

THE BEST POT ROAST EVER

3 Envelopes of Flavor!!

Ingredients:

3 pound beef roast such as chuck roast
1 envelope of dry Italian salad dressing mix
1 envelope of dry ranch salad dressing mix
1 envelope of dry brown gravy mix
2 cups water

Instructions :

Put the water in a measuring cup that is larger than the amount of water you are using. Now add and mix all three envelopes of dry salad dressings to the water. Mix until blended completely. Add the meat to your cooker. Pour the water and salad dressing mixture over the roast. In the slow cooker cook it on high for about 4 hours or on low for about 8 hours.

slow cooker beef tips with gravy

1 1/2 lb beef tips or cubed beef stew meat
1 package of dry onion soup mix
1 can of cream of mushroom soup
1 can of beef broth
add beef to slow cooker
in a bowl combine dry onion soup mix and cream of mushroom soup and beef broth stir to combine and pour over beef in slow cooker
stir all ingredients together
cook on low for at least 6 to 8 hours give everything a good stir before serving serve on top of mashed potatoes or egg noodles"

Mississippi roast

Ingredients

3 to 4 pound chuck roast
1 packet Hidden Valley Ranch Dressing mix (see helpful hints)
1 packet dry McCormick Au Jus mix
1 stick of butter (may use 1/2 stick)
1 oz. pepperoncini juice (from the jar)
5 pepperoncini peppers
Do Not Add Water

Preparation

Trim the chuck roast of any excess fat and place it in a slow cooker. Sprinkle the chuck roast with the Hidden Valley Ranch Dressing mix and au jus mix, place the whole stick of butter on top of the roast and add the pepperoncini. Cook on low for 7 to 8 hours or high for 3 to 4 hours.

This recipe makes its own gravy and is great served over rice, noodles, potatoes or your favorite starch. Serve with a crusty loaf of bread and a salad. Leftovers make great sandwiches.

Sauteed Mushrooms

1 tablespoon butter or 1 tablespoon margarine
2 cloves garlic, minced
1 1/2 lbs fresh mushrooms, sliced
1/4 cup soy sauce
garlic powder (to taste)
black pepper (to taste)

Directions:

- 1 Melt butter over medium heat in a large pan.
- 2 Add garlic and saute for 2 minutes.
- 3 Add sliced mushrooms, stir to coat, and cook for about 5 minutes.
- 4 Drizzle soy sauce into the mushrooms.
- 5 Sprinkle with garlic powder and black pepper.
- 6 Continue cooking over medium heat for about 10 minutes or until desired doneness is achieved.

Roasted Garlic Mushrooms

16 even-sized open cup mushrooms, stalks cut level
3 tbsp corn or vegetable oil
75g unsalted butter, softened
3 cloves garlic, chopped very finely
2 tbsp fresh thyme, chopped
1 1/2 tbsp lemon juice
salt and freshly ground black pepper to taste
50g fresh breadcrumbs

Preheat the oven to 200C/400F/gas mark 6. Lightly fry the mushrooms, cap-side down, in hot oil for 20 seconds.

Arrange the mushrooms in a shallow roasting tin with the stalks facing upwards.

Mix together the butter, garlic, thyme, lemon juice and seasoning. Spoon a little garlic butter on to each mushroom, then lightly press the breadcrumbs on top. Either refrigerate for later use, or cook immediately in the oven for 10 minutes.

Spaghetti Squash Au Gratin

Tastes like Hash Brown Casserole without all the calories and carbs

1 medium spaghetti squash
2 tablespoons butter
1 small yellow onion, cut in half and very thinly sliced
¼ teaspoon red pepper flakes, or more if you like it spicy
1 teaspoon fresh thyme
½ cup sour cream
½ cup shredded cheddar

Cut the spaghetti squash in half and remove the seeds. Place in a covered dish with a ¼ inch of water and microwave for 10 -12 minutes. In a medium sized skillet over medium heat, add the butter, onions, red pepper and thyme and cook until the onions are slightly brown in color. Salt and pepper to taste.

Using a fork, scrape the insides of the squash and transfer to a small bowl. Combine the squash, onions, sour cream and half the cheese together and mix well. Transfer the mixture to a buttered baking dish and top with remaining cheese.

Place into a 375° for 15 – 20 minutes until golden brown on top.

Crockpot Beef Stroganoff Recipe

2 pounds cubed stew meat
2 cans Condensed Golden Mushroom Soup
1 largish onion diced
2-3-4 tabs of Worcestershire
1/2 cup water
8 oz of cream cheese
couple of dashes of Garlic Salt (1 tsp?)
couple dashes of Hot Paprika

In the slow cooker stir in all the ingredients together, (except the meat AND the Cream Cheese). Once combined add the meat and mix together.

Cook on Low for 8 hours.

Cut up the cream cheese into cubes just before serving and turn crockpot on high. Stir the cream cheese in until all combined. You might have to put the lid back on and leave for 10 minutes.

Oh my gosh! This was so good and so easy.

Oh, and I doubled it the second time I made it.

So good to freeze BEFORE adding the cream cheese. Just re-heat on the stove and add cream cheese 10 minutes before serving. The meat becomes even more tender when reheated after freezing-perfect for toast.

French Dip Crescents

Quick and easy dinner idea

2 packages crescent rolls, 8 count
1 pound deli roast beef, thinly sliced
4 ounces Swiss or provolone cheese, cut in 16 equal sized pieces
optional: Horseradish Sauce
optional: Au Jus for dipping

French Dip Crescent Directions:

Unroll crescents onto a large cookie sheet.
Spread a small dab of horseradish on each crescent, then place a slice of roast beef and a piece of cheese on each crescent.
Roll crescents starting from the wide end and ending at the narrow end.
Bake at 375 degrees for 11 to 13 minutes, until crescents are a golden color.
Serve with Au Jus and enjoy!

Easy Au Jus Ingredients:

olive oil, just enough to saute
1/4 cup red onion, chopped
1 teaspoon garlic, minced (I use jarred)
1/8 cup white wine
1 tablespoon Worcestershire sauce
2 1/2 cups beef broth
1 teaspoon flour

Easy Au Jus Directions:

Caramelize the onions in a small amount of olive oil. Add garlic and cook for a minute or two more.
Deglaze the pot with white wine, then add Worcestershire sauce and cook for another minute, stirring constantly.
Add beef broth and bring to a light boil. Reduce heat and simmer for about 30 minutes.
Strain broth and then return it to pot. Add flour and simmer an additional 5 minutes.

THE BEST EVER PORK CHOPS

Crockpot Ranch Pork chops:

package of boneless pork chops
1 can of Cream of Chicken soup
1 packet dry Ranch dressing mix

In crockpot layer pork chops, add the cream of chicken soup, then sprinkle dry Ranch dressing all over. Cover and cook on high for 4 hours OR Low for 6 hours.

The pork chops come out very tender and the flavor is amazing! You also get a good gravy for mashed potatoes

Attention shrimp lovers!!

Try this quick way to make fabulous shrimp.

Melt a stick of butter in the pan. Slice one lemon and layer it on top of the butter. Put down fresh shrimp, then sprinkle one pack of dried Italian seasoning. Put in the oven and bake at 350 for 15 min. Best Shrimp you will EVER taste:)

SWEET AND SPICY WRAPPED BACON AND CHICKEN..(copycat/justapinch)..you will need..4 chicken breasts, boneless and skinless, cut in thirds (12 pieces)bacon slices, partially cooked but not crisp,salt and pepper, to taste,garlic powder, to taste,chili powder, to taste,brown sugar..

>Cut each breast into 3 pieces, season all the chicken with the spices, then wrap a bacon slice around each piece, roll in brown sugar and place into an oven proof dish....make sure you have some olive oil in the dish too, like 2 or 3 tablespoons is fine.

>Bake at 400 degrees for 30 to 40 minutes or until chicken is cooked through and bacon is nice and brown and crispy. Do not turn them over half way through if baking in the oven, on the grill, yes.

>Delicious served with mashed potatoes with some of the gravy from the chicken drizzled on top.

**Also great on the grill! No juices to drizzle on anything, but still

Marinated Cucumbers, Onions, and Tomatoes

3 medium cucumbers, peeled and sliced 1/4 inch thick
1 medium onion, sliced and separated into rings
3 medium tomatoes, cut into wedges
1/2 cup vinegar
1/4 cup sugar
1 cup water
2 teaspoons salt
1 teaspoon fresh coarse ground black pepper
1/4 cup oil

Combine ingredients in a large bowl and mix well.
Refrigerate at least 2 hours before serving.

Venison Marinade

3 tablespoons canola oil
1 tablespoon lemon juice
1 tablespoon Worcestershire sauce
1 tablespoon soy sauce
1 -2 teaspoon minced garlic
1/2 teaspoon ground pepper
1 (1 1/2 lb) package venison steak
Directions:

- 1 Mix all marinade ingredients together in a small measuring cup.
- 2 Place venison steaks in a large zip lock bag.
- 3 Pour marinade over steaks and seal bag.
- 4 Place bag in a flat casserole dish so that the steaks are in a single layer.
- 5 Refrigerate and marinate at least 4 hours, turning every half hour to marinate each side.
- 6 Drain marinade and grill steaks to desired doneness.

