely chilled.

CRUST

Whisk together the yolk, cream and vanilla in a small bowl, set aside. Place the flour, sugar and salt in a food processor and process briefly to combine. Scatter the butter pieces over the flour mixture; process to cut the butter until the mixture resembles coarse meal, about 15 1-second pulses. With the machine running, add the egg mixture and process until the dough just comes together, about 12 seconds. Turn the dough onto a sheet of plastic wrap and press into a 6 inch disk. Wrap in plastic and refrigerate at least 1 hour or up to 48 hours.

Remove the dough from the fridge. Unwrap and roll out between a lightly floured sheets of parchment papers to a 13 inch circle. Transfer the dough to a 9 or 9 1/2 inch tart pan. Ease the dough into the pan corners and press the dough against the fluted sides of the pan. Run a rolling pin over the top of the pan, cutting away excess dough. Prick the bottom and sides of the dough all over with a fork. Set the dough lined tart pan on a large plate and freeze for 30 minutes.

Preheat oven to 375 degrees. Set the dough-lined tart pan on a baking sheet, press a square of foil into the frozen tart shell and over the edge and fill with pie weights (beans). Bake for 30 minutes, rotating halfway through the baking time. Remove from the oven and carefully remove the foil and weights. Continue to bake until deep golden brown, 5 to 6 minutes longer. Set the baking sheet with the tart shell on a wire rack and cool to room temperature.

ASSEMBLE THE TART

Microwave apple jelly until liquid, brush a little on the bottom of the crust, spread the pastry cream over the bottom of the tart shell. Arrange fruit as desired and then brush with a little of the liquid apple jelly. This will give it a nice shine. Store the tart in the refrigerator.

FRESH PEACH KUCHEN

Makes 8 Servings

Preparation: 15 minutes , Cook Time: 35 minutes

Guenther grew up eating his mom's German cooking. One of his faves was Plum Kuchen, you could easily substitute sliced plums in this recipe. Served this with Beef Rouladen, German Red Cabbage and buttered noodles. Really easy and great topped with a scoop of vanilla ice cream or whipped cream, or both!



1/2 cup [duplicate 1] butter softened
1/4 cup [duplicate 1] sugar
1 teaspoon vanilla extract
1 large eggs
1 cup [duplicate 1] all-purpose flour
1/2 teaspoon baking powder

1/4 teaspoon salt and pepper
1 1/2 pounds peaches sliced thinly, about 3.5 - 4 cups
3 tablespoons sugar
1/2 - 1 teaspoon cinnamon

Preheat oven to 350 degrees. Grease the bottom and up about one inch of the sides of a 9 inch springform pan.

In a medium sized bowl, cream together the butter and sugar. Beat until light and fluffy. Add in the egg and vanilla, beating well again. Add the flour, baking powder and salt, mix in well.

Using the back of a spoon or a small spatula, spread the dough evenly over the bottom of the springform pan and about 1 inch up the sides.

Arrange the sliced peaches over the top of the dough like spokes of a wheel, placing them closely together.

In a small bowl, mix the remaining sugar and the cinnamon. Sprinkle it well over the peaches and dough.

Bake for 30-35 minutes at 350 degrees or until the edges of the Kuchen are lightly golden brown.

Place on a cooling rack for 10 minutes before removing the sides of the pan. Serve warm or after it has cooled.

LEMON PANNA COTTA WITH RASPBERRY SAUCE

Wonderful dessert and so pretty! I placed 2 rolled up hand towels on the sides of pan with edges, so that I could lean the glassed with the panna cotta against them to get a nice angle on the set part.



4 cups heavy cream
1/2 cup [duplicate 1] sugar
1 vanilla bean sliced lengthwise in half and seeds scraped out, use
2 packages gelatin plain
lemon zest from 1 lemon

2 pints fresh raspberries
1/2 cup [duplicate 1] sugar
1/2 water
1 tablespoon cornstarch
2 tablespoons grand marnier

Heat the heavy cream, sugar and vanilla in a saucepan, stirring occasionally until sugar is dissolved.

Sprinkle the gelatin over the cold water and let stand at least 5 minutes.

Stir the gelatin into the warm cream mixture until it is completely dissolved. Stir in lemon zest.

Pour into glasses, cover tightly and chill until very firm, or do the day before.

