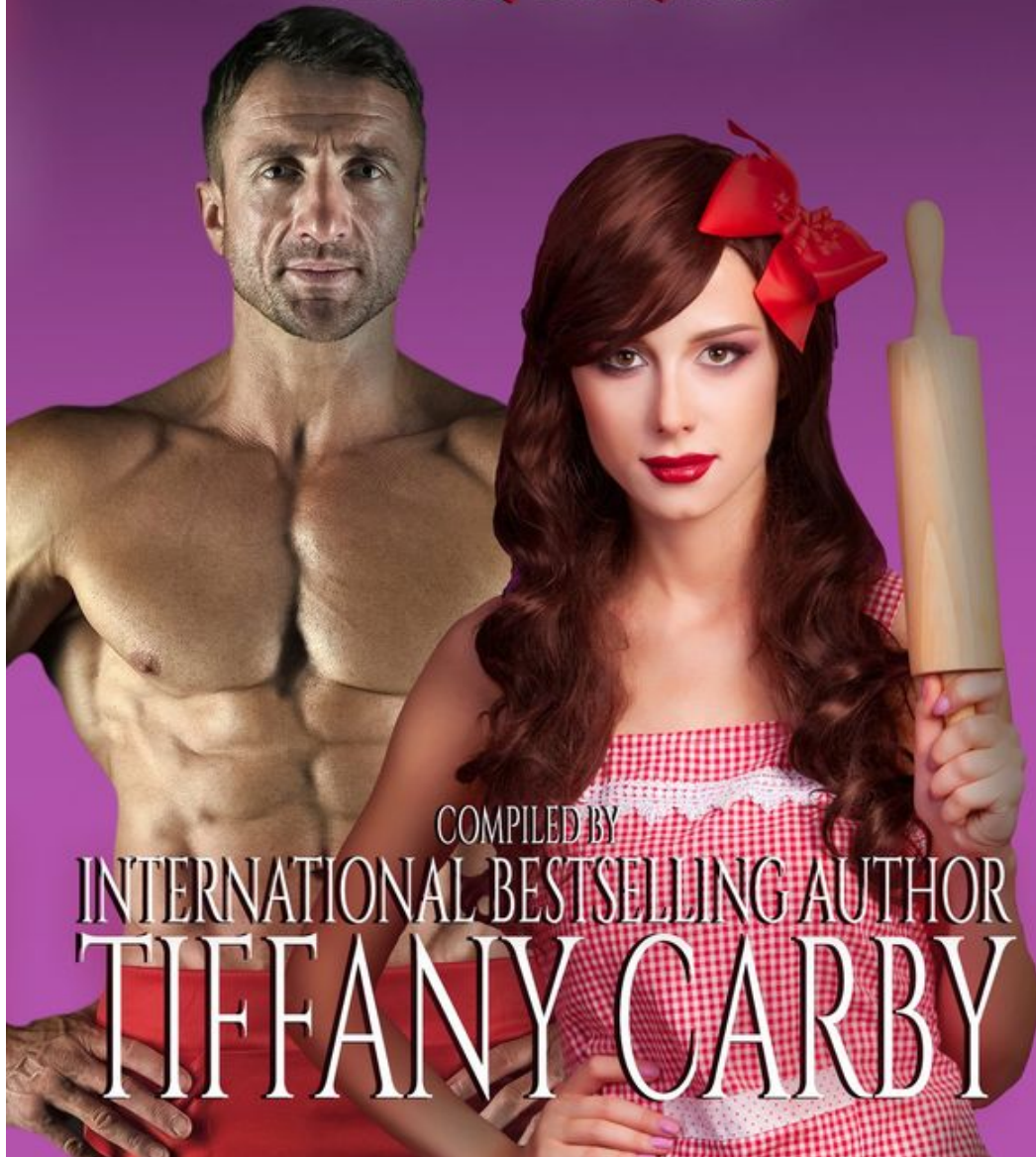


POSSESSED MEATS PASSION & TREATS

A RECIPE BOOK ACCOMPANIMENT TO
MEET CUT & CUT & MEAT



COMPILED BY

INTERNATIONAL BESTSELLING AUTHOR
TIFFANY CARBY

This recipe book is a compilation of recipes created specifically for the stories Meet Cut(e) and Cut(e) Meat, in addition to recipes local to Kentucky (where Hazenberg is fictionally located) and beloved recipes from family and friends.

As recipes are often handed down and shared with others, those which we were able to cite sources have origins listed at the bottom of each recipe. Titles have been altered for the characteristics of the books. Where brands are listed, these are just personal preference and not an endorsement; mold the recipes as you see fit.

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List of Abbreviations

oz. = ounces

tsp. = tsp.

Tbsp. = Tablespoon(s)

lb./lbs. = pound or pounds

Recipes Inspired by Meet Cut(e) and Cut(e) Meat

Knock Ya Naked Margaritas

INGREDIENTS

1 can of frozen limeade concentrate (thawed)

1 bottle (cold) light beer

1 can lemon lime soda or ginger ale

12 oz. vodka

Pitcher, ice

INSTRUCTIONS

To measure vodka, empty limeade container and refill with vodka for an easy measure and to rinse out the concentrate. Pour all ingredients over ice and stir. This drink tends to go down easy and is a real crowd pleaser, hence its name...

Source: Friends and Family; This recipe has many adaptations online. It can be made with tequila and Corona beer as an alternative. It was shared with me by a friend several years ago and was the perfect addition to the story.

Grandmammy's Barbecue Sauce

INGREDIENTS

- 1 can tomato sauce (15 ounces)
- 1 can tomato paste (6 ounces)
- 1/3 cup apple cider vinegar
- 1/4 cup dark brown sugar
- 1/4 cup pure maple syrup
- 1/4 cup molasses
- 2 Tbsp. Worcestershire sauce
- 2 Tbsp. water
- 2 tsp. paprika
- 1 tsp. garlic powder
- 1/2 tsp. salt
- 1/2 tsp. black pepper

INSTRUCTIONS

In a medium-sized saucepan, add all ingredients and thoroughly. Bring up to a low boil and stir off and on for ten minutes. Cool completely before storing in fridge. Sauce can be canned using proper canning methods.

Source: Recipe adapted for the story by Tiffany Carby.

Original Meat Treats

Marinade for Beef Jerky

INGREDIENTS

1 cup soy sauce

1 cup Worcestershire sauce

1 tsp. liquid smoke

1 Tbsp. honey

1 Tbsp. Paprika

1 tsp. black pepper

1 tsp. garlic powder

1 tsp. onion powder

Approximately 2 lbs. of meat, very thinly sliced

INSTRUCTIONS

Marinate meat overnight in fridge for best results. Use standard cutting methods and drying methods for beef jerky preparation.

Source: Recipe adapted for the story by Tiffany Carby.

Lil' Heat Meat Treats

Marinade for Beef Jerky

INGREDIENTS

1 cup soy sauce

1 cup Worcestershire sauce

1 tsp. liquid smoke

1 Tbsp. honey

2 Tbsp. molasses

1 Tbsp. Paprika

1 tsp. black pepper

1 tsp. garlic powder

1 tsp. onion powder

1 tsp. cayenne pepper

1 tsp. red pepper flakes

Approximately 2 lbs. of meat, very thinly sliced

INSTRUCTIONS

Marinate meat overnight in fridge for best results. Use standard cutting methods and drying methods for beef jerky preparation.

Source: Recipe adapted for the story by Tiffany Carby.

Elite Meat Treats

Marinade for Beef Jerky

INGREDIENTS

1 cup soy sauce
1 cup Worcestershire sauce
1/2 cup Dale's Steak Seasoning
1 tsp. liquid smoke
1 Tbsp. honey
2 Tbsp. molasses
1 Tbsp. Paprika
1 tsp. black pepper
1 tsp. garlic powder
1 tsp. onion powder
1 pack/2 ounces Bloemers Chile Powder
Approximately 2 lbs. of meat, very thinly sliced

INSTRUCTIONS

Marinate meat overnight in fridge for best results. Use standard cutting methods and drying methods for beef jerky preparation.

Source: Recipe adapted for the story by Tiffany Carby.

Sorta Sweet Meat Treats

Marinade for Beef Jerky

INGREDIENTS

1 cup soy sauce

1 cup Worcestershire sauce

1 tsp. liquid smoke

1 Tbsp. honey

2 Tbsp. molasses

2 Tbsp. dark brown sugar

2 Tbsp. Paprika

1 tsp. black pepper

1 tsp. onion powder

Approximately 2 lbs. of meat, very thinly sliced

INSTRUCTIONS

Marinate meat overnight in fridge for best results. Use standard cutting methods and drying methods for beef jerky preparation.

Source: Recipe adapted for the story by Tiffany Carby.

Aggie's Signature Latte

INGREDIENTS

1 cup brewed espresso
1 1/2 cups 2 percent milk
2 pumps white chocolate mocha syrup
2 pumps toffee nut syrup
Whipped cream
Caramel syrup, for drizzle

INSTRUCTIONS

Stir ingredients together in a large mug or travel cup. Top with whipped cream and caramel drizzle.

Source: Recipe adapted for the story by Tiffany Carby.

Tiger's Bite Adult Shaved Ice

INGREDIENTS

Shaved Ice

Bourbon

2 packets of Cherry Kool-Aid

1 cup sugar

1/2 cup water

INSTRUCTIONS

In a bowl or small pitcher, stir sugar, water and Kool-Aid together to make a syrup. Add shaved ice to a party glass, pour over a splash to a shot of bourbon to taste preference. Pour a little syrup concoction over ice to taste as well and add a drizzle of grenadine.

Source: Recipe adapted for the story by Tiffany Carby.

Stonewall's Crock Pot Apple Butter

INGREDIENTS

2 pounds of apples, washed, cored and sliced (do not peel)

1 cup brown sugar

1 cup white sugar

1/2 cup molasses

2 Tbsp. pumpkin pie spice

INSTRUCTIONS

Mix all ingredients together in a large crock pot. Cook on high 6-8 hours, stirring hourly so the mixture doesn't stick to the bottom. Mixture will get watery and then thicken toward the end of cooking. Once dark brown, add mixture to a blender and blend until smooth. Then can, freeze or refrigerate.

Source: Recipe adapted for the story by Tiffany Carby.

