

# Cabbage Stuffed Pitas

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From: Vera Zacharopoulos    Prep/Cook Time: 45 min  
Serves: 15

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## Instructions

1. Heat ground beef until crumbled and browned, set aside.
2. Cook shredded cabbages, onions, carrots and mushrooms until veggies are tender ( 7 min)
3. Combine beef and veggies.
4. Fill pitas , top with cheese.

## Notes

You might add ginger, garlic and soy sauce to spice it up.  
This serves great with roasted or mashed potatoes

## Ingredients

- 2 lbs. Ground beef
- 2 average size Cabbages
- 1 1/2 Onions ,chopped
- 2 c Carrots shredded
- 2 cans ( 9oz )Mushrooms, drained
- Salt and Pepper
- 12 whole Pita breads, halved
- 2 cups shredded Cheese

# Chicken Spaghetti

From: Renee Coursey

Serves: 16

Prep Time: 45 min

Cook Time: 1 hr 20 min

## Instructions

1. Preheat oven to 350\*
2. Bring a large pot of water to a boil. Add the chicken pieces to the boiling water and boil for a few minutes, then turn the heat to medium low and simmer for 30 to 45 minutes.
3. Remove chicken and 2 cups of the broth from the pot. When chicken is cooked, remove the skin and pick off all the meat. You should have 4 generous cups of chicken.
4. Cook the spaghetti in the same chicken cooking broth until al dente. Do Not Overcook. When the spaghetti is cooked, combine with the chicken, mushroom soup, 3 cups cheese, both peppers, onions, seasoned salt, cayenne, and salt and pepper. Stir in the 1 cup of the reserved chicken broth and adding more if needed.
5. Place the mixture in the casserole pan and top with the remaining 2 cups of cheese. Bake for 45 minutes. (if cheese starts to get too brown cover with foil.)

## Notes

## Ingredients

- 2 whole raw chickens, cut into 8 pieces each (or buy 2 already cut up chickens)
- 2 pounds thin spaghetti, broken into 2 inch pieces
- 5 cups shredded sharp Cheddar cheese (best if hand shredded)
- 1/2 cup finely dice green bell pepper
- 1/2 cup finely diced red bell pepper
- 2 teaspoons seasoned salt
- 1/4 teaspoon cayenne pepper
- 4 cans (10 3/4 ounce) cream of mushroom soup
- 2 medium onions finely diced
- Salt and Pepper to taste

# Scalloped Potatoes and Ham

From: Renee Coursey  
Serves: 16

Prep Time: 25 min  
Cook Time: 60 min to 70 min

## Instructions

1. Preheat oven to 375
2. Generously butter a 2 quart baking dish
3. Cook butter and onions in a large skillet over medium heat until starting to soften, about 3 to 4 minutes.
4. Sprinkle the flour over the onions and whisk them together. Continue cooking the onion/flour mixture until golden brown, about 2 minutes.
5. Stir in the half & half and milk and whisk until mixture thickens, about 3 to 4 minutes. Add some pepper, stir the sauce, reduce the heat to low and keep warm.
6. Slice the potatoes really thin using a mandolin or a really sharp knife, the thinner the better.
7. Add half of the potatoes to the dish and then half of the diced ham. Sprinkle half of the grated cheese on top then pour half of the sauce from the skillet on top. Repeat layers starting with the potatoes and ending with the sauce on top.
8. Sprinkle some paprika on top.
9. Cover the dish with foil and bake for 40 minutes. Remove the foil after 40 minutes and bake until cheese is golden brown and the sauce is bubbling, an additional 20 to 30 minutes. Sprinkle with Italian parsley if desired.

## Notes

## Ingredients

- 4 Tbs. (1/2 stick) butter, plus extra to grease the dish
- 1/2 yellow onion, diced
- 1/3 cup all-purpose flour
- 1 1/2 cups half and half
- 1 1/2 cups milk
- Freshly ground pepper
- 2 pounds russet potatoes, washed thoroughly
- 3 cups diced cooked ham
- 2 cups grated Monterey Jack cheese (best grated by hand)
- Paprika for top
- Chopped fresh Italian parsley for sprinkling on top before serving