In a medium saucepan, crush raspberries, add sugar and water. Heat until boiling, stirring occasionally. Add cornstarch and boil rapidly for 2 minutes. Remove from heat and carefully pour through a fine mesh strainer into a bowl, discarding any solids. Stir in grand mariner, cover and chill in refrigerator.

Pour raspberry sauce over panna cotta and serve. Garnish with a mint leaf and a few fresh raspberries, if desired.

NEIMAN MARCUS CHOCOLATE CHIP COOKIES

Preparation: 20 minutes , Cook Time: 40 minutes

Yield: 30 cookies

This is absolutely the best chocolate chip cookie ever! it takes an extra minute to grind the oatmeal but well worth it and the 2 different chocolates make it perfect!



2 1/2 cups rolled oats ground
1 3/4 cups flour
1 teaspoon baking soda
1/2 teaspoon baking powder
3/4 teaspoon salt
1 cup unsalted butter softened but still firm
1 cup dark brown sugar

1 cup granulated sugar
2 large eggs
2 teaspoons vanilla extract
12 ounces semi-sweet chocolate chips
4 ounces milk chocolate bars chopped
1 1/2 cups walnuts chopped, optional

Preheat oven to 375 degrees. Add oats to a food processor. Process oats until they are very finely ground, nearly to a flour, about 2-3 minutes.

Add ground oats to a large mixing bowl along with the flour, baking soda, baking powder and salt. Whisk 20 seconds. Set aside.

In the bowl of an electric stand mixer fitted with the paddle attachment cream together butter, brown sugar and sugar until well combined.

Mix in eggs one at a time then blend in vanilla. With the mixer set on low speed slowly add in dry ingredients and mix just until nearly combined.

Add in chocolate chips, chopped chocolate and walnuts, if using and mix until just combine.

Scoop dough out 2 ounces at a time (nearly 1/4 cup) and shape into rounds, scoop onto parchment paper lined baking sheets, spacing about 3 inches apart.

Bake in preheated oven until nearly set but slightly under-baked - about 10 minutes. If you want a crisp cookie, cook a little longer.

Let cool on baking sheet several minutes and then transfer to a wire rack to cool. Store cookies in air-tight container.

NO CHURN KEY LIME PIE ICE CREAM

Makes 6 Servings

Preparation: 20 min. , Cook Time: 10 min.

Just a really easy and nice dessert. Great to have in the summer!



1 cup [duplicate 1] graham cracker crumbs
4 tablespoons unsalted butter melted
1/4 cup [duplicate 1] packed dark brown sugar
pinch salt

8 ounces cream cheese softened

14 ounces sweetened condensed milk
1/4 cup [duplicate 1] heavy cream
1 tablespoon key lime zest finely grated
6 tablespoons fresh lime juice [duplicate 1]
pinch salt

MAKE THE CRUST: Preheat the oven to 350 degrees and set a rack in the middle position. Line a baking sheet with parchment paper.

In a medium bowl, combine the graham cracker crumbs, melted butter, brown sugar and salt. Using a spoon first and then your fingers, mix until evenly combined, making sure to break up any lumps of brown sugar. Press the crust into an even 1/4 inch thick layer on the prepared baking sheet. Bake until golden around the edges, 7 - 8 minutes. Let cool, then use a spoon to break into chunks.

MAKE THE ICE CREAM: In the bowl of an electric mixer, beat the cream cheese on medium speed until light and creamy, about 1 minute. Add the sweetened condensed milk and beat until complete smooth, 1 - 2 minutes. Add the heavy cream, lime zest, lime juice and salt, and beat until evenly combined, about 30 seconds.

ASSEMBLE: Arrange half of the crust crumbles evenly over the bottom of an ungreased 8 x 4 inch loaf pan. Pour the ice cream mixture over top, then cover with the remaining crust crumbles. Cover with plastic wrap and freeze until completely firm, at least 8 hours or overnight.

NONNA'S BISCOTTI

Yield: About 42 biscotti

Found this recipe on EPICURIOUS.COM. Really easy and very yummy. Got lots of compliments when company had them with their coffee. Biscotti improve in flavor if made 1 - 2 days ahead. Keep in airtight container at room temperature.



