



Legacy Cookbook



Legacy Cookbook

LEGACY - *anything handed down from the past, as from an ancestor or predecessor.*

Often when values are shared and family strengths are forged, food is a part – the very centerpiece around which we gather, laugh, cry, share and partake. These recipes are some of the family treasures around which legacy has been built and celebrated. Lives are being helped, destinies changed and intention turned into action through men and women purposeful in leaving a legacy of compassion, kindness and generosity.

To millions around the world, food is the missing ingredient for freedom. *Many times as we are hearing the horrors of women trapped in prostitution and trafficking, **the desperation for food** is a key factor leading to the slavery they are in.*

As you and your family enjoy these recipes and time around the table we ask you to join our families in leaving a legacy that brings freedom to vulnerable children through providing food and a brighter future.

Around the table, around the world.

The SOS Team.

SOS INTERNATIONAL



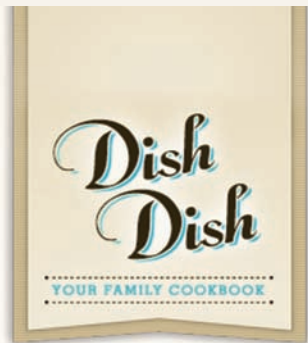
We all want to do a better job of explaining difficult issues to our kids. At SOS, we've developed a way to talk to kids about poverty and malnutrition while engaging in fun activities with them.

Each month, your family will not only receive activities, challenges, and recipes from around the world, but you will also provide 250 meals for hungry children! That's a huge impact!

Around the Table was designed to help support a family leaving a legacy together. For \$50 a month, you will feed hungry kids around the world, and we will provide you with engaging resources for your family.

We are a community of world-changers who value family and believe that collectively we can do so much more than any one of us on our own.

sosresponds.org/aroundthetable



www.DishDish.us

Every family meal is a gift to
be treasured and shared.

At Dish Dish, we believe family time around the table is a legacy worth enjoying, preserving, sharing and passing along to the next generation.

We make it easy by providing a simple cloud-based community for keeping and sharing your favorite recipes (along with notes, photos & videos).

We enjoy helping families keep their recipes, grocery list, and menu along with friends' recipes at their fingertips so that meals can be a treasured family time and not a drudgery.

Join our community and inspire your family to enjoy meal time together, passing that tradition along to others, sharing meals and recipes with friends and family all around the world.

We are excited to partner with SOS International and Around the Table in this collective effort to share the Legacy Cookbook with you and your family.

**search the site for Legacy Cookbook to find these recipes online*

dishdish.us/legacycookbook

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AROUND THE TABLE AROUND THE WORLD

Legacy Cookbook

Starters

One of the side effects of malnutrition is that it kills, maims, cripples and blinds on a massive scale worldwide. When you feed a child you don't just fill their stomach, but you ensure life and wholeness for a child.

You can make a difference.

To learn more about leaving a legacy of feeding visit:

sosresponds.org/aroundthetable.





COLOMBIAN EMPANADAS | EMPANADAS COLOMBIANAS

Contributed by Rosemary Taletón

Ingredients:

Empanada Filling

2 cups peeled and diced white potatoes
1 tablespoon olive oil
1 cup chopped tomato
¼ cup chopped green onions
2 tablespoon chopped fresh cilantro
¼ teaspoon black pepper

1 chicken or vegetable bouillon tablet
¼ cup chopped white onions
½ teaspoon salt
1 chopped garlic clove
2 tablespoon chopped red bell pepper
½ pound ground beef

Empanada Dough or Masa

1 ½ cups precooked yellow cornmeal (masarepa)
2 cups water
1 Tablespoon of vegetable oil
½ tablespoon Sazón Goya with Azafrán
½ teaspoon of salt

Directions:

To prepare the dough: place the masarepa in a large bowl. Add the Sazón Goya and salt and stir until mixed well. Add the water and oil and mix to form the dough. Pat the dough into a ball and knead for 2 minutes or until smooth. Cover with plastic and set aside for 20 minutes.

Meanwhile, to make the filling, cook the potatoes in a pot with water and the bouillon tablet for 20-25 minutes or until tender. Drain and gently mash the potatoes. Set aside.

Heat 1 tablespoon of olive oil in a large, heavy skillet. Add the onion and cook over medium-low heat stirring frequently for 5 minutes. Add the tomatoes, green onions, garlic, bell pepper, cilantro, salt and black pepper. Cook for about 15 minutes. Add the ground beef. Cook, breaking up the meat with a wooden spoon, for 10 - 15 minutes or until the mixture is fairly dry. Transfer the meat mixture to the mashed potatoes bowl and mix well to combine.

Break small portions of the dough, about 1 ½ tablespoons each one, and form each portion into a ball by rolling between the palms of your hands.

Place the balls of dough between two pieces of plastic and roll each out very thinly to form a circle. Remove the top plastic and place 1 tablespoon of filling in the center of each. Then using the plastic underneath, fold the dough over to enclose the filling, forming a half circle. Tightly seal the edges by crimping with the tines of a fork. Fill a large pot with vegetable oil and heat over medium heat to 360°F. Carefully place 3 or 4 empanadas at a time in the heated oil and fry for about 2 minutes or until golden on all sides. Using a slotted spoon, transfer.

Personal Notes:

Colombian Empanadas are a popular snack and are served by most Colombian restaurants in the USA. Traditionally, these delicious fritters are made with shredded pork and beef, but in my family we always make them with ground beef. Serve them with ají and lime wedges on the side.

This recipe can be found at www.DishDish.us.

TEXAS CAVIAR DIP

Contributed by Connie Betenbough

Ingredients:

2 cans shoepeg corn, drained
1 can Rotel tomatoes
2 cans black eyed peas, drained & rinse
1 16 oz bottle Italian dressing

1 bunch of green onions, chopped
1 fresh tomato, diced
chopped cilantro

Directions:

Mix all ingredients together and chill before serving. Can be eaten by itself as a side, or a dip with tortilla chips.

Personal Notes:

Each month, at our family dinners, we honored the ones who had a birthday during that month by asking them to sit in a chair in the center of the room. We called these chairs the "Blessing Chairs". One by one, family members would walk behind the person being honored, place their hands on their shoulders, and speak a blessing over that family member. The blessing could be a quality or character trait that they admired about that individual, a time when they had been blessed by that individual, or something they had learned from that individual. We saw God bring healing to relationships within our family. God grew the love and appreciation we have for one another through these special dinners

This recipe can be found at www.DishDish.us.

PINEAPPLE CHEESE BALL

Contributed by Melody Jones

Ingredients:

2 (8 ounce) packages cream cheese, softened
1 (8 ½ ounce) can crushed pineapple, well drained
2 cups chopped pecans, divided
¼ cup green onions, chopped

1 Tablespoon seasoned salt

Directions:

In a large bowl, mash the cream cheese. Add 1 cup of chopped pecans and remaining ingredients. Mix well. Shape into a ball. Roll the ball in the remaining 1 cup of pecans. Wrap in foil and refrigerate.

Note: Although I omit green peppers, some recipes call for ¼ cup chopped green or red peppers.

Personal Notes:

Every Christmas Eve my brother-in-law makes this cheeseball. Our Christmas celebrations would be incomplete without it. It has been a family tradition now for at least 30 years.

This recipe can be found at www.DishDish.us.

COCONUT CHEESE BALL

Contributed by Jennifer Watson

Ingredients:

3 (8oz) pkgs cream cheese (room temp)
¾ cup grated cheddar cheese
2T mayo
2T powdered sugar

½ cup finely chopped pecans
½ t cinnamon
¼ t nutmeg
1 cup shredded coconut

Directions:

Combine all ingredients except coconut. Form into a ball. Chill well. Before serving roll the cheese ball in shredded coconut. Serve with apples, pears, pineapple or other fresh fruit. Also delicious on snack crackers. Store in the refrigerator.

Personal Notes:

When we were young marrieds in a new city, one of the grandmas in our church brought this cheeseball to our house for our first holiday away from our family. It instantly became a family favorite, but most of all it was sweet reminder that it's the simple gestures that open a door for friends to become family.

This recipe can be found at www.DishDish.us.

KATRINA'S NEW MEXICAN GUACAMOLE

Contributed by Katrina de Friess

Ingredients:

3 Ripe Avocados

¼ cup Sour Cream

¾ cup Salsa (My suggestion is Joe T's Medium Salsa)

¼ tsp Garlic Powder

¼ tsp Chili Powder

¾ tbsp Fresh Lime Juice (My suggestion: squeeze ½ of a fresh lime)

Directions:

Remove the insides of the avocado and mash in a bowl until only small chunks remain.

2. Add sour cream and salsa and mix together. 3. Add garlic powder and chili powder and mix together.

4. Add lime juice and mix together. 5. Enjoy with tortilla chips or on top of any of your favorite Mexican dishes!

Personal Notes:

My dad grew up in Albuquerque, New Mexico, so we take Mexican food very seriously. Guacamole is one of the things that disappears quickly, and causes quite a few fights. "Who ate all the Guac!? I didn't even get any!!!" "You better save me some!"

My personal suggestion: Pair this recipe with the "New Mexico Green Chili Chicken Enchiladas" that Mark Mueller (my dad) contributed. ☺

This recipe can be found at www.DishDish.us.

DRIED BEEF BALL

Contributed by Janette Molloy

Ingredients:

5 ounces dried beef, chopped

½ teaspoon seasoned salt

Optional: one package of Ranch Dressing

2 (8 ounce) packages cream cheese, softened

1 tablespoon Worcestershire sauce

6 green onions, chopped

Directions:

Reserve about a half cup of chopped dried beef. In a separate medium bowl, combine the remaining beef, cream cheese, green onions, Worcestershire sauce and seasoned salt. Mix well and roll into a ball. Roll the ball in the reserved beef, coating the entire outside of the ball.

Personal Notes:

My girls have been making this recipe since they were tiny for most family gatherings and holidays. They enjoy the hands on experience. Getting messy!

This recipe can be found at www.DishDish.us.

SHRIMP DIP

Contributed by Jeri Liedl

Ingredients:

½ pound of American Cheese (Kraft American Processed Cheese Slices = 1 package of 24)	1 small minced onions
1 8oz package cream cheese	2 buttons of minced garlic
1 can Ro-Tel Tomatoes, do not drain	2 teaspoon Tabasco pepper sauce
1 packages of large cooked shrimp (Fresh or Frozen/Thawed)	Large bag of Frito Scoops

Directions:

In large non-stick pot melt cheeses, then add other ingredients (except Shrimp) and keep temperature low, simmer 15 minutes. Add fresh boiled shrimp or add thawed frozen shrimp last 5 minutes.

