



# deb-lectables

**A MIDWESTERN COOKBOOK COLLECTION**

**Classic recipes from Deb Elsass (& friends)**



**deb-lectables: A Cookbook Collection**

Compiled and edited by Andrew Elsass in 2019

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# To Mom

Rubba dub dub, thanks for the grub.

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# Preface

This book is a collection of recipes from my mom's own collection. Many are decidedly Midwest while others are Americanized renditions of other cuisines. Together, they form an anthology of the food prepared for me growing up (and still now on holidays and visits).

I don't have the culinary vocabulary to give an accurate description of Mom's cooking style, but I'll just say that everything inside is similar in character to my Ohio childhood: hearty, simple, and memorable.

Whether cut out of a magazine or written on a notecard (possibly dictated over the phone by a relative or family friend), my mom stores her recipes in several binders and boxes in the kitchen. The influence in these then come from her own influences: the magazines she reads, the friends she keeps, and the region she grew up in. Going through these was fun, and anything that made it into this book is a recipe that made me go "that's so Mom".

While I didn't help too much in the kitchen growing up (that's on me), I wanted to somehow preserve mom's culinary legacy now that cooking has become a hobby my own. When I have kids someday, I hope to incorporate many of the recipes into my daily cooking as a sort of gastronomical heirloom.

That's not to say this book is complete by any means: my mom continues to be a great cook who's unafraid to try new recipes and styles. As new things become family favorites (or at least favorites of mine), they'll make their way into the collection (as will Aunt Wanda's elusive dirt cake recipe when it's finally tracked down).

Although she likes to downplay her cooking skills, know that everything in this book will delight and fill, be it on a cold Midwestern night or a balmy Florida (where my parents now call home) afternoon.

Thanks Mom.

Andrew  
June 2019





# **Muffins & Breads**

# SCOTCH OATMEAL MUFFINS

~12 muffins

**SERVINGS**

15 minutes

**PREP TIME**

35 minutes

**TOTAL TIME**

## INGREDIENTS

1 cup quick oats  
1 cup buttermilk  
1 cup flour  
1 tsp baking powder  
½ tsp salt  
½ tsp baking soda  
1 egg, slightly beaten  
⅓ cup brown sugar  
⅓ cup oil

## INSTRUCTIONS

Soak oats in milk for 15 minutes.

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

Stir oats into mixture. Blend in egg, sugar, and oil.

Fill greased 3-inch muffins  $\frac{2}{3}$  full.

Bake 400°F for 20-25 minutes.

# WHOLE WHEAT FLAX N' APPLE MUFFINS

~12 muffins

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**SERVINGS**

15 minutes

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**PREP TIME**

35 minutes

---

**TOTAL TIME**

## INGREDIENTS

¼ cup flax seed  
¾ cup whole wheat flour  
½ cup oat bran or oatmeal  
½ cup sugar  
2 tsp baking powder  
½ tsp baking soda  
½ tsp salt  
1 egg, beaten  
1-1½ cups apple, finely chopped  
3 Tbsp vegetable oil  
½ cup milk  
½ cup nuts, chopped  
1 tsp cinnamon  
1 tsp vanilla  
¼ cup brown sugar

## INSTRUCTIONS

Blend dry ingredients together in a bowl.

In separate bowl, combine egg, vegetable oil, and milk.

Add dry ingredients to egg mixture and stir until just blended.

Fold in apples and nuts. Batter will be thick.

Fill well-greased muffin cups  $\frac{2}{3}$  full.

Bake at 400°F for 18-20 minutes or until top springs back when touched.



# YOGURT MUFFINS

~12 muffins

**SERVINGS**

15 minutes

**PREP TIME**

55 minutes

**TOTAL TIME**

## INGREDIENTS

6 oz. vanilla or plain yogurt

2 oz. milk

¼ cup vegetable oil

1 egg

½ Tbsp baking powder

1 cup oatmeal

½ cup wheat flour

½ cup white flour

1 cup fresh or frozen (thawed & drained)  
blueberries

Cinnamon sugar, sprinkled on top

## INSTRUCTIONS

Cream together oil, sugar, vanilla, and eggs.

