

ONE POT APPLE CIDER CHICKEN BAKE

Serves 3-4

➤ *This fall dinner has become one of our favorites!*

INGREDIENTS:

- 2 tablespoons canola oil
- 1 tablespoon butter
- 4-6 boneless skinless chicken thighs
- 1 large yellow onion diced
- 1 cup apple cider
- 1 large sweet potato, peeled and cut into 1-inch cubes
- 1 large apple, cut into 1-inch cubes
- 2 cups of kale leaves, chopped (discard the stems)
- salt and pepper to taste

DIRECTIONS:

Preheat oven to 350 degrees.

Pour oil and butter in a French oven or large skillet that can also be placed in the oven. Heat oil and butter on medium heat. Season chicken thighs on both sides with salt and pepper and place in hot oil. Cook on both sides for about 2 minutes. Do not fully cook the chicken.

Remove the chicken and set aside. Set the pan on medium heat. Add the onion and ½ cup of apple cider to the remaining oil. Cook until the onion is nearly translucent. Add the sweet potatoes and apples and stir often for 4-5 minutes. Add chopped kale and keep stirring for another minute. Add ½ cup of apple cider and season with salt and pepper. Place the browned chicken pieces back into the pot so they lie on the bottom of the pot, spreading out as much as possible. Pour the remaining apple cider over the chicken.

Place in the oven for about 30 minutes, or until chicken cooks through and sweet potatoes are fork tender.



SUPER SIMPLE GIANT STUFFED MEATBALLS

Serves 8-9

➤ *This is my dad's all-time favorite. (Mom made it for their first meal when they were dating.)*

INGREDIENTS:

- 1 pound ground turkey (at least 93% fat)
- 1 pound Italian pork sausage
- 1 cup grated parmesan cheese
- ½ pound shredded mozzarella
- ½ cup breadcrumbs
- 2 teaspoons onion powder
- 2 teaspoons red pepper flakes
- 2 teaspoons salt
- 2 teaspoons pepper
- 1 egg, beaten
- 1 tbsp olive oil
- 2 jars of your favorite marinara sauce

DIRECTIONS:

Preheat oven to 350 degrees.

In a large mixing bowl, combine the turkey, sausage, parmesan cheese, breadcrumbs, onion powder, and red pepper flakes. Beat the egg in a separate bowl and then add to the mixture. Work it all together with your hands.

Once the mixture is thoroughly combined, form your meatballs. Make a 4- to 5-inch diameter ball. Use your thumbs to push in on the ball and form a pocket at the center for the cheese. Stuff with mozzarella (my family says there can't be too much!). Once the pocket is stuffed with cheese, reform the meatball. You should be able to make 8 to 9 giant meatballs.

Heat olive oil in a 2-inch deep skillet or a French oven. This will need to go directly in the oven, so make sure it is ovenproof.

Once the oil is heated, place your meatballs in the pot and lightly brown them on each side, about 1 to 2 minutes on each side. Salt and pepper each side as well. Browning them will keep your meatballs juicy and help them hold together as they are drenched in sauce. Add 2 jars of marinara sauce to the pot. You will

want plenty of sauce however you choose to serve them. A little extra sauce and a sprinkle of parmesan makes the whole dish more flavorful. Place them in the oven for 30 minutes, then serve on pasta, in toasted subs, or with vegetables. Buon Appetito!



LINDA'S ZUCCHINI COCONUT BARS

Makes 12 bars

➤ *Here is a way to use up all the zucchini from your garden!*

INGREDIENTS:

- ¾ cups softened butter
- 1 cup brown sugar
- ¼ cup white sugar
- 2 eggs
- 1½ teaspoon vanilla
- 1¾ cup light flour (like White Lily)
- 2 teaspoon baking powder
- 2 cups shredded zucchini (with peel)
- 1 cup coconut
- 1 cup chop almonds

FROSTING:

- 1½ cups powdered sugar
- 2 tablespoons milk
- ¼ cups softened butter
- 1 teaspoon almond extract
- ¼ teaspoon allspice
- ¼ teaspoon nutmeg

DIRECTIONS:

Cream butter and sugars together. Add eggs and vanilla. Stir in flour and baking powder; mix in zucchini, coconut, and almonds. Grease and flour a 12x12 cake pan. Pour batter in.

