

# Scarlett's Recipe for One-Skillet Cheesy Chili Mac

## Ingredients:

- 1 Tablespoon Vegetable oil
- 1 medium Yellow onion, chopped
- 1 Tablespoon Chili powder (it really isn't as spicy as it sounds! But half this if desired)
- 1 Tablespoon Cumin
- Salt & pepper
- 4 cloves garlic, minced
- 1 Tablespoon brown sugar, packed
- 1 pound ground beef or turkey
- 2 cups water
- 1 - 15 oz can spaghetti sauce
- 8 oz (about 2 cups) uncooked elbow macaroni
- 1 - 8 oz package shredded Mexican blend cheese
- 2 Tablespoons freshly chopped parsley (or 2 teaspoons dried)

## Directions:

1. Heat oil in 12" Skillet. Add onion, chili powder, cumin and 1/2 tsp salt. Cook over medium heat until onion is soft, stirring often, about 5-7 minutes. Add garlic & brown sugar, stirring constantly, for 30 seconds. Add ground beef and brown lightly.
2. Add water, 3/4 tsp salt & spaghetti sauce to skillet & stir. Stir in pasta & cover, increasing heat to medium-high. Cook mixture, stirring often & adjusting heat to maintain continuous, vigorous simmer. Continue to cook until pasta is tender, about 9-12 minutes.
3. Take skillet off heat & add 1 cup cheese. Add salt & pepper to taste. Top with remaining cheese & let melt. Top with parsley and serve.

# Isabella recipe for Banana Bread

Prep: 25 Minutes

Bake: 55 Minutes

Oven: 350° F

Makes: 1 loaf (16 servings)

## Ingredients:

2 cups all-purpose flour

1 ½ teaspoons baking powder

½ teaspoon baking soda

¼ teaspoon ground cinnamon

⅛ teaspoon ground nutmeg

2 beaten eggs

1 ½ cups mashed bananas (5 medium)

1 cup sugar

½ cup cooking oil or melted butter or margarine

¼ cup chopped walnuts

## Directions:

1. Grease bottom and ½ inch up the sides of one 9 X 5 X 3-inch or two 7 ½ X 3 ½ X 2-inch loaf pans; set aside. Combine flour, baking powder, baking soda, cinnamon, nutmeg, and ¼ teaspoon *salt*. Make a well in center of flour mixture; set aside.
2. In a medium bowl combine eggs, bananas, sugar and oil. Add egg mixture all at once to flour mixture. Stir just until moistened (batter should be lumpy). Fold in nuts. Spoon batter into prepared pan(s).
3. Bake in a 350° oven for 55 to 60 minutes for 9 X 5 X 3-inch pan, or 40 to 45 minutes for 7 ½ X 3 ½ X 2-inch pans, or until a wooden toothpick inserted near center comes out clean (if necessary, cover loosely with foil the last 15 minutes of baking to prevent overbrowning). Cool in pan on a wire rack for 10 minutes. Remove from pan. Cool completely on a wire rack. Wrap and store overnight before slicing.

# Miles' Recipe for "On Demand" Chocolate Chip Cookies

*This is my version of the Nestle Chocolate Chip Cookie Recipe. I modify it to get one less bowl dirty, and to make the cookies nice and poofy soft.*

*Makes about 3 dozen cookies*

2 Sticks (1 cup) butter, softened	1 tsp vanilla extract
$\frac{3}{4}$ cup granulated sugar	2 large eggs
$\frac{3}{4}$ cup packed brown sugar	2 cups chocolate chips
1 tsp baking soda	2 $\frac{1}{2}$ cups all-purpose, unbleached flour
1 tsp salt	

1. Combine butter, granulated sugar, brown sugar, baking soda, salt and vanilla extract in a large mixer bowl. Beat in mixer until creamy.
2. Add eggs, one at a time, beating well after each addition.
3. Gradually add flour.
4. Mix in chocolate chips.
5. Using a spatula, make sure that everything is well mixed in the bowl. Cover the bowl with plastic wrap and place in the refrigerator for about 30 minutes. (If more than 30 minutes, you will need to let it sit at room temperature for about 15 minutes before working with the dough). This is what makes the cookies nice and floofy.
7. Remove dough from refrigerator, and roll into balls slightly smaller than a golf ball.
8. Pass each dough ball through a little flour.