- | | |
|--|--------------------------------------|
| 1 cup sugar | cooled and coarsely chopped |
| 1 stick unsalted butter melted | 3 large eggs |
| 3 tablespoons brandy | 2 3/4 cups flour |
| 2 teaspoons almond extract | 1 1/2 teaspoons baking powder |
| 1 teaspoon vanilla extract | 1/4 teaspoon salt and pepper |
| 1 cup whole almonds with skin, light, ya toasted, | |

Stir together sugar, butter, brandy and extracts in a large bowl; then stir in almonds and eggs. Stir in flour, baking powder and salt until just combined.

Chill, dough, covered, 30 minutes. Preheat oven to 350 degrees with rack in the middle.

Using moistened hands, halve dough and form into 2 (16 x 2 inch loaves) on ungreased baking sheet.

Bake until pale golden, about 30 minutes. Carefully transfer logs to cooling rack and let cool 15 minutes.

With serrated knife slice logs into 3/4 inch slice.

Arrange biscotti, with cut side down, on a clean baking sheet and bake until golden, 20-25 minutes. Transfer to rack to cool completely.

RASPBERRIES & CREAM SGROPPINO

Makes 4 Servings

This is a great refreshing dessert! Works great for adults and kids, just give the kids scoops of sorbet and vanilla, you could even top theirs off with some Sprite! This is an Ina Garten recipe. I think it would be good with orange sorbet also!



1 pint raspberry sorbet

1/4 cup [duplicate 1] chilled in the freezer vodka

1 bottle Prosecco chilled

1 pinch vanilla ice cream

In a mixing bowl beat sorbet and vodka on low for 30 seconds until mixture is smooth and creamy!

Spoon the sorbet into 4 martini glasses, while beating with a fork, add Prosecco to the glass so the sorbet is still ready but not runny.

Add one scoop of vanilla ice cream to each glass and top with a little more Prosecco.

Serve immediately with a spoon.

TIRAMISU

Makes 8 Servings

Preparation: 15 minutes , Cook Time: None

This recipe comes from Bobby Flay's new cookbook - FEARLESS FLAVORS FROM MY KITCHEN. It was super easy and super good! Needs a little planning as it needs to sit in the fridge for at least 8 hours!



8 extra large eggs
1/2 cup [duplicate 1] sugar
1/4 cup [duplicate 1] plus 1 1/2 tablespoons
kahlua
17 ounces marscarpone cheese at room
temperature

6 cups coffee strong brewed, preferably espresso,
cooled
36 lady fingers such as Savoiardi (Italian dry
ladyfingers)
1/4 cup [duplicate 1] cocoa powder unsweetened

In the bowl of a stand mixer fitted with the whisk attachment, beat the egg yolks and sugar on high speed until thick and pale in color, about 5 minutes. Slowly mix in 1 1/2 tablespoons of the Kahlua. Add the mascarpone and whip until just incorporated.

In a separate bowl, combine the espresso and remaining 1/4 cup Kahlua. Soak 1 ladyfingers at a time in the espresso mixture and arrange them close together in neat rows in an 8 x 10 inch pan or trifle dish, continuing until the bottom of the pan is completely covered. Pour one-third of the mascarpone mixture over the ladyfingers and smooth the top with a rubber spatula. Repeat to make two additional layers,

Dust the top with the cocoa powder, cover and refrigerate for at least 8 hours before serving.

TRIPLE BERRY BREAD PUDDING

Makes 12 Servings

Preparation: 24 hours , Cook Time: 1 1/2 - 2 hours

This recipe comes from Fine Cooking, made this for Father's Day and it was a big hit with everyone! You can use fresh or frozen berries!



7 large egg yolks large
3 eggs large
1 cup [duplicate 1] sugar
1 teaspoon salt
6 cups half and half

1/2 vanilla bean
10 cups day old challah bread 1 inch cubes
1 1/2 cups blueberries
1 cup [duplicate 1] blackberries
1 cup [duplicate 1] raspberries

In a large heatproof bowl, whisk the yolks and eggs. Slowly whisk in the sugar and salt until thoroughly combined. Pour the half and half into a medium saucepan. Split the vanilla bean and scrape the seeds into the half and half. Add the scraped bean to the pan too. Heat over medium-high heat until steaming but not bubbling. Slowly whisk the half and half into the egg mixture until thoroughly combined. Strain the mixture through a fine sieve into a large Pyrex measuring cup of heat proof bowl.

