

The background is a light brown wooden table. In the top left, there's a yellow cutting board with three tomato slices and a sprig of green herbs. To its right is a round pink plate with a green border decorated with red berries. In the bottom left, a blue plate with a white Greek key pattern is shown. To its right is a small round dish containing five green olives. In the bottom right, a yellow cutting board holds a wedge of yellow cheese, three brown pretzels, and a bunch of purple grapes with green leaves. A silver fork is visible on the right side, and a silver spoon is at the bottom center.

# Recipes

---

OF REMEMBRANCE



**DONOR**  
NETWORK OF ARIZONA

A Donate Life Organization

# FROM TABLE TO TABLE

heart to heart

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

Pie and coffee. That's it. Nothing more. For me, these three simple words immediately take me to a time and place where I enjoyed the company of my mother. Just me and mom, pie and coffee, laughter and love. Now, of course, it was not just any pie – it was Carmel Pecan Silk Supreme. But it is these types of memories, connected to food, that have the ability to take us beyond the moment and back to a place and time near and dear to our hearts.

People come together around food to dine, laugh, cook, heal and share stories. Some of the best memories are made around the table. Whether that table is your own, a friend's, a restaurant or a dorm room floor, food brings friends, loved ones and even strangers together. Most importantly, it can keep us connected even when we are apart.

It is our hope that "Recipes of Remembrance" will take you back to those special moments shared with your loved one. For those who kindly contributed, we hope that you have enjoyed this opportunity to share your loved one's favorite recipe, your memories, and connect with other families, their loved ones and their food memories. Surely, Michael Zbonack, with his love of tacos, would have enjoyed Mathew Kyle's Magical Easy Spaghetti Tacos.

We thank you for taking part in this special book of memories and sharing some of the ingredients of your life. Your generosity continues to inspire us every day. May the pages of this book bring you comfort, hope and, most of all, good memories to be cherished forever.

*Laura Ramos*

Laura Ramos  
*Manager, Donor Family and Advocate Services*



A Donate Life Organization

*bread and breakfast* BREAD & BREAKFAST



## DEANNE MURPHY

### Banana Bread

**60 minutes | Makes 2 small loafs**

2 cups pre-sifted all-purpose flour

1 teaspoon baking soda

¼ teaspoon baking powder

1 teaspoon salt

½ cup milk soured with 1 teaspoon vinegar

¾ cup butter or margarine

1½ cups white sugar

1½ cups mashed bananas (3-4 bananas  
depending on size)

2 large eggs

1 teaspoon vanilla

Optional: ½ cup nuts, chopped

### Instructions

Preheat oven to 350°F. Grease two small loaf pans or 9x12-inch cake pan.

In a separate mixing bowl, combine dry ingredients: flour, baking soda, baking powder and salt.

Combine milk and vinegar, set aside.

Cream butter or margarine. Add white sugar. Blend in mashed bananas. Add eggs, one at a time. Add vanilla.

Alternate adding flour mixture and the sour milk into the banana mixture until mixed well. Fold in chopped nuts if desired.

Pour into greased loaf pans or 9x12-inch cake pan. Bake 35-45 minutes.

*One of her favorite pasta dishes was lasagna, which her mom always made on her birthday! She also liked making Christmas cookies for everyone to enjoy.*

### Dick's Favorite Banana Bread

## DICK SCOTT

**2 hours 30 minutes | Makes 2 (8-inch) loaves, 32 slices**

1¼ cups sugar

1 (4 ounces) stick butter, softened

2 eggs

1½ cups overripe bananas, mashed

½ cup buttermilk

1 teaspoon vanilla

2½ cups all-purpose flour

1 teaspoon baking soda

1 teaspoon salt

Optional: 1 cup nuts, chopped

### Instructions

Preheat oven to 350°F. Grease bottoms of two 8x4-inch loaf pans.

In large bowl, mix sugar and butter. Beat in eggs, bananas, buttermilk and vanilla with electric mixer until smooth.

Stir in flour, baking soda and salt until just moistened. Optionally, mix in nuts.

Pour batter into loaf pans. Bake 1 hour, or until toothpick comes out clean.

Cool 10 minutes. Loosen sides of loaves and transfer to cooling rack. Cool 1 hour more before slicing. Enjoy!



*Dad was a huge admirer of mom's baking. While their first date back in the '50s was him making HER a taco dinner, the joke is that's the last time he cooked!*





## MARY YAMAMOTO

### Nana's Banana Bread

**2 hours 15 minutes | Serves 8**

Vegetable oil spray  
2 cups all-purpose flour  
¾ cup sugar  
¾ teaspoon baking soda  
½ teaspoon salt  
3 very ripe bananas, mashed well (½ cup)

6 tablespoons unsalted butter, melted and cooled  
2 large eggs, lightly beaten  
¼ cup plain yogurt  
1 teaspoon vanilla extract  
Optional: ½ cup walnuts, toasted and coarse chopped

### Instructions

Preheat oven to 350°F. Coat an 8½x4½-inch loaf pan with vegetable oil spray.

Whisk flour, sugar, baking soda and salt together in a large bowl.

In a separate bowl, whisk together the mashed bananas, butter, eggs, yogurt and vanilla.

Gently fold the banana mixture into the flour mixture with a rubber spatula until just combined. Optionally, fold in nuts. Batter will be thick and chunky.

Scrape the batter into the prepared pan and smooth the top. Bake until golden brown and a toothpick inserted into the center comes out with a few crumbs attached, about 55 minutes.

Let loaf cool in the pan for 10 minutes and on a wire rack for 1 hour before serving. Enjoy!

*No matter the occasion, our mom always baked a loaf of banana bread to share. Everyone loved it, especially her four grandsons. It holds her warm spirit. We love you, Nana!*

### Zucchini Bread

## GEORGE DEERING



**1 hour 30 minutes | Serves 16**

3 eggs, beaten  
2 cups granulated sugar  
¼ cup brown sugar  
1 cup vegetable oil  
3 teaspoons vanilla  
2 cups zucchini, grated

3 cups all-purpose flour  
1 teaspoon salt  
1 teaspoon baking soda  
½ teaspoon baking powder  
1 tablespoon cinnamon  
Optional: 1 cup nuts

### Instructions

Preheat oven to 300°F. Mix eggs, sugars, oil, vanilla and grated zucchini.

Sift remaining dry ingredients and add to this mixture. Optionally, add nuts.

Oil two loaf pans and sprinkle some granulated sugar in each pan. Pour mixture into the loaf pans.

Bake for 55 minutes. It's very important to bake at 300°F. Check for doneness after 55 minutes and bake for another 5-8 minutes if needed. The top of the bread should be a light brown color.

*George and I made zucchini bread a few days before he passed. We had fun and it was really delicious! I will forever miss my husband and the wonderful times we shared.*



## BOB VEIT

### The Best Breakfast Casserole Ever!

**60 minutes | Serves 12**

- 1 pound bacon or breakfast sausage, diced
- 1 medium sweet onion, diced
- 6 eggs, beaten
- 4 cups frozen shredded hash browns, thawed
- 8 ounces Cheddar cheese, shredded
- 12 ounces small curd cottage cheese
- 12 ounces Swiss cheese, shredded

#### Instructions

Preheat oven to 350°F.

In a large skillet, cook bacon or sausage with onion until crispy or done, drain.

In a large bowl, combine remaining ingredients. Stir in bacon/sausage and onion mixture.

Pour into a 13x9x2-inch greased baking dish. Bake uncovered for 35-45 minutes or until set and bubbly. Let stand for 10 minutes before cutting. Enjoy!

*You are so dearly missed, and your sweet granddaughters remind me by telling me often, "Grandma, we miss and love Grandpa, but he is always in our hearts." Your memory lives on!*

### Chili Quiche

## MICHAEL ROBERT HARRINGTON



**60 minutes | Serves 6-8**

- ¼ cup butter, melted
- 5 eggs
- ¼ cup all-purpose flour
- ½ teaspoon baking powder
- 1 cup small curd cottage cheese
- 8 ounces Monterey Jack cheese, grated
- 1 (4 ounces) can Ortega chile peppers, diced
- Optional: sausage, browned; spinach

#### Instructions

Preheat oven to 350°F. Grease 8x8-inch pan with some melted butter.

Whip eggs with a fork in large bowl. Add all the other ingredients and mix. Pour mixture into greased pan.

Bake for 45 minutes. It is done when it is set like a custard and golden brown.

Optional: If adding in optional ingredients, brown sausage ahead of time. If using frozen spinach, thaw it first and take some of moisture out before putting in egg mixture. Add both when adding all other ingredients to egg mixture.

*Michael loved making this dish for family and his co-workers. He gave so much love to all who knew him and worked with him. Helping others brought him great joy.*



## ROBERTA CHORLTON

### Greek Frittata

**20 minutes | Serves 2**

½ cup scallions, chopped	1 tablespoon water
2 garlic cloves, minced	Dashes of salt and pepper
1 tablespoon olive oil	½ cup cherry tomatoes, chopped
2 cups baby spinach	½ cup feta cheese, crumbled
½ teaspoon dried oregano	
4 eggs	

### Instructions

Cook the scallions and garlic on medium-low heat in oil for 2 minutes. Add spinach and oregano. Cook until the spinach is wilted, 3-4 minutes.

Beat the eggs in a bowl with a tablespoon of water and add salt and pepper. Pour the eggs over the spinach.

As the eggs begin to set, cut through them with a spatula near the center and lift the cooked edges, tilting the pan to make any raw egg run onto the hot skillet.

When the eggs are almost set, spread the tomatoes and feta over the top. Lower the heat, cover, and leave for a couple of minutes until the tomatoes are hot and the feta is soft.

*Roberta was a fine violinist who loved birds and nature as she did music. She made mealtimes a true pleasure for the taste of the food and the accompanying conversations.*

### Chilaquiles en Salsa Roja

## ROBERTO “EL REY” SALINAS

**30 minutos | Porciones 4**

<b>Salsa</b>	<b>Platillo</b>
15 chiles chilaca rojos, secos	½ taza de aceite de oliva
1 diente de ajo, pelado	16 tortillas de maíz, cortadas en 6 partes
4 tazas de agua	½ libra de queso estilo chihuahua
1 cucharadita de sal o al gusto	

### Instrucciones

**Salsa:** En un tazón mediano se ponen a cocer a fuego alto los chiles, el ajo y el agua. Cuando empiece a hervir se pone a fuego lento durante 5 minutos y luego se apaga. Deje remojar hasta que se enfríe. Después ponga a licuar en la licuadora añadiendo sal. Cuele la mezcla.

**Platillo:** En un sartén extendido grande se pone el aceite para freír las tortillas. Se doran por ambos lados. Ya doradas, se les agrega la salsa. Unte con la cuchara hasta que esté bañado en salsa. Agregue por encima el queso y se tapa el sartén. Mantenga a fuego medio hasta que se derrita el queso.

