



WHEN CALLS
✧ *the* HEART ✧
ELITE BOXSET
50 RECIPES

EDIFY FILMS
- COLLECTOR EDITION -

POPPY SEED LOAF

Submitted by: Shelley Moss

Prep time
15 min

Cook time
1 hour

Serves
6 small or
2 medium loaves

ingredients

- 3 cups flour
- 1 ½ teaspoons salt
- 1 ½ teaspoons baking powder
- 3 ¼ cups sugar, divided
- 1 ½ tablespoons poppy seeds
- 3 eggs
- 1 ½ cups vegetable oil
- 1 ½ cups milk
- 2 teaspoons almond flavor, divided
- 2 teaspoons butter flavor, divided
- 2 teaspoons vanilla flavor, divided
- 2 tablespoons orange juice concentrate
- 2 tablespoons water

instructions

Preheat oven to 350 degrees. In a large bowl, mix together flour, salt, baking powder, 2 ½ cups sugar, poppy seeds, eggs, cooking oil, milk, 1 ½ teaspoons almond flavor, 1 ½ teaspoons butter flavor, 1 ½ teaspoons vanilla flavor. Pour into greased and floured loaf pans (2 standard or 6 small pans). Bake for 1 hour or until toothpick comes out clean. Possibly less time for smaller pans. Icing: In a small bowl, mix orange juice, water, ¾ cup sugar, ½ teaspoon almond flavor, ½ teaspoon butter flavor and ½ teaspoon vanilla flavor. Drizzle icing over top while loaf is still hot!

notes

This poppy seed loaf is a family favorite and Christmas morning tradition. Enjoy!



MARYLAND CRAB DIP

Submitted by: Sheila Hooker

Prep time
15 min

Cook time
45 min

Serves
10

ingredients

- 2 (8 oz) package cream cheese, softened
- 1 (8 oz) container sour cream
- 1 pound crabmeat (can use imitation crab)
- 4 shakes of garlic powder
- 1 teaspoon dry mustard
- 1 tablespoon Old Bay Seasoning®
- 2 cups shredded cheddar/Monterey Jack cheese

instructions

Preheat oven to 350 degrees. Mix together all ingredients, only using half of the shredded cheese.

Pour into baking dish, add the other half of the cheese on the top.

Bake for 40 to 45 minutes. Mix together before serving.

Serve with crackers.



SWEET AND SPICY MEATBALLS

Submitted by: Patty Bird

Prep time
5 min

Cook time
4-6 hours

Serves
15 - 20

- 3 to 4 small bags (or 1 large bag) pre-cooked frozen meatballs
- 1 jar of grape jelly
- 1 jar of chili sauce

ingredients



Pour all ingredients in a Crock Pot® and cook on low for 4 to 6 hours, stir every hour. Serve and enjoy!

instructions

This is expected by any friends or family who come to our house for any holiday or party.

notes

SWEET POTATO CASSEROLE

Submitted by: Sheri Dodson

Prep time
1 hr 30 min

Cook time
30 min

Serves
8 - 10

- 3 to 4 sweet potatoes
- ½ cup brown sugar
- ¼ cup milk
- 2 eggs
- ¼ teaspoon salt
- 1 teaspoon vanilla
- ¼ cup butter

Topping:

- ½ cup pecans, chopped
- ½ cup brown sugar
- ¼ cup flour
- ¼ cup butter, melted

Preheat oven to 400 degrees. Bake sweet potatoes on a foil lined cookie sheet for 1 hour, or until knife inserted into middle of potato is easy to do (juices start leaking when done). Once completely baked, peel the skin off with a

knife or fork and place into a large mixing bowl. With hand mixer, mix potatoes together. Add all ingredients (except for topping ingredients) to potatoes and mix together. Pour into a buttered 9x9 pan. Mix all the topping ingredients together and once mixed well, pour on top of potato mixture and bake for 30 minutes.



We have this as our Thanksgiving side dish. It tastes like a dessert so your picky sweet potato eaters will love this.

ingredients

instructions

notes

SAUSAGE & CHEESE STUFFED BREAD

Submitted by: Michelle DeRose-Mick

Prep time
30 min

Cook time
30-45 min

Serves
5-6

- 1 loaf fried bread dough, thawed
- 1 pound breakfast sausage
- 8-10 ounces sharp cheddar cheese, shredded (or a mix of cheddar & mozzarella)
- 1 egg
- butter, melted
- 1 white onion, optional
- salt and pepper

ingredients



instructions

Preheat oven to 350 degrees. In a medium bowl, mix egg with uncooked sausage. In a large skillet, cook sausage and onions.

Roll out dough with rolling pin, spread with melted butter, sausage mixture, salt and pepper to taste, and cheese.

Roll up and place on a cookie sheet.

Bake about 30-45 minutes or until brown.

SAVORY & SWEET CHICKEN SALAD

Submitted by: Melissa Pettersen

Prep time
30 min

Cook time
0 cooking!

Serves
8

- | | |
|--|---|
| <ul style="list-style-type: none"> • 1 rotisserie chicken • 4 hard boiled eggs, sliced • 1 red apple, diced • ½ cup sweet pickle relish • ½ cup mayonnaise • 3 stalks of celery, thinly sliced | <ul style="list-style-type: none"> • 1 (8 oz) can of pineapple chunks, juice set aside • 1 cup pecans, chopped • 1 small sweet onion, chopped • 1 cup grapes, chopped • salt and pepper to taste |
|--|---|

ingredients



Remove meat from rotisserie chicken, cut into bite sized pieces, and place in a large bowl. Add apple, hard boiled eggs, pineapple, celery, pecans, grapes, onion, sweet relish, and mayonnaise. If you desire, add in some of the reserved pineapple juice. Mix very well. Season with salt and pepper to taste.

instructions

This is a very versatile chicken salad recipe. You can add as much of the ingredients as you desire or chop small or big. It's totally customizable to your individual tastes! I usually serve it on rolls, but it's good on its own or added to lettuce! You decide. =)

notes

SEAFOAM SALAD

Submitted by: Marsha Etzrodt

Prep time
30 min

Cook time
1 hour

Serves
12

ingredients

- 1 small box lime gelatin
- 1 cup pear juice
- 1 large can pears
- 1 large (8 oz) cream cheese
- 2 tablespoons milk
- 1 small container whipped topping

instructions

In a small sauce pan, heat pear juice. Add gelatin and dissolve.

In a small bowl, mix cream cheese with milk, then stir in gelatin/pear juice mixture.

Put in refrigerator. Mash can of pears and add after gelatin is almost set.

Fold in whipped topping and serve.

notes

Yum Yum Yum!



CHICKEN TORTELLINI SOUP

Submitted by: Heather Pickett

Prep time
20 min

Cook time
25 - 30 min

Serves
6

ingredients

- 2 tablespoons vegetable oil
- Salt and pepper
- 1 large onion, chopped
- 3 cloves garlic, minced
- 4-5 carrots, peeled and sliced
- 1 bunch green onions, sliced
- 96 ounces chicken broth
- 1 rotisserie chicken (shred breast meat, save remainder for a yummy snack later)
- 1 bag frozen cheese tortellini
- ½ bag fresh spinach, chopped

instructions

In a large pot, sauté onion, green onions, garlic, and carrots in the vegetable oil until the onions soften. Salt and pepper. Add chicken broth and simmer for 15 minutes. Add chicken, spinach, and tortellini, simmer for another 5 minutes. Serve and enjoy!

notes

I use rotisserie chicken because it is flavorful, quick, and makes the recipe so easy. It's a great cozy and filling meal to whip up quickly after work. My hubby will heat up the rest of the chicken in the oven, and he and the boys enjoy a snack. I like to serve this soup with slices of warm, buttered, crusty french bread. I have a family of five, and there is enough for leftovers. Yummy!



