



RECIPES UNCOVERED

2021

A Facebook
Groups Crowdsourced
Cookbook

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I'd like to thank everyone who contributed to this last minute project! If we do this again, and I think we should, I will make sure we all have a lot more advance notice.

-JDT

Breakfast

Sausage & Cheddar Grits

By Sharon Brown from Orange Park, Florida

A rich, savory version of a southern favorite.

Time: 1.5 Hours

Ingredients

- 4 eggs, beaten
- 4 cups water
- 1 teaspoon salt
- 1 cup quick-cooking grits, uncooked
- 1 lb. ground pork sausage, browned
- and drained
- 1 1/2 cups shredded Cheddar cheese, divided
- 1 cup milk
- 1/4 cup butter

Instructions

1. Place eggs in a small bowl; set aside.
2. Bring water and salt to a boil in large saucepan over medium heat.
3. Stir in grits; cook for 4 to 5 minutes. Remove from heat.
4. Stir a small amount of hot grits mixture into eggs.
5. Stir egg mixture back into saucepan.
6. Add sausage, one cup cheese, milk and butter and stir together well.
7. Pour into a greased 13"x9" baking pan.
8. Sprinkle with remaining 1/2 cup cheese.
9. Bake, uncovered, at 350 degrees for one hour or until cheese is golden. If cheese is getting golden early, cover with aluminum foil.
10. Let cool for about 10 minutes before serving.

Jumbo Quiche Muffins

By Debra Alf from Robbinsdale, Minnesota

These oversized muffins are always a breakfast hit.

Time: 25 Minutes

Ingredients

- 6.3-oz. tube refrigerated flaky
- buttermilk biscuits
- 1/2 c. cream cheese, softened
- 4 eggs, beaten
- 1/4 t. seasoned salt
- 1/4 t. pepper
- 6 slices bacon, crisply cooked and crumbled
- 1/2 c. shredded Cheddar cheese

Instructions

1. Place each biscuit into a greased jumbo muffin cup; press to form a well.
2. Combine cream cheese, eggs, salt and pepper.
3. Spoon 3 tablespoons egg mixture into each biscuit well, sprinkle with bacon and top with cheese.
4. Bake at 375 degrees for 15 minutes.

Blueberry-Croissant French Toast

From the Gooseberry Patch Very Merry Christmas Cookbook

Time: 30-40 minutes total

Ingredients

- 1 c. half-and-half
- 2 eggs
- 1/3 c. granulated sugar
- 1/4 c. milk
- 1 t. ground cinnamon
- 1/4 t. salt
- 8 T. blueberry preserves, divided
- 4 croissants, sliced horizontally
- 1/2 c. butter or margarine
- 2 c. blueberries
- **Toppings:** maple syrup, powdered sugar

Instructions

1. Combine first 6 ingredients in a bowl.
2. Pour mixture into a 13"x9" baking dish; set aside.
3. Spread 2 tablespoons preserves on each of 4 croissant halves; top with remaining halves. Arrange croissants on top of egg mixture; turn to coat.
4. Set aside until liquid is absorbed, about 45 minutes; turn often.
5. Melt 1/4 cup butter in a 12" skillet over medium heat; add 2 croissants and cook until golden on both sides.
6. Transfer croissants to serving plates and keep warm.
7. Wipe skillet clean; repeat with remaining 1/4 cup butter and 2 croissants.
8. Add blueberries to skillet; cook for 3 1/2 minutes or until heated thoroughly.
9. Spoon berries over croissants and serve with desired toppings.

Two-Cheese Straws

From an old Bisquick box recipe

Time: 35 Minutes

Ingredients

- 2 1/2 cups Original Bisquick mix
- 2/3 cup milk
- 1/2 cup shredded Cheddar cheese (2 oz)
- 1 tablespoon butter or margarine,
- softened
- 2 tablespoons grated Parmesan cheese
- Warm Marinara sauce if desired for dipping

Instructions

1. Heat oven to 400.
2. Spray cookie sheets with cooking spray.
3. In large bowl, stir Bisquick mix, milk and Cheddar cheese until soft dough forms
4. Divide dough in half.
5. On surface lightly sprinkled with Bisquick mix, roll one half into 9 x 6-inch rectangle.
6. Spread with half of the butter.
7. Sprinkle 1 tablespoon of the Parmesan cheese over top.
8. Cut dough lengthwise into 18 (1/2-inch) strips. Repeat with remaining dough.
9. Twist each dough strip as many times as possible place on cookie sheets.
10. Bake 6 to 8 minutes or until light golden brown.
11. Serve with Marinara sauce.

