
Our Best to You

The Midnight Baker



Judith Hannemann

My Recipe Journey



Lillian Russo

Virtually Homemade



Liz Hughes

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Judith Hannemann

The Midnight Baker

Judith Hannemann is the Midnight Baker. After many attempts at cooking in the morning and afternoons—and even a go at some early evening culinary adventures—she finally hit on the delights of baking at the (be)witching hour of midnight. It is with that sense of delight and adventure that she passes along her successes to you.

Barley Risotto with Leeks and Mushrooms



COOKING DIRECTIONS

1. In a large saucepan, heat olive oil over medium-high heat. Add barley and stir until lightly toasted — about 5 minutes.
2. Add prepared leeks garlic and 1½ cups of the sliced mushrooms. Stir and cook until mushrooms are heated through.
3. Add ½ cup of the vegetable stock, stirring until the liquid is absorbed. Repeat until all the stock is used.
4. Add remaining mushrooms and cook for 5 min.
5. Add the butter and grated cheese
6. Salt and pepper to taste

INGREDIENTS

- * 1 cup pearl barley
- * 2 leeks, sliced and rinsed of sand
- * 2½ cups sliced baby bella mushrooms
- * 2 large garlic cloves, minced
- * 3 cups vegetable stock
- * 1 Tbs olive oil
- * 2 Tbs unsalted butter
- * 2 Tbs grated Parmesan cheese
- * Salt & freshly ground pepper (to taste)

Hello Meatless Mondays! Here's a meal so delicious, you'd never guess it was healthy, let alone vegetarian.

As with any risotto, this dish requires almost constant stirring, but it's not at all hard to do, and it's well worth the effort.

3 – 4
Servings

Chicken Marsala



INGREDIENTS

- * 6 oz. sliced, fresh mushrooms
- * 1 large boneless, skinless chicken breast
- * 2 large cloves garlic, minced
- * 2 Tbs butter
- * 1 Tbs olive oil (plus additional to sauté mushrooms)
- * Seasoned Breadcrumbs/Coating Mix (*recipe at right*)
- * 2 cups Marsala wine
- * ¼ cup heavy cream
- * Cooked pasta (optional)

INGREDIENTS

Seasoned Crumbs/Coating Mix

All measures are approximate. Feel free to add whatever herbs/spices you like or add/cut down on some of the seasonings

- * 1 cup plain breadcrumbs
- * 1 Tbs onion powder
- * 2 Tbs garlic powder
- * 3 Tbs Parmesan or Romano cheese
- * 1 tsp salt
- * ½ tsp pepper
- * ¼ tsp oregano
- * 2 Tbs parsley

COOKING DIRECTIONS

1. Slice mushrooms and pound chicken breast with a mallet between 2 sheets of wax paper, to about ¼ inch.
2. Dredge breast in seasoned crumbs.
3. Heat a heavy stainless or cast iron pan (don't use non-stick). Add the butter and the olive oil until butter melts and is bubbly.
4. Add chicken breast and brown on both sides.
5. Remove browned breast. Add additional olive oil to pan and sauté mushrooms and garlic.
6. Deglaze pan with wine.
7. Add browned chicken breast back to pan. Bring to boil, reduce heat, cover and simmer for 30 min.
8. Remove chicken from pan. Add cream and reduce sauce 50%.

May be served over cooked pasta.

2
Servings

Chili Hater's Chili



COOKING DIRECTIONS

1. Brown ground beef with chopped onion and minced garlic until meat is brown and onion is translucent. Drain and add to slow cooker
2. Add the remaining ingredients to slow cooker, cover and cook on LOW 6 – 8 hours.

Serve with rice and top with shredded sharp cheddar cheese.

INGREDIENTS

- * 1 lb. lean ground beef, browned and drained
- * 1 can dark red kidney beans, drained and rinsed
- * 1 can garbanzo beans (chick peas), drained and rinsed
- * 1 15-oz. can tomato sauce
- * 1 can Rotelle tomatoes (chopped tomatoes with green chiles)
- * ½ cup chopped onion
- * 3 large garlic cloves, minced
- * ½ cup chopped green bell pepper
- * ½ cup chopped red bell pepper

INGREDIENTS

- * 1 – 2 long, dried chile peppers
- * 2 tsp chili powder
- * 1 tsp dry mustard
- * ½ tsp dried basil
- * ¼ tsp ground black pepper

6 – 8
Servings

Easy Cheesy Pizza Casserole



INGREDIENTS

- * 1 lb. ground beef*
- * ½ cup ricotta
- * Pinch of oregano
- * Pinch of basil
- * 1 Tbs grated Parmesan cheese
- * 1 26-oz. jar of pasta sauce
— OR —
1 can pizza sauce**
- * ⅛ – ½ tsp crushed red pepper flakes
- * Pepperoni slices
- * 2 cups shredded mozzarella

INGREDIENTS

- * ½ cup shredded aged Provolone
- * Herbed Parmesan Drop Biscuits
- * Additional Parmesan cheese for topping
- * equal amount of bulk Italian sausage may be substituted
- ** home made sauce may be substituted

Herbed Parmesan Drop Biscuits:

- * 2¼ cup baking mix
- * ¼ cup grated Parmesan cheese
- * 1 tsp Italian seasoning
- * ⅔ cup milk

COOKING DIRECTIONS

1. Brown ground beef in skillet, and drain fat. Mix in pasta or pizza sauce and pepper flakes. Set aside.
2. Mix ricotta cheese with the herbs and Parmesan in a separate bowl. Set aside.
3. Mix the dry ingredients for the biscuits. Add milk and stir until combined.
4. Preheat oven to 375 degrees F. Spray a 13" x 9" pan with non-stick spray. Drop biscuit dough by tsps in the bottom of pan, spacing evenly. It's OK if there is space between the dough — it will expand as it's cooked.
5. Top with ground beef mixture and dot with the ricotta cheese mixture.
6. Bake at 375 for about 20 min. or until biscuits are puffed and beginning to get golden brown.
7. Top with mozzarella and provolone cheeses and distribute pepperoni slices evenly over top. Increase oven temperature to 425 degrees F.
8. Return to oven and bake until cheeses are melted and beginning to bubble. This should take about 10 minutes.
9. Remove from oven and let stand 5 minutes before slicing and serving. May be topped with the additional Parmesan cheese.

6
Servings

Orange Chicken



INGREDIENTS

For the chicken:

- * 2 lbs. boneless skinless chicken thighs
- * 1 egg
- * ½ cup cornstarch
- * ¼ tsp white pepper
- * ¼ cup flour
- * 1½ tsp salt
- * 1 Tbs oil
- * Oil for deep frying
- * For the sauce:
- * 1 Tbs minced garlic
- * 1 Tbs minced fresh ginger

INGREDIENTS

- * ¼ cup chopped green onion (reserve some for garnish—about 1 Tbs)
- * ½ tsp hot red pepper flakes
- * 1 cup fresh broccoli florets
- * 1 Tbs mirin or saki
- * ½ tsp sesame oil
- * ¼ cup water
- * 1 Tbs cornstarch
- * 1½ Tbs soy sauce
- * 1½ Tbs rice vinegar
- * 5 Tbs sugar
- * Zest of 1 whole orange

COOKING DIRECTIONS

1. Cut chicken thighs into bite-sized pieces and place in a bowl. Mix the ½ cup cornstarch, flour, salt, and pepper.
2. Beat the egg in a small bowl with the 1 Tbs oil. Mix in the cornstarch mixture.
3. Add the cornstarch/egg mixture to the chicken in the bowl. Coat well.
4. Heat enough oil to deep fry in a large, deep skillet or wok. Heat oil to 375 degrees F. Fry chicken in batches, so there is plenty of room around the chicken. Maybe 6–8 pieces at a time. Fry on each side 5–7 minutes or until crisp and beginning to brown. Drain with slotted spoon and place on a paper towel-lined plate. Repeat until all chicken is cooked.
5. Mix the soy sauce, rice vinegar, sugar and orange zest in a small bowl. Set aside.
6. Remove oil from wok and wipe out. Heat over high heat for about 10 seconds and add the other 1 Tbs of oil. Add the minced garlic and ginger and stir fry until very aromatic—maybe 15 seconds. Add the broccoli and stir fry for 15 seconds. Add the green onion and the pepper flakes and stir fry for 10 seconds. Stir the sauce in the bowl and add it to the wok. Bring sauce to boil.
7. Add the mirin/saki and the sesame oil.
8. Mix the ¼ cup water and 1 Tbs cornstarch, and add to the boiling sauce, stirring constantly until sauce is thickened and bubbling. Add cooked chicken, coating well with sauce.

Serve immediately over rice

4
Servings

Pinwheel Meatloaf



This was one of my mom's premier comfort food meals. Served, of course, with mashed potatoes.

