



QUARANTINE COOKBOOK

2020



*'Twas the end of 2020
When all through Outward Hound
Not a creature was stirring
No pups were running around*

*The employees were at home
In their kitchens & in their chairs
Cooking recipes with their families
And now they'd like to share!*

APPETIZERS

HUMMUS BI TAHINI (V,GF)

from Dawn Yukus

(Check out her friend's awesome food blog www.theeleganteconomist.com for more!)

**2 15 ounce cans chickpeas
water to cover
1 tsp kosher salt
2 tsp baking soda
juice of 2 lemons
6-8 cloves garlic peeled and finely
chopped
1/3 to 1/2 cup good tahini (don't use the
Joyva stuff here)
1/4 cup aquafaba (chickpea cooking
water)
30 ounces cooked, peeled chickpeas
room temperature or cool (listed
above)
1 1/2 tsp kosher salt
1/2 tsp ground cumin
3 Tbsp olive oil plus more, for serving
sprinkle za'atar for serving (optional)
sprinkle sumac for serving (optional)
sprinkle cumin for serving (optional)
handful chopped parsley for serving
(optional)**

Pour chickpeas in a pot, liquid and all, and cover with water, add salt and baking soda.

Bring to a rapid boil, then reduce heat to medium for 15-20 minutes or so – skimming any skins that rise to the top of the pot.

Drain and cool – then rub the chickpeas together in a bowl of cool water to remove any remaining skins. Set aside.

Making Your Hummus:

Peel and finely chop 6-8 garlic cloves (depending on size, taste) and place in your food processor bowl. Add the juice of two lemons. Let sit for 10 minutes to allow the garlic to mellow. After 10 minutes blend thoroughly.

Add your tahini, then blend again – adding aquafaba (chickpea water) until it is a thick creamy consistency. Once fully blended, add your chickpeas, salt, and cumin.

You cannot overblend this, so run the processor until it is smooth, then slowly drizzle in your olive oil while the machine is still running. Blend again until the mixture is super smooth and creamy.

If the mixture is too thick, you can add more aquafaba (chickpea water) if needed.

Serve with a drizzle of olive oil, and a sprinkle of parsley, za'atar, cumin, sumac, Aleppo pepper, or harissa – whatever your heart's desire!



SPINACH ARTICHOKE DIP

from Leanne Lips

8 oz. cream cheese, well softened
1/4 cup sour cream
1/4 cup mayonnaise
2 garlic cloves, minced
2/3 cup shredded parmesan cheese
1/2 cup shredded mozzarella cheese
Pepper, to taste
1 (14 oz) can quartered artichoke hearts, can liquid drained, squeeze artichokes to drain excess liquid, chopped
6 oz. frozen spinach, thawed, squeeze to drain excess liquid (Use Cheese cloth)

Preheat oven to 400 degrees. Spray a small (1 quart) baking dish with non-stick cooking spray.

In a mixing bowl stir together cream cheese, sour cream, mayonnaise, garlic, parmesan, mozzarella and pepper. Add a touch of salt.

Stir in artichokes and spinach.

Spread mixture evenly into prepared baking dish. Bake in preheated oven until heated through and melty, about 20 - 30 minutes.

Serve with carrots, raw broccoli, crackers or toasted baguette slices.

QUESO ROTEL DIP

from Shelby Dorminey

1 cube 16 oz of Velveeta cheese (block cheese)
1 10oz can of Rotel (mild)
1 pound of hamburger meat or ground hot sausage cooked (can be cooked without meat)

Mix all ingredients in a crock pot and cook on medium until bubbly.

Serve with tortilla chips or fritos.

BEAN DIP

from Lyndsey Fermin

1 can black beans
1 can pinto beans
1 can Rotel (any can or heat preference you want)
½ purple onion
1 green pepper
1 can steam crisp corn
½-1cup of Zesty Italian Dressing

Chop the onion and green pepper as small as desired and put in bowl.

Open and rinse the beans/corn then add to the bowl.

Add can of Rotel.

Last, add ½-1cup of zesty Italian dressing and stir. (you can add more or less as you prefer.)

Put in the fridge and eat with chips or on it's own.

MRS. DENISE'S PARTY DIP

from Shelby Dorminey

1 16 oz container of sour cream
1 packet of ranch dip mix
Bacon bits
Finely Shredded cheddar cheese

Combine all ingredients in bowl.

