

Cozy Up!

* Cookbook

Featuring favorite recipes submitted
participants in the in the Cozy Up:
Winter At-Home Activities for Adults Program



Cozy Up is funded and provided by Statewide Health Improvement Partnership, Minnesota Arts & Cultural Heritage Fund, and Scott County Library



© 2021 Scott County Library All rights reserved

Hot Appetizer Spread

My friend Louise, a great cook, shared this recipe with me over 40 years ago – it's still a big favorite at family get-togethers. – Carolyn E.

Ingredients:

½ c. shredded mozzarella cheese
½ c. shredded cheddar cheese
6 green onions with tops
½ c. olives with pimento
1 c. Hellmann's mayonnaise
1 box Triscuit crackers

Directions:

Preheat oven to 400 degrees. Finely chop onions and olives. Blend with other ingredients. Bake on top of Triscuits 10 minutes or until bubbly. Serve hot!

Marvelous Mushrooms

My mother used to fix this and I can remember the fun we had at the table saying "Fungus among us!" – Judy L.

Ingredients:

1 lb.	whole fresh mushrooms	2 tbsp.	Dijon mustard
2	bell peppers (red or green)	½ c.	brown sugar
1	medium yellow onion	2 tbsp.	Worcestershire sauce
½ c.	butter		Black pepper to taste
1 c.	red wine		

Directions:

Prep: clean vegetables. Leave mushrooms whole. Cut peppers into 1" squares. Peel & chop onion.

Sauce: mix together mustard, brown sugar, Worcestershire sauce until mixture forms a smooth paste. Whisk in wine. Season with pepper to taste.

Cooking: melt butter in large skillet. Sauté onions until translucent. Add mushrooms and peppers, stirring often. As mushrooms begin to reduce in size, add wine sauce. Simmer over medium heat for 45 minutes until sauce is reduced and thickened.

Chicken Salad Appetizer

ALL the women in my family love this recipe – my daughter, daughter-in-laws, my sisters, and aunts. – MaDonna G.

Ingredients:

3 lbs.	chicken breasts (skinned & deboned)	½ c.	red onion, finely chopped
6 c.	chicken broth	3 c.	real mayonnaise
½ c.	water chestnuts (rinsed & drained)	1 tsp.	cayenne pepper
1 c.	celery, finely chopped	½ tsp.	salt
1 c.	red pepper, finely chopped	½ tsp.	ground white pepper
1 c.	yellow pepper, finely chopped		

Directions:

Combine chicken and broth in large pan and bring to boil. Lower heat to medium low and simmer for 20-30 minutes or until chicken has reached 165°. Remove from heat and allow to cool in pan for 15 minutes. Shred chicken one piece at a time using two table-size forks. Let cool. Combine all chopped vegetables into a large bowl and add the shredded chicken. In a separate bowl, combine mayonnaise, cayenne pepper, salt, and white pepper with whisk until well mixed. Fold in the mayonnaise until all chicken is coated. Cover bowl tightly and refrigerate for at least 4 hours. Serve with favorite cracker.

Taco Dip

This is easy. – Pam P.

Ingredients:

1 can no-bean chili
1 c. shredded cheese
1 bag corn tortilla chips

Directions:

Combine the first two ingredients into microwave safe bowl. Microwave until cheese has melted. Serve with tortilla chips.

Grandma Grace's Frog Eye Salad

It is a family favorite passed down from my Great-Grandma who I am also named after. It feeds a crowd and goes well at a big family picnic. – Karolyn B.

Ingredients:

7oz.	acini di pepe pasta, cooked and cooled	Homemade Dressing
2	20oz cans of pineapple chunks, drained (reserve juice)	$\frac{3}{4}$ c. pineapple juice
1	can mandarin oranges, drained	$\frac{3}{4}$ c. sugar
	Grapes, halved	3 egg yolks, beaten
1 c.	mini marshmallows	1 tbsp. cornstarch, dissolved in water
1.5	cartons Cool Whip, thawed	1 tbsp. butter
1 c.	coconut (optional)	pinch of salt

Directions:

Dressing – Add the eggs to the sugar and mix. Cook mixture, juice, salt, and cornstarch mixture on stovetop over medium low heat until thick. Stir to prevent scorching. Add butter stir.

Pour the dressing over cooked and cooled acini di pepe noodles. Add drained pineapple and refrigerate overnight. Before serving, add mandarin oranges, grapes, mini marshmallows, Cool Whip and coconut.

Super Sausage Dip

This tasty dip goes great at parties and get-togethers or for an awesome meal at home. – Michael J.

Ingredients:

1 lb.	sausage thawed	4 oz.	Velveeta cheese
8 oz.	cream cheese	10oz	diced tomatoes
1 bag	corn tortilla chips		

Directions:

Brown sausage per directions. Add cheeses and cook until melted. Add diced tomatoes and stir together. Serve with chips.

Maggie's Cornbread

One of the few recipes I have from my grandmother (1867-1953). Simple and foolproof. – Mary F.

Ingredients:

2 tbsp.	melted lard or butter	1 tsp.	baking powder
¼ c.	sugar	½ tsp.	baking soda
1	egg	½ tsp.	salt
½ c.	cornmeal	1 c.	buttermilk
1 c.	flour		additional butter to grease pan

Directions:

Preheat oven to 350°. Grease 8" cake pan and set aside. Combine melted butter, sugar, and egg, until well mixed. Sift dry ingredients together. Alternate adding dry mixture and ingredients with buttermilk. Bake for 20 minutes.

