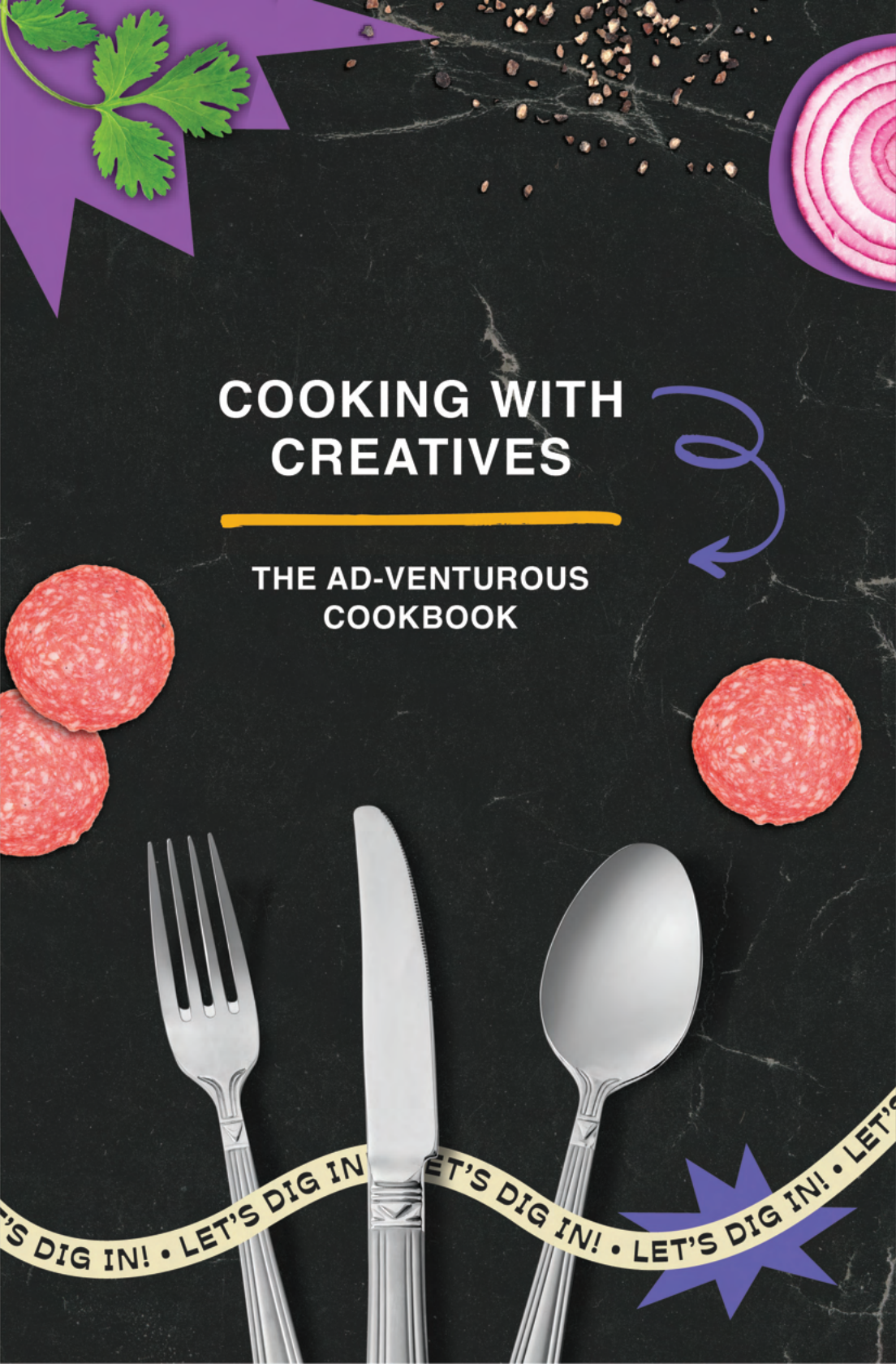
The Woodshop

COOKING WITH CREATIVES

THE AD-VENTUROUS COOKBOOK

COOKING WITH CREATIVES

THE AD-VENTUROUS COOKBOOK



The Woodshop

A COLLECTION OF RECIPES SELECTED BY:

Tony Baird
Jeremy McGee
Andrea Williams
Genevieve Alexandar
Jazmin Ely
Erin Williams
Lauren Mason
JD (Jazmine) Hunt
Merlee Williams
Amanda Paulson
Debbie Vazquez

509.413.2082
info@thewoodshopnw.com

122 S Monroe St | Suite 203
Spokane, WA 99201

@THEWOODSHOPNW

@THEWOODSHOP

WHAT'S ON THE MENU?

BRUNCH

- Savory Breakfast Bake | Lauren
- Jazmin's Coffee Cake | Jazmin
- Orange Challah French Toast | Genevieve
- Cajun Biscuits & Gravy | JD
- Cinnamon Roll Pancakes | JD

SNACKIES

- Spinach Artichoke Dip | Jazmin
- Colombian Salchipapas | Debbie
- Flamin' Hot Cheeto Mozzarella Sticks | Erin
- White Cheddar Cheese Ball | Genevieve
- Merlee's Taco Dip | Merlee
- French Loaf | Lauren

BEVVIES

- Blood Orange Aperol Spritz | Andrea
- Hot Buttered Rum | Amanda
- Scarlet Queen | Genevieve
- Empress French 75 | Jazmin
- Basil Lemon Drop | Genevieve
- Spiked Hot Chocolate with Whipped Cream | Erin
- New York Sour | Andrea

COME AND GET IT!

ON THE SIDE

- Greek Orzo Soup | Tony
- Grandma's Macaroni Salad | Amanda
- Wonton Cups | Merlee
- Bacon Wrapped Brussels | Amanda
- Kale Caesar Salad | Andrea

AT'S ON THE MENU?

ENTRÉES

- Spinach Alfredo Lasagna | Jeremy
- Grown-Up Grilled Cheese & Tomato Soup | Lauren
- Spinach Ravioli with Veggie Bolognese Sauce | Debbie
- Argentinian Beef Empanadas | Debbie
- Momma's Chicken & Sausage Gumbo | JD
- Spinach Cannelloni with Pomodoro Sauce | Debbie
- Shrimp & Grits | Andrea
- Beer-Battered Fish Tacos | Erin
- Burger Bombs | Tony
- Tinned Fish Date Night | Andrea
- Loaded Baked Potato Soup | Jazmin
- Double Decker Taco Night | Tony
- Stone-Fired Pizza | Tony
- Pesto Stuffed Pork Chops | Jeremy
- Hawaiian Beef Stroganoff | Merlee

SWEET TREATS

- Chai Cookies with Maple Glaze | Lauren
- Luna Coconut Cake | Genevieve
- Orange Cranberry Muffins | JD
- Erin's Famous Chocolate Chip Cookies | Erin
- Jeremy's Favorite Chocolate Pudding Pie | Jeremy
- Pumpkin Bread | Jeremy
- Baked Apples | Amanda

ORDER UP!

OME AND GET IT! • ORDER UP! • WHAT'S

BRUNCH

4. SAVORY BREAKFAST BAKE

This recipe is Lauren's perfect cure for any Sunday Scaries.

5. JAZMIN'S COFFEE CAKE

Jazmin has been perfecting this recipe for years. It's great for a small gathering or you can double it for a true crowd-pleaser!

6. ORANGE CHALLAH FRENCH TOAST

Genevieve and her family will make this for breakfast on summer mornings at the lake. Highly recommend pairing with some homemade raspberry jam!

7. CAJUN BISCUITS & GRAVY

JD's classic breakfast with a Cajun twist.

8. CINNAMON ROLL PANCAKES

This is for the sweet tooths who want the decadence of cinnamon rolls with the homeyness of a pancake for breakfast.

FUN FACT:

If we let him, Tony would have written the whole breakfast section as, 'grab last night's leftovers and throw an egg on it.' What's more interesting though is why he didn't offer a perfectly poached egg recipe - as that's what he's known for.

SAVORY BREAKFAST BAKE

LAUREN'S KITCHEN
SERVING SIZE: 3 | TOTAL TIME: 45 MINS

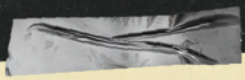
YUM!

INGREDIENTS

- **2** tablespoons olive oil
- **1** large yellow onion, sliced thinly
- **2½** cups diced ham
- **2-3** ounces fresh baby spinach
- **1** cup shredded cheese
- **12** eggs
- **½** cup milk
- **1** tablespoon Dijon mustard
- **1** teaspoon salt
- **-** Pepper to taste
- **5-6** mini croissants, torn into small pieces

INSTRUCTIONS

1. **CARAMELIZE THE ONIONS:** Heat the olive oil over medium-low heat in a large heavy pan. Add the onions and cook, stirring occasionally, for about 30 minutes. End goal: almost jammy onions that are a really deep, rich, golden brown.
2. **HAM & SPINACH:** Toss the ham in a skillet with a quick drizzle of olive oil. Pan-fry until the edges are kind of browned and some of the fat is rendered. Throw in your spinach. Stir to wilt the spinach. Remove from heat.
3. **EGGS:** Whisk eggs with the milk, Dijon, salt, and pepper.
4. **LAYER:** Preheat the oven to 350°F. Grease a 9×13 inch baking dish. Layer the ham, spinach, and onions on the bottom. Sprinkle with half of the cheese. Pour eggs over. Arrange croissant pieces on top. Finish with remaining cheese.
5. **BAKE:** Cover with foil. Bake for 30 minutes, depending on oven and pan size. Remove foil and bake for another 5-10 minutes. You don't want to overcook the eggs (gross), but the middle should be almost completely firm when you give the pan a quick jiggle test. You'll also notice the whole thing will be just starting to puff up a bit. Slice, serve, and brunch forward!



JAZMIN'S COFFEE CAKE

SERVING SIZE: 8 PIECES
PREP TIME: 30 MINS
COOK TIME: 30 MINS
TOTAL TIME: 1 HR

INGREDIENTS

CINNAMON STREUSEL

- **70** grams unsalted butter (¼ cup + 1 tablespoon)
- **125** grams light brown sugar (½ cup + 2 tablespoons)
- **80** grams all-purpose flour (⅔ cup)
- **1** teaspoon ground cinnamon

(OPTIONAL) GLAZE

- **40** grams powdered sugar (⅓ cup)
- **1** tablespoon milk

COFFEE CAKE

- **100** grams all-purpose flour (¾ cup + 1 tablespoon)
- **1** teaspoon baking powder
- **¼** teaspoon salt
- **62** grams unsalted butter, room temperature (¼ cup + ½ tablespoon)
- **85** grams granulated sugar (⅓ cup + 1 tablespoon)
- **1** egg, room temperature
- **1** teaspoon vanilla
- **75** grams buttermilk, room temperature (⅓ cup)

INSTRUCTIONS

1. Butter an 8x4 inch loaf pan, then line it with parchment paper to form a sort of hammock, where there are two sides of parchment paper sticking up. This will make it easy to pull the loaf out of the pan when it's done baking.
2. Preheat the oven to 350°F / 175°C.

COFFEE CAKE

1. In a small bowl, whisk together the flour, baking powder, and salt. Set aside.
2. In a medium-sized mixing bowl, with a hand mixer (or stand mixer fitted with the paddle attachment) beat together the softened butter and sugar for 3-4 minutes, until the mixture is light and fluffy.

