

Recipe Title: Mediterranean Quinoa Salad

PREP TIME 10 min COOK TIME 15 min

Ingredients:

SERVES 4

TOTAL TIME 25 min

1 cup quinoa (rinsed)

2 cups water (or vegetable broth)

1 cup grape tomatoes (halved)

1/2 cup kalamata olives (pitted + sliced)

1/2 cup feta cheese (crumbled)

1/4 cup fresh parsley (chopped)

3 tbsp olive oil

1/4 cup ~~red~~ diced red onion

3 tbsp lemon juice

Salt + pepper (to taste)

FROM THE KITCHEN OF

James

Directions:

1. Cook quinoa - combine quinoa and water or broth in medium saucepan. Bring to boil reduce heat to low and simmer for 15 min. until quinoa is tender and water is absorbed.
2. prepare dressing - in small bowl, whisk olive oil, lemon juice, salt + pepper (adjust to taste)
3. combine salad - in large bowl, mix quinoa, tomatoes, olives, feta, parsley, and red onion
4. toss w/ dressing
5. chill and serve



Recipe Title: Peach Cobbler

PREP TIME ~30min COOK TIME 50

Ingredients:

SERVES 4 TOTAL TIME 1hr 20min

1 can Peaches

1 Stick butter

1 c Sugar

1 c Self rising Flour, (1c Flour, 1 tsp Salt, 1/2 tsp baking powder)

3/4 c milk

FROM THE KITCHEN OF Genevieve Tatum

Directions:

Melt butter in a baking pan. In a separate bowl mix your flour, sugar, and milk. Drain your peaches. Pour your flour mix over melted butter, mix well. Pour peaches over mixture.

Bake 50 minutes @ 325°



Recipe Title: STRAWBERRY RHUBARB PIE

PREP TIME 30min COOK TIME 1 hr 15min

Ingredients:

SERVES 8 TOTAL TIME 2 hrs

4 C chopped rhubarb

2 C strawberries,

sliced

1 1/3 C granulated sugar

1/4 C cornstarch

1 T lemon juice

1/4 t. cinnamon

pastry for a double
crust

1 egg, beaten

FROM THE KITCHEN OF _____

Directions:

In a bowl, combine rhubarb, strawberries, sugar, cornstarch, lemon juice, cinnamon.

Roll out half the pastry & line a pie plate. Spoon in filling. Roll out pastry for top crust; cut into 1 in. strips.

Brush egg over pastry rim. Add lattice.

Brush lattice w/ egg. Bake @ 425°F for 15 min. Reduce heat to 375°F &

bake for 50-60 min or until rhubarb is tender. Let stand 15 min & serve.

Recipe Title: Creamy Chicken Cauliflower

PREP TIME 10

COOK TIME 30

Ingredients:

SERVES 4

TOTAL TIME 40?

1 tbsp Olive Oil

1 + 1/2 tsp Sea salt

1/2 yellow onion, diced

1/2 black pepper

2 cloves garlic, minced

Red Pepper flakes

1/2 lb cauliflower florets

2.5 cups chicken broth

12 oz jar roasted red peppers

1 cup shredded baby

2 lbs chicken breast

Spinach

1 + 1/2 tsp paprika

3/4 cup feta cheese

1 tsp oregano

Juice of 1 lemon

FROM THE KITCHEN OF Jennifer Brummett

Directions:

- 1 Heat a large pot over med heat. Add onion & garlic. Sauté for 3 mins
- 2 Add cauliflower, red peppers, chicken, seasonings, & broth. Bring to simmer for 10 - 15 mins until chicken is cooked.
- 3 Remove chicken & shred w/ forks
- 4 Return chicken to pot w/ spinach & feta, cream cheese, & lemon juice. Simmer for 5-10 more minutes ♡

Recipe Title: Pound Cake

PREP TIME ~15min

COOK TIME 40

Ingredients:

SERVES 3-4

TOTAL TIME ~1hr

1 box yellow cake mix

1/2 c cooking oil

1/3 c sugar

1/4 c heavy whipping cream

4 eggs

2 tsp vanilla

6-8oz sour cream

FROM THE KITCHEN OF _____

Directions:

Mix ingredients together, adding eggs one at a time. Pour mixture into 2 buttered or greased pans, and bake at 350° for 35-40 mins.



