

Seasons of Change

JB Ashtin
2024 Holiday Cookbook



Happy Holidays!

Over the past decade, at this time of year, we've exchanged our daily grind for garlic presses, paused our hustle for hot stoves, and swapped spreadsheets for spatulas—all in the name of holiday cheer. What began as a simple idea to share some recipes has transformed into a full-blown tradition, filled with entirely too many puns and some unforgettable moments. Who would have thought our cooking adventures would become a seasonal highlight for clients, friends, and families alike?

But alas, all good things—and all slightly singed side dishes—must come to an end. This year's holiday cookbook “Seasons of Change” is our grand finale, our culinary swan song, our final bow in the world of holiday cookbook publishing. This edition is packed with our best seasonal favorites to fill your kitchen with warmth, joy, and maybe just a bit too much butter.

While this may be our last holiday cookbook, don't worry—we're already dreaming of new ways to spread a little seasonal magic. So, grab a fork and dig in. Here's to 10 incredible years, a dash of extra humor, and all the flavors yet to come.

Bon appétit!

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Fall

Harvest Eats

Sweet Harvest Enchiladas



prep
15 min.



bake
30 min.



total
45 min.



feeds
4 people

Ingredients

- 1 lb sweet potatoes, diced
- 1 tbsp olive oil
- 1 medium yellow onion, diced
- 4-5 cloves minced garlic
- 1-2 tsp cumin
- 1-2 tsp paprika
- ¼-½ tsp chili powder
- Salt to taste
- 1 can black beans, drained
- 2 cups enchilada sauce
- 8 medium flour tortillas
- Shredded Mexican cheese
- ¼ cup cilantro (optional)

Instructions

1. Preheat oven to 375°F and grease a 9 x 13-inch baking dish.
2. Bring a large pot of water to a boil and add sweet potatoes, boil until soft, about 10 minutes, and drain.
3. While the sweet potatoes are cooking, heat olive oil in a large pan.
4. Once oil is simmering, add onions and cook until soft, about 5 min.
5. Add garlic and spices and cook until fragrant, about 30-60 seconds.
6. Add cooked sweet potatoes, drained black beans, and salt to taste.
7. Stir together and heat through, about 3-5 minutes. Taste mixture and adjust seasoning to taste.
8. Wrap 8 tortillas in a wet paper towel and microwave for 30-60 seconds.
9. Pour 1 cup of enchilada sauce into prepared baking dish.
10. Scoop ⅓-½ cup of the sweet potato mixture (dependent on tortilla size) onto the lower half of a tortilla and roll up.
11. Place seam side down into the baking dish, and repeat for remainder for tortillas.
12. Top enchiladas with remaining sauce and Mexican cheese.
13. Bake 10-15 minutes, until cheese melts.
14. Remove from oven and top with cilantro (if desired).

RECIPE SUBMITTED BY: LISA M.

Smoky Campfire Chili



prep
10 min.



cook
45 min.



total
55 min.



feeds
4 people

Ingredients

- 1 lb stew beef or chicken
- 1 lb of meat of choice – andouille, Italian sausage, smoked beef/pork sausage, or chicken sausage, sliced into bite-sized pieces
- ½ lb of ground beef, pork, or ground chicken
- ⅓ cup of beef or turkey jerky, shredded into bite-sized pieces
- 1 tbsp of vegetable oil
- 1 large onion (white, red, or yellow), chopped
- 2 large tomatoes, diced
- 2 tsp dried oregano
- 4 garlic cloves, chopped
- 1 tbsp chili powder
- 1 can of chipotle in adobo sauce
- 2 tsp ground cumin
- ¼ cup tomato paste
- 8 cups beef or chicken stock
- 2 tbsp masa flour
- 8 fresh chopped jalapeños (add a few chopped habanero or ghost peppers for extra spicy chili)
- Salt, pepper, cayenne pepper, and hot sauce to taste

Instructions

1. Heat the vegetable oil in a large pot and then, sauté the chopped onions until they start to wilt.
2. Add and brown the stew beef, sliced sausage, and ground beef with chili powder, cumin, and oregano.
3. Drain the excess rendered fat.
4. Add garlic, diced tomatoes, chopped jalapeños (and other hot peppers), chipotle (slice into small ½ in pieces) in adobo sauce, and beef stock and bring to a boil.
5. Add the shredded jerky to give the broth a smokey flavor.
6. Reduce heat and simmer the broth for an hour partially covered, stirring occasionally, or until the beef is tender.
7. Using 2 forks, “pull” the stew beef [or chicken] into shreds (this can be done on the side of the pot or by removing the meat, shredding it, and placing it back into the pot).
8. Add a tbsp of masa flour in a thin layer on top of the broth. Then, stir the masa into the broth. Repeat until the desired thickness of the broth is achieved (typically 2-5 tbsp).
9. Taste the broth. Add salt, cayenne pepper, and/or pepper to taste (if needed). The spicier and saltier the sausage choice, the less these will be needed.
10. Add hot sauce of choice to taste.
11. Serve with corn bread or chips.



RECIPE SUBMITTED BY: RAY B.

Entrée

Rootin For You Soup



prep
20 min.



cook
40 min.



total
45 min.



feeds
1-2 people

Ingredients

- 4 slices of sugar-free bacon
- 2 leek
- 3 cloves garlic, minced
- 1-inch piece ginger, peeled and minced
- 4 cups bone broth
- 2 pounds celeriac (aka celery root) peeled and cut into 1 ½-inch chunks
- 1 tbsp apple cider vinegar
- ½ tsp sea salt
- 1 bay leaf
- Few sprigs of parsley for garnish

Instructions

1. Cook bacon in a heavy-bottomed pan over medium heat and cook until crispy.
2. Remove to cool but leave the fat inside the pan.
3. Add the leaks and cook for 5 minutes, stirring regularly.
4. Add the garlic and ginger and cook for another 2 minutes – keep stirring regularly.
5. Add the broth, celeriac, vinegar, salt, and bay leaf and bring to a boil.
6. Turn down to a simmer; cover and cook for 15 minutes or until celeriac is soft.
7. Remove the bay leaf.
8. Transfer to a blender and process until desired consistency (add more broth if too thick). A lengthy blend for a smoother consistency is suggested.
9. Crumble bacon on top and serve garnished with parsley (freezes very well).

Gourd-geous Butternut Soup



prep
10 min.



cook
90 min.



total
1 hr 40 min.



feeds
2-3 people

Ingredients

- 1 large butternut squash, halved, seeded
- Small amount of olive oil
- ½ tsp salt
- ½ tsp pepper
- ½ lb sweet sausage
- 1 large onion, chopped
- 6 cloves garlic, minced
- 2 tsp sage
- ½ tsp marjoram
- 6 cups chicken stock or broth
- 1 tsp apple cider vinegar
- ½ cup heavy cream

Instructions

1. Preheat oven to 425°F
2. Lightly coat the squash with olive oil.
3. Season with salt and pepper.
4. Bake in the oven until tender, about 45 minutes to an hour.
5. Scoop out the flesh.
6. In a large pot, cook the sausage and onion.
7. Add the garlic, sage, and marjoram, and cook (stir for one minute).
8. Add the cooked squash and chicken broth, stir, and bring to a boil.
9. Reduce and simmer for 30 minutes, then pulse in a blender in batches.
10. Add the apple cider vinegar and cream and finish blending.



