

Artful Catering

SKB 15th Anniversary
Cookbook



Jessica Gahm and Janene Grende

Artful Catering
SKB 15th Anniversary Cookbook

Copyright © 2016 by Jessica Gahm and Janene Grende, Artful Catering
All rights reserved.

No part of this book may be reproduced, stored in retrieval system, or transmitted, in any form or by any means, electronic or photocopy or otherwise, without the prior written permission of the publisher except in the case of brief quotations within critical articles and reviews.

Contents

Introduction and Acknowledgments.....5

Appetizers.....6

Artichoke Dip.....6

Cranberry Jalapeno Poppers.....6

Ham Asparagus Strata.....6

Oven-Roasted Chile Butter Corn.....7

 Chile Butter.....7

Spinach Artichoke Dip.....7

Summer Tomato Salad.....7

Swiss Cheese-Stuffed Mushrooms.....8

Sweet and Spicy Party Wings.....8

Turkey, Cranberry, and Swiss Crostini.....9

Breakfast..... 10

Apple Pancakes..... 10

 Apple Cider Sauce..... 10

Applesauce-Spice Muffins..... 10

Cheesy Bacon and Egg Casserole..... 11

Lavender Honey Scones..... 11

Pistachio Muffins..... 12

Sausage Gravy..... 12

Scones..... 12

Tex Mex Scramble..... 13

Breads and Biscuits..... 14

7-Up Biscuits..... 14

Beer Bread..... 14

Cheddar Bay Biscuits..... 14

Cornmeal Buns..... 15

Savory Sour Cream and Chive Muffins..... 15

Entrees..... 16

Asparagus with Lemon Sauce..... 16

Bacon-Wrapped Smoked Gouda-Stuffed Chicken Breasts..... 16

Basic Polenta..... 16

Bleu Cheese Polenta..... 17

Berry Crisp Spiral Ham..... 17

Black Bean Casserole..... 17

Butternut Squash Lasagna..... 17

Butternut Squash Soup..... 18

Cheesy Potatoes..... 18

Creamy Herb Chicken..... 19

Chicken and Sausage White Bean Pot.....	19
Fish Tacos with Roasted Tomato Salsa.....	20
Grilled Flatiron Steaks with Chimichurri.....	20
Greens, Cannellini Beans, and Andouille Sausage Pan Stew.....	21
Herb and Garlic-Crusted pork Roast.....	21
Mushroom Chicken.....	22
Pasta Fagioli.....	22
Pasta Spinach Salad.....	22
Pulled Pork.....	23
Kansas City Style Barbeque Sauce.....	23
Huckleberry Barbecue Sauce.....	24
Roasted Red Pepper Soup.....	24
Rosemary Olive Roast Beef.....	24
Salsiccia and Polenta.....	25
Scalloped Russet and Sweet Potatoes.....	25
Shepherd's Pie.....	26
Mushroom Gravy.....	26
Squash and Hominy Casserole.....	26
Strata.....	27
Sweet Corn Chowder with Bacon.....	27

Desserts..... 28

Almond Cornmeal Cake with Blackberry Sauce.....	28
Blackberry Sauce.....	28
Blueberry Zucchini Cake.....	28
Lemon Buttercream.....	29
Caramelized Pear and Bleu Cheese Quiche.....	29
Coca-Cola Cake.....	30
Coca-Cola Cake Icing.....	30
Cranberry and White Chocolate Cookies.....	31
Flourless Chocolate Cake.....	31
No-Bake Lemon Macarons.....	31
Oatmeal Pie.....	32
Old Fashioned Molasses Cookies.....	32
Orange Pecan Cake.....	32
Orange Glaze.....	33
Pie Crust from Cake Mix.....	33
Snickerdoodles.....	33
Soft Ginger Cookies.....	34
Sour Cream Lemon Cookies.....	34

Introduction and Acknowledgements

Over the past fifteen years we have grown to think of the participants of the Susan K. Black Workshops as family, our home away from home so to speak. As a thank you to all who have broken bread with us, we share some of our favorite recipes. While some of them may seem familiar to you from our menus, many of them are simply favorites at home.

We would especially like to thank Jim Parkman for his dedication to providing these possibilities for artists. Allowing both beginning and professional artists to learn from world-class, world-known, and world-traveled artists, who freely share their talents and knowledge, is a unique opportunity that we are proud to be part of.

The talent involved in these workshops extends beyond just the artists to those who excel in organizing and managing events, and we would also like to thank all those individuals who work behind the scenes to make SKB workshops possible. You make each gathering a success and ensure the continuation of the arts with the next generation.

--The Artful Catering Crew

Appetizers

Artichoke Dip

28 ounces artichoke quarters in water, rinsed, drained, and coarsely chopped
1/2 cup light mayonnaise
1/4 cup plus 1 tablespoon grated parmesan cheese
1 tablespoon fresh lemon juice
1 garlic clove, coarsely chopped
1 scallion, minced, plus more for garnish
Raw pepper slices or whole wheat pita chips, for serving
Dash of Worcestershire sauce
Dash of cayenne

Preheat oven to 425. In a food processor, place half the artichokes, the mayo, the parmesan, lemon juice, and garlic. Process until smooth. Add scallion and remaining artichoke, pulse once to combine. Transfer mixture into a 1 quart baking dish. Top with tablespoon of parmesan. Add Worcestershire and cayenne. Bake 30-35 minutes garnish with scallion.

Cranberry Jalapeno Poppers

1 pound jalapeno peppers, sliced lengthwise and seeded
12 ounces cream cheese, room temperature
1&1/4 cups dried cranberries
8 ounces cranberry sauce
4 cloves garlic, minced
1 teaspoon salt
8-10 round buttery crackers, crushed
1 package apple-maple bacon slices, cut in half

Preheat grill, grease baking sheet with olive oil. Place jalapenos on baking sheet, combine cream cheese, cranberries, cranberry sauce, garlic and salt in a large bowl. Spoon filling into jalapeno halves, coat cream cheese mix with crushed crackers. Wrap half slice bacon around each jalapeno. Place baking sheet on grill, cover grill. Grill poppers until bacon is crispy.

Ham Asparagus Strata

8 ounces asparagus spears, trimmed and cut into 2 inch pieces
5 cups french bread cubes
2 cups gruyere or white cheddar cheese
1/2 cup chopped onions
1/4 cup chives
8 ounces diced ham
10 eggs
1&1/2 cups milk

Bring a large pot of salted water to a boil. Add asparagus and cook 5 minutes or until bright green. Drain and place in a bowl of ice water to cool, drain. In a greased 3 quart baking dish, spread half the bread cubes, top with cheese, onion, chives, and half the ham and asparagus. Top with remaining bread. In a bowl, whisk together four of the eggs and the milk. Evenly pour over layers in the dish. Press bread pieces into the egg mixture. Top with remaining ham and asparagus. Bake, uncovered in a 325 degree oven for 30 minutes. With the back of a spoon, press 6 indentations into the top of the strata. Pour a whole egg into the top of each indentation. Bake 20-25 minutes more or until a thermometer inserted at the center of the strata reaches 170 degrees F and eggs are set. Cut into squares and serve, drizzle lightly with olive oil and salt and pepper.

