



Appetizers

Watermelon, Feta, and Blueberry Bites



Instructions:

• From a slice of watermelon, cut out theme appropriate shape with a cookie cutter. Stars work great for our All-American Theme.



- Stack a cube of feta on top of the watermelon and skewered them with a toothpick and blueberry. Decorate tray with mint leaves.
- If desired, can make a balsamic reduction blueberry glaze and drizzle on top https://www.thehoneyblonde.com/other-savory/2017/06/watermelon-feta-and-blueberry-bites



Spinach Tortellini Salad

This spinach tortellini salad is a quick and simple pasta salad that the whole family will love!

Course

Main Course

Cuisine

American

Keyword

easy pasta salad recipe, spinach tortellini salad

Prep Time

10 minutes

Cook Time Total Time

10 minutes 20 minutes

Servings

6

Calories

543kcal

Author

Natasha Bull

Ingredients

- 8 ounces salami, chopped
- 1 (20 ounce) package refrigerated cheese fortellini
- 1/2 small red onion
- 2 cups spinach (packed) chopped
- · 8 ounces tomatoes (grape, cherry, etc.) halved
- Handful fresh basil sliced thin
- Salt & pepper to taste

Dressing:

- 1/4 cup olive oil
- 2 tablespoons red wine vinegar
- 1/2 teaspoon Italian seasoning
- 1/4 teaspoon sugar
- 1/4 teaspoon garlic powder
- Salt & pepper to taste

Instructions

1. Boil a large, salted pot of water for the tortellini. Cook it according to package directions.

- 2. Meanwhile, add the dressing ingredients to a small bowl and whisk together (or shake in a jar).
- 3. Prep your other ingredients and add them to a large bowl.
- 4. Once the tortellini has cooled a bit, add it to the bowl and toss everything with the dressing. Serve immediately.

Notes

- The spinach can wilt, so I suggest adding the dressing right before eating this pasta salad.
- · Adjust dressing ingredients as needed e.g. add more oil or vinegar to suit your tastes.
- If you prefer, you can use store-bought Italian salad dressing instead of the homemade one.
- Serves 6-8 depending on how much people eat (can be a side dish or main course).
- Nutritional information is provided as a courtesy only and should be construed as an
 estimate rather than a guarantee. Ingredients can vary and Salt & Lavender makes no
 guarantees to the accuracy of this information.

Nutrition

Calories: 543kcal | Carbohydrates: 45g | Protein: 24g | Fat: 30g | Saturated Fat: 8g | Cholesterol: 66mg | Sodium: 1275mg | Potassium: 302mg | Fiber: 4g | Sugar: 4g | Vitamin A: 1288IU | Vitamin

C: 9mg | Calcium: 157mg | Iron: 3mg

Pigs In A Blanket

(delish.com)



Yield: 8-12 servings Prep Time: 10 mins Total Time: 25 mins

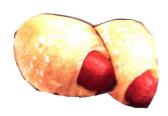
Ingredients

All-purpose flour (for surface)

- 1 (8-oz) tube crescent rolls
- 1 (12-oz) package mini cocktail franks
- 4 tbsp. melted butter

Directions

- 1. Preheat oven to 375.
- 2. On a lightly floured surface, unroll crescent sheets and tear where perforated. Cut each triangle into 3 smaller triangles.
- 3. Place 1 cocktail frank on thick side of each triangle, then gently roll to thinner side.
- 4. Place on medium baking sheet. Brush with melted butter.
- 5. Bake until golden, 12-15 minutes.





Main Dishes

Slow Cook Country Style Pork Spare Ribs

INGREDIENTS 7 to 8 Lbs Bone in OR Boneless Pork Country Style Spare Ribs 2 or 3 Sliced Vidalia Onions One 40 OZ Barbeque Sauce Water as needed to cover INSTRUCTIONS Place a layer of ribs on the bottom of a large Slow Cooker Place a layer of sliced onions on top of the ribs Cover with half to Barbecue Sauce Repeat as needed to use all Pork and Onions Add water to cover

Marianne Closterman



Bourbon Whiskey BBQ Sauce

This smoky bourbon BBQ sauce uses Kentucky bourbon whiskey. For best results, refrigerate for a day or two, allowing the flavors to blend.