Best done in double boiler so cheese doesn't burn. Best if made and refrigerated a day ahead. Heat can be adjusted by using spicier versions of Ro-Tel tomatoes or adding more Tabasco.

Serve warm or cold, your preference. Chip of preference is Frito Scoops.

Personal Notes:

Rare family recipe passed down, it took me years to try it because it didn't sound appealing, once I tried it, it's a family staple at get togethers.

This recipe can be found at www.DishDish.us.

SAUSAGE BALLS

Contributed by Cindy Finch

Ingredients:

1 lb hot sausage
2 packages biscuit mix
1 lb package shredded sharp cheddar cheese

Directions:

Mix all ingredients together to form small balls and freeze. Keep frozen until ready to cook. Bake at 350 until golden brown.
Bonus...if you have a kitchen aid mixer, it will do the hard part of mixing everything together for you.

Personal Notes:

My mom has made this recipe at Thanksgiving and Christmas as long as I can remember. My kids now come to my house at the holidays, and the sausage balls are the first thing they go for.

This recipe can be found at www.DishDish.us.

BACON WRAPPED BREADSTICKS

Contributed by Janice Smith

Ingredients:

1 package sliced bacon, thawed
1 to 2 boxes thin, crunchy bread sticks from deli

Fresh, grated parmesian cheese
Bacon Substitute: Fresh asparagus spears

Directions:

Preheat the oven to 400 degrees. Stack bacon strips on top of each other and cut in half at center (on the short edge). Wrap the bacon around and down the breadstick covering as much of the breadstick as possible. Place the wrapped breadstick on a shallow baking sheet with edges. Sprinkle grated parmesian cheese on top to taste. Bake in oven on center rack for 15 to 20 minutes until the bacon is fully cooked. (*Darker pans may need a lower temp or adjusted baking time. Do not broil.)

Personal Notes:

This is a personal favorite of the men in my church family. When we gather together as a small group to have an appetizer dinner this is ALWAYS on the list.

This recipe can be found at www.DishDish.us.

CINNAMON BUTTER

Contributed by Mika Slough

Ingredients:

3 sticks margarine (softened)
3 tsp. cinnamon
1 lb. powdered sugar

Directions:

Beat all the ingredients together, wrap in any shape you want and then refrigerate. Set out ahead of time when ready to serve.

Personal Notes:

This is especially good on homemade bread!

This recipe can be found at www.DishDish.us.

MEAT PIES

Contributed by Janette Molloy

Ingredients:

1 ½ pounds of beef
1 ½ pounds of pork
1 cup chopped green onions, tops and bottom
1 tablespoon salt
1 teaspoon coarse ground red pepper

½ teaspoon cayenne pepper
Add garlic or spices to taste
⅓ cup all-purpose flour
Buy (6) 2 pack Pillsbury Pie Crust (Easy, unroll and cut)
1 medium or large coffee can top to cut crust.

Directions:

Filling: Mix the first seven filling ingredients in large skillet and cook over medium heat until meat loses its red color. Do not overcook. Stir occasionally. Sift the flour over mixture and stir occasionally. Remove from heat, let cool and drain excess grease from meat.

Crust: Sift flour on wax paper, roll pie crust out, use rolling pin to thin dough until you can make (6) coffee lid size circles (pastry round) out of each pie crust. Assemble: Place a heaping tablespoon of filling on one side of each pastry round. Dampen edge of dough with a few drops of water and then fold over to crease making a half moon and sealing with fingertips by pressing edges together and crimp with fork. Prick with fork twice on top.

Freeze: 8 meat pies per gallon bag. Freezer to Oven - Bake at 350 for 25 to 30 minutes until golden brown. Freezer to Fry – Fry in deep fat fryer at 350 degrees until golden brown.

Personal Notes:

This is my family's favorite recipe to make together. Louisiana raised we add a little more spice here and there. Great for game day, holiday and just every day!

This recipe can be found at www.DishDish.us.

APPLE ARUGULA SALAD

Contributed by Leslie Weehunt

Ingredients:

1 pkg Arugula Salad, pinch off long stems
6 apples – any variety – and okay to combine varieties
crumbled blue cheese
sliced almonds or walnuts
Lime

Dressing:

½ c. pomegranate juice (100%)
1 T. Dijon mustard
1 T. honey
½ to ¾ c. olive oil

Directions:

Wash, dry and pinch off long stems of arugula. Combine dressing well with a whisk or in a shaker. Dress the lettuce and put aside. Cut apples into bite size pieces (with skin) – Squeeze fresh lime over apples and toss well to keep them from turning brown. Toast almonds or walnuts until lightly brown. Add apples to arugula and then top with blue cheese and nuts.

Personal Notes:

This is a favorite especially in the fall and winter when apples are in season and perfect. I love the arugula peppery taste with the sweet/tart apples, but any leafy lettuce can be used

This recipe can be found at www.DishDish.us.

BROCCOLI SALAD

Contributed by Leslie Weehunt

Ingredients:

1 head Romaine lettuce, washed, dried, torn to bite size
½ pound Broccoli florets, cut into bite size pieces
1 pkg. Broccoli slaw
5 oranges of different varieties (blood, tangerine, mandarin...), peeled and cut into bite size pieces
Sliced Almonds
1 pkg ramen noodles, uncooked & no flavor packet

Dressing:

1 T. Dijon mustard
1 T. Maple Syrup
1 c. olive oil
½ c. white wine vinegar
salt & pepper

Directions:

Pour boiling hot water to cover broccoli florets, let sit for a couple of minutes then drain and rinse in cold water. Combine lettuces, broccoli and slaw in a bowl. Combine dressing and toss over salad. Add oranges.

Toast the almonds and broken apart ramen noodles in oven until brown. Right before serving add to salad.

Personal Notes:

I love a good salad but tend to get bored with the same old "side salad". This salad is so fun and can be made into a meal by adding the protein of your choice! This salad is also great for serving a large group. BTW I light a fragrant candle before I pull broccoli out of the fridge. This will help the broccoli smell from permeating your home and letting all know what you had for dinner.

This recipe can be found at www.DishDish.us.

GAME DAY JALAPENOS

Contributed by Gary Barrow

Ingredients:

1 pd. Ground sausage (I use spicy sausage)
1 8oz pkg of cream cheese, softened
1 c. shredded cheese

1 lb fresh jalapenos halved lengthwise and seeded
1 package of bacon

Directions:

Heat oven to 400. Cook sausage in skillet over medium heat until brown. Drain the grease. In a bowl mix cooked sausage, cream cheese and shredded cheese. Fill all the halved jalapenos with the sausage mixture, about 1 Tbsp each. Wrap each stuffed jalapeno with bacon (use 1 to 2 strips per jalapeno). Arrange stuffed halves in baking dish and bake for 25 to 35 minutes, until bacon is cooked. Allow to cool before eating.

Personal Notes:

I enjoy making this for football parties and cookout. Easy to make and everyone devours them. Best part with jalapenos is, you never know which ones are going to be spicy.

This recipe can be found at www.DishDish.us.

BLACK BEAN AND CORN SALSA

Contributed by Melanie Carr

Ingredients:

1 can black beans, drained
1 can (or 16 oz.) corn kernels
1 jar Cilantro (or green) salsa

1 can Ro-Tel diced tomatoes & green chilies
¼ cup picante sauce
1 whole avocado, diced (add later)

Directions:

Mix together all ingredients except avocado and refrigerate overnight. Just before serving, dice the avocado and mix in with the other ingredients. Serve with your favorite corn tortilla chips, pita chips, or whole grain cracker.

Personal Notes:

Our family thoroughly enjoys this southwestern style hearty salsa dip. We first enjoyed it with several other families at a team baseball dinner, and it has been a favorite ever since. Perfect for last-minute guests, an afternoon fiesta, or making ahead the day before and keeping last-minute dinner prep to a minimum. I hope your family enjoys crowding around the salsa bowl while dinner is being prepared, just as our family does.

This recipe can be found at www.DishDish.us.

LOBSTER BISQUE

Contributed by Melanie Carr

Ingredients:

3 Tbsp. butter
¼ cup fresh mushrooms, chopped
2 Tbsp. onion, chopped
2 Tbsp. celery, chopped
2 Tbsp. carrot, chopped
15 oz. chicken broth

1/8 tsp. salt
1 pinch cayenne pepper
1-½ cups half-and-half
½ cup dry white wine
½ pound lump lobster meat, cooked

Directions:

Melt the butter in a large saucepan over medium-low heat. Add the mushrooms, onion, celery, and carrot. Cook and stir until tender, about 10 minutes. Stir in the chicken broth and season with salt and cayenne pepper. Bring to a boil, then reduce heat and simmer for 10 minutes.

Add ¼ cup of the lobster meat, and use a stick blender to blend the ingredients in the pan until mixture is smooth (or very carefully pour the vegetable and broth mixture into a blender; cover and process until smooth; return to the saucepan).

Stir in the half-and-half, white wine, and remaining lobster meat. Cook over low heat, stirring frequently until thickened, about 30 minutes. (If you desire additional thickening, in a small bowl stir together 1 teaspoon of cornstarch with 2 teaspoons cold water and add this mixture to the soup during last 5 minutes of cooking).

Personal Notes:

A few years back, we decided it would be a fun tradition to have a family multi-course seafood dinner for New Year's Eve. We would have some sort of seafood for each course of our dinner; an appetizer or salad, soup, and usually various fish, shrimp, and/or crab dishes for our main course. It was great fun talking together and planning the various parts of the meal ahead of time, and this Lobster Bisque soup quickly became a staple since everyone enjoyed it so much!

This recipe can be found at www.DishDish.us.

SPINACH AND ARTICHOKE AL FORNO DIP

Contributed by Melanie Carr

Ingredients:

2 cups canned artichokes
2 cups sauteed spinach
3 tablespoons olive oil
¼ cup sun-dried tomatoes
2 cups asiago cheese

½ cup scallions or green onions, chopped
1 cup heavy cream
1 Tbsp. parmesan cheese
Salt and pepper, to taste

Directions:

Preheat oven to 350 degrees F. Place artichokes, tomatoes, spinach and scallions in a large mixing bowl with Asiago cheese, cream and olive oil. Mix with a spatula until all ingredients are combined. Add salt and pepper, to taste.

Spread the filling evenly into a lightly greased oven-proof dish and sprinkle Parmesan cheese over top. Place dish in center of heated oven and bake for 20 minutes. Serve with your choice of bread, crackers, vegetables or chips.