Put the bread cubes in a 9x13 inch baking dish and pour the custard on top. Make sure the bread is as submerged in the custard as possible and let cool at room temperature for about an hour. Cover with plastic wrap and refrigerate for at least 5 and up to 24 hours.

Heat the oven to 325 degrees. Transfer the bread mixture to a large mixing bowl and gently fold in the berries. Return the mixture to the baking dish.

Cover the pudding loosely with foil and bake at 325 degrees for 70 minutes. Remove the foil and continue to bake until no liquid custard is visible when you poke a small hole in the center with a paring knife, 20 - 40 minutes more.

Let the pudding cool on a rack. Serve warm, at room temperature, or chilled, with a dollop of whipped cream if desired.

VANILLA CREME BRÛLÉE

This was the first Creme Brûlée I ever made. It was pretty easy and turned out perfect! I made 6 ramekins, cuz of the size of mine, and it took 48 minutes.



1 vanilla bean
2 cups heavy cream
2 cups half and half

8 large egg yolks
1/2 cup [duplicate 1] plus 8 tsps superfine sugar
1/2 teaspoon kosher salt and pepper

PREPARE THE VANILLA: Halve the vanilla bean lengthwise and scrape out the seeds with a pairing knife. Position a rack in the middle of the oven and preheat to 325 degrees.

INFUSE THE CREAM: Bring the cream, half-and-half and vanilla seeds and pod to a simmer in a saucepan over medium heat. Reduce the heat to low and simmer to infuse the cream with the vanilla, 10 - 15 minutes. Discard the vanilla pod. Remove the cream mixture from the heat and cool slightly. Meanwhile, bring a kettle of water to a boil.

MAKE THEN CUSTARD

Whisk the egg yolks, 1/2 cup sugar and the salt in a large bowl until the sugar dissolves and the mixture is pale yellow and thick; it should leave a trail when you lift the whisk. Pour in the cream mixture in a slow, steady stream, whisking constantly. Skim off any foam or bubbles from the surface.

Pour into ramekins: arrange eight 6 ounce ramekins in a roasting pan and divide the custard evenly among them.

Bake in a water bath, pull out the oven rack slightly, place the roasting pan on it and pour enough boiling water into the pan to come halfway up the sides of the ramekins.

Bake until the custards are just set in the center, 40 - 45 minutes. Carefully remove the ramekins from the water bath and transfer to the refrigerator. Chill, uncovered, at least 2 hours and up to 1 day.

Prepare the topping: about 30 minutes before serving, sprinkle 1 teaspoon sugar over each custard. Tilt the ramekins to evenly distribute the sugar and top out any excess.

Caramelize the sugar. Holding a kitchen torch about 3 inches away, burn the sugar until it turns a deep amber. Refrigerate the Creme brûlée's until the crust hardens, about 30 minutes to 1 hour, but no longer (the topping may start to soften). Serve cold.

VANISHING OATMEAL RAISIN COOKIES (with high altitude adjustment)

Yield: 48

Baking in the mountains at 10,300 elevation can be difficult. With the adjustment in this recipe these cookies turned out perfect!



| | |
|--|---|
| 1/2 pound butter softened | high altitude |
| 1 cup firmly packed brown sugar | 1 teaspoon baking soda |
| 1/2 cup white sugar | 1 teaspoon cinnamon |
| 2 eggs | 1/2 teaspoon salt |
| 1 teaspoon vanilla extract | 3 cups old fashioned or quick oats |
| 1 1/2 cups flour increase flour to 1 3/4 cups for | 1 cup raisins |

Heat oven to 350 degrees.

In large bowl, beat butter and sugars until creamy. Add eggs and vanilla, beat well. Add combined flour, baking soda, cinnamon and salt; mix well. Add oats and raisins, mix well.

Drop dough by rounded tablespoons onto ungreased baking sheets. Bake 10-12 minutes or until light golden brown. Cool 1 minute on cookie sheets and remove to wire rack. Cool completely. Store tightly.

VARIATIONS: Stir in 1 cup chopped nuts. Substitute 1 cup semisweet chocolate chips or candy-coated chocolate pieces for raisins; omitting cinnamon.

MISC. RECIPES

I think a Chapter on miscellaneous recipes deserves a miscellaneous picture!