Bake at 350 degrees for 40 minutes, until edges begin to brown and a toothpick comes out of the center clean. Cool.

In my opinion, the cake tastes great unfrosted, but the frosting just takes it to a whole new level. Combine all dry ingredients. In a separate bowl, mix softened butter and milk with an immersion blender or fork. Mix them all together. Store-bought cream cheese frosting works really well as well.

BLUEBERRY-LEMON MUFFINS

Makes 6 jumbo muffins

➤ *This recipe reminds me of The Bohner Family Persimmon Hill Farm which we visit each summer.*

INGREDIENTS:

- 2 cups all-purpose flour
- 2 teaspoons baking powder
- ½ teaspoon salt
- ½ cup butter, softened
- 1 cup sugar
- 2 eggs
- ½ cups milk
- 1 teaspoon vanilla
- 1 teaspoon pure lemon extract (optional, makes it more lemony)
- 1 tablespoon lemon zest
- 2 cups fresh blueberries (frozen can be substituted)

DIRECTIONS:

Line six 3½ inch (jumbo) muffin cups with paper baking cups or spread butter in pan to prevent sticking; set aside. In a medium bowl, combine flour, baking powder, and salt; set aside.

In large mixing bowl, beat butter with electric mixer for 30 seconds. Add 1 cup of sugar; beat until well combined. Beat in eggs, milk, vanilla, pure lemon extract, and lemon zest. Stir in flour until just moistened (batter should be lumpy). Gently stir in berries.

Spoon batter into prepared muffin cups, filling each one nearly full. In small bowl, combine the sugar and cinnamon. Sprinkle sugar mixture over batter.

Bake in preheated 350-degree oven for 35-40 min or until golden brown and wooden toothpick inserted in center comes out clean. Cool in muffin cups on a wire rack for 5 minutes.

Combine all glaze ingredients in a small bowl and drizzle on cooled muffins. Remove from muffin cups; serve warm. These muffins are also delicious with a little vanilla ice cream and whipped cream! This is the perfect dessert to be shared.

TOPPING:

- 2 tablespoons sugar (raw sugar is great as well)
- ½ teaspoon ground cinnamon

GLAZE:

- 1 tablespoon pure lemon extract or lemon zest
- 1 cup powdered sugar
- 3 tablespoons milk

SWEET OR SAVORY CREPES

Makes 6 crepes

➤ This recipe helps use up the eggs from our 11 chickens!

INGREDIENTS:

- 2 tablespoons butter
- 2 large eggs
- 1 cup whole milk
- 1 cup all-purpose flour
- 2 teaspoon salt
- 2 teaspoon sugar

DIRECTIONS:

In a large, easy-to-pour mixing bowl, beat the eggs. Add the flour, sugar, and salt and whisk together. Slowly add the milk and 1 tablespoon melted butter. Use a hand mixer or blender and mix until light and frothy. Let sit for 10 minutes or cover and refrigerate overnight.

Heat a 10-inch skillet or crepe pan on low to medium heat. Place 1 to 2 teaspoons of butter in the pan and melt. Pour $\frac{1}{4}$ cup of batter in the pan and swirl the pan to spread the batter. Cook until the edges are browning slightly. Flip with an extra-wide spatula. Cook on the other side for 45 seconds to a minute. Stack on a plate with wax paper in between each crepe. Continue with the rest of the batter and add a little butter to grease pan in between each crepe.