Oven Roasted Chile Butter Corn

8 ears fresh sweet corn with husks
1 recipe chile butter
Cornflakes
Sliced green onions
Lime zest

Preheat oven to 350. Place corn on center rack, roast 45 minutes, cool slightly, remove husks and silks, spread each cob with 1 tablespoon chile butter, sprinkle with crushed corn flakes, serve with green onions and lime.

Chile Butter: in a bowl, combine 1/2 cup softened butter, the zest and juice of 2 limes, 2 teaspoons ancho chile pepper, 1 teaspoon chipotle pepper, and 4 cloves crushed garlic. Cover.

Spinach Artichoke Dip

2 cups parmesan cheese
1 box frozen chopped, spinach
14 ounce artichoke quarters, drained and chopped
2/3 cup sour cream
1 cup cream cheese
1/3 cup mayo
2 teaspoons minced garlic
Dash Worcestershire sauce
Dash cayenne

Preheat oven to 375. Mix together cheese, spinach, and artichoke hearts. Combine remaining ingredients and mix with spinach mixture. Add Worcestershire and cayenne, bake for 20 to 30 minutes. Serve with crackers or toasted bread.

Summer Tomato Salad

1 medium red onion, very thinly sliced
1/3 cup white wine vinegar
1 tablespoon sugar
Salt

2 teaspoon Dijon mustard
2 tablespoon white balsamic vinegar
1/2 teaspoon freshly ground pepper
1/4 cup extra virgin olive oil
2&1/2 pounds ripe tomatoes, cut into wedges
Radish sprouts

For pickled onions, place onion slices in a medium, heat proof bowl, in a small saucepan, warm white wine vinegar, sugar, and 1/2 teaspoon salt over medium heat, stirring to dissolve sugar. Pour over onion slices, toss to coat. Cover and chill from 30 minutes to 24 hours, stirring occasionally. For dressing, whisk mustard, white balsamic vinegar, pepper and 1/4 teaspoon salt in a small bowl. Gradually whisk in olive oil. Place tomatoes in a large serving bowl, add dressing, toss to coat. Top with pickled onions and radish sprouts.

Swiss Cheese-Stuffed Mushrooms

6 large mushroom caps
3 tablespoons butter, melted, divided
16 ounces uncooked bratwurst, casings removed and broken up
1/2 cup red pepper, diced
1/2 cup yellow pepper, diced
1 clove garlic, minced
1 green onion, sliced
2 tablespoon brown mustard
1 cup shredded Swiss cheese
1/4 cup Italian bread crumbs

Heat oven to 375, remove stems from mushroom caps. Brush outsides with 2 tablespoons butter and place on rimmed baking sheet with stem sides up. Saute bratwurst in skillet over medium heat with peppers and garlic. Cook until meat is done (8-10 minutes). Remove from heat. Stir in onion, mustard, and Swiss cheese. Mix well and stuff into caps. Stir together remaining butter and breadcrumbs and sprinkle over caps. Bake 15 to 18 minutes.

Sweet and Spicy Party Wings

6 pounds chicken wings, tips discarded and wings split
4 cloves garlic, thinly sliced
1/2 cup unsalted butter, melted
1/2 cup honey
1/4 cup green pepper sauce
3 tablespoons grated ginger
1 teaspoon kosher salt
4 jalapenos, seeded and chopped

Preheat oven to 450. Line 2 baking pans with nonstick foil, set aside. Bring a large pot of salted water to a boil, add chicken and garlic, simmer 8 minutes, drain. Pat wings dry. Transfer to prepared pans, bake 30 minutes, rotating pans halfway through. For sauce, in a

small saucepan, stir together honey, butter, hot pepper sauce, ginger, and salt. Bring mixture to a boil. Reduce heat, simmer, uncovered until sauce has thickened. Place wings in a large bowl, add wing sauce, toss to coat. Serve immediately.

Turkey, Cranberry, and Swiss Crostini

1 cup water

1 cup sugar

1 cup whole, fresh cranberries

1/4 cup crystallized ginger, chopped

1 sourdough baguette, cut into 15 slices (3/8 inch thick)

12 ounces Swiss cheese, cut in 15 slices

6-8 ounces turkey breast, finely chopped

1/3 cup basil leaves, chopped

Preheat oven to 475, place water in a medium-sized saucepan with sugar and cranberries. Bring to a boil and add ginger. Lower heat to simmer and stir occasionally until reduced by half (about 5-7 minutes). Remove from heat and cool. Place baguette slices on baking sheet lined with aluminum foil. Bake until lightly toasted. Remove and layer each slice with a piece of Swiss cheese and pieces of turkey. Return to oven and bake until cheese melts. Remove from oven and place a spoonful of cranberry sauce on each crostini. Garnish with fresh basil, serve hot.

Breakfasts

Apple Pancakes

2/3 cup warm water
1 package yeast
2 cups Bisquick
1 egg
1 cup of milk
1 cup shredded apple, peeled

Mix water and yeast. Set aside for a few minutes.
Mix in Bisquick, egg, milk, and apple.
Cook pancakes over medium heat in a lightly buttered skillet.

Apple Cider Syrup

1 cup apple juice
2 cups sugar
1/2 teaspoon cinnamon
1/4 teaspoon nutmeg
A dash of pumpkin pie spice
2 Tablespoons cornstarch
1/4 cup butter

Mix all but cornstarch and butter, set aside a small amount of cold mix to use later, heat on medium until boiling. Mix cornstarch with cold cider, add to thicken syrup. Add butter, melt into syrup.

Applesauce-Spice Muffins

1 cup unsweetened applesauce
1 cup arrowroot flour
3 large eggs
1/3 cup coconut sugar
3 tablespoons coconut oil, melted and cooled
1&1/4 teaspoon vanilla extract
1 teaspoon kosher salt
3 cups almond flour
3 tablespoons coconut flour
1&1/2 teaspoons baking soda
1 teaspoon ground cinnamon
1 teaspoon ground ginger
3/4 teaspoon ground cardamon
1/4 teaspoon cream of tartar
1 cup raisins

1/3 cup pecans, toasted and chopped

Adjust oven rack to middle position and heat to 325 degrees. Grease 12 cup muffin tin. Using stand mixer fitted with whisk, whip applesauce, arrowroot flour, eggs, sugar, melted coconut oil, vanilla, and salt on medium speed until thoroughly combined. Let mixture rest for 30 minutes. Whisk almond flour, coconut flour, baking soda, cinnamon, cardamom, and cream of tartar. With mixer set to low, add flour mixture and mix about 30 seconds. Increase speed to high, and whip batter until light and fluffy. Using rubber spatula, fold in raisins. Divide batter evenly among prepared muffin cups, and sprinkle with pecans. Bake until golden brown, about 25 minutes, rotating tin halfway through baking. Let cool for 10 minutes, then move to cooling rack and cool for 15 minutes.