Sirva y disfrute.



*¡Un joven dedicado, excelente músico y ser humano, y le encantaba comer a toda hora! ¡Comía mucho! Este fue el último platillo que hizo. Junto a él vivimos los mejores momentos.*



## JIM FRANKS

**20 minutes | Serves 4-6**

1 (25 ounces) package Pillsbury frozen biscuits  
1 pound Jimmy Dean sausage (or ground beef)  
2 tablespoons butter  
¼-½ cup all-purpose flour  
1 (12 ounces) can evaporated milk  
1-2 cups water  
Optional: hot sauce

### Instructions

Cook biscuits according to package.

Cook sausage in medium pot and do not drain.

Add butter and stir until melted. Add flour slowly until it soaks up butter to make a roux. Add milk and stir constantly until it thickens. Add water until you get the right thickness. Ladle over hot biscuits. Optionally, add hot sauce to your liking. Hot sauce was Jim's ketchup! LOL!

## Sausage Gravy and Biscuits

## Oatmeal Bannocks (Pancakes)

**15 minutes | Servings depends on the size of your bannocks**

1 cup all-purpose flour  
1 scant teaspoon baking soda  
1 teaspoon cream of tartar  
½ teaspoon salt

1 cup quick-cooking oats  
2 eggs  
1 tablespoon honey  
1½ cups milk

### Instructions

Sift flour, baking soda and cream of tartar in a bowl. Stir in salt and oatmeal.

Beat eggs, honey and milk in a small bowl until well mixed.

Make a well in the center of dry ingredients and add liquids. Beat until smooth.

Drop by spoonfuls on medium-hot griddle. When bubbles form, turn and cook on other side until brown.

Serve warm with honey or whatever strikes your fancy!

Paul found this recipe in "Grand Canyon Pioneers Society Cookbook." Great on his Boy Scout campouts, and the boys loved it.

## PAUL VAN RIPER



*One of the joys of Paul's life was working with the Boy Scouts and teaching them to cook. I can see you hiking around heaven loving it. We all send our love.*

*Jim loved making sausage gravy for just the two of us or for our entire family. He loved it for breakfast or supper. I miss him!*

STARTERS

*starters*



## ABBY

### Gramma Sue's Red Pepper Relish

**2 hours 20 minutes | Makes 3 (5 ounce) jars**

6 large red bell peppers, finely diced  
1 cup apple cider vinegar  
1½ cups sugar  
Pinch of salt  
1 (8 ounces) block cream cheese  
Wheat Thins (or other crackers)

#### Instructions

Finely dice red peppers and add to saucepan. Add apple cider vinegar, sugar and salt. Bring to a boil and slow simmer for 1 hour 30 minutes to 2 hours until sauce thickens. Stir every half hour or 45 minutes.

Divide into jars and let cool. Seal and refrigerate.

Serve over a block of cream cheese with Wheat Thins or other crackers.

*Abby loved this sweet topping over rich cream cheese. It looks so festive with the jewel-like red color. She couldn't believe it was peppers!*

### Warren's Bean Dip

## WARREN W. GUE

**80 minutes | Serves 25**

2 (15 ounces) cans red kidney beans, drained  
1 (24 ounces) jar salsa (medium)  
½ cup green olives, chopped  
2 (4.5 ounces) cans diced jalapeños (or green chiles, if you want it milder)

3-4 (16 ounces) cans fat-free refried beans  
½ pound reduced fat Cheddar cheese, cut into 1-inch cubes  
Optional: hot sauce  
Chips for dipping (blue corn recommended)

#### Instructions

Combine kidney beans, salsa, olives and jalapeños in a large crockpot. Simmer for about 10 minutes.

Add refried beans to crockpot and stir. Once mixture is hot, stir in cheese. If you like it spicy, add some hot sauce. Cook on low heat for approximately 1 hour, stirring occasionally.

Serve with chips for dipping.



*Warren loved to cook. He created most of his recipes himself. He loved to take this to football parties, especially if his beloved Broncos were playing. I love you. Laura*



## JESSICA “JESS” ECKERSLEY

**20 minutes | Serves 5**

1 (8 ounces) package cream cheese  
½ cup ranch dressing  
½ cup buffalo sauce  
2-3 cups chicken, shredded (rotisserie is the best)  
1 cup Cheddar cheese, shredded  
24 flour or corn tortillas (fajita size)

### Instructions

Preheat oven to 425°F. Spray a cookie sheet with nonstick spray.

Mix all ingredients together, except tortillas.

Fill each tortilla with mixture, roll up, and place on cookie sheet.

Cook for 10 minutes or until lightly golden. Enjoy!

*Jessica's passions in life were her children and cooking. We are grateful for the memories we have of the holidays we got to cook with her. Love, your family.*

## Buffalo Chicken Taqitos

## Sausage Bread

## JIM NUDO

**90 minutes | Serves 6-8**

1 tablespoon all-purpose flour  
1 refrigerated pizza dough ball  
1 pound ground mild Italian sausage  
¾ cup Parmesan cheese, grated  
2 tablespoons garlic powder  
2 teaspoons salt  
2 teaspoons ground black pepper

### Instructions

Preheat oven to 375°F. Lightly flour work surface. Roll or press dough to an approximately 18x24-inch rectangle.

Evenly distribute ground sausage over dough. Sprinkle cheese evenly over sausage. Sprinkle garlic powder, salt and pepper evenly.

Roll the dough, beginning at longer end, and tuck in edges to seal loaf. Place on parchment-lined cookie sheet, seam side down and bake for 60 minutes, turning the tray once halfway through.

Let cool. Cut into slices and enjoy!



*Jim enjoyed making this bread, especially during the Christmas holiday season. He would spend an entire day baking and then deliver loaves to friends and family.*



## JENNIFER NYE

### Christmas Eve Swedish Meatballs

**1 hour | Serves 6-10**

2 cups fine Italian dry breadcrumbs, split	1 teaspoon salt	1/8 teaspoon cloves
1 pound fresh ground beef	1/2 teaspoon brown sugar	1/8 teaspoon ginger
1/2 pound fresh ground pork	1/4 teaspoon pepper	3 tablespoons (or more) butter
1/2 cup mashed potatoes, cooked	1/4 teaspoon allspice	
1 egg, beaten	1/4 teaspoon nutmeg	

#### Instructions

Combine all ingredients except 1 cup breadcrumbs and butter. Shape mixture into 1-inch balls. Roll meatballs lightly in remaining 1 cup breadcrumbs.

Heat in a large skillet over low heat and melt 3 tablespoons butter, or more if needed. Add the meatballs and brown on all sides. Cover and cook about 15-20 minutes until thoroughly cooked, turning to brown. Drain on paper towels and keep warm in a covered dish container. As an appetizer, place toothpicks in meatballs for presentation.

*Jennifer cherished and insisted on this Christmas Eve recipe until her very last Christmas. I could never get away with not cooking this for her, and I was glad to do it!*

### Swedish Meatballs

## STANLEY LIANG



**60 minutes | Makes about 140 meatballs**

Meatballs		Sauce
1 cup milk		
1 pound ground pork	1 tablespoon salt	2 (0.87 ounces) packs
2 pounds ground beef	1 1/2 tablespoons black pepper	brown gravy mix
1 cup onion, finely chopped	3 tablespoons Worcestershire sauce	16 ounces sour cream
1 1/2 cups breadcrumbs	2 tablespoons parsley flakes	
2 eggs	1/4 cup fat or vegetable oil for frying	

#### Instructions

**Meatballs:** Mix all ingredients together thoroughly. Roll into about 1-inch balls. Cook in 1/4 cup hot fat or vegetable oil for about 6 minutes, stirring occasionally to brown all sides. Cook just a couple first to taste and make sure they are cooked all the way through.

**Sauce:** Make sauce per brown gravy mix directions, adding sour cream.

Mix sauce over meatballs. We put them in a crockpot to keep them warm and/or to take them somewhere. Serve with toothpicks as an appetizer or serve over buttered noodles as an entrée. Recipe doubles or triples with no problem. Meatballs freeze (without the sauce) well to always be prepared for a crowd!

*Every Christmas for more than 30 years, Stanley made sure to share the holiday spirit by preparing and delivering these to the Emergency Department staff at the local hospital.*



*salad, soup and chili*  
SALAD, SOUP & CHILI



## CHICHI CERVANTES

### “Chichi” Classic Tuna Salad

**30 minutes | Serves 6**

2 (12 ounces) cans StarKist Albacore Tuna in Water  
3 tomatoes, chopped  
½ white onion, chopped  
2 bunches of cilantro, chopped  
2 bunches of lettuce, chopped  
3 lemons, juiced to taste  
Salt to taste

½ cup mayonnaise  
1 avocado, sliced  
1 cucumber, sliced  
Optional: jalapeño peppers, sliced  
Toasted bread, tostadas or crackers  
Cold Coca-Cola to drink

### Instructions

Drain the tuna fish and put it in a large bowl.

Chop the tomatoes, onion, cilantro and lettuce. Add to the tuna. Add lemon juice and salt to taste. Add the mayonnaise and stir to combine. Chill in fridge for 20 minutes.

Slice the avocado and cucumber. Put cucumbers on top of the tuna fish mixture and lay slices of avocado on top. If you like jalapeños, optionally add slices on top.

That's all there is to this super easy and delicious recipe. It's best served with crackers and a cold Coca-Cola. Enjoy while it's fresh.

Chichi would always comment “The more you eat it, the more you like it.”

*We were blessed to have him as our little brother. Chichi will always be greatly missed and remembered. We love and miss you, Chichi. Everybody called Chichi “cutie pie” in Spanish, which is “un pan de Dios.”*

### Clyde's Favorite Salad

## CLYDE S. CHRISTENSEN

**30 minutes | Serves 6-8**

**Salad**  
1 head crisp iceberg lettuce  
2 carrots, grated  
3-4 eggs, hard boiled

**Dressing**  
⅓-½ cup Miracle Whip  
1 teaspoon yellow mustard  
½ teaspoon sugar  
1-2 tablespoons milk to thin

### Instructions

**Salad:** Break lettuce into small pieces in a medium-sized salad bowl. Add grated carrots.

**Dressing:** Mix dressing ingredients till smooth.

Add dressing to lettuce and carrots and toss. Peel eggs, chop and add to salad. Toss lightly and serve.



