

asiago dip

[rae ellen stewart]

7 oz can of artichoke hearts, drained
1 c asiago cheese, shredded
8 oz sour cream
1 tbs garlic
2 c 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.

rustic pesto tartlets

[adapted from lunchboxbunch.com]

3 boxes of phyllo dough shells, frozen
¼ c prepared pesto
6 tbs of dried cranberries
½ c shredded fontina or swiss cheese

1. mix together last three ingredients.
2. place shells in mini muffin tin.
3. bake according to pkg directions.

pumpkin spice cashew cheese dip

[lunchboxbunch.com]

1 can 15 oz pumpkin (unsweetened, pure)
2 c raw cashews (soaked and drained)
½ c water (use soaked nut water)
¼ c maple syrup (sweeten to taste)
2-3 tbs grapeseed oil (olive/pumpkin seed oil)
½ tsp sea salt (to taste)
¼ c lemon juice (orange or tangerine)
1 tsp cinnamon
1 tsp nutmeg
½ tsp cayenne

1. soak the raw cashews overnight in salted water. drain but reserve the water for the dip.
2. preheat the oven to 250°F.
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 water 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°F for 50+ minutes. for the deep dish where you only want to warm the center and crisp the top, you only need to bake at 250°F 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.

dried beef roll-ups

[betty crocker cookbook | mom]

2x8 oz philadelphia cream
cheese, softened (16 oz)
5 oz jar horseradish
little milk
2 jars of dried beef

1. combine all ingredients except the beef into a bowl and mix well.
2. spread mixture on beef slices and roll up.

herbed cheese stuffed mini sweet peppers

[makingthymeforhealth.com]

1.5 lbs mini sweet peppers
12 oz herbed cheese
1 tbs honey

1. preheat the oven to 400°F. line a large baking sheet with parchment paper and set aside.
2. cut all the peppers in half lengthwise and remove any seeds. lay them cut-side-up on the baking sheet. spoon the seasoned goat cheese into the center of each pepper half.
3. lightly drizzle the peppers with honey and sprinkle with salt if desired. you can also garnish with fresh herbs if you like, but it's not necessary. bake for 10 minutes, serve warm.

fig + goat cheese crostini with fried sage leaves

[chowhound]

1 sweet baguette
⅓ c olive oil
kosher salt
20 sage leaves
4 oz goat cheese
⅓ c fig jam

1. heat the oven to 400°F and arrange a rack in the middle. cut the baguette on the bias into about 20 (½ inch thick) slices and place on a baking sheet. using 1 tbs of the olive oil, lightly brush each slice. sprinkle with salt and bake until lightly toasted and crisp, about 8 minutes. let cool.
2. meanwhile, line a plate with paper towels and set aside. heat the remaining olive oil in a small frying pan over medium-low heat. when the oil shimmers, gently place 2 to 3 sage leaves at a time into the hot oil until they darken in color and any bubbling subsides. immediately remove the leaves with tongs or a slotted spoon and transfer to the paper-towel-lined plate. repeat with the remaining sage leaves. set aside.
3. spread 1 tsp of the goat cheese on each crostini, top with a heaping ½ tsp of fig jam and garnish with a fried sage leaf.

make ahead tip

the toasts can be made up to a day ahead and stored at room temperature in an airtight container. the sage can also be prepared a day ahead, loosely wrapped in a paper towel and stored in an airtight container.

cheese straws

[all recipes]

2 c all-purpose flour
2 c shredded sharp
cheddar cheese
¾ c margarine
1 tsp baking powder
¼ tsp cayenne pepper
½ tsp salt
½ c water

1. preheat oven to 400°F (205°C). grease or line a baking sheet with parchment paper.
2. combine the flour, baking powder, cayenne pepper, salt, grated cheese + butter or margarine in a bowl + mix until well combined. add water a little bit at a time to make a very stiff dough.
3. on a lightly floured surface, roll pieces of the dough into just slightly thicker than pencil shaped sticks. cut sticks into 4 to 5 inch lengths. arrange the pieces on the baking sheet.
4. bake at 400°F (205°C) for 5 minutes or until browned.

roasted mushrooms with garlic + thyme

[cakescottage.com]

32 even sized open cap mushrooms
4 cloves garlic
1 tsp garlic powder
2 tbs thyme fresh
3 tbs lemon juice
salt + pepper
6 tbs olive/veg oil
10 tbs 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 breadcrumbs on top.
5. either refrigerate for later use or bake immediately in the oven for 15 minutes or golden around the mushroom cap.

baked kosher salami

[princesspinkygirl.com]

1 kosher salami, any size
1 jar apricot preserves (12 oz)
½ jar dijon mustard (6-8 oz jar)

1. slice salami about ⅛ to ¼ 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 and let it sit overnight in the fridge.
5. bake at 350°F 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.

hot pepper dip

[julias simple southern]

8 oz cream cheese, softened to room temperature
¼ c red pepper jelly
pinch of red pepper flakes (optional)
favorite crackers for serving
2 sprigs rosemary, garnish (optional)

1. place the softened block of cream cheese on a serving plate or platter.
2. add the hot pepper jelly to a microwave safe bowl and microwave on high for 30 seconds.
3. stir the warmed jelly then spoon over the top of the cream cheese.
4. garnish with a pinch of red pepper flakes and rosemary sprigs, if desired.

feta phyllo triangles

[kitchen aid great baking + more]

½ lb feta cheese, drained
+ crumbled
1 pkg (3 oz) cream cheese
½ c cottage cheese
¼ c grated romano cheese
⅓ tsp pepper
dash nutmeg
2 eggs
1 lb frozen prepared phyllo
dough, thawed
1 c (2 sticks) butter or
margarine, melted

1. place feta cheese, cream cheese and cottage cheese in a bowl. attach bowl and flat beater to mixer.
2. turn to speed 4 and beat until fluffy, about 1 minute. stop + scrape the bowl.
3. add romano cheese, pepper + nutmeg. turn to speed 2 + add eggs, one at a time, beating 30 seconds after each addition. increase to speed 4 and beat 15 seconds.
4. place 1 sheet phyllo dough on a flat surface. cover remaining phyllo dough with a slightly damp towel. brush sheet with butter, top with another sheet and brush again with butter. cut lengthwise into strips, about 2 ½ inches wide.
5. place 1 tsp cheese mixture on a bottom corner of the strip. fold over into a triangle shape and continuing to fold like a flag (or a paper football. lykyk.) brush with butter and place on greased baking sheet.
6. repeat with remaining phyllo dough and cheese mixture. work quickly as phyllo dough dries out quickly.
7. bake at 350°F until golden brown, about 15-20 minutes. serve immediately.

stuffed mushrooms

[airfryerfanatics.com]

16 oz mini/baby portobello
mushrooms
1 lb mild ground pork
sausage, cooked/draind
8 oz pkg cream cheese,
softened
2 tbs fresh chopped
parsley
1 garlic clove, crushed
¼ c grated parmesan

1. clean the mushroom and remove the stems. place the stems in a food processor.
2. add in the cooked sausage, cream cheese, parsley, garlic clove and cheese to the processor.
3. blend to make it a finely chopped consistency.
4. spray the air fryer basket or foil with olive oil cooking spray.
5. stuff each mushroom and place on the foil or basket.
6. spray evenly with another coat of cooking spray
7. cook in the air fryer at 390°F for 8 minutes.
8. carefully remove and serve.

fig + goat cheese crostini with fried sage leaves

[chowhound]

1 sweet baguette
⅓ c olive oil
kosher salt
20 sage leaves
4 oz goat cheese
⅓ c fig jam

1. heat the oven to 400°F and arrange a rack in the middle. cut the baguette on the bias into about 20 (½ inch thick) slices and place on a baking sheet. using 1 tbs of olive oil, lightly brush each slice. sprinkle with salt and bake until lightly toasted and crisp, about 8 minutes. let cool.
2. meanwhile, line a plate with paper towels and set aside. heat the remaining olive oil in a small frying pan over medium-low heat. when the oil shimmers, gently place 2 to 3 sage leaves at a time into the hot oil until they darken in color and any bubbling subsides. immediately remove the leaves with tongs or a slotted spoon and transfer to the paper-towel-lined plate. repeat with the remaining sage leaves. set aside.
3. spread 1 tsp of the goat cheese on each crostini, top with a heaping ½ tsp of the fig jam and garnish with a fried sage leaf.

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nutty cheeseball

[recipe box, pam]

1 ½ tbs melted butter
 1 ½ tbs flour blended in
 1 egg, beaten slightly
 1 ½ tbs vinegar
 1 ½ tbs sugar
 1 ½ tbs milk
 8 oz cream cheese,
 softened
 ⅓ c chopped nuts

1. cook all of the ingredients except cream cheese until thickened.
2. combine cream cheese to the thickened mixture in a stand mixer.
3. whip until light + fluffy.
4. add in ⅓ c of nuts into the mixture.
5. refrigerate until hardened.
6. once hardened, shape into a ball and put nuts around the outside of serving platter.

apple butter-glazed cocktail franks

[food network]

2 c apple butter
 1 c chicken stock
 ¼ c bbq sauce
 ¼ c apple juice
 2 tbs pure maple syrup
 or honey
 ½ tsp red pepper flakes
 kosher salt
 1 lb smoked cocktail franks

1. in the bowl of a medium slow cooker (3-quart), combine the apple butter, chicken stock, bbq sauce, apple juice, maple syrup or honey, red pepper flakes and a pinch of salt.
2. whisk to thoroughly combine.
3. add the cocktail franks, stirring to mostly submerge them in the sauce.
4. cover and cook on high until heated through, about 3 hours. serve warm in the sauce.

spicy sweet maple snack mix

[martha stewart]

½ c pure maple syrup
 4 tbs unsalted butter
 1 tbs white vinegar
 1 tbs fresh thyme leaves
 ¾ tsp cayenne pepper
 kosher salt
 3 c rice or corn cereal,
 such as crispix or chex
 2 c mini pretzels
 2 c cheddar crackers or
 goldfish or a combination
 1 c roasted, unsalted
 peanuts
 1 c pepitas

1. preheat oven to 275°F. combine maple syrup, butter, vinegar, thyme, cayenne and 1 tsp salt in a saucepan. bring to a boil, stirring, until butter has melted and mixture is combined. remove from heat.
2. stir together remaining ingredients in a large bowl.
3. drizzle maple mixture over cereal mixture, stirring to evenly coat.
4. spread on a rimmed baking sheet. bake, stirring a few times, until crisp and golden, about 1 hour. let cool completely before serving.
5. the snack mix can be stored in an airtight container at room temperature up to one week.

cured salmon gravlax

[recipetineats.com]

1 tbs white peppercorns
(whole)

1 c fresh dill, roughly
chopped (1 big bunch)

8 oz rock salt

8 oz white sugar

2 lb salmon, sashimi-
grade, bones removed,
skin on

mustard cream sauce

½ c thickened cream

⅓ c dijon mustard (or hot
mustard if you want a kick)

2 tsp mustard powder
salt and pepper

to serve

rye bread slices or other
bread/crackers

lemon wedges

¼ c fresh dill, roughly
chopped (for garnish)