INGREDIENTS

- * ½ cup finely chopped onion
- * 1 Tbs parsley
- * 4 Tbs butter
- * 2 cups soft breadcrumbs
- * 1 tsp salt
- * ½ tsp pepper
- * 1 tsp poultry seasoning
- * 1½ lbs. very lean ground beef

COOKING DIRECTIONS

1. Sauté onion and parsley in butter in a small skillet over low heat until onion is translucent.
2. Add soft breadcrumbs, pepper and salt together into a small bowl.
3. Add the entire contents (butter and all) of the skillet with the sautéed onions to the breadcrumbs and mix well. Set aside.
4. Preheat oven to 350 degrees F. Place a "V" shaped rack in a roasting pan.
5. Roll out ground beef between 2 sheets of waxed paper to approximately a 12" x 9" rectangle.
6. Spread stuffing mixture evenly over the rolled-out ground beef. Roll up from the short side, jellyroll style.
7. Place roll in rack in roasting pan and bake for 30 – 40 minutes or until internal temperature is 160 degrees F.

4
Servings

Stuffed Pork Chops



INGREDIENTS

- * 4 center cut loin pork chops, about 1-inch thick
- * 1 recipe soft breadcrumb stuffing (see *stuffing recipe at right*)
- * ¼ cup red currant jelly for basting

INGREDIENTS

Soft Breadcrumb Stuffing

- * ½ cup finely chopped onion
- * 1 Tbs parsley
- * 4 Tbs butter
- * 2 cups soft breadcrumbs
- * 1 tsp salt
- * ½ tsp pepper
- * 1 tsp poultry seasoning

COOKING DIRECTIONS

Stuffing

1. Sauté onion and parsley in butter in a small skillet over low heat until onion is translucent.
2. Add soft breadcrumbs, pepper and salt together into a small bowl.
3. Add the entire contents (butter and all) of the skillet with the sautéed onions to the breadcrumbs and mix well. Set aside.

Pork Chops

1. Preheat oven to 350 degrees F. Place a rack in a shallow roasting pan.
2. To prepare chops, cut a deep slit down the fat side of each chop, making a pocket almost up to the bone OR to within ¼-inch of the other side if using boneless chops.
3. Stuff each chop with about ¼ cup of stuffing mixture, packing stuffing into pocket. Secure opening with toothpicks. Repeat for other chops.
4. Place chops on rack in roasting pan. Roast for about 25 minutes.
5. Brush generously with red currant jelly.
6. Return to oven and bake for another 5 – 10 minutes, or until jelly is caramelized and internal temperature is 165 degrees F.

4
Servings

Twisted Tater Tot Casserole



COOKING DIRECTIONS

1. Preheat oven to 350 degrees F.
2. Press ground beef into a 11" x 7"-deep baking dish. Spread the potato crowns evenly on top of the ground beef.
3. Pour the soup over the potato crowns.
4. Sprinkle the diced bell peppers, bacon and French fried onions on top of the soup.
5. Distribute one cup of the cheese on top.
6. Bake at 350 degrees F. for 20 minutes.
7. Remove from oven and stir the casserole, breaking meat into chunks.
8. Add the rest of the cheese and cook for an additional 20 – 30 minutes.

INGREDIENTS

- * 1 lb. very lean ground beef (at least 85% lean)
- * 1 can cream of mushroom soup (low-fat preferred, but not necessary)
- * 2 cups shredded sharp cheddar cheese
- * ¼ cup diced red bell pepper
- * ¼ cup diced green bell pepper
- * 6 strips cooked bacon, crumbled
- * ½ cup French fried onions
- * 2 cups potato "crowns" or regular tater tots

Not your ordinary Tater Tot Casserole. This is "meat and 'taters" the whole family will love — including the chef. And because it's a one-dish recipe, the flavors blend together deliciously!

6
Servings

Unfried Chicken



INGREDIENTS

- * 1 recipe Seasoned Crumbs/Coating Mix (*recipe at right*)
- * 1 cut up whole chicken (or 4 chicken quarters)

INGREDIENTS

Seasoned Crumbs/Coating Mix

- * 1 cup plain breadcrumbs
- * 1 Tbs onion powder
- * 2 Tbs garlic powder
- * 3 Tbs parmesan or romano cheese
- * 1 tsp salt
- * ½ tsp pepper
- * ¼ tsp oregano
- * 2 Tbs parsley

If you prefer ranch flavoring, that would be 1 – 1½ cup plain breadcrumbs mixed with 1 package of dry ranch dressing mix.

COOKING DIRECTIONS

1. Wash chicken and pat dry.
2. Preheat oven to 400 degrees F.
3. Spray a 13" x 9" baking dish with non-stick spray.
4. Place coating mix in a plastic bag. Shake 1 piece of chicken at a time and coat well.
5. Place chicken, skin side up, in prepared baking dish.
6. Bake for 45 – 60 minutes, or until crispy and juices run clear.

Seasoned Crumbs/Coating Mix

1. Mix all ingredients together.

All measures are approximate. Feel free to add whatever herbs/spices you like or add/cut down on some of the seasonings.

I use this as a chicken coating. You could use for pork, but I'd suggest a change-up in herbs from oregano to a little thyme and a pinch of sage. Also use this when making turkey meatballs or regular meatballs with ground beef.

6
Servings

Cream of Ham & Potato Soup



This cream soup is absolute perfection. I came by this quick-cook method from an old friend who has long since moved out of the area. She was a cook in a very popular local diner and was known all over the county for her delicious soups.

INGREDIENTS

- * 1 small onion, chopped
- * 1 cup celery, diced
- * 4 Tbs butter
- * ½ tsp dried basil
- * ¼ tsp black pepper
- * 3 cups water, or any stock but beef
- * 2 medium potatoes, well scrubbed and cut in chunks—leave skin ON
- * 1 cup thickly diced ham
- * ½ cup cornstarch
- * ¾ cup water
- * 1 cup heavy cream, light cream or half and half cream
- * Salt to taste

COOKING DIRECTIONS

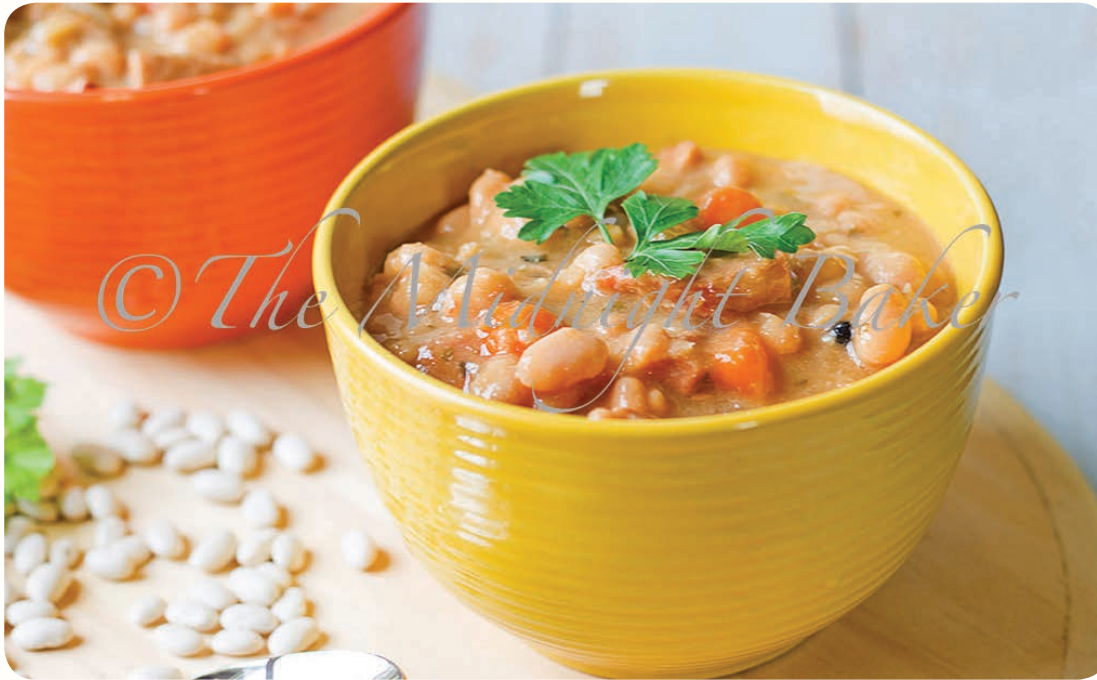
1. In a deep, heavy saucepan, melt butter over medium heat and add the onions, celery and basil.
2. Sauté until the celery and onions are just beginning to get tender.
3. Add the water/stock, the potatoes, ham and the pepper. Cook until potatoes are tender.
4. Mix the cornstarch (the amount is not a typo) with the ¾ cup water.
5. Slowly add enough of the cornstarch/water mixture (you may not have to add it all, do it in small steps) to produce a VERY THICK mixture. The spoon should practically stand up in this. It should be the consistency of a very thick pudding. Stir constantly until the mixture bubbles.
6. GRADUALLY add cream, stirring constantly, to thin the soup out to the desired consistency. You may have to use MORE cream, depending on the desired thickness. I like mine thick, like stew, so the 1 cup of cream works well. Your mileage may vary.