*We all miss sharing this yummy salad with you, and hearing you tell us that your mom had made it for you when you were a boy. Your loving family.*



## LEO RICHARD

1 hour | Serves 8

### Salad

- 2 (6 ounces) boneless, skinless chicken breast halves
- ½ teaspoon kosher salt
- 1 teaspoon olive oil
- 4 cups chicken broth, split
- 1 cup pearl barley, uncooked
- 2 cups cucumber, seeded and cubed
- 1 cup grape tomatoes, halved
- ½ cup yellow bell pepper, cubed
- ⅓ cup reduced fat feta cheese
- ¼ cup kalamata olives, pitted and chopped

### Instructions

**Salad:** Sprinkle chicken with ½ teaspoon salt. Heat oil in nonstick skillet over medium-high heat. Add chicken and cook 2 minutes on each side or until done. Add 1 cup broth. Cover, reduce heat, and simmer 10 minutes. Cool and then shred chicken. Discard broth.

Bring remaining 3 cups broth to a boil in large saucepan and add barley. Cover, reduce heat, and simmer 35 minutes or until liquid is absorbed. Fluff with fork. Cool. Combine chicken and barley with next five ingredients (through olives) in a large bowl.

**Dressing:** To prepare dressing, combine all dressing ingredients and stir well. Add to chicken and barley mixture and toss well. Cover and chill.

## Greek Chicken and Barley Salad

### Dressing

- 3 tablespoons extra virgin olive oil
- 1 teaspoon lemon rind, grated
- 2 tablespoons fresh lemon juice
- 1 tablespoon fresh basil, minced
- 1 teaspoon fresh thyme, minced
- ½ teaspoon red wine vinegar
- 3 garlic cloves, minced

## Mom's Vegetable Soup

- 1 pound ground sirloin, browned and drained
- 1 large yellow onion, diced
- 2 medium potatoes, cubed
- 2 carrots, thinly sliced
- 2 celery stalks, thinly sliced
- 2 cups fresh green cabbage, sliced in thin strips
- 1 quart vegetable stock

Brown and drain ground sirloin. Add ground sirloin, onion, potatoes, carrots, celery, cabbage, vegetable stock and crushed tomatoes to an 8-quart soup pot. Bring to a rolling boil and reduce to a simmer. Cook until potatoes are fork tender.

Add remaining ingredients and simmer for 10 minutes.

Serve with saltine crackers and a half sandwich of your choice.

## BRYAN “LITTLE B” VANDERGRIFT

45 minutes | Serves 6-8

- 1 (28 ounces) can crushed tomatoes
- 1 (15 ounces) can corn, drained
- 1 (15 ounces) can green beans, drained
- 1 (15 ounces) can peas, drained
- Salt and pepper to taste
- Saltine crackers

### Instructions

Bryan had such a kind and giving heart. He had a great sense of humor and loved to make people laugh. He had a funny little smirk, and we miss him as much as we love him.





# KATHRYN "KATIE" HANSON

## Wild Rice Soup

3 hours | Serves 6-8

- 2 (10.5 ounces) cans cream of potato soup
- 2 cups colby jack cheese, grated and split
- 6 slices thick bacon, cooked and crumbled
- 3 cups wild rice, cooked (1 cup uncooked=3 cups cooked)
- 1 pint half-and-half
- Garlic to taste
- Optional: cooked chicken, turkey or water chestnuts

### Instructions

- Mix all ingredients into a crock pot, but reserve half the cheese for later.
- Cook on low for about 2 hours.
- Turn on high, sprinkle cheese over the top, let melt and eat.

Katie was a wonderful mother and daughter. She loved all foods that we made at family events. She is so very missed and loved.

## Wild Rice Soup

# CANDY ECKERT



30 minutes | Serves 6

- 1/2 cup wild rice, uncooked
- 1/2 pound bacon, cut into pieces
- 2 (10.5 ounces) cans cream of potato soup (diluted with 1/2 can milk and 1/2 can water)
- 1 quart milk
- 2 1/2 cups American cheese
- Breadsticks

### Instructions

- Boil rice until it's tender and cooked thoroughly.
- Fry bacon and drain the fat.
- Place all ingredients in a large saucepan. Heat until cheese is melted, and soup is warm.
- This is wonderful served with soft breadsticks to dunk in it.

Candy was a one-of-a-kind person who was loved by everyone she met. She loved to entertain and cook for her whole family. She is missed by all, and will never be forgotten.



## JOHN SAVONA

## Mom's Chicken Noodle Soup

1 hour 30 minutes | Serves 8

- |                                     |                                       |
|-------------------------------------|---------------------------------------|
| 1 (3-4 pounds) whole chicken        | 1 yellow onion, chopped               |
| 4 (16 ounces) cans chicken broth    | 2 bay leaves                          |
| 3 carrots, peeled and thinly sliced | 1 (16 ounces) frozen bag egg noodles  |
| 2 stalks celery, sliced             | Salt and ground black pepper to taste |

### Instructions

Combine whole chicken and chicken broth in large pot over medium-high heat. Bring to a boil. Reduce heat, cover partially, and simmer until chicken is no longer pink at the bone and juices run clear.

Leave broth in the pot. Remove chicken with tongs and transfer to a large bowl. Allow chicken and broth to cool.

Remove skin and bones from cooled chicken and discard. Cut chicken meat into bite-size pieces. Skim fat off the top of the cooled broth and discard.

Return broth to a simmer. Add carrots, celery, onion and bay leaves to the broth. Simmer until vegetables soften, about 8-10 minutes.

Stir in chicken and egg noodles. Simmer until noodles are tender, about 8-10 minutes. Season with salt and pepper to taste.

## Caldo de Pollo

## IGNACIO JAFETH VALDEZ

2 horas | Porciones 8

- |   |                                       |
|---|---------------------------------------|
| 4 pechugas de pollo, cortadas en 3-4 trozos | ½ cebolla blanca, picada              |
| 2 litros de agua                            | 2 tomates roma, picados               |
| 1 cucharada de consomé de pollo, polvo      | 1 rama de apio, picado                |
| 1 cabeza de ajo, pelada                     | ½ chile verde campana, picado         |
| 3 zanahorias grandes, cubos o a lo largo    | 4 calabacitas, rebanadas gruesas      |
| 5-6 papas rojas, cortadas en 4 trozos       | ½ repollo, cortado en trozos medianos |
| 2 cucharaditas de aceite de oliva           | Opcional: chiltrepines molidos        |
| ½ taza de arroz, lavado                     |                                       |

### Instrucciones

Ponga a cocer el pollo a fuego medio en una olla grande con 2 litros de agua o al gusto. Observe cuando el pollo empieza a soltar espuma para quitársela con una cuchara grande. Luego agregue consomé y ajo. Deje cocinar en fuego lento. Cuando el pollo esté cocido, agregue las zanahorias y papas.

En un sartén aparte, agregue el aceite y ponga a freír el arroz hasta que esté dorado. Agregue cebolla, tomate, apio y chile verde. Deje dorar por unos 3 minutos o hasta que estén blanditos y agregue a la olla con el pollo.

Agregue las calabacitas y el repollo a la olla. Se apaga inmediatamente. Deje que las verduras se cocinen con el calor del caldo. Sirva con chiltrepines molidos.

*Honestly, Dad loved all of Mom's recipes. He would eat every last bite and then try to eat everyone else's. It pulls on my heartstrings to remember those times. Love you, Dad!*

*De gran corazón, amante de la lectura, del cine, de la buena comida y los videojuegos. Te extrañamos, mi niño.*



## ALBERT ARMENTA

## Sopa de Tortilla

1 hora 15 minutos | Porciones 4

### Salsa

6 tomates roma, enteros  
½ cebolla blanca, mediana  
2 dientes de ajo, pelados  
2 tazas de agua

### Sopa

1 cucharada de aceite de oliva  
1½ litros de caldo de pollo  
½ cucharada de sal  
¼ cucharada de pimienta  
¼ cucharada de orégano molido

2 chiles verdes, asados,  
desvenados y picados  
8 tortillas de maíz, cortadas en  
cuadros y fritas en aceite  
1 aguacate, picado  
1 ramito de cilantro, picado

### Instrucciones

**Salsa:** En una olla pequeña ponga a cocinar a fuego lento los tomates, la cebolla y los ajos en 2 tazas de agua o hasta que estén sumergidos. Después de 30 minutos y ya cocinados, se ponen a licuar en la licuadora.

**Sopa:** En una olla mediana, caliente el aceite y ponga a freír la salsa por 2 minutos. Se le agrega el caldo de pollo, sal, pimienta, orégano y los chiles. Se deja hervir a fuego lento por 20 minutos.

Sirva la sopa agregando las tortillas fritas, el aguacate y cilantro al gusto.

*Albert era un chico muy alegre, le gustaba los deportes y su equipo favorito era Eagles. Él era muy bromista y donde quiera que su alma este él sabe que lo amamos y lo extrañamos mucho.*

## White Chicken Chili

## CAROLYN KELLEY JAMES

25 minutes | Serves 4

1 tablespoon olive oil  
1 pound boneless, skinless chicken breast, cut into ½-inch cubes  
1 (1.25 ounces) package McCormick White Chicken Chili Seasoning Mix  
1 cup water  
1 (15-16 ounces) can northern (or any white) beans, undrained  
1 (15-16 ounces) can whole kernel corn  
8 ounces Cheddar cheese, grated  
Sour cream  
1 avocado  
Hot sauce of choice

### Instructions

Heat oil in large skillet on medium heat. Add chicken; cook and stir for 4-5 minutes, until no longer pink. Stir in seasoning mix, water, beans and corn. Bring to boil. Cover.

Reduce heat and simmer 10 minutes, or until chicken is cooked through, stirring occasionally. Serve with cheese, sour cream, avocado and hot sauce as toppings.



*White chicken chili was one of Kelley's "go-to" dishes, especially in cool weather. She brightened the kitchen, and my life, in ways that are profound beyond words.*



## GARY WILSON

### Gary's Vegetarian Chili

**1 hour 30 minutes | Serves 4**

1 (15 ounces) can chili beans  
1 (14.5 ounces) can stewed Mexican tomatoes  
½ cup white onion, chopped  
¼ cup green pepper, chopped  
Chili powder, black pepper and garlic powder to taste

Crackers  
Optional: ¼ cup red pepper, chopped;  
¼ cup yellow pepper, chopped; ½ cup  
mushrooms, sliced

#### Instructions

Combine all ingredients in a 2-quart saucepan.

Bring to a boil over medium heat.

Cover, reduce heat to low, and simmer for 1 hour or more. Stir often.