Recipe Title: Knorr Spinach Dip

PREP TIME 10 mins COOK TIME 0

Ingredients:

SERVES 32 TOTAL TIME 10 mins

- 1 box (10 oz.) frozen
chopped spinach
→ cook, cool, & squeeze
dry
- 1 container (16 oz.) sour
cream
- 1 cup mayo

- 1 package Knorr
Vegetable mix
- 1 can water chestnuts
→ drain & chop
- 3 green onions, chop

Mix all together in
big bowl. Refrigerate.

FROM THE KITCHEN OF Tessa Brawley-Barker

Recipe Title: Cranberry Deviled Eggs

PREP TIME 15

COOK TIME 12

SERVES 24

TOTAL TIME 27

Ingredients:

- 12 large eggs
- 1/2 cup mayonnaise
- 2 Tbsp Dijon Mustard
- 1 Tbsp apple Cider vinegar*
- 1/4 tsp salt; 1/4 tsp pepper
- 2 Tbsp dill*
- 2 Tbsp Canned Cranberry Sauce*

*measure with your heart

FROM THE KITCHEN OF Becky Leedy

Directions:

Step 1: Fill sauce pan with water & bring to a roaring boil. Once boiling, turn heat to low and drop eggs in for 12 minutes. Transfer to ice bath to cool, then peel.

Step 2: Halve the peeled eggs lengthwise & remove the yolks. Mash the yolks in a bowl & mix with mayonnaise, Dijon mustard, apple cider vinegar, salt & black pepper, dill, & cranberry sauce until smooth.

Step 3: Spoon or pipe the yolk mixture into the egg white halves, creating a decorative swirl.

Step 4: In a small bowl mix a tablespoon of cranberry sauce w/ a bit of honey. Lightly drizzle on top. Sprinkle dill on top.

Recipe Title: Food Processor Pie Pastry

PREP TIME _____

COOK TIME 0

Ingredients:

SERVES 2 pies

TOTAL TIME _____

3C Flour

1C Butter, chilled

1½ t. salt

1 egg

½ C cold water

1 t. white vinegar

FROM THE KITCHEN OF The Nichols

Directions:

- Combine flour, butter, and salt in a food processor fitted with a metal blade.
- Pulse 15 seconds
- Add the egg, water, and vinegar
- Process until it forms a dough.
- Chill before rolling out.



Recipe Title: Chicken-Zucchini Casserole

PREP TIME _____

COOK TIME _____

SERVES _____

TOTAL TIME _____

Ingredients:

1 (16oz) pkg stuffing mix

3/4 c melted butter

3 c diced zucchini

2 c cooked cubed chicken

1 (10.5oz) can cream of

chicken soup

1 carrot, shredded

1/2 c chopped onion

1/2 c sour cream

Preheat oven to 350°. In a
lg bowl, stir stuffing mix and
butter; scoop out 1/2 cup and
reserve for topping.

Add zucchini, chicken, soup,
carrot, onion, and sour cream
to remaining stuffing →

FROM THE KITCHEN OF Michelle Carpenter

Directions: Stir well, then transfer to a greased 7x11in baking dish. Top with reserved 1/2c stuffing mixture. Bake, uncovered, 45 minutes or until golden brown.



Recipe Title: _____

PREP TIME _____

COOK TIME _____

Ingredients:

SERVES _____

TOTAL TIME _____

1/2 medium head cabbage, shredded

2 tbsp olive oil

5 green onions, chopped

2 tbsp sugar

1 (3 oz.) package chickpea ramen

1/2 ~~tbsp~~ tsp salt

noodles, crushed, seasoning packet reserved

1/4 cup slivered almonds

~~1/2~~ 2

2 tablespoons sesame seeds

1/2 tsp ground black pepper

3 tbsp white wine vinegar

FROM THE KITCHEN OF _____

James

Directions:

- preheat oven to 350°
- combine cabbage, green onions, + ramen in large bowl, set aside
- spread almonds + sesame seeds evenly onto baking sheet
- bake in preheated oven until light brown approx ten min
- make dressing: whisk vinegar, oil, sugar, salt, pepper and seasoning packet
- pour dressing over mixture, sprinkle w/ almonds + seeds