TACO LASAGNA

Submitted by: Jen Carlson

Prep time
25-30 min

Cook time
10 - 15 min

Serves
4-6

- 3 pounds hamburger, divided
- 2 packages taco seasoning
- 1 package soft tortillas
- 1 large jar salsa, divided
- 1 package taco cheese, shredded, divided
- 1 large container sour cream
- (additional condiments are optional)

ingredients

Preheat oven to 350 degrees. In a large skillet, brown hamburger. Then, add taco seasoning and stir. Cut or tear tortillas into 1 inch wide strips. Line the bottom of a glass baking dish with the strips. Pour half of the hamburger mixture over tortillas. Top with half of the salsa, spread evenly over meat. Sprinkle $\frac{1}{3}$ of the cheese evenly over salsa. Repeat layers of tortilla strips, meat, salsa, and

cheese. Bake for 10 to 15 minutes to heat through. Remove from oven, spread sour cream over the top of the casserole and sprinkle remaining cheese over the sour cream. Serve with additional condiments as desired.

instructions



I learned the basics of this recipe from my cousin's family but it has evolved over the years to what it is now. The casserole also freezes really well. Do not add final layers of sour cream and cheese until ready to serve.

notes

ORANGE JUICE BBQ RIBS

Submitted by: Tiffany Wallach

Prep time
10 min

Cook time
3 hours

Serves
4

ingredients

- 1 package pork loin back ribs (about 3 pounds)
- 1 cup Sweet Baby Ray's® BBQ sauce
- ½ cup orange juice

instructions

Preheat oven to 300 degrees. In a small bowl, combine orange juice and BBQ sauce.

Mix well. Place pork in a 9x13 baking dish. Pour sauce over ribs, turning to coat both sides.

Cover with foil. Bake for 3 hours, turning after 1 ½ hours. After 3 hours, remove foil and cook ribs another 10 minutes.

Plate and drizzle with sauce from the pan.

notes

These ribs are so tender! My go to recipe when we have company. The house smells great and I have plenty of time to prepare sides and talk to guests. Cook up to 4 hours, meat will fall off the bone.



HELLO DOLLIES

Submitted by: Sheri Dodson

Prep time
10 min

Cook time
20 min

Serves
8-10

- ½ cup butter (or margarine)
- ¾ box Nilla® wafers
- 1 package chocolate chips
- 1 cup nuts, finely chopped
- 1 can sweetened condensed milk (Eagle Brand®)

Preheat oven to 350 degrees. In a 9 x 9 pan, add butter, put in oven to melt. In food processor, finely crush Nilla® wafers. Set aside. When butter has completely melted, remove pan from oven (let pan cool a little). Pour cookie crumbs into pan, press into butter to make a crust. Once packed, add chocolate chips, then chopped nuts. Pour entire can of milk over nuts until completely covered. Bake for 20 to 25 minutes until edges are bubbly and golden brown. Cool completely before cutting. (very rich)



This was something my mother made every Christmas. I carry on this tradition in my home. I usually have to make 3 batches by the time Christmas Eve hits. My family can't wait for these. These are extremely rich so when you cut these, cut small pieces. I also change it up sometimes and do half chocolate chips and half peanut butter chips.

ingredients

instructions

notes

PUMPKIN CRUNCH

Submitted by: Sonya Williams

Prep time
15 min

Cook time
50-55 min

Serves
24

ingredients

- 1 (15 oz) can solid packed pumpkin
- 1 (12 oz) can evaporated milk
- 3 large eggs
- 1 ½ cups sugar
- 1 teaspoon cinnamon
- ½ teaspoon salt
- 1 box of golden butter cake mix
- 1 cup of pecans, chopped
- 1 cup butter, melted
- whipped topping of choice

instructions

Preheat oven to 350 degrees. In a large bowl, combine pumpkin, evaporated milk, eggs, sugar, cinnamon, and salt.

Pour mixture into greased 9x13 baking dish. Sprinkle dry cake mix evenly over pumpkin mixture. Top with chopped pecans.

Drizzle melted butter over chopped pecans. Bake for 50 to 55 minutes or until golden brown. Serve warm or chilled with whipped topping of choice.



WORLD'S BEST CHEESECAKE

Submitted by: Kami Clements

Prep time
1-2 hours

Cook time
25 min

Serves
16

Filling:

- 1 (24 oz) cream cheese, room temp
- 1 cup sugar
- 4 eggs, beaten
- 2 tablespoons lemon juice

Topping:

- 1 pint sour cream
- 4 tablespoons sugar
- 1 tablespoon vanilla

Crusts:

- 30 graham cracker squares
- 1 cup butter, room temp
- $\frac{3}{8}$ cup sugar
- or 2 pre-made crusts

Preheat oven to 350 degrees. Crust: In a medium bowl, crush crackers, add sugar and butter mix with a fork. Split mixture in half, and line 2 (8") pie pans. Filling: In a medium bowl, beat cream cheese with a mixer until smooth and creamy. Then add sugar, eggs, and lemon juice, keep mixing until smooth. Pour into 2 crusted pie pans. Bake for 20 minutes, no longer! Remove from oven, then set oven to 450 degrees. Topping: In a small bowl, mix sour cream, sugar and vanilla together until smooth. Gently pour on top of pies, and spread with rubber spatula to even out. Return pies to oven. Bake at 450 degrees for only 5 minutes. Remove and let sit about 30 minutes. Chill pies in fridge at least 4 hours before serving. Top with topping if desired, but not needed!

My father loved cheesecake! When my parents were first married, he asked my mother to promise him that when they found the perfect cheesecake recipe, she would make it for the rest of their lives. His first job after his master's degree was in California. Some wonderful new friends from church invited them over for dinner, and served cheesecake for dessert. Dad looked at Mom and said, "This is it!" She's been making it for 47 years now, even now that he's gone. We've never found a better one.



CARAMEL ORANGE RING

Submitted by: Lori Pearson

Prep time
15 min

Cook time
40 min

Serves
10-12

- 1 tablespoon butter, softened
- ½ cup orange marmalade
- 2 tablespoons pecans, chopped
- 1 cup brown sugar, firmly packed
- ½ teaspoon cinnamon
- 2 (10 oz) cans, biscuits
- ½ cup butter, melted

ingredients

Preheat oven to 350 degrees. Grease Bundt® pan with softened butter. Place teaspoonfuls of orange marmalade evenly in bottom of pan. Sprinkle with nuts. In small bowl, combine brown sugar and cinnamon.

instructions



Mix well and set aside. Separate biscuits and dip them in melted butter then coat them in sugar mixture. Stand biscuits on edge in the pan, on top of the marmalade and nuts, spacing evenly. Sprinkle with remaining sugar mixture and drizzle with remaining melted butter. Bake at 350 degrees for 30 to 40 minutes, until golden brown. Cool in pan for 5 minutes then invert onto serving plate. Serve warm.

SUMMER CORN SALAD

Submitted by: Lynda Foote

Prep time
45 min

Cook time
none

Serves
12

ingredients

- 3 cans corn, drained (or 4 cups cooked corn cut from the cob)
- 1 cup green pepper, diced
- 1 cup red pepper, diced
- 1 cup grape tomatoes halved or quartered
- ½ cup onion, finely diced (more if you like)
- 2 cups sharp cheddar cheese, grated
- 1 cup mayonnaise
- 1 bag Chili Cheese Fritos®, crushed

instructions

Clean and dice green peppers, red peppers, grape tomatoes and onion.

Mix peppers and onions with drained corn, then add tomatoes. Stir in cheese and mayonnaise, then chill.

Mix in crushed Fritos® just before serving.

notes

This salad does not last long around our house. It's a great side for summer barbecues and pot lucks.



