



2024

TIRE RACK FAMILY HOLIDAY RECIPES



Judy's Favorite Go-To Cut Out Cookie Recipe



INGREDIENTS

1 cup butter
1 cup sugar
1 egg
1/2 cup sour cream
3.5 cups flour
1 tsp baking soda
1 pinch salt



DIRECTIONS

1. In a medium bowl, cream together the butter and sugar. Stir in the egg and sour cream.
2. Stir in the baking soda and salt, and begin to gradually add the flour until the dough becomes difficult to stir.
3. Turn the dough out onto a floured surface and knead it until it is no longer sticky.
4. Roll the dough one-fourth to one-half thickness. Cut into desired shapes and place cookies 1.5" apart on an ungreased cookie sheet.
5. Bake 8-10 minutes at 350 degrees
6. Cookies should be lightly browned at the edges
7. Remove from cookie sheets to wire racks until cool. Use your favorite icing recipe to decorate!



Puerto Rican Coquito with spiced tea



3 - 750 ml



2 days

DIRECTIONS

To Make the Spice Tea

1. Add the coconut water, cinnamon sticks, star anise, vanilla extract, cloves, and allspice to a 2-quart pot.
2. Bring to a boil over high heat and allow it to boil for 2 minutes.
3. Turn the heat off and allow the spices to steep 10-15 minutes.
4. After 10 minutes of steeping, strain the tea into a blender and add the cream of coconut.
5. If your tea feels cool to the touch, heat it again until it steams, then add it to the blender or a bowl with the cream of coconut.
6. Press the paste from the vanilla bean into the tea in the blender after straining the spice tea into the blender.

To Make the Coquito

1. Add coconut milk, condensed milk, rum, ground cinnamon, nutmeg, and vanilla extract to the blender with the spice tea and cream of coconut.
2. Blend the ingredients for 1 minute on medium-low speed until smooth.
3. Put a fine-mesh sieve lined with a clean tea towel on a funnel.
4. Pour the liquid through the strainer and into the bottles using the funnel. Leave an inch headspace to the top of the bottle.
5. Refrigerate and let the coquito chill for at least 48 hours to allow the flavors to blend. Enjoy!

For the Spiced Tea

- 1 cup coconut water
- 3 cinnamon sticks
- 2 star anise
- Dash of vanilla extract
- 1 teaspoon whole cloves
- 1/2 teaspoon aground allspice

For the Coquito

- Spice tea
- 15 ounce can cream of coconut
- 4 cups coconut milk or 2 13.5-ounce cans of coconut milk
- 14 ounce cans sweetened condensed milk
- 2 cups rum of your choosing
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1 teaspoon pure vanilla extract optional
- 13.5 ounce can canned coconut milk
- 3 Large bottles

INGREDIENTS

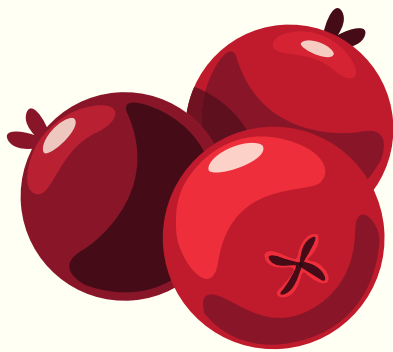
EVERETT THANKSGIVING CRANBERRY SALAD

INGREDIENTS

- 2 CUPS CHOPPED FRESH CRANBERRIES
- 1 GRATED FUJI APPLE (WITH THE PEEL)
- 1 POMEGRANATE (CAREFULLY REMOVE FROM MEMBRANE)
- ZEST FROM ONE ORANGE
- OPTIONAL - ORANGE SEGMENTS AND RASPBERRIES
- 1 LARGE BOX (OR TWO SMALL) OF SUGAR-FREE CHERRY JELLO
- 3/4 CUP OF SPLENDA
- 1 CUP BOILING WATER
- 1/2 CUP COLD WATER

notes

TIP: FREEZE FRESH CRANBERRIES THE DAY BEFORE PREPARING. FROZEN CRANBERRIES CREATE LESS JUICE IN THE FOOD PROCESSOR TO CHOP!



directions

- CHOP CRANBERRIES, GRATE THE APPLE, AND REMOVE POMEGRANATE SEEDS
- GRATE ORANGE ZEST AND ADD ALL PREPARED FRUIT TO A MEDIUM SIZED BOWL ..
- PLACE SERVING DISH NEARBY, READY TO TRANSFER THE MIXTURE
- BOIL 1 CUP OF WATER, THEN ADD JELLO + SPLENDA, MIXING TO DISOLVE
- ONCE DISOLVED, ADD 1/2 CUP COLD WATER AND MIX
- POUR THE JELLO WATER INTO THE FRUIT MIXTURE AND COMBINE
- TRANSFER TO THE SERVING DISH AND COOL FOR SEVERAL HOURS IN THE FRIDGE ..



Holiday Sangria

8 servings 4-24 hours

INGREDIENTS

- 2 - 750 ml bottle of Pinot Grigio
- 1/2 pint apple or pear vodka
- 2 cups - Sparkling apple cider
- 1 cup - Fresh Cranberries
- 2 - sliced green apple or pears
- Fresh Rosemary Sprigs

DIRECTIONS

1. Cut or muddle half of the fresh cranberries
2. Slice or chop up the apples or pears
3. Mix all ingredients in a large pitcher
4. Refrigerate for at least 4 hours before serving.
Overnight for best results
5. Fill a glass half way and top with sparkling cider.
6. Serve chilled with a rosemary spring for garnish.

MAKE IT FUN

Sub out sparkling cider with champagne for extra fizz

Christine's Apples and Cream Crumb Pie



INGREDIENTS

9" pie crust - unbaked

1 cup sour cream

1 egg

3/4 cup white sugar

2 tbs all-purpose flour

1/4 tsp salt

1 tsp vanilla

3 cups sliced apples, peeled

Crumb Topping

1/2 cup brown sugar

1/4 cup butter (chilled)

