

Neighboring Cookbook



Hilltop
COMMUNITY
CHURCH OF CHRIST

Introduction

Mark 12:29-31

“The most important commandment is this: ‘Listen, O Israel! The Lord our God is the one and only Lord. And you must love the Lord your God with all your heart, all your soul, all your mind, and all your strength.’

The second is equally important: ‘Love your neighbor as yourself.’

No other commandment is greater than these.”

At Hilltop we are learning how to love God and love our neighbors better. As we read the Gospels, every time we turn around Jesus is either feeding people or going to someone's home for dinner. Having meals together is a big part of loving others and ministering to people. Walls come down as we sit around the table together. We share in victories and sorrows. We get to know each other and open up when we eat together.

Jesus made it clear that if we love God then we are also loving our neighbors. Loving God and loving our neighbors go hand in hand. So, let's find some creative fun ways to do both! We all love being invited over for dinner. We glorify God when we build up the people around us. When we pray for others God helps us to be aware of how we can encourage and serve our neighbors, our friends, family, co-workers and the people who live near us! Let's continue figuring out how to host and include our neighbors in some fun and delicious dinner parties! We hope this Neighboring Cookbook will inspire you and assist you along the way!

Here is another interesting take on this Neighboring Cookbook. You now know several people who can cook and what they enjoy cooking. Why don't you invite some of these people to your dinner party and ask them to bring a dish and a friend? You need not do all the cooking for your dinner party! Life Groups are encouraged to host parties together. Invite everyone to be involved in the cooking and preparations! Including new comers in the plans and asking them to provide part of the meal helps them feel like a part of the group before they even show up for the party.

This recipe book is made up of contributions from many Hilltoppers. We have recipes that have been passed down through the generations, favorite recipes that our good cooks created and favorite recipes from cook books and online searches. All these recipes are precious gems we receive through sharing life together. Thank you to all who provided recipes!

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Hebrews 13:2

Don't forget to show hospitality to strangers, for some who have done this have entertained angels without realizing it!

Recipe for a Fun Dinner Party

- 1 Cup of Planning:** Send out "save the date" invitations two or three weeks ahead.
- 2 Gallons of Excitement:** Send official invitation 1 week before the party & send reminders.
- 3 Quarts of Preparation:** Ask invitees to bring their favorite dish and/or other items needed for the party. (paper goods, plastic ware, water bottles etc...)
- 4 Boxes of fun:** Ask a couple of people to prepare some games and conversation starters.
- 5 Good friends to help you set up & Clean up:** Bless others by allowing them to help!

Please refer to the first page of each section for good suggestions and page numbers for the recipes

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Appetizers

John 13:34-35

“A new command I give you: Love one another. As I have loved you, so you must love one another. By this everyone will know that you are my disciples, if you love one another.”

Nothing breaks the ice better than a good appetizer! You can even make an entire party of appetizers for the food. Ask everyone to bring their favorite appetizer and you will have more than enough food for the party.

You are very welcome to bring a veggie tray from Ralphs and chips with salsa. They are always party favorites. However, if you are looking for something and someone to spice up your party, check out these amazing appetizers. Invite some of these people to your party and ask them to bring their appetizer. Or try some of these recipes for yourself.

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Artichoke Dip
Submitted by Kerry Clark

1 can artichokes, drained and cut into small pieces

1 cup mayonnaise
1 cup sour cream
½ cup fresh grated parmesan cheese
Chopped jalapenos to taste

Mix all ingredients. Pour in a baking dish sprayed with cooking oil. Bake at 375° for 30 minutes. Serve with tortilla chips

Black Eyed Pea and Corn Salsa
Submitted by Beth Brenton

1 can black eyed peas (drain really well)
1 TB Olive oil
½ yellow onion
½ bell pepper chopped
1 cup corn
1 can diced tomatoes (chop more)
1 clove minced garlic
grated zest and juice of lime
1 TB white vinegar
3 TB chopped cilantro
salt and pepper

Place peas in bowl off to side. Heat olive oil in pan, add onion and bell pepper; sauté until soft, about 4 minutes. Add corn, tomatoes and garlic. Heat up peas in microwave until warm. Add corn mixture to peas along with lime juice and zest, vinegar, and cilantro. Add salt and pepper to taste. Toss to mix. Serve immediately or refrigerate up to 2 days.

Broccoli Tots
Submitted by Terri Ferrell Gittins

Ingredients

1 bunch of broccoli, cut into equal sized florets (around 3-4 cups)
1 cup sharp cheddar cheese, shredded
1/3 cup onion, finely chopped
½ cup breadcrumbs
2 eggs
Salt and pepper

Instructions

Preheat oven to 400 °F.

Pour 1 inch of water into a saucepan, bring to a boil. Place the broccoli into the boiling water, cover, and reduce the heat to medium. Cook the broccoli for 5-6 minutes, or until it can easily be pierced by a fork. Drain the broccoli and set aside to cool slightly.

Lay the broccoli out onto paper towels and cover with more paper towels. Press down firmly on the broccoli to absorb as much moisture as you can. Another method is to put the broccoli in the center of a dish towel and ring out the water. Finely chop the broccoli.

In a large bowl combine all the ingredients and season with salt and pepper. Stir everything together until well mixed. Fill each muffin cup in a mini muffin tin to the top, pushing down on the filling with your spoon so it's nice and compacted.

Bake for 18-20 minutes in pre-heated oven. The top will be starting to golden brown. To easily remove from the pan (without scratching it to death), run a plastic knife around the edges of each tot and they should come out easier.

Yield: 22-24 tots.

California Guacamole with Bacon
Submitted by Beth Brenton

Ingredients:

4 ripe avocados-peeled, pitted, and mashed
4 slices bacon, cooked until crisp, drained and crumbled
1 large tomato, seeded and finely chopped
¼- ½ onion finely chopped
juice of 1 lime
1 clove garlic, minced
2 TB chopped cilantro
½ tsp ground cumin
½ tsp ground cayenne
salt and pepper to taste
1 dash hot pepper sauce to taste (optional)

1. Place avocados in bowl, and stir in bacon, tomatoes, onion, garlic, cilantro, cumin, and cayenne until well blended.
2. Season to taste with salt and pepper. Add hot pepper sauce if desired. Serve immediately.

Guacamole
Submitted by Monica Moreland

2 Avocados halved, peeled and mashed with a fork
1 tomato diced small
3 Green onions chopped small
½ teaspoon garlic salt
2 teaspoon lime or lemon juice

Mix all ingredients. Serve immediately.

Jalapeno Popper Cups
Submitted by Beth Brenton

Tortilla scoops

2 jalapeno peppers, seeded and chopped
4 oz cream cheese, softened
1 TB hot sauce
½ cup shredded cheddar cheese
bacon-cooked and crumbled

Preheat oven to 350°. Place tortilla scoops on baking sheet.
Stir together cream cheese, cheddar cheese, jalapenos, and hot sauce in a bowl. Spoon mixture into Scoops. Sprinkle bacon on top. Bake in preheated oven until golden brown, about 15-20 minutes. Serve warm.

7 Layer Dip
Submitted by Kathy Wetts

Ingredients:

2 cans refried beans
1 pkg taco seasoning mix
1 16 oz. pkg of sour cream
1 16 oz. thick & chunky salsa (drain off excess liquid)
2 cups shredded lettuce
1 pkg shredded cheese (four cheese or your choice)
4 green onions, sliced
2 Tbsp. sliced black olives
(Can also add a layer of guacamole)

Directions:

Mix beans and seasoning mix until blended; spread onto bottom of dish. (Use a shallow dish so guests can get all the ingredients in one dip of a chip) Top with layers of remaining ingredients. Refrigerate several hours or until chilled.

Mexican 7 Layer Dip
Submitted by Monica Moreland

Bottom Layer

1 large Can of refried beans with chiles

2nd Layer 3 mashed avocados & 1 tblsp
of lemon or lime juice mixed in

3rd Layer 1 (8½ oz) carton sour cream
mixed with 1 dry taco seasoning mix

4th layer 2 Diced tomatoes

5th Layer 1 bunch of diced green onions

6th layer 1 can of sliced black olives

7th layer 2 cups of shredded cheese

Serve with tortilla chips.

Spinach Dip
Submitted by Kerry Clark

1 (10 ounce) package frozen chopped
spinach

1 package Knorr vegetable soup mix

1 cup mayonnaise

1½ cup sour cream

1 small onion, chopped (optional)

1 loaf round bread (such as King's
Hawaiian, or Sourdough)

Thaw spinach and squeeze out excess
moisture. Mix all ingredients together.
Serve in hollowed out bread. Use leftover
bread, and veggies for dipping.

