



# Recipes

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OF REMEMBRANCE



**DONOR**  
NETWORK OF ARIZONA

A Donate Life Organization

# FROM TABLE TO TABLE

heart to heart

*Dedicated to you and your loved ones . . .*

Special food and meals and time shared at the table together are memories we all have. The idea behind “Recipes of Remembrance” was to find a unique way for you to tell others about your loved one. We wanted you to be able to share a happy moment, a moment of smiles and sheer delight. We thought food memories might be a lovely way to do this.

When my mother died from breast cancer, I was often asked questions by people about her last months at home with us before she passed. “What was that like?” they asked. I would lovingly and painfully tell them, but what I most enjoyed telling them was about how much she loved cooking for us throughout her life.

My family of seven had all the major holidays in a 900-square-foot home with sometimes 25 people at make-shift tables. My mom did all the cooking and loved it, and loved the people around that table. Those are my happiest memories to this day. My mom’s macaroni and cheese was like no other. Eating it today still brings her back to me.

We hope “Recipes of Remembrance” stirs something like that in you. By sharing your recipes with other donor families, you have passed on some of your happiest memories and stories that connect to your loved one. Maybe someone reading this cookbook will make your mom’s mac and cheese, your special recipe shared here, and in doing so, will bring your loved one and your family around their table. We encourage you to share the recipes you have made on social media with the hashtag **#RecipesofRemembrance** so we can all share those memories together.

Thank you again for being generous in so many ways, in the way of life, and now, in the way of food shared. We wish for you to find smiles within “Recipes of Remembrance.”

Marcel E. Pincince  
*Director, Donor Family and Advocate Services*



STARTERS

*starters*



## DOROTHY "DOTTY" SANDERS

### Mom's Beefy Vegetable Soup

**1 hour and 40 minutes | Serves 8-10**

1 tablespoon olive oil	1 (28 ounces) can tomato sauce	½ cup frozen corn
2 pounds beef stew meat	1½ teaspoons Italian seasoning	½ cup frozen peas
½ cup chopped onion	1 bay leaf	¾ cup frozen cut green beans
3 carrots, peeled, halved and sliced	7 cups beef broth	2 tablespoons chopped parsley
2 stalks celery, sliced	2 cups Russet potato, peeled and cut into ½-inch pieces	Salt and pepper
2 teaspoons minced garlic		

### Instructions

Heat the olive oil in a large pan over medium-high heat. Season the stew meat with salt and pepper to taste. Place half of the meat in the pan in a single layer. Cook for 3-4 minutes per side or until browned. Repeat the process with the remaining beef. Place the meat on a plate and cover to keep warm.

Add the onion, carrots and celery to the pan. Cook for 4-5 minutes or until softened. Add the garlic and cook for 30 seconds. Add the beef back to the pot along with the tomato sauce, Italian seasoning, bay leaf and beef broth. Bring to a low simmer. Simmer for 60 minutes or until beef is tender.

Add the potatoes to the pot and cook for an additional 20 minutes or until tender. Stir in the corn, peas and green beans. Cook for 5 minutes. Season the soup to taste with salt and pepper. Discard bay leaf. Sprinkle with parsley and serve.

*My precious mother loved to cook and have her family around the table. She was an amazing woman who loved to share her stories, especially the ones about her being a Marine!*

### Caldo de Albóndigas

## ANTHONY MONTOKA

**1 hora | 5 porciones**

Albóndigas	Salsa
1 libra de carne molida de res	3 tomates picados
1 taza de arroz crudo	3 chiles guajillos
1 cucharada de sal	3 dientes de ajo
1 cucharada de ajo en polvo	1 cucharada de sal
1 cucharada de orégano	1 cucharada de caldo de tomate en polvo
1 cucharada de cebolla en polvo	
1 cucharada de pimienta negra	
1 huevo	
4 zanahorias peladas y picadas	
5 papas peladas y picadas	

### Instrucciones

**Para las albóndigas:** Agregue y mezcle a la carne el arroz, la sal, el ajo, el orégano, la cebolla, la pimienta y el huevo. Luego la carne mezclada se hace en bolitas o albóndigas, del tamaño que le agrade. En una olla ponga a hervir 1 litro de agua y ya que esté a punto de hervir agregue las albóndigas. Cuando las albóndigas estén a medio cocer, se le agrega las verduras para que se cuezan.

**Para la salsa:** En una licuadora agregue los tomates, el ajo, la sal, el caldo de tomate, los chiles guajillos y ya que este licuado lo agrega a la olla de albóndigas. Se hierve bien por 15 minutos para que agarre el sabor. ¡Listo y a disfrutar este caldo de albóndigas!



*Que disfruten este caldo de albóndigas en honor a mi hijo Tony. Muchas memorias en la cocina. Él siempre ahí conmigo platicando, bailando por toda la cocina, o con sus bromas.*





# MARK CURTIS STAPLEY

## Sopa de Seca

1 hour | Serves 4-5

- |                                     |                                                |
|-------------------------------------|------------------------------------------------|
| 1 yellow onion, diced               | 2 cans chicken broth                           |
| 10-12 black olives, diced           | 2 (4 ounces) cans of diced green chili peppers |
| 10-12 green jalapeño olives, diced  | Salt and pepper                                |
| 3-4 (10 ounces) cans chicken breast | 30+ corn tortillas sliced in small pieces      |
| 2 cans cream of chicken soup        | 3-4 cups grated cheese                         |
| 2 cans cream of mushroom soup       |                                                |

### Instructions

Mix in extra large mixing bowl the onion, olives, chicken, soups, broth and peppers. Add salt and pepper to taste and stir mixture. Put in sliced up tortillas and stir. Mixture should be thick but still able to stir. If needed, add a little more liquid (i.e. broth or water). Lastly, put in 2 cups of cheese. Stir again.

Put mixture in large 9x13-inch baking dish or large crock pot. Top with remaining cheese. Cook in oven at 375°F for approximately 35-45 minutes or until bubbly. Cook in crock pot on high for 2-3 hours. ¡Comiendo feliz!

Mark loved life, hunting, cooking, eating! Many times, he would cook or barbecue for the family. As I write this, it is the second anniversary of his death. We miss him dearly.

## Slop Soup

# KEITH W. PAFF

1 hour 50 minutes | Serves 10

- |                                                                    |                                                                         |
|--------------------------------------------------------------------|-------------------------------------------------------------------------|
| 3 (14.5 ounces) cans of corn                                       | 1½ pounds thawed hamburger                                              |
| 1 can of peas                                                      | Any additional vegetables you like (e.g. carrots, onions, celery, etc.) |
| 2 cans of French style green beans (can substitute with wax beans) | Seasonings: salt, pepper, garlic powder                                 |
| 2 cans of cut green beans                                          | Ketchup                                                                 |
| 5-6 (medium to large) potatoes                                     |                                                                         |

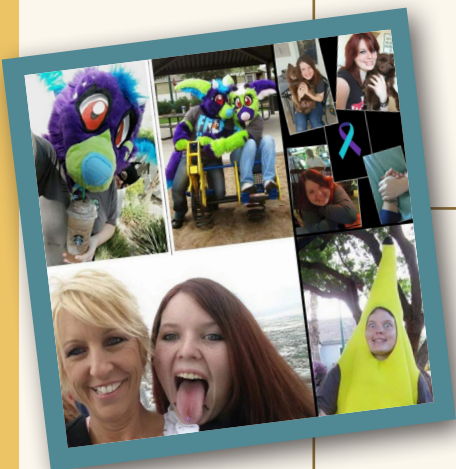
### Instructions

Preheat oven to 350°F. \*DO NOT drain the juices when opening the cans of vegetables. You will use the juices for the broth of the soup. Add all of your canned vegetables and the juice to your cookware. Stir the vegetables up and level it out. Wash, peel and cut your potatoes into 1-inch, bite-size pieces. Add them to the cookware, stir it up, and level it off. Lastly, crumble the hamburger into pieces and place the pieces on top, creating a level layer. Sprinkle your seasonings: salt, pepper and garlic powder to your tasting.

Bake for 1 hour. Stir. Bake for another 30 minutes. Stir. Let sit for 2 minutes. Top off with ketchup to taste. For more soup juice, try adding a cup of water and a tablespoon of extra virgin olive oil.



We were Blessed to have had him as our dad in this lifetime. He will always be greatly missed and remembered. We love and miss you, Daddy! He liked wax beans but us kids don't.



## MARISSA "ROO" PUMMILL

**6-8 hours | Serves 4**

2 chicken breasts	1 teaspoon cumin
1 can black beans, drained and rinsed	1 tablespoon chili powder
1 can corn, undrained	1 teaspoon onion powder
1 (10 ounces) can Rotel Diced Tomatoes & Green Chilies, undrained	½ cup water
1 package ranch dressing mix	1 (8 ounces) package light cream cheese

### Instructions

Put 2 chicken breasts in crock pot first.

Add all other ingredients, except for cream cheese, and mix it up.

Then add cream cheese on top.

Cook on low for 6-8 hours, then stir and shred chicken!

## Cream Cheese Chicken Chili

*Roo, you are always remembered, always missed, and loved beyond measure. You'll always be our baby girl. Love always, Mom, Dad and Ozzy*

## Uncle Mike's Texas Chili

**3 hours 30 minutes | Serves 12**

5 pounds coarse ground round	1 medium-sized onion, chopped
½ cup vegetable oil	1-2 (15.5 ounces) cans tomato sauce
1 jar Gebhardt chili powder	Crushed red pepper
2 teaspoons whole comino seed	Salt and pepper
1 garlic clove	Soda crackers or French bread

### Instructions

Brown meat in large pot. Add vegetable oil and chili powder.

Roast comino seed in a pan on top of stove. Pound the comino seed into powder.

Place in cheesecloth and put into pot. Add rest of ingredients and simmer 3 hours.

Serve with soda crackers or French bread.



*This man was taken to heaven as he was out doing one of his favorite things, which was hunting. Bill is on the left and his brother on the right. He loved cooking wild meat.*



## ALEXIS S. DOS SANTOS

### Alexis' Simple Chili and Rice Meal

**20 minutes | Serves 2-3**

1 cup rice  
2 cups water  
Optional: 1 teaspoon butter  
1 (15 ounces) can Hormel Chili with Beans  
Dash of salt and pepper  
1 package Rhodes Yeast Dinner Rolls

### Instructions

Use 2 separate small pots. Take the cup of rice and rinse under cold water several times until the water is clear, to remove dust and dirt. Once the rice is clean, place rice in a small pot, add 2 cups of water, and place on the stovetop at medium-high heat. Let the rice come to a boil. Reduce heat to low for 2 minutes. Turn heat off and cover with a lid. Let it sit with the lid on for 15 minutes. Rice should be nice and fluffy. Optional: Add butter.