1/3 cup all-purpose flour

1 tsp cinnamon

DIRECTIONS

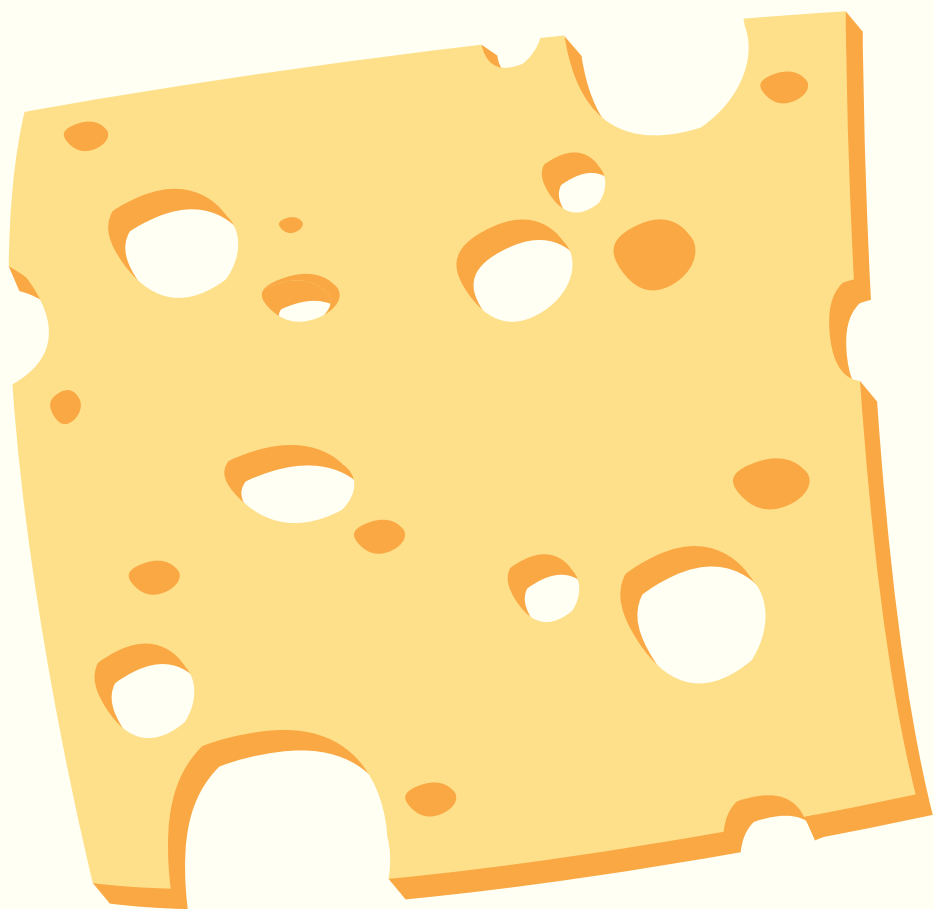
1. Preheat the oven to **400 degrees**
2. Press pie crust into and up the sides of a 9" pie plate
3. **Beat sour cream and egg together** until combined. Add flour, sugar, salt, and vanilla - mixing until smooth.
4. **Stir in apples** and bake for 25 minutes.
5. While the pie bakes, **mix the crumble topping** ingredients until crumbly (I like to use my hands for this step!)
6. Remove pie from the oven and spread with crumb topping. **Lower oven temperature** to 350 degrees, and bake for 20 minutes.
7. **Let pie cool before serving** and store leftovers in the refrigerator!

Kelly's Beau Monde Bread



Ingredients:

1 lg. loaf French Bread
2 sticks butter, soft
1 T. poppy seed
1 t. beau monde spice
2 t. lemon juice
1 t. mustard
2 T. dried onion
Swiss cheese slices



Procedure:

Slice bread into 1" slices, but not all the way through. Mix ingredients together and spread between slices and on top of loaf. Between each slice place a thin slice of swiss cheese. Bake wrapped in foil with top partially uncovered at 350 degrees, 20-25 minutes.

VARIATION: Just slice the loaf lengthwise in half, spread butter mixture over the bread, and top with swiss cheese.

INGREDIENTS

- 6 LARGE EGGS
- 1/2 TSP BAKING SODA
- 5 SLICES OF BACON
- 3 TBS MAPLE SYRUP
- 1/4 CUPS MAYONAISE
- 1 TSP. WHITE WINE VINEGAR
- 1 TSP. DIJON MUSTARD
- KOSHER SALT, BLACK PEPPER, PAPRIKA (FOR SERVING)
- CHOPPED CHIVES (FOR SERVING)

Mike's Eggs

PLACE EGGS IN A LARGE SAUCEPAN AND COVER WITH COLD WATER AND BAKING SODA. SET PAN OVER MEDIUM-HIGH HEAT AND BRING WATR TO A BOIL. TURN OFF HEAT, COVER PAN WITH A LID AND LET SIT FOR 11 MINUTES. DRAIN, RINSE EGGS UNDER COLD WATER, AND PEEL.

ARRANGE BACON IN A MEDIUM SKILLET AND COOK OVER MEDIUM HEAT UNTIL CRISP ON THE FIRST SIDE, ROUGHLY 6 MINUTES. REDUCE HEAT TO MEDIUM-LOW AND BRUSH BACON WITH MAPLE SYRUP. FLIP AND BRUSH THE OTHER SIDE, THEN CONTINUE COOKING UNTIL CRISP. TRANSFER TO A PLATE AND LET COOL COMPLETELY.

HALVE EGGS LENGTHWISE AND SCOOP YOLKS INTO A MEDIUM BOWL, THEN MASH YOLKS WITH THE BACK OF A FORK. STIR MAYONAISE, VINEGAR, AND MUSTARD INTO YOLKS UNTIL SMOOTH. CRUMBLE 3 SLICED OF COOKED BACON AND STIR IN THO THE EGG MIXTURE. SEASON WITH SALT AND PEPPER.

USING A SMALL COOKIE SCOOP, **SCOOP MIXTURE INTO EACH EGG**. CRUMBLE THE REAMINING 2 SLICES OF BACON OVER THE EGGS. DUST WITH PAPRIKA AND SPRINKLE WITH CHIVES BEFORE SERVING.

Dueling
Deviled
Eggs



INGREDIENTS

- 12 EGGS, HARD-BOILED
- 1/2 CUP SOUR CREAM
- 1/2 CUP BACON, COOKED AND CHOPPED
- 1/4 CUP FRESH CHIVES, FINELY CHOPPED
- 1/2 CUP SHREDDED CHEDDAR (OR YOUR FAVORITE CHEESE)
- SALT AND PEPPER TO TASTE
- BACON, COOKED AND CHOPPED (FOR SERVING)
- FRESH CHIVES, FINELY CHOPPED (FOR SERVING)

Brittany's Loaded Deviled Eggs

PLACE EGGS IN A POT AND FILL WITH COLD WATER UNTIL THE EGGS ARE JUST COVERED. BRING THE POT TO A BOIL, THEN COVER, REMOVE FROM HEAT, AND LET SIT FOR ABOUT 12 MINUTES.

TRANSFER THE EGGS TO A BOWL OF ICE WATER FOR ABOUT 3 MINUTES, THEN PEEL THEM AND CUT THEM IN HALF. TRANSFER THE EGG YOLKS TO A BOWL AND SET THE COOKED EGG WHITES ASIDE.

MIX THE SOUR CREAM, BACON, CHIVES, CHEDDAR CHEESE, SALT, AND PEPPER WITH THE YOLKS AND TRANSFER TO A **PIPING BAG**. (ALTERNATIVELY, USE A ZIP-TOP BAG WITH A CORNER CUT OFF).

PIPE THE MIXTURE INTO THE EGGS, GARNISH WITH THE BACON AND CHIVES, AND **SERVE CHILLED!**

Carol's Hillbilly Sweet Potatoes



Ingredients:

- 1 40oz can sweet potatoes in light syrup (drained & mashed)
- 1 cup sugar
- 1/2 cup butter
- 2 eggs - beaten
- 1/3 cup evaporated milk
- 1 tsp vanilla

Directions:

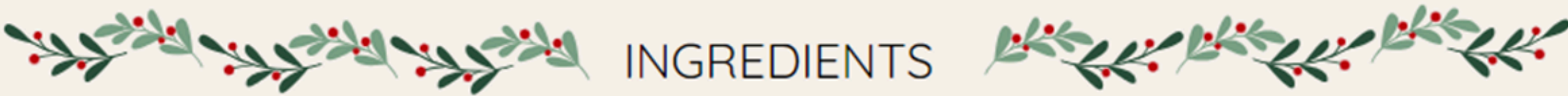
- Mix all ingredients together and put into a 9x13 pan
- Mix all topping ingredients together, then spread on top of sweet potatoes
- Bake at 350 degrees until toothpick comes out clean - 45-60 minutes total

Topping Ingredients

- 1/2 cup packed brown sugar
- 1/4 cup flour
- 2,5 tbsp melted butter
- 1/2 cup pecan chips

NOTE: Even if you don't like sweet potatoes, you may like these. More like a dessert than a vegetable dish. Yummy!

NO BAKE LEMON CHEESECAKE, FROM ROBIN M'S FAMILY TO YOURS!



