**Sweet Cream Biscuits** (Serves 12)

2 c. flour

2 T. Sugar

2 T. baking powder

1 tsp. cream of tartar

½ tsp. salt

1 ½ C. heavy whipping cream

Mix dry ingredients together. Pout in whipping cream and is until just moist. Place on floured surface and gently knead until smooth. Par or roll out. Cut with biscuit cutter. Bake 450 for 12-15 minutes.

**Kim’s Chewy Granola Bars** (Serves 20)

1 C. packed brown sugar

2/3 C. peanut butter

½ C. brown rice syrup

½ C. melted butter

2 tsp. vanilla

3 C. quick cooking oats

½ C. coconut

½ C. slivered almonds

1. C. craisins

1/3 C. wheat germ

2 Tbl. sesame seeds

**Baked Oatmeal** (serves 12)

1 C. Oil

4 Eggs

2 C. Sugar

1 tsp. Cinnamon

6 C. dry Oatmeal

1T+1 tsp. Baking Powder

2 C. Milk

1 C. Mashed bananas or raisins (optional, but the bananas are yummy)

½ -3/4 C. Nuts

Mix ingredients together and bake in a 9 by 13 pan at 350 degrees for 45 minutes.

**Baked French Toast** (Serves 8 adults)

½ C. melted butter (optional: for richness use 2/3 c. butter)

½ C. Brown sugar

2 T light Brown Syrup (log cabin/table syrup)

1+ ½ cups milk (optional: for richness use ¼ c. half & half plus 1 ¼ c. milk)

1 tsp cinnamon

1 tsp vanilla

5 eggs

8 slices of bread, cut/torn into cubes

On stovetop, melt butter, add sugar, cinnamon, vanilla and syrup and stir (do not boil). Set aside 1/4 C. to drizzle on top.

Pour remaining into 9x13 inch pan. Place cubes of bread in pan.

In bowl, beat eggs, add milk. Pour over bread.

Cover and refrigerate overnight.  Drizzle 1/4 C. syrup mixture over top.  Cover and refrigerate over night.

Bake uncovered at 350 degrees 35-40 minutes until firm and puffy.

**Dilly Chicken Salad** (8 Servings)

5 C. diced (cooked) chicken, seasoned with “Simply organic all-purpose seasoning”

1 C. seedless green grapes, sliced in half

1 C. sliced almonds

2 celery stalks, sliced

4 green onions, sliced with green parts

2 T. fresh dill, chopped

1 T. parsley, chopped

1 C. Mayonnaise

Juice of 1 lemon

1 T. Dijon Mustard

1 t. kosher salt

Freshly ground pepper

Mix Chicken, grapes, almonds, celery, onions, dill and parsley. In small bowl, mix mayo, lemon, mustard, salt, and pepper; add mayo mixture to chicken, stirring gently; Refrigerate at least an hour. Serve with rolls or lettuce.

**SMR Spaghetti Sauce**

1 lb. Italian bulk sausage (1/4 hot, 3/4 regular)

3 jars Prego Spaghetti sauce (24 oz. size)

Saute sausage until brown, drain fat. Mix spaghetti sauce and sausage in crockpot. Cook on low 2-4 hours. Serve with parmesan cheese. Serves 10-12

**Garlic Vinaigrette Dressing**

1 tsp. Dijon mustard

1 tsp. minced fresh garlic

2 Tbl. seasoned rice wine vinegar

1 Tbl. apple cider vinegar

1 tsp. kosher salt

½ tsp. freshly ground black pepper (to taste)

½ C olive oil

Whisk all but olive oil, then slowly add oil while whisking.

**Ranch Dressing**

1/3 C. mayonnaise

1 tsp. Dijon mustard

1 clove pressed garlic

Milk or Half and Half to thin

½ tsp. Fines Herbs

**Dr. Pepper Pulled Pork with Chipotle chilies**

4-5 lb. pork roast

2 cans Dr. Pepper

1 Can chipotle chilies in adobo sauce

4 T. brown sugar

2 onions, peeled and quartered

Place onions on bottom of pan; salt and pepper pork; place on top of onions. Add soda; add peppers **ONLY AS MUCH AS DESIRED FOR HEAT;**

Bake, covered, at 300 degrees for about 6 hours, turning pork several times. It should fall apart when done.

SMR: place frozen pork in roaster pan with other ingredients; cover and bake overnight at 225; shred in morning.

**Barbeque Sauce**

3 Tbl. Brown sugar

1- 14 ounce bottle catsup

½ C. water

2 Tbl. Liquid Smoke

salt and pepper to taste

4 T. Worcestershire sauce

3 tsp. dry mustard

2 tsp. celery seed

¼ tsp. cayenne pepper

Combine all ingredients; bring to a boil, stirring occasionally. Cook for 10 minutes.

**Coleslaw dressing**

1/3 C. sugar ¼ C. buttermilk

½ tsp. salt 1 ½ T. white vinegar

1/8 tsp. pepper 2 ½ T. lemon juice

¼ C. milk

½ C. mayonnaise Mix and dress salad at least 1 hour before serving

**Corn Salsa**

1 12-oz bag frozen sweet corn, defrosted

2 jalapenos, seeded and chopped

½ red onion, finely chopped (1/3 cup)

¾ Cup cilantro, chopped

Juice of 2 limes

½ tsp. salt

½ tsp. pepper

Combine all ingredients, mix well; season with more of any ingredients as desired.