Soups and Appetizers

Autumn Squash Soup

By Kim Gaylord from Western New York State

This savory soup is a smooth purée that will warm you down to your bones. Created by myself when I worked as a dinner chef in a medium sized establishment. Packed with nutrients from veggies & fruit.

Time: Approximately 2 hours for the flavors to mingle

Ingredients

- 5 Squash- A Mixture of Buttercup/Acorn/Butternut Is Nice, But You Can Use Any One Type If You Prefer.
- 4 Stalks Celery
- 3 Lg Carrots
- 3 Apples
- 4 Cups Chicken Broth
- 2 Cups Water
- 4 Tbs Peanut Butter
- 1 Can Evaporated Milk
- 2 Cups Milk
- ½ Tsp Ginger
- 1 Tsp Salt
- ½ Tsp Curry Powder
- 3 Tbs Brown Sugar
- 1/2 Tsp White Pepper
- 1 Tsp Seasoned Salt
- Parsley Flakes

Instructions

1. Split squash and bake in oven for 45 min.
2. Scoop out squash and put in pot
3. Peel & core apples, cut into slices, peel carrots and chunk, cut up celery, add all to pot
4. Add chicken broth and water, simmer until all is very soft.
5. Pull out squash and vegetables & apples, puree in food processor
6. Add puree to pot, add evaporated milk, regular milk, peanut butter and seasonings and blend together.
7. Heat slowly over med heat.
8. Once soup is very hot & steaming, thicken with roux made with ½ stick butter & flour - add slowly until a soft paste is formed.
9. Serve warm with a dash of nutmeg on top and sour cream (optional)

Vegan Carrot and Ginger Soup

By Joanne Chang and submitted by Theresa Agostinell

From the author: “This carrot-ginger soup is one of our customers' favorites. It starts with slow-roasted carrots and fennel, lots of grated fresh ginger, a little bit of apple for sweetness, and a touch of nutmeg at the end for depth.”

Time: Time

Ingredients

- 2 Lb Carrots, Peeled and Cut Crosswise into about 1 Inch Chunks
- 3 Tbsp Extra-Virgin Olive Oil
- 2 Tsp Chopped Fresh Thyme
- 3 Tsp Kosher Salt
- 1/2 Tsp Freshly Ground Black Pepper
- 1 Medium Onion, Cut into 1/2 Inch Pieces
- 1 Celery Stalk, Cut into 1/2 Inch Pieces
- 1 Medium Fennel Bulb, Leafy Tops Trimmed and Bulb Thinly Sliced
- 3 Garlic Cloves, Smashed and Minced
- 2 Inch Piece Fresh Ginger, Peeled and Grated
- 6 Cups Vegetable Stock
- 1 Small Granny Smith or Other Tart Apple, Peeled, Halved, Cored, and Diced
- 1/2 Tsp Freshly Grated Nutmeg

Instructions

1. Preheat the oven to 400 degrees, and place a rack in the center of the oven.
2. Spread the carrots on the baking sheet. Drizzle them with 2 tbsp of the olive oil and sprinkle them with the thyme, 1 tsp of the salt, and 1/4 tsp of the pepper. Roast the carrots for 35 to 45 minutes, or until tender. Set aside.
3. In a stockpot, heat the remaining 1 tbsp olive oil over medium-high heat. Add the onion, celery, fennel, and garlic: reduce the heat to medium: and sweat the vegetables, stirring often with a wooden spoon, for 6 to 8 minutes, or until they soften and the onion is translucent.
4. Stir in the ginger, add the roasted carrots and stock, and bring to a boil.
5. Add the apple and simmer for about 1 minute. Remove from the heat.
6. Working in batches, blend the soup in the blender until smooth.
7. Return the soup to the pot, add the remaining 2 tsp salt, the remaining 1/4 tsp pepper, and the nutmeg and stir well. Bring back to a simmer. If the soup seems too thick, add a little water or stock to thin it. Taste and adjust the seasoning if needed.
8. Ladle into bowls and serve.

Note: The soup may be stored in an airtight container in the fridge for up to 3 days or in the freezer for up to 1 month.

Sides and Salads

Kak's Cukes

Submitted by Lorine McGinnis Schulze from Ontario, Canada

My husband's grandmother taught me how to make this dish. It's wonderful served at Thanksgiving or Christmas as it adds a lovely spot of colour to the table. It also tastes great!

