
PUMPKIN SPICE CASHEW CHEESE DIP

{LUNCHBOXBUNCH.COM}

1 can 15 oz PUMPKIN
(UNSWEETENED, PURE)

2 C RAW CASHEWS
(SOAKED AND DRAINED)

1/2 C WATER
(USE SOAKED NUT WATER)

1/4C MAPLE SYRUP
(SWEETEN TO TASTE)

2-3 TBS GRAPSEED OIL
(OLIVE/PUMPKIN SEED OIL)

1/2TSP sea. SALT (TO TASTE)

1/4 C LEMON JUICE
(ORANGE OR TANGERINE)

1 TSP CINNAMON

1 TSP NUTMEG

1/2 TSP CAYENNE

1. SOAK THE RAW CASHEWS OVERNIGHT IN SALTED WATER. DRAIN BUT RESERVE THE WATER FOR USE IN THE DIP.
2. PREHEAT THE OVEN TO 250
3. ADD THE DRAINED CASHEWS, PUMPKIN, MAPLE SYRUP, LEMON JUICE, OIL, SALT AND SPICES TO A FOOD PROCESSOR OR HIGH SPEED BLENDER.
4. ADD THE LATER IN A FEW SPLASHES AT A TIME. ADD MORE IF NEEDED. YOU WANT TO PROCESS THE CHEESE INTO A THICK TEXTURE - A BIT THICKER THAN HUMMUS. PROCESS UNTIL THE DESIRED TEXTURE IS REACHED (AT LEAST 2 MINUTES ON HIGH).
5. DO A TASTE TEST. ADD IN MORE SPICES/SALT/SWEETENER/LEMON JUICE AS YOU SEE FIT. YOU CAN ALSO ADD IN ADDITIONAL FLAVOR CHANGERS LIKE HARISSA FOR SMOKY/SPICY TASTE. OR CRUSHED SAGE FOR A WARM HERBED FLAVOR. OR EXTRA BLACK PEPPER FOR A PEPPERY FLAVOR.
6. WHEN YOUR FLAVOR IS PERFECT, POUR YOUR CHEESE INTO YOUR BAKING/SERVING DISH. SPRINKLE A FEW MODEST SPICES ON TOP. YOU CAN ALSO TOP WITH A FEW PUMPKIN SEEDS AS A NICE GARNISH. THE SEED WILL TOAST UP NICELY IN THE OVEN. SHALLOW DISHES WILL RESULT IN A FIRMER/DRIER END PRODUCT. DEEP DISHES WILL KEEP YOUR SMOOTH CREAMY TEXTURE.
7. FOR A SHALLOW DISH, BAKE AT 250 FOR 50+ MINUTES. FOR THE SEP DISH WHERE YOU ONLY WANT TO WARM THE CENTER AND CRISP THE TOP, YOU ONLY NEED TO BAKE AT 250 FOR 20-30 MINUTES. THE CHEESE DIP WILL DRY OUT THE LONGER YOU BAKE IT
8. SERVE WARM, YOU CAN ALSO CHILL AND FIRM UP IN THE FRIDGE IF YOU'D LIKE A COLD DIP. SERVE WITH VEGGIES, CRACKERS, BREAD CUBES. YOU CAN ALSO DRIZZLE OIL AND/OR MAPLE SYRUP ON THE TOP IF YOU WOULD LIKE.

ASIAGO DIP

rae ellen stewart

7 OZ CAN OF ARTICHOKE HEARTS, DRAINED

1 CUP ASIAGO CHEESE, SHREDDED

8OZ SOUR CREAM

1 TABLESPOON GARLIC

2 CUPS OF MAYONNAISE

SALT & PEPPER TO TASTE

1. COMBINE ALL INGREDIENTS INTO A BOWL AND MIX WELL.
2. WARM UP THE DIP IN TOASTER OVEN AND SERVE WITH VEGETABLES OR CRACKERS.