State of affAIR Giant Turkey Legs

INGREDIENTS

BRINE

- 1/2 cup table salt
- 1/2 cup brown sugar
- 2 Tbsp. onion powder
- 2 Tbsp. garlic powder
- 2 Tbsp. red pepper flakes
- 2 Tbsp. poultry seasoning
- 1 Tbsp. hot sauce
- 3/4-1 gallon water
- 6 large turkey legs

RUB

- 2 Tbsp. chili powder
- 2 Tbsp. steak seasoning
- 2 tsp. paprika
- 1 tsp. onion powder
- 1 tsp. garlic powder
- 1 tsp. salt
- olive oil

INSTRUCTIONS

Mix all the brine ingredients in a large container with a lid and add turkey legs. Let sit in brine for 12-24 hours, stirring occasionally. Prepare charcoal grill for indirect cooking at about 325F. Meanwhile, remove turkey legs from brine, rinse and pat dry. Mix rub ingredients together in a small bowl (except the olive oil). Lightly drizzle olive oil over the turkey legs, then sprinkle all the rub over the legs and gently rub to coat. Cook over indirect heat (325 degrees Fahrenheit) for 45 mins to an hour until thickest part of leg reaches 165 degrees Fahrenheit. Turn legs every 10-15 minutes to cook evenly.

Source: Adapted from Giant Turkey Legs, www.aroundmyfamilytable.com/giant-fair-style-turkey-legs

Sally's Honey Doughnuts

INGREDIENTS

DOUGHNUTS

1 3/4 cup flour

1 1/2 tsp. baking powder

1/2 tsp. baking soda

Pinch of salt

1/2 tsp. cinnamon

1/2 cup white granulated sugar

2 eggs

3/4 cup buttermilk

3 Tbsp. butter, melted

1/4 cup honey

1 tsp. vanilla extract

2 Tbsp. sour cream

GLAZE

1 cup powdered sugar

2 Tbsp. heavy whipping cream

2 Tbsp. honey

INSTRUCTIONS

Preheat oven to 350 and grease a doughnut pan (it will take two pans or two batches).

In a large mixing bowl, whisk eggs, sugar, buttermilk, sour cream, melted butter, honey, and vanilla together until smooth.

Sift in all dry ingredients and whisk until all incorporated.

Pour some batter into a piping bag. (Don't overfill the bag or it will be difficult to pipe the batter.) Cut the tip off the piping bag, leaving only about a 1/2 inch opening.

Squeeze batter into the doughnut cups of the pan in one smooth circular motion, filling each cup about 3/4 full. Make sure there is an even amount of batter all around. (Refill the piping bag when needed.)

Bake for 10-11 minutes and let doughnuts cool on the wire rack, just until they are cooled enough to be handled. Spread paper towel under the cooling rack to catch glaze drippings.

Glaze: Add powdered sugar into a small mixing bowl. Add heavy whipping cream and whisk until smooth. Whisk in honey until completely incorporated. Pour glaze into another piping bag and cut off a small tip, just enough to drizzle the glaze. Drizzle each doughnut with honey glaze.

Source: Adapted from Honey Doughnuts, www.willcookforsmiles.com/honey-doughnuts

Meats & Savory Dishes

Nice & Meaty Slow Cooker Chili

INGREDIENTS

1 1/2lbs ground beef

1/2 lb. uncooked pork sausage

1 - 10 3/4 ounce can tomato soup, plus 1 can of water

1 - 14 1/2 ounce can crushed tomatoes

1 large can or 2 small cans Brooks Chili Beans (mild or hot is your preference)

1 - 10 ounce) can original Rotel diced tomatoes and green chilies

1 medium onion, chopped

2 small packages (or 2 oz.) Bloemers Chile Powder (more or less to your taste preference)

Salt and pepper to taste

Toppings: sour cream, shredded cheese, green onion, corn chips, soup crackers

DIRECTIONS

Brown ground beef and sausage with the onion and garlic. Drain well. Add all the ingredients to a slow cooker. Stir and let simmer on low for 6-8 hours or on high for 3-4 hours. Add toppings of your choice to each bowl before serving.

Source: Recipe adapted by Tiffany Carby from Daddy's Chili Recipe

Hawt Dog Casserole

Ingredients

- 1 bag of egg noodles, cooked
- 1 cup of Velveeta cheese, cubed
- 1 onion, chopped and sautéed
- 1 can cream of chicken soup
- 1 cup milk
- 1 package hot dogs, cut into 1/2" pieces

Instructions

Combine all ingredients and pour into a greased casserole dish. Top with breadcrumbs and bake for one at 350 degrees.

Source: Friends and Family

Kentucky BurGoo-oodness Gracious

INGREDIENTS

2-3 Tbsp. vegetable oil
2-3 lbs. pork shoulder/country ribs, cut into large pieces
1-2 lbs. chuck roast or stew meat, cut into large pieces
3-4 chicken legs (bone-in)
1 green pepper, chopped
1 large onion, chopped
1 carrots, chopped
2 celery stalks, chopped
3 garlic cloves, chopped
2 cups chicken stock or broth
2 cups beef stock or broth
1 can of crushed tomatoes
1 can of diced potatoes
1 small bag of frozen corn
1 small bag of frozen lima beans
4-6 big splashes of Worcestershire sauce
Salt and pepper to taste

INSTRUCTIONS

Heat vegetable oil in a large kettle or soup pot, add meat. Salt and pepper while browning the meats on all sides. Do this in batches to avoid the meat getting tough and not browning well. Remove the browned meats to the side.

Sauté the onions, carrots, celery and green pepper in the pot. Season the vegetables with sault. Add garlic and cook for a minute or so more before adding the meat back to the pot. Stir well to combine.

Add broths, tomatoes, stir to combine and bring to a simmer. Reduce heat and simmer gently for 2 hours, stirring occasionally as the lima beans may try to stick to the bottom of the pot.

Remove the meat from the pot and pull chicken off the bones, discard skin. Cut into smaller pieces where necessary and return to the pot. Bring burgoo up to a strong simmer.

Drain and add potatoes, add Worcestershire sauce, corn and lima beans mix well and add additional salt if necessary.

Typically served with crusty bread or cornbread and a bottle of hot sauce on the side.

Source: Friends and Family

Slow Cooker Crack Chicken

INGREDIENTS

- 3 lbs. boneless chicken breasts
- 2 - 8 oz. blocks cream cheese
- 2 - 1 oz. packets dry ranch seasoning
- 8 oz bacon, cooked crisply and crumbled

Instructions

In a slow cooker combine chicken, cream cheese, and ranch seasoning. Cook on low for 6-8 hours or on high for 4 hours, until chicken shreds easily. Once chicken shreds, pull apart with a large fork and all the ingredients combine. Add in crumbled bacon and stir to incorporate. Serve warm.

Source: Friends and Family

Hazenberg's Crock Pot Chuck Roast

INGREDIENTS

Chuck Roast (the beef, not the Chuck Roast mentioned in the story)

1 packet of brown gravy mix (don't prepare it)

1 packet ranch dressing/dip mix (don't prepare it)

1 small jar banana peppers, do not drain

1 stick butter

INSTRUCTIONS

Add meat to crock pot/slow cooker. Sprinkle gravy and ranch packets over the meat. Add pats of butter on top of roast. Pour jar of peppers and 1/3 of the juice from the jar around the sides of the roast. Slow cook roast for on low for 6-8 hours, or on high for 4-6 hours.

Remove from the crock pot to serve. It will likely fall apart. Let the meat rest for 10 minutes or so before shredding with a fork.

Source: Friends and Family

Honey I'm Home Garlic Pork Chops

INGREDIENTS

4-6 pork chops

Salt and pepper, to taste

2 Tbsp. vegetable oil

1 Tbsp. unsalted butter

2 Tbsp. apple cider or white vinegar

6 cloves garlic, minced

1/4 cup honey

1/4 cup water (or broth)

INSTRUCTIONS

Season chops with salt and pepper before cooking. Heat oil in pan or skillet over medium high heat until hot. Sear chops on both sides until golden and cooked through (about 4-5 minutes each side). Transfer to a plate; set aside. Reduce heat to medium. Melt butter in the same pan, scraping up any browned bits from the bottom of the pan. Sauté garlic until fragrant (about 30 seconds). Add the honey, water and vinegar. Increase heat to medium-high and continue to cook until the sauce reduces down and thickens slightly (about 3-4 minutes), while stirring occasionally. Add pork back into the pan, baste generously with the sauce and cook for another 1-2 minutes, or until edges are slightly charred.

Source: Friends and Family

Butter Will “Float Like The Swan” Biscuits

INGREDIENTS

2 1/2 cups all-purpose flour

2 cups buttermilk

1 stick butter

4 tsp. baking powder

4 tsp. sugar

2 tsp. salt

INSTRUCTIONS

Preheat the oven to 450 degrees. Combine all of the dry ingredients in a medium sized bowl. Next, add the buttermilk and mix all of the ingredients together until a moist dough is formed.

Melt the butter in a microwave safe bowl, and then pour it into an 8x8 or 9x9 baking dish (make sure that your pan is not too small or shallow so that the butter doesn't drip out of the pan while it's baking). Place the dough right on top of the melted butter and use a spatula to spread it evenly across the pan until it touches the sides.

Cut the unbaked dough (it should be swimming in butter at this point) into 9 evenish squares. Bake for 20-25 minutes or until golden brown on top.

Source: Adapted from Butter Swim Biscuits, www.instrupix.com/butter-swim-biscuits

Such a Ham and Potato Soup (Slow Cooker Recipe)

INGREDIENTS:

8 cups russet potatoes, diced
1 yellow onion, diced
2 large carrots, peeled and chopped
1/2 cup chopped celery
16 ounces Cubed Ham
1 tsp. salt
1/4 tsp. fresh cracked black pepper
1/4 cup flour
4 cups chicken broth
1 1/2 cups heavy cream or whole milk
1/2 cup sour cream

INSTRUCTIONS:

Add the potatoes, onion, carrot, celery, ham, salt, pepper, chicken broth to your slow cooker and cook on low 7-8 hours, or high 4-5 hours. Using a potato masher, mash about 1/3 of the potatoes (don't worry about the ham as it won't mash that much). Add the flour, heavy cream/milk and sour cream and stir everything together. Cover and cook on high for an additional 15 minutes.

