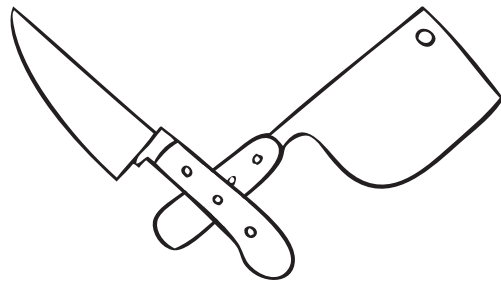


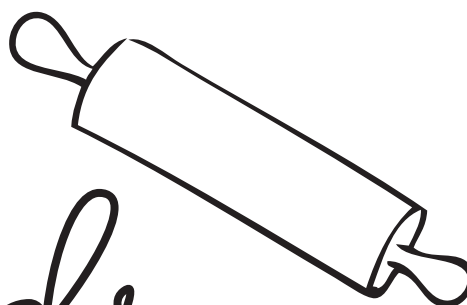
Chop  
it like  
it's Hot

— COOKBOOK —



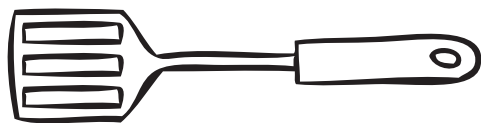
# Breads

ROLLIN'  
WITH MY HOMIES



# Breakfasts

FLIP IT AND REVERSE IT



## WAFFLES / PANCAKES

— —

- . Beat 2 eggs
- . Combine & beat until smooth:
  - 2 c sour milk (milk with 1 tsp lemon juice, let stand 10 min)
  - 1 tsp baking soda
  - 2 tsp baking powder
  - 1/4 tsp salt
  - 6 tbsp canola oil
  - 2 c flour

16 roll ups

## CINNAMON CREAM CHEESE ROLL-UPS

— —

- 1 loaf (16 oz) thinly sliced white bread, crusts removed
  - 1 (8 oz) pkg cream cheese, softened
  - 3/4 c confectioners sugar
  - 1 c sugar
  - 1 1/2 tsp ground cinnamon
  - 3/4 c butter, melted
- . Flatten bread with a rolling-pin.
- . In a bowl, combine cream cheese and confectioners sugar.
- . In another bowl, combine sugar and cinnamon; set aside.
- . Spread about 1 tbsp of cheese mixture on each slice of bread. Roll up, jelly roll style.
- . Dip in melted butter, then in cinnamon-sugar. Place on an ungreased baking sheet.
- . Bake @ 350° for 20 minutes or until golden brown.

## EGG BREAKFAST CASSEROLE

— —

- 1/2 loaf French bread cubed into 1" pieces
  - 1/2 lb browned sausage
  - 1 c shredded cheese
  - 1 c milk
  - 1 1/2 doz eggs
  - salt & pepper
  - 1 tbsp dill weed
- . Layer French bread and sausage and sprinkle cheese on top. Whip together eggs, milk, and seasonings
- . Pour over bread. Put in fridge overnight.
- . Bake @ 350° for 1 hour or more

## SHEET PAN PANCAKES

— —

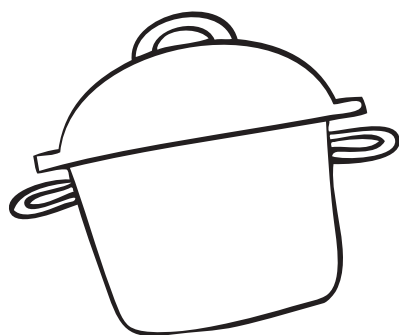
- 2 tbsp butter, melted
  - pancake batter, about 2 c
  - \* Fruit toppings: berries, peaches, bananas, etc (around 2 c)
- . Preheat oven to 425°. Line baking sheet pan with aluminum foil, brush with melted butter. Pour pancake batter evenly; it should be no taller than 3/8" tall.
- . Add half of the fruit over the batter. Bake pancake a bit more than halfway, around 9 minutes. The fruit will have sunken in the batter. Pull out the pan and add the remaining half of your fruit and return to the oven. Bake for 5 more minutes. It will look very light in color.
- . Remove the sheet pan and allow to cool completely.