Recipe Title: Sweet Potato Casserole

PREP TIME 20 min COOK TIME 75 min

Ingredients:

SERVES 12 TOTAL TIME 95 min

5 medium sweet potatoes

1 cup sugar

2 eggs

1 stick margarine

1 tsp vanilla

1/2 cup milk

1/2 tsp salt

1 cup brown sugar

1/3 cup flour

1/3 cup butter

1 cup pecans

FROM THE KITCHEN OF My grandma (memaw)

Directions:

1. Preheat the oven to 350°F
2. Put the potatoes on a baking sheet + pierce each one 2-3 times w/ a fork
3. Bake 45 minutes till tender
4. Mix together sugar, eggs, margarine, vanilla, milk, + salt w/ beaten potatoes
5. Spoon mixture into greased pan
6. Combine pecans, brown sugar, flour, + melted butter. Sprinkle evenly over.
7. Bake @ 350°F for 30 minutes.



Recipe Title: Soup Dumplings

PREP TIME _____

COOK TIME _____

Ingredients:

SERVES _____

TOTAL TIME _____

1 bag soup dumplings

FROM THE KITCHEN OF _____

Directions:

step 1: microwave & enjoy!



Recipe Title: Kathy's Brownies

PREP TIME 10min COOK TIME 30min

Ingredients:

SERVES 24

TOTAL TIME 40min

1 1/2 C flour

4 T Cocoa

1 t. salt

4 eggs

1 C butter

2 t vanilla

2 C Sugar

4 T white syrup

Icing:

1/2 stick butter

2 T cocoa

2 C powdered sugar

1 t. vanilla

FROM THE KITCHEN OF _____

Directions:

Brownies: Add everything to a bowl and mix. Put in greased 9x13in. pan. Bake 350° for 30min. or until done.

Icing: Melt butter. Add everything else. Add to brownies while icing is warm.



Recipe Title: Lebanese Dfeen

PREP TIME 10 min COOK TIME 25 min

SERVES 4 TOTAL TIME 35 min

Ingredients:

- 2 yellow or white onions, diced
- 2 can chickpeas
- 1 rotisserie chicken
- 1 1/2 C rice
- 2 cinnamon sticks
- 2 T butter
- 3 C chicken stock
- Stew pot
- Salt & pepper, to taste

FROM THE KITCHEN OF _____

Directions:

- Melt butter in pot. Add onions & saute until translucent, about 5min.
- Spread onions into layer to cover bottom of the pan. Add chickpeas in a layer over the onions.
- Add shredded chicken in layer.
- Add rice in layer & pour chicken stock over it. Add cinnamon sticks & salt.
- Bring to a boil; let simmer for 20min

Recipe Title: Mary's Goulash

PREP TIME 30 min COOK TIME 1 Hr

Ingredients:

SERVES 7 or 8 TOTAL TIME 1 Hr 45 min

- 1 lb Hamburger
- 1 can or bag frozen corn
- 1 can Dark Kidney Beans
- 1 can Ranch style Beans
- 1 can Reg tomatoes
- 1 can Jalapeno tomatoes
- 1/2 onion cut up
- 1 Green English Pea Bag

- shredded cheddar cheese
- Tbsp Lowry Season salt
for Hamburger while cooking
- Black pepper for Hamburger
while cooking
- generous helping of Garlic
- Frying pan & Lg cooking Pot

FROM THE KITCHEN OF Mary Pope

- 1. Cook the Hamburger:** Place the hamburger in a frying pan, flatten it out, and season with Lawry's Seasoned Salt and black pepper. Mix the meat and spices thoroughly, then cook, stirring regularly, until browned and cooked through.
- 2. Prepare the Pot:** Remove the cooked hamburger from the pan, turn off the burner, and place a large cooking pot on the stove.
- 3. Add Ingredients:** Transfer the cooked hamburger to the pot. Then add your choice of frozen or canned vegetables. If using frozen vegetables, add enough water to prevent burning—about halfway up the pot. If using canned vegetables, you can use the liquid from the cans.
- 4. Add Onions & Garlic:** Stir in chopped onions and garlic (if desired) before the mixture begins to boil, allowing the flavors to meld as the dish cooks.
- 5. Simmer:** Bring to a boil, then simmer for 30-45 minutes, stirring occasionally. Add water as needed to prevent sticking.
- 6. Serve:** Once the goulash is ready, serve in bowls, topping with cheddar cheese. Don't forget the crackers!