Measure and mix dry ingredients together.

Alternate mixing in dry ingredients and zucchini into the egg, oil, and sugar mixture. Stir in coconut and nuts last.

Lightly grease or spray 2 large dark loaf pans (or 5 small ones)

Bake 30-40 minutes. Test for doneness with toothpick.

### Notes:

Recipe is for two large loaves or one large and two small.

For small pans, fill to within 1" of top of pan.

# ZUCCHINI BREAD

~12 slices

**SERVINGS**

15 minutes

**PREP TIME**

55 minutes

**TOTAL TIME**

## INGREDIENTS

¾ cup vegetable oil  
½ cup flax meal  
1¼ cup sugar  
½ cup brown sugar  
2 Tbsp vanilla  
3 large eggs  
3 cups grated zucchini  
1½ cup white flour  
½ cup wheat flour  
1 cup oatmeal  
1 cup chopped nuts  
1 cup coconut  
1 tsp baking soda  
2 tsp baking powder  
1 tsp cinnamon

## INSTRUCTIONS

Cream together oil, sugar, vanilla, and eggs.

Measure and mix dry ingredients together.

Alternate mixing in dry ingredients and zucchini into the egg, oil, and sugar mixture. Stir in coconut and nuts last.

Lightly grease or spray 2 large dark loaf pans (or 5 small ones)

Bake 30-40 minutes at 325°F. Test for doneness with toothpick.

### Notes:

Recipe is for two large loaves or one large and two small.

For small pans, fill to within 1" of top of pan.

# BERRY OATMEAL MUFFINS

~12 muffins

---

**SERVINGS**

15 minutes

---

**PREP TIME**

45 minutes

---

**TOTAL TIME**

## INGREDIENTS

1½ Tbsp & 1 cup oatmeal, divided  
1½ Tbsp & ½ cup packed br. sugar, divided  
1 cup blueberries, fresh or frozen  
1 Tbsp and 1½ cup flour, divided  
1 Tbsp baking powder  
¼-½ tsp ground cinnamon  
1 cup fat-free raspberry yogurt  
1 Tbsp milk  
4 Tbsp butter, melted  
1 egg  
1 tsp vanilla

## INSTRUCTIONS

Use muffin liners, spray with oil.

Combine 1½ Tbsp. oats and 1½ Tbsp. brown sugar in small bowl and set aside.

In another small bowl, toss berries with flour.

In a large bowl, combine remaining oats, sugar, flour, baking powder, and cinnamon.

In a medium bowl, combine yogurt, butter, egg, and vanilla. Stir in yogurt mixture into flour mixture just until dry ingredients are moistened. Batter will be lumpy. Fold in blueberries.

Fill muffin cups almost to top. Sprinkle with reserved oats and brown sugar mixture.

Bake 18-20 minutes until golden brown.

### Notes:

To make sweeter, add 2 tablespoons of brown sugar.

For flour, can use 1 cup white and ½ cup whole wheat.

# PUMPKIN BLUEBERRY MUFFINS

12 large muffins

**SERVINGS**

15 minutes

**PREP TIME**

35 minutes

**TOTAL TIME**

## INGREDIENTS

1 cup brown sugar  
3 Tbsp canola oil  
1 15 oz. can pumpkin  
¼ cup skim milk  
¼ cup reduced-fat sour cream or yogurt  
1 egg  
1½ cups flour  
½ cup oatmeal  
1 tsp ground cinnamon  
2 tsp pumpkin pie spice  
1¼ tsp baking soda  
½ tsp salt  
1¼ cups fresh or frozen blueberries  
¼ cup flaxseed meal (optional)

## INSTRUCTIONS

Preheat oven to 350°F.

Combine sugar and oil in a bowl; beat at medium speed of an electric mixer until well blended.

Add egg, milk, sour cream, and pumpkin; beat well and set aside.

Combine flour, cinnamon, pumpkin pie spice, baking soda, and salt; stir well.

Add dry ingredients to sugar-oil mixture; beat until mix is blended. Fold in berries.