Cheesy Bacon and Egg Casserole

8 slices bacon
1 cup chopped medium onion
1 loaf Italian bread cut into 1 inch cubes
2 cups shredded sharp cheddar cheese
1 cup shredded mozzarella cheese
1 cup cottage cheese
5 eggs
1&1/2 cups milk
2 teaspoons ground mustard
1/2 teaspoon ground nutmeg

Preheat oven to 350. Cook bacon in a large skillet until crisp. Drain bacon and crumble, set aside. Remove all but 2 tablespoons pan drippings. Add onions to skillet, cook and stir 3 minutes until softened. Spread half of the bread cubes in a baking dish. Layer with half of onion, cheese, and bacon. Spread evenly with cottage cheese. Top with remaining bread, onions, cheese and bacon. Whisk eggs, add milk, mustard, pepper and nutmeg. Mix well. Pour into baking dish. Press bread lightly into egg mixture, let stand 10 minutes. Bake 40-50 minutes.

Lavender Honey Scones

3/4 cups heavy cream
2 tablespoon honey
1 tablespoon dried lavender
2&1/2 cups all purpose flour
1 tablespoon baking powder
1/4 teaspoon salt
6 tablespoon butter
1 egg, lightly beaten

Preheat the oven to 400. In a small saucepan, combine heavy cream, honey, and lavender, warm over medium heat until mixture begins to steam. Chill. Meanwhile, in a large bowl, combine flour, baking powder, and salt. Using a pastry blender, cut butter in until mixture

resembles coarse crumbs. Make a well in the center of the flour mixture. Whisk egg into cooled cream mixture. Add egg mixture all at once to flour mixture. Using a fork, stir until just moistened. Turn dough out onto a lightly floured surface. Knead dough by folding and gently pressing it 10 to 12 strokes. Pat dough into a 10 x 4 inch rectangle. Cut in half lengthwise and in sixths crosswise to make 12 rectangles. Place rectangles 2 inches apart on an ungreased baking sheet brush rectangles with heavy cream. Bake 13 to 15 minutes. Remove scones from baking sheet, drizzle with honey.

Pistachio Muffins

1 box yellow cake mix
1 box pistachio pudding mix
4 eggs
1 cup sour cream
3/4 cups oil
1/2 teaspoon vanilla extract
1/2 teaspoon almond extract

Mix all ingredients except cake mix and pudding. Add pudding, mix well. Batter will be stiff. Bake at 350 degrees for 15 to 20 minutes

Sausage Gravy

1 pound pork sausage
1/4 cup all-purpose flour
2 cups milk (2% or whole)
Nature's Seasoning and Black Pepper to taste

Warm a large skillet over medium heat. Add the sausage and break into chunks with a spatula. Cook until the meat is crumbled and browned all the way through. Add the flour and cook until dissolved, about 1 minute. Stir in the milk. Cook, whisking frequently, until the gravy is very thick and bubbly (you can add more milk later if you need to thin). Season generously with Nature's Seasoning and lots of freshly ground black pepper. Serve with hot biscuits like the 7-Up Biscuits on page 18.

Scones

1/2 cup butter (frozen and grated)
1/2 cup milk
1/2 cup sour cream
2 cups flour
1/2 cup sugar
2 Tablespoons baking powder
1/4 Tablespoon baking soda
1/2 teaspoon salt
1/2 teaspoon lemon zest

Mix milk and sour cream, set aside.

Mix flour, sugar, baking powder, baking soda, salt, and lemon zest.
Add butter.
Lightly blend in milk mixture.
Knead slightly and push in fruit of choice.
Form into rectangle.
Cut into triangles.
Sprinkle with cinnamon sugar.
Bake at 450 degrees for 10 minutes.

Tex Mex Scramble

2 onions, chopped
1 green pepper, diced
6 eggs, beaten
1/2 Tablespoon cumin
3 Tablespoons chopped parsley
2 cloves minced garlic
2 tomatoes, diced
1 can diced green chillies
1/2 Tablespoon oregano
3 Tablespoons milk
Corn tortillas
Salt and pepper to taste

Cut tortillas into small squares, toast in skillet.
Saute all the veggies until just tender.
Add spices.
Beat the eggs and milk, stir in the veggies.
Add tortilla squares.
Grease casserole pan and pour mixture in.
Bake at 350 degrees until eggs are set. Let stand for 10 minutes before serving.

Breads and Biscuits

7-Up Biscuits

2 cups all-purpose biscuit baking mix
1 cup lemon-lime soda
1/2 cup sour cream
1/4 cup butter, melted

Preheat oven to 425 degrees F (220 degrees C). Grease a large baking sheet.
Whisk baking mix, lemon-lime soda, sour cream, and melted butter in a bowl until batter is smooth. Drop biscuits by large spoonful onto the prepared baking sheet.

Bake in the preheated oven until biscuits are golden brown, 12 to 15 minutes. Let biscuits rest for about 5 minutes before serving.

Beer Bread

3 cups Self-Rising Flour
1 to 4 tablespoons sugar, to taste
4 tablespoons melted butter, divided
1 1/2 cups beer (1 12oz. bottle) Rolling Rock is a good choice

Preheat the oven to 375°F. Lightly grease a 9" x 5" loaf pan.
Mix the flour, sugar, 3 tablespoons of the melted butter, and the beer, stirring until fairly smooth; don't worry about a scattering of small lumps.
Spoon the batter into the prepared pan, smoothing the top. Drizzle with the remaining 1 tablespoon melted butter.

Bake the bread for 45 to 50 minutes, until a toothpick inserted about 1/2" into the top of the loaf comes out clean, or with a few moist crumbs clinging to it.
Remove the bread from the oven, and after 5 minutes turn it out onto a rack to cool.
Wait until the bread cools completely before slicing.

Cheddar Bay Biscuits

2 and 1/2 cups Bisquick baking mix
4 Tablespoon butter
3/4 cup milk
1/4 teaspoon garlic powder
1 heaping cup grated cheddar cheese

Cut butter into flour and mix in milk and garlic powder.
Pour onto floured surface.
Roll out to about 1 and 1/2 inch thickness.
Bake at 350 degrees until light brown.

Remove from oven and brush with:

2 Tablespoon melted butter
1/4 teaspoon dried parsley
1/2 teaspoon garlic powder
Pinch of salt

Cornmeal Buns

1 package yeast
1/4 cup water
1/2 cup butter
1/4 cup shortening
1&1/2 cups shortening
1/2 cup sugar
1 tablespoon salt
3 cups sifted flour
2 beaten eggs
2 cups milk

Soften yeast in warm water. Scald milk, add butter, shortening, sugar, and salt. Cool. Add flour, yeast, and eggs. Beat. Add corn meal and enough flour to make dough. Place in greased bowl and let rise until double in bulk. Shape into rolls, let rise til double. Bake at 375 degrees for 15 minutes.

Savory Sour Cream and Chive Muffins

2 cups self rising flour
1 cup sour cream
2 sticks unsalted butter, melted
1/4 cups chives, freshly chopped

Preheat oven to 350. Mix all ingredients together, gently folding in the chives. Spoon into an ungreased muffin tin and bake 20-30 minutes. Allow to cool before removing from muffin tin.