Recipe by Kevin Updated on November 4, 2022

Prep Time: 15 mins Cook Time: 30 mins Total Time: 45 mins

Ingredients

- ¾ cup bourbon whiskey
- · 4 cloves garlic, minced
- 1/2 onion, minced
- 2 cups ketchup
- 1/2 cup packed brown sugar
- 1/3 cup cider vinegar
- ¼ cup tomato paste
- ¼ cup Worcestershire sauce
- 2 tablespoons liquid smoke flavoring
- 1/2 tablespoon salt
- ½ teaspoon ground black pepper
- ½ teaspoon hot pepper sauce, or to taste

Directions

Step 1

Combine whiskey, garlic, and onion in a large skillet over medium heat; simmer until onion is translucent, about 10 minutes.

Step 2

Stir in ketchup, brown sugar, vinegar, tomato paste, Worcestershire sauce, liquid smoke, salt, black pepper, and

hot pepper sauce; bring to a boil, reduce heat to medium-low, and simmer for 20 minutes. Run sauce through a strainer if you prefer a smooth sauce.

Nutrition Facts

Per serving: 53 calories; total fat 1g; saturated fat 0g; sodium 297mg; total carbohydrate 8g; dietary fiber 0g; protein 0g; vitamin c 3mg; calcium 10mg; iron 0mg; potassium 104mg

Old Fashioned Mac & Cheese

By Nanette Eberwein
610-597-7406
1 large 9 x 13 foil pan (or 4 half pans for sterno rack)
2 Lbs Elbow Pasta
3 bars of white or yellow Cheddar Cheese (thin square slices)
4 cans Campbells Cheddar Cheese Soup (or make 3 cups of traditional White Sauce – see below)
Butter
Bread Crumbs (store bought)
Cook pasta according to directions and drain & rinse.
Mix all pasta (while still warm) with the cheddar cheese soup or white sauce.
Layer pan with ½ of pasta/cheese soup (or white sauce) mixture.
Top this layer with cheese slices to cover.
Repeat above for second layer.
Melt I stick of butter in saucepan. When melted remove from heat & pour in enough breadcrumbs to make a crumb topping. (should be a slightly moist mixture – not too dry).
(optional: Top each cheese layer with a thin coating of bread crumb mixture)
Cover with foil (lightly) and bake covered in preheated oven at 325 for 30 minutes. Remove the foil and bake 30 more min until cheese is totally melted and forms a nice golden crust on top.
Enjoy!!!!
White Sauce:
2 tblsp butter
2 tblsp all purpose flour
¼ tsp salt
1/8 tsp pepper
1 cup milk
Pinch or Nutmeg (optional)

In 1½ qt saucepan melt butter over low heat. Sir in flour, salt, pepper (nutmeg). Cook over medium heat stirring constantly till mix is smooth and bubbly; remove from heat. Gradually stir in milk. Heat till boiling, stirring constantly. Boil 1 minute. While hot mix evenly into warm pasta. Continue as above.

delish

Ham & Cheese Quiche

by LAURA REGE

MAR 25, 2020

YIELDS: 6 SERVINGS

PREP TIME: OHOURS 15MINS

TOTAL TIME: 1HOUR 30MINS

INGREDIENTS

1 premade pie dough

1~1/2~c. chopped deli ham

1/2 c. shredded cheddar

1/2 c. shredded Monterey jack

2 green onions, thinly sliced

3/4 c. heavy cream

6 large eggs

1/2 tsp. kosher salt

1/4 tsp. freshly ground black pepper

DIRECTIONS

1 Preheat oven to 375°. Press dough into a 9" pie plate and crimp edges. Line crust with parchment paper and fill with

dried beans or pie weights. Bake until lightly golden and set, 15 minutes. Remove pie weights and continue baking until bottom crust is golden, 5 to 10 minutes more. Let cool slightly.

- 2 Scatter ham, cheeses, and green onions in bottom of pie crust. In a large bowl, whisk together heavy cream, eggs, salt, and pepper. Pour egg mixture over filling in pie crust.
- **3** Bake until just set in the center, about 40 minutes. Let cool 15 minutes before slicing.

©2020 Hearst Magazine Media, Inc. All Rights Reserved.



Syrian Pork Kabobs (Mishweh)

3 lbs of boneless pork
2 tbsp dried peppermint flakes
2 small onions grated
6 sweet Vidalia onions (optional)
Wooden skewers

Cut pork into quarter size chunks
Add grated onion
Add 2 tbsp dried peppermint
Mix well and place in container to marinate in frig for 24 hrs
Quarter Vidalia onions (optional)

Make skewers of pork and add a quartered onion (optional) every 4 pieces of pork Grill while turning skewers until pork is cooked and onions are soft

Dipping Sauce (Leban)

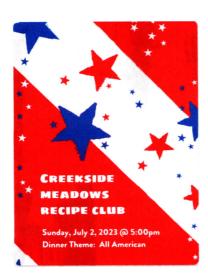
One large container of plain yogurt
5 mini cucumbers quartered and sliced
2 tsp dried peppermint flakes
2 tbsp lemon juice