Almond Poppyseed Bread

It is so good – I make it at Christmas. – Susan M.

Ingredients:

1 ½ c.	vegetable oil	1 ½ tsp.	butter flavor	For Glaze:	
2 ¼ c.	sugar	3 c.	flour	¼ c.	orange juice
3	eggs	1 ½ tsp.	salt	½ c.	sugar
1 ½ c.	milk	1 ½ tsp.	baking powder	½ tsp.	vanilla
1 ½ tsp.	vanilla	3 tsp.	poppy seeds	½ tsp.	almond extract
1 ½ tsp.	almond extract			½ tsp.	butter flavoring

Directions:

Preheat oven to 350°. Mix oil, sugar, eggs, milk then add other ingredients. Pour into lightly greased loaf pans (I use 5 disposable tin pans -it's easier to pull away the bread from the sides after glazing). Bake 50-60 minutes then cool for ten minutes. **For glaze:** Mix ingredients well then pour over bread while still in the pan. Let it absorb then pull pan sides away. Continuing cooling on racks.

Banana Bread

My family's favorite. – Dave E.

Ingredients:

½ c.	butter, softened	2 c.	flour
1 c.	sugar	1 tsp.	baking soda
1	egg		pinch of salt
2	bananas, very ripe		
2 tbsp.	sour milk		

Directions:

Preheat oven to 350°. Grease loaf pan. Cream butter and sugar. Add remaining ingredients in order. Transfer to large, greased loaf pan. Bake for about 50 minutes or until knife comes out dry. Best warm from the oven with butter.

Banana Bread

Because my grandchildren love this recipe. – Peggy S.

Ingredients:

¼ c.	butter	2 c.	flour, sifted
¼ c.	vegetable oil	1 tsp.	baking soda
2	eggs	½ tsp.	salt
1 c.	bananas, ripe & mashed	1 c.	chopped nuts (optional)
3 tbsp.	sour milk		

Directions:

Mix all ingredients well and pour into a well-greased loaf pan. Let stand for 20 minutes before baking. Preheat oven to 350°. Bake 1 hour or until wooden toothpick pushed in center comes out clean.

Grandma's Banana Bread

Because it reminds me of my grandma and everyone in my family loves it. – Melissa R.

Ingredients:

½ c.	butter	2 c.	flour
1 c.	sugar	1 tsp.	baking powder
1	egg	½ tsp.	baking soda
1 c.	mashed bananas		pinch of salt
3 tbsp.	milk	½ c	nuts or chocolate chips (optional)

Directions:

Preheat oven to 350°. Grease loaf pan. Sprinkle sugar over banana. Add the additional wet ingredients in with the bananas and sugar. Mix dry ingredients. Combine wet and dry ingredients. Bake for 45 minutes.

Fresh Pear Bread

Georgine G.

Ingredients:

3	eggs	1 tsp.	baking soda
1 ½ c.	sugar	1 tsp.	salt
¾ c.	vegetable oil	2 tsp.	ground cinnamon
1 tsp.	vanilla extract	4 c.	pears, peeled, cored, and finely chopped.
3 c.	flour	1 tsp.	lemon juice
2 tsp.	baking powder	1 c.	chopped walnuts

Directions:

Preheat oven to 350°. In large mixing bowl, combine eggs, sugar, oil, and vanilla; mix well. In separate bowl, combine flour, baking powder, baking soda, salt, and cinnamon; mix well. Add dry mixture to wet mixture, stirring until moistened. Toss pears in lemon juice. Stir pears and walnuts into mix. Spoon into two greased 9x5x3: loaf pans. Bake for 55-60 minutes or until toothpick inserted into center comes clean. Cool for 10 minutes before removing from pans to wire racks.

Apple Pannekoeken

Years ago, at the Pannekoeken Huis Restaurant, I would order this delicious pancake. I embellished the recipe and now have this wonderful, easy treat. -Diane S.

Ingredients:

4 tbsp.	butter	2	eggs
2	apples, peeled and sliced	2 drops	vanilla
½ c.	milk	¼ c.	sugar
½ c.	flour	1 tsp.	cinnamon

Directions:

Preheat oven to 425°. Melt butter in cast iron skillet. Top with sliced apples; cook for a few minutes. Mix milk, flour, eggs, and vanilla. Pour over apples. Mix sugar and cinnamon. Pour over the batter. Place cast iron skillet in heated oven. Bake 20 minutes until golden brown. Serve with ice cream.

Pannu Kakku (Finnish Pancakes)

This is a simple family recipe from Finland that all ages will enjoy 😊. – Alex S.

Ingredients:

¼ c.	butter	2 c.	milk
½ c.	sugar	1 tsp.	salt
2	eggs	1 c.	flour

Directions:

Preheat oven to 400°. Melt butter in 9x13" pan. Mix together all other ingredients until smooth. Add batter to pan. Bake for 15 minutes. Reduce heat to 350° and bake an additional 15 minutes. Serve with maple syrup or fresh fruit.

Fluffy Vegan Pancakes

We have food allergies (egg) and this recipe allows us all to still enjoy pancakes together. – Kali S.