STRAWBERRY ROMAINE SALAD

Submitted by: Traci LaRosa

Prep time
15-20 min

Cook time
none

Serves
6-8

- 1 head romaine lettuce, torn
 - 1 pint strawberries, sliced
 - 1 red onion, diced
 - ¼ cup sunflower seeds
- Dressing:**
- 1 cup mayonaise
 - ¼ cup vinegar
 - ⅔ cup sugar
 - 2 tablespoons poppy seeds

ingredients



instructions

In a large bowl, mix together lettuce, strawberries, red onion and sunflower seeds. Set aside. For dressing, in a small bowl mix mayonaise, vinegar, sugar and poppy seeds. Just before serving, pour over the salad mixture and gently toss, reserving any leftover dressing in the refrigerator.

notes

As a military spouse of 21 years, I've collected recipes from each of the nine places we've lived. This recipe was given to me in Hawaii and I love that it's just a fresh, easy salad to whip up!

SPINACH RAINBOW SALAD

Submitted by: Kami Clements

Prep time
20 min

Cook time
5 min

Serves
8

ingredients

- ½ cup strawberries, sliced
- 4 to 5 cups spinach
- ½ cup blueberries
- ¼ cup sugar
- ⅓ cup Swiss cheese, shredded
- ½ to ⅔ cup pecans
- ⅓ cup mandarin oranges, drained

Dressing:

- ¾ cup olive oil
- ⅓ cup sugar
- ⅓ cup red wine vinegar
- 1 teaspoon poppy seeds
- ½ teaspoon onion, minced
- ¾ teaspoon salt
- ½ teaspoon Dijon mustard

instructions

Put sugar and pecans in a skillet over medium-high heat and heat until well-coated and slightly caramelized. In a large bowl, toss pecans and other salad ingredients. Mix dressing ingredients well and pour on tossed salad. For best results serve immediately.

Leftover dressing can be stored in an airtight container in the fridge for up to 2 weeks.

notes

Family favorite for years!



HOT HAM SANDWICHES

Submitted by: Nancy Butler

Prep time
30 min

Cook time
30 min

Serves
6-8

ingredients

- ½ cup butter
- 2 tablespoons onion, minced
- 1 tablespoon poppy seed
- 2 tablespoons yellow prepared mustard
- 1 pound shaved ham
- 8 slices Kraft® processed Swiss cheese
- 8 hamburger buns

instructions

Preheat oven to 350 degrees. Mix first 4 ingredients and spread on both sides of buns. Divide ham onto buns and add 1 slice cheese to each sandwich.

Wrap in heavy duty foil and bake at 350 degrees for 30 minutes.

Enjoy hot out of the oven!

notes

My mother would make big batches of these ham sandwiches when we all gathered together.

They are so tasty and go great with potato salad.



HONEY SOY GINGER STIR FRY

Submitted by: Kristyn Press

Prep time
45 min

Cook time
15 min

Serves
6

ingredients

- ½ cup soy sauce
- ¾ cup brown sugar
- 4 tablespoons honey
- 5 centimeter piece ginger
- 2 teaspoons sesame oil
- 2 small brown onions, thinly sliced
- 2 cloves garlic, diced
- ¼ cup peanut oil
- 1 tablespoon corn flour (or thickening agent)
- 1 cup water
- 1 pound pork fillet or chicken breast
- 2 cups basmati rice (to serve)
- choice of mixed vegetables (to serve)

instructions

Combine soy sauce and brown sugar in a saucepan and bring to a boil. Mix soy and sugar mixture with honey, ginger and sesame oil in a bowl. Add choice of meat. Stir to coat, cover and refrigerate for 20 to 30 minutes to marinate. Heat wok over high heat, add 1 tablespoon peanut oil.

Drain and reserve marinade from meat. Add half of the meat to wok and stir fry for 2 minutes or until sealed. Transfer to a bowl. Repeat using 1 tablespoon oil and remaining meat. Then add remaining oil to wok, stir fry choice of vegetables and remaining marinade for 2 minutes.

Return meat to wok and add water and corn flour. Stir and cook for a further minute or until sauce is thickened. Serve with rice.



TEAR SOUP

(OLD FASHIONED VEGGIE SOUP)

Submitted by: Lucy Luginbill

Prep time
20-30 min

Cook time
45 min to 1 hour

Serves
10-12

ingredients

- 1 pound hamburger
- 1 (16 oz) bag of peeled carrots, chopped
- 1 large onion, chopped
- 1-2 celery stalks, chopped
- 1 green pepper, chopped
- 1 yellow or red pepper, chopped
- ½ to 1 cup fresh parsley
- vegetables options: broccoli, canned corn, chopped green beans, etc.
- 1 clove garlic, minced
- 1 teaspoon chili powder
- ½ teaspoon thyme
- Bay leaf
- ½ to ⅓ of a 46 ounce V8® juice
- 2 (15 oz) cans diced tomatoes
- 1 or 2 cans water, use tomato cans
- Salt and pepper to taste
- ¼ cup barley or rice (optional)

instructions

In a large soup kettle, brown the hamburger and then add the fresh vegetables. Stir occasionally for about 5 minutes. Add remaining ingredients. Bring to boil and then simmer for 45 minutes or more. Serve with sourdough bread (bread bowls are nice, too) and a side salad.

notes

I call this soup “Tear Soup” because you can make it with a friend when they need comfort. Chopping the veggies and adding ingredients to the soup kettle provides an opportunity to listen, talk, and share tears. You may also want to bring the book, *Tear Soup* to read; a picture book about grief for all ages by Pat Schwiebert. It is very gentle and comforting for anyone who is experiencing loss of any kind.



SLOW COOKER CARNE GUISADA

Submitted by: Ariana Garcia

Prep time
30-45 min

Cook time
6 hours (high)
8 hours (low)

Serves
4-6

ingredients

- 2 pounds eye of round roast
- 1 teaspoon ground cumin
- 1 teaspoon garlic powder
- ½ teaspoon ground black pepper
- ½ teaspoon regular or seasoned salt
- 2 tablespoons tomato bouillon
- 6 ounces tomato sauce
- 7 ounces water

Flour Slurry:

- 3 tablespoons flour
- 5 ounces water

instructions

Turn on slow cooker to proper setting. Trim roast of any additional fat then cut into cubes about 1 inch in size and put in slow cooker. Add ground cumin, garlic powder, black pepper, salt, tomato bouillon, tomato sauce and 7 ounces water. Make a slurry with flour and 5 ounces water. Make sure there are no clumps of flour. Add to slow cooker. Mix ingredients making sure to combine well. Cook on high 4 to 6 hours or on low for 6 to 8 hours (the longer the meat cooks the softer and tender it will be). Serve with Mexican rice and refried beans or in a flour tortilla for tacos. Enjoy!

notes

Growing up Hispanic, I loved all of the foods that my mother and grandmothers would make. I love Mexican food and thoroughly enjoy making it for my kids now. This recipe came about because I wanted something delicious that wouldn't have to be made on the stove for hours. This recipe is simple yet delicious.