CINNAMON STREUSEL

In a medium-sized bowl, melt the butter. Add in the flour, sugar, and cinnamon. Use a fork to mix the ingredients together until you have formed little clumps of dough. Set aside.

3. Scrape down the sides of the bowl, then beat in the egg and vanilla until well combined.
4. Pour half of the flour mixture into the bowl, then use a rubber spatula to gently fold the ingredients together just until no flour streaks remain. Add in all of the buttermilk, fold, then gently fold in the rest of the dry ingredients.
5. Add half of the cake batter to the prepared loaf pan, and top it with about ⅓ of the streusel. Top the streusel with the remaining batter, then top that with the remaining streusel.
6. Bake for 25-35 minutes, until a toothpick inserted in the center of the coffee cake comes out with just a few moist crumbs.

GLAZE

1. In a small bowl, whisk together the powdered sugar and milk. If you'd like a thicker glaze, add more powdered sugar. If you'd like a thinner glaze, add more milk.
2. Once the cake has cooled to room temperature, top it off with the glaze, serve, and enjoy!

ORANGE CHALLAH FRENCH TOAST

GENEVIEVE'S KITCHEN
SERVING SIZE: 8-10 | TOTAL TIME: 45 MINS

INGREDIENTS

- **6** extra-large eggs
- **1½** cups half-and-half or milk
- **1** teaspoon grated orange zest
- **1** tablespoon good honey
- **½** teaspoon pure vanilla extract
- **1** teaspoon kosher salt
- **1** large loaf of challah or brioche bread
- \- Unsalted butter
- \- Vegetable oil

TO SERVE

Pure maple syrup
Good raspberry preserves (optional)
Sifted confectioners' sugar (optional)

SO GOOD!

INSTRUCTIONS

1. Preheat the oven to 250°F.
2. In a large shallow dish, whisk together the eggs, half-and-half, orange zest, honey, vanilla, and salt. Slice the challah in ¾ inch thick slices. Soak as many slices in the egg mixture as possible for 5 minutes, turning once.
3. Heat 1 tablespoon butter and 1 tablespoon oil in a very large sauté pan over medium heat. Add the soaked bread and cook for 2-3 minutes on each side, until nicely browned. Place the cooked french toast on a sheet pan and keep it warm in the oven. Fry the remaining soaked bread slices, adding butter and oil as needed, until it's all cooked. Serve hot with maple syrup, raspberry preserves, and/or confectioners' sugar.

GE CHALLAH FRENCH TOAST • ORANGE

CAJUN BISCUITS & GRAVY

JD'S KITCHEN
SERVING SIZE: 6 | TOTAL TIME: 30 MINS

INGREDIENTS

- **1** can of biscuits
- **1** cup of half-and-half
- **½** cup flour
- **1** pound ground spicy breakfast sausage
- **2** tablespoons of butter
- **1** fried egg
- Cracked black pepper
- Salt
- Paprika
- Cajun seasoning
- Parsley
- White pepper

INSTRUCTIONS

1. Start the biscuits according to the can's instructions.
2. In a cast iron skillet, brown the sausage.
3. Add the butter to the sausage.
4. Once the butter is melted, add the flour and stir until the sausage is completely covered in flour mix.
5. Add the half-and-half, stir until it becomes a thick gravy (add more half-and-half as needed to get the consistency you want).
6. Add the seasonings to taste.
7. Serve on a hot biscuit, topped with a fried egg and parsley.

FUN FACT:

JD has a special appreciation for Southern food thanks to her Grandpa Mac who would make her all the Southern fixin's for Thanksgiving. They would bond over good food and stories from when he was Barbra Streisand's personal bodyguard.

BISCUITS AND GRAVY!

• CAJUN BISCUITS AN

CINNAMON ROLL PANCAKES

JD'S KITCHEN
SERVING SIZE: 6 | TOTAL TIME: 20 MINS

INGREDIENTS

- \- Your favorite pancake mix
- 4 ounces of cream cheese
- ⅓ cup powdered sugar
- 2 tablespoons cinnamon
- ½ cup brown sugar
- \- Whipped cream

YUMMY!

INSTRUCTIONS

1. Make your favorite pancake mix. Make for about 6 pancakes and set aside.
2. Mix brown sugar, cinnamon, and melted butter together. Put into a piping bag.
3. Warm cream cheese until soft. Add the powdered sugar and mix until smooth. Put into a piping bag.
4. Pour your pancake batter into a skillet. Take the brown sugar mix and pipe a circular swirl pattern into the pancake. Make sure not to get too close to the edge.
5. Flip the pancake, like normal, to cook the other side. The brown sugar swirl will dissolve, but don't worry. ;)
6. Once plated, fill in the swirl with the cream cheese mix.
7. Put a little dollop of whipped cream and serve!

ROLL PANCAKES • CINNAMON ROLL PANCAKE

SNACKIES

SNACKIES

10. SPINACH ARTICHOKE DIP

Jazmin loves this recipe because she can make it in advance for a party.

11. COLOMBIAN SALCHIPAPAS

Since Debbie moved to Colombia, she's heard a lot about the famous salchipapas. Salchipapas are a popular Colombian street food that combines crispy french fries with slices of fried sausage. It's a delicious and satisfying treat that you can easily make at home.

12. FLAMIN' HOT CHEETO MOZZARELLA STICKS

Erin loves two things in this world: 1.Their wife 2. Flamin' Hot Cheetos.

13. WHITE CHEDDAR CHEESE BALL

This is always a go-to classic in Genevieve's house for an appetizer. If you're lucky enough to have any leftovers, putting it on a sandwich or grilled cheese is an amazing addition.

14. MERLEE'S TACO DIP

Merlee knows how to make a rad dip. It's a perfect recipe for any get together!

15. FRENCH LOAF

Now you can always offer to bring homemade bread to any occasion.

SNACKIES • SNACKIES • SNACKIES • SNACKIES

SPINACH ARTICHOKE DIP

JAZMIN'S KITCHEN

SERVING SIZE: 10 | PREP TIME: 10 MINS | COOK TIME: 20 MINS

INGREDIENTS

- **14** ounce can artichoke hearts, drained and chopped
- **½** cup sour cream
- **½** cup mayonnaise
- **8** ounces cream cheese, room temperature
- **1** cup freshly grated parmesan cheese, loosely measured
- **1** clove garlic, minced
- **½** cup spinach, frozen, thawed, and liquid squeezed out

INSTRUCTIONS

1. Preheat oven to 350°F.
2. In a mixing bowl add sour cream, mayonnaise, cream cheese, drained spinach, artichoke hearts, garlic, and ¾ cup of parmesan cheese. Combine until smooth.
3. Place in a greased baking dish (most pan sizes are around 8x8 inches or a little smaller will work. You could even use a glass pie dish).
4. Sprinkle the remaining ¼ cup of parmesan cheese on top.
5. Bake for about 20 minutes or until hot and bubbly. Serve warm with crackers or bread.
6. **MAKE AHEAD INSTRUCTIONS:** Prepare the recipe through step 4 (before baking) and store it in the refrigerator for 1-2 days until ready to bake.

FUN FACT:

Jazmin is known to order several appetizers instead of a full entrée. In her own words, "I just want to sample a little of everything." This appetizer is perfect for just that.

COLOMBIAN SALCHIPAPAS

DEBBIE'S KITCHEN | SERVING SIZE: 4 | TOTAL TIME: 50 MINS

INGREDIENTS

- **2** pounds of potatoes
- **9** sausages
- **½** pound mozzarella cheese
- **-** Corn kernels

SAUCES:
Mayonnaise
Ranch
Ketchup

INSTRUCTIONS

PREPARE THE SAUSAGES & POTATOES

1. Wash and peel the potatoes. Cut them into thin, even strips to make french fries. Slice the sausages into bite-sized pieces, about 1 inch in length.

FRY THE POTATOES

1. Heat a deep fryer or a large, deep skillet with vegetable oil to 350-375°F (175-190°C).
2. Carefully add the potato strips to the hot oil in batches, ensuring they don't overcrowd the pan. Fry until they are golden brown and crispy, which should take about 4-6 minutes per batch.
3. Use a slotted spoon or a wire mesh skimmer to remove the fries from the oil and place them on paper towels to drain any excess oil. Season with salt immediately, while they're still hot.

FRY THE SAUSAGES

1. In the same oil, add the sliced sausages in batches and fry them until they are browned and cooked through, which should take about 2-4 minutes per batch.
2. Use a slotted spoon to remove the fried sausages and place them on paper towels to drain any excess oil.

ADD THE MOZZARELLA CHEESE

1. Heat the potatoes, sausage, and mozzarella cheese in the microwave in 20-30 second increments, each time at medium or low power. This will prevent the cheese from melting too quickly and burning.
2. After each time interval, check the cheese. When it's completely melted and bubbly, it's ready. This should take around 1-2 minutes in total, depending on your microwave's power.

SERVE

1. Arrange the crispy fries and fried sausages on a plate or serving platter.
2. Drizzle the mayonnaise, ranch, and ketchup over the top or serve it on the side as a dip.
3. Optionally, you can garnish your salchipapas with additional fresh parsley or diced onions for extra flavor.

FLAMIN' HOT CHEETO MOZZARELLA STICKS

ERIN'S KITCHEN
SERVING SIZE: 4 | PREP TIME: 3 HRS | COOK TIME: 20 MINS

INGREDIENTS

- **1** bag (8½ ounces) Flamin' Hot Cheetos, crushed (3 cups)
- **12** mozzarella string cheese sticks, cut in half
- **½** cup (62½ grams) all-purpose flour
- **1** teaspoon kosher salt
- **½** teaspoon garlic powder
- **4** large eggs, room temperature
- **-** Parsley, chopped, for garnish

INSTRUCTIONS

1. Freeze mozzarella sticks until frozen solid, at least 2 hours.
2. Preheat oven to 400°F.

SET UP A BREADING STATION

1. In a shallow bowl, add crushed Cheetos. In another bowl, whisk eggs until well beaten; in another bowl, add flour.
2. Coat frozen mozzarella sticks in flour, then dip in egg mixture, then crushed Cheetos. Repeat with egg mixture and repeat with Cheetos. Arrange on a baking sheet.
3. Bake for 8-10 minutes, watching carefully so cheese doesn't ooze.
4. Serve with your choice of a dipping sauce.

WARNING: Flamin' Hot Cheetos are not for the weak. They are SPICY!

FUN FACT:
Erin once worked at the fair selling Flamin' Hot Cheetos topped with nacho cheese. Erin ate so many of these, they got sick and had to quit after only 4 days of working there. Did we mention, Erin loves Flamin' Hot Cheetos?