*Gary made his vegetarian chili often. He would match the pepper colors to the time of year...red and green for Christmas. Serve with your favorite crackers and enjoy!*

### Ron's Chili

## RON BAKER

**4-5 hours | Serves 10**

2 onions, chopped  
2 green peppers, chopped  
5 pounds ground meat  
2 packages sliced mushrooms  
2 green onions, chopped  
10 (15.5 ounces) cans S&W chili beans  
1 (15 ounces) can tomato sauce  
4 (15 ounces) cans diced tomatoes with basil and garlic

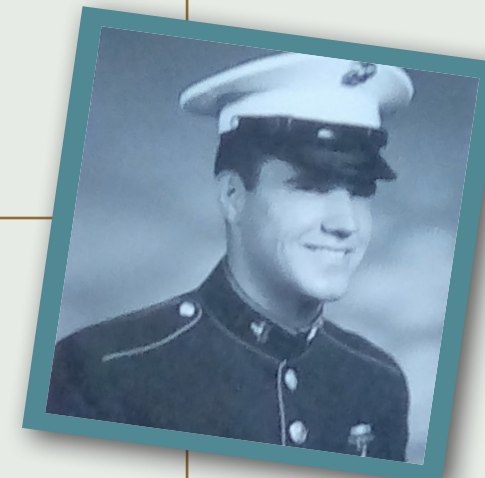
Jalapeños to your taste, chopped  
Jalapeño juice to taste  
Chili powder to taste  
Ground pepper to taste  
Worcestershire sauce to taste  
Sour cream for garnish  
Fritos corn chips for dipping

#### Instructions

Sauté onions and green peppers until softened. In separate fry pan, cook ground meat. Drain.

Put ground meat, peppers and onions in a big spaghetti pot. Add mushrooms, green onions, chili beans, tomato sauce, diced tomatoes, jalapeños and jalapeño juice.

Cook on low for several hours, stirring often. Add a little chili powder to taste. Add ground pepper and Worcestershire to taste. Serve in bowls and garnish with sour cream. Serve with Fritos for dipping.



*Ron was famous for his chili. He made it every Christmas. He made a huge mess, but it was worth it. I was lucky to have him in my life for 38 years of marriage. Miss him.*





*Billy loved life with his whole heart. He loved the chili beans I made. The family would eat it at Christmas time. He helped everyone he could. The whole family loved him with ALL our hearts.*

## WILLIAM "BILLY" GILBERT

### Chili

**60 minutes | Makes 12 bowls**

- |                                   |  |
|-----------------------------------|--|
| 1 tablespoon kosher salt          | 1 pound ground sausage                   |
| 1 tablespoon chili powder         | 2 (15 ounces) cans tomato sauce          |
| 1 teaspoon black pepper           | 1 (15 ounces) can crushed tomatoes       |
| Optional: 1 teaspoon ground cumin | 1 cup beef broth                         |
| 2 tablespoons butter or oil       | ½ cup ketchup                            |
| 1 yellow onion, diced             | 1 teaspoon hot sauce                     |
| 3 tablespoons garlic, diced       | 3 (15 ounces) cans kidney beans, drained |
| 1 pound ground beef               |  |

### Instructions

Combine spices (salt, chili powder, black pepper and optional cumin) in a small bowl and mix well. Set aside.

Heat large Dutch oven (or lidded pot) over medium-high heat. When hot, add butter or oil, then onion and garlic. Sauté with 1 teaspoon of the spice blend for 3-4 minutes.

Add ground beef and sausage plus 1 tablespoon of spice blend until meat is fully cooked. Do not drain juices off. Add tomato sauce, crushed tomatoes, beef broth, ketchup, hot sauce and drained beans. Add all of the remaining spice blend, then stir well and bring up to a simmer. Once it starts simmering, reduce heat to low and simmer with the lid on for 30 minutes. After 30 minutes, taste for seasoning adjustments. Enjoy!

### Mom's Chili Recipe

## ERIC SAVONA



**30-40 minutes | Serves 6-8**

- |                               |  |
|-------------------------------|--|
| 1 red pepper, chopped         | 1 (1-2 ounces) package chili seasoning       |
| 1 green pepper, chopped       | 2 (14.5 ounces) cans diced tomatoes          |
| 1 large yellow onion, chopped | 1 (15-16 ounces) can dark red kidney beans   |
| 1 tablespoon olive oil        | 1 (15-16 ounces) can light red kidney beans  |
| Salt and pepper to taste      | 1 (15 ounces) can chili beans with jalapeños |
| 1 pound ground beef           | 1 (15 ounces) can ranch beans with jalapeños |

### Instructions

Chop up red pepper, green pepper and onion.

Add olive oil to a large pot and bring temp up to medium-low temperature. Once heated, add peppers and onion to pot along with a dash of salt and pepper.

Cook for a few minutes, then add ground beef and cook until the beef is browned. Drain grease after the beef is browned and return ingredients to the pot.

Add the package of chili seasoning mix and tomatoes to the pot. Add water to the pot as indicated on the seasoning package. Cook until reduced over medium heat, about 15 minutes.

Add all the other ingredients to meat mixture and heat until hot. Add salt and pepper to taste.

*Like mom said, Eric was so funny. He never liked it when his food touched and always ate one part of his meal at a time. This wasn't the case with mom's chili! Love you, Eric!*





# DIANA SUE MIKOLIC

## One Pot Dinner

4 hours | Serves 10

- |                                   |                             |
|-----------------------------------|-----------------------------|
| 2 pounds ground beef              | 1½ cups ketchup             |
| 1 pound bacon, diced              | 1 cup brown sugar           |
| 2 cups onion, diced               | 2 tablespoons liquid smoke  |
| 2 (16 ounces) cans pork and beans | 4 tablespoons white vinegar |
| 2 (15 ounces) cans kidney beans   | 2 teaspoons salt            |
| 2 (15 ounces) cans butter beans   | 2 teaspoons pepper          |

### Instructions

Brown ground beef in skillet. Remove with slotted spoon and place in saucepan or crock pot.

Dice bacon and onion. Add bacon and onion to skillet and sauté 8-10 minutes or until bacon is crisp and onion is soft. Remove with slotted spoon and add to ground beef.

Add remaining ingredients to meat mixture. Mix well, simmer for 3-4 hours.

How you loved to cook Mom's recipe for your family! I just wish I could sit down with you one more time to enjoy this meal. I know you are flying with the angels.

## Cait's Chicken and Dumplings

# CAITLIN FORD



45 minutes | Serves 4

- |   |                                      |
|---|--------------------------------------|
| 1 cup plus 1 tablespoon all-purpose flour, split                  | 1 large onion, chopped               |
| ½ teaspoon salt, split  | 2 carrots, peeled and chopped        |
| ¼ teaspoon black pepper   | 3 cups chicken broth                 |
| 1 pound boneless, skinless chicken thighs, cut into 1-inch pieces | 2 tablespoons fresh parsley, chopped |
| 2 teaspoons vegetable oil   | 1½ teaspoons dried sage              |
| 1 bunch green onions, diced                                       | 1½ teaspoons baking powder           |
| 3 cloves garlic, minced   | ¼ teaspoon baking soda               |
|   | ⅔ cup low-fat buttermilk             |

### Instructions

Combine 1 tablespoon flour, ¼ teaspoon salt and all the pepper. Dredge the chicken in the flour mixture.

In a large skillet, heat the oil over medium heat. Add the chicken, stirring frequently until golden brown. Transfer the chicken to a plate.

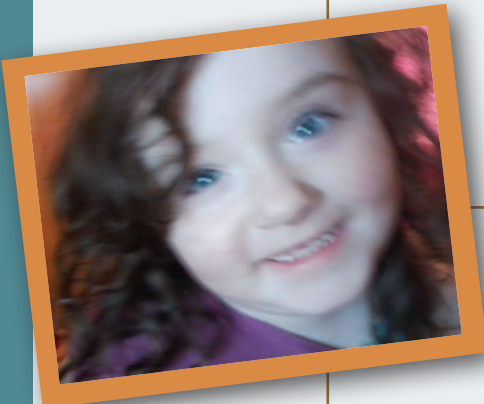
Add the green onions, garlic, onion and carrots to the pan, and cook until the vegetables begin to soften (about 5 minutes). Transfer to a 4-quart pot with a lid. Stir in the broth, parsley and sage. Add the chicken to the pot and bring to a boil.

Combine remaining 1 cup flour, baking powder, baking soda and remaining ¼ teaspoon salt with a whisk. Add the buttermilk and stir just to combine. Drop the mixture by tablespoonfuls into boiling chicken mixture. Cover, reduce to a simmer, and cook for 12 minutes. Serve in bowls.

Caitlin loved this meal and loved to help! I can still feel her with me in the kitchen when I make it today. It always tastes like love. ☺

MAINS

*mains*



# RAEANN DeBARGE

## Raeann's Best Food

30 minutes | Serves as many as you want

- 1 pack hot dogs
- 1 bag shredded cheese
- 1 can croissants

### Instructions

Preheat oven to 350°F.

Roll out croissant dough. Put hot dog and cheese on croissant, then roll up.

Put in a pan or on a cookie sheet. Cook in oven for 30 minutes or until brown.

*She loves her pigs in a blanket and she ate a lot of them.*

## Poppa's Pierogies

# LEONARD BRANDON KROGULECKI



45 minutes | Serves 4-6

- |                          |                                     |                      |
|--------------------------|-------------------------------------|----------------------|
| <b>Dough</b>             | <b>Filling</b>                      | 2 tablespoons butter |
| 1 cup water              | 5 medium potatoes, peeled and cubed | Salt to taste        |
| 3 large eggs             | 5 ounces sour cream                 |                      |
| ½ cup butter, softened   | 1 cup Cheddar cheese, grated        |                      |
| 5 cups all-purpose flour | ½ teaspoon salt                     |                      |
| 1 teaspoon salt          | ½ teaspoon pepper                   |                      |

### Instructions

**Dough:** Mix water, eggs and butter. Then add flour and salt. Let dough rest, covered, 15-30 minutes.

**Filling:** Boil potatoes until tender, then strain into a large bowl. Stir in sour cream, cheese, salt and pepper.

Divide dough into four parts. On a lightly floured surface, roll one portion of dough to ⅛-inch thickness and cut with a floured 3-inch biscuit cutter. Put 2 teaspoons of filling in center of each circle. Moisten edges with water. Fold in half and press edges to seal.

In a large pan, boil water over high heat. Add 10 pierogies and simmer until pierogies float to the top and are tender, 1-2 minutes. Remove with a slotted spoon.

In a large skillet, sauté 4 pierogies in butter until pierogies are lightly brown on both sides, salt to taste and serve.

*My dad's favorite thing in the world was Christmas Eve where we would prepare food for days in preparation for our Polish feast. Pierogi was his favorite dish!*



## JAMES DEREK WOLF

*Corporal, United States Marine Corps. A humorous, loving son, grandson, brother, uncle, cousin and friend. Always ready to give to others.*

**35 minutes | Serves 4**

### Noodles

1 tablespoon virgin olive oil  
1 tablespoon salt  
1 pound spaghetti noodles

### Meat

4 tablespoons virgin olive oil  
5 garlic cloves, diced  
1 large or 2 medium onions, diced  
1 pound 80-85% fat-free meat, chopped  
Garlic salt and pepper to taste

### Sauce

3 tablespoons virgin olive oil  
4 tablespoons soy sauce  
(or more)  
Optional: black pepper

### Instructions

Fill a pot with water, 1 tablespoon olive oil and 1 tablespoon salt. Bring to a boil and cook noodles per directions, then drain.