Read more: http://www.food.com/recipe/venison-steak-marinade-119158?oc=linkback

VENISON PIE WITH SWEET POTATO TOPPING

Ingredients:

Serves 4-5

600g haunch of venison	650ml chicken stock
sea salt and black pepper	150g new potatoes, scrubbed
3 tbsp plain flour	
3-4 tbsp olive oil	Sweet potato topping:
2 leeks, white part only, sliced thickly	500g sweet potatoes
150g baby onions, peeled	350g Desiree potatoes
250g small Chantenay carrots, scrubbed	20g butter
250g chestnut mushrooms, halved	50g double Gloucester cheese, grated
1 large rosemary sprig, leaves only	2 large egg yolks
150ml red wine or port	



Method:

Cut the venison into 2.5-3cm chunks. Season the flour and use to coat the venison. Heat 2 tbsp olive oil in a large flameproof casserole and fry the meat in batches until evenly browned, about 2 minutes each side. Transfer to a bowl; set aside.

Add the leeks, onions and carrots to the casserole with a little more oil and stir over a medium heat for 4-5 minutes until lightly coloured. Add the mushrooms and rosemary and cook for a minute. Pour in the wine, scraping the bottom of the pan with a wooden spoon to deglaze. Bubble until reduced right down.

Pour in the stock and bring to a simmer. Return the venison, with any juices released, to the pan. Partially cover with a lid and gently braise for 40-50 minutes until the venison is tender, giving the mixture a stir every once in a while.

About 15 minutes before the venison will be ready, slice the new potatoes into 1cm thick rounds. Season and fry in a little olive oil in a wide non-stick frying pan until golden brown on both sides. Add to the casserole to finish cooking. Once the potatoes and venison are tender, remove the pan from the heat and let cool slightly.

For the topping, peel all the potatoes and cut into 5cm chunks. Cook in a pan of salted water for 15 minutes or until tender. Drain well and mash with a potato masher back into the pan. While still hot, add the butter, cheese and some seasoning. Mix well to combine. Cool slightly, then mix in the egg yolks.

Heat the oven to 220°C/Gas 7. Tip the venison mixture into a large pie dish or a shallow cast-iron pan and top with the mash. Rough up the surface with a fork. Bake for 20 minutes until the topping is golden brown and the filling is bubbling around the sides. Grind over some pepper and serve.

Ginger-Grilled Salmon

Ingredients

1 tsp freshly ground ginger 1 tsp minced garlic
1/3 cup reduced sodium soy sauce 1/4 cup orange juice Stevia, to desired sweetness 1/2 sliced onion
Three, 3.5 oz salmon filets Orange rind

Directions

1. Combine ginger, garlic, soy sauce, orange juice, and Stevia in a bag.
2. Add the salmon and onions to the bag and let sit a few hours to marinate, flipping the bag after 1.5 hours.
3. Cook salmon on grill until it flakes easily with a fork.
4. While cooking, brush salmon with any excess marinade.
5. When done, sprinkle with orange rind and serve.

Nutrition Facts Makes 3 servings

Calories 159 Carbs 5.2 g Fat 5 g Protein 21.5 g

1. Peanut Butter Pretzel Bites

May 18, 2011 by Shannon (rumblytumbly.com)



Peanut Butter Pretzel Bites

When I saw this recipe, I knew I had to try it. Sweet creamy peanut butter sandwiched between a salty pretzel, and then dipped in chocolate? I am so all over that. This is a super easy thing to make, requires little in the baking skills department, and is dangerously delicious.

I'm thinking I'll have to make these for my Memorial Day Weekend camping trip. :)

Originally from *Sweet Pea's Kitchen*

Ingredients:

- 1 cup creamy peanut butter
- 2 tablespoons softened butter
- 1/2 cup powdered sugar
- 3/4 cup brown sugar
- Pretzels
- 1 bag semi-sweet chocolate chips

Directions:

Line a baking sheet with wax paper and set aside.

In the bowl of a stand mixer fitted with the paddle attachment, beat peanut butter and butter until combined. Scrape down bowl, add sugars and beat until combined. You should be able to roll the mixture into balls without sticking to your hands. If needed, add more powdered sugar until you reach a consistency that is easy to roll.

Roll the mixture into small balls, about 1 teaspoon of mixture for each ball, and place on prepared baking sheet. Sandwich the balls between two pretzels and place in the freezer for 30 minutes.

Melt the chocolate in a metal bowl over a pan of lightly simmering water. Stir occasionally until smooth, and remove from heat. Dip each pretzel bite halfway into the melted chocolate and place on the prepared baking sheet. Chill in refrigerator until chocolate is set.

STROGANOFF CASSEROLE

INGREDIENTS:

1 package egg noodles
2 cans cream of mushroom soup
8 oz. sour cream
1/2 cup milk
1 pound ground beef
2 cans sliced mushrooms, undrained
8 oz. cream cheese
1 package gravy mix

DIRECTIONS:

1. Preheat oven to 350. Cook noodles according to package. Drain and return to pan.
2. Add mushroom soup, sour cream and milk, stir well. Cover to keep warm.
3. Brown ground beef in skillet, and drain. Add mushrooms, cream cheese and gravy mix to ground beef. Combine with the noodle mix and stir until well combined.
4. You can either put the dutch oven in oven to cook or put in 13 x 9 pan to cook. Bake for 30 minutes.
5. Enjoy!!!!

Chicken & Dumplings

Serves 6

preparation 30 minutes

cooking 90 minutes

1.1 **Ingredients**

1 tablespoon olive oil
6 bone-in, skin-on chicken thighs (about 2 pounds)
kosher salt and black pepper
4 stalks celery, chopped
4 carrots, chopped
2 onions, chopped
2 tablespoons fresh thyme leaves or 2 teaspoons dried thyme
2 cloves garlic, chopped
2 bay leaves
2 1/2 cups all-purpose flour
1 tablespoon baking powder
1/2 teaspoon baking soda
6 tablespoons (3/4 stick) unsalted butter, melted
3/4 cup buttermilk
2 tablespoons chopped fresh flat-leaf parsley leaves, plus more for serving

1.2

1.3 **Directions**

1. Heat the oil in a large pot or Dutch oven over medium-high heat. Season the chicken with 1/2 teaspoon each salt and pepper. Brown in batches, 4 to 6 minutes per side. Transfer to a plate; reserve the pot.
2. Add the celery, carrots, onions, thyme, and garlic to the drippings in the pot and cook, stirring, until the vegetables begin to soften, 5 to 7 minutes. Add the chicken, bay leaves, and 10 cups water. Bring to a simmer and cook until the chicken is cooked through, 25 to 30 minutes. Discard the bay leaves and transfer the chicken to a plate; let cool. Shred the chicken with 2 forks and return it to the pot (discarding the skin and bones).
3. Whisk together 1/2 cup of the flour, 2 cups of the cooking liquid, and 1/4 teaspoon each salt and pepper in a small bowl. Slowly whisk the flour mixture back into the pot and simmer until slightly thickened, 8 to 10 minutes.
4. Make the dumplings: Whisk together the remaining 2 cups of flour, the baking powder, baking soda, and 1/4 teaspoon each salt and pepper in a medium bowl. Whisk in the butter, buttermilk, and parsley. Reduce heat to low and drop the mixture into the broth in 8 large spoonfulls. Simmer, covered, until the dumplings are firm, 12 to 15 minutes. Serve sprinkled with parsley.

Bacon Jalapeno Deviled Eggs

Bacon Jalapeno Deviled Eggs are delicious and add a kick to the traditional spring, summer, or Easter appetizer!

Ingredients

- 12 large eggs, hard boiled and peeled
- 1 cup mayonnaise
- 1½ tsp rice vinegar
- ¾ tsp ground mustard
- ½ tsp sugar
- 2 jalapenos, seeded and chopped
- 6 pieces bacon, cooked, crisp, and crumbled
- paprika

Instructions

1. Slice the hard boiled eggs in half, lengthwise
2. Remove the yolks and put them in a mixing bowl
3. Mash the egg yolks with a fork
4. Add the mayonnaise, rice vinegar, ground mustard, and sugar to the mashed egg yolks and stir until well combined
5. Mix in the jalapenos and bacon
6. Put the mixture in a ziploc bag and cut a small hole in the corner of the bag
7. Fill each egg hole with the mixture
8. Sprinkle with paprika
9. Chill until ready to serve

EASY ROAST CHICKEN

Details

Cooking Time: 50

Recipes Makes: 6

Ingredients Related Tips

1 whole chicken, broken down into 8 pieces
(or 8 of your favorite chicken pieces, skin on and bone- in preferable)
2 tbsp soy sauce
1 tbsp light brown sugar (or teriyaki sauce)
2 tbsp red wine vinegar
3 tbsp olive oil
4 shallots, chopped
2 cloves of garlic, minced
Handful of fresh parsley
Salt and Pepper

Directions

1. Preheat oven to 425
2. In a large baking dish, combine marinade and toss with chicken. Season well.
3. Place chicken pieces skin side up and roast for 30 minutes until it begins to brown. Remove and baste with marinade. Flip pieces and bake a remaining 10 minutes or until chicken is cooked.
4. Garnish with lots of fresh parsley

BEST DARN HAM SANDWICHES YOU'LL EVER HAVE!!!