INGREDIENTS

- Graham cracker pie crust tin
- 2 8oz packs of cream cheese
- 1 can condensed milk
- About 4 lemons

DIRECTIONS

1. Soften the cream cheese and add it to a medium size mixing bowl
2. Add the condensed milk to the mixing bowl with the cream cheese
3. Blend the milk and cheese until incorporated
4. Start squeezing lemon juice into the milk and cheese mixture and continue to blend (add lemon to taste)
5. Pour mixture into the graham cracker pie crust tin, cover and refrigerate for at least 4 hours (overnight is best!)

Side note: this recipe is also great in shortbread crust!



Swedish Dreams- (ammonia cookies)

- 1 Cup of butter
 - 1 Cup of oil
 - 3 Cups of suger
 - 4 Cups of flour
 - 1 tablespoon of vanilla
 - a little lemon ext.
 - 1½ teaspoon of ammonia (baking ammonia)
- Cream butter and sugar good, and oil little at a time. Then add crushed ammonia. Add flour, make into round balls and bake slowly at about 300°, for about 15 to 20 min.
- Enjoy!!!
makes about 100 cookies.



Denise's
Cherished
Family
Recipe

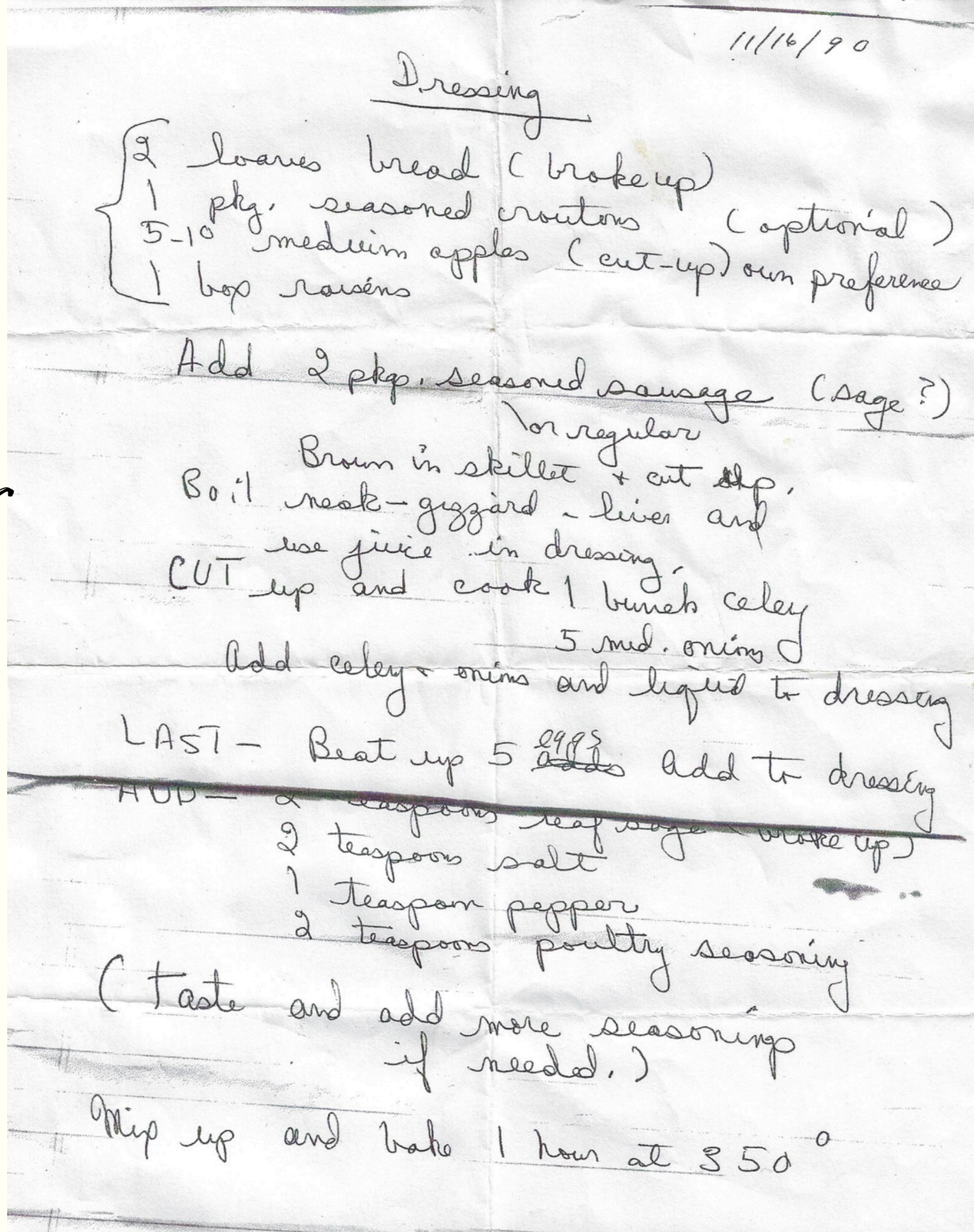


Party Peas
3 cans peas drained 3 Boxes heavy whipping cream
1 lg. can mushrooms onion & bacon
Fry 5 strips bacon till crisp, drain & crumble. Take 1 Tbls. drippings & saute finely chopped onions. Add onion & bacon to peas. Add cream & mushrooms. Heat till almost boiling. Add 2 Tbls flour & milk to make a smooth paste & pour in & stir while warm.

Blake Swears
You'll Love
Them!

Grandma Schlutt's Dressing

Courtesy of Judy!
circa. 1990



2 loaves bread (broke up)

1 pkg seasoned croutons (optional)

5-10 Medium apples (cut up per own preference)

1 box raisins

Add 2 pkgs (lbs) seasoned sausage (sage or regular) -
Browned in skillet

Boil neck-gizzard-liver and use juice in dressing

Cut up and cook 1 bunch of Celery & 5 medium onions

Add Celery, onions, and liquid to dressing

Beat up 5 eggs and add to dressing

Add

2 tsp leaf sage (broke up)

2 tsp salt

1 tsp pepper

2 tsp poultry seasoning

(Taste and add more seasoning as needed)

Mix up and bake 1 hour at 350 degrees





Colleen's Hoagie Dip



Ingredients :

For the Dip:

- 1/4 pound deli ham, chopped
- 1/4 pound Genoa salami, chopped
- 1/4 pound capicola (or mortadella), chopped
- 1/4 pound provolone cheese, diced
- 1/4 cup banana peppers, chopped (optional for a tangy kick)
- 1/2 cup cherry tomatoes, diced
- 1/2 cup red onion, finely chopped
- 1/2 head iceberg lettuce, shredded (optional, added just before serving)

For the Dressing:

- 1/2 cup mayonnaise
- 1/4 cup sour cream (optional for extra creaminess)
- 1 tablespoon olive oil
- 1 tablespoon red wine vinegar
- 1 teaspoon dried oregano
- 1 teaspoon garlic powder
- 1/4 teaspoon salt (adjust to taste)
- 1/4 teaspoon black pepper

For Serving:

- Sliced baguette, crackers, or toasted hoagie rolls

Procedure :

1. Prepare the Ingredients:

- Chop all deli meats, provolone cheese, veggies, and banana peppers into bite-sized pieces.
- Place them in a large mixing bowl.

2. Make the Dressing:

- In a small bowl, whisk together mayonnaise, sour cream, olive oil, red wine vinegar, oregano, garlic powder, salt, and black pepper until smooth.

3. Combine:

- Pour the dressing over the chopped ingredients in the large bowl.
- Mix until everything is evenly coated.

4. Optional Lettuce Addition:

- If using shredded lettuce, add it just before serving to maintain crispness.