Add in bacon & cheese to your liking. (I like to put a lot)

Mix together and put in fridge for an hour or so and serve with ritz crackers or ruffles chips.

SLOW COOKER LIL' SMOKIES

from Shelby Dorminey

2 (16 ounce) packages miniature smoked sausages
1 (8 ounce) jar grape jelly
1 (12 ounce) bottle barbeque sauce

Combine grape jelly and barbeque sauce in a slow cooker.

Stir in the miniature smoked sausages.

Cook on high for 2-3 hours.

BRAZILIAN CHEESE BREAD

from Janine Wise

1 cup whole milk
1/2 cup vegetable oil
1 teaspoon salt
**10 ounces tapioca flour or sour
cassava flour (about 2 cups)**
2 large eggs
1 to 1 1/2 cups grated Parmesan cheese



Heat the oven: Arrange 2 racks to divide the oven into thirds and heat to 450°F. Line 2 baking sheets with parchment paper or silicone baking mats.

Boil the milk and oil: Place the milk, oil, and salt in a medium saucepan and bring to a gentle boil over medium heat, stirring occasionally. Remove from heat as soon as you see big bubbles coming through the milk.

Add the tapioca flour: Add all of the tapioca flour and stir with a wooden spoon until you see no more dry tapioca flour. The dough will be grainy and gelatinous at this point.

Cool the dough: Transfer the dough to the bowl of a standing mixer fitted with a paddle attachment. (Alternatively, you can finish the dough by hand. Be prepared for a work-out.) Beat the dough for a few minutes at medium speed until it smooths out and has cooled enough that you can hold your finger against the dough for several seconds. There may be an oily slick that is not fully incorporated.

Beat in the eggs: With the mixer on medium speed, beat the eggs into the dough one at a time, waiting until the first egg is fully incorporated before adding the second. Scrape down the sides of the bowl as needed.

Beat in the cheese: Beat in the cheese on medium speed until fully incorporated. The resulting dough will be very sticky, stretchy, and soft with a consistency between cake batter and cookie dough. It will not be completely smooth.

Portion the puffs: Have a small bowl of water ready. For small puffs, scoop the dough by level tablespoons onto the baking sheets, spacing them about 1 1/2-inches apart (24 per baking sheet). For larger puffs, scoop the dough with a small (1 ounce or 2 tablespoon) ice cream scoop, spacing them about 2-inches apart (12 per baking sheet). Dip your scoop in water between scoops to prevent sticking.

Bake the puffs: Place the baking sheets in the oven and immediately reduce the heat to 350°F. Bake for 15 minutes. Rotate the baking sheets between racks and from front to back. Bake until the puffs have puffed, the outsides are dry, and they are just starting to turn golden-brown on the bottoms, 10 to 15 minutes more. (The tops will not brown much.) Cool for a few minutes and eat warm

CRANBERRY SALSA

from Gretchen Shepherd

2 bags cranberries (chopped)
1/2 cup chopped cilantro (I use more)
chopped red onion (I use a small amount of onion)
2 serrano peppers chopped (remove inner core and seeds)
2 jalapeno peppers chopped (remove inner core and seeds)
6 limes, juiced
lime zest
¼ to 1/3 cup sugar
1/2 t sea salt
pepper to taste

BUFFALO CHICKEN DIP

from Katelyn Desautels

1 package (8 ounces) cream cheese, softened
1 cup cooked chicken breast (I like to use rotisserie chicken)
1/2 cup Buffalo wing sauce (I always use Frank's Red Hot Buffalo)
1/2 cup ranch
2 cups shredded Monterey Jack cheese
French bread baguette slices or tortilla chips

Preheat oven to 350°. Mix all ingredients except for shredded cheese in a standing mixer or by hand until combined.

Transfer to an ungreased baking dish. Top with shredded cheese.

Bake, uncovered, 20-25 minutes or until cheese is melted. I like to serve in a crock pot so that it stays warm!