# Appetizers & Ciders



SHAKE IT LIKE  
A SALT SHAKER

# Main Dishes



IT'S GETTIN'  
HOT IN HERE

## BBQ CHICKEN PASTA

--

- 1 lb chicken, cooked and shredded
- 1 lb spaghetti pasta, cooked
- 2 tbsp olive oil
- 1 c shredded mozzarella cheese
- 1 bottle BBQ sauce of choice

. Pour olive oil in 9"x13" pan. Pour cooked spaghetti in pan. Toss to coat in olive oil.

. Add chicken and pour BBQ on spaghetti. Toss to coat.

. Sprinkle cheese on top.

. Bake @ 350° covered with foil for 30 minutes.

## BBQ CHICKEN SALAD

--

- 2 chicken breasts, diced (or chicken nuggets or chicken strips)
- Romaine lettuce
- 1 tomato, diced
- 1 can corn, drained
- 1 can black beans, drained & rinsed
- 1/4 c red onion, diced
- 3/4 c shredded cheese
- salt & pepper to taste

. Toss together.

. Use ranch & BBQ sauce as dressing.

. Top with tortilla chips

## MEXICAN HAYSTACKS

--

. Cilantro Lime Rice:

- 2 tbsp butter
- 1 1/4 c chicken broth
- 1 1/4 c rice
- 1/4 c cilantro, chopped
- 1/2 tsp salt
- 1/4 tsp cumin
- juice & zest of 1 lg lime (or 2 tbsp lime juice)

. Toss everything into rice cooker.

. Meat:

- 1 1/2 lb ground beef
- 1 tsp salt
- 1/4 tsp pepper
- 1/2 tsp cumin
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp brown sugar
- 1 (8oz) can tomato sauce
- 1 can diced chilies
- 1 can chili

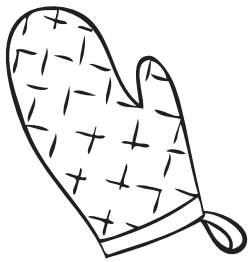
. Cook ground beef.

. Add other ingredients and simmer until rice is done.

\* Toppings:

- corn chips
- lettuce
- cheese
- tomatoes
- avocado
- sour cream or ranch dressing

Crockpot &



Instantpots

CAN'T TOUCH THIS



## CROCKPOT CHICKEN CORDON BLEU

— —

- 6 chicken breast halves, frozen
- 1 can cream of chicken soup
- 1 c milk
- 4oz sliced ham
- 4oz sliced swiss cheese
- 1 (8oz) box stuffing
- 1/4 c butter, melted

. Mix together the soup and milk in a bowl.  
. Pour enough to cover the bottom of the crockpot.  
. Layer chicken on bottom.  
. Cover with ham slices and then cheese.  
. Pour remaining soup on top. Sprinkle stuffing on top and then drizzle butter over stuffing.  
. Cook on low 4-6 hours or high 3-4 hours.  
\* Can serve over rice or noodles.

## CROCKPOT ROAST

— —

- 2-4 lb beef roast
- 1 pkg onion soup mix
- 4 cans cream of mushroom soup
- 1 can of water
- handful of baby carrots
- about 4-5 potatoes, washed and cut

. Put roast in crockpot. Put all of the ingredients on top. Cook on low for 8-10 hours or high for 5 hours.  
\* Can eat it over rice.

## CROCKPOT BEEF STROGANOFF

— —

- 1 1/2 lbs beef
- 1 can cream of mushroom
- 4 oz cream cheese
- 1 medium onion, diced
- 1/4 c worcestershire sauce
- 1/4 c water
- 1/2 tsp lemon pepper seasoning
- 1 lb egg noodles

. Combine all ingredients. Pour over meat. Cook on low 4-5 hours.

## SHREDDED PORK SANDWICHES

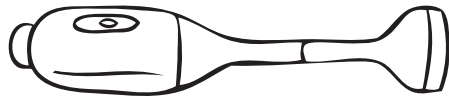
— —

- 2 lb pork tenderloin
- 1 (18oz) BBQ sauce
- 1 (12oz) can rootbeer (or any brown soda)

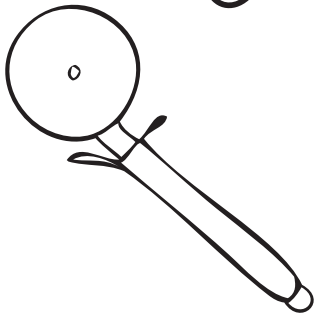
. Place pork in crockpot. Pour soda over top & half of BBQ sauce.  
. Cook on low 6 hours. Drain & discard most of the soda.  
. Pour remaining BBQ sauce over and stir to combine.