5. Chill:

- Cover the dip and refrigerate for at least 1 hour to let the flavors meld together.

6. Serve:

- Transfer the dip to a serving bowl and place it on a platter surrounded by sliced baguette, crackers, or toasted hoagie rolls for dipping.



Notes :

- You can customize this dip by swapping in your favorite deli meats or cheeses.
- Add a drizzle of balsamic glaze on top for a fancy touch.
- Leftovers can be wrapped in lettuce leaves for a low-carb snack!

HOMEMADE BREAD BOWLS



*A great addition to
Colleen's Hoagie Dip!*

Ingredients

- 2 packets Red Star® Active Dry Yeast (4 and 1/2 teaspoons)
- 2 and 1/4 cups (540ml) warm water (110°F – 115°F)
- 2 teaspoons granulated sugar
- 2 teaspoons salt
- 2 Tablespoons (30ml) olive oil
- 6 cups (780g) bread flour (spooned & leveled), plus more for hands and surface*
- egg wash: 1 large egg beaten with 1 Tablespoon water or milk

- Pour the warm water over yeast in the bowl of a stand mixer fitted with a dough hook attachment. Or, if you don't have a stand mixer, a regular large mixing bowl. Whisk together and allow to sit for 5 minutes. Cover the bowl with a towel. The mixture should be frothy and foamy after 5 minutes.
- With the stand mixer running on low speed, add the sugar, salt, olive oil, 4 cups of bread flour, and seasonings (if using, see recipe note). Beat on low speed for 1 minute, then add remaining 2 cups of flour.
- Knead the dough: Keep the dough in the mixer and beat for an additional 5–6 full minutes, or knead by hand on a lightly floured surface for 5–6 full minutes. If the dough becomes too sticky during the kneading process, sprinkle 1 teaspoon of flour at a time on the dough or on the work surface/in the bowl to make a soft, slightly tacky dough. Do not add more flour than you need because you do not want a dry dough. After kneading, the dough should still feel a little soft. Poke it with your finger—if it slowly bounces back, your dough is ready to rise.
- Turn it out onto a lightly floured surface and form into a ball. Then place into a large greased bowl, turning once to grease the top. (I just use the same mixing bowl—remove the dough, grease it with nonstick spray or olive oil, put the dough back in.) Cover the bowl with plastic wrap and place it in a warm environment to rise until doubled, about 90 minutes. Tip: For the warm environment on a particularly cold day, heat your oven to 150°F (66°C). Turn the oven off, place the dough inside, and keep the door slightly ajar. This will be a warm environment for your dough to rise. After about 30 minutes, close the oven door to trap the air inside with the rising dough. When it's doubled in size, remove from the oven.
- Once doubled in size, punch down the dough to release any air bubbles. Remove dough from the bowl and turn it out onto a lightly floured surface. Punch down again to release any more air bubbles if needed.
- Using a sharp knife or dough scraper, cut into 6 even pieces. Form each into a large ball.
- Line 2 large baking sheets with parchment paper or silicone baking mats. Place 3 dough balls onto each. Cover lightly and set aside to rest for 20 minutes as the oven preheats.
- Preheat oven to 400°F (204°C). Brush each dough ball with egg wash and, using a sharp knife, score an X into the tops of each.
- Bake for 30 minutes or until golden brown. For a more accurate test for doneness, the bread bowls are done when an instant-read thermometer reads the center as 195°F (90°C).
- Cool until ready to handle. The longer you cool, the easier they are to cut open. For serving, cut a large round out of the top of each bread bowl. Scoop out the center (save the center to dunk into soup!) and fill with soup.
- Cover and store leftover bread bowls at room temperature for a couple days or in the refrigerator for 1 week. You can also freeze the baked bread bowls for up to 3 months, then thaw overnight in the refrigerator. Bring to room temperature before serving.

Thanks, Torrey!

Old-Fashioned Soft Pumpkin Cookies



INGREDIENTS

2.5 cups all-purpose flour
1 tsp baking soda
1 tsp baking powder
1 tsp ground cinnamon
1/2 tsp ground nutmeg
1/2 tsp salt
1.5 cups granulated sugar
1/2 cup butter, softened
1 cup pure pumpkin
1 large egg
2 tsp vanilla extract, divided
2 cups powdered sugar
3 tbs milk
1 tbs butter, softened

DIRECTIONS

1. Preheat the oven to 350 degrees
2. Grease baking sheets
3. Combine flour, baking soda, baking powder, cinnamon, nutmeg and salt in a medium bowl. Beat sugar and 1/2 cup butter in large mixer bowl until well blended. Beat in pumpkin, egg and 1 tsp vanilla extract until smooth. Gradually beat in flour mixture. Drop by rounded tablespoon onto prepared baking sheets.
4. Bake for 15-18 minutes or until edges are firm. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.
5. Combine sifted powdered sugar, milk, 1 tbs butter and remaining 1 tsp vanilla extract in small bowl until smooth. Drizzle over cookies.

Thanks, Torrey!

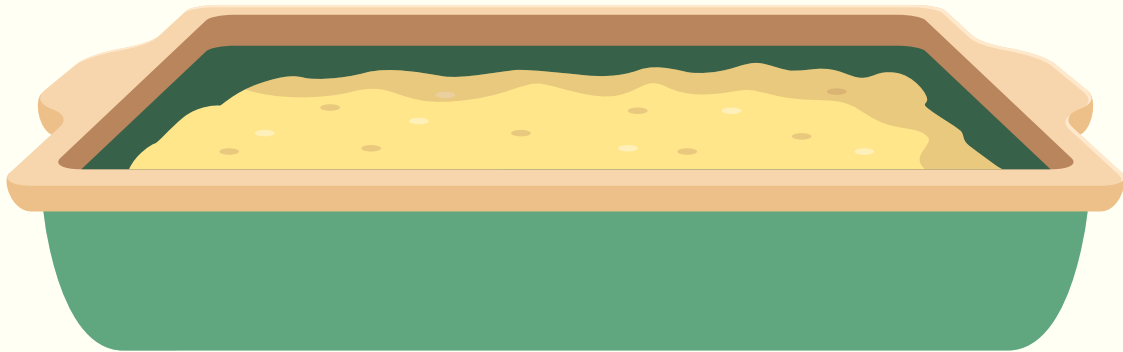
AMY'S BREAKFAST CASSEROLE

INGREDIENTS

- 6 EGGS
- 2LBS FROZEN HASH BROWNS
- 1/2 CUP MELTED BUTTER
- 1 (10.25OZ) CAN CREAM OF CHICKEN SOUP
- 1 PINT SOUR CREAM
- 1/2 ONION - PEELED AND CHOPPED
- 2 CUPS GRATED CHEDDAR CHEESE
- 1 TSP SALT
- 1/4 TSP PEPPER
- MEAT OF CHOICE - BACON, SAUSAGE, HAM, ETC.

directions

- PREHEAT OVEN TO 350 DEGREES
- SPRAY A 11X14" BAKING DISH WITH COOKING SPRAY
- MIX ALL ABOVE INGREDIENTS TOGETHER AND DUMP INTO YOUR BAKING DISH
- BAKE FOR 45 MINUTES OR UNTIL BROWN ON TOP



RECIPE TIPS AND TRICKS

- .. CUT UP A PACKAGE OF BACON BEFORE CRISPING UP - ADD TO MIX WHEN COOLED ..
- FRY A 1LB PACKAGE OF SAUSAGE AND DRAIN - ADDING CRUMBLES TO THE MIX
- YOU CAN USE HAM, CHOPPED SMOKED SAUSAGE, OR EVEN NO MEAT!
- THAW THE HASH BROWNS TO REMOVE ANY FROZEN CLUMPS
- ... POUR 6 (OR MORE) SLIGHTLY BEATEN EGGS IN THE PAN TO COVER THE BOTTOM ...
- .. WHEN THE PAN IS FILLED, THEN COVER IN EXTRA CHEESE ..