Heat through (do not boil) and serve with a salad or crusty roll. This one's a meal folks, not a starter!

4 – 5
Servings



Northeast Hearty Bean Soup



I have been making this soup for so long, I've forgotten exactly when I came up with this recipe. Usually I make this after having leftover bone-in ham, but it's not necessary. You can always use chunk ham or even kielbasa. Try both — the flavor is superb!

INGREDIENTS

- * 2 cups great northern beans, plus water to cover to soak
- * 3 carrots sliced thickly
- * ¼ cup chopped onion
- * 1 stalk celery, sliced
- * ½ tsp OR about 5 large fresh basil leaves
- * About 3 or 4 bunches celery leaves
- * 6 whole black peppercorns
- * 1 cup diced kielbasa (Polish sausage or smoked sausage)
- * 1 cup cubed smoked ham
- * 4 cups vegetable stock

COOKING DIRECTIONS

1. Cover beans with water. Soak overnight.
2. Drain beans.
3. Add beans to 5 quart slow cooker. Add all other ingredients.
4. Cover and cook on HIGH for 2 hours.
5. Reduce slow cooker heat to LOW and cook for 10 – 12 hours or until beans are very soft and soup looks thick and stew-like.

6 – 8
Servings

Bacon Quinoa Salad with Garlic Lime Honey Dressing



INGREDIENTS

- * 4 strips of thick-cut smoked bacon, diced
- * ½ lb. sugar snap peas
- * 1½ cups quinoa, dry
- * 2 cups chicken stock or broth
- * ⅓ cup pumpkin seeds
- * 2 tsp sesame seeds
- * ½ tsp olive oil
- * ¼ tsp salt

INGREDIENTS

Dressing

- * Juice of 1 lime
- * 3 Tbls extra virgin olive oil
- * 1 Tbls honey
- * 2 cloves of garlic, crushed through garlic press
- * ¼ tsp cayenne pepper
- * Kosher salt and freshly ground pepper to taste

COOKING DIRECTIONS

1. Blanch snap peas for one minute in boiling water. Remove immediately and place in a bowl of ice water. Remove from ice water after 2 minutes, drain and pat dry. Cut into 1-inch pieces.
2. Cook bacon by method of choice (I used the microwave) until crisp. Drain and set aside.
3. Bring the 2 cups of stock to a boil in a large saucepan.
4. Add quinoa and stir. Reduce heat, cover and simmer until all the liquid is absorbed — about 15 minutes.

Note: I use a rice cooker to prepare quinoa as it cooks exactly like rice. Fluff quinoa and transfer to a bowl and let it come to room temperature.

5. In a small frypan, add the pumpkin seeds and sesame seeds. Cook over low heat, stirring, until roasted and fragrant.
6. Add the olive oil and salt and stir.
7. In another bowl, combine all dressing ingredients and stir well.
8. Add the pumpkin seed/sesame seed mixture to quinoa. Add the snap peas. Combine all well.
9. Add dressing and toss. Crumble bacon. Top salad with crumbled bacon.

May be served chilled or at room temperature.

Original recipe from The Noble Pig Vineyards

4
Servings

Banana Coconut Smoothie



COOKING DIRECTIONS

1. Put all ingredients except the toasted coconut in an immersion (stick) blender bowl—the one that comes with it, or a deep narrow container.
2. Process with immersion blender on high for 1 minute. Pour into serving glass and top with toasted coconut.

INGREDIENTS

- * ½ cup milk
- * ¼ cup half and half
- * 2 Tbs Carnation Coconut Creme coffee creamer
- * 1½ whole banana, sliced OR ½ cup partially-frozen mashed
- * 1 Tbs toasted coconut for topping.

Pure heaven! A great pick-me-up or perfect for a quickie breakfast – it'll give you that energy boost just when you need it!

1
Serving

Coco Lemon Pound Cake



INGREDIENTS

Cake:

- * 1 box lemon cake mix
- * $1\frac{1}{3}$ cups water
- * 3 large eggs
- * $\frac{3}{4}$ cup unsalted butter, melted
- * 2 tsp lemon zest

Crumbs:

- * $\frac{1}{4}$ cup unsalted butter, melted
- * $\frac{1}{2}$ cup sugar
- * 1 tsp lemon zest
- * 1 cup flour

INGREDIENTS

Pearly Lemon Icing:

- * 1 cup confectioner's sugar
- * $\frac{1}{2}$ tsp lemon zest
- * 1 – 2 Tbs light cream/half and half/milk
—OR— fresh lemon juice
- * Additional ingredients:
- * 1 cup toasted coconut

COOKING DIRECTIONS

1. Preheat oven to 350 degrees F. Spray or grease a Bundt pan or 10" tube pan. Set aside.
2. Prepare crumbs by mixing the melted butter, sugar and lemon zest. Add enough of the flour to produce a crumb that holds its shape. Set aside.
3. Prepare cake mix as per boxed directions, except in place of the oil, use the melted butter and add 2 tsp lemon zest.
4. Pour $\frac{1}{3}$ of the batter into prepared pan. Add enough crumbs so the crumbs are about $\frac{1}{2}$ -inch thick around the cake. You will have crumbs left over, as this uses about $\frac{1}{2}$ the amount made. They keep, and are handy, so cover and keep in fridge for future use.
5. Top with about $\frac{1}{4}$ cup toasted coconut, then add the remaining batter on top of the crumb/coconut center. Spread batter evenly. Release any air bubbles formed by tapping the pan on a hard surface.
6. Bake at 350 degrees F. for 40 – 50 minutes. Remove from oven and let cool in the pan 10 minutes. Invert onto cooling rack to cool completely.
7. When cake is completely cool, mix glaze ingredients, adding cream a little at a time to produce a thick but pourable mixture. Drizzle over cake and top with additional coconut.

12 – 16
Servings

French Apple Pie Cobbler



COOKING DIRECTIONS

1. Preheat oven to 350 degrees F.
2. Spray or grease a 9" x 5" x 3" pan (loaf pan). Spread apple pie filling evenly across the bottom.
3. Break off bits of the 1 Tbs of butter and dot the filling with it.
4. Top with the dry cake mix; spread cake mix evenly across the top.
5. Drizzle the $\frac{1}{4}$ cup of melted butter evenly over the top of the cake mix.
6. Sprinkle nuts over the top.
7. Mix the 2 Tbs of dark brown sugar with the cinnamon. Sprinkle evenly across the top and over the nuts.
8. Bake at 350 degrees F. for 35 – 45 minutes, or until center of cobbler feels solid to the touch and brown sugar begins to caramelize.

INGREDIENTS

- * 1 can apple pie filling
- * 1 box single-layer yellow cake mix (or $\frac{1}{2}$ box of a 2-layer size)
- * $\frac{1}{4}$ cup butter, melted
- * 2 Tbs sliced almonds
- * 2 Tbs chopped walnuts
- * 1 Tbs butter
- * 2 Tbs dark brown sugar
- * $\frac{1}{4}$ tsp cinnamon

Fancy for them – easy for you! And this fantastic dessert will have them begging for third helpings.

Start with a single-layer cake mix and a can of apple pie filling – you can't get simpler than that.

6
Servings

Peanut Butter Cup Trifle



Get out the fainting couch – the peanut butter sauce for this trifle is to die for!

INGREDIENTS

- * 4 large brownies, cut into cubes
- * 1 cup instant vanilla pudding – the pudding is already made
- * 1 cup mini peanut butter cups, cut into quarters
- * 1 cup whipped topping
- * ½ cup creamy peanut butter
- * ½ cup heavy or whipping cream
- * 2 Tbs light corn syrup
- * ¼ cup light brown sugar

COOKING DIRECTIONS

1. Prepare peanut butter sauce by mixing the peanut butter, cream, corn syrup and brown sugar in a small saucepan. Heat over medium heat until sugar is melted and sauce is very smooth. Remove from heat, and set aside.
2. Fold together the whipped topping and the vanilla pudding in a small bowl. Set aside.
3. Assemble trifle by taking 4 mini trifle bowls or dishes of an equal size (a stemless wine glass or an old-fashioned glass works well here too), and build layers: layer ½ of the brownies on the bottom of the 4 trifle bowls. Next, layer ½ of the quartered peanut butter cups on top of the brownie layer, then top with ½ the pudding. Drizzle about 1 – 2 Tbs of the peanut butter sauce over the pudding. Repeat the layer brownie and the pudding layer once more. Top with remaining quartered peanut butter cups and liberally drizzle with more peanut butter sauce — and yep, let the sauce drip down the sides!!! You can garnish with chocolate sprinkles, if desired, too.