Personal Notes:

This is a copy-cat recipe of a dish served at one of our favorite restaurants in the area. While some of the ingredients may not be ones that are always on hand, the recipe itself is fairly simple and is decadent whether starting out a simple family dinner or offering up to guests for a dinner party. It's such a rich dish that we save this recipe for special dinners or occasions and enjoy sharing it together with laughter and fun memories around the table.

This recipe can be found at www.DishDish.us.

CRESCENT WRAPPED BRIE

Contributed by Kristen McCurdy

Ingredients:

Apricot or Blackberry Preserves
Wheel of Brie
1 can of Crescent Rolls

Directions:

Roll out Crescent dough and press seams together. Using a potato slicer remove most of the white rind off the brie. Place Brie in the center of crescent dough. Pour ½ - 1 Cup preserves on top of Brie, pull corners of dough up and twist to enclose brie and preserves. Bake according to crescent can. Serve with Ritz or cracker of choice

Personal Notes:

This is a crowd pleaser during the holidays.

This recipe can be found at www.DishDish.us.



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Side Dishes

For \$50 a month, you can change the future for 12 children, breaking the trap of poverty, filling their stomachs and opening their futures.

You can make a difference.

To learn more about leaving a legacy of feeding visit:

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THOSE POTATOES

Contributed by Leslie Weehunt

Ingredients:

4 baking potatoes
6 scallions, finely chopped
1 stick of butter, melted

2 cups of shredded cheddar cheese
1 c. of sour cream

Directions:

Clean potatoes, rub with olive oil, wrap in foil and bake at 400 for 45 minutes. Let cool. Grate baked potatoes into a bowl (peeling is optional). Add butter, sour cream 4 scallions and 1 ¾ cups of cheese. Put in a greased 9 x 13 dish. Top with the last two scallions and the remaining ¼ c. of grated cheese. Bake at 350 for 20 minutes.

Personal Notes:

This recipe was given many years ago by a dear friend, Gayle Hale. It has been a family favorite and is a perfect side dish to brisket! It is a great way to use leftover baked potatoes.

This recipe can be found at www.DishDish.us.

MIMI'S GREEN BEAN CASSEROLE

Contributed by Jennifer Watson

Ingredients:

3-4 cans green beans, drained
2 ½ T butter, melted
1 ½ T flour
¼ tsp pepper
½ tsp salt

1 ½ T dried minced onion
½ pt sour cream
½ lb cheddar cheese, grated
2 ½ c. Rice Krispies, crushed

Directions:

Drain green beans and pour into a 9x13 baking dish. Combine flour, pepper, salt, onion and sour cream. Spread over beans evenly. Sprinkle with grated cheese. Mix melted butter and crushed Rice Krispies well with hands. Spread over cheese. Bake for 30 minutes at 350 degrees. Serves 10-12.

Personal Notes:

My husband's sweet Mimi made this delicious and unusual casserole for every family holiday as far back as anyone can remember. It became the grandkids' job to help Mimi crush the Rice Krispies and spread them over the top of the casserole. Sweet memories cooking with their Mimi.

This recipe can be found at www.DishDish.us.

COPPER CARROTS

Contributed by Jeri Lied

Ingredients:

3 to 4 cans of medium carrots
1 medium onion chopped
1 green bell pepper sliced
1 can of tomato soup
¼ cup vegetable oil
¾ cup vinegar

1 cup sugar
1 tsp. prepared mustard
1 tsp. salt
1 tsp. Worcestershire Sauce

Directions:

Drain carrots. In a separate bowl, combine the rest of the ingredients. Pour ingredients over carrots and let set overnight in refrigerator. Dish meant to be served cold.

Personal Notes:

One of my favorites.

This recipe can be found at www.DishDish.us.

AUSTRIAN SPINACH SOUFFLÉ

Contributed by Emily Schingle

Ingredients:

6 tablespoons butter (real)
8 tablespoons flour
2 teaspoons salt
½ teaspoon pepper
½ teaspoon nutmeg (or more if you like)
2 cups milk

2 cups grated cheddar cheese
2 10 oz. packages of frozen spinach, well drained
6 eggs, separated

Directions:

Preheat oven to 325 degrees. In a saucepan melt butter and blend in flour and spices. Add milk, stir until blended and thick. Add cheese to mixture and stir until well blended. Stir in egg YOLKS and spinach.

In a mixing bowl beat egg whites until stiff and fold into spinach mixture. In a 9x13x2 oven proof casserole, pour the spinach mixture. Bake for 30 minutes. Cool and cut into squares. When the soufflé cools, it will fall a little but that's okay. Reheat when needed. Can be made ahead.

*Yields 12 servings

Personal Notes:

This recipe can be found at www.DishDish.us.

BROCCOLI AND GRAPE PASTA SALAD

Contributed by Cindy Finch

Ingredients:

6 slices of cooked bacon crumbles
3 cups broccoli florets
2 cups seedless red grapes
1/3 cup chopped red onion
1 cup mayonnaise
8 oz farfalle pasta

1/4 cup red wine vinegar
1/2 tsp salt
1/4 cup sugar
1/2 cup pecans

Directions:

Preheat oven to 350 degrees. Place pecans on baking sheet and toast for 5 to 7 minutes, stirring half way through. Prepare pasta according to package directions, cooking to al dente. Drain pasta and place in bowl. In a medium bowl, combine mayonnaise, sugar, red wine vinegar, red onion, and salt. Whisk well. Add broccoli and grapes to the large bowl with pasta. Gradually add mayonnaise mixture until desired amount. Cover and chill for 3 hours. Add bacon and pecans into salad just before serving. P.S. You can use low fat mayonnaise and it still tastes delicious.

Personal Notes:

My personal favorite and has become a standard at our house.

This recipe can be found at www.DishDish.us.

LOW CALORIE PINK SALAD

Contributed by Mike & Sherry Daniel

Ingredients:

1 carton cottage cheese
1 small carton Cool Whip
1 small can fruit cocktail – drained well
1 small package Jello (any flavor)

Directions:

Mix dry Jello with cottage cheese. Fold in Cool Whip. Mix well. Add drained can of fruit cocktail. Refrigerate. (Additional fruit may be added.) Enjoy!

Personal Notes:

Family recipe passed down through many generations. This particular one is labeled “Mike’s Favorite of All Time!”

This recipe can be found at www.DishDish.us.

OUMA VICA'S HOLIDAY GREEN BEANS

Contributed by Hannah Etsebeth

Ingredients:

1 Bunch Fresh Green Beans
1 Onion
3 Tomatoes
1 Package Shoulder Bacon
5-7 Mushrooms

1 Tablespoon Dried Mustard
½ cup of cashews
Kosher salt and black pepper to taste

Directions:

In one pot, cook one large bunch of fresh green beans until just tender.

In a second pot boil tomatoes. When tomatoes are soft and tender, remove them from the pot and remove the skin. (I often modify this with 1 can of whole tomatoes.) In a third pan, finely chop the onions and fry them in olive oil.

In a separate pan, fry chopped bacon until crisp. Remove bacon from pot and add chopped mushrooms in the same pot.

Combine cooked green beans, fried onions, boiled tomatoes, mushrooms, and one tablespoon powdered mustard. Cook for three minutes. Add salt and black pepper to taste. If the above mixture is watery, pour the water off.

Topping: Slightly brown cashew nuts in a little olive oil in a pan. Before serving add cashew nuts throughout.

Personal Notes:

Like any good family recipe, this recipe was passed to us without any actual measurements. I have put in estimates based on what worked for me, but feel free to modify to your taste.

When I think of these green beans, my mouth waters. You'll never taste anything better!

This recipe can be found at www.DishDish.us.

TRACY GLENN'S CORN CASSEROLE

Contributed by Janice Smith

Ingredients:

2 cans cream corn
2 pkg. frozen corn
2 blocks cream cheese

2 cans chopped green chilis (1 for mild)
2 Tbs. butter
Salt & pepper to taste

Directions:

Cook in crockpot until warm. Can also cook on stovetop or in microwave.

Personal Notes:

This recipe is another church family favorite. When we're having a church family meal we assign this dish so that we also have a few other sides to serve as well. © This would be an easy fix for a more casual Thanksgiving meal. It's just good comfort food. (I only use one small can of chilies. It carries just the right amount of punch and color.)

This recipe can be found at www.DishDish.us.

CAULIFLOWER COUSCOUS

Contributed by Jennifer Springer

Ingredients:

1 large head cauliflower, cut into florets
2 tablespoons extra-virgin olive oil
¾ cup yellow onion, diced
2 cloves garlic, minced
1 teaspoon sea salt

1/4 teaspoon cracked pepper
2 tablespoons unsweetened dried cherries
1/4 cup chopped fresh basil
1/4 cup chopped fresh cilantro
Zest of one lemon

Directions:

Grate cauliflower by running the florets through a food processor with a grating attachment or use a box grater to create rice-like pieces. Pick out any large fragments that didn't get shredded and save for another use. Heat olive oil in a skillet over medium heat. Sauté the onions and garlic for 2 minutes, then add the cauliflower, salt and pepper.

Sauté for 8 to 10 minutes, until the cauliflower is tender.

Stir in the cherries, basil, cilantro and lemon zest.

Personal Notes:

Enjoy!

This recipe can be found at www.DishDish.us.

EASY BEAN SALAD

Contributed by Jennifer Springer

Ingredients:

1 ½ c. cooked kidney beans
1 ½ c. cooked pinto beans
1 ½ c. black-eyed peas
1 10oz pkg frozen lima beans
1 c. frozen corn

1 large red bell pepper, diced
½ medium onion, diced
½ c. low fat Italian dressing
½ tsp. salt
1 tsp. black pepper

Directions:

Drain and rinse all beans. Combine all ingredients in a large bowl and toss gently. Served chilled or at room temperature.

Personal Notes:

I received this recipe from Katherine Lawrence of foodsaveme.com. This salad is even better the next day after all the flavors meld together.

This recipe can be found at www.DishDish.us.

WALDORF SALAD

Contributed by Jennifer Springer

Ingredients:

1 head of broccoli, chopped (@ 3-4 c.)
1 large avocado
1 c. sliced celery
1 c. sliced red grapes
½ c. walnut pieces

2 T. fresh lemon juice
1 T. mustard
1 medjool date, pitted
handful fresh parsley

Directions:

In a blender or processor add – avocado, mustard, date, and lemon juice. Blend together. Add fresh parsley with a pulse blend. Place broccoli and celery in a large bowl. Pour avocado dressing over and toss together. Add in grapes and walnuts and gently combine. Chill in the fridge before serving. Enjoy.