SAUSAGE EGG CASSEROLE

Submitted by: Pam Calhoun

Prep time
15 min

Cook time
40 min

Serves
6

- 1 pound bulk sausage
- 6 eggs
- 2 cups fresh bread cubes
- 2 cups milk
- 1 cup cheddar cheese, shredded
- ½ teaspoon dry mustard

ingredients

Preheat oven to 350 degrees. Cook sausage and drain well. In a large bowl, combine eggs, milk and dry mustard then stir with a whisk until well mixed. Add bread cubes, cheese, sausage and mix well. Pour ingredients into greased

casserole dish (at this point you can cover it and refrigerate overnight if you wish). Bake in preheated oven at 350 degrees for 40 minutes or until a knife inserted in the middle comes out clean (if refrigerated overnight may take a bit longer to cook).

instructions



This is a great holiday breakfast as you can make it the night before. It easily doubles or triples. Serve with fruit and muffins or favorite breakfast roll. This has been a family favorite since I was a child.

notes

CHOCOLATE PEANUTBUTTER BARS

Submitted by: Barbara J. Laird

Prep time
30 min

Cook time
None

Serves
24 bars

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|---|--|
| <ul style="list-style-type: none"> • 1 cup peanut butter
(I like the chunky) • 1 cup margarine • 1 cup graham cracker crumbs • 1 pound confectioners' sugar | <ul style="list-style-type: none"> • 1 (12 oz) bag semi-sweet
chocolate chips |
|---|--|

ingredients

Melt margarine in the microwave and cool. In a separate bowl, mix graham cracker crumbs, confectioners' sugar and peanut butter (can mix with a fork). Add melted margarine and mix to combine. Put mixture in a 13 x 9 inch pan that has been greased with solid margarine. Pat mixture down to fit pan. Melt chocolate chips in microwave.

instructions

Spread evenly on top of peanut butter mixture. Refrigerate 15 minutes. Remove from refrigerator and cut into 24 squares. Return to refrigerator and store covered.



If you can count to one you can make this recipe. I have been making these since my boys were small. I would give my son one in his lunch for school. The next day he would ask for two, then three, and more each day. It turned out he was selling them to his friends for 50 cents each! These are a big hit at my church bake sale.

notes

CHOCOLATE MINT BROWNIES

Submitted by: Holly Hall

Prep time
1-3 hours

Cook time
20 min

Serves
6-8

- ½ cup butter, melted
- 1 cup sugar
- 4 eggs
- 1 cup flour
- 1 (16 oz) bottle Hershey's® Syrup
- 1 teaspoon vanilla extract

Filling:

- ½ cup butter, melted
- 3 cups powdered sugar
- ¼ cup cream
- 5 to 6 drops of green food coloring
- 1 teaspoon peppermint extract

Topping:

- ¼ cup butter
- 1 (6 oz) bag chocolate chips

ingredients

instructions

Preheat oven to 350 degrees. Cream butter and sugar together. Add eggs one at a time. Add flour, Hershey's® syrup and vanilla extract. Spread in a greased 17x11 inch pan. Bake at 350 degrees for 20 minutes. Cool. For the filling, cream all filling ingredients together. Spread on cooled brownie and refrigerate. For the topping, melt ingredients together, spread on filling and refrigerate again.

notes



I first came across this brownie at a local library in Post Falls, Idaho in 1999. It instantly became one of my favorites. My method is to melt the butter to make mixing the ingredients easier and allow each layer to cool before you add the next one. It is a favorite in this household and is delicious with coffee, tea, and milk. Every time I make it for family and friends, it is an instant hit.

CARROT CAKE WITH CREAM CHEESE ICING

Submitted by: Courtney Manasco

Prep time
45 min

Cook time
35 min

Serves
24

- 2 cups all-purpose flour
- 2 cups sugar
- 2 teaspoons salt
- 2 teaspoons baking soda
- 2 teaspoons cinnamon
- 4 large eggs
- 1 ½ cups cooking oil (or to preferred consistency)
- 3 cups carrots, finely grated

Icing:

- ½ cup butter (or margarine)
- 8 ounces cream cheese
- 1 (1 lb) box powdered sugar
- 1 cup pecans
- ½ tablespoon vanilla extract

ingredients

Preheat oven to 350 degrees. Mix all dry ingredients (flour, sugar, salt, soda, cinnamon) and add one egg at a time, beaten. Add cooking oil and carrots; mix well. Line two

cake pans with wax paper and flour to avoid sticking. Divide cake mix evenly between cake pans. Bake for 35 minutes or until cake is done in the middle of each pan. While cake bakes, mix together icing ingredients. Set aside until cake is baked and cooled before icing. (Lick the icing bowl until clean and when cake is iced) ENJOY!

instructions



My Mom isn't sure exactly which Aunt it came from, but has been in the family since the 30's. It has been a favorite of many generations of family and friends. I think the cream cheese icing is the draw....along with no raisins.

notes

GLAZED MIXED BERRY SCONES

Submitted by: Beth Pranke

Prep time
15 mins

Cook time
18 mins

Serves
8 scones

ingredients

- 2-2 ¼ cups all-purpose flour
- ½ cup sugar
- 1 tablespoon baking powder
- Pinch of salt (to taste)
- ½ cup unsalted butter, cold
- 1 large egg
- ½ cup sour cream
- 1 teaspoon vanilla extract
- 1 cup mixed berries, frozen
- 1 tablespoon lemon or orange zest
- Raw or coarse sugar (topping)
- 1 cup confectioners' sugar
- 1 tablespoon cream/milk (or orange/lemon juice)

instructions

Preheat oven to 400 degrees. Grease or line a baking sheet. In a large bowl, add 2 cups flour, sugar, baking powder and salt. Whisk to combine. Cut in butter. Knead if necessary. Some larger pea-sized butter clumps are okay. In a small bowl, add egg, sour cream, and vanilla extract. Whisk until smooth. Pour wet mixture over dry, fold until just combined. Dough will be wet. Fold in berries and zest. Turn dough out onto floured surface, knead into an 8-inch round. If too wet to come together, sprinkle with 1 tablespoon flour at a time until it forms a round. Slice round into 8 equal-sized wedges. Transfer wedges to baking sheet spaced at least 2-inches apart. Sprinkle each wedge with about one teaspoon raw sugar. Bake 15-18 minutes, or until scones are very lightly golden. Cool 5 minutes. In a small bowl, combine confectioners' sugar and cream, whisk until smooth. Adjust ratios slightly to get desired consistency. Drizzle glaze over the scones, before serving.

notes

Scones are best fresh, but will keep in an airtight container at room temperature for up to 4 days. Refrigeration will dry out scones. This recipe is a good base for any scone. Play around with your own additions. It may seem complicated, but scones really are easy to make. Just remember to use COLD butter. Frozen fruit is best, but if you do use fresh, keep in mind that baking time will be reduced. Also, DO NOT OVERMIX! This will cause scones to be tough and dry.



ROSEMARY'S BAKED FETA AND TOMATOES

Submitted by: Julia Bernasconi

Prep time
10 mins

Cook time
10 mins

Serves
10

- | | |
|--|--|
| <ul style="list-style-type: none"> • 1 block of feta cheese • 2 cups multicolored cherry tomatoes • 1 garlic clove, finely minced • 1 garlic clove, whole • 1/8 cup capers • 1-2 baguettes | <ul style="list-style-type: none"> • 2 tablespoons olive oil • 1 tablespoon rosemary, finely chopped • salt and pepper, to taste • balsamic glaze, for garnish |
|--|--|

ingredients

Preheat oven to 450 degrees. Place the block of feta into an oven-safe dish, around 9x9 in size. Cut the tomatoes in half, long ways. In a medium bowl, mix together cut tomatoes, 1 minced garlic clove, capers, rosemary, salt and pepper. After the tomato mixture is combined, pour mixture into baking dish around the feta. Brush 1 tablespoon olive oil over feta. Bake for 10 minutes or broil until lightly browned. Cut baguette into thin slices, rub with a garlic clove, brush with 1 tablespoon olive oil and grill or toast until lightly brown. After the baked feta and tomatoes are out of the oven, drizzle with balsamic glaze.

instructions



Always be checking on the feta and tomatoes while it is in the oven! The feta will brown quickly towards the end of the cook time. Sometimes we will put the feta and tomatoes in a cast iron skillet and put it on the grill!

notes

SPINACH & ARTICHOKE DIP

Submitted by: Jessica Levine

Prep time
35 mins

Cook time
45-50 mins

Serves
Party size

- 1 (10 oz) box frozen chopped spinach
- 1 (14 oz) can quartered artichoke hearts
- 1 small yellow onion
- 6 ounces sour cream
- 6 ounces cream cheese
- 6 ounces mayonnaise
- 15-20 water chestnuts, sliced
- 1 bag cheddar cheese, shredded
- 1 bag parmesan cheese, shredded

ingredients

Preheat oven to 375 degrees. Thaw frozen chopped spinach (enough so you can cut it into smaller pieces). Microwave it for 15-25 seconds to soften, but still leave it a little frozen so it is easier to chop. Chop the artichoke hearts, yellow onion and water chestnuts into small pieces and place in a large bowl. Add sour cream, cream cheese, mayonnaise, $\frac{3}{4}$ bag of cheddar cheese and $\frac{3}{4}$ bag parmesan cheese. The remaining cheese will be used to cover the top.