2 -12 packages of sweet Hawaiian rolls (the small dinner roll looking ones)
1 1/2 lbs of Virginia Ham (NOT honey ham, it is a little toosweet)
12 slices Swiss Cheese
1 stick of real butter
2 teaspoons Worcestershire sauce
1 teaspoon Garlic Powder or Minced Garlic
1 teaspoon Onion Powder, or Minced Onion
1 teaspoon poppy seeds or Sesame Seeds

Directions:

You will need two 9 x 13 pans. Place the bottoms of 12 rolls in each pan. Place ham (about 2 shaved slices or so) on the rolls. Cut the cheese slices into 4 parts and place 2 small pieces on each sandwich. Put the dinner roll tops on. In a sauce pan, mix butter, Worcestershire sauce, onion powder, garlic powder and poppy seeds. Wait until all butter is melted and then brush the melted mixture over the ham sandwiches. Cover with foil and let sit in fridge for 1 hour or over night. (If you want to bake them right away, you can also.) Preheat oven to 375 and bake for 15 minutes or until cheese is melted. Serve. They are great hot and even at room temperature Enjoy! PLEASE Remove the FOIL for Baking ~ it makes them toasty and warm

Crock Pot Ranch Mushrooms

1 pound fresh mushrooms
1/2 cup butter, melted
1 envelope Ranch salad dressing mix

Melt Butter and ranch dressing together

Pour butter mix over mushrooms.
Cook on low for 3 – 4 hours

The mix will not coat the mushrooms at first. Don't panic. The Mushrooms will give off juice as they cook.

Italian Beef

1 3-4 1/2 lb chuck roast, trimmed well of fat
12 ounces of beer or 1 1/2 cups beef broth
1 envelope of dry Italian salad dressing mix
2 teaspoons oregano
1/2t teaspoons garlic granules
1/2 teaspoon thyme
1/2 teaspoon red pepper flakes
12oz jar Pepperoncini peppers with liquid

Hard Italian rolls or French bread whatever you choose or can find in your store

Pour beer or broth into crock pot. Drain liquid from pepperoncini into crock pot. Stir in salad dressing, oregano, garlic, thyme and mix until well blended. Place half the peppers in the liquid, add the roast and then the remaining peppers on top. Cook on high for 6 hours or low for 8 – 10 hours. The larger the cut of meat the longer it will take.

Remove cooked beef and shred with 2 forks. It should be very tender and shred with little to no effort. Return to crock pot and serve on rolls with sweet and/or spicy peppers and Au Jus on side.

Garlic Rubbed Roasted Cabbage Steaks

If you love cabbage, you are going to freak out about how good this is. Now, if you are on the fence about cabbage, you need to try this because this might be the recipe that converts you to a cabbage lover.

SHARE to save to your wall for to make later!

This is a simple side dish worthy of a dinner party and couldn't be easier to make. Four ingredients, a couple of minutes to prepare and toss in the oven for an hour.

Ingredients

1 (approx 2lb) head of organic green cabbage, cut into 1" thick slices

1.5 tablespoons olive oil

2 to 3 large garlic cloves, smashed

kosher salt

freshly ground black pepper

spray olive oil OR non-stick cooking spray

Instructions:

1. Preheat oven to 400F and spray a baking sheet with non-stick cooking spray. Pull outer leaf off cabbage (it's usually dirty and nasty looking), cut cabbage from top to bottom (bottom being root) into 1" thick slices.

2. Rub both sides of cabbage with smashed garlic.

3. Use a pastry brush to evenly spread the olive oil over both sides of the cabbage slices.

4. Finally, sprinkle each side with a bit of kosher salt and freshly cracked black pepper.

5. Roast on the middle rack for 30 minutes. Carefully flip the cabbage steaks and roast for an additional 30 minutes until edges are brown and crispy.

Serve hot and Enjoy!

Cider

2 qt apple cider

¼ cup brown sugar

1/8 tsp. ground ginger

2 cinnamon sticks

Whole cloves

1 orange

Brandy

Put cider, sugar, ginger, & orange in slow cooker

Tie cinnamon & cloves in cheese cloth and throw in cooker

2 – 4 hours to warm

Add a shot of brandy if wanted

Jello Shots

Ok..... I have been asked several times to repost Jello shots. Here it is!

Here is our complete Jello shot list, all in one post, or at least complete up to this point. I haven't come across any more that have made the cut yet, so for now I give you this. A grand total of 70 Jello Shot recipes!!! Complete with the Jager Bomb, Jagermonster & Jagermaster!

~Share this post, to save on your personal... FB page, so you can refer back to it!

1. *JAGER BOMB* boil 1 cup red bull (in place of water), add black cherry or orange jello, 1 cups jager.
2. *MARGARITA* boil 1 cup water, add 3 oz pkg lime jello, 4 oz tequila, 4 oz sweet & sour margarita mix. sprinkle with salt just before firm.
(substitutue watermelon jello for lime for a melonmargarita)
3. *RUM & COKE* boil 1 cups coke, mix in dark cherry jello add 1 cups light rum
4. *MIMOSAS* this one varies from the normal method Since champagne isn't as strong as liquor, cut the water out of this one. boil one cup champagne, mix orange jello 2 min, add one more cup champagne and a splash of OJ.
5. *SILK* Boil one cup champagne, mix in jello for 2 minutes, add one cup champagne and splash of lychee juice from the can.
6. *ORANGE TIC TAC* Boil two cups red bull, mix jello two minutes, add two cups mandarin orange vodka
7. *LEMON DROP* (boil 1 cup water, add lemon jello, citrus vodka, top with sugar sprinkles just before its fully set up)
8. *GRAPE CRUSH* (boil 1 cups water, add grape jello, 1/2 cup plain vodka, 1/2 cup chambord)
9. *HAWAIIAN* (boil 1 cup water, add pineapple or blueberry jello, 1 cup coconut rum)
10. *GIN & TONIC* (boil 1 cup tonic water, add lime jello, 1 cup gin)
11. *LEMON LIME* (boil 2 cups sprite, add lemon and lime jellos, 2 cups citrus vodka)
12. *BLUEBERRY* (boil 1 cup water, add blueberry jello, 1 cup blueberry vodka)
13. *FRUIT PUNCH* (boil 1 cups water, add mixed fruit jello, 1/2 cup blueberry vodka, 1/2 cup raspberry vodka)
14. *WATERMELON* (boil 1 cup water, add watermelon jello, 1 cup watermelon vodka)
15. *BEER* (boil 1 cups water, add strawberry jello, add 1 cup any malt liquor)
16. *CARIBBEAN* (boil 1 cup water, add strawberry-banana jello, Cruzan banana rum)
17. *CHERRY COLA* (boil 1 cup coke, add cherry jello, 1 cup cold cola, 1/2 cup amaretto, 1/2 cup spiced rum)
18. *DREAMSICLE* (boil 1 1/3 cup water & 2/3 cup OJ, add orange jello, 1 cup vanilla vodka 1/2 cup raspberry or berry vodka, 1/2 cup KeKe Beach Key Lime Cream Liqueur)
19. *LIME IN THE COCONUT* (boil 1 cup water, add watermelon jello, 1 cup Malibu Coconut Rum)
20. *RED HOTS* (boil 2 cups water, add jello, 1/2 cup cold water, 2 cups Cinnamon Schnapps)
21. **SEX ON THE BEACH** boil 1 cup cranberry juice, add 3 oz pkg orange jello, 3 oz peach schnapps, 5 oz vodka
22. ***SOUR APPLE*** (in microwavable container, mix 1 small box sour apple jello, 1 pkg Knox gelatin and 1 tbs sugar. Stir in 1 cup Mt. Dew and mix well. Microwave on high for 1 min. Stir until powder is dissolved. Mix 2 cups vodka & 3/4 cup Captain Morgan Coconut Rum. mix well and let sit 1 min. pour into cups and refrigerate.)
23. *SQUIRM* (boil 2 1/4 cup water, add 3 small pkgs any flavor jello, 2 cups vodka, 3/4 cup ice cold water. add 1 gummy worm to each shot before firm.
24. *CARIBOU LOU* (1/2 cup boiling water 1/2 cup pineapple juice boiled, add pineapple jello, 1/2 cup Malibu Rum, 1/2 cup Triplesec)