Personal Notes:

I found this recipe and really enjoy on naturallyashley.com. Our daughter has adopted a vegan lifestyle so we are always trying new recipes with her in mind. This salad is great and the avocado makes a nice, creamy dressing.

This recipe can be found at www.DishDish.us.

GRAPE SALAD

Contributed by Marsia Van Wormer

Ingredients:

3lbs of grapes
8 oz. cream cheese softened
1 c. sour cream
1 tsp. vanilla

½ tsp. almond extract
½ c. brown sugar
½ c. chopped pecans

Directions:

Wash and dry grapes. Mix cream cheese, sour cream, vanilla and almond extract until blended. Fold in the grapes. Mix together the brown sugar and pecans and sprinkle on top before serving.

Personal Notes:

Tobey's Irish grandma Sadie was 85 years old and 100 pounds of fierce and feisty when I met her. She didn't have time for traditional grandma things because she had a tee time and led a bowling league! But then she did make this amazing grape salad! Even though it sounds strange (who makes a salad from grapes), we make it every holiday season and any time I take it to a party I'm asked for the recipe.

This recipe can be found at www.DishDish.us.

BEST POTATO CASSEROLE

Contributed by Marsia Van Wormer

Ingredients:

2 lb. pkg. frozen hash brown potatoes, thawed
½ c. melted butter
1 tsp. salt
1 can cream of chicken soup
1 pt. sour cream

½ tsp. pepper
½ medium onion, chopped
10 oz. grated cheddar cheese

Topping – ¼ c. melted butter & 1 c. crushed corn flakes

Directions:

Mix all ingredients (except topping) and put in a 2 qt. casserole. Cover with topping. Bake at 350 for an hour to an hour and a half, until bubbly.

Personal Notes:

I spent my 20's working for Ann Taylor and living in different cities while working on a new-store opening team. I met one of my dearest friends on this team-she was from Michigan and we would spend holidays together because neither one of us had family. Her mom flew in one year and made the "best potato casserole" and forever that's what it's been called. Every time I make this I take a picture of how old the recipe is (20 years now) and send it to my girlfriend Kristen with a ton of love and great memories.

This recipe can be found at www.DishDish.us.

CREAMY AVOCADO PESTO PASTA WITH PORTOBELLO MUSHROOMS

Contributed by Polly Hamp

Ingredients:

Spaghetti Style Pasta
Large package of Baby Portobello Mushrooms
Balsamic Vinaigrette
1 Large Haas Avocado
1/3 Cup of Sunflower Seeds or Pine Nuts - optional

1/2 Cup of Extra Virgin Olive Oil
1/2 Cup of Fresh Basil Leaves
1 or 2 Cloves of Garlic
Squeeze of lime or lemon
Salt to taste

Directions:

Cook pasta to your desired texture

Cut up and marinate Portobello mushrooms in the balsamic vinaigrette for at least a few hours. If you do not have time to do that you can still sauté them in the vinaigrette and they will be delicious! Sauté the mushrooms on medium heat with lid on, stirring occasionally. Mushrooms will cook down and will be tender and easy to eat. Sauté time: 10-15 mins.

Avocado Pesto - In a food processor add your avocado, nuts or seeds, olive oil, basil leaves, garlic, salt and lime. Blend until smooth. You may need to add more oil if the avocado is larger. Putting it all together! Drain your pasta and set a portion size on your plate. Add a large spoonful of your

Avocado Pesto on top then top your pasta and pesto with your mushrooms and enjoy!!! Your mouth will thank you!!!

Personal Notes:

I prefer rice pasta for the stickiness and texture. This is great served with a Greek type salad or roasted vegetables. The Avocado pesto is a perfect spread on bread and toast too!

**This is a vegan dish*

This recipe can be found at www.DishDish.us.

PICKLED GREEN PEAS

Contributed by Jackie Stallings Chalk

Ingredients:

2 lg. can of Lesueur young peas, drained
2/3 c. oil
1/3 c. vinegar
1 tsp. salt
1/2 tsp. garlic powder

1/2 tsp. onion salt
1/4 tsp dill weed
1 tsp. paprika
1/4 tsp. cayene pepper

Directions:

Drain the peas. Mix the rest of the ingredients together in a bowl with a lid (or 1 qt. jar) and add the peas, stirring until coated. Put in the refrigerator and chill for 24 hours before serving.

Personal Notes:

Pickled peas are great even for breakfast. We fight over these!

This recipe can be found at www.DishDish.us.

BAKED FRENCH TOAST

Contributed by Marsia Van Wormer

Ingredients:

1 apple
2 tsp. lemon juice
cinnamon
1 T. organic sweetener
4 eggs

2/3 c. any milk
1 tsp. vanilla bean paste
super crusty bread (go for low calorie bread)
4 tsp. maple syrup
16 oz. 2% vanilla Greek yogurt

Directions:

Preheat oven to 350. Slice bread into cubes and put in the bottom of an 8 x 8 pan. The bread should fill one full layer with cubes slightly overlapping. Whisk eggs, milk & vanilla. Pour on top of bread cubes – rotate the cubes so all sides get covered. Cut apple into small thin pieces, toss with lemon juice, sweetener and a dusting of cinnamon. Add apples to bread cubes and mix together. Bake for 20 minutes or until cooked thoroughly. Serve with 1 tsp. maple syrup and ½ c. vanilla Greek yogurt. (I also make with blueberry and always double the recipe.)

Personal Notes:

I've always wanted my kids to know about the fancy French life and I share stories about the summer I went to Paris and ate nothing but croissants with butter and jam and gained 15 lbs! They have learned to love this amazing fancy brunch dish and I have since adapted it to be more healthy (greek yogurt) and double the recipe for my 2 football players who will still eat "fancy French" food to make their mom happy.

This recipe can be found at www.DishDish.us.

PEACHY FRENCH TOAST

Contributed by Connie Betenbough

Ingredients:

1 c. packed brown sugar

½ c. butter

2 T. water

29 oz. can of sliced peaches, drained

12 slices day old French bread sliced ¾ in. thick

5 eggs

1 ½ c. milk

1 tsp. vanilla

ground cinnamon to dust on top

Directions:

In a sauce pan bring brown sugar, butter and water to a boil, reduce heat and simmer for 10 minutes, stirring often. Pour into greased 9 x 13 x 2 baking dish. Top with drained peaches. Arrange bread over peaches. In a bowl whisk eggs, milk, and vanilla. Slowly pour over bread. Cover and refrigerate overnight or at least 8 hours. Remove from the refrigerator 30 minutes before baking. Remove cover, sprinkle with cinnamon and then replace cover. Bake at 350 for 20 minutes. Remove cover and bake for another 30 minutes. Remove from oven and let it sit for 5 minutes before serving.

Personal Notes:

This French toast makes any occasion special.

This recipe can be found at www.DishDish.us.

GRANDMA'S SWEDISH PANCAKES

Contributed by: Diana Delin

Ingredients:

3 cups of milk
3 eggs beaten

1 cup + flour (rounded)
2 tbsp sugar
½ tsp salt

Directions:

Stir in some of the 3 cups milk – enough to stir out the mixture smoothly and then add the remainder of the milk. Grease pan with pastry brush & Crisco and put on 3 to 4 tbsp of batter (about ⅓ cup). Swirl batter around to edges and when lacy edges have browned a little, loosen edge around, pick up in the middle, move to edge and lay it back on skillet and bake a little longer. Tips: It's good to stir batter each time before spooning batter. It's good to make batter and let it stand awhile. Also, it's good to rub oil on cold skillet before you begin. This recipe can be put in a blender. The recipe seems to make about 6 pancakes per egg. Sprinkle water on heated pan and it will form drops and they will dance if it's "ready". You'll want to have a bowl with a gob of Crisco and a pastry brush. Also, a bowl to hold ⅓ measuring cup. Another bowl to hold the batter.

Personal Notes:

This Swedish pancake recipe was handed down to us kids from my mom, who is 100% Swedish. I remember my Mom and her 2 sisters being in the kitchen making Swedish pancakes for family and relatives at Christmas time. I love serving Swedish pancakes at Christmas time with melted butter and warm maple syrup. I also like serving raspberries as a topping too. You can buy in the freezer section of the grocery store. Just let them thaw out and serve.

This recipe can be found at www.DishDish.us.



AROUND THE TABLE AROUND THE WORLD

Legacy Cookbook



AROUND THE TABLE AROUND THE WORLD

Legacy Cookbook

Main Dishes

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NEW MEXICO GREEN CHILI CHICKEN ENCHILADAS

Contributed by Mark Mueller

Ingredients:

5 or 6 boneless chicken breasts

1 large yellow onion

1 to 2 cups of fresh roasted green chilis

½-1 cup of sour cream

3-4 cups of shredded longhorn cheese

Red chili powder

Garlic salt

Olive oil

18 corn tortillas

1 can of Hatch Green Chili Enchilada sauce

1 cup of milk

Directions:

Boil Chicken until cooked, chop into small pieces. Sauté yellow onion in olive oil until clear and add garlic salt and red chili powder to taste. Combine green chili and sour cream with onion and add some of the chicken broth to make a moist mixture. Add chicken and use more red chili and garlic salt to bring up to desired heat, heat until thoroughly mixed and well heated. In a separate pot mix enchilada sauce and milk, no need to heat.

Take a large Pyrex baking dish and oil bottom and sides with olive oil. Dip 6 corn tortillas in the enchilada and milk sauce and place on the bottom layer of the Pyrex dish. Spread ½ of the chicken mixture over the tortillas and cover in cheese. Repeat the process using the remainder of the chicken mix and cover in a layer of cheese, then dip and cover the dish with the last tortillas. Finally pour the remaining enchilada sauce over the entire dish, cover in cheese, sprinkle a little red chili on the top and bake in the oven at 425 degrees for 20-25 minutes. Let it cool for 5 minutes and cut into squares to serve.

Personal Notes:

This is the first time I have shared this recipe with anyone outside of the family. Measurements may be a bit off since I don't measure. I've developed this recipe over a 25 year period of trying to bring New Mexico to wherever I live. It is a family favorite and I hope you enjoy.

This recipe can be found at www.DishDish.us.

TACOS AL PASTOR

Contributed by Evan C. P. Rodriguez

Ingredients:

6 guajillo chilies [seeded and membranes removed]
4 T apple cider vinegar
2 cloves of garlic [peeled]
1 pinch of ground cumin
1 ½ whole cloves
2 T pineapple juice [optional]
1 lb 2 oz [500 g] pork leg/ or rump [thinly-sliced]
2-3 T corn oil

1 large onion [thinly sliced]
Kosher salt
To serve:
12 small tortillas [corn or flour]
½ pineapple [peeled, quartered, cored and sliced]
1 small onion [chopped fine]
4 T cilantro [chopped fine]
Salsa [choice]

Directions:

Place chiles & vinegar in sauce pan; simmer 15 min. Add garlic, cumin, cloves; transfer to food processor or blender & process until paste. Add more vinegar if necessary and pineapple juice [opt], then strain. Transfer paste to saucepan and cook, stirring, over low heat for 10 minutes. Remove from heat & allow to cool.