Mix all the ingredients very well. Once it's all mixed together, place in an oven safe dish. Put the remaining shredded cheddar and parmesan cheese on top.

Bake uncovered for 45-50 minutes, or until edges are bubbling.

instructions



This dip is great for a small or large get together. My family's favorite way to eat this dip is either with sliced french bread, chips (tortilla) or crackers.

notes

IRON MIKE'S CRUSTLESS VEGETABLE QUICHE (GF)

Submitted by: Michael Kennedy

Prep time
10 mins

Cook time
30 mins

Serves
6

ingredients

- 3 cups fresh spinach leaves
- 1 bell pepper, chopped
- 1 zucchini squash, chopped
- 1 (6 oz) bag pepper jack cheese, shredded
- 4 ounces white mushrooms
- ½ sweet onion, diced
- 3 cloves garlic, minced
- 2 tablespoons olive oil
- 1 teaspoon black pepper
- 1 teaspoon crushed red pepper
- 1 teaspoon Himalayan sea salt
- 1 tablespoon Worcestershire sauce
- 1 cup 2% milk (can substitute almond milk or coconut milk)
- 8 eggs

instructions

Preheat oven to 350 degrees. In a large skillet, saute spinach, bell pepper, ½ an onion, garlic cloves, mushrooms and zucchini squash in 2 tablespoons of olive oil for about 7 minutes over medium heat. In a medium bowl, beat eggs and add milk, cheese, black pepper, crushed red pepper, Himalayan sea salt, and Worcestershire. Mix well and pour in to a 9x9 casserole dish. Add sauteed veggies.

Cook uncovered for 30 minutes. Let sit 10 minutes. Enjoy!

notes

This is a very tasty and healthy option for breakfast, a side dish, or an appetizer--and the leftovers are nearly as yummy cold as they are hot! Packed with fresh organic veggies, eggs, and milk, you have a meal that's loaded with iron and protein without too many carbs, and it's lowfat.



BLUEBERRY, BEET AND ARUGULA SALAD

Submitted by: Laurey Fawcett

Prep time
15 mins

Cook time
1 hour

Serves
6-8

ingredients

- 6 cups baby arugula
- 2 roasted yellow beets, peeled and thinly sliced
- 2 roasted candy cane beets, peeled and thinly sliced
- ½ cup fresh blueberries
- ¼ medium red onion, thinly sliced
- 2 tablespoons apple cider vinegar
- 2 tablespoons olive oil
- ½ fresh lime, juiced
- dash of salt and pepper
- dash of Louisiana hot sauce®
- 2 tablespoons honey
- 1 teaspoon Dijon mustard
- handful of praline pecans or salted shelled pistachios
- 1 (4 oz) soft goat cheese log

instructions

Preheat the oven to 400 degrees. Wash beets and prick a few times with a fork. Place on parchment-lined baking dish and roast for 50-60 minutes or until fork tender. Remove from oven and set aside to cool. In a medium bowl, mix red onion, apple cider vinegar, olive oil, lime juice, hot sauce, honey and Dijon mustard together, then salt and pepper to taste. On a white platter, lay a bed of arugula across the plate. Peel and slice the beets, placing them randomly over the arugula--having some arugula showing around the slices. Sprinkle the blueberries over top. With a fork, pull the onions from the dressing and sprinkle them randomly over the salad. Drizzle the dressing and top with small, rough chunks of goat cheese and nuts. Serve immediately.

notes

Our family version of a celebration salad because it is colorful and sweet with a bit of zing!



SHEPHERD'S PIE

Submitted by: Pat Conlee

Prep time
1 hour

Cook time
1 hour

Serves
4

ingredients

- 1 pound ground chuck
- 1 tablespoon olive oil
- 3 medium carrots, diced
- 1 large onion, chopped
- 1 garlic clove, roasted and mashed
- 2 tablespoons tomato paste
- 1 tablespoon Worcestershire sauce
- 1 (8.25 oz) carton beef stock
- 1 tablespoon all-purpose flour
- ½ teaspoon dried thyme (or 2 teaspoons fresh thyme, finely chopped)
- 1 bay leaf
- 4 medium potatoes, peeled and cut into chunks
- 2 tablespoons butter
- 1 cup cheddar cheese, shredded
- salt and pepper to taste

instructions

Preheat oven to 350 degrees. In a large skillet, heat the oil. Add onions and carrots, and sauté gently 4 to 5 minutes. Add the ground chuck, and brown over medium heat, stirring all the time. Drain meat mixture and return to pan. In a small bowl, mix the roasted garlic clove into the tomato paste then add to meat mixture. Add Worcestershire sauce and the beef stock. Sift the flour over the meat mixture and stir to combine. Add thyme and bay leaf. Bring to a simmer, cover pan and cook for about 30 minutes. Add salt and pepper to taste. While meat is cooking, boil the potatoes in slightly salted water for 10 to 15 minutes. Drain and then mash together with the butter. Remove the bay leaf from the meat mixture. Put the meat mixture into a greased, oven proof dish. Cover with the mashed potatoes and spread out with a fork. Add shredded cheese to the top. Bake 25 to 30 minutes until bubbly and top starts to brown.

notes

Delicious winter comfort food (minus the lard) to make for dinner before watching WCTH.



EMILY'S MEATLOAF

Submitted by: Emily Dralle

Prep time
20 mins

Cook time
1 hour and 20 mins

Serves
4

- 1 ½ pounds ground beef
- ¾ cup quick oatmeal
- ¾ cup milk
- 1 egg
- ½ cup onion, diced
- 1 ¼ teaspoon salt
- ¼ teaspoon pepper
- ⅓ cup ketchup
- 2 tablespoons brown sugar
- 1 tablespoon mustard

ingredients



instructions

Preheat oven to 350 degrees.

In a medium bowl, combine ground beef, oats, milk, egg, onion, salt and pepper. Mix well with hands for 30 seconds. Do not over mix. Transfer meat to loaf pan and press down evenly into pan.

In a small bowl, mix ketchup, brown sugar and mustard. Pour over meatloaf.

Bake for 1 hour and 20 minutes.