## Cookies for now:

10. Preheat oven to 375 degrees.
11. Place the dough balls you want to cook now on a jelly roll pan.
12. Bake for 9-11 minutes or until buttery golden color. They should be nice and floofy when done.

## Cookies for later:

8. Place the floured dough balls in a gallon size freezer bag
9. Label the bag that the cookies should cook at 375 degrees for about 12 minutes.

# Ike's Recipe For Heart+Y Beef Stew in a Crockpot

## Ingredients:

3-4 lbs cubed beef stew meat  
1/2 cup flour  
2 teaspoons paprika  
salt and pepper to taste  
6 cups beef broth  
1/4 cup teriyaki sauce  
1 onion, chopped  
8-10 carrots, chopped  
4 stalks celery chopped  
6-8 red potatoes, cubed  
6 cloves garlic, minced  
2 bay leaves

## Directions:

1. Place beef stew meat into slow cooker. In a small bowl, mix together flour, paprika, salt and pepper. Sprinkle over stew meat and stir to coat.
2. Stir in beef broth, teriyaki sauce, veggies, garlic and bay leaves.
3. Cover and cook on low for 6 hours, stirring occasionally.

serves 12    Prep time: 20 mins    Cook time: 6 hours

# Nikolai's Recipe for Fire Cracker Grilled Alaskan Salmon

## Ingredients

- 8 (4 ounce) fillets salmon
- 1/2 cup peanut oil
- 4 tablespoons soy sauce
- 4 tablespoons balsamic vinegar
- 4 tablespoons green onions, chopped
- 3 teaspoons brown sugar
- 2 cloves garlic, minced
- 1 1/2 teaspoons ground ginger
- 2 teaspoons crushed red pepper flakes
- 1 teaspoon sesame oil
- 1/2 teaspoon salt

## Directions

1. Place salmon filets in a medium, nonporous glass dish. In a separate medium bowl, combine the peanut oil, soy sauce, vinegar, green onions, brown sugar, garlic, ginger, red pepper flakes, sesame oil and salt. Whisk together well, and pour over the fish. Cover and marinate the fish in the refrigerator for 4 to 6 hours.
2. Prepare an outdoor grill with coals about 5 inches from the grate, and lightly oil the grate.
3. Grill the filets 5 inches from coals for 10 minutes per inch of thickness, measured at the thickest part, or until fish just flakes with a fork. Turn over halfway through cooking.

# Alex's Recipe for Clark Family Doodles

## Ingredients:

1 cup shortening (part butter)

1 1/2 cups sugar

2 eggs

2 3/4 cups Gold Medal Flour

2 tsp. cream of tartar

1 tsp. Soda

1/4 tsp. salt

2 tbsp. sugar

2 tsp. cinnamon

## Directions:

Heat oven to 400 degrees. Mix shortening, sugar, and eggs thoroughly. Measure flour by dipping method or by sifting. Stir together flour, cream of tartar, soda, and salt; blend in. Form in 1" balls. Roll in mixture of the 2 tbsp. sugar and cinnamon. Place about 2" apart on ungreased baking sheet. Bake 8-10 minutes.

(I usually bake them for 8 minutes, then remove them from the oven and allow them to sit on the pan for a few more minutes, then remove.

Makes ~ 6 dozen cookies.

# Ben's Recipe for Wacky Cake

3 CUPS flour  
2 CUPS sugar  
2 tSP Soda  
6 tblS COCOA

**Mix dry ingredients and add:**

3/4 cup vegetable oil  
2 tbl vinegar  
2 tSP vanilla  
2 CUPS cold water

Pour in 13X9 ungreased pan  
Cook 35 mins at 350 degrees

**Fast and Fudgy Icing**

1 box powdered sugar  
1/2 cup COCOA  
1/3 cup soft butter  
1/4 tSP salt  
1/3-1/2 cup boiling water  
1 tSP vanilla

Mix sugar and COCOA. Add butter, salt, water, vanilla and beat with mixer on high speed.

**Don't ice cake until the cake is cool!**

It's an old depression cake (no eggs, no milk) from Ben's great-great-grandmother! Super weird to put vinegar in a cake - but man is it a tasty chocolate cake!