Squash Goals Salad



prep
20 min.



assemble
40 min.



total
1 hr



feeds
4-6 people

Ingredients

Squash

- 3 tbsp olive oil
- 4 cups ½-inch cubes peeled butternut squash
- 1 ½ tsp kosher salt
- ½ tsp freshly ground black pepper
- ¼ to ½ tsp cayenne pepper, to taste

Dressing

- 2 tbsp white wine vinegar
- 1 tbsp dijon mustard
- 1 tbsp honey
- 2 cloves garlic, grated or smashed into a paste
- ¼ tsp kosher salt
- ¼ tsp freshly ground black pepper
- 3 tbsp olive oil

Salad

- 5 cups baby arugula
- ½ cup pomegranate seeds ¼ cup pumpkin seeds, lightly toasted
- ½ small red onion, thinly sliced
- ½ cup crumbled goat cheese
- freshly ground black pepper

Instructions

1. Preheat oven to 400°F.
2. Line a rimmed baking sheet with foil and pour 2 tbsp of the oil on the lined sheet.
3. Place the oiled sheet in the oven (nothing on it) and heat until very hot but not smoking, about 8 minutes.
4. While the oiled sheet is in the oven, in a large bowl, toss the squash with the remaining 1 tbsp oil, salt, pepper, and cayenne until coated.
5. Using an oven mitt, remove the hot baking sheet from the oven and quickly pour the squash onto the sheet (you should hear some sizzling); take a few extra seconds to make sure the flat sides of the squash are hitting the hot oiled pan.
6. Roast until the undersides are golden, about 15 minutes.
7. Remove the squash from the oven, shake the pan, return to the oven and roast until the new underside is golden brown, another 10-15 minutes.
8. Let cool to room temperature or just warm before dropping into salad.
9. In a screw-top jar, shake the vinegar, mustard, honey, garlic, salt, pepper, and oil until the solutions is creamy.
10. Arrange the arugula on a platter.
11. Top with the roasted squash, pomegranate seeds, and pumpkin seeds. Scatter the onion and goat cheese on top. Drizzle with the dressing to taste and sprinkle with pepper.

Kale to the Chief Farro Salad



prep
10 min.



assemble
35 min.



total
45 min.



feeds
4 people

Ingredients

- ½ cup chopped walnuts
- ⅓ cup plus 2 tbsp extra-virgin olive oil
- 1 small shallot, diced
- 1 cup farro, rinsed
- 2 sprigs oregano
- 1 tsp. kosher salt
- Juice of 1 large lemon
- Juice of 1 orange
- Juice of 1 grapefruit
- 1 bunch kale, stemmed and finely shredded
- ½ cup dried cranberries
- ½ English cucumber, peeled and cut into ¼ inch pieces
- 1 cup of goat cheese

Instructions

1. Put the walnuts in a small, heavy-bottomed skillet over low heat. Cook, stirring frequently, until lightly toasted and fragrant, 8-10 minutes. Cool completely on a small baking sheet.
2. Heat a medium saucepan over medium-high heat. Add 2 tbsp of olive oil and the shallot and cook, stirring often with a wooden spoon, until the shallots have softened and are fragrant, about 3 minutes.
3. Add the farro and toast in the olive oil, stirring often, for about 4 minutes.
4. Reduce the heat to medium and stir in 2 cups water, the oregano and ½ tsp salt.
5. Bring to a simmer and cook, stirring occasionally, until the farro is cooked through and tender, about 25 minutes.
6. Remove the oregano sprigs, drain the farro, and set aside.
7. Whisk together the lemon juice, grapefruit juice, orange juice, remaining ⅓ cup olive oil, and remaining ½ tsp salt in a large bowl. Add the warm farro and toss to coat.
8. Add the kale, cranberries, cucumber, and walnuts and toss to combine.
9. Crumble in the goat cheese, toss gently just to mix and serve.

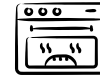


Side

Harvest Honeynut Dip



prep
20 min.



bake
40 min.



total
45 min.



feeds
8-12 people

Ingredients

- 1 ¼ lbs honeynut squash, halved lengthwise and seeded
- Kosher salt
- ½ lb feta cheese, crumbled
- ½ cup olive oil
- 3 tbsp honey
- ¼ cup water
- 12 sage leaves
- 1 red fresno chile pepper, seeded and thinly sliced
- ½ cup chopped pecans
- Freshly cracked black pepper
- 1 toasted bread or crackers, for serving

Instructions

1. Preheat the oven to 425°F.
2. Place the honeynut squash halves on a sheet pan. Drizzle with olive oil, rub to coat, and season with a good pinch of salt. Arrange the squash cut-side down.
3. Roast for 40 minutes, or until tender. Allow the squash to cool to room temperature.
4. Scoop out the squash and discard the skins.
5. Add the squash to a food processor, along with the feta, a ¼ cup of olive oil, and 1 tbsp of honey.
6. Pulse to combine. With the food processor running, slowly drizzle in the water, blending until smooth.
7. Heat a 12-inch stainless steel skillet over medium heat. Add the remaining ¼ cup of olive oil. Once hot, fry the sage leaves in the oil for 1-2 minutes until crisp. Use a slotted spoon to transfer the sage to a paper towel.
8. Reduce the heat to medium-low and add the sliced chile peppers to the oil. Cook for 1-2 minutes until softened.
9. Add the pecans and toast for a few seconds until fragrant. Stir in the remaining 2 tbsp of honey.
10. Allow the mixture to simmer for about a minute until thickened. Turn off the heat.
11. Spoon the dip into a shallow serving bowl. Top with freshly cracked black pepper. Spoon the honey pecan topping over top and garnish with the fried sage leaves.
12. Serve with toasted bread or crackers alongside for dipping.

Once in a Blue Muffin



prep
10 min.



bake
20 min.



total
30 min.



feeds
12 people

Ingredients

- 1 $\frac{3}{4}$ cup all-purpose flour
- $\frac{2}{3}$ cup sugar
- 1 $\frac{1}{2}$ tsp baking powder
- $\frac{1}{2}$ tsp salt
- $\frac{1}{2}$ cup butter or oil (oil is preferred)
- 1 tsp vanilla
- 1 egg
- $\frac{3}{4}$ cup milk
- $\frac{3}{4}$ cup blueberries
- 2 tbsp sugar
- 1 tsp cinnamon

Instructions

1. Preheat oven to 400°F.
2. Combine dry then wet ingredients, mix well.
3. Put batter in lined 12-hole muffin pan.
4. Sprinkle on cinnamon and sugar topping.
5. Bake for approximately 20 minutes.



Dessert

RECIPE SUBMITTED BY: HALEY S.

Pumpkin Patch Choco- Chip Cookies



prep
10 min.



bake
10 min.



total
20 min.



feeds
12 people

Ingredients

- 1 cup Crisco
- 1 ½ cup sugar
- 1 egg
- 1 cup canned pumpkin
- 1 tsp vanilla
- 3 cups all-purpose flour
- 1 tsp cinnamon
- ½ tsp cloves
- ½ tsp salt
- 1 tsp baking soda
- 1 ½ cups chocolate chips

Instructions

1. Preheat oven to 350°F.
2. Mix wet ingredients together.
3. Mix dry ingredients together.
4. Add the dry ingredients to the wet.
5. Mix in chocolate chips.
6. Scoop onto lined baking sheet.
7. Bake for approximately 10 minutes.