Spoon batter into muffin tin coated with cooking spray. Bake for 20 minutes or until wooden pick inserted in the center comes out clean. Let cool 10 minutes on a wire rack; remove from tins. Let cool completely on wire rack.



# **Soups, Salads, Dips**



# TOMATO BASIL RED PEPPER SOUP

6

**SERVINGS**

10 minutes

**PREP TIME**

25 minutes

**TOTAL TIME**

## INGREDIENTS

2 Tbsp salted butter

4 scallions, thinly sliced

1 28 oz. can diced tomatoes with liquid

1 Tbsp brown sugar

1¾ cups low-sodium chicken broth

1 12 oz. jar red bell peppers

¾ tsp dried basil

Salt and pepper

¾ cup skim milk

## INSTRUCTIONS

Melt butter over medium-low heat in a large saucepan.

Add scallions and cook, stirring occasionally until scallions soften.

Stir in tomatoes, chicken broth, roasted peppers, basil, salt and pepper.

Increase heat to high and bring mixture to a boil.

Reduce heat and simmer, stirring occasionally about 10 minutes.

Remove saucepan from heat, stir in milk.

Season to taste with salt and pepper.

### Notes:

Use immersion blender to smooth tomatoes.

# FAMILY FAVORITE STEW

Quite a bit

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**SERVINGS**

---

20 minutes

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**PREP TIME**

---

10 hours

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**TOTAL TIME**

## INGREDIENTS

1½-2 lbs chuck roast  
1 8 oz. can tomato sauce  
1 tsp salt  
¾ tsp paprika  
½ tsp garlic powder  
½ tsp pepper  
½ large onion, cut into small pieces  
1½ tsp Worcestershire sauce  
3-4 medium potatoes, cut into 1" cubes  
3 carrots, cut into 1" pieces  
1 celery stalk, sliced thin  
1 bay leaf  
2 beef bouillon cubes  
3 cans water  
Flour

## INSTRUCTIONS

Dredge beef with flour and brown in oil.

Add tomato sauce and water.

Add salt, paprika, garlic, pepper, onion, Worcestershire, bouillon cubes; simmer 90 minutes.

Add potatoes, carrots, celery, and bay leaf.

Cook ~10 hours.

### Notes:

If using crockpot, add only 1½ cans of water.

# FIVE CUP SALAD

Enough for several people

**SERVINGS**

5 minutes

**PREP TIME**

5 minutes + cooling time

**TOTAL TIME**

## INGREDIENTS

- 1 cup mandarin oranges, drained
- 1 cup pineapple tidbits, drained
- 1 cup coconut
- 1 cup sour cream
- 1 cup mini marshmallows

## INSTRUCTIONS

Mix together and chill.

# CHICKEN AND WHITE BEAN CHILI

A heap

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**SERVINGS**

10 minutes

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**PREP TIME**

8-10 hours

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**TOTAL TIME**

## INGREDIENTS

2 lbs or 3 frozen chicken breasts  
2 cans white beans  
1 large onion, chopped  
1 large carrot, minced  
1 stalk celery, minced  
2 cloves garlic, minced  
2 tsp dry oregano  
½ tsp salt  
2 tsp cumin  
½ tsp hot sauce  
1 4 oz. can chopped green chilies (drained)  
1 chicken bouillon cube  
¾ cup chicken broth

## INSTRUCTIONS

Combine diced chicken, beans (drained), onion, garlic, oregano, veggies, and soup.

Cook on low, 8 to 10 hours.

Before serving, stir in cumin, hot sauce, and chilies.

# FALL POTATO SOUP

~5

**SERVINGS**

20 minutes

**PREP TIME**

40 minutes

**TOTAL TIME**

## INGREDIENTS

10-12 small red potatoes (or 4-5 med.)

1 carrot, grated

1 rib celery, finely chopped

¼ onion, finely chopped

2 Tbsp margarine

1 Tbsp bacon grease

1 tsp flour

1 14-ounce can chicken broth

1 cup milk

Salt and pepper

## INSTRUCTIONS

Steam potatoes or bake in microwave until very tender. Peel and cut into bite-sized pieces when cool.