Source: Adapted from Slow Cooker Ham and Potato Soup www.dinnerthendessert.com/slow-cooker-ham-potato-soup

Rolls With It, Baby

INGREDIENTS

1 cup plus 2 Tbsp. warm water
1/3 cup oil
2 Tbsp. active dry yeast
1/4 cup sugar
1/2 tsp. salt
1 egg
3 1/2 cups flour (either bread flour or all-purpose)

INSTRUCTIONS

Preheat oven to 400 degrees. In the bowl of your stand mixer, combine the warm water, oil, yeast, and sugar. Allow the mixture to rest for 15 minutes.

Mix 2 cups of the flour, the salt, and the egg into the yeast mixture using a dough hook. Add the remaining 1 1/2 cups flour 1/2 cup at a time. Shape dough into 12 balls and place in a 9×13 pan. Let dough rest for 10 minutes.

Bake for 10 minutes or until tops is just golden brown.

Source: Adapted from World's Best Dinner Rolls, <https://life-in-the-loft-house.com/worlds-best-dinner-rolls>

Crock Pot Sweetheart Garlic Chicken

INGREDIENTS

4-6 chicken breasts
1 cup packed brown sugar...
2/3 cup vinegar (can use apple cider vinegar)
1/4 cup lemon-lime soda (diet or regular)
2-3 Tbsp. minced garlic
2 Tbsp. soy sauce
1 tsp. fresh ground pepper
2 Tbsp. corn starch
2 Tbsp. water
Red pepper flakes (optional)

INSTRUCTIONS

Spray slow cooker with non-stick cooking spray. Place chicken (frozen, thawed or fresh) inside slow cooker. Mix together brown sugar, vinegar, soda, garlic, soy sauce, and pepper together. Pour over chicken. Cook on low for 6-8 hours or high for 4 hours.

Take chicken pieces out of slow cooker (mine basically fell apart) and pour remaining sauce into saucepan. Place saucepan over high heat. Mix together corn starch and water, pour into saucepan, and mix well. Let sauce come to a boil and boil for 2-3 minutes, or until it starts to thicken and turns into a glaze. Remove from heat and let sit for a minute or two (it will continue to thicken as it cools down).

Sprinkle red pepper flakes on top if desired. Serve over rice or noodles.

Source: Adapted from Crock Pot Sweet Garlic Chicken,

www.epicurious.com/recipes/member/views/crock-pot-sweet-garlic-chicken-52496001

Crock Pot Cube Steak

INGREDIENTS

6 cube steaks

1 medium onion peeled and sliced into rings

1 can cream of chicken soup

1 can cream of celery soup

1 packet Lipton Onion Soup Mix

1/2 soup can of water

INSTRUCTIONS

Mix soups and water in a bowl. Layer ingredients, onions, meat, sauce, onions, meat, sauce in a crock pot and cook on low for 6-8 hours.

Source: Friends and Family

Corny Love Fritters

INGREDIENTS

1 can whole kernel corn

2 eggs

Salt and pepper to taste

1/2 cup flour

1 tsp. baking powder

1/2 shredded cheese

1 pat butter

2 Tbsp. oil

INSTRUCTIONS

Drain corn and discard liquid. Put eggs, salt and pepper in a bowl and beat. Add flour and baking powder, whisk until smooth. Add corn and cheese. Stir.

Put butter and oil in frypan, heat until bubbly over medium heat. Drop corn mixture in spoonful lots into frypan. When golden turn and cook other side. Drain on absorbent paper and serve.

Source: Adapted from Corn Fritters food.com

Resting Steak Butter

4 Tbsp. unsalted butter (softened)

2 cloves garlic, minced

1 Tbsp. Worcestershire sauce

1/2 tsp. dried thyme leaves

½ tsp. salt

½ tsp. pepper

Combine all ingredients for the resting steak butter in a small bowl until mixed well.

Place the steak butter on the serving platter. Before you take your steaks off the grill, place one spoonful of butter directly on your serving platter underneath where each steak will be placed. Set aside the remaining butter for the top of the grilled steaks and add them to top of the steaks while they are resting.

Refrigerate for one week. Any remaining resting steak butter can be stored in the fridge for up to a week.

Source: Adapted from Resting Steak Butter, <https://heygrillhey.com/resting-steak-butter>

Hazenberg's Salisbury Steak

INGREDIENTS

Patties:

- 1 pound ground sirloin
- 1/2 cup panko breadcrumbs
- 1 egg, beaten
- 2 Tbsp. milk
- 1/2 (1 ounce) package dry onion soup mix
- 1 tsp. Worcestershire sauce
- 1/4 tsp. ground black pepper

GRAVY

- 3 Tbsp. butter
- 2 cups fresh mushrooms, sliced
- 1 sweet onion, sliced
- 3 Tbsp. all-purpose flour
- 1/2 (1 ounce) package dry onion soup mix
- 1 1/2 cups beef stock
- 1 cup water
- salt and ground black pepper to taste

INSTRUCTIONS

Mix ground sirloin, panko breadcrumbs, egg, milk, and 1/2 packet onion soup mix, Worcestershire sauce, and black pepper together in a large bowl; shape into 5 patties.

Heat a skillet over medium heat. Cook patties in hot skillet until browned, 3 to 5 minutes per side.

Melt butter in a separate skillet over medium-high heat. Sauté mushrooms and onion in melted butter until tender, 5 to 7 minutes. Stir flour and remaining dry onion soup mix into the mushroom mixture; cook and stir until flour is integrated fully, about 1 minute. Stream beef stock and water over the mushroom mixture while stirring continually; bring to a simmer, reduce

heat to medium, and cook, stirring frequently, until the liquid thickens, about 5 minutes. Season with salt and pepper.

Lie the browned steaks into the gravy; simmer until steaks are firm and gray in the center, about 30 minutes. An instant-read thermometer inserted into the center should read 160 degrees F.

Source: Adapted from Midwest Salisbury Steak, <https://www.allrecipes.com/recipe/239534>

Complicated-But-Good-Like-Our-Relationship Chili

INGREDIENTS

- 4 Tbsp. olive oil
- 1 yellow onion, chopped
- 1 red bell pepper, chopped
- 1 Anaheim chile pepper, chopped
- 2 red jalapeno pepper, chopped
- 4 garlic cloves, minced
- 2 1/2 pounds lean ground beef
- 1/4 cup Worcestershire sauce
- 1 pinch garlic powder, or to taste
- 2 beef bouillon cubes
- 1 (12 fluid ounce) can or bottle light beer (such as Coors(R))
- 1 (28 ounce) can crushed San Marzano tomatoes
- 1 (14.5 ounce) can fire-roasted diced tomatoes
- 1 (12 ounce) can tomato paste
- 1/2 cup white wine
- 2 Tbsp. chili powder
- 2 Tbsp. ground cumin
- 1 Tbsp. brown sugar
- 1 Tbsp. chipotle pepper sauce
- 2 1/2 tsp. dried basil
- 1 1/2 tsp. smoked paprika
- 1 tsp. salt
- 1/2 tsp. dried oregano
- 1/2 tsp. ground black pepper
- 2 (16 ounce) cans dark red kidney beans (such as Bush's(R))
- 1 cup sour cream
- 3 Tbsp. chopped fresh cilantro
- 1/2 tsp. ground cumin

INSTRUCTIONS

Heat oil in a large pot over medium heat; cook and stir onion, bell pepper, Anaheim pepper, jalapeno peppers, and garlic in the hot oil until softened.

Meanwhile, heat a large skillet over medium-high heat. Cook and stir beef in the hot skillet until browned and crumbly, 5 to 7 minutes; add Worcestershire sauce and garlic powder. Crumble bouillon cubes over beef and add beer. Continue to cook, scraping any browned bits from the bottom of the skillet, until liquid is hot, about 3 minutes. Stir beef mixture into pepper mixture.

Stir crushed tomatoes, diced tomatoes, tomato paste, and wine to the beef mixture. Season with chili powder, 2 Tbsp. cumin, brown sugar, pepper sauce, basil, paprika, salt, oregano, and black pepper. Bring to a boil and reduce heat to medium-low. Cover and simmer until meat and vegetables are very tender and flavors have developed in the chili, about 90 minutes, stirring occasionally.

Mix kidney beans into beef and vegetables. Continue to simmer until beans are hot, about 30 minutes more.

Blend sour cream, cilantro, and remaining 1/2 tsp. cumin in a food processor until smooth. Serve sour cream mixture with chili.

Source: Adapted from Best Damn Chili, <https://www.allrecipes.com/recipe/233613>

The Butcher's Stuffed Peppers

INGREDIENTS

Ingredient Checklist

1 cup uncooked long grain white rice

2 cups water

SAUCE

1 onion, diced

1 Tbsp. olive oil

2 cups marinara sauce

1 cup beef broth

1 Tbsp. balsamic vinegar

¼ tsp. crushed red pepper flakes

PEPPERS

1 pound lean ground beef

¼ pound hot Italian pork sausage, casing removed

1 (10 ounce) can diced tomatoes

¼ cup chopped fresh Italian parsley

4 cloves garlic, minced

2 tsp. salt

1 tsp. freshly ground black pepper

1 pinch ground cayenne pepper

4 large green bell peppers, halved lengthwise and seeded

1 cup finely grated Parmigiano-Reggiano cheese, plus more for topping

INSTRUCTIONS

Preheat the oven to 375 degrees F (190 degrees C).

Bring rice and water to a boil in a saucepan over high heat. Reduce heat to medium-low, cover, and simmer until the rice is tender, and the liquid has been absorbed, 20 to 25 minutes. Set the cooked rice aside.

Cook onion and olive oil over medium heat until onion begins to soften, about 5 minutes. Transfer half of cooked onion to a large bowl and set aside.

Stir marinara sauce, beef broth, balsamic vinegar, and red pepper flakes into the skillet; cook and stir for 1 minute.

Pour sauce mixture into a 9x13-inch baking dish and set aside.

Combine ground beef, Italian sausage, diced tomatoes, Italian parsley, garlic, salt, black pepper, and cayenne pepper into bowl with reserved onions; mix well. Stir in cooked rice and Parmigiano Reggiano. Stuff green bell peppers with beef and sausage mixture.

Place stuffed green bell pepper halves in the baking dish over tomato sauce; sprinkle with remaining Parmigiano-Reggiano, cover baking dish with aluminum foil, and bake in the preheated oven for 45 minutes.

Remove aluminum foil and bake until the meat is no longer pink, the green peppers are tender and the cheese is browned on top, an addition 20 to 25 minutes.