Falling for You Apple Caramel Cake



prep
10 min.



bake
3 hr 50 min.



total
4 hrs



feeds
14 people

Ingredients

Walnut Crunch

- ½ cup light brown sugar
- 5 tbsp butter
- 3 tbsp whipping cream
- 1 cup walnuts/pecans, toasted (optional), chopped

Apple Cake Layers

- 2 apples, peeled
- 2 cups all-purpose flour
- 2 tsp baking powder

- 1 tsp baking soda
- 1 tsp salt
- 2 tsp cinnamon
- 4 eggs
- ¾ cup light brown sugar
- ⅓ cup sugar
- 1 cup vegetable/canola oil
- 1 tsp vanilla extract

Dulce de Leche Buttercream

- ½ cup light brown sugar
- 5 tbsp butter
- 3 tbsp whipping cream
- 1 cup walnuts/pecans, toasted (optional), chopped

Caramel Shards

- ½ cup walnuts/pecans, toasted (optional), chopped
- ½ cup sugar
- 2 tbsp water

Caramel Sauce

- ½ cup sugar
- 2 tbsp water
- ¼ cup whipping cream
- 1 tbsp unsalted butter, room temperature
- ½ tsp vanilla extract
- ½ tsp salt

Instructions

1. Grease three 8-inch round cake pans and line with parchment paper.
2. In a small saucepan add sugar, whipping cream and butter. Cook over medium-low heat until sugar dissolves.
3. Divide the mixture evenly in two pans. Sprinkle chopped walnuts/pecans on top. Set aside until apple cake batter is prepared.
4. Preheat oven to 350°F.
5. In a medium bowl whisk the flour, baking powder, baking soda, salt, and cinnamon. Set aside.
6. In a large bowl add eggs with both sugars. Mix until creamy and lighter in color. Add oil and mix until well combined. Add vanilla extract.
7. Gradually mix in flour mixture. Using a spatula, incorporate the apple pieces.
8. Pour the batter evenly into the prepared pans.
9. Bake for about 20-25 minutes until a toothpick inserted into the center comes out clean. Let pans cool on a cooling rack.
10. *(Both butter and dulce de leche need to be at room temperature before preparing the frosting. In case you cannot find dulce de leche in stores you can always prepare it in advance using cans of sweetened condensed milk)* Place the unopened and unlabeled can of sweetened condensed milk in a saucepan, and cover with water. Place the saucepan over medium-high heat and bring to a boil. Cook for 2.5-3 hours.
11. Remove from heat, remove the can from water and cool.
12. In a large bowl mix butter until light and fluffy, for about 5-7 minutes. Incorporate vanilla extract. Gradually add dulce de leche, mixing after each addition. Once incorporated the buttercream is ready to use.
13. Place the sugar and water in a medium heavy bottomed saucepan over medium-high heat, and cook without stirring until sugar dissolves and gets a caramel color. Remove the pan from the heat and add the cream. The mixture will bubble slightly. Cook for about 1 minute stirring constantly with a wooden spoon until smooth.
14. Remove from heat and add butter, vanilla and salt. Stir well until smooth. Pour into a bowl to cool slightly. Use a spoon and start making drips around the edges. If the sauce hardened too much heat it a bit over a double boiler to get to a pouring consistency.
15. Top the cake with remaining caramel sauce and spread using an offset spatula.
16. Refrigerate to set for at least 30 minutes.



Dessert

RECIPE SUBMITTED BY: EMILY F.
ADAPTED FROM [THIS ONLINE RECIPE](#)

Winter

Cozy Comforts



Bean There, Soup That



prep
5 min.



cook
55 min.



total
1 hr



feeds
4-6 people

Ingredients

- 1 lb sage sausage
- 1 lb hot sausage
- 1 onion, chopped
- 2 garlic cloves
- 2 cans butter beans, drained and rinsed
- 2 cans black beans, drained and rinsed
- 2 cans dark kidney beans, drained and rinsed
- 2 cans (24 oz) diced tomatoes, undrained
- 2 cartons (32 oz) beef broth
- 2 tsp basil
- 2 tbsp parmesan cheese

Instructions

1. In a large stock pot, brown sausage.
2. Add onion and cook until just beginning to soften, about 5 minutes.
3. Add garlic and stir until fragrant, about 30 seconds.
4. Add all remaining ingredients except parmesan and warm through (do not overcook).
5. Sprinkle with cheese.



Entrée

RECIPE SUBMITTED BY: LAUREN R.

Lone Star State of Warmth Chili



prep
20 min.



cook
100 min.



total
2 hrs



feeds
4 people

Ingredients

- 16 oz thick-cut bacon, diced
- 1.5 lbs beef chuck for stew
- ¼ cup chili powder
- ¾ tsp ground cumin
- ¼ tsp black pepper
- 1 large yellow onion, diced
- 1 green pepper, diced
- 1 sweet red pepper, diced
- 3 cloves garlic, minced
- 1 can (28 oz) crushed tomatoes
- Sour cream
- 1 sliced green onions
- ¼ cup colby jack cheese, shredded

Instructions

1. Cook bacon and stir over medium-high heat until done.
2. Remove bacon with a slotted spoon. Cut into small pieces.
3. On high heat, brown beef for 3-5 minutes.
4. Reduce heat to medium and stir in spices.
5. Cook 1 minute. Add bacon, onion, peppers, and garlic. Cook 5 minutes.
6. Add tomatoes and 2 cups of water.
7. Partially cover pot and simmer on medium-low heat for 1.5 hours.
8. Serve topped with sour cream, sliced green onions, and shredded cheese.

Chillin' Biryani



prep
10 min.



cook
3 hr 50 min.



total
4 hr



feeds
6 people

Ingredients

Marinade

- 1 lb chicken drumsticks (4), skin removed
- 1 lb boneless skinless chicken thighs cut in half
- 2 tsp biryani masala
- 1 tbsp ginger paste or fresh ginger, peeled and grated
- 1 tbsp garlic paste or minced garlic
- 2 tsp kosher salt
- ½ tsp ground turmeric
- ¼ cup fresh mint leaves chopped
- 2 tbsp lemon juice
- ¾ cup plain yogurt

Rice

- 2 tbsp ghee
- 2 ½ cups extra long grain Basmati rice
- 1 tsp black cumin seeds (or a ½ tsp ground cumin)
- 2 bay leaves
- 1 star anise
- 4 green cardamom pods
- 8 cloves
- 1 ½ tbsp kosher salt

Crispy Fried Onions (pre-packaged works too!)