Remember — you are distributing what you have between 4 small bowls. Let your eye be your judge as to the amounts in each bowl so they will look even.

Now kick back and ENJOY.

4
Servings

Pina Colada Popsicles



COOKING DIRECTIONS

1. Add all ingredients to a medium bowl and process with a stick blender until smooth. You may also use a regular blender.
2. Pour into 3-oz. popsicle molds.
3. Makes about 12 3-oz popsicles.
4. Add wood sticks (if your popsicle maker doesn't have a stick/drip thingy attached).
5. Freeze for at least 6 hours, preferably overnight.

INGREDIENTS

- * 1 ripe banana
- * 1 can crushed pineapple plus the juice
- * 1 can coconut milk
- * 2 Tbs sugar (optional — taste and add if too tart)

Oh so good. These frozen treats are low-cal, dairy free, and just too easy to make. Healthy, indulgent delights for those hot, summer days!

12
Servings

Pumpkin Chocolate Chip Cookies



These moist, soft cookies are irresistible, and no one can eat just one.

Also a smart and healthy snack, as they contain pumpkin, which is full of beta carotene, and plenty of oatmeal for fiber.

INGREDIENTS

- * 1 cup butter, softened
- * $\frac{3}{4}$ cup sugar
- * $\frac{3}{4}$ cup brown sugar, packed
- * 1 egg
- * 1 tsp vanilla
- * 2 cups flour
- * 1 cup quick oats
- * 1 tsp baking soda
- * 1 tsp cinnamon
- * 1 cup pumpkin puree
- * $1\frac{1}{2}$ cups chocolate chips

COOKING DIRECTIONS

1. Preheat oven to 350 degrees F.
2. Cream butter and sugars until light and fluffy. Beat in egg, pumpkin and vanilla. Combine flour, oats, baking soda and cinnamon in a separate bowl. Mix well.
3. Add the flour mixture to the creamed mixture, mixing well. Fold in chocolate chips.
4. Drop by heaping Tbs onto ungreased cookie sheet. Bake at 350 degrees F. for 13-15 min, or until golden brown around the edges. Let sit on sheet for one minute. Remove to rack to cool completely.

Yields
4 Dozen



Lillian Russo

My Recipe Journey

With a passion for trying recipes that she finds on cooking sites, Lillian's tried over 450 recipes since 2008! She also loves to photograph every new recipe she tries. *My Recipe Journey* is a diary of all the best recipes Lillian has tried — plus some of her own. She's always willing to try unique and interesting recipes, and loves sharing them with you.

Basil Infused Olive Oil



I love to dip Italian bread into the oil and enjoy this heavenly infused olive oil with a piece of hard cheese and a glass of wine. It's also a delight drizzled over pasta!

INGREDIENTS

- * 7 large fresh basil leaves
- * ¼ cup extra virgin olive oil

COOKING DIRECTIONS

1. Place the basil leaves in a small microwave safe bowl with the olive oil.
2. Mash the leaves into the oil with a fork. Do this thoroughly to release as much flavor from the leaves as possible.
3. Heat the oil and mashed leaves in the microwave on high for about 15 seconds. Do not let the oil boil, just get it warm to release the flavor of the basil leaves.
4. Remove from microwave and mash the leaves again.
5. Then line a funnel with a coffee filter and pour the infused oil into the funnel over a bottle. Allow the oil to drain into the bottle. You may need to squeeze the filter slightly, to help it drain.

You can store the infused oil on the counter top if you plan on using it all within a week ... mine is ALWAYS gone in less than a week! Or you can store it in the fridge for up to 2 weeks. In the fridge the oil will solidify. Just remove it from the fridge a few minutes before using it so that the oil can liquefy.

1
Serving

Fried Green Potatoes



In this case, the potatoes aren't green — the spinach is! This is my version of hash browns, with a perfect blend of fried potatoes, bacon, onion and spinach flavors, all topped with a nice crust on the potatoes.

INGREDIENTS

- * 2 large potatoes. (I used Yukon Gold), shredded, rinsed well and squeezed dry.
- * Flour — just enough to dust potatoes
- * 2 – 4 slices of bacon
- * 1 small onion-minced
- * ½ tsp salt
- * ¼ tsp pepper
- * 5 oz. fresh chopped spinach (frozen is also okay, just thaw and squeeze dry)

COOKING DIRECTIONS

1. In a large, non-stick skillet over medium heat, cook bacon until crisp. Remove bacon, leaving drippings in skillet.
2. Sauté onions in drippings until tender.
3. Add spinach and cook until wilted.
4. Crumble bacon and add back to skillet with shredded and flour-dusted potatoes. If skillet is too dry, add a little olive oil.
5. Add salt and pepper. Then mix everything together until well blended.
6. Spread mixture to cover bottom of skillet in a thin layer. Press slightly and let cook for 5 minutes on medium heat.
7. Cut this mixture into 4 equal pieces and flip each piece.
8. Cook another 5 minutes.
9. Toss and break up sections to cook the inside of the mixture and brown really well, about another 2 – 3 minutes.
10. Add salt to taste.

Serve warm

2 – 4
Servings

The Sloppy Shepherd



INGREDIENTS

Sloppy Joe Ingredients

- * 2 lbs. 93% lean ground beef
- * 1 large chopped onion
- * 1 chopped red bell pepper
- * 2 large cloves garlic minced
- * 4 tsp prepared yellow mustard
- * ½ cup ketchup
- * 1 Tbs brown sugar
- * 1 tsp kosher salt
- * 2 tsp Worcestershire sauce
- * 1 tsp white vinegar
- * 1 tsp chili powder

INGREDIENTS

Mashed Potatoes Ingredients

- * 6 potatoes
- * Butter
- * Milk
- * Salt

COOKING DIRECTIONS

1. Cook up Sloppy Joe recipe.
2. Make basic mashed potatoes.
3. Spread the cooked Sloppy Joe mixture into a greased 7½" x 11" casserole dish, pressing the mixture down firmly.
4. Spread the mashed potatoes on top and bake it at 350 degrees F. for 25 minutes.
5. Place under the broiler for 3 minutes to brown the top.

SLOPPY JOE COOKING DIRECTIONS

1. In a large skillet over medium heat, thoroughly brown the ground beef, onion, red pepper and garlic.
2. Stir in the mustard, ketchup, brown sugar, salt, Worcestershire sauce, white vinegar and chili powder. Mix thoroughly.
3. Reduce heat, and simmer for 15 minutes.

6
Servings

One Pot Mexican Chicken and Rice



COOKING DIRECTIONS

1. In a small bowl mix together salt, pepper, chili powder and cumin. Sprinkle this mixture over the sliced chicken breasts and toss to coat.
2. In a very large skillet, melt butter with olive oil over medium heat. Add seasoned chicken pieces along with minced garlic and chopped onion. Saute while stirring, until chicken is fairly browned and onions are tender, about 5 – 10 minutes. Then reduce heat to medium/low.
3. Add the uncooked rice to the chicken mixture and stir well. Cook for about 1 – 2 minutes.
4. Add the Mexican cooking sauce and the chicken broth. Stir well and bring to a simmer.
5. Reduce heat to low, cover skillet and let simmer for 20 minutes.
6. Uncover and sprinkle with shredded cheddar cheese. Top with sour cream and parsley or cilantro before serving.

INGREDIENTS

- * 3 boneless skinless chicken breasts, thinly sliced into bite sized pieces
- * 1½ cups uncooked long grain white rice
- * 2 large cloves garlic, minced
- * 1 medium sized onion, chopped
- * 2 Tbs olive oil
- * 1 Tbs butter
- * 1 tsp kosher salt
- * ¼ tsp black pepper
- * 2 tsp chili powder
- * 2 tsp ground cumin
- * 12-oz. jar Mexican tomatillo verde cooking sauce

INGREDIENTS

- * 14.5-oz. can low sodium chicken broth
- * 2 cups shredded cheddar cheese
- * ½ cup sour cream
- * ¼ cup fresh chopped parsley or cilantro

4
Servings

Philly Cheese Steak Spaghetti



INGREDIENTS

- * 1½ lbs. deli roast beef, sliced thin and cut into strips
- * 1 large white onion, sliced thin
- * ¼ tsp kosher salt
- * ¼ tsp black pepper
- * 3 Tbs corn oil
- * 1 lb. spaghetti, cooked according to package directions

INGREDIENTS

Cheese Sauce Ingredients

- * 4 Tbs butter
- * 4 Tbs flour
- * ½ tsp kosher salt, but taste the sauce before adding.
- * ¼ tsp black pepper
- * 2 cups milk (I use low fat)
- * 2 cups shredded sharp cheddar cheese

COOKING DIRECTIONS

1. Cook the spaghetti according to the package directions.
2. While the spaghetti is cooking, start browning the onions with the roast beef by heating a large skillet on medium heat with the corn oil.
3. When oil is hot, add the onions and cook until onions are very tender and fully cooked.
4. Add in the sliced roast beef strips, ¼ tsp kosher salt and ¼ tsp black pepper, stirring and sauteing until well incorporated.
5. Remove from heat and keep warm.
6. Serve cooked and drained spaghetti topped with the sautéed roast beef and onions, and adding the cheddar cheese sauce.