While water is boiling, heat 4 tablespoons olive oil in a large frying skillet on medium heat. Add garlic cloves and onion. Cook until tender. Add meat to garlic and onions. Generously add garlic salt and pepper to individual taste. When meat is completely brown, taste the combination to ensure meat is properly flavored.

In the empty pot used for boiling the spaghetti, add 3 tablespoons olive oil and soy sauce. Add  $\frac{1}{3}$  of skillet contents and noodles into the pot. Add more soy sauce until the noodles have a light caramel color. Mix thoroughly. Add remainder of spaghetti, meat and residual juices from skillet. Mix thoroughly and add soy sauce to taste.

For an optional, additional kick, add some black pepper.

*Jamie's Yakisoba*

*Beef Stroganoff*

## PENELOPE CUSHLER



**30-45 minutes | Serves 4-6**

1 pound fresh grass-fed beef, cubed  
1 tablespoon olive oil  
 $\frac{1}{2}$  cup packaged sliced mushrooms  
1 cup fresh white onion, chopped  
1 (10-15 ounces) can tomato soup

2 tablespoons brown sugar  
1 tablespoon dry mustard  
2 teaspoons Worcestershire sauce  
1 (8 ounces) bag egg noodles  
 $\frac{1}{2}$  pint sour cream

### Instructions

Brown the beef in a large, deep pan for about 5-7 minutes. Once beef is brown, set aside.

Clean out pan and add 1 tablespoon olive oil to pan. Fry mushrooms and onions for about 4 minutes until tender. Once mushrooms and onions are tender, drain any extra liquid from pan.

Add beef, tomato soup, brown sugar, dry mustard and Worcestershire sauce. Mix together and cook on low for 20 minutes.

Take a large pot and bring water to a boil. Boil egg noodles for 7 minutes and drain.

Once everything is done cooking, add sour cream to beef mixture. Serve with egg noodles. Enjoy!

*Even though Penelope never got to eat this with us, I'd like to think she'd make a huge mess of it, and it'd be one of her favorites! It was one of my (her) biggest cravings.*



## AUBRIE YVONNE KAUPPI

### Mom's Mac and Cheese

**40 minutes | Serves 4-6**

1½ cups elbow macaroni (or noodle of choice), uncooked	¼ cup all-purpose flour
2 ounces butter, unsalted	1¾ cups milk
½ teaspoon salt	8 ounces Cheddar or Mexican blend cheese, shredded
¼ teaspoon black pepper	1 (4 ounces) can diced green chiles
	Optional spices: cumin, chipotle powder, paprika

### Instructions

Preheat oven to 375°F. Bring pot of salted water to boil. Cook pasta for 7-8 minutes, until al dente.

While pasta is cooking, in a separate saucepot, heat butter and spices until melted over medium heat. Add flour to melted butter and whisk until smooth and bubbly. Stir in the milk, a little at a time, while mixing. Continue to stir until sauce starts to steam. Whisk in cheese until melted and smooth (save some for the top or add more! ☺). Stir in green chiles.

Remove from heat. Add drained pasta and mix to coat noodles. Pour into 8x8-inch casserole dish. Sprinkle with cheese. Bake for 25 minutes or until bubbly. Enjoy!



*This recipe has been passed down from mother to daughter for generations. Aubrie's nickname is "Brie," so I'm sure she would've loved cheese.*

## LUKE MICHAEL RICHARDS

### Double-Cheese Macaroni

**45 minutes | Serves 12 (1 cup each)**

1 package (16 ounces) elbow macaroni	¼ teaspoon garlic salt
1 (24 ounces) carton 4% cottage cheese	3 cups half-and-half
½ cup butter, cubed	1 cup 2% milk
½ cup all-purpose flour	4 cups (16 ounces) Cheddar cheese, shredded
1 teaspoon salt	1 cup dry breadcrumbs
½ teaspoon white pepper	¼ cup butter, melted

### Instructions

Preheat oven to 400°F. Cook macaroni according to package directions. Meanwhile, place cottage cheese in a food processor. Cover and process until smooth. Set aside.

In a large saucepan, melt ½ cup cubed butter. Stir in the flour, salt, pepper and garlic salt until smooth. Gradually add the half-and-half and milk. Bring to a boil. Cook and stir for 2 minutes or until thickened.

Drain macaroni and transfer to a large bowl. Add the Cheddar cheese, cottage cheese and white sauce; toss to coat. Transfer to a greased 13x9-inch baking dish (dish will be full). Combine breadcrumbs and ¼ cup melted butter; sprinkle over the top.

Bake in oven, uncovered, for 20-25 minutes or until bubbly.



*Luke's favorite food was mac and cheese! He would eat it almost every day for lunch. Our Luke – always loved, never forgotten, forever missed. Love, your family.*



## MANUEL "LIL MAN" ANGEL DELEON

### Chicken Alfredo

**30 minutes | Serves 6**

2 chicken breasts, thawed  
Salt, pepper and garlic salt to taste  
1 (16 ounces) box pasta shells

2 (16 ounces) jars Ragú Classic Alfredo sauce  
8 ounces mozzarella cheese, shredded  
*Love*

#### Instructions

Boil thawed chicken on high heat and add salt, pepper and garlic salt to your liking. When done, drain water and set aside to cool. Once cool, cut chicken in half longways down the middle. Then cut chicken into strips.

Cook box of noodles on medium-high heat according to the box instructions. When noodles are finished, drain water and add the jars of sauce, strips of chicken, shredded mozzarella cheese, salt, pepper, garlic salt and a handful of love.

Enjoy Manuel's favorite Chicken Alfredo!

*First thing in the morning, Manuel would ask, "What are we making tonight, Mom?" with his grin. Manuel loved to eat and loved to share his meals. Love, your family.*

### Creamy Shrimp Alfredo Pasta

## JESUS "JESUSITO" HUMBERTO LAMADRID

**30 minutes | Serves 4-6**

½ (16 ounces) box fettuccine pasta  
2 tablespoons olive oil  
1 pound fresh, raw shrimp  
Salt and pepper  
¼ teaspoon paprika  
1 cup heavy cream  
3 tablespoons butter

2 garlic cloves, minced  
½ white onion, finely minced  
¼ teaspoon crushed red pepper  
¼ cup fresh Parmesan cheese, grated  
1 tablespoon fresh parsley, finely chopped

#### Instructions

Start by cooking the fettuccine in boiling, salted water according to the packaging instructions.

Heat a large skillet with olive oil. Wash shrimp and season with salt, pepper and paprika in a separate bowl. Add shrimp to skillet once it's hot. Cook for 2 minutes on each side. Remove the shrimp from the skillet and set aside.

Add heavy cream, butter, garlic, onion and crushed red pepper and cook until it boils. Add Parmesan cheese and season with salt and pepper. Wait for the sauce to thicken.

Toss the cooked pasta in the thickened sauce, add the shrimp, and garnish with fresh parsley. Enjoy ☺



*Un joven con un gran corazón, siempre con esa sonrisa inolvidable y contagiosa. Siempre estás en nuestra mente y corazón. Fuiste un gran hijo, hermano, amigo y el mejor chef.*



## SHAWNCIE DIONNE FRIESON

### Spicy Garlic Spaghetti

**35 minutes | Serves 4-6**

1 (16 ounces) box angel hair pasta  
½ cup olive oil  
Whole or crushed red peppers (the more you add, the spicier it gets)  
2 heaping tablespoons garlic, minced  
Optional: 3-4 spicy sausage links

### Instructions

Boil a pot of water for the pasta. After you have added the pasta to the pot, grab a small skillet. Add the olive oil and dried red pepper to the skillet and heat up. This will only take a few minutes.

Remove skillet from the heat. Add garlic right away and stir it until well mixed. The garlic will cook just perfect from the heat of the skillet. If you are adding in the sausages, cut them up and fry them in a skillet and then add to the sauce. Once noodles are ready, mix everything together and serve. Enjoy!

*My mom sure loved to cook! This was one of her favorite meals to cook. Some of our favorite meals to cook as adults are meals our wonderful mom taught us to cook. We love you!*

### Spaghetti

## MAYA CORRAL

**20 minutes | Serves 6**

2 tablespoons Knorr Chicken Bouillon  
1 (16 ounces) box spaghetti noodles  
1 (24 ounces) can Hunt's Four Cheese Pasta Sauce  
1 (6 ounces) jar HomeStyle Parmesan-Romano cheese

### Instructions

Bring a pot of water and Knorr Chicken Bouillon to a boil. Add your box of spaghetti and cook to directions on box. Drain and return to pot.

In the same pot, add can of Hunt's sauce. Let simmer about 5 minutes.

Turn off stove, add a little Parmesan cheese and stir.

To serve, you can add a little more Parmesan on top of spaghetti. Enjoy!



*Maya, you are always remembered, missed and loved. Spaghetti night hasn't been the same since you've been gone. Missing you immensely, Mom.*

## ANNA LUNDTVEDT

**28 minutes | Serves 3**

1 tablespoon olive oil  
½ pound lean ground beef (or turkey)  
½ yellow onion, diced  
1 clove garlic, minced  
½ teaspoon dried basil  
½ teaspoon dried oregano  
½ teaspoon salt

Freshly ground black pepper to taste  
1 cup jarred spaghetti sauce  
2 tablespoons tomato paste  
1¼ cups chicken broth (or water)  
2 tablespoons Parmesan cheese, plus extra for serving  
6 ounces spaghetti noodles

### Instructions

Press “Sauté” on your Instant Pot. Add olive oil and ground beef to Instant Pot. Cook about 3 minutes; stir and break up with a spoon occasionally.

Add diced onion. Stir and cook for about 4 minutes. Stir in the garlic, basil, oregano, salt, pepper, spaghetti sauce, tomato paste, broth and Parmesan cheese. Stir very well. Turn off the Instant Pot.

Break the noodles in half, layer in tomato mixture and cover with the liquid.

Press “Pressure Cook” and set timer for 8 minutes. Place lid on the Instant Pot and turn valve to “sealing.” When the timer goes off, very carefully do a forced pressure release. Open lid to Instant Pot and stir until it all comes together. If there’s too much liquid, press “Sauté” and cook to reduce for 2 minutes.

Divide in bowl, garnish with cheese and serve.