In a small pot, pour 1 can Hormel Chili with Beans into pot. Place on stovetop on medium-low heat for 3 minutes or until hot. Add a dash of salt and pepper. Cook Rhodes Yeast Dinner Rolls as instructed on package. Place a serving of rice in a bowl. Add a serving of chili on top of the rice and a roll on the side.

*My daughter loved to cook. Alexis would listen to music and dance while she cooked, and her two little boys would join and dance with her. Those are the simple moments I miss.*

### Dad's Ceviche

## CHERI JEAN DONOHUE

**45 minutes | A big bowl**

1 big bag of imitation crab meat	1 small onion
2 pounds cooked shrimp from the deli	Salsa (ready made to your liking)
1 bushel of cilantro	1 lemon
1 bushel of green onion	Clubhouse crackers

### Instructions

As the ingredients are being cut and diced, add to a large bowl.

Cut crab meat in small chunks, cut shrimp in small chunks, cut cilantro (I use scissors, I find it easier), cut green onions, dice onion (per your taste).

Add salsa and lemon to taste.

Serve with crackers. We used clubhouse crackers.



*Cheri would help her dad make the ceviche, it was all made by taste. We would buy club crackers and enjoy it. This recipe is in memory of both Cheri and her dad.*



## COURTNEY LEE WAGNER

### Tasty Taco Salad

**25 minutes | Serves 4**

1 pound hamburger meat  
1 package Lipton Onion Soup  
1 large head of romaine lettuce  
2 avocados  
1 bundle green onion, chopped  
½ green bell pepper, diced

1 tomato, chunked  
1 small can sliced black olives  
1 package shredded cheese  
1 bag tortilla chips  
Taco sauce

**Dressing**  
½ cup mayonnaise  
½ cup ketchup  
1 package taco seasoning

### Instructions

Brown hamburger in medium skillet, add Lipton Onion Soup, and set aside. Wash lettuce and chop into bite-size pieces. Slice avocados, chop onion, chop bell pepper, chunk tomatoes, open and drain black olives, set out shredded cheese, crush tortilla chips, and set aside.

**Dressing:** Mix mayonnaise and ketchup together, add ½ package (or to taste) taco seasoning. Put lettuce in individual bowls and add toppings as you choose. Top off with tortilla chips, dressing and taco sauce (I prefer La Victoria Salsa Brava Hot Sauce).

ENJOY a fresh-tasting salad!!!!

*Oh, what we  
would give to sit  
and have a taco  
salad with you,  
baby. You are  
loved and missed  
with abandon. You  
found your wings,  
sweetie, you have  
been blessed.  
Love, your family.*

# A DASH OF

# generosity

BREAKFAST

*breakfast*





# CRYOLIFE

SOUS CHEF SPONSOR

## Zucchini Bread

**1 hour 20 minutes | 2 loaves**

3 eggs	½ teaspoon salt
2 cups white sugar	1 teaspoon baking soda
1 cup vegetable oil (I use Canola oil)	1 teaspoon baking powder
1 tablespoon vanilla	Optional: ½ cup chopped walnuts
2 cups freshly grated zucchini	
3 cups flour	

### Instructions

Preheat oven to 325°F. Blend eggs, sugar, oil and vanilla in a large mixing bowl. This can be done by hand or with a mixer. Fold grated zucchini into the egg mixture. In a separate mixing bowl, add flour, salt, baking soda and baking powder together and combine. Add flour mixture to egg/zucchini mixture, and stir to combine. If desired, add chopped walnuts at this point and combine.

Oil and lightly flour 2 loaf pans. I use cooking spray to oil the pans, and then lightly flour the pans. The loaf pans I used are 9x5x2½-inch. Distribute the batter into the 2 loaf pans equally. Each will appear about half full. Bake for 1 hour at 325°F in a preheated oven, until golden brown on top, and toothpick comes out clean when inserted into middle.

*The words “thank you” do not seem to be enough to say to all donors and their families who have made the decision to donate life to others; but thank you for that decision.*

## MG's Banana Bread

**MG  
DAVIS**

**1 hour 30 minutes | 2 loaves**

5 ripe bananas	1 teaspoon salt	Some nutmeg or mace
2 eggs	6 tablespoons oil	A little coriander
1½ cups milk	2 teaspoons vanilla	1-2 cups nuts (walnuts or pecans, no need to chop, they slice easy)
5 cups flour	1 teaspoon cinnamon	½ cup Grape-Nuts
2 cups sugar	1 teaspoon allspice	
2 heaping tablespoons baking powder	½ teaspoon cardamom	

### Instructions

Preheat oven to 350°F. Grease and flour 2 bread pans (my pans are 9¾ x 5¾ x 2¾-inch). Put the bananas in the mixer and start it on low speed. Add the eggs. Then alternate the dry and wet ingredients, starting with the milk and flour. (I personally like to eliminate as many “banana strings” as possible. I do this by stopping the mixer a few times and washing off the paddle. On slow speed, the strings collect and stay on the blades.) Keep the speed of the mixer on low during the entire mixing process.

Bake for 1 hour and check with baking probe or toothpick. Generally, you will need to cook another 5-15 minutes or so. This is a variation on a nut bread recipe from my original Aunt Betty (Crocker) cookbook. My first addition was from 1969.



*MG loved to cook and bake. Always giving his food to friends and neighbors. He shared his love of cooking with our son, Camden, who now continues in this tradition. Food/Love*



## AMANDA FISKER

*Amanda was an avid baker, and loved experimenting and perfecting recipes. She created this recipe after many test batches in order to get it just right!*

### Amanda's Banana Bread

**1 hour 20 minutes | 1 large loaf or 4 small loaves**

1 $\frac{3}{4}$ cups flour	$\frac{1}{2}$ cup vegetable oil
1 teaspoon baking soda	3-4 very ripe bananas (mashed)
1 teaspoon cinnamon	2 tablespoons sour cream
$\frac{1}{2}$ teaspoon salt	1 teaspoon vanilla extract
1 cup plus 2 tablespoons sugar	$\frac{3}{4}$ cup chocolate chips or walnuts (or both!)
2 eggs	Optional: thinly sliced bananas for top

### Instructions

Preheat oven to 350°F. In medium bowl, sift flour, baking soda, cinnamon and salt together. Set aside. Beat sugar and eggs together in a mixer on medium for 10 minutes, until light and fluffy. Once sugar and eggs have been mixed, drizzle in the oil with the mixer on low. Continue mixing and add in bananas, sour cream and vanilla. Once all mixed, fold in the chocolate chips and/or nuts.

Pour into greased baking pans. For added decoration, place thinly sliced bananas across the center of the batter and lightly sprinkle with sugar. For 1 large loaf: bake for 1 hour, or until toothpick inserted in the middle comes out clean. For smaller loaves: bake for 40-45 minutes, or until toothpick inserted in the middle comes out clean. Enjoy!

### Grandpa's Strawberry Jelly

**30-45 minutes | 8 pint jars**

5 pounds of fresh strawberries (mashed) – can use frozen strawberries once thawed	5 pounds sugar
$\frac{1}{4}$ cup fresh lemon juice	2 large boxes raspberry Jell-O
2 boxes Sure-Jell (mixed with $\frac{1}{2}$ cup sugar)	Optional: add 2 cups chopped raw rhubarb
1 tablespoon margarine (to keep foaming down)	

### Instructions

Combine first four ingredients (strawberries, lemon juice, Sure-Jell and margarine) in a large kettle and bring to a boil. Let cook for about 10 minutes. Pour in 5 pounds of sugar and bring back to a boil. Let cook for another 8-10 minutes. Skim off any foam with a large mixing spoon.

Add 2 large boxes of raspberry Jell-O and stir until well-blended. Consistency should be starting to set like jello. Pour in pint jars (about 8). Seal shut and let cool. The lids should pop when they seal. Refrigerate to thicken. Tastes great on bread, toast and as an ice cream topping.



*Dad lived more than 97 years and had a good life. Making his jelly for the family every year was a big event and everybody loved to share with other family members/friends.*



## WILL HUTCHISON

**5 minutes | Serves 1**

1 slice fresh sourdough bread  
½ large ripe avocado  
½ lime or tablespoon lime juice  
Pinch of coarse salt  
Optional: red pepper flakes

### Instructions

Lightly toast the sourdough in a toaster or toaster oven. While the sourdough is toasting, take half of a ripe avocado and cube it. Place into a bowl for mixing.

Take your lime half and squirt into the bowl. Mash the avocado and lime with a fork until it is soft and you can spread it easily.

Plate your toasted sourdough and spread the avocado onto it. Sprinkle coarse salt over the top.

Optional: Add red pepper flakes for a kick.

Ah-cado Toast

*Before Will passed, one of his favorite things to eat was avocado toast.*

*He pronounced it "ah-cado" toast. He usually didn't stop after one serving, he wanted everyone else's, too.*

Luis' Famous Pancakes

## LUIS F. NUÑO VEGA

**20 minutes | Serves 15**

1½ cups flour	1¼ cups milk
1 tablespoon sugar	1 egg
1 tablespoon baking powder	3 tablespoons butter, melted
1 teaspoon salt	

### Instructions

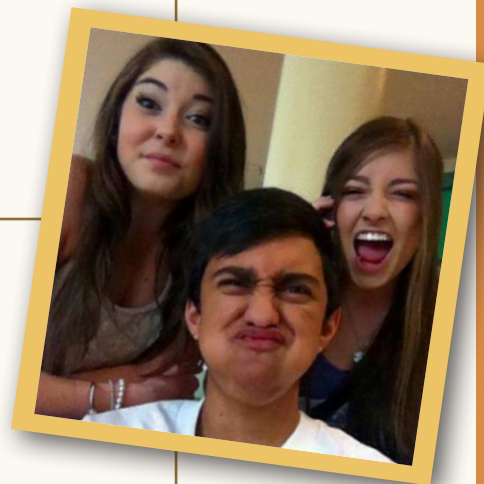
In a medium bowl, whisk together dry ingredients. Whisk in milk and egg until combined. Then whisk in butter. Batter will be slightly lumpy.

Allow batter to rest about 10 minutes. Batter will thicken slightly.

Meanwhile, heat griddle to 350°F. Pour out pancakes, ¼ cup of batter each, on a hot griddle.

Allow to cook until bubbles appear on the top and edges start to look dry, about 2-3 minutes.

Flip pancakes and cook another 2-3 minutes until golden brown on both sides. Remove from griddle and serve hot.



*Luis' pancakes were made with a lot of love and we will always remember the excitement he had serving them up!*



## BYRON GREER

**10 hours | Serves 8**

1 pound ground pork sausage  
1 teaspoon mustard powder  
½ teaspoon salt  
4 large eggs, beaten  
2 cups milk

6 slices white bread, toasted and cut into cubes  
8 ounces mild Cheddar cheese, shredded

### Instructions

Crumble sausage into a medium skillet. Cook over medium heat until evenly brown; drain. In a medium bowl, mix together mustard powder, salt, eggs and milk. Add the sausage, bread cubes and cheese, and stir to coat evenly. Pour into a greased 9x13-inch baking dish. Cover and chill in the refrigerator for 8 hours, or overnight.