CHEESE SAUCE DIRECTIONS

1. In a medium sized saucepan over medium heat, melt the butter.
2. Add the flour and stir while cooking the flour for about 2 minutes.
3. Slowly add the milk, allowing it to thicken while constantly stirring.
4. Add ½ tsp of kosher salt (if needed) and ¼ tsp black pepper.
5. Stir and add in the shredded cheddar.
6. Keep stirring until all the cheese is melted and smooth, and until the sauce is thickened.
7. Turn off heat, cover and keep warm.

4
Servings

Super Easy Poor Man's Mongolian Beef



COOKING DIRECTIONS

1. In a large skillet over medium heat, brown the ground beef in the sesame oil with the garlic. Cook while constantly stirring until the meat is very well browned and most of the meat juices have evaporated.
2. Add in all remaining ingredients except for ¼ cup of the green onions and the rice.
3. Simmer for a few minutes to heat thoroughly and to marry all the flavors of the ingredients.

Serve warm over cooked rice with green onions on top.

INGREDIENTS

- * 1 lb 93% lean ground beef
- * 2 Tbs pure sesame oil
- * 4 cloves garlic—minced
- * ¼ tsp. fresh ginger—grated
- * ¼ cup soy sauce
- * ½ cup brown sugar
- * ¼ tsp. cayenne pepper
- * ½ cup green onions—chopped
- * 2 tsp dry sherry or dry vermouth
- * 2 tsp dry white wine
- * 2 tsp white vinegar

INGREDIENTS

- * 2 tsp creamy peanut butter
- * ¼ tsp black pepper
- * 2 cups cooked rice (I use jasmine rice)

2
Servings

Moroccan Chicken Stew



This dish will instantly transport your tastebuds to Morocco. Serve with couscous and some Moroccan flatbread to soak up the delicious sauce!

INGREDIENTS

- * 1 Tbs olive oil
- * 1 small onion—chopped
- * 2 large cloves garlic—minced
- * 2¼ tsp Moroccan seasoning
- * 1½ tsp kosher salt
- * 15-oz. can diced tomatoes with liquid
- * 15-oz. can cannellini beans—drained and rinsed
- * 1 cup frozen petite peas
- * 6 boneless skinless chicken thighs

COOKING DIRECTIONS

1. Heat oil in a large skillet over medium heat.
 2. Sauté onions and garlic with salt and Moroccan seasoning for about 5 minutes or until tender.
 3. Add the rinsed beans and the diced tomatoes with the liquid. Cook for a few minutes then add the chicken.
 4. Coat the chicken with the sauce mixture and add in the frozen petite peas.
 5. Cover and simmer for 30 minutes, stirring once.
- Serve with couscous on the side.

2 – 4
Servings

Antipasto Grilled Cheese Sandwich



This grilled cheese sandwich reminds me of one of my favorite appetizers — antipasto! So that's what I named my recipe! I hope you like it as much as I do!

INGREDIENTS

- * 2 slices white bread
- * ½ Tbs butter
- * 1 thick slice of mozzarella cheese
- * ½ of a roasted sweet red pepper — jarred
- * 1 marinated artichoke heart — jarred
- * 2 thin slices of hard salami

COOKING DIRECTIONS

1. Blot dry the roasted sweet red pepper.
2. Slice the marinated artichoke heart in half, then press it to flatten.
3. Melt butter in a non stick skillet over medium/low heat.
4. Dip one side of each slice of bread in the melted butter and set aside.
5. Place one slice of bread, buttered side down, in the skillet.
6. Top with mozzarella, salami, roasted red pepper, and artichoke halves
7. Place other piece of bread on top, buttered side up, and grill for about 2 minutes, pressing down on the sandwich the entire time. Check to see that the bottom is browning. Then flip the sandwich over and repeat cooking process to brown the other side.

Slice in half and serve warm.

1
Serving

Almond Joy Ice Cream



I love Almond Joy® candy bars! So it was only natural that I try to make Almond Joy® Ice Cream – and I'm so glad I did, because this is Almond Joy® heaven!

INGREDIENTS

- * 2 cups milk (I used 1% fat)
- * 2 cups heavy cream (I used light cream)
- * 1 cup sugar
- * ½ tsp salt
- * ½ tsp pure vanilla extract
- * ½ tsp pure almond extract
- * ½ tsp coconut extract
- * ½ cup mini chocolate chips — semi sweet
- * ½ cup roasted almonds — crushed, shredded coconut — optional garnish

COOKING DIRECTIONS

1. In a large bowl mix together all ingredients except for the chocolate chips and the crushed almonds.
2. Pour into ice cream machine and follow manufacturer's instructions for making ice cream.
3. Add the chocolate chips and crushed almonds after the mixture starts to thicken.
4. When ice cream is done, spoon into a container and freeze for about 2 hours before serving.
5. Serve with shredded coconut on top for even more coconut flavor.

1
Serving

Red Apple Martini



COOKING DIRECTIONS

1. 1 shot of vodka
2. 1 shot of green apple pucker
3. This last ingredient is the secret: 1½ shots of 100% pure cranberry juice! That's what tricks your tongue into thinking you're tasting a red apple! And it really does taste like a red apple.

INGREDIENTS

- * 1 shot of vodka
- * 1 shot of green apple pucker
- * 1½ shots of 100% pure cranberry juice

I just love Red Apple Martinis! It's so hard to find a bartender who really knows how to make one correctly. But now you can make great red apple martinis at home anytime. Try it – I know you'll love it!

1
Serving



Liz Hughes

Virtually Homemade

Liz Hughes's love affair with food started at a very young age. Her Mom was an accomplished home chef and introduced her to the joy of cooking. As her assistant in the kitchen, Liz quickly learned its fine nuances, and the joy one feels by preparing food for loved ones. It was then she decided to attend Cornell's prestigious Hotel School.

When not photographing her culinary successes in her backyard or sun-kissed room in her home, Liz spends most of her days mixing ingredients in her head to create the perfect dish for you.

Baked Jalapeno Poppers with Spicy Prosciutto



COOKING DIRECTIONS

1. Pre-heat oven to 375 degrees F.
2. In a food processor, place cheeses, green onions, cilantro and lime juice. Pulse until blended.
3. Transfer to a bowl and stir in prosciutto and salt, if needed.
4. Line a sheet pan with parchment paper and lay out jalapeno halves.
5. Spoon cheese mixture into jalapenos. Don't overload, or jalapenos will tip.
6. Bake for 15 minutes and place under broiler for 2 minutes for a browned top.

INGREDIENTS

- * 8 jalapenos halved lengthwise, seeded and deveined
- * 4 oz. cream cheese
- * 4 oz. soft goat cheese
- * ½ cup shredded Mexican cheese blend
- * ¼ cup green onion, copped
- * ½ cup cilantro leaves
- * 1 Tbs fresh lime juice
- * 2 oz. prosciutto, thinly sliced and diced
- * Kosher salt to taste

Here's the good news — these can be baked without all that greasy stuff, and still be sinfully good/borderline addictive.

Yields
16

Carrot and Orange Soup



Fresh orange juice gently enhances the sweetness of the carrots and onions in this delectable offering. It's bold in flavor, yet so undemanding, it can begin a four-course meal.

INGREDIENTS

- * 4 Tbs sweet butter
- * 2 cups finely chopped yellow onions
- * 12 large (1½ – 2 lbs.) carrots, peeled and chopped
- * 4 cups chicken stock/broth
- * 1 cup fresh orange juice

COOKING DIRECTIONS

1. Melt the butter in a pot. Add the onions, cover and cook over low heat until tender and lightly colored — about 25 minutes.
2. Add carrots and broth, and bring to a boil.
3. Reduce heat, cover and simmer until carrots are very tender — about 30 minutes.
4. Either puree soup in batches with a blender or food processor, or use an immersion blender right in the pot. Blend until smooth.
5. Add orange juice and extra broth for desired consistency.