WHITE CHEDDAR CHEESE BALL

GENEVIEVE'S KITCHEN
SERVING SIZE: 1, 4 INCH BALL | PREP TIME: 15 MINS
COOK TIME: 15 MINS | TOTAL CHILLING TIME: 5 HRS

INGREDIENTS

- **8** ounces cream cheese
- **4** ounces aged cheddar cheese, finely crumbled
- **¼** cup butter
- **1** tablespoon half-and-half
- **1½** teaspoons finely shredded orange peel
- **⅓** cup finely chopped pecans
- **¼** cup finely chopped green onions
- **⅔** cup chopped pecans for outside of cheese ball
- **-** Parsley for garnish

INSTRUCTIONS

1. In a large bowl let cream cheese, crumbled cheese, and butter stand at room temperature for 30 minutes.
2. In a food processor combine cream cheese, crumbled cheese, butter, half-and-half, and orange peel. Cover and process until combined. The mixture should be slightly chunky.
3. Return to a large bowl. Stir in ⅓ cup chopped pecans and ¼ cup chopped green onions.
4. Cover and chill for 30-60 minutes or until mixture is easy to handle. Shape mixture into a ball. Wrap with plastic wrap and chill for 4-24 hours.
5. To serve, let the cheese ball stand for 15 minutes. Roll cheese ball in additional chopped parsley, nuts, and/or green onions. Serve with crackers or bread.

MERLEE'S TACO DIP

SERVING SIZE: 2-4 | COOK TIME: 30 MINS

TACO DIP!

INGREDIENTS

- **1** can refried beans
- **8** ounces cream cheese, softened
- **1** cup sour cream
- **2** tablespoons taco seasoning
- **2** garlic cloves, pressed
- **1** cup shredded cheese
- **1** medium tomato
- **3** green onions with tops
- **1** small can chopped olives
- Fresh cilantro
- Additional sour cream and tortilla chips (optional)

INSTRUCTIONS

1. Preheat the oven to 350°F.
2. Spread the beans over the bottom of a baking dish.
3. Combine the cream cheese, sour cream, taco seasoning, and garlic in a bowl; mix well. Spread the cream cheese mixture over the beans.
4. Bake for 15-18 minutes. Remove the baking dish from the oven; top with the cheddar cheese.
5. Return to the oven and bake for an additional 2-3 minutes or until the cheddar cheese is melted.
6. Meanwhile, slice the tomato in half lengthwise. Dice the tomato and thinly slice the onions. Snip the cilantro. Sprinkle the olives, tomato, onions, and cilantro over the dip.
7. Garnish with additional sour cream and serve with tortilla chips, if desired.

ACO DIP • MERLEE'S TACO DIP • MERLEE'S

FRENCH LOAF

LAUREN'S KITCHEN

SERVING SIZE: 1 LOAF OF BREAD (10 SLICES) | COOK TIME: 3 HRS

- **2¼** teaspoons active dry yeast (9 grams)
- **1** teaspoon sugar (4 grams)
- **1¼** cups warm water (300 grams)
- **1¼** teaspoons (8 grams) kosher salt
- **2½ - 3½** cups all-purpose flour (400 grams) plus extra for dusting

MIX THE DOUGH & FIRST RISE (1 HR)

1. Combine yeast, sugar, and warm water in a large mixing bowl (you can also use a stand mixer fitted with a dough hook).
2. Let the yeast proof for about 5 minutes, until the mixture is foamy.
3. Add flour to bowl. Mix with a sturdy spatula until the dough starts to come together. Then, add salt and mix until all ingredients are incorporated. For best results, mix until no dry bits of flour remain.

   NOTE: This is a relatively slack (wet) dough, so it may seem a bit shaggy and sticky at this point. Don't worry - it will become more smooth and elastic as we go!
4. Cover bowl with a clean tea towel and let rise on the counter for about 1 hour, until dough has doubled in size.

SHAPE THE DOUGH & FINAL RISE (30 MINS)

1. When dough has risen, lightly flour a large cutting board.
2. Tip the dough out of the bowl and onto the cutting board. DO NOT PUNCH THE DOUGH DOWN - you want to keep all those nice air bubbles intact so you have an airy, delicious loaf of bread.
3. Pull each corner of the dough in towards the center (like you're folding an envelope) and repeat until the dough feels tight and begins to resist your folds. Flip the dough over and pull it into a round loaf.
4. Flour a proofing basket or a medium bowl and place your loaf into it seam-side down. Cover with a tea towel and let rise another 30 minutes or so while you preheat the oven. I like to line my proofing basket or mixing bowl with a clean linen napkin to distribute the flour more evenly and help with cleanup.

FRENCH LOAF CONTINUED

HEAT THE OVEN

1. While bread is rising, place an empty Dutch oven (with the lid on) in your oven and heat to 460°F.

BAKE! (1 HR 30 MINS)

1. When the oven is hot, you're ready to go! Use oven mitts to pull the Dutch oven out and remove the lid.
2. Lay a piece of parchment paper down on your counter or cutting board (optional - it makes transferring the bread easier!)
3. Tip your bread dough gently out of the proofing basket onto the parchment paper. Make sure the seam-side is up this time - this is what will create those beautiful cracks on top of the bread!
4. VERY CAREFULLY (without burning yourself!) use the sides of the parchment to lift the bread up and place it into the hot Dutch oven.
5. Place the Dutch oven lid back on the pot, and slide the whole thing back into your hot oven.
6. Cook bread for 30 minutes.
7. After 30 minutes, remove the lid from your Dutch oven. The bread should be taller, crusty, and very lightly browned. Continue baking the bread, uncovered, for 10-15 minutes more until the bread has deepened in color and you have a beautiful brown crust.
8. When bread is done, use oven mitts to pull the pot out of your oven.
9. Use a long spatula or the corners of your parchment paper to lift the bread out of the Dutch oven and onto a cooling rack. Let cool for at least 30 minutes before cutting into it.
10. Slice, slather with butter, and enjoy!

BEVVIES

18. **BLOOD ORANGE APEROL SPRITZ**
For this recipe, don't forget to massage your mint before garnishing - it helps extract the oils!

19. **HOT BUTTERED RUM**
The only good thing to come from Amanda's ex-boyfriend was this warm, delicious beverage recipe.

20. **SCARLET QUEEN**
The best cocktail to cozy up with on a moody fall day. It's light, and refreshing, but still has all the flavors of autumn. Genevieve transitions from the Basil Lemon Drop to this for the fall and winter months.

21. **EMPRESS FRENCH 75 | N/A OPTION**
Jazmin is a sucker for lavender drinks and this one is so pretty, tastes delicious, and adds a bit of sparkle to the holiday season.

22. **BASIL LEMON DROP | N/A OPTION**
Genevieve's go-to summer cocktail that is best enjoyed on a sunny afternoon.

23. **SPIKED HOT CHOCOLATE WITH WHIPPED CREAM | N/A OPTION**
Sipping on this decadent drink is like a warm embrace.

24. **NEW YORK SOUR**
Shoutout to the infamous Baby Bar for introducing Andrea to this cocktail!

FUN FACT:
Cocktails were initially inspired by British punches which contained spirits, fruit juices, and spices in big bowls. Hence why your grandma probably had a punch bowl with her dining set. Andrea's spritz recipe is perfect for multiplying and adding to a punch bowl! Cheers!

BEVVIES • BEVVIES • BEV

BLOOD ORANGE APEROL SPRITZ

ANDREA'S KITCHEN
SERVING SIZE: 1
MIX TIME: 5 MINS

INGREDIENTS

- **2** ounces Aperol
- **2** ounces blood orange juice
- Topped with Prosecco
- Blood orange slice for garnish
- Mint or rosemary for garnish

INSTRUCTIONS

1. Fill a glass of choice halfway with ice (crushed or cubed).
2. Pour the Aperol over ice.
3. Add the blood orange juice. Fill the glass with Prosecco.
4. Garnish with slices of blood orange and mint or rosemary.
5. Don't forget to massage your mint before garnishing, it helps extract the oils!

CHEERS!

HOT BUTTERED RUM

AMANDA'S KITCHEN
SERVING SIZE: 1 | MIX TIME: 10 MINS

INGREDIENTS

- **2** teaspoons packed brown sugar
- **1** tablespoon unsalted butter, melted
- **1** splash pure vanilla extract
- **1** shot dark rum
- Dash of cinnamon and nutmeg
- Hot water

INSTRUCTIONS

1. Mix and muddle brown sugar, unsalted butter, pure vanilla extract, cinnamon, nutmeg, and rum.
2. Top with hot water.

ED RUM • HOT BUTTERED RUM • HOT

SCARLET QUEEN

GENEVIEVE'S KITCHEN
SERVING SIZE: 1 | MIX TIME: 5-10 MINS

INGREDIENTS

DRINK

- 1½ ounces cranberry vodka
- ¼ ounce Tuaca
- 1 ounce lime
- 1 ounce simple syrup
- ½ ounce The Perfect Purée - Blood Orange Concentrate
- 2 dashes of nutmeg and cinnamon
- \- Splash of water
- 1 orange rind
- \- Sugar for the rim, if preferred

SIMPLE SYRUP

- 1 cup water
- 1 cup sugar

INSTRUCTIONS

SIMPLE SYRUP

In a small saucepan over medium heat, bring the water to a simmer. Add the sugar and stir until dissolved. Remove from heat and let cool.

DRINK

1. Peel about a third of an orange and slice into four pieces.
2. Put into the bottom of the shaker, then muddle.
3. Add lime juice, simple syrup, and purée concentrate. Stir the ingredients.
4. Add the dash of spices to taste, vodka, and Tuaca. Cover and shake.
5. Rim a glass with sugar and pour the cocktail into the glass and top with a splash of club soda and garnishes.

EMPRESS FRENCH 75

JAZMIN'S KITCHEN
SERVING SIZE: 1 | MIX TIME: 5 MINS

INGREDIENTS

- **1½** ounces Empress 1908 Indigo Gin*
- **¾** ounce fresh lemon juice
- **½** ounce simple syrup
- **-** Sparkling wine to top*
- **-** Lemon twist

NON-ALCOHOLIC OPTION!

INSTRUCTIONS

1. Add all ingredients, but the sparkling wine to a shaker. Shake on ice, fine strain into a chilled flute, top with sparkling wine.
2. Garnish with a lemon twist.

*Needing a mocktail option? Substitute with San Pellegrino Limonata and butterfly pea blossom tea for the lavender color and light floral taste.

BASIL LEMON DROP

GENEVIEVE'S KITCHEN
SERVING SIZE: 1
MIX TIME: 5-10 MINS

INGREDIENTS

DRINK

- **3** ounces fresh squeezed lemon juice
- **1½** ounces fresh squeezed orange juice
- **1½** ounces basil simple syrup
- **3** ounces Dry Fly vodka
- **1½** ounces triple sec
- **-** Basil and lemon rind for garnish
- **-** Splash of club soda

NON-ALCOHOLIC OPTION!

SIMPLE SYRUP

- **1** cup water
- **1** cup sugar
- **15** fresh basil leaves, roughly chopped

NON-ALCOHOLIC

- **4½** ounces fresh squeezed lemon juice
- **3** ounces fresh squeezed orange juice
- **3** ounces basil simple sryup
- **-** Splash of club soda

INSTRUCTIONS

SIMPLE SYRUP

In a small saucepan over medium heat, bring the water to a simmer. Add the sugar and basil and stir until dissolved. Remove from heat and let cool. Strain the syrup through a fine mesh strainer into a clean container.

DRINK

1. Measure the lemon juice, orange juice, and simple syrup into a glass. Stir thoroughly. (If non-alcoholic, voilà! You're done! Add a splash of club soda if you desire.)
2. Measure vodka and triple sec and add to the juice mixture. Stir thoroughly.
3. Add a few ice cubes, and, if desired, top with a splash of club soda. Garnish with a leaf of basil and a twist of lemon rind.