Combine all ingredients and either serve on the side or drizzle over cooked skewers

***This dish may be eaten with traditional Pita Bread as well

***This is a customary dish carried down generations from Aleppo, Syria from my Sitto (grandmother)

Joanne M. Bretzger



Sides

VEGETARIAN BAKED BEANS

Ingredients

2-15.5 oz cans of navy beans, drained and rinsed 1/2 cup unsulphured molasses, NOT blackstrap 1/2 cup brown sugar 4 tbsp. ketchup 4 tbsp. yellow mustard or dijon (whatever your preference) 1/2 tsp. onion powder 1/2 tsp. baking soda 1/4 tsp. pink Himalayan salt, to taste

Recipe

Preheat oven to 400 degrees F.

Drain and rinse beans and set aside.

In a bowl, combine molasses, brown sugar, ketchup, mustard, onion powder, baking soda and salt as needed. I also added a dash of smoked paprika, garlic powder and Worcestershire sauce. Whisk all ingredients together until combined and then stir in beans. Stir well to combine everything. Spread in an even layer in a baking dish. The wider the dish, the thicker the sauce will turn out and the faster it will cook. Bake 20-25 minutes until bubbly and thicker, stirring halfway through cooking time. The sauce will continue to thicken as it cools once removed from the oven.

You can also prepare the beans ahead of time, cover and refrigerate and bake later. You can also bake the beans in advance and reheat them in the microwave or pour in a crock pot to keep warm.

Prep time: 30 minutes

6 servings

Recipe from the kitchen of MaryJane Pietrzak

FROM PLANT YOU COOKbook

tangy potato salad

You will never believe that the base of the sauce in this potato salad is made from white beans! Not only are white beans a legume packed with fiber and protein, they can also be blended into a velvety sauce mimicking mayo or cream. Pair it with cider vinegar, garlic, and sea salt and you've got a winning combo for a delicious picnic-perfect potato salad.

MAKES 6 servings + FROM START TO FINISH: 35 minutes

2 pounds mini red potatoes, quartered Salt and freshly ground black pepper 1 (15-ounce) can white, navy, or kidney beans (about 1½ cups), drained and rinsed 1 teaspoon Dijon mustard

1½ teaspoons cider vinegar

1 teaspoon sea salt

½ teaspoon garlic powder

½ cup chopped dill pickle

1 red bell pepper, seeded and diced

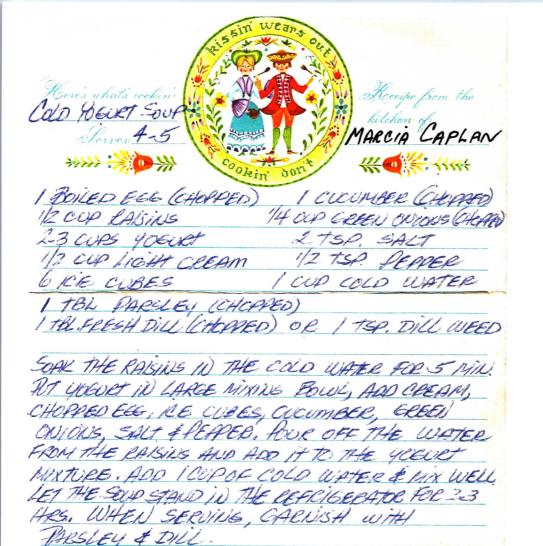
2 tablespoons chopped fresh dill

½ red onion, chopped

½ c grated carrets

- 1. Preheat the oven to 400°F and line a baking sheet with parchment paper.
- 2. Spread the quartered red potatoes on the prepared baking sheet with a pinch of salt and pepper, and roast for about 25 minutes, or until slightly crispy.
- 3. While the potatoes are roasting, make the dressing: In a countertop blender, combine the beans, Dijon mustard, cider vinegar, sea salt, and garlic powder. Blend until combined, then taste and adjust the seasonings as needed.
- 4. Allow the potatoes to cool, then combine them in a bowl with the dressing and the remaining ingredients. Enjoy immediately or cover and refrigerate for up to 3 days.

I recommend Steaming The potatoes instead of roasting them w/o oil as I did. If you're not opposed to oil, roasting or baking may work out fine.