1. crush peppercorns with the side of a knife (or roughly grind using mortar and pestle).
2. combine peppercorns with salt, sugar and dill.
3. place 2 large pieces of cling wrap on a work surface, slightly overlapping. spread half the salt mixture in the shape of the salmon.
4. place salmon on salt, skin side down. top with remaining salt mixture.
5. wrap with cling wrap. place in a large dish. top with something flat (like small cutting board) then 3 x 400g / 14 oz cans ("weights").
6. refrigerate for 12 hours. there will be liquid in the dish. turn salmon over (will be gloopy/wet), then replace weights and return to fridge. after another 12 hours, turn salmon over again, replace weights. after another 12 hours, remove salmon from fridge. 36 hours total for medium cure - perfect gravlax to my taste (see note 2 for description and more curing times).
7. unwrap salmon, scrape off salt then rinse. pat dry. if time permits, return to the fridge for 3 - 12 hours uncovered (dries surface better, let salt "settle" and permeate through flesh more evenly).
8. sprinkle over the ¼ c extra dill for garnish and flavor.
9. slice thinly on an angle, do not cut through skin (i.e. don't eat skin). serve with toasted bread, mustard sauce, extra dill and lemon wedges.

mustard sauce

1. mix ingredients, making sure to season with salt and pepper. it should taste like a creamy mustard - a touch of tartness, but mostly to add moisture to the dish. you can add lemon juice and/or zest if you wish. serve with wedges so people can adjust to their taste.

smoked mozzarella + sun dried tomato spread

[jackie]

1 ball of smoked
mozzarella

8 oz cream cheese

3 oz sun dried tomatoes
(dry)

olive oil

garlic powder

oregano

salt + pepper

1. cut mozzarella to fit into food processor and whip adding in olive oil as needed and transfer to a mixer.
2. add sun dried tomatoes to processor to chop. add to mozzarella in the mixer.
3. add softened cream cheese to mixer and blend.
4. add seasonings to taste.
5. serve with tiny toasts or crackers.

apple butter cheese twists

[pioneer woman website]

1 c shredded sharp cheddar cheese
 ½ c grated parmesan cheese
 17.3 oz package puff pastry sheets, thawed
 1 large egg, lightly beaten
 ¼ c apple butter
 2 tsp chopped fresh thyme

1. preheat the oven to 400°F. line 2 baking sheets with parchment paper.
2. in a medium bowl, combine the cheddar and parmesan cheeses.
3. sprinkle a clean work surface with ¼ c of the cheese blend. place 1 puff pastry sheet over the cheese and sprinkle with another ¼ c of cheese blend. use a rolling pin to press the cheese into the pastry. roll the sheet into a 10x4 inch rectangle. repeat the rolling out process with the second sheet of puff pastry and ½ c of the cheese blend.
4. brush the surface of one puff pastry sheet with egg wash. place the other sheet on one of the prepared baking sheets, brush the surface with the apple butter, maintaining a 1 inch border and sprinkle with the remaining ½ c of the cheese blend and thyme. top with the second sheet, egg wash-side down, pressing the layers gently together. place the assembled sheet in the refrigerator for 30 minutes or the freezer for 15 minutes.
5. transfer the chilled sheet to a cutting board. using a sharp knife or pizza cutter, cut the pastry into ¾ inch wide strips. transfer the strips to the prepared baking sheets, spacing them at least 1 inch apart. pinch the ends to close and twist each end in the opposite direction to create a spiral. if they start to untwist, gently press the ends into the parchment. refrigerate the twists for 30 minutes or freeze them for 15 minutes. brush the chilled twists with more egg wash and bake until golden brown and crisp, 20 to 25 minutes.
6. allow the twists to cool on a wire rack. serve warm or at room temperature.

make ahead tip

freeze assembled, unbaked twists until solid, transfer them to a zip-top freezer bag and store in the freezer for up to 1 month. when you're ready to snack, brush each twist with egg wash and bake!

marinated cheese with salami + pickles

[www.grilledcheesesocial.com]

6 oz havarti cheese diced into bite-sized cubes (i recommend roth original havarti)
 ½ c sun dried tomatoes
 1 c salami diced into bite-sized cubes
 ½ c cornichons
 ½ c castelvetro olives
 2 tbs fresh basil roughly chopped
 1 c garlic expressions (or your go-to italian style vinaigrette)

1. add all ingredients to a medium sized mixing bowl and stir.
2. pour into a mason jar or add to a bowl and cover with plastic wrap and keep in the fridge.
3. serve immediately or let it marinate in the fridge in an airtight container for up to a week.

rustic pesto tart

[adapted from eatingwell.com]

1 lb prepared whole-wheat
pizza dough
¼ c prepared pesto
6 tbs of dried cranberries
½ c shredded fontina
or swiss cheese

1. preheat oven to 400°F. coat a large baking sheet with cooking spray.
2. sprinkle work surface and dough with flour. press dough out and roll, stretch or toss it into a 14 inch circle. place on prepared baking sheet. spread pesto on the dough to within 1/8" of the edge. sprinkle cranberries and cheese evenly over the pesto. fold 1-1.5 inches of the border over the filling all the way around, leaving the center exposed.
3. bake the tart until browned and bubbling, 20 - 25 minutes. cool on the pan for 5 minutes before cutting into 12 pieces

slow cooker nacho cheese sauce

[chat gpt]

32 oz velveeta cheese,
cubed
1 can evaporated milk
1 c milk or heavy cream
1 can diced green chiles
1 can diced tomatoes &
green chiles (rotel)
1 tsp garlic
1 tsp cayenne pepper or
taco seasoning (optional)

1. cut velveeta into cubes and add to slow cooker.
2. stir in evaporated milk, regular milk, and green chiles.
3. cook on low for 2 hours, stirring occasionally.
4. keep warm on low or "keep warm" setting.

slow cooker elote dip

[chat gpt]

2 bags (24 oz) frozen corn
8 oz cream cheese
½ c mayonnaise
½ c sour cream
½ c cotija cheese, feta or
parmesan
juice of 3 limes
1 tsp chili powder
1 tsp garlic powder

1. vadd corn, cream cheese, mayo, sour cream, lime juice, and seasonings to slow cooker.
2. stir well and cook on low for 3 hours or high for 1½ hours.
3. before serving, mix in cheese and stir well.

deviled egg dip

[all recipes]

cooking spray
8 large eggs
½ c mayonnaise
6 oz cream cheese
1 tbs mustard
¼ c pickle relish
2 tsp worcestershire sauce
1 tsp cajun seasoning
3 green onions, thinly sliced, white + green parts separated
paprika for garnish
¼ c olives with pimientos, chopped (optional)

1. preheat the oven to 350°F (180°C). lightly grease a loaf pan with cooking spray. crack eggs into the pan + set the loaf pan inside a 9x13-inch baking dish. add enough water to the baking dish to come up high enough on the loaf pan to be level with the eggs inside.
2. bake eggs in the preheated oven until fully set, 25 to 28 minutes. remove from water bath and let cool for 10 minutes.
3. add eggs to a food processor and process until finely chopped. add mayonnaise, cream cheese, mustard, pickle relish, worcestershire, cajun seasoning and white parts of green onion. reserve green part of green onion for garnish. process until very smooth, 1 to 2 minutes.
4. transfer dip to a bowl, cover and refrigerate for at least 2 hours. top with reserved green onions, sprinkle with paprika and top with chopped olives. serve with crackers or toasted bread.

grandma's deviled eggs

[allrecipes.com]

12 eggs
4 tbs white sugar
¼ tsp salt
¼ tsp onion powder
⅛ tsp garlic powder
⅛ tsp white pepper
2 tbs yellow mustard
1 tbs mayonnaise
1 tbs miracle whip
1 tbs cider vinegar
1 pinch paprika for garnish

1. place eggs in a saucepan in a single layer with enough water to cover by 1 in. cover the saucepan and bring water to a boil over high heat. once water is boiling, remove from the heat and let eggs stand in the hot water for 15 minutes. pour out hot water, then cool eggs under cold running water. peel once cold.
2. dry eggs thoroughly with a paper towels and slice them in half lengthwise. remove yolks and place in a bowl. mash yolks with a fork and stir in sugar, salt, onion powder, garlic powder and white pepper. add mustard, mayonnaise, salad dressing and vinegar one at a time, stirring to incorporate each ingredient before adding the rest.
3. mound a heaping teaspoonful of yolk mixture into the cavity of each egg half and sprinkle with paprika.

spinach salad with homemade dressing

[mom]

½ c sugar
1 tbs lemon juice
½ c oil
¼ c vinegar
1 tbs ketchup
1 tsp salt
spinach, mushrooms,
hardboiled eggs, red
onion, cherry tomatoes,
bacon bits, croutons

1. whisk together all dressing ingredients and add to taste.
2. dress salad right before serving.

make ahead tip

mix all the dressing ingredients together the night before. store in a shaker bottle or a mason jar with a spring shaker to remix right before serving. also, i usually serve the salad toppings salad bar style, since i can't stand onions.

or use the immersion blender to make the dressing. it emulsifies and doesn't separate.

fig + arugula salad

[inspiralized app]

3 c arugula, packed
1 large golden beet,
peeled, bladed, noodles
trimmed
3-4 figs, stems removed,
quartered
1 tbs unsalted sunflower
seeds

for the dressing

2 tbs extra virgin olive oil
1 tbs red wine vinegar
1 tsp honey
½ tsp dijon mustard
1 tsp freshly squeezed
lemon juice
salt + pepper, to taste

1. in a small bowl, whisk together all of the ingredients for the dressing. set aside.
2. in a large mixing bowl, add in the arugula and golden beet noodles. pour in the dressing and toss to combine.
3. set aside in the refrigerator for 10 minutes.
4. remove, add in the figs and sunflower seeds and toss to combine again.

ruby tuesday croutons

[rachelcooks.com]

4 c pumpernickel bread
cubes (approximately
½ inch cubes)
4 tbs (½ stick) unsalted
butter, melted
½ tsp garlic powder
½ tsp salt

1. preheat the oven to 375°F.
2. in a large bowl, combine the bread, garlic. powder and salt. drizzle butter over bread while stirring. stir well until bread is coated by all ingredients and butter is absorbed.
3. spread the bread cubes into an even layer on a sheet pan. don't crowd the pan. bake for 10 minutes, or until crisp. if you're using super fresh bread, they'll take a little longer to become golden brown. if the bread is stale and dry, it may get crispy faster, so keep an eye on it!

seven layer salad

[mom | all recipes]

1 large head iceberg
lettuce, rinsed, dried and
chopped

10 oz package frozen
green peas, thawed

10 oz shredded cheddar
cheese

can of corn

bacon bits

halved cherry tomatoes

dressing

1 ¼ c mayonnaise

¾ c grated parmesan

2 tbs sugar

1. to make the salad place chopped lettuce in a large glass dish or bowl; top with a layer of red onion, peas, shredded cheese, cauliflower and bacon.
2. to make the dressing whisk mayonnaise, parmesan cheese and sugar together in a bowl until smooth.
3. drizzle dressing over salad and refrigerate until chilled.
4. serve and enjoy!

fresh herb, pea + cucumber salad with dijon vinaigrette

[chatgpt]