- 4 tbsp ghee or vegetable oil
- 1 large yellow onion thinly sliced

Garnish

- ¼ cup chopped cilantro
- ½ teaspoon saffron
- 2 tablespoons milk, warm

Instructions

1. Make the marinade by mixing yogurt, ginger, garlic, turmeric, red chili powder, garam masala, salt, mint leaves, and lemon juice.
2. Add chicken and coat evenly with the marinade. Keep in the refrigerator for at least 30 minutes, preferably overnight.
3. Rinse and drain the basmati rice 2 to 3 times. Add 4 cups of water and let it soak for 20 minutes.
4. Fry Onions (if you bought fried onions, skip this step!) While the rice is soaking, add ghee to a heavy-bottomed pan and add onions. On medium heat, fry the onions stirring frequently until they become light golden brown and start to crisp up - about 15 to 20 minutes.
5. Remove the fried onions from the pan, leaving the excess ghee behind as this pan will be used to cook the chicken.
6. Add ¼ of the fried onions to the marinated chicken and give a quick mix.
7. In a medium pot add 8 cups of water. Add cumin seeds (or ground cumin), bay leaves, star anise, cardamom, cloves, and salt to the rice and bring it to boil on high heat.
8. Drain the soaked rice and add it to the boiling water. Bring the rice to a full boil on high heat.
9. Lower the heat to medium and cook uncovered for 5-6 minutes, or until the rice is about 90% cooked.
10. Drain the rice promptly and reserve.
11. To the pan with the remaining ghee, add the marinated chicken. Cook on medium heat for 8-10 minutes, turning halfway.
12. While this is cooking, soak the saffron in warm milk, reserve.
13. Carefully layer the partially cooked rice over the chicken. Top with caramelized onions and saffron-infused milk. Cover the pot and seal it with aluminum foil, then place some weight over the lid. Cook on low heat for 20 minutes, this is the steam or "Dum" cooking step.
14. Turn the heat off and wait another 10 minutes before opening the pot. Garnish with cilantro. Before serving allow the biryani to sit uncovered for 5 minutes.
15. Gently fluff the rice using a fork or a silicone spatula. This will help the delicate rice grains to firm up a bit preventing them from breaking. Serve with yogurt and lemon wedges.



Entrée

RECIPE SUBMITTED BY: EMILY F.
ADAPTED FROM [THIS ONLINE RECIPE](#)

Blizzard Buster Lasagna



prep
30 min.



bake
60 min.



total
90 min.



feeds
8 people

Ingredients

- 1 lb lean ground turkey
- ½ tsp fennel seeds
- ¼ tsp garlic powder
- Salt and pepper (to your liking)
- 2 tsp avocado oil
- 1 chopped onion
- 2 chopped cloves of garlic
- 1 cup sliced crimini mushrooms
- 4 cups baby spinach
- 4 cups marinara sauce
- ½ cup chopped turkey pepperoni (optional)
- 1 tsp crushed red pepper flakes (add more for additional spice)
- 12 no-boil lasagna noodles
- 2 cups fat free ricotta cheese
- 1 cup shredded part skim mozzarella cheese
- Fresh basil

Instructions

1. Preheat oven to 375°F. Spray a 9 x 13-inch baking dish with cooking spray.
2. Mix the ground turkey, fennel, garlic powder, salt and pepper. Add to a large skillet set over medium-high heat. Cook, stirring frequently until no longer pink. Transfer to a bowl.
3. Add oil to the skillet. When the oil is hot, add the onion and garlic. Cook, stirring, until the onion is soft – about 5 minutes.
4. Add the mushrooms and cook another 5 minutes.
5. Add the spinach and cook, stirring, until wilted – about 2 minutes. Stir in the turkey.
6. Spread 1 cup of the sauce in the bottom of the prepared baking dish. Cover with 4 lasagna noodles, overlapping as needed. Layer half of the filling on top of the noodle, then layer with half the ricotta.
7. Top with 1 cup of sauce, half the pepperoni, and a sprinkle of red pepper flakes.
8. Add another layer of noodles and repeat the filling, ricotta, and sauce layers. Top with remaining noodles and sauce.
9. Sprinkle with mozzarella and basil.
10. Cover with foil and bake 30 minutes. Remove foil and bake 20 minutes, or until noodles are soft and cheese is browned.
11. Remove from oven and let sit for 10 minutes before slicing.
12. This healthy and cozy dish pairs nicely with warm garlic bread and a fresh garden salad with vinaigrette!

Pot Pie by the Fireside



prep
10 min.



bake
50 min.



total
1 hr



feeds
8-12 people

Ingredients

- 2 cups diced and peeled potatoes
- 1 ¾ cups sliced carrots
- 1 cup butter, cubed
- ¾ cup chopped onion
- 1 cup all-purpose flour
- 1 ¾ tsp salt
- 1 tsp dried thyme
- ¾ tsp pepper
- 3 cups chicken broth
- 1 ½ cups whole milk
- 4 cups cubed cooked chicken
- 1 cup frozen peas
- 1 cup frozen corn
- 14 sheets refrigerated pie crust

Instructions

1. Preheat oven to 425°F.
2. Place potatoes and carrots in a large saucepan; add water to cover. Bring to a boil.
3. Reduce heat; cook, covered, 8-10 minutes or until crisp-tender; drain.
4. In a large skillet, heat butter over medium-high heat. Add onion; cook and stir until tender. Stir in flour and seasonings until blended. Gradually stir in broth and milk.
5. Bring to a boil, stirring constantly; cook and stir 2 minutes or until thickened.
6. In a large bowl, combine chicken, peas, corn and potato-carrot mixture. Stir in broth mixture.
7. Unroll a pie crust into each of two 9-inch pie plates; trim crusts even with rims of plates. Add chicken mixture. Unroll remaining crusts; place over filling.
8. Trim, seal and flute edges. Cut slits in tops.
9. Bake 35-40 minutes or until crust is lightly browned.
10. Let stand 15 minutes before cutting.



Entrée

RECIPE SUBMITTED BY: JESS M.

Goat You Back Sweet Potato Rounds



prep
10 min.



bake
30 min.



total
40 min.



feeds
12+ people

Ingredients

- 3-4 medium sweet potatoes, peeled and cut into ½-inch rounds
- 1 tbsp olive oil
- A dash of sea salt
- 1 tbsp sugar
- ½ tsp cinnamon
- 4 oz goat cheese
- 1 tbsp cream or half & half
- 1 tbsp honey
- ¼ cup chopped candied pecans
- ¼ cup chopped dried cranberries
- 12 tbsp honey for drizzling (or hot honey, if you're feeling spicy!)

Instructions

1. Preheat oven to 400°F.
2. Combine sugar and cinnamon and set aside.
3. Brush each side of the sweet potato rounds with olive oil and also sprinkle a bit of salt and the sugar/cinnamon mixture on each side. Place 1 side down on a heavy cookie sheet.
4. Bake for 15 minutes; turn and bake for another 15 minutes (check after 10 minutes).
5. Using a mixer, combine the goat cheese with the cream (or half & half) and honey.
6. When the potato rounds are done, let cool a bit then add about a teaspoon of goat cheese mixture on each round, sprinkle with pecans and dried cranberries.
7. Drizzle with a bit honey and serve immediately.