BAKED KOSHER SALAMI

PRINCESSPINKYGIRL.COM

1 KOSHER SALAMI, ANY SIZE

1 JAR APRICOT PRESERVES (12OZ)

1/2 JAR DIJON MUSTARD (6-8 OZ JAR)

1. SLICE SALAMI ABOUT 1/8 TO 1/4 INCH THICK, BUT NOT ALL THE WAY THROUGH.
2. LEAVE IT INTACT ENOUGH AT THE BOTTOM SO IT WILL HOLD TOGETHER
3. PLACE SALAMI, APRICOT PRESERVES AND DIJON MUSTARD ALL IN A LARGE ZIPLOCK BAG.
4. SHAKE THE BAG SO THE MARINADE COVERS THE ENTIRE SALAMI & LET IT SIT OVERNIGHT IN THE FRIDGE.
5. BAKE AT 350 FOR 30-40 MINUTES AND THEN PLACE UNDER BROILER FOR A FEW MINUTES TO TOAST THE TOP.
6. CUT UP SALAMI AND USE TOOTHPICKS TO SERVE. USE EXTRA MARINADE AS A DIPPING SAUCE.

roasted mushrooms with garlic & thyme

CAKESCOTTAGE.COM

32 even sized open cup mushrooms
4 cloves garlic
1 tsp garlic powder
2 Tbsp thyme fresh
3 Tbs lemon juice
salt and pepper
6 Tbs olive/veg oil
10 Tbsp breadcrumbs, fresh
6 Tbs butter, unsalted

1. LIGHTLY FRY THE MUSHROOMS, CAP-SIDE DOWN, IN HOT OIL FOR 2-3 MINUTES.
2. arrange THE MUSHROOMS IN A 9X13" COOKING DISH (OR WHATEVER RECTANGULAR OVEN-PROOF DISH YOU HAVE ON HAND) WITH THE STALKS FACING UPWARDS.
3. IN A SMALL BOWL, MIX TOGETHER THE BUTTER (MAKE SURE ITS SOFTENED), GARLIC, THYME, LEMON JUICE AND SEASONING.
4. SPOON A LITTLE GARLIC BUTTER ON TO EACH MUSHROOM, THEN LIGHTLY PRESS THE BREADCRUMBS ON TOP.
5. EITHER REFRIGERATE FOR LATER USE OR BAKE IMMEDIATELY IN THE OVEN FOR 15 MINUTES OR GOLDEN AROUND THE MUSHROOM CAP.

VEG-ALL casseroles

mom

2 (16OZ) cans of VEG-ALL, drained
1 cup of mayonnaise
1 can cream of chicken soup
1 can of water chestnuts, sliced
1 can of corn if you're feeling fancy
RITZ cracker crumbs for topping

1. MIX ALL INGREDIENTS AND BAKE IN GREASED CASSEROLE DISH FOR 350 DEGREES FOR 30 MINUTES.
2. TOP WITH CRACKER CRUMBS & BAKE FOR 10 MORE MINUTES.

Praline Sweet Potatoes

mom

4 CUPS MASHED SWEET POTATOES,
drained
1/2 CUP WHITE SUGAR
2 TABLESPOONS VANILLA EXTRACT
4 EGGS, BEATEN
1/2 PINT, HEAVY CREAM
1/4 POUND BUTTER
1 CUP PACKED BROWN SUGAR
1/2 CUP ALL PURPOSE FLOUR
1 1/4 CUPS CHOPPED PECANS

1. BUTTER ONE 2 QUART CASSEROLE DISH. PREHEAT TO 350 DEGREES F.
2. IN A MIXING BOWL, COMBINE THE SWEET POTATOES, SUGAR, VANILLA EXTRACT, EGGS & CREAM. BLEND WELL AND SPREAD EVENLY IN A CASSEROLE DISH.
3. PREPARE THE TOPPING BY COMBINING THE BUTTER, BROWN SUGAR, FLOUR & PECANS. MIX UNTIL CRUMBLY & SPRINKLE OVER SWEET POTATO MIXTURE. BAKE 30 MINUTES IN A PREHEATED OVEN.

CROCKPOT Creamed Corn

DAMNDELICIOUS.COM

3X15.25 OZ WHOLE KERNAL CORN, drained
1 CUP MILK
1 TBS SUGAR
1/4 TSP PEPPER
8 OZ Cream Cheese, cubed
1/2 CUP (1 STICK) BUTTER, UNSALTED

1. PLACE CORN INTO A SLOW COOKER. STIR IN MILK, SUGAR AND PEPPER UNTIL WELL COMBINED. WITHOUT STIRRING, TOP WITH BUTTER AND CREAM CHEESE. COVER AND COOK ON HIGH HEAT FOR 2-3 HOURS.
2. UNCOVER AND STIR UNTIL BUTTER AND CREAM CHEESE ARE WELL COMBINED.
3. COVER AND COOK ON HIGH HEAT FOR AN ADDITIONAL 15 MINUTES.
4. SERVE IMMEDIATELY.

