

CROCK POT BURGUNDY BEEF

EGG NOODLES

Burgundy Beef:

2 ¼-2 ½ lbs. pot roast

1 can condensed beefy mushroom soup

1 can condensed creamy mushroom soup

1 c sliced mushrooms or chopped onions (optional)

¼ c burgundy wine (or cranberry juice)

Trim fat and cut meat into 1-inch pieces. Place in crock-pot. Stir in soups, mushrooms or onions if desired and wine. Cover and cook on high 4-4 ½ hours or low for 8-9 hours. Serve over cooked egg noodles.

CHILI COKE ROAST

MASHED POTATOES

Chili Coke Roast:

1 roast

1 can Coca-Cola

1 pkg. onion soup mix

1 bottle chili sauce (I use BBQ sauce)

Place all ingredients in crock-pot and cook for 7-10 hours depending on size of roast. The meat will flake apart when done. Serve over mashed potatoes.

ITALIAN SAUSAGE PEPPERS AND ONIONS THIN SPAGETTI WITH TRADITIONAL SAUCE

Italian Sausage Peppers and Onions:

6 (4 ounce) links sweet Italian sausage

2 tablespoons butter

1 yellow onion, sliced

1/2 red onion, sliced

4 cloves garlic, minced

1 large red bell pepper, sliced

1 green bell pepper, sliced

1 teaspoon dried basil

1 teaspoon dried oregano

1/4 cup white wine

Place the sausage in a large skillet over medium heat, and brown on all sides. Remove from skillet, and slice.

Melt butter in the skillet. Stir in the yellow onion, red onion, and garlic, and cook 2 to 3 minutes. Mix in red bell pepper and green bell pepper. Season with basil, and oregano. Stir in white wine. Continue to cook and stir until peppers and onions are tender. Return sausage slices to skillet with the vegetables. Reduce heat to low, cover, and simmer 15 minutes, or until sausage is heated through. Serve with thin spaghetti with red sauce.

HONEY GLAZED HAM

Honey Glazed Ham:

1 (10 pound) fully-cooked, bone-in ham

1 1/4 cups packed dark brown sugar

1/3 cup pineapple juice

1/3 cup honey

1/3 large orange, juiced and zested

2 tablespoons Dijon mustard

1/4 teaspoon ground cloves

Preheat oven to 325 degrees F (165 degrees C). Place ham in a roasting pan. In a small saucepan, combine brown sugar, pineapple juice, honey, orange juice, orange zest, Dijon mustard, and ground cloves. Bring to a boil, reduce heat, and simmer for 5 to 10 minutes. Set aside. Bake ham in preheated oven uncovered for 2 hours. Remove ham from oven, and brush with glaze. Bake for an additional 30 to 45 minutes, brushing ham with glaze every 10 minutes.

EASY CHICKEN CORDON BLEU

1 cup milk
1 cup dry bread crumbs
6 skinless, boneless chicken breast halves - pounded to 1/4 inch thickness
salt and pepper to taste
6 slices cooked ham
6 slices Swiss cheese
2 tablespoons vegetable oil
1 (10.5 ounce) can condensed cream of chicken soup
1/2 cup heavy cream

Preheat oven to 350 degrees F (175 degrees C). Place milk and bread crumbs in two separate shallow bowls. Season the chicken with salt and pepper. Place one slice of ham and one slice of cheese on each piece of chicken; roll, and secure with toothpicks. Dip each chicken roll into milk, and then into breadcrumbs. Heat oil in a large skillet over medium-high heat. Brown rolled chicken on all sides. Arrange the chicken in a 9x13 inch baking dish. In a small saucepan over medium heat, blend soup and cream; season with salt and pepper to taste. Pour over the chicken.
Bake in the preheated oven for 15 minutes, or until chicken is no longer pink and juices run clear.

Ground Beef Casserole

Ingredients

1/2 pound ground beef
1/4 medium green pepper, chopped
1/4 medium onion, chopped
2-1/4 cups cooked wide egg noodles
1/4 pound process American cheese, cubed
1/4 (15.25 ounce) can whole kernel corn, drained
1/4 (10.5 ounce) can condensed chicken and rice soup
1/4 (10.75 ounce) can condensed cream of mushroom soup, undiluted
2 tablespoons milk
1/4 teaspoon salt
1/8 teaspoon pepper

1. In a Dutch oven, cook beef, green pepper and onion until meat is no longer pink and vegetables are tender; drain. Remove from heat; stir in remaining ingredients. Transfer to greased 2-1/2-qt. baking dish. Cover and bake at 350 degrees F for 45-50 minutes or until bubbly.