Entrees

Asparagus with Lemon Sauce

1 lemon
6 eggs yolks
1/2 cup butter, melted
1 teaspoon sea salt
Pinch cayenne pepper
2&1/4 pounds asparagus, trimmed
Edible flowers

For the lemon sauce, remove 1 teaspoon zest and squeeze 5 teaspoons juice from lemon. In a large, heatproof bowl, whisk together egg yolks and 1/2 cup cold water, until mixture lightens and quadruples in size (about 5 minutes). Place bowl over a large saucepan of water (bowl should not touch water). Continue to whisk until thick and glossy. Using a rubber spatula, scrape sides of bowl and fold sauce until a thermometer reaches 160. Remove from heat. Gradually whisk in lemon sauce, butter, salt, and cayenne pepper until combined. In a large pot, cook asparagus in boiling water until crisp-tender. Drain. Transfer to a large bowl of ice water. Drain. Serve with lemon sauce. Top with edible flowers.

Bacon-Wrapped Smoked Gouda-Stuffed Chicken Breasts

4 chicken breasts
4 slices bacon
3-4 ounces smoked gouda cheese
1/4 teaspoon ground cayenne pepper
1/2 teaspoons garlic powder
1/2 teaspoons paprika
1/2 teaspoon black pepper

Combine cayenne, garlic powder, pepper, and paprika. Flatten chicken breasts to about 1/4 inch thickness. Season both sides with pepper mixture. Place small pieces of cheese on the chicken and roll up, press firmly. Wrap in bacon and brown over medium heat until bacon begins to crisp. Bake in oven at 350 for 20 minutes.

Basic Polenta

4 cups water
2&1/2 teaspoon salt
1 cup polenta
4 tablespoons butter
1/4 cup parmesan

Bring salted water to a boil, gradually add in polenta. Stir constantly, mix in half of the butter, turn heat to low, cook 20 minutes, stirring constantly. Stir in remaining butter and the cheese.

Bleu Cheese Polenta

Prepare basic polenta, add 6 ounces bleu cheese, pour into baking dish. Cool to firm, pour 1/4 cup heavy cream over polenta, dot with bleu cheese. Bake 15 minutes at 350 degrees.

Berry Crisp Spiral Ham

1 cooked, 8 pound, spiral ham, liquid reserved
1 cup orange juice
1/2 cup seedless raspberry jam
1 cup fresh raspberries
1/2 cup honey
1 jalapeno, stemmed, thinly sliced, and seeded

Preheat oven 325. Place ham, slices upright, on a rack in a shallow roasting pan. For berry glaze, in a medium saucepan, combine ham liquid, orange juice, jam, berries, honey, and jalapeno. Bring to boiling, reduce heat, simmer, uncovered, 15 minutes. Brush glaze over ham. Cover ham loosely with foil and bake 1 hour and 20 minutes, brushing occasionally with glaze. Increase oven temperature to 425, remove foil from ham. Spoon remaining glaze over top and sides. Bake 10 minutes until top of ham is crispy and inner ham is heated through. Let rest 10 minutes.

Black Bean Casserole

1 onion, chopped and sauteed
3 cans crushed tomatoes
2 cans black beans, drained
1 teaspoon chili powder
Shredded cheese to taste
Corn tortillas
1/2 teaspoon cumin
1/2 cup salsa
1 small can diced green chilies
Chopped olives

Simmer all but tortillas for 10 minutes.

In 9x13 pan, spread a little sauce then a layer of tortillas, sprinkle with cheese, repeat.

Top with chopped olives.

Bake at 350 degrees for 30 minutes.

Butternut Squash Lasagna

2 (12-ounce) packages frozen butternut or winter squash puree (about 3 cups), thawed
2 cups (490 grams) part-skim ricotta cheese
3/4 cup (185 grams) reduced-fat 2% milk

1 tablespoon fresh sage, chopped
1/2 teaspoon salt
1/4 teaspoon freshly ground pepper
1 (10-ounce or 285-gram) package frozen chopped spinach, thawed and squeezed dry
1 1/2 cups (170 grams) shredded reduced-fat mozzarella cheese
1/2 cup (55 grams) freshly grated Parmesan cheese
9 no-boil lasagna noodles

Directions

Preheat oven to 400° F. Lightly spray a 13- x 9-inch baking dish with cooking spray. Combine squash, 1 cup ricotta cheese, milk, sage, 1/2 teaspoon salt, and pepper in a medium bowl. Combine spinach, remaining 1 cup ricotta, 1 cup (4 ounces) shredded mozzarella, and 1/4 cup (1 ounce) grated Parmesan cheese in another medium bowl. Spread 1 1/2 cups squash mixture in bottom of baking dish. Arrange 3 noodles over sauce (noodles will appear small but will increase in size as they cook and absorb liquid). Top with 1 cup spinach mixture. Repeat 2 more times with 1 1/4 cups squash mixture, 3 noodles, and 1 cup spinach mixture. Sprinkle with remaining 1/2 cup mozzarella and 1/4 cup Parmesan cheeses. Cover with foil and bake 30 minutes. Uncover and bake 15 minutes or until lasagna is bubbly and cheese browns. Let cool 5 minutes. Cut into 8 portions.

Butternut Squash Soup

3 cups pureed squash
2 cups coconut milk
1 cup chicken or vegetable broth
2 tablespoons butter
1/4 teaspoon cayenne pepper
Salt and pepper to taste

In a stock pot, bring squash and broth to a boil, add the rest of ingredients, stir until hot.

Cheesy Potatoes

2 pounds mashed potatoes
1 package cream cheese, softened
3 cups cheddar, shredded
1 cup sour cream
1 cup milk
1 tablespoon nutmeg

Preheat oven to 350. In a large bowl, mix everything except cheddar cheese. Spray 19x3 casserole pan. Pour in potato mixture, cover with cheese. Spray foil and cover. Bake for 45 minutes.

Creamy Herb Chicken

4-6 boneless, skinless chicken breasts
2/3 cup chicken broth
1 package spreadable herb cheese
1 shallot, minced
1 large clove garlic, minced
1/2 lemon, zested and juiced
2 tablespoons extra virgin olive oil, divided
1 tablespoon all purpose flour
1 teaspoon dried basil
1 teaspoon dried oregano
1 teaspoon dried tarragon
Kosher salt and ground pepper, to taste

Brush chicken breasts with 1 tablespoon olive oil and season generously with salt and pepper. Heat a large pan or skillet over medium high heat and cook chicken until opaque and no longer pink. Transfer to plate and set aside. To the same skillet, heat remaining olive oil and saute shallot and garlic, with basil, oregano and tarragon, for 1-2 minutes or until fragrant. Stir in herb cheese, broth, lemon juice and zest, and whisk together until smooth, then sprinkle in flour and whisk until incorporated. Cook 5-10 minutes. Return to skillet and cook for another 2-3 minutes, garnish with fresh herbs and serve hot.