25. *JOLLY RANCHER* (boil 1 cup water, add melon jello, 1/2 cup vodka, 1/2 cup apple pucker)
26. *PURPLE PEOPLE EATER* (boil 1 cup water, add grape jello, 1/2 cup vodka, 1/2 cup watermelon pucker)
27. *BAHAMA MAMA* (boil 1 cup water, add watermelon jello, 1/2 cup Malibu rum, 1/2 cup peach schnapps)
28. *COSMOPOLITAN* (boil 1 cup water with a splash of lime juice, add cranberry jello, 1/2 cup vodka, 1/2 cup triple sec)
29. *CHERRY BOMB* (boil 1 cup redbull, add cherry jello, 1 cup vodka and drop in one maraschino cherry, step up before firmed.)
30. *BLUE FIRECRACKER* (boil 1 cup water, add berry blue jello, 1/2 cup vodka, 1/2 cup peach schnapps)
31. *WHITE LIGHTNING* (boil 1 cup water, add pina colada jello, 1/2 cup vodka, 1/2 cup triple sec)
32. *FUZZY NAVEL* (boil 1 cup water, add 3 oz orange jello, 2 oz vodka, 6 oz peach schnapps)
33. *RED HEADED SLUT* boil 1 cup water, add cranberry jello, 1/2 cup peach schnapps, 1/2 cup jager
34. *MOJITO* (1 cup boiling water, 3 oz box lime jello, 6 oz white rum, 2 oz cold water. top with mint leaves chopped and crushed. (or substitute mint leaves with a splash of mint extract in the the boiling water.)
35. *STRAWBERRY DAQUIRI* (boil 1 cup water, add 3 oz package wild strawberry jello, 6 oz white rum, 1 oz sweet & sour or margarita mix.
36. *DEVILS KISS* 1 cup of boiling water. Dissolve 1 envelope of Knox Gelatin and stir until fully dissolved. Add 1/4 cup of cold water, 1/2 cup of Goldschlager, and 1/4 cup of Bacardi-151. Stir well and wait until the liquid has cooled before pouring into jello shot cups. if you double up the Knox Gelatin in this one you can eliminate the cup serve these up as jigglers!!
37. *ANKLE BREAKER* 1 cup of boiling water. Dissolve 1 envelope of Lime Jello (3 oz size) and stir until fully dissolved. Add 1/2 cup of cold water, 1/4 cup of 151 Rum, and 1/4 cup of Cherry Brandy. Stir well and cool before pouring into jello shot cups.
38. *FIRECRACKER 2* 3/4 cup of boiling water. Dissolve 1 box of Orange Jello and stir until fully dissolved. Add 1/4 cup of cold water, 1/3 cup of Sloe Gin , and 1/3 cup of Spiced Rum and 1/3 cup of 151 Rum. Stir well and cool before pouring into jello shot cup
39. **KOMANIWANALAYA** 2 cups of boiling water. Dissolve 1 box of Pineapple Jello and 1 box of Cranberry Jello (both 3 oz size) and stir until fully dissolved. Add 1 cup of cold water, 1/2 cup of Amaretto, and 1/2 cup of 151 Rum. Stir well and cool before pouring into jello shot cups.
40. *RAIN MAIN* 1 cup of boiling water. Dissolve 1 box of Orange Jello (3 oz size) and stir until fully dissolved. Add 1/4 cup of cold water, 1/2 cup of Bacardi 151, and 1/4 cup of Melon Liqueur. Stir well and cool before pouring into jello shot cups
41. *ADAM AND EVE* 3/4 cup of boiling water. Dissolve 1 box of Lemon Jello (3 oz size) and stir until fully dissolved. Add 1/2 cup of cold water, 1/4 cup of Brandy, and 1/4 cup of Pomogranate Liqueur and 1/4 cup of Gin. Stir well and cool before pouring into jello shot cups.
42. *ALABAMA SLAMMER* 3/4 cup of boiling water. Dissolve 1 package of Lemon Jello (3 oz) and stir until everything is completely dissolved and then add 1/3 cup of coldwater. Next, add 1/3 cup of Amaretto, 1/4 cup of Southern Comfort, and 1/3 cup of Sloe Gin. Mix thouroughly until everything is well combined and the carefully pour into jello shot cups. Chill for 3 to 4 hours and serve.
43. *ALL NIGHTER* 1 cup of boiling water. Dissolve 1 box of Cherry Jello (3 oz size) and stir until fully dissolved. Add 1/2 cup of cold water and 1/2 cup of Watermelon Vodka. Stir well and cool before pouring into jello shot cups.
44. *APPLE PIE* 1 1/2 cups ofboiling water. Dissolve 2 boxes of Lemon Jello (3 oz size) and stir until fully dissolved. Add 1 cup of cold water, 1/2 cup of Light Rum, 1/2 cup of Sweet Vermouth, 1/4 cup of Apple Brandy and 1/4 cup ofGrenadine. Stir well and cool before pouring into jello shot cups.
45. *BANANA BOAT* 1 cup of water. Dissolve 1 box of Pineapple Jello (3 oz size) and stir until fully dissolved. Add 1/2 cup of cold water, 1/4 cup of Coconut Rum , and 1/4 cup of Banana Liqueur. Stir well and cool before pouring into jello shot cups.
46. *BANANA SPLIT 1 cup of boiling water. Dissolve 1 box of Strawberry Jello (3 oz size) and stir until fully dissolved. Add 1/4 cup of cold water, 1/4 cup of Vodka, and 1/4 cup ofBanana Liqueur and 1/4 cup of Creme de Cacao. Stir well and cool before pouring into jello shot cups.

47. *BAT OUT OF HELL* 1 cup of boiling water. Dissolve 1 package of Orange Jello (3 oz) and stir for at least 2 minutes until fully dissolved. Add 1/2 cup of Red Bull, 1/4 cup of Rum and 1/4 Blue Curacao. Stir until well combined and cool before pouring into jello shot cups.
48. *BERMUDA TRIANGLE* 1 cup of boiling water. Dissolve 1 box of Orange Jello (3 oz size) and stir until fully dissolved. Add 1/2 cup of cold water, 1/4 cup of Spiced Rum and 1/4 cup of Peach Schnapps. Stir well and cool before pouring into jello shot
49. *BLACK CAT* 1 cup of boiling water. Dissolve 1 package of Raspberry Jello (3 oz) and stir until fully dissolved. Add 1/4 cup of cold water, 1/2 cup of Black Vodka, and 1/4 cup of Chambord. Stir well and wait until the liquid is about room temperature before pouring into jello shot cups.
50. *BLACK WIDOW* 1 cup of boiling water. Dissolve 1 package of Grape Jello (3 oz) and stir until fully dissolved. Add 1/4 cup of cold water, 3/4 cup of Blackberry Vodka and 1/8 teaspoon of Ginger Powder. Stir well and cool slightly before pouring into jello shot cups. For a schnazzy garnish, drop a single blackberry in each cup before chilling
51. *COUGH DROP* 1 cup of boiling water. Dissolve 1 3 oz package of Strawberry Jello and stir until fully dissolved. Add 1/2 cup of cold water, 1/2 cup of Jagermeister. Stir well and cool before pouring into jello shot cups.
52. *CRYPTINI* 1 cup of Hot Coffee. Dissolve 1 envelope of Knox Gelatin and stir until fully dissolved. Add 1/3 cup of Iced Coffee, 1/3 cup of Vodka, and 1/3 cup of Kahlua. Stir well and wait until the liquid has cooled before pouring into jello shot cups.
53. *FRENCH TICKLER* 1 cup of boiling water. Dissolve 1 package of Orange Jello (3 oz) and stir until fully dissolved. Add 1/4 cup of cold water, 1/4 cup of Cinnamon Schnapps and 1/2 cup of Vodka. Stir well and wait until the liquid has a chance to cool before pouring into jello shot cups.
54. *HARVEY WALLBANGER* 1 cup of boiling water. Dissolve 1 package of Orange Jello (3 oz) and stir until fully dissolved. Add 1/4 cup of cold water, 1/2 cup of Vodka and 1/4 cup of Galliano. Stir well until completely combined and wait until the liquid has cooled before pouring into jello shot cups.
55. *JUICY FRUIT* 3/4 cup of boiling water. Dissolve 1 box of Pineapple Jello (3 oz size) and stir until fully dissolved. Add 1/4 cup of cold water, 1/3 cup of Vodka, and 1/3 cup of Melon Liqueur and 1/3 cup of Peach Schnapps. Stir well and cool
56. *JAGERMASTER* 1 cup of boiling water. Dissolve 1 box of Orange Jello (3 oz size) and stir until fully dissolved. Add 1/2 cup of cold water, 1/4 cup of Jagermeister, and 1/4 cup of Amaretto, and a just a splash of Grenadine. Stir well and cool before pouring into jello shot cups.
57. *JAGERMONSTER* 1 cup of boiling water . Dissolve 1 package of Orange Jello and stir until fully dissolved. Add 1/4 cup of cold water , 1/2 cup of Jagermeister, and 1/4 cup of Grenadine. Stir well and cool before pouring into jello shot cups.
58. *LETHAL INJECTION* 2 cups of boiling water. Dissolve 1 package of Orange Jello (3 oz) and 1 package of Pineapple Jello (3 oz) and stir at least 2 minutes until completely dissolved. Add 1 cup of cold water followed by 1/4 cup of Amaretto, 1/4 cup of Coconut Rum, 1/4 cup of Dark Rum and 1/4 cup of Spiced Rum. Stir well and wait until the liquid has cooled before pouring into jello shot cups.
59. *LONG ISLAND ICED TEA* and measure 1 cup of boiling water. Dissolve 2 packages of Lemon Jello (3 oz) and stir until fully dissolved. Add 1/2 cup of Cola and 1/2 cup of cold water. Now get ready to add the alcohol - 1/2 cup of Gin, 1/2 cup of Light Rum, 1/2 cup of Vodka and 1/2 cup of Tequila. Stir until everything is well combined and let it cool before pouring into jello shot cups.
60. *NINJA TURTLE* 1 cup of boiling water. Dissolve 1 box of Orange Jello and stir until fully dissolved. Add 1/2 cup of cold water, 1/4 cup of Gin, and 1/4 cup of Blue Curacao. Stir well and cool before pouring into jello shot cups.
61. *PAIN KILLER* 3/4 cup of boiling water. Dissolve 1 box of Pineapple Jello (3 oz size) and stir until fully dissolved. Add 1/4 cup of cold water, 1/3 cup of Dark Rum, 1/3 cup of Coconut Rum and 1/3 cup of Orange Liqueur. Stir well and cool before pouring into jello shot cups.
62. *PIXIE STIX* 1 cup of boiling water. Dissolve 1 box of Lemon Jello (3 oz size) and stir until fully dissolved. Add 1/2 cup of cold water, 1/4 cup of Southern Comfort, and 1/4 cup of Blackberry Brandy. Stir well and cool before pouring into jello shot cups.
63. *RED SILK PANTIES* 1 cup of boiling water. Dissolve 1 box of Cranberry Jello (3 oz size) and stir until fully dissolved. Add 1/2 cup of cold water, 1/4 cup of Vodka, and 1/4 cup of Peach Schnapps. Stir well and cool before pouring into jello shot cups.
64. *KINKY MALIBU BARBIE* Boil 1 cup water, add peach jello, 1/2 cup Kinky Liqueur, 1/2 cup Malibu Coconut Rum.
65. *KILLER KOOL AID* 1 1/2 cups of boiling water. Dissolve 2 boxes of Cranberry Jello (3 oz size) and stir until fully dissolved. Add 3/4 cup of cold water, 1/2 cup of Vodka, 1/2 cup of Gin, 1/4 cup of Rum, 1/4 cup of Chambord and 1/4 cup of Triple Sec. Stir well and cool before pouring into jello shot cups.