Pasta Salad Your Way

1 pound cooked pasta (your choice)

1 cup of each:

Green pepper, red pepper, yellow pepper, orange pepper- or your choice

1 cup chopped broccoli- or your choice

1 cup chopped cauliflower- or your choice

1 cup grape tomatoes halved -or your choice

1 cup red onion chopped

1 cup carrots cut in bite size pieces

24 fl ounces of Italian salad dressing

1 cup fresh mozzarella cheese cubbed

Cook and drain pasta and let cool
Add all veggies and toss.
Add cheese
Add Italian dressing
Let sit in fridge for 3 or more hours before serving.

^{**} You can add sliced black olives or omit or change any of the ingredients.



Desserts

CRANBERRY APPLE CRISP

The Purr-fect combination of sweet and sour

Filling:

- 1 ½ cups frozen cranberries
- 2 medium apples, cored and chopped
- 14 cup sugar
- ½ tsp ground cinnamon
- 2 tsp lemon juice
- 1 tbsp flour

Topping:

- 1 tbsp flour
- 3 tbsp sugar
- 1 cup rolled oat flakes
- 3 tbsp vegan margarine (room temperature)

Preheat oven to 375. Lightly oil an 8-inch baking dish and set aside. In a medium bowl, combine the cranberries, apples, sugar, cinnamon, lemon juice and 1 tbsp of flour. Spoon mixture evenly into baking dish. In a medium bowl, stir together the flour, sugar, oats, and margarine until well combined. Sprinkle topping evenly over fruit mixture and bake 40-45 minutes or until top is browned and apples are tender. Makes 4 servings.



Over The Jos Blueberry Bread
Sudding

OVER THE TOP BLUEBERRY BREAD PUDDING

- 3 large eggs
- 4 cups heavy whipping cream
- 2 cups sugar
- 3 teaspoons vanilla extract
- 2 cups fresh or frozen blueberries
- 1 package (10 to 12 ounces) white baking chips
- 1 loaf (1 pound) French bread, cut into 1-inch cubes
- SAUCE:
- 1 package (10 to 12 ounces) white baking chips
- 1 cup heavy whipping cream
- 1. Preheat oven to 350°. In a large bowl, combine eggs, cream, sugar and vanilla. Stir in blueberries and baking chips. Stir in bread cubes; let stand until bread is softened, about 15 minutes.
- 2. Transfer to a greased 13x9-in. baking dish. Bake, uncovered, until a knife inserted in the center comes out clean, 50-60 minutes. Let stand 5 minutes before serving.
- 3. For sauce, place baking chips in a small bowl. In a small saucepan, bring cream just to a boil. Pour over baking chips; whisk until smooth.
 Serve with bread pudding.

Berry & Cream Parfaits (Jenn Segal – Once Upon a Chef)

Servings: 4

4 oz. cream cheese (room temp)
2 tbsp Grand Marnier (or Amaretto)
½ cup sugar
½ cup heavy cream
3 cups fresh berries
Garnish

Instructions

- Have 4 wine glasses or dessert cups on hand.
- Combine the cream cheese, Grand Marnier and sugar in the bowl of a stand mixer with the whisk attachment. Beat on medium high speed for about 2 minutes, until creamy and lump free.
- Add the heavy cream and start beating on low speed, then increase to high and beat until the mixture is thickened to a pudding-like consistency (about 2-3 minutes)
- Distribute half the berries among the bottom of the glasses or dessert cups. Then distribute approximately two-thirds of the cream mixture so that it covers the berries in each portion. Distribute the remaining berries evenly among the glasses or dessert cups. Spoon equal amounts of the remaining cream on top of each portion.
- Refrigerate for at least one hour and up to four hours before serving.
- Garnish as you like (mint sprig or other holiday decorations)

Note: the cream mixture can be made and refrigerated a day in advance.

Note: All of the ingredients used in this recipe are gluten-free.



TOLL HOUSE COOKIES

INGREDIENTS

- 3 cups plus 6 measuring tablespoons unsifted flour
- 1-1/2 measuring teaspoons salt (optional)
- 1-1/2 cups softened butter (three sticks)
- 1 cup plus 2 tablespoons sugar
- 1 cup plus 2 tablespoons firmly packed brown sugar
- 1-1/2 teaspoons vanilla extract
- 3 eggs
- 3 cups (one 18-oz. Package of dark chocolate mini-chocolate morsels

Preheat oven to 375 degrees. In small bowl combine the flour, baking soda and salt*.

In large bowl combine the butter, sugar, brown sugar and vanilla extract; beat until creamy. Beat in eggs. Gradually stir in flour mixture and mix well.

Stir in semi-sweet chocolate morsels. Drop by rounded teaspoonfuls onto an ungreased cookie sheet. Bake at 375 degrees for 8 - 10 minutes.

Makes approximately six (6) dozen.