½ c fresh peas

2 c mixed fresh herbs
(parsley, basil, mint, dill)
roughly chopped

5 oz mixed greens

2 persian cucumbers,
thinly sliced

2 tsp dijon mustard

4 tsp olive oil

2 tbs white vinegar

salt + pepper to taste

1. bring a small pot of salted water to a boil. add the fresh peas and blanch for 1-2 minutes, until bright green and just tender. drain and rinse under cold water to stop the cooking. set aside.
2. in a small bowl, whisk together the dijon mustard, white vinegar and olive oil until emulsified. season with salt + pepper to taste.
3. in a large salad bowl, combine the mixed greens, chopped herbs, sliced cucumbers, scallions and blanched peas.
4. drizzle the dijon vinaigrette over the salad and toss gently until the greens and herbs are evenly coated.
5. serve immediately while the herbs are fresh and vibrant.

easy pumpkin cornbread

[all recipes]

1 c milk
 ¼ c white sugar
 1 tbs butter
 1 c pumpkin puree
 2 c cornmeal
 2 eggs, separated
 ½ tsp salt

1. preheat oven to 375°F (190°C). grease an 8 inch square baking dish.
2. stir milk, sugar and butter together in a saucepan over medium-high heat until butter and sugar melt, 1 to 2 minutes.
3. mix milk mixture and pumpkin puree together in a bowl. add cornmeal into pumpkin mixture ½ c at a time, stirring batter well after each addition. stir egg yolks and salt into batter.
4. wlift your beater or whisk straight up the tip of the peak formed by the egg whites will form sharp peaks. fold egg whites into batter. pour batter into prepared baking dish.
5. bake in the preheated oven until a toothpick inserted into the center of the cornbread comes out clean, about 35 minutes.

garlic, herb + cheese knots

[cuisinart bread machine]

dough

1 c water, room temp
 1½ tbs olive oil
 1 tsp kosher salt
 3 c bread flour (378 g)
 3 c nonfat dry milk powder
 2 tbs potato flakes
 2 tsp yeast, active dry,
 instant or bread machine
 2 tsp garlic powder

seasoning

2 tbs unsalted butter
 3 large garlic cloves, finely
 chopped
 1 tbs fresh mixed herbs
 (oregano, thyme and
 parsley) finely chopped
 ¼ tsp kosher salt

1. put all dough ingredients, in the order listed, into bread pan fitted with kneading paddle. secure bread pan into the bread maker.
2. press the prog button to select the dough program. press start/stop to begin the dough-making process.
3. when the cycle is complete, remove dough and transfer to a lightly floured surface. sprinkle all sides of the dough with garlic powder. line a baking sheet with parchment.
4. divide the dough into 12 equal pieces, cover loosely with plastic wrap. roll each into a 10 inch rope and shape into a knot. transfer to the prepared baking sheet, cover loosely with plastic wrap. rest for approximately 30 minutes. preheat oven to 350°F.
5. while garlic knots are resting, prepare the seasoning. put the butter in a small saucepan set over medium heat. melt the butter and then remove from heat. stir in the chopped garlic, herbs and salt. reserve for the baked knots.
6. bake the knots in the preheated oven for 15-18 minutes, or until lightly browned. remove from the oven and immediately brush with reserved butter/herb mixture. let cool 5-10 minutes before serving.

stuffing muffins

[how to this and that.com]

prepared stuffing
 of your choice
 1 egg per 1 box /
 3 c of prepared stuffing
 olive oil

1. preheat oven to 450°F.
2. grease each muffin tin spot with olive oil.
3. prepare stuffing according to box or your recipe.
4. mix egg into prepared stuffing. scoop into muffin tin.
5. reduce heat to 425°F and bake 15 minutes. serve warm.

stuffing focaccia

[food network]

dough

2 tbs unsalted butter
 4 stalks celery, finely diced
 1 onion, finely diced
 ¼ c fresh sage leaves,
 finely chopped
 2 chicken bouillon cubes,
 crushed (see cook's note)
 coarsely ground black
 pepper
 6 c all-purpose flour
 (see cook's note)
 1¼ oz package active dry
 yeast (2¼ tsp)
 2 tsp sugar
 2 ½ c warm water
 (80 to 85°F)

brine and finish

kosher salt
 nonstick cooking spray, for
 the plastic wrap, optional
 flaky sea salt, for sprinkling
 3 tbs extra-virgin olive oil
 ½ c + 1 tsp extra-virgin
 olive oil
 kosher salt
 1 c fresh parsley leaves,
 finely chopped
 1 lb sweet italian sausage,
 removed from casing

1. for the dough melt the butter in a large skillet over medium heat until foaming but not brown. add the celery and onion and cook, stirring often, until softened but not brown, 12 to 15 minutes. sprinkle with the sage, bouillon cubes and 1 tsp pepper and stir in ¼ c water. cook, stirring often, until the bouillon is dissolved and has coated all the vegetables and the water has evaporated, about 3 minutes. transfer to a plate and let cool to room temperature.
2. meanwhile, whisk the flour, yeast and sugar in the bowl of a stand mixer. using the dough hook on low speed, stir in the warm water and 2 tbs of the olive oil, mixing until the flour is completely moistened. let stand 5 minutes.
3. add 2 tbs kosher salt and knead on medium speed for 5 minutes. (the dough will tighten up, then begin to relax. after 5 minutes, it will be very wet and stick to the bottom of the mixer but not the sides.) with the mixer on low, add the cooled vegetables and the parsley.
4. rub 2 tbs olive oil around the bottom and sides of a large mixing bowl (big enough to hold at least double the volume of the dough). using a scraper or spatula, transfer the dough to the bowl, flipping once to coat completely with oil. cover with a plate and let sit until doubled in size, about 2 hours.
5. meanwhile, heat 1 tsp olive oil in a medium pan over medium-high heat until shimmering. add the sausage and cook, breaking it up with the back of a spoon, until golden and crisp, about 5 minutes. transfer to a plate and let cool to room temperature.
6. pour the remaining ¼ c olive oil into the bottom of an 18x13 inch rimmed baking sheet. use your hands to evenly distribute the oil along the bottom and up the sides. scrape the dough into the baking sheet, flattening it slightly with your hands. flip the dough once and gently stretch it to fit into an even layer in the baking sheet. (the dough may not stretch to the edges at this point. if it starts to pull back, let rest 10 minutes and re-stretch, making sure to pull from the center as well as the edges to get an even thickness.) top evenly with the sausage and use your fingertips to make dimples over the surface of the focaccia, pressing firmly but not so hard you make holes in the dough.
7. for the brine and finish dissolve 1 tsp kosher salt in ¼ c warm water. drizzle over the surface of the focaccia, letting it pool in the dimples. cover with an inverted baking sheet or cover loosely with plastic. wrap that has been lightly sprayed with nonstick cooking spray. let sit in a warm place for 45 minutes to relax and rise again.
8. meanwhile, preheat the oven to 450°F.
9. uncover the dough and sprinkle with flaky sea salt. bake, rotating the baking sheet once halfway through, until the focaccia is deep golden brown on the top and bottom, 30 to 35 minutes. drizzle with the olive oil and let sit for 5 minutes. use a spatula to remove the focaccia to a wire rack to cool completely.

cook's note

you can use bouillon cubes, powder or paste here. the important part is to use the amount of bouillon needed for 2c of water, based on the package directions. cubes often vary in size and powder and paste have different concentrations. when measuring flour, we spoon it into a dry measuring cup and level off excess. (scooping directly from the bag compacts the flour, resulting in dry baked goods.)

put dough into a bowl that will allow it to double in size, cover with a plate and proof dough in the oven by adding glass containers of hot water (150°F) to the other racks in the oven. do not turn the oven on and make sure to change out water during the proofing.

herbed focaccia

[cuisinart bread machine manual]

1 c plus 2 tbs water,
room temperature
2 tbs plus 1 tsp extra virgin
olive oil
2¼ tsp italian herb blend
1½ tsp kosher salt
3 c plus 3 tbs bread flour
1½ tsp yeast, active dry,
instant or bread machine

1. place the crust ingredients, in the order listed, into the bread pan fitted with the kneading paddle and secure in the cuisinart bread maker. press the menu button to select the dough program. press start to mix, knead and rise. for best mixing results, scrape the pan 10 to 15 minutes after the program has started.
2. when cycle is completed, remove dough and transfer to a lightly floured surface. punch down to deflate and let rest 10 minutes before continuing. brush a jelly roll pan with olive oil and sprinkle with cornmeal.
3. after dough has rested, roll out to the appropriate size and place on prepared pan. cover loosely with plastic. wrap and let rise in a warm place until about doubled, about 40 to 50 minutes. preheat oven to 450°f.
4. with oiled fingertips, press indentations into the dough about 1 inch apart and ½ inch deep. drizzle with olive oil. sprinkle evenly with salt, cheese and herbs. place in preheated oven and bake until deep golden and puffed with a crispy crust, about 20 to 25 minutes.
5. do the brine method from other foccacia recipe and top with fresh sage, rosemary and thyme.

veg-all casserole

[mom]

2 cans (16 oz) veg-all,
drained
1 c mayonnaise
1 can cream of chicken
soup
1 can water chestnuts,
sliced
1 can corn
ritz cracker crumbs
for topping

1. mix all ingredients and bake in greased casserole dish for 350°F for 30 minutes.
2. top with cracker crumbs + bake for 10 more minutes.

praline sweet potatoes

[mom]

4 c mashed sweet
potatoes, drained
½ c white sugar
2 tbs vanilla extract
4 eggs, beaten
½ pint, heavy cream
¼ lb butter
1 c packed brown sugar
½ c all purpose flour
1¼ c chopped pecans

1. butter one 2 quart casserole dish. preheat to 350°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.

green bean casserole

[campbell's soup]

2 ⅔ c french's french fried
onions, divided
8 c cooked cut green
beans
2 cans (10.5 oz)
campbell's condensed
cream of mushroom soup
1 c milk
2 tsp soy sauce
¼ tsp ground black
pepper

1. preheat the oven to 350°F (175°C).
2. stir 1½ fried onions, green beans, soup, milk, soy sauce and pepper together in a 3-quart casserole dish.
3. bake in the preheated oven until hot, about 25 minutes.
4. stir casserole; top with remaining 1½ c fried onions. bake 5 minutes more.

honey rosemary carrots

[all recipes]

4 large carrots, peeled and cut diagonally into ¼ inch slices

¼ c water

2 tbs butter

¼ c honey

1 sprig fresh rosemary, leaves stripped

1. bring carrots, water and butter to a boil in a small saucepan; reduce heat to medium and simmer for 10 minutes. add honey and rosemary; continue simmering until carrots are tender, about 5 minutes more.

whole wheat stuffing with pancetta, chestnuts + parmesan

[bon appetit]

1-lb loaf rustic whole wheat bread, cut (with crust) into ½ to ¾ inch cubes (about 10 c)

2 tbs (or more) extra-virgin olive oil

4 oz ¼ inch thick slices pancetta (italian bacon), cut into ¼ inch cubes

7.25- 7.41 oz jar whole steamed chestnuts or vacuum-packed roasted chestnuts,* broken into ½ inch pieces

1 c chopped shallots (about 4 large)