Season with salt and pepper, and garnish with chives.

4 – 6
Servings

Broccolini with Walnuts and Sweet Soy Sauce



COOKING DIRECTIONS

1. In a wok or large skillet, heat the sesame oil on high.
2. Add walnuts, and cook for one minute while constantly stirring.
3. Reduce heat to medium, and add broccolini and cook for 3 minutes (4 minutes for broccoli).
4. Add soy sauce and red pepper, cook for one more minute on high or until broccolini is lightly caramelized.

INGREDIENTS

- * 4 cups (about 12 oz.) of chopped broccolini or broccoli florets
- * ½ cup chopped walnuts
- * 1 Tbs sweet soy sauce
- * 2 Tbs sesame oil
- * ½ cup chopped red bell pepper

Broccolini is a hybrid vegetable of broccoli and gai lan, also known as Chinese kale. Together, they create a sweet and tender veggie with hints of asparagus and a mild broccoli bite.

4
Servings

Spring Couscous Salad with a Citrus Vinaigrette



This couscous salad is loaded with spring vegetables, and tossed with a light tangy citrus vinaigrette. It's simple — and good!

INGREDIENTS

- * 1½ cups couscous
- * 1½ cups vegetable broth
- * ¼ tsp sea salt
- * 1 bunch asparagus, cut in 1" pieces on the diagonal
- * 1 large shallot, chopped finely
- * 1 cup frozen peas, defrosted
- * 4 medium oranges, segmented
- * 4 ounces crumbled feta cheese
- * ¼ cup fresh orange juice
- * 3 Tbs seasoned rice wine vinegar
- * ½ cup extra virgin olive oil
- * ½ tsp kosher salt
- * Ground pepper to taste

COOKING DIRECTIONS

1. Heat broth in a medium saucepan with ¼ tsp of salt. Once it is boiling, add couscous. Turn off heat and let sit. Set aside.
2. In a medium saucepan heat 1 tsp of olive oil. Add shallot and cook for 1 minute.
3. Add asparagus and peas, and cook 4 – 5 minutes or until vegetables have softened slightly. Set aside.
4. In a jar or plastic container, combine orange juice, vinegar, olive oil, salt and pepper. Cover and shake until emulsified.
5. Fluff couscous and put in a large bowl. Add vegetable mixture, orange segments and feta cheese. Stir until combined.
6. Add dressing by ½ cups and stir thoroughly (after each ½ cup, test salad to see if it is dressed to your liking — I used 1 cup).

Serve warm or chill for 2 hours for a cold salad. Save any leftover dressing for other use or moistening the couscous the next day.

4 – 6
Servings

Twice-Baked Potatoes with Cheddar and Onions



I grew up loving twice-baked potatoes. On yearly visits to my Great Aunt's house, my mouth watered in anticipation of this simple, yet sumptuous, side dish. Walking into her beautiful turn-of-the-century house included the aroma of potatoes and beef baking.

INGREDIENTS

- * 4 Russet potatoes
- * 1 medium yellow onion, chopped
- * 2 tsp canola oil
- * ¼ cup balsamic vinegar
- * 2 tsp kosher salt, divided
- * 3 Tbs butter
- * ¼ cup milk
- * 1½ cups grated sharp cheddar cheese, divided
- * Fresh chives for garnish

COOKING DIRECTIONS

1. Pre-heat oven to 400 degrees F.
2. Scrub the outside of potatoes and pierce each with a fork several times. Place in oven and bake for 1 hour.
3. While potatoes are baking, heat oil in a medium saucepan. Add onions and cook for 20 minutes stirring often. Onions should turn golden but not brown. Add 1 tsp of salt and vinegar; cook for 30 – 40 minutes longer on low heat. Set aside.
4. When potatoes are done, remove from oven and let sit until cool enough to handle.
5. Cut off the top third of potato and scoop out flesh into a medium bowl (leaving some on the sides to hold skin upright).
6. Add butter, milk and 1 tsp of salt. Beat with a mixer until smooth and creamy.
7. Stir in 1 cup of cheddar and onions.
8. Evenly transfer potato mixture back into skins and top each with remaining ½ cup of shredded cheese. Reduce oven heat to 375 degrees F.
9. Place potatoes on a cooking sheet and bake for 20 minutes.

Garnish with fresh chives.

4
Servings

Wedge Taco Salad with Jalapeno Ranch Dressing



COOKING DIRECTIONS

1. Sauté ground turkey with spices until thoroughly browned. Stir in taco sauce. Let sit.
2. In a food processor or blender, mix ranch dressing and jalapeno until the pepper is chopped fine.
3. Arrange lettuce wedges and chopped vegetables on four plates. Spoon meat on top and drizzle with dressing.
4. Garnish with fresh cilantro.

INGREDIENTS

Salad:

- * 1 head of iceberg lettuce
- * 1 avocado chopped
- * 1 cup of canned or fresh corn
- * 2 green onions chopped
- * 1 cup drained and rinsed black beans
- * 2 cups chopped tomato

Dressing:

- * ½ cup of bottled ranch dressing
- * 1 jalapeno chopped with seeds

INGREDIENTS

Ground Turkey:

- * 1 lb. lean ground turkey
- * 1 Tbs chili powder
- * 1 tsp cumin
- * 1 tsp garlic salt
- * ¼ tsp cayenne pepper
- * 1 cup taco sauce

4
Servings

Grilled Plum Pizza with Goat Cheese and Field Greens



COOKING DIRECTIONS

1. Pre-heat oven to 450 degrees. F
2. Bring pizza dough to room temperature and divide into 4 balls of dough.
3. Stretch each ball by hand into a circle of desired thickness.
4. Lightly grease and sprinkle a sheet pan with cornmeal. Place dough on sheet pan and brush with olive oil.
5. Bake for 15 minutes until crusts are lightly golden and bubbly.
6. While baking, heat a grill pan to medium heat and grill plums about 3 minutes on each side. Plums should have nice grill marks but still be firm. Set aside.
7. On cooked crusts arrange dollops of goat cheese and plums equally.
8. Toss greens with desired amount of vinaigrette and arrange around the plums and cheese.

INGREDIENTS

- * 4 plums or pluots, sliced into ½" wedges
- * 4 oz. fresh Chevre
- * 1 lb. store-bought pizza dough
- * 2 Tbs of olive oil
- * 8 oz. mixed greens

INGREDIENTS

Herb Vinaigrette (from Self magazine 2005)

- * ¼ cup balsamic vinegar
- * 1 tsp honey
- * 1 Tbs each chopped fresh parsley, chives and basil
- * 1 clove garlic minced
- * ½ small shallot minced
- * ¼ cup olive oil

Mix all ingredients except olive oil. Whisk ingredients while slowly adding oil. Salt and pepper to taste.

4
Servings

Layered Ratatouille à la *Ratatouille*



This recipe is based on the beautifully prepared version of this dish shown in the animated movie Ratatouille. The vegetables were cut in neat, colorful circles and simply stacked on a plate with fresh herbs — much more appealing than the stew version I prepared in my youth.

INGREDIENTS

- * ½ onion finely chopped
- * 2 garlic cloves, thinly sliced
- * 1 cup tomato puree, preferably Pomi
- * 2 Tbs olive oil
- * 1 Japanese eggplant
- * 1 small zucchini
- * 1 small yellow squash
- * 1 longish red pepper
- * ¼ cup fresh basil leaves
- * Crumbled goat cheese
- * Salt and pepper

COOKING DIRECTIONS

1. Heat oven to 375 degrees F.
2. Pour tomato puree into bottom of a 10" baking dish. Drop in sliced garlic cloves, chopped onion, salt, pepper and 1 Tbs of olive oil. Stir.
3. Trim ends of eggplant, zucchini and yellow squash. Trim ends of red pepper and carefully remove core with seeds, creating a tube.
4. With a mandoline or knife, cut eggplant, zucchini, yellow squash and red pepper into very thin slices—about $\frac{1}{16}$ of an inch.
5. Arrange slices of vegetables concentrically from the outer edge of the baking dish over tomato puree. Alternate vegetables so you can still see each one. Save any leftover vegetables.
6. Drizzle the remaining Tbs of olive oil over the vegetables, and season with salt and pepper.
7. Cover dish with parchment paper, cut to fit the inside of dish.
8. Bake for 45 – 50 minutes until tomato sauce is bubbling up around the vegetables. The veggies should not brown at all.
9. Sprinkle basil otop and serve with crumbled goat cheese.

4
Servings

Macaroni and Cheese with Bacon and Caramelized Shallots



Comfort food — we seek it in times of need, to soothe our souls, warm our hearts and fill our tummies. We should take comfort where it's given, and if it appears in the form of food, seize the moment and placate your complicated life.