Crowd Pleaser Chili Dip
Submitted by Kerry Clark

1 can chili (no beans)

½ onion, chopped

2 cups shredded Mexican cheese

1 block (8 ounces) cream cheese

Spread cream cheese at bottom of pie
plate. Cover layer with chopped onion.
Pour can of chili. Top with cheese. Cover
and melt in microwave for 2 minutes.
Serve with tortilla chips.

Sausage Dip
Submitted by Ginger Burke

Here is a very popular, easy sausage dip:

1 (16 oz) package of cream cheese

1 (16 oz) package of Jimmy Dean pork
sausage

1 can of Rotel

Cook sausage and drain. Add cream
cheese and Rotel (drained). Serve warm
with tortilla chips.

Chili Con Queso Dip
Submitted by Monica Moreland

1 large onion chopped fine

1 can (15 oz) Rotel drained

2 cans (4 oz each) chopped green chilies,
drained

¼ teaspoon garlic powder

1 package (10 oz) sharp cheddar cheese,
grated

½ cup of milk

1 can (7 1/2 oz) hot jalapeno relish
(optional)

In a skillet, saute onions in a small
amount of cooking oil until soft. Add
drained green chiles, Rotel, garlic powder
and jalapeno relish, if desired.

Simmer at low heat for at least ½ hour.
Mixture should be moist but not watery.
Drain excess water. Keep heat low and
add grated cheese about 2 ounces at a
time. Stirring each addition until melted
into the chili mixture. Add milk and mix
well. Serve immediately. Use as a dip or
with warm corn tortillas.

Cheese Roll Ole
Submitted by Monica Moreland

2 packages (8oz each) cream cheese at room temperature
1 cup of sharp cheddar cheese grated
1 small onion finely minced
1 medium avocado mashed
1 cup pecans finely chopped
1 teaspoon garlic powder
1 can (4 oz) of green chilies chopped
Salt to taste
Chili powder or paprika for coating at the end.

Blend cheeses together. Add all other ingredients and mix well. Divide into two or three portions and form each into a roll. Coat with red chili powder or paprika and then chopped pecans.

Mexican Nuts
Submitted by Monica Moreland

¼ Cup of butter
1 Teaspoon Worcestershire sauce
1 Teaspoon ground cumin
1 teaspoon garlic sauce
4 cups walnuts or pecans
¼ cup Parmesan cheese
1 Teaspoon chili powder

Melt butter in a baking 11X17 inch. Stir in sauce and spices then add nuts and toss evenly until coated. Bake at 300 degree F for 15 minutes or until lightly toasted. Sprinkle with cheese and toss lightly. Cool before serving. Yields 4 cups

Quick & Easy Queso
(This is a big hit every time)
Submitted by Monica Moreland

1 small Package of Velveta Cheese
OR
1 large Package of Veleta Cheese
1 Can of Rotel for small package or
2 Cans of Rotel for a large package

Cut the velveta into cubes. Place them in a microwave-safe bowl or into a crock pot. Add the appropriate amount of Rotel.

Microwave Instructions

Cook for three minutes at a time stirring after every three minutes until the Queso is creamy.

Crock pot instructions

Turn the crock pot on high and cook for one hour or until the cheese is completely melted. Stir to mix the Rotel throughout the Queso.

Serve with chopped veggies and tortilla chips.

Salads & Sides

Acts 2:46

They worshiped together at the Temple each day,
met in homes for the Lord's Supper, and shared
their meals with great joy and generosity.

Salads and sides are often very easy to ask guests to bring. Many people ask if they can bring something to a dinner party. You can take a look at this list and invite some of these people to come and bring their side. You may want to try the recipe yourself. Whatever the case, you have some amazing options here.

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Strawberry Salad
Submitted by Beth Brenton

3 3 oz pkg strawberry Jello
1 cup boiling water
1 10 oz package frozen sliced strawberries (partially thawed)
1 15.25 oz can crushed pineapple (drain really well)
3 medium bananas finely diced
½ cup coarsely chopped pecans
1 8 oz carton sour cream

- 1.) in small mixing bowl, add Jello and water. Stir well until completely dissolved.
- 2.) Stir in strawberries, pineapple, bananas, pecans.
- 3.) Grease 8x12 pan and add ½ mixture into dish. Cover and refrigerate for around 1 hour.
- 4.) Cover rest with saran wrap and put on counter until firm.
- 5.) After Jello pan is firm, add sour cream.
- 6.) Spoon rest of mixture on top of sour cream.

Broccoli Salad
Submitted by Kerry Clark

1 head broccoli (about 3 bunches), chopped
10 slices bacon, cooked, crumbled
1 small red onion, chopped fine

Dressing:

1 cup mayonnaise
½ cup sugar
2 tablespoons red wine vinegar
½ teaspoon salt

Mix chopped broccoli with bacon and onion. Combine dressing ingredients until sugar dissolves. Toss with broccoli mixture. Chill at least two hours before serving. Toss again just before serving.

Summer Salad
Submitted by Monica Moreland

2 Cucumbers peeled and sliced & halved
1 small red onion chopped
2 tomatoes chopped
1 Tablespoon apple cider vinegar
½ Cup Italian dressing
Salt and pepper to taste

Combine all ingredients and chill for 1-2 hours before serving.

Artichoke Salad
Submitted by Monica Moreland

¼ cup sun dried tomatoes chopped small
12 green olives chopped small
2 tomatoes cut into small wedges
1 (14 oz) can of artichoke hearts drained and chopped
1 batch of green onions chopped small
1 Cup of chopped celery
3 Cups of cabbage chopped small
1 teaspoon curry powder
½ Cup Mayonnaise or Balsamic Vinaigrette dressing

Chop all ingredients, set the tomatoes aside, lightly mix, put in a serving bowl and chill. Add tomato wedges right before serving

Macaroni Salad
Submitted by Martha Hudson

Ingredients

8 ounces elbow macaroni
1 T pickle relish
½ cup diced celery
1 T sugar
3 hard-cooked eggs, chopped.
½ t salt
3 T chopped pimiento
2 T vinegar
½ cup chopped spiced peaches or mangos
1/3 cup mayonnaise (about)

Directions

Cook macaroni in boiling salted water until tender. Drain. Rinse in cold water and drain well. Chill.

Meanwhile, combine celery, eggs, pimiento, peaches or mangoes and pickle relish. Mix sugar and salt with vinegar and add to celery mixture. Mix in cooked macaroni. Add enough mayonnaise to moisten. Blend thoroughly.
Makes 4 to 6 servings.

Cold Veggie Salad ... Crowd Pleaser!
Submitted by Debbie Shapiro

Ingredients

1 chopped green pepper
1 cup of diced celery
1 cup chopped green onion
1 small can French green beans
Small can of green peas - drain
Small can of Shoe Peg corn-drain (I found this at Ralphs, very small can)

Marinade dressing – marinate overnight

1/3 cup vegetable oil
1/2 cup sugar
1 teaspoon salt
1 teaspoon pepper
1/2 cup white vinegar

Place ingredients in bowl, add marinate, refrigerate overnight.

Spoon Bread Casserole
Submitted by Linda Buttles

Ingredients

1 pkg JIFFY Vegetarian Corn Muffin Mix or 1 pkg JIFFY Corn Muffin Mix
½ cup margarine or butter melted
1 cup (8 ¾ oz) whole kernel corn drained
1 can (8 ¼ oz) cream style corn
1 cup sour cream
2 eggs

Directions

Preheat oven to 375°F. Grease a 1-1/2-quart casserole dish.

Pour margarine or butter and corn into dish. Blend in sour cream. In separate bowl, beat eggs and stir into casserole. Add muffin mix. Blend thoroughly.
Bake 35-40 minutes or until center is firm.

Sande's Hash Brown Casserole
Submitted by Linda Buttles

Ingredients

2 pounds Ore Ida hash brown potatoes thawed and drained
1 stick melted margarine
1 t salt
Pepper to taste
½ cup chopped and sautéed onion
1 can cream of chicken soup
1 cup sour cream
2 cups shredded cheddar cheese

Directions

Mix all ingredients and pour into 9 x 13-inch casserole.

Topping

2 cups corn flake crumbs or potato chips
¼ cup melted margarine
Mix all ingredients and top casserole.

Bake at 350°F for one hour.