Crepes will refrigerate well overnight. Here are each of our family member's top picks of crepe fillings to get your creative culinary juices flowing:

Ted: "The Farmer" (scrambled eggs, crumbled sausage, various cheeses, topped with maple syrup)

Amy: Roasted veggies and white-wine sauce (see recipe)

Corynn: "Monte Cristo-like" Shaved Black forest ham, buttery cheese such as muenster or fontina, and strawberry rhubarb or red raspberry jam inside the crepe. Fold the crepe and top with a little more cheese and jam. Microwave for 30 seconds.

Carson: Nutella and sliced bananas or plain with warm maple syrup

WHITE-WINE SAUCE:

- 1 cup heavy whipping cream
- 1 cup white wine (chardonnay is best)
- 2 tablespoons all-purpose flour
- 2 teaspoons salt
- 2-4 teaspoons pepper (according to your taste)

DIRECTIONS:

Combine ingredients in a small saucepan over medium-high heat. Stir until it comes to a soft boil. Reduce heat to low and simmer until the sauce thickens. If adding herbs and cheeses, do so once the heat has been reduced.

VARIATIONS: (ONE OR BOTH)

- 2 teaspoons of your favorite herbs, such as thyme or rosemary (optional)
- $\frac{1}{2}$ cup of your favorite grated cheeses

JILL'S CHICKEN SOUP

Serves 8

⇒ *Jill doesn't fuss over the food—and it still tastes delicious!*

INGREDIENTS:

- 1 whole chicken (3-4 pounds), cleaned and rinsed
- 1 large onion, chopped
- 5 large carrots, peeled and sliced thin
- 2 stalks celery with leaves, cut in half
- 2 large parsnips peeled and cut in half
- 1 bunch of fresh dill
- 3 32-ounce containers chicken broth
- ½ tablespoon of sea salt

DIRECTIONS:

Place chicken in a large stock pot, breast side down. Add chicken broth. The broth should cover the chicken completely. If it doesn't, add water to cover. Add the rest of the ingredients listed.

Bring all to a boil, then turn and simmer for twelve hours (cooking overnight works best).

Remove the chicken from the pot and carefully debone. Do not shred. Make small strips.

Remove the celery and dill, onions, and parsnips, leaving only the carrots. Add the chicken pieces into the soup. You can add noodles of your choice or add matzo balls. Enjoy!



GRANDMA ERLISS'S MOLASSES COOKIES

Makes 20 cookies

➤ *This was my Grandma's recipe—part of my childhood Christmases.*

INGREDIENTS:

- ¾ cup canola oil
- ¼ cup molasses
- 1 cup sugar
- 1 egg
- 2 cups flour
- ½ teaspoon cloves
- ½ teaspoon cinnamon
- ½ teaspoon ginger
- ½ teaspoon salt
- 2 teaspoons baking soda

DIRECTIONS:

Beat first 4 ingredients well in mixer. In a separate bowl combine the remaining ingredients and add to the mixer bowl. Cover and refrigerate for at least 1 hour.

Make into 1 1/2-inch balls and then roll in sugar.

Place on ungreased nonstick cookie sheet. Bake at 375 degrees for 8 to 10 minutes.



SWEET OR SAVORY POPOVERS

Serves 12

➤ *Chef Laurent Tourondel's BLT Steak makes jumbo popovers like these!*

BACON CHEDDAR POPOVERS:

- 3 cups of milk
- 3 cups of all-purpose flour
- 6 eggs
- 6 strips of maple bacon, precooked and chopped
- 1 cup sharp cheddar cheese (shredded)
- ¼ cup parmesan or gruyere (shredded)

MAPLE BUTTER:

- ¼ cup softened unsalted butter
- 2 tablespoons brown sugar

DIRECTIONS:

Place a six-cup popover pan or a standard or jumbo muffin pan in the bottom third of the oven. Place a baking sheet on the rack underneath to catch any drips. Preheat oven to 400 degrees.