1 tsp minced fresh thyme

½ tsp minced fresh rosemary

3 c low-salt chicken broth

2 large eggs

1 c finely grated parmesan cheese

1. position rack in center of oven and preheat to 375°F. toss bread cubes and 2 tbs oil in large bowl. spread in single layer on large rimmed baking sheet. sprinkle with salt and freshly ground black pepper. bake until bread cubes are golden and slightly crunchy, stirring occasionally, about 15 minutes. cool slightly, then return bread cubes to same large bowl.
2. sauté pancetta in heavy large skillet over medium heat until crisp, adding oil if dry, about 6 minutes. tilting skillet to allow pan drippings to accumulate at one end and using slotted spoon, transfer pancetta to bowl with bread cubes. add chestnuts and shallots to drippings in skillet; sauté until beginning to brown, about 6 minutes. add thyme and rosemary; stir 1 minute. transfer mixture to bowl with bread. do ahead can be made 1 day ahead. cover; chill.
3. preheat oven to 375°F. generously butter 13x9x2 inch glass baking dish. boil 3 c broth in medium saucepan until reduced to 1 ½ c, 6 to 8 minutes. whisk eggs in another large bowl. mix in cheese. gradually whisk in broth. pour broth mixture over chestnut-bread mixture. sprinkle with black pepper and stir well.
4. transfer stuffing to prepared baking dish. cover dish with foil and bake 25 minutes. remove foil and bake uncovered until top is golden brown and slightly crisp around edges, about 20 minutes longer.

parmesan roasted butternut squash

[[epicurious](#)]

¾ c finely grated
parmigiano reggiano
¾ c heavy cream
2.5 lbs butternut squash
3 sage leaves

1. peel and cube a butternut squash.
2. toss the squash with heavy cream, grated parmigiano-reggiano, salt + pepper.
3. spread into a baking dish in an even layer. bake for 30-35 minutes at 400°f.
4. roast until the squash is tender and the top is deeply browned and bubbly, creating a gratin-like crust.
5. if the top isn't nicely browned at 35 minutes, giving it another 5 minutes (or a minute or two under the broiler while keeping a close eye on it) will help develop that irresistible cheesy crust.

slow cooker creamed corn

[[damndelicious.com](#)]

3 x 15.25 oz whole kernel
corn, drained
1 c milk
1 tbs sugar
¼ tsp pepper
8 oz cream cheese, cubed
½ c (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.

roasted mushrooms with garlic + thyme

[[cakescottage.com](#)]

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

1. preheat the oven to 400°f 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 breadcrumbs on top.
5. either refrigerate for later use or bake immediately in the oven for 15 minutes or golden around the mushroom cap.

roasted fall vegetables

[lovegrowswild.com]

1/3 c olive oil
 4 medium carrots, cut into
 1 inch thick pieces
 4 c red new potatoes cut
 into 1 1/2 inch thick pieces
 1 c sweet potatoes, cut
 into 1 1/2 inch thick pieces
 2 tsp black pepper
 1 tsp sea salt
 1 tsp dried oregano
 1 tsp dried thyme
 1 tsp dried basil

1. preheat the oven to 400°f.
2. divide chopped vegetable s onto 2 baking sheets and drizzle with olive oil.
3. sprinkle vegetables with salt, pepper and dried herbs and gently toss to coat.
4. spread vegetables into an even layer on baking sheets and bake at 400°f for 45-50 minutes, flipping halfway through cooking time.

honey maple roasted carrots

[the cafe sucrefarine.com]

4 lbs carrots, peeled +
 sliced on a long angle
 into pieces approximately
 3 inches long
 4 tbs extra virgin olive oil
 2 tbs pure maple syrup
 4 tbs honey
 3 tsp ground coriander
 2 tsp sea salt
 1/2 tsp freshly ground
 black pepper
 2 tbs sesame seeds
 2 tbs fresh thyme
 2 tbs thinly sliced chives
 1 c pomegranate 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 + 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 + pepper, if needed. transfer to a serving bowl and scatter with the pomegranate. serve hot.

slow cooker mashed potatoes

[pinterest]

5 lbs red potatoes
 1 c chicken broth
 3 cloves garlic
 1/2 c butter
 1 1/2 c sour cream
 1 c grated parmesan
 1 tsp salt
 2 tbs oregano

1. wash and cut your potatoes into quarters
2. place in slow cooker with broth, garlic and butter and cook on low 6-8 hours. potatoes should be easily pierced with a fork when done.
3. add sour cream, parmesan, salt and oregano.
4. use a potato masher to mash and blend until well combined and the potatoes are the desired consistency.
5. serve or keep warm in slow cooker until time to serve.

pumpkin stuffed with everything good

[epicurious]

¼ lb stale bread
 ⅓ c heavy cream
 4 slices bacon
 4 pumpkins
 24 garlic cloves
 ¼ c chives or scallions
 1 tbs minced thyme
 ¼ lb gruyere/emmenthaler
 pinch freshly grated
 nutmeg

1. center a rack in the oven and preheat the oven to 350°F. line a baking sheet with a silicone baking mat or parchment, or find a dutch oven with a diameter that's just a tiny bit larger than your pumpkin. if you bake the pumpkin in a casserole, it will keep its shape, but it might stick to the casserole, so you'll have to serve it from the pot—which is an appealingly homey way to serve it. if you bake it on a baking sheet, you can present it freestanding, but maneuvering a heavy stuffed pumpkin with a softened shell isn't so easy. however, since i love the way the unencumbered pumpkin looks in the center of the table, i've always taken my chances with the baked-on-a-sheet method and so far, i've been lucky.
2. using a very sturdy knife—and caution—cut a cap out of the top of the pumpkin (think halloween jack-o-lantern). it's easiest to work your knife around the top of the pumpkin at a 45-degree angle. you want to cut off enough of the top to make it easy for you to work inside the pumpkin. clear away the seeds and strings from the cap and from inside the pumpkin. season the inside of the pumpkin generously with salt + pepper and put it on the baking sheet or in the pot.
3. toss the bread, cheese, garlic, bacon and herbs together in a bowl. season with pepper—you probably have enough salt from the bacon and cheese, but taste to be sure—and pack the mix into the pumpkin. the pumpkin should be well filled—you might have a little too much filling, or you might need to add to it. stir the cream with the nutmeg and some salt + pepper and pour it into the pumpkin. again, you might have too much or too little—you don't want the ingredients to swim in cream, but you do want them nicely moistened. (it's hard to go wrong here.)
4. put the cap in place and bake the pumpkin for about 2 hours—check after 90 minutes—or until everything inside the pumpkin is bubbling and the flesh of the pumpkin is tender enough to be pierced easily with the tip of a knife. because the pumpkin will have exuded liquid, i like to remove the cap during the last 20 minutes or so, so that the liquid can bake away and the top of the stuffing can brown a little.
5. when the pumpkin is ready, carefully, very carefully—it's heavy, hot and wobbly—bring it to the table or transfer it to a platter that you'll bring to the table.

serving

6. you have a choice—you can either spoon out portions of the filling, making sure to get a generous amount of pumpkin into the spoonful, or you can dig into the pumpkin with a big spoon, pull the pumpkin meat into the filling and then mix everything up. i'm a fan of the pull-and-mix option. served in hearty portions followed by a salad, the pumpkin is a perfect cold-weather main course; served in generous spoonfuls, it's just right alongside the thanksgiving turkey.

storing

7. it's really best to eat this as soon as it's ready. however, if you've got leftovers, you can scoop them out of the pumpkin, mix them up, cover + chill them; reheat the next day.

cheesy hashbrown casserole

[all recipes]

2 lb package frozen hash brown potatoes, thawed
2 c shredded cheddar cheese
10.5 oz can condensed cream of chicken soup
8 oz sour cream
¾ c butter, melted, divided
1 tsp salt
¼ tsp ground black pepper
2 c crushed cornflakes

1. gather all ingredients and preheat the oven to 350°F (175°C).
2. combine hash browns, cheddar cheese, condensed soup, sour cream, ½ c melted butter, onion, salt and pepper in a large bowl.
3. transfer mixture to a 3-quart casserole dish.
4. add remaining ¼ c melted butter and cornflakes to a saucepan over medium heat; stir gently until cornflakes are coated in butter.
5. sprinkle cornflake mixture on top of casserole.
6. cover casserole and bake in the preheated oven until hot and top is crispy, about 40 minutes.
7. serve warm and enjoy!

make ahead tip

want it cheesier? add in a can of cheddar cheese soup!

slow cooker cheesy hashbrown casserole

[lilluna.com/slow-cooker-hash-brown-casserole/]

10.75 oz can cream of chicken soup
8 oz sour cream light
16 oz hash brown potatoes shredded and frozen
8 oz sharp cheddar cheese cubed
¼ c onions chopped
¼ tsp black pepper
1 c cornflakes
2 tbs butter melted

1. spray a slow cooker with cooking spray.
2. in a large bowl combine chicken soup, sour cream, hash browns, ham, cheese, onions and black pepper. stir to combine.
3. pour into slow cooker and cook for 2 hours and 30 minutes.
4. in a small bowl, mix together cornflake cereal and butter. toss to combine and pour over casserole in the slow cooker.
5. cover and cook an additional 30 minutes.

slow cooker cheesy hashbrown casserole-v2

[adapted from lilluna.com/slow-cooker-hash-brown-casserole/]

10.75 oz can cream of chicken soup
10.75 oz can cheddar cheese soup*
12 oz sour cream
30 oz hashbrown potatoes shredded, frozen*
8 oz sharp cheddar cheese, cubed
¼ tsp black pepper
dash of hot sauce

1. spray a slow cooker with cooking spray.
2. break up the bag of hashbrowns.
3. in a large bowl combine chicken soup, cheddar cheese soup, sour cream, hashbrowns, cheese and black pepper. stir to combine.
4. pour into slow cooker and cook for 3 hours on high.
5. cover and cook an additional 30 minutes.

sweet potato gratin

[all recipes bookmark]

cooking spray
2 c heavy cream
½ stick unsalted butter
2 cloves garlic, minced
1 tbs fresh parsley
1 tbs fresh thyme leaves
1 tbs minced fresh sage
1 tbs minced fresh rosemary
1 ½ tsp sea salt
¾ tsp ground black pepper
3 lbs sweet potatoes,
peeled thinly sliced
1 ½ c gruyere cheese,
shredded

1. preheat the oven to 400°F. grease a baking dish with cooking spray.
2. combine cream, butter and garlic in a saucepan. bring to a simmer; remove from heat and mix in parsley, thyme, sage, rosemary, salt + pepper.
3. arrange half of the sweet potato slices in the prepared baking dish; cover with ½ of the gruyere cheese. pour cream mixture on top. arrange remaining sweet potato slices over the cream. sprinkle remaining cheese on top,
4. bake in the preheated oven until golden brown and bubbly, about 30 minutes.

pineapple souffle

[mom]

1 stick of butter
½ c sugar
2 eggs
½ c milk
6-7 slices of bread, cubed
15.25 oz chunked/crushed
pineapple with juice

1. cream together butter and sugar.
2. add beaten eggs and milk to creamed mixture. stir in bread cubes.
3. stir in pineapple and spread in 8" pan.
4. bake 30-40 minutes @ 350°F until firm and browned around the edges.

baked creamed corn

[chat gpt]

4 cans corn, drained
4 tbs unsalted butter,
melted
8 oz cream cheese,
softened and cut into
cubes
1 c whole milk
1 tbs sugar
1 tsp salt
fresh ground black pepper