**Zucchini, Potato and Scallion
Pancakes With Chived Sour Cream
Submitted by Terri Ferrell Gittins**

Ingredients

1 large potato
¼ cup whole wheat flour*
2 large zucchini
Pepper
Salt
4 T canola or olive oil**
1 bunch scallions
1 cup low-fat sour cream
2 eggs
1 bunch chives

Directions

Clean and scrub, but do not peel, the potato and zucchini. Using a box grater, grate potato and zucchini into a colander and toss with a teaspoon of salt. Let sit for about 10 minutes, then scoop up about a handful into a clean dishcloth. Wring out over the sink. Place dried grated vegetables into a large bowl. Repeat switching to a clean dry dishtowel if need be, until you've dried all the grated vegetables. You want the potato and zucchini to be pretty dry at this point.

Slice the scallions into ¼ inch slices and add to grated veggies in bowl. Add the flour, beaten eggs, and pepper to taste and stir to combine. Add in a few extra dashes of salt if you like.

Chop chives and combine with sour cream in a separate bowl.

Heat 1 tablespoon of oil in non-stick skillet over medium heat. Pick up about a handful of veggie mixture and shape into a ball in your palm. Smoosh it into a cake by flattening it with your other hand and add to skillet.

Repeat until you fill the pan, making sure not to crowd your pancakes. Cook about 3 minutes until the bottoms are golden and the cakes are set being careful not to

burn the bottoms. Then flip them over and continue cooking approximately another 2-3 minutes. Remove to a plate lined with a paper towel. Adding more oil to the pan as needed repeat until all the pancakes are cooked. If not serving immediately these keep very well in a warm oven. Serve topped with dollops of sour cream and chives.

*You can substitute regular flour

**I'd recommend using canola for this

**CORN PUDDING
(My grandma's recipe and a
delicious side dish!)
Submitted by Karisa Bardwell**

1 can whole kernel corn, drained
1 can cream corn
1 (8oz) box of Jiffy corn muffin mix
1 cup (8oz) sour cream
1/2 cup (1 stick) butter, melted
1 cup shredded cheddar cheese

Preheat oven to 350*

Mix together all ingredients. Sprinkle with extra cheese if desired. Bake until golden brown on top, about 40 minutes.

**Spaghetti Supreme
With Mushroom Sauce
Submitted by Martha Hudson**

Ingredients

8 ounces elbow spaghetti
2 t grated onion
½ cup enriched bread crumbs
1 T chopped pimiento
¾ cup grated cheddar cheese
1 T chopped parsley
1 t salt
3 eggs, separated
Dash white pepper
½ t cream of tartar
1 ½ cups hot milk
Mushroom Sauce

Directions

Cook spaghetti in boiling salted water until tender. Drain.

Combine bread crumbs, cheese, salt and pepper. Add hot milk and stir until cheese is melted. Add onion, pimiento and parsley. Mix thoroughly.

Beat egg yolks until thick and lemon colored. Add to milk mixture and stir until well blended. Mix in spaghetti.

Add cream of tartar to egg white and beat until peaks form. Fold egg whites into spaghetti mixture. Turn into lightly greased 8-inch square pan. Place pan in large baking pan and add water to 1 ½-inch depth.

Bake in slow oven (300°F) about 50 minutes or until knife blade inserted in center comes out clean. Serve with Mushroom Sauce. Makes 4 to 6 servings

**Potluck Potato Casserole
(aka Funeral Potatoes)
Submitted by Janet Riley**

Ingredients

2 bags of Simply Potatoes (substitute would be 1 large bag of frozen string hash brown potatoes)
2 cans cream of chicken soup
1 pint of sour cream
1 pint of cottage cheese
Onion Flakes
2 lbs. of sharp cheddar cheese – shredded
2 large carrots, thinly sliced
1 tsp salt
1 ½ stick butter or margarine (melted)
Corn Flakes cereal (approx. 2 cups—to your preference)

Directions

Mix first 5 ingredients plus 1 stick of melted butter in large bowl (use onion flakes to your taste; some like more, some less). Pour into square baking dish.

Crush cornflakes, pour into bowl and add ½ stick melted butter to coat the corn flakes.

Add shredded cheese on top of potato mix and then cover with the corn flakes.

Bake at 350 degrees for 1 hour.

Broccoli Cheddar
Submitted by Brittany Glenn

Ingredients

5 Tbsp unsalted butter (1.5 sticks)
1 small onion, finely chopped
1 clove garlic (Minced)
1/4 cup flour (All Purpose)
2 cups Low-sodium vegetable broth
2 cups fat free half and half
3 cups broccoli florets diced
2 cups large carrots, thinly
3/4 tsp salt
3/4 tsp Pepper
1/2 tsp smoked paprika
1/2 tsp Dry mustard powder
Pinch cayenne pepper
8 oz grated high quality extra-sharp cheddar

Directions

1. In a small saucepan, add 1 tablespoon butter, the diced onion, and sauté over medium heat until the onion is translucent and barely browned, about 4 minutes. Stir intermittently.
2. Add the garlic and cook about 30 seconds, stirring constantly so it doesn't burn. Remove from heat and set pan aside.
3. In a large heavy-bottom pot (I use this Le Creuset Signature Enameled Cast-Iron 6-3/4-Quart Oval French (Dutch) Oven) add 4 tablespoons butter, flour, and cook over medium heat for about 3 to 5 minutes, whisking constantly, until flour is thickened. You are making a roux and it's very important the mixture is thick or soup will never thicken properly later.
4. Slowly add the vegetable stock, whisking constantly.
5. Slowly add the half-and-half, whisking constantly.
6. Allow mixture to simmer over low heat for about 15 to 20 minutes, or until it has reduced and thickened some. Whisk intermittently to re-

incorporate the 'skin' that inevitably forms, this is normal.

7. While mixture is simmering, chop the broccoli and carrots. After simmering 15 to 20 minutes, add the broccoli, carrots, and the onion and garlic you previously set aside.
8. Add the salt, pepper, optional paprika, optional dry mustard powder, and optional cayenne. If you don't have these seasonings on hand, it's okay, but they do add subtle depth of flavor. Stir to combine.
9. Allow soup to simmer over low heat for about 20 to 25 minutes, or until it has reduced and thickened some. Whisk intermittently to re-incorporate the 'skin' that inevitably forms, this is normal.
10. While soup simmers, grate the cheese. It's important to use a high-quality cheese (not the cheapest thing you can find) because the flavor of the soup depends on it. Do not use pre-grated cheese in zip-top bags because that cheese is resistant to melting and won't incorporate well. After simmering about 20 to 25 minutes, add most of the cheese, reserving a small amount for garnishing bowls. Stir in the cheese until melted and incorporated fully, 1 minute.
11. Transfer soup to bowls, garnish with reserved cheese, and serve immediately. Soup will keep airtight for 5 to 7 days in the fridge. Reheat gently in the microwave. I find the soup is less likely to 'break' or separate when reheated in the micro rather than on the stovetop, but do what you think is best. I don't recommend freezing the soup because I feel like the cheese and half-and-half will not do well upon thawing and soup could break, but I haven't actually tried freezing it.

Main Dishes

2 Thessalonians 1:3

Dear brothers and sisters, we can't help but thank God
for you, because your faith is flourishing and
your love for one another is growing.

In this section we have a great variety of recipes, from gourmet to quick and easy.
No need to stress over an amazing meal! Try some of these recipes. Invite others to
try recipes with you! You can't lose at a dinner party with these fabulous recipes!
Enjoy!

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Crockpot Carne Asada
Submitted by Monica Moreland

4-5 Lb pot roast
¼ cup oil
1 large chopped onion
3 cloves Garlic chopped small
½ cup sherry
salt and pepper to taste

Season meat with salt and pepper, then sear in hot oil for 3 minutes on each side. Add onions and garlic and cook until they are wilted. Place everything in the crockpot. Sprinkle the meat with wine. Cook on high in the Crockpot for 2 ½ hours. Serve meat with salsa, slaw and tortillas.

Crockpot Mexican Chicken
Submitted by Monica Moreland

5-6 boneless chicken breasts and/or thighs
1 jar of salsa (your favorite)
1 onion sliced thin
1 red pepper sliced thin
1 package of taco seasoning
1 Teaspoon of garlic powder
1 teaspoon of cumin
Salt and pepper to taste

Place the chicken in the bottom of the crockpot and put all other ingredients on top. Cook for three hours on high. Mix with a fork. Shred the chicken while mixing everything together after cooking. Serve warm or cold. Use the meat for tacos, salads, or burritos. Serve meat with salsa, slaw and tortillas.