Saute carrot, onion, and celery in the margarine until crisp/tender.

Stir in flour and bacon grease.

Pour in chicken broth and milk and stir until smooth.

Add potatoes and stir until mixture is lump-free.

Heat until ready to boil, but not boiling.

Serve topped with grated cheese, fresh black pepper, and chopped green onions.



# SUSIE'S CINCINNATI CHILLI

Ample

**SERVINGS**

20 minutes

**PREP TIME**

3 hours

**TOTAL TIME**

## INGREDIENTS

2 lbs. browned ground beef or turkey  
3 cups chopped onion  
1 Tbsp garlic powder  
1 tsp cumin  
1 tsp cinnamon  
¼ cup chili powder  
¼ tsp ground cloves  
¼ tsp allspice  
1 bay leaf  
3 cups tomato sauce  
1½ Tbsp cocoa powder  
1 15 oz. can of beans, drained  
1-2 cups water  
2 Tbsp vinegar  
2 cups beef broth  
Dash of salt

## INSTRUCTIONS

Brown and drain meat.

Saute onion in 1 tablespoon oil or in pan after meat.

Drain beans.

Mix all ingredients and simmer for 2-3 hours.

Serve over spaghetti or burrito/taco filling.

# BURRITO DIP

10

**SERVINGS**

10 minutes

**PREP TIME**

20 minutes

**TOTAL TIME**

## INGREDIENTS

1 oz. package cream cheese

1 can, no-bean chili

1 can, mild green chilies, diced & drained

½ tsp chili powder

1 8- or 12-oz. package shredded Cheddar

## INSTRUCTIONS

Cut the block of cream cheese in half, lengthwise. Put on bottom of a shallow, microwavable baking dish and press firmly until it covers entire bottom of pan.

Spread chili and chili powder over cream cheese.

Scatter jalapeno pieces over chili.

Sprinkle cheese on top.

Cook in microwave on high about 8 minutes, until cheese is melted and oozing. Serve immediately with lots of corn chips.

### Notes:

If you would rather bake the dish in a conventional oven, pre-heat oven to 350°F degrees and bake the dip for about 20 minutes.

Dip can be made ahead of time and kept in refrigerator, tightly covered, until party time.

Hormel Turkey No Bean Chili works great.

# ERIN'S FAVORITE "DIRTY" POTATO CHEESE SOUP

6

**SERVINGS**

20 minutes

**PREP TIME**

1 hour

**TOTAL TIME**

## INGREDIENTS

1 cup chicken broth  
1 cup cheddar cheese, shredded  
1 cup pepper jack cheese, shredded  
1 cup milk  
2 tablespoons flour  
Black pepper, a few "grinds"  
2-3 Tbsp butter  
1 cup chopped onion  
3-4 medium potatoes, baked  
½-¾ cup ham, bacon, or sausage pcs.

## INSTRUCTIONS

Melt butter and saute onion until translucent.

Stir in flour, broth, and milk a little at a time.

Stir in both cheeses.

Heat slowly on low.

Add potato chunks and bacon pieces.

### Notes:

Good with sausage, black beans (½ can), and chicken broth.



# Main Course

# SUNDAY BRUNCH CASSEROLE

6-8

**SERVINGS**

30 minutes

**PREP TIME**

55 minutes

**TOTAL TIME**

## INGREDIENTS

1 bag, shredded hash browns

4 Tbsp, melted butter

2 tsp, kosher salt

¼ tsp, black pepper

¾ cup, shredded cheddar

⅓ cup, cooked bacon (chopped)

6 eggs, lightly beaten

½ cup, heavy cream

## INSTRUCTIONS

Preheat oven to 400°F.

In a mixing bowl, combine the hash browns, butter, salt, and pepper. Toss to combine. Transfer to a 3-quart baking dish and bake for 25 minutes until crispy. Reserve.

Reduce oven to 350°F.

Sprinkle cheese and chopped bacon evenly over hash browns. In a medium bowl, combine and whisk eggs and cream.