Preheat oven to 350°F. Cover and bake 45-60 minutes. Uncover and reduce temperature to 325°F. Bake for an additional 30 minutes, or until set.

## Christmas Breakfast Sausage Casserole

## Impossible Quiche

## KENT MUSSER

**1 hour | Serves 6-8**

3 eggs  
½ cup Bisquick  
¼ cup melted margarine  
1½ cups milk

¼ teaspoon salt  
Dash of pepper  
1 cup shredded Swiss cheese  
1 cup ham pieces

### Instructions

Mix ingredients, except for cheese and ham, in a blender for a few seconds.

Pour into a greased 9-inch pie pan. Can double recipe for a 13x9-inch pan.

Sprinkle cheese and ham over top of mixture.

Push into egg mixture with the back of a spoon.

Bake at 350°F for 40-45 minutes.

*One life lived,  
many lives  
touched.  
He was a  
high school  
counselor, much  
loved, and a  
great guy.*

*We have this  
Christmas  
casserole every  
year. Byron started  
helping prepare  
it as a toddler. By  
the time he was  
7 years old, he  
was making it all  
on his own.*



# MAURICIO GONZALEZ

## Southwest Egg Benedict

35 minutes | Serves 4

- |                             |                                    |
|-----------------------------|------------------------------------|
| 8 eggs                      | ½ teaspoon hot sauce               |
| 8 chorizo sausage links     | ½ teaspoon Worcestershire sauce    |
| 4 English muffins, split    | ¼ teaspoon salt                    |
|                             | Lemon juice, to taste              |
| <b>Chipotle Hollandaise</b> | ⅓ cup melted butter                |
| 3 egg yolks                 | ½ tablespoon chipotle pepper puree |

### Instructions

**Chipotle Hollandaise:** Whip the egg yolks until they are foamy. Continue whipping while you add the hot sauce, Worcestershire sauce, salt and lemon juice. Transfer the mixture to the top of a double boiler and place over medium heat, and continue whipping by hand until sauce thickens and forms ribbons when the whisk is lifted. Then remove sauce from the heat and add the butter and the chipotle puree.

Poach eggs. Cut the chorizo sausage links in half lengthwise and then brown them in a medium-sized skillet until fully cooked. Remove from heat and drain sausage. While sausage is cooking, lightly toast the English muffins.

To serve, place 2 halves of a chorizo link on each half of the English muffins. Place 1 poached egg on top of the chorizo links. Spoon some chipotle hollandaise sauce on each muffin. Serve immediately.

A SPRINKLE OF

love

MAINS

*mains*



## LARRY AUGUST MALOTT III

### The Best Tuna Casserole

**45 minutes | Serves 6-8**

1 (12 ounces) package dry rotini pasta  
1 cup whole milk  
1 (8 ounces) package cream cheese  
1 (15 ounces) can peas, drained

1 (12 ounces) can chunk light tuna, drained  
2 handfuls of shredded mozzarella cheese

### Instructions

Cook the pasta according to package directions; set aside.

Combine the milk and cream cheese until smooth.

In a large skillet, combine the milk and cream cheese mixture with the cooked pasta, peas, tuna and mozzarella cheese. Cook over medium heat until heated through.

*Of all the special gifts in life, however great or small, to have you as my son was the greatest gift of all. I miss you, son. I love you so.*

### Potato Chip Casserole

## MARTIN H. WILDMAN

**45 minutes | Serves 4-6**

1 (8 or 13 ounces) bag Lay's potato chips  
1 (10.5 ounces) can Campbell's Cream of Mushroom Soup  
1 (4 ounces) can of tuna in oil  
Note - it's important to only use Lay's chips & Campbell's Soup

### Instructions

Preheat oven to 350°F.

Crush chips, set aside ½ cup for the top. Spread the rest out in 8x8x2-inch (2-quart size) square glass baking dish.

Mix together soup and tuna with oil in a small bowl and spread mixture evenly over the crushed chips, then top with the remaining ½ cup of chips.

Bake 20 minutes or until bubbly and heated through. Enjoy!



*Martin grew up eating Potato Chip Casserole. It was a dish his father always made when he was a boy. Marty was always pleased when there were leftovers to enjoy the next day.*



## GAIL ANN MARK GIBSON

### Parmesan Veggie Noodles

**50 minutes | Serves 6**

1 (12 ounces) box tri-colored rotini noodles  
1 (16 ounces) bag frozen California blend veggies  
4 ounces Parmesan cheese, triangle block or shredded only (do not use grated or powdered Parmesan cheese that comes in a shaker bottle!)

Optional: 2 tablespoons butter

#### Instructions

Cook noodles to al dente and veggies according to package directions. Grate Parmesan cheese. Drain and transfer noodles and veggies to a large bowl. Add optional butter and Parmesan cheese to noodle and veggie mixture while still hot. It is now ready to serve! Enjoy!

Variations: This is an easy dish to put your own spin on! My brother likes to steam fresh broccoli and cauliflower in place of the California blend. My sister loves to sauté her veggies in a couple tablespoons of butter. I like to add extra cheese. Make it your own and your family will love it.

*Our mom always made us this dish. It is easy to double the recipe and she would make it in bulk because we ate it up so fast, hot or cold, we didn't care. Thanks, Mom!!*

### Mom's Stroganoff

## DENISE MARIE JUDD

**45 minutes | Serves 4**

2 pounds thinly sliced beef  
1 onion, sliced  
1 block cream cheese  
1 can mushrooms

1 box Success Boil-in-Bag White Rice  
Salt and pepper

#### Instructions

Stir-fry meat and onions. Do not strain the meat juice.

Melt in cream cheese. Lick cream cheese wrapper.

Add mushrooms, but eat a couple mushrooms out of the can first.

Serve over white rice. Mom liked to use Success rice in the bags.

Salt and pepper to taste.



*This is the meal that everyone in the family requested for their birthdays. Mom had four girls. She learned the recipe from her mother. We will pass the recipe on to our children.*





# MURRAY ROBERTSON

## Sweet and Sour Meatballs

2 hours 45 minutes | Serves 4-6

<b>Meatballs</b>	<b>Sauce</b>	
1½ pounds lean ground beef	¾ cup brown sugar	⅛ teaspoon pepper
1 egg	½ teaspoon salt	¼ teaspoon chili powder
Some bread cubes	1 tablespoon Worcestershire sauce	¾ cup water
	½ cup vinegar	1¼ cups ketchup
	2 tablespoons lemon juice	

### Instructions

Preheat oven to 350°F.

**Meatballs:** Mix hamburger, egg and bread cubes together. Make meatballs with this mixture. Brown meat balls in frying pan.

**Sauce:** While meatballs are cooking, combine brown sugar, salt, Worcestershire sauce, vinegar, lemon juice, pepper, chili powder and water. Once these ingredients are mixed, add the ketchup.

Place browned meatballs in casserole dish and pour sauce mixture on top. Cover and bake for 1½-2 hours. Serve with white rice, if desired.

*This recipe was one of my late husband's favorites, but Murray liked pretty much everything I made. I miss you more than I can say. It was not fair your life was cut so short.*

## Penne a la Vodka with Mini-Turkey Meatballs

# GARY PALESE

30 minutes | Serves 4

1 pound penne pasta	½ teaspoon salt	½ cup vodka
	½ cup milk	6 tablespoons tomato paste
<b>Meatballs</b>	2 tablespoons butter	½ teaspoon red pepper flakes
1 pound ground turkey		2 (15 ounces) cans diced tomatoes
⅓ cup breadcrumbs	<b>Sauce</b>	½ cup Parmesan cheese
4 garlic cloves, minced	1 cup heavy cream	3 tablespoons slivered basil leaves

### Instructions

Cook pasta according to package directions.

**Meatballs:** Meanwhile, combine turkey, breadcrumbs, half of the garlic, salt and milk in a bowl and shape into small meatballs. Heat 2 tablespoons butter in large nonstick sauté pan and cook meatballs until brown.

**Sauce:** Add cream, vodka, tomato paste, pepper flakes and remaining garlic to pan and simmer covered for 10 minutes. Stir in tomatoes and Parmesan. Cook until heated through.

Spoon meatballs and sauce over cooked pasta and sprinkle with basil. Serve with additional Parmesan.



*My husband Gary loved this recipe. He was the love of my life, my best friend and the best person I have ever known. How I and my two sons, Sean and Ian, miss him.*



# BAILIE ILENE OSBORN

45 minutes | Serves 6

- 1 package spaghetti noodles

1 package bacon, cut into 1-inch pieces

1 onion, chopped
- 6 egg yolks

Parmesan cheese (the shake cheese works best)

## Instructions

Prepare spaghetti according to package directions.

In large skillet, cook together the bacon and onion. Remove from heat quickly when onions are caramelized (can burn quickly, so watch carefully at end).

Toss hot cooked noodles, bacon and onion without draining, egg yolk and a liberal amount of Parmesan cheese in a large bowl.

Enjoy.

# Bacon Pasghetti

Bacon pasghetti became Bailie's birthday dinner because it's also a heart attack on a plate. She loved it and called it bacon pasghetti since she was about 4. Forever 19.

# Gramma's Sicilian Spaghetti and Meatballs

# EVAN WAYNE

2 hours | Serves 8

- Sauce**

3 large cans and 1 regular size can Hunt's tomato sauce

2 large cans tomato paste

2 jars Ragú with meat sauce

1 cup sugar

Fresh basil

Optional: frozen peas
- Meatballs**

2 pounds ground beef

4 eggs

¾ cup Romano cheese

1 cup Italian style breadcrumbs

1 small sweet onion, chopped

Chopped fresh parsley or 1 teaspoon parsley flakes

Oil for frying
- Pasta of your choice



## Instructions

**Sauce:** Empty all cans into saucepan. Fill sauce cans ¾ with water and add water to sauce. Fill tomato paste cans fully with water and add to sauce. Add remaining ingredients and cook about 1 hour on low, stirring often. Optional: Add frozen peas to sauce in the last 15 minutes of cooking.

**Meatballs:** Mix all ingredients well. Form into balls and fry in olive oil. Add to prepared sauce. This is an old Sicilian tradition and is very tasty! Boil pasta of your choice and serve as usual. Enjoy!

Night or day, Evan loved to eat. He was known for cleaning his plate and then asking, "Are you going to finish that?" There were no leftovers when Evan was at the table!