# Pulled Pork

From: MdC

Serves: 16

Prep Time: 25 min

Cook Time: 4 hr

## Instructions

1. Preheat oven to 300°. Trim excess fat from pork and cut into large pieces to fit in a large Dutch oven.
2. In a small bowl, combine brown sugar, salt, paprika, garlic powder, onion powder, and cumin, then season with black pepper. Rub all over pork. (This can be done the night before.)
3. In a large Dutch oven over medium high heat, heat oil. Working in batches, add pork and sear on all sides. (Spices can burn quickly so don't let it go for too long!)
4. Pour beer around pork and cover with lid. Transfer to oven and cook until pork is beginning to turn tender, about 3 hours. Remove lid and cook until pork is very tender and pulls apart easily with a fork, 1 to 2 hours more.
5. Remove pork from Dutch oven and let rest while you prepare barbecue sauce.
6. Make barbecue sauce: To the pan drippings in the Dutch oven, whisk in ketchup, apple cider vinegar, mustard, brown sugar and Worcestershire. Over medium-high heat, bring mixture to a boil. Reduce heat, and simmer until thickened slightly, about 5 minutes.
7. Shred pork using two forks. Toss shredded meat with about half the barbecue sauce.
8. Serve warm with buns and more barbecue sauce.

## Notes

If you don't add BBQ sauce to all of the pork the next day you can use the pulled pork for tacos.

## Ingredients

- 8 lb. boneless pork shoulder
- 6 tbsp. packed brown sugar
- 2 tbsp. kosher salt
- 2 tbsp. smoked paprika
- 2 tsp. garlic powder
- 2 tsp. onion powder
- 2 tsp. ground cumin
- Freshly ground black pepper
- 4 tbsp. vegetable oil
- 24 oz. lager
- 16 brutti rolls or buns

# Beef Bahn Mi Bowls

From: Paige Wenta

Serves: 20

Prep Time: 30 min

Cook Time: 30 min

## Instructions

1. Place rice, water, and a large pinch of salt in a large pot. Bring to a boil, then cover and reduce heat to a low simmer. Cook until tender, 15-20 minutes. Set aside, covered, until ready to serve.
2. Wash and dry all produce. Peel and finely chop garlic. Zest 3 1/2 tbsp zest from limes, then quarter. Halve cucumbers lengthwise; thinly slice crosswise into half moons. Halve, peel, and medium dice onions. Peel and grate carrots.
3. In a small bowl, combine mayonnaise, sriracha, half your garlic, and a large squeeze of lime juice. Season with salt and pepper. In a medium bowl, combine cucumber, 2 1/2 tsp sugar, salt to taste, and the juice from 20 lime wedges.
4. Heat a drizzle of oil in a large pan over medium-high heat. Add onion and cook, stirring, until softened, 4-5 minutes. Add beef, remaining garlic, and 6.5 tbsp sugar. Cook, breaking up meat into pieces, until browned and slightly crispy, about 5 minutes. Stir in soy sauce until thoroughly combined. Turn off heat; taste and season with salt and pepper.
5. Stir lime zest and 1/2 cup butter into rice. Set out to serve.

## Notes

## Ingredients

- 10 cups jasmine rice
- 10 yellow onions
- 10 limes
- 3 heads of garlic
- 10 cucumbers
- 20 large carrots
- 1 1/2 cups mayonnaise
- sriracha, to taste
- 3/4 cup soy sauce
- 10 pounds ground beef
- salt
- pepper
- sugar
- oil
- butter

# Green Chile Chicken Enchilada Casserole

From: Paige Wenta

Serves: 25

Prep Time: 20 min

Cook Time: 25 min

## Instructions

1. Preheat the oven to 425 degrees.
2. Form the filling: mix the chicken with 1.5 cans of the green enchilada sauce, the green chiles, and 3/4 of a bag of the Monterey Jack cheese. In another bowl, stir together the remaining 1.5 cans of enchilada sauce and three cups of sour cream. Pour half of this sauce into three, 9×13 inch baking dishes.
3. Assemble the casserole: take a tortilla, top with a couple of tablespoons of the chicken mixture, then roll it up and place over the sauce in the baking dishes. Continue with all the tortillas until they are all filled and rolled.
4. Finish the dish: pour the remaining sauce over the top of the tortillas, then sprinkle another 3/4 bag of cheese evenly over the top. Place the dish in the oven and bake for 25 minutes. Top with chopped cilantro, green onions, and tomatoes before serving