Chicken Enchilada Casserole
Submitted by Monica Moreland

12 corn tortillas
2 Cups of grated cheese
3 chicken breasts cooked and chopped
1 Pint of sour cream
1 small can of green chilies
1 onion chopped
1 can Rotel
1 can cream of chicken soup
1 can of your favorite enchilada sauce

Mix chopped chicken, sour cream, green chilies, chopped onion, Rotel and cream of chicken soup in a mixing bowl. In a 11X17 baking pan put a thin layer of chicken and cream mixture, then a layer of tortillas, until all ingredients are used. Bake for 30-40 minutes at 350 degrees until mixture is boiling. Take out of the oven and put the cheese on top – let cheese melt and enchilada casserole sit for 30-minutes before serving.

Saucy Mexican Chicken
Submitted by Kerry Clark

1 pound boneless, skinless chicken breast halves (4 small breasts)
1 jar favorite salsa
1 can (15 ounces) black beans, rinsed
1 cup shredded cheddar cheese

Cook chicken medium-high heat 4 minutes on each side or until browned on both sides. Add salsa and beans. Bring to a boil; cover. Simmer on medium-low heat 5 minutes or until chicken is done. Top with cheese. Remove from heat. Let stand covered 5 minutes or until cheese is melted.

Baked Spaghetti
Submitted by Kerry Clark

7 ounces spaghetti noodles (uncooked)
1 pound ground beef
1 onion finely chopped
1 jar (26 ounces) favorite spaghetti sauce
2 cups water
2 cups shredded mozzarella cheese

Brown beef and onion in stewing pot. Mix in spaghetti sauce and water. Break up noodles into 1-2" pieces and mix into beef mix. Pour all into greased 9X13" casserole dish. Top with shredded cheese. Cover tightly with foil. Bake at 350° for one hour.

Mexican Delight
Submitted by Kerry Clark

2 pounds ground beef
2 small chopped onions
2 cans tomato sauce
2 cans tomato paste
4 tablespoons sugar
2 teaspoons chili powder
4 cloves crushed garlic
1 teaspoon cumin
1 cup cooked white rice

Fritos, sour cream, avocado slices, lettuce, olives, cheese, green onions, tomatoes

In large, heavy skillet brown beef and onions. Drain. Add tomato sauce and paste. Add 6 cans water using tomato paste can. Add sugar, chili powder, garlic, and cumin. Simmer 20 minutes, covered. Add rice; mix well and serve. Use Fritos as a base, layer meat mixture and any of the condiments listed

Also, good when cooked in slow cooker. Combine browned beef/onion mixture and all ingredients. Cook on LOW 4 to 6 hours.

Souvlaki
Yield: 6-8 servings
Submitted by Dale Greenblatt

For the Marinade

1 cup Extra Virgin Olive Oil
3 tbl. Dried Oregano Leaves
2 tbl. Dried Thyme Leaves
1 tbl. Celery Seed
2 tbl. Fresh Lemon Juice
2 tbl. Kosher Salt
1 tbl. Ground Black Pepper

4 lb. Boneless Leg of Lamb, Trimmed and Cut into 2" cubes

or

4 lb. Beef Tenderloin or New York Strip Steak, Cut into 2" cubes

or

4 lb. Boneless Chicken Thighs, Trimmed and Cut into 2" cubes

1. To make the marinade: In a bowl mix the oil, herbs, lemon juice, salt and pepper until evenly mixed.
2. Toss the meat in the marinade until evenly coated and let sit for 30 minutes.
3. Preheat the grill to hot. Thread the meat onto metal skewers, so that each piece touches the one next to it.
4. Grill about 7-10 minutes on each side (depending on the thickness and temperature of the meat) until cooked through to the desired temperature. Serve immediately on or off the skewer.

Orange Chicken Grilled
Submitted by Monica Moreland

Ingredients

1 cup fresh orange juice, divided.
5 tablespoons soy sauce, divided
3 tablespoons brown sugar
2 tablespoons olive oil
6 garlic cloves, pressed
1 tablespoon orange zest
1 1/2 teaspoons kosher salt
2 pounds chicken legs & thighs.
2 teaspoons brown sugar
2 teaspoons cornstarch

How to Make It

Step 1

Preheat grill to 350° to 400° (medium-high) heat. Combine 1/4 cup orange juice, 3 Tbsp. soy sauce, 3 Tbsp. brown sugar, and next 5 ingredients in a shallow dish or large zip-top plastic freezer bag; add chicken. Cover or seal, and chill at least 10 minutes. Remove chicken from marinade, discarding marinade.

Step 2

Grill chicken, covered with grill lid, 10 to 12 minutes on each side or until done. Remove from grill; cover with aluminum foil and let stand 10 minutes.

Grilled Tilapia Tacos
Submitted by Monica Moreland

Prep Time 10 Mins, Cook Time 6 Mins
Yield. Makes 6 servings

Ingredients

1 tablespoon ground chipotle seasoning
1 1/2 teaspoons ground cumin
1/2 teaspoon salt
6 (6-ounce) tilapia fillets
2 tablespoons olive oil
2 tablespoons fresh lime juice
Vegetable cooking spray
12 corn tortillas
Fresh lime wedges

How to Make It

Step 1

Combine first 3 ingredients. Rub seasoning mixture evenly over fillets.

Step 2

Stir together oil, and juice; rub over fillets.

Step 3

Arrange fillets in a grill basket or you can use aluminum foil on your grill coated with cooking spray.

Step 4

Grill over medium-high heat (350° to 400°) 3 minutes on each side or just until fish begins to flake with a fork. Cool slightly.

Step 5

Shred fish. Spoon 2 to 3 tablespoons fish into tortillas, and top with your favorite salsa and slaw.

**Lemongrass and
Double Blanched Garlic Puree**
Submitted by Dale Greenblatt
Yield: ¾ cup

2 oz. Lemongrass, Trimmed and Sliced Thinly
20 ea. Whole Peeled Garlic Cloves, Double Blanched
2 tsp. Ground White Pepper
¼ cup Dark Sesame Oil

1. In the work bowl of a food processor fitted with a metal blade, place the lemongrass and puree until it is finely minced. Scrape down the sides of the bowl as needed.
2. Add the blanched garlic and white pepper and puree until smooth. Scrape down the sides of the bowl as needed.
3. Slowly stream in the oil and puree until fully incorporated. Scrape down the sides of the bowl as needed.

NOTE:

To blanch garlic, place the peeled cloves in a small saucepan and cover generously with cold water. Bring to a boil, uncovered, over high heat. Strain out water and repeat. Place double blanched cloves in a cold-water bath to stop the cooking process. Drain and dry when cool.

Can be made up to three days in advanced and stored, refrigerated, in an airtight container.

Ginger-Teriyaki Glaze
Yield: ½ cup
Submitted by Dale Greenblatt

½ cup Bottled Teriyaki Glaze (not a thin marinade)
1 tbl. Fresh Ginger Root, Peeled and Minced
¼ tsp. Crushed Red Chili Flakes

In a bottle or bowl, shake or stir together ingredients until evenly mixed.

NOTE:

Can be made up to a week in advanced and stored, refrigerated, in an airtight container.

**Grilled Lemongrass and Double
Blanched Garlic Crusted Salmon with a
Ginger-Teriyaki Glaze**

Yield: 4 servings
Submitted by Dale Greenblatt

4 ea. Salmon Fillets (6-8 oz. each)
¾ cup Lemongrass and Double Blanched Garlic Puree (see recipe) to taste
Kosher Salt to taste
Ground White Pepper
½ cup Ginger-Teriyaki Glaze (see recipe)

1. Up to two hours before cooking, evenly coat the salmon fillets on the top (non-skin) side only with the lemongrass puree and refrigerate, if necessary.
2. Season the fillets with salt and white pepper to taste just before cooking.
3. Grill (or broil if you do not have a grill) the salmon on a preheated medium-hot grill for about 3-6 minutes on each side* (depending on the thickness of the fillet), or until marked and just cooked through. Carefully remove with a metal spatula onto a sheet tray, crust side up.
4. Evenly drizzle the ginger-teriyaki glaze over the top of each fillet and briefly place into the broiler until glaze is thick and bubbling, about 30-45 seconds. Watch constantly so that it doesn't burn. Serve immediately with an optional lemon wedge.

NOTE:

Spray the hot grill with Pam or other vegetable oil spray to help prevent sticking.