Ingredients:

1 c.	flour	1 tsp	vanilla
2 tbsp.	sugar	1 c.	non-dairy milk
1 tbsp.	baking powder	1 tbsp.	apple cider vinegar
½ tsp.	salt		maple syrup

Directions:

In a medium bowl, mix flour, sugar, baking powder, and salt. In a measuring cup, mix non-dairy milk, apple cider vinegar and vanilla. Pour liquid mixture into dry ingredients and mix until smooth. **Let batter rest for five minutes.** Pour ½ cup of batter onto non-stick griddle over medium heat. When pancake begins to bubble, flip and cook until other side is golden brown. Serve with warm maple syrup.

Ice Coffee Latte

Summer is on the way! – Jean Ann O.

Ingredients:

½ c.	instant coffee	2 c.	cold water
½ c.	boiling water	14oz	sweetened condensed milk
4 c.	chocolate milk		

Directions:

Dissolve coffee in hot water. Stir in chocolate milk, cold water, and condensed milk. Serve over ice.

Vomacka (Czech Soup)

Family recipe – good winter recipe that freezes well. – Josie P.

Ingredients:

¼ c.	butter	½ tsp.	peppercorns
1 c.	onion, diced	1 tbsp.	pickling spice
1 c.	carrots, sliced	2 tbsp.	chicken base
1 c.	celery, diced	2	bay leaf
3	garlic cloves, crushed	3 c.	potatoes, diced
¼ c.	flour	3 c.	cut green beans
6 c.	chicken stock	2 c.	heavy cream
1 tbsp.	dill weed	2 tbsp.	cider vinegar

Directions:

Melt butter then add onion, carrots, celery, and garlic in stockpot. Sauté until clear (don't brown). Add flour and stir before adding chicken stock and dill. Place additional spices in cheesecloth and bring to boil. Simmer for 20 minutes. Add potatoes and beans. Cook an additional 15 minutes or until tender. Heat cream and add to soup. Remove cheesecloth with spices then add vinegar and chicken base.

Tortellini Italian Sausage Crockpot Soup

Such a good, easy soup to cozy up with on a cold winter evening. – Mary P.

Ingredients:

1 lb.	Italian sausage, browned	2	14.5 oz cans, diced tomatoes
1	bag frozen tortellini	4 c.	vegetable broth
5 oz	fresh spinach, chopped	8 oz	cream cheese

Directions:

Break cream cheese into crock. Place all ingredients, except tortellini, into crockpot. Cook on low for four hours. Add frozen tortellini. Cook for another hour.

Quick Chili

This is our favorite easy go-to meal. This is "comfort food" for our family and we wanted to share it with yours! – Jennifer & Kevin N.

Ingredients:

1 can	red kidney beans	½ pkg.	onion soup mix
1 can	tomato soup		prepared minute rice
1 lb	ground beef		

Directions:

Brown ground beef with onion soup mix. Stir in tomato soup & kidney beans. Simmer for 15 minutes. Serve over prepared rice.

Pizza Soup

This soup is fast and easy and satisfies my pizza cravings. – Michele H.

Ingredients:

1 lb.	Sausage or hamburger	32 oz	marinara or pizza sauce
1	large onion, chopped	28 oz	diced tomatoes
1 pkg.	pepperoni	15 oz	can tomato sauce
2 cans	mushrooms	8 oz	cream cheese
1 can	sliced black olives	1 tbsp.	Italian seasoning
½ c.	green olives, chopped		

Directions:

Brown sausage and onions. Add in pepperoni. Drain off grease. Add in remaining ingredients. Simmer until hot and smooth. Serve with shredded cheese.

Cheesy Vegetable Soup

A friend shared this recipe with me forty some years ago. It has remained one of my favorites. - Sandy H.

Ingredients:

1 c.	onion, chopped	2	cans cream soup
1 c.	celery, chopped	1 lb.	Velveeta cheese
1 c.	carrots, chopped	3	bouillon cubes
2 c.	potatoes, chopped	4 c.	water

Directions:

Cook onion, celery, carrots & potatoes in water and bouillon until vegetables are tender. Add frozen vegetables, cooking until tender. Add cream soups and Velveeta. Transfer to crockpot and cook on low for 4 hours or until hot and smooth.

Creamy Sausage, Potato, and Kale Soup

It's my favorite recipe and I love soup so much. – Maria. B.

Ingredients:

1 lb.	sausage, mild or spicy	4 c.	chicken stock
3 cloves	garlic, minced	2 c.	water
1/2	white onion, diced	1 c.	heavy cream
1 ½ c.	potatoes, peeled & cubed	2 c.	chopped kale
			your favorite seasonings

Directions:

Brown sausage then add onions and garlic. Cook an additional minute before transferring to stockpot. Add potatoes, stock, and water and cook to boil. Simmer for ten minutes. Add kale and heavy cream. Simmer an additional 5 minutes. Season to taste.

Cheesy Chicken Casserole

It was one of my favorites as a kid and it is a favorite of my daughters now. –Katie H.

Ingredients:

2	chicken breasts	1 can	cream of chicken
1 box	rotini	½ c.	milk
½ can	French onions		shredded cheddar cheese

Directions:

Preheat oven to 375°. Cook rotini. Cook chicken, let cool, then shred. Spray 9x13 pan. Mix chicken, noodles, milk, and cream of chicken in pan. Top with cheese and French onions. Cover with aluminum foil. Bake for 30 minutes.

Burger Bundles

My dad rarely cooked when I was young & this was the first recipe he taught me how to make when I moved into my first apartment. – Jennifer N.