BAKED EGGS WITH CHORIZO AND TOMATOES

Makes 4 Servings

Preparation: 5 minutes , Cook Time: 20 minutes

This was so wonderful and satisfying! You could easily make this with other protein and in one skillet instead of individual ramekins.



2 tablespoons olive oil
1 shallot diced
1 clove garlic minced
14 ounces can diced tomatoes with juice
1/2 teaspoon paprika

1/4 teaspoon cumin
1/4 teaspoon cayenne pepper
salt & pepper to taste
1 link chorizo sausages thinly sliced
4 eggs

Preheat oven to 400 degrees.

In a medium skillet, heat the olive oil over medium heat. Add the shallots and garlic and cook, stirring, until softened, about 3 minutes.

Add the tomatoes along with their juices and the spices. Cook, stirring frequently, until the sauce begins to thicken, about 8 minutes.

Place 4 ramekins on a baking sheet. Spoon the tomato mixture into the ramekins, dividing equally. Top with slices of chorizo. Make a well in the center of each ramekin and break an egg into the middle of each one.

Bake in the preheated oven for about 10-12 minutes, until the egg white is set, but the yolk is still runny. Serve immediately.

BOURBON BBQ SAUCE

This is one of the best homemade BBQ Sauces ever! And the nice thing is that it will keep in the refrigerator for 2 - 3 weeks.



1/2 medium sweet yellow onions finely minced
5 cloves garlic finely minced
1/2 cup bourbon whiskey one that you would drink
1/4 cup tomato paste
2 cups ketchup
1/2 cup light brown sugar packed

1/3 cup apple cider vinegar
1/4 cup Worcestershire sauce
2 tablespoons liquid smoke
1/2 tablespoon kosher salt
1/2 teaspoon black pepper
1/4 teaspoon cayenne pepper
few dashes hot pepper sauce if desired

Add a drizzle of olive oil to a saucepan over medium heat. Add onions and garlic and cook about 5 minutes, don't let garlic burn! Add in bourbon and continue cooking about 3 minutes.

Add tomato paste and whisk to break it up. Add all remaining ingredients and whisk to combine. Increase heat to med-high and bring to a boil. Reduce heat to med-low or low and simmer for about 15-20 minutes.

Pour sauce through a fine sieve to remove the onion and garlic bits. Let cool and pour in a jar to store in the refrigerator!

CILANTRO LIME DRESSING

Yield: 2 1/5 cups

This dressing takes about 5 minutes in your blender and is about to become your favorite dressing!

It makes everything better from salads to tacos, to burritos to grilled chicken. A great vegetable dips drizzled over quesadillas or empanadas.



1/3 cup Cilantro Lime Dressing packed and roughly chopped
2 tomatillos husks removed, washed and roughly chopped
1 jalapenos deveined, seeded, roughly chopped
2 cloves garlic peeled
1 cup mayonnaise

1 cup sour cream may substitute Greek Yogurt Plain
1 1/2 teaspoons lime juice use less if using Greek Yogurt
2 tablespoons ranch salad dressing mix 1 oz packet
1/4 teaspoon paprika optional
milk as needed

Add all of the ingredients to a blender and purée until smooth, scraping down as needed. Add milk a tablespoon at a time to reach desired consistency.

Chill before serving (a must)! Dressing will thicken in the refrigerator so you may need to whisk in some milk before serving.

This dressing stores fabulously well for about 5 - 7 days.

CINNAMON ROLL FRENCH TOAST CASSEROLE

Makes 8 Servings

Preparation: 10 minutes , Cook Time: 35 minutes

Made this Easter morning when Jen and Owen came to our Scottsdale home for the first time. It was not disappointing.



2 - 17.5 ounces refrigerated cinnamon rolls icing reserved
2 tablespoons butter melted
4 eggs
1/2 cup [duplicate 1] milk [duplicate 1]
1 tablespoon cinnamon

1 teaspoon vanilla extract
1/2 cup [duplicate 1] powdered sugar
2 containers reserved icing
2 tablespoons cream cheese softened
1 tablespoon milk [duplicate 1]

Preheat oven to 350 degrees. Remove cinnamon rolls from packages and cut each roll into sixths.

Drizzle melted butter in 9x13 inch pan. Spread cinnamon roll pieces evenly in pan.

In a separate bowl, combine eggs, milk, cinnamon and vanilla. Whisk until combined. Pour egg mixture over cinnamon rolls.