Spread thin layer of chili paste over individual slices of meat, stack on plate, cover with plastic wrap & allow to marinate in fridge overnight [or for 7 hours]. Heat oil in skillet with meat and cook for 2 minutes; turn and cook 2 minutes more. Add onion and cook 3 minutes, then transfer meat to serving plate. In same skillet, cook tortillas individually 20-30 seconds on each side; remove from pan and place on paper towels to remove excess oil. Divide pork among tortillas evenly, then garnish with sliced pineapple, onion, cilantro and top with salsa.

Personal Notes:

As preference I have always used a cast-iron skillet over an open flame, usually a charcoal grill with an audience of loved ones. I have so enjoyed this dish. Though simplistic, it engages community and not mere ego. So set a date, prepare your flame & surround yourself with people you love most, or better yet - those who need love most.

This recipe can be found at www.DishDish.us.

ALMOND CHICKEN

Contributed by Connie Betenbough

Ingredients:

8 boneless, skinless chicken breast halves
2 ¼ oz. sliced almonds
10 oz can cream of celery soup
10 oz can cream of mushroom soup
10 oz can cream of chicken soup

1 c. sour cream
1 c. chopped celery
2 sleeves of Ritz crackers – crushed
1 ½ sticks of butter, melted

Directions:

In large skillet place chicken and cover with water. Cook for 30 min. Meanwhile toast almonds in 300 degree oven until golden brown. Put almonds on a plate and set aside. Drain chicken, cool and tear into bite sized pieces in a large bowl. Add almonds to chicken, and add all three soups, sour cream and celery. Mix well and pour into a greased 9 x 13 pan. Combine crushed crackers and melted butter and sprinkle over the top of chicken. Bake at 350 for 30 minutes. I serve this with egg noodles.

Personal Notes:

For years, we hosted a monthly family dinner in our home. We enjoyed this and many other recipes. Our practice was to celebrate the birthdays of family members that occurred that month.

This recipe can be found at www.DishDish.us.

CHICKEN MARSALA

Contributed by Melanie Carr

Ingredients:

½ cup all-purpose flour	4 Tbsp. butter
1 Tbsp. Creole or Cajun seasoning (Emeril's)	3 cups mushrooms, sliced or diced
14 oz. boneless, skinless chicken breast or tenderloins, flattened to ¼-inch thick	¾ cup Marsala wine
1 Tbsp. olive oil	1 cup chicken stock
	⅓ cup half-and-half or cream

Directions:

In a shallow bowl or plate, combine flour and Cajun seasoning and stir to combine thoroughly. Quickly dredge the chicken pieces in the seasoned flour mixture until pieces are coated.

Heat oil in a large skillet over medium-high heat until hot but not smoking. Add 1 Tbsp. butter and cook chicken until golden brown on both sides, about 3 minutes per side. Transfer to a plate and set aside.

Add 1 Tbsp. of remaining butter to pan and add mushrooms; cook, stirring frequently until mushrooms are golden brown around edges and have given off their liquid. Add Marsala and bring to a boil, scraping to remove any browned bits from bottom of pan. When wine has reduced by half, add chicken stock and half-and-half and cook for 3 minutes or until sauce has thickened slightly.

Lower the heat to medium and return chicken pieces to the pan; continue cooking until they are cooked through and sauce has thickened, about 5-6 minutes. Stir in the remaining 2 Tbsp. of butter; add salt and pepper to taste. Serve immediately.

Personal Notes:

This dish is delicious served over freshly mashed potatoes. Dish up some fresh green beans or broccoli stir-fried in a little bit of butter or olive oil with salt and pepper for a complete meal.

This recipe can be found at www.DishDish.us.

JAMBALAYA PASTA

Contributed by Melanie Carr

Ingredients:

2 Tbsp extra virgin olive oil
¾ lbs. boneless, skinless chicken tenderloins
½ tsp. ground cumin
1 tsp. chili powder
4 shakes of cayenne pepper
¼ lb. smoked andouille sausage, chopped
2 Tbsp. flour

½ tsp. thyme
2 cloves garlic, minced
1 cup chicken broth
½ cup half-and-half
3 shakes of Worcestershire sauce
1 cup Parmesan cheese, grated
14 oz. rotini or penne pasta, cooked al dente

Directions:

Dice chicken pieces and sprinkle with cumin, chili powder and cayenne pepper. In a large skillet or frying pan, heat oil over high heat. Add in chicken pieces and sausage, cooking for 5 minutes until chicken pieces are lightly browned.

Sprinkle pan with flour; cook another minute and then add thyme and garlic. Shake the pan and add the broth, scraping pan with a spoon to pick up all the bits from the bottom of the pan.

Stir in the half-and-half (or cream or evaporated milk) and the Worcestershire sauce along with ½ cup of the Parmesan cheese. Bring to a low boil; reduce heat and let simmer for 5 minutes, stirring occasionally.

Toss drained cooked noodles with sauce and remaining Parmesan cheese. Top with freshly ground black pepper and extra thyme, if desired. (Serve with a salad and some crusty french bread for a delicious meal.)

Personal Notes:

This is one of our favorite dishes as it combines well the flavors from two of our favorite cuisines (Cajun and Italian), and Mama likes it because it's pretty quick and easy to prepare, so it's a hearty filling meal even when there isn't a lot of time for dinner that evening. It also makes a great dish for taking to a neighbor or friend who needs some comforting (easy to throw it all in a pan together for carrying next door or across town).

This recipe can be found at www.DishDish.us.

SWEET AND SPICY PORK CHOPS

Contributed by Melody Jones

Ingredients:

4 pork chops, 1 inch thick
2 onions, sliced
1 ½ cups orange juice
2 Tablespoons lemon juice
¼ cup brown sugar

1 teaspoon ginger
½ teaspoon poultry seasoning
½ teaspoon marjoram
½ cup seedless golden raisins
Salt and pepper

Directions:

In a heavy skillet, brown pork chops in oil. Remove from pan. Add onions and cook until soft. Add remaining ingredients and return pork chops to the pan. Add salt and pepper to taste. Cover and cook about 30 minutes until pork is tender and thoroughly cooked.

Personal Notes:

In High School, my friend Monika and I loved fixing “fancy” meals for our family and friends. These pork chops were one of our favorites. Now whenever I make them, it brings back sweet memories of special people and fun times.

This recipe can be found at www.DishDish.us.

CHICKEN JAMBALAYA

Contributed by Leslie Weehunt

Ingredients:

½ c. vegetable oil	4 c. chicken broth
3 c. chopped onions	1c. white wine
1 c. chopped red bell pepper	1c. water
1 pound smoked sausage (prefer jalepeno beef sausage), cut up	cajun seasoning
1 ½ pounds boneless chicken breast, cut up	3 c. medium grain rice
garlic, chopped finely	

Directions:

Heat oil in a dutch oven. Add onions, red peppers, garlic, cajun seasoning, stirring often until vegetables are carmelized. Add sausage and chicken and cook until chicken is done. Add rice and stir together. Add chicken broth, wine and water. Cover and stick in a 350 oven for about an hour. (check it periodical-ly and when all water is gone it is ready. Serve with chopped green onions and saltine crackers.

Personal Notes:

In India we love to say, "Always room for one more." This dish is perfect for adding the "one mores." We love to make it on football days.

This recipe can be found at www.DishDish.us.

CHICKEN POT PIE

Contributed by Jennifer Watson

Ingredients:

2 pie crusts

2 cups cooked cubed chicken

1 can cream of chicken soup

¼ tsp pepper

1 T mayo

1 bag frozen mixed vegetables

Directions:

Combine chicken, soup, mayo, pepper and veggies. Pour into an unbaked pie crust. Top with the second crust. Seal and cut slits in the top. Bake at 350 degrees until golden brown.

Personal Notes:

I always knew there was a new baby in our church when my mama would make this delicious pot pie. She would make one for our family and one to take to the new mommy. It is comfort food at its best. It also freezes beautifully. If you are pressed for time you can use a rotisserie chicken.

This recipe can be found at www.DishDish.us.

HANNAH'S FAVORITE CHILI

Contributed by Katrina de Friess

Ingredients:

1 lb. Ground Beef
1 can Black Beans
1 can Pinto Beans
1 can Yellow Whole Cornel Corn
1 can Petite Diced Tomatoes

½ jar Salsa (My suggestion is Joe T's Medium Salsa)
½ cup Water
1 tsp. Minced Garlic
1 tsp. Chili Powder

Directions:

1. On medium to medium-high, brown the ground beef in a big pot. Spoon out grease.
2. Add black beans, pinto beans, corn, diced tomatoes, salsa and water to the pot. Stir together and turn heat down to medium.
3. Once pot is beginning to boil, add garlic and chili powder and stir.
4. Once pot is good and boiling, turn heat down to low and let simmer for 5 minutes.
5. Serve chili up and enjoy! My suggestion: Add some shredded cheddar cheese, sour cream, and crunched up tortilla chips to it!

Personal Notes:

I grew up in a family of 6. Although my sister is the true cook/baker in the family, there are a few things that I am the "official maker" of in our house. This recipe is one of them. I named the recipe after my best friend who always insisted I make it for her when she came over. ☺

This recipe can be found at www.DishDish.us.

RICK'S CABBAGE

Contributed by Janette Molloy

Ingredients:

1 (2 to 3 lb) small head of Cabbage
1 lb chopped meat
1 egg
1 small onion, chopped

½ to 1 cup of bread crumbs
Carrot peelings, lemon, sugar, and salt to taste
1 can Tomato Sauce
Add spices to taste

Directions:

Soften cabbage in boiling water 15 minutes. Mix meat in large bowl with egg, bread crumbs, carrots, onions, and spices. Stuff small amount of mixture into cabbage leaves; fold leaves. Arrange in glass dish or large baking pans. Cover with tomato sauce. Place in oven to bake at 350 degrees about 40 minutes; spoon sauce over cabbage periodically. For variation add cooked white rice to mixture.

Personal Notes:

This is one of my favorite recipes that my father and I put together on the spur of the moment. He loved to cook and taught me so much about not measuring in the kitchen. Go by taste and aroma!

This recipe can be found at www.DishDish.us.