Ingredients:

1 lb.	ground beef
1 can	cream of mushroom soup
1 box	chicken flavor Stove Top stuffing

Directions:

Preheat oven to 350°. Divide ground beef into 4 sections, rolling into balls then pressing with the bottom of a glass; shape in the form of a basket. Spread a small amount of cream of mushroom soup on the bottom of an 8x8" square or round casserole dish. Set the meat into the casserole dish. Scoop prepared Stove Top into the middle of the meat patties. Pour remainder of soup over baskets (add milk if soup is too thick to pour. Cover and bake for 1 hour.

Salmon Patties

It was my mother's go-to when she was too tired to cook. – Teddy S.

Ingredients:

2 cans	salmon	2 tbsp.	lemon juice
½ c.	mayo		olive oil frying
1 c.	cracker crumbs		

Directions:

Mix all ingredients in a bowl until combined. Form patties. Fry in olive oil until brown on each side. Enjoy with a salad.

Sweet & Sour Casserole

This has become our favorite new recipe since COVID began. -Sharon M.

Ingredients:

1 lb	ground turkey or beef	Sauce	
1 ½ tsp.	chili powder	1 c.	sugar
1 ½ tsp.	dried oregano	1/3 c.	cornstarch
1 ½ tsp.	salt	2 ½ c.	cold water
3 c.	cooked rice	1/3 c.	white vinegar
1	bell pepper, chopped	1/3 c.	ketchup
1	medium onion, chopped	1 ½ tsp.	salt
8 oz	water chestnuts, drained		pepper to taste
7 oz	mushrooms, sliced		

Directions:

Preheat oven to 350°. Brown meat in large skillet. Add seasoning. Sauté vegetables and toss with meat. In a greased 3-quart baking dish, layer rice, lightly sautéed vegetables, and meat.

Make sauce: Combine sugar and cornstarch. Stir in remaining ingredients until smooth. Bring to a boil, stirring consistently, for two minutes or until thickened. Pour cooked sauce over layered ingredients. Bake uncovered for 30 minutes or until heated through.

Lemon Spaghetti with Spinach

I decided to try some vegan recipes so I can have meatless meals more often. -Becky N.

Ingredients:

1	onion, chopped	3 c.	fresh spinach
3 cloves	garlic, minced	½	lemon, juiced
2 ½ c.	vegetable broth	1 tsp.	lemon zest
1 c.	full fat coconut milk		salt, pepper, red pepper to taste
9 oz.	spaghetti		

Directions:

In a large pot, heat some oil & sauté onion until translucent. Add garlic and cook another minute. Add vegetable broth, coconut milk, lemon juice and uncooked spaghetti. Stir a couple times & gently push the spaghetti in the liquid when they are soft enough. Cook 15-18 minutes, stirring often so noodles don't stick together. When the spaghetti is al dente, stir in spinach and the lemon zest. Cook for two minutes or until spinach is wilted and noodles are desired softness. Season with salt pepper, and red pepper flakes to taste.

Li'l Cheddar Meat Loaves

All my grandkids love it! -Betty B.

Ingredients:

1	egg	1 lb.	lean ground beef
¾ c.	milk	2/3 c.	ketchup
1 c.	shredded cheese	½ c.	brown sugar
½ c.	quick-cooking oats	1 ½ tsp.	mustard
1 tsp.	salt		

Directions:

Preheat oven to 350°. In a bowl, beat egg and milk. Stir in cheese, oats, and salt. Add beef and mix well. Shape into mini loaves and place in a 9x13 baking dish. Combine ketchup, brown sugar, and mustard. Spoon over loaves. Bake uncovered for 45 minutes until no pink meat remains.

Thai Chicken Pizza

One of our family favorites to eat and to make! Very colorful and delicious. – Lauren S.

Ingredients:

½ c	warm water	2 c.	chicken, cooked and chopped
½ tsp	salt	1	zucchini, thinly sliced
1 1/3 c.	flour	2 tbsp	red onion, chopped
1 tsp.	yeast	2 c.	mozzarella cheese, shredded
½ c.	sweet chili sauce	1 c.	cheddar cheese, shredded

Directions:

Mix first four ingredients to make crust. Let rise 30-40 minutes. Preheat oven to 425°. Grease pizza pan and spread out dough. Spread sweet chili sauce on crust to serve as sauce. Layer chicken, half of zucchini, mozzarella, zucchini, red onion, then cheddar. Bake 12-15 minutes or until bubbly and cheese is melted.

Bisquick Quiche

Easy to make and with many variations. – Carol S.

Ingredients:

2 c.	milk	Suggested variations:
1 c.	Bisquick	Ham, cheese, onion, and green pepper
6	eggs	Cooked shrimp, red peppers, sharp cheddar cheese

Directions:

Preheat oven to 350°. Grease 9" pie plate and place your preferred topping ingredients along the bottom. Mix milk, Bisquick, and eggs until smooth then pour into pie plate. Bake 50-60 minutes until knife in center comes out clean.

Chicken Teriyaki

High in protein – seniors need protein! – Vicky L.

Ingredients:

½ lb.	boneless chicken breast, cubed	1 tbsp.	lemon juice
¾ c.	low-sodium soy sauce	1 tbsp.	ginger
2 tbsp.	brown sugar	1 tbsp.	minced garlic
2 tbsp	honey		

Directions:

Combine ingredients and marinate for at least 1 hour. Heat 2 tsp oil in large skillet over medium-high heat. Using a slotted spoon, remove chicken from marinade and cook for 8 minutes. Remove chicken from pan then pour marinade into pan, stirring 10-15 minutes until thickened. Combine chicken and sauce. Serve over brown rice.