Chicken and Sausage White Bean Pot

1 pound dried navy, cannellini, great northern, or flageolet beans.
6 ounces bacon or pancetta, chopped
12 ounces andouille sausage
2 pound bone in chicken thighs and/or drumsticks
1/2 teaspoon salt
1/2 teaspoon black pepper
2 cups chopped onions
1&1/2 cups peeled and chopped carrots
1&1/2 cups chopped celery
3 cloves garlic, minced
8 cups chicken broth
3 tablespoons tomato paste
8 sprigs fresh Italian parsley and/or thyme
2 bay leaves
1/4 cup panko bread crumbs
1 tablespoon butter, melted
Fresh Italian parsley

Rinse beans. In an 8 quart dutch oven, combine beans and 8 cups water. Bring to a boil, reduce heat. Simmer, covered, 2 minutes. Remove from heat. Let stand 1 hour, drain and rinse. In a large dutch oven, cook bacon over medium heat for 8 minutes. Using a slotted spoon, transfer to a large bowl. Add sausage to pot, cook 6 minutes, turning occasionally.

Transfer to bowl with bacon. Sprinkle chicken with salt and pepper, then add to pot. Cook 8 minutes over medium high heat, until well browned all over. Transfer to bowl with bacon and sausage. Refrigerate until needed. Add onions, carrots, and celery to pot, cook 8 minutes, add garlic, cook one minute. Stir in drained beans, broth, tomato paste, herbs, and bay leaves. Bring to a simmer over high heat. Reduce heat, then simmer, uncovered for 40 to 45 minutes, stirring occasionally. Preheat oven to 350, cut sausage into 1 inch pieces, add to stew with bacon. Place chicken on top of stew, skin exposed. Bake, uncovered 1 hour. In a small bowl combine bread crumbs and butter, sprinkle on stew, bake 20 minutes until crumbs are crisp. Remove herbs and bay leaves before serving. Top with chopped parsley.

Fish Tacos with Roasted Tomato Salsa

2 medium tomatoes, cut into wedges
1/2 large red onion, cut into wedges
1/4 cup olive oil
1/4 teaspoon salt
1/2 cup cilantro leaves
1 to 2 teaspoons chipotle pepper in adobo sauce
1 pound fresh or frozen cod, halibut, or seabass
1 tablespoon olive or vegetable oil
1 teaspoon ground cumin or chili powder
1/2 teaspoon salt
1/4 teaspoon black pepper
8 flour or corn tortillas
1/4 cup sour cream
Radish slices and/or snipped fresh cilantro

For salsa, preheat oven to 450, place tomatoes and onion in a shallow foil lined baking pan, drizzle with 1 tablespoon of the oil. Sprinkle with salt, toss to coat. Roast 20-30 minutes or until browned. Cool slightly, In a food processor, place roasted vegetables and cilantro. Process until smooth, gradually adding remaining oil with motor running, add chipotle to taste.

Brush fish with oil, season with cumin, salt, and black pepper. Grill uncovered directly over medium heat, 4-6 minutes per 1/2 inch thickness, turning once. Warm tortillas on the grill rack, 30 seconds per side, serve fish in tortillas with sour cream, salsa, radish slices and/or cilantro.

Grilled Flatiron Steaks with Chimichurri

3 boneless beef chuck flat iron steaks, cut 3/4 inch thick
1 tsp kosher salt
1/2 teaspoon garlic powder
1/2 teaspoon ground cumin
1/2 teaspoon black pepper
1/4 teaspoon cayenne pepper

1 recipe chimichurri

Trim fat from steaks, place on baking sheet lined with plastic wrap. For rub, in a small bowl, combine salt, garlic powder, cumin, black pepper, and cayenne pepper. Sprinkle rub evenly over both sides of each steak, rub in with your fingers. Cover with plastic wrap, marinate in fridge for 1 hour. Grill steaks, uncovered, directly over medium heat for 7 to 9 minutes, let rest for 10 minutes.

Chimichurri: in a food processor, or blender combine 1 cup cilantro leaves, 1 cup firmly packed cilantro leaves, 1 cup firmly packed fresh Italian parsley leaves, 1/2 cup white vinegar, 2 cloves roughly chopped garlic, and 1/2 teaspoon each of salt, cumin, and crushed red pepper. Slowly add 1/4 cup olive oil.

Greens, Cannellini Beans, and Andouille Sausage Pan Stew

- 1 tablespoon olive oil
- 4 cooked chicken andouille sausages, sliced
- 1 medium onion, cut into wedges
- 1 15 ounce can of cannellini beans, rinsed and drained
- 2 tablespoons fresh thyme leaves
- 2 cloves garlic, minced
- 1 can chicken broth
- 12 cups chopped kale
- 2 tablespoons balsamic vinegar

In an extra large skillet, heat oil over medium heat. Add sausage and onion wedges, cook and stir 6 to 8 minutes or until browned. Remove from skillet and keep warm. Add beans, thyme, and garlic to the skillet, cook 1 minute. Add broth, bringing to a boil. Reduce heat, boil gently, uncovered, 3 to 4 minutes until reduced by half. Gradually add kale, tossing until wilted before adding more. Cook and stir about 2 minutes, add sausage mixture and vinegar, heat through. Top with thyme.

Herb and Garlic-Crusted Pork Roast

- 1/2 cup kosher salt
- 1/4 cup brown sugar
- 8 cups cold water
- 1 3-3&1/2 pound center cut boneless pork loin
- 3 tablespoons peanut or vegetable oil
- 4 slices bacon, cut into 1 inch pieces, uncooked
- 1 tablespoon apricot preserves
- 2 teaspoons finely chopped fresh garlic
- 1 tablespoon chopped fresh rosemary
- 1&1/2 cups fresh breadcrumbs
- 3 tablespoons melted butter

For brine, in a large bowl dissolve salt and sugar into the 8 cups water, transfer pork to brine, making sure to fully submerge. Cover and refrigerate for 8 hours or up to 2 days. Remove loin

from brine and blot dry with paper towels, in a nonstick skillet, brown all sides of pork in hot oil, about 10 minutes. Cool slightly. In a food processor, puree uncooked bacon to a smooth texture. Transfer half the bacon into a bowl, stir in apricot, garlic, and 2 teaspoons of rosemary. Place cooled pork on waxed paper. Spread thinly with bacon puree. In a separate bowl, mix bread crumbs, remaining rosemary, parsley, melted butter, and 1/2 teaspoon each of kosher salt and black pepper. Toss well to mix. Press crust mixture into pork, except ends, applying enough pressure for crumbs to adhere. Position rack to lowest spot, preheat oven to 425, transfer pork to wire rack in foil lined baking dish. Roast 15 minutes.

Mushroom Chicken

8 chicken breasts, lightly pounded
2 cups chicken broth
3 cups mushrooms, sliced
2 tablespoons cooking oil
1/2 cup flour
1/2 teaspoon salt
1/2 teaspoon pepper
1 teaspoon garlic powder
1 teaspoon dried parsley

In a large ziploc bag, combine flour, salt, pepper, garlic powder, and parsley. Place chicken in bag and shake well. Make sure chicken is well coated. Heat oil in a dutch oven over medium high heat, place chicken hot oil until brown at both sides. Reduce heat to low and add chicken broth, cover and let cook 2&1/2 hours. Stir occasionally. Add mushrooms and cook 15 minutes. Remove from heat and let rest 10 minutes before serving.