SPIKED HOT CHOCOLATE WITH WHIPPED CREAM

ERIN'S KITCHEN
SERVING SIZE: 1-2 | MIX TIME: 15 MINS

NON-ALCOHOLIC OPTION!

INGREDIENTS

DRINK

- **2¼** cups milk
- **¾** cup milk chocolate
- **1** tablespoon cocoa powder
- **2** tablespoons sugar or honey
- **1** tablespoon corn starch
- **3** ounces Baileys Irish Cream (optional)

WHIPPED CREAM

- **1¼** cups heavy cream
- **1** teaspoon vanilla extract
- **2** tablespoons powdered sugar

INSTRUCTIONS

DRINK

1. In a pan over medium heat, mix ¼ cup of milk and ¾ cup of chocolate and mix until melted.
2. Add 2 cups of milk, cocoa powder, sugar or honey, and mix.
3. Add in corn starch and mix until hot and thick.
4. Add Baileys Irish Cream. (To make this a non-alcoholic drink just skip this step, it'll taste just as good!)
5. Pour into a glass or mug and top with the homemade whipped cream.

WHIPPED CREAM

1. In a separate bowl add heavy cream, vanilla extract, and powdered sugar.
2. Whip ingredients until fluffy.

SPIKED HOT CHOCOLATE WITH WHIPP

NEW YORK SOUR

ANDREA'S KITCHEN
SERVING SIZE: 1 | MIX TIME: 7 MINS

INGREDIENTS

DRINK

- **2** ounces Dry Fly Washington Wheat Whiskey
- **1** ounce fresh lemon juice
- **1** ounce simple syrup
- **½** ounce fruity red wine

INSTRUCTIONS

1. Combine whiskey, fresh lemon juice, and simple syrup in a cocktail shaker.
2. Fill with ice, cover, and shake for 30 seconds. Bonus arm workout!
3. Strain into glass of choice, filled with ice.
4. Gently pour your fruity red wine over the back of a spoon held just above the drink's surface so wine floats on top.

Don't be intimidated by the wine float and just remember… practice makes perfect!

ON THE SIDE

26. GREEK ORZO SOUP

Tony's side dish, or the full meal deal. This recipe has enough variations to let you think you invented the whole thing on your own. Plus, it's simple and delicious!

27. GRANDMA'S MACARONI SALAD

You might not know Amanda's grandma now, but you will feel like part of the family after trying her famous Macaroni Salad.

28. WONTON CUPS

These delicious bad boys can be made ahead of time. The perfect way to meal prep for any get together!

29. BACON WRAPPED BRUSSELS

Bacon Wrapped Brussels are the kind of delicious side dish where people will ask you for the recipe - and lucky you, you have it!

30. KALE CAESAR SALAD

As a side or a main, Andrea can eat this salad year-round! Don't want to mess around with a tin of anchovies? Try anchovy paste instead.

GREEK ORZO SOUP

TONY'S KITCHEN
SERVING SIZE: 4
TOTAL TIME: 45 MINS

INGREDIENTS

- ½ ounce fresh dill. Listen, if you don't have fresh dill for this, go grab some. It's just not the same without fresh dill!
- 2 quarts broth. Chicken or vegetable - your choice.
- 1½ pounds chicken (thighs or breasts). Or skip the meat altogether for a lighter dish.
- 1 cup orzo pasta. I like this best with orzo. You can use white rice too.
- 2 eggs
- ¼ cup lemon juice. Fresh squeezed though, just like the dill, don't skimp.
- ½ teaspoon salt
- Ground black pepper, to taste
- Extra virgin olive oil for serving. Graza brand makes a "Drizzle" oil, trust me, you need to try it.

INSTRUCTIONS

1. **COOK THE CHICKEN:** Mix in the dill, chicken (roughly chopped), orzo, and broth in a large pot. Bring to a boil, and then drop to medium-low heat. Cover, and cook for 25 minutes.
2. **SHRED THE CHICKEN:** If you're lazy, or just prefer chunks, that's fine too. Pull out the dill stems too.
3. **MAKE THE EGG SAUCE:** Bring the broth back up to a simmer. Then, whisk up your eggs, lemon juice, and slowly mix in a cup of the hot broth into the egg bowl. Keep whisking while you add the broth. You're trying to get a nice froth going without cooking the eggs. Add the egg sauce and immediately remove from heat. Add back in the chicken and more lemon juice as needed.
4. **SERVE:** Ladle that beauty out with a dash of pepper, some fresh dill, and a drizzle of olive oil.

GRANDMA'S MACARONI SALAD

AMANDA'S KITCHEN
SERVING SIZE: 6 | PREP TIME: 30 MINS | CHILL TIME: 4 HRS

INGREDIENTS

- **1** box of your choice of noodles
- **8** ounces of sharp cheddar cheese
- **1-2** cups mayonnaise (or measure with your heart)
- **1** stock of celery, finely chopped
- **1** small can of diced black olives
- **9** sweet pickles
- **2** splashes of pickle juice
- **1** splash of apple cider vinegar
- **-** Dash of salt, dried oregano, dried basil, and sugar.

Optional: baby carrots, chopped into rounds

INSTRUCTIONS

1. Boil the noodles until al dente. Set aside to cool.
2. Chop your vegetables and cheddar cheese into similar sized pieces. Set aside.
3. In a small mixing bowl, combine: mayonnaise, sugar, salt, pepper, oregano, a splash of apple cider vinegar, and a splash of sweet pickle juice. Emulsify all ingredients to make enough sauce to coat the macaroni noodles. Adjust ingredients to taste as you go. Set aside.
4. Combine all ingredients together and stir. Chill in the fridge overnight.
5. Enjoy!

AMANDA'S GRANDMA

WONTON CUPS

MERLEE'S KITCHEN
SERVING SIZE: 4-6 | TOTAL TIME: 30 MINS

INGREDIENTS

YUM!

- **1** pound breakfast sausage, cooked, crumbled, and drained
- **1½** cups cheddar cheese, grated
- **1½** cups Monterey Jack cheese, grated
- **1** cup ranch dressing
- **1** can black olives, finely chopped
- **1** package wonton wrappers

YUM!

INSTRUCTIONS

1. Preheat oven to 350°F.
2. Cook the sausage, crumble, and drain. Set aside and let cool before mixing with ingredients.
3. Combine all of the ingredients, except the wonton wrappers, mixing until well combined.
4. Spray a mini muffin pan with non-stick spray.
5. Press 1 wonton wrapper in each, keeping the wrapper open. Be careful not to tear them. Spray the wrappers with non-stick spray.
6. Place in the oven and bake for about 5 minutes, until lightly browned.
7. Remove wrappers from the muffin tins. Fill with sausage mixture.
8. Place on a baking sheet and bake for 5-10 minutes until bubbly.

ONTON CUPS • WONTON CUPS • WONTON CU

BACON WRAPPED BRUSSELS

DELICIOUS!

AMANDA'S KITCHEN
SERVING SIZE: 10 | TOTAL TIME: 45 MINS

INGREDIENTS

- **10** brussels sprouts, halved
- **8** ounces bacon, cut in half
- Maple syrup
- Salt
- Black pepper
- Brown sugar

INSTRUCTIONS

1. Preheat oven to 400°F.
2. Wrap your brussels sprouts with half a piece of bacon. Place on a baking sheet with the seam-side down.
3. Brush the brussels sprouts with maple syrup.
4. Sprinkle it with salt, pepper, and a pinch of brown sugar.
5. Bake for 30 minutes, or until bacon is crispy.
6. Share and enjoy!

• BACON WRAPPED BRUSSELS • BACON WR

KALE CAESAR SALAD

ANDREA'S KITCHEN
SERVING SIZE: 2
TOTAL TIME: 25 MINS

INGREDIENTS

SALAD

- **2** bunches of kale (12-14 ounces)
- Extra virgin olive oil (EVOO), for drizzling
- Croutons of choice
- Parmigiano-Reggiano cheese, as desired
- Soft-boiled eggs

DRESSING

- **2-3** anchovy fillets packed in olive oil, drained
- **2** medium garlic cloves
- **3** large egg yolks
- **2** teaspoons Dijon mustard
- **¼** teaspoon Worcestershire sauce
- **⅓** cup extra virgin olive oil (EVOO)
- **1** tablespoon freshly squeezed lemon juice
- **½** cup finely grated Parmigiano-Reggiano cheese
- Salt and pepper to taste

INSTRUCTIONS

1. Strip the leaves from the kale stems, discarding the tough stems. Wash and dry the kale leaves. Chop into desired bite-size pieces. Drizzle with a touch of EVOO and massage the kale leaves until they soften and wilt slightly. Store in the fridge while you prepare the dressing.

2. Place the drained anchovy fillets and garlic cloves, egg yolks, Dijon mustard, and Worcestershire sauce in a blender. Blend for 30 seconds. Then slowly pour in the oil while blending. Lastly, stir in the lemon juice and finely grated Parmigiano-Reggiano cheese, adding salt and pepper to taste.

3. Toss the kale in the dressing, add your croutons, soft-boiled eggs, and enjoy!

AR SALAD • KALE CAESAR SALAD • KALE CAE

ENTRÉES

33. SPINACH ALFREDO LASAGNA

The McGee family will make this recipe for company when they want to feel a little fancy.

34. GROWN-UP GRILLED CHEESE & TOMATO SOUP

Lauren believes that if you add parsley to anything, it immediately becomes grown-up.

35. SPINACH RAVIOLI WITH VEGGIE BOLOGNESE SAUCE

A delicious recipe that will have you coming back for more!

36. ARGENTINIAN BEEF EMPANADAS

As an Argentinian, Debbie's favorite food from her country is empanadas.

37. MOMMA'S CHICKEN & SAUSAGE GUMBO

Cooking this hearty stew-like southern dish has become a staple in JD's house, especially when her daughters want their favorite "comfort" food.

FUN FACT:

Lauren won't eat a single vegetable. Luckily for her, tomato is a fruit which is why she loves to make Grown-Up Grilled Cheese & Tomato Soup all the time. This one is for her fellow picky eaters.

39. SPINACH CANNELLONI WITH POMODORO SAUCE

This recipe will get you hooked from the very first bite!

41. SHRIMP & GRITS

Don't forget to butter those grits and play with spice! Try different Cajun seasonings and/or mixing in different peppers to increase the heat!

42. BEER-BATTERED FISH TACOS

Erin's mom, Cindy, used to cook these on special nights, and Erin has cherished this nostalgic recipe ever since!

ENTRÉES

43. BURGER BOMBS

Even if you don't make these, steal this dough recipe - the burgers are so good, but the dough also works for pretzels, pizza crust, bagels, and more.

45. TINNED FISH DATE NIGHT

Whenever you travel, make sure to hunt for different kinds of tinned fish! They're so easy to throw in a suitcase and there are hundreds of tins!

46. LOADED BAKED POTATO SOUP

This is the coziest soup to make during the fall and winter season.

47. DOUBLE DECKER TACO NIGHT

A classic weeknight meal. Always tastes more complicated than it really is - plus something that keeps the kids happy - 10/10 recommend.

49. STONE-FIRED PIZZA

The perfect party recipe - invite everyone to bring their favorite pizza toppings and the combos become endless!