Turmeric Pork & Cabbage

Julie K.

Ingredients:

1 lb	ground pork	¼ tsp.	turmeric
½ head	green cabbage, shredded	1 tsp.	salt
4	carrots, thinly sliced		black pepper to taste
1	onion, sliced		cooking oil

Directions:

Heat up onions and carrots in skillet with cooking oil for about 5 minutes. Add salt, pepper, turmeric, cabbage, and pork. Cook until pork and cabbage are done (about 15 minutes).

Chicken Pot Pie

It's a family favorite. Great way to use leftover chicken or turkey. – Patricia C.

Ingredients:

1 pkg.	refrigerated pie crusts	¼ tsp.	pepper
1/3 c.	butter	1 ½ c.	chicken broth
1/3 c.	onion, chopped	2/3 c.	milk
1/3 c.	flour	3 c.	chicken, cooked
½ tsp.	salt	2 c.	frozen vegetables, thawed

Directions:

Preheat oven to 425°. Prepare pie crusts for 9" pie pan. Melt butter in pan over medium heat then sauté onion for 2 minutes or until tender. Stir in flour, salt, and pepper. Gradually add broth and milk, stirring constantly until thickened. Add chicken and vegetables and stir until mixed. Spoon mixture into crust-lined pan. Top with second crust, flute, cutting slits into several places. Bake for 30-40 minutes or until crust is golden brown. Let rest 5-10 minutes before serving.

Keto Egg Bake

I found this when I first started Keto and fell in love with how simple and tasty it is. – Johnathan P.

Ingredients:

1 lb. pork sausage 2 tbsp. Frank's Red Hot Sauce
2/3 c. heavy whipping cream 2 c. Colby & Monterey Jack cheese, shredded
11 eggs dried chives (optional)

Directions:

Preheat oven to 350°. Cook sausage until brown then add to bottom of greased 9x13" pan. Mix eggs, heavy whipping cream, hot sauce, and cheese. Pour egg mixture over meat. Bake 30 minutes then add chives. Bake another 10 minutes. Cool before eating.

Island Pork Tenderloin

This is a favorite of our family and guests. – Peg R.

Ingredients:

2 pork tenderloins

Rub:

2 tsp. salt
½ tsp. black pepper
1 tsp. cumin
1 tsp. chili powder
1 tsp. cinnamon

Glaze:

1 c. brown sugar
2 tbsp. garlic, finely chopped
1 tbsp. Tabasco sauce

Directions:

Preheat oven to 350°. Stir together dry ingredients for rub. Coat two pork loins with rub. Heat oil in skillet over medium high heat until just beginning to smoke. Brown pork, turning until all sides are browned, about 4 minutes total. Stir together glaze ingredients. Pat on top of each tenderloin. Roast pork in pan until meat thermometer registers 140° (approximately 20-30 minutes. Let pork stand before carving. Deglaze pan by adding water. Reheat and then pour over meat. Serve.

Baked Chicken

This is such an easy recipe and the seasoning makes the chicken taste great. – Jane H.

Ingredients:

chicken pieces with skin
pepper, seasoning salt, onion powder

Directions:

Preheat oven to 350°. Grease pyrex dish with cooking spray. Sprinkle pan with seasonings. Place chicken pieces in pan skin-side up. Sprinkle piece with season. Bake 1.5 hours or until cooked.

Taco Empanadas

My family enjoys this easy and tasty dinner. – Melanie L.

Ingredients:

16 oz large refrigerated biscuits 1 c. cheese
¾ c. refried beans ¾ c. taco meat, prepared

Directions:

Preheat oven to 375°. Line baking sheet with foil. Flatten biscuit in foil using the heel of your hand, starting at center and working outward. Spread tablespoon refried beans onto biscuit. Add tablespoon shredded cheese. Add a heaping tablespoon of prepared taco meat. Fold biscuit, pulling one side over the other and sealing the edges with your finger. Crimp edges and poke holes onto top with a fork. Drizzle some liquid from the taco meat over the empanada then top with another tablespoon of shredded cheese. Repeat for all empanadas. Bake for 12-15 minutes or until biscuits are golden brown. Garnish with chopped tomato, green onion, cilantro, sour cream, or any of your favorite taco toppings.

Bacon Cheeseburger Hotdish

It's super easy and quick to make. My family loves it. – Sara V.

Ingredients:

1 lb. hamburger 1 can condensed tomato soup
6 slices bacon 1 c. cheddar cheese, shredded
8 oz. penne pasta

Directions:

Brown hamburger. Fry bacon until crisp, then dice. Cook pasta until done. Stir together hamburger, bacon, pasta and soup until heated through. Sprinkle cheese on top. Enjoy!

Hawaiian Chicken Sliders

Super easy to put together and freeze if needed – great for family gatherings as well. – Jenika B.

Ingredients:

3-5 chicken breasts, cooked & shredded 1-2 c. Colby cheese, shredded
1 can crushed pineapple hamburger buns
1 can diced green chiles barbeque sauce (optional)

Directions:

Preheat oven to 350°. Mix chicken, pineapple, and chiles together and place in 9x13" pan. Top with cheese then bake 20-30 minutes until cheese is bubbling. Toast buns. Add chicken. Top with BBQ sauce and enjoy. 😊

Vegetarian Slow-Cooker Tortellini

It is a very easy, very delicious "cozy" winter meal. – Tara H.