*For diamond shaped grill markings, place the crusted side ("show side") of the salmon down on the grill at 11:00 on a clock dial and cook, uncovered, until

marked, about 2-3 minutes. With a metal spatula, move the fillets to 2:00 on a clock dial and cook until cross-marked, about 2-3 additional minutes. Flip over only once and repeat the 11:00 to 2:00 marking, until just cooked through.

Layered Enchilada Bake **Submitted by Kathleen Edwards**

Ingredients

1 lb ground beef
1 large onion
2 cups thick salsa
1 can black beans, drained, rinsed
¼ cup Italian dressing
2 T taco seasoning mix (or use chili powder, cumin oregano, garlic powder, salt and black pepper)
6 flour tortillas
1 cup sour cream
8 oz shred Mexican cheese (or cheddar)
Shredded lettuce as desired
Tomatoes, chopped as desired

Directions

Preheat oven to 400°F. Brown meat with onions in a large skillet on medium high heat. Drain. Add salsa, beans, dressing and seasoning mix, mix well.

Arrange 3 of the tortillas in a single layer on bottom of 13 x 9-inch baking dish, cover with layers of half each of the meat mixture, sour cream and cheese. Repeat all layers. Cover with foil.

Bake covered for 30 minutes. Remove foil. Bake an additional 10 minutes or until casserole is heated through and cheese is melted.

Top with shredded lettuce and tomatoes.

Enjoy!

Killer Pasta **Submitted by Kathleen Edwards for** **August James**

Pasta Small bowtie, fusilli, penne (2 hand fulls=healthy portion)

Sauce

Sundried tomatoes in oil, chopped
Garlic, crushed
Fresh ground pepper
Red onion diced small
Fresh basil
Oregano, if desired
Diced chicken (2 breasts=2servings)
Black Olives
Mushrooms

Topping

Pine nuts
Shredded parmesan

Directions

Toss all, cooking while copping, in pan on low heat. Toss frequently. Add extra olive oil if needed while cooking if sauce gets too dry. Add cooked pasta to sauce gradually in a large bowl. Only add as much pasta as needed.

*Use more or less of ingredients depending on how many servings. In all honesty use more of what you like and less of what you don't. It always tastes great! Enjoy

Herbed Goat Cheese

Yield: apx. 8 oz.

Submitted by Dale Greenblatt

- 4 oz. Goat Cheese
- 1/4 cup Ricotta Cheese
- 1 ea. Large Garlic Clove, Minced
- 1 tbl. Thyme, Fresh Chopped
- 1/2 tsp. Kosher Salt
- 1/4 tsp. Ground White Pepper
- 2 tsp. Extra Virgin Olive Oil

1. With an electric mixer fitted with a paddle, or in a medium stainless bowl using a wooden spoon, mix together all of the ingredients until evenly incorporated.
2. If necessary, adjust seasonings with salt, white pepper or garlic to taste. It can be stored, refrigerated, in an air tight container for up to 1 week.

Grilled Spinach and Herbed Goat Cheese Stuffed Chicken Breasts

Yield: 4 servings

Submitted by Dale Greenblatt

- 4 ea. Chicken Breasts, Boneless/Skinless
- 8 ea. Large Fresh Spinach Leaves
- 8 tbl. Herbed Goat Cheese (see recipe)
- to brush Extra Virgin Olive Oil
- to season Kosher Salt
- to season Ground White Pepper

1. Using a sharp knife, carefully butterfly the chicken breasts by slicing them in half lengthwise to the end, but not through it.
2. With the skin, or smooth side facing up, open up the flap and place a large spinach leaf on each half of the breast in a mirrored fashion. Place apx. 2 tbl. of the herbed goat cheese mixture in the center of the bottom half of the breast, leaving at least 1/4-inch border of exposed chicken around the perimeter. Fold the flap back over and seal the ends by firmly pressing the ends together.

3. Using a pastry brush, lightly brush both sides of the chicken with the olive oil and sprinkle the desired amount of salt and pepper to season liberally.

4. On a hot preheated grill sprayed with Pam (or other vegetable oil spray), place the chicken on the grill, skin side down, at 11:00 on a clock dial.

5. Lower heat to medium high and cook for a couple of minutes, uncovered, depending on the thickness of the breast. With a long metal spatula rotate the chicken to 2:00 on a clock dial and cook a couple of minutes longer.

6. Flip the chicken to skin side up and repeat steps 4 and 5 until cooked through.

7. Remove from grill onto a plate or tray and serve immediately or keep warm in a low oven until ready to serve (for up to 15 minutes).

.Breaded Chicken Paillard

Yield: 4 servings

Submitted by Dale Greenblatt

- 4 ea. Chicken Breasts, Skinless and Boneless
- 2 tsp. Kosher Salt
- 2 tsp. White Pepper
- 1/2 cup All Purpose Flour
- 2 ea. Large Eggs, Well Beaten
- 3/4 cup Progresso (or other) Italian Seasoned Bread Crumbs
- to sauté Canola or Vegetable Oil
- 1 ea. Lemon, Sliced (as garnish)

1. Preheat oven to 400 degrees.
2. Carefully pound the chicken breasts, skin (or smooth) side up with the flat side of a meat mallet between two sheets of plastic wrap until it is very thin and doubled in size.
3. Sprinkle the salt and pepper evenly over both sides of the chicken.
4. Place the flour, eggs and bread crumbs on separate plates. Dredge the chicken in the flour so that it is lightly coated over the entire surface

Then dip the breasts in the eggs until evenly coated over the entire surface. Finally, coat the chicken in the bread crumbs until evenly coated over the entire surface.

Heat a large sauté pan over medium high heat and add about 1/8" of oil into the pan.

With long tongs, place the breasts skin (or smooth) side down in pan and let sit for a minute or two or until the bottom is golden.

Turn chicken over and sauté for a couple more minutes until bottom is golden.

Place chicken onto a cookie tray and place into the oven to finish cooking (apx. 5-10 min.). Serve with lemon slices as a garnish

Mexican Chicken Corn Chowder Submitted by Kerry Clark

1 to 1 ½ pounds boneless skinless chicken breasts, cut into 1-inch pieces
½ cup chopped onion
1 to 2 garlic cloves, minced
3 tablespoons butter
1 cup hot water
2 teaspoons chicken bouillon granules
½ to 1 teaspoon ground cumin
2 cups half and half cream
2 cups (8 ounces) shredded Monterey Jack cheese
1 can (14 ¾ ounces) cream-style corn
1 can (4 ounces) chopped green chilies, undrained
¼ to 1 teaspoon hot pepper sauce
1 medium tomato, diced
Minced fresh cilantro, optional

In Dutch oven brown chicken, onion and garlic in butter until chicken is no longer pink. Add the water, bouillon and cumin; bring to a boil. Reduce heat; cover and simmer for 5 minutes.

Stir in cream, cheese, corn, chilies and hot pepper sauce. Cook and stir over low heat until cheese is melted; add tomato. Sprinkle with cilantro if desired. Makes 6-8 servings.

"More" Casserole Submitted by Debi Collins

Ingredients:

1 lb ground beef
1 cup chopped onion
8-12 oz egg noodles
12 oz frozen peas
12 oz frozen corn
8 oz can of mushrooms
8 oz can of water chestnuts (optional)

1 can cream of celery soup
1 ¼ cup of milk
1 Tbsp chili powder
1 Tbsp Worcestershire sauce
2 tsp salt
¼ tsp pepper
¼ tsp garlic powder
4 cups shredded sharp cheddar

Directions:

Preheat oven to 350 degrees. Brown meat and onions. Spoon off the drippings and discard. Cook egg noodles according to package directions then drain and return to pot. Add cooked meat and onions, peas, mushrooms, corn, and water chestnuts and toss well.

In a medium sauce pan heat the soup, milk, and seasonings until bubbly. Slowly add 3 cups of cheese while whisking until melted. Pour the sauce over the other ingredients and stir well. Put in a d 4 quart casserole dish. Cover with foil and bake for 40 minutes. Remove foil and sprinkle with the remaining 1 cup of cheese. Cook 5 more minutes to melt cheese. Remove from oven and let cool slightly before.

Can be prepared ahead and even frozen before the baking step.