MAIN DISHES

HERBY BUTTERED MUSHROOM STROGANOFF

from Lunday McClendon

8 ounces uncooked egg noodles
2 tablespoons extra virgin olive oil
1 large shallot, thinly sliced
4 cups mixed mushrooms, roughly torn or sliced
kosher salt and black pepper
3 tablespoons salted butter
2 cloves garlic, minced or grated
2 tablespoons fresh thyme leaves
1 tablespoon fresh chopped sage
2 tablespoons flour (GF flour works great)
1 cup low sodium chicken or vegetable broth
1 cup dry white wine such as Pinot Grigio or Sauvignon Blanc (or additional broth)
1 tablespoon Worcestershire sauce
1 teaspoon balsamic vinegar
1/2 cup canned coconut milk or heavy cream
1/4 cup fresh parsley, roughly chopped

Bring a large pot of salted water to a boil. Cook the noodles according to package directions until al dente. Drain.

Meanwhile, heat the olive oil in a large skillet over high heat. When the oil simmers, add the shallots and cook until fragrant, 2-3 minutes. Add the mushrooms and season with salt and pepper. Cook undisturbed for 5 minutes or until golden. Reduce the heat to medium. Add the butter, garlic, thyme, and sage. Cook, stirring occasionally until the garlic is caramelized and fragrant, about 2-3 minutes. Remove half the mushrooms from the skillet to a plate and set aside.

Sprinkle the flour over the mushrooms and cook, stirring to incorporate, for another minute. Slowly pour in the chicken broth, wine, Worcestershire, balsamic vinegar, and season with salt and pepper. Bring the sauce to a low boil, then reduce the heat to medium, simmer for 5 minutes or until the sauce has thickened slightly. Stir in the milk, cooking another 2-3 minutes.

Add the noodles, reserved mushrooms, and parsley to the sauce, tossing to combine. Divide the noodles among plates. Top with fresh thyme and pepper. Enjoy!



SWEET & SPICY RED CHILI

Chris Watson's infamous chili!!!

1 lb Bacon
1 lb Hamburger
1 lb Italian Sausage (Sweet)
1 lb Chorizo
½ lb Cube Beef (Stir Fry)
1 Can Each White, Dark Red Kidney Beans & Great Northern Beans
2 Cans Black Beans
1 Can Chicken Broth
1 Habanero, Jalapeño, Serrano Chili, Green Pepper & Onion
2 Cans Rotel Diced Tomatoes (I used the ones with Chilies)
1 Can Diced Tomatoes
1 4oz Can of Sliced Jalapeno's
½ Cup Molasses
2 Cups Brown Sugar
3 Tbs Cayenne Pepper, Sriracha Sauce, Honey
1 Packet Chili Seasoning
1 Bay Leaf
1 TS Cocoa & Vanilla
1 Cinnamon Stick
2 TS – Tbs of Paprika, Cumin, Garlic Salt, Black Pepper, Oregano, Minced Garlic

Step 1:

In a huge pot start cooking on medium to medium high heat, medium brown bacon. Once browned, remove bacon & put into a separate container, but keep the drippings in pot...Then proceed to do the same steps with Cube Beef, Italian Sausage, Hamburger, and Chorizo (Each should take about 3-8 mins to brown)...

Season with 1 teaspoon pepper, 1 teaspoon oregano, and 1 teaspoon minced garlic each time you put the meat into a new pot.

When all meat is out of the pot, then dump in your chilies, onions, & peppers in the meat drippings and cook on Medium Heat... Once they are nice and tender, season with rest of ingredients on the last line dump in all the meat & cook for 5 mins (stirring occasionally)...

Step 2:

Add 1 cup of Brown Sugar, 1 Tbs Honey & Sriracha and let all ingredients cook for 5 minutes while stirring.

Step 3:

Add Broth, Beans & Chili Seasoning Packet & 1 tsp Vanilla...Let cook for 10 minutes.

Step 4:

Add Cans of tomatoes, 1 Tbs Honey & Sriracha & let cook for another 10 minutes. Stir occasionally.

Step 5:

Add Bay Leaf, 1 cup of Brown Sugar, 1 Cinnamon Stick & 1 Tbs of Cayenne Pepper. If boiling, then turn heat down to simmer for about 30-45 mins. The longer then better, while stirring every so often (10 minutes or so)...

Step 6:

If you are eating right away, then I would add Molasses, Cocoa, Honey, Sriracha & final Cayenne Pepper in the last 10 minutes of cooking.

*Honey, Sriracha, & Cayenne are to taste...If it's already spicy, then don't add pepper & Sriracha, if you want more sweet than add Honey.