## Notes

## Ingredients

- 3 rotisserie chickens (30 ounces)
- 3 cans (16 ounces) green enchilada sauce
- 3 small cans (4 ounces) green chiles
- 2 bags (12 ounces) monterey jack cheese
- 1 large container sour cream
- 4 large tomatoes
- green onions
- cilantro
- 30 corn or flour medium tortillas

# Chicken Burrito Bake

From: Debbi Reed

Serves: 16

Prep Time: 20 min

Cook Time: 60 min

## Instructions

1. Preheat oven to 400°F
2. In a large 2 or 3-quart baking dish, add onion, bell pepper, jalapeño, rice, chili powder, garlic powder, cumin, oregano and salt and stir to combine.
3. In a separate bowl or measuring cup, combine chicken broth, tomato paste and olive oil and whisk until well combined.
4. Transfer broth mixture to the baking dish and stir to combine with the rice mixture.
5. Add chicken, black beans and corn to the baking dish and give it one final stir until everything is well incorporated.
6. Cover the baking dish with aluminum foil and then transfer to the oven to bake for 50 minutes.
7. Once complete, remove baking dish from the oven and uncover. Top with grated cheese.
8. Return the baking dish to the oven for a final 5-10 minutes until cheese has melted and is slightly golden.
9. Remove from the oven, allow to cool slightly.
10. Can be served with avocado, salsa, sour cream, cilantro and green onions.

## Notes

## Ingredients

- 1 red onion (Can also use a yellow onion ), diced
- 2 red bell pepper, diced
- 2 jalapeños, seeds removed and minced
- 2 cup dry long-grain white rice, basmati or jasmine
- 4 tablespoon chili powder
- 2 teaspoon garlic powder
- 2 teaspoon cumin
- 1 teaspoon oregano
- 1 teaspoon sea salt
- (The above ingredients can be replaced with taco seasoning to taste.)
- 2 cup corn kernels, frozen
- 28 oz can black beans, strained and rinsed
- 12 cup shredded chicken ( or 3 chicken breasts, cooked and shredded)
- 7 cup chicken broth
- 2 tablespoon olive oil
- 4 tablespoon tomato paste
- 2 cups Monterey Jack or Havarti cheese, grated

# Chicken Stew

From: Shon Brunelli

Serves: 18

Prep Time: 15 min

Cook Time: 40 min

## Instructions

1. In a large pot or dutch oven, brown chicken in 1 tablespoon olive oil (it doesn't have to be cooked through). Remove from pot and set aside.
2. Cook onion, carrot and celery in remaining olive oil for about 3 minutes or until onion is slightly softened. Stir in 3 tablespoons of flour, seasonings and salt & pepper to taste. Cook over medium heat about 2 minutes.
3. Add potatoes, sweet potatoes, red pepper, white wine, browned chicken and broth. Bring to a boil, reduce heat and simmer covered for 30 minutes.
4. Remove lid and stir in green beans and cream. Thicken if desired (below) and simmer an additional 10 minutes uncovered.
5. To thicken: In a mason jar combine remaining 2 tablespoons flour and 1 cup water or broth. Shake very well (ensure there are no lumps) and add a little at a time to boiling stew to reach desired consistency.

## Notes

## Ingredients

- 24 chicken thighs about 1 1/2 pounds, diced
- 6 tablespoon olive oil
- 6 carrots diced
- 3 small onion
- 6 stalks celery diced
- 15 tablespoons flour divided
- 1 ½ teaspoon rosemary
- 1 ½ teaspoon thyme
- 3/4 teaspoon sage
- salt and pepper to taste
- 4 ½ cups potatoes peeled and diced
- 4 ½ cups sweet potatoes peeled and diced
- 1 ½ red pepper finely diced
- 3/4 cup white wine
- 12 cups chicken broth or chicken stock
- 3 cup green beans or peas
- 1 ½ cup heavy cream



# Pesto Chicken

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From: Mindy Plumlee

Prep Time: 15 min

Serves: 18

Cook Time: 40 min

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## Instructions

1. Cook and shred chicken breasts (10-15 depending on size) – can use crockpot or instant pot
2. Mix pesto with shredded chicken. Add almonds.
3. Serve over pasta, zoodles or on a loaf of French bread for sandwiches.
4. For sandwiches, cut the bread lengthwise, spread cream cheese on ½ of the loaf, add chicken, lettuce and tomatoes and slice into sections.