LASAGNA ROLLS

Contributed by Harriet Pennington

Ingredients:

Sauce ~2 Tablespoons unsalted butter

4 teaspoons all purpose flour

1 1/4 cup whole milk

1/4 teaspoon salt

1/8 teaspoon ground black pepper

1/8 teaspoon ground nutmeg

Lasagna ~ 1 (15 oz) container of whole milk ricotta cheese

1 (10 oz) package frozen spinach, chopped and all water squeezed out

1 cup plus 2 Tablespoons grated parmesan cheese

1 package thinly sliced prosciutto chopped

1 large egg beaten to blend

3/4 teaspoon salt

1/2 teaspoon freshly ground black pepper

1 to 2 Tablespoons olive oil

12 uncooked lasagna noodles

2 cups marinara sauce

1 cup shredded mozzarella cheese

Directions:

Preheat oven to 400 degrees. Make the sauce by melting butter in a heavy medium saucepan over medium-low heat. Add the flour and whisk for 3 minutes. Whisk in the milk and increase the heat to medium-high until it is thick and smooth, about 3 minutes. Whisk the salt, pepper, and nutmeg into the béchamel sauce. In separate bowl combine the ricotta, spinach, 1 cup of Parmesan, prosciutto, egg, salt and pepper to blend.

Cook the noodles in a large pot of boiling water until just tender but still firm. Drain and arrange them in a single layer to prevent from sticking. Butter a 13x9 glass-baking dish. Pour the Béchamel over the bottom of the pan. Spread a large spoonful of the ricotta mixture evenly over each noodle. Starting at one end roll the noodle and filling and put into the prepared baking dish. Repeat till all 12 noodles are done. Pour the marinara sauce over all the noodles, top with the remaining Parmesan and mozzarella cheese. Bake for about 20 minutes till the top is golden brown and the sides are bubbling. Enjoy!

Personal Notes:

Any time I try a new recipe for our family, I always say the recipe says: Your family will love it. This recipe my family did actually love it and it has become one of our favorites.

This recipe can be found at www.DishDish.us.

BEEF STROGANOFF

Contributed by Emily Schingle

Ingredients:

½ lb. of round steak or beef tender
3 T of Butter
2 T Flour
½ t. salt
1 t. pepper
½ T paprika

½ t nutmeg
1 t sugar
1 cup sour cream (I add more for kicks)
½ -¾ cup mushrooms, sliced
Rice or noodles

Directions:

Brown round steak in 1 tablespoon of butter. Remove from skillet. Let cool and then slice or cut with scissors into 2 x ½” pieces. In the same skillet melt 2 tablespoons butter and add flour. Make a light roux. Then add salt, pepper, paprika, nutmeg and sugar. Stir until combined. Add sour cream. In another skillet, brown mushrooms in additional butter. Then add mushrooms and meat to sour cream mixture. Serve over rice or noodles. *Yields 4 servings.

Personal Notes:

My kid's favorite meal from scratch & my signature dish.

This recipe can be found at www.DishDish.us.

SWEET & SOUR CABBAGE

Contributed by Jeri Liedl

Ingredients:

2 Tbsp Vegetable oil
Pigs Feet – Not Pickled (4 or 6)
1 Head of Green Cabbage
1 Yellow or White Onion
6-10 (depending on size) Russet Potatoes – Peeled/Large Chunks

1 Can of tomato sauce or puree
1 Can of Campbell's tomato soup
White Vinegar
Granulated sugar
Salt, pepper, Onion and Garlic Powder

Directions:

In a large pot, oil bottom and place feet in and brown slightly. Cut up cabbage, onion and potatoes. Place in pot on top of feet. In a big bowl, mix tomato sauce, tomato soup, salt, pepper, garlic and onion powder. Add ¼ cup of vinegar and ¼ cup of sugar. Mix well. Pour over meat and veggies. Add enough water to cover mixture. Cover and Cook on low heat until Cabbage and Potatoes are tender. Be careful not to stir too often until it simmers. Spices can be adjusted to taste. Yields 8 servings.

Personal Notes:

If Pigs Feet are not desirable - any type of pork with bone in will due. (i.e., ribs, chops). I usually use ribs.

This recipe can be found at www.DishDish.us.

MEXICAN CASSEROLE

Contributed by Cindy Finch

Ingredients:

1 Lb hamburger meat
1 can cream of mushroom soup
1 can cream of Chicken soup
1 can rotel diced tomatoes with green chilies

1 can black beans
1 small onion
Cheddar Cheese
Corn Tortillas or Tortilla Chips

Directions:

Cook hamburger meat and onion and drain. In a separate bowl mix soups, rotel and beans and add meat. In a casserole dish start by layering meat mixture, then tortillas until mixture is gone. Be sure to end with the meat mixture on top. Add cheese and bake at 350 degrees for 30 minutes.

Personal Notes:

Another family favorite from my mother. I have also passed this down to my kids and grandkids. It's a super easy go to recipe.

This recipe can be found at www.DishDish.us.

SKILLET LASAGNA

Contributed by Hannah Etsebeth

Ingredients:

2 tablespoon olive oil
1 ½ pounds ground beef
2 garlic cloves, minced
One 24-ounce jar marinara sauce
1 tablespoon Italian seasoning

Kosher salt and black pepper to taste
½ cup sour cream, at room temperature
½ cup grated fresh mozzarella
12 ounces cooked bow tie pasta (farfalle), cooked al dente
8 basil leaves, chopped

Directions:

Heat the olive oil in a large skillet over medium high heat. Cook the beef with the garlic until it's completely browned, then drain off the excess fat. Pour in the marinara sauce. Then add the Italian seasoning and salt and pepper to taste. Stir, reduce the heat to low, and simmer for 15 minutes. Add the sour cream and stir until it's combined. Throw in the mozzarella and the cooked pasta, and stir it around to combine. Top with chopped basil on top.

Personal Notes:

Serve hot to hungry humans! This is a 100% crowd pleaser for those with an appetite and a love for gluten. This recipe is from the Pioneer Woman.

This recipe can be found at www.DishDish.us.

FIESTA DINNER

Contributed by Janice Smith

Ingredients:

4 lb. hamburger
6 chopped onions (set aside ½)
2 cans diced tomatoes
4 Tbsp. chili powder
1 lg can tomato sauce
2 cans tomato puree
2 or 3 Tbsp. garlic salt
46 oz. can Ranch Style Beans
3 bags corn chips (2 bags crushed for layering)

1 lg box instant rice, cooked by directions
1 lb cheese, grated
2 heads chopped lettuce
7 fresh tomatoes, chopped
1 to 2 jars chopped green olives
1 pkg (10 to 12 oz) chopped pecans
1 pkg coconut flakes
1 jar (10 to 12 oz.) salsa

Directions:

Chili sauce mixture: Brown meat with ½ of the chopped onions, drain. Add diced tomatoes, chili powder, tomato sauce, tomato puree, garlic salt and Ranch Style Beans. Simmer one hour. (Chili mixture may be frozen.) Serve the remaining ingredients buffet style in the order listed above right. Making a bed on the plate beginning with crushed chips and add each ingredient as desired. Save one bag of chips to be served whole for dipping. Serves 25 to 30 people.

Personal Notes:

This is great for family reunions! We usually serve it over Labor Day weekend. Several steps can be prepared in advance, then warm the chili mixture in a crock pot. A little prep work in advance makes for a simple but satisfying meal for a large family. Don't be afraid to stack your plate with the things that sound like strange combinations. It's all very good together!

This recipe can be found at www.DishDish.us.

SLOW COOKER MOROCCAN CHICKEN WITH CHOPPED ALMONDS, AND APRICOTS

Contributed by Jennifer Springer

Ingredients:

2 tablespoons extra-virgin olive oil
3 pounds bone-in chicken thighs, skins removed
1 medium yellow onion, peeled and sliced
3 cloves garlic, minced
1 tsp of each - ginger, sea salt & cumin
½ tsp coriander & cinnamon

¼ tsp. cayenne & cracked pepper
½ cup unsalted chicken stock
¼ cup unsalted natural almond butter
6 ounces unsweetened dried apricots
1 pound baby carrots
Garnish – sliced toasted almonds and fresh cilantro

Directions:

Heat olive oil in a large pot over medium-high heat. Season the chicken generously with salt and pepper then add half of the chicken to the pot. Cook for 5 minutes, browning on all sides. Transfer the chicken to a slow cooker and repeat with remaining chicken. Return the pot to the stove and add onion and garlic and sauté for three minutes or until tender. Add the ginger, cumin, coriander, cinnamon, cayenne, salt and pepper and sauté for 30 seconds or until fragrant. Stir in chicken stock and almond butter, scraping pot to loosen any browned bits. Pour contents of pot over chicken into the slow cooker. Cover and cook on low for five hours. Add the apricots and baby carrots to the slow cooker, cover and cook an additional hour. Garnish the chicken with toasted, sliced almonds and fresh cilantro. Serve over Cauliflower couscous.

Personal Notes:

I love all the flavors in this dish. It is also great that it goes in the slow cooker in the morning and cooks all day.

This recipe can be found at www.DishDish.us.

PRESSURE COOKER ITALIAN BEEF DIP

Contributed by Jennifer Springer

Ingredients:

2 – 4 pounds beef chuck roast (cut into quarters)
15 oz. can beef consomme
2 packets Zesty Italian Dressing by Good Seasons
1 tsp sea salt
¼ c. water

16oz. pepperconcini peppers
Garlic powder
French bread or hoagie sandwich rolls
Melting Cheese

Directions:

Add trimmed and cut roast into pressure cooker with consomme, zesty italian dressing packets, salt, and water. Cook at High pressure for 55 minutes. When beef sounds allow for the full natural pressure relief. Remove meat from pot and shred and then return meat to the juices in the pot.

To Serve – butter both sides of bread with butter and garlic powder. Toast until slightly golden. Place meat on top and then cheese. Return to toaster/broiler to melt cheese a little. Top with pepperconcini peppers and the other side of bread. Serve with a ramekin of the meat juices for dipping.

Personal Notes:

My sweet friend, Tonia Beard, gave me this recipe. She is a pro at the InstaPot!

This recipe can be found at www.DishDish.us.

MEXICAN HASH

Contributed by Jackie Stallings Chalk

Ingredients:

1 pd. Ground beef
1 onion, chopped
1 sm. Can green chilies
2 large cans tomato sauce
2 cans pinto beans, drained

1 bag Doritos
Lettuce, chopped
2 tomatoes, chopped
salt & pepper to taste

Directions:

Brown the ground beef. Add the onion, chilies, tomato sauce and pinto beans. Simmer for 3 to 4 hours. Serve this over the Doritos and top with lettuce and tomatoes, cheese and sour cream.