In a small saucepan over medium-high heat, warm the milk until small bubbles form around the edges. Sift the flour and salt onto a sheet of waxed paper. In a large bowl, whisk the eggs until frothy, about 2 minutes. Slowly whisk in the hot milk, whisking constantly so the eggs don't cook, then gradually whisk in the flour mixture until almost smooth. Depending on what recipe you chose, add the cinnamon and sugar or the bacon and cheese. Remove the popover pan from the oven and coat them with butter. Non-stick vegetable spray works, but butter allows the popovers to come out of the pan more easily. Fill the prepared cups about ¾ full with batter. If doing a topping, sprinkle on top at this point. Return the pan to the oven and bake for 15 minutes, then rotate the pan 180 degrees. Continue baking until the popovers are browned and puffed (25 minutes more); do not open the oven after rotating the pan.

Invert the pan and remove the popovers. Serve immediately. Using a paper towel, wipe out the excess fat from the popover cups. Heat the pan in the oven for 5 to 10 minutes. Repeat to bake the remaining batter. Makes 12 popovers in a popover pan or 20-24 in a standard muffin pan.

If you are using a standard muffin pan, reduce the second baking time from 25 minutes to 10-12 minutes.

CINNAMON SUGAR POPOVERS:

- 3 cups milk
- 3 cups all-purpose flour
- 1 tablespoon kosher salt
- 6 eggs
- ¼ cup sugar
- 1 tablespoon cinnamon

TOPPING:

Mix and sprinkle on top before placing in oven

- 1 tablespoon sugar
- 1 teaspoon cinnamon

CINNAMON SUGAR BUTTER:

Combine ingredients and stir with a fork

- ¼ cup softened unsalted butter
- 1 tablespoon sugar
- 2 teaspoons cinnamon



PUMPKIN SALSA SOUP

Serves 6-8

➤ This soup is one of my go-to dinners when I need something quick!

INGREDIENTS:

- 1 pound ground turkey (ground chicken or beef works well also)
- 4 cups vegetable broth
- 15 ounce can pumpkin puree
- 15 ounce can whole-kernel sweet corn or hominy
- 2, 15 ounce cans black beans (rinsed and drained)
- 1 cup Rotel
- 1 large white onion chopped
- ¾ cup your favorite salsa (we prefer fresh salsa from produce section)
- 1 teaspoon minced garlic
- 1 teaspoon chili powder
- 1 teaspoon cumin

DIRECTIONS:

Spray a medium to large pot with non-stick spray or heat 2 tablespoons oil. Place garlic and diced onion in the pot. Once onion is transparent, remove the onion and garlic and set aside.

Place ground meat in the pot and cook on medium heat. Season with salt and pepper. Once cooked through, add the onions and garlic and cook together for 2 minutes. Add the spices and bring to a simmer. Stir in remaining ingredients and bring to a boil and then reduce heat.

Simmer for at least 10 minutes. The longer this soup simmers, the more flavor it will have. Serve with shredded cheese, sour cream, chopped green onions, and avocado.

TOPPINGS:

- Shredded cheese
- Chopped green onions
- Sour cream
- Avocado

SKILLET CORN FRITTERS

Makes 8 fritters

⇒ *I remember the day my grandparents made these for our family at their fishing cabin.*

INGREDIENTS:

- 1 tablespoon melted butter
- 2 cups corn (fresh off the cob is best, but frozen or canned also works well)
- 2 eggs beaten
- ¼ cup chopped green or red pepper or both
- ¼ cup chopped onion
- ¼ cup flour
- ½ teaspoon baking powder
- ½ teaspoon salt
- ¼ teaspoon pepper
- 2 tablespoons milk
- 2 tablespoons canola oil

DIRECTIONS:

Mix together all ingredients except canola oil and butter in a medium-sized mixing bowl. Heat oil and butter in a cast-iron pan over medium heat. Use 1/3 cup measuring cup to scoop batter onto greased pan and spread out batter like a pancake. Cook for 2-minutes on each side. Serve immediately with sour cream and salsa.