Bake at 350 degrees for 30-35 minutes or until top of casserole is golden brown and center is set.

Prepare icing by combining reserved cinnamon roll icing with 1/2 cup powdered sugar, 2 Tbsp softened cream cheese, and 1 tbsp milk. Whisk until smooth. Pour icing evenly over casserole.

EASY TZATZIKI

Yield: 1 1/2 cups

So easy and so yummy! I served this with Halloumi and Vegetable Skewers Recipe and Greek Marinaded Chicken which are in this book!



1 cup greek yogurt full fat
1 English cucumber seeded, finely grated and drained
2 cloves garlic minced

1 teaspoon lemon zest plus 1 tablespoon lemon juice
2 tablespoons fresh dill chopped
salt & pepper to taste

Squeeze the juice out of the cucumber in a paper towel and discard the juice.

In a medium bowl, whisk together the yogurt, cucumber, garlic, lemon zest, lemon juice and dill. Season with salt and pepper. Chill

FLUFFY GREEK YOGURT AND MIXED BERRY CHOC CHIP PANCAKES

Makes 4 Servings

These are the best pancakes ever! So fluffy and so yummy!

Recipe from cafedelites.com



2 cups self-rising flour or all purpose flour
2 teaspoons baking powder
2 tablespoons sugar
1/4 teaspoon salt
2 large eggs
2 1/2 tablespoons canola oil
1 tablespoon vanilla extract

1 cup [duplicate 1] plain nonfat greek yogurt
1 cup [duplicate 1] unsweetened almond milk or skim/low fat milk
1/3 cup [duplicate 1] raspberries fresh or frozen
1/3 cup [duplicate 1] blueberries fresh or frozen
1/4 cup [duplicate 1] semi-sweet chocolate chips

Combine together all dry ingredients into a large mixing bowl and whisk. Set aside.

In a smaller bowl, combine together the eggs, oil, vanilla and yogurt. Whisk well until creamy and smooth. Add the milk, and mix until combined.

Pour the yogurt mixture over the dry ingredients and stir slowly and gently with a wooden spoon until batter is just combined. The batter will not be smooth. Don't worry about any lumps. Fold the berries and the chocolate chips through the batter, being gently again, not to break the berries.

Heat a pan/griddle on medium heat and spray with cooking spray. Using a ladle or 1/4 cup measuring cup, pour batter onto pan to make pancakes. When batter is on the pan, spread it out a little with the back of your spoon to shape them.

Cook them for about 3 - 4 minutes, or until cooked through. Bubbles don't form on these due to their thickness.

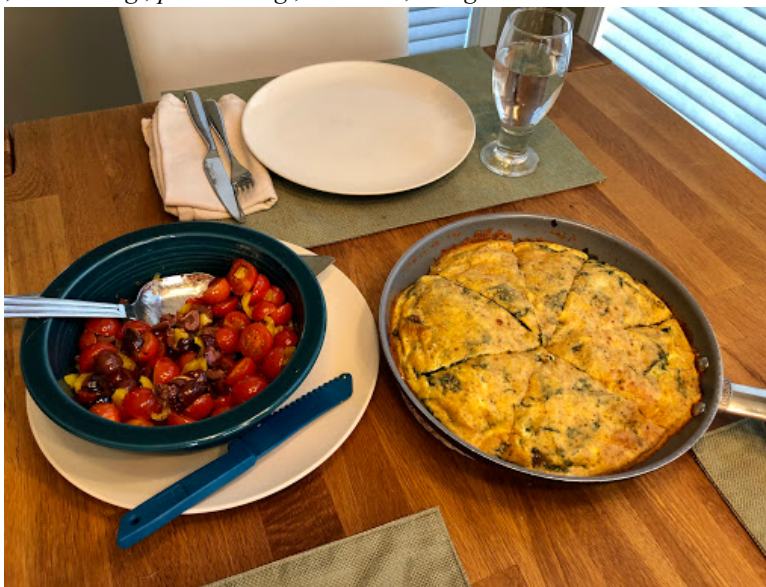
Repeat with remaining batter. Serve with syrup and some extra berries.

GREEK FRITTATA WITH TOMATO-OLIVE SALAD

Preparation: 10 minutes , Cook Time: 25 minutes

This was the first recipe to kick off our Mediterranean style of eating, and it was really yummy! Loved the tomato salad, will make often as a side but it went perfect with the Frittata. The Frittata is good cold right out of the refrigerator!