Source: Adapted from Meat Stuffed Bell Peppers, www.mydeliciousmeals.com/recipe/meat-stuffed-bell-peppers

Creamy “Can We Call Him Beefcake” and Shells

INGREDIENTS

8 ounces medium pasta shells
1 Tbsp. olive oil
1 pound ground beef
1/2 medium sweet onion, diced
2 cloves garlic, minced
1 1/2 tsp. Italian seasoning
2 Tbsp. all-purpose flour
2 cups beef stock
1 (15-ounce) can tomato sauce
3/4 cup heavy cream
Kosher salt and freshly ground black pepper, to taste
6 ounces shredded extra-sharp cheddar cheese, about 1 1/2 cups

INSTRUCTIONS

In a large pot of boiling salted water, cook pasta according to package instructions; drain well.

Heat olive oil in a large skillet over medium high heat. Add ground beef and cook until browned, about 3-5 minutes, making sure to crumble the beef as it cooks; drain excess fat. Set aside.

Add onion to the skillet, and cook, stirring frequently, until translucent, about 2-3 minutes. Stir in garlic and Italian seasoning until fragrant, about 1 minute.

Whisk in flour until lightly browned, about 1 minute.

Gradually whisk in beef stock and tomato sauce. Bring to a boil; reduce heat and simmer, stirring occasionally, until reduced and slightly thickened, about 6-8 minutes.

Stir in pasta, beef and heavy cream until heated through, about 1-2 minutes; season with salt and pepper, to taste. Stir in cheese until melted, about 2 minutes.

Serve immediately.

Source: Recipe adapted from Creamy Beef Pasta Shells, <https://tasty.co/recipe/creamy-beef-pasta-shells>

Hunky Beef Stew

INGREDIENTS:

2 Tbsp. olive oil
2 pounds top sirloin steak, diced
Kosher salt and freshly ground black pepper, to taste
1 medium sweet onion, diced
2 large carrots, peeled and diced
2 celery ribs, diced
3 cloves garlic, minced
8 ounces cremini mushrooms, halved
3 Tbsp. all-purpose flour
2 Tbsp. tomato paste
1/2 cup dry red wine
2 1/2 cups beef stock
4 sprigs fresh thyme
2 bay leaves
1 large russet potato, peeled and cut in 1/2-inch chunks
2 Tbsp. chopped fresh parsley leaves

INSTRUCTIONS

Heat olive oil in a large stockpot or Dutch oven over medium heat. Season steak with 1 tsp. salt and 1/2 tsp. pepper. Working in batches, add steak to the stockpot and cook, stirring occasionally, until evenly browned, about 6-8 minutes; set aside.

Add onion, carrots and celery. Cook, stirring occasionally, until tender, about 3-4 minutes.

Add garlic and mushrooms, and cook, stirring occasionally, until tender and browned, about 3-4 minutes.

Whisk in flour and tomato paste until lightly browned, about 1 minute.

Stir in wine, scraping any browned bits from the bottom of the stockpot.

Stir in beef stock, thyme, bay leaves and steak. Bring to a boil; reduce heat and simmer until beef is very tender, about 30 minutes.

Stir in potato; simmer until potatoes are just tender and stew has thickened, about 20 minutes. Remove and discard thyme sprigs and bay leaves. Stir in parsley; season with salt and pepper, to taste.

Serve immediately.

Source: Adapted from Beef Stew,

www.summercovehouston.com/Portal/Home/BlogPost/a1f3897

Slow Cooker White He-Ain't-No-Chicken Chili

INGREDIENTS:

- 1 1/2 pounds boneless, skinless chicken thighs
- 4 cups chicken stock
- 3 (4-ounce) cans diced green chiles
- 1 (15.5 ounce) can cannellini beans, drained and rinsed
- 1 (15.5 ounce) can garbanzo beans, drained and rinsed
- 1 medium sweet onion, diced
- 4 cloves garlic, minced
- 1 tsp. ground cumin
- 1 tsp. dried oregano
- Kosher salt and freshly ground black pepper, to taste
- 1/2 cup chopped fresh cilantro leaves
- 2 Tbsp. freshly squeezed lime juice

TOPPING

tortilla chips, fresh cilantro leaves, sour cream, diced red onion, chopped avocado, lime wedges

INSTRUCTIONS

Place chicken into a 6-qt slow cooker. Stir in chicken stock, green chiles, beans, onion, garlic, cumin and oregano; season with salt and pepper, to taste.

Cover and cook on low heat for 7-8 hours or high heat for 5-6 hours.

Remove chicken from the slow cooker and shred, using two forks.

Stir chicken, cilantro and lime juice into the slow cooker; season with salt and pepper, to taste.

Serve immediately with desired toppings.

Source: Adapted from Slow Cooker White Chicken Chili,
<https://damndelicious.net/2019/04/27/slow-cooker-white-chicken-chili>

Home-Made-With-Love Lasagna

INGREDIENTS

1 pound sweet Italian sausage
3/4 pound lean ground beef
1/2 cup minced onion
2 cloves garlic, crushed
1 (28 ounce) can crushed tomatoes
2 (6 ounce) cans tomato paste
2 (6.5 ounce) cans canned tomato sauce
1/2 cup water
2 Tbsp. white sugar
1 1/2 tsp. dried basil leaves
1/2 tsp. fennel seeds
1 tsp. Italian seasoning
1 1/2 tsp. salt, divided, or to taste
1/4 tsp. ground black pepper
4 Tbsp. chopped fresh parsley
12 lasagna noodles
16 ounces ricotta cheese
1 egg
3/4 pound mozzarella cheese, sliced
3/4 cup grated Parmesan cheese

INSTRUCTIONS

In a Dutch oven, cook sausage, ground beef, onion, and garlic over medium heat until well browned. Stir in crushed tomatoes, tomato paste, tomato sauce, and water. Season with sugar, basil, fennel seeds, Italian seasoning, 1 tsp. salt, pepper, and 2 Tbsp. parsley. Simmer, covered, for about 1 1/2 hours, stirring occasionally.

Bring a large pot of lightly salted water to a boil. Cook lasagna noodles in boiling water for 8 to 10 minutes. Drain noodles, and rinse with cold water. In a mixing bowl, combine ricotta cheese with egg, remaining parsley, and 1/2 tsp. salt.

Preheat oven to 375 degrees F.

To assemble, spread 1 1/2 cups of meat sauce in the bottom of a 9x13 inch baking dish. Arrange 6 noodles lengthwise over meat sauce. Spread with one half of the ricotta cheese mixture. Top with a third of mozzarella cheese slices. Spoon 1 1/2 cups meat sauce over mozzarella, and sprinkle with 1/4 cup Parmesan cheese. Repeat layers, and top with remaining mozzarella and Parmesan cheese. Cover with foil: to prevent sticking, either spray foil with cooking spray, or make sure the foil does not touch the cheese.

Bake in preheated oven for 25 minutes. Remove foil and bake an additional 25 minutes. Cool for 15 minutes before serving.

Source: Adapted from World's Best Lasagna, <https://www.allrecipes.com/recipe/23600>

French Onion Soup

INGREDIENTS:

1/4 cup unsalted butter
3 pounds (about 5 medium) sweet onions, sliced
2 cloves garlic, minced
1/3 cup dry white wine
6 cups beef stock
4 sprigs fresh thyme
2 bay leaves
2 tsp. white wine vinegar
Kosher salt and freshly ground black pepper, to taste
12 (3/4-inch-thick) French baguette slices
1 cup shredded Swiss cheese
1 cup shredded Gruyere cheese

INSTRUCTIONS

Melt butter in a large stockpot or Dutch oven over medium heat. Add onions, and cook, stirring often, until deep golden brown and caramelized, about 30-40 minutes.* Stir in garlic until fragrant, about 1 minute. Stir in wine, scraping any browned bits from the bottom of the stockpot. Stir in beef stock, thyme and bay leaves. Bring to a boil; reduce heat and simmer, stirring occasionally, until slightly reduced, about 15-20 minutes. Remove and discard thyme sprigs and bay leaves. Stir in white wine vinegar; season with salt and pepper, to taste.

Preheat oven to broil. Place baguette slices onto a baking sheet. Place into oven and broil until golden brown on both sides, about 1-2 minutes per side; set aside.

Divide soup into ramekins or ovenproof bowls. Place onto a baking sheet. Top with baguette slices to cover the surface of the soup completely; sprinkle with cheeses. Place into oven and broil until golden brown and cheeses have melted; about 2 minutes. Serve immediately.

Source: Adapted from Our Favorite French Onion Soup,

<https://www.epicurious.com/recipes/food/views/our-favorite-french-onion-soup-51248680>

Birds of a Feather Chicken Wonton Soup

INGREDIENTS:

1 Tbsp. sesame oil
1 Tbsp. canola oil
3 cloves garlic, minced
1 1/2 Tbsp. freshly grated ginger
6 cups low sodium chicken broth
1 1/2 Tbsp. seasoned rice wine vinegar
1 Tbsp. reduced sodium soy sauce
6 ounces shiitake mushrooms
3 baby bok choy, coarsely chopped
2 green onions, thinly sliced

FOR THE CHICKEN WONTONS

8 ounces ground chicken
2 cloves garlic, minced
2 green onions, thinly sliced
1 Tbsp. oyster sauce
1 Tbsp. reduced sodium soy sauce
1 Tbsp. freshly grated ginger
1 tsp. sesame oil
1/4 tsp. white pepper
36 2-inch won ton wrappers

INSTRUCTIONS

In a large bowl, combine chicken, garlic, green onions, oyster sauce, soy sauce, ginger, sesame oil and white pepper.

To assemble the wontons, place wrappers on a work surface. Spoon 1 Tbsp. of the chicken mixture into the center of each wrapper. Using your finger, rub the edges of the wrappers with water. Fold the dough over the filling to create a half-moon shape, pinching the edges to seal; set aside.

Heat sesame oil and canola oil in a large stockpot or Dutch oven over medium heat. Add garlic and ginger, and cook, stirring frequently, until fragrant, about 1-2 minutes.

Whisk in chicken broth, rice wine vinegar, soy sauce and mushrooms. Bring to a boil; reduce heat and simmer until mushrooms have softened, about 8-10 minutes. Stir in bok choy and green onions. Stir in wontons until cooked through, about 2-4 minutes. Serve immediately.