## STEVE WAGNER

### Spaghetti Pie

45-50 minutes | Serves 8

- 8 ounces spaghetti, cooked and drained
- ½ cup Parmesan cheese
- 1 egg, lightly beaten
- 1 pound ground beef, cooked and drained
- 2 cups spaghetti sauce
- 8 ounces shredded mozzarella cheese
- Other toppings as desired (i.e. mushrooms, black olives, etc.)

#### Instructions

Preheat oven to 350°F. Toss cooked spaghetti, Parmesan cheese and egg. Place into a 9-inch pie plate. Press along bottom and side to form crust. Mix cooked meat and spaghetti sauce. Spread over the spaghetti crust. Top with mozzarella cheese.

Bake at 350°F for 30 minutes or until thoroughly heated and the cheese has started to brown. Let stand for 5 minutes before cutting into wedges.

Additionally, you can add mushrooms, black olives or other favorites to the meat/sauce mixture. You can also use more cheese, and even layer the meat/sauce with cheese twice.

Steve would always be sure to make this family favorite for birthdays as a special treat. Now, every time we make it, it is our little piece of heaven and memories.

## TREVOR LOPEZ

### Trevor's Spaghetti and Meatballs

2½ hours | Serves 8

Spagetti noodles

- | Sauce                           | Meatballs                        |
|---------------------------------|----------------------------------|
| 1 cup diced onion               | 1 pound ground beef              |
| 5-6 garlic cloves, chopped      | 1 pound mild Italian sausage     |
| 3 tablespoons olive oil         | 1 cup diced onion                |
| 1 (28 ounces) can tomato puree  | 2-3 garlic cloves, chopped       |
| 1 (28 ounces) can tomato sauce  | 2 tablespoons Italian herb blend |
| 1 can petite diced tomatoes     | 2 cups Panko breadcrumbs         |
| 1 cup dry red wine              | 3 eggs                           |
| 2 teaspoons salt                | 1 teaspoon kosher salt           |
| 2 teaspoons ground black pepper | 1 teaspoon ground black pepper   |
| ½ cup aged balsamic vinegar     | 1 cup grated Parmesan cheese     |
| 1 cup Italian herb blend        |                                  |

#### Instructions

Preheat oven to 350°F.

**Sauce:** Sauté onions and garlic until soft. Add all other ingredients and simmer 2-3 hours or in crock pot all day.

**Meatballs:** Mix all ingredients well. Form into 35 (1-ounce) meatballs and 1 larger one. Bake at 350°F for 25-30 minutes. Add to cooking sauce. Serve over spaghetti.

Our house was known for spaghetti dinners every Friday night, and everyone was welcome to join. Trevor and I would make the meatballs, and the last one he made was always double the size of the others. In honor of him, I still make the last one.





## KEVIN MICHAEL SNOWDALE

### Mac and Cheese

**50 minutes | Serves 4**

8 ounces elbow noodles	8 ounces white sharp Cheddar, cubed
3 tablespoons butter	½ pound American cheese, cubed
3 tablespoons flour	4-6 tablespoons butter
1 quart of half and half	2 sleeves of Ritz crackers
1 large (or 2 small) chicken bouillon	

### Instructions

Preheat oven to 375°F. Prepare elbow noodles according to package and drain pasta. Set aside. For the roux, in a small pan, melt 3 tablespoons butter on medium heat and add flour. Turn off the heat and stir until it is a paste.

In the pan you boiled the pasta, pour in half and half. You want this to warm enough to melt the cheese, but do not boil or cook so keep an eye on the temperature. Once warm, add bouillon cube(s) and roux and stir until melted. Once smooth, add in Cheddar and American cheese. Stir constantly until the cheese melts. Once cheese mixture is smooth, add the pasta into the pan, and mix all together.

Prepare the breadcrumbs in the same pan as the roux—melt 1-3 tablespoons butter, crunch up Ritz crackers, and stir over heat until toasted. Pour pasta and cheese mixture into a baking dish and cover with crumbs. Pour them right on top! Bake at 375°F for 35 minutes.

*Living life, with love for you, and most all I see, will take me beyond the horizon, always. Every moment is a gift, Ma. Every day, more miraculous than the day before.*

### Macaroni and Cheese

## CHRYSTIAN R. WILES

**40 minutes | Serves 6-8**

16 ounces elbow macaroni (cooked)	1 pound Velveeta cheese cut into cubes or sliced thin
½ cup butter	Panko breadcrumbs or Ritz crackers broken up like breadcrumbs
1 teaspoon salt	
½ teaspoon pepper	
½ cup flour	
3½ cups milk	

### Instructions

Preheat oven to 350°F.

In a pan, cook butter, salt, pepper and flour and stir until smooth. Remove from heat. Add milk, return to heat, and bring to a boil. Boil for 1 minute.

Remove from heat and add cheese. Stir until melted. Pour over cooked elbow macaroni in baking dish. Sprinkle with Panko breadcrumbs or Ritz crackers broken up like breadcrumbs (either or).

Bake at 350°F for 30 minutes.



*Chrystian loved to cook. He started cooking at the age of 14 in our small tourist community!! One of his favorites is this one!! Chrystian is loved and missed so very much!*



## RODNEY CLIFFORD

### Western Mac

**50 minutes | Serves 5-6**

- |                                     |                                   |
|-------------------------------------|-----------------------------------|
| 1 package Kraft Macaroni and Cheese | ¼ cup onion                       |
| 1 pound ground beef                 | 2 cups whole kernel corn, drained |
| ½ cup sliced celery                 | 1 (6 ounces) can tomato paste     |
| ¼ cup chopped green pepper          | ½ cup water                       |
|                                     | 1 teaspoon salt and pepper        |

### Instructions

- Preheat oven to 350°F.
- Prepare Kraft Macaroni and Cheese as directed.
- Brown meat, celery, green pepper and onion. Cook until tender. Stir in corn, tomato paste, water and salt and pepper. Add mac and cheese to meat mixture and mix well.
- Pour into a quart casserole dish. Bake at 350°F for 25-30 minutes.

*Rodney is my brother. This recipe was one my dad came up with and he loved it. I would always make it for him. Before he passed, he asked me to make it for him.*



## JUSTIN PERRY CLOUSE

### Baked Chop Suey

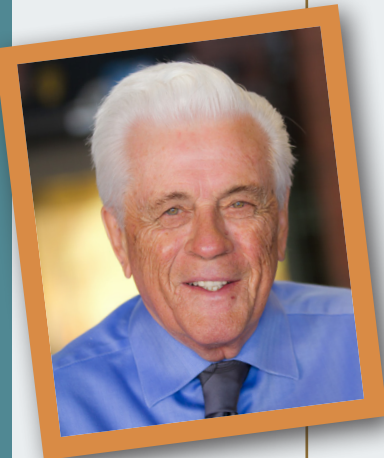
**1 hour 20 minutes | Serves 8**

- |                                             |
|---------------------------------------------|
| 2 pounds ground beef                        |
| 1 cup freshly chopped celery                |
| 1 yellow onion, freshly chopped             |
| 2 (10.5 ounces) cans cream of mushroom soup |
| 2 (10.5 ounces) cans chicken noodle soup    |
| ⅓ cup of soy sauce                          |
| 3 cups minute rice                          |

### Instructions

- Preheat oven to 350°F.
- In a large skillet, brown together ground beef, celery and onion until cooked. Drain out the grease.
- Put into 9x13-inch baking pan.
- Add remaining ingredients, including uncooked rice, and mix together well.
- Bake 1 hour at 350°F.

*He was loved by his family and friends. He was truly an amazing person who was taken way too soon.*



## ROY JACKSON

### Cabbage with Bacon and Sausage

**40 minutes | Serves 4**

4 slices bacon  
3 tablespoons canola oil  
1 pound sausage of choice, sliced in ¼-inch crescents  
1 large onion cut in half and then in thin crescents

1 red bell pepper, julienned  
½ head green cabbage cut in thin shreds  
2 garlic cloves, minced  
Salt and pepper

#### Instructions

Fry bacon in a large pan over medium heat, rotating slices from the center out. Place on paper towels to drain and then set aside.

Add 1 tablespoon of canola oil to the pan and heat on high. Add sausage and cook until lightly browned. Remove to a plate.

Add 1 tablespoon of canola oil to the pan over high heat until just smoking. Add onion and red pepper. Cook 2-3 minutes, stirring a couple of times. Add final tablespoon of canola oil to the pan. Add cabbage and cook an additional 3-4 minutes, stirring several times. Reduce heat, add garlic, and cook 1 additional minute. Return cooked sausage to the pan and sprinkle bacon over the top.

*Roy loved any and all spicy foods, especially Cajun food. So, I always made this recipe with andouille sausage. It was definitely one of his favorite dishes.*

### Busy Day Cabbage Rolls

## FRANK YURKANIN

**2 hours | Serves 12**

2 teaspoons shortening  
1 large onion, chopped  
1½ pounds ground beef  
1 teaspoon salt  
½ teaspoon pepper  
½ cup minute rice  
1 head of cabbage

**Tomato Sauce**  
1 (10.5 ounces) can tomato soup  
¼ cup vinegar  
1 (5 ounces) can tomato paste  
¼ cup brown sugar  
Salt and pepper

#### Instructions

Preheat oven to 350°F. Melt shortening in a skillet. Add chopped onion, ground beef, salt and pepper. Cook until browned. Add rice and mix well.

Grease a 9x13-inch baking dish. Cut half head of the cabbage finely and place in bottom of baking dish. Add meat mixture. Cut remaining half head of cabbage and layer over top of meat. Combine tomato sauce ingredients and pour over meat mixture.

Cover dish with foil. Put in 350°F oven for 1½ hours.



*Frank doing what he does best, stirring the pot.*



## JOHN F. LOY

*John was a good cook and loved to make unusual dishes.*

### Sweet and Sour Rolled Cabbage

**1 hour 20 minutes | Serves 6**

1 medium green cabbage	Salt and pepper
1 medium onion, chopped	White vinegar
Oil for frying	White sugar
2 pounds ground beef	1 (32 ounces) can of Hunt's tomato sauce
2 eggs, beaten	

#### Instructions

Boil cabbage for 20-25 minutes. Cool.

Fry chopped onion in oil until soft and lightly browned. Add ground beef, eggs, salt and pepper and cook thoroughly. When cabbage is cooled, pull off leaves one at a time. Fill each leaf with ground beef mixture and roll.

Place all rolled cabbage in a Dutch oven or large pot with a tight-fitting cover. Cover with boiled water until cabbage almost covered. Add a drizzle once around pot with white vinegar and once around pot with white sugar. Add large can tomato sauce. Cover and cook on low heat for 1 hour. Keep pot tightly covered.

### Bagel Pizza

## PHOENIX CHILDREN'S HOSPITAL

SOUS CHEF SPONSOR



**15 minutes | Serves 4**

½ cup pizza sauce
4 bagels, split
1½ cups shredded mozzarella or 6 ounces Cheddar cheese
Optional: sliced pepperoni, chopped bell pepper, sliced mushrooms or cooked sausage

#### Instructions

Preheat oven to 425°F.