66. *BROKEN HEART* 1 cup of boiling water . Dissolve 1 package of of Orange Jello (3 oz size) and stir until fully dissolved. Add 1/2 cup of cold water, 1/4 cup of Vodka, and 1/4 cup of Chambord. Stir well and cool before pouring into jello shot cups.

67. *SCOOBY SNACKS* 1 cup of boiling water. Dissolve 1 box of Pineapple Jello (3 oz size) and stir until fully dissolved. Add 1/2 cup of cold water, 1/4 cup of Melon Liqueur, and 1/4 cup of Coconut Rum . Stir well and cool before pouring into jello shot cups.

68. *TIJUANA TAXI* 2 cup of boiling water. Dissolve 2 packages ofLemon Jello (3 oz size) and stir at least 2 minutes until fully dissolved.Next, add 1 cup of cold water, 1/2 cup of Tequila, 1/4 cup of Blue Caracao and 1/4 cup of Tropical Fruit Schnapps. Stir until completely combined and give it a chance to cool before pouring into jello shot cups.

69. *RUMMY BEARS* 1 cup boiling water, add any random flavor jello and 1 cup berry vodka, 1 gummy bear in the center of each shot.

70. *WOOWOO* 2 cups boiling water, add 3 pkgs grape jello, 3 pkgs cranberry/raspberry jello, 3 pkgs strawberry jello, 3 cups vodka, 3 cups peach schnapps, 1 can grape juice concentrate and 1 can cran-raspberry juice concentrate (both undiluted!)

Wild Turkey Brine (to be used before smoking)

Scale as needed

2 gal	water
1 ½ cup	salt
3 TBS	minced garlic
1 TBS	black pepper
¼ cup	Worcestershire sauce
¼ cup	brown sugar

Marinate for 2 days, rub with black pepper (coarse ground) then smoke. High heat (350) to sear for a short bit (1/2 hour), then 200 for 2 hours.

Smoked Salmon #1

Ingredients

1 cup kosher salt
1/2 cup sugar
1/2 cup dark brown sugar
1 tablespoon crushed black peppercorns
2 large salmon fillets or sides, pin bones removed

Directions

In a bowl, mix together salt, sugar, brown sugar and peppercorns. Spread extra-wide aluminum foil a little longer than the length of the fish and top with an equally long layer of plastic wrap. Sprinkle 1/3 of the rub onto the plastic. Lay 1 side of the fish skin down onto the rub. Sprinkle 1/3 of the rub onto the flesh of the salmon. Place second side of salmon, flesh down onto the first side. Use the remaining rub to cover the skin on the top piece. Fold plastic over to cover then close edges of foil together and crimp tightly around the fish.

Place wrapped fish onto a plank or sheet pan and top with another plank or pan. Weigh with a heavy phone book or a brick or two and refrigerate for 12 hours. Flip the fish over and refrigerate another 12 hours. Some juice will leak out during the process so make sure there's a place for the runoff to gather.

Unwrap fish and rinse off the cure with cold water. Pat salmon with paper towels then place in a cool, dry place (not the refrigerator) until the surface of the fish is dry and matte-like, 1 to 3 hours depending on humidity. A fan may be used to speed the process.

Smoke fish (see Note) over smoldering hardwood chips or sawdust, keeping the temperature inside the smoker between 150 degrees F and 160 degrees F until the thickest part of the fish registers 150 degrees. Serve immediately or cool to room temperature, wrap tightly and refrigerate for up to 3 days.

Cook's Note: Trout, mackerel, and bluefish also smoke well.

Per Serving (about 1.6 ounces per serving): Calories 86; Total Fat 5 grams; Saturated Fat 1 gram; Protein 8 grams; Total Carbohydrate 1 gram; Sugar: 1 gram; Fiber 0 grams; Cholesterol 22 milligrams; Sodium 484 milligrams

Read more at: <http://www.foodnetwork.com/recipes/alton-brown/smoked-salmon-recipe.html?oc=linkback>

Smoked Salmon #2

5 lb salmon – skin on
1 qt water
1/3 cup kosher salt (2 ounces?)
1 cup brown sugar
½ cup maple syrup
More maple syrup for basting

Mix brine

Place fish in brine in fridge for 24 hours

Dry fish on rack at room temperature until shiny skin develops (pellicle)

Smoke fish

120 deg for 2 hours

140 deg for 2 hours

175 deg for 2 hours

Baste with syrup (very little) every hour

Target 130 to 140 deg internal

When done cool on rack for a couple hours

Vacuum seal keeps in fridge for about 3 weeks

Freezing it will be good for up to a year

Pickles

Dave's Cold Packed Polish Dills **1 gallon**

4 pounds Pickling cucumbers

8 Dill heads

6 Cloves of garlic (or possibly more)

1 teaspoon Crushed Red Pepper

4 teaspoon Whole mustard seed

8 cups Water

2 cups White vinegar

1/2 cup Pickling salt (or 3.5 oz by weight)

Wash and dry the cucumbers; prick a few holes in each with a fork, or possibly quarter them lengthwise. Peel and break the garlic cloves.

Place half of the dill heads in the bottom of a clean 1-gallon jar. Add in the garlic, crushed red pepper, and mustard seed. Pack loosely with cucumbers and top with the remaining dill. Chill while preparing brine.

Combine water, vinegar, and salt in a saucepan. Heat to boiling, then cool to room temperature. Pour the cooled brine over the cucumbers, making sure they are covered. Screw a lid on the jar and store in the fridge for about 4 weeks before serving. If you've quartered the cucumbers instead of leaving them whole, they will be ready somewhat sooner (two weeks instead).

Ingredients can also be divided between four 1-qt widemouth jars. It is it more convenient to make a gallon jar batch (takes less of a footprint in the refrigerator) and then divide up the pickles later into separate jars when they're ready to eat. (Which frees up the jar for the next batch, too)

Pickles (from Sue Smits)

4 lb cucumbers
¾ cup sugar
½ cup salt
1 qt vinegar
1 qt water
3 TBS pickling spice
4 heads dill
4 cloves garlic
4 bay leaves
2 TSP mustard seed
1 hot red pepper

Put spices in cheese cloth (or tea ball?).
Bring water, vinegar, salt, sugar, and spices to a boil.
Simmer 15 minutes.

Pack cucumbers into 4 quart jars

Add to each jar:

1 head dill, 1 bay leaf, 1 clove garlic, 1 piece of hot pepper, ½ tea spoon mustard seed.

Top off jars with brine.

CRACK POTATOES!!! ***Warning, Highly Addictive***

2 (16oz) containers sour cream
2 cups cheddar cheese, shredded
2 (3oz) bags real bacon bits (I use Real BACON!...!!)
2 packages Ranch Dip mix
1 large bag frozen hash brown potatoes

Combine first 4 ingredients, mix in hash browns. Spread into a 9x13 pan. Bake at 400 for 45-60 minutes.
*I divided the potatoes into 3 small 7x7 disposable foil pans and froze them. I wrapped them with plastic wrap

Steak Rub

1/2 cup paprika
3 tablespoons cayenne pepper
5 tablespoons freshly ground black pepper
6 tablespoons garlic powder
3 tablespoons onion powder
6 tablespoons salt
2 1/2 tablespoons dried oregano
2 1/2 tablespoons dried thyme

Onion Chip Dip (scale as desired)

16 oz. cream cheese
1 medium size white onion
1 1/2 tsp beef bouillon powder
1/4 cup hot water

Remove cream cheese from the packages and let soften in a large mixing bowl for about 1 hour.