KIMCHI FRIED RICE (V)

from Abby Stevenson

www.frommybowl.com

2 green onions, sliced; white and green parts divided
2 cloves garlic, minced
1 cup frozen peas
1 cup carrots, diced or grated
1 packed cup *vegan* kimchi, roughly chopped
4 cups cooked white or brown rice
2 tablespoons tamari liquid aminos, or soy sauce
1 teaspoon gochujang or sriracha (optional depending on how spicy you like it)
1 teaspoon toasted sesame oil (optional)
1 tablespoon toasted sesame seeds (optional)

Add a splash of neutral cooking oil to a large saucepan over medium-high heat. Add the white portion of the green onions and garlic to the pan and cook until translucent, 2 to 3 minutes. Add the frozen peas, carrots, and kimchi to the pan and cook until tender, about 5 minutes.

Add the rice and tamari to the pan and mix well; reduce the heat to medium low and sauté for 3 to 5 minutes, or until warm. Turn off the heat and stir in the sesame oil, as well as gochujang (recommended) or sriracha to taste, if necessary.

Serve topped with green onions and sesame seeds, or as desired.



BACON WRAPPED BOURSIN-STUFFED CHICKEN BREASTS

from Leanne Lips

4 boneless skinless chicken breasts
1 package of Boursin cheese
1 package of bacon
Salt and Pepper



Preheat oven to 400°.

Precook 12 slices of bacon halfway (it will finish cooking in oven) This is about 3 slices per chicken breast.

Butterfly each chicken breast. Pat dry and season the outside with salt and pepper and seasoning of choice – if you would like –

Place $\frac{1}{4}$ of the Boursin cheese in each chicken breast.

Fold chicken over the cheese. Wrap each breast with 2-3 slices of bacon.

Bake in a casserole dish for 35 to 40 minutes, or until chicken reaches 165 degrees.

(Served with asparagus and roasted asparagus is my go-to.)

VIOLET'S COMPANY CHICKEN

from Jill Hertrich

1 chicken (about 3 lbs)
2 cans chicken broth
1 medium onion chopped
1 cup chopped celery
2 carrots chopped
1/3 cup butter
1/2 cup flour
1 cup heavy cream
1 cup cubed Monterey Jack cheese

Topping:

2 cups bisquick mix
1/2 cup milk
3 oz cream cheese
1 TBSP chopped parsley
1 TBSP chopped chives

Wash chicken and pat dry. Sprinkle generously with salt and pepper. Place in large pot – add celery and carrots. Cover, heat to boiling then simmer 45 mins or until chicken is tender.

Remove skin and bones from chicken. Place chicken and vegetables into a 2 quart casserole dish. Reserve broth for sauce.

Melt butter in saucepan over low heat – stir in flour. Gradually stir in reserved chicken broth & cream. Cook over low heat, stirring constantly until sauce bubbles and thickens.

Stir in cheese, continue cooking until cheese is melted. Season with salt and pepper.

Pour sauce over chicken and vegetables in casserole dish. Set aside while making biscuit topping.

Combine bisquick mix and milk in a large bowl. Remove and place on floured surface & knead dough a few times or until it forms a smooth ball. Roll out to an 8 inch square.

Mash cream cheese with 1 tbsp milk and mix until fluffy. Stir in parsley and chives. Spread cream cheese evenly over dough.

Roll up jellyroll fashion. With a sharp knife, cut roll into 1 inch pieces. Place slices side by side cut side up on top of casserole to the edge of the dish.

Bake in hot oven at 400 degrees for 25 minutes or until crust is lightly browned and casserole is hot and bubbly. Enjoy!



STRAWBERRY COCONUT SALAD (GF)

from Michael Parness

Equipment:

Food processor or high speed blender

For the Salad Dressing:

1/2 cups fresh strawberries hulled + halved

3 Tbsp olive oil

2 Tbsp balsamic vinegar or apple cider

1 Tbsp stone ground or dijon mustard

2 tsp pure maple syrup, agave, or honey

1/2 tsp salt

3/4 cup So Delicious® Original Coconutmilk

2 tsp poppy seeds

For the Salad:

10 ounces spinach leaves washed

1/2 medium red onion sliced

2 avocados sliced

2 cups strawberries hulled and sliced

1/2 cup chopped pecans

1/4 cup unsweetened coconut chips (optional)

For the Salad Dressing:

1. Place the strawberries, olive oil, balsamic vinegar, stone ground mustard, pure maple syrup, and salt in a food processor.