Spread 1 tablespoon pizza sauce over each bagel half.

Sprinkle each with cheese and desired topping.

Place on ungreased cookie sheet.

Bake 5-10 minutes or until cheese is melted.

*We hope this recipe inspires you to make a fun treat with your little ones! Thank you to donors and their families for their generous decision to give the gift of life.*





## PEGGY CANIGLIA

### Peggy Supremes

10 minutes | Serves 6

Hoagie buns  
Butter  
2 (6 ounces) packages of Canadian bacon  
1 package of sliced mozzarella

Shredded lettuce  
Thousand Island dressing  
Optional: tomatoes

### Instructions

Preheat oven to broil. Cut hoagie buns and place open-faced on baking sheet. Butter inside of buns.

Place 3-4 Canadian bacon slices on each bun. Top with sliced mozzarella.

Place in oven until buns are toasted and cheese is melted.

Traditionally topped with shredded lettuce and Thousand Island dressing. Can substitute for another dressing and add tomatoes if desired.

Family knew Peggy as a roll burner, whipped cream lover and Diet Coke fanatic. Her favorite thing to make for dinner was a reservation. Nothing she made was gourmet, but it was made with love. Peggy/Mom - We love you the most! P.S. NO WE DO!!!

### Ron's Specialty Hot Reuben Sandwich

## RON HARTLEY

20 minutes | Serves 4

Ron would go to his favorite butcher/ deli shop for these items:  
1½ pounds corned beef thinly sliced  
2 (8 ounces) bags sauerkraut  
8 slices dark rye bread

8 ounces Swiss cheese sliced  
1 bottle Russian dressing  
Butter

### Instructions

Get the corned beef heated in the microwave. Drain and heat the sauerkraut in a sauce pan. Butter one side of all 8 slices of rye bread and set aside. Put one bread buttered side down in a heated skillet. Brown the buttered side until golden brown. Take out of skillet, spread Russian dressing on the non-buttered side.

Now assemble your Reuben sandwich. Add hot corned beef, Swiss cheese and hot sauerkraut. Take the other golden brown rye out of skillet, put Russian dressing on non-buttered side...and WALA, time to eat!

A little hint: When you take a slice of rye out of the skillet, put the next rye slice buttered side down so it will be ready when you need it. Also, if you don't have Russian dressing, you can use Thousand Island dressing.



Ron loved cooking this for the family! Ron loved being around family. Our rock is gone. His dry sense of humor is sadly missed. He loved to barbecue steak. Rest in peace, Grampy. Love you, miss you!



# THOMAS “TOM” SCHWEINBERG

## Italian Roast Beef Sandwiches

6 hours | Serves 4-8

- |                                          |                                              |
|------------------------------------------|----------------------------------------------|
| 4-6 pounds roast beef (chuck or sirloin) | 2 (14.5 ounces) cans Italian stewed tomatoes |
| 2-3 celery stalks                        | ¼ cup ketchup                                |
| ¼ cup diced onion                        | Rolls                                        |
| 2 garlic cloves                          |                                              |

### Instructions

Cook roast covered in a roasting pan at 350°F for 4-6 hours (depending on roast).

Check at 3½ hours. It should be able to shred with a fork. If not shredding yet, then cook a bit longer until it can shred easily with a fork.

Then add the rest of the ingredients.

Cook an additional 25-30 minutes with the cover on. Serve on semi-hard rolls.

Tom loved to cook just about anything, especially when he knew we were having family or friends over. He was such a good cook.

## Chicken Strips

# TYLER JAMES EDENHOFER

45 minutes | Serves 2-3

- |                          |                                          |
|--------------------------|------------------------------------------|
| Oil for frying           | ¼ teaspoon onion powder                  |
| 1 cup all-purpose flour  | 1 cup milk                               |
| Salt and pepper          | 1 egg                                    |
| ¼ teaspoon cayenne       | 3 chicken breasts, cut into strips       |
| ½ teaspoon paprika       | Sweet Baby Ray's Mild Buffalo Wing Sauce |
| ¼ teaspoon garlic powder |                                          |

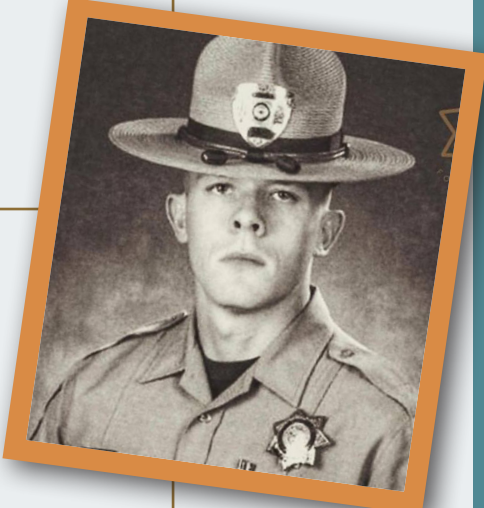
### Instructions

In a pot, heat the oil to 375°F.

In a bowl, combine the flour, salt, pepper, cayenne, paprika, garlic powder and onion powder. In another bowl, whisk together the milk and egg. Dip each chicken piece into the egg mixture, roll it in the seasoned flour mixture, and place on a baking sheet lined with aluminum foil. Refrigerate for 20 minutes.

In small batches, fry the chicken until golden brown, then remove.

Coat the finished chicken with Sweet Baby Ray's Mild Buffalo Wing Sauce, toss and enjoy.



He died a hero, too soon.



## RYAN OHMART

### Country Style Ribs

**2 hours | Serves 4**

6 large country style ribs, beef or pork  
3 slices of onion  
1 medium bell pepper, sliced  
1 lemon, sliced  
Salt, pepper and garlic

**Sauce**  
1 cup ketchup  
3 teaspoons garlic salt  
3 teaspoons Worcestershire sauce

#### Instructions

Preheat oven to 350°F.

Season and brown ribs in large skillet. Place browned ribs into lasagna pan.

Top ribs with the sliced onion, bell pepper and lemon. Pour sauce over the ribs.

Cover lasagna pan with foil and bake at 350°F for 1½-2 hours, until rib meat is falling off the bone.

Enjoy with mashed potatoes and green beans.

*Ryan loved to cook. He could create a meal for one or help cater a meal for 1,000. At work, as a City of Phoenix firefighter, he was often the designated cook for the crew.*

### Thomas' Dry Rub

## THOMAS SOLARI

**1 hour minimum | Makes 2½ cups**

⅔ cup light brown sugar, packed  
⅔ cup granulated sugar  
½ cup paprika  
¼ cup Lawry's seasoned salt  
¼ cup Williams Sonoma Hickory Smoked Sea Salt  
¼ cup onion salt  
¼ cup celery salt

2 tablespoons ground black pepper  
2 tablespoons chili powder  
2 teaspoons mustard powder  
1 teaspoon poultry seasoning  
1 teaspoon ground ginger  
½ teaspoon ground allspice  
½ teaspoon cayenne pepper

#### Instructions

Combine all 14 ingredients in a bowl and stir or whisk to mix.

Transfer into a jar or Tupperware and store away from heat until ready to use. This will last for several months sealed.

When applying to beef, chicken or pork, put desired amount in a separate bowl. Pat onto meat until completely covered, wrap in plastic wrap, let sit for 1-24 hours in a refrigerator. Barbecue the meat until done.



*Tom loved to barbecue in a barrel and slow smoking tri-tip, baby back pork ribs or chicken halves at his construction sites. He was known for his three dry rubs. This was his favorite.*





## JAMES B. LAWRENCE

### Beef Wellington

1 hour | Serves 8

2¼ pounds beef tenderloin	2 ounces liver pâté
4 tablespoons butter, softened	1 package frozen puff pastry, thawed
2 tablespoons butter	1 egg yolk, beaten
1 onion, chopped	1 (10.5 ounces) can beef broth
½ cup sliced fresh mushrooms	2 tablespoons red wine
	Salt and pepper

#### Instructions

Preheat oven to 450°F. Place beef in baking dish and spread with 2 tablespoons soft butter. Bake 10-15 minutes until brown, remove from pan, and allow to cool completely. Reserve juices.

Melt 2 tablespoons butter in a skillet and sauté onions and mushrooms for 5 minutes. Remove from heat and cool. Mix together pâté and 2 tablespoons softened butter and season with salt and pepper. Spread butter and pâté mixture over cooled beef and top with onion/mushroom mixture.

Roll puff pastry and place beef in center. Fold up and seal along all the edges, making sure the seams are not too thick. Place beef in a 9x13-inch pan, making sure seam is on the bottom and brush pastry with egg yolk. Bake at 450°F for 10 minutes, then reduce heat to 425°F for 10-15 more minutes. Keep warm while heating reserved juices, broth and wine on high heat. Pour sauce over beef and serve.

*My wonderful husband of 53 years celebrated his 82nd birthday with a surprise dinner of his very favorite meal... Beef Wellington! And three days later we grieved his death.*

### Blackberry Ribs

## JOHN DREVNIAK

1 hour 30 minutes | Serves 4

<b>Blackberry Sauce</b>	¼ cup minced fresh ginger	4 pounds pork spare ribs
1¼ cup blackberries, rinsed	1 teaspoon pepper	
¼ cup ketchup	½ teaspoon salt	
¼ cup honey	1-2 teaspoons hot sauce	
¼ cup brown sugar		

#### Instructions

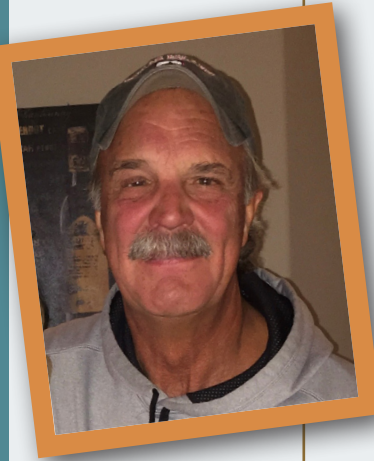
Combine blackberry sauce ingredients in a food processor or blender until pureed. Heat in pan until berry mixture is reduced to approximately 1½ cups. Rinse ribs and pat dry. Trim and discard excess fat. Prepare barbecue for indirect heat. When grill is medium-hot, lay ribs on it, and turn as needed until well browned, 40-50 minutes.

Baste one side of ribs with half the sauce. Turn ribs sauce side down and cook until sauce browns and forms a thick, sticky glaze, about 10 minutes. Baste top of ribs with remaining sauce, turn over, and cook until sauce browns and forms a thick, sticky glaze, about 10 minutes longer. Transfer ribs to a platter and garnish with blackberries. Cut between bones to separate portions.