Ingredients:

8 oz.	mushrooms, sliced	2 c.	vegetable broth
1 c.	onion, sliced	20 oz.	cheese tortellini, refrigerated
4 tbsp.	butter (melted)	8 oz.	cream cheese
2 tbsp.	soy sauce	3 c.	baby spinach
½ tsp.	salt	½ c.	Parmesan cheese
½ tsp.	pepper	¼ c.	fresh basil

Directions:

Spray slow cooker with cooking spray. Mix mushrooms, onions, butter, soy sauce, salt, and pepper in cooker. Pour broth over mixture. Cover and cook on low for 8 hours until mixture is soft and browned. Stir in tortellini and cream cheese. Cook an additional 30 minutes on low, stirring every 5-10 minutes until cream cheese is melted & creamy. Turn off slow cooker and stir in spinach. Let sit 5 minutes. Top with Parmesan cheese and basil. Enjoy! 😊

Mom's Chicken Enchiladas

They are so, so good and a favorite at our house for many years! – Sandy B.

Ingredients:

3 c.	chicken, cooked and shredded	1 ½ tsp.	minced garlic
1 c.	sour cream	1 tsp.	cumin
1 c.	fresh cilantro, chopped	16 oz.	green salsa
1	red pepper, chopped	½ c.	water
1 can	chopped green chiles	1 pkg.	6" flour tortillas
1 c..	Cheddar or Jack cheese, shredded		

Directions:

Mix chicken, ½ c. sour cream, ½ c. cilantro, red pepper, chiles, ¼ c. cheese, garlic, and cumin in bowl. Puree salsa, water, and the remaining sour cream and cilantro in processer. Put one cup of pureed mixture into the bottom of greased 9x13" pan. Fill warmed tortillas with 1/3 c. chicken mixture. Rollup and place seam down in sauce at bottom of baking pan. Refrigerate up to two days, storing sauce in air-tight container. Preheat oven to 350°. Pour remaining sauce over tortillas and bake uncovered for 35 minutes. Sprinkle with remaining cheese and bake another 15 minutes.

Chicken Tetrazzini

Every time I make it, people enjoy it! – Shelby H.

Ingredients:

2 tbsp.	butter	16 oz.	spaghetti noodles
1	green pepper, minced	3 c.	cooked chicken, cubed
1 c.	celery, minced	8 oz	mushrooms, sauted
¾ c.	onion, minced	2 cans	cream of mushroom soup shredded mozzarella cheese

Directions:

Preheat oven to 350°. Sauté pepper, celery, and onion in butter until tender. Cook spaghetti noodles until tender. Place half of cooked spaghetti noodles at the bottom of a greased 9x13" pan. Add half of chicken, mushrooms, sauted vegetables, one can of soup and cheese. Repeat layers. Baking until warmed (30-40 minutes).

Hamburger Rice Hot Dish

It's my husband's all-time favorite! – Carol H.

Ingredients:

1 lb.	ground beef	2 c.	boiling water
1 c.	celery, chopped	1 can	chicken & rice soup
½	green pepper, chopped	1 can	cream of mushroom soup
1	onion, chopped	1 ½ tbsp	soy sauce
1 clove	garlic, minced	1 c.	water
½ c.	uncooked rice	1 can	sliced mushrooms (optional)

Directions:

Preheat oven to 350°. Soak rice in boiling water. Meanwhile, cook beef, celery, green pepper, onion, and garlic until meat is browned. Drain rice and add to meat and vegetable mixture. Add soups, soy sauce, water and mushrooms. Place mixture into 9X13" baking pan and cook for 1 hour.

Protein Bites

It's a healthy household favorite and really easy to make. – Kelly W.

Ingredients:

1 c.	peanut butter (or favorite alternative)	¾ c.	vanilla protein powder
4 tbsp.	coconut oil, softened	½ c.	chocolate chips
½ c.	honey	½ c.	unsweetened coconut, shredded
1 tsp.	vanilla	1 c.	oatmeal

Directions:

Combine peanut butter and coconut oil until smooth. Mix in vanilla and honey. Add protein powder until even consistency. Mix in chocolate chips, shredded coconut, and oatmeal. Roll into bite-size balls or place as one piece into 8x8" pan. Store in refrigerator. Serve chilled.

Homemade Granola

I love homemade granola and have tried many recipes and tossed out the things that don't work and keep the things that do. It's a fun recipe for kids to do. It's an always-appreciated gift. Bonus, your house will smell awesome. – Mike H.

Ingredients:

Dry Stuff:

4 c.	oats
1 c.	chopped pecans
½ c.	sliced almonds
¾ tsp.	salt
½ tsp.	cinnamon

Wet Stuff:

½ c.	coconut oil, melted
½ c.	pure maple syrup
1 tbsp.	vanilla

Add-ins:

½ c.	coconut flakes
2/3 c.	dried cherries, chopped

Directions:

Preheat oven to 350°. Mix all the dry stuff. Mix all the wet stuff. Combine the dry stuff and the wet stuff. Pour onto a parchment paper-lined cookie sheet and bake for 11 minutes. Remove from oven and stir-in coconut flakes. Bake for an additional 11 minutes. Cool completely. Stir in dried cherries.