# Audrey's Recipe for Frosted Meatloaf

(Who said frosting was just for cake!?!?!?)

## Directions:

1. Make your meatloaf as you normally would. We like to follow the Lipton onion soup recipe on the box which is easy to find on Google. I use a broiler pan that lets the juices drip down.
2. Make your own BBQ sauce or use your favorite pre-made BBQ sauce. It's actually pretty easy to make! I try all kinds of different kinds I find on Google or Pinterest.
3. Make your favorite mashed potatoes. No fake potatoes!

When your meatloaf has about 10 min left on the meatloaf spread the BBQ sauce generously over the meatloaf and put back in the oven for 5 min. Then pull it back out and coat the entire meatloaf with a good layer of mashed potatoes. You can spread the BBQ sauce and mashed potatoes as thick or thin as you prefer. If you do a thick layer of potatoes, you may have to cook it for longer, always check the temperature, I think 160 degrees is best. For the last few min, broil on high to brown the edges of the potatoes.



# Autumn's Recipe for Lasagna Soup

## Ingredients:

1 pound lean ground beef  
1 cup diced onion  
3 garlic cloves , minced  
2 (14.5 ounce) cans diced tomatoes, undrained  
1 (8 ounce) can tomato sauce  
1/4 cup tomato paste  
4 cups (32 ounces) low sodium beef broth  
2 teaspoons Italian seasoning  
6 uncooked lasagna noodles , broken into 1 1/2 inch pieces  
(about 6-8 ounces; see Note)  
Cheese Topping:  
8 ounces (1 cup) ricotta cheese  
1/2 cup grated Parmesan cheese  
1/4 teaspoon salt

## Directions:

- In a large Dutch oven or saucepan, brown beef and onion over medium-high heat. Add the garlic and cook for about 30-60 seconds. Drain.
- Stir in the diced tomatoes, tomato sauce, tomato paste, beef broth, and Italian seasonings. Bring mixture to a boil and stir in lasagna pieces. Reduce heat slightly and cook for about 10 minutes or until noodles are tender. Season with salt and pepper to taste.
- For the Cheese Topping: In a small bowl, mixture together the ricotta, Parmesan, and salt.
- To serve, spoon soup in a bowl and top with a dollop of the cheese mixture. Garnish with chopped parsley or basil if desired. To eat, stir in cheese mixtures and enjoy!

# Taylor's Recipe for Enchilada Casserole

## Ingredients:

Large can of La Victoria red enchilada sauce

Corn tortillas

Rotisserie chicken (or any kind as long as you can shred it)

Colby Jack cheese shredded

Plain Greek yogurt or sour cream

## Directions:

Layer ingredients in a 9/11 in. pan

Starting with one layer of sauce

Then dip tortillas and layer cheese and chicken and dipped tortillas again until you've done 3 layers of cheese and chicken

End with tortillas

Cover with cheese and remaining sauce

Cook at 375 for 20 min or until cheese is melted and bubbling

Top with plain Greek yogurt or sour cream

We use the yogurt as it boosts the protein and has zero fat

Even my pickiest eater will clear her plate!

Definitely my most requested dinner 😊

# Charlie's Recipe for Grant's Chocolate Chip Cookies

## Ingredients:

2 ½ CUPS all purpose flour

½ tsp baking soda

¼ tsp salt

1 CUP Brown sugar packed firmly

½ CUP White sugar

1 CUP cold salted butter into cubes

2 large eggs

2 tsp pure vanilla extract

2 CUPS semisweet chocolate chips

## Directions:

Bake 20-22 minutes until golden brown

Preheat oven to 300 degrees

In a medium bowl combine flour, baking soda, and salt. Mix well with wire whisk. In a large bowl, with an electric mixer, blend the sugars at medium speed. Add the cold butter and mix to form a grainy paste, scraping down the sides of the bowl. Add eggs and vanilla extract and mix at low to medium speed just until blended. Do not over mix. Add the flour mix and chocolate chips and blend at a low speed just until mixed. Drop by rounded tablespoons onto an ungreased cookie sheet, two inches apart.