51. PESTO STUFFED PORK CHOPS

This recipe comes from the Better Home and Gardens Cookbook that Jeremy and Rachel got for their wedding.

52. HAWAIIAN BEEF STROGANOFF

This recipe is from a restaurant called The Garden in Sandpoint that is no longer in business, so it's your lucky day!

NTRÉES • ENTRÉES • ENTRÉES • ENTR

SPINACH ALFREDO LASAGNA

JEREMY'S KITCHEN
SERVING SIZE: 4 | TOTAL TIME: 1 HR 30 MINS

YUM!

INGREDIENTS

- **12** ounces uncooked lasagna noodles
- **1** pound pork sausage
- **1** package (10 ounces) frozen chopped spinach, thawed and squeezed dry
- **1** jar (15 ounces) alfredo sauce
- **½** teaspoon salt
- **¼** teaspoon pepper
- **1** large egg
- **2** cups shredded cheddar cheese
- **1** carton (15 ounces) ricotta cheese
- **½** cup grated parmesan cheese
- **1** cup shredded mozzarella cheese

INSTRUCTIONS

1. Boil the noodles until cooked.
2. Meanwhile, in a large skillet, cook the sausage over medium heat until no longer pink.
3. Drain noodles; set aside. Drain sausage; add the spinach, alfredo sauce, salt, and pepper.
4. In a small bowl, combine the egg, cheddar cheese, ricotta, and parmesan cheese.
5. In an ungreased 13x9 inch baking dish, layer a third of the sausage mixture, noodles, and cheese mixture. Repeat layers twice.
6. Sprinkle with mozzarella cheese.
7. Cover and bake at 350°F for 45 minutes. Let stand for 15 minutes before cutting.

NOTE: My sister gave Jeremy and I this recipe when we got married almost 20 years ago. We make it for company when we want to feel fancy. Serve with french bread (Mix one cube butter and one packet of ranch dressing mix. Spread on loaf cut in half, length-wise, and broil until golden).

ACH ALFREDO LASAGNA • SPINACH ALFR

GROWN-UP GRILLED CHEESE & TOMATO SOUP

LAUREN'S KITCHEN
SERVING SIZE: 2
TOTAL TIME: 1 HR 30 MINS

INGREDIENTS

GRILLED CHEESE

- 2 slices of bread of your choice (So good with the homemade French Loaf, page 15)
- 2 slices gouda cheese
- ⅓ cup shredded mozzarella
- 2 tablespoons butter
- 1 tablespoon olive oil
- 1 teaspoon fresh parsley, chopped

TOMATO SOUP

- 2 cups cherry tomatoes
- 1 garlic head
- 1 onion
- ¼ cup basil
- 1 teaspoon chili flakes
- ½ cup water
- ¾ cup coconut milk or heavy cream
- ¼ cup Parmigiano-Reggiano
- 2 tablespoons olive oil
- - Salt and pepper

INSTRUCTIONS

TOMATO SOUP

1. In a baking dish place cherry tomatoes, garlic head, onion, salt, pepper, chili flakes, olive oil, and mix. Bake at 400°F for 45-50 minutes or until vegetables are softened.
2. Transfer the vegetables into a blender, add ½ of the coconut milk or heavy cream and basil. Once smooth, transfer into a medium size saucepan.
3. Place the saucepan over medium-high heat, add water, the rest of the coconut milk or heavy cream and mix. Cook for a few minutes and then add Parmigiano-Reggiano.
4. Lower the heat and cook the soup for about 10 minutes or until it has thickened a bit. Stir often.

GRILLED CHEESE

1. Using a butter knife spread the butter over the bread (only on the outer side of the sandwich).
2. Place the bread slices on a pan over medium heat and add the cheese.
3. Gently, place one slice over the other and toast until the bottom bread slice becomes golden brown, flip over and toast the other side.
4. Once ready, mix olive oil with parsley and spread over the top of the sandwich.
5. Serve warm with the tomato soup.

SPINACH RAVIOLI WITH VEGGIE BOLOGNESE SAUCE

VEGAN OPTION!

DEBBIE'S KITCHEN
SERVING SIZE: 4 | TOTAL TIME: 45 MINS

INGREDIENTS

- **1** cup textured soy protein (TVP)
- **1½** cups hot vegetable broth
- **2** tablespoons olive oil
- **1** onion, finely chopped
- **2-3** cloves garlic, minced
- **1** carrot, finely chopped
- **1** red bell pepper, finely chopped
- **1** can (28 ounces) crushed tomatoes
- **2** tablespoons tomato paste
- **1** teaspoon dried oregano
- **1** teaspoon dried basil
- **½** teaspoon red pepper flakes (adjust to your spice preference)
- **-** Salt and black pepper to taste
- **-** Fresh basil or parsley for garnish
- **1** package of cooked spinach ravioli

INSTRUCTIONS

1. Rehydrate the TVP by placing it in a bowl and pour hot vegetable broth over it. Stir well and let it sit for about 10-15 minutes or until it has absorbed the liquid and becomes soft and plump. Once rehydrated, drain any excess liquid and set aside.
2. Heat the olive oil in a large skillet or saucepan over medium heat. Add the chopped onion, garlic, carrot, celery, and red bell pepper. Sauté for about 5-7 minutes or until the vegetables are softened and the onions are translucent.
3. Add the rehydrated TVP to the skillet with the sautéed vegetables. Cook for an additional 2-3 minutes, stirring occasionally.
4. Stir in the crushed tomatoes, tomato paste, dried oregano, dried basil, and red pepper flakes. Mix well to combine all the ingredients.
5. Season with salt and black pepper to taste.
6. Reduce the heat to low, cover the skillet, and let the sauce simmer for about 20-30 minutes, stirring occasionally. This allows the flavors to meld and the sauce to thicken.
7. While the sauce is simmering, cook the spinach ravioli according to the package instructions.
8. Once the sauce has thickened to your desired consistency, taste and adjust the seasoning if needed. If you like a thinner sauce, you can add a little more vegetable broth or water.
9. Serve the bolognese sauce over the cooked pasta and garnish with fresh basil or parsley.

H RAVIOLI • SPINACH RAVIOLI • SPIN

ARGENTINIAN BEEF EMPANADAS

DELISH!

DEBBIE'S KITCHEN
SERVING SIZE: 1 DOZEN | TOTAL TIME: 1 HR 30 MINS

INGREDIENTS

- **1** pound ground beef
- **1** onion, finely chopped
- **1** red bell pepper, chopped
- **3** green onions, chopped
- **2** hard-boiled eggs, chopped
- **½** cup green olives, pitted and chopped
- **1** teaspoon ground cumin
- **2** tablespoons olive oil
- Salt and pepper to taste
- Premade empanada dough rounds (usually available in the freezer section of most grocery stores)

INSTRUCTIONS

PREPARE THE FILLING

1. In a large skillet, heat the olive oil over medium heat. Add the chopped onions and the red bell pepper, and sauté until the onions are translucent.
2. Add the ground beef and cook, breaking it up with a spatula, until browned.
3. Stir in the cumin, salt, and pepper.
4. The filling should be moist but not overly liquid. Cook for a few more minutes until the liquid reduces, and the flavors meld.
5. Remove the skillet from heat and allow the beef mixture to cool for 30 minutes.

ASSEMBLE & BAKE THE EMPANADAS

1. Preheat your oven to the temperature indicated on the premade dough package.
2. Take each empanada dough round and place a spoonful of the cooled beef filling in the center. Add some chopped hard-boiled egg and a few pieces of chopped green olives on top.
3. Fold the dough over the filling to create a half-moon shape. Press the edges together to seal the empanada, and then use a fork to crimp the edges.
4. Place the assembled empanadas on a baking sheet lined with parchment paper.
5. Follow the baking instructions on the premade empanada dough package. Typically, you'll bake them until they are golden brown and crispy, which may take around 15-20 minutes.
6. Remove from the oven and let them cool for a few minutes before serving.

JD'S KITCHEN
SERVING SIZE: 6
TOTAL TIME: 1 HR 30 MINS

MOMMA'S CHICKEN & SAUSAGE GUMBO

INGREDIENTS

- **2** boneless/skinless chicken breasts
- **4** andouille sausage links
- **2** stalks of celery
- **1** yellow onion
- **1** green bell pepper
- **4** cloves garlic
- **1** stick of butter
- **⅔** cup flour
- **1** cup fresh or frozen okra
- **5-6** cups chicken stock
- **6** cups cooked white rice
- **-** Green onions for garnish

SEASON TO TASTE

Paprika
Garlic powder
Cajun seasoning
Salt
White pepper
Pepper
Parsley
Gumbo filé (optional)

SO GOOD!

INSTRUCTIONS

1. Season the chicken with all the seasonings. Brown in a cast iron skillet or Dutch oven. It's okay if the chicken doesn't cook the whole way through, you just want a nice sear. Take the chicken out and let it rest on a plate.
2. Start your roux (the most important part). Add the stick of butter to a Dutch oven or big pot on medium-low heat. Once the butter has melted add the flour. Mix until it gets the consistency of smooth peanut butter.
3. Stir the roux until it becomes a chocolate color. It's important to never let your roux sit too long unattended otherwise it will burn. It takes about 30 minutes before it becomes a nice dark color.

AND SAUSAGE GUMBO • MOMMA'S C

MOMMA'S CHICKEN & SAUSAGE GUMBO CONTINUED

4. Dice the celery, onion, and bell pepper. This is known as "the holy trinity" of gumbo. Add the veggies to the roux. Cook until tender. Mince the garlic and add it in for the last five minutes.
5. Add the chicken stock and chicken.
6. Start the rice.
7. Add each of the seasonings to the mix for flavor.
8. Cook the gumbo mix on medium-low for about 30 minutes.
9. Remove the chicken and either chop or shred the chicken and add it back into the mix.
10. Chop the sausage and add to the mix.
11. Add the okra (chop if fresh).
12. Bring back to a simmer and cook until okra is tender.
13. Serve over white rice with green onion and gumbo filé on top.

DELISH!

mmm

MOMMA'S CHICKEN AND SAUSAGE GU

DEBBIE'S KITCHEN
SERVING SIZE: 4
TOTAL TIME: 1 HR 30 MINS

SPINACH CANNELLONI WITH POMODORO SAUCE

INGREDIENTS

HOMEMADE CANNELLONI TUBES

- 1 cup all-purpose flour
- 2 large eggs
- A pinch of salt
- Water (as needed)

POMODORO SAUCE

- 2 tablespoons olive oil
- 1 small onion, finely chopped
- 2 cloves garlic, minced
- 1 (28 ounce) can crushed tomatoes
- 1 teaspoon dried basil
- 1 teaspoon dried oregano
- ¼ teaspoon red pepper flakes (optional, for heat)
- ¼ cup fresh basil leaves, chopped (for garnish)
- Grated parmesan cheese (for garnish)
- Salt and black pepper to taste

SPINACH FILLING

- 2 cups fresh spinach, washed and chopped
- 1 cup ricotta cheese
- 2 white onions
- 1 small carrot
- 1 red bell pepper
- Green onion (for garnish)
- ¼ teaspoon nutmeg (optional)
- Salt and black pepper to taste

DELISH!