2. Pour the So Delicious Original Coconutmilk over the strawberries and process until smooth.

3. Stir in the poppy seeds (do not process them) and place the salad dressing in a jar. Keep dressing refrigerated until ready to use.

For the Salad:

1. Plate the spinach on a large platter or in a large bowl. Top with sliced red onion, sliced avocado, strawberries, chopped pecans, and coconut chips.

2. Drizzle strawberry coconut dressing over the salad, toss, and serve immediately.

Notes:

• **Makes 4 servings**

• The salad dressing will keep in the refrigerator for up to a week.

• You can use dijon mustard in place of the stone ground mustard if you do not have any on hand.

• You do not have to add the poppy seeds to the dressing. It adds a nice color and texture, but it not needed if you don't have any.

• You can use agave or honey in place of the pure maple syrup.

• You can use apple cider vinegar instead of the balsamic vinegar for a slightly different flavor profile.

• Do not dress the salad until you are ready to serve and eat it. Any leftover salad will keep for 3-4 days without the dressing on it.



ITALIAN SAUSAGE SOUP

from Lunday McClendon

2 lb mild italian sausage
1/2 red, orange, & yellow pepper
(chopped)
1 medium sweet onion
4 sprigs thyme
1 tsp crushed red pepper
1 sm can tomato paste
1 14 oz. can diced tomatoes w/ basil,
oregano, & garlic (undrained)
1 box chicken stock
2 tbs. minced garlic
2 tbs. basil
1 can cannellini beans (drained, rinsed)
1 box spinach
salt & pepper to taste

Brown 2 lbs italian sausage. Add chopped peppers and onion and stir - allow to cook for about 5 minutes.

Add thyme, crushed red pepper, garlic, basil, tomato paste, diced tomatoes, chicken stock, beans, salt & pepper.

Simmer 1-1.5 hours.

When ready to serve, throw in spinach & stir.

Let cool a few minutes and serve with hot sauce or parmesan cheese if desired!

Serve with a crunchy french baguette.

CHAMPAGNE TURKEY (*THE BEST!*)

from Evanka Downs

2 tablespoons dried parsley
2 tablespoons ground dried rosemary
2 tablespoons rubbed dried sage
2 tablespoons dried thyme leaves
1 tablespoon lemon pepper
1 tablespoon salt
1 (15 pound) whole turkey, neck and giblets removed
2 stalks celery, chopped
1 orange, cut into wedges
1 onion, chopped
1 carrot, chopped
1 (14.5 ounce) can chicken broth
1 (750 ml) bottle champagne

Preheat oven to 350 degrees F. Line a turkey roaster with long sheets of aluminum foil that will be long enough to wrap over the turkey. This will look like a teepee so the turkey can steam itself and retain juices.

Stir together parsley, rosemary, sage, thyme, lemon pepper, and salt in a small bowl. Rub the herb mixture into the cavity of the turkey, then stuff with celery, orange, onion, and carrot. Truss is desired and place the turkey into the roasting pan. Pour the chicken broth and champagne over the turkey, making sure to get some champagne in the cavity. Bring the aluminum foil over the top of the turkey, and seal. Try to keep the foil from touching the skin of the turkey breast or legs.

Bake the turkey in the preheated oven for 2 ½ to 3 hours until no longer pink at the bone and the juices run clear. Uncover the turkey, and continue baking until the skin turns golden brown, 30 minutes to 1 hour longer. An instant-read thermometer inserted into the thickest part of the thigh, near the bone should read 180 degrees F. Remove the turkey from the oven, cover with doubled sheet of aluminum foil, and allow to in a warm area 10 to 15 minutes before slicing.

Adjust ingredients as needed depending on the size of the turkey.

Enjoy!

SPINACH-ARTICHOKE CHICKEN

from Evanka Downs

In a medium bowl combine:

1 cup full fat cream cheese softened

9 oz. artichoke hearts thawed and chopped **I use artichokes in jar and drain

2 cloves garlic minced

1 cup fresh baby spinach

1 cup gruyere, mozzarella or Monterey jack cheese shredded

¼ cup parmesan cheese grated

Rinse and pat dry:

1 lb organic boneless skinless chicken breasts (4)

Himalayan pink salt and pepper

Heat in 12-inch skillet over medium-high heat:

¼ cup lard or avocado oil (**bacon fat is the best!)