## Instant Pot Spaghetti



*This was Anna’s favorite meal, and she made it with love every time. She experimented with different flavors to make each meal unique and special, just like her...unique and special. Anna passed just three days after turning 13 years old.*

## Mathew’s Magical Easy Spaghetti Tacos

## MATHEW RICHARD KYLE

**30 minutes | Serves 4-6**

1 (12 ounces) package frozen all-beef meatballs (Omaha Steaks brand preferred)  
Optional: meatballs may be substituted with fully cooked, breaded chicken strips or all white meat, breaded chicken nuggets  
1 (16 ounces) box spaghetti pasta

1 (12 ounces) jar Ragú Old World Style Traditional Sauce  
1 (8 ounces) bag of shredded cheese(s)  
1 (3 ounces) shaker grated Parmesan cheese  
Salt and pepper to taste  
1 box (12) hard taco shells

### Instructions

Preheat oven to 350°F. Place frozen meatballs 1 inch apart on a foil-lined baking sheet. Heat for 20 minutes or until internal temperature reaches at least 140°F.

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the spaghetti, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still slightly firm to the bite, approximately 11 minutes. Drain well in a colander set in the sink.

Return the pasta to the pot, and pour ¾ of the sauce over it. Use remaining sauce to cover meatballs and keep warm in oven.

Add spaghetti, meatballs and cheese to taco shells. ☺



*Mathew was an only child and loved to help out in the kitchen from a very young age. He was a very picky eater, but would “invent” many fun dishes for himself and his mom. ☺*





## LAMAR KELSEY

**2 hours | Serves 8**

- |                                |  |
|--------------------------------|--|
| 1 pound ground beef            | 1 teaspoon sugar                               |
| 1 large onion, diced           | Lasagna noodles                                |
| 2 tablespoons garlic powder    | 1 (24 ounces) carton small curd cottage cheese |
| 1 tablespoon oregano           | 3 cups mozzarella cheese                       |
| 1 (12 ounces) can tomato paste | 1 tablespoon parsley flakes                    |
| 3 cups water                   | Sprinkle of Parmesan cheese                    |

### Instructions

Preheat oven to 375°F.

Brown ground beef and diced onion in a large frying pan. Add garlic powder, oregano, tomato paste, water and sugar, and simmer 45 minutes. Boil lasagna noodles while this cooks.

Mix cottage cheese, mozzarella and parsley flakes in large bowl.

Grease large baking dish and layer with one third of the meat sauce, one third of the lasagna noodles, half of the cheese mixture. Then another third of the meat sauce, another third of the lasagna noodles, the other half of the cheese mixture. Then the final third of the lasagna noodles and the final third of the meat sauce. Sprinkle with Parmesan.

Cook for 45 minutes, then let stand 10 minutes to set.

## Lasagna

## Mama's Lasagna

## RUTH ANN STRAUSS

**1 hour | Serves 12**

- |   |
|---|
| 1 (9-16 ounces) package lasagna noodles       |
| 1½ pounds ground beef                         |
| 1-2 (24 ounces) jars marinara spaghetti sauce |
| 1 (32 ounces) tub ricotta cheese              |
| 1 pound mozzarella cheese                     |

### Instructions

Preheat oven to 350°F. Cook lasagna noodles according to box directions. Brown 1½ pounds ground beef.

Layer a few tablespoons of marinara sauce at bottom of a 9x13-inch pan. Next, layer cooked noodles, then spoonfuls of ground beef. Add spoonfuls of ricotta cheese. Add shredded mozzarella cheese to the layer. Next, add more marinara sauce. Layer the noodles, meat, cheeses and sauce again. Keep layering and end with more noodles, meat, cheeses and sauce.

Bake for 35-40 minutes. Yum!



*Mama loved her family and was so proud of each and every one of them, including kids, grandkids and great-grandkids. She loved to host parties when she was younger and join in them later.*

*Lamar and Ruth Ann had a wonderful life together filled with so many fun times. Dad loved everything Mom cooked, but lasagna was his favorite. This dish is made often!*



## STEVE LAFOREST

**8 hours | Serves 4-6**

- |                               |   |
|-------------------------------|---|
| 1 tablespoon olive oil        | ½ teaspoon Italian seasoning                              |
| 1 medium onion, chopped       | Salt and pepper to taste                                  |
| 1 green bell pepper, chopped  | 1 (14.5 ounces) can stewed tomatoes                       |
| 1 pound Owens regular sausage | 1 (12 ounces) can tomato paste                            |
| 1 pound ground beef           | 1 (29 ounces) can tomato sauce                            |
| ¼ teaspoon garlic powder      | Optional: 1 (15 ounces) can tomato sauce to stretch sauce |

### Instructions

Cover large pot with olive oil. Sauté chopped onion and chopped green pepper until semi-soft, 3-5 minutes.

Make sausage into logs and ground beef into meatballs, cook until done. Sprinkle with garlic powder and Italian seasoning. Add salt and pepper to taste. Once cooked, drain off oil.

Add the stewed tomatoes, tomato paste and tomato sauce. Simmer uncovered all day on low heat or in a crock pot until it reaches desired thickness.

*Steve loved spaghetti for Sunday dinners. It was his favorite meal. He would usually have two servings of it and then want to eat it the next day for dinner.*

## Spaghetti Sauce

## Mom's Barbecue Sauce

## RAYLEEN DOSS-MYERS

**2 hours | Serves 30**

- |                          |                            |
|--------------------------|----------------------------|
| ½ cup onion, chopped     | ⅓ cup Worcestershire sauce |
| 4 cloves garlic, chopped | 2 tablespoons hot sauce    |
| 2 tablespoons butter     | 1 tablespoon mustard       |
| 2 cups ketchup           | ¾ teaspoon cloves          |
| ½ cup brown sugar        |                            |

### Instructions

In a medium saucepan, sauté onions and garlic in butter until clear. Stir in the remaining ingredients.

Bring to boil, then simmer uncovered over low heat for 30 minutes, stirring occasionally. Cover the saucepan and continue simmering over low heat, stirring occasionally, for at least 1 hour, or until the irresistible aroma fills the whole house.

Strain out the onions and garlic. Once cool, pour sauce into bottle and refrigerate (an empty ketchup bottle is handy for this purpose). Incorporate any extra flavors you like. I've added apple butter, fresh plums, maple syrup and whiskey before. It's a great recipe to make your own!



*Mom loved to cook, and she loved to call and help me while I cooked. She would make this recipe just to make the house smell good!*



## JOHN W. O'MALLEY, SR.

### John's Meatloaf

2 hours 15 minutes | Serves 4-6

#### Meatloaf

3 pounds ground beef  
2 eggs  
1/3 cup onion, diced  
1/3 cup green peppers, diced  
1/4 cup breadcrumbs or crushed potato chips (any flavor)

1/4 cup ketchup  
2 tablespoons barbecue sauce  
2 tablespoons seasoning salt  
1 tablespoon garlic powder  
Optional: 2 tablespoons parsley flakes

#### Topping

2 tablespoons ketchup  
1 tablespoon barbecue sauce

### Instructions

**Meatloaf:** Preheat oven to 350°F. In large mixing bowl, mix all meatloaf ingredients together well. Place meatloaf mixture in an 8x8-inch baking pan. Shape around pan, leaving finger space along the sides so you won't get spill over.

**Topping:** Mix the 2 tablespoons ketchup and 1 tablespoon barbecue sauce in small cup and brush over top of the meatloaf.

Bake for 2 hours. When done, let sit for 3-5 minutes. Then eat and enjoy!

*Oh Baby, how I would love to make you another meatloaf and have dinner with you. We're loving you and missing you always. See you later...I love you forever and always!*

### Mama's Meatloaf

## GARY "GAREBEAR" DWAYNE SIMPSON

2 hours | Serves 6

3 pounds ground beef  
2 eggs  
1 cup Italian-style breadcrumbs  
2 tablespoons salt  
2 tablespoons black pepper  
2 tablespoons seasoning salt

2 tablespoons garlic salt  
1 cup white onion, chopped  
1 cup green bell pepper, chopped  
1 cup ketchup  
1 cup mustard  
1/2 cup brown sugar

### Instructions

Preheat oven to 400°F. In large mixing bowl, mix ground beef and eggs together. Add breadcrumbs, seasonings, onion and bell peppers. Mix everything together well and put in loaf pan. Cook in oven for an hour or until fully cooked.

In separate bowl, mix ketchup, mustard and brown sugar.

Once meatloaf is fully cooked, spread sauce on top. Save some sauce for family to add to their own individual slice.



*Gary loved coming into the kitchen and saying, "What's for dinner?" I would love to hear him ask that question one more time. I miss and love you, son.*





## KENNY WILSON

### Kenny's Burgers

1 hour | Serves 7-8

#### Burgers

2 pounds lean ground beef  
1 onion, chopped  
2-3 (4 ounces) cans Hatch green chiles  
½ cup brown sugar  
¼ cup honey

#### Toppings

Hamburger buns	Lettuce
Cheese, sliced	Tomato
Mayo	Pickles
Mustard	
Ketchup	

#### Instructions

**Burgers:** Place the ground beef into a large mixing bowl. Add chopped onion, green chiles, brown sugar and honey and mix. It may be easiest to mix by hand. Once all ingredients are mixed, you can handmade patties or use a ¼-pound burger press.

Clean and prep grill.

For medium-rare burgers, cook for 5 minutes total (135°F).  
For medium burgers, cook for 6-7 minutes total (145°F).  
For well-done burgers, cook for 8-9 minutes total (160°F).

**Toppings:** Serve on a bun with cheese, mayo, mustard, ketchup, lettuce, tomato and pickles.

*He'd invite family and friends over and everyone would always ask for Kenny's burgers. These burgers have put many smiles on our faces. Now it's time to share the love.*

### "Monster's" Monsterously Cheesy Cheesesteak

## AARON THOMAS "MONSTER" LESLIE

45 minutes | Serves 2

2 tablespoons butter, split  
1 sweet yellow onion, halved and thinly sliced  
1 cup red, yellow and green bell peppers, thinly sliced  
1 pound ribeye steak, sliced paper thin  
¼ cup Anchor Steam beer  
1 teaspoon Worcestershire sauce

2 ounces Velveeta Original Cheese, diced  
2 ounces Velveeta Queso Blanco Cheese, diced  
4 thick slices Munster cheese  
2 (8-inch) hoagie rolls, sliced  
2 tablespoons garlic butter

#### Instructions

In a large skillet, over medium heat, melt 1 tablespoon of butter. Add onion and peppers. Sauté for 15 minutes or until caramelized. Remove from pan.

In the same pan, melt remaining butter, add steak slices. (Note, freezing the steak for 20 minutes prior to slicing and using a sharp knife will help to get thin slices!) Toss the steak in the butter, and cook to desired degree of doneness, 2-5 minutes. Remove from pan.

Deglaze pan with beer, scraping up from the bottom. Increase heat to medium-high. Add Worcestershire and stir until liquid is reduced.