## Ingredients

- 10-15 chicken breasts
- 1 ½ cups pesto (can use more to taste)
- ½ cup sliced roasted almonds (optional)

For sandwiches:

- 1 loaf French bread
- Sliced tomatoes & lettuce
- Cream cheese

## Notes

# Slow Cooker Bourbon Street Chicken

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From: Jo Ann Johnson

Prep Time: 15 min

Serves: 15

Cook Time: 8 hr

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## Instructions

1. Place chicken in a slow cooker.
2. Mix sauce ingredients and pour over chicken.
3. Cover and cook 8 hours on low (can reduce cook time by using higher temp setting).
4. Shred chicken with two forks and serve on sweet rolls or over rice.

## Ingredients

- 8# Boneless Chicken (white or dark meat)
- 8 TBSP BBQ Sauce
- 8 TBSP Soy Sauce
- 4 tsp ginger
- 4 TBSP cider vinegar
- 1 cup brown sugar
- 1 cup of water
- 1 cup apple juice

## Notes

# Ginger Chicken Delight

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From: Ingrid Hudspeth

Prep Time: 30 min

Serves: 12

Cook Time: 40

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## Instructions

1. Mix fruit juice, honey, soy sauce, ginger and garlic
2. Brown chicken
3. Pour marinade mixture over chicken
4. Cook for 40 minutes on stovetop until sauce thickens and chicken is tender.

## Ingredients

- 12 boned/skinned chicken thighs
- 2/3 cup flour
- 2 Tbsp oil
- 1 cup fruit juice
- 4 Tbsp honey
- 4 Tbsp soy sauce
- 2 Tbsp ginger root
- 4 tsp minced garlic

## Notes

# Baked Macaroni and Cheese

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From: Jo Ann Johnson

Prep Time: 30 min

Serves: 15

Cook Time: 30-40 min

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## Instructions

1. Lightly boil macaroni until half cooked (about 5 minutes)
2. Whisk egg and milk together. Add butter and cheese. Stir well
3. Put lightly cooked macaroni in baking dishes. Pour cheese mixture over macaroni. Press mixture evenly around the baking dish.
4. Bake uncovered 30-40 minutes until the top is brown.

## Ingredients

- 24 oz. shell macaroni
- 2 eggs
- 4 c. milk
- 4 TSBP melted butter
- 5 cups shredded cheddar

## Notes

# Taryn's Delicious Pasta

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From: Taryn Golling

Serves: 12

Prep Time: 15 min

Cook Time: 30-40 min

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## Instructions

1. Start a pot of water, cook pasta as directed on the box.
2. Brown the sausage in the olive oil. Halfway through, add red pepper flakes. Once the sausage is brown, add garlic and onions.
3. When onions are clear, add in tomatoes and cream. Simmer for about 10 minutes or until thickened. (Make sure to stir it or else the cream will burn.)
4. Strain pasta and add to the sauce. Stir all together and enjoy!

## Ingredients

- 1 box bow tie pasta
- 2 tablespoons Olive Oil
- 1 lb sweet italian sausage
- 1/2 teaspoon red pepper flakes (more if you like spice)
- 1/2 cup diced onion
- 3 minced garlic cloves
- 1 can petite diced tomatoes, drained
- 1 1/2 cups heavy cream

## Notes

# Awesome Grilled Cheese Sandwiches

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From: Vera Zacharopoulos

Prep Time: 15 min

Serves: 12

Cook Time: 10-12 min

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## Instructions

1. Preheat oven to 425\*
2. Melt butter in pot
3. Butter 15 slices of bread on one side, place butter side down on cookie sheet
4. Arrange 3 slices of cheese on bread
5. Place slice of bread on top and butter the top side
6. Bake for 4-6 minutes
7. Flip and bake an additional 4-6 minutes until golden brown

## Notes

When spreading the butter keep it thinner in the center with more on the outside/crust