### Notes:

For a thicker serving (for more people), add two eggs and a little more milk and cheese.

Can also add ⅓ cup chopped onion (mix with potatoes); bacon or ham; diced sausage; cooked grilled sausage; spinach (sliced into ribbons)



# 3-INGREDIENT SLOW-COOKER CHICKEN TACOS

12-18 tacos

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**SERVINGS**

< 5 minutes

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**PREP TIME**

When chicken is done

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**TOTAL TIME**

## INGREDIENTS

6 frozen chicken breasts

1 packet, taco seasoning

1 16 oz jar, salsa

## INSTRUCTIONS

Sprinkle seasoning on chicken, then pour jar of salsa on top.

Cook on low crockpot setting (6-8) until chicken is done.

Shred chicken with two forks.

Use in tacos or with rice and your choice of toppings.

# SWEET & SOUR STIR-FRY

12-18 tacos

**SERVINGS**

25 minutes

**PREP TIME**

45 minutes

**TOTAL TIME**

## INGREDIENTS

2 chicken breasts, cut up

$\frac{3}{4}$  cup carrots, sliced very thin

1 med. onion, cut in 1" chunks

### Sauce:

$\frac{1}{3}$  cup pineapple juice

2 Tbsp brown sugar

1 Tbsp corn starch

$\frac{1}{8}$  tsp, salt

$\frac{1}{2}$  cup cold water

2 Tbsp, vinegar

1 Tbsp, soy sauce

1 can water chestnuts, sliced

1 cup pineapple tidbits (drained)

## INSTRUCTIONS

Cut up chicken breasts, saute in olive oil. Remove from pan.

Saute onion chunks and sliced carrot in same pan, adding some oil and water.

When done, pour sauce over vegetables (in skillet).

Mix in water chestnuts and drained pineapple. May need to add more pineapple juice, sugar, and/or soy sauce.

Serve over rice.

### Notes:

Mushrooms and other meats can be used.

Red bell pepper is great addition for color.

# GRANDMA HUBER'S PAISANO OVEN STEW

6

SERVINGS

20 minutes

PREP TIME

~2 hours

TOTAL TIME

## INGREDIENTS

1½ lbs. round steak, cut into 1" pcs.

¼ cup flour

1 tsp salt

⅛ tsp pepper

2 Tbsp oil

4 carrots, cut into ½" slices

4 small red potatoes, quartered

2 small onions, quartered

1½ cups salsa

2 cups water

## INSTRUCTIONS

Use - quart oblong baking dish.

Toss steak pieces in flour with salt and pepper.

Add oil to meat and mix well in dish.

Bake uncovered at 450 for 30 minutes. Stir once.

Add vegetables, salsa, and water.

Mix thoroughly and cover.

Lower temperature to 350 and bake 1-1.5 hours more, until vegetables are tender.

# GRANDMA'S BAKED PORK CHOPS

Many

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**SERVINGS**

10 minutes

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**PREP TIME**

55 to 70 minutes

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**TOTAL TIME**

## INGREDIENTS

As much pork chop as desired

Oil of choice

**Enough of the following to coat  
pork evenly:**

Flour

Salt

Pepper

Onion salt

Paprika

## INSTRUCTIONS

Coat meat with flour and seasonings.

In pan, brown meat in oil on both sides.

Put meat in glass dish with small amount of water. Cover.

Bake 45-60 minutes at 375°F, uncovering the last 15 minutes.

# SUSIE'S TACO MEAT

12-18 tacos

**SERVINGS**

20 minutes

**PREP TIME**

30-40 minutes

**TOTAL TIME**

## INGREDIENTS

1 lb beef, browned and drained

Dash onion and garlic powder

1/8 tsp onion powder

8 oz. tomato sauce

1 tsp Worcestershire sauce

1/8 tsp red pepper

1/2 tsp chili powder

1/2 tsp salt

## INSTRUCTIONS

Brown meat and drain.

Mix in seasonings, heat for 10-20 minutes.

Serve in shells, tortillas or over rice.