Source: Adapted from Chicken Wonton Soup, <https://damndelicious.net/2018/04/06/chicken-wonton-soup>

No Clammy Hands Chowder

INGREDIENTS:

4 slices bacon, diced
2 Tbsp. unsalted butter
2 cloves garlic, minced
1 onion, diced
1/2 tsp. dried thyme
3 Tbsp. all-purpose flour
1 cup milk
1 cup vegetable stock
2 (6.5-ounce) cans chopped clams, juices reserved
1 bay leaf
2 russet potatoes, peeled and diced
1 cup half and half
Kosher salt and freshly ground black pepper, to taste
2 Tbsp. chopped fresh parsley leaves

INSTRUCTIONS

Heat a large stockpot or Dutch oven over medium high heat. Add bacon and cook until brown and crispy, about 6-8 minutes. Transfer to a paper towel-lined plate, reserving 1 Tbsp. excess fat; set aside. Melt butter in the stockpot. Add garlic and onion, and cook, stirring frequently, until onions have become translucent, about 2-3 minutes. Stir in thyme until fragrant, about 1 minute.

Whisk in flour until lightly browned, about 1 minute. Gradually whisk in milk, vegetable stock, clam juice and bay leaf, and cook, whisking constantly, until slightly thickened, about 1-2 minutes. Stir in potatoes.

Bring to a boil; reduce heat and simmer until potatoes are tender, about 12-15 minutes.

Stir in half and half and clams until heated through, about 1-2 minutes; season with salt and pepper, to taste. If the soup is too thick, add more half and half as needed until desired consistency is reached.

Serve immediately, garnished with bacon and parsley, if desired.

Source: Adapted from Easy Clam Chowder, <https://damndelicious.net/2015/04/25/easy-clam-chowder>

Bad Boy Broccoli and Rice Casserole

INGREDIENTS

1/2 c. cooked rice

1 pkg. chopped broccoli, cooked and drained

1 can cream of chicken or mushroom soup

1/2 lb. Velveeta cheese, cubed

1 can of mushrooms (optional)

Salt and pepper to taste

INSTRUCTIONS

Combine and cook in greased casserole at 300 degrees for 30 to 40 minutes.

Source: Friends and Family

Easy-On-The-Eyes Crock-Pot Dressing

INGREDIENTS

1 cup butter
2 cup chopped celery
2 cup chopped onion
1 tsp. poultry seasoning
1 1/2 tsp. sage
1 1/2 tsp. salt
1/2 tsp. black pepper
1 tsp. thyme
2 eggs, beaten
4 cup chicken broth
12 cup dry bread cubes

INSTRUCTIONS

Sauté celery and onions in butter until softened. Mix with spices, eggs and broth until well blended. Add crumbs; stir to blend. Cook in crock-pot on high for 45 minutes; reduce heat to low for 6 hours. Optional: add browned pork sausage.

Source: Friends and Family

South of the Border Skinny Dipping

INGREDIENTS

- 1 (8 ounce) package cream cheese, softened
- 1 pound extra-lean ground beef
- 1 (1.25 ounce) package taco seasoning mix
- 1/2 cup salsa
- 2 cups shredded Mexican-style cheese

INSTRUCTIONS

Preheat oven to 350 degrees F (175 degrees C). Coat a 9 inch pie plate with vegetable oil spray. Press cream cheese evenly onto the bottom of the pie plate. In a large skillet, brown the hamburger. Drain excess fat. Mix in the taco seasoning. Cook and stir 2 to 4 minutes. Pour the salsa over the cream cheese in the pie plate. Pour beef mixture over salsa. Sprinkle the Mexican-style cheese over the entire dish. Bake at 350 degrees F (175 degrees C) until the cheese has melted

Source: Friends and Family

Creamy Burrito Casserole

INGREDIENTS

1 lb. ground beef or turkey

1/2 medium yellow onion, chopped

1 - 1 1/4 ounce package taco seasoning

6 large flour tortillas

1 - 16 ounce can refried beans

2 -3 cups shredded taco cheese or 2 -3 cups cheddar cheese

1 - 10 3/4 ounce can cream of mushroom soup

4 ounces sour cream

Taco sauce or burrito sauce for additional spice, if desired.

INSTRUCTIONS

Brown ground meat and onion; drain. Add taco seasoning and stir in refried beans. Mix soup and sour cream in a separate bowl. Spread half sour cream mixture in the bottom of a casserole dish. Tear up 3 tortillas and spread over sour cream mixture. Add half the meat bean mixture over that. Add a layer of cheese. Add taco/burrito sauce now, if desired. Repeat the layers. Sprinkle cheese over the top and bake, uncovered, at 350°F for 30 minutes.

Source: Family & Friends

Big Daddy Cheese Ball

INGREDIENTS

2 - 8 oz pkg cream cheese - softened

2 Tbsp. Accent seasoning

1 tsp. Worcestershire sauce

6 to 8 Green Onions chopped fine

2 - 3oz pkg dried beef - shredded

INSTRUCTIONS

Stir all ingredients together and roll into a ball. Refrigerate until firm. Serve with crackers.

Source: Friends and Family

Mac Daddy & Cheese

INGREDIENTS

3 c cooked macaroni

½ c butter

½ c milk

1 small bag of shredded cheese

½ lb. cooked bacon - crumbled

INSTRUCTIONS

Mix first four ingredients together and place in baking dish. Add bacon and bake for 30 minutes in 300 degree oven.

Source: Friends and Family

Wrap My Sausage in Bacon Appetizer

INGREDIENTS

1 pack little smokies

1 pound bacon

1/2 cup brown sugar

Toothpicks

INSTRUCTIONS

Open the bacon and precisely cut strips into even-sized thirds. Wrap each individual smoked sausage in bacon and secure by poking a toothpick through the meat. Add to casserole dish. Once all sausages have been wrapped, sprinkle with brown sugar. Bake in a 400 degrees F oven that has been preheated for approximately 10-15 minutes. Sugar will caramelize and bacon will cook. Stir midway if needed.

Source: Friends & Family

Cutie's Pasta Salad

INGREDIENTS

1 bottle of Italian Dressing
1 small onion, diced finely
1 each - yellow, green, and pepper, diced finely
1 box colored rotini pasta
2-3 tomatoes (slice in half, squeeze out juice and dice finely)
1 lg. cucumber, diced
Half bottle of McCormick's Supreme Salad Seasoning

INSTRUCTIONS

Cook pasta according to directions on box. Drain and return to pot, cover in cold water and place in fridge until ready to use. Dice above ingredients and stir into cold, drained pasta. Sprinkle with a tsp. of pepper and salt. Add Italian dressing to taste and salad seasoning to taste and stir in well. (The seasoning will give the salad a red tint, don't worry!) Refrigerate for at least an hour.

Source: Friends and Family

Macho Taco Dip

INGREDIENTS

- 1 - 8 oz. container of sour cream
- 2 blocks cream cheese
- 2 packs of taco seasoning
- 1 package of shredded taco cheese

INSTRUCTIONS

Mix all ingredients together with mixer (except Shredded cheese) until well blended. Then layer the cheese on top. Serve with crackers or nacho cheese chips

Source: Friends and Family

Hold My Beer Bread

INGREDIENTS

3 cups all-purpose flour
1 1/2 Tablespoon baking powder
2 Tablespoons sugar
1/2 teaspoon salt
12 oz beer or lager
4 Tablespoons butter, melted

INSTRUCTIONS

Preheat the oven to 375 degrees F and spray a loaf pan with nonstick cooking spray. Set aside. Next, combine the flour, baking powder, sugar, and salt together. Slowly add the beer or lager to create a bread dough. Pour the batter into the prepared loaf pan, and drizzle it with the melted butter. Make sure you use ALL the butter! Then, bake the bread for 45-55 minutes. Cool on a wire rack before serving.

Source: Friends and Family

Country Chicken Supper

INGREDIENTS

3 skinless, boneless chicken breasts
1/2 tsp. salt
2 Tbsp. vegetable oil
1/4 tsp. ground black pepper
1/2 cup chopped onion
1 cup water
1 can each: green beans, carrots, diced tomatoes
1 cup uncooked white rice
1 potato, peeled and diced
1/4 tsp. ground black pepper
1/2 cup shredded cheddar cheese

INSTRUCTIONS

Cut chicken into bite size pieces. Heat oil in a large skillet over medium heat. Sauté onion and chicken for about 3 minutes. Add green beans, tomatoes with liquids (not drained), carrots, potato, rice, salt and pepper to skillet. Mix gently. Pour water over top of chicken mixture. Cover skillet and simmer over medium low heat, stirring occasionally, for 20 minutes or until rice and potato are tender. Sprinkle chicken mixture with cheese. Let stand covered for 5 minutes and serve.

Source: Adapted from Country Chicken Supper, www.allrecipes.com/recipe/8943/country-chicken-supper

Tiffany's Taco Stewp

(Stewp = Thicker than a soup, thinner than a stew)

INGREDIENTS

- 1 1/2 to 2 lbs. ground beef
 - 4-5 jalapeño slices, diced very finely
 - 1 onion diced
 - 3 cans Medium Chili Beans (Bush's)
 - 1 can of corn (un-drained)
 - 1 can diced tomatoes
 - 2 cans tomato sauce
 - 1 envelope ranch dressing/ranch dip mix
 - 1 envelope taco seasoning
- (Use cans approximately 15 oz.)

INSTRUCTIONS

Scramble hamburger and onion, drain. Add peppers to hot hamburger. In large soup pot, add hamburger mixture and the rest of the ingredients. Stir well, let simmer until hot. Place taco stewp in bowls. Top with shredded cheese, lettuce, tomatoes and sour cream. Serve with tortilla chips.

Source: Adapted from family recipes by Tiffany Carby

Sweetie Pie Potato Casserole

INGREDIENTS

1 large can sweet potatoes, drained
3/4 stick, margarine or butter, softened
2 eggs
1/2 cup canned (evaporated) milk
1 cup sugar
2 tsp. cinnamon
dash of salt

TOPPING

1 cup brown sugar
1 cup crushed cornflakes
1/2 stick butter
1 cup pecans (whole or pieces)

INSTRUCTIONS

Mix together the first ingredients and bake 20 minutes at 350 degrees. Topping to be made separately.

For topping, melt the butter and brown sugar together. Add cornflakes and pecans. Put topping on the casserole and bake 10 minutes more. This is a very sweet side dish, almost like a dessert. Goes great with turkey or ham.