Green Chili Egg Casserole
Submitted by Kerry Clark

10 eggs
1 tablespoon flour
¼ teaspoon baking powder
1 stick (1/2 cup) butter, melted
1 pint regular or low-fat cottage cheese
1 pound Monterey Jack cheese,
shredded
1 can (6 ounces) diced green chilies

Heat oven to 375°

Whisk eggs, flour, baking powder and butter together in a large bowl. Stir in cheeses and chilies. Pour into lightly greased 9X13 baking pan. Cover, bake until set, cheese is melted and just beginning to brown, about 35-45 minutes

Chicken Tacos
Submitted by Debbie Hudson

Ingredients

10 corn tortillas
Olive oil
6 ½ oz. can chicken
Combine to taste: tabasco, pepper,
parsley, chili powder, garlic salt and garlic
powder
½ cup chopped onion

Chicken Preparation

1. Sauté onion. Add chicken.
2. As you heat chicken, add spices and breakup meat into small pieces.

Tortilla Preparation

1. Heat oil over medium flame.
2. Put tortillas in oil. Bend with tongs into shell shape.
3. Heat each side until crispy.
Remove and drain on paper towel.
4. Repeat.

Serve with beans, salsa, shredded lettuce, olives, cheese, tomatoes, green onion, our cream and rice.

**Baked Salmon and
Shell Macaroni au Gratin**
Submitted by Martha Hudson

Ingredients

1 one-pound can salmon
3 ½ cups milk
1 cup butter or margarine
2 T grated onion
½ cup enriched flour
¼ cup chopped pimiento
1 T salt
8 ounces shell macaroni
¼ t pepper
½ cup grated sharp cheese
¼ t paprika

Directions

1. Drain salmon and reserve liquid. Remove skin and any bones from salmon. Flake. Melt butter in large saucepan.
2. Blend in flour, salt, pepper and paprika.
3. Add milk gradually stirring constantly; cook until thickened.
4. Add onion and pimento.
5. Cook macaroni in boiling, salted water until tender. Drain.
6. Add macaroni, salmon and liquid to sauce.
7. Turn into greased 2-quart casserole. Top with cheese.
8. Bake in moderate oven (375°F) 20 minutes or until cheese is melted.

**Casserole with Ham
Macaroni and Broccoli
Submitted by Martha Hudson**

Ingredients

3 T butter or margarine
8 ounces elbow macaroni
¼ cup enriched flour
6 ounces cooked ham, cubed
½ t salt
1 package frozen broccoli spears
cooked and cut in 1-inch pieces
Dash white pepper
1 T grated onion
Grated Parmesan cheese
3 cups milk
2/3 cups grated American or Cheddar
Cheese

Melt butter or margarine in large saucepan. Blend in flour, salt, pepper, dry mustard and onion. Gradually add milk, stirring constantly and cook until sauce is thickened. Remove from heat and blend in cheese, stirring until cheese is melted.

Meanwhile, cook macaroni in boiling, salted water until tender. Drain. Add ham, broccoli and macaroni to cheese sauce. Turn mixture into lightly greased 2-quart casserole. Sprinkle top with Parmesan cheese. Bake in moderate oven (375°F) about 20 minutes or until sauce is bubbly and cheese is melted.

Makes 4 to 6 servings.

**Award Winning Chili
Submitted by Debbie Hudson**

Ingredients

2 pounds hamburger meat
2 teaspoons salt
3 tablespoons chili powder
2 tablespoons all-purpose flour
1 teaspoon red pepper flakes (optional)
2 cans (15 ounces each) tomato sauce
1 cup water
1 can (15 ounces) pinto beans, drained

1. In the Dutch oven, brown the meat over medium heat. Drain off any grease that remains.

2. Add the salt, chili powder, flour, red pepper flakes (if using), tomato sauce, water, and beans and bring to a boil. Lower to a simmer, cover, and cook 1 hour, until thickened.

For the church cookoff, I doubled it.

**Brunch for a Crowd:
Mini Asparagus Frittata
Submitted by Lynette Marcus**

These mini frittatas are a perfect brunch or potluck dish. They can be made in advance and frozen or refrigerated until you're ready to serve them.

Servings: 24

Cooking Time: 10-15 minutes

Ingredients

Extra virgin olive oil
1 dozen large eggs
1 tablespoon half & half
1 teaspoon fresh or dried thyme
Sea salt and freshly ground black pepper,
to taste
2 bunches asparagus
6 ounces shaved or grated parmesan

Directions

1. Preheat oven to 375 F. Lightly coat two 12-piece nonstick muffin tins with olive oil.
2. Crack eggs into a large mixing bowl. Add half & half, thyme, a dash of sea salt and cracked pepper to taste. Beat with a fork until egg yolks and whites are combined.
3. Rinse asparagus under cool running water. Snap off woody ends and discard. Cut the stalks into 1½-inch pieces and place in a colander.
4. Scoop egg mixture equally into muffin tins, using a little less than 1/4 cup for each.
5. Add 6 to 8 pieces of asparagus to each frittata, then add about 1 tablespoon parmesan cheese on top.
6. Bake for 10 to 12 minutes at 375 F, then broil for 1 to 2 minutes until lightly browned.

7. Transfer pans to a cooling rack. Use a rubber spatula to remove each frittata and eat right away or let cool and store in a sealed container for later. Can be frozen individually for up to 1 week or refrigerated for 3 days.

Desserts

1 Peter 4:10

God has given each of you a gift from his great variety of spiritual gifts. Use them well to serve one another.

You may prefer to pick up some cookies or a cake at the bakery. However, if you want to make something special for your dinner, try one of these. You do have the option of inviting some of these people to come to your party and bring their famous desserts!

Aunt Mary's Banana Chocolate Chip Bread 25
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**Aunt Mary's
Banana Chocolate Chip Bread
Submitted by Brittany Glenn**

Ingredients

1 Cup sugar
1/2 Cup shortening
2 eggs
2 tsp vanilla extract
2 bananas, mashed
2 Cups all purpose flour
1 tsp baking soda
1/2 tsp salt
1 Cup semisweet chocolate chips

If Cooking for Two: Freeze slices in freezer bags or wrapped in foil.

Directions

In a mixing bowl, cream sugar and shortening. Beat in eggs, vanilla and bananas until thoroughly blended. Combine flour, baking soda and salt; add to creamed mixture and stir just until combined. Fold in chocolate chips. Spoon into a greased 9 in.x 5 in. x 3 in. loaf pan. Bake at 350 degrees F for 60-70 minutes or until the bread tests done with a wooden pick. Cool in pan for 10 minutes before removing to a wire rack to cool completely.

**Easy Delicious Cranberry Jello
Submitted by Debbie Shapiro**

Ingredients

1 ¾ cup boiling water
1 can whole berry Cranberry sauce
1 can crushed pineapple, don't drain
1 large Raspberry Jello (6oz)

Directions

Combine Jello & hot water then add rest (I like chopped pecans) of ingredients. CHILL to set

This is Great at Thanksgiving & Christmas.

**Cinnamon Orange Pull-Aparts
Submitted by Brittany Glenn**

I got this recipe from Pampered chef Stoneware Sensations

Ingredients

1 orange
3/4 Cup sugar
1 1/2 tsp ground cinnamon
5 Tbsp butter or margarine, melted
18 frozen bread dough rolls, thawed (1/2 of 48-oz pkg)
1/3 Cup honey

Directions

1. Spray Stoneware Fluted Pan with vegetable oil. Zest orange to measure 1 T zest. in 1 Qt batter bowl, combine sugar, cinnamon and zest; mix well.
2. Microwave butter on high 30 seconds or until melted. Cut each roll in half. Dip half of the cut rolls in in butter; roll in sugar mixture to coat. Arrange in pan. Drizzle with half of the corn syrup. Repeat with remaining rolls and corn syrup; sprinkle any remaining sugar mixture over rolls.
3. Cover loosely with plastic wrap and cloth towel. Let rise in warm place (350 degrees F). Uncover; bake 30-35 minutes or until top is deep golden brown. Cool in pan 5 minutes. Carefully invert onto serving plate.

Meringue Clouds
Submitted by Brittany Glenn

Ingredients

Cookie Dough

2 egg yolks (save whites for topping)
2 1/2 Cups flour
1 tsp salt
1 tsp baking powder
3/4 Cup sugar
2/3 Cup margarine
1/4 Cup milk
1 tsp vanilla

Peppermint Meringue

2 egg whites
1/4 tsp salt
1/2 Cup sugar
1 tsp vanilla
1/2 tsp white vinegar
1 Cup chocolate chips
1 Cup coarsely crushed peppermint
stick or candy canes (10 canes,
round peppermints)

Directions

Preheat oven to 325 degrees.

Combine cookie dough ingredients, mix well and chill. Prepare meringue beating egg whites in small bowl with salt until soft mounds form. Gradually add sugar, beat until stiff peaks. Fold in vanilla, vinegar, chocolate chips and peppermint candy.

Shape dough into round balls, 1 teaspoon each. Place on ungreased cookie sheet and flatten with bottom of cup dipped in sugar.