INGREDIENTS

- * ½ lb. gluten-free pasta — any shape
- * 5 slices of bacon cut into ½" pieces
- * 1 large shallot, chopped medium
- * 3 large eggs
- * 1 12-oz. can of evaporated milk
- * ¼ tsp cayenne pepper
- * ⅛ tsp ground nutmeg
- * 1 tsp kosher salt
- * 1½ cups grated sharp cheese
- * ½ cup grated Monterey Jack
- * ½ cup grated Parmesan

COOKING DIRECTIONS

1. Pre-heat oven to 475 degrees F. In a large pot of salted, boiling water cook pasta 6 minutes — it will be undercooked. Drain.
2. Heat a small skillet over medium heat and cook bacon until fat is rendered and crisp (I like to use center cut with more meat and less fat). When bacon is cooked, drain on paper towel. Pour out all but 2 Tbs of bacon grease from pan.
3. Place shallots in pan and sauté at medium heat until a deep brown — about 10 to 15 minutes. Transfer shallots, bacon and pasta to a medium bowl and stir to combine.
4. In a large bowl whisk together eggs and evaporated milk.
5. Add cayenne, nutmeg, salt and cheeses, and mix well.
6. Add pasta mixture and stir well. Transfer to an 8" square pan or 2-quart gratin dish.
7. Even out mixture and bake for 12 minutes until golden brown and bubbling.
8. Let sit for 10 minutes before serving.

4
Servings

Martha Stewart Asparagus Custard Tart—Reduced Calorie



How better to celebrate the arrival of this promising season than with a beautiful Asparagus tart? This tart is perfect for an Easter brunch. With its green custard center, it promises a spring, rich with emerald hues.

INGREDIENTS

- * 1 sheet frozen puff pastry (from 17.3-oz. package), thawed
- * 1 Tbs all-purpose flour, plus more for work surface
- * 1 lb. asparagus, trimmed, cut into 2 inch pieces, stalks and tips kept separate
- * 2 tsp extra virgin olive oil
- * 4 large eggs, room temperature
- * 1 cup evaporated whole milk
- * ½ cup grated low fat Swiss cheese
- * 2 oz. fresh goat cheese, crumbled into large pieces

COOKING DIRECTIONS

Crust

1. Roll out puff pastry into a 14" square on a lightly floured surface; cut into a 13" circle with a paring knife, using a bowl or plate as a template. Transfer to a 9" round baking dish or a 5½ – 6 cup deep-dish pie plate. Prick all over with fork. Freeze until firm, about 30 minutes.
2. Pre-heat oven to 350 degrees F. Line tart shell with parchment and fill with pie weights or dried beans. Place on a baking sheet and bake until edges turn a pale golden brown, about 40 minutes. Remove crust from oven and remove pie weights and parchment. Return to oven and bake until bottom is dry and golden brown, about 5 –10 minutes more. Let cool completely on a wire rack.

Filling

1. Bring a medium pot of water to a boil and add 1 Tbs of kosher salt. Add asparagus stalks and cook until crisp tender, about 2 minutes.
2. Transfer to a bowl of ice water; when cool, transfer to a plate and pat dry. Add asparagus tips to boiling water and cook 30 seconds. Drain and transfer to ice water. When cool, pat dry tips and toss in olive oil in a small bowl.
3. Transfer stalks to a blender. Add eggs, milk, flour and ¼ tsp salt to blender and puree until smooth.
4. Pour custard into crust. Sprinkle with Swiss and goat cheese, and top with asparagus tips. Bake until edges of custard are puffed, top is golden brown and custard is set, about 45 minutes. Tent with foil if crust is over browning.

Let cool 15 minutes on a wire rack before serving.

4 – 6
Servings

Spicy Pork Pasta with Artichokes and Arugula



This yummy pasta casserole is tied together with a zesty homemade tomato sauce that is nearly addicting.

INGREDIENTS

- * 1 lb. any shape pasta, cooked *al dente*
- * 2 cans 15-oz. tomato sauce
- * 2 large cloves of garlic, smashed and chopped
- * ½ onion, roughly chopped
- * 2 tsp marjoram
- * 1 Tbs extra virgin olive oil
- * ½ lb. ground pork
- * 1 8-oz. can of quartered artichoke hearts
- * 2 cups pre-washed baby arugula
- * 1 cup shredded mozzarella

COOKING DIRECTIONS

1. Pre-heat oven to 375 degrees F.
2. In a large sauté pan, heat olive oil and add onions, garlic, crushed red pepper and marjoram. Sauté for 2 minutes.
3. Add pork and cook until thoroughly browned. Add tomato sauce and cook on low flame, covered for 30 minutes.
4. Next, add artichokes and arugula. Turn off flame and stir until arugula has wilted.
5. Transfer pasta mixture to a 3-quart casserole dish. Sprinkle on mozzarella and cover with foil.
6. Bake for 20 minutes.
7. Take off foil and bake another 5 minutes to let cheese lightly brown.

4 – 6
Servings

Taco Pizza with Spicy Sour Cream



COOKING DIRECTIONS

1. Pre-heat oven to 425 degrees F.
2. Brown ground turkey.
3. Stir in $\frac{1}{2}$ the packet of taco seasoning and $\frac{1}{4}$ cup of water. Cook until water has evaporated and meat is "saucy". Set aside.
4. Combine tomato sauce, last $\frac{1}{2}$ packet of taco seasoning, chili powder and cumin. Mix and warm in a medium saucepan.
5. Stretch out your pizza dough into a rectangle. Spread with sauce to taste.
6. Cover with cheese, then meat and beans.
7. Bake on a low rack in oven for 15 – 20 minutes.
8. Remove and top with tomatoes, salsa, iceberg lettuce and cilantro.
9. Mix sour cream and hot sauce in a small bowl and drizzle over top of pizza.

INGREDIENTS

- * 1 recipe of homemade pizza dough, store bought or purchased from your local pizza restaurant
- * 1 package of ground turkey or lean ground beef
- * 1 package of low sodium taco seasoning
- * 1 can tomato sauce
- * 1 tsp chili powder
- * 1 tsp cumin
- * 2 bags of 8 oz. of shredded Mexican four cheese mix
- * 2 plum tomatoes chopped
- * $\frac{1}{4}$ cup purchased fresh salsa

INGREDIENTS

- * $\frac{1}{2}$ can black beans, rinsed (you can put more on to taste)
- * $\frac{1}{2}$ head of iceberg lettuce, sliced thinly
- * $\frac{1}{4}$ cup of fresh cilantro

Spicy Sour Cream:

- * $\frac{1}{2}$ cup sour cream
- * 2 tsps of Tapatio® hot sauce

4 – 6
Servings

Apple Pie Muffins



INGREDIENTS

For the Batter:

- * 1½ cups brown sugar
- * ⅔ cup canola oil
- * 1 large egg
- * 1 tsp vanilla
- * 2½ cups all-purpose flour
- * 1 tsp baking soda
- * 1 tsp cinnamon (optional — add if you really love cinnamon)
- * ½ tsp salt
- * 1 cup buttermilk
- * 2 cups diced apple

INGREDIENTS

For the Topping

- * ½ cup brown sugar
- * 6 Tbs all purpose flour
- * ¼ cup unsalted butter, melted
- * 1 tsp ground cinnamon

COOKING DIRECTIONS

1. Pre-heat oven to 350 degrees F.
2. Grease and flour a 12-cup muffin tin
—OR—
Line muffin tin with paper cups or parchment paper
3. Make the topping: Combine brown sugar, flour, melted butter and cinnamon in a small bowl and mix until crumbly; Set aside.
4. Combine the brown sugar, oil, egg and vanilla in a large bowl. Mix and set aside.
5. Sift together the flour, soda, salt and cinnamon.
6. Blend the flour into the mixture, alternately with the buttermilk.
7. Add the diced apple. Mix until just combined.
8. Spoon into prepared muffin tins.
9. Sprinkle generously with topping.
10. Bake for 30 minutes, until golden brown and the top springs back when touched.

Yields
12

Black Bottom Parfait



This parfait is simple, but oh so good. The semi-sweet chocolate foundation is intensely flavored without being overly sweet. The meringue-style vanilla top is light, sweet and the perfect complement to the decadent base.