CREAMY CHICKEN GNOCCHI SOUP

Submitted by: Debbie Wesselius

Prep time
20 mins

Cook time
30 mins

Serves
6

- 3 tablespoons butter
- 1 tablespoon olive oil
- 1 cup onion, diced
- ½ cup celery, diced
- 2 garlic cloves, minced
- ¼ cup all-purpose flour
- 2 cups half-and-half
- 1 (14 oz) can chicken broth (for a thinner soup use 2)
- 1 tablespoon fresh thyme, chopped
- 1 cup carrots, shredded
- 1 cup fresh spinach leaves, chopped
- 1 cup chicken breast, cooked and diced (I used rotisserie)
- 1 (16 oz) package potato gnocchi
- salt and pepper to taste

ingredients



In a large pot, add butter and olive oil. Over medium-high heat sauté onion, celery and garlic until tender. Add the flour to create a roux and cook for another minute. Slowly, add the half and half and chicken broth and stir until it starts to thicken. Add the thyme, carrots, spinach, chicken and gnocchi. Simmer for about 5 minutes or until gnocchi is cooked and soup is thickened. (If you want a thinner soup, add another can of chicken broth.) Salt and pepper to taste and serve immediately.

instructions

COUNTRY STYLE CHICKEN KIEV

Submitted by: Barbara Laird

Prep time
20 mins

Cook time
50-60 mins

Serves
4

- | | |
|---|---|
| <ul style="list-style-type: none"> • 1¼ cup butter • ½ cup bread crumbs • 2 tablespoons parmesan cheese, grated • ½ teaspoon garlic powder • 1 teaspoon basil • 1 teaspoon oregano • ¼ teaspoon salt | <ul style="list-style-type: none"> • 2 split chicken breasts with bone • ¼ cup white wine • ¼ cup scallions or chives • ¼ cup fresh parsley or 1 tablespoon of dry parsley (fresh is best!) |
|---|---|

ingredients

Preheat oven to 375 degrees. Melt ¾ cup butter. In a medium bowl, combine bread crumbs, cheese, basil, oregano, garlic powder and salt. Dip the chicken breasts into the butter and coat with crumbs. Discard remaining butter. In a 9x13 inch baking pan, place chicken skin side up. Cover with foil and bake 50-60 minutes until tender. In a small pot, melt ½ cup butter. Add the wine, scallions and parsley and simmer on top of the stove 5-8 minutes. When the chicken is cooked, uncover the pan and let the skin crisp in the oven for a couple of minutes. Plate the chicken and pour the sauce over the top and serve.

instructions

This is a favorite recipe of mine to serve to company. It's so good, yet so easy to make. Enjoy!

notes



MAKE AHEAD CHICKEN MARSALA

Submitted by: Maria Driend

Prep time

20 min, marinate 8 hrs

Cook time

30-45 min

Serves

8

ingredients

- 8 chicken breast halves, pounded thin
- Italian breadcrumbs
- 1 pound mushrooms, sliced
- 1-2 garlic cloves, crushed
- 1 (14 oz) can chicken broth
- 14 ounces Marsala wine (use broth can)
- 1 egg
- olive oil

instructions

In a small bowl, scramble an egg. Dip chicken breasts into egg and dredge into bread crumbs on both sides. In a frying pan, sauté breasts in a small amount of olive oil. Set aside. Sauté mushrooms and garlic in a small amount of olive oil. Add broth and wine and bring to a boil. In a 9x13 baking dish, lay chicken breasts side by side. Pour mushrooms and wine sauce over chicken. Marinate overnight in fridge. Preheat oven to 350 degrees. Bake chicken for 30-45 minutes uncovered, until hot. Serve with rice or noodles.



GRANDMA'S PRIZE WINNING CHOCOLATE CAKE

Submitted by: Kate Altman

Prep time
10 mins

Cook time
30 mins

Serves
12

ingredients

- 3 cups flour
- 1 cup oil
- 2 cups cold water
- 2 teaspoons baking soda
- 2 cups sugar
- ½ cup cocoa
- 2 teaspoons vinegar
- 1 teaspoon salt
- 2 teaspoons vanilla

instructions

Preheat oven to 375 degrees. In a medium bowl, mix all ingredients together. Pour into a 9x13 pan and bake for thirty minutes. Let cool and then frost if desired. Enjoy!

notes

My great-grandmother won grand-prize for her chocolate cake at a county fair more than 50 years ago. Recently my mother won grand-prize at our county fair using Grandma's recipe. I believe it's safe to say that Grandma's chocolate cake is indeed still a favorite!



WHITE CHOCOLATE RASPBERRY CHEESECAKE COOKIES

Submitted by: Janet Idziak

Prep time
45 mins

Cook time
10-12 mins

Serves
36 cookies

- | | |
|---|--|
| <ul style="list-style-type: none"> • 4 ounce cream cheese block, softened • ½ cup butter, softened • 2 tablespoons shortening • ½ cup brown sugar • 2 eggs | <ul style="list-style-type: none"> • 2 (7 oz) boxes Jiffy® Raspberry muffin mix or Duncan Hines® Mixed Berry mix • ¾ cup flour • 1 ½ cups white chocolate chips |
|---|--|

ingredients



In a large mixing bowl, beat together cream cheese, butter, shortening and brown sugar until combined. Add eggs, beating after each addition. Mix in muffin mix and flour until just combined. Add white chocolate chips. Chill dough in refrigerator for at least 30 minutes. Preheat oven to 350 degrees. Scoop cookie dough mix onto baking sheets lined with parchment paper. Bake 10-12 minutes.

instructions

These cookies are some of my son's favorite cookies. They also have gone over big at church gatherings and bake sales.

notes

MAPLE GLAZED APPLE COOKIES

Submitted by: Cris-Annette Nicholas

Prep time
30 mins

Cook time
10 - 12 mins
per cookie sheet

Serves
4 Dozen

ingredients

- ½ cup margarine or butter
- 1 egg
- 1 cup brown sugar, firmly packed
- 2 cups flour
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1 teaspoon cinnamon
- ¼ cup milk
- ¼ teaspoon nutmeg
- 2 cups apples, freshly chopped
- ¼ teaspoon ground coriander (optional)
- ¼ teaspoon cloves

Glaze:

- 1 tablespoon butter, melted
- 1 cup powdered sugar, sifted before measuring
- ¼ teaspoon maple flavoring
- 2 to 3 tablespoons milk

instructions

Preheat oven to 400 degrees. In a medium bowl, cream margarine or butter with sugar. Add salt, cinnamon, nutmeg, coriander (if used), cloves and egg. Blend well. Sift in flour with baking soda add milk until well blended. Fold in the apples. Drop by small spoonfuls onto ungreased cookie sheets. Bake for 10-12 minutes or until cookies are firm when touched but not overly browned.

Glaze: In a medium bowl, blend together butter, powdered sugar, maple flavoring and milk to make a smooth glaze. Allow cookies to cool a little before dotting each cookie with about ½ teaspoon of glaze. Let set to finish cooling. Allow glaze to completely set before storing in an airtight container.

notes

I have been using this recipe since I was 12 years old. It was a recipe that I needed for a school project for old fashioned harvest foods. I came up with it from several different ideas and made my own recipe.



THATCHER ESTATE PEACH MELBA

Episode: "Trials of The Heart, Part 2"

Prep time
5 Min

Cook time
15 Min

Serves
6

- 2 (15 oz) cans peach halves in heavy syrup
- 3 cups fresh raspberries
- ¼ cup powdered sugar
- 1 Tbsp lemon juice
- Vanilla ice cream
- Mint leaves
- Fresh raspberries for garnish

ingredients



Drain the heavy syrup from the 2 cans of peach halves and reserve ¼ cup peach syrup.

For sauce, add the reserved ¼ cup peach syrup, powdered sugar, 3 cups fresh raspberries, and lemon juice into a blender.

Blend until smooth. Strain out raspberry seeds using a fine sieve. Put one peach half in a small bowl with a scoop of vanilla ice cream.