**Mediterranean Chicken with Relish**

8 boneless chicken breasts

Marinade:

½ C. lemon juice

½ C. olive oil

2 tsp. minced garlic

¼ tsp. each: salt, pepper, garlic salt

Relish:

1 med. Red onion, finely diced

1 lg. tomato, finely diced

1 cucumber, peeled, seeded, finely diced

1 sm. Can chopped black olives

1 (8 oz) pkg. feta cheese crumbles

Prepare marinade and pour over chicken breast; marinade for 1 hour. Prep relish: combine all ingredients except feta and set aside. **Make fresh mixture of marinade, increasing salts to 1 tsp. and pepper to ½ tsp.** Mix well and pour over relish. Add feta cheese and mix gently. Cover and refrigerate. Grill marinated chicken breast. Serve relish on side.

**Spinach Salad with Orange dressing**

1 bag fresh spinach

1 can mandarin oranges, drained

½ lb cooked and crumbled bacon

½ C. slivered almonds

Dressing:

1/3 C. canola oil

½ C. orange juice

3 T. orange marmalade

3 T. Red Wine Vinegar

½ tsp. Salt and Pepper

Mix and refrigerate until needed. Dress salad right before serving.

**Kansas City Baked Beans**

4 Slices cooked and crumbled bacon

2 lbs canned pork and beans (Regular flavor Bush’s brand)

1 T. minced onion

½ tsp. chili powder

1 T. mustard

1 tsp. liquid smoke

½ C. KC Masterpiece Barbeque Sauce

¼ C. ketchup

¼ C. molasses

Bake, uncovered at 350 for 1 hour.

**Slow Cooker Ginger Beef** (6 servings)

2 lbs. beef roast, cut into cubes

3 Carrots, cut into bite-size pieces

1 C. green onions, sliced

5 Garlic cloves, minced

5-6 T. grated fresh ginger

11/2 C. Beef stock

2 T. tamari sauce (GF soy sauce)

4 T. arrowroot powder (more or less, depending on how thick you want sauce)

1 tsp. salt

½ tsp. pepper

1/3 C. brown sugar

2 T. sesame oil

~1 C. chopped red bell pepper, 1 C. sugar snap peas, 1 C. broccoli heads (these will be added 30 minutes before cooking time is done, or can steam these and add when serving)

Add all ingredients except bell pepper, peas and broccoli, to a slow cooker and cook on low for 6-8 hours, or high for 3-4 hours.

Add red bell, peas and broccoli to slow cooker 30 minutes before cooking time is over, or steam on stove and add when ready to serve.

Serve over white rice

Adjust seasonings as desired; can add red pepper flakes to the pot to taste, or serve on the side.

**Greek Salad Dressing**

1 ½ C. olive oil

½ C. plus 2 T. red wine vinegar

1 tsp. sugar

½ T. oregano

1 ½ T. basil

2 tsp. salt (or seasoned salt)

1 T. onion powder

**Rice Krispie Treats**

3 T. Butter

40 large marshmallows (10 oz. pkg)

6 C. Rice Krispies

Melt butter in saucepan over low heat; add marshmallows and stir until completely melted; remove from heat and add cereal, stirring until coated.

Press into buttered 9x13 pan; cool; cut. 15 servings.

**\*\*Gluten Free Version**

3 T. Butter

40 Large marshmallows

5 C. Cheerios

Prepare as above

**Lemon Cake**

1 yellow or lemon cake mix

1 4-oz. package lemon jello

1/3 Cup oil

¾ Cup hot water

¾ Cup lemon juice

4 eggs

Grease and flour 9 x 13 pan; dissolve the jello in the hot water and then add all ingredients to a mixer and beat for 4 minutes. Bake at 350 about 30 minutes, or until done in the middle.

Lemon Glaze

1 lemon, zested

¾ Cup lemon juice

2 Cups powdered sugar

Mix these together; when cake is done baking and still warm, poke full of holes with a fork, and pour glaze over the top of cake. Cool and serve.

1 T. fresh minced garlic (or to taste)

1 ½ T. Dijon mustard

1/3 C. parmesan cheese

½-1 tsp. ground black pepper (or to taste)

Blend in processor to blend well; adjust seasonings to suit taste; let sit in fridge for a minimum of 2 hours; shake well before using.

**Caramel Pecan Cookies**

2 ¼ C. cake flour

1 C. butter

2 large eggs

½ C. sugar

1 C. dark brown sugar

1 tsp baking soda

1 tsp baking powder

1 tsp salt

1 tsp vanilla

1 C. caramel pieces

1 C. crushed pecans

Preheat oven to 375 degrees.

Place the butter, sugar, brown sugar and vanilla into a bowl and mix well, until light and fluffy. Add the eggs, one at a time, and make sure to incorporate each egg into the mixture before adding the next one. Gradually add the dry ingredient mixture; beat until combined. Stir in pecans and caramels.

Line a cookie sheet with parchment paper. Place 1 Tablespoon size of dough on baking sheet; bake for 9-11 minutes or until golden brown. Allow to cool on the baking sheet a couple of minutes before removing cookies to a rack to fully cool. Makes approximately 4 dozen cookies.