Source: Friends and Family

Soft Side Egg Salad & Cucumber Sandwiches

INGREDIENTS

3 hard-cooked eggs, chopped
4 lettuce leaves
1/2 cup chopped green pepper
1 sm. cucumber, thinly sliced
1/4 cup mayonnaise
8 slices whole wheat bread
2 Tbsp. chopped red onion
1/8 tsp. pepper
1/2 tsp. lemon juice
1/8 tsp. salt

INSTRUCTIONS

In a small bowl, combine the eggs, green pepper, mayonnaise, onion, lemon juice, salt and pepper. Spread on four slices of bread. Top with cucumber and lettuce. Top with remaining bread.

Source: Friends and Family

Raging Butcher's Turkey

INGREDIENTS/INSTRUCTIONS

1 whole turkey cleaned or turkey breast

1-2 liter bottle of Dr. Pepper

1-1/2 gallon bottle of Orange Juice

1-dash liquid smoke

6-Tbsp. hot sauce

In a large pot cover turkey with the previous listed ingredients overnight in the refrigerator.

1-large honey bear bottle

2-packages of cajun or creole seasoning

The following day remove turkey and juice from pot and place in a roasting pan. Saving enough liquid to baste. Discard excess liquid. Pour 1 large honey bear bottle over the top of the turkey and cover with cajun seasoning. Bake for 45 minutes uncovered at 325 degrees, basting every 15 minutes for a turkey breast. For a whole turkey, follow the baking instructions that came with the turkey. Serve with hot basting liquid. This is a spicy and juicy turkey.

Source: Friends and Family

Knight in Shining Cast Iron Cornbread

INGREDIENTS

2 cups yellow cornmeal

1/2 cup all-purpose flour

1 Tbsp. baking powder

2 tsp. salt

1 egg, beaten

2 cups milk

1/4 cup canola oil and 1/4 cup canola oil for preheating in muffin pans.

1 cup seasoned cracklings or pork rinds

INSTRUCTIONS

Stir ingredients until just combined. Preheat muffin pans/cast iron molds/cast iron skillet containing 1/4 cup oil divided in a 400 degree oven for 3 minutes or until very hot. Pour batter into hot pan(s), filling 2/3 full. Bake at 350 degrees for 30 minutes or until golden brown.

Source: Friends and Family

Treats, Desserts & Drink Recipes

Creamy Dreamy Crockpot Hot Choc

INGREDIENTS

1 1/2 cups heavy whipping cream

1 - 14oz can sweetened condensed milk

6 cups milk

1 tsp. vanilla

2 cups of milk chocolate chips (or mix of milk chocolate and semi-sweet)

INSTRUCTIONS

Stir together liquid ingredients and chocolate chips in a 5-quart or larger crock pot. Cover and heat on low for two hours, stirring occasionally with whisk, until mixture is steamy and chocolate is melted and fully incorporated. Move to warm setting until ready to serve then stir well. Garnish individual mugs creamy dreamy hot chocolate with a drizzle of chocolate syrup, mini chocolate chips, whipped cream, marshmallows or a combination of any of the above.

Source: Friends and Family

Pineapple Pretzel Who-Needs-Dessert Salad

INGREDIENTS

- 2 cups crushed pretzels
- 1 cup butter, melted
- 1 (8 ounce) package cream cheese
- 1 cup white sugar
- 1 (8 ounce) container frozen whipped topping, thawed
- 2 (20 ounce) cans crushed pineapple
- 1/2 (3.4 ounce) package instant vanilla pudding mix

DIRECTIONS

Preheat oven to 350 degrees F. Place crushed pretzels in the bottom of a 9x13 inch baking dish. Pour melted butter carefully over top. Bake in preheated oven 10 minutes. Cream together cream cheese and sugar. Fold in whipped topping. Spread over cooled crust. Combine pineapple and pudding mix. Spread over whipped topping layer. Chill until serving.

Source: Friends and Family

Casanova's Candy Bar Fudge

INGREDIENTS

12-oz. pkg. semi-sweet chocolate chips

4-oz. Snickers candy bars, chopped

16-oz. can Milk Chocolate Frosting

INSTRUCTIONS

Line 8-inch square pan with foil, extending foil over sides of pan. Spray foil lightly with nonstick cooking spray. Set aside. Melt chocolate chips in medium saucepan over low heat, stirring constantly. Remove from heat. Or, microwave chips in medium microwave-safe bowl on HIGH for 1 to 2 minutes or until chips are melted, stirring occasionally. Reserve 2 Tbsp. of the candy bars. Add frosting and remaining candy bars to melted chocolate; blend well. Spread in sprayed foil-lined pan. Sprinkle with reserved candy bars. Refrigerate 1 hour or until firm. Remove fudge from pan by lifting foil; remove foil from fudge. Cut fudge into squares.

Source: Friends and Family

Grandmammy's Peach Cobbler

INGREDIENTS

- 1 large can and 1 small can sliced peaches in syrup
- 1 stick butter or margarine
- 1 cup milk
- 1 cup self-rising flour
- 1 cup sugar + 2 Tbsp. for dusting

INSTRUCTIONS

Preheat oven to 400 degrees F. Melt butter and pour in a greased 13x9 cake pan. Mix milk, flour and sugar in a bowl with a whisk until smooth. Pour mixture over melted butter. Do not stir. Open peaches and pour over butter and batter mixture in pan. Do not stir. Dust the top of the dessert with sugar, so there's a thin sugar coating across the top. Bake for approximately 30-45 minutes or until brown and done all the way through.

Source: Recipe by Tiffany's grandmother, Alice Raleigh

Dreamboat Corn Salad

INGREDIENTS

4-5 ears of corn

1/3 cup red onion, chopped

1/2 cup fresh basil

3 Tbsp. apple cider vinegar

3 Tbsp. olive oil

Salt and pepper to taste.

INSTRUCTIONS

Boil corn for 3 minutes, cool and strip kernels off cobs into bowl. Add the remaining ingredients and stir to incorporate. Chill and serve.

Source: Friends & Family

Honey Bunny Cake

INGREDIENTS

1 box Yellow Cake Mix (follow directions for mixing)

1 cup brown sugar

2 Tbsp. cinnamon

TOPPING

Mix 2 cups powdered sugar with 1 cup of milk

Once cake has cooled pour over the top

INSTRUCTIONS

Pour half the batter in baking pan. Mix 1 cup brown sugar with 2 Tbsp. cinnamon. Pour on top of what you just poured into the pan, then cover with remaining batter. Cook in oven to box directions says.

Source: Friends and Family

Hunk Bar Cake

INGREDIENTS

- 1 box German Chocolate cake mix (follow directions on back)
- 1 jar caramel ice cream topping
- 1 jar hot fudge ice cream topping
- 1 large tub whipped topping
- 1 package Heath Bar chips, or bars that have been pulverized

INSTRUCTIONS

Using a 9x13 pan, prepare cake mix as directed. Once out of the oven, poke holes in cake with handle of a fork or spoon. While still warm, take Caramel topping and pour in holes. Take Fudge topping and pour overtop the caramel in the holes. Once cake is cool, take small tub of cool whip and mix heath bar chips in it. Spread over the entire cake, once cooled.

Source: Friends and Family

ExciteMint Cookies

INGREDIENTS

18-ounce roll refrigerated sugar cookie dough; sliced 1/4-inch thin

14-ounce package chocolate mint wafers

1 egg, beaten

1 Tbsp. coarsely chopped walnuts or pecans, or enough to cover top of cookies

INSTRUCTIONS

Preheat oven to 375 degrees F. Slightly grease a cookie sheet. Place slices of sugar cookies on sheet, about 2 to 3 inches apart. Top each with a chocolate wafer. Cover wafer with another slice of cookie dough. Brush dough with a beaten egg. Press nuts into top of dough. Bake for about 10 minutes.

Source: Adapted from Hidden Mint Cookies, <https://blogghetti.com/hidden-mint-cookies>

Kentucky Bourbon Fruit Cake

INGREDIENTS

1 cup sugar
1/2 cup applesauce
1 cup butter
1/2 cup molasses (with 1 tsp. soda dissolved in it)
6 eggs beaten separately
4 cups plain flour
2 tsp. cinnamon, cloves, nutmeg, ginger and cocoa
1 cup small gum drops (cut up)
1/4 lb. citron
1 lb. raisins (yellow or dark)
1/2 lb. pineapple
1/2 lb. cherries
1 pkg. chopped dates
1 pkg. figs (cut up)
2 cups each of English walnuts, pecans and black walnuts

INSTRUCTIONS

Soak all fruits and nuts in one cup of Kentucky bourbon for 24 hours. Put flour and spices in large paper bag, add fruit shake well and add to batter. Add beaten egg, whites last. You will need a very large bowl/pan/and wooden spoon to prepare cake, and also a large fruit cake pan, as it makes a 10 pound cake. Line tube pan with wax paper, place a pan of water in the oven with cake while baking. Bake for 5 hours at 250 degrees. Remove from oven, cool completely. Cake may be stored in a metal container only or may be frozen. It is suggested you make cake 3-4 weeks before serving to give cake time to “mellow.” This cake will stay fresh for a long time if kept stored in a metal container. Do not use plastics to store.

Source: Friends and Family

Pumpkin Turn You Upside Down Cake

INGREDIENTS

- 3 eggs
- 1 ½ cups sugar
- 1 can (29 ounces) pumpkin—not pumpkin pie
- 1 can (12 ounces) evaporated milk
- 2 tsp. cinnamon
- 2 tsp. ginger
- 1 tsp. nutmeg
- 1 tsp. allspice

INSTRUCTIONS

Mix all ingredients together and pour into ungreased 9 x 13 casserole dish. Bake 30 min. at 350 degrees. Sprinkle a box of yellow cake mix on top. Melt 1 ½ sticks of butter and pour over cake mix. Sprinkle chopped pecans (1/2 to 1 cup) or slivered almonds on top. Bake 30 minutes more.

Source: Friends and Family

Hazenberg Sheet Cake

INGREDIENTS

1 cup butter

1 cup water

¼ cup cocoa

2 cups sugar

2 cups flour

1/8 tsp. salt

2 eggs

1 tsp. baking soda

1/2 cup sour cream

1 tsp. vanilla

Icing:

1/2 cup butter

1/4 cup cocoa

1/4 cup plus 2 Tbsp. milk

1 box (1 pound) powdered sugar (sift it first to remove lumps – otherwise icing remains lumpy)

1/2 tsp. vanilla

Chopped Pecans (optional)

INSTRUCTIONS

For the cake: In a saucepan, combine the butter, water and cocoa over med. heat until the butter melts. In a separate bowl, combine the sugar, flour, salt, eggs, and baking soda. Add the butter mixture to the dry ingredients. Add the sour cream and vanilla and mix well. Pour into a sheet cake pan or jelly roll pan. Bake at 350 degrees for 20 minutes.