INSTRUCTIONS

CANNELLONI TUBES

1. On a clean countertop or a large mixing bowl, create a mound of flour.
2. Use your fingers or the back of a spoon to create a well in the center of the flour mound.
3. Using a fork, begin to beat the eggs while gradually incorporating the flour from the edges of the well. Continue mixing until a dough starts to form.
4. Once the mixture is too thick to mix with a fork, use your hands to knead the dough. If the dough is too dry, you can add a teaspoon of water at a time to help it come together. Conversely, if it's too sticky, add a little more flour. Knead the dough for about 5-10 minutes, until it becomes smooth and elastic.
5. Wrap the dough in plastic wrap and let it rest for 30 minutes at room temperature. This resting period allows the dough to relax and become easier to work with.

FUN FACT:

Debbie, our 70% vegan adventurer, tried the plant-powered life but had to bail because beans triggered her allergies. The irony? Many vegan recipes star beans! Fear not, though. She's still meat-free and thriving, proving that even legume hiccups can't sway her veggie commitment!

LONI • SPINACH CA

NACH CANNELLONI

SPINACH CANNELLONI WITH POMODORO SAUCE CONTINUED

6. After resting, unwrap the dough and cut it into smaller pieces. Work with one piece at a time while keeping the rest covered to prevent drying. Roll out each piece of dough into a thin rectangle or square. You can use a rolling pin or a pasta machine to achieve the desired thickness, aiming for sheets about 1⁄16 to 1⁄8 inch thick.
7. Cut the rolled-out dough into cannelloni tubes. About 3x5 inches in size.
8. Place a spoonful of your prepared spinach and cheese filling onto one end of each rectangle. Roll up the dough, enclosing the filling to form a cannelloni tube. Seal the edges by pressing them together.

SPINACH & CHEESE FILLING

1. Wash the fresh spinach thoroughly and remove any tough stems. Chop the spinach finely.
2. Cook on a low flame in a large pan, combine the chopped spinach, ricotta, grated parmesan, nutmeg (if using), salt, and black pepper.
3. Use a spoon or spatula to mix all the ingredients together until they are well combined. Taste the mixture and adjust the seasoning with more salt and pepper, if needed.
4. Your spinach and cheese filling is now ready to be used to stuff your homemade cannelloni tubes.

SO GOOD!

POMODORO SAUCE

1. Mince the garlic cloves. Heat olive oil in a saucepan over medium heat. Add minced garlic and sauté for about 1-2 minutes until it becomes fragrant.
2. Pour the crushed tomatoes into the saucepan (If you prefer a smoother sauce, you can use an immerison blender or food processor to purée the crushed tomatoes). Stir well to combine with the garlic.
3. Add sugar to balance the acidity of the tomatoes. Season with salt and pepper to taste. Stir again to incorporate the seasoning.
4. Bring the sauce to a gentle simmer. Reduce heat to low and let it simmer for about 15-20 minutes. This helps the flavors meld and the sauce thicken slightly.
5. If the sauce is too thick, you can add a little water to achieve your desired consistency.
6. If using fresh basil, add torn basil leaves to the sauce just before serving.
7. Once the sauce has reached your desired consistency and flavor, remove it from heat. Pour the pomodoro sauce immediately over the spinach cannellonis.

ANDREA'S KITCHEN
SERVING: 4 | TOTAL TIME: 1 HR

SHRIMP & GRITS

INGREDIENTS

- ¼ pound bacon
- ¼ pound andouille sausage
- ¼ pound shiitake mushrooms
- 28 peeled and deveined shrimp (you can add more if you're a shrimp lover!)
- ¼ pound gruyère cheese
- Grits
- Medium shallot
- Medium green pepper
- 2 cloves of garlic
- Cajun seasoning for shrimp
- Heavy whipping cream
- Chicken Stock
- Parsley
- Green onions
- Butter
- 2 lemons
- Extra virgin olive oil (EVOO)
- Salt and pepper to taste

INSTRUCTIONS

1. First, start by making your gravy. Add a drizzle of EVOO and your mushrooms to a pan, then simmer over medium-high heat for 12-15 minutes to remove the moisture. Next, chop your green pepper, garlic, and shallot, and add them to the pan to cook down with an additional drizzle of EVOO.
2. While your gravy simmers, begin to follow instructions on grits packaging. Totally recommend Bob's Red Mill! Try cutting your water in half and replace the other half with heavy whipping cream.
3. In a large skillet over medium heat, cook bacon until crispy then remove it from the skillet. Leave the desired amount of bacon fat in skillet. Add in your andouille sausage and heat it up in bacon fat then remove from skillet.
4. In a large bowl, toss shrimp with cajun seasoning. Add to skillet and cook, stirring occasionally, until shrimp is pink and cooked through, 4-6 minutes.
5. Combine shrimp, bacon, andouille sausage, cooked mushrooms, and pepper as well as your chicken stock to slowly simmer into a gravy. The amount of stock and simmer time will determine the thickness of your gravy. I would start with at least 10 minutes and 1½ cups of stock.
6. When your grits are done cooking, mix in shredded gruyère cheese until melted, then plate. Top with 5-7 shrimp and your desired amount of gravy. Garnish with fresh parsley, green onions and a lemon slice.
7. Don't forget to butter those grits and play with spice! Try different cajun seasonings and or mixing in different peppers to increase the heat!

ERIN'S KITCHEN
SERVING SIZE: 6-8
PREP TIME: 20 MINS
COOK TIME: 20 MINS

BEER-BATTERED FISH TACOS

INGREDIENTS

- **2** large eggs
- **1** cup beer
- **1½** tablespoons coarse salt
- **½** tablespoon black pepper
- **1** cup all-purpose flour
- **1½** pounds cod fillets, cut crosswise into ½-inch thick strips
- Cayenne pepper to taste
- Vegetable oil, for frying in a deep pan

INSTRUCTIONS

SO GOOD!

PREPARATION STEPS

1. Heat oil in a large cast iron or heavy skillet until a deep fry thermometer registers 375°F. Meanwhile, in a medium bowl whisk together eggs, beer, ½ teaspoon salt, and ¼ teaspoon black pepper. Set aside.
2. In a separate medium bowl, whisk together flour, remaining teaspoon of salt, ¼ teaspoon black pepper, and a pinch of cayenne pepper. Add into egg mixture. Whisk until batter is well combined, let rest 15 minutes.
3. Dip fish strips one at a time into batter; let excess drip off. Working in batches, drop carefully into hot oil. Fry the fish until it is golden, crisp, and cooked through, flipping once, which should take about 4 minutes. Remove with a slotted spoon; drain on paper towels. Serve immediately.

NOTE: Can substitute halibut for cod, if preferred. If you're serving this to your friends, ask them to help in the preparations. Great time to catch up and it makes things go faster!

TO SERVE

1. Serve with fresh corn tortillas from your local Mexican grocery store.
2. Pair with some Mexican sodas such as Sangria or a variety of Jarritos flavored drinks. Serve with ice.
3. Serve with Uncle Dan's Original Southern Ranch Dressing or dip, pico de gallo, shredded angel hair cabbage or lettuce, sliced avocado, thinly sliced radishes, thinly sliced red onion, and some crumbled cotija cheese or your favorite shredded cheese.

BURGER BOMBS

TONY'S KITCHEN
SERVING: 4 | TOTAL TIME 40 MINS

INGREDIENTS

- **1¼** cups self-rising flour. Must be self-rising! 1 cup for the dough and the extra for rolling out the dough.
- **1** cup Greek yogurt
- **1** large egg
- **½** cup shredded cheddar cheese (fresh shreds melt better, but we aren't judging)
- **8** ounces lean ground beef or turkey
- **1** finely chopped white onion
- **¼** cup unsweetened dill relish or pickles, chopped
- **4** teaspoons mustard
- **-** Sesame seeds (optional topping)

INSTRUCTIONS

DOUGH PREP

1. Mix 1 cup of Greek yogurt with 1 cup of flour in a medium bowl. Keep that extra flour handy. I like to lightly flour up my hands and the table so I can do all the mixing and kneading myself. Knead for about 5 minutes or until well mixed and smooth.
2. Drop the dough onto a floured surface and divide into 8 parts. Grab a pizza wheel and cut it just like a pizza to easily get your 8 parts.
3. Ball up each of the parts and then roll them back out, you're looking to make a 5-6 inch circle.

GER BOMBS • BURGER BOMBS • BURG ER BOM

BURGER BOMBS CONTINUED

THE INNARDS

1. Preheat your oven to 425°F. Cook up the meat and onions over medium heat, slip in a little salt and pepper if you're into that. Set aside once cooked, and if there is any grease, drain it out.

PREPARE THE BOMBS

1. Drop some cheese in the center of the dough, and add 2 scoops of meat/onion mixture. A pinch of relish goes next and a drizzle of mustard.
2. Ball up the Burger Bombs and place the seam side down on parchment paper. Brush the tops with a beaten egg and sprinkle on your sesame seeds.
3. Bake those bad boys for 15 minutes at 425°F.
4. Enjoy! They will be hot inside, careful now.

GET CREATIVE

KIMCHI BOMBS - with kimchi and your favorite spicy add on.

BREAKFAST BOMBS - with sausage and egg.

PIZZA BOMBS - with marinara and your fav pizza toppings.

BURGER BOMBS!

BURGER BOMBS • BURGE

OMBS • BURGER BOMB

TINNED FISH DATE NIGHT

ANDREA'S KITCHEN
SERVING SIZE: 2 | TOTAL TIME: 30 MINS

INGREDIENTS

- **2** tins of fish
- Olives
- Pickled vegetable
- Crackers
- Mustard
- Fruit
- Cheese
- Cold-cuts

CHEESE!

INSTRUCTIONS

1. Time to get creative! All ingredients are to your liking! Pick your favorite kind of cracker, mustard, cheese, and so on. Then select your plate or platter and assemble! You'll typically find our tinned fish date night to include: a tin of fish, a tin of mollusks or octopus, mortadella, pâté, brie, caperberries, kalamata and Castelvetrano olives, Dijon mustard, blueberries, strawberries, blue cheese, and La Panzanella Croccatini Crackers.

NOTE: Part of the magic is picking ingredients with your date and building the plate together. Don't be afraid to try different tins and dips and enjoy!

NNED FISH DATE NIGHT • TI

DATE NIGHT • TINNED

LOADED BAKED POTATO SOUP

JAZMIN'S KITCHEN
SERVING SIZE: 4-6
TOTAL TIME: 40 MINS

INGREDIENTS

- **4** ounces bacon
- **2** tablespoons butter
- **1** medium yellow onion, diced
- **4** cloves garlic, minced
- **½** teaspoon dried thyme
- **¼** cup all-purpose flour
- **2** cups chicken stock
- **2** cups whole milk
- **2½** pounds russet potatoes, peeled and diced
- **½** cup sour cream
- **-** Kosher salt and black pepper
- **-** Shredded cheddar cheese and chopped green onions, for topping

INSTRUCTIONS

1. **COOK THE BACON:** In a large soup pot over medium heat, cook the bacon until crispy and browned. Remove to a plate lined with paper towel and drain excess grease, leaving about 2 tablespoons of grease in the pot.
2. **BUILD THE FLAVOR BASE:** Return the pot to medium heat and add the butter. Once the butter is melted, add the onion and season with a pinch of salt and pepper. Sauté for 5-7 minutes, or until onion is soft and translucent. Add garlic and thyme and cook for an additional minute or so, until fragrant.
3. **MAKE THE ROUX:** Sprinkle over the flour and stir through, cooking for about a minute, until flour has turned light golden and no dry patches remain. Gradually whisk in the chicken stock and milk and season with another pinch of salt and pepper. Bring to a gentle boil, then reduce to a simmer.
4. **ADD THE POTATOES:** Add the diced potatoes. Cook, stirring frequently, for 15-20 minutes, or until potatoes are fork-tender. Be sure to scrape the bottom of the pot while you stir to prevent burning.
5. **FINISH IT UP:** Remove the pot from the heat. Using a potato masher or wooden spoon, mash the potatoes until they are well-incorporated and the soup is thick and creamy. Stir in the sour cream and adjust seasonings to taste. Serve topped with shredded cheddar cheese, sliced green onion, and crumbled bacon.