# SPICY SAUSAGE & PEPPERS PENNE

~5-6

**SERVINGS**

10 minutes

**PREP TIME**

40 minutes

**TOTAL TIME**

## INGREDIENTS

Sausage, as much as desired  
2-3 mixed peppers, cut into strips  
½ cup onion, chopped  
2 Tbsp tomato paste  
2 cloves garlic  
1 28 oz. can petite diced tomatoes  
2 8 oz. cans tomato sauce  
6.5 oz mushrooms (canned or chopped)  
Oregano and basil to taste  
Parmesan or mozzarella cheese

## INSTRUCTIONS

Cook sausage and remove from pan.

Saute peppers and onions. Add to pot with garlic.

When almost cooked completely, add tomatoes, sauce, mushrooms, and spices.

Mix cooked pasta and sauce. Sprinkle in cheese.

### Notes:

Add ¼-½ cup pasta water to sauce to thicken.

# EASY MEATBALLS

Many

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**SERVINGS**

---

20 minutes

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**PREP TIME**

---

20 minutes + cooling time

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**TOTAL TIME**

## INGREDIENTS

1 lb. ground meat  
1 Tbsp Parmesan cheese  
½ cup bread crumbs  
1 egg  
1 tsp salt  
½ tsp pepper  
¼ tsp garlic  
½ tsp basil  
1 small onion, finely minced  
Several garlic cloves, minced

## INSTRUCTIONS

If using real bread, allow "heels" to dry a day or two, then "crumb" in blender or with grater.

Saute garlic and onion in pan.

Mix garlic, onion, and rest of ingredients into the meat.

Form into balls and cook in a little oil or spray.

Turn several times until browned and cooked through.

### Notes:

Freeze and use in sauce for pasta, noodles, or for meatball subs.

# FAST & EASY RED BEANS AND SAUSAGE

4-8

**SERVINGS**

10 minutes

**PREP TIME**

40 minutes

**TOTAL TIME**

## INGREDIENTS

1 large turkey sausage link, diced  
1 Tbsp, olive oil  
3 stalks, celery  
1 med. onion, diced  
1 med. green pepper, diced  
3 garlic cloves, minced (jar ok)  
½ cup water  
2 bay leaves  
½ Tbsp, cayenne pepper  
1-2 16 oz. cans, red kidney beans  
Cooked rice

## INSTRUCTIONS

Brown sausage in oil.

Add celery, onion, green pepper, and garlic. Cook until veggies are tender.

Add water, bay leaves, cayenne, and beans (drained first).

Cover and simmer for 15-20 minutes. Remove bay leaves and serve over hot rice.

### Notes:

For more spice, add ¼ teaspoon of chili powder.

# CHICKEN FINGERS

How much chicken do you have?

**SERVINGS**

10 minutes

**PREP TIME**

30-40 minutes

**TOTAL TIME**

## INGREDIENTS

Boneless chicken

3 Tbsp butter

$\frac{2}{3}$  cup flour

$\frac{1}{2}$  tsp onion powder or salt

$\frac{1}{2}$  tsp garlic powder

$\frac{1}{2}$  tsp black pepper

$\frac{1}{4}$  tsp paprika

1 tsp chili powder

$\frac{1}{4}$  tsp salt

## INSTRUCTIONS

Cut boneless chicken into  $\frac{1}{2}$ - $\frac{3}{4}$ " strips.

Roll chicken in mixture of flour, pepper, salt, garlic powder, chili powder, onion powder or salt.

Bake on sprayed foil or cookie sheet.

Bake 20-30 minutes at 400°F. Turn halfway through.

# ROASTED RED PEPPER SAUCE

Depends

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**SERVINGS**

<5 minutes

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**PREP TIME**

10 minutes

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**TOTAL TIME**

## INGREDIENTS

1 12 oz. jar roasted red peppers, drained

1 28 oz. can whole peeled tomatoes

1 tsp crushed red pepper flakes

## INSTRUCTIONS

Mix ingredients in blender.

### **Notes:**

Good with pasta, meat, fish, or as a dip.

Keep in fridge—freeze?