Chicken & Stuffing Casserole

Ingredients

- 1/2 (3 pound) whole chicken
- 1/4 pound dry bread stuffing mix
- 1/2 (10.75 ounce) can condensed cream of chicken soup
- 1/2 (10.75 ounce) can condensed cream of celery soup
- 1/2 cup and 2 tablespoons chicken broth (from boiling the chicken)
- 1/3 cup and 2 tablespoons and 1 teaspoon evaporated milk

1. Preheat oven to 350 degrees F (175 degrees C).
2. Layer the deboned chicken meat in a lightly greased 9x13 inch baking dish. Sprinkle stuffing mix over the chicken layer.

3. In a large bowl mix together the soups, broth and evaporated milk. Stir well. Pour this mixture over the stuffing mix, making sure it gets to the bottom of the baking dish (poke around with a fork to let it saturate into the bottom layer). Bake in the preheated oven for 35 to 45 minutes, until it starts to bubble in the center.

Ham n' Potato Casserole

Ingredients

- 1 (24 ounce) package frozen O'Brien hash brown potatoes
- 2 cups cubed fully cooked ham
- 3/4 cup shredded Cheddar cheese, divided
- 1 small onion, chopped
- 2 cups sour cream
- 1 (10.75 ounce) can condensed cheddar cheese soup, undiluted
- 1 (10.75 ounce) can condensed cream of potato soup, undiluted
- 1/4 teaspoon pepper

Directions

1. In a large bowl, combine potatoes, ham, 1/2 cup cheese and onion.
2. In another bowl, combine sour cream, soups and pepper; add to potato mixture and mix well. Transfer to a greased 3-qt. baking dish. Sprinkle with remaining cheese.
3. Bake, uncovered, at 350 degrees for 60-65 minutes or until bubbly and potatoes are tender. Let stand for 10 minutes before serving.

Tuna Casserole

Ingredients

1 bag macaroni noodles
1 can cream of chicken soup
1 can cream of mushroom soup
1 can cheddar cheese soup
1 large can tuna
2 Tablespoons dry sherry
2 Tablespoons Worcestershire sauce
1 small tub whipped cream cheese
1/4 bag frozen peas
Large can of French Fried Onions
1/8 teaspoon cumin
salt & pepper to taste
*optional: curry seasoning to taste

Directions:

1. In a large pot, boil noodles per package instructions
2. In a large casserole dish, combine all ingredients (except the peas) and 1/2 can of fried onions
3. During the last two minutes of the noodles boil, add the frozen peas. After two minutes, drain noodles and peas and combine with sauce mixture.
4. Mix noodles, peas and sauce mix well. Top with remaining french fried onions, bake for 20 minutes at 350 degrees uncovered.

Steak Salad (use leftover steak from previous night, or flank steak)

Ingredients

Steak (see above)
Green leaf lettuce
canned corn
1/2 red onion diced
roma tomatoes diced
cucumber
french fried onions
your preferred dressing. I like ranch dressing, but my husband prefers a nice sesame dressing

Directions:

1. Steak should be grilled between rare-medium rare, but if you must - medium & cut in thin strips
2. Clean lettuce, break into pieces and place in large salad bowl
3. Drain corn, empty into salad bowl
4. mix cucumbers, tomatoes and french fried onions in salad bowl
5. in a saute pan, saute onions with olive oil and balsamic vinegar. When they're nicely carmelized, mix them into the salad bowl
6. Place salad into individual bowl, top with a few more fried onions and your favorite dressing

Greek Style Nachos (greek yogurt can be used for Tandoori Chicken in the same week)

olive oil

onion, diced

ground lamb (beef)

cumin

Hummus

pita chips

tomato's, diced

sauce:

yogurt (thick greek)

feta

lemon juice

lemon rind

mint

Directions:

1. Cook up ground meat, onion, cumin in pan with olive oil.
2. combine yogurt, feta, lemon juice, olive oil, lemon rind, mint in processor.
3. Lay out pita chips on platter and dab hummus over chips.
4. Cover with cooked meat from pan, diced tomatoes, onions.
5. Pour cheese sauce on top and sprinkle with Fresh Mint.

Turkey Curry (great thanksgiving week leftover meal)

Shredded turkey

Peanut oil

minced ginger

garlic, minced

onion, chopped

tomatos

coconut milk

spinach, fresh

Spices:

Coriander (tsp)

Cumin (1 tsp)

Turmeric (1/4 tsp)

Cayenne, pinch

black pepper (1 tsp)

Directions:

1. combine peanut oil, ginger and garlic in pan sautee for about 30-40 seconds.
2. Add chopped onion and sautee for a couple minutes as you add spices. Sautee until onions are browned.
3. Add tomatoes and coconut milk and cook for about 5 minutes so that tomatoes break down.
4. Add turkey and spinach

HEIRLOOM TOMATO SOUP

Sautee one cup each of diced carrot, onion and celery with a little olive oil over low heat for about 10 minutes, then add two tablespoons chopped fresh garlic and cook for another couple of minutes. Add six generous cups of fresh, chopped tomatoes and a cup of chicken or vegetable stock; let the whole thing simmer over low heat for about an hour. When everything is soft and smells delicious, you can use a stick blender to puree it smooth (or not, we like the chunky version), add salt and pepper, and top with diced tomato, a scoop of Springhill Farms' fresh quark and a sprinkle of chopped garlic scapes.