Snow Day St. Lucie Buns



prep
10 min.



bake
2 hours



total
3 hours



feeds
12+ people

Ingredients

- ¾ cup milk
- ½ teaspoon saffron threads
- 1 teaspoon plus ¼ cup white granulated sugar
- 1 (¼ oz) packet active dry yeast (check the expiration date on the package to make sure it's still good!)
- 3 ½-4 cups all-purpose flour
- ½ teaspoon kosher salt
- The seeds from 3 cardamom pods, ground
- ¼ cup unsalted butter, softened (optional)
- ¼ cup sour cream (or dry curd cheese if available)
- 3 large eggs
- Raisins

Instructions

1. In a small pot, heat the milk, saffron, and 1 tsp of sugar together until the milk is steamy. Remove from heat and stir to dissolve the sugar. Let cool until about 115°F, or warm to the touch, but not hot.
2. Sprinkle the yeast over the warm saffron-infused milk, and let sit for 5-10 minutes until foamy. Whisk the flour, sugar, salt, cardamom.
3. In the bowl of a stand-up mixer, or with a hand-held whisk, whisk together 3 ½ cups of the flour, remaining ¼ cup of sugar, salt and ground cardamom (if using).
4. Make a well in the center of the flour and add the yeast milk saffron mixture, the eggs, the butter, and the sour cream.
5. Mix the ingredients until well incorporated. Knead the dough: Switch to the dough hook of your mixer (if using, otherwise knead by hand). On low speed start to knead the dough.
6. Slowly add additional flour, a tablespoon at a time, kneading to incorporate after each addition. Do this until the dough is still a little sticky to the touch, but does not completely stick to your hands when you handle it.
7. Let the dough rise – shape the dough into a ball and place in a large bowl. Cover with plastic wrap. (Note at this point you can make ahead and refrigerate overnight if you wish.) Let sit in a warm place for 1-2 hours, until the dough has doubled in size.
8. Form the dough into “S” shapes. When the dough has doubled in size, gently press it down and knead it a couple of times.
9. Break off a piece and form it into a ball about 2 inches wide. Roll the ball out into a snake, about 14-inch long. Then curl the ends in opposite directions, forming an “S” with spirals at each end. Place on a lined baking sheet and repeat with the rest of the dough.
10. Cover with plastic wrap and place in a warm spot until the dough shapes double in size, 30 minutes to 1 hour.
11. Preheat oven to 400°F. Brush with the egg wash, place raisins on buns: Using a pastry brush, brush some beaten egg over the tops and sides of the uncooked buns. Place raisins in the centers of the “S” spirals.
12. Bake for about 10-11 minutes (turning halfway through cooking to ensure even browning), until the buns are golden brown.
13. Remove from oven and let cool for 5 minutes before eating.



Cozy Cabin Cookies



prep
6 min.



bake
14 min.



total
20 minutes



feeds
12 people

Ingredients

- 4 tbsp raw or turbinado sugar
- ½ cup dark light or dark brown sugar
- ½ cup unsalted butter, at room temperature for a hand-mixer; cold is fine for a stand-mixer
- ½ tsp fine sea salt
- 1 large egg
- ¾ tsp vanilla extract
- ½ tsp baking soda
- ¾ tsp baking powder
- ¾ cup whole wheat flour
- ¼ cup wheat germ, wheat bran, oat bran, or a finely chopped nut of your choice (Like walnuts)
- 1 ½ cups old-fashioned rolled oats
- 1 cup chocolate chips, or semi-sweet chocolate, chopped into chunks
- Flaky sea salt, if you wish

Instructions

1. Heat oven to 350°F and line a large baking sheet with parchment paper.
2. In a large bowl, beat sugars, butter (if cold, in chunks), and salt together until fluffy.
3. Add egg and vanilla, and beat until mixed.
4. Sprinkle baking powder and baking soda over batter and beat until very well combined, then a few more times around the bowl. Scrape bowl down.
5. Add flour, wheat germ, oats, and chocolate; mix just until the flour disappears.
6. Arrange 3 tbsp mounds of cookies 3 inches apart on the baking sheet.
7. Sprinkle each with a couple flakes of sea salt.
8. Bake for 12-14 minutes. Cookies will be golden brown all over. Remove from oven and let set up on the baking sheet for 5 minutes before transferring them to a cooling rack.
9. Extra dough will keep in fridge for 3 days, and longer in the freezer. Scoop then freeze the dough on a tray; once solid, pack them tightly in a freezer bag. The dough can be baked directly from the freezer; it usually only takes 1-2 minutes longer. Cookies baked from cold will spread less.



Wish Upon a Star Bread



prep
30 min.



bake
2 hrs 30 min.



total
3 hrs



feeds
8 people

Ingredients

- 2 tsp instant or active dry yeast
- 3 tbsp granulated sugar
- $\frac{3}{4}$ cup whole milk
- $\frac{1}{4}$ cup unsalted butter, room temperature
- 1 large egg
- 2 $\frac{1}{3}$ cups all-purpose flour, plus more as needed
- 1 tsp salt
- 1 large egg
- 1 tbsp milk
- 2 tbsp confectioners' sugar

Instructions

1. Place the yeast and sugar in the bowl of a stand mixer fitted with a dough hook or paddle attachment, or a regular large bowl.
2. Heat the milk on the stove or in the microwave until warm to touch, about 110°F. Pour warm milk on top of yeast/sugar. Whisk gently to combine, then loosely cover with a clean kitchen towel and allow to sit for 5-10 minutes. The mixture will be frothy after 5-10 minutes. If you do not have a mixer, you can mix by hand.
3. Add the butter, egg, flour, and salt. Beat on low speed for 3 minutes. Dough will be soft. Using lightly floured hands, form into a ball. If the dough is too sticky to handle, add 1-3 more tbsp of flour, but you want a very soft dough.
4. Place the dough in a greased bowl (nonstick spray is fine) and cover with plastic wrap or aluminum foil. Preheat to 150°F, then turn the oven off after preheating. Place the covered bowl inside and shut the oven door to rise until doubled in size, around 60-90 minutes
5. Line a large baking sheet with parchment paper or a silicone baking mat and prepare your star bread filling (Options: Cinnamon sugar, your favorite jam, Nutella, and many more – check the link at the bottom for more!)
6. Punch down the dough to release the air. On a lightly floured work surface, divide into 4 equal pieces and, with a floured rolling pin, roll each out into a thin 10-inch circle. Place the bottom circle on baking sheet.
7. Top with filling, then layer the remaining circles and filling on top. The top layer does not have filling on it, so only 3 of the 4 circles will be topped with filling. Using a sharp knife or pizza cutter, cut any scraps around the edges so you have an even circle.
8. Place a 3-inch round object or bowl in the center and make an indent. This is the center of the star. Now it's time to cut strips from the edge to the center 3-inch circle. Using a pizza cutter, cut 16 even strips. Using both hands, grab 2 strips and twist them away from each other twice, then press the 2 ends together to make a point. Your star bread will have 8 points.
9. Cover the shaped bread with plastic wrap or aluminum foil and let it rest for 20 minutes.
10. Preheat oven to 350°F. Using a pastry brush, lightly brush the star bread with egg wash. Bake for about 25-30 minutes or until golden brown on top. If you notice the top or points browning too quickly, loosely tent the star bread with aluminum foil.
11. Remove from the oven and cool for 5 minutes. Dust confectioners' sugar on top and enjoy warm. Cover and store leftover star bread at room temperature for 1-2 days or in the refrigerator for 4-5 days.