Pasta Fagioli

1/2 pound sweet Italian sausage, browned
1 small onion, chopped
3 cups chicken or vegetable broth
1 can great northern beans, rinsed
1 tablespoon minced garlic
1 can diced tomatoes
3/4 cup pasta (any small shape)
1 cup spinach, chopped

In a large stock pot, cook sausage, drain. Add onion and cook until tender. Add garlic and saute one minute, add the rest of the ingredients and cook until pasta is tender. Serve with grated parmesan on top.

Pasta Spinach Salad

6 ounces rigatoni or cavatelli
2 medium tomatoes, peeled,seeded, and chopped
1/2 cup crumbled feta cheese
1/3 cup Italian salad dressing
1/4 cup sliced green onion

2 tablespoons sliced, pitted, ripe olives
6 cups torn, fresh spinach

Cook pasta according to package, then drain. In a bowl combine pasta, tomatoes, cheese, salad dressing, green onions, and olives. Toss gently. Cover and chill. Arrange spinach on a serving plate, spoon on pasta.

Pulled Pork

1 (3 lb.) boneless pork shoulder, skin and excess fat removed
1 onion, chopped
2-4 Tablespoons barbecue seasoning blend
2 cups bottled or homemade barbecue sauce
Salt and pepper

Trim pork of any excess fat coat in barbecue seasoning blend. Scatter onion over bottom of slow cooker and place pork on top. Cover and cook on low until very tender, about 8 hours. Remove meat and let cool.

When cool enough to handle, pull meat into thin shreds, removing all fat and gristle. Skim excess fat from liquid in slow cooker.

Return pulled pork to slow cooker and stir in barbecue sauce. Season with salt and pepper. Cook for 1 hour longer on low. If desired, serve on buns with onions, dill pickles and a side of coleslaw.

Kansas City Style Barbeque Sauce

2 tablespoons butter
1 small yellow onion, finely chopped (about 1 cup)
3 cloves garlic, minced (about 1 tablespoon)
2 cups ketchup
1/3 cup molasses
1/3 cup dark brown sugar
1/3 cup apple cider vinegar
2 tablespoon yellow mustard
1 tablespoon chili powder
1 teaspoon freshly ground black pepper
1/2 teaspoon cayenne pepper

Melt butter in medium saucepan over medium heat. Add onion and cook until softened, about 5 minutes. Add garlic and cook until fragrant, about 30 seconds.

Add ketchup, molasses, brown sugar, vinegar, mustard, chili powder, black pepper, and cayenne pepper and stir to combine. Bring to a boil, then reduce heat to low and simmer until slightly thickened, about 30 minutes, stirring frequently.

Transfer sauce to the jar of a blender and blend until smooth. Let cool to room temperature, transfer to a jar and store in refrigerator for up to a month.

Huckleberry Barbecue Sauce

2 tablespoons butter
1 medium yellow onion
2 medium cloves garlic, minced
2 cups tomato sauce
1&1/2 cups frozen huckleberries
2/3 cup dark brown sugar
1/4 cup molasses
1/4 cup cider vinegar
1 teaspoon chili powder
1/2 teaspoon dry mustard
2 teaspoons Kosher salt
2 teaspoons freshly ground white pepper
1/8 teaspoon cayenne pepper

Melt butter in medium saucepan over medium heat. Add onion and cook until softened, about 5 minutes. Add garlic and cook until fragrant, about 30 seconds.

Add tomato sauce, berries, brown sugar, molasses, cider vinegar, chili powder, mustard, salt, white pepper, and cayenne and stir to combine. Bring to a boil, then reduce heat to low and simmer until slightly thickened, about 30 minutes, stirring occasionally.

Transfer sauce to the jar of a blender and blend until nearly smooth; some berry chunks are okay. Let cool to room temperature, transfer to a jar and store in refrigerator for up to a month.

Roasted Red Pepper Soup

2 onions chopped
2 cups roasted red peppers, canned
1 small can chopped green chillies
2 teaspoons cumin
1 teaspoon salt
1 teaspoon ground coriander
3 cups potatoes, diced
3 cups vegetable broth
2 tablespoons cilantro
1 tablespoon lemon juice
1/2 cup of cream cheese, cubed

Combine in a large stock pot, cook until potatoes are tender. Add cilantro, lemon juice, cream cheese, simmer for 15 minutes. Process half of soup mixture and add to remaining soup, reheat, and serve.

Rosemary Olive Roast Beef

1 (3&1/2 to 4 pound) beef sirloin tip roast
2 tablespoons chopped fresh rosemary

- 1 tablespoon kosher salt
- 2 teaspoons freshly ground black pepper
- 2 tablespoons olive oil
- 1 recipe garlic rosemary olives

Preheat oven to 350. Season beef all over with rosemary, salt and pepper. In a 12 inch skillet, heat oil over medium high heat. Add beef to skillet, brown well on all sides. Transfer to rack set in a roasting pan. Roast 1 hour and 30 minutes to 1 hour and 45 minutes. Remove from oven, transfer to cutting board. Let stand covered for 15 minutes. Serve with garlic rosemary olives.

Salsiccia & Polenta

- 2 pound salsiccia (cinnamon flavored sausage)
- 1 medium onion, chopped
- 2 cloves garlic, chopped
- 1 quart tomatoes, chopped
- 1/2 cup red wine
- Dried mushrooms
- Polenta

Brown salsiccia in a small amount of butter with onions and garlic, then add tomatoes, red wine, and dried mushrooms. Cook on low for one hour. Serve over polenta.

Scalloped Russet and Sweet Potatoes

- 1 clove garlic
- 1 tablespoon butter, softened
- 1 large onion, peeled
- 2 tablespoons olive oil
- 1/2 teaspoon fresh thyme leaves
- 2 cups milk
- 1/2 cups heavy cream
- 2 tablespoons butter
- 3 tablespoons all purpose flour
- 5 medium russet potatoes
- 1 medium sweet potato
- Fresh whole nutmeg

Preheat oven to 350. Aggressively rub inside of 2 1/2 - 3 quart gratin dish with the 1 tablespoon butter. With a mandoline or a very sharp knife, slice onion about 1/16 inch thickness. In a skillet over low heat, cook onion in olive oil until tender, sprinkle well with salt and pepper. Remove from heat, stir in thyme leaves. Set aside. In a small saucepan, heat milk and cream until just simmering. In a saucepan, melt butter over medium heat. Whisk in flour. Remove from heat and whisk in hot milk and cream a little at a time. Return to heat, bring to a gentle boil. Cook 3-5 minutes or until thickened. Peel all potatoes, with a mandoline or very sharp knife, slice potatoes to 1/16 inch thickness. Layer one third of russet

potatoes and sweet potato slices in the prepared dish. Season with salt, ground pepper, and 2 or 3 light gratings of nutmeg. Scatter 1/3 of onions onto potatoes, spoon 1/3 of cream mixture onto potatoes. Create 2 more layers with remaining potatoes, seasonings, onions, and cream mixture. Bake, uncovered, 45 minutes. Increase oven temperature to 425, bake 10 to 15 minutes more until bubbly, golden, and potatoes are tender. Remove from oven, let stand 10 minutes.