Personal Notes:

Mexican hash is my mother's go to for big groups and cold nights.

This recipe can be found at www.DishDish.us.



AROUND THE TABLE AROUND THE WORLD

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Dessert

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THUMBPRINT COOKIES

Contributed by Leslie Weehunt

Ingredients:

For Cookie:

1 ½ c. flour
½ tsp. salt
½ c. butter
½ c. brown sugar
1 tsp. vanilla
2 Tablespoons Milk
½ c. chopped chocolate chips.

For Thumbprint filling:

Melt ¾ c. chocolate chips & 1 T. butter
Take off heat – Add
2 T. light corn syrup
1 T. water
1 tsp. vanilla

Directions:

Sift together flour & salt, set aside. With mixer blend butter & brown sugar until smooth. Add to sugar – vanilla, flour mix, milk and chocolate pieces. Shape dough into balls and place 2” apart on ungreased cooking sheet. Press thumbs down firmly in the center of each to form small well in the center. Bake 10 to 12 minutes. Remove from pan and sprinkle lightly with powder sugar. Let cool and work on filling. Melt chocolate chips and butter. Remove from heat and add light corn syrup, water, and vanilla. When cool fill each cookie with a teaspoon of chocolate filling. Enjoy.

Personal Notes:

This is a favorite Christmas cookie and one of the first I remember making as a child. Everytime I make them now I always think of my mom and Christmas baking. I loved making these with my children and now my grandchildren. We now prefer dark chocolate and have added chopped candied cherries to make it even more festive.

This recipe can be found at www.DishDish.us.

FAILPROOF CHOCOLATE CAKE

Contributed by Leslie Weehunt

Ingredients:

Cake

2c. sugar
2 sticks of butter
1c. buttermilk
1tsp. baking soda
1 tsp. vanilla

2 c. flour
4 T. cocoa
2 eggs
1 tsp. cinnamon

Icing

1 stick butter
4 T. cocoa
1 tsp. vanilla

6 T. milk
2 c. powder sugar

Directions:

Cake:

Sift together 2c. sugar and 2 c. flour – set aside.

In a saucepan melt and mix 2 sticks of butter, 4 T. cocoa, and 1c. water. Pour over flour and sugar.

Add ½ c. buttermilk, 2 eggs beaten, 1 tsp. soda, 1 tsp. cinnamon, 1 tsp. vanilla. Mix well. Pour into greased sheet pan and bake at 400 for 20 minutes.

Icing:

Melt one stick of butter, 6 T. milk, 4 T. cocoa. Remove from heat and add 2 c. of powder sugar until smooth.

Add 1 tsp. vanilla and pour on cake while hot.

Personal Notes:

All time, absolute favorite cake and has been a part of birthday celebrations for years. The icing is also good on buttermilk cakes. This is the perfect cake for a beginner to make. It truly is failproof!

This recipe can be found at www.DishDish.us.

OATMEAL REFRIGERATED COOKIES

Contributed by Melody Jones

Ingredients:

1 cup butter
1 cup brown sugar
1 cup white sugar
2 eggs
1 teaspoon vanilla

1 teaspoon baking soda
½ teaspoon salt
1 ½ cups all-purpose flour
3 cups oatmeal
1 cup coconut

Directions:

In a mixing bowl, beat butter and sugars until fluffy. Mix in vanilla. Add one egg, one at a time. Mix in the rest of the ingredients. Divide the dough in half and spoon each half onto a sheet of waxed or parchment paper. Shape each half into a 2 inch log. Roll the logs tightly in the paper. Refrigerate the rolls for 10 hours or overnight. When ready to bake, preheat oven to 350 degrees. With a sharp knife, cut the logs into ½ inch thick slices. Bake for 8 – 10 minutes or until golden.

Personal Notes:

We loved visiting my uncle and aunt's dairy farm in Wisconsin. It was so much fun exploring and roaming around the barn watching the milking process. One highlight was that my Aunt Julie always had fresh homemade cookies on hand. These Oatmeal cookies bring back many fond memories of our time on the farm.

This recipe can be found at www.DishDish.us.

BUTTER CAKE BARS

Contributed by Jennifer Watson

Ingredients:

1 yellow cake mix
1 stick of melted butter
4 eggs
16 oz powdered sugar

8 oz cream cheese
1 teaspoon vanilla

Directions:

Grease a 9x13 pan. Mix together the yellow cake mix, melted butter, and 1 egg. Press into pan. Blend powdered sugar, cream cheese, 3 eggs, and vanilla. Pour over cake mixture. Bake at 350 degrees for 35-40 minutes. The top of the cake should be golden brown and set. Cool and then cut into bars. Store in the refrigerator.

Personal Notes:

We love to package these bars in pretty tins and give them as Christmas gifts .

This recipe can be found at www.DishDish.us.

MYRTIS SWEET POTATO PIE

Contributed by Janette Molloy

Ingredients:

½ cup sugar
¼ teaspoon cinnamon
½ teaspoon salt
3 eggs, well beaten
1 ½ cups cooked mashed sweet potato

2 tablespoons butter
1 cup milk
1 – 9” unbaked pie shell
1/8 teaspoon lemon extract

Directions:

Add sugar, spice and salt to well beaten eggs. Add cooled mashed potatoes and mix well. Stir in melted butter, milk, and lemon extract. Pour into unbaked shell and bake at 425 degrees for 45 minutes on second rack from bottom. Serves 6 to 8.

Personal Notes:

Grandma Myrtis would not dare use canned sweet potatoes for her pie. My girls still insist on fresh sweet potatoes for the taste. Pies are for everyday not just holidays. Enjoy!

This recipe can be found at www.DishDish.us.

SNICKERDOODLES

Contributed by Jeri Liedl

Ingredients:

Main:

1 cup Crisco
1 ½ cups sugar
2 large eggs
2 ¾ cups flour
2 tsp cream of tartar
1 tsp baking soda
¼ tsp salt

Topping:

2 tsp sugar
2 tsp cinnamon

Directions:

Preheat oven to 400°. Cream together Crisco, sugar & eggs. In a separate bowl mix flour, cream of tartar, baking soda and salt. Once sifted together, add to the cream mixture. Roll into balls the size of a walnut and roll into the topping. Place on a greased cookie sheet – 2 inches apart. Cook for 10 – 15 minutes. Allow cookies to cool and enjoy.

Personal Notes:

This was just one of many of my favorites from my Grandmother. She passed it down to me before she passed away. Family favorite!

This recipe can be found at www.DishDish.us.

PECAN COBBLER

Contributed by Carrie Barrow

Ingredients:

1 box Pillsbury refrigerated pie crust (softened as box directs)
2 ½ cups light corn syrup
2 ½ cups dark brown sugar (packed)
½ butter (melted)
4 ½ tsp. vanilla
6 eggs, slightly beaten

2 cups chopped pecans
2 cups halved pecans

*If you use slightly more than 4 cups pecans,
that's ok because I enjoy mine with extra.

Directions:

Preheat oven 425°. Remove 1 pie crust from pouch and cover the bottom of a sprayed 13x9 glass dish (trim and manipulate to fit only the bottom of dish). In a large bowl, wire whisk together corn syrup, butter, vanilla and eggs. Stir in chopped pecans. Spoon half of this mixture into crust-lined dish. Remove second pie crust pouch and shape to fit 13x9. Place crust over mixture in dish and spray with butter cooking spray. Bake for 14 to 16 min until browned. Reduce temperature to 350°. Carefully spoon remaining filling over baked crust and arrange pecan halves on top. Bake 30-45 min until set. Cool 20 min and enjoy.

Personal Notes:

This is a dish I make every year for Thanksgiving. My husband raves about it all year. Originally from Pillsbury, slightly adjusted to make it better.

This recipe can be found at www.DishDish.us.

RUM CAKE

Contributed by Emily Schingle

Ingredients:

Cake:

1 box of Duncan Hines yellow cake mix WITHOUT pudding (a must!)
1 small box of instant vanilla pudding
½ cup rum
½ cup water
½ cup oil
4 eggs

Sauce:

½ cup real butter (no substitute)
1 cup sugar
½ cup water
½ cup rum

Directions:

Grease and flour Bundt cake pan. Preheat oven to 325 degrees. Mix cake mix, dry pudding, oil, rum and water. Add eggs one at a time and beat briefly. Bake in oven for 50-60 minutes. Once done remove from oven and cool in pan. Poke holes in cake (a lot of holes – I use a large fork).

Do not remove cake from pan until sauce is poured over the cake and has soaked in the cake.

Sauce:

Bring butter, sugar and water to a boil and cool. Sugar should not be grainy.

Once cool add ¼ cup rum. Pour over cake that is still in pan and let it soak in. Remove cake from pan when all sauce is soaked into cake.

Personal Notes:

Enjoy!

This recipe can be found at www.DishDish.us.

CHRISTMAS CRACK

Contributed by Cindy Finch

Ingredients:

1 12.8-ounce box Rice Chex cereal
1 12-ounce box Golden Grahams cereal
1 7-ounce bag shredded coconut
1 4-ounce bag slivered almonds

1 ½ cups butter
2 cups sugar
2 cups corn syrup

Directions:

Combine Rice Chex and Golden Grahams, coconut and almonds in a large mixing bowl. Stir to combine. In a large sauce pan, cook butter, sugar and corn syrup to the “soft ball” stage...about 234 degrees on a candy thermometer. Pour over cereal mixture and stir until all is well coated. Pour mixture out onto two large cookie sheets to cool. Stir it around occasionally to prevent clumping. Store in airtight container.

Personal Notes:

This is a Christmas and “baby” favorite at my house. I treat the girls to their favorite dessert after they have a baby, and this recipe is ALWAYS requested

This recipe can be found at www.DishDish.us.

GINGERSNAP COOKIES

Contributed by Leslie Weehunt

Ingredients:

4 cups - all-purpose flour
2 tsp - baking soda
2 tsp - ground cinnamon
1 tsp. salt
1 tsp. ground nutmeg
1 tsp. ground ginger
½ tsp. ground cloves

¼ cup candied ginger, chopped finely.
2 sticks butter, at room temperature
2 cups - dark brown sugar, packed
2 - large eggs
½ cup - molasses
¼ cup - canola oil
½ cup – granulated sugar

Directions:

Heat oven to 350° F. In large bowl, whisk together the flour, baking soda, cinnamon, salt, nutmeg, ground ginger, candied ginger and cloves; set aside. Using an electric mixer, beat the butter and brown sugar on medium-high until light and fluffy, about 2-3 minutes. Beat in the eggs, then the molasses and oil. Reduce mixer speed to low and gradually add the flour mixture, mixing just until combined (do not overmix). Place granulated or decorating sugar on a plate. Shape the dough into balls, roll in the sugar to coat. Place on a baking sheet. Bake, about 16-18 minutes until desired doneness.