Dessert

RECIPE SUBMITTED BY: EMILY F.
ADAPTED FROM [THIS ONLINE RECIPE](#)

Warm Hug, Brownie in a Mug



prep
2 min.



microwave
3 min.



total
5 min.



feeds
1 person

Ingredients

- 4 tbsp unsweetened cocoa powder
- 4 tbsp all-purpose flour
- 6 tbsp light brown sugar
- ½ tsp instant espresso granules (optional)
- ⅛ tsp kosher salt
- 5 tbsp whole milk
- 5 tbsp butter, melted
- ¼ tsp vanilla extract
- 4 tbsp semisweet chocolate chips
- Vanilla ice cream, for serving

Instructions

1. In a 12 oz microwave-safe mug, add the cocoa powder, flour, sugar, espresso granules (if using), and salt.
2. Stir with a fork. Add the milk, butter, and vanilla, and stir with a fork until smooth.
3. Stir in 3 tbsp of the chocolate chips. Use a damp paper towel to wipe excess batter off the sides of the mug.
4. Microwave for 2 minutes 45 seconds on high, then sprinkle remaining 1 tbsp chocolate chips on top.
5. Let the brownie stand for 2 minutes before eating.
6. Serve warm with vanilla ice cream for the perfect, easy sweet treat!



Winter Wonderland Crownberry Cocktail



prep
1 min.



make
4 min.



total
5 min.



feeds
2 people

Ingredients

- 1.5 oz Apple Crown Royal Whisky
- 4-5 oz Cranberry Juice or Cranberry Apple Juice
- Apple slices for garnish (optional)

Instructions

1. Fill cocktail glass with ice.
2. Add a shot of Apple Crown whisky.
3. Pour in cranberry juice and stir.
4. Garnish with apple slices.



Dessert

RECIPE SUBMITTED BY: JESS M.

Spring

Fresh Beginnings



Caprese the Day Pizza



prep
1 hour



bake
30 min.



total
90 min.



feeds
2 people

Ingredients

- 1 cup self-rising flour
- 1 cup plain Greek yogurt
- 1/3 cup pesto
- 1 ball of fresh mozzarella
- 1 large tomato
- 1 chicken breast
- Fresh basil leaves
- Balsamic glaze
- 1/2 tbsp garlic
- 2 tbsp butter
- Italian herbs
- Sprinkle of cornmeal

Instructions

1. Mix flour and yogurt together until it forms a dough ball. Let rest in the fridge for 1 hour.
2. Season chicken with Italian herbs, salt, and pepper.
3. Grill till cooked all the way and slice into strips.
4. Preheat oven to 400°F.
5. On a pizza stone, sprinkle extra flour and form the dough into a pizza shape. Sprinkle cornmeal underneath to help keep it from sticking to the stone.
6. Spoon on pesto and spread to cover the dough, leaving the crust bare. Layer the pizza with chicken slices, tomato, basil leaves, and mozzarella pieces.
7. Bake pizza for 25 minutes. Melt butter and garlic in a microwave for 10 seconds.
8. Remove pizza from the oven and brush garlic butter on the crust.
9. Drizzle balsamic glaze over the pizza.



Spring Fling Balsamic Chicken



prep
10 min.



bake
35 min.



total
45 min.



feeds
4 people

Ingredients

- 2 tbsp olive oil
- 1 ½ lbs chicken breast halves, boneless and skinless
- 3 tbsp Italian herb blend, divided
- 1 tsp black pepper, ground
- ½ tsp salt
- 4 cloves garlic, minced
- 1 yellow bell pepper, coarsely chopped
- 1 pint cherry tomatoes or sun dried tomatoes in their oil
- 1 can (15 oz) of chickpeas, drained and rinsed
- ⅓ cup chicken broth
- ⅔ cup balsamic vinaigrette
- ¾ cup Greek yogurt
- 1 cup couscous
- 2 cups fresh mozzarella cheese, torn into bite-sized pieces
- ¼ cup fresh basil, chopped

Instructions

1. Preheat oven to 400°F.
2. Sprinkle tops of chicken breasts with an even distribution of 2 tbsp of Italian herb blend, black pepper, and salt.
3. Heat olive oil in large oven-proof, 11-inch to 12-inch skillet over medium high on stove top. Place chicken breasts in skillet, seasoned side down and sear for approximately 4 minutes or until browned. Remove pan from heat and use tongs to flip chicken so that cooked side is up, raw side down.
4. Add whole cherry tomatoes (or sun-dried tomatoes in their oil), chopped yellow pepper, garlic and chickpeas to the skillet, filling in the spaces around the chicken.
5. Pour chicken broth and balsamic dressing around the top of the chicken vegetable mixture.
6. Sprinkle with remaining 1 tbsp of Italian Herb Blend.
7. Cook uncovered in middle rack of oven for approximately 20 minutes or until chicken is cooked through (thickest part of chicken should read 165°F). Remove skillet from oven and return to stove top. Use tongs to remove chicken breasts to platter to rest, leave vegetables and juices in pan.
8. Gently stir in Greek yogurt until incorporated into vegetables and cooking juices. Gently stir in couscous and simmer on medium-low for approximately 8 minutes or until couscous has softened and fluffed up.
9. Add chicken breasts back to skillet and top with pieces of mozzarella cheese and basil. Serve.

Lemony Fresh Orzo Delight



prep
10 min.



cook
20 min.



total
30 min.



feeds
4 people

Ingredients

- Kosher salt and black pepper
- 1 cup orzo
- 1 lb asparagus, trimmed and thinly sliced on a diagonal (about ¼-inch thick)
- 5 tbsp extra-virgin olive oil
- 1 tsp lemon zest
- 3 tbsp lemon juice, plus more as needed (from about 1 large lemon)
- ½ cup panko or homemade bread crumbs
- 1 small garlic clove, finely grated
- ¼ cup finely grated Parmesan, plus more for serving
- ½ cup fresh dill, mint or parsley leaves (or any combination), torn if large

Instructions

1. Bring a medium pot of salted water to a boil. Add the orzo and cook until al dente according to package directions. Two minutes before the orzo is done, add the asparagus.
2. Drain the orzo and asparagus. Wipe out and reserve the pot.
3. While the orzo and asparagus cook, make the dressing: In a large bowl, stir together 3 tbsp oil and the lemon zest and juice; season to taste with salt and pepper.
4. Add the drained orzo and asparagus and toss to coat.
5. Set aside while you toast the bread crumbs.
6. In the reserved pot, heat the remaining 2 tbsp oil over medium heat. Add the panko and cook, stirring, until golden brown, 3-5 minutes. Remove from heat, then stir in the garlic and season with salt and pepper.
7. Stir the Parmesan and herbs into the orzo, taste, then season with salt, pepper, and additional lemon juice, if desired.
8. Top with the toasted bread crumbs and more Parmesan if you like.
9. Serve warm or at room temperature.



Entrée

RECIPE SUBMITTED BY: CALLIE C.
ADAPTED FROM [THIS ONLINE RECIPE](#)

Honey I Miso'd the Chicken



prep
40 min.



bake
20 min.



total
1 hour



feeds
4 people

Ingredients

- 3 tbsp white miso
- 3 tbsp mild honey
- 3 tbsp soy sauce or tamari
- 1 tbsp rice vinegar
- 2 tsp finely grated fresh ginger
- 2 tsp finely grated garlic
- 2 tsp chile-garlic sauce or other hot sauce
- 1 tbsp plus 2 tsp neutral oil
- 1 ½-2 lbs boneless, skinless chicken thighs
- 1 large bunch asparagus (about 1 lb), trimmed
- Salt and pepper
- 2 scallions, thinly sliced
- Cooked rice (optional), for serving

Instructions

1. In a bowl, whisk together the miso, honey, soy sauce, rice vinegar, ginger, garlic, chilegarlic sauce, 1 tbsp oil, and 1 tbsp water. Refrigerate half the marinade for serving.
2. Place the chicken in a shallow dish or zip-top bag and pour the remaining marinade over the top. Toss the chicken until coated and marinate in the refrigerator for up to 30 minutes. (A longer marinade may dry out the chicken.)
3. When you are ready to cook, heat the broiler with a rack set 6-inches below it. Line a large baking sheet with aluminum foil. Remove the chicken from the marinade, scraping off and discarding any excess.
4. Place the chicken in a single layer on 1 side of the baking sheet, with the flatter side up. Place the asparagus on the other side. Drizzle the asparagus with remaining oil, then season the asparagus; toss to coat.
5. Broil until the chicken is cooked through with some charred spots and the asparagus is browned, about 10 minutes.
6. To serve, top the chicken with a drizzle of the reserved marinade and a sprinkle of scallions.
7. Serve with rice, if desired.