Granola

This is a kid-friendly recipe that we love to make and eat on yogurt! – Ashley S.

Ingredients:

½ c.	whole millet	¾ c.	chopped mixed nuts
2 c.	oatmeal	½ c.	maple syrup
¾ c.	coconut flakes	3 tbsp.	coconut oil

Directions:

Preheat oven to 300°. Mix ingredients then place on baking sheet lined with parchment paper. Bake 40 minutes, stirring every fifteen minutes.

Grandma's Sour Cream Cookies

It's my great grandma's recipe. Been passed on to all family. – Deb H.

Ingredients:

1 c	margarine, softened	½ tsp.	salt
1 c.	sugar	1 tsp.	baking powder
2	egg yolks	1 tsp.	baking soda
½ c.	sour cream	2 c.	flour
1 tsp.	vanilla		

Directions:

Preheat oven to 350°. Mix all ingredients in a large bowl. Add enough flour until dough isn't sticky and can be handled (as much as an additional cup). Roll out dough up to ½" thick (the thinner the dough, the crispier the cookie). Cut out using cookie cutters. Place on greased cookie sheet and bake 10-12 minutes.

Czechoslovakian Sugar Cookies

A family favorite for many years AND they're easy to make. – Diana F.

Ingredients:

1 c	margarine	1 tsp.	vanilla
1 c.	shortening	1 tsp.	baking soda
1 c.	powdered sugar	1 tsp.	cream of tartar
1 c.	granulated sugar	4 c.	flour
2	egg		colored sugars

Directions:

Preheat oven to 375°. Cream margarine, shortening, and both sugars. Add eggs and vanilla. Stir in the remaining ingredients. Roll dough into balls the size of a walnut. Dip the bottom of a glass into water then into colored sugar. Press balls flat with glass. Bake for 12 minutes.

Pie Crust Cookies

Mom used to make these when I was young...her mom did when mom was young...

Ingredients:

Pie crust (either homemade or store bought)
Sugar

Directions:

Cut cookies from a pie crust. Lay pieces on cookie sheet. Sprinkle with sugar. Bake until cooked. Yum.

Gingersnaps

My grandmother would make them when we came to visit. – Lisa B.

Ingredients:

¾ c.	shortening	2 c.	flour
1 c.	sugar	2 tsp.	baking soda
¼ c.	light molasses	¼ tsp.	salt
1	egg, beaten	1 tsp.	cinnamon
		1 tsp.	ginger

Directions:

Preheat oven to 350°. Cream shortening and sugar. Add molasses and egg then beat well. Sift dry ingredients together then add to creamed mixture, stirring well. Roll into small balls then dip into sugar and coat. Place 2 inches apart on a greased cookie sheet. Bake 7 minutes (cookies should be soft).

Blueberry Cookies – Barb S.

Ingredients:

1 pkg.	blueberry muffin mix
1	egg
¼ c.	shortening

Directions:

Preheat oven to 350°. Combine all ingredients together. Drop teaspoon-sized balls onto cookie sheet. Bake until brown (approximately 8 minutes).

Caramel Corn

A family favorite from my mom, that my daughter now uses too. – Loraine A.

Ingredients:

2 c.	brown sugar	1 tsp.	vanilla
1 c.	butter	1 tsp.	baking soda
1 tsp.	salt	8 qts.	popped popcorn
½ c.	corn syrup		

Directions:

Preheat oven to 250°. Combine brown sugar, butter, salt, corn syrup, and vanilla in heavy saucepan. Bring to boil and boil for five minutes, stirring occasionally. Remove from heat and add baking soda then stir and let foam up. Pour over popped popcorn and mix well. Spread in a large pan. Bake for 1 hour, stirring every 15 minutes. Let cool. Store in an airtight container.

Chocolate Water Cake & Frosting

My sister and I would cut very skinny rows so it looked like there wasn't any pieces cut – the frosting is amazing! – Stephanie B.

Ingredients:

For cake:

1 ½ c. sugar
½ c. shortening
2 eggs
1 ½ c. flour
1 tsp. vanilla
1 tsp. baking soda
1 c. water
2 sq. baking chocolate

For Frosting:

1 c. sugar
1 sq. chocolate
½ c. butter
¼ c. milk
1/8 tsp. salt
1 tsp. vanilla

Directions:

Preheat oven to 375°. **Cake:** Cream sugar, shortening, and eggs together. Add additional wet ingredient and mix. Stir in flour and baking soda. Pour batter into greased 9x13" pan. Bake 30-35 minutes. **Frosting:** Add all ingredients (except vanilla) to a saucepan. Heat over low-medium heat, stirring continuously, until boiling. Boil for one minute. Remove from heat and add vanilla. Let sit for 5 minutes before beating until shiny without touching the sides of pan. Frost cake. Let cool before serving.

Chocolate Chip Cake and Frosting

I have it memorized. I make it for all of our birthdays! – Lisa S.