LUANNE'S FAVORITE COOKIES

MARYLOU'S MELT AWAY COOKIES

- 1 CUP SOFTENED BUTTER
- 1/4 CUP SIFTED POWDER SUGAR
- 1 TSP VANILLA
- 2 CUPS SIFTED FLOUR
- 1 CUP CHOPPED WALNUTS/OR PECANS

- Cream butter
- Gradully add powdered sugar and continue to beat until mixture is light and fluffy.
- Add Vanilla
- Mix in sifted flour and mix well
- Gently blend in nuts

- IF dough is hard to handle
 - chill in fridge for an hour
- Shape into small balls on ungreased cookie sheet
- Bake 350 for 15 - 18 minutes until slight brown
- Cool
- Roll the balls into powdered sugar



COCONUT COOKIES

- ONE 14 oz BAG OF COCONUT
- ONE 12 oz BAG OF CHOC CHIPS
- ONE CAN SWEETENED CONDENSED MILK
- 2/3 CUPS CHOPPED ALMONDS

- Combine all ingredients together
- Pack into cookie scoop or roll into balls
- Bake 325 for 12 to 14 min

TIANA’S ALTERNATE

Green Bean Casserole



INGREDIENTS

1 package bacon of your choosing (I use thick cut)
1 10.5 oz can cream of mushroom soup
1 10.5 oz can cream of bacon soup
4 14 oz cans, 12 oz bags frozen, or fresh green beans
Garlic Powder
Salt
Pepper

8-10	10 MIN	25 MIN
Yield	Prep time	Total time

DIRECTIONS We don’t love the fried onions in my house, so we make an alternate green bean casserole.

Fry bacon until crispy. Drain and set aside. Drain, defrost, or clean green beans and place them in a mixing bowl. Add both soups. Add spices. (Stop when the spice gods say stop.) Crumble ¾ of the bacon into the bowl and mix well. Pour into a 9 x 13 greased baking dish. Top with the remaining ¼ bacon. Bake at 350° for 15 minutes.

TOURTIÈRE

FRENCH CANADIAN MEAT PIE

BY: LISA GALLIPO (CT)



To make the crust: Place flour, frozen butter, and salt into the bowl of a food processor. Pulse on and off until butter breaks down to pea size, about 30 seconds. Stir together cold water and vinegar; drizzle over flour mixture. Pulse on and off until mixture is crumbly and holds together when pinched, about 10 seconds. Drizzle in more cold water if mixture is too dry.

Transfer mixture to a work surface. Press together until it forms a ball. Flatten to a disc, wrap in plastic wrap, and refrigerate until chilled, about 1 hour.

Spice Blend: To make the spice blend: Mix together salt, black pepper, sage, cinnamon, allspice, and clove, set aside in small bowl.

Filling: Place potatoes and 1 teaspoon kosher salt in a saucepan; cover with cold water. Bring to a boil, reduce heat, and simmer until tender, 10 to 15 minutes. Use a slotted spoon to transfer potatoes to a bowl, reserving potato cooking water in the saucepan. Mash potatoes with a potato masher until smooth; set aside.

Melt butter in a skillet over medium heat. Add chopped onion and a pinch of salt. Cook and stir until onions turn golden, 10 to 15 minutes. Stir spice blend into the skillet with onions. Stir until onion mixture is evenly coated with spices, about 30 seconds.

Add ground pork, ground beef, and about 3/4 cup potato cooking water to the skillet. Cook, stirring occasionally, until meat is brown and tender and most of the liquid has evaporated, about 45 minutes. Stir in mashed potatoes (the mixture needs to be smooth), turn off heat, and let cool to room temperature.

Preheat the oven to 375 degrees F.

Building the pie: Divide chilled dough into 2 pieces, one just slightly larger than the other. Roll the larger piece out on a lightly floured work surface into a 12-inch circle. Place in a 9-inch deep-dish pie plate. Roll top crust out into an 11-inch circle; set aside.

Fill bottom crust with meat mixture; smooth out the surface. Whisk together egg and water in a small bowl to make an egg wash. Brush egg wash over the edges of the bottom crust. Cover with top crust; press lightly around the edges to seal. Trim excess dough and crimp the edges. Cut small slits in the top crust to allow steam to escape. Brush entire surface of pie with egg wash.

Bake in the preheated oven until crust is well browned, about 1 hour. Enjoy!

We usually eat this on Christmas Morning with a fried egg on top - Lisa G.

INGREDIENTS

CRUST:

3 CUPS ALL-PURPOSE FLOUR

2 STICKS UNSALTED BUTTER, SLICED, FROZEN

1 TEASPOON KOSHER SALT

7 TABLESPOONS ICE-COLD WATER, OR AS NEEDED

2 TEASPOONS DISTILLED WHITE VINEGAR

SPICE BLEND:

2 TEASPOONS KOSHER SALT

1 TEASPOON FRESHLY GROUND BLACK PEPPER

½ TEASPOON DRIED SAGE

½ TEASPOON GROUND CINNAMON

¼ TEASPOON GROUND ALLSPICE

⅛ TEASPOON GROUND CLOVES

IFLLING:

1 LARGE RUSSET POTATO, PEELED, QUARTERED

1 TEASPOON KOSHER SALT

1 TABLESPOON BUTTER

1 LARGE ONION, FINELY CHOPPED

1 PINCH SALT

1 POUND GROUND PORK

1 POUND GROUND BEEF

1 CUP POTATO COOKING WATER, PLUS MORE AS NEEDED

EGG WASH:

1 LARGE EGG

1 TABLESPOON WATER

Julie's Cheesy Hash Brown Potatoes



2 packages of frozen (thawed & drained) or fresh hash browns – I like to use the Simply Potatoes brand in the refrigerated section. by the eggs.

½ Cup melted butter

½ Cup onion – diced

1 Can cream of chicken soup

1 Cup milk

1 16 oz. container sour cream

1 16 oz. package of shredded sharp cheddar cheese

1 tsp. salt – this is about what I use

¼ tsp. pepper – this is about what I use

Mix above ingredients together and put in a 9"x13" baking dish or pan and bake at 350degrees for about an hour or until the top is a golden brown. Enjoy!!!

Amy's Crockpot Apple Cinnamon Rolls



INGREDIENTS

- 2 CANS APPLE PIE FILLING 20 OZ EACH
- 2 TUBES REFRIGERATED CINNAMON ROLLS 12.4 OZ EACH, (8 ROLLS PER TUBE)
- 1/2 CUP HEAVY WHIPPING CREAM
- 2 TABLESPOONS BROWN SUGAR
- 1 TEASPOON GROUND CINNAMON