Top each cookie with a rounded teaspoon of meringue.

Bake for 20 to 25 minutes

Mom's Chocolate Sheet Cake!!
Submitted by Debbie Shapiro

Ingredients

2 cups "All purpose" flour
2 cups sugar
1 stick oleo (1/4 lb)
1/2 cup Oil
4 T Cocoa
1 cup water
1/4 t salt
1/2 cup buttermilk
2 eggs
1 t baking soda
1 t vanilla

Directions

Cake:

Put flour and sugar in large mixing bowl
In a small sauce pan mix oleo, oil, cocoa, water and salt and bring to a boil. Pour over the flour and sugar mixture then mix well, use your mixer. THEN add the buttermilk, egg, baking soda and vanilla and mix well. Pour into your greased sheet pan.

Have your oven hot at 400°F and bake for 20 minutes.

While cake cooks make this icing. When cake is done pour icing straight on the HOT cake.

Sheet Cake Frosting

In a Medium sauce pan add:

1 stick of butter
4 T of cocoa
6 T of milk

Stir & bring to a boil then pour in a box of powdered sugar, mix well & add teaspoon of vanilla. Pour on to hot cake.

Strawberry Cake

Submitted by Janet Riley

Ingredients

1 white cake mix (check box for additional needed ingredients like eggs and oil)
1 package/container of frozen strawberries, fully thawed (sliced in syrup is great, but if not available then just get regular/plain frozen strawberries)
1 small strawberry jello, dry mix from box
1 container of whipped cream (this can be the amount in a regular Cool Whip or similar size tub or container; needs to be fairly stiff—runnier whipped cream won't work)
1 container of strawberry ready-to-spread frosting

Fresh strawberries (1 large/rectangular produce container is plenty)

***NOTE: This cake is baked in a rectangular pan, refrigerated and served from the pan—it is not turned out. (So have a nice looking pan! 😊)

Lightly spray (Pam) rectangular cake pan; lightly dust with a little of the dry cake mix if you wish but not necessary as it stays in the pan

Directions

Make cake mix as directed BUT cut the water in half (the juice from frozen strawberries offsets); after mixing the cake mix as directed, adding in the thawed frozen strawberries (mixer will chop them up)

Include all the juice in the frozen strawberries.

Also mix in the dry Jello mix; use on med. high beater speed for several minutes after all ingredients are added to chop up the frozen strawberries and fully blend.

Bake at suggested temperature for slightly less time than cake mix suggests

NOTE: This cake will not usually pull away from the sides, knife inserted in center may not come out completely clean and center top of cake may even sink down a little. This is a heavy, moist cake so do not overbake.

Cool in refrigerator 2-3 hours or overnight (cover with saran or lid).

Mix the whipped cream (Cool Whip), strawberry frosting and spread thickly on top of the cake in the pan.

Wash, dry, strawberries (removing leaves). Half or Quarter (larger ones) lengthwise and cover the top with the strawberries—create a pattern if you wish. I cover the entire top with sliced berries close together—it keeps saran from sticking to the top of the cake.

Keep refrigerated and serve from pan. It's far better if baked, refrigerated overnight, and then iced and served the next day.

Lemon Lush

Submitted by Michelle Greenblatt

Mix and pat into a 9X13 pan:

1 ½ sticks butter

1 ½ Cup flour

½ Cup walnuts

Bake at 350 for 20 minutes.

Mix and spread over cooled crust:

1 Cup Cool whip

8 oz Cream cheese

1 Cup Powdered Sugar

Spread over cream cheese mixture:

2 pkg lemon pudding mixed

Top with cool whip

Bayou Brownies
Submitted by Beth Brenton

1 cup chopped pecans
½ cup butter, melted
3 large eggs, divided
1 (18.25-oz) package yellow cake mix
1 (8-oz) package cream cheese, softened
1 (16-oz) package powdered sugar

1. Preheat oven at 325°.
2. Combine pecans, butter, 1 egg, and cake mix, stirring until well blended; press in bottom of a lightly greased 13x9 pan.
3. Beat 2 remaining eggs, cream cheese, and powdered sugar at medium speed with an electric mixer until smooth. Pour over cake layer.
4. Bake for 40 minutes or until set. Cool in pan on wire rack. Cut into squares.

MOLASSES CRINKLES
Submitted by Karisa Bardwell

¾ cup butter-flavored Crisco
¼ cup dark molasses
1 tsp. vanilla
2 cups flour
1 cup sugar
2 tsp. baking soda
2 tsp. ground ginger
2 tsp. cinnamon
¼ tsp. ground nutmeg
¼ tsp. ground cloves
¼ tsp. salt
1 egg

Mix wet ingredients then add in dry ingredients.

Roll into 1 1/2 inch balls then roll dip into sugar before placing on a cookie sheet. Place 2 inches apart.

Bake at 375* for about 10 minutes for chewy cookies, longer for crispy cookies.

Fruit Pizza
Submitted by Beth Brenton

1 17-oz package refrigerated sugar cookies
1 8 oz package cream cheese
½ cup sugar
1 tsp vanilla
1 small can mandarin oranges
assorted fruit slices (blueberries, blackberries, strawberries, bananas)

For glaze

¼ c fruit jelly or marmalade
1 Tblsp hot water

1. Preheat oven to 350°
2. Slice very cold cookie dough 1/8 inch thick. Arrange on a round pizza sheet so that they touch.
3. Bake for 12-15 minutes. Cool...
4. Cream together cream cheese, sugar, and vanilla. Spread over cookie crust. Arrange fruit slices over the cheese mixture. Dilute the jelly with the hot water, spread over fruit as a glaze. Cover and refrigerate for at least 4 hours.

Vegan Banana Cream Pie

Submitted by Lynette Marcus

Ingredients

Golden Cookie Crust

24 golden Oreos or vanilla cream cookie of your choice
4 Tblsp vegan butter dairy free margarine sliced

Cream Pie Filling

½ Cup sugar
1/3 Cup cornstarch (see notes)
¼ tsp salt
1 ½ Cups So Delicious Culinary Coconut Milk
1 Cup Plant Milk soy, almond, coconut. Etc, vanilla flavored
12 oz container of firm silken tofu drained
2 tblsp vegan butter dairy free margarine
1 tblsp nutritional yeast flakes
2-3 bananas peeled and sliced
Coconut whipped topping

Instructions

Golden Crumb Crust

1. Place the Golden Oreos in a food processor, Pulse for a few seconds until the cookies are broken into smaller pieces.
2. Add the vegan butter. Pulse again until the cookie crumbs are still course, but even consistency develops. I like a consistency about the size of large grains of sand.
3. Press the crust into an 8 or 9 in pie pan, pushing firmly against the side. It helps if you use a measuring cup to press the crust against the pan. Refrigerate for about an hour to set.

For the Banana Cream Pie Filling

1. Mix sugar, cornstarch, and salt into the bottom of medium-sized sauce pan. Add the milks and stir until combined.

2. Place the saucepan over medium heat and bring to a boil, stirring occasionally. Cook until the mixture thickens. Do not worry about lumps. We'll take care of that in a minute.
3. Place the silken tofu, 2 Tblsp vegan butter, and nutritional yeast flakes in a food processor. Pulse for several seconds until the mixture becomes very smooth. Remove the lid and push some of the contents down to the bottom and then pulse again. Add the pudding mixture to the food processor and pulse again until all the ingredients are combined and any lumps that may have formed while cooking are gone. Set this aside and allow it to cool a little.
4. Once the Pie Filling is mostly cooled, remove the pie crust from the fridge and pour about half of the pie filling into the pie crust. Top this with a layer of sliced bananas. (Depending on what size of pan you used, you might have a little of the pudding leftover. Lucky You!). Place in the fridge to set for at least an hour, preferably two before serving.
5. Follow the instructions in the link to make the Vegan Coconut Cream Whipped Topping.
6. Once your Banana Cream Pie is set, remove it from the fridge, cover it with large dollops of the Coconut Cream Whipped Topping and add additional slices of banana on the top as well.

Recipe Notes

*Use gluten-free cookies to make this pie gluten-free

*You can use different thickeners besides cornstarch, such as arrowroot powder. Do that in a 1 to 1 ratio. You can also use Agar flakes. Use 1 tablespoon Agar Flakes in place of the cornstarch.