Shepherd's Pie

2 pounds ground beef
2 onions, chopped fine
2 tablespoons garlic, minced
1 cup summer squash, diced
1 cup corn
1 tablespoon paprika
1 tablespoon rosemary
1&1/2 teaspoon salt
1 teaspoon pepper
4 cups mashed potatoes

Preheat oven to 350. In a large skillet, heat oil and brown beef, add onion, drain. Add vegetables and cook until tender. Add spices to taste. Butter a 9x13 casserole pan and pour beef mixture into casserole. Cover with mashed potatoes and bake until brown at the edges (about 45 minutes). Serve with a mushroom gravy.

Mushroom Gravy

Pour the grease saved from beef into a large skillet, bring to medium heat. Add enough flour to make a thick paste. Brown the flour. Add 2 cups of sliced mushrooms, turn heat to low, saute. Stir for 5 minutes. Mix 2 cups milk with 1 cup water, slowly stir into mushrooms, stir until it bubbles and thickens.

Squash and Hominy Casserole

3 pounds zucchini, sliced thin
2 onions, chopped
1/2 cup water
1 can hominy, drained
1 jalapeno, seeded and chopped
1 cup monterey jack cheese, shredded
1 package cream cheese, cut into small cubes
1 egg, beaten

Preheat oven to 350. In a large sauce pan, cook zucchini and onions in water until tender. Drain. Add the rest of the ingredients and mix well. Pour into a buttered 9x13 casserole dish. Bake 40 minutes until bubbly and just starting to brown.

Strata

- 1 onion, chopped fine
- 1 green bell pepper, chopped fine
- 1 can diced tomatoes, drained
- 2 cups colby jack, shredded
- 6 eggs
- 2 cups milk
- 1 teaspoon salt
- 1 teaspoon pepper
- 5 slices bread

Preheat oven to 350. Prepare casserole dish. Saute onion and green pepper until tender. Beat eggs and add milk, spices and onion mixture. Pour into casserole dish. Cut bread into shapes with cookie cutters and arrange on top of strata. Cover and refrigerate overnight. Bake for 45 minutes. Sprinkle cheese on top and bake for 10 more minutes.

Sweet Corn Chowder with Bacon

- 1 small bag frozen corn
- 2 cans creamed corn
- 2 onions, finely diced
- 1 pound bacon
- 2 cups chicken stock
- 4 cups half and half
- 2 tablespoons garlic powder
- 1 teaspoon nutmeg
- Salt and pepper to taste

In a large dutch oven, cook bacon until crisp, drain and chop, add onion to bacon and saute until tender. Add rest of ingredients except half and half, bring to boil. Reduce to low, and cook for 45 minutes, stirring occasionally. Add half and half, bring back to a boil, and add cornstarch to thicken.

Desserts

Almond Cornmeal Cake With Blackberry Sauce

1 cup sugar
2 egg whites
1 and 1/2 teaspoon vanilla extract
1 and 1/4 cups flour
1/2 cups butter, softened
1 egg
1/2 teaspoon almond extract
1/3 cup cornmeal
1 teaspoon baking powder

Cream butter and sugar until well blended.
Add egg whites and egg.
Mix well.
Beat in extracts.
Combine flour, cornmeal, and baking powder.
Add to creamed mixture.
Beat well.
Spoon batter into greased loaf pan.
Bake at 350 degrees for 55 minutes or until done.
Cool pan for 5 minutes, then remove to rack.
Cool completely.
Slice cake.
Spoon sauce and creme fraiche over cake.

Blackberry Sauce

3 cups berries
2 Tablespoons orange juice
2 Tablespoons sugar
1 teaspoon vanilla extract
1/4 teaspoon almond extract

Combine in blender, process until smooth.

Blueberry Zucchini Cake

3 eggs, lightly beaten
1 cup vegetable oil
3 teaspoons vanilla extract
1/4 cups white sugar
2 cups finely shredded and drained zucchini
3 cups all purpose flour
1 teaspoon salt

1 teaspoon baking powder
1/4 teaspoon baking soda
1 pint fresh blueberries

Preheat oven to 350, prepare 2, 8 inch round cake pans. Grate a large zucchini and place in a clean dish towel. Squeeze until most of the liquid comes out. You will want 2 cups of shredded zucchini after it has been drained. Set aside. In a large bowl, beat together the eggs, oil, vanilla, and sugar. Fold in the zucchini. Slowly add the flour, salt, baking powder, and baking soda. Gently fold in the blueberries, divide batter evenly between prepared cake pans. Bake 35-40 minutes or until inserting the knife into the cake comes out clean. Cool 20 minutes in the pans, then turn out onto wire racks to cool completely.

Lemon Buttercream

1 cup room temperature butter
3&1/2 confectioner's sugar
1 lemon, juiced and zested
1 teaspoon vanilla extract
1/8 teaspoon salt

Combine butter, sugar and salt and beat until well combined. Add lemon juice and vanilla and continue to beat for another 3-5 minutes. Fold in zest (If you are piping the buttercream, leave out the zest).

Caramelized Pear and Bleu Cheese Quiche

1 deep dish pastry shell, baked
3 medium, firm pears, 2 cored, 1 whole
2 tablespoons unsalted butter, divided
1 tablespoon sugar
1/2 cup crumbled bleu cheese
6 large eggs
2 cup plain greek yogurt
1 cup 2% milk
1/2 teaspoon salt
1/4 teaspoon ground white pepper
1/8 teaspoon ground nutmeg
Crumbled bleu cheese and/or fresh sage leaf

Preheat oven to 325. Set pastry shell on baking sheet. Cut 2 pears into half inch cubes. Cut remaining pear into thin slices. In a large skillet, melt 1 tablespoon butter over medium sized heat. Add cubed pears and sugar. Cook, stirring occasionally, 7 minutes, or until browned. Transfer to pastry shell. Sprinkle with bleu cheese. Melt remaining butter in the skillet, add pear slices. Cook, stirring occasionally, for 4 minutes. For the custard, in a blender, combine eggs, yogurt, milk, salt, pepper, and nutmeg. Cover, blend until frothy. Pour custard over the filling in the pastry shell. Arrange pear slices over custard bake 1 hour and 20 minutes or until top is slightly brown and custard is set. Cool in pan on wire rack for 40 minutes.

Coca-Cola Cake

1 cup butter
3/4 cup mini marshmallows
2 ounces unsweetened chocolate, chopped
1 cup coca-cola, not diet
2 and 1/3 cup all purpose flour
3/4 cup cocoa powder
1 and 1/2 teaspoon baking soda
1 teaspoon baking soda
1/2 teaspoon salt
2 cups sugar
1/2 cup vegetable oil
2 teaspoons vanilla extract
3 extra large eggs
3/4 cup buttermilk

Melt butter in saucepan.

Add marshmallows, stir until melted.

Add chocolate, stir over low heat until melted.

Add coca-cola, then set aside to cool for 10 minutes.

Sift flour, cocoa powder, baking powder, baking soda and salt.