Pat chicken dry. Season with Himalayan pink salt and pepper. Slice a pocket into each breast. Fill pockets with cheese/spinach/artichoke mixture. Seal with wooden toothpicks.

In a skillet, heat oil (grease should never smoke). Cook until deeply, golden and cooked through, about 10 minutes per side. Serve immediately.

GRANDMA DEBBIE'S CHICKEN CASSEROLE

from Shelby Dorminey

**1 lg can of white chicken breast
(12.5 oz) or cook chicken breast
(shred the chicken)**
1 can of cream of mushroom soup
1 cup of mayo
**½ of a sweet or white onion chopped
fine (tiny)**
¾ cup of celery chopped fine (tiny)
1 cup of rice cooked

Topping:

**1 ½ cups of crushed cornflakes
with 1/2 stick melted butter .
Mix together in bag.**

Mix top 6 ingredients together in bowl

Pour in casserole dish. Put topping on the top of casserole.

Bake at 350 for 40-45 minutes (check the top it will be bubbling and cornflakes will be golden brown)

CORN SOUFFLE

from George Vareldzis

1/2 cup butter, softened
1/4 cup sugar
4 eggs
1 cup milk
2 lb can creamed corn
1/2 cup flour
1 tsp baking powder
pinch of salt

Set oven to 350 for 1 hour or until brown

Cream butter and sugar

Add eggs, milk, and creamed corn

Mix in dry ingredients

Bake in buttered casserole dish

PORK TENDERLOIN A LA CREME

from Hanna Stroh

8 Strips bacon
8 slices pork tenderloin – 2 inches thick, butterflied
¼ cup brandy or cognac
2 teaspoons dry mustard
Salt and freshly ground black pepper to taste
¼ cup dry white wine
2-3 tablespoons beef bouillon granules
2 cups heavy cream
2-3 tablespoons all-purpose flour
¼ pound mushrooms sliced

Fry Bacon until limp. Wrap bacon around outside edge of each butterflied tenderloin, secure with a wooden pick and place in ungreased roasting pan.

Using a spoon, drizzle brandy over meat. Sprinkle meat with mustard, salt and pepper.

Bake uncovered at 350 degrees for 20-30 minutes.

Remove pork. Skim grease from drippings. Add wine and bouillon granules and deglaze roasting pan over medium heat.

Whisk together cream and flour until smooth. Whisk into dripping. Stir and boil until thickened and smooth, about 4 minutes.

Return meat to pan, turning to coat both sides. Sprinkle with mushrooms. Bake uncovered at 350 degrees for 15 mins, or until sauce is thickened.

Serve with a dry white wine, steamed fresh vegetables and crusty French Bread.

Personally I double the “sauce” and cook bowtie noodles and use it as a sauce for the pasta.

DESSERTS

NO-BAKE, GF, 5 MINUTE MINI CHOCOLATE, PB, & OAT COOKIES

from Michael Parness

2/3 cup sugar
1/2 cup unsweetened cocoa
2 tbsp dairy-free butter
1/2 cup almond or cashew milk
2 1/2 cups quick-cook gluten-free oats
3/4 cup low-sugar peanut butter
1 tsp vanilla

Combine sugar, cocoa, butter, and milk in a small pot and heat on low until butter is melted and sugar is dissolved. Remove from heat.

Add the oats, peanut butter, and vanilla to the chocolate mixture and mix until well combined. You may need to use your hands and/or a spoon to incorporate everything well.

Use slightly wet hands to form about 35 small cookies. Roll into mini balls, then slightly flatten each ball into a round cookie.

Place each cookie on parchment paper and cool in the fridge before enjoying.

Notes:

- Store cookies in a zip-top bag in your fridge. They will last for several days and still taste great.
- Be sure to use gluten-free labeled oats. While oats are naturally gluten-free, they are cross-contaminated with wheat during the growing and harvesting. Only labeled and/or certified gluten-free oats should be used. Bob's Red Mill rocks.
- These cookies are meant to be mini cookies, so shape them into about 35 balls and flatten. You could make them larger cookies as well. Enjoy!