Time: Prep time about 30 minutes, total time two days

Ingredients

- 2 Unpeeled English Cucumbers, Sliced Thin
- Salt Enough to Cover the Slices
- 2 Washed and Chopped Green Onions (Or as many as you need to make 1 cup)
- 2 Tbps White Sugar
- 3 Tbps White Vinegar
- 1 Small Carton of Whipping Cream (1/2 pint or 237 mL)
- Black Pepper to Taste

Instructions

1. Put the thin cucumber slices covered with salt in a bowl in the refrigerator overnight.
2. The next morning, run them under cold water and gently squeeze the moisture out of them and put them in a bowl. (This is a crucial step in the process as you want to get rid of the rather bitter juice from the cucumber (the salt draws it out) but you also want to get rid of the excess moisture from the water.)
3. Sprinkle 1 cup of chopped green onions on top of the cukes
4. **The Liquid:** Take 2 Tbps white sugar and 3 Tbps white vinegar and combine. You have to start tasting this mixture. It must be sweet to the taste before you take the next step! If it is too vinegary, add a tad more sugar. Too sweet? Add more vinegar.
5. Add 1 small carton of whipping cream to the sugar-vinegar mixture and stir.
6. Pour over the cucumber-onion mixture.
7. Add black pepper to taste and stir. Leave in the refrigerator overnight and it will be ready to serve.

Gourmet Green Bean Casserole

By Nikki Guy

A favorite at my family's gatherings. I always used to make a double recipe so I could send Mom and Grandma home with leftovers.

Source: Heavily modified from "Dotties Green Bean Casserole" found on many websites.

Time: 1 Hour

Ingredients

- 2 pounds green beans / haricots vert, washed with ends removed
- 8-16 oz. fresh white mushrooms, sliced (quantity is to taste)
- 4 stalks celery
- 2-3 tablespoons butter
- 1 small white or yellow onion
- 1/3 cup mayonnaise
- 1/2 tsp. finely ground white or black pepper
- 1/4 tsp garlic powder OR one small garlic clove, minced fine
- 1/3 cup cream cheese, cut into small cubes
- 1/3 cup jack cheese, cut into small cubes
- 1/3 cup smoked gouda cheese, cut into small cubes

Instructions

1. Preheat oven to 375.
2. Bring 6 quarts of water to a boil.
3. Peel onion and cut in half, then slice into thin semi-circle shaped pieces.
4. Melt butter in a large sauce pan.
5. Begin sautéing the onion.
6. Clean celery and slice thin.
7. Add celery and mushrooms to the onions and continue to saute until vegetables are tender. Do not drain the remaining cooking liquid
8. Boil the green beans for 5 minutes, then drain.
9. Combine mayonnaise, garlic powder, salt and pepper. Whisk until smooth.
10. Mix all ingredients including the cheeses in a deep casserole dish.
11. Bake at 375 for 35-40 minutes.

Iowa Corn Casserole

Submitted by Mary Eckel via her oldest niece's mother-in-law, an Iowa native

Rich and gooey classic adds ham for more yumminess.

Time: 45 minutes if the corn is already cooked



Ingredients

- Kernels from 6 ears of corn (boiled)
- 3-4 thick slices of ham, cubed
- 3 large eggs
- 3/4 cup milk
- 2 cups grated sharp cheddar
- 1/3tsp. nutmeg

Instructions

1. Preheat oven to 325
2. Combine corn and ham in greased baking dish.
3. Combine eggs and milk, beat until smooth.
4. Stir in cheese and nutmeg.
5. Pour mixture over corn and ham.
6. Bake for 25-30 minutes.

Asparagus Parmesan

By Nikki Guy

A delicious fresh flavor if you can find asparagus in the winter. Oven roasting gives asparagus a delicious almost nutty flavor.

Time: 20 Minutes

Ingredients

- 1 bunch asparagus
- 1/4 cup shaved parmesan cheese
- Olive oil
- Sprinkle of sea salt

Instructions

1. Preheat oven to 425 degrees.
2. Wash asparagus and snap off tough ends.
3. (Optional) Line a baking pan with foil for easier cleanup.
4. Lay the asparagus in a single layer on a baking sheet or casserole pan with sides.
5. Generously drizzle the asparagus with olive oil and roll the spears to coat.
6. Sprinkle with a pinch of sea salt, to taste.
7. Sprinkle most of the parmesan over the asparagus. Reserve a few shavings for garnish, if you like.
8. Align the asparagus tips with one edge of the pan. Lightly tent a narrow strip of foil over the tips.
9. Bake at 425 12-15 minutes, until spears are browned and tender.
10. Transfer to serving dish and garnish with shaved cheese.