Calories 341, fat 27 g., carbs. 12 g., protein 15 g., sodium 1,37 mg



2 tablespoons olive oil
6 scallions thinly sliced
4 cups baby spinach about 5 ounces
8 eggs
1/4 cup [duplicate 1] whole-wheat bread crumbs divided
1 cup [duplicate 1] crumbled feta cheese
3/4 teaspoon salt
1/4 teaspoon black pepper

2 tablespoons olive oil
1 tablespoon lemon juice
1/4 teaspoon dried oregano
1/2 teaspoon salt
1/4 teaspoon black pepper
1 pint cherry tomatoes halved
3 pepperoncini peppers stemmed and chopped
1/2 cup [duplicate 1] pitted kalamata olives coarsely chopped

Preheat oven to 450 degrees.

Heat the 2 tablespoons olive oil in an oven-safe skillet set over medium-high heat. Add the scallions and spinach and cook, stirring frequently, for about 4 minutes, until the spinach wilts.

In medium bowl, whisk together the eggs, 2 tbsps breadcrumbs, cheese, 3/4 cup water, salt and pepper. Pour the egg mixture into the skillet with the spinach and onions and stir to mix. Sprinkle the remaining 2 tablespoons of breadcrumbs evenly over the top. Bake the frittata in the preheated oven for about 20 minutes, until the egg is set and the top is lightly browned.

While the frittata is cooking, make the salad. In a medium bowl, whisk together the olive oil, lemon juice, oregano, salt and pepper. Add the tomatoes, pepperoncini and olives and toss to mix well.

Invert the frittata onto a serving platter and slice into wedges. Serve warm or at room temperature with the tomato-olive salad.

MEXICAN MAC-N-CHEESE

Cook Time: 1 hour 45 minutes total time

My first time making mac-n-cheese from scratch and this was well worth making! I think it would be good with a little grilled chicken added to it. This was a Food Network recipe.



4 tablespoons butter unsalted
1 cup [duplicate 1] frozen corn kernels thawed
1 medium onion cut into 1/4 inch dice
1 medium red bell pepper cut into 1/4 inch dice
4 cloves garlic minced
1 tablespoon kosher salt
2 teaspoons cumin
2 teaspoons chili powder
1/2 teaspoon cayenne pepper
1/4 cup [duplicate 1] flour
4 cups cold milk [duplicate 1]

2 cups Cheddar cheese shredded
1 cup [duplicate 1] Monterey Jack cheese shredded
1 teaspoon black pepper
1 pound mini rigatoni cooked al dente
1/2 cup [duplicate 1] panko breadcrumbs
1/2 cup [duplicate 1] crumbled cotija cheese for garnish
1/4 cup [duplicate 1] cilantro minced, for garnish
1/4 cup [duplicate 1] pickled jalapenos drained, minced for garnish
1/2 cup [duplicate 1] green onions thinly sliced

Preheat the oven to 350 degrees.

Add the butter, corn, onions, red pepper, garlic and 1 teaspoon of salt to a medium saucepan set over medium-high heat. Sauté until the onions are translucent, 6 - 8 minutes. Add the cumin, chili powder, cayenne pepper and flour and cook, stirring frequently with a wooden spoon to make a roux, 3 - 4 minutes.

Pour in the cold milk in a steady stream stirring vigorously until the mixture is smooth. Cook over medium-low heat, stirring often, until starting to thicken, 8 - 10 minutes. Reduce heat to medium-low and stir in the cheddar and Monterey Jack cheese. Cook until the sauce is smooth and creamy, 4 - 5 minutes. Add the green onions, pepper and rigatoni and mix well to combine.

Pour into a 9 x 13 inch glass baking dish. Sprinkle the panko evenly over the top and cover with foil. Bake for 20 minutes, then uncover and bake for another 10 - 15 minutes, or until the crust is golden brown and the cheese is bubbling. Remove to a cooling rack and let rest for 8 - 10 minutes.

Garnish with the cortina, jalapeño and cilantro. Serve immediately.

PASTA WITH 15 MINUTE BURST CHERRY TO TO SAUCE

Cook Time: 20 minutes

So I am not going to lie, this might not be the best sauce in the world but - it is easy, quick and very good! I served it with some sauce filled ravioli and it was really good.