*Our family has dinner together every Sunday night. John was always the chef and enjoyed planning, cooking and sharing it with all of us. We miss him and have fond memories.*





## DAN FLEGEL

*Dad was the chef of the family. He knew how to cook everything and was the meat and fish king. He had his own garden, fed the neighbors, delivered to the food pantry, and overall showed his love through food.*

### Whiskey- Glazed Cedar Plank Salmon

**3-5 hours | Serves 4-6**

#### Cedar Plank

¾ cup whiskey, Dad used  
Jack Daniel's  
Water to cover plank

#### Whiskey Glaze

1 teaspoon light olive oil  
½ red onion, minced

2 garlic cloves, minced

½ cup dark brown sugar

½ cup whiskey, I use Jack Daniel's

½ cup white grape juice

½ cup water

⅓ cup teriyaki sauce

¼ cup coconut aminos

A few dashes hot sauce

#### Salmon

1½ pounds salmon fillet

Lemon pepper seasoning

Garlic powder

1 lemon, cut into wedges

1 bunch of parsley, minced

### Instructions

2-4 hours in advance, soak cedar plank in whiskey and water, placing something heavy to weigh it down.

**Whiskey Glaze:** In a medium saucepan, add olive oil and sauté onions and garlic. Add in sugar, whiskey, grape juice, water, teriyaki sauce, coconut aminos and a few dashes of hot sauce. Whisk to combine. Heat on medium-high and bring to a low boil. Reduce heat to medium-low and simmer for 30 minutes or until thickened. Divide glaze in half, reserving half of glaze for serving.

Preheat grill to 415°F. Once hot, drain the cedar plank and place upside down onto your grill grates. Grill for 5 minutes to start the charring process and infuse your salmon faster.

Cover salmon in lemon pepper seasoning and sprinkle garlic powder on fillet. Flip the cedar plank and place salmon on top of it. Close the lid and grill for 5 minutes, then brush with glaze and grill for 3 minutes. Brush again and grill for additional 3 minutes. Temp should be 135°F. Have a spray bottle handy for any flare ups. Use tongs to transfer the wood plank with the salmon to a clean, rimmed metal sheet pan. Serve with lemon wedges, minced parsley and remaining glaze on the side.

### Roast Brandied Pheasant

## LYDIA JENKINS



**1 hour 10 minutes | Serves 6**

3 pheasants

6 slices bacon

¼ cup butter

2 tablespoons minced onion

1 garlic clove, crushed

½ cup brandy

2 cups chicken stock

½ teaspoon black pepper

1 teaspoon salt

1 pint heavy cream

¼ cup prepared horseradish

### Instructions

Preheat oven to 375°F. Cover each bird with 2 strips of bacon and tie them so they won't lose their shape. Brown them in the hot butter with the onions and garlic. When the birds are browned, put them in a baking pan with the juices from the frying pan. Pour the brandy over the birds and light it. When the flame dies, add the chicken stock, pepper and salt.

Roast uncovered in a 375°F oven for 30 minutes, basting frequently. Pour the cream and horseradish over the birds, and continue roasting for 15-20 minutes, still basting frequently. Put the birds on a hot platter and pour the sauce over them. Serve this with rice and currant jelly.

*This is one of her favorite wild game dinners she liked to prepare.*



# JESHUA ESPINOZA

## Beef Tacos

4 hours | Serves 6

- |                                            |                                  |
|--------------------------------------------|----------------------------------|
| 3 pounds chuck roast                       | 1 (8 ounces) bag shredded cheese |
| Small carrots                              | 1 medium bowl cut-up cabbage     |
| 1 package Lipton Onion Soup                | Bottle of Tabasco                |
| 2 packages of Arizona Brand corn tortillas |                                  |

### Instructions

Preheat oven to 375°F. Prepare the beef roast in a glass cake pan with small carrots placed around the roast. Sprinkle 1 package of Lipton Onion Soup on top of the roast. Fill the pan halfway with water. Cover the pan with aluminum foil. Bake in oven for 3½ hours or until tender.

Shred enough cheese for 6 people and put in a medium bowl. Cut up cabbage small enough to go on the tacos. We put Tabasco, hot sauce or salsa on ours.

Heat a pan on medium-high with vegetable oil about a ¼-inch high. Get the oil very hot. Quickly flash fry both sides of the corn tortillas. The tortilla will become crunchy. We use Arizona Brand tortillas because they hold up well. Cut up beef for the tacos. Put some beef in middle of corn tortilla, fold into a taco shape, and then quickly flash fry again. Then add your other toppings and serve.

*With Jeshua, sharing meals and eating out was always a great time. He appreciated good food and great restaurants – could have been a food critic! Forever cherished and loved!*

## Tamales Mexicanos

# BRANDON DIAZ

6-8 horas | 30 tamales

- |                                          |                         |                           |
|------------------------------------------|-------------------------|---------------------------|
| 3 libras de carne de puerco, res o pollo | 10 aceitunas            | 1 cucharadita de pimienta |
| 5 libras de masa preparada               | Sal al gusto            | 1 cucharadita de comino   |
| 1 libra de chile colorado seco           |                         | 1 ramo de cilantro        |
| 1 paquete de hojas de maíz               | <b>Carne</b>            | 1 hoja de laurel          |
| 3½ tazas de aceite vegetal               | 3 dientes de ajo        | Sal al gusto              |
| 2 cucharadita de polvo para hornear      | 1 cebolla grande picada |                           |

### Instrucciones

Se cocina la carne un día antes agregando al gusto ajo, cebolla, pimienta, comino, cilantro y una hoja de laurel. Cocine a fuego lento durante la noche en una olla eléctrica de cocción lenta.

Agregue el aceite vegetal de cocinar a la masa preparada, el polvo para hornear, sal al gusto, el caldo de la carne cocida y se mezcla la masa en la batidora o a mano. Los chiles se dejan reposar en agua por una hora, se mezclan en la licuadora, luego se pasa lo licuado por un colador y se pone a sofreír a fuego lento por 20 minutos. Cuando el chile esté listo, se le agrega a la carne cocida. Puede agregar aceitunas al placer.

Remoje las hojas de maíz en agua tibia durante 10 minutos o hasta que estén blandas para envolver. Unte la masa uniformemente sobre una hoja de maíz, dejando media pulgada de espacio abajo. Agregue la carne con chile en el centro de la hoja. Doble un lado largo de la hoja sobre el otro cubriendo la carne y luego el lado de abajo. Repita y ponga en la olla los tamales con la parte abierta hacia arriba. Cocine por una hora y media en una olla grande con 2 tazas de agua o en una vaporera.



*Brandon era un niño muy cariñoso y protector. Le gustaba mucho el fútbol, el ejercicio, y también comer ensaladas y tamales. Tenía muchos amigos. Siempre lo vamos a amar y recordar, su hermano y yo, su mamá.*



## ISAAC ISMAEL DURAZO

### Burros de Carne Asada

1 hora | 10 burros

10 libras de carbón  
1 litro de líquido iniciador de fuego  
10 libras de carne de res para asar  
10 tortillas de harina  
2 onzas de sazónador

2 onzas de sal de ajo  
½ repollo picado  
5 limones  
1 cerveza

**Para la salsa**  
4 onzas de pure de tomate  
½ cucharada de sal de ajo  
½ cucharada de especias mixtas  
10 chiles de árbol  
1 cucharadita de pimienta o al gusto

### Instrucciones

Ponga el carbón en el asador, agregue el líquido para encender y déjelo reposar por 5 minutos. Prepare su carne en un recipiente roseándole la sal de ajo, el sazónador, y la cerveza al gusto. Préndale fuego al carbón y cuando el carbón este gris de ceniza estará listo. Ponga la carne en el asador y cocine al termino de su gusto. En una licuadora ponga todos los ingredientes para salsa y se licua por 2 minutos. Ralle en un rallador para queso o corte en tiras delgadas el repollo.

Cuando su carne este cocida, córtela en pedazos extra chicos o cuadritos. Y cada libra de carne se pondrá en una tortilla de harina. Agregue repollo, salsa y limón al gusto.

Y listo a disfrutar su delicioso burro de carne asada con sabor a carbón.

*Un joven alegre, amoroso, enamorado de la vida y de la comida. Junto a él pasamos los mejores momentos en familia y con su sonrisa inolvidable.*  
**EL MEJOR HIJO, HERMANO Y AMIGO.**

### Christopher's Favorite Tacos

## CHRISTOPHER BALDERRAMA

35 minutes | Serves 8

**Filling**  
2 pounds ground beef  
2 potatoes, peeled and cubed  
½ teaspoon garlic salt  
½ teaspoon black pepper  
1 teaspoon flour

½ cup canola oil  
12 Arizona Brand corn tortillas (Chris' favorite)  
**Secret Mixture**  
1 cabbage head, shredded

12 green onions, finely chopped  
1 bundle of cilantro, finely chopped leaves  
2 tomatoes, finely chopped  
1 jalapeño, finely chopped

### Instructions

Brown ground beef and potatoes together. Sprinkle with garlic salt and black pepper during browning process. After the meat turns brown and potatoes are tender, put flour over the meat and potatoes mixture and mash together with a potato masher. Set aside.

Put oil in frying pan and heat on medium heat. Put meat and potato mixture on the raw corn tortilla in the middle, hold in hot oil until corn tortilla is hard and crunchy. Cook in the shape of a taco.

Mix all vegetables of the secret mixture in a large bowl. Put on top of your cooked tacos.



*This was one of his favorite recipes. He never complained that I didn't make it exactly like his mom.*

SIDES

*sides*





## PATRICIA JO ROBINSON

### Bacon-Stuffed Mushrooms

**1 hour and 20 minutes | Serves 8-10**

- |                                                      |                                                                 |
|------------------------------------------------------|-----------------------------------------------------------------|
| 1½ pounds baby bella mushrooms                       | 2 tablespoons freshly chopped parsley,<br>plus more for garnish |
| 1 package bacon                                      | 1 tablespoon freshly chopped thyme                              |
| 2 tablespoons butter                                 | Kosher salt                                                     |
| 2 garlic cloves, minced                              | Freshly ground black pepper                                     |
| ¼ cup freshly grated Parmesan, plus more for topping |                                                                 |
| 4 ounces cream cheese, softened                      |                                                                 |

### Instructions

Preheat oven to 400°F. Grease baking sheet with cooking spray. Remove stems from mushrooms, wash both caps and stems. Roughly cut stems and set aside. Place mushroom caps on baking sheet. Cook the bacon until slightly crispy. Let cool.

In a medium skillet over medium heat, melt butter. Add chopped mushroom stems and cook until most of the moisture is out, about 5 minutes. Add garlic and cook until fragrant, about 1-2 minutes. Set aside to cool some. Chop the bacon to small bits. In a large bowl, mix together mushroom stem mixture, bacon, Parmesan, cream cheese, parsley and thyme. Season with salt and pepper.