Honey maple roasted carrots

THE CAFE SUCCRE FARINE.COM

4 LBS CARROTS, PEELED AND SLICED ON A LONG ANGLE INTO PIECES APPROXIMATELY 3" LONG

4 TABLESPOON EXTRA-VIRGIN OLIVE OIL

2 TABLESPOON PURE MAPLE SYRUP

4 TABLESPOON HONEY

3 TEASPOONS GROUND CORIANDER

2 TEASPOON SEA SALT

1/2 TEASPOON FRESHLY GROUND BLACK PEPPER

2 TABLESPOONS SESAME SEEDS

2 TABLESPOON FRESH THYME LEAVES

1/2 TABLESPOON THINLY SLICED FRESH CHIVES

1 CUP POMEGRANATE ARILS OR SEEDS

1. PREHEAT OVEN TO 450°F. LIGHTLY OIL A SHEET PAN.
2. PLACE CARROTS ON PREPARED PAN AND DRIZZLE WITH OLIVE OIL, MAPLE SYRUP AND HONEY. SPRINKLE WITH CORIANDER, SEA SALT AND PEPPER. TOSS TO COAT (I LIKE TO USE MY HANDS FOR THIS TO GET THEM WELL COATED, BUT A SPATULA WILL WORK TOO). SPREAD CARROTS OUT ON PAN IN A SINGLE LAYER.
3. ROAST FOR 10 MINUTES, THEN STIR TO REDISTRIBUTE. RETURN TO OVEN AND ROAST FOR ANOTHER 15-20 MINUTES, STIRRING EVERY 5 MINUTES. CARROTS ARE FINISHED WHEN THEY ARE TENDER AND SOME OF THE EDGES ARE CARAMELIZED.
4. SPRINKLE SESAME SEEDS AND HERBS OVER CARROTS AND STIR. TASTE AND SEASON WITH A BIT MORE SEA SALT AND PEPPER, IF NEEDED. TRANSFER TO A SERVING BOWL AND SCATTER WITH THE POMEGRANATE ARILS. SERVE HOT.

WHITE CHOCOLATE PUMPKIN MOUSSE CAKE

ADAPTED FROM PAULA DEEN

2 CUPS CRUSHED GRAHAM CRACKERS

1/4 CUP SUGAR

1/2 CUP (1 STICK) BUTTER, MELTED

FILLING:

6 TABLESPOONS FRESH KEY LIME JUICE

1 1/4 OUNCES (1 ENVELOPE) PACKAGE UNFLAVORED GELATIN

2 1/2 CUPS HEAVY CREAM, DIVIDED

10 (1-OUNCE) SQUARES WHITE CHOCOLATE, CHOPPED

3 (8-OUNCE) PACKAGES CREAM CHEESE, SOFTENED

1 CUP SUGAR

1 1/2 TABLESPOONS LIME ZEST

1 1/2 OUNCES WHITE CHOCOLATE, GRATED OR SHAVED INTO CURLS, FOR GARNISH

2 CUPS WATER

Crust:

1. Mix together the cracker crumbs, sugar, and butter. Press the mixture into the bottom and 1-inch up the sides of a 10-inch springform pan. Set aside.

Filling:

2. In a medium saucepan over medium heat, add the lime juice. Whisk in the gelatin and 1/2 cup of the heavy cream and bring to a simmer. Remove the pan from the heat. Add 10 ounces of white chocolate and stir until smooth. Allow to cool.
3. Using an electric mixer, blend together the cream cheese, sugar and lime zest in a medium bowl, until smooth. Slowly beat in the cooled white chocolate mixture into cream cheese mixture.
4. Using clean, dry beaters, beat the remaining 2-cups heavy cream in a small bowl, until it forms soft peaks. Fold it into the white chocolate mixture and pour into the pie crust. Cover and freeze overnight.
5. Remove from freezer and run a sharp knife around inside of springform pan to help loosen the pie. Release springform ring from the bottom of the pan and transfer the pie to a serving plate. Grate or curl the white chocolate over the top and garnish with candied lime peel. Cut into wedges with a knife that has been dipped into hot water and serve.