WAYNE'S RUM BALLS

from Gretchen Shepherd

**2 ½ Cups vanilla wafers (appx 75)
crushed (but not too much)**
1 Cup ground pecans
1 Cup powdered sugar
2 Tbls + 2 tsp's Cocoa
**¼ to ½ Cup Rum (or can use Whis-
key)**
3 Tbls light Corn syrup
**2 Tbls water (Wayne just puts in more
rum)**

Mix all together, roll in powdered sugar, put on waxed paper to dry. Let dry before packaging them.
(1" balls makes about 3 ½ dozen)

OPTIONS:

Use some crushed pretzels along with vanilla wafers. Just make sure that it's not too sticky/wet

Otherwise add more dry.

TRY:

Injecting a maraschino cherry w/ rum, then rolling into the rum ball mixture.

GREAT GRAMMY'S PIE CRUST

from Amanda Smith

2 cups flour
½ tsp. baking soda
½ tsp salt
½ cup milk
2 tbs vinegar

Work together flour, baking soda, and salt with hands-It will be lumpy

Add milk and vinegar and work together

Roll out

Bake at 350 degrees

FRED'S CHOCOLATE BOURBON PECAN PIE

from Jill Hertrich

2 TBSP bourbon
½ cup chopped pecans
1 cup sugar
¼ cup butter, melted
3 eggs slightly beaten
¾ cup light corn syrup
¼ TSP salt
1 TSP vanilla
½ cup chocolate chips
1 (9 inch) pie shell, unbaked

Soak pecans in bourbon while you mix the sugar, butter, eggs, syrup, salt and vanilla.

Stir in pecans and chocolate chips.

Pour mixture into shell.

Bake at 375 for 55 to 60 minutes.

Let cool and enjoy.

CRANBERRY COOKIES

from Gretchen Shepherd

4 Tbls Butter or Marg
1 Cup Brown Sugar
½ Cup Applesauce
2 Tbls Molasses
2 Tbls Water
1 Tbls Vanilla
1 egg
2 Cups oats (oatmeal)
1 Cup Flour
½ tea baking powder
1 + tea cinnamon –
1 + tea nutmeg
1 +Cup whole cranberries (chopped quickly in food processor, the bigger they are the more flavor per bite.)
½ Cup chopped nuts (and grated flax seed)
Add grated orange rind

Cream butter or marg, sugar, applesauce, add molasses, water, vanilla, egg.

Then mix flour, oats, cinn, nut, baking powder with the butter mixture, add nuts and berries.

Bake @ 375, about 10 minutes, will look moist and be moist. I make small mounds on the cookie sheet, they don't really spread out much so you can get a lot on each sheet.

Very healthy!

CHOCOLATE CHIP CHEESECAKE (WITH GANACHE TOPPING)

from Stephanie Spektor

For the crust:

1.5 cups graham cracker crumbs
6 tablespoons unsalted butter, melted

For the filling:

32 ounces cream cheese (room temperature)
1.5 cups sugar
4 eggs (room temperature)
1/4 cup sour cream, low fat
1.5 teaspoons pure vanilla extract
1 cup mini chocolate chips

For the ganache:

1/2 cup heavy cream
3/4 cup chocolate chips (milk chocolate or semi-sweet)

Preheat the oven to 350 degrees F.

To make the crust, combine the graham crackers and melted butter in a bowl until moistened. Pour into a 9-inch springform pan. With your hands, press the crumbs into the bottom of the pan and about 1-inch up the sides. Bake for 8 minutes. Cool to room temperature. Raise the oven temperature to 450 degrees F.

To make the filling, cream the cream cheese and sugar in a bowl on medium-high speed until light and fluffy, about 5 minutes. Reduce the speed of the mixer to medium and add the eggs, 1 at a time, mixing well. Scrape down the bowl and beater, as necessary. With the mixer on low, add the sour cream, and vanilla. Fold in the chocolate chips. Pour into the cooled crust.

Bake for 15 minutes. Turn the oven temperature down to 225 degrees and bake for another 1 hour & 15 minutes (DO NOT open the oven door when you lower the temperature). Turn the oven off and open the door wide. The cake will not be completely set in the center. Allow the cake to sit in the oven with the door open for 30 minutes. Take the cake out of the oven and allow it to sit at room temperature for another 2 to 3 hours, until completely cooled. Cover and refrigerate overnight.

*Lowering the temperature and letting it cook for a little longer allows it to cook all the way through without browning it or making too many cracks in the top.