What a Fun Guy



prep
5 min.



bake
20 min.



total
25 min.



feeds
4-6 people

Ingredients

- 12 whole fresh mushrooms (small, bite-size variety is best)
- 1 tbsp vegetable oil
- 1 tbsp minced garlic
- 1 package cream cheese, softened
- ¼ cup grated Parmesan cheese
- ¼ tsp ground black pepper
- ¼ tsp onion powder
- ¼ tsp ground cayenne pepper

Instructions

1. Preheat the oven to 350°F. Spray a baking sheet with cooking spray.
2. Clean your mushrooms with a damp paper towel; carefully break off the stems. Chop stems extremely fine, discarding the tough end of stems.
3. Heat oil in a large skillet over medium heat. Add garlic and chopped mushroom stems; fry until any moisture has evaporated, taking care not to burn garlic.
4. Set aside to cool.
5. Stir in cream cheese, Parmesan cheese, black pepper, onion powder, and cayenne. The mixture will be very thick.
6. Fill each mushroom cap with a generous amount of stuffing (around a teaspoon). Arrange mushroom caps on the prepared cookie sheet.
7. Bake in the preheated oven until the mushrooms are piping hot, about 20 minutes.



Side

Brocc'n the Boat Broccolini



prep
10 min.



cook
10 min.



total
20 min.



feeds
4 people

Ingredients

- 1 lb broccolini
- 1 lemon
- 1 garlic clove
- ½ cup pitted Medjool dates
- 4 tbsp extra virgin olive oil
- Kosher salt
- 1 tsp sesame oil
- Maldon salt (optional)

Instructions

1. Trim about 1 inch from the stems of 1 lb broccolini. Halve any very thick stems lengthwise so they are all the same thickness.
2. Thinly slice half of the lemon into rounds. Cut each of the rounds into quarters. Reserve other half of lemon for squeezing.
3. Tear ½ cup of Medjool dates into smaller bite-size pieces.
4. Heat 3 tbsp of extra virgin olive oil in a 12-inch cast iron pan over medium-high heat, add broccolini and season with salt. Toss it once or twice to evenly coat with oil, then cook, undisturbed, until charred in spots, 3-4 minutes.
5. Toss again to cook until bright green and tender, 3-4 minutes longer. Turn off the heat.
6. Finely grate 1 large garlic clove right into the skillet and toss to coat. Taste and adjust seasoning as needed.
7. Transfer the broccolini to a serving plate.
8. Place the skillet back over medium heat and add the sliced lemon pieces, dates, and remaining tbsp of oil. Cook undisturbed until the lemons are caramelized in spots and dates have darkened in color, 2 minutes.
9. Scatter caramelized lemon and dates over the broccolini.
10. Drizzle with 1 tsp sesame oil and finish with a good squeeze of lemon.
11. Add a sprinkle of Maldon salt if on hand.

Berry Much in Love Crostini



prep
5 min.



bake
30 min.



total
35 min.



feeds
10-12 people

Ingredients

- 1 (12 oz) French baguette
- 2 cups strawberries, chopped
- 1 tbsp jalapeño pepper, minced
- 2 tbsp honey
- 1 tbsp fresh lime juice
- ¼ tsp kosher salt
- 1 tsp softened goat cheese
- Fresh mint, chopped

Instructions

1. Preheat oven to 350°F
2. Cut the French baguette into ¼-inch-thick diagonal slices for crostini; place on a large baking sheet.
3. Bake until lightly toasted, about 10 minutes. Cool completely, about 20 minutes.
4. Macerate strawberries.
5. Stir together chopped strawberries, minced jalapeño pepper, honey, fresh lime juice, and kosher salt in a small bowl.
6. Assemble crostini. Spread about 1 rounded tsp softened goat cheese on each baguette.
7. Top goat cheese with 1 slightly rounded tsp. strawberry mixture.
8. Sprinkle with chopped fresh mint.



Side



Summer

Sizzle and Sunshine

Sun, Sand, and Skewers



prep
2 hrs



cook
30 min.



total
2 hrs 30 min.



feeds
4 people

Ingredients

Steak

- 1 lb sirloin steak
- ¼ cup avocado oil
- ¼ cup soy sauce
- 2 cloves of garlic, minced
- Salt and pepper

Shrimp

- 24 medium-large raw peeled shrimp with tails on
- ¼ cup avocado oil
- ¼ cup lemon juice
- 2 cloves of garlic, minced
- Salt and pepper

Instructions

1. If using wooden skewers, place in water and soak for at least 1 hour before grilling so they don't catch fire. Reusable metal skewers for the grill are preferred.
2. Defrost shrimp if frozen.
3. Cube sirloin into bite-sized cubes.
4. Add shrimp to 1 bowl and cubed steak to another.
5. Toss the shrimp in avocado oil, lemon juice, and minced garlic.
6. Toss the steak cubes in avocado oil, soy sauce, and minced garlic.
7. Cover the 2 bowls and marinate in the fridge for about an hour.
8. Skewer the shrimp and steak on separate skewers.
9. Heat the grill over medium-high heat. When the grill is warm, add the skewers on to the grill.
10. Cook the shrimp for 3 minutes each side and remove from grill.
11. Cook the steak for about 12 minutes total rotating every 3 minutes – keep the grill closed between rotations.
12. Allow the steak to rest for 10 minutes before eating. Pair with any side salad or grilled veggies and serve!

Sunny Whip Dip



prep
5 min.



assemble
10 min.



total
15 min.



feeds
8 people

Ingredients

Whipped Feta

- 8 oz block of feta (crumbled feta will work as well, but will not be as smooth or creamy)
- ½ cup sour cream
- Zest and juice of 1 lemon
- 4 tbsp olive oil
- 2 tbsp freshly chopped dill
- A pinch of kosher salt, to taste
- Fresh cracked pepper, to taste

Chickpeas

- 2 tbsp olive oil
- 1 can (15 oz) chickpeas, drained
- ½ tsp cumin
- ½ tsp oregano
- ¼ tsp paprika
- ¼ tsp garlic powder
- Pinch of kosher salt
- Fresh cracked pepper

Chickpeas

- Fresh chopped dill
- A drizzle of olive oil
- Sliced cucumber (optional)
- Naan bread (optional)

Instructions

1. Add feta, sour cream, zest and juice of 1 lemon, olive oil, chopped dill, along with a couple pinches of salt and pepper to a food processor.
2. Process ingredients until they are mostly smooth and creamy and everything is well combined. Season to taste with salt and pepper.
3. Dry chickpeas thoroughly on a clean kitchen towel. Heat oil in a large pan over medium-high heat and add chickpeas to the pan and season with salt and pepper.
4. Cook, stirring frequently for 8 minutes.
5. Add cumin, oregano, paprika, garlic powder, and another pinch of salt and pepper. Toss to coat the chickpeas evenly.
6. Place your feta mixture into a large bowl and top with your warm chickpeas.
7. Garnish with fresh dill and serve with sliced cucumbers and naan.