For the icing: In a saucepan, combine the butter, cocoa and milk over medium heat and bring to a boil. Immediately remove from heat and combine with powdered sugar and vanilla. Mix

well with a mixer to remove lumps. Spread over the sheet cake while it is still hot, top with pecans.

Source: Friends and Family

Baby It's Chocolate Bourbon Pecan Pie

INGREDIENTS

- 4 large eggs
- 1 cup light corn syrup
- 6 Tbsp. butter, melted
- 1/2 cup sugar
- 1/4 cup firmly packed light brown sugar
- 4 Tbsp. bourbon
- 1 heaping Tbsp. all-purpose flour (as much as you can scoop with the tbsp)
- 1 Tbsp. vanilla extract
- 1 cup coarsely chopped pecans
- 1 cup semisweet chocolate morsels
- 1 (9 inch) pie shell

INSTRUCTIONS

Pre-heat oven to 350 degrees. Melt butter. Whisk together eggs and all ingredients except pecans and chocolate chips until mixture is smooth. Stir in pecans and chocolate chips. Pour into piecrust. Bake on lowest oven rack at 350 degrees for 1 hour or until set.

Source: Friends and Family

Mint JuLIPS

SIMPLE SYRUP

In a saucepan, heat equal parts of sugar and water until combined well. Simmer for 10 minutes or so until the mixture has slightly reduced. Pour into a mason jar and allow time to cool before adding cleaned mint leaves. Store in the fridge for up to two weeks (remove mint leaves after 24 hours).

MAKE THE COCTAIL

Many variations on this cocktail will advise different results. Some say to muddle the mint and simple syrup, rather than adding the mint to the syrup mixture ahead of time. To each his/her own. Fill a derby glass or to the rim with crushed ice. Pour over ice a ratio of 2:1 Kentucky bourbon to minted simple syrup. Garnish with a spring of mint.

Source: Friends and Family, Trial and Error

Race Ya To The Bedroom Pie

INGREDIENTS

- 1 - 6 oz. pkg. semi-sweet chocolate chips
- 1 - 9" pie crust, either frozen, or prepared dough
- 1 stick butter, melted and cooled
- 2 eggs, slightly beaten
- 1/2 cup flour
- 1 cup pecans, chopped
- 1 cup sugar
- 1 tsp. vanilla

INSTRUCTIONS

Mix sugar and flour. Add other ingredients and mix well. Pour into an unbaked 9" pie crust and bake at 325 degrees for 1 hour. Place the pie pan on a cookie sheet in case pie boils over in the oven.

Source: Friends and Family

Prince Charming's Pineapple Dream Dessert

INGREDIENTS

- 1 – 8 oz. package cream cheese (softened)
- 1 cup powdered sugar
- 1 cup crushed pineapple (drained)
- 1 – 8 oz. tub whipped topping

CRUST

- 1/2 cup granulated sugar
- 1/2 cup melted butter
- 20 individual graham crackers, crushed

TOPPING

- 1/4 cup shredded coconut
- 1/4 cup diced pineapple (drained)

INSTRUCTIONS

In a medium mixing bowl, mix the cream cheese with an electric mixer until slightly fluffy. Gradually add the powdered sugar and mix until well combined. Mix in the whipped topping and beat until fluffy. With a spatula, fold in the crushed pineapple, then set aside.

In a small mixing bowl, mix the crushed graham crackers, granulated sugar and melted butter until well combined, then, pat mixture into a 9 X 9 baking dish. Spoon the filling over the crust, and smooth with spatula until even.

Top with shredded coconut and diced pineapple, and refrigerate for 2 hours or until firm

Source: Friends and Family

Is That A Banana In My Crumb Muffins Or Are You Just Happy To See Me?

INGREDIENTS

1 1/2 cups all-purpose flour

1 tsp. baking soda

1 tsp. baking powder

1/2 tsp. salt

3 bananas, mashed

3/4 cup white sugar

1 egg, lightly beaten

1/3 cup butter, melted

1/3 cup packed brown sugar

2 Tbsp. all-purpose flour

1/8 tsp. ground cinnamon

1 Tbsp. butter

INSTRUCTIONS

Preheat oven to 375 degrees. Lightly grease 12-count muffin tin, or line with muffin papers. This recipe will make 10-12 muffins. In a large bowl, mix together flour, baking soda, baking powder and salt. In another bowl, beat together bananas, sugar, egg and melted butter. Stir the banana mixture into the flour mixture just until moistened. Do not overmix. Spoon batter into prepared muffin cups. In a small bowl, mix together brown sugar, 2 Tbsp. flour and cinnamon. Cut in 1 Tbsp. butter until mixture resembles coarse cornmeal. Sprinkle topping over muffins. Bake in preheated oven for 18 to 20 minutes, until a toothpick inserted into center of a muffin comes out clean.

Source: Recipe adapted by Tiffany Carby from Aunt Sissy's Banana Bread

Just Call Me Punkin Muffins

INGREDIENTS

1 yellow cake mix PLUS all ingredients needed on box

1 can of pumpkin puree (not pumpkin pie mix)

2 Tbsp. pumpkin pie seasoning

INSTRUCTIONS

Mix all ingredients according to box instructions, omitting water. Add pumpkin and spices and whip with mixer. Drop approximately 1/4 cup of batter into greased muffin cups. Bake a few minutes less than according to cupcake directions on box. Remove from oven and muffin tins and allow to cool on counter. Once cool, dust with powdered sugar.

Source: Recipe by Tiffany Carby

Peanut Butter-Her-Up Pie

INGREDIENTS

- 1 prepared graham or chocolate pie crust
- 1 block cream cheese, softened
- 1 cup creamy peanut butter
- 1 cup powdered sugar
- 1 small container whipped topping, thawed

INSTRUCTIONS

Using a mixer, combine cream cheese and peanut butter until smooth. Add powdered sugar and blend until smooth. Fold in whipped topping and add filling to pie crust. Allow at least 4 hours in fridge to setup. Garnish with graham cracker sprinkles if desired.

Source: Recipe by Tiffany Carby

Peanut Butter-Him Up Bars

INGREDIENTS

- 1 1/2 cups all-purpose flour
- 1 cup firmly packed brown sugar
- 2 cups uncooked oats
- 1 tsp. baking soda
- 3/4 tsp. salt
- 1 cup butter, melted
- 1 – 14 oz. can sweetened condensed milk
- 1/2 cup crunchy or creamy peanut butter
- 1 cup candy-coated chocolate pieces like M&M or Sixlets

INSTRUCTIONS

Preheat oven to 375°F. In a large bowl, combine oats, flour, brown sugar, baking soda and salt, stir until incorporated. Add in melted butter. Reserve 1 1/2 cups crumb mixture; press remaining mixture into a greased 13x9-inch baking pan. Bake 12 minutes.

Combine sweetened condensed milk and peanut butter in bowl; stir until well blended. Carefully spread over hot, partially baked crust within 1/4 inch from edge.

Combine reserved crumb mixture with candy-coated pieces and sprinkle over sweetened condensed milk mixture, pressing down lightly. Bake 18- 22 minutes or until golden brown. Allow time to cool completely before slicing into bars.

Source: Friends & Family

She's My Cookie Salad

INGREDIENTS

1 cup buttermilk

1 small package instant vanilla pudding

1 small container whipped topping, thawed

1 can crushed pineapple, drained

1 can mandarin oranges, drained

1 package Fudge Stripe cookies, crumbled and divided into two bowls

INSTRUCTIONS

Whisk together the buttermilk and pudding mix in a bowl. Fold in whipped topping followed by the fruit and half the cookie pieces. Pour into a serving bowl and garnish with the remaining cookies just before serving. (Store garnish cookies in a sealed bag and salad in the fridge if not serving immediately.)

Source: Friends and Family

Strawberry Sweetie Pie Cake

INGREDIENTS

- 2 lb. strawberries
- 2 sleeves graham crackers
- 1 -8 oz. pkg. cream cheese, room temperature
- 1 -14 oz. can sweetened condensed milk
- 2- 3.4 oz. pkg. instant cheesecake flavored pudding
- 3 cu. milk
- 1- 12 oz. carton whipped topping, divided

INSTRUCTIONS

Wash, cut tops off of strawberries and slice them 1/4 inch thick then set aside. Line bottom of a 3-quart 13×9 baking dish with graham crackers and set aside. Combine cream cheese and sweetened condensed milk in a large bowl and beat with a mixer until smooth and creamy. Add pudding mixes and milk then continue mixing on low for 4-5 minutes or until mixture starts to thicken. Fold in 2 cups whipped topping until smooth. Pour half of the cream cheese mixture over graham crackers. Arrange a single layer of strawberry slices over cream cheese mixture. Top strawberries with another layer of graham crackers then cover with remaining cream cheese mixture. Top cream cheese mixture with another layer of strawberries.

Cover and refrigerate for 6-8 hours. When serving, top with remaining whipped topping. Crush remaining graham crackers and sprinkle crumbs over the top

Source: Friends and Family

Dreamy-cicle Cheesecake

INGREDIENTS

- 1 pouch of Sugar Cookie Mix
- 3/4 cup and 1 cup powder sugar, divided
- 2 – 8 oz. boxes of cream cheese, softened
- 2 cups plus 2 cup heavy whipping cream, divided
- 1 - 3 oz. box of orange flavored gelatin
- 1 cup boiling water
- 1 orange, zested
- 1/4 tsp. and 1/2 tsp. for the topping of vanilla extract, divided
- 1 disposable piping bag with star tip

INSTRUCTIONS

Prepare sugar cookie crust in a springform cheesecake pan, following directions on packaging. Press dough into the prepared pan as you would a regular crust, then bake for roughly 10-12 minutes until the cookie crust is lightly browned; remove and set aside.

In a large mixing bowl, beat cream cheese until smooth, mix in the 3/4 cup powdered sugar. Set aside. In a medium bowl, combine the gelatin with the boiling water and whisk until completely dissolved. Set aside.