1. preheat the oven to 350°F. lightly grease a 2 qt baking dish.
2. in a large bowl, beat the softened cream cheese until smooth. add the melted butter, milk, sugar and salt. stir until well combined.
3. fold in the drained corn until evenly coated with the cream cheese mixture.
4. pour the corn mixture into the prepared baking dish and spread evenly.
5. cover with foil and bake for 30 minutes. remove the foil and continue baking for 15-20 minutes until hot, bubbly and lightly golden around the edges.
6. stir before serving and adjust seasoning with additional salt + pepper if needed.

honey balsamic glazed baby carrots with garlic + herbs

[chat gpt]

2 lb baby carrots
1 tbs minced garlic
4 tbs butter
2 tbs brown sugar
2 tbs honey
1 tsp italian seasoning
½ tsp salt
1 tbs balsamic vinegar
2 tbs olive oil
salt + pepper to taste

1. preheat oven to 425°F. line a baking dish with parchment paper or lightly grease it.
2. in a small saucepan, melt the butter over medium heat. add the minced garlic and cook for 30-60 seconds, until fragrant.
3. remove from heat and stir in the brown sugar, honey, italian seasoning, salt, balsamic vinegar and olive oil until fragrant.
4. place the baby carrots on the prepared baking sheet. pour the glaze over the carrots and toss until evenly coated. season with additional salt + pepper to taste.
5. roast for 25-35 minutes, stirring halfway through, until the carrots are tender and caramelized around the edges.
6. transfer to a serving dish and spoon any extra glaze from the pan over the top before serving.

spiralized scalloped potatoes with sage + white cheddar

[chat gpt]

10 fresh sage leaves
6 small russet potatoes,
peeled
1 tbs unsalted butter
2 c half + half
1 ¼ c shredded monterey
jack cheese
1 ¼ c shredded white
cheddar cheese
1 tbs all purpose flour
¼ tsp grated nutmeg
salt + pepper to taste

1. preheat the oven to 375°F. lightly grease a 9 x 13 inch baking dish.
2. using a spiralizer, cut the peeled potatoes into long spirals. gently pat the potato spirals dry with paper towels to remove excess moisture.
3. melt the butter in a saucepan over medium heat. add the sage leaves and cook for 1-2 minutes until fragrant and slightly crisp. remove the sage leaves and set aside, leaving the butter in the pan.
4. sprinkle the flour into the butter and whisk for about 1 minute to create a smooth roux. slowly whisk in the half + half and cook until the sauce begins to thicken, about 30-35 minutes.
5. stir in the nutmeg, monterey jack and white cheddar cheeses until smooth, season with salt + pepper to taste.
6. add the spiralized potatoes to the cheese sauce and gently toss until evenly coated.
7. transfer the potato mixture to the prepared baking dish and spread evenly. arrange the reserved sage leaves over the top.
8. cover with foil and bake for 35-40 minutes. remove the foil and continue baking for 15-20 minutes until the potatoes are tender and the top is golden and bubbly.
9. let rest for 10 minutes before serving to allow the sauce to set.

air fryer turkey breast

[dish in the kitchen.com]

1 bone in turkey breast
3 tbs butter room temperature
1 clove garlic, minced
1 tsp salt
1 tsp pepper

1. pat the turkey breast with paper towels to remove any moisture. sprinkle the salt and pepper over the butter. in a small bowl, mix together the butter and garlic. rub the butter mixture all over the turkey.
2. place the turkey into the basket of your air fryer, so the skin side is facing down. set it to 350°F for 20 minutes. flip the turkey breast over and set the air fryer for an additional 20 minutes. after about 15 minutes, start checking the temperature of the turkey breast, you want the internal temperature to be 165°F. if the turkey breast has not reached an internal temperature of 165°F, set it for another 5 to 10 minutes, depending on your air fryer.
3. remove turkey from the air fryer and allow it to rest for 10 minutes before slicing.

baked hawaiian roll turkey sliders

[dish in the kitchen.com]

24 hawaiian rolls
4 c leftover turkey stuffing
16 oz leftover turkey; sliced
2 c cranberry sauce
26 tsp dijon mustard
12 tbs butter
2 tsp worcestershire sauce
4 tsp minced dried onion

1. preheat oven to 350°F.
2. slice the rolls in half while keeping the rolls attached together. place the bottom halves in a 9 x 13 baking dish.
3. spread the leftover stuffing in an even layer over the bottom halves then layer the turkey slices over the stuffing.
4. in a small bowl, mix half of the dijon mustard (1 ½ tsp) into the cranberry sauce.
5. spread the cranberry mustard mixture over the turkey layer.
6. cover the sliders with the hawaiian roll tops.
7. melt butter in a small bowl. mix in remaining dijon mustard, worcestershire sauce and onion flakes into the melted butter.
8. spoon butter mixture over the rolls then scatter poppy seeds over all.
9. bake for 15 minutes or until tops have browned slightly. keep a close eye so they do not brown too much.
10. let cool slightly, separate and serve warm.

slow cooker turkey breast

[all recipes]

1 butterball turkey breast, thawed
1 can whole berry cranberry sauce
1 pack onion soup + dip mix
¼ c orange juice
½ c apple cider
1 tsp poultry seasoning

1. place the turkey in the slow cooker. sprinkle with poultry seasoning. in a bowl, stir together cranberry sauce, onion soup mix, orange juice and apple cider. pour over the turkey.
2. cover and cook on low for 6-7 hours or until the turkey reaches 165°F. let rest before slicing.

for the gravy

1. after the turkey is done, strain through a mesh strainer and pour the juices from the slow cooker into a saucepan. bring to a gentle simmer.
2. in a small bowl, whisk together 2 tbs cornstarch and 2 tbs cold water until smooth.
3. slowly whisk the slurry into the simmering juices until it thickens into a glossy gravy.
4. taste and adjust - add a splash more cider for brightness or if you want a sweeter gravy, or a pinch of salt if needed. if you want to make it more savory, add stock stir in ½-1 c chicken or turkey stock while simmering the juices. this stretches it and balances the sweetness! throw in a sprig of fresh thyme while it's simmering to bring an herbiness to it. it turns into this beautiful sweet and savory cranberry gravy.

jalapeños + cranberry stuffed turkey breast

[food network, jeff mauro]

2-3 lb turkey breast,
skinless and boneless
kosher salt + freshly
ground black pepper
2 tbs dijon mustard
1 c fresh pumpnickel
breadcrumbs, recipe
follows
¼ c (4 tbs) unsalted butter,
melted
2 sprigs fresh sage,
chopped
2 sprigs fresh thyme,
chopped

1. preheat the oven to 400°f. set a wire rack over a baking sheet.
2. lay the turkey breast smooth-side down on a cutting board (remove any skin on the breast prior to this step). slice the breast horizontally, parallel to the cutting board and cut along the length of the breast but not all the way through, then open the breast like a book. place a piece of plastic. wrap over the butterflied breast and, using a meat mallet, lb. to an even thickness of about ½ inch.
3. sprinkle both sides of the turkey with salt and pepper, then spread the dijon on the inside of the breast. let sit at room temperature for 2 hours or refrigerated up to 4 hours to marinate. let come to room temperature, 1 hour.
4. meanwhile, in a small bowl, add the breadcrumbs, melted butter, sage and thyme. mix to combine, then season with salt and pepper to taste.
5. spread about ¾ c of the jalapeño cranberry sauce (save the leftovers for topping!) over the prepared breast, leaving a 1 inch border.
6. sprinkle the breadcrumbs on top of the cranberry sauce, pressing down to adhere. (you want an even layer on top of the cranberry sauce.)
7. roll up the breast along the long side and secure seam side down. tie the breast with butcher's twine in 3 spots across the roll to hold everything in place. sprinkle with salt and pepper, then transfer to the prepared sheet pan.
8. tent with foil and bake until the breast reaches an internal temperature of 160°f, 45 to 60 minutes. remove the foil and bake until the internal temperature reaches 165°f, another 15 minutes. remove from the oven. tent the turkey breast with the foil once more and rest for 10 to 15 minutes. slice and serve.

fresh breadcrumbs

[food network, jeff mauro]

8 slices pumpnickel or
country white bread
3 tbs. extra-virgin olive oil
kosher salt and freshly
ground black pepper

1. preheat the oven to 350°f.
2. tear the bread and add to a food processor. pulse until the desired size crumb. add to a bowl and toss with the olive oil, then season with salt and pepper to taste. spread the crumbs on a sheet pan and bake, stirring the crumbs halfway through, until golden brown, 10 to 15 minutes. let cool.

instant pot pork tenderloin

[www.wellplated.com]

pork & seasoning

- 2 pork tenderloin
- 1 ½ to 2 lbs each*
- 2 tsp garlic powder
- 4 tsp dried rosemary
- 2 tsp dried thyme
- 2 tsp kosher salt
- 1 tsp ground black pepper
- 2 tbs extra virgin olive oil divided

gravy

- 1 ½ cup low sodium chicken broth
- 4 tbs low sodium soy sauce
- 4 tbs honey or pure maple syrup
- 4 tsp dijon mustard
- 4 tbs cornstarch combined with 2 tbs water to create a slurry

1. remove the pork from the refrigerator and let rest at room temperature for 15 minutes.
2. while the pork rests, in a small bowl stir together the garlic powder, rosemary, thyme, salt, and pepper.
3. in a separate bowl, whisk together all of the sauce ingredients but the cornstarch slurry: chicken broth, soy sauce, honey, and dijon.
4. cut away and discard the silver skin from the pork tenderloin. pat it dry with paper towels, then rub with ½ tbs of the olive oil.
5. sprinkle the seasoning mixture all over the outside of the pork.
6. turn the instant pot to sauté. let heat for 1 minute, then add the remaining ½ tbs oil. add the pork and sear on all sides until lightly browned. remove to a plate.
7. pour in the chicken broth mixture. with a wooden spoon, scrape along the bottom of the instant pot to deglaze. keep scraping and make sure there are no stuck-on bits of food to avoid the “burn” warning.
8. return the pork to the instant pot, coiling it to fit as needed. close and seal. cook on high (manual) pressure for 3 minutes.** (do not be tempted to add more time or the pork may be dry.) let naturally release for 12 minutes.
9. test the pork for doneness with an instant read thermometer. pork is considered cooked at 145° f (if you are close, the resting time will carry it over). if needed, lock the lid back in place and continue to cook in the residual heat for 2 to 3 minutes more.
10. remove the pork to a cutting board or serving platter, cover, and let rest for 10 minutes while you prepare the gravy.
11. press “cancel” on the instant pot, then press “sauté.” stir in the cornstarch slurry. let come to a simmer, stirring very often, then press “cancel.” the gravy will continue to thicken with the residual heat. stir it periodically.
12. to serve, cut the pork crosswise into ½-inch slices. top generously with the gravy and enjoy!

slow cooker taco meat

[[chat gpt](#)]

ingredients:

- 3 lbs ground beef
- 3 packets taco seasoning
- 1 can diced tomatoes & green chiles (rotel) optional
- 1 large onion, diced
- 2 cloves garlic, minced

instructions:

1. brown the ground beef in a pan, drain excess fat.
2. add to slow cooker with taco seasoning, rotel, onion, and garlic.
3. stir and cook on low for 4 hours or high for 2 hours

slow cooker chicken marbella

[www.momskitchenhandbook.com]