Ingredients:

For cake:

1 box yellow cake mix with pudding in mix
1 box chocolate instant pudding
1 c. sour cream
1 tsp. vanilla
¾ c. water
¾ c. oil
3 eggs

1 bag chocolate chips
1 tbsp. sugar

For Frosting

¾ c. sugar
5 tbsp. milk
2 ½ tsp. butter
½ c. chocolate chips

Directions:

Preheat oven to 350°. **Cake:** Mix all cake ingredients in mixing bowl except flour and chocolate chips. Place chocolate chips and flour in separate bowl and stir before adding to batter. Pour into greased bundt pan. Bake 50-55 minutes. Cake will be firm when done. Let cool completely before removing with the help of knife or rubber spatula. **Frosting:** Add first three ingredients to saucepan over medium heat, stirring continuously, until boiling. Remove from heat. Add chocolate chips and stir until melted. Pour over cake.

Lemon Pretzel Dessert

Easy to make and it's been one of my favorites since I was kid. – Joy A.

Ingredients:

1 ½ c.	pretzels, coarsely crushed	1 c.	powdered sugar
½ c.	sugar	1 c.	cool whip
½ c.	melted butter	1 can	lemon pie filling
8 oz.	cream cheese		

Directions:

Combine pretzels, sugar, and butter then press into a 9x13" greased pan. Refrigerate while whipping cream cheese and powdered sugar on low until smooth. Fold in cool whip. Pour over pretzel base. Top with lemon pie filling. Refrigerate for at least two hours before serving with a dollop of whip cream.

Cherries in Snow – Betty H.

Ingredients:

6	egg whites	8 oz.	cream cheese
½ tsp	cream of tartar	1 c.	sugar
½ tsp.	salt	1 tsp.	vanilla
1 tsp.	vanilla	2 c.	whipping cream
1 ½ c.	sugar	1 c.	miniature marshmallows
		1 can	cherry pie filling

Directions:

Preheat oven to 275°. Beat egg whites with cream of tartar, salt, and vanilla until stiff. Add sugar gradually until stiff peaks form. Spread meringue into a greased 9x13" pan. Bake for 1 hour. Cool pan overnight. Cream the cream cheese, sugar, and vanilla until smooth. Whip whipping cream then pour over cream cheese mixture. Fold in marshmallows. Pour over cooled meringue. Refrigerate overnight. Serve with cherry topping.

Bon-Bon Pie – Alice J.

Ingredients:

1 pkg.	Oreo cookies, crushed	11 oz	hot fudge topping
1/3 c.	butter, melted	8 oz	Cool Whip
½ gal.	peppermint ice cream		

Directions:

Mix cookies and butter, reserving a ¼ c. of cookies for topping. Press into the bottom of a 9x13" pan. Add softened ice cream. Set in freezer to harden. Add a layer of fudge sauce and re-freeze. Add Cool Whip then sprinkle with cookie crumbs. Keep frozen until 30 minutes before serving.

Triple-layer Lemon Pie –

Add some sunshine to your day with the lemon pie. I make it with my three grandchildren and they each make a layer. – Cindy V.

Ingredients:

3 c.	whole milk, cold		yellow food coloring
3 pkgs.	instant lemon pudding mix	8 oz	Cool Whip
1 ½ tbsp.	lemon juice	1	graham cracker pie crust

Directions:

Beat milk, pudding, lemon juice, and food coloring with a whisk for two minutes (mixture will be thick). Spread ¾ of mixture of bottom of pie crust. Mix half of the Cool Whip with the remaining pudding mixture. Spread over pudding layer. Spread remaining Cool Whip over the top. Refrigerate at least 3 hours before serving. Enjoy!

Schaum Torte

My husband's lovely grandmother, Irma, served us this treat on a hot summer's day. – Laurie F.

Ingredients:

8	egg whites	2 c.	sugar
¼ tsp.	salt	1 tsp.	vinegar
½ tsp.	cream of tartar	1 tsp.	vanilla
½ tsp.	baking powder		

Directions:

Preheat oven to 400°. Beat egg whites with salt, cream of tartar, and baking powder for 10 minutes until stiff but not dry. Add sugar gradually then vinegar, beating an additional 10-15 minutes longer. Add vanilla. Place in chilled 9x13" pan. **For electric stoves:** place torte in preheated oven then turn off heat. Do not open oven door until cool (approximately 3 hours). **For gas stoves:** place torte in oven and bake for 8 minutes. Turn off heat and leave in closed oven until cool. Serve with fresh fruit as well as ice cream or Cool Whip.

Chocolate Dump Cake

Delicious and easy – I started making this in 1966. – Sallie R.

Ingredients:

3 c.	flour	2 tbsp.	vanilla
2 c.	sugar	2 tbsp.	vinegar
6 tbsp.	cocoa powder	¾ c.	vegetable oil
2 tsp.	baking soda	2 c.	cold water

Directions:

Preheat oven to 350°. Mix first four ingredients together and place into a bowl. Make a well in the center for wet ingredients. Add wet ingredients into well then stir. Pour batter into greased 9x13" pan and bake 35-45 minutes. Enjoy!

Grandma's Fruit Pizza

This is always a treat for summer family gatherings, and it brings back good memories. – Emily S.

Ingredients:

Crust:

1 c.	butter, softened
¾ c.	powdered sugar
1 ½ c.	flour

Filling:

8 oz.	cream cheese, softened
½ c.	sugar
1 tbsp.	vanilla (or orange juice)
	Various chopped fruits

Directions:

Preheat oven to 350°. Mix crust ingredients then press into a lightly greased 12" round pizza pan or 9x13 sheet pan. Bake for 15-20 minutes until crust is golden brown. Mix filling ingredients until smooth and combined. Once crust is cooled, spread filling on top and decorate with fruit.