Using a standing mixer, whip on medium speed the heavy whipping cream, 1/2 cup powdered sugar and vanilla until stiff peaks form. Add half of the whipped cream into the cooled gelatin and whisk until combined. Fold the remaining whipped cream in with the cream cheese mixture. Spread half of the cream cheese mixture onto the cooled crust. Spread the orange mixture onto the cream cheese mixture. Slowly and carefully spread the remaining cream cheese mixture. Refrigerate overnight.

Using a standing mixture, whip together the 1 cup heavy whipping cream, 1/2 cup powdered sugar and 1/2 tsp. vanilla extract until stiff peaks form. Scoop into the piping bag and pipe small dollops around the edge of the pie. Zest the orange and use for garnish.

Source: Friends and Family

Lemon In Love Cake

INGREDIENTS

3/4 cup softened butter

1 1/4 cups sugar

8 egg yolks

2 1/2 cups flour

3 tsp. baking powder

1/4 tsp. salt

3/4 cup milk

1 tsp. vanilla extract

2 tbsp. lemon juice

1 tsp. grated lemon rind

LEMON GLAZE

2 cups powdered sugar

1-2 Tbsp. fresh lemon juice

1-2 tsp. buttermilk

Zest of one fresh lemon

INSTRUCTIONS

Preheat your oven to 325° F. Cream the butter and sugar until fluffy. In a separate bowl, beat the egg yolks until light and lemon colored. Blend into the creamed mixture. Sift together the flour, baking powder and salt. Resift 3 times. Add the sifted ingredients to the creamed mixture in thirds, alternating with the milk. Beat the batter thoroughly after each addition. Add the vanilla extract, lemon rind and lemon juice. Beat for 2 minutes. Bake in a greased Bundt pan in the oven for 1 hour or until the cake tester inserted in the center comes out clean. Remove from the oven and cool 19 minutes before inverting on serving platter.

Source: Adapted from Lady Bird Johnson's Lemon Cake <https://worldofcooking.net/lady-bird-johnsons-lemon-cake>

Complicated Like Drake Chocolate Cake

INGREDIENTS

1 and 3/4 cups all-purpose flour (spoon & leveled)
3/4 cup unsweetened natural cocoa powder
1 and 3/4 cups granulated sugar
2 tsp. baking soda
1 tsp. baking powder
1 tsp. salt
2 tsp. espresso powder (optional)
1/2 cup vegetable oil (or canola oil or melted coconut oil)
2 large eggs, at room temperature
2 tsp. pure vanilla extract
1 cup buttermilk
1 cup freshly brewed strong hot coffee (regular or decaf)

CHOCOLATE BUTTERCREAM

2.5 unsalted butter, softened to room temperature
3–4 cups powdered sugar
3/4 cup unsweetened cocoa powder
3–5 Tbsp. (45-75ml) heavy cream (or half-and-half or milk), at room temperature
1/4 tsp. salt
1 tsp. pure vanilla extract
optional for decoration: semi-sweet chocolate chips

INSTRUCTIONS

Preheat oven to 350°F. Grease two 9-inch cake pans, line with parchment paper, then grease the parchment paper. Parchment paper helps the cakes seamlessly release from the pans.

Make the cake: Whisk the flour, cocoa powder, sugar, baking soda, baking powder, salt, and espresso powder (if using) together in a large bowl. Set aside. Using a handheld or stand mixer fitted with a whisk attachment (or you can use a whisk) mix the oil, eggs, and vanilla together on medium-high speed until combined. Add the buttermilk and mix until combined. Pour the wet

ingredients into the dry ingredients, add the hot water/coffee, and whisk or beat on low speed until the batter is completely combined. Batter is thin.

Divide batter evenly between pans. Bake for 23-26 minutes or until a toothpick inserted in the center comes out clean. Baking times vary, so keep an eye on yours. The cakes are done when a toothpick inserted in the center comes out clean. (Note: Even if they're completely done, the cooled cakes may *slightly* sink in the center. Cocoa powder is simply not as structurally strong as all-purpose flour and can't hold up to all the moisture necessary to make a moist tasting chocolate cake. It's normal!)

Remove the cakes from the oven and set on a wire rack. Allow to cool completely in the pan.

Make the buttercream: With a handheld or stand mixer fitted with a paddle attachment, beat the butter on medium speed until creamy – about 2 minutes. Add confectioners' sugar, cocoa powder, heavy cream, salt, and vanilla extract. Beat on low speed for 30 seconds, then increase to high speed and beat for 1 full minute. Do not over- whip. Add 1/4 cup more confectioners' sugar or cocoa powder if frosting is too thin or another Tbsp. of cream if frosting is too thick. Taste. Add more salt if needed. (I usually add another pinch.)

Assemble and frost: If cooled cakes are domed on top, use a large serrated knife to slice a thin layer off the tops to create a flat surface. This is called "leveling" the cakes. Discard or crumble over finished cake. Place 1 cake layer on your cake stand or serving plate. Evenly cover the top with frosting. Top with 2nd layer and spread remaining frosting all over the top and sides. I always use an icing spatula and bench scraper for the frosting. Garnish with chocolate chips, if desired.

Refrigerate cake for at least 30-60 minutes before slicing. This helps the cake hold its shape when cutting.

Source: Adapted from Chocolate Cake, <https://www.lovelifeandeat.com/post/birthday>

Chuckles, Giggles and Snickerdoodles Cream Cheese Apple Pie

INGREDIENTS

1 – 1 lb. 1.5 oz pouch Snickerdoodle Cookie Mix
1/2 cup butter, softened
Cream Cheese Filling
1 eight ounce package cream cheese, softened
1/4 cup sugar
1 Tbsp. flour
1 Tsp. vanilla
1 egg
1 1/4 cups apple pie filling, chopped
1/2 Tsp. cinnamon

INSTRUCTIONS

Preheat the oven to 350 degrees. Grease a 9 inch glass pie plate.

Place the pouch of cookie mix into a large bowl. Add the 1/2 cup butter, work with a pastry blender until you have crumbs. Press about 2 cups of the crumbs into to the bottom and up the sides of the pie plate. Bake 10 minutes. Set aside.

Add 1 Tbsp. melted butter to the remaining crumbs, toss to combine.

Beat the cream cheese in a medium bowl until smooth, add the sugar and flour. Mix until well incorporated. Add vanilla and egg, beat until the batter is smooth.

Place the apple pie filling into a small bowl, add the 1/2 Tsp. cinnamon, stir to combine.

Spread the creamed cheese mixture into the bottom of the cookie crust. Spoon the chopped up canned apples over the cream cheese layer. Try to get more of the apple and less of the thickened filling onto the top of the cream cheese.

Sprinkle the crumble mixture over the apples evenly. Bake about 35 minutes or until top is golden brown. Let cool completely, refrigerate the pie at least 3 hours before serving.

Source: Adapted from Kitchen Witch, Snickerdoodle Cream Cheese Apple Pie,
www.facebook.com/USAKitchenWitch

Heaven's Kissed Marshmallows

INGREDIENTS

3 Tbsp. (3 packets) powdered gelatin

2 cups cold water

2 cups sugar

2 egg whites**

2 cups confectioners' sugar, sifted

(plus more powdered sugar for dusting pan and marshmallows Butter, for greasing pan)

INSTRUCTIONS

In a medium sized saucepan soak the gelatin in the cold water. After the gelatin has softened, approximately 10 minutes, add the regular sugar and then gently dissolve over low heat, approximately 8 minutes. Remove from the heat and allow to cool to room temperature. In a mixer, beat the egg whites until stiff peaks and then fold in the sifted confectioners' sugar. While the mixer is on low, slowly pour in the cooled gelatin mixture. Increase the speed and beat until white and thick. The volume should double in size and should form between soft and firm peaks. Line an 8 by 8-inch baking dish with high sides with foil, grease slightly with butter, and coat with confectioners' sugar. Alternatively, you can use a baking sheet, but the marshmallows will not be as tall. Pour marshmallow mixture in and top with more sifted confectioners' sugar. Leave out overnight or for at least 3 hours to set. The marshmallow should be light and spongy when set. Loosen marshmallow from edges of tray and invert onto a large cutting board. Peel off foil and use a large knife to cut the marshmallows into cubes. Dredge each piece in confectioners' sugar.

Source: Adapted from Homemade Marshmallows, <http://inpattisplace.com/a-taste-of-heaven>

Lovey Dovey Grape Salad

INGREDIENTS

4 lbs. seedless grapes (mix red and green if you like)

8 oz. cream cheese, room temp

8 oz sour cream

1/2 cup sugar

1 tsp. vanilla

1/2 cup chopped pecans

TOPPING

1/2 cup chopped pecans

1 cup brown sugar

INSTRUCTIONS

Mix all ingredients except for topping in a large bowl. Refrigerate until ready to serve. You can make the grape salad a day in advance but sprinkle the topping on it just before serving.

Source: Friends & Family

**If you enjoyed Aggie and Drake's favorite recipes, check out their webpage for more at
www.tiffanycarby.com/TheButcher**

Meet Cut(e)

Agnes Crawford, better known by her friends as Aggie, moved to the small town of Hazenberg, Kentucky, with one goal in mind: she wanted everyone to know her name. Hopes of becoming a famous playwright one day, the green writer knew she had to start somewhere and landed herself a job at the local newspaper. The new columnist in town would head up the "Dear Aggie" column among other things. Aggie quickly finds out she's going to have to be creative to get the townspeople to ask for advice and trust her responses.

One early morning, Aggie runs into Hazenberg's good looking butcher, Drake Corbin. Or, wait. Maybe he runs into her? Bewitched by his good looks, their meet-cute relationship begins and so starts the web of lies spun by this sexy slaughterer. As time goes on, Drake's darkness cuts Aggie like a knife and she unravels the secrets he's hiding. Will Aggie get out of this relationship unscathed or will Drake lure her right where he wants?

Cut(e) Meat

The Hazenberg Herald's newest reporter, Aggie Crawford, is bewitched by the town's butcher, Drake Corbin. Her insta-love for her new home is marred by the sudden scandals rocking the town.

Certain that a drug ring has moved into the area, Aggie is determined to crack the case. While her "Dear Aggie" column elicits submissions of all sorts and isn't just for advice and recipe sharing, it turns sinister when she is personally attacked. Threats on her life not only scare her but anger her butcher beau. All the while Drake is hiding a few secrets of his own, and any thoughts of coming clean to Aggie may cause even more trouble in their new relationship.

Can Aggie serve up a little justice? Or will the butcher have to be more creative with his slicing and dicing to ensure the safety of the one he loves?

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