Fill mushroom caps with filling and sprinkle with more Parmesan. Bake until mushrooms are soft and tops are golden, about 20 minutes. Garnish with parsley to serve.

*Nothing made you happier than to be in the kitchen cooking. These became a fast favorite with all of us. I cherish all memories of you in the kitchen. Love you, little sister.*

### Calabacitas

## VICTORIA MARICRIS LAMAS

**45 minutes | Serves 4**

- |                                          |                                          |
|------------------------------------------|------------------------------------------|
| 4 medium zucchinis, cut in small squares | ½ cup tomato sauce                       |
| 2 tablespoons vegetable oil              | 1 tablespoon consommé (chicken bouillon) |
| A pinch of salt and pepper               | ¾ cup evaporated milk                    |
| 2 garlic cloves, minced                  | 1 cup frozen sweet corn                  |
| ¼ white onion, minced                    | ¾ cup cheese                             |
| 2 fresh tomatoes, chopped                |                                          |

### Instructions

Heat oil in a large pan and partially fry zucchini.

Add a pinch of salt and pepper. Add garlic, onion and fresh tomatoes and let simmer for a couple of minutes. Add tomato sauce and consommé.

When it starts to boil again, add the milk and corn.

Cover pan and let it simmer until corn is done. When corn is done, turn heat off and add cheese.

Keep covered so cheese melts. Enjoy!



*Mom, “calabacitas” were one of your favorite dishes and you enjoyed every bite! We hope that those who do make this recipe enjoy it as much as you did. We love you so much!*



## ROBERT K. SPINASANTO

### Broccoli Salad

**4 hours 15 minutes | 16 half-cup servings**

6 cups broccoli florets  
½ pound bacon, fried crisp and crumbled  
½ cup chopped red onion  
½ cup dried sweetened cranberries

¾ cup mayonnaise  
2½ tablespoons apple cider vinegar  
⅓ cup sugar

#### Instructions

Wash and drain broccoli. Cut into bite-size pieces and place in a large mixing bowl.

Add bacon, red onion and dried cranberries. Stir to combine.

In another bowl, combine mayonnaise, vinegar and sugar and mix until well-combined.

Pour dressing over broccoli-bacon mixture.

Cover and refrigerate for at least 4 hours. Be sure to toss just before serving. Serve cold.

*Always on our  
minds and in  
our HEARTS!*

### German Potato Salad

## SANDRA AARSVOLD

**1 hour | Serves 8**

10 medium baking potatoes  
8 slices bacon  
1 tablespoon flour  
⅔ cup water  
⅓ cup vinegar

1 teaspoon salt  
1 teaspoon sugar  
1 onion, sliced thin  
2 teaspoons chopped parsley

#### Instructions

Scrub potatoes but don't pare. Cook until tender in boiling, salted water.

Fry bacon (save the drippings). Crumble the bacon into bits. Add flour to drippings and blend well.

Gradually stir in the water and vinegar. Cook over direct heat, stirring until mixture boils and thickens.  
Add salt, sugar and onions.

Peel and slice hot potatoes, then add bacon to them, and pour on the hot dressing. Mix lightly and add parsley.



*Sandy was a  
loving mother  
of three and  
grandmother  
to six. She will  
forever be missed!*



## ERIC GEOFFREY HARRIS

**1 hour 30 minutes | Serves 12**

2 yellow onions, grated in food processor  
5 pounds Yukon Gold potatoes, grated in food processor  
1½ cups oil  
2 cups matzo meal

2 teaspoons baking powder  
1 teaspoon salt  
1 teaspoon pepper

### Instructions

Preheat oven to 375°F.

After grating onions and potatoes in food processor, mix all ingredients in a large mixing bowl.

Pour into 3-quart metal or glass baking pan.

Bake for 1 hour.

Serve hot, usually with beef or poultry.

*Potato Kugel*

*The potato kugel was one of Eric's favorite foods at holiday times. He would like it even more prepared as potato pancakes! (Too much work!!)*

*Kim's  
Thanksgiving Cornbread*

## KIM ANN SCHILD-WILSON

**45 minutes | Serves 12-14**

3 large eggs  
1 cup sour cream  
⅓ cup oil (canola, etc.)  
⅓ cup of milk

1 (16 ounces) package cornbread mix

1 cup frozen corn (preferably sweet white)  
Optional: 1 (7 ounces) can mild, diced green chiles  
1½ cups mild Cheddar cheese

### Instructions

Preheat oven to 425°F.

Hand mix the eggs, sour cream, oil and milk. Then slowly add the cornbread mix (stirring as you add to avoid lumps). Next, fold in the corn, green chiles and 1 cup cheese. Pour the batter into a greased, 13x9-inch to 14x10-inch pan. Bake for 15 minutes, then take out, put the ½ cup cheese on top and bake for remaining 15 minutes (or until golden brown). Now, give thanks!

If you prefer a crunchier top, put the cheese on right after pouring in the batter and then bake for the full 30 minutes. You may also make this recipe using 1¼ cups of self-rising cornmeal, 3 eggs, 1 cup of sour cream, ⅓ cup of oil, 1 cup of frozen corn, 1 cup of cheese and 7 ounces of green chiles.



*Kim personified grace, dignity and gratitude. She loved Thanksgiving, not only due to the unity that it represented, but also its powerful reminder that we need to be thankful.*



## ORGAN RECOVERY SYSTEMS

### Larry's Firehouse Red Beans and Rice

**2 hours 15 minutes | Serves 8**

2 pounds smoked kielbasa cut into bite-size pieces  
3 cups chopped onion  
1 bunch green onions, chopped  
1 teaspoon Worcestershire sauce  
4 (15.5 ounces) cans red beans  
1 cup chopped green bell pepper  
½ teaspoon garlic salt

1 teaspoon black pepper  
3 dashes hot sauce  
1 (8 ounces) can tomato sauce  
¼ teaspoon oregano  
1 bay leaf  
Rice  
Optional: ½ teaspoon red pepper

### Instructions

Sauté kielbasa pieces in skillet until brown. Drain and place in large Dutch oven.

Sauté onions in same skillet and sprinkle with Worcestershire sauce. Cook onions until translucent, then place in Dutch oven.

Add all remaining ingredients (except rice) into the Dutch oven, cover and cook over low heat for 1 hour, stirring occasionally.

After 1 hour, uncover and continue to simmer another 45 minutes. Remove bay leaf. Serve over rice.

*We are so grateful for the opportunity to give back to the organ donation community and celebrate donor heroes! Please enjoy this delicious and hearty family recipe.*

THANK  
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organ recovery systems  
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TREATS

*treats*



JOHN "JW" & HARRIET "SAM"  
STORER

Holiday Hungarian  
Roll Pastries

35 minutes | 48 pastries

<b>Dough</b>	½ cup sour cream	1 teaspoon vanilla
4 cups sifted all-purpose flour	1 teaspoon vanilla	1 cup chopped walnuts
½ teaspoon salt		
1¼ cups cold butter	<b>Filling</b>	Confectioners' sugar to
1 envelope yeast	4 egg whites	dust pastries
4 egg yolks	1 cup granulated sugar	

Instructions

**Dough:** Blend flour, salt and butter. Add yeast. Add 4 beaten egg yolks that have been blended with sour cream and vanilla, and form dough. Divide dough into 6 even portions and place in refrigerator while making filling.

**Filling:** Beat egg whites until stiff. Add sugar and vanilla. Add chopped nuts to blend.

Roll out portions of dough one at a time. Use powdered sugar instead of flour to roll dough. Cut each round into 8 pie-shaped wedges. Place 1 teaspoon filling on each piece, spread and roll from top to the point. Place on parchment-lined cookie sheet and bake in 375°F oven for 15 minutes, until slightly browned. Sprinkle with confectioners' sugar while still warm. Enjoy this every special STORER family tradition, which remains in our kitchen and our hearts. :)

Our hearts  
are filled with  
abundant joy  
and wonderful  
memories of Papa  
JW and Nana  
Sam, cooking  
and baking in  
the kitchen.  
LOVE. BEYOND.  
WORDS...  
FOREVER :)

Sweet Roll Dough

KENNETH  
BELL

2 hours 30 minutes | Serves 40 (2 tea rings)

<b>Dough</b>	2 slightly beaten eggs	<b>Icing</b>
½ cup scalded (almost boiling) milk	5 cups all-purpose flour	1 cup confectioners' sugar
½ cup sugar		1 tablespoon light corn syrup
1 teaspoon salt		2 tablespoons water or milk
½ cup butter or margarine	<b>Brush Filling</b>	½ teaspoon vanilla
2 packages dry yeast dissolved in	Melted butter	
1 cup warm water	Cinnamon	
	Sugar	

Instructions

Preheat oven to 350°F. **Dough:** Combine first four ingredients. Once lukewarm, add remaining dough ingredients, making sure to add flour 1 cup at a time. Mix until it forms a dough. Cover and let rise until doubled in size (about 1 hour). Punch down and let rise again.

Cut dough in half. Roll dough out into a large rectangle. Brush liberally with melted butter and add cinnamon, sugar and any desired fillings to taste. Roll up and bring ends of dough together to form a circle tea ring. Pinch ends of dough together. Cut large slits at 1-inch intervals. Let rise again until doubled in bulk (about 30 minutes).

Repeat steps with dough to make a second tea ring. Should make 2 tea rings total. Bake on greased pan at 350°F for 20 minutes. When cool, make icing and drizzle on rolls.



One of my favorite  
memories is  
coming home to  
the smell of fresh  
baking cinnamon  
rolls. That made  
my day special.  
All stress from  
work disappeared.



## BROOK NEILSON DOUGLAS

### Brookie's Cookies

**1 hour | Makes 2 dozen**

1 cup real butter	1 teaspoon baking soda
$\frac{3}{4}$ cup brown sugar	2 cups chocolate chips
$\frac{3}{4}$ cup white sugar	$1\frac{1}{2}$ cups pecans
2 eggs	
$1\frac{1}{2}$ teaspoons vanilla	
$1\frac{3}{4}$ cups flour	

### Instructions

Preheat oven to 350°F.

Mix butter, brown sugar, white sugar, eggs and vanilla together and then fold in the flour and baking soda.

Finally, add chocolate chips and pecans.

Stir lightly and then bake for 20 minutes.

Remove from cookie sheet.

*Brook is the Superman on the far right. He was a retired foreman iron worker in San Diego and loved to be in the kitchen. He would take cookies to the job for the guys!*

### Candied Pecans

## RICHARD LEBLANC

**50 minutes | Serves 8**

4 cups pecans	2 teaspoons cinnamon
1 large egg white	$\frac{1}{2}$ teaspoon salt
1 tablespoon water	
1 cup sugar	

### Instructions

Preheat oven to 300°F.