Top with the sauce, fresh raspberries, and mint.

instructions

CHRISTMAS FESTIVAL FROZEN YOGURT WAFFLE SANDWICHES

Episode: "Home for Christmas"

Prep time
1 Hour

Cook time
10 Hours
(including freezing time)

Serves
6 to 8

For the waffles:

- Cooking Spray
- 2 cups flour
- 1/3 cup malted milk powder
- 2 1/2 Tbsp sugar
- 1 1/4 Tbsp baking powder
- 1/2 tsp salt
- 2 cups milk
- 2 eggs, beaten
- 1/4 cup butter, melted
- 1 Tbsp vanilla

For the Frozen Yogurt:

- 1 to 1 1/2 cups frozen strawberries
- 4 cups Greek yogurt (plain)
- 1/3 to 1/2 cup honey
- 1 tsp vanilla extract

Ingredients

Instructions

Pre-heat waffle iron. In a large bowl, mix the dry ingredients together. In a separate bowl, beat the eggs and stir in the milk, melted butter and vanilla. Pour the wet ingredients into the dry ingredients and stir until blended. Spray waffle iron with cooking spray. Ladle batter into the pre-heated waffle iron and cook until golden. Set aside and let cool completely. For the frozen yogurt, pulse the strawberries in a food processor. Then, add in the yogurt, honey and vanilla and blend. Depending on your preference, you can blend the strawberries smooth or leave them chunky. Pour mixture into a 9 X 9" pan and freeze for 6 hours or overnight.



To assemble the sandwiches, soften the yogurt for 15 minutes on the countertop. Place a scoop of the yogurt in between two waffle pieces and press.

Wrap in plastic wrap and freeze for 2-4 hours.

DOUBLE CHOCOLATE BANANA BREAD

Submitted by: Bethany Lewton

Prep time
1 hour

Cook time
55 mins

Serves
1 loaf

ingredients

- $\frac{3}{4}$ cup white sugar
- $\frac{1}{2}$ cup butter
- 2 eggs
- 3 bananas
- $\frac{1}{2}$ cup chocolate milk
- 1 teaspoon vanilla
- 2 cups flour
- 1 teaspoon baking soda
- $\frac{1}{2}$ teaspoon salt
- 1 cup chocolate chips

instructions

Preheat oven to 350° F. Grease a 9x5 loaf pan. In a large bowl, cream sugar and butter until combined. Beat in eggs, bananas, milk and vanilla. Then add flour, baking soda and salt.

Mix well then fold in chocolate chips. Pour into prepared loaf pan.

Bake 55 minutes or until knife inserted comes out clean.

notes

Super easy and yummy. I made this banana bread with chocolate milk and chips and it was a hit!



ORANGE CINNAMON ENGLISH MUFFINS

Submitted by: Pam Calhoon

Prep time
5-10 mins

Cook time
10 mins

Serves
6

ingredients

- 6 English muffins, split in half
- 2 tablespoons frozen orange juice, undiluted
- ½ cup sugar
- 2 teaspoons cinnamon
- 2 tablespoons butter, melted

instructions

Preheat broiler to 375° F. Place muffins, split side down on broiler pan. Toast light on one side. In a medium bowl, combine orange juice concentrate, sugar, cinnamon and melted butter.

Turn muffins and brush with orange mixture. Broil 4 minutes or until lightly browned.

notes

My dad found this recipe in the newspaper in the early '60's and became a family favorite for breakfast.



BAKED BRIE IN PUFF PASTRY WITH MISSOURI BLACKBERRY PRESERVES AND BLACK WALNUTS

Submitted by: Nathan Burns

Prep time
15-20 mins

Cook time
30 mins

Serves
12

ingredients

- 1 lb round of brie cheese
- 2 sticks butter, melted
- 1 box phyllo dough sheets 14x18
- 1 cup currants
- ½ cup of (Missouri) blackberry preserves
- 1 ounce of premium (Missouri) bourbon
- 1 dash cinnamon
- 1 dash nutmeg
- 1 cup of coarse (Missouri) black walnuts, chopped

Decoration:

- 2-3 fresh dill sprigs or ¼ teaspoon of dried herb
- 1 egg (egg white only)

instructions

Preheat oven to 325° F. In a small pan, on low heat sauté currants, preserves, cinnamon, nutmeg, dill to taste, ½ stick of butter and liqueur. Gently unroll a phyllo sheet onto a flat clean surface. To prevent phyllo dough from drying out, use a dry dish cloth to cover phyllo you are not using. With a pastry brush or spoon, spread butter evenly over entire sheet. If dough rips, tear will be covered by next layer. Repeat multiple times for desired thickness, buttering each sheet on one side to create flaky layers. Place into lightly greased round, baking dish. Remove (edible) rind of brie, place brie on top of buttered layers. Remove pan from the heat and let cool. Add nuts, stir until nuts are covered in mixture. Gently pour cooled mixture on top of brie. Use 1-3 buttered sheet(s) of dough to cover the top; bring up sides of phyllo sheets from the bottom. Twist the sheets at the top if able. Press down all the sheets of dough using last of the melted butter with a pastry brush. Take one strip of the dough and roll around the twist to make a rose for a decoration on top. Whisk the egg white. Using the pastry brush. Gently brush the top and edges of the phyllo dough with egg white wash. Bake until golden brown. Add dill sprigs to the top. Serve warm.

notes

My mother-in-law Suzanne made this appetizer for me as a part of a special family feast at Easter time. Warm, melted cheese and crispy pastry; it was very fancy and flavorful! So great to have my family, faith and good food!



TOMATO BASIL BRUSCHETTA

Submitted by: Aly McGee

Prep time
30 mins

Cook time
9 mins

Serves
24

- 2 lbs ripe tomatoes, diced (any variety)
- ½ teaspoon fine sea salt, to taste
- ½ cup fresh basil, chopped
- 4 cloves garlic, minced
- 1 baguette French bread
- 1 jar capers, drained
- 4-5 tablespoons extra-virgin olive oil, divided
- thick balsamic vinegar (make or buy balsamic glaze)
- flaky salt, optional

ingredients

Preheat oven to 400° F. In medium bowl, combine tomatoes and salt. Add basil, capers and garlic. Stir to combine, set aside to marinate. Slice your baguette on the diagonal into pieces no wider than ½ inch.

instructions



Lightly brush both sides of each slice with olive oil (about 2-3 tablespoons). Place slices in single layer on baking sheet (about 20-24 pieces); bake on middle rack for 6-9 minutes, until crisp and golden on top.

Drain off excess tomato juice that has accumulated in bowl. Add remaining 2 tablespoons olive oil. Stir. Season with additional salt, to taste.

Top each toast with tomato mixture. Lightly drizzle 2 tablespoons thick balsamic vinegar on top. Sprinkle with flaky salt. Serve promptly.

FRUIT & LETTUCE SALAD WITH MANGO, MACADAMIA NUT DRESSING

Submitted by: Jenni Poole

Prep time
1 hour

Cook time
about 10 mins

Serves
6-8

Salad:

- 1-2 heads Boston or green leaf lettuce
- 8-10 strawberries, washed and sliced
- ½ - 1 cup blueberries
- 1 ripe mango, sliced into bite sized pieces
- ½ cup dried cranberries
- 10 ounces oil (I use canola and macadamia nut oil)
- 2 ounces macadamia nuts or pecans, chopped

Nut Mix for Topping:

Dressing:

- 2 ripe mangos, cut up
- 3 ¼ ounces cider vinegar
- 1 ¼ ounce dijon mustard
- 2 ounces honey
- 1 cup raw almonds, sliced
- ½ cup pine nuts
- ½ cup raw sunflower seeds
- ½ cup pumpkin seeds
- ½ cup cashews, chopped
- ½ cup walnuts or pecans, chopped
- 1 ½ cups unsweetened coconut chips

Salad: Wash and drain lettuce; break into bite sized pieces. Place in a salad bowl, arrange strawberries on top; sprinkle with blueberries, mangoes and raisins. You can also use other seasonal fruit (pears, peaches, etc.) **Dressing:** Use a hand held blender to pure mangoes, cider vinegar, honey and mustard. Slowly pour in oil and mix completely. Add nuts. Store in jar in refrigerator to use for several times. **Nut Mix:** Preheat oven to 350° F. On a large flat cookie sheet, toast almonds, and remaining nuts for 7-10 minutes. Sprinkle with coconut chips and brown for approximately 3-4 minutes.