Personal Notes:

This is a family favorite in my husband's family. My mother in law, Joyce, passed it on to me soon after marriage. I always consider it a "healthy" cookie, but it does have plenty of sugar ☺.

This recipe can be found at www.DishDish.us.

MEMUR'S HOT FUDGE FOR ICE CREAM

Contributed by Mike & Sherry Daniel

Ingredients:

1 cup sugar
1/3 cup cocoa (Hershey's powdered)
1/3 cup milk
1/4 cup butter

Directions:

Cook over medium to high heat until boiling. Boil for one minute; then cool.
Serve over Vanilla Ice Cream.
Go back for some more. Go back one more time. Rest.....then go back again!
This is the best ever....all the kids will go wild....adults too!

Personal Notes:

Family recipe from Mike's grandmother served at all holiday meals and loved by all!

This recipe can be found at www.DishDish.us.

SOUTHERN LIVING'S VIRGINIA BROWNIES

Contributed by Janice Smith

Ingredients:

1 ½ c flour
2 c sugar
8 Tbs cocoa
1 tsp salt
4 eggs

1 Tbs vanilla
2 sticks softened butter
1 c nuts (optional)

Directions:

Combine all ingredients, spread into 9x13 greased pan and bake at 350° for 30 minutes. Special tip – soften the butter in the baking dish. It will grease the pan and taste fantastic!

Personal Notes:

This was one of Mom's (Patty Smith) go-to recipes. It always brings special memories of her. She loved on her family and friends through food. There was always enough, even when there wasn't and anyone was welcome at her table.

This recipe can be found at www.DishDish.us.

CHOCOLATE BROWNIE PIE

Contributed by Mika Slough

Ingredients:

2 squares unsweetened chocolate
2 T. oleo
½ c. sugar
3 eggs

¾ c. corn syrup
¾ c. pecans
Pie Shell - unbaked

Directions:

Melt chocolate and oleo together. Stir in sugar, eggs, corn syrup and pecans. Pour into an unbaked pie shell. Bake at 375 degrees for 40-50 minutes.

Personal Notes:

Great for the holidays!

This recipe can be found at www.DishDish.us.

CARMELLITA COOKIES

Contributed by Marsia Van Wormer

Ingredients:

1 c. flour

1 c. oatmeal

¾ c. brown sugar

½ t. baking soda

¼ t. salt

¾ c. melted butter

1 c. chocolate chips

½ c. chopped nuts

¾ c. caramel topping

3 T. flour

Directions:

Mix the caramel topping and 3T. of flour together and set aside. Mix flour, oatmeal, brown sugar, baking soda, salt and melted butter together until well blended. Spread ½ of the dough on the bottom of an 8 x 8 pan. Bake at 350 for 10 minutes. Remove and top with the caramel/flour mix, nuts, and chocolate chips. Drop the rest of the dough on top and lightly press down. Bake for 15 to 20 minutes more until lightly brown. Cool and cut into squares. (You can double this recipe and use a 9 x 13 pan.)

Personal Notes:

This is a Christmas tradition in our home and I've been making them for almost 20 years. My sister in law sent me the recipe our 1st year of marriage when my husband wouldn't stop talking about them. We don't know if they're named after someone or if it's because of all of the caramel in them but Christmas is not Christmas in our house until we've made at least 2 batches of carmelitas!!

This recipe can be found at www.DishDish.us.

CHOCOLATE CHIP COOKIES

Contributed by Marsia Van Wormer

Ingredients:

4 ½ c. all purpose flour
2 tsp. baking soda
2 c. softened butter
1 ½ c. packed brown sugar
½ c. white sugar

2 – 3.4 oz pkg vanilla instant pudding
4 eggs
1 tsp. vanilla
2 c. chocolate chips (or more ☺)

Directions:

Sift flour and baking soda together and set aside. Preheat oven to 375. Cream together butter and sugars. Add the flour mixture. Then add eggs, vanilla and instant pudding. Mix well. Stir in chocolate chips and drop spoonfuls of dough on cookie sheet. Bake for 10 to 12 minutes – until your desired doneness.

Personal Notes:

All cookies are not created equal. Miss Arlene challenged our thinking when she delivered a plate of these cookies to our home when our kids were littles. I couldn't believe it when she agreed to share the recipe with me because I never thought secret recipes were supposed to be shared?! She was the best neighbor down the street and we only make these cookies for the most special people in our life- and we will always share the recipe and give credit to Miss Arlene.

This recipe can be found at www.DishDish.us.

CHOCOLATE CHIP CAKE

Contributed by Jackie Stallings Chalk

Ingredients:

1 box yellow cake mix
1 small box chocolate instant pudding
½ c. sugar
¾ c. water

¾ c. oil
4 eggs
½ pt. sour cream
1 small pkg chocolate chips

Directions:

Mix all ingredients together. Put in greased and floured Bundt pan. Bake at 350 for 1 hour 5 minutes. This is any boy's favorite.

Personal Notes:

This recipe is from Laurie Stallings Vanderpool. Chocolate chip cake is the birthday cake of choice at our house.

This recipe can be found at www.DishDish.us.

PEANUT BUTTER, CHOCOLATE CHIP COOKIE BAR

Contributed by Kristen McCurdy

Ingredients:

1 bag chocolate chips
1 bag peanut butter chips
1 can sweetened condensed milk

1 stick of butter
2 cups of graham cracker crumbs.

Directions:

Preheat oven to 350. Place the stick of butter in a 9x13 pan and place in oven until melted. When butter is melted add the 2 cups of graham cracker crumbs over it and press firmly, pour 1 can of sweetened condensed milk evenly over crust and alternate adding chocolate and peanut butter chips, press lightly.

Bake for 25-30 min until edges brown and starts to bubble

You may add any chips you'd like - butterscotch is yummy with the chocolate chips

Personal Notes:

Growing up my mom always made these and we would fight over the last one. These have become my go to when bringing a dessert and they are always a hit.

This recipe can be found at www.DishDish.us.

LAURA BUSH'S COWBOY COOKIES

Contributed by Mrs. Byron Nelson (Peggy)

Ingredients:

3 cups flour
1 Tbsp. baking powder
1 Tbsp. baking soda
1 Tbsp. cinnamon
1 tsp. salt
3 sticks butter, at room temperature
1 ½ cups white sugar
1 ½ cups packed brown sugar

3 eggs
1 Tbsp. vanilla
¼ cup half-and-half OR milk
3 cups semi-sweet or milk chocolate chips
3 cups old-fashioned rolled oats
2 cups coconut
2 cups chopped pecans

Directions:

Mix together the flour, baking powder, baking soda, cinnamon and salt.

In a separate bowl, mix together the butter, sugars, eggs, vanilla, and half-and-half. Add flour mixture and beat until blended. Stir in the chocolate chips, oats, coconut and pecans. Drop by spoonfuls onto a greased cookie sheet. Bake at 350 degrees F for 10-12 minutes. Cool for a couple of minutes and then loosen with a spatula.

Makes about 8 dozen.

Personal Notes:

We found this recipe by Laura Bush in the Dallas paper when W was running for governor. I changed it up just a little, including adding the kosher salt on top, which everyone likes. It quickly became Byron's favorite cookie and I love baking some for the pros at Byron's tournament! I make these cookies and bring them to the Byron Nelson High School Golf Tournaments for the high school players. I also give them out to the pro golfers each year on the first tee at the AT&T Byron Nelson. Everyone loves these!

This recipe can be found at www.DishDish.us.

ITALIAN CREAM CAKE

Contributed by Mrs. Byron Nelson (Peggy)

Ingredients:

Cake:

1 stick butter
½ cup Crisco shortening
2 cups sugar
5 eggs, separated
1 tsp. baking soda
1 cup buttermilk
2 cups flour
½ tsp. salt

Cream Cheese Frosting:

8 oz. cream cheese, softened
¼ cup butter, softened
1 box (3-4 cups) powdered sugar
1 tsp. vanilla
2 cups finely chopped pecans

Directions:

For Cake: Cream together the butter and shortening. Add sugar and beat until smooth. Add egg yolks and beat well. Mix baking soda into buttermilk. Mix salt into flour and add this egg mixture alternately with buttermilk.

Beat egg whites in a separate bowl until stiff. Add coconut and vanilla to cake batter, then fold in the egg whites.

Pour batter into 3 greased and wax-papered 9-inch cake pans. Bake in a 350 degree F oven for 20-25 minutes. Cool completely. Frost with cream cheese frosting.

For Frosting: Cream together all frosting ingredients. Spread between layers and on top and sides of cake. Refrigerate cake until one-half hour before serving.

Personal Notes:

A recipe that's been around for decades—this is so rich and dense, just a small piece is plenty—it was our favorite cake for birthdays!

This recipe can be found at www.DishDish.us.

MRS. NELSON'S APPLE DUMPLINGS

Contributed by Mrs. Byron Nelson (Peggy)

Ingredients:

Main Recipe:

1 box Pillsbury All Ready refrigerated pie crust
1 cup brown sugar
Cinnamon
2 Granny Smith apples (peeled, cored, cut in half)
Butter
2 cups brown sugar

Caramel Sauce:

1 cup half-and-half
1 stick butter, softened

Directions:

Roll out both pie crusts separately. Cut each in half. Place ¼ cup of brown sugar in center of each pie crust half. Place one half apple on top of brown sugar. Sprinkle with cinnamon and place a pat of butter on top. Wrap pie crust around apple and press together leaving no holes. Bake at 450 degrees F for 20 minutes.

For Caramel Sauce: Melt brown sugar in heavy saucepan, stirring constantly with a wire whisk. Once sugar is melted, add butter. Cook for about 2-3 minutes. Add half-and-half and stir well. (You want the brown sugar and butter to boil, but not quite to the soft ball stage like when you are making fudge). Put sauce in a glass jar so you can refrigerate and reheat when you are ready to serve.

Serves 4

Personal Notes:

Well, Byron couldn't eat a whole pie, but an apple dumpling with caramel sauce would do just fine. My mom used to make them back in Ohio, and Jennifer's team makes them even better for our BNHS Golf Banquet! This dessert served with vanilla ice cream is an annual tradition at the Byron Nelson High School Golf Banquet. It was one of Mr. Nelson's favorites.

This recipe can be found at www.DishDish.us.



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