Grate about 1/2 the onion as fine as humanly possible. I'm talking onion mush here. Use the fine side of your grater. You will want about 4 tbsp of the onion mush / liquid. You'll get used to how much you like. Every onion is a bit different.

Dissolve bouillon powder in 1/4 cup of hot water.

Put the bouillon mix and the 4 tbsp of onion mush in the bowl with the cream cheese.

Mix the shit out of it with a handheld mixer. Should take at least 5 minutes to mix.

Chill in fridge for at least 8 hours.

Portillo's Italian Beef Sandwiches

INGREDIENTS

SERVINGS 10-12

- 1 teaspoon [salt](#)
 - 1 teaspoon [ground black pepper](#)
 - 1 teaspoon [dried oregano](#)
 - 1 teaspoon [dried basil](#)
 - 1 teaspoon onion salt
 - 3 cups [water](#)
 - 1 teaspoon [dried parsley](#)
 - 1 teaspoon [garlic powder](#)
 - 1 [bay leaf](#)
 - 1 (2/3 ounce) package Italian salad dressing mix
-
- 5 lbs chuck roast with most fat trimmed

DIRECTIONS

1. In a medium saucepan over medium high heat, combine the water, salt, ground black pepper, oregano, basil, onion salt, parsley, garlic powder, bay leaf and salad dressing mix.
2. Stir well and bring just to a boil.
3. Place roast in a slow cooker and pour mixture over the roast.
4. Cover and cook on low setting for 10 to 12 hours OR high setting for 4 to 5 hours.
5. Remove bay leaf and shred meat with a fork.
6. Serve on Italian Rolls.

Bacon Scallops with Garlic Butter Sauce

Can be served over angel hair pasta

Ingredients:

- 4 slices bacon, diced
- 1 pound scallops
- Kosher salt and freshly ground black pepper, to taste
- 1/2 cup unsalted butter
- 3 cloves garlic, minced
- 1/2 teaspoon dried oregano
- 1/2 teaspoon dried basil
- 1/2 teaspoon crushed red pepper flakes, optional
- 2 tablespoons chopped fresh parsley leaves

Directions:

1. Warm a large skillet over medium-high heat. Add bacon and cook about 6-8 minutes, or until brown and crispy. Drain excess fat, but reserve 1 tablespoon in the skillet. Transfer the bacon to a paper towel-lined plate.
2. Remove the small side muscle from the scallops, rinse with cold water and thoroughly pat dry. Season with salt and pepper, to taste.
3. Working in batches, add scallops to the skillet in a single layer and cook, flipping once, until golden brown and translucent in the center—about 5 minutes per side. Set aside and keep warm.
4. Melt butter in the skillet. Add in garlic, oregano, basil and red pepper flakes. Season with salt and pepper, to taste. Cook, stirring frequently, until fragrant, about 1-2 minutes.
5. Stir in bacon and scallops.
6. Garnish with parsley, and serve immediately.
7. Enjoy!



Chili Cheese Crescent Dog Bake

Ingredients

- 2 cups chili or 1 16 oz can chili, warmed
- 1 can crescent rolls
- 1 package hot dog weiners
- 4 slices of American cheese, halved
- 1 Tbsp butter
- 1 tsp garlic powder
- 1 tsp dried parsley

Directions

Preheat oven to 400 degrees. Pour warmed chili in the bottom of a Pam sprayed 13×9 pan. Wrap a hot dog weiner and 1/2 slice of cheese inside each crescent roll. Place each rolled up crescent roll on top of the chili, making sure the crescent rolls aren't touching each other. Bake for 15 to 20 minutes, or until crescent rolls are light golden brown. Meanwhile melt butter in the microwave and stir in garlic powder and parsley. Remove baking dish from oven and spoon the garlic butter mixture on top of each roll. Serve immediately and enjoy!

SAUSAGE EGG ROLL IN A BOWL

YIELD: SERVES 4

PREP TIME: 2 MINUTES

COOK TIME: 15 MINUTES

TOTAL TIME: 17 MINUTES

INGREDIENTS:

- 1 pound ground pork sausage
- 6 cups coleslaw mix or shredded cabbage
- 4 cloves garlic, minced
- 1 tablespoon ginger, minced
- 1 tablespoon soy sauce
- 1/4 cup chopped green onions
- 1 tablespoon sesame oil

DIRECTIONS:

1. Heat a large skillet over medium heat. Add the sausage and cook, stirring often to crumble, until cooked through. Do not drain.
2. Add the coleslaw mix, garlic, ginger, and soy sauce to the skillet with the sausage. Cook for 3-4 minutes or until cabbage has softened a bit.
3. Remove from the heat and top with the green onions and drizzle with sesame oil.
4. Serve immediately.

Swedish Meatballs

Ingredients

- 1 10.75 oz can cream of mushroom soup, low sodium
- 1 14 oz can beef broth, low sodium
- 1 packet dry onion soup mix
- 2 tbsp A1 steak sauce
- 1 2 lb bag frozen meatballs
- 1 cup container sour cream
- 1 16 oz package egg noodles

Instructions

In a 5-6 quart slow cooker, mix undiluted soup with beef broth, onion soup mix and steak sauce.

Stir well.

Then add in frozen meatballs.

Cover and cook on low for 6-8 hours or on high 3-5 hours.

After meatball mixture has cooked, stir in sour cream.

At this time, put a pot of water on the oven to boil for your egg noodles (make according to package directions.)

Drain noodles well when done.

Mix noodles and meatballs together or serve meatballs on top of noodles.

Buffalo Chicken Stuffed Spaghetti squash

Ingredients

Serves 4

Meat

1 1/4 lbs Chicken breast, cooked and shredded

1/2 cup Tessemae's mild buffalo sauce

Produce

1 Celery, rib

1 Green onions

1/4 cup Red bell pepper

1 Spaghetti squash, halved (about 3 lbs.), medium

Optional: 1/4 cup Tessemae's Creamy Ranch Dressing

To roast the squash:

Preheat oven to 350°F.

Line a baking sheet with parchment paper and set aside.

Slice both ends from squash and discard.

Stand squash up on one of its cut ends and use a large knife to cut the squash in half lengthwise.

Scoop seeds and stringy insides out using a large spoon.

Place squash cut-side down on the baking sheet.

Bake for 30-40 minutes or until squash is tender. Baking time will depend on the size of your squash, larger squash requiring a longer cook time. When squash is tender, allow to cool slightly before using a fork to gently scrape the squash into a large bowl. Reserve the squash shells.

While squash is roasting, cook the chicken.

To cook the chicken:

Place a medium skillet over medium-high heat. Add 1 tsp. avocado or coconut oil and swirl pan to coat with the oil. Add chicken and 1/2 cup water. Once the water begins to simmer, reduce heat and cover. Cook chicken for 15-18 minutes or until cooked through. Move chicken to a cutting board to cool slightly before shredding with two forks.

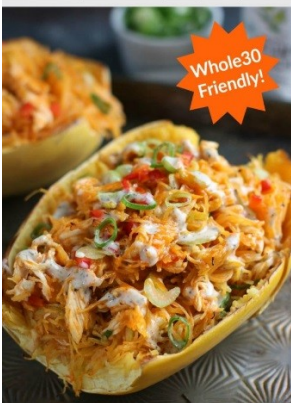
To assemble the stuffed squash:

Place squash shreds, chicken, celery, onions, peppers and Buffalo sauce in a large bowl. Toss well to coat. Spoon squash mixture into the squash shells. Return the stuffed shells back to the baking sheet and place in 350°F oven for 10-15 minutes or until heated through.



Buffalo Chicken Stuffed Spaghetti Squash

Grain-free | Gluten-free | Dairy-free | Paleo



Butterscotch Cream

1 cup heavy cream
1 can (14 oz.) sweetened condensed milk
1 2/3 cup butterscotch liquor (ice hole)
2 tbs butterscotch ice cream syrup
1 tsp vanilla

Blend on high 20 – 30 seconds

Salsa

1 large (4") jalapenos
¼ cup cilantro (chopped fine)
1 ½ tsp garlic salt
½ tsp black pepper
14oz can of stewed tomatoes

Cut stem end (1/4 inch) of peppers off (leave seeds in).

Microwave for 1 minute

Cut peppers into 1" by 1" chunks. (leave seeds in)

Put ALL ingredient into a blender and run until the peppers are all chopped up.
It shouldn't take more than 10 - 15 seconds.

Put in fridge to chill.

Note: If worries about salsa being too hot, only use 1 pepper first and taste test.
If not hot enough add the second pepper (or maybe ½ of the second pepper)

Blackened Salmon

2 TBS paprika
1 TBS cayenne pepper
1 TBS onion powder
2 TSP salt
½ TSP white pepper
½ TSP black pepper
¼ TSP thyme (dried)
¼ TSP basil (dried)
¼ TSP oregano (dried)

This is enough spice for about six 8 oz. fillets.