INSTRUCTIONS

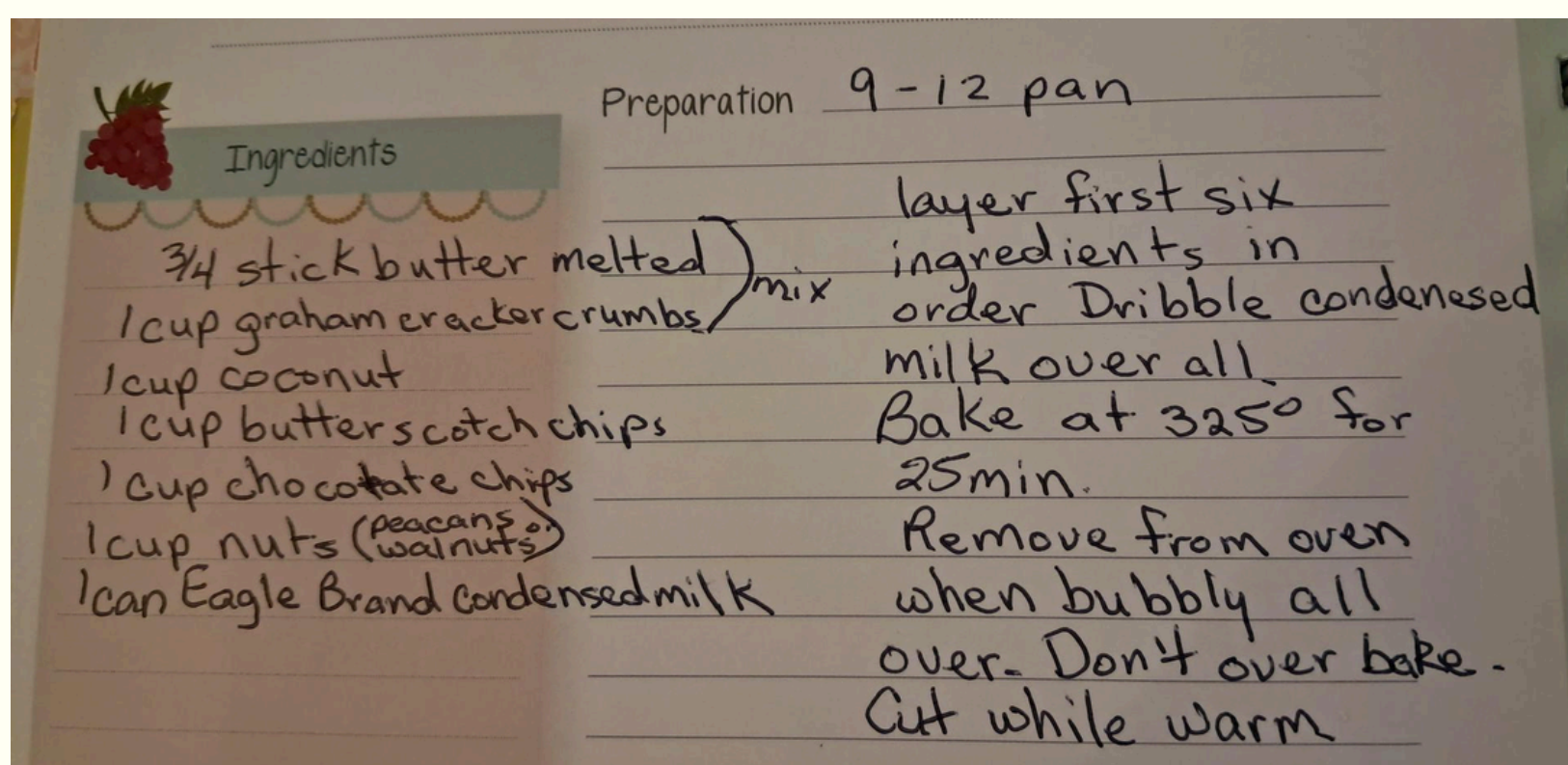
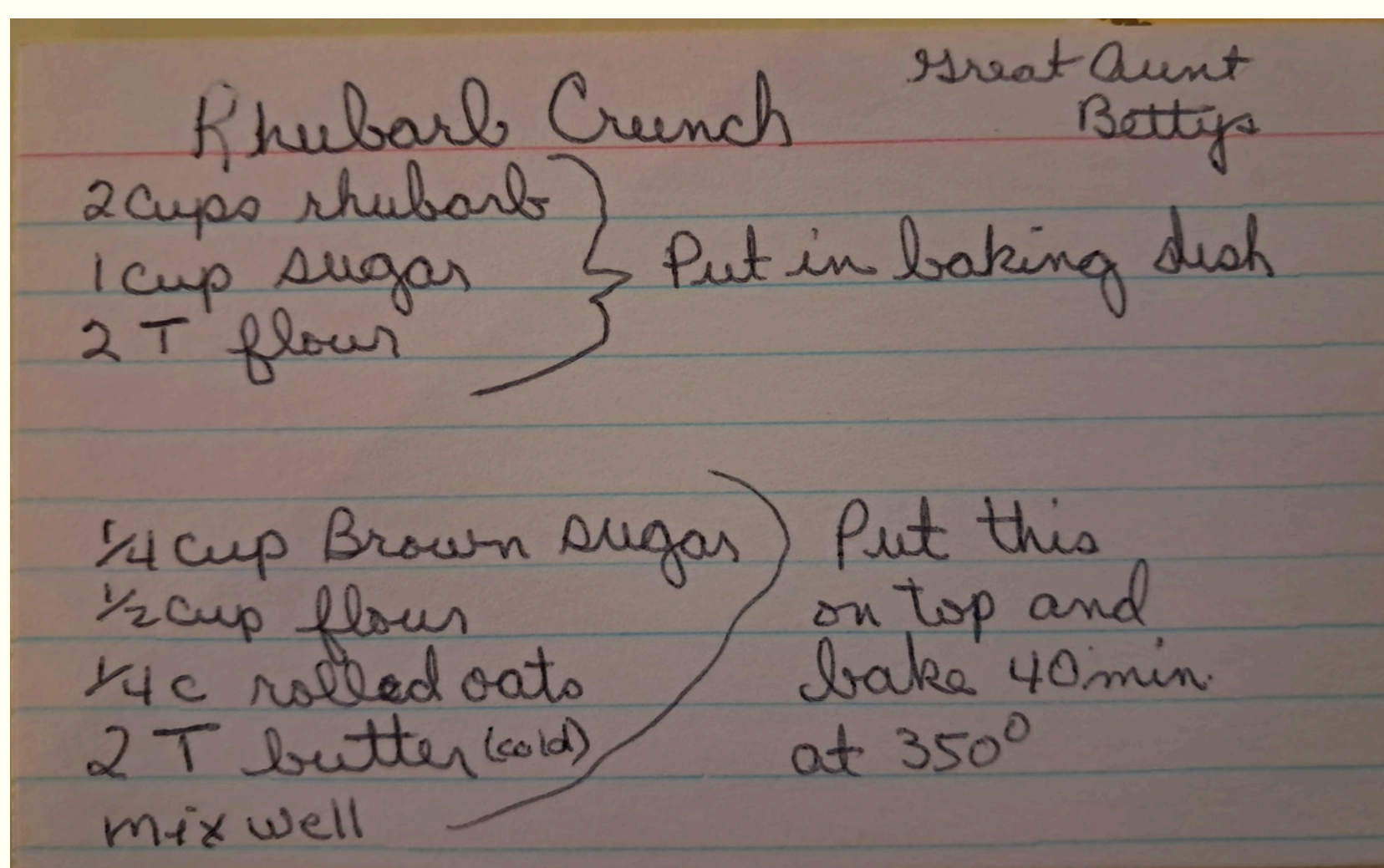
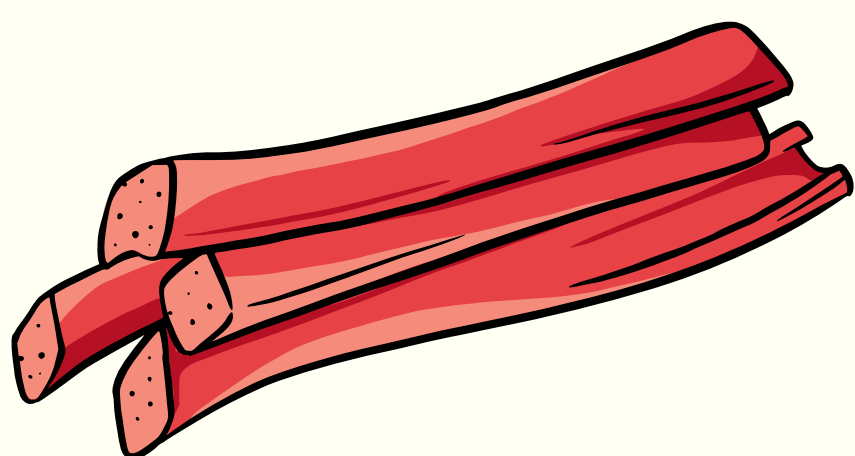
- **SPRAY THE BOTTOM OF 6 QUART SLOW COOKER WITH COOKING SPRAY**
- **PREPARE THE BASE:** SPREAD A CAN OF APPLE PIE FILLING EVENLY AT THE BOTTOM OF YOUR SLOW COOKER.
- **CHOP AND LAYER CINNAMON ROLLS:** TAKE EACH CINNAMON ROLL, CUT IT INTO QUARTERS. SPRINKLE THESE PIECES OVER THE APPLE PIE FILLING IN THE SLOW COOKER.
- **ADD THE SECOND LAYER:** POUR THE SECOND CAN OF APPLE PIE FILLING OVER THE CINNAMON ROLL PIECES.
- **MIX IN CREAM:** POUR HEAVY WHIPPING CREAM OVER THE TOP AND GENTLY MIX TO COMBINE EVERYTHING TOGETHER.
- **SWEET TOPPING:** IN A SMALL BOWL, MIX BROWN SUGAR AND GROUND CINNAMON. SPRINKLE THIS MIXTURE OVER THE CONTENTS IN THE SLOW COOKER.
- **COOK TIME:** COVER YOUR SLOW COOKER AND SET IT TO COOK ON HIGH FOR ABOUT 2 TO 3 HOURS. YOU'LL KNOW IT'S DONE WHEN A KNIFE INSERTED INTO THE CENTER COMES OUT CLEAN, AND THE CINNAMON ROLLS IN THE CENTER ARE FULLY COOKED. (NOTE: IT MIGHT TAKE UP TO 3 HOURS, SO CHECK THE DONENESS AT THE 2-HOUR MARK AND ADJUST COOKING TIME ACCORDINGLY.)
- **COOL AND SERVE:** LET THE DISH STAND TO COOL UNTIL IT'S WARM. SERVE IT WARM, TOPPED WITH THE ICING FROM THE CINNAMON ROLLS.