# Thomas's Recipe for Great Grandma Bingham's Banana Drop Cookies

## Directions:

cream together:

1 cup sugar

1 cup shortening

Chill dough for at least 1 hour before baking

## Then add:

1 cup mashed ripe banana

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

greased cookie sheet

1 t vanilla

3 cups flour

1  $\frac{1}{2}$  t baking soda

$\frac{1}{2}$  t salt

1 cup chopped walnuts

Bake on greased cookie sheet for 370 for 10 minutes.

## Icing

1 8 oz pkg cream cheese

$\frac{1}{2}$  butter

1 t vanilla

1 lb powdered sugar

cream well.

Frost tops then dip in chopped walnuts

# CAMILA'S RECIPE FOR ALMOND FLOUR PANCAKES

## Ingredients:

1 CUP almond flour  
1/4 CUP COCONUT MILK  
2 eggs  
1 Tbsp maple syrup  
1/4 tsp salt

(We always double this recipe)

## Directions:

Whisk all ingredients together.

Add a bit more coconut milk if batter is too thick for your taste.

Cook pancakes on preheated griddle until golden brown.

You may also try adding fresh or frozen blueberries to the batter, or dark chocolate chips.

# CAMILA'S RECIPE FOR ROASTED PORK TENDERLOIN

## Ingredients:

4 Pork Tenderloins (about 4 pounds)  
2 tsp smoked paprika  
2 tsp ground cumin  
1 tsp garlic powder  
1 tsp dried oregano  
1/4 tsp cinnamon (or less if you prefer)  
2 Tbsp extra virgin olive oil  
Kosher salt and freshly ground pepper

## Directions:

In a small bowl, mix the paprika, cumin, garlic powder, oregano and cinnamon.

Preheat oven to 375. Place tenderloins on a foil-lined large baking sheet.

Rub the pork with the olive oil and season with salt and pepper.

Sprinkle the spice mixture all over the tenderloins.

Roast for about 25 minutes, until an instant thermometer inserted into the centers reads 145 degrees.

Transfer to a cutting board, lightly tent with foil and let rest for about 10 minutes before slicing.

Left overs are great in tacos!

# Mrs. Carter's Recipe for Twixster Cookies

## INGREDIENTS:

### COOKIES:

- 1 cup (8 ounces, 2 sticks) butter, softened
- 2/3 cup (5 ounces) granulated sugar
- 3 egg yolks (1.8 - 2 ounces)
- 1 1/2 teaspoons vanilla extract
- 2 1/4 cups (11.25 ounces) flour
- 1/2 teaspoon salt

### CARAMEL + CHOCOLATE:

- 9 ounces soft caramels for about 1 cup melted (see note)
- A tablespoon or so of cream or milk
- 6 ounces semisweet or milk chocolate for drizzling

## DIRECTIONS:

1. In a large bowl with an electric handheld mixer (or in the bowl of a stand mixer), mix the butter and sugar until light and creamy, 1-2 minutes. Add the egg yolks and vanilla and mix until combined, scraping the bowl as needed.
2. Add the flour and salt and mix until it comes together. Once it forms pea-size crumbs, I abandon the mixer and get in there with my hands to mush it together into a uniform ball.
3. Shape the soft dough into small balls. I use my #60 small cookie scoop - about 2 teaspoons of dough or .65 ounces for each cookie. Place the balls close together on a parchment-lined baking sheet. Press a small indentation in each cookie ball - don't make it too wide. I use my thumb and press down - it's OK if the sides crack a bit, just press them together. They'll look like little nests (see the picture below for a visual). Refrigerate for an hour (or longer).
4. Preheat the oven to 375 degrees F. Space the cookies about an inch or so apart on several parchment-lined baking sheets. They'll puff and spread just slightly but not very much. Bake for 10-11 minutes until set and lightly browned on the edges - the longer they bake (without burning, of course) the more like shortbread they'll be in texture (versus being too soft). The centers may puff up while baking, just press them back down lightly after they come out of the oven. Let the cookies cool completely.
5. For the caramel, if using store bought caramels, unwrap and melt the caramels with a tablespoon or so of milk or cream over low heat in the microwave or on the stovetop until creamy and smooth. Homemade caramel can usually be melted over low heat as well without the need for extra cream or milk. Dollop a bit of caramel into the center of each cooled cookie.
6. Let the cookies sit until the caramel cools and sets. Melt the chocolate over low heat in the microwave (or in a double boiler on the stove) and either drizzle chocolate over the cookies or spread a circle of chocolate over each caramel center. Let the chocolate set until hardened (can speed this up by refrigerating the cookies).