Watch coconut carefully; just brown the edges. Put in an airtight container and store in freezer to maintain freshness. Top with nut mixture and dressing just before serving.

The first time I had this salad, I was absolutely "smitten". My husband had just taken a position at a local Industrial Manufacturer, and the owners had invited us to dinner. The hostess graciously shared the dressing recipe, and it has become my most requested salad. Even our boys like this one.



CHICKEN/QUINOA SALAD

Submitted by: Jenni Poole

Prep time
35 mins

Cook time
Refrigerate for
several hours

Serves
4 to 6

ingredients

- 1 cup quinoa
 - 2 cups chicken, cooked and diced
 - 1 cup mango, diced
 - 1 cup pineapple chunks
 - ½ cup raisins
 - ¼ cup red peppers, diced
 - ¼ cup yellow or orange pepper, diced
 - ¼ cup slivered almonds (optional)
- Dressing:**
- ¼ cup orange juice
 - ¼ cup pineapple juice
 - ½ tablespoon fresh parsley, chopped
 - ½ tablespoon fresh basil, chopped (or other fresh herbs)
 - 1 tablespoon lime juice
 - 1 tablespoon light soy sauce
 - 1 ½ tablespoons coconut oil, melted
 - 1 tablespoon honey
 - 2 tablespoons plain greek yogurt

instructions

Rinse and cook quinoa in 2 cups liquid (I use 1 cup chicken stock and 1 cup water). Cook per directions on the package, or heat to a boil, turn down heat and simmer 15-20 minutes until most of water is absorbed. While the quinoa is cooking, dice fruit and veggies, and cut up chicken. Fluff quinoa with a fork and let cool a few minutes. In a small bowl, mix dressing ingredients with a whisk in the order listed. Add veggies, fruit, fresh herbs and chicken to quinoa and pour dressing over the top. Mix gently and refrigerate for several hours or overnight. Serve on a bed of lettuce with sprinkled almonds on top.

notes

This is a delicious luncheon salad that is really refreshing, especially in the summer. A favorite at our birthday group's luncheons. Low carb and very healthy!



CHICKEN SAUTÉ

Submitted by: Roxanne DeRenzis

Prep time
30 mins

Cook time
1 hour

Serves
6

- 6 chicken cutlets
- 1 stick butter
- 2 eggs
- 1 cup Italian bread crumbs
- 3 ½ cups chicken broth
- ½ cup white wine
- juice of 1 lemon
- ¼ cup Italian cheese, grated
- dash of black pepper

ingredients

Preheat oven to 350° F. Pound chicken cutlet flat. In a small bowl, crack eggs and quick scramble. Pour bread crumbs on a plate. Dip the cutlets in the egg and then the bread crumbs. Heat a medium pan to melt butter. Brown the cutlets in the butter. Sprinkle with black pepper. Add the cutlets and pan drippings to a baking dish.

instructions



Sprinkle with grated Italian cheese (Parmesan, Locatelli, or Pecorino Romano) Add the chicken broth, wine, and lemon. Bake in oven for 1 hour.

This recipe was introduced to our family when my uncle was about to marry. His wife-to-be came to visit and brought this dish. We loved it and have served it many times over the past 50 years.

notes

LOADED BAKED POTATO AND CHICKEN CASSEROLE

Submitted by: Anna Price

Prep time
15-20 mins

Cook time
1 hour

Serves
7-8

ingredients

- 2 lbs chicken breasts, cubed
- 8-10 potatoes, cubed
- 1/3 cup olive oil
- 1 1/2 teaspoons salt
- 1 tablespoon pepper
- 1 tablespoon paprika
- 2 tablespoons garlic powder or 2-3 cloves fresh garlic, minced
- 1-3 tablespoons hot sauce, to taste
- 1 package ranch dressing seasoning or 1/3 cup ranch, optional
- 1 cup bacon, crumbled
- 2 cups cheese
- 1 cup green onion, diced
- sour cream for topping

instructions

Preheat oven to 450° F. In a large bowl, mix spices, ranch, hot sauce and oil. Add potatoes to bowl with spices/sauce. Marinate 10 minutes. Using a strainer and another bowl, drain the potatoes. Collect all remaining sauce in one bowl, set aside. Coat large baking dish with cooking spray. Spread potatoes evenly in baking dish and bake for 45 minutes, stirring every 15 minutes. Fry/cook bacon, set aside to drain.

Using bacon grease or oil of your choice, brown chicken cubes and add to remaining sauce. Coat evenly. After potatoes are done, spread chicken on top. Bake 12 more minutes. Add crumbled bacon, cheese, and half the green onions.

Bake another 3-5 minutes until the cheese melts. Add fresh green onions and sour cream. Enjoy!

notes

Even the food critics in my family love this casserole!



PUMPKIN CUPCAKES WITH SALTED CARAMEL BUTTERCREAM FROSTING

Submitted by: Jennifer Young

Prep time
40 mins

Cook time
20 mins

Serves
24

Cupcakes:

- 2 cups flour
- 1 teaspoon baking soda
- 2 teaspoons baking powder
- 3 teaspoons pumpkin pie spice
- 2 teaspoons cinnamon
- 1 teaspoon salt
- 1 cup canola oil
- 4 eggs
- 1 ½ cups brown sugar
- 2 cups pumpkin purée
- 2 teaspoons vanilla extract

Frosting:

- 3 sticks of salted butter, (room temperature)
- 8 ounces cream cheese, softened
- 4 cups powdered sugar
- ½ cups salted caramel sauce (I use Trader Joe's®)
- 1 teaspoon vanilla
- 4-6 tablespoons heavy whipping cream

ingredients

instructions

Cupcakes: Preheat oven to 350° F. Line cupcake tin with paper liners. In a medium bowl, mix oil, eggs, brown sugar, pumpkin, and vanilla together. Add flour, baking powder, baking soda, pumpkin pie spice, cinnamon, and salt to the wet ingredients and mix until combined.

Use an ice cream scoop to fill the cupcake liners and bake for 20 minutes. Let the cupcakes cool. Frosting: In a small bowl, add butter and beat until smooth. Add cream cheese and beat until fluffy.

Add powdered sugar and caramel sauce and mix until combined. Add heavy whipping cream and beat for a minute or two. Frosting should be fluffy. Pipe the frosting onto cooled cupcakes and drizzle with remaining caramel sauce if desired.



GREAT GRANDMA'S BANANA CAKE

Submitted by: Debi Bailey

Prep time
25 mins

Cook time
25 mins

Serves
Makes a sheet cake or jelly roll pan

ingredients

- 2 cups flour
- 1 whole egg
- 1 egg yolk
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 ½ cup sugar
- ¾ cup sour milk (buttermilk or milk with lemon juice)
- 1 teaspoon vanilla
- ½ cup shortening
- 3 ripe mashed bananas

instructions

Preheat oven to 350° F. Sift dry ingredients together. In a separate bowl, cream shortening and sugar with mixer; add egg and egg yolk. Beat. In separate bowl, blend mashed bananas, vanilla, and sour milk. **ALTERNATE**, a little at a time the dry ingredients into shortening/sugar mixture with wet ingredients (sour milk mixture). Pour into a sheet-cake pan or jellyroll pan. Bake in oven for about 25 minutes. Adjusted for your oven. Watch carefully, and when the slightest spring back in the middle when you touch it is there, it's done.

notes

This banana cake was made for my grandmother on her 16th birthday, by my great-grandmother; then, for my mother on her 16th birthday; then for me! This is the best cake in the world, in my opinion. You can add any frosting you would like, but it's always been a hit with cream cheese frosting.



WHEN CALLS *the* HEART COOKBOOK

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