It would be good with any pasta for a quick dinner.

This recipe came from epicurious.com



1 pound Pasta Sauce of your choice
1/2 cup olive oil
2 cloves large garlic chopped
3 pints cherry tomatoes
1/2 teaspoon black pepper

pinch dried red chili peppers flakes
pinch sugar
1 cup fresh basil coarsely chopped
Parmesan cheese freshly grated, plus more for serving

Bring recommended water and salt to boil for the pasta and cooked as directed on package till al dente and transfer to a bowl.

Meanwhile, heat oil in a 12 inch heavy sauce pan over medium heat, add garlic, then tomatoes, sugar, pepper and 1 tsp salt. Simmer until cherries blister and release their juices, stirring occasionally.

Toss pasta with the sauce and add in basil. Top with fresh parmesan and serve, with more parmesan on the side.

POTATO CRISPS

So I love these! Almost an homemade potato chip!! Great to serve with any spreads or in place or with most recipes calling for crostini.



8 ounces fingerling potatoes more depending how many you want to make

**2 tablespoons extra virgin olive oil
salt & pepper to taste**

Heat the oven to 375 degrees. Line a rimmed baking sheet with a nonstick baking liner or parchment paper.

Using a mandoline, cut the potatoes lengthwise into 1/16 inch thick slices. Soak the slices in a large bowl of cold water until pliable, about 20 minutes.

Drain the potatoes and pat dry with paper towels. Put them in a medium bowl and toss with the oil, 1 tsp salt and 1/2 tsp pepper (adjust if doing more). Lay the potatoes in a single layer in prepared pan, top with another piece of parchment paper and another baking pan.

Place in oven and bake about 15 minutes or until tender. Remove the top pan and paper and bake an additional 15 - 20 minutes until crisp and browned.

Place in serving bowl and enjoy!

SAVORY BACON CHEDDAR MUFFINS

Preparation: 10 minutes , Cook Time: 35 minutes

Yield: 12 muffins

These are really yummy, great for an grab-and-go breakfast or to add to a brunch buffet!



1 pound bacon
1/3 cup bacon drippings
1 large eggs
3/4 cup milk

1 3/4 cups flour
1/4 cup brown sugar
1 tablespoon baking powder
2 cups Cheddar cheese shredded

Lay bacon out on a baking sheet in an even layer. Place the baking sheet into a cold oven. Set the temperature to 400 degrees and set the timer for 20 minutes. After 20 minutes check the bacon and remove when crispy. Transfer to a paper towel lined plate to drain. Reserve the drippings and measure out 1/3 cup (add a little oil if needed). Once the bacon is cool, crumble it.

In a medium mixing bowl, combine the egg, milk, flour, sugar, baking powder and bacon drippings. Stir until combined. There will be some lumps. Stir in the bacon and cheese until evenly distributed.

Divide the batter among a lightly greased muffin tin. Bake at 400 degrees for about 15 minutes, until golden brown. Remove from the pan and cool or eat warm.

SMOKED ARMADILLO EGGS

Preparation: 15 min. , Cook Time: 2 hrs.

These are a lot of fun! Would be great to slice and have for breakfast or for a little snack with a margarita.

I can't say exactly how many this would serve and quantities could be off based on size of the peppers. So I would probably buy more sausage and then just freeze or do something else with what you don't use.



**1 pound ground italian sausage meat mild, spicy,
breakfast, whatever you like
5 jalapeño peppers**

**4 ounces cream cheese softened
3/4 cup [duplicate 1] shredded Cheddar cheese**

Start up smoker and get it up to 250 degrees. You could use many different types of wood for this, I used apple.

Cut the top off the peppers. Core the pepper and remove the seeds and membrane.

Mix together the cream cheese and grated cheese.

Fill the cored peppers with the filling.

Take some of the sausage meat and wrap it around the pepper. Make sure none of the pepper is visible and try to shape it into an egg.

Place the armadillo eggs on a smoker rack and place in the smoker.

Smoke for about 2 hours. You want the temperature of the sausage meat to be 160 degrees. Also if you notice cheese starting to bubble out of the eggs, it is likely done.

GRILL METHOD - Setup grill for indirect heat and bring up to 325 degrees. Place armadillo eggs on the indirect side and cook for about 30-45 minutes.

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