Whisk egg white and water together and pour over pecans, coating well. Mix sugar, cinnamon and salt and pour over pecans, mixing until well-coated.

Put parchment paper on cookie sheet and spread pecans on cookie sheet. Bake in oven for 45 minutes, stirring them every 15 minutes. Then spread out on waxed paper or parchment paper to cool.

... YUMMY!



*Richard loved to cook. His dream was always to open a restaurant but a health issue stopped that dream. He was "Papa" to our grandkids, who he adored. He's always in our hearts!*



## GEORGE FORBES

**2 hours | Makes 12**

### Cookie Dough

2 cups flour  
1 teaspoon baking soda  
½ teaspoon salt  
½ cup cocoa  
1 cup sugar  
2 eggs  
½ cup cooking oil  
1 teaspoon vanilla  
¾ cup milk

### Filling

1 stick margarine  
5 heaping teaspoons marshmallow fluff  
1 cup confectioners' sugar  
1 teaspoon vanilla

### Instructions

**Cookie Dough:** Mix together flour, baking soda, salt, cocoa and sugar. Add eggs, cooking oil, vanilla and milk. Mix cookie dough well. Let cookie dough sit at room temperature for 1½ hours. Drop cookie dough by tablespoon on a greased cookie sheet. Bake at 350°F for 10 minutes. Let cool.

**Filling:** Mix 1 stick of margarine, marshmallow fluff, confectioners' sugar and vanilla. Pipe or place the filling between 2 cooled cookies. Enjoy right away or refrigerate and serve later. Kids love 'em!

## Whoopie Pies

## Fantasy Fudge

## JACLYN KING

**25 minutes | Makes 40**

3 cups sugar  
¾ cup butter or margarine  
1 (5 ounces) can evaporated milk  
1 (12 ounces) semi-sweet chocolate chips  
1 (7 ounces) jar marshmallow creme  
1 teaspoon vanilla  
Optional: 1 cup chopped walnuts

### Instructions

Line 9-inch square pan with aluminum foil, with ends of foil extending over sides. Bring sugar, butter and evaporated milk to full rolling boil in 3-quart saucepan on medium heat.

Cook 4 minutes or until candy thermometer reaches 234°F. You must stir constantly or mixture will burn. Remove from heat.

Add chocolate chips and marshmallow creme; stir until melted. Add vanilla and nuts. Mix well. Pour into prepared pan, spread to cover bottom of pan. Cool completely. Remove fudge from pan using foil that extended over sides of pan, then cut into 1-inch squares. ENJOY!



*Jaclyn had a heart of gold and was always the light in the room. Please enjoy this special recipe her grandmother shared every Christmas.*

*George was our strength and our anchor, our lifelong companion and best friend, our dad and our papa. It is only fitting that he would give one last gift before leaving this world!*





## SCOTT EISENFELD

**2 hours | Makes 16**

### **Brownies**

2 ounces unsweetened chocolate  
4 ounces butter  
2 eggs  
1 cup sugar  
½ cup flour

### **Mint Cream**

1½ cups sifted confectioners' sugar  
1½ tablespoons Crisco  
1½ tablespoons margarine  
2 tablespoons half and half  
½ teaspoon peppermint extract  
Green food coloring

### **Chocolate Topping**

½ cup semi-sweet chocolate chips  
3 tablespoons margarine

### **Instructions**

**Brownies:** Preheat oven to 350°F. Melt chocolate and butter. Beat eggs and sugar until ivory-colored. Add flour and chocolate. Beat until well-mixed. Pour into greased 9-inch square pan. Bake at 350°F for 25 minutes.

**Mint Cream:** Beat all ingredients and spread evenly over cooled brownies. Chill for 1 hour.

**Chocolate Topping:** Melt chocolate chips and margarine over double boiler and quickly spread over cooled brownies. Refrigerate 20 minutes and score topping.

## Mint Cream Brownies

## Peanut Butter Cheesecake Brownies

**50-60 minutes | Makes 18-20**

4 ounces Baker's Unsweetened Chocolate,  
broken into small pieces  
¾ cup butter  
2½ cups sugar, divided  
5 eggs, divided

1 cup flour  
1 (8 ounces) Philadelphia Cream Cheese  
½ cup creamy peanut butter

### **Instructions**

Heat oven to 350°F. Line 13x9-inch pan with foil, with ends of foil extending over sides. Spray with cooking spray. Microwave chocolate and butter in large microwaveable bowl on high for 2 minutes or until butter is melted. Stir until chocolate is completely melted and mixture is well-blended. Add 2 cups sugar; mix well. Stir in 4 eggs. Add flour; mix well. Pour into prepared pan.

Mix cream cheese, peanut butter, remaining sugar and egg until blended; drop in spoonfuls over brownie batter. Swirl gently with knife. Bake 35-40 minutes or until toothpick inserted in center comes out with fudgy crumbs (do not overbake). Cool completely. Use foil handles to lift brownies from pan before cutting to serve.



## TIMOTHY M. DWYER

*This was one of  
Tim's favorites  
to make and  
everyone's to eat.  
The smell coming  
from the kitchen  
was irresistible.*

*Scott was an amazing cook and baker. During the holidays, Scott would make trays of sweets for his office. One of Scott's favorite treats was his Mint Cream Brownies. This became a family favorite for us and his work families. Enjoy!*





## BLAKE FAVALE

**20 minutes | Makes 16**

32 square waffle-shaped pretzels  
32 unwrapped Hershey's Hugs or Hershey's Kisses  
32 plain M&M's candies

### Instructions

Preheat oven to 170°F.

Line a cookie sheet with parchment paper. Place pretzels in a single layer on pan. Place 1 unwrapped hug or kiss on top of pretzel. Bake for 4-6 minutes, until the chocolate feels soft when touched with a wooden spoon.

Remove the cookie sheet from the oven and quickly press an M&M's candy into the center of each hug or kiss. Allow the treats to cool for a few minutes, then place in refrigerator to set, about 10 minutes. Enjoy!

*Blake was a VERY picky eater. He loved pizza, but not homemade. LOL. I chose "Ostrich Eyes" because he loved this snack and ostriches. He was a funny, kind and loving young man.*

Blake's  
Ostrich Eyes

Red Velvet Cake

## WALTER B. BRINKMAN JR.

**1 hour | Serves 10-12**

Cake		Frosting
2½ cups sifted flour	1 teaspoon baking soda	½ cup shortening
½ cup shortening	½ teaspoon salt	½ cup butter
2 eggs	1 cup buttermilk	1 teaspoon vanilla
1½ cups sugar	1 teaspoon vinegar	1 cup sugar
1 teaspoon cocoa	1 teaspoon vanilla	½-¾ cup warm milk
2 ounces red food coloring		

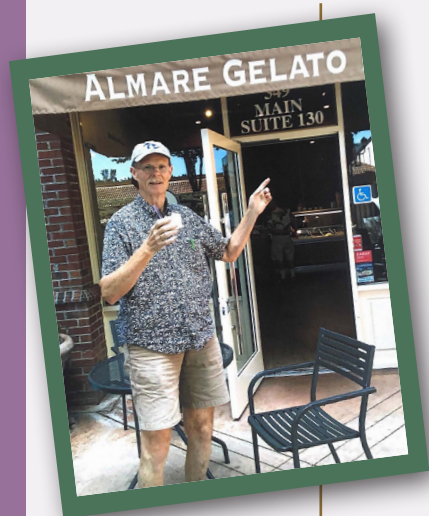
### Instructions

**Cake:** Preheat oven to 350°F. Mix the shortening, eggs, sugar, cocoa and red food coloring. Sift together the flour, baking soda and salt and add to the shortening mixture. Fold in the buttermilk, vinegar and vanilla. Bake for 35-40 minutes in 2 (8-inch) round cake pans.

**Frosting:** Mix the shortening and butter together, then add the vanilla and sugar. Then slowly add the warm milk. When cake is cool, cut each layer in ½ lengthwise, so you have a total of 4 layers. Frost each layer and stack.



*We had 53 and a half great years together. I would send this cake to him when he was in the Air Force, including his Vietnam tours. He and his buddies would assemble it and enjoy.*



## BILL HOUSER

6 hours | Serves 8

### Filling

3 egg yolks  
1½ cups sugar  
⅓ cup plus 1 tablespoon  
cornstarch  
1½ cups water  
3 tablespoons butter

2 teaspoons grated  
lemon zest  
½ cup lemon juice

### Meringue

3 egg whites, room  
temperature

¼ teaspoon cream of tartar  
6 tablespoons sugar  
½ teaspoon vanilla

9-inch prebaked pie crust

### Instructions

**Filling:** Preheat oven to 350°F. Beat egg yolks, set aside. In saucepan, mix sugar and cornstarch. Gradually stir in water. Cook over medium heat, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute.

Immediately whisk at least half of hot mixture into egg yolks; stir back into hot mixture in saucepan. Return to boiling. Boil and stir constantly for 2 minutes, then remove from heat. Stir in butter, lemon zest and lemon juice with whisk. Cover and keep warm.

**Meringue:** Beat egg whites and cream of tartar with electric mixer on high speed until foamy. Beat in sugar, 1 tablespoon at a time. Continue beating until stiff, glossy peaks form and sugar is completely dissolved. Beat in vanilla.

Pour hot lemon filling into baked pie shell. Immediately drop spoonfuls of meringue onto hot lemon filling, and carefully spread meringue to cover top completely, spreading to edge of crust. Bake 20-25 minutes or until meringue is browned. Cool 1 hour. Refrigerate about 4 hours or until filling is set. Store loosely covered in refrigerator.

## Lemon Meringue Pie

*My husband, Bill, was a willing guinea pig as far as food was concerned. He especially liked desserts and as a tradition on his birthday, I'd bake his favorite – lemon meringue. This recipe is nice and tart...just the way he loved it!*

## Mom's Famous "Stinky" Pretzels

## LOIS MAXIE MANDELL

6-8 hours | 32 ounces

1 packet Hidden Valley Original  
Ranch Dressing & Seasoning Mix  
1 teaspoon garlic powder  
½ teaspoon lemon pepper

2 (16 ounces) bags twisted small pretzels  
1 bottle Orville Redenbacher's Popping  
and Topping Oil

### Instructions

Mix ranch dressing, garlic powder and lemon pepper in a small bowl.

In a large bowl, add 2 bags of pretzels, the popping oil and spice mixture. Blend well, stirring every 15 minutes for 1 hour.

Place pretzels on a paper towel to drain excess oil. Store in small Ziploc baggies and let sit for 6-8 hours.

Optional: Add more lemon pepper if you like more zest.



*My mom was a gourmet cook, but this recipe, as simple as it seems, was one of my favorites that mom would make me all the time to have a quick, delicious snack at home and work.*

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PUBLISHED 2020