Return veggies and meat to pan. Add Velveeta cheeses and stir until melted. Divide into two portions on each side of pan. Top with Munster slices and reduce heat to low.

Spread hoagie with garlic butter and grill. Fill with steak mixture and serve.



*Aaron had the nickname of "Monster," although he was such a sweet and loving person. He loved his mama's cooking, and I loved to make his favorites! This is one of them!*



PAUL “PAUL CHEESER”  
TANIS

Baked Chicken

1 hour | Serves 5

- 1 tablespoon butter
- 2/3 cup Original Bisquick Mix
- 1 1/2 teaspoons paprika
- 1 1/4 teaspoons salt
- 1/4 teaspoon pepper
- 1 (3-3 1/2 pounds) whole chicken, cut up

Instructions

Preheat oven to 425°F. In a 13x9-inch baking dish, melt butter in oven.

Stir together Bisquick, paprika, salt and pepper. Coat chicken. Place chicken skin side down in dish (dish and butter should be hot).

Bake 35 minutes, then turn chicken. Bake about 15 minutes longer, or until juice of chicken is clear when thickest pieces are cut to bone (at least 165°F).

There are so many memories of our brother that surround food and laughter. It was hard to nail it down to one. Enjoy this main dish with your loved ones and laugh a little.

Oven-Baked Chicken

DYLAN  
BARRIER

45 minutes-1 hour | Serves 6

- 3 tablespoons butter, melted
- 1 1/2 cups Bisquick Mix
- 1/4 cup Parmesan cheese
- 2 teaspoons paprika
- 2 teaspoons garlic powder
- 6 chicken thighs

Instructions

Preheat oven to 350°F. Pour melted butter into a 9x13-inch baking dish. Put all remaining ingredients except the chicken into a large ziplock bag.

Rinse chicken and put each piece of chicken into the mixture and coat evenly.

Place chicken skin side down in the baking dish. Bake for 30 minutes, then turn chicken skin side up and bake another 20-30 minutes. The skin should be a golden brown. The internal temperature should be 165°F.



Dylan was full of fun and adventure. He loved playing all sports. His life was short, but made our lives complete. He will forever be in our hearts. The Show Goes On, Dylan #4.



## NATE LYON

### Salsa Chicken

**1 hour 30 minutes | Serves 8**

1½ cups white rice, uncooked	2 cups Cheddar cheese, shredded
2⅔ cups water	1 (10.75 ounces) can condensed cream of chicken soup
4 boneless, skinless chicken breast halves	1 cup sour cream
1 onion, chopped and sautéed	1½ cups mild salsa
2 cups Monterey Jack cheese, shredded	

#### Instructions

Preheat oven to 350°F. Place rice and water in a saucepan and bring to a boil. Reduce heat to low, cover and simmer for 20 minutes.

Meanwhile, place chicken breast halves into a large saucepan with water and boil. Cook for 20 minutes, or until done. Drain chicken, cool, then dice or shred.

Sauté onion, do not leave raw.

Lightly grease a 9x13-inch baking dish.

In a medium bowl, combine Monterey Jack and Cheddar cheeses. In a separate bowl, mix together cream of chicken soup, sour cream, onion and salsa.

Layer ½ of the rice, ½ of the chicken, ½ of the soup and salsa mixture and ½ of the cheese mixture in prepared dish. Repeat layers, ending with cheese. Bake in preheated oven for 50-60 minutes, or until bubbly.

*Nate was very active and loved to serve others. He would share his love with others through kind acts and often times fixing food for them. This was one of his favorites.*

### Chicken / Turkey Tetrazinni

## WILLIAM “WILLIE” MERRITT

**1 hour 30 minutes | Serves 4-6**

3 tablespoons butter	3 tablespoons all-purpose flour
1 cup sliced mushrooms	1 cup evaporated milk
3 tablespoons green pepper, diced	3 cups chicken or turkey, cooked and cut up
1 cup celery, diced	1 cup elbow macaroni, cooked
1 teaspoon onion, grated	Breadcrumbs and Parmesan cheese for topping
1 cup chicken broth	

#### Instructions

Preheat oven to 375°F.

Sauté vegetables with butter. Add broth, flour and milk. Cream slowly. Add cooked chicken or turkey and cooked macaroni. Mix together and transfer to buttered casserole dish. Top with breadcrumbs and Parmesan cheese.

Bake uncovered for 20 minutes.



*This is a recipe that your Nana made. It was one of your favorites. We love you and miss you every day, Willie!*





*He loved to be in the kitchen with me and sample everything. He enjoyed experimenting with grilling savory and sweet chicken and fish, and loved to barbecue.*

## CHRISTOPHER PAUL RIBITZKI

### Turkey and Dressing Casserole

2 hours | Serves 6

#### Cornbread

3 cups cornmeal mix (or self-rising corn meal)  
1 (8 tablespoons) stick butter  
1 onion, diced  
1 stalk of celery, chopped  
4 slices of toast, cut in small pieces  
2 tablespoons poultry seasoning  
1 teaspoon sage  
1 (32 ounces) carton chicken broth

#### Turkey and Dressing Casserole

1 turkey breast (or 2 chicken breasts), cooked and shredded  
Cooked cornbread  
1 (10.5 ounces) can cream of celery soup  
1 cup heavy whipping cream  
1 onion, chopped  
1 stalk celery, chopped  
1 egg  
4 slices buttered toast  
2 tablespoons poultry seasoning  
1 teaspoon sage

#### Instructions

**Cornbread:** Preheat oven to 425°F. In a large bowl, mix ingredients for cornbread, substituting milk or water on cornmeal mix with chicken broth. Bake on 10x12-inch cookie sheet for 20 minutes, or until golden.

**Turkey and Dressing Casserole:** Lower oven temperature to 350°F. In large bowl, mix together ingredients listed for casserole. Bake in casserole dish for 45-60 minutes.

### Fried Pork Tenderloin

## LEON JOHNSON



25 minutes | Serves 8

2 sleeves (approximately 72) Premium Saltine Crackers  
2 eggs  
1 cup buttermilk  
1 pound pork tenderloin, cut crosswise into 8 thick slices  
1 teaspoon salt (or less, to taste)  
1 teaspoon ground black pepper  
1 teaspoon garlic powder  
¼ cup vegetable oil

#### Instructions

Crush saltine crackers into fine crumbs and place in a medium bowl. In a separate medium bowl, whip the 2 eggs and the buttermilk together. Set bowls aside. Cut open each piece of pork like a book, and pound flat with a meat mallet to about ½-inch thickness. Season the flattened pork with salt, pepper and garlic powder.

Take each piece of the pork tenderloin and dunk it into the egg/buttermilk mixture. Then place the pork in the cracker crumbs. Set aside for 10 minutes before frying.

Heat ¼ cup oil over medium heat in a large skillet. Fry pork until the cracker crumb coating is brown and the pork is no longer pink inside, 2-3 minutes per side, or until the internal temperature reaches 145°F.

Remove to a wire rack with paper towels underneath. Enjoy!

*Leon shared a lifelong love of pork tenderloins with his children and grandchildren. His favorite meal was fried pork tenderloins and fried potatoes with onions and corn.*



## LINDA BOSICK

### Pork Chop 'N Potato Bake

**1 hour | Serves 6**

6 pork chops, thawed  
Seasoned salt and ground pepper to taste  
1 can (10.5 ounces) cream of mushroom or  
cream of chicken soup  
½ cup milk  
½ cup sour cream

1 (28 ounces) package frozen Potatoes O'Brien or  
hash brown potatoes  
1 cup Cheddar cheese, shredded and split  
1 (6 ounces) can French's Crispy Fried Onions, split

#### Instructions

Preheat oven to 350°F. Sprinkle both sides of pork chops with seasoned salt and pepper and then brown both sides of the pork chops in lightly greased skillet. Set aside once browned.

Combine the can of soup, milk, sour cream, and seasoned salt and pepper.

Stir the package of frozen potatoes, ½ cup shredded cheese and ½ the can of fried onions into the soup mixture.

Spoon mixture into a lightly greased 9x13-inch baking dish and arrange the six pork chops over the mixture. Cover the dish with aluminum foil. Bake for 40 minutes.

After baking for 40 minutes, remove from oven, top the dish with the remaining shredded cheese and remaining fried onions. Bake, uncovered, for another 5 minutes, or until cheese melts.

*Mom and Baba – both great cooks who never needed a recipe. All our family memories include an abundance of the best homemade meals and desserts you ever tasted.*

### Cedar-Planked Salmon

## KEN “SPARKY” LANTZ

**1 hour 25 minutes | Serves 8**

Cedar grilling plank  
¼ cup Jack Daniel's or other brown liquor  
¾ cup water  
1 full half side of salmon, fresh or thawed  
Tom Douglas Rub with Love Salmon Rub  
Optional: lemons, sliced

#### Instructions

Place cedar plank on cookie sheet. Mix Jack Daniel's with ¾ cup water. Pour over cedar plank and let soak for at least 1 hour.

Preheat gas grill to 300°F or heat only one side of a charcoal grill.

Liberal coat flesh side of salmon with rub and place on plank. Place soaked plank with salmon on grill and cook 20 minutes over low.

Check for doneness. It should be just cooked through. If not done, check every couple of minutes until it flakes with a fork, but is still very red and moist. Serve with lemon slices for garnish.



*Ken loved to grill, whether we were at home alone, with family or at our cabin with a crowd of friends. Salmon was even better when he and Tim caught it themselves.*



## RAY ROSE

## Pacific Northwest Grilled Salmon

10-15 minutes | Serves 6-8

Salmon filet with skin	½ teaspoon dried basil
1 fresh squeezed lemon	¼ teaspoon granulated garlic
2 tablespoons mayonnaise	¼ teaspoon granulated onion
1 scant teaspoon lemon pepper	Johnny's Seasoning Salt to taste

### Instructions

Preheat grill to 450-500°F. Lower a bit once cooking salmon.

Make a foil boat for salmon and place salmon inside, skin side down.

Stir lemon juice and mayonnaise together with a fork. Should be thin but not drippy. Mix together lemon pepper, basil, garlic, onion and Johnny's salt. Add to mayonnaise mixture. Brush salmon with mayonnaise mixture, completely coating the salmon. This will help keep it moist.

Grill with lid closed for 6-10 minutes. Do not overcook! Alternatively, you can broil in the oven for 14-16 minutes.

**Note:** Salmon will continue to cook after removing from grill. It is finished when color changes to opaque and easily flakes with a fork. There may still be some translucency in the middle. It should not look raw.

