

# MOM'S (RAISED FOUR KIDS) MONSTER COOKIES

FROM THE KITCHEN OF KELLY MINTER

## INGREDIENTS\*

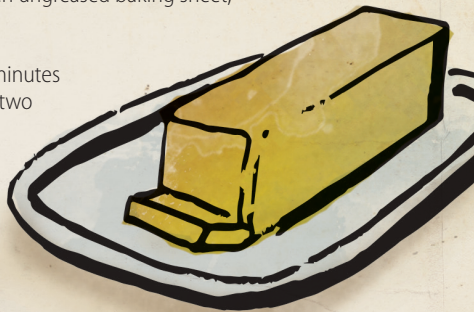
- 3 cups flour
- 1 tablespoon baking powder
- 1 tablespoon baking soda
- 1 tablespoon cinnamon
- 1 teaspoon salt
- 3 sticks of butter, softened
- 1 ½ cups white sugar
- 1 ½ cups brown sugar
- 3 eggs
- 1 tablespoon vanilla
- 3 cups chocolate chips
- 3 cups old fashioned oats
- 2 cups shredded coconut
- 2 cups chopped pecans

## DIRECTIONS:

1. Preheat the oven to 350 degrees.
2. Mix flour, baking powder, baking soda, cinnamon, and salt in bowl and set aside.
3. Cream together butter, white sugar, and brown sugar with mixer. Add 3 eggs, one at a time, mixing well. Add vanilla. Mix well. Add dry ingredients. Mix well.
4. Fold in chocolate chips, oats, coconut, and chopped pecans.
5. Put 1/4 cups of dough onto an ungreased baking sheet, 3 inches apart.

Bake at 350 degrees for 17-19 minutes until lightly browned. If baking two sheets at once, alternate top and bottom racks halfway through.

\*Recipe can be halved.



# CHRISTMAS FRENCH TOAST

FROM THE KITCHEN OF MEGAN MINTER

## INGREDIENTS

- 1 cup brown sugar
- 1/2 cup melted butter
- 3 tsp cinnamon
- 3 tart apples, peeled and sliced (I use Granny Smith)
- 1/2 cup dried cranberries
- 1 loaf of French bread, sliced
- 6 large eggs
- 1 1/2 cups milk
- 1 Tbs vanilla

## DIRECTIONS:

Combine brown sugar and butter and 1 tsp. cinnamon. Add apples and cranberries. Toss to coat. Spread apples over bottom of baking dish. Arrange slices of bread on top. (They can be sliced 1/2 inch or slightly bigger). Mix eggs, milk, vanilla and 2 tsp cinnamon. Pour over bread. Cover and refrigerate 4-24 hours. (We put it together on Christmas Eve!)

Bake covered with aluminum foil at 375 degrees for 45 minutes. Uncovered and bake 5 more minutes. 12 servings.



# COCONUT CHICKEN

FROM THE KITCHEN OF ANDREA KORNBUE

## INGREDIENTS

- 3 chicken breasts or chicken tenders (we use organic)
- 6 Tbsp. coconut oil
- 1/3 cup local honey
- 1 Tbsp. dijon mustard
- 1 Tbsp. curry powder
- 1/2 cup unsweetened shredded coconut

## DIRECTIONS:

Carefully wash chicken and pat dry.

Mix the coconut oil, honey, dijon and curry powder. Dip the chicken pieces in the mix and place in a shallow casserole dish.

Bake at 325 degrees for 30 minutes.

Sprinkle chicken with coconut and bake another 15 minutes until coconut is golden brown.





# PEANUT BUTTER AND BISCOFF NO BAKE COOKIES

FROM THE KITCHEN OF RUTH HARTUNIAN-ALUMBAUGH

## INGREDIENTS

- 2 cups sugar
- 4 T. cocoa
- 1 stick butter
- 1/2 cup milk
- 1/2 cup peanut butter (or almond or cashew or other butter)
- 1/2 cup Biscoff spread or your favorite brand cookie spread (creamy or crunchy, either will do)
- 1 T. vanilla
- 3 cups oatmeal (or other "flake" such as amaranth, etc.)
- waxed paper

## DIRECTIONS:

In heavy saucepan, bring the first four ingredients to a boil. After one minute of boiling, add the nut butter and spread, vanilla and oatmeal. Drop mixture by teaspoonfuls on wax paper or spread into a pan lined in aluminum foil. Let cool until hard. Cut pan cookies to a shape you wish, and store in airtight container.