Esther's Family Recipes

From the kitchens of her aunts, grandmother and mother who all owned restaurants - here are a few of her favorite things from her childhood!

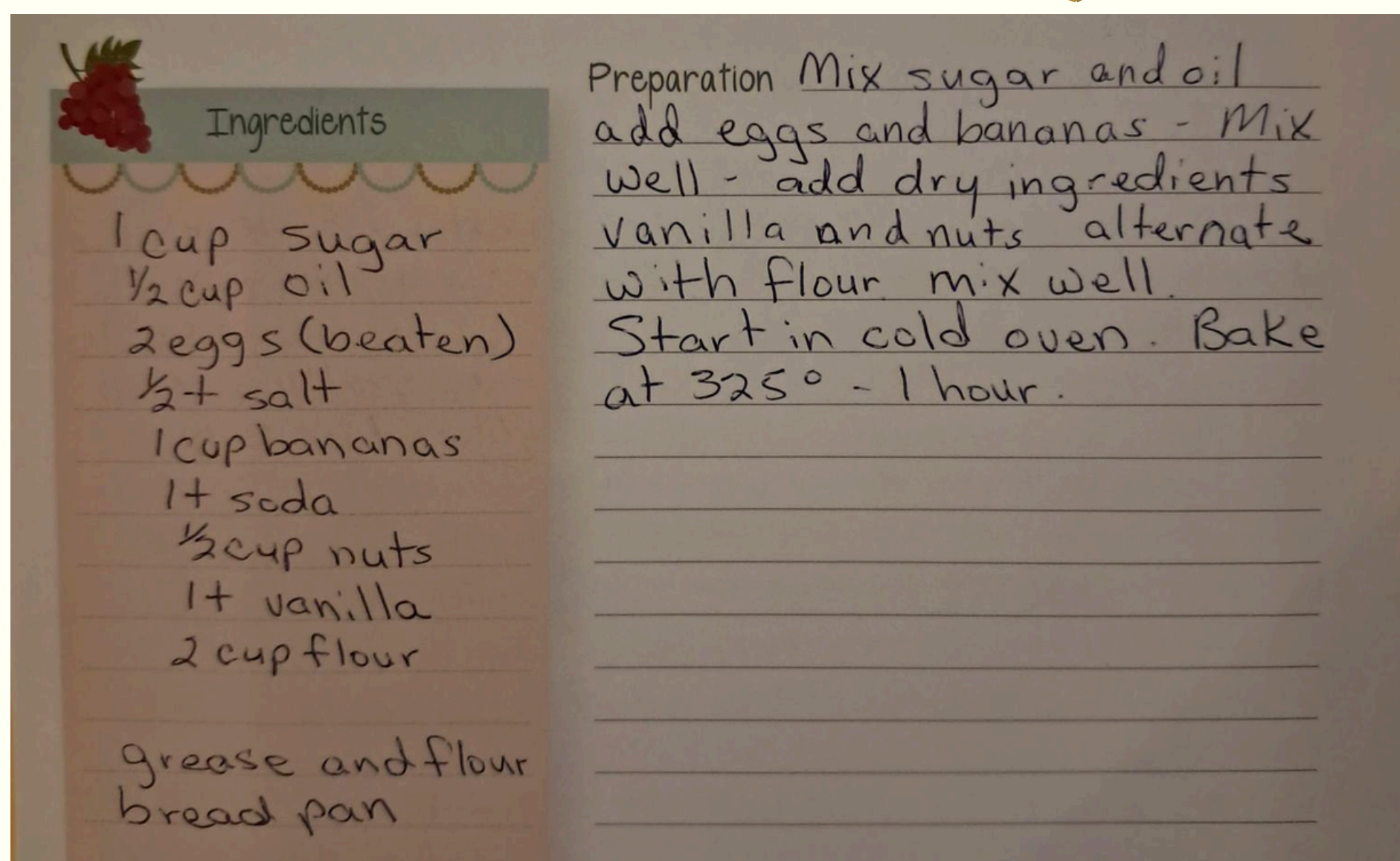
Great Aunt Betty's Rhubarb Crunch



Great Aunt Irma's Banana Nut Bread



Grammy's Surprise Cookies



Brittany's Cranberry & BBQ Meatballs



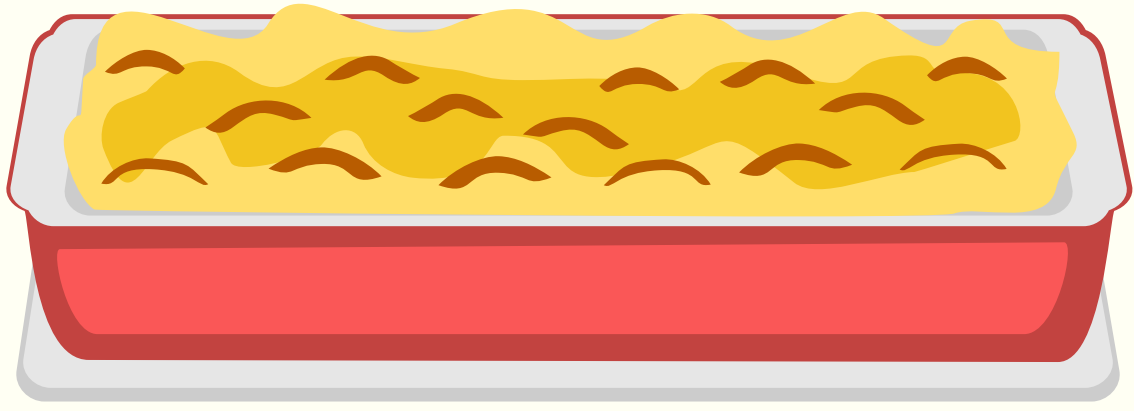
INGREDIENTS

1 LB GROUND BEEF
1/2 CUP BREADCRUMBS
1/4 CUP GRATED PARM
1 LARGE EGG
1 TSP GARLIC POWDER
1 TSP ONION POWDER
1/2 TSP SALT
1/4 TSP BLACK PEPPER
1/2 CUP COOKED BACON
1/2 CUP CRANBERRY SAUCE
1/2 CUP BBQ SAUCE
1 CUP SHREDDED CHEDDAR

DIRECTIONS

1. Preheat the oven to **400 degrees**, and line a baking sheet with parchment paper for easy clean-up.
2. **Prepare the meatball mixture:** in a large mixing bowl, combine: ground beef, breadcrumbs, grated parm, egg, garlic powder, onion powder, salt, and black pepper. Mix until combined.
3. **Add the bacon** crumbled and evenly distributed.
4. Using your hands, **shape the mixture into 1" meatballs** and place them on the baking sheet with some space between each.
5. **Bake in the oven for 20-25 minutes**, or until the meatballs are cooked to an internal temp of 160.
6. While the meatballs are baking, **combine the cranberry sauce and BBQ sauce** in a small saucepan over medium heat. Stir until warmed through and well combined.
7. Once the meatballs are cooked, remove them from the oven and **drizzle the cranberry BBQ sauce** over each. **Sprinkle the shredded cheddar cheese** on top and return to the oven for an additional 5 minutes, or until cheese is melted. **Enjoy!**

Lori's Corn Casserole



- 1 can creamed corn (16 oz.)
- 1 can whole kernel corn (16 oz.) drained
- 1 box corn bread mix (jiffy)
- 1 package green onion dip (8 oz.)
- 3/4 stick butter or margarine, melted
- 2 whole eggs
- salt and pepper to taste

Beat together eggs, melted butter, and green onion dip. Add remaining ingredients and mix thoroughly. Pour into greased 2 qt casserole. Bake 30 minutes at 400 degrees. Reduce oven temperature to 350 and bake an additional 30 minutes until done. Enjoy!

Lori's Potato Casserole

- 1 2lb bag of frozen hash browns, defrosted
- 1 pint of sour cream
- 1/2 cup butter and margarine, melted
- 1/2 tsp salt
- 2 cups cheddar cheese, grated
- 1 can cream of chicken soup
- 2 cups corn flakes (plain) crushed
- 1/2 cup onion (optional) chopped



Defrost hash browns on a cookie sheet. Mix the hash browns together with all ingredients - EXCEPT THE BUTTER AND CORNFLAKES! Put ingredients into a greased 3 qt casserole dish. Combine the melted margarine and corn flakes. Spread on top of potato mixture to form a crust. Bake at 350 degrees for 1.5 hours uncovered.

Cheese will all be melted when done!

Enjoy



HOMEMADE PUMPKIN ROLL



Ingredients

- 3/4 cup (94g) all-purpose flour (spooned & leveled)
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1 and 1/2 teaspoons ground cinnamon
- 1 teaspoon store-bought or homemade pumpkin pie spice*
- 1/4 teaspoon salt
- 3 large eggs, at room temperature
- 2/3 cup (150g) canned pumpkin puree
- 1/2 cup (100g) packed light or dark brown sugar
- 1/2 cup (100g) granulated sugar
- 1 teaspoon pure vanilla extract
- for rolling: 3/4 cup (90g) confectioners' sugar

Cream Cheese Frosting Ingredients:

- 6 ounces (170g) full-fat brick cream cheese, softened to room temperature