TONY'S KITCHEN
SERVING SIZE: 4
TOTAL TIME: 20 MINS

DOUBLE DECKER TACO NIGHT

mmm

INGREDIENTS

Need an easier version? Try using the Trader Joe's Taco Mix instead of creating your own, tastes just as good without all the hassle!

HOMEMADE VERSION

- **1** pound lean ground beef or turkey
- **2** teaspoons chili powder
- **2** teaspoons cumin
- **½** teaspoon oregano
- **½** teaspoon garlic powder
- **½** teaspoon salt
- **½** teaspoon black pepper
- **2** tablespoons tomato paste
- **½** cup water (for cooking the beef)
- **1** 8 ounce can of refried beans
- **1** 8 ounce brick of cheddar cheese, shredded
- **1** small red onion, diced
- **2** large tomatoes, diced
- **1** 8 ounce can of olives, sliced
- **1** bag of shredded iceberg lettuce
- Salsa (If you're feeling up to it, go for homemade!)
- Sour cream

INSTRUCTIONS

TACOS!

THE COOKED STUFF

1. Cook up the meat over medium heat.
2. While the meat cooks, warm up a can of refried beans in a small pot.
3. After browning, drain the grease and then finish the meat by adding the taco seasonings or seasoning packet along with ½ cup of water.
4. Mix well and cook down over low heat. Try not to let the meat dry out too much.

DOUBLE DECKER TACO NIGHT CONTINUED

PREP YOUR PRETTY LITTLE BOWLS OF TACO BITS

Most of these can come straight from a can or bag, but it sure feels really nice and homemade when you transfer everything into small bowls. It's totally worth a few extra dishes.

1. Shred your cheese, or just pour some of that pre-shredded Mexican cheese mix into a small bowl.
2. Slice the black olives, then add into a bowl.
3. Dice your tomatoes, red onion (white is typical, but red is my go-to), and add shredded lettuce to your bowl.

BUILD THE TACOS

1. Lay out your soft shell tortilla and coat it with a light layer of beans.
2. Place your hard shell in the center, then crack it so you'll be able to fit more inside.
3. Spoon in the meat, then cheese, and remaining toppings of your choice.
4. Top with sour cream, salsa, or both.

STONE-FIRED PIZZA

TONY'S KITCHEN
SERVING SIZE: 4
TOTAL TIME: 45 MINS

INGREDIENTS

SAUCE & TOPPINGS

Most cookbooks will tell you precisely what you need, but consider this less of a recipe and more of a guide. Plus, if all your friends are bringing different stuff, who knows what you'll end up with!

PIZZA DOUGH

This should do 4-6, 8 inch pizzas, but it never hurts to make extra dough!

- **2½** cups self-rising flour. Must be self-rising! 2 cups for the dough and the extra for rolling out the dough.
- **2** cups plain Greek yogurt

FAN FAVORITES

COMBO 1
- Marinara sauce
- Pepperoni
- Olives
- Pepperoncini
- Mozzarella

COMBO 2
- Olive oil for sauce
- Kalamata olives
- Artichoke hearts
- Feta cheese

COMBO 3
- Ranch / marinara mix for sauce
- Chicken
- Bacon bits
- Mozzarella / cheddar
- Hot honey drizzle (after cooking)

COMBO 4
- Cream cheese / lemon juice as a base
- Smoked salmon
- Capers
- Dill (after cooking)

INSTRUCTIONS

PREPPING THE OVEN

These notes are based on many a dinner with a 12 inch stone, propane-fueled, pizza oven. There are a few other propane or pellet pizza ovens on the market and of course, a variety of other ways to cook your pies, so adjust as necessary.

STONE-FIRED PIZZA • STONE-FIRED PIZZA • STONE-FIRED PIZZA

STONE-FIRED PIZZA CONTINUED

Fire up the oven about 20 minutes before you're ready to cook. Getting the stone to the proper temperature ensures a fast, and even cooking. Using an infrared thermometer (which came with the oven) wait for the stone to read between 425°F and 500°F. Keep in mind that the front and rear of the stone are likely to read different temperatures. The pizza should cook in 60-90 seconds.

MAKING THE PIZZAS

1. Mix your Greek yogurt and the flour in a large bowl. Keep extra flour handy, it can get sticky. Mix by hand, until the dough is smooth.
2. Rip off a baseball-sized piece of dough, reball it, and then roll it out. Be sure to roll on a floured surface.
3. Once you have your 8 inch pizza crust, top it with your choice of sauce, toppings, and cheese.
4. When the pizza is ready to be cooked, slide a HEAVILY floured pizza paddle underneath and transfer immediately to your pizza oven. Waiting too long can allow the dough to stick to the paddle. And a sticky paddle will cause you to lose your toppings when you go to toss the pizza into the oven.
5. Toss the pizza in the oven, after 20-30 seconds rotate the pizza ¼ the way around. Repeat every 20-30 seconds until you've cooked '4 sides'. At this point, be sure to keep watch. Melted cheese = good. Burnt crust = not so good.*

*Nothing wrong with a little char on the crust, but keep watch, they can go from good to bad fast.

ONE-FIRED PIZZA • STONE-FIRED PIZZA • STONE-FIRED PIZZA •

PESTO STUFFED PORK CHOPS

JEREMY'S KITCHEN
SERVING SIZE: 4 | TOTAL TIME: 1 HR

INGREDIENTS

- **3** tablespoons crumbled feta cheese
- **2** tablespoons refrigerated basil pesto
- **4** loin chops or boneless pork loin chops cut 1¼ inches thick
- **1** teaspoon freshly ground black pepper
- **1** teaspoon dried oregano
- **1** teaspoon minced garlic
- **¼** teaspoon crushed red pepper
- **¼** teaspoon dried thyme
- **1** tablespoon balsamic vinegar

INSTRUCTIONS

1. For filling, stir together cheese and pesto and set aside. Trim fat from meat. Make a pocket in each chop by cutting horizontally from the fat side almost to the opposite side. Divide filling among pockets in chops. If necessary, secure opening with wooden toothpick.
2. For rub, in a small bowl combine black pepper, oregano, garlic, red pepper, and thyme. Rub evenly onto all sides of meat. Place chops on a rack in a shallow roasting pan. Bake at 375°F for 35-45 minutes or until done (160°F) and juices run clear. Brush vinegar onto chops during the last 5 minutes of baking. Before serving, discard toothpicks.

YUMMY!

• PESTO STUFFED PORK CHOPS • PESTO ST

HAWAIIAN BEEF STROGANOFF

MERLEE'S KITCHEN
SERVING SIZE: 2-4 | TOTAL TIME: 1 HR

INGREDIENTS

- **1** pound good quality beef (filet, or top sirloin preferred)
- **¼** cup cornstarch
- **2** cups water
- **1** cup brown sugar
- **1** cup vinegar
- **1** package egg noodles
- **1** cup pineapple juice
- **1** cup soy sauce
- **1** cup sherry wine
- **1** teaspoon ginger
- **1** green pepper
- **1** red, orange, or yellow pepper
- **8** pineapple rings
- **1** tablespoon butter
- **1** cup sour cream
- **-** Paprika (for color)

INSTRUCTIONS

1. Dice peppers and pineapple, set aside.
2. Slice beef into 2 inch strips. In a mixing bowl, blend cornstarch and water, then add the brown sugar, vinegar, pineapple juice, soy sauce, sherry, and ginger. Slightly sauté the peppers and the pineapple. Then, add the spice mixture and cook until thickened.
3. Add the sour cream and paprika for color. Keep warm!
4. Cook your beef to desired doneness and add to sauce.
5. Serve over cooked egg noodles!

FUN FACT:

Merlee's home is filled with animals! Two dogs (Bailey and Lucy) and three cats (Maxi, Cooper, and Chloe)!

EEF STR

WAIIAN BEEF STR

SWEET TREATS

54. CHAI COOKIES WITH MAPLE GLAZE

Tastes better when watching Gilmore Girls or Twilight on the couch.

55. LUNA COCONUT CAKE

From the famous Luna restaurant, this cake is full of flavor and hits the spot for your sweet tooth. Top with caramel drizzle to make it extra yummy.

57. ORANGE CRANBERRY MUFFINS

These muffins are perfect for fall and winter. JD loves passing them out to neighbors for a holiday treat.

58. ERIN'S FAMOUS CHOCOLATE CHIP COOKIES

These famous cookies won the annual "Chocolate Chip-Off" at The Woodshop last year, so there is no denying that these award-winning cookies are to die for!

59. JEREMY'S FAVORITE CHOCOLATE PUDDING PIE

Originally named after Jeremy's little brother "Tyler's Favorite Chocolate Pudding Pie". At there house, they name it after Jeremy!

59. PUMPKIN BREAD

Jeremy's favorite fall treat since he was a boy. He sometimes pairs it with a slice of cheddar cheese.

60. BAKED APPLES

This cozy dessert is perfect to share with friends and family or as a single dessert when you need a late night snack.

LAUREN'S KITCHEN
SERVING SIZE: 12 COOKIES
TOTAL TIME: 45 MINS

CHAI COOKIES WITH MAPLE GLAZE

INGREDIENTS

MAPLE ICING

- 2 tablespoons unsalted butter
- ⅓ cup pure maple syrup
- 1 cup sifted confectioners' sugar
- - Pinch salt, to taste

COOKIES

- 2⅓ cups all-purpose flour (spooned and leveled)
- 1 teaspoon baking soda
- ½ teaspoon salt
- 2 teaspoons chai powder
- ½ cup unsalted butter, room temperature
- 1 cup packed dark brown sugar
- 1 large egg, room temperature
- ⅓ cup pure maple syrup
- 1 teaspoon pure vanilla extract

INSTRUCTIONS

COOKIES

1. Whisk the flour, baking soda, and salt together in a medium bowl. Set aside.
2. Using a hand mixer or a stand mixer fitted with a paddle attachment, cream the butter and brown sugar together on medium speed until smooth, about 1-2 minutes. Add the egg and beat on high until combined, about 30 seconds. Scrape down the sides and bottom of the bowl as needed. Add the maple syrup, vanilla extract, and maple extract, then beat on high speed until combined.
3. Pour the dry ingredients into the wet ingredients, then mix on low until combined. The dough will be creamy and soft.
4. Cover and chill the dough for 2 hours in the refrigerator (up to 3 days). If chilling for longer than a few hours though, allow to sit at room temperature for at least 30 minutes before rolling and baking because the dough will be quite hard.
5. Preheat oven to 350°F. Line 2-3 large baking sheets with parchment paper or silicone baking mats. Set aside.
6. Roll cookie dough into balls, about 1½ tablespoons of dough per cookie. Bake each batch for 12-13 minutes until lightly browned on the sides. The centers will look very soft.
7. Remove from the oven. Cool cookies on the baking sheets for 5 minutes before transferring to a wire rack to cool completely.