# BIG FAT GREEK SALAD

FROM THE KITCHEN OF KELLY MINTER

## CHICKEN MARINADE

- 2 tablespoons olive oil
- 1 handful of fresh chopped oregano (can substitute dried if you need to)
- Juice from 1 whole lemon
- Salt and pepper
- 1/4 cup water

## GREEK SALAD DRESSING

- 4 tablespoons olive oil
- Juice from one whole lemon (add more lemon juice to make it zestier)
- 2 tablespoons water
- Greek seasoning like from Zoe's Kitchen to taste (or substitute mixture of dried oregano, dried basil, salt, pepper, garlic powder, and dried rosemary)
- Fresh ground pepper
- Whisk together and set aside

## SALAD INGREDIENTS:

- Chopped romaine lettuce or mixed greens
- Chopped hearts of palm
- Chopped artichoke hearts
- Chopped sundried tomatoes
- Feta cheese
- Optional: toasted pine nuts

## INSTRUCTIONS

In a large ziplock bag marinate 2 boneless, skinless chicken breasts in the marinade and refrigerate for 30 min. to 1 hour. While the chicken marinates, mix together your greek salad dressing and chop ingredients for your salad. Put your lettuce in a large salad bowl and then arrange other salad ingredients on top.

Grill chicken for 25-30 minutes or until done on an outdoor grill. Slice chicken into strips. Toss salad with greek dressing and then serve with chicken.



# KALE, SAUSAGE, AND CANNELLINI BEAN SOUP

FROM THE KITCHEN OF KELLY MINTER

## INGREDIENTS

- 1/4 cup extra-virgin olive oil
- 6 to 8 cloves garlic, thinly sliced
- 2 teaspoons dried oregano
- 1 (6-ounce) can tomato paste
- 2 tablespoons red wine vinegar
- Shaved Parmesan cheese for on top
- 2 (15-ounce) cans cannellini beans, drained and rinsed
- 2 1/2 quarts chicken stock (more if you want a brothier soup)
- 1 lb of Italian sausage (I prefer 4 sausage links)
- 1 large bunch kale, large ribs removed, chopped
- Salt and freshly ground black pepper

## DIRECTIONS

1. Heat oil in a large pot.
2. Add garlic and oregano and sauté until translucent.
3. Add vinegar and tomato paste, and cook another minute until the oil and paste has blended together.
4. Add rinsed beans and stock and bring to a simmer. (At this point I let the soup simmer for about 30-45 minutes before adding the kale because I don't like my kale overcooked—this is just a preference.)
5. Season with salt and pepper, to taste.
6. While the soup is simmering, in another pan I partially cook the sausage links (you can also use ground sausage). Once halfway cooked, I allow them to cool and then I slice them into bite-sized pieces and toss them into the soup where they finish cooking. I like for the sausage to cook a bit in the soup because you get a fuller flavor in the broth.
7. Add kale and simmer, partially covered, for another 15-30 minutes or so, making sure of course the sausage is thoroughly cooked.
8. Garnish with fresh shaved Parmesan cheese.





# AUNT ELOTIA'S BLUEBERRY BUCKLE

FROM THE KITCHEN OF AUNT ELOTIA

## MIX TOGETHER:

- 3/4 cup sugar
- 1/4 cup soft shortening
- 1 egg
- 1/2 cup milk

Sift together & stir in:

- 2 cup flour
- 2 tsp. baking powder
- 1/2 tsp. salt

Fold in 2 cups well-drained blueberries.

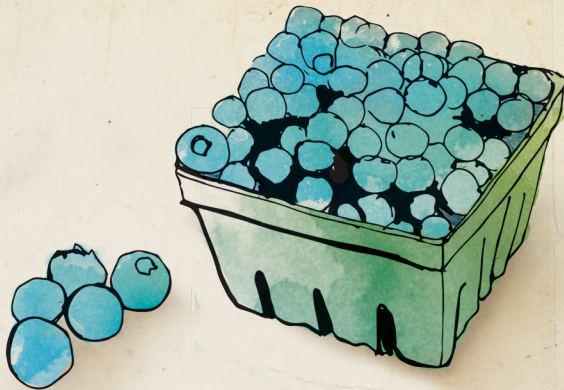
Pour mixture into greased / floured 8x8 pan.

Sprinkle top with crumb mixture.

Bake at 375 degrees for 25-35 min.

## CRUMB MIXTURE:

- 1/2 cup sugar
- 1/3 cup flour
- 1/2 tsp cinnamon
- 1/4 cup soft butter



# STRAWBERRY ROMAINE SALAD

FROM THE KITCHEN OF KELLY MINTER

## DRESSING

- 1 cup oil
- 1/2 cup red wine vinegar
- 1/4-1/2 cup sugar to your preference
- 2 minced cloves garlic
- 1/2 tsp salt
- 1/2 tsp paprika (don't leave this out)
- 1/4 tsp white pepper
- Mix in blender and chill

## SALAD:

- 1 large head romaine, chopped.
- 1 head of Boston lettuce or another similar type.
- 1 pint of sliced strawberries
- 1 cup finely shredded Monterey Jack cheese
- 1/2 cup toasted chopped walnuts
- Toss salad in dressing and serve.

If you want to mix up the flavor a bit, you can use a little sesame oil, add chopped water chestnuts for crunch, and/or add in some fresh ginger.