To make the topping, heat the heavy cream and chocolate chips in a pot over low heat. Once the chocolate has melted, remove the pot from the heat and let it cool. Allow it to cool to room temperature. It will thicken as it cools (you will still be able to pour it onto the cheesecake). Carefully pour the ganache into the middle of the cheesecake and spread it to the outside, leaving about 1/4 of an inch space from the edge. Refrigerate until ready to serve.

NESTLE TOLL HOUSE CHOCOLATE CHIP PIE

from Heather Kuhlman

1 (9") unbaked deep-dish pie shell
2 large eggs
1/2 cup flour
1/2 cup sugar
1/2 cup packed brown sugar
1/4 cup butter, softened
***1 cup Nestle Toll House Semi-Sweet
chocolate morsels***
1 cup chopped nuts
***1 tsp sweetened whipped cream or ice
cream***

Preheat oven to 325 degrees

Beat eggs in large mixer bowl on high speed until foamy. Beat in flour, sugar, and brown sugar. Beat in butter. Stir in morsels and nuts. Spoon into pie shell.

Bake for 55 to 60 minutes or until knife comes out clean. Cool on wire rack. Serve warm with whipped cream, if desired.

GF PUMPKIN CRUMB CAKE MUFFINS

from Amanda Smith

Muffins:

1 and 3/4 cups (220g) Gluten-Free all-purpose flour
2 teaspoons ground cinnamon
1 teaspoon pumpkin pie spice
1/2 teaspoon salt
1/2 cup (120ml) canola or vegetable oil
1/2 cup (100g) granulated sugar
1/2 cup (100g) packed light or dark brown sugar
1 and 1/2 cups (340g) canned pumpkin puree
2 large eggs, at room temperature
1/4 cup (60ml) milk, at room temperature*

Crumb Topping:

3/4 cup (94g) Gluten Free all-purpose flour
1/4 cup (50g) granulated sugar
1/4 cup (50g) packed light or dark brown sugar
1 teaspoon pumpkin pie spice*
6 Tablespoons (86g) unsalted butter, melted

Preheat oven to 425°F (218°C). Spray a 12-count muffin pan with nonstick spray or line with cupcake liners. This recipe makes 15 muffins, so prepare a second muffin pan in the same manner. Set aside.

Make the muffins: In a large bowl, whisk the flour, baking soda, cinnamon, pumpkin pie spice, and salt together until combined. Set aside. In a medium bowl, whisk the oil, granulated sugar, brown sugar, pumpkin puree, eggs and milk together until combined. Pour the wet ingredients into the dry ingredients, then fold everything together gently just until combined and no flour pockets remain.

Spoon the batter into liners, filling them almost full.

Make the crumb topping: Whisk the flour, granulated sugar, brown sugar, and pumpkin pie spice together until combined. Using a fork, lightly mix in the melted butter until crumbs form. Don't over-mix. Spoon crumbs evenly on top of the batter and gently press them down into the batter so they're snug.

Bake for 5 minutes at 425 then, keeping the muffins in the oven, reduce the oven temperature to 350°F (177°C). Bake for an additional 16-17 minutes or until a toothpick inserted in the center comes out clean. The total time these muffins take in the oven is about 21-22 minutes, give or take. Allow the muffins to cool for 10 minutes in the muffin pan as you make the icing. *For mini muffins, bake for 11-13 minutes at 350°F (177°C) the entire time.

FOR DOGS: PUPCAKE

from Stephanie Spektor

For the cake:

1 cup flour

1/2 tsp baking soda

1/8 cup vegetable oil

1/4 cup peanut butter

1/2 cup applesauce

1/2 cup pumpkin puree

1 egg

For the frosting:

1/2 cup plain Greek yogurt

1/4 cup peanut butter

Preheat oven to 350 degrees F.

In a large bowl, combine flour and baking soda. In a separate bowl mix together vegetable oil, peanut butter, applesauce and pumpkin puree. Once combined, mix in egg and mix until combined. Combine wet and dry ingredients and stir until combined.

Pour mixture into an 8" round pan (a square pan can also be used) that has been well greased with oil. Bake for approximately 25-30 minutes or until a toothpick inserted into the center comes out clean.

Allow to cool on a wire rack prior to removing from pan.

After cooling, add frosting if desired.

Mix Greek yogurt and peanut butter until well combined. Spread over cake. If not serving immediately, store in refrigerator.