- 1/4 cup (4 Tbsp; 56g) unsalted butter, softened to room temperature
- 1 and 1/2 cups (180g) confectioners' sugar
- 1 teaspoon pure vanilla extract

1. Preheat oven to 350°F (177°C). Spray a 10×15-inch baking pan with nonstick spray or grease with butter, so the parchment paper sticks. Then line it with parchment paper so the cake seamlessly releases in step 5. Spray or grease the parchment paper too. We want an extremely nonstick surface for this cake roll.
2. Whisk the flour, baking powder, baking soda, cinnamon, pumpkin pie spice, and salt together in a large bowl. Set aside.
3. In a medium bowl, whisk the eggs, pumpkin, brown sugar, granulated sugar, and vanilla together until combined. Pour the wet ingredients into the dry ingredients and whisk until combined.
4. Spread batter evenly into prepared pan. Give the pan a shake to make sure the batter is level and reaches the corners. Bake for 17–18 minutes, or until the cake springs back when you poke it with a finger.
5. Meanwhile, lay a thin kitchen towel flat on the counter. Sprinkle with 3/4 cup confectioners' sugar. Once the cake comes out of the oven, immediately invert it onto the towel. Peel off the parchment paper, then, starting with the narrow end, begin rolling the cake up with the towel. Do this slowly and gently. The cake will be warm, as it just came out of the oven.
6. Allow the cake to cool completely while rolled up in the towel. I stick mine in the refrigerator for about 2 hours to speed it up.
7. Remove the cake roll from the refrigerator and allow to sit on the counter for a few minutes to warm back up a bit as you prepare the frosting.
8. Make the frosting: In a large bowl using a handheld or stand mixer fitted with a paddle or whisk attachment, beat the cream cheese for 1 minute on high speed until completely smooth and creamy. Beat in the butter until combined. Add the confectioners' sugar and vanilla and beat on medium-high speed until combined and creamy.
9. Gently and slowly unroll the cake. Flatten it out and spread frosting evenly on top, leaving about a 1/2-inch border around the cake. Gently and slowly roll the cake back up, without the towel this time. Make sure you're rolling it tightly. Some frosting may spill out the sides—that's ok!
10. Loosely cover with plastic wrap and refrigerate for 20 minutes before slicing and serving. Dust with more confectioners' sugar, if desired.

Thanks, Torrey!

Sam's Favorite Brown Butter Bourbon Pecan Chocolate Chunk Cookies



INGREDIENTS

1.5c halved pecans, chopped
1.5 tbsp. unsalted butter
2 sticks unsalted butter
2 1/3 cup flour
1 tsp salt
1 tsp cinnamon
1 tsp baking soda
1 c dark brown sugar
1/2 c sugar
2 tsp vanilla extract
2 tbsp. bourdon
2 large eggs
12oz chocolate
24 pecan halves
sea salt

DIRECTIONS

- Melt 1.5 tbsp. unsalted butter and brown 1.5c halved pecans chopped
- Brown 2 sticks of butter & refrigerate for 2 hours
- Preheat oven to 375 degrees
- In a large bowl, combine flour, salt, cinnamon and baking soda
- Mix (separately) browned butter and both sugars until light and fluffy - then add vanilla and bourbon
- Add eggs one at a time, beating each
- Fold in the flour, then chocolate, then pecans
- Roll out dough into balls on a cookie sheet and press a pecan half on top of each
- Bake 9-10 minutes
- Sprinkle with sea salt and let cool for 10 minutes before transfer



THANK
YOU!



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