Use more than one cheese to add different flavor

Add cooled bacon or tomatoes for added flavor

## Ingredients

- 30 slices of bread
- 1-2 sticks of butter
- 60-90 slices of cheese

# Monkey Bread

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From: Paige Wenta

Serves: 25

Prep Time: 20 min

Cook Time: 30-40 min

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## Instructions

1. Preheat the oven to 350 degrees.
2. Open up all three cans of biscuits and cut each biscuit into quarters.
3. Next, combine the white sugar with your cinnamon in a gallon Ziploc bag and shake to mix evenly.
4. Put all of the biscuit quarters into the cinnamon-sugar mix, then seal the bag and give it a vigorous shake. This will get all the pieces unstuck from one another and nicely coated with cinnamon-sugar. Once complete, spread the pieces out evenly in the bundt pan.
5. Melt the butter together with your brown sugar in a saucepan over medium-high heat. Cook butter/sugar mixture, stirring for a few minutes until the two become one. Once the brown sugar butter has become one color, pour it over the biscuits.
6. Bake for 30-40 minutes until the crust is a dark brown on top. When it's finished cooking, remove it from the oven. Allow it to cool for about 15-30 minutes before turning it over onto a plate.

## Notes

## Ingredients

- 3 cans of buttermilk biscuits (non-flaky)
- 1 cup sugar
- 2 1/2 teaspoons cinnamon
- 1 cup butter
- 1/2 cup brown sugar (light or dark)

# Gluten Free Pumpkin Bread

From: Renee Coursey  
Serves: 16

Prep Time: 5 min  
Cook Time: 45 min

## Instructions

1. Preheat the oven to 350.
2. Grease or spray a 9x 5 loaf pan with cooking spray
3. In a large bowl mix together all the dry ingredients.
4. Get a second bowl and whisk together all the wet ingredients.
5. Pour the wet ingredients into the dry ingredients and fold together until just combined.
6. Pour into the loaf pan and bake for 30 minutes.
7. After 30 minutes cover with foil and bake for an additional 15 minutes.
8. Check to see if done in the middle by inserting a knife in the center of the loaf, if it comes out wet, cover and bake for another 10 to 15 minutes.

## Notes

## Ingredients

Dry ingredients:

- 1 1/2 cups flour (gluten free or regular)
- 1 Tsp. baking soda
- 1/4 Tsp. baking powder
- 1 Tsp. salt
- 1 Tsp. nutmeg
- 2 Tsp. cinnamon
- 1/2 Tsp. cloves
- 1/4 Tsp. ginger

Wet ingredients:

- 1/4 cup maple syrup
- 1 Tsp. vanilla
- 2 eggs
- 1 cup pumpkin puree
- 1/3 cup almond milk ( or milk of choice)
- 1/2 cup coconut oil, melted



# Peanut Butter Bon Bons

From: Talia McGreal  
Serves: 32

Prep Time: 20 min  
Cool Time: 60 min

## Instructions

1. Mix together peanut butter, 2Tbs butter and powdered sugar. Stir in the walnuts.
2. Form dough into small balls and chill for 1 hour.
3. In a heavy one quart sauce pan melt chocolate chips and remaining butter over low heat, stirring constantly.
4. Dip chilled peanut butter balls one at a time into the melted chocolate and place on a baking sheet lined with wax paper.
5. Chill in the refrigerator until hardened .

## Notes

## Ingredients

- 2 cups creamy peanut butter
- 4 Tbs butter
- 2 cups powdered sugar
- 2 cups chopped walnuts
- 2 6-oz packages semisweet chocolate chips

# Corn Flake Cookies

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From: Talia McGreal

Serves: 15

Prep Time: 20 min

Cook Time: 20-30 min

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## Instructions

1. In a large sauce pan , combine sugar, corn syrup and peanut butter. Cook over medium heat until the center starts to boil, stirring constantly.
2. When it comes to a boil remove from heat and stir in the vanilla extract and corn flakes. Mix until the corn-flakes are evenly coated.
3. Use a scoop to drop cookies on to wax paper and let cool for 20-30 minutes. Makes 36 cookies

## Notes

## Ingredients

- 2 cups granulated sugar
- 2 cups light corn syrup
- 2 cups creamy peanut butter
- 2 teaspoons vanilla
- 12 cups corn flakes

# Cinnamon Apple Cider Muffins

From: Taryn Golling

Serves: 15

Prep Time: 20 min

Cook Time: 13-15 min

## Instructions

1. Combine flour, flax seed, oats, brown sugar, cinnamon, nutmeg, baking powder, baking soda and salt.
2. Mix together vegetable oil, apple cider and vanilla. Dice up half of a large apple into tiny pieces.
3. Add wet ingredient mixture to dry ingredients. Gently mix together then fold in the apples.
4. Put them in a cupcake tin and cook for 13-15 minutes at 375.