## Lemon Salmon Over Cauliflower Cheese Mash

## NATASHA "TASHIE" CHEYNEY

30 minutes | Serves 4

1 pound fresh wild Alaskan salmon	<b>Sauce</b>
1 tablespoon organic extra virgin olive oil	1 tablespoon organic butter
½ teaspoon sea salt	¼ cup organic all-purpose flour
¼ teaspoon black pepper	2 cups organic whole milk
1 pound package cauliflower florets	4 ounces organic Cheddar cheese, grated
1 cup organic chicken bone broth	
½ fresh lemon	
1 tablespoon organic butter	
Salt and pepper to taste	

### Instructions

Rinse salmon under cold water. Pat dry with paper towel, brush with olive oil, sprinkle with sea salt and black pepper.

Place cauliflower in a large saucepan with chicken broth, bring to a boil and cook on medium heat until soft, 5-7 minutes.

Place salmon in medium frying pan on low heat. Place lid on and cook on low heat for 10-15 minutes, then squeeze lemon on.

Drain cauliflower in colander, place in a blender with 1 tablespoon butter, salt and pepper to taste and blend until it is smooth and thick, 1-2 minutes.

**Sauce:** To make the cheese sauce, melt 1 tablespoon butter in a medium saucepan. Add the flour and stir until a smooth paste is formed, 2-3 minutes. Slowly add milk, stirring constantly, bring to a boil, then lower heat and simmer until it thickens. Add cheese, stir until melted and smooth. Pour sauce over the cauliflower mash and serve salmon on the side. Scrummy!

*Whenever I asked, "What would you like me to make, sweetie?", Tashie would always want this recipe! She also loved to eat in a restaurant, she enjoyed the whole experience!*

*Ray always loved sharing his talent of cooking with others. Family and friends were always welcome at our table. Many precious memories were made around the table!*



## JOEL CHRISTOPHER-CHARLES GIBBONS

### Joel's Tater Tot Casserole

**1 hour | Serves 4 (2-3 if you have teenage boys/young men!)**

- |  |   |
|--|---|
| 1 (16-24 ounces) package frozen tater tots | 1/3 cup sour cream                            |
| 1 1/2 pounds lean ground beef              | 1/2 cup milk                                  |
| 1/2 cup onion, chopped                     | 1 (10 ounces) package frozen mixed vegetables |
| 1 tablespoon garlic, chopped               | Nonstick spray                                |
| Salt and pepper to taste                   | 1 (16 ounces) package shredded cheese         |
| 1 (10.5 ounces) can cream of mushroom soup |   |

### Instructions

Preheat oven to 400°F. Lightly bake tater tots for a few minutes (just until crispy so they don't get soggy in the casserole).

Fry ground beef until mostly done and drain off grease. Add chopped onion and garlic, cook a few more minutes, then add salt and pepper to taste.

In a large bowl, mix the cream of mushroom soup, sour cream and milk. Add ground beef mixture and frozen mixed vegetables. Mix well.

Spray 2-quart casserole baking dish with nonstick spray. Fill the bottom of the baking dish with a single layer of tater tots. Spread meat mixture on tater tots. Cover mixture with another single layer of tater tots.

Bake in oven uncovered for approximately 35 minutes. Top with shredded cheese, cover with tin foil, and bake another 10 minutes.

*You always enjoyed the meals I made and rarely were there leftovers! You were an amazing young man who is loved and missed terribly. You'll always be my sunshine.  
Love, Mommm*

### Tater Tot Casserole

## BRIAN JOHN BRAASTAD

**40 minutes | Serves 10-12**

- |   |
|---|
| 1 pound ground beef                                   |
| 1 small onion, chopped                                |
| 1 (10.5 ounces) can cream of mushroom soup            |
| 1 (15.25 ounces) can whole kernel corn, drained       |
| 1 (32 ounces) package frozen tater tots               |
| 1-2 cups cheese (Mexican style or any kind), shredded |
| Salt and pepper to taste                              |

### Instructions

Preheat oven to 350°F.

Brown ground beef and onion together. Drain grease from pan. Mix cream of mushroom soup, corn and tater tots in 9x13-inch baking dish. Cover ingredients with desired amount of cheese.

Bake in oven for 30 minutes or until cheese is crispy and brown.



*Brian had a big heart and loved to make people laugh. I so miss laughing with him. Till we meet again, my beautiful boy, I'll hold your memories close to my heart!*



## TODD WESTERBUHR

### Reuben Casserole

**45 minutes | Serves 10**

½ cup mayonnaise  
½ cup Thousand Island dressing  
1½ cups (or more) dark rye bread, cubed  
4 tablespoons (or more) margarine or butter, melted  
1 (14.5 ounces) can sauerkraut, drained  
1 (12 ounces) can corned beef  
2 cups Swiss cheese, shredded

#### Instructions

Preheat oven to 350°F.

Mix together mayonnaise and Thousand Island dressing. Mix together dark rye bread and melted margarine or butter.

Layer all ingredients in a 9x13-inch pan in this order: sauerkraut, corned beef, Swiss cheese, mayonnaise and Thousand Island dressing mixture, dark rye bread and margarine or butter mixture.

Bake for 30-35 minutes.

*As a single guy, Todd ate out a lot. However, when he came home or we visited him, he always requested this recipe. Wish we could make it for you again.*

### Chile Relleno Casserole

## BARBARA McLAIN

**55 minutes | Serves 8**

2 (27 ounces) cans whole green chiles	½ cup milk
1 (12 ounces) block Cheddar cheese, cut into ½-inch thick strips (one strip for each chile)	1 teaspoon baking powder
3 tablespoons all-purpose flour	Salt and pepper to taste
4 large eggs	1 cup Cheddar cheese, grated

#### Instructions

Preheat oven to 375°F. Grease a 9x9-inch baking pan.

Open cans of green chiles and remove chiles from cans. Slit chiles lengthwise and dry with a paper towel. Remove seeds from inside of chiles. Place a strip of Cheddar cheese inside and close chile. Place stuffed chiles into baking pan side by side. Sprinkle flour over rolled chiles.

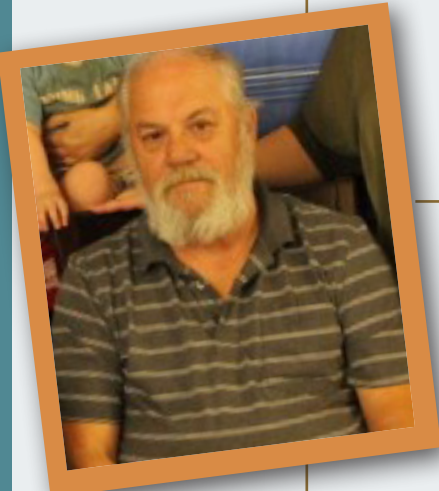
Beat eggs, milk, baking powder, salt and pepper together until mixed. Pour egg mixture over chiles. Sprinkle grated cheese over egg mixture.

Bake for 30-40 minutes, until they appear puffed, light brown and firm.



*My mom loved to cook and try new recipes, and one of her dreams was to write a cookbook; so, this is for her. You did it, Mom. I love you always!*





## DON SOULES

### Hardy Dinner

**50 minutes-1 hour | Serves 6**

- |  |                                     |
|--|-------------------------------------|
| 1 pound 93% lean ground beef               | 1 cup frozen peas and carrots       |
| ¼ cup fresh white or yellow onion, minced  | 2 tablespoons butter                |
| 1 tablespoon fresh garlic, minced          | 1 (32 ounces) bag frozen tater tots |
| 2 (10.5 ounces) cans cream of chicken soup | 1 cup mild cheese, shredded         |
| 1 cup milk (1%, 2% or whole milk)          |                                     |

### Instructions

Preheat oven to 350°F. You will need a large skillet and a 13x9-inch baking dish.

Turn the stove to medium-high heat and brown the ground beef with the onion and garlic. When the meat is brown, add in the soup, milk and frozen peas and carrots. Stir until well mixed. Then cook for an additional 5 minutes on medium heat. Remove mixture from heat.

Use butter to grease the baking dish. Add in a single layer of tater tots, covering the entire bottom of the pan. Pour the meat mixture over the tater tots. Use the remaining tater tots to layer on top of the meat mixture.

Put the dish in the oven uncovered and cook for 35 minutes, or until brown.

Pull the dish out and sprinkle the cheese on top and bake for another 3 minutes to melt. Remove and serve hot.

*When serving in the Marines, he was given the nickname "Soup." Our father loved cooking and sharing dishes with his fellow Marines. He was very proud of this dish.*

### Sour Cream Enchiladas

## SUZI "SUZI D." DICKMAN

**2 hours | Serves 6**

- | Sauce   | Enchiladas                           |
|---|--------------------------------------|
| 2 (2.25 ounces) cans sliced black olives, chopped | Oil for frying                       |
| 2½ pounds ground beef                             | 24 taco shells                       |
| 1 large sweet onion, chopped                      | 3 cups mild Cheddar cheese, shredded |
| 2 (4 ounces) cans chopped green chiles            | Optional: hot sauce or salsa         |
| 2 (10.75 ounces) cans cream of mushroom soup      |                                      |
| 16 ounces sour cream                              |                                      |



### Instructions

**Sauce:** Chop olives into little pieces. Brown ground beef and drain. Add onion to meat and sauté. Add green chiles, including juice. Add soup, sour cream and olives. Let simmer.

**Enchiladas:** Preheat oven to 350°F.

Cook taco shells in hot oil. Heat oil on medium-high until hot enough to fry. Place taco shells one by one in oil and cook approximately 30 seconds each side. Place cooked shells in paper towels to absorb excess oil.

Fill each cooked shell with sauce, roll up, and place on a cookie sheet. Be careful, they are hot.

Put excess sauce on top of rolled shells and cover with Cheddar cheese. Bake in oven about 15 minutes or until cheese is melted. Serve with your choice of hot sauce or salsa. Enjoy!

*Mom hated to cook, but when she did, it always turned out delicious. She left beautiful memories, her love still my guide. Although I cannot see her, she is always at my side.*





MICHAEL J.  
ZBONACK

Carne Asada Street Tacos

1 hour 30 minutes | Serves 6

- |  |   |
|--|---|
| 2 tablespoons reduced sodium soy sauce     | 1 teaspoon dried oregano                      |
| 2 tablespoons lime juice, freshly squeezed | 1½ pounds skirt steak, cut into ½-inch pieces |
| 2 tablespoons canola oil, split            | 12 mini-flour tortillas, warmed               |
| 3 cloves garlic, minced                    | ¾ cup red onion, diced                        |
| 2 teaspoons chili powder                   | ½ cup fresh cilantro leaves, chopped          |
| 1 teaspoon ground cumin                    | 1 lime, cut into wedges                       |

Instructions

In a medium bowl, combine soy sauce, lime juice, 1 tablespoon canola oil, garlic, chili powder, cumin and oregano.

In a gallon size Ziploc bag or large bowl, combine soy sauce mixture and steak. Marinate for at least 1 hour up to 4 hours, turning the bag occasionally.

Heat remaining 1 tablespoon canola oil in a large skillet over medium