Roasted Beets and Onions

Via Good Housekeeping Cookbook

An easy sweet-and-sour skillet sauce transforms roasted beets and red onions into a favorite side dish.



Time: Prep - 20 minutes, Roasting - 1 1/2 hours

Ingredients

- 2 bunches beets with tops (2 pounds)
- 3 small red onions (1 pound), not peeled
- 2 tablespoons extra-virgin olive oil
- 1/3 cup chicken broth
- 1/4 cup balsamic vinegar
- 1 teaspoon brown sugar
- 1 teaspoon fresh thyme
- 1/4 teaspoon salt
- 1/4 teaspoon coarsely ground black pepper
- 1 tablespoon chopped fresh parsley

Instructions

1. Preheat oven to 400°F.
2. Trim all but 1 inch of top stems from beets. Place beets and onions in nonstick oven-safe 10-inch skillet (if skillet is not oven-safe, wrap handle with double layer of foil) or in 13" by 9" baking pan; drizzle with oil.
3. Roast, shaking skillet occasionally, until onions have softened and beets are tender, about 1 hour 30 minutes. transferring vegetables to plate as they are done.
4. In same skillet, combine broth, vinegar, brown sugar, and thyme; heat to boiling over medium-high heat.
5. Boil, stirring and scraping bottom of skillet, until vinegar mixture is dark brown and syrupy and has reduced to about 1/4 cup - this takes 5 to 7 minutes.
6. Stir in salt and pepper. Remove from heat.
7. When cool enough to handle, peel beets and onions. Cut beets into 1/4-inch-wide matchstick strips and onions into thin rounds; place in serving bowl.
8. Pour vinegar mixture over vegetables and toss until coated.
9. Sprinkle with parsley.

Entrees

Basic Quiche and Crust

By Susan R. Kagan

This basic quiche is beloved by writers and witches alike. The filling can easily be comprised of vegetables only for vegetarians but isn't appropriate for vegans. While making batches of quiches, I channel my late grandmother from my DNA so she can create her magic encapsulated in crust as she did while alive. In New Orleans, the favorite filling is bacon and leek, a delightful combination clamored for by all my friends.

Time: 1 ½ Hours

Pie Crust Ingredients

- 2 1/2 cups unbleached all-purpose flour
- 1 teaspoon salt
- 3/4 cup cold unsalted butter, cut into small cubes
- 1/2 cup chilled solid vegetable shortening, cut into cubes
- 1/4 cup chilled vodka (or other liquor)
- 1/4 cup cold water

Pie Crust Instructions

1. Whisk flour and salt together in a mixing bowl.
2. Cut the cold butter and then the shortening into the flour mixture with a knife or pastry blender until the mixture resembles coarse crumbs. You can use a food processor and Pulse button until you get the same results. Lots easier.
3. Sprinkle vodka and water over the top of the mixture. Fold together ingredients until mixture sticks together to form a tacky dough. Or Pulse in food processor until it achieves a doughy consistency. Divide dough into 2 halves; flatten each half into a disk, wrap in plastic wrap, and refrigerate 1 hour to 2 days.
4. When you are ready to make your pie, remove dough from refrigerator; roll each piece out for your pie from the middle to the edge. Bake according to your pie directions.

Quiche Filling Ingredients

- 2 large eggs
- 2 cups heavy cream
- 1 tsp. salt
- 8 oz. shredded Swiss cheese
- Veggies to taste (broccoli, cauliflower, onions, leeks, peppers, cabbage, spinach, or whatever you may prefer)

Instructions

1. Beat the eggs, cream, and salt. Place a fluffy layer of Swiss cheese into the pie shell. Chop the veggies smallish and either steam or saute before placing into the pie shell. Pour the wet mix to cover the veggies and cheese.
2. Bake at 425 for 10 minutes. Turn the heat down to 350 and bake an additional 30 minutes or until a toothpick comes out clean.
3. Sprinkle with paprika if you choose.

Chef Kim's Broiled Fish

By Kim Gaylord from Western New York State

As a Chef in the Westren NY area in several restaurants Friday nights were spent cooking the area's favorite, Beer Battered Fish Fry. Usually a few people would request Broiled Fish. I had always found Broiled fish to be bland in flavor & presentation. Wherever I cooked by the time I had left, I was serving 35-40% **broiled fish**. I converted so many die hard fried fish fans to this Broiled Fish dish. Classically, this recipe should not work but it does. Try it once and I am sure you will consider this catch a KEEPER.