Works on a sandwich.

# PUMPKIN PANCAKES

Many pancakes

**SERVINGS**

10 minutes

**PREP TIME**

20 minutes

**TOTAL TIME**

## INGREDIENTS

2 cups pancake mix

1 cup milk

¼ cup flax

1 egg, beaten

¾-1 cup pumpkin puree

1½ teaspoon cinnamon

1-2 tablespoons brown sugar

Blueberries as desired (optional)

## INSTRUCTIONS

Mix ingredients together.

Make pancakes.



# CHRIS' SAVORY SWEET POTATOES

4-6

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**SERVINGS**

10 minutes

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**PREP TIME**

~30-40 minutes

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**TOTAL TIME**

## INGREDIENTS

2 lbs. fresh sweet potatoes (about 2 large)

2 cloves garlic, minced

2 Tbsp cumin

2 Tbsp olive oil

2 Tbsp lemon juice

Salt and pepper to taste

## INSTRUCTIONS

Preheat broiler and spray rimmed baking sheet.

Peel and cut potatoes into bite-sized pieces.

Mix potatoes in bowl with spices, coating well.

Place in single layer on sheet. Broil 10-15 minutes at 400°F, stirring every five minutes to brown evenly.

Watch carefully—cook until brown and tender.

### Notes:

Coarse sea salt—good!

# HOLIDAY BAKED FRENCH TOAST

8

## SERVINGS

20 minutes + overnight wait

## PREP TIME

40 minutes

## TOTAL TIME

## INGREDIENTS

1 small loaf (8-9 oz) of French bread  
4 eggs  
3 Tbsp sugar  
1 tsp vanilla extract  
2¾ cup milk  
6 Tbsp dark brown sugar  
½ tsp ground cinnamon  
¼ cup butter or margarine  
1 cup fresh or frozen blueberries  
1 cup sliced strawberries

## INSTRUCTIONS

Grease 9x13" baking dish (don't spray). Diagonally cut bread into 1" slices and place in baking dish; set aside.

In medium bowl, lightly beat eggs, sugar, and vanilla. Stir in milk until well-blended. Pour mixture over bread in baking dish, turning slices to coat well. Cover and refrigerate overnight.

Heat oven to 375°F. In small bowl, combine flour, brown sugar, and cinnamon. Cut in butter until mixture resembles coarse crumbs.

Turn bread slices over in baking dish. Scatter blueberries over bread, and sprinkle evenly with crumb mixture. Bake about 40 minutes or until golden brown.

Before serving, cut into squares and top with strawberries.

### Notes:

For more people, double recipe (except for milk: 2¼ cup milk) and use larger dish.



# Desserts

# CHERRY CREAM CHEESE "PIE"

Lots

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**SERVINGS**

20 minutes

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**PREP TIME**

20 minutes + cooling time

---

**TOTAL TIME**

## INGREDIENTS

### **Crust:**

1½ cup graham cracker crumbs

2 Tbsp sugar

⅓ cup melted butter or margarine

### **Body:**

1 block cream cheese

14 oz. sweetened condensed milk

1 tsp vanilla

⅓ cup lemon juice

1 can cherry pie filling

## INSTRUCTIONS

Combine crust ingredients and press into square Tupperware or small glass rectangular dish (~9x11) with fork.

Beat softened cream cheese until fluffy.

Slowly add sweetened condensed milk.

Mix in vanilla.

Add lemon juice, pouring onto crumb crust and smoothing evenly.

Top with can of cherry pie filling.

Refrigerate.

# CRISPIX MIX

Copious

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**SERVINGS**

---

20 minutes

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**PREP TIME**

---

1 hour 20 minutes

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**TOTAL TIME**

## INGREDIENTS

1 stick of butter

1 cup of light brown sugar

$\frac{2}{3}$  cup dark Karo syrup

1 $\frac{1}{3}$  boxes Crispix (12 oz. box)

1 $\frac{1}{2}$  cups chopped pecans

## INSTRUCTIONS

Melt butter, sugar, and syrup in a glass measuring cup in a microwave. Stir together until butter is "incorporated".