INGREDIENTS

- * 1 cup sugar
- * 1¼ Tbs cornstarch
- * 2 cups milk, scalded
- * 4 eggs separated
- * ¾ cup semi sweet chocolate chips, melted
- * 1 tsp vanilla extract
- * 1 envelope unflavored gelatin
- * ¼ cup cold water
- * ¼ tsp salt
- * ¼ tsp cream of tartar
- * Bittersweet chocolate, grated

COOKING DIRECTIONS

1. In the top part of a double boiler, mix ½ cup of the sugar and the cornstarch.
2. Add the milk, and bring to a boil, stirring constantly.
3. Beat the egg yolks and add to the milk while stirring. Place over hot water and cook, stirring for two minutes.
4. Add 1 cup of this custard into a small bowl, add the chocolate and stir until blended. Add ½ tsp of the vanilla.
5. Divide among six parfait glasses.
6. Soften the gelatin in cold water, add to the white custard, and stir until dissolved. Add the remaining ½ tsp of vanilla. Cool until mixture is beginning to thicken.
7. Beat the egg whites with the salt and cream of tartar, until foamy.
8. Gradually add the remaining ½ cup of sugar and whip until stiff.
9. Fold into the white custard. Pour over the chocolate custard in the glasses and cover.

Chill until firm. Garnish with grated bittersweet chocolate.

6
Servings

Caramel Apple Popcorn



Caramel, apples and popcorn just scream autumn to me. With a hint of nutmeg, this buttery treat is a satisfying and fun burst of autumn flavor!

INGREDIENTS

- * 8 cups popcorn (air popped or popped stovetop with small amount of canola oil)
- * 2 cups dried apple, chopped or Seneca Apple Chips, broken apart into small pieces
- * 1 14-oz. bag caramels
- * 4 Tbs butter
- * 2 Tbs water
- * ¼ tsp nutmeg

COOKING DIRECTIONS

1. Pre-heat oven to 300 degrees F.
2. Melt caramels, butter, water and nutmeg over medium heat, stirring constantly.
3. In a large bowl combine apple and popcorn.
4. Slowly, drizzle caramel mixture over popcorn while tossing.
5. Take coated popcorn, spread on greased cookie sheet and bake for 20 minutes. Toss 10 minutes through.
6. Remove popcorn from pans and cool on parchment paper.
7. When cool enough to handle, break apart large pieces and store in an airtight container.

2 – 4
Servings

Coffee Cake Muffins with Chocolate Chips and Pecans



INGREDIENTS

Muffins

- * ½ cup unsalted butter (one stick), room temperature
- * 1¾ cups flour
- * 2 tsp baking powder
- * 1 tsp baking soda
- * 1 cup sour cream
- * 1 cup granulated sugar
- * 1 tsp vanilla extract
- * 2 large eggs
- * Powdered sugar

INGREDIENTS

For the Crumble Topping

- * 1 cup packed light brown sugar
- * 1 cup flour
- * ½ tsp salt
- * ½ tsp ground cinnamon
- * ½ cup unsalted butter (one stick), chilled and cut into small pieces
- * ½ cup mini semi-sweet chocolate chips
- * ½ cup chopped pecans

COOKING DIRECTIONS

Crumble Topping

1. First mix brown sugar, flour, and salt for crumble topping in a medium bowl.
2. Cut in butter until mixture resembles a coarse meal. Stir in chocolate chips and pecans.

Muffins

1. Pre-heat oven to 350 degrees F. Butter and flour muffin tins or line with paper cups.
2. In a small bowl, whisk together flour, baking powder, and baking soda, and set aside.
3. With an electric mixer, beat together butter, sour cream, granulated sugar and vanilla until light and fluffy.
4. Beat in eggs one at a time.
5. With mixer on low, beat in flour mixture.
6. Divide half the batter among prepared muffin cups. Top with half the crumble topping. Top with remaining batter and then rest of crumble.
7. Bake 25 – 30 minutes or until a toothpick inserted in the middle comes out clean.
8. Transfer to a wire rack to cool. Dust with powdered sugar.

Adapted from Martha Stewart recipe

Yields
12

Craig Claiborne's Flourless Chocolate Mousse Cake



There is nothing like the satiny feel and taste of butter and chocolate, slowly melting in your mouth. The name alone provokes thoughts of seductive sweets, dark and sultry, bitter or delicate.

INGREDIENTS

- * ½ lb. (8 squares) unsweetened chocolate
- * ½ lb. (2 sticks) sweet butter, cut into cubes
- * 8 egg yolks
- * 1¼ cups sugar
- * 5 egg whites
- * 1 Tbs confectioners sugar
- * Fresh raspberries

COOKING DIRECTIONS

1. Preheat oven to 250 degrees F. Grease an 8" or 9" spring form pan with butter.
2. Put the chocolate squares and butter in a double boiler. (If you don't have a double boiler fit a stainless steel bowl inside a saucepan or stock pot.) Keep water at a simmer and stir the chocolate and butter until melted.
3. Combine egg yolks and sugar in a large bowl and beat with an electric mixer. Mix until the eggs are light and lemon colored.
4. Add the chocolate sauce to the egg mixture, stirring to blend thoroughly.
5. Beat the whites until stiff.
6. Add half the egg whites to the chocolate mixture and beat. Fold in the remaining whites.
7. Pour batter in pan and bake for 1 hour and 15 minutes.
8. When the cake is done, transfer it to a rack. Let stand for 10 minutes and remove the rim from the spring form pan.
9. Let cool and sprinkle with powdered sugar and raspberries.

8 – 10
Servings

Heath Bar Crunch Banana Bread



What's better than crunchy, buttery toffee enveloped in smooth creamy milk chocolate? This rich buttery bread has chunks of chocolate and nuances of caramel.

INGREDIENTS

- * 1½ cups all purpose flour
- * 1 tsp baking soda
- * 1 tsp baking powder
- * ¼ tsp salt
- * ¾ cup mini semisweet chocolate chips
- * ¾ cup crushed heath bars
- * ½ cup (1 stick) unsalted butter, room temperature
- * 1 cup brown sugar
- * 2 large eggs
- * 2 large mashed ripe bananas
- * 1 tsp vanilla
- * ⅓ cup crushed heath bar for end of baking

COOKING DIRECTIONS

1. Preheat oven to 350 degrees F.
2. Butter and flour a 9" x 5" x 2½" metal loaf pan.
3. Whisk first 4 ingredients in medium bowl to blend.
4. Combine chocolate chips and heath bar in small bowl.
5. Beat butter in large bowl until fluffy. Gradually add sugar, beating until well blended.
6. Beat in eggs 1 at a time.
7. Beat in mashed bananas, and vanilla extract.
8. Beat in flour mixture.
9. Stir in the chocolate chips and heath bar.
10. Pour into pan.
11. Bake bread about 1 hour and 5 minutes. A few minutes before the bread comes out of the oven, sprinkle second ⅓ cup of heath bar on top.
12. When an inserted tooth pick comes out clean, turn bread out onto rack and cool.

Yields
1 Loaf

Peach Cobbler Muffins



COOKING DIRECTIONS

1. Pre-heat oven to 350 degrees F.
2. Grease and flour a 12 cup muffin tin or line with paper cups.
3. Make the topping: Combine the brown sugar, flour, melted butter in a small bowl and mix until crumbly. Set aside.
4. Beat the eggs in a large bowl, then add the brown sugar, melted butter and sour cream.
5. Sift in flour, soda, salt and ground cinnamon into another bowl. Pour it into the wet ingredients and mix just to combine.
6. Fold in diced peaches gently.
7. Spoon into prepared muffin tin and sprinkle generously with topping.
8. Bake for 20 to 25 minutes, until lightly browned and firm to the touch.

INGREDIENTS

For the Batter

- * 1 large egg
- * 1 cup brown sugar, firmly packed
- * ¼ cup unsalted butter, melted
- * ¾ cup sour cream
- * 2 cups all purpose flour
- * 1 tsp baking soda
- * ¼ tsp salt
- * ¼ tsp cinnamon
- * 2 cups diced peaches or nectarines

INGREDIENTS

For the Topping

- * ½ cup brown sugar, firmly packed
- * 6 Tbs all-purpose flour
- * ¼ cup unsalted butter, melted
- * 1 tsp ground cinnamon
- * ¼ tsp ground nutmeg

Yields
12

Strawberry Cream Cheese Crescents



COOKING DIRECTIONS

1. Pre-heat oven to 375 degrees F.
2. Combine cream cheese, strawberries, vanilla and sugar in a small bowl.
3. Roll out dough according to package directions.
4. Place a scoop of strawberry mixture on the larger end of the dough triangle. Carefully roll up starting with the larger side moving towards the point.
5. Bake for 12 – 15 minutes or until golden brown.
6. Let cool and dust with powdered sugar.

INGREDIENTS

- * 1 can crescent dough
- * 1 cup roughly chopped strawberries
- * 4 oz. whipped light cream cheese
- * 1 tsp vanilla extract
- * 3 Tbs sugar
- * Powdered sugar for dusting

Yields
8

What to do with day-old strawberries? Pick up some crescent dough, and with some light cream cheese, sugar and vanilla, 5 minutes later, you'll have a batch of absolutely scrumptious pastries! So easy; so delightful!

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