Side

Red, White, and Veggie Delight



prep
5 min.



assemble
5 min.



total
10 min.



feeds
20 people

Ingredients

- 2 tbsp fresh onion
- ½ cup mayonnaise
- ½ cup sour cream or plain Greek Yogurt
- 3 tbsp chopped fresh dill
- 2 tbsp ranch seasoning
- ¼ tsp seasoning salt
- Red stripes: radish, cherry tomatoes, red bell pepper
- White stripes: cauliflower, cucumber

Instructions

1. Grate the onion using a microplane or a food processor. Mix everything together and allow to chill.
2. Adjust seasonings to taste.
3. Chop up your red and white veggies into bite sized pieces.
4. Add a little bit of blue food coloring to your dip and transfer it to a bowl.
5. Break off tiny pieces of cauliflower and sprinkle them over the dip to make “stars.”

Petals and Pesto Palm(ier)s



prep
40 min.



bake
20 min.



total
1 hr



feeds
20 people

Ingredients

- 1 sheet store-bought puff pastry, thawed but chilled
- 3 tbsp pesto
- ¼ cup finely grated Parmesan

Instructions

1. Place a piece of parchment paper larger than 10 x 10-inches on a work surface. Roll your pastry out on the parchment paper until it's about 8 x 8-inches.
2. Spread the 3 tbsp of your pesto evenly over the surface of the pastry, making sure to spread it to the edges.
3. Sprinkle the Parmesan evenly over the pesto, pressing it gently into the pesto.
4. Roll 1 side of the pastry into the centre, then roll the other side in to meet it, taking care to roll tightly (the palmiers will fall apart otherwise).
5. Wrap the pastry roll tightly in plastic wrap and place in the freezer for approximately 30 minutes.
6. Preheat oven to 375°F. Line 2 baking trays with parchment paper.
7. Remove pastry roll from freezer. Slice the logs into thin slices.
8. Place palmiers cut side down on the baking tray taking care to leave about 1 inch between each palmier.
9. Bake for 9 minutes, then turn the palmiers over (an offset spatula is handy for this as the palmiers will be very hot to touch) and bake for a further 9-10 minutes until the palmiers are cooked through and crispy.



Side

Strawberry Pretzel Dream Pie



prep
10 min.



bake
1 hr



total
1 hr 10 min.



feeds
16 people

Ingredients

- 4 cups miniature pretzels
- 6 tbsp butter, melted
- ¼ cup sugar
- ¾ cup boiling water
- 1 package (6 oz) strawberry gelatin
- ¼ cup lemon juice
- 1 lb fresh strawberries, hulled, divided
- 2 cups heavy whipping cream, divided
- 1 jar (7 oz) marshmallow creme
- ⅔ cup whipped cream cheese
- ⅔ cup sweetened condensed milk

Instructions

1. Place pretzels in a food processor; pulse until chopped. Add butter and sugar; pulse until combined. Reserve ⅓ cup pretzel mixture for topping.
2. Press remaining mixture onto bottom of a greased 9-inch springform pan. Refrigerate for 30 minutes.
3. Meanwhile, in a bowl, add boiling water to gelatin; stir 2 minutes or until completely dissolved. Stir in lemon juice.
4. Refrigerate 30 minutes, stirring occasionally.
5. Chop half the strawberries; slice remaining berries and reserve for topping.
6. In a large bowl, beat 1 cup heavy cream until stiff peaks form. Beat marshmallow creme, cream cheese, and sweetened condensed milk into cooled gelatin mixture until blended.
7. Gently fold in chopped strawberries and whipped cream. Pour into crust.
8. Refrigerate, covered, until firm, 4-6 hours.
9. Beat remaining 1 cup heavy cream until stiff peaks form; spread over pie.
10. Top with reserved strawberries and pretzel mixture.

Slice of Summer Fruit Pizza



prep
5 min.



bake
30 min.



total
35 min.



feeds
32 people

Ingredients

- Pillsbury Sugar Cookie Mix
- 1 stick of butter
- 1 egg
- 1 tub of Pillsbury Fluffy Frosting (will only use about half)
- Variety of fruits (blueberries, strawberries, blackberries) sliced into small pieces

Instructions

1. Bake cookies according to directions on package.
2. While cookies are baking, slice your fruit into halves or small pieces.
3. After the cookies have cooled, layer with Fluffy Frosting.
4. Top with fruit pieces.



Orange You Glad It's Summer Cake



prep
10 min.



bake
1 hour



total
1 hr 10 min.



feeds
16 people

Ingredients

- 1 package yellow cake mix
- 3 eggs
- 1/3 cup cooking oil
- 1 1/4 cups mandarin juice and water
- 1 can (3 oz) mandarin oranges, save juice
- 1 can (20oz) crushed pineapple
- 1/2 cup (3.5 oz) instant vanilla pudding
- Cool Whip (or equivalent)

Instructions

1. Mix together cake, eggs, oil, and juice/water.
2. Arrange mandarin oranges in a cake pan, cover with cake batter.
3. Bake according to box direction and allow to cool.
4. Blend the whipped topping, vanilla pudding, and crushed pineapple.
5. Frost the cooled cake, chill, then serve!

Crispy Cornflake Blueberry Bliss



prep
20 min.



bake
55 min.



total
1 hr 15 min.



feeds
6 people

Ingredients

- 6 cups blueberries
- 1 lemon
- ½ cup unsalted butter
- Cold vanilla ice cream, for serving
- ⅔ cup firmly packed brown sugar
- ½ cup light brown sugar
- 1¼ cups plus 3 tbsp all-purpose flour
- ¾ tsp kosher salt
- 1 tsp ground cardamom
- 1½ cup cornflake cereal

Instructions

1. Preheat oven to 375°F.
2. Prep blueberries: In large bowl, stir together blueberries, ½ cup brown sugar, 3 tbsp flour, and ½ tsp salt.
3. Finely grate the zest of half of a lemon into the blueberries. Cut the lemon in half and squeeze the juice of both halves into the blueberries, catching the seeds with your hands. Toss everything well to combine.
4. Transfer to an 8 x 8-inch baking dish or cast-iron skillet.
5. Combine 1 tsp ground cardamom, 1½ cup cornflakes, 1¼ cups flour, ⅔ cup brown sugar, and ½ tsp salt. Combine well.
6. Cut ½ cup cold unsalted butter into ½ inch pieces and add them to the bowl with dry ingredients. Using your hands, pinch and mix the butter together until the mixture holds together in clumps when squeezed in your palm.
7. Pile the cornflake crumble over the blueberries, clumping some of the crumble as you do so with your hands to create some larger pieces.
8. Bake until the juices are bubbling around the edges and the crumble is golden brown, 50-55 minutes. Serve warm with vanilla ice cream.



RECIPE SUBMITTED BY: MICAELA W.

Dessert