Taco Roll-Ups

Ingredients

- 1 lb ground beef
- 1 (1 1/4 ounce) envelopes taco seasoning
- 2/3 cup water
- 1 lb frozen bread dough, thawed
- 2 cups grated cheddar cheese

Directions

1. Brown ground beef and add taco seasoning and water.
2. Cook for 5-10 minutes; set aside.
3. Roll thawed dough into a rectangle - about 20 x 8-inches.
4. Spread ground beef over dough - leaving about 1-inch of dough on one long edge free of filling.
5. Top beef with grated cheese.
6. Roll up as for cinnamon rolls starting with the long edge closest to you.
7. Pinch seam to seal.
8. Slice the roll into 1-inch thick slices with a serrated knife. Place rolls 2" apart onto a cookie sheet that has been sprayed with cooking spray.
9. If any filling falls out just press it into the top of the rolls.
10. Bake at 350° for 25 minutes or until golden brown.
11. Serve with salsa, sour cream or guacamole for dipping.
12. To freeze: Allow to cool completely. Flash freeze and then place in a ziploc bag when firm. Label, seal and freeze.
13. To Serve: Thaw in fridge overnight or thaw/heat in microwave about 45 seconds on high.

Suggestions: add cream cheese & Sour cream as first layer; use dental floss to cut; pastry or pizza dough yummy options too

Scrambled Egg Muffins

Ingredients

- 1/2 lb pork sausage
- 12 eggs
- 1/2 cup chopped onions
- 1/2 cup chopped green peppers
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1/4 teaspoon garlic powder
- 1/2 cup shredded sharp cheddar cheese

Directions

1. Brown sausage; drain well.
2. Preheat oven to 350°.
3. In a bowl, beat eggs, then add onion, green peppers, salt, pepper and garlic powder.
4. Stir in sausage and cheese.
5. Spoon 1/3 cupfuls into greased muffin cups.
6. Bake at 350° for 20-25 minutes or until a knife inserted comes out clean.

Soft Pretzels

Ingredients

1 cup water, plus
2 tablespoons water (at 70 to 80 degrees)
3 cups all-purpose flour
3 tablespoons brown sugar
1 1/2 teaspoons active dry yeast
2 quarts water
1/2 cup baking soda
kosher salt

Directions

1. Preheat oven to 425.
2. Place water, flour, sugar & yeast in a large bowl.
3. Mix and knead dough for 5 to 10 minutes.
4. (Add 2 TBS of flour after a few minutes if needed).
5. Turn dough onto a lightly floured surface.
6. Divide into 8 balls.
7. Roll each ball out into 20-inch ropes and form into pretzel shape.
8. In a large sauce pan, bring water and baking soda to a boil.
9. Drop pretzels into water 2 at a time, boil for 10-15 seconds.
10. Remove with slotted spoons and drain on paper towels.
11. Place pretzles on a greased baking sheet and bake at 425 for 8-10 minutes or until golden brown.
12. Spritz or lightly brush with water.
13. Sprinkle with salt and Enjoy!

Peanut Butter & Jelly Sushi Rolls

Ingredients

2 tablespoons creamy peanut butter
2 tablespoons jam (pick your favorite) or 2 tablespoons jelly (pick your favorite) or 2 tablespoons preserves (pick your favorite)
2 slices bread

Directions

1. Remove crusts from bread. With a rolling pin or large soup can, completely flatten bread.
2. Spread 1 tablespoon of peanut butter and 1 tablespoon of fruit spread on each slice of bread.
3. Roll each slice into a tight spiral. Cut each spiral into 4 pieces.

Peanut Butter & Jelly Muffins

Ingredients

2 cups flour
1/2 cup sugar
2 teaspoons baking powder
1 teaspoon salt
3/4 cup peanut butter, creamy or crunchy
1 large eggs
1 cup milk
your favorite jelly or jam or preserves

Directions

1. Preheat oven to 350 degrees.
2. Stir together first four ingredients.
3. Add peanut butter, cutting it into the flour mix with a fork, or use your food processor, until mixed and crumbly.
4. Stir together the egg and milk.
5. Add to the flour and peanut butter mix, folding it together just until moistened.
6. Place a spoonful of batter into each of 12 greased muffin cups.
7. Next, place a teaspoon of jelly in the middle of the half filled muffin tins.
8. Top the jelly with the remaining peanut butter batter.
9. Bake for 20-30 minutes or until done.