This serves 4 , if you need more, add one fillet per person

Time: 20 minutes

Ingredients

- 4 Fillets of Haddock (skin on) or Cod weighing 6-8 oz each
- 1 Lemon
- 3 Tablespoons Melted Butter
- Approx. 5 Tablespoons Parmesan Cheese
- Lawry's Season Salt
- Paprika

NOTE: The Parmesan cheese, season salt, and paprika are not really measured, just use as directed to get a light even coating

Instructions

1. Turn Broiler on High, set rack at top position.
2. Melt butter and pour onto metal cookie sheet, or other metal broiling pan
3. Place fillets flesh side down into Butter, coat, then flip skin side down
4. Squeeze 1/4 of lemon over each fillet
5. Sprinkle Season Salt lightly over fillets from about 12' above so you get an even light dusting on the fish.
6. Sprinkle Parmesan cheese over fish from about 12' above so you get an even light dusting on the fish.
7. Sprinkle paprika over fish from about 12' above so you get an even light dusting on the fish.
8. Place tray of fish in center of broiler, and broil 9-10 minutes (Thicker fish may need 2-3 min. more.)

Ollie's Meatloaf

By Lorine McGinnis Schulze from Ontario, Canada

The sweet topping and hidden vegetables make this meatloaf a nutritious winner with fussy children.

Time: 15 minutes of prep followed by one hour to cook.

Meatloaf Ingredients

- 1/2 Pound of Ground Beef
- 1/2 Pound of Ground Pork
- 1/2 Cup of Flour
- 1 Medium Onion Cut into Quarters
- 1 Stalk of Celery Cut into Thirds
- 1 Carrot Peeled and Cut into Thirds
- 1/2 Cup of Milk
- 1 Garlic Clove
- 1 Egg Beaten
- 1 Diced Sweet Red Bell Pepper
- 1/2 Teaspoon Worcestershire Sauce
- 3 To 4 Slices of Brown Bread Crumbled
- 1/2 Teaspoon Fine Herbes (See Note)
- 1/2 Teaspoon Thyme
- Salt and Pepper to Taste

Note: If you do not have Fines Herbes you can make your own by mixing 1/4 cup parsley flakes, 1/4 cup dried chives, and 1 1/2 teaspoons of tarragon

Topping Ingredients

- 1 Cup of Ketchup
- 1/2 Cup of Brown Sugar

Instructions

1. Put onion, carrot, celery, egg, garlic and milk in blender. Pulse until blended. It does not have to be smooth. Small chunks are okay.
2. Put the ground beef, pork, flour, Fines Herbes, Thyme, salt and pepper in a large bowl and mix gently. Add contents of blender and Worcestershire sauce and mix.
3. Add enough crumbled bread to create a semi-firm mixture.
4. Add the diced bell peppers and mix gently.
5. Pack into a meatloaf pan
6. Make topping by mixing ketchup and sugar until smooth. Pour on top of meatloaf and spread to edges with spatula or brush.
7. Bake in 350 degree oven for one hour or until internal temperature reaches 160 degrees

Gloria's Moroccan Island Chicken

Submitted by Lorine McGinnis Schulze from Ontario, Canada

This recipe came from my Moroccan sister-in-law. It was her mother's recipe originally. The Coriats were a French Jewish family who moved to Morocco in the 1940s, then to Canada. Gloria's mother was a wonderful cook but she guarded her recipes, refusing to share most of them. How Gloria obtained this recipe I don't know. But I'm glad she did!

Time: Prep time about 15 minutes and then 1 1/4 hours to cook

Ingredients

- 5 Onions
- 3 Tbsp Hot Water
- 3 Tbsp Olive Oil
- 2 Tbsp Honey
- 1 Tbsp Vinegar
- 1 Tbsp Ground Coriander Seed
- 1/2 Cup Hot Water
- 1 1/2 Oz Raisins
- 1/2 Cup White Wine (Cooking wine is fine)

Instructions

1. Cut the onions in four. Saute them in olive oil, then add 3 Tbsp hot water. Set aside.
2. Brown the chicken (a whole chicken, or pieces, or breasts, whatever you prefer) in olive oil.
3. Add the sauteed onion mixture, honey, vinegar, coriander and salt and pepper to taste.
4. Put all this in a pan with no lid and put in a warm oven for exactly 12 minutes.
5. Add 1/2 cup hot water and the raisins.
6. Cover and cook for 1 1/4 hour at 375.

Note: If using chicken breasts, reduce the cooking time by 30 minutes. I like to make mashed potatoes and a green vegetable to go with this yummy dish.

Pasta Luke

By Susan and Luke Vollenweider

When my son, Luke, was 3 he and I walked through the grocery store picking out items that Luke liked best. When we got home, I had to figure out how to put them together into a supper. Pasta Luke was born and, twenty years later, it's still a highly requested, 30-minute, one-pot family meal.

Time: 30 Minutes

Ingredients

- 12-ounce kielbasa, sliced in half lengthwise and cut into 1/4 inch moons
- 5 cups water
- 6 ounces bow tie pasta
- 1, 15.5 ounce can kidney beans, drained and rinsed
- 2 tablespoons Old Bay seasoning, or to taste
- 1, 8-ounce package cream cheese (low fat is fine) cut into cubes
- 1 cup milk
- 1.5 cups frozen peas
- 2-5 tablespoons crispy, fried onions for topping

Instructions

1. In a Dutch oven or similar pot, brown the kielbasa over medium-high heat. Add water, bring to simmer, then pasta, kidney beans, and Old Bay seasoning.
2. Cover and simmer for about 10 minutes, stirring frequently so the pasta doesn't stick.
3. When water is cooked down by just a bit more than half (this isn't science) stir in milk and cream cheese until cheese is melted and you have a sauce of your likeness (if you keep cooking, more liquid will be absorbed so if it's too saucy- keep cooking.)
4. Stir in peas, remove from heat, and let sit, covered, for just a couple of minutes.
5. Sprinkle with fried onions just prior to serving.

Chicken Pot Pie

By Susan Vollenweider

This is the solution to crust hogs when you don't have the patience for individual pies and are serving a large one to the family- everyone gets some and the "What? I was just serving myself" crowd won't be up to those crust-depleting shenanigans.

Source: Living with a Crust Hog who steals all the topping from casseroles, this assured everyone got some.

Time: 30 minutes if you know how to cook, 45 if you don't.

Ingredients

- 2-4 boneless chicken breast halves, aim for about 5 cups diced
- 2 small or one large onion, diced
- 2-3 cloves garlic, minced or crushed
- Leaves from 2-3 sprigs fresh or dried thyme
- 12 tablespoons butter
- 3/4 cup flour
- 5 cups chicken or vegetable or combo of chicken and vegetable stock (a carton and a half)
- 1/4 cup heavy cream or 1/2 brick of cream cheese, diced
- 2, 16-ounce bags, frozen mixed vegetables (carrots, peas, green beans)
- Parsley, chopped, fresh to dried
- Salt and pepper
- 2 1/4 cups Bisquick baking mix (plus a handful for kneading)
- 1/3 cup buttermilk or regular milk (although buttermilk is better)
- 5 tablespoons melted butter

Instructions

1. Heat oven 400, spray Pam in your favorite large casserole dish (if you have a choice, pick the one with the most top surface area.)
2. If necessary, watch a YouTube video on kneading.
3. If chicken breasts are slightly frozen, they are very easy to dice so do that, although if they are not frozen, no fret, just dice after you brown them. Sauté and brown chicken in large pot or Dutch oven with a glug of olive oil (or grill if whole, a grill works, too, and you get those cool seared lines) then dice into 1/4 - 1/2 inch cubes. They do not need to be fully cooked, a tiny pink in the center is okay, it will continue to cook. We, ultimately want warm, cooked, diced chicken but do yourself a favor and do not buy it already cooked and diced unless you are crazy short on time and just want to get supper on the damn table. It's okay, we all have those nights, and this will still be far tastier than cereal or a sandwich.
4. In the same pot where you cooked the chicken, add another glug of olive oil and sauté the onions on medium heat until soft, then add garlic and thyme for just a couple minutes, stirring so nothing sticks or browns. Lower heat to low-medium.
5. Add butter and melt, stir in flour... keep stirring until the roux is a very light brown, about 2 minutes. (Yea you! You made a roux!)

6. Don't stop stirring, slowly add the stock and-yes, still stirring-cook for a couple of minutes until thickened. Add diced chicken and any juice that has run out of it. If you are using cream cheese, add it now and slowly stir until melted.
7. Add mixed vegetables, cream, a big pinch or two of parsley, and salt and pepper to taste. Cook for another minute. You don't have to wait until the vegetables are defrosted fully, they will be fine.
8. Pour into prepared casserole dish, put in the oven while you make biscuits.
9. Make biscuits by mixing Bisquick mix, buttermilk, and melted butter just until mixed. Dump onto surface that is lightly coated with a handful of Bisquick and knead just a few times—if you do more than 5 or 6 fold/turns it's too many, kiss the dream of a fluff biscuit goodbye.
10. Roll or pat dough to about 1/2 inch then, using a cutter or a drinking glass, cut dough into circles putting them on the top of the casserole as closely together as possible without overlapping. Re-roll or pat/cut scraps for more biscuits.
11. Bake 10 minutes, or until biscuits are browned on top. Lightly, but a bit browner than your roux was.

Cranberry-Glazed Ham

By Beverly Smith from Malin, Oregon

Serve slices topped with a generous spoonful of the brown sugar-cranberry glaze... wonderful!

Time: 2 Hours

Ingredients

- 5 to 6 lb. ham
- 16 oz. can jellied cranberry sauce
- 1 cup brown sugar, packed
- 1/4 cup orange juice
- 1/2 teaspoon ground cloves
- 1/4 teaspoon cinnamon
- 1/4 teaspoon allspice

Instructions

1. Bake ham at 350 degrees for 18 to 20 minutes per pound or until meat thermometer registers 160 degrees.
2. While ham is baking, combine remaining ingredients in a saucepan; heat slowly, whisking until smooth.
3. Spoon half the glaze mixture over the ham 30 minutes before removing it from the oven; continue baking for 30 minutes.
4. Serve with remaining glaze.

Cookies and other Sweet Stuff

Cherry Wink Cookies

Submitted by The Jerrett Family and the recipe is from Newfoundland, Canada and goes back at least to the 1930s

This is a simple recipe. Cooking time is really based on size. I do a finger test to check the give and if almost firm it's time to take them out to cool

Time: 20-25 Minutes

Ingredients

- 1 cup of unsalted butter
- 3/4 cup white sugar
- 2 large eggs
- 2 tablespoons milk
- 1 tsp vanilla
- 1 cup chopped dates
- 2 1/4 cornflake crumbs
- 2 1/4 cups of flour
- 1 tsp baking powder
- 1/2 tsp of baking soda
- 1 cup chopped walnuts
- 1/3 cup of candied cherries (aka holiday fruit) chopped
- Pinch of salt

Instructions

1. Preheat to 375
2. Lightly grease a cookie sheet
3. Cream butter and sugar, blend in eggs, milk and vanilla
4. Sift flour, baking soda, baking powder and salt.
5. Combine and mix well
6. Stir in dates, cherries and walnuts
7. Shape into balls (I do a golf ball size)
8. Roll in the cornflakes crumbs
9. Place cherry on top
10. Bake 12-15 minutes

Date Nut Spice Bars

Submitted by Mary Eckle – it is adapted from her mom's recipe from the 1960s

This is an adaptation of my mom's "fruit bars" that we made every Christmas. They can be enjoyed any time of year. A goof cup of coffee is the perfect partner to these chewy, not-too-sweet treats.

Time: About an hour

Ingredients

- 1 box spice cake mix (can add extra dash of spices if desired; a pinch of nutmeg and clove works well to jazz it up. Add a thin slice of butter if you add more spices.)
- 3/4 cup packed light brown sugar
- 3/4 cup melted unsalted butter
- 2 large eggs
- 2 cups finely chopped dates
- 2 cups finely chopped walnuts

Instructions

1. Preheat oven to 350 °
2. Grease a medium cookie sheet with sides.
3. Combine cake mix and brown sugar. Add butter and eggs; beat on low for 30 seconds. Combine dates and nuts and stir into batter. Batter will be quite stiff.
4. Spread evenly in pan.
5. Bake for 35-45 minutes or until browned. Cool on wire rack for 10 minutes or until completely cooled (do not remove from pan)
6. Cut into bars.

Note: These keep very well, and can be softened by microwaving for about 15 seconds.

Creamed Peppermints

By The South Presbyterian Church Cookbook from Syracuse, NY (1922)

Ingredients

- 2 Cups Granulated Sugar
- 1 Cup Water
- 1 Egg
- ¼ Teaspoon Peppermint Extract

Instructions

1. Heat sugar and water in a pan until it thickens and begins to string from your spoon.
2. Remove from heat and beat in one egg.
3. Beat in ¼ tsp peppermint extract
4. Drop in small wafers on wax paper and let cool completely

Note: You can mix this up by using almost any kind of flavoring or food color.

Slow-Cooked Brown Sugar Apples

By Lynn Williams from Muncie, Indiana

Nothing says comfort like the aroma of these apples cooking... unless, of course, it's sitting down to enjoy them.

Time: Prep 10 minutes, cooking 3-4 hours

Ingredients

- 6 Apples, Cored
- 3/4 cup Orange Juice
- 1/2 cup Apple Cider
- 1/2 cup Brown Sugar, Packed
- 1/4 teaspoon Cinnamon
- Optional: Whipped cream or frozen whipped topping, thawed, to top.

Instructions

1. Peel a strip around the top of each apple to help prevent cracking. Arrange apples in a slow cooker/crockpot.
2. In a large bowl, combine remaining ingredients except whipped topping; mix to blend.
3. Spoon over apples.
4. Cover and cook on low setting for 3 to 4 hours or until apples are tender.
5. Cool slightly and serve warm with whipped topping, if desired.

Oatmeal Macaroons

In The Magic Baking Soda Cookbook (1930)

Time: 30 Minutes

Ingredients

- 1 tablespoon butter
- 1 cup white sugar
- 2 eggs
- 2 teaspoon salt
- 2 teaspoons baking powder
- 1 teaspoon vanilla
- 2 1/2 cups rolled oats

Instructions

1. Preheat oven to 325
2. Cream together butter, sugar, rolled oats, salt and baking powder.
3. One at a time, drop in the unbeaten eggs unbeaten until fully incorporated.
4. Add in the vanilla and mix well.
5. Drop balls about the size of a walnut on a buttered pans and press down lightly with a fork
6. Bake 10 to 15 minutes until lightly browned.

Carrot Cake Jam

From Teri Johnson from North Ogden, UT

This is a wonderful jam that tastes just like Grandma's carrot cake! They make great gifts.

Time: 1 hour

Ingredients

- 1 1/2 cups carrots, peeled and shredded
- 1 1/2 cups pears, cored, peeled and chopped
- 14 oz. can crushed pineapple
- 3 tablespoon lemon juice
- 1 1/2 teaspoon cinnamon
- 1 teaspoon nutmeg
- 1 teaspoon ground cloves
- 3 oz. pouch liquid pectin
- 6 1/2 c. sugar
- **Storage:** 6 1/2 pint canning jars and lids, sterilized

Instructions

1. Mix all ingredients except pectin and sugar in a large saucepan.
2. Bring to a boil over medium heat.
3. Reduce heat to medium-low; simmer for 20 minutes, stirring occasionally.
4. Add pectin and return to a boil.
5. Stir in sugar; bring to a full rolling boil, stirring constantly.
6. Remove from heat.
7. Pour into hot sterilized jars, leaving 1/2 inch headspace.
8. Secure with lids. Cool and store in refrigerator up to 3 weeks.

Simple Peanut Butter Cookies

Submitted by Lisajayne Smith via her Adopted Mom from the 1990s

This is my favorite cookie for the holidays because it's super easy and something I can whip together in between prepping for holiday festivities.

Time: 30 Minutes

Ingredients

- 1 cup Peanut Butter
- 1 Egg
- 1 cup Sugar

Instructions

1. Blend, roll teaspoon sized cookie
2. Dip fork in sugar and crisscross tops of cookies
3. Bake at 350 for ten minutes

Optional: Top with a Hersey Kiss and change bake time to 15 minutes

Lemon Biscuit Pudding

Old Bisquick Box Recipe

Time: 40 Minutes

Biscuit Ingredients

- 1/4 cup sugar
- 2 1/2 cups Original Bisquick mix
- 1 cup milk
- 1 teaspoon grated lemon peel

Pudding Ingredients

- 1 cup half-and-half
- 1 cup sugar
- 1 tablespoon grated lemon peel
- 1 egg

Instructions

1. Heat oven to 450F.
2. Spray 8-inch square (2-quart) glass baking dish with cooking spray.
3. Reserve 1 1/2 teaspoons of 1/4 cup sugar.
4. In medium bowl, stir remaining sugar and remaining biscuit ingredients until soft dough forms.
5. Drop dough by 9 spoonfuls into dish.
6. Sprinkle reserved 1/2 teaspoons sugar over top.
7. Bake 8 to 10 minutes or until light golden brown.
8. Meanwhile, in medium bowl, beat all pudding ingredients with wire whisk or fork until well blended.
9. Pour over hot biscuits.
10. Reduce oven temperature to 350F.
11. Bake 18 to 20 minutes longer or until pudding is set and knife inserted in center comes out clean.
12. Serve warm