Use ½ cup (1 stick) of butter per 3 fillets

Melt butter in microwave

Brush both sides of fillets with butter

Sprinkle the spice mix on both sides of fillets

Drizzle a little butter on 1 side of each fillet

Place fillets in a fry pan butter side down. Cook 4 – 5 minutes

Turn fillets and drizzle remaining butter on top. Cook another 4 – 5 minutes or until fish flakes with a fork easily.

Cheese Lasagna

15 oz. Ricotta
16 oz. Mozzarella
¾ cup Grated parmesan
45 oz Ragu Italian Sauce
1 Egg
12 Lasagna Noodles

Heat oven to 375 deg.

Mix ricotta, egg, and ½ cup parmesan in a bowl.

Spread 1 cup sauce on bottom of 13 X 9 baking dish

Layer 3 noodles, ¾ cup ricotta mixture (drop by spoonfuls over noodles), 1 cup mozzarella, and 1 ½ cup sauce.
Repeat layers twice.

Top with 3 more noodles, sauce, 1 cup mozzarella, remaining parmesan.

Cover dish.

Bake 1 hour.

Remove from oven and let stand 1/3 hour.

Should have:

(top)

parmesan – ¼ cup

mozzarella – 1 cup

sauce – ½ cup

noodles - 3

sauce – 1 ¼ cup

mozzarella – 1 cup

ricotta mix – ¾ cup

noodles - 3

sauce – 1 ¼ cup

mozzarella – 1 cup

ricotta mix – ¾ cup

noodles - 3

sauce – 1 ¼ cup

mozzarella – 1 cup

ricotta mix – ¾ cup

noodles - 3

sauce – 1 cup

(bottom)

Creamy Tagliatelle and Mushrooms

Prep time: 15 minutes

Cook time: 20 minutes

First choose your mushroom type to use. They are all good.

White Mushrooms: These are the most commonly known mushroom. They're probably what you grew up on. They work great in this simple recipe but have less flavor than some other types.

That said, seasoning helps bring out the best of flavors out of any type of mushroom.

Cremini Mushrooms: Cremini mushrooms are actually the same type of mushroom as a white mushroom, but they are more mature. They are brown in color, have a firmer texture, and better flavor. They are also known as baby Bella mushrooms.

Portobello Mushrooms: Portobello mushrooms are simply the fully matured version of cremini mushrooms. They are large, darker brown mushrooms with an open, wider cap. Under the cap, they have visible, deep brown gills on the underside. When cooked they have a meatier flavor and texture.

Ingredients:

8 oz. Tagliatelle Pasta (or Tjarin)
8 oz. mushrooms (sliced)
1 sweet onion (chopped)
2 TBS butter
1 TBS olive oil
3 cloves Garlic
1 TBS parsley (chopped)
½ cup white cooking wine
½ cup heavy whipping cream (or half & half)
Salt & pepper to taste
Parmesan cheese (grated) for serving

Start water boiling for pasta. About step 5 put pasta in water and cook for about 9 or 10 minutes.

1. In a large frying pan melt butter with olive oil (medium heat)
2. Add onion and saute' until soft
3. Add garlic and saute' another minute
4. Add mushroom and cook until soft
5. Add white wine and cook until it reduces by half
6. Add the cream and simmer for 5 minutes
7. Add parsley, salt & pepper
8. Add pasta and toss
9. Serve with grated parmesan on top

Air Fryer Chicken Breasts

Prep time: 2 to 4 hours

Cook time: 15 min

First make or choose you favorite chicken dry rub.
Below is a good example. Enough for up to 4 breasts

1 TSP	garlic powder
1 TSP	onion powder
$\frac{3}{4}$ TSP	paprika
$\frac{1}{2}$ TSP	dried parsley
$\frac{1}{4}$ TSP	cayenne pepper

Brine beasts for 2 to 4 hours

Brine: 4 cups luke warm water, $\frac{1}{4}$ cup kosher salt. Stir.
Place breasts in brine and set aside for 2 to 4 hours.

Remove breasts from brine.

Pat dry

Rub breasts with olive oil

Coat breast with dry rub

Preheat air fryer to 380 deg F.

Cook for 6 minutes. Flip breast.

Cook 6 more minutes.

Crack Slaw (Egg Roll In A Bowl)

INGREDIENTS

- 1 pound ground pork sausage (it's good if $\frac{1}{2}$ is Italian sausage)
- 6 cups coleslaw mix or shredded cabbage
- 4 cloves garlic minced
- 1 tablespoon ginger minced
- 1 tablespoon soy sauce
- $\frac{1}{4}$ cup chopped green onions
- 1 tablespoon sesame oil

INSTRUCTIONS

1. Heat a large skillet over medium heat. Add the sausage and cook, stirring often to crumble, until cooked through. Do not drain.
2. Add the coleslaw mix, garlic, ginger, and soy sauce to the skillet with the sausage. Cook for 4-5 minutes or until cabbage has softened a bit.
3. Remove from the heat and top with the green onions and drizzle with sesame oil.
4. Serve immediately.

Creamy Tagliatella With Mushrooms

Note: For an even heartier meal, **add cooked chicken**.

Mushroom Varieties

There are many different types of mushrooms out there. This recipe calls for Cremini Mushrooms, but you can use any type you want. Below is an explanation of a few different varieties you might want to try.

White Mushrooms: These are the most commonly known mushroom. They're probably what you grew up on. They work great in this simple recipes but have less flavor than some other types.

That said, seasoning helps bring out the best of flavors out of any type of mushroom.

Cremini Mushrooms: Cremini mushrooms are actually the same type of mushroom as a white mushroom, but they are more mature. They are brown in color, have a firmer texture, and better flavor. They are also known as baby Bella mushrooms.

Portobello Mushrooms: Portobello mushrooms are simply the fully matured version of cremini mushrooms. They are large, darker brown mushrooms with an open, wider cap. Under the cap, they have visible, deep brown gills on the underside. When cooked they have a meatier flavor and texture.

Ingredients:

- 2 tablespoons butter *chopped*
- 1 tablespoon olive oil
- 1 onion *chopped*
- 3 garlic cloves *chopped*
- 8 ounces cremini mushrooms *sliced*
- ½ cup white wine
- ½ cup whipping cream *or half and half*
- 1 tablespoon fresh parsley *chopped*
- 8 ounces dried Tagliatelle
- salt and pepper *to taste*
- Parmesan cheese *for serving*

1. Cook the pasta in a large pot of boiling water until quite al dente (it will finish cooking in the sauce).
Note: I like it a bit more done. 12 minutes cook time.
2. Meanwhile, melt the butter with the oil in a large frying pan on medium-high heat and sauté the onion until soft.
3. Add the garlic and sauté another minute.
4. Add the mushrooms and cook until soft.
5. Season well with salt and pepper.
6. Add the wine and cream, simmer for 5 minutes.
7. Add the parsley and check the seasoning again.
8. Toss the pasta through the sauce, sprinkle with Parmesan cheese, and serve.

Garlic Bread

INGREDIENTS

- 1 16-ounce (450 g) loaf of Italian bread or French bread
- 1/2 cup (1 stick, 112 g) unsalted butter, softened
- 2 large cloves garlic, smashed and minced (1 tsp of minced equals 1 medium clove)
- 1 heaping tablespoon of freshly chopped parsley
- 1/4 cup (25 g) freshly grated Parmesan cheese (optional)

Preheat oven to 350 deg.

- 1 Mix butter, garlic, and parsley in a bowl
- 2 Cut bread in half lengthwise
- 3 Spread butter mixture on bread
- 4 Bake for 10 minutes
- 5 (optional) Sprinkle with parmesan cheese and broil for 2-3 minutes until cheese bubbles

Option: Soft Garlic Bread

Slice bread in 1: slices not quite all the way through bread.

Put a teaspoon or 2 of the butter mixture between slices

Wrap in foil and bake for 15 minutes

Asparagus Stuffed Chicken Breast

4 Skinless boneless chicken breasts about 1 1/2 lb.

1 Tsp Italian seasoning mix

1 Tsp Garlic Powder

1 Tsp Smoked Paprika

Sea salt and pepper

12 Asparagus stalks end trimmed

1 oz Tomatoes chopped up or sun dried tomatoes

4 slices Mozzarella Cheese

1 Tbsp Olive Oil

Instructions

Preheat your oven to 400 F

Place the chicken on a clean chopping board and sprinkle with Italian seasoning, garlic powder, paprika, salt, pepper.

Start cutting each one lengthwise to create the pockets. Be careful not to cut all the way through.

Add 3 sprigs of asparagus and a couple of pieces of sun-dried tomatoes to a mozzarella slice, then roll it to hold them inside. Stuff the chicken breasts with it.

Close the pocket with a toothpick. Heat oil in skillet.

Add in the chicken and sear it until nicely golden brown, about 3-5 minutes per side.

Bake the chicken for 15-20 minutes, or until thorough.