Place sugar, oil, and vanilla in in a large mixing bowl.

Beat with a mixer on medium speed.

Add eggs one at a time, beating well after each.

Add cooled chocolate mixture and beat on low until combined.

Add half the flour mixture, then the buttermilk, then the remaining flour mixture. Scrape down the sides after each addition.

Scrape into 2 cake pans.

Bake 40 to 45 minutes until cake springs back when touched lightly.

Let cool.

Cut each cake layer in half horizontally, to make 4 layers.

Coca Cola Cake Icing

2 cups butter
1/2 cup coca-cola, not diet
1/2 teaspoon vanilla
1 cup cocoa powder, sifted
4 ounces unsweetened chocolate, melted
1 and 1/4 pound powdered sugar, sifted

Cream butter in a bowl using a mixture until smooth.

Add coca-cola and vanilla.

Mix on low speed until blended.

Add cocoa powder and chocolate.

Mix until smooth, scraping down the sides.
Beat in powdered sugar, 1/2 cup at a time on low speed.
Beat until smooth.
Frost and serve.

Cranberry and White Chocolate Cookies

2 and 1/2 cups flour
1 teaspoon baking powder
1/4 teaspoon salt
1/4 teaspoon baking soda
1 and 1/2 cup butter, salt
1 and 1/2 cup sugar
2 eggs
1 and 1/2 cups white chocolate chips
2 cups dried cranberries

Combine flour, baking powder, salt, and baking soda, set aside.
Cream butter and sugar, add eggs one at a time, blending well.
Add flour mixture to butter.
Mix well.
Add chips and cranberries.
Drop by teaspoons on lightly greased cooking sheet.
Bake at 350 degrees for 10 to 12 minutes or until bottoms are light brown.

Flourless Chocolate Cake

6 tablespoons unsalted butter plus some for the pan
8 ounces bittersweet or semisweet chocolate, finely chopped
6 large eggs, separated
1/2 cup granulated sugar
Confectioners sugar
Sweetened whipped cream

Preheat the oven to 275 with the rack in the center. Butter springform pan. Set aside. Place butter and chocolate in a large heatproof bowl and microwave until melted. Let cool slightly, mix in egg yolks. In a large bowl, beat egg whites until soft peaks form. Gradually add butter until glossy peaks form. Pour batter into pan, bake for around 50 minutes.

No-Bake Lemon Macaroons

2 cups unsweetened, shredded coconut
1/4 cup melted coconut oil
2 tablespoons honey
1 tablespoon grated lemon zest or 10 drops lemon oil
1/8 teaspoon fine sea salt

Place all the ingredients in a food processor and process until a large ball forms, about 30 seconds. Taste and add more lemon if desired. Using firm pressure, scoop tablespoon sized macaroons onto a parchment lined plate. Refrigerate until set, about 1 hour.

Oatmeal Pie

2 eggs
1/2 cup sugar
1/2 cup brown sugar
3/4 cup karo syrup
1/2 cup melted butter
3/4 cup oatmeal
1 cup milk
1 teaspoon vanilla
1 cup coconut

Whisk together eggs and sugar, add syrup and butter, mix for 2-3 minutes. add oatmeal and milk. Beat for 1 minute, add coconut and vanilla. Pour in pie shell.
Bake at 425 for 10 minutes, then lower to 375 until done (Approx. 45 minutes)

Old Fashioned Molasses Cookies

1 cup shortening
1 and 1/2 cups sugar
2 eggs
1 cup molasses
4 cups all-purpose flour
4 teaspoons baking soda
2 teaspoons cinnamon
1 teaspoon salt
1 teaspoon ginger
Granulated sugar, for dipping

Cream shortening and sugar.
Add eggs and molasses.
Sift flour with cinnamon, baking soda, salt and ginger.
Add to sugar mixture and mix well.
Roll into walnut sized balls and coat with granulated sugar.
Place on ungreased cookie sheets, 2 inches apart.
Bake 12 to 15 minutes at 350 degrees.
Makes 3 dozen.

Orange Pecan Cake

1 box yellow cake mix
1/2 cup water
1/2 cup orange juice
1 package instant vanilla pudding

1/2 cup oil
4 eggs
2 cups pecan, chopped
Combine all but pecans, blend well, then add pecans.
Pour into greased bundt pan.
Bake 1 hour.
Puncture cake with toothpick, pour 2/3 of glaze over cake.
Let sit 30 minutes.
Invert onto serving plate, puncture, and pour rest of glaze over cake.

Orange Glaze

1 cup sugar
1 stick of butter
1/2 cup orange juice

Bring to boil before pouring on cake.

Pie Crust From Cake Mix

1 box cake mix
1 tbsp. unsalted softened butter
3 egg yolks
1 whole egg

Place all the ingredients into a mixing bowl.

Combine all ingredients until a dough is formed.

Divide the dough in half. (Use leftover dough for cookies - roll out to 1/4 inch thick, bake at 350° for eight to ten minutes)

Dust your table with flour to prevent sticking.

Roll 1 piece of dough out into a circle large enough to line your pie pan.

Press gently into pie pan to ensure there are no air pockets.

Trim the excess dough from the edges.

Bake at 350° for 25-27 minutes or until golden brown. Fill with pre-cooked filling, or bake it together with a filling.

Snickerdoodles

2 cups sugar, divided
2 eggs
1 teaspoon vanilla
2 teaspoon cream of tartar
3/4 teaspoon salt
1 cup butter
2 tablespoons milk

2 and 3/4 cups flour
1 teaspoon baking soda
1 teaspoon cinnamon

Combine 1 and 1/2 cups of sugar with eggs, vanilla, cream of tartar, and salt.
Beat until blended well.
Mix remaining sugar with cinnamon.
Add flour and rest of ingredients and mix.
Shape into 1 inch balls, roll in sugar and cinnamon mix.
Bake at 400 degrees for 7 to 8 minutes.

Soft Ginger Cookies

3/4 cup butter, softened
1 cup sugar
1 egg
1/2 cup molasses
2 and 1/4 cups flour
2 teaspoons ginger
1 teaspoon baking powder
3/4 teaspoon cinnamon
1/2 teaspoon clove
1/4 teaspoon salt

Cream butter and sugar.
Add egg, spices, molasses, and flour.
Mix well, roll into 1 and 1/2 inch balls.
Roll in sugar.
Place on lightly sprayed cookie sheet and flatten.
Bake at 350 degrees until the bottoms are light brown.

Sour Cream Lemon Cookies

1/2 cup butter, softened
1/2 cup shortening
1 and 1/2 cup sugar
3 eggs
2 tablespoons water
2 tablespoons lemon extract
1 teaspoon baking soda
1 teaspoon salt
1 cup sour cream

In a large bowl, combine eggs, water, lemon extract, baking powder, salt, and sour cream.
Cream butter, shortening, and sugar.
Combine mixtures, and stir in 3 and 3/4 cups flour. Drop by tablespoons on greased cookie sheet, bake at 350 degrees until bottoms are a light brown.

Cool.

Optional: Frost with lemon frosting, sprinkle with yellow sugar crystals.

Notes