Coups

JUST BEAT IT



# Sandwiches & Pizza



SLICE, SLICE BABY

Grill &  
 Smoker

DON'T GO  
'BACON' MY HEART



# Desserts

WATCH ME WHIP  
WATCH ME NAE NAE

## ICE CREAM CAKE

— —

- 12 c (or 1.5 qt) ice cream, any flavor (*mix and match ice cream and cake flavors!*)
- 1 German Chocolate cake mix
- 3/4 c butter
- 1 c nuts, chopped
- 1/2 c brown sugar

- . Mix cake mix with sugar and butter until crumbly.
- . Add nuts and mix.
- . Spread on greased cookie sheet and bake @ 350° for 12 minutes. Stir with a fork while hot, making large crumbs.
- . Divide crumbs into 3 parts. Sprinkle 1/3 crumbs into bottom of 9"x13" pan. Cover with half of the softened ice cream. Sprinkle 1/3 of crumbs and then other half of ice cream. Cover top with remaining crumbs.
- . Press down until firm. Cover & freeze.

## CHOCOLATE PUDDING CAKE

— —

- 1 pkg instant chocolate pudding (6 serving size)
- 3 c milk
- 1 pkg chocolate cake mix + additional ingredients
- ice cream

- . Grease crockpot. Place pudding mix in crockpot. Whisk in milk.
- . Prepare cake mix according to package directions. Pour cake mix into crockpot. Do not stir.
- . Cover. Cook on high 1 1/2 hours or until toothpick inserted comes out clean.
- . Spoon into cup and serve with ice cream on top.

## BROWN SUGAR OATMEAL COCONUT CHEWIES

— —

- 1 c butter, slightly softened
- 1 1/4 c brown sugar, packed
- 3/4 c sugar
- 2 tsp vanilla
- 2 eggs
- 1 tsp baking soda
- 1 tsp baking powder
- 1/2 tsp salt
- 2 1/4 c flour
- 1 c quick oats
- 1 1/2 c shredded coconut

- . Preheat oven to 350°.
- . Cream together butter and sugars until well combined. Add one egg and mix until fully incorporated. Then add second egg and vanilla. Mix until just incorporated.
- . Add baking soda, baking powder, and salt. Mix.
- . Add 1/2 of flour and mix until just incorporated. Add second half and mix. (Don't over mix! You will get tough cookies.)
- . Add oats and coconut.
- . Bake 8-10 minutes, until edges are very lightly brown, but center still light and fluffy.
- . Cool completely on cooling rack.

## HELLO DOLLY'S

— —

- 1/2 c butter, melted
- 1 c graham cracker crumbs
- 1 c coconut
- 1 c chocolate chips
- 1 c nuts, chopped
- 1 can sweetened condensed milk

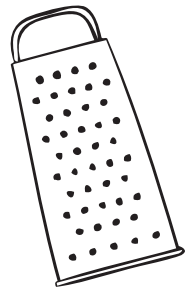
- . In a 9"x9" pan, layer the ingredients, pouring the milk over the top.
- . Bake @ 350° for 30 minutes.
- . Cut into squares when cool.

# Drinks



SIP ME BABY  
ONE MORE TIME

Miscellaneous



GRATERS GONNA GRATE



# Conversion CHART



## SPOONS & CUPS

	tsp	tbsp	fl oz	cup	pint	qt	gal
	3	1	1/2	1/16	1/32	-	-
	6	2	1	1/8	1/16	1/32	-
	12	4	2	1/4	1/8	1/16	-
	18	6	3	3/8	-	-	-
	24	8	4	1/2	1/4	1/8	1/32
	36	12	6	3/4	-	-	-
	48	16	8	1	1/2	1/4	1/16
	96	32	16	2	1	1/2	1/8
	-	64	32	4	2	1	1/4
	-	256	128	16	8	4	1

## MILLILITERS

## GRAMS

tsp	mL	oz	mL	cup	mL
1/2	2.5	2	60	1/4	60
1	5	4	115	1/2	120
		6	150	2/3	160
tbsp	mL	8	230	3/4	180
1	15	10	285	1	240
		12	340		

oz	g	lb
2	58	-
4	114	-
6	170	-
8	226	1/2
12	340	-
16	454	1