Blackberry Sage Sorbet
Submitted by Lynnette Marcus

Ingredients

20 oz ripe blackberries, either fresh ones
or frozen and thawed (I used frozen
thawed ones)
1 Cup water
1 Cup sugar
½ Oz fresh sage, leaves and tender
stems (about a small bundle)
1 teaspoon fresh lemon juice

Instructions

In a blender, puree blackberries until
smooth. Strain blackberry mixture
through with a rubber spatula. Discard
the remaining seeds and solids. You
should have about 2 1/3 cups blackberry
puree. Set aside.

Combine water, sugar, and sage over
medium high heat. Heat mixture until it
just begins to simmer, stirring until sugar
is dissolved. Remove from heat and let
steep, uncovered, for 30 minutes. Strain
sugar syrup into a large bowl. Stir in
blackberry puree and lemon juice until
evenly mixed. Cover and refrigerate until
very cold, at least 2 hours or overnight.

Transfer the mixture to an ice cream
maker and freeze according to the
manufacturer's instructions until sorbet is
the consistency of thick slush. Then
transfer the sorbet to a freezer-safe
container, cover and freeze until firm
before serving, 3-4 hours.

Apple Crisp
Submitted by Michelle Greenblatt

Place in a shallow 6"X10" baking dish:

4 cups of chopped or sliced apples

Sprinkle with:

¼ Cup water
1 tsp cinnamon
½ tsp salt

Work together until crumbly:

1 Cup sugar
¾ Cup sifted Gold Medal Flour
1/3 Cup butter

Spread crumb mixture over apples. Bake
uncovered about 40 minutes in moderate
oven (350). Serve warm with plain or
whipped cream. Serves 6

Southern Bread Pudding

(Grandma Adams' Recipe)
Submitted by Lynette Marcus

When I was growing up this recipe was made from the stale leftover end pieces of sandwich bread (a.k.a. heels) that were left in the freezer until we had about 10-12 pieces. It was so tasty we never knew we were eating the pieces of the bread we usually didn't like.

I've adjusted the ingredients to make it **Dairy Free**. Of course, Grandma's version was always full, fat milk and butter (plenty of butter).

Servings: 24-32 depending on size.
Cooking Time: 1-1.5 hours

Ingredients:

Approximately ½ to 1 loaf of stale bread or
1 large French loaf (fresh from the bakery makes it extra special)
4-5 eggs well beaten (or use 1 cup of liquid egg or egg white)
2 cups Coconut Milk
1 cup of Almond Milk
(You may substitute regular cow's milk or other non-dairy milk of choice)
1 ½ tsp vanilla extract
1 cup (plus a little more) cane sugar (or other sugar of choice)
½ cup melted dairy-free butter or margarine (or use regular butter if preferred)
½ tsp cinnamon (or more to taste)
Powdered sugar (optional for topping)

Grease a rectangular dish with butter, margarine or coconut oil.
Break up bread into bite sized pieces and place in a large mixing bowl. Pour 1 cup of water over the bread and allow it to soak while you prepare the rest of the ingredients.

In medium sized mixing bowl combine eggs, milk, vanilla, sugar and cinnamon. Stir until the sugar is dissolved. Pour the mixture over the bread and make sure every piece of bread is covered. You may place another smaller bowl or dish on top to smash the bread down into the liquid. Let this stand for 1-2 hours (or overnight to really allow it to soak in)

Preheat oven to 350 degrees.

Pour the soaked bread mixture in the prepared rectangular dish. Pour melted margarine over the top. Place in the center of the oven and bake for 1 hour. You may need additional baking time depending upon how thick your pudding is. It should be golden brown and fluffy and all egg liquid should be cooked to a custard-like consistency.

Remove from the oven and allow to cool slightly. Serve warm with ice cream, sliced fruit, or hot rum sauce poured over the top. You may also sprinkle powdered sugar on the top and extra cinnamon.

Rum Sauce:

½ to 1 cup sugar
½ cup water (or enough to dissolve the sugar)
Rum

Place sugar and water in a small pot and heat over medium flame, stirring often until a simple syrup forms. Cook until slightly thickened. Add rum and stir. Pour over each serving of pudding.

This recipe can be modified to also serve as a "baked French toast" recipe for breakfast.

Beverages

1 John 4:7

Dear friends, let us continue to love one another, for love comes from God. Anyone who loves is a child of God and knows God.

You are very welcome to serve water and possibly coffee with your dinner and dessert. Most people these days prefer water. Check out the recipes for infused water to dress your party up a bit. All of these recipes are like icing on the cake for any party.

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Kompot (Homemade Juice)
Submitted by Monica Moreland

Prep time: 15 minutes
Cook Time: 30 minutes
Servings: 16 cups

Ingredients

5 Apples cored and sliced
4 Cups of Blue Berries
5 Apricots or peaches pitted
1 Gallon of water
 $\frac{3}{4}$ Cup of sugar or to taste

Instructions

In a large pot place all ingredients – water, sugar and fruit. Stir making sure that the sugar has dissolved. Place on a stove top burner and bring to a boil. Turn down the temperature and let the mixture simmer for 30 minutes. Remove from heat and let cool. Place the juice in a pitcher or gallon container. After cooling, place in the refrigerator. Serve cold. You may put the boiled fruit in a bowl and serve as a warm or cold fruit salad – or dispose of the fruit after boiling.

Agua Fresca
Yield: 3-4 servings
Submitted by Dale Greenblatt

2 cups Ripe Watermelon Chunks*,
Seeded
2 tbl. Granulated Sugar
 $\frac{1}{2}$ cup Cold Water
5 ea. Ice Cubes
2 tbl. Fresh Lime Juice

Combine all of the ingredients in a blender and puree until smooth. Serve over ice.

NOTE:

*Or for a variation, substitute with cantaloupe, honeydew or other ripe to slightly overripe melon.

Spiced Cider
Submitted by Kerry Clark

1 quart cranberry juice
1 quart apple cider
1 cup pineapple juice
1 orange thinly sliced
2 cinnamon sticks
6 whole cloves

Combine all ingredients in a Dutch oven. Bring to a boil; reduce heat and simmer for 10 minutes. Discard spices. Serve warm. Makes 9 cups

Infused Water Recipes.
Submitted by Monica Moreland

1. Cucumber Mint

Thinly slice one cucumber. Peel if it isn't organic! Add the sliced cucumbers to a ½ gallon glass jar, add 8 muddled fresh mint leaves, and fill with filtered water. Stir gently and place in refrigerator for at least 4 hours or overnight.

2. Citrus Blueberry

Slice two organic oranges into thin slices (leave the rind on for better flavor). Add sliced oranges and 1 cup of blueberries to a gallon size glass jar. Add filtered water to fill the jar and stir gently. Refrigerate for at least 4 hours and store in refrigerator.

3. Pineapple Mint

Peel and thinly slice about 1/4 of a pineapple. The more thinly sliced the pineapple, the more flavor it will infuse. Add to a ½ gallon size glass jar with 10-12 leaves of muddled fresh mint. Add filtered water to fill and stir gently. Store in refrigerator.

4. Watermelon Basil

Add about 2 cups of finely chopped fresh watermelon (without rind) to a gallon-size glass jar. Add 15 leaves of muddled basil and filtered water to fill. Store in refrigerator and allow at least 4 hours to infuse.

5. Strawberry Lemon

Like strawberry lemonade, but better! Add 15 fresh strawberries, washed and finely sliced to a ½ gallon glass jar. Add

one sliced lemon with rind on. Fill with water. Stir gently and refrigerate 4 hours or overnight in refrigerator and enjoy.

6. Cherry Lime

Reminiscent of cherry limeade, minus the sugar coma. Add two cups of fresh cherries, cut in half, and one fresh lime, sliced into thin slices, to a gallon-size glass jar. Add water to fill. Mix gently and store in refrigerator until ready to drink.

7. Grapefruit Raspberry

Another one of my favorites! Add one grapefruit, thinly sliced with rind on, to a gallon-size glass jar. Then add ½ cup slightly muddled fresh raspberries. Add water and mix well. Store in refrigerator for at least 4 hours before drinking.

8. Mango Pineapple

Peel and thinly slice one fresh mango. Add to ½ gallon glass jar. Add 1 cup of finely chopped pineapple and filtered water. Allow to infuse in the refrigerator for 4-6 hours before drinking.

9. Grape Orange

The hands-down kid favorite at our house. Place 2 cups of halved organic grapes into a gallon-size glass jar. Add one orange, thinly sliced with rind on. Refrigerate overnight for best flavor.

10. Pineapple Basil

Add ¼ of a sliced fresh pineapple and 15 leaves of muddled fresh basil to a half-gallon jar. Add filtered water. Infuse overnight and enjoy.