1 tbs extra-virgin olive oil
 ¼ c red wine vinegar
 ½ c pitted prunes
 ½ c pitted green olives
 ¼ c capers, plus 1 tbs of the brine
 3 bay leaves
 4 large cloves garlic, chopped
 2 tbs dried oregano
 1 tsp kosher salt
 1 tsp ground black pepper
 3 tbs brown sugar
 ½ c white wine
 2 ½ lbs boneless, skinless chicken thighs
 2 tbs chopped fresh parsley

1. into your slow cooker, stir together the olive oil, vinegar, prunes, olives, capers w/brine, bay leaves, garlic, oregano, salt, pepper, brown sugar, and wine. nestle the chicken pieces into the pot. cover and cook until the chicken is very tender, about 4 hours on high and 7 hours on low. if possible, turn the chicken pieces over halfway through and spoon some of the juices over everything. transfer to a shallow bowl and scatter the parsley over the top.
2. serve over farro, rice pilaf, couscous, or paparadelle noodles.

sunny's apple-bourbon ham glaze

[food network | the kitchen]

1 c apple cider
 1 c dark brown sugar, packed
 ½ c bourbon
 2 tsp pumpkin pie spice
 teeny tiny pinch of ground cloves
 3 tbsps unsalted butter
 kosher salt + freshly ground black pepper
 7 - 10 lb precooked spiral ham

1. preheat the oven to 325°F.
2. to make the glaze, add the apple cider, brown sugar, bourbon, pumpkin pie spice and cloves to a large pot. turn the heat to medium high and cook, while stirring, until the liquid reduces and becomes slightly thickened like a glaze, 10 to 15 minutes. add the butter and stir to melt. taste and season with salt + pepper.
3. lay out plenty of aluminum foil to wrap the ham in and create a bed for it. place the ham in the center of the aluminum foil and pull the sides up around it, leaving the top exposed. pour over half the glaze, getting it into the spirals. finish tightly wrapping the ham and place it on a rack in a roasting pan. fill the pan with water, but do not let it touch the bottom of the ham.
4. cook until the internal temperature reaches about 140°F (gauge 15 to 20 minutes per lbs). remember, it is already cooked, so you just need to bring it to temperature without drying it out.
5. remove the ham and raise the oven temperature to 400°F. pull back the aluminum foil (watch out-it's steamy and hot!!). with a brush and the remaining glaze, slather the top of the ham, allowing the glaze to get into any creases of the spiral you see. place back in the oven uncovered but still sitting in the foil and roasting pan, an additional 10 to 15 minutes. remove and rest 10 minutes before serving.

bourbon honey glazed grilled ham

[chat gpt]

10-12 lb bone-in, butt half
smoked ham or ham with
natural juices

½ c bourbon

½ c honey

2 tbs dijon mustard

1. prepare the ham: remove the ham from the refrigerator about 1 hour before grilling to take the chill off. if the ham has a thick rind or skin, trim it away, leaving a layer of fat. score the fat in a diamond pattern about ¼ inch deep.
2. make the glaze: in a small saucepan, combine the bourbon, honey and dijon mustard. bring to a gentle simmer over medium heat and cook for 5-10 minutes, stirring occasionally, until slightly thickened. remove from the heat and set aside.
3. set up the grill: prepare the grill for indirect cooking, heating one side while leaving the other side unlit. aim for a grill temperature of 325°F.
4. grill the ham: place the ham cut-side down on the cooler side of the grill. cover and cook for about 10-15 minutes per pound or until the internal temperature reaches 140°F. since the ham is already smoked and fully cooked, the goal is to warm it through and add flavor.
5. glaze the ham: during the last 30-45 minutes of grilling, brush the ham generously with the bourbon honey glaze every 10-15 minutes, allowing each layer to caramelize before adding the next.
6. rest and serve: remove the ham from the grill and tent loosely with foil. let rest for 15-20 minutes before slicing. serve with any remaining warmed glaze drizzled over the slices.

recipe notes

for extra smoky flavor, add a handful of smoked wood chips (such as apple, cherry or hickory) to the grill while the ham cooks. the bourbon-honey glaze will pick up a lovely caramelized edge without turning the ham into a sticky sugar bomb.

tomato basil sauce for turkey

[mom]

½ c mayonnaise
½ c milk
¼ tsp dried basil
chopped tomato

1. cook mayonnaise, milk and basil over medium heat until it thickens and begins to boil.
2. stir in tomatoes to serve with hot turkey.
3. i usually double to 1 c mayo + 1 c milk.

easy cranberry orange relish

[all recipes]

1 medium navel orange
12 oz fresh cranberries
½ c white sugar
⅛ tsp ground cinnamon

1. grate 2 tsp zest from orange; set aside. peel orange + divide into segments.
2. place segments, zest, cranberries, sugar + cinnamon in a food processor; pulse until finely chopped.
3. transfer to a bowl. cover + refrigerate until flavors have blended, at least 2 hours + up to 3 days.

notes

- if you prefer a sweeter relish, you can increase the sugar to ¾ c
- you can add chopped walnuts or pecans for crunch, if you like.

slow cooker cranberry relish

[pinterest]

½ c brown sugar
½ c white sugar
¼ tsp cinnamon
½ c orange juice
½ c water
12 oz fresh cranberries

1. add all ingredients but the cranberries, stir well.
2. add in cranberries and stir to coat.
3. turn on slow cooker for 3 hours, stirring every hour. then mash the cranberries. continue to heat on high with the lid off for 45 minutes.
4. let cool and transfer to serving dish.

port wine cranberry sauce (instant pot)

[all recipes - bookmark]

1½ lbs of fresh cranberries
1¾ c white sugar
½ c port
1 pinch of salt
1 cinnamon stick

1. combine cranberries, sugar, port and salt into the instant pot. close and seal the lid. select high pressure according to manufacturer's instructions; set timer for 5 minutes. allow 10-15 minutes for pressure to build.
2. release pressure using the natural release method according to instructions, 10-40 minutes. unlock and remove lid. add cinnamon stick and select saute function. cook until sauce thickens, 5 to 10 minutes. remove and discard cinnamon stick.
3. blend sauce with an immersion blender for a smoother consistency. let cool, sauce will naturally thicken.

jalapeño + cranberry sauce

[food network, jeff mauro]

24 oz fresh or frozen
cranberries
2 c granulated sugar
1 jalapeño, minced
(stemmed and deseeded
for less heat)
zest of 1 orange + juice
kosher salt

1. for the jalapeño cranberry sauce combine the cranberries, sugar, jalapeño, orange zest, 1 c water and a pinch of salt in a medium saucepan. bring to a boil, then reduce the heat to a simmer, stirring occasionally. simmer until the cranberries have burst and the sauce has thickened, 20 to 25 minutes. allow to cool slightly.

super easy instant pot apple butter

[thriftyfrugalmom.com]

5.5 lbs apples (whole,
unpeeled and uncored)
2 tbs vanilla
1 c brown sugar
1 tsp ground cloves
4 tsp cinnamon
1/3 c water
allspice to taste
splash of whiskey or
bourbon

1. peel and core apples, then slice into fourths. if the apples are really big, cut them into sixths.
2. add apple slices and remaining ingredients to the insert of your instant pot.
3. put the lid on the instant pot, set vent to sealing, then press the pressure cook button (or manual button on older models) and adjust the time to 15 minutes at high pressure.
4. when timer is finished, let pressure release naturally for 20 minutes. after 20 minutes, turn the dial to the vent position and let remaining steam release. remove lid.
5. blend apple mixture with stick blender or regular blender until smooth. be very careful since it will be quite hot!
6. if apple butter is still pretty runny, press the saute button on the instant pot, then press the minus button and adjust to "less".
7. saute until thickened to desired consistency, making sure that you stir occasionally. you'll want to put the lid on for this since it tends to splatter a bit. alternatively, you can use the slow cook setting instead and simmer that way, it will just take longer.
8. turn off instant pot and allow apple butter to cool.
9. spoon into jars and store in refrigerator for up to 1 week; or freeze for up to a year.

slow cooker instructions

1. add peeled, cored, sliced apples to slow cooker. cook on low for 6 to 8 hours, stirring every couple of hours.
2. blend apples with immersion blender or blender. add all remaining ingredients except for the water. (you only need the water for the instant pot recipe.)
3. cook on low for an additional 5 to 6 hours, stirring occasionally.

cook's notes

this makes a very runny apple butter. ended up cooking it in a slow cooker for about 8 more hours on high. also, slow cook without the lid to help thicken up sauce and keep in mind, apple butter will thicken as it cools.

white chocolate pumpkin mousse cake

[adapted from paula deen]

crust

2 c crushed graham crackers

¼ c sugar

½ c (1 stick) butter, melted

filling

6 tbs apple cider

1¼ oz (1 envelope) pkg unflavored gelatin

2½ c heavy cream, divided

10 (1 oz) squares white chocolate, chopped

3 (8 oz) packages of cream cheese, softened

1 c sugar

¾-1 c pumpkin butter or 1-¼ c pumpkin pie filling

1½ tsp pumpkin pie spice

1½ oz white chocolate, grated or shaved into curls, for garnish

2 c 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

1. in a medium saucepan over medium heat, add the apple cider. whisk in the gelatin and ½ c of the heavy cream and bring to a simmer. remove the pan from the heat. add 10 oz of white chocolate and stir until smooth. allow to cool.
2. using an electric mixer, blend together the cream cheese, sugar and pumpkin pie spice in a medium bowl, until smooth. slowly beat in the cooled white chocolate mixture into cream cheese mixture.
3. using clean, dry beaters, beat the remaining 2 c heavy cream in a small bowl, until it forms soft peaks. fold it into the white chocolate mixture. gently mix in the pumpkin butter/pie filling to create a marbling effect. pour into the pie crust. cover and freeze overnight.
4. 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 to garnish. cut into wedges with a knife that has been dipped into hot water and serve.

gingerbread pumpkin trifle

[food.com]

2 packages (14 oz) gingerbread mix

1 package (5 ⅞ oz) vanilla pudding mix

1 can (30 oz) pumpkin pie filling

½ c packed brown sugar

⅓ tsp ground cardamom or ⅓ tsp ground cinnamon

12 oz container frozen whipped topping

½ c gingersnaps (optional)

1. bake the gingerbread according to the package directions; cool completely.
2. meanwhile, prepare the pudding and set aside to cool.
3. stir the pumpkin pie filling, sugar and cardamom into the pudding.
4. crumble 1 batch of gingerbread into the bottom of a large, pretty bowl.
5. pour ½ of the pudding mixture over the gingerbread, then add a layer of whipped topping.
6. repeat with the remaining gingerbread, pudding and whipped topping.
7. sprinkle of the top with crushed gingersnaps, if desired.
8. refrigerate overnight.

cranberry + vanilla bean sorbet

[adapted from bon appétit, november 2009]

12 oz pkg fresh cranberries
(about 3 c)
2 ½ c water
1 ½ c granulated sugar
½ tsp kosher salt
1 vanilla bean, split
lengthwise
¼ c fresh lemon juice