MAPLE ICING

In a small saucepan over low heat, melt the butter and maple syrup together, whisking occasionally. Once the butter has melted, remove from heat and whisk in the sifted confectioners' sugar. Taste. Add a pinch of salt, if desired. Drizzle over cooled cookies. Icing will set after about 1 hour.

GENEVIEVE'S KITCHEN
SERVING SIZE: 1, 8 INCH CAKE
PREP/COOK TIME: 2-3 HOURS
CHILLING TIME: 6 HOURS

LUNA COCONUT CAKE

INGREDIENTS

CAKE

- 3 cups all-purpose flour
- 1 tablespoon baking powder
- ¾ teaspoon salt
- 2 cups sugar
- 1 cup unsalted butter, room temperature
- 4 large eggs
- 2 teaspoons vanilla extract
- 1 (14 ounce) can unsweetened coconut milk

BUTTERCREAM

- 1 cup heavy whipping cream
- 1 large egg yolk
- 2 teaspoons vanilla extract
- 1½ teaspoons cornstarch
- 1 cup unsalted butter, room temperature
- 1 cup powdered sugar
- 4 cups sweetened coconut flakes, toasted
- - Pinch of salt

COCONUT CUSTARD FILLING

- 3 eggs
- ¾ cup flour
- ¾ cup sugar
- 4 cups half-and-half
- 4 cups sweetened coconut flakes
- 1 vanilla bean, split
- ¼ cup butter

INSTRUCTIONS

CAKE

1. Preheat the oven to 350°F.
2. Spray 3, 8 inch diameter cake pans with 2 inch high sides with nonstick cooking spray. Line bottoms of pans with parchment. Spray parchment.
3. Sift flour, baking powder, and salt into a medium bowl.
4. Beat sugar and butter in a large bowl until creamy, about 5 minutes.
5. Add eggs one at a time, blending well after each addition.
6. Beat in vanilla extract.
7. Add flour mixture in 3 additions, alternate with coconut milk in 2 additions. Divide batter among prepared pans and smooth the tops.
8. Bake cakes for about 25 minutes.
9. Cool for about 5-10 minutes and use a serrated knife to cut each cake horizontally in half, so you now have 6 layers.
10. Freeze for 1 hour.

LUNA COCONUT CAKE CONTINUED

COCONUT CUSTARD FILLING

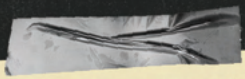
1. Beat eggs, flour, and sugar in a large bowl.
2. Place half-and-half and coconut flakes in a heavy, large saucepan. Scrape seeds from vanilla bean into pan and add whole bean.
3. Bring to a simmer over medium heat, stirring occasionally.
4. Gradually whisk coconut mixture into egg mixture. Return to the pan.
5. Whisk over medium heat until mixture boils, about 6 minutes.
6. Whisk in butter. Remove from heat and discard bean.
7. Transfer to a large bowl, press plastic wrap onto the surface and chill until cold, at least 3 hours.
8. Spread 1 cup of filling per layer.

BUTTERCREAM

1. Whisk cream, egg yolk, vanilla extract, and cornstarch in a small, heavy saucepan. Cook over medium heat until the mixture just begins to boil.
2. Transfer to a small bowl; cover and chill until cold, about 2 hours.
3. Using an electric mixer, beat butter, sugar, and salt in a large bowl until fluffy, about 7 minutes.
4. Gradually beat in cold vanilla base until smooth.
5. Spread evenly on the outside of the cake.

FUN FACT:

This has been a family favorite for years and is usually everyone's go-to request for a birthday cake. It truly TAKES THE CAKE for the best dessert.



ORANGE CRANBERRY MUFFINS

JD'S KITCHEN
SERVING SIZE: 12 MUFFINS | TOTAL TIME: 45 MINS

INGREDIENTS

CRUMB TOPPING

- ¼ cup granulated sugar
- ¼ cup brown sugar
- ¼ cup unsalted butter, softened
- ⅓ cup all-purpose flour
- ½ teaspoon cinnamon

MUFFIN

- 2 cups all-purpose flour, plus 1 tablespoon for the berries
- 2 teaspoons baking powder
- ½ teaspoon salt
- 1 teaspoon vanilla extract
- 1 teaspoon orange extract
- ½ cup unsalted butter, softened
- ¾ cup granulated sugar
- 1 whole egg
- ½ cup milk
- 1 cup fresh cranberries
- ½ cup chopped pecans
- ⅓ cup orange zest

INSTRUCTIONS

1. Preheat the oven to 400°F. Grease a muffin tin and line with muffin liners.
2. To prepare muffins, in a large bowl, sift together 2 cups of flour, baking powder, and salt. Set aside.
3. In the bowl of an electric mixer fitted with the paddle attachment, cream butter on medium-high speed until light and fluffy. Gradually add sugar and continue to beat until well combined and fluffy. Reduce the mixer speed to medium and add the egg and extracts. Mix until just blended.
4. With the mixer on low, slowly add half the flour mixture. Mix until just blended. Add the milk and mix until just blended. Slowly add remaining flour mixture, scraping down sides of the bowl with a spatula, as necessary, until just blended.
5. Toss the berries, pecans, and orange zest with the remaining 1 tablespoon flour. Gently fold into the batter.
6. Divide the batter evenly among prepared muffin cups. Set aside.
7. In a small bowl, combine the topping ingredients with a fork until it is crumbly. Sprinkle about a tablespoon of topping on top of each muffin.
8. Bake for 20-25 minutes until golden brown on top.

ERIN'S FAMOUS CHOCOLATE CHIP COOKIES

SERVING SIZE: 12 COOKIES
TOTAL TIME: 1 HR

INGREDIENTS

- **1** cup unsalted butter
- **1¼** cups brown sugar, light or dark
- **⅓** cup granulated sugar
- **1** large egg plus 2 egg yolks, room temperature
- **1** tablespoon vanilla extract
- **2** cups all-purpose flour
- **¾** teaspoon baking soda
- **1** teaspoon salt
- **1** cup milk chocolate chips
- **¾** cup dark chocolate chunks

INSTRUCTIONS

1. Preheat oven to 350°F.
2. In a small bowl, whisk together all-purpose flour, baking soda, and salt.
3. In a pan over medium heat, add the butter. Cook for 5-6 minutes until it starts to bubble and then brown. Make sure not to cook it any further or it can burn. Transfer it to a bowl and allow it to cool (the last thing you want to do is cook the eggs once they're added).
4. In a large mixing bowl, add the brown sugar and white sugar. Pour in the butter and mix just until combined. Then add the egg, egg yolks, and vanilla extract. Whisk until smooth and thick.
5. Add the dry ingredients to the wet ingredients and fold in using a rubber spatula until a cookie dough forms.
6. Mix in the milk chocolate chips and dark chocolate chunks and let the dough rest for 15-20 minutes.
7. Line a sheet pan with parchment paper.
8. Scoop out portions of the dough about the size of ¼ to ⅓ cup. Make sure to space them apart, about 6 cookies per sheet.
9. Pop in the oven to bake for about 10 minutes until the edges are golden brown and the center is still a bit soft. The cookies will continue baking out of the oven on the hot pan.
10. Leave them on the pan for about 10 minutes or until firm before transferring them to a cooling rack to finish cooling and enjoy!

JEREMY'S FAVORITE CHOCOLATE PUDDING PIE

SERVING SIZE: 8-10 | COOK TIME: 1 HR

INGREDIENTS

LAYER 1

- **1½** cups flour
- **1½** sticks of butter, softened

LAYER 2

- **8** ounces cream cheese, softened
- **1** cup powdered sugar
- **½** cup Cool Whip

LAYER 3

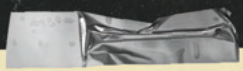
- **6** ounces instant chocolate pudding
- **3** cups milk

LAYER 4

- **1** grated Hershey's candy bar
- **½** cup Cool Whip

INSTRUCTIONS

Mix flour and butter. Press into a 9x13 inch glass dish. Bake for 25 minutes at 325°F. Mix cream cheese, powdered sugar, and Cool Whip in mixer for 2 minutes and spread over the cooled crust. Mix pudding with 3 cups of milk for 1 minute; pour over cake. Spread remaining Cool Whip on cake and garnish with grated chocolate.



PUMPKIN BREAD

JEREMY'S KITCHEN
SERVING SIZE: 7
COOK TIME: 1 HR 30 MINS

INGREDIENTS

- **1** cup oil
- **2** cups pumpkin
- **⅔** cup water
- **4** eggs
- **3½** cups flour
- **3** cups sugar
- **2** teaspoons baking soda
- **2** teaspoons salt
- **1** teaspoon cinnamon
- **1** teaspoon nutmeg

INSTRUCTIONS

1. Combine wet ingredients in a bowl. In a seperate bowl, combine dry ingredients.
2. Mix together wet and dry ingredients and pour into a loaf pan.
3. Bake at 325°F for 1 hour.

AMANDA'S KITCHEN
SERVING SIZE: 2 APPLES
COOK TIME: 30 MINS

BAKED APPLES

INGREDIENTS

2 Honeycrisp or Granny Smith Apples
4 tablespoons of butter, softened
- Brown sugar
- Pumpkin pie spice

Optional: Oats

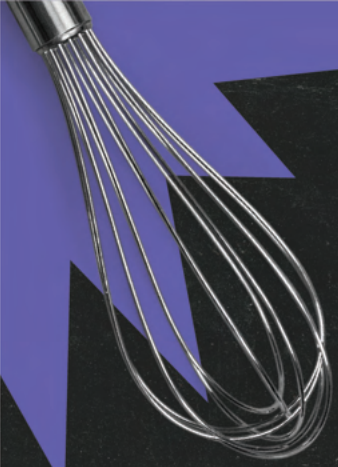
YUM!

INSTRUCTIONS

1. Preheat oven to 350°F.
2. Remove the cores from your apples, to create a bowl-like shape.
3. Stuff each apple with a mixture of softened butter and brown sugar.
4. Butter the bottom of a small baking dish.
5. Place your apples in the dish and sprinkle with pumpkin pie spice.
6. **Optional:** Add instant oats or any other topping of your choice that will bake well.
7. Bake for 20-25 minutes in the oven. Time varies based on apple size.
8. Your apples are ready when they are tender and gooey!

FUN FACT:

Amanda has never been able to successfully make Baked Apples without making a mess or a mistake. She is, in fact, not a naturally gifted cook. But that's not to say that this recipe is not delicious, regardless.



THANK YOU FOR LETTING US BE THE SECRET INGREDIENT IN YOUR RECIPE FOR SUCCESS!

Just like a perfectly crafted marketing campaign, each recipe in this cookbook is a perfect blend of creativity, passion, and a dash of innovation. We hope these recipes bring a smile to your face and add joy to your kitchen.

MADE WITH LOVE,
THE WOODSHOP

509.413.2082
info@thewoodshopnw.com

SCAN HERE TO SEE MORE FROM
The Woodshop