## NOTES:

*For the caramels, you'll need about 1 cup of melted caramel (not caramel sauce, it needs to be soft and chewy caramels that have been melted until smooth and creamy). I used [homemade](#) - if doing so, you don't need to add the tablespoon or so of cream or milk when melting. If using store bought (like Kraft brand), use that tablespoon of cream or milk when melting the caramels. UPDATE: several commenters have reported back that Kraft caramels were too firm in these cookies (after melting and using them in the cookie). Others have had good success using Kraft - I think the key is not overheating the caramel when melting. Either way, you may explore other store bought options (Trader Joe's has wonderful soft caramels that may work).*

# Logan's Recipe for Grandma's Cookies

## Ingredients:

1 CUP butter  
1 CUP shortening  
2 CUP brown sugar  
1 CUP sugar  
2 TSP salt  
2 TSP vanilla  
4 eggs beaten  
4 1/2 CUP flour  
2 TSP baking soda  
  
2 CUP walnuts; or nut of choice  
1 bag of chocolate chips

## Directions:

cream butter and shortening. Mix in sugars. Add remaining ingredients except nuts and chocolate chips. Mix well. Add nuts and chocolate chips.

Bake at 350° for 7-8 minutes



# Caleb's Recipe for Chocolate Chip Cookies

## Directions:

1 C. Butter, softened

1 C. Sugar

1 C. Brown sugar

2 eggs

1 t. Vanilla

Mix all in large bowl and then add:

3 C. flour

1 t. baking soda

1/2 t. baking powder

1/2 t. Salt

Mix together and add 2 1/2 C. Chocolate chips

375 degrees for 6 minutes

# Claire's Recipe for Sausage Gravy & Biscuits

## Ingredients:

- 1 (16 ounce) can refrigerated jumbo buttermilk biscuits
- 1 (9.6 ounce) package Jimmy Dean® Original Hearty Pork Sausage Crumbles
- 1/4 cup flour
- 2 1/2 cups milk
- salt and ground black pepper to taste

## Directions:

1. Bake biscuits according to package directions.
2. Meanwhile, cook sausage in large skillet over medium heat 5-6 minutes or until thoroughly heated, stirring frequently.
3. Stir in flour.
4. Gradually add milk; cook until mixture comes to a boil and thickens, stirring constantly.
5. Reduce heat to medium-low; simmer 2 minutes, stirring constantly.
6. Season to taste with salt and pepper.
7. Split biscuits in half. Place 2 halves on each of 8 plates; top with about 1/3 cup gravy.

# Aubrey's Recipe for Chocolate Chip Cookies

## Directions:

cream together:

1 C. butter

1 C. shortening

Add and mix:

1  $\frac{1}{2}$  C sugar

1  $\frac{1}{2}$  C Brown sugar

Add and mix

2 T vanilla

3 eggs

Add and mix

2 +SP baking soda

1  $\frac{1}{2}$  +SP salt

4  $\frac{1}{2}$  C flour

Add and mix

1  $\frac{1}{2}$  C Chocolate chips

bake at 350 degrees for 12-15 min

# MAX'S Recipe for Monster Cookies

These Monster cookies never disappoint and you will find that you need to double the recipe because they go so fast! So chewy and delicious!

## Ingredients:

2 CUPS all-purpose flour  
1/2 tsp baking soda  
1/2 tsp salt  
3/4 cup unsalted butter, melted  
1 cup brown sugar  
1/2 cup white sugar  
1 Tbs vanilla extract  
1 egg  
1 egg yolk  
1 cup semi-sweet chocolate chips  
1 cup milk chocolate chips

## Directions:

1. Preheat oven to 325 degrees. Grease cookie sheets or line with parchment paper.
2. Sift together the flour, baking soda and salt; set aside
3. In a medium bowl or mixer, cream together the melted butter, brown sugar and white sugar until well blended. Beat in the vanilla, egg, and egg yolk until light and creamy. Mix in the sifted ingredients until just blended. Stir in the chocolate chips by hand using a wooden spoon. Drop dough 1/4 cup (usually I do a tad bit more) at a time onto the prepared cookie sheets (usually 5-6 on a sheet, depending on sheet)
4. Bake for 15 to 17 minutes in the preheated oven, or until the edges are lightly toasted. Cool on baking sheets for a few minutes before transferring to wire racks to cool completely. Store in container or Ziplock bags.