1. combine cranberries, water, sugar and salt in a large heavy saucepan. scrape in seeds of the vanilla bean. add bean to mixture and bring to a boil over medium heat, stirring until sugar dissolves. reduce heat to low and simmer until cranberries pop and are soft, stirring occasionally, about 10 minutes. cool to room temperature.
2. remove vanilla bean from cranberry mixture. working in batches, puree cranberry mixture in blender. strain into a large bowl; discard solids. stir in lemon juice. refrigerate cranberry mixture until well chilled, at least 4 hours or overnight.
3. transfer to ice cream maker and process according to manufacturer's instructions.

nutmeg maple cream pie

[smitten kitchen]

9 inch pie crust,
either store bought or
homemade
¾ c maple syrup
2 ¼ c heavy cream
4 large egg yolks
1 large egg
¼ tsp kosher salt
¼ tsp freshly grated
nutmeg
1 tsp vanilla extract

1. par-bake pie crust place your pie tin fitted with a rolled out, trimmed and crimped pie dough in the freezer until firm, about 10 to 15 minutes. heat oven to 375°F. dock frozen pie shell with a fork. lightly coat a large square of foil with nonstick spray and press it tightly against the entire pie dough. [i find with a frozen crust and tight foil, you can skip pie weights.] bake 10 to 12 minutes or until the crust is pale but beginning to set. carefully peel off foil, pressing back any parts that have bubbled up and patching any tears with an extra scrap of dough and return to the oven for bake 5 to 10 more minutes until crust is golden brown and lightly crisp. set aside until needed.
2. lower oven temperature to 300°F.
3. prepare filling in a medium saucepan — larger than you think you'll need, because it can bubble over. over medium-high heat, reduce maple syrup to ½ c, which takes about 5 to 7 minutes. whisk in cream and bring back to a simmer, briefly. remove from heat and pour into a medium bowl with a pouring spout, if you have one.
4. in a medium bowl, whisk together yolks and whole egg. whisking constantly, slowly drizzle cream mixture into eggs. strain mixture through a fine-mesh sieve back into the bowl with the pouring spout, if using. stir in salt, nutmeg and vanilla.
5. bake pie pour filling into crust and transfer to a rimmed baking sheet. bake until pie is firm to touch but jiggles slightly when moved, about 1 hour. let cool to room temperature before serving with a sprinkling of powdered sugar, softly whipped cream and a few gratings of nutmeg, if you wish.

do ahead

pie keeps well in the fridge for up to 5 days.

pumpkin eggnog dip

[no idea]

1 ½ c philadelphia
no-bake cheesecake
1 c whipped topping
3 tbs instant vanilla
pudding mix
½ c pumpkin egg nog
1 tsp vanilla extract
optional pinch of nutmeg

1. mix everything together and chill for 30 minutes before serving.
2. serve with holiday cookies, graham crackers or nila wafers.

bourbon chocolate pecan pie

[taste of home]

1 c all purpose flour
1 tbs sugar
½ tsp salt
3 eggs
6 tbs butter
1 c dark brown sugar,
packed
½ c light corn syrup
½ c dark corn syrup
¼ c bourbon
2 tbs butter
½ tsp salt
1 ½ c pecan halves
divided
¾ c 60% cacao,
bittersweet chocolate
baking chips

1. in a small bowl, combine the flour, sugar and salt. cut in butter until mixture resembles coarse crumbs. add water; toss with a fork until mixture forms a ball. flatten into a disk. wrap dough in plastic wrap and refrigerate for 30 minutes or until easy to handle.
2. on a floured surface, roll out dough to fit a 9 in deep dish pie plate. transfer pastry to pie plate; trim to ½ in beyond edge of plate and flute edges.
3. in a large bowl, beat the eggs, brown sugar, corn syrups, bourbon, butter and salt until blended. stir in 1 c pecans and ½ c chocolate chips. pour filling into crust sprinkle with remaining pecans and chips. bake at 325°F for 50-60 minutes or until crust is golden brown and filling is puffed. cool completely on a wire rack.

pumpkin gooey butter cake

[paula deen | food.com]

cake

18 ¼ oz package yellow
cake mix
1 egg
8 tbs butter, melted

filling

8 oz package cream
cheese softened
15 oz can pumpkin
3 eggs
1 tsp vanilla
8 tbs butter, melted
16 oz box
powdered sugar
1 tsp cinnamon
1 tsp nutmeg

cake

1. preheat oven to 350°F.
2. combine all of the cake ingredients and mix well.
3. pat batter into a lightly greased 13x9 inch baking pan with hands into an even layer.

filling

1. in a large bowl, beat the cream cheese and pumpkin until smooth.
2. add the eggs, vanilla and butter. beat together.
3. next, add the powdered sugar, cinnamon and nutmeg. mix well.
4. spread pumpkin mixture over cake batter and bake for 40-50 minutes.
5. make sure not to over bake as the center should be a little gooey.
6. serve with fresh whipped cream or cinnamon-flavored ice cream.

spiced pumpkin gooey butter cake

[food network]

crust

nonstick cooking spray,
15.25 oz box spice cake
mix
2 large eggs
1 tsp vanilla extract
1 ½ sticks unsalted butter,
melted and cooled

filling

8 oz package cream
cheese, at room
temperature
3 large eggs
1 tsp pumpkin pie spice
1 tsp vanilla extract
15 oz can pumpkin puree
4 tbs unsalted butter,
melted and cooled
3 ½ c confectioners' sugar
sweetened whipped
cream, for serving

crust

1. preheat the oven to 350°F. spray a 13x9 inch glass baking dish with cooking spray. combine the cake mix, eggs and vanilla in the bowl of an electric mixer fitted with the paddle attachment. beat on medium speed until smooth, about 1 minute. add the butter and mix just until combined. spread the mixture evenly in the prepared baking dish.

filling

1. beat the cream cheese in a clean mixer bowl with the paddle until light and smooth, scraping the sides occasionally, 1 to 2 minutes. add the eggs, pumpkin pie spice and vanilla and beat until smooth. add the pumpkin and butter and beat until smooth. add the confectioners' sugar and beat on low speed to incorporate and then beat on medium until light and smooth, about 1 minute. pour over the cake layer and smooth the top with a spatula.
2. bake until the edges are puffed and golden brown and the center is just set, about 40 minutes. let cool. cut into squares and serve topped with whipped cream.

lemon pecan slab pie

[food network | trisha yearwood]

nonstick cooking spray
for the baking sheet
2 x 14.1 oz boxes
refrigerated pie crust
(4 crusts total)
2 c firmly packed dark
brown sugar
1 c granulated sugar
4 large eggs
2 sticks (1 c) unsalted
butter, melted
¼ c milk
¼ c all-purpose flour
4 tsp lemon zest +
6 tbs lemon juice
1 tbs vanilla extract
2 c chopped pecans +
3 c pecan halves

1. preheat the oven to 325°F spray a 17x12 inch rimmed baking sheet with nonstick cooking spray.
2. unroll the pie crusts and place them in the prepared baking sheet. line them up so they meet in the center of the baking sheet and overlap a bit. cut the crusts to fit together in a rectangle slightly larger than the baking sheet, pinching the center seams together. crimp the dough around the edges of the baking sheet and cut off any excess dough around the edges. chill while preparing the filling.
3. in a large bowl, whisk together the brown sugar, granulated sugar and eggs until incorporated. stir in the butter, milk, flour, lemon zest and juice, vanilla and 2 c chopped pecans until combined.
4. pour the mixture into the unbaked pie shell. arrange the pecan halves on top of the pie. bake until the crust is golden brown and the filling is set but still a little loose in the center (it will set as it cools), about 50 minutes. serve warm or at room temperature.

brown butter rice krispie treats w/ rosemary + thyme

[nicolebarnes._instagram]

8 oz (2 sticks) salted butter
4 sprigs thyme,
plus more for garnish
2 sprigs rosemary
2x12 oz bags
marshmallows
4 c rice krispies cereal
4 c cornflakes cereal
1 c pecan pieces
flaky salt for garnish

1. in a large pot, melt your butter over medium heat. once melted, add your herbs and continue cooking, being sure to stir constantly, until it begins to foam. keep stirring until milk solids have caramelized and you have a nice browned butter.
2. lower your heat a bit, remove your herbs, add in marshmallows and stir constantly until melted. you can turn off your heat at this point and add in your cereals and pecans. stir to combine. transfer your mixture to a parchment lined 9x9 baking dish. press into an even layer, garnish with some more thyme leaves and flaky sea salt. allow to cool before cutting into squares and serve!

pumpkin water pie

[no idea]

1 unbaked 9 inch pie crust
1 ½ c water
1 c granulated sugar
¼ c all purpose flour
2 tsp pumpkin pie spice
½ tsp cider vinegar
5 tbs cold butter,
cut into small pats

1. prep the oven. preheat oven to 400°F. place the unbaked pie crust on a baking sheet.
2. combine dry ingredients. in a small bowl, whisk together the sugar and flour.
3. assemble the pie. pour the water into the unbaked pie crust. sprinkle the sugar and flour mixture evenly over the water. do not stir.
4. add flavor and butter. drizzle the pumpkin pie spice and cider vinegar over the filling. scatter the pats of cold butter evenly across the surface.
5. place the baking sheet with the pie in the oven. bake at 400°F for 30 minutes. after 30 minutes, reduce the oven temperature to 375°F. if the pie crust edges are browning too quickly, you can cover them with foil. continue baking for another 30 minutes or until the filling is set and the top is golden.
6. the pie will be jiggy when you remove it from the oven, but the custard will set as it cools. allow it to cool completely before chilling it in the fridge for at least 3-4 hours. cut into slices and serve chilled, optionally topped with a dollop of whipped cream.

magic cookie bars

[mom]

½ c butter
1 ½ c graham cracker
crumbs
1 can eagle brand
sweetened condensed
milk
6 oz morsels semisweet or
butterscotch
3 ½ oz flaked coconut
1 c chopped nuts
(optional)

1. preheat oven to 350°F.
2. in a 13x9" pan, melt butter in the oven.
3. sprinkle graham cracker crumbs over the butter and pack down with measuring cup.
4. pour eagle brand over the crumbs.
5. top with remaining ingredients and press down firmly.
6. bake 25-30 minutes until lightly brown.
7. cool thoroughly before cutting. although run a knife around the edges for easier cutting later.
8. store at room temperature.

brandy-aged fruitcake

[baking-sense.com]

1 ½ oz almonds
(½ c coarsely ground)
3 oz walnuts
(1 c chopped)
12 oz dark raisins
(2 ¼ c)
8 oz light raisins
(1 ⅓ c)
3 oz candied orange peel
(⅓ c)
3 oz candied cherries
(⅓ c)
6 oz zante currants (1 c)
1 lemon (grated zest juice)
6 oz brandy (¾ c - plus
more for aging, see note)
7 ½ oz all purpose flour
(1 ½ cups, see note)
1 ½ tsp baking powder
1 tsp cinnamon
½ tsp nutmeg
½ tsp ginger
½ tsp table salt
6 oz unsalted butter
(room temperature)
6 oz brown sugar (¾ c)
4 large eggs (room
temperature)