## Notes

For a little extra crunch and flavor, I also mixed a bowl of 1 tbsp veggie oil, 1/4 cup brown sugar and a few shakes of cinnamon to add to the top of each unbaked muffin. On a few of them I also added some pecans!! Walnuts would also be good.

## Ingredients

- 1 1/4 cup flour
- 1/4 cup ground flaxseed
- 1/2 cup oats
- 2/3 cup brown sugar
- 3 tsp cinnamon
- 1 1/2 tsp nutmeg
- 2 tsp baking powder
- 1 tsp baking soda
- 1/2 tsp salt
- 1/2 cup vegetable oil
- 1 cup apple cider
- 1 1/4 tsp vanilla
- 1 half large apple diced

# Ghirardelli Brownie Mix Cookies

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From: Susan Fichtner

Serves: 20

Prep Time: 20 min

Cook Time: 10-20 min

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## Instructions

1. Preheat oven to 350 F.
2. Stir brownie mix and flour together until blended.
3. In a separate bowl, beat eggs with the coconut oil and add to the mix. Stir together. Add in chocolate chips. The dough will be stiff like cookie dough.
4. Place the dough in heaping tablespoons on a parchment-lined baking sheet. The cookies will spread to 2 ½ inches when cooked.
5. Bake for 10 minutes. Allow the cookies to rest on the pan for 1-2 minutes after removing from the oven. Remove from pan and cool on baking racks.

## Notes

## Ingredients

- 18 ounce Ghirardelli Brownie Mix
- 3 tablespoons flour
- 2 large eggs, room temperature
- 1/3 cup coconut oil, melted
- 1-2 cups chocolate chips

# Reese's Peanut Butter Cup Cookies

From: Susan Fichtner  
Serves: 20

Prep Time: 20 min  
Cook Time: 8-24 min

## Instructions

1. Preheat oven to 375
2. Mix together flour, salt and baking soda.
3. In separate bowl mix the butter, both sugars and the peanut butter. Add in the egg, vanilla and milk then mix until smooth.
4. Mix in the flour mixture.
5. Shape the dough into 40 balls and place into un-greased miniature muffin pans.
6. Bake for 8 minutes. Immediately upon removing from the oven, press a miniature peanut butter cup into each warm cookie.
7. Let cool then remove from the pan.

## Notes

## Ingredients

- 1  $\frac{3}{4}$  cup flour
- $\frac{1}{2}$  teaspoon salt
- 1 teaspoon baking soda
- $\frac{1}{2}$  cup softened butter
- $\frac{1}{2}$  cup sugar
- $\frac{1}{2}$  cup brown sugar
- $\frac{1}{2}$  cup peanut butter
- 1 egg
- 1 teaspoon vanilla
- 2 tablespoons milk
- 40 unwrapped miniature Reese's peanut butter cups

# Impossible Pumpkin Pie Cupcakes

From: MdC

Serves: 12

Prep Time: 30 min

Cook Time: 25 min

## Instructions

1. Preheat oven to 350
2. In a medium bowl, whisk dry ingredients (not the cornstarch)
3. In another medium bowl, whisk the wet ingredients (and the cornstarch)
4. Whisk the dry ingredients into the wet ingredients. Whisking only until the ingredients are incorporated, do not over whisk the filling.
5. Fill cupcake pan with foil baking liners or paper liners that have been sprayed with non-stick spray.
6. Pour filling into the prepared cupcake pan, filling each 2/3 full.
7. Bake for 25 minutes
8. Remove from the oven and let the cupcakes sit in the pan for 20 minutes.
9. Remove each cupcake from the pan and place in the refrigerator for 1 hour.

## Notes

You can also make cream cheese whipped cream for an extra delectable topping.