# Owen's Recipe for Grandpa's Flank Steak

## Ingredients:

2 TBS Vegetable Oil  
1/3 CUP SOY SAUCE  
2 TBS BROWN SUGAR  
1 TBS Red Wine Vinegar  
1 CLOVE OF GARLIC (or more)  
1/2 TSP Ground Ginger

## Directions:

Marinate flank steak in a container or Ziplock bag for a day or can be frozen with steak. Grill when ready to eat.

# Owen's Recipe for Granola

## Directions:

In a large BOX Mix:

3 CUPS Regular Oats  
1 CUP Slivered Almonds  
1 CUP Raw Pumpkin Seeds  
1 CUP Raw Sunflower Seeds  
1 CUP Chopped Pecans

$\frac{1}{2}$  CUP Brown Sugar  
 $\frac{1}{2}$  CUP Olive Oil  
 $\frac{3}{4}$  CUP Maple Syrup

Mix well & spread on a rimmed cookie sheet.

Bake at 325 for 45 minutes.

Stir after every 15 mins.

# ROCCO'S RECIPE for Pasta alla Carbonara Siciliana

## Ingredients:

$\frac{3}{4}$  lb diced bacon  
1 quart cream  
Nutmeg to taste  
Salt to taste  
Pepper to taste  
2 cloves garlic, finely diced  
1 cup frozen sweet peas  
1 whole large egg, beaten

1 lb spaghetti  
4 whole large eggs, beaten  
 $\frac{1}{2}$  cup Parmigiana Reggiano cheese

## Directions:

In a large skillet or sauce pan, sauté diced bacon until crisp. Remove bacon from pan and drain most of the grease, until it is barely coated. Add cream and simmer on medium-low heat until it begins to thicken. Dust the top of the sauce with nutmeg and black pepper, and salt to taste. Add garlic and simmer on low until pasta is cooked. Temper one egg by adding roughly  $\frac{1}{4}$  teaspoons of the hot sauce to the beaten egg and mixing well. Repeat 4-6 times until egg becomes more milky in color. Add the tempered egg to the sauce. Just before you drain the pasta, add the frozen peas and cooked bacon to the sauce and cook until peas are warmed.

Beat 4 large eggs and add  $\frac{1}{2}$  cup of grated Parmigiana Reggiano cheese. Mix well.

In a large pasta pot, cook 1 lb pasta just until al dente. Drain the pasta but DO NOT RINSE. Place the hot pasta back into the warm pot and pour egg over the pasta, mixing and allowing the hot pasta to cook the egg. Pour cream sauce over the eggy pasta, mix, and enjoy!

# Dane's Recipe for Lasagna

## Ingredients:

- 2 lb. Hamburger
- 1 box lasagna noodles
- 1 lb. Cheddar Cheese
- 1 lb. Mozzarella Cheese
- 1 large container cottage cheese
- 1 can tomato sauce
- 1 small can diced tomatoes
- 1 onion (can use minced onions)
- 1 bell pepper

## Directions:

In large skillet, cook meat, diced onion and diced bell pepper. After cooked, drain grease and add spaghetti sauce. Set aside.

In large casserole dish, put one layer of noodles on bottom. Put 1/2 meat sauce on top. Spread layer of cottage cheese (whole container). Layer with 1/2 of the cheddar cheese and mozzarella cheese. Add one more layer of noodles. Add remaining meat sauce. Layer the rest of the cheddar and mozzarella on top. Cover with tin foil. Bake at 350 for 1 hour. Let stand 10 minutes before serving. Serves 8-10



# Kara's Recipe for Grandma's Mayonnaise Cake

## Ingredients:

2 C Flour  
2 + Soda  
1 C Sugar  
1 C Water  
6 T Cocoa  
1 + Vanilla  
1 C Salad Dressing (mayo)

## Directions:

Mix and bake at 350 degrees