1. combine 1 ½ oz almonds, 3 oz walnuts, 12 oz dark raisins, 8 oz light raisins, 3 oz candied orange peel, 3 oz candied cherries, 6 oz zante currants, with the zest and juice of 1 lemon. add 6 oz brandy and toss to coat the fruit and nuts with the liquor. cover the bowl and let it sit overnight.
2. preheat the oven to 350 °f. line a 9"x 3" cake pan with a parchment round. (see note)
3. sift together 7 ½ oz all purpose flour, 1 ½ tsp baking powder, 1 tsp cinnamon, ½ tsp nutmeg, ½ tsp ginger and ½ tsp table salt. set aside.
4. in a large mixing bowl, cream 6 oz unsalted butter and 6 oz brown sugar until light and aerated. scrape down the bowl and the beater. add 4 large eggs, two at a time. mix until combined then scrape down the bowl and the beater.
5. with the mixer running on low speed, add the dry ingredients in 3 batches and mix until combined. fold in the soaked fruit and all the liquid.
6. pour the batter into the prepared cake pan and spread it out to an even layer. bake until a toothpick poked in the center of the cake comes out clean, about 55 minutes. as soon as the pan is removed from the oven pour ¼ c of brandy over the top of the cake.
7. cool the cake to room temperature before removing from the pan. wrap the cake in two layers of plastic wrap and set aside at room temperature.
8. once a week for at least 4 weeks, unwrap the cake and generously brush on all sides with more brandy. the cake can be served as is or you can ice and decorate the cake with marzipan and fondant.

creamy cinnamon cheesecake dip (no-bake)

[chat gpt]

ingredients

8 oz soft cream cheese
½ c powdered sugar
½ c whipped topping
1 tsp vanilla extract
1 tsp cinnamon
1 tbs brown sugar

instructions:

1. beat cream cheese, powdered sugar, vanilla, cinnamon, and brown sugar until smooth.
2. fold in the whipped topping for a fluffy texture.
3. chill for 30 minutes before serving.
4. sprinkle with extra cinnamon-sugar before serving.
5. pair it with: churro chips, graham crackers, or apple slices.

mexican chocolate brownies

[chat gpt]

ingredients:

1 box of brownie mix
(any kind you prefer)
ingredients listed on the
brownie mix box (usually
eggs, oil and water)
1 tsp cinnamon
½ tsp chili powder
(optional, for a little kick)
¼ tsp cayenne pepper
(optional, if you want more
heat)
½ c mini chocolate
chips (optional for extra
chocolatey goodness)
a pinch of sea salt (for a
sweet and salty touch)

instructions:

1. preheat your oven according to the instructions on the brownie mix box.
2. mix the brownies: in a large bowl, combine the brownie mix, eggs, oil, and water as directed on the box.
3. add the spices: stir in the cinnamon, chili powder, and cayenne pepper (if you're using them). this will give the brownies that mexican chocolate flavor.
4. add chocolate chips: if you like a little extra chocolate, fold in mini chocolate chips.
5. bake: pour the batter into the prepared pan and bake according to the box instructions (typically around 25-35 minutes, depending on the size of the pan).
6. top with sea salt: once baked and still warm, sprinkle a tiny pinch of sea salt over the top for a sweet-savory contrast.
7. cool and enjoy! let them cool a bit before cutting, and enjoy that perfect mix of chocolate, spice, and a little heat.

impossible coconut pie

[mom]

1 stick of butter
½ c self rising cake flour
or substitute
½ c all-purpose flour
¾ tsp baking powder
pinch of salt (about ⅛ tsp)
1 c flake coconut
2 eggs
1½ tsp vanilla
1 c sugar
2 c milk

1. melt the butter first so that it blends smoothly.
2. put all ingredients in blender for 2 minutes (don't over blend) and pour into 9" ungreased pie pan.
3. bake at 45 minutes at 350°F. it will look jiggly in the center, but sets as it cools.

cranberry candy

[homemadeheather.com]

12 oz fresh cranberries
1 c prosecco
1 c orange juice
2 c powdered sugar

1. add cranberries to a medium bowl. top with prosecco and orange juice, making sure they're fully submerged. let them soak overnight in the refrigerator (or at least 8 hours) to absorb all that delicious flavor.
2. use a slotted spoon or colander to drain the cranberries, saving the juice for later (hello, cranberry mimosas or a simple syrup mixture!).
3. toss the drained cranberries in powdered sugar using a large ziploc bag. shake it like you're on tiktok, making sure each cranberry is evenly coated.
4. spread the coated cranberries in a single layer on a baking sheet lined with parchment paper. bake at 200°F for 5-7 minutes.
5. let the cranberries cool completely on the baking sheet or a wire rack before serving. store in an airtight container on the counter to keep them fresh for a few days.

tips and tricks

- store these candy cranberries in an airtight container on the counter for a couple days. be sure to avoid moisture or they will become sticky and turn pink.
- fresh cranberries give that delightful "pop" when you bite into them. do not attempt to use frozen cranberries, they simply do not work in this recipe.
- not a prosecco fan? try 7-up, sparkling cider, or even cranberry juice for a non-alcoholic version. i used apple cider and that was yummy too.
- do not worry about poking holes into the cranberries to get the flavours to soak in more. i found that this did not help. in fact, you don't really taste the prosecco at all but the orange juice flavour does come through.
- skip the soak if you're in a hurry. rinsing the cranberries in water will do in a pinch, but soaking them adds sweetness and helps the powdered sugar stick better.
- the leftover prosecco-oj soak is liquid gold. use it as a base for cranberry sauce, a sugar syrup, or mix it with dark chocolate and orange zest for a festive dessert drizzle.
- if your cranberries are too cold, the powdered sugar might not adhere as well. let them sit for a few minutes at room temperature before coating.
- double the recipe! these sparkling cranberries are addictive and make the perfect holiday gift. trust me, you'll want extras!

miniature cheesecakes

[mom]

24 cupcake liners
24 vanilla wafers
16 oz cream cheese,
softened
¾ c sugar
2 eggs
1 tbs lemon juice
1 tsp vanilla
21 oz can pie topping
(blueberry, peach or
cherry)
½ c sliced nuts, optional

1. line cupcake pans with liners. place a vanilla wafer in the bottom of each.
2. in a small bowl, beat softened cream cheese, sugar, eggs, lemon juice and vanilla until light and fluffy.
3. fill the liners ¾ full with cheese mixture.
4. bake in preheated 375°F oven for 15-20 minutes.
5. top each with filling and nuts, if using.
6. chill before serving.

magnolia bakery's famous banana pudding trifle

[food network]

14 oz can sweetened condensed milk
1½ c (360 g/12.7 oz) ice-cold water
3.4 oz package instant vanilla pudding mix (preferably jell-o brand)
3 c (720 g/25.5oz) heavy cream
11 oz box nilla wafers
4 to 5 ripe bananas, sliced

1. in a stand mixer with the whisk, beat the condensed milk and water on medium speed until well combined, about 1 minute. add the pudding mix and beat until there are no lumps and the mixture is smooth, about 2 minutes. transfer the mixture to a medium bowl, cover and refrigerate until firm, at least 1 hour or overnight.
2. in a stand mixer with the whisk, whip the heavy cream on medium speed for about 1 minute, until the cream starts to thicken, then increase the speed to medium-high and whip until stiff peaks form. be careful not to over whip.
3. with the mixer running on low speed, add the pudding mixture a spoonful at a time. mix until well blended and no streaks of pudding remain.
4. to assemble, select a trifle bowl or a wide glass bowl with a 4- to 5-quart capacity.
5. saving 4 to 5 cookies for the garnish on top, begin assembly. spread one-quarter of the pudding over the bottom and layer with one-third of the cookies and one-third of the sliced bananas (enough to cover the layer). repeat the layering twice more. end with a final layer of pudding. garnish the top with additional cookies or cookie crumbs.
6. cover tightly with plastic wrap and refrigerate for 4 to 6 hours. cookies should be tender when poked with a knife. this dessert is best served within 12 hours of assembling.

white chocolate key lime mousse cake

[adapted from paula deen]

crust

2 c crushed graham crackers
¼ c sugar
½ c (1 stick) butter, melted

filling

6 tbs fresh lime juice
1¼ oz (1 envelope) pkg unflavored gelatin
2½ c heavy cream, divided
10 (1 oz) squares white chocolate, chopped
3 (8 oz) packages of cream cheese, softened
1 c sugar
1½ tbs lime zest
1½ oz white chocolate, grated or shaved into curls, for garnish
2 c 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

1. in a medium saucepan over medium heat, add the lime juice. whisk in the gelatin and ½ c of the heavy cream and bring to a simmer. remove the pan from the heat. add 10 oz of white chocolate and stir until smooth. allow to cool.
2. 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.
3. using clean, dry beaters, beat the remaining 2 c 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.
4. 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 chocolate over the top to garnish. cut into wedges with a knife that has been dipped into hot water and serve.

lemon bars

[all recipes]

2 ¼ c all purpose flour,
sifted
½ c powdered sugar
1 c butter, melted + cooled
4 large eggs
2 c white sugar
1 tsp baking powder
¼ c all purpose flour
½ tsp salt
¾ c lemon juice
1 tbs lemon zest,
finely grated

1. preheat the oven to 350°F. line a 9x13 baking pan with parchment paper, leaving an overhang for easy removal.
2. stir 2 ¼c flour and powdered sugar together in a medium bowl, blend in cooled melted butter until dough is crumbly but holds together when pressed.
3. press mixture evenly into the prepared pan. bake until golden and set, about 20 minutes.
4. meanwhile, whisk the eggs in a large bowl until pale and frothy. combine white sugar, baking powder, ¼ c flour and salt in a separate bowl. stir sugar mixture into eggs until smooth. whisk in lemon juice and zest until combined.
5. pour filling over hot crust. bake in the preheated oven until center is just set and no longer jiggly, about 20 minutes.
6. cool completely in the pan on a wire rack. use parchment overhang to lift bars from pan before cutting into squares.

pumpkin sangria

[inspired by the painted burro in somerville]

1 bottle of whatever
red wine you prefer.
i use merlot

1 jar of pumpkin butter
(i use trader joe's, but
can be harder to find.
or you can make your
own.)

pumpkin spice to taste

1. mix the wine and butter together. it will be thick, so think about what bottle/pitcher you will be using.
2. add pumpkin spice or sugar to taste.

bourbon apple punch

[food network kitchen]

3 red apples
2 tbs whole cloves
12 c (3 qt) apple cider
750 ml bourbon (3 c)
20 dashes bitters
juice of 4 ½ lemons (¾ c)

1. slice the apples into thin rings and place on a parchment-lined baking sheet. stud each slice with 5-6 whole cloves and then freeze until solid, about 4 hours or overnight.
2. stir together apple cider, bourbon, bitters and lemon juice in a bowl. refrigerate at least 2 hours.
3. add the apple slices to the punch and serve.

maple leaf cocktail

[geoffrey zakarian, the kitchen]

2 oz pear puree
1 oz bourbon, such as
Four Roses
1/4 oz cognac, such as
Remy Martin VS
1/4 oz fresh lime juice
1/4 oz maple syrup
1/4 oz pimento dram
Small yellow or red maple
leaf, washed, for garnish

1. add the pear puree, bourbon, cognac, lime juice, maple syrup and pimento dram to a mixing glass, add ice and shake vigorously in a cocktail shaker. double-strain into a rocks glass over fresh ice, garnish and serve.