## Ingredients

- 1/2 cup all purpose flour
- 1/8 cup cornstarch
- 1/2 tsp baking powder
- 1/2 tsp baking soda
- 2 tsp pumpkin pie spice
- 1 - 15oz can pumpkin puree
- 3/4 can evaporated milk
- 3/4 cup sugar
- 2 large eggs
- Whipped cream for topping

# Chocolate Caramel Graham Crackers

From: Sharon Miller

Serves: 12

Prep Time: 30 min

Cool Time: 45 min

## Instructions

1. Preheat oven to 375F. Line 2 15x10x1" baking pan with foil, with some overhang. Line each sheet with graham crackers – it will be a tight fit.
2. Melt butter in a large saucepan over low heat and then add the brown sugar and salt and cook, whisking till the mixture is smooth. Pour over crackers, spreading evenly and bake in the oven until golden brown and bubbling – about 10 minutes.
3. Scatter chocolate chips over each pan and bake till the chocolate is soft, about 1 minute.
4. Remove pan from oven and gently spread the chocolate evenly over the crackers. Sprinkle with flaky salt or nuts and cool on a rack for 30 min. Freeze until chocolate is firm – 10-15 minutes.
5. Carefully lift the crackers from pan by grasping the foil at either end, then peel the foil from the crackers.
6. Break the crackers into serving pieces.

## Notes

## Ingredients

- 24 Graham Crackers
- 3 sticks unsalted butter, cut into pieces
- 1 cup packed light brown sugar
- ¼ tsp salt
- 3 cups semi sweet chocolate chips
- Flaky sea salt or chopped nuts for sprinkling

# Cherry Pie Bars

From: Sharon Miller

Serves: 24

Prep Time: 30 min

Cook Time: 65-75 min

## Instructions

1. Preheat oven to 350F. Line bottom and sides of a 13x9" pan with heavy duty aluminum foil, allowing 2-3 inches to hang over the sides. Lightly grease foil with cooking spray.
2. Pulse flour, sugar and salt in a food processor until combined. Add butter cubes and pulse till mixture is crumbly. Reserve 1 cup flour mixture. Press remaining flour mixture into bottom of prepared pan.
3. Bake in the pre-heated oven till lightly brown – 25 to 30 minutes. Spread cherry pie filling over crust in pan. Toss remaining flour mixture with pecans and sprinkle this mixture evenly over top.
4. Bake in the preheated oven until golden brown – 40 to 45 minutes. Cool completely in pan on a wire rack for an hour. Lift bars from pan using foil sides as handles.
5. Stir together powdered sugar, 4 tsp of milk and almond extract. Add 1 more tsp of milk if needed to reach desired consistency, Drizzle over pecan mixture and cut into 48 bars.

## Notes

## Ingredients

- 3 cups all purpose flour
- $\frac{3}{4}$  cup granulated sugar
- $\frac{1}{2}$  tsp salt
- 3 sticks cold butter, cubed
- 3 cups canned cherry pie filling
- $\frac{3}{4}$  cup chopped pecans
- 1 cup powdered sugar
- 4-5 tsp whole milk
- $\frac{1}{4}$  tsp almond extract



# Niemann Marcus Dip

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From: Sharon Miller

Serves: 12

Prep Time: 30 min

Cook Time: 10-15 min

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## Instructions

1. Cook bacon, let cool and crumble
2. Stir all ingredients together in a bowl – add more mayo if necessary to create a paste. Refrigerate and serve with various crackers.

## Notes

This is an old recipe from my mum and her friends – no idea why it is called Neiman Marcus but it is always delicious and easy to double up for a big crowd.

## Ingredients

- 1 lb. Sharp Cheddar Cheese, grated
- 12 slices of bacon, cooked and crumbled
- 6 green onions, sliced thing
- 1 4 oz package of slivered almonds
- $\frac{3}{4}$  cup mayonnaise

# Baked Beans

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From: Talia McGreal

Serves: 15

Prep Time: 15 min

Cook Time: 20-25 min

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## Instructions

1. Brown ground beef over medium-high until cooked entirely. Add diced onion and cook for 5 minutes longer.
2. Preheat oven to 350 degrees. Put hamburger mixture into a large casserole dish and add remaining ingredients; mix well. Cover and cook for 20-25 minutes.

## Notes

## Ingredients

- 2 pounds ground beef
- 4 cans pork and beans (15oz)
- ¼ cup mustard
- 1 cup ketchup
- 1 cup light brown sugar
- 1 onion diced