Bruschetta

INGREDIENTS

- 6-7 ripe plum or beefsteak tomatoes, diced (1/4" to 3/8" size)
- 2 cloves garlic, minced
- 1/4 small red onion, chopped
- 1 tbsp extra virgin olive oil
- 2 tbsp balsamic vinegar
- olive oil spray
- 6-8 fresh basil leaves, chopped
- kosher salt
- freshly ground black pepper to taste
- 16 oz baguette or French bread
- 1-2 garlic cloves, peeled

INSTRUCTIONS

1. Combine tomatoes, chopped garlic, red onion, vinegar, oil, salt, pepper, and basil.
2. Set aside.
3. Slice bread into 1/2 inch thick slices.
4. Place on a tray and spray lightly with olive oil.
5. Toast bread under broiler, until golden, watching closely not to let it burn.
6. When bread is toasted, rub each piece with whole garlic clove.
7. Place bread on a platter and top with tomato mixture.
8. Serve immediately or the bread will become soggy.

INSTRUCTIONS

Can add Mozzarella or avacodo. Place a thin slice on bread before placing tomato mix.

Cheese Stuffed Meatballs

INGREDIENTS

2	string cheese packets (or fresh mozzarella, or shredded)
1/2 lb.	ground beef
1/2 lb.	ground pork sausage (or Italian sausage)
1 cup	breadcrumbs or panko
1 egg	
1/4 cup	chopped parsley (divided)
2 garlic cloves	minced (3 tsp minced from jar)
1/4 cup	Parmesan, plus more for serving
Salt	
Pepper	
1 tbsp	olive oil
15 oz	marinara sauce or spaghetti sauce

Directions

1. Cube string cheese (or mozz) into 1" cubes and set aside.
2. In a medium bowl, combine ground beef, pork, breadcrumbs, eggs, 2 tablespoons of parsley, garlic cloves and Parmesan. Season to taste with salt and pepper and stir to combine. Scoop meatball mixture into small ball (about 2 tablespoons) and press 1 cube mozzarella into the center, sealing meat tightly around cheese. Repeat with remaining meatball mixture and cheese.
3. Heat olive oil in a large skillet over medium-high heat. Add the meatballs and cook to brown on all sides. When the meatballs have developed a nice crust, remove them from the skillet and wipe the skillet clean. Return skillet to stovetop over medium heat. Pour marinara into the skillet then add the meatballs to the sauce. Spoon sauce over the meatballs. Cover the pan with a lid and simmer meatballs for another 12 minutes, or until cooked through.
4. Serve warm. Garnish with more parsley and Parmesan if desired.

Beef Stroganof

Ingredients

- 1 1/2 pounds steak (boneless ribeye, top sirloin, etc)
- tablespoons butter, divided
- 10 ounces mushrooms, sliced
- 1 medium onion, finely chopped
- 1 clove of garlic, minced
- tablespoons all-purpose flour
- 1 3/4 cup beef stock or broth
- 2/3 cup sour cream
- Salt and pepper
- 1 tablespoon Worcestershire sauce (optional)
- 1 teaspoon Dijon mustard (optional)
- Parsley, for garnish
- Hot buttered egg noodles or mashed potatoes, for serving

Preparation

1. Cut the beef across the grain into thin, bite sized strips, about 1 1/2 inches by 1/2 inch. Heat a large skillet over high medium high heat.
2. Melt 1 tablespoon of butter and add half the beef. Cook until well-browned, about 2-3 minutes per side. Remove beef from pan to a shallow dish and repeat steps with 1 more tablespoon of butter and remaining beef.
3. Lower heat to medium and add remaining 2 tablespoons of butter to the empty pan. Stir in mushrooms and onion and season with 1/2 teaspoon salt. Cook until soft and dark golden brown, stirring occasionally, about 5 minutes. Stir in garlic and cook for an additional minute.
4. Sprinkle vegetables with flour and cook for 1 minute. Add beef broth and stir until smooth. Bring to a simmer and cook until thickened, about 5 minutes.
5. Return the beef to the pan, along with any juices and stir in the sour cream. Season to taste with salt and pepper. Heat until hot, but do not boil. Garnish with parsley and serve over hot egg noodles.

Sausage Gravy (feeds about 6 servings)

Ingredients

- 1 LB sausage ($\frac{1}{2}$ ground pork, $\frac{1}{2}$ mild Italian)
- $\frac{1}{3}$ Cup flour
- 3 to 4 Cups milk (whole preferred)
- $\frac{1}{2}$ Tsp season salt
- 2 Tsp ground black pepper (my wife prefers that I use 1 Tsp)

1. Brown sausage
2. Sprinkle in $\frac{1}{2}$ of the flour. After sausage soaks it up add the rest little by little until complete.
3. Pour in 3 cups of the milk (keep 1 cup to thin if necessary)
4. Cook gravy stirring frequently until it thickens. Should take 10 to 12 minutes.
5. Sprinkle in the salt and pepper.
6. If gravy gets thick too soon add a little milk.

Ginger Snap Cookies

Ingredients

- 2 ½ Cup flour
- 1 ½ Tsp baking soda
- 1 Tsp ground ginger (more if you want)
- ¾ Tsp cinnamon
- ½ Tsp ground cloves
- ½ TSp cayenne pepper
- ½ Cup unsalted butter
- 1 Cup brown sugar
- ½ Cup white sugar
- 1/3 Cup molasses
- 2 (large) egg whites

For rolling 4 Tablespoons white sugar

INSTRUCTIONS

1. Preheat the oven to 350°F. Line baking sheets with parchment paper or silpat mats.
2. In a medium bowl, whisk together the flour, baking soda, ginger, cinnamon, cloves, salt and cayenne pepper.
3. In a large bowl, use an electric mixer to beat the butter until light and fluffy. Add the brown sugar and white sugar and beat until blended. Blend in the molasses. Add the egg whites and beat until well-combined. Add the flour mixture 1/3 at a time and beat until blended after each addition.
4. Spread the rolling sugar on a small plate. Shape the dough into 3/4-inch balls and roll in the sugar until lightly coated. Arrange the balls 1 inch apart on the prepared baking sheets.
5. Bake 8 to 10 minutes or until brown. Cool on the cookie sheet for 2 minutes. Remove to a wire rack to cool completely. Store in an airtight container.

Bacon Wrapped Shrimp

Ingredients

2 tablespoons olive oil
1 tablespoon lemon juice
½ teaspoon kosher salt
½ teaspoon smoked paprika
¼ teaspoon garlic powder
¼ teaspoon black pepper
¼ teaspoon chili powder
1 pound large shrimp, 16/20 count, peeled, deveined, tail on
12 ounces bacon, 10 slices
¼ cup pure maple syrup
1 tablespoon chopped parsley, for garnish

Instructions

1. Set the oven rack to the center position. Preheat to 400°F (20°C).
2. Whisk olive oil, lemon juice, salt, paprika, garlic powder, black pepper, and chili powder in a medium-sized bowl.
3. Add shrimp and stir to combine. Allow it to marinate for at least 15 minutes. Meanwhile, prepare the bacon.
4. Cut bacon strips in half, about 4 to 5 inches in length.
5. Line a baking sheet with foil and place a wire rack on top. Place the cut strips of bacon on the rack.
6. Roast until the bacon just begins to shrink and turn slight red in color, about 8 minutes. The bacon should be flexible and not completely cooked or crispy.
7. Allow the bacon to cool until it's easy to handle with fingertips, 5 to 10 minutes.
8. Wrap each piece of shrimp with the par-cooked bacon strips, insert a toothpick to secure the wrap.
9. Arrange the shrimp in a single layer on the same pan used to cook the bacon. Roast for 5 minutes.
10. Remove the tray from the oven. Carefully flip the shrimp over and then brush each piece with half of the maple syrup. Roast the shrimp for 5 minutes.
11. Remove the tray from the oven, flip one last time and brush the shrimp with the remaining maple syrup.
12. Change the oven to the high broil setting. Broil until the bacon is deep red in color and crisp, 3 to 5 minutes. Carefully remove the toothpicks.
13. Transfer bacon wrapped shrimp to a serving plate. Garnish with freshly cracked black pepper and parsley.

Steak & Asparagus Kabobs

1.5 LB Steak (new York strip or ribeye)
1 LB Asparagus

STEAK MARINADE

1/3 cup balsamic vinegar
1/3 cup soy sauce
1/4 cup olive oil
2 Tablespoons Worcestershire sauce
2 Tablespoons honey
1 Tablespoon Dijon mustard
4 cloves garlic (minced)
2 Tablespoons fresh rosemary (minced)
2 Tablespoons fresh thyme (minced)
1 teaspoon black pepper

INSTRUCTIONS

1. Combine all ingredients for the marinade and mix well. Place the steak pieces into a gallon zip top bag and cover with the marinade. Press out any excess air and seal. Marinate in the refrigerator for at least 1 hour or up to 8 hours.
2. Assemble your skewers (meta) by alternating 1 piece of steak and 3 pieces of asparagus. Keep in mind, the asparagus tips are fragile, so try to go through the thicker stem as much as possible instead of through the flowers.
3. Preheat your grill to high heat (400-450 degrees F)
4. Place the kabobs on the grill and cook for 4-5 minutes per side, rotating once, or until the internal temperature reaches your desired doneness. 125 degrees F for rare, 135 for medium-rare, 145 for medium, 155 for medium well, or 165 degrees F for well done.
5. Remove your kebabs from the grill and let rest for 3-5 minutes before serving. Enjoy!