Recipe Title: Sense Homemade Bread

PREP TIME ~3hrs COOK TIME 30min

Ingredients:

SERVES _____

TOTAL TIME _____

Yeast - $3\frac{1}{4}$ T

Warm water - $1\frac{1}{2}$ C

Salt - $3\frac{1}{4}$ T

Flour - $3\frac{1}{4}$ C

- Preheat oven to 450°

- Brush loaf w/
oil or butter

- Bloom yeast in warm
water for ~ 10 min

- Mix yeast + water
w/ flour + salt
til dough forms

- Let rise 2 hrs, knead

- Form into ball + let
rise ~ 20 min

- Bake @ 450 for 30 min

FROM THE KITCHEN OF BLT ☺

Recipe Title: Egg Fried Rice

PREP TIME _____

COOK TIME 20 min

Ingredients:

SERVES _____

TOTAL TIME _____

1. Rice

2. Egg

3. Ground turmeric

4. salt

FROM THE KITCHEN OF _____

Recipe Title: Crock Pot Chicken-N-Dressing

PREP TIME 20 min COOK TIME 3 hrs

Ingredients:

SERVES 5 TOTAL TIME 3:20

1 large skillet cornbread (2 qrts)

2 Tablespoons ground sage

1 medium onion, chopped

2 eggs, hard-boiled & chopped

1 stick (1/2 cup) margarine, melted

3 or 4 cups Chicken broth

2 (10 oz) cans cream of chicken soup

1 large hen, stewed, deboned,
cut into pieces

FROM THE KITCHEN OF Taryn Wood

Directions:

Mix together the cornbread, sage, onion, eggs, margarine, and chicken broth to create the cornbread mixture.

Layer in the crockpot: half can of soup, half of the cornbread mixture, half of the chicken, remaining half of cornbread mixture, remaining half of chicken, remaining half ~~of~~ can of soup.

Cover and cook on low for 3 hours. Serve hot.



Recipe Title: Banana Bread

PREP TIME _____

COOK TIME 55

SERVES _____

TOTAL TIME _____

Ingredients:

1 c sugar

1/2 c margarine

1/2 c mashed ripe bananas

1/3 c orange juice

2 eggs

1/2 c flour

1 tsp. baking soda

1/2 tsp. salt

1/4 tsp. baking powder

1/2 c chopped nuts

FROM THE KITCHEN OF

Glenda Doman

Directions: Grease bottom of loaf pan.
Mix sugar and margarine. Stir in eggs.
Add bananas and juice. Beat 30 seconds.
Stir in remaining ingredients, except nuts
until just moistened. Stir in nuts. Pour into
pan. Bake about 55 minutes, until toothpick
comes out clean. Remove from pan after cooling
5 minutes.

* to make vegan, use about 9
bananas total, instead of
eggs.



Recipe Title: Oven Baked BBQ Ribs

PREP TIME _____

COOK TIME _____

Ingredients

SERVES _____

TOTAL TIME _____

Pork Ribs, preferably 2.5 - 3 LBs

Italian seasoning (Thyme, Oregano, Basil, Rosemary, Marjoram)

Olive oil

Worcestershire sauce

Paprika, Salt and Pepper to taste

BBQ Sauce of your choice

Directions:

Preheat your oven to 275°. Line a shallow roasting pan with aluminum foil. If your ribs have a white membrane on the bottom, carefully use a knife to remove this. Season both sides with italian seasoning, salt, pepper, and paprika.

Place the ribs meatier side up, and place aluminum foil over them. Bake ribs for 2.5 to 3 hours, until tender. Once tender, remove

Ribs from the oven and add worcestshire sauce and bbq sauce and rub. Return to oven for 10 minutes at a broil to create a crunchy glaze. Let rest for 10 minutes. Enjoy!