In a large container, combine Crispix with chopped pecans.

Pour melted ingredients over cereal and nuts, stir to coat.

Spread on two large buttered rimmed cookie sheets and bake at 250°F for one hour, stirring every 20 minutes.

Stir immediately when taken from oven, then stir several times while it cools.

Store covered after thoroughly cooled.

### Notes:

I stir with a plastic pancake turner.

# PEANUT SWIRL BROWNIES

12-18 brownies

**SERVINGS**

20 minutes

**PREP TIME**

1 hour 20 minutes

**TOTAL TIME**

## INGREDIENTS

½ cup melted butter

½ cup brown sugar

½ cup sugar

2 eggs

1 tsp vanilla

½ cup flour

⅓ cup unsweetened cocoa powder

¼ tsp baking powder

¼ tsp salt

4-6 tsp creamy peanut butter

## INSTRUCTIONS

Preheat oven to 350°F.

Mix together melted butter and sugars.

Add eggs and vanilla, stir.

Mix in flour, cocoa powder, baking powder, and salt.

Pour brownie batter into a 11x7 inch pan.

Drop teaspoons of peanut butter onto the batter.

Using a butter knife, swirl peanut butter in a 'figure 8' pattern.

Be sure to incorporate the peanut butter throughout the batter, but be careful not to overmix and ruin the swirling effect.

Bake for 20-30 minutes.

Cool in pan.

# JODI'S COCONUT CAKE

4-8

**SERVINGS**

10 minutes

**PREP TIME**

See box

**TOTAL TIME**

## INGREDIENTS

1 box cake mix, yellow or white

2 cups coconut, divided

½ cup milk

1 8 oz. Cool Whip

1 tsp vanilla

1 tsp coconut flavoring

## INSTRUCTIONS

Following box directions, mix cake with 1 cup of coconut in a 13x9 pan.

Bake.

While baking, mix milk, sugar, and flavorings. Warm together in microwave.

When cake is done baking, stick with fork and pour hot milk mixture over cake.

Leave cake in pan and let cool. Frost with Cool Whip and top with coconut.

Store in fridge, covered. Serve from pan.



# MOM'S FAMOUS SWEET POTATO SOUFFLE

Plenty

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**SERVINGS**

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10 minutes

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**PREP TIME**

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50-55 minutes

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**TOTAL TIME**

## INGREDIENTS

1 lg. and 1 sm. can sweet potatoes (69 oz. total)  
1 cup sugar  
2 eggs, slightly beaten  
½ cup milk  
½ Tbsp salt  
3-4 Tbsp margarine, melted  
1 tsp vanilla

### **Topping:**

1 cup brown sugar  
½ cup flour  
⅓ cup melted margarine  
1 cup chopped pecans

## INSTRUCTIONS

Mash sweet potatoes and mix in other non-topping ingredients.

Pour into greased glass 7x11 dish.

Mix topping ingredients together well.

Sprinkle on sweet potatoes and bake 40-45 minutes at 350°F until slightly brown on edges.

### **Notes:**

Topping can be made ahead of time. Recipe makes enough that it can be divided into two portions with the extra being frozen.

Whole dish can be made, baked, and frozen (without topping). After being thawed and heated in microwave, add topping.

# MOM'S XMAS CHURCH HARD CANDY

4-8

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**SERVINGS**

5 minutes

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**PREP TIME**

45 minutes-1 hour

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**TOTAL TIME**

## INGREDIENTS

2 cups granulated sugar

$\frac{2}{3}$  cup corn syrup

$\frac{1}{2}$  cup water

$\frac{1}{2}$  tsp flavor oil ( $\frac{3}{4}$  for cinnamon)

Food coloring

## INSTRUCTIONS

Mix sugar, syrup, and water in medium pan.

Boil over high heat until it registers 300°F on candy thermometer.

Remove from heat and stir in flavoring and color.

Let stand 2-3 minutes. Pour syrup out onto oiled baking sheet.

Cool slightly then indent with butter knife.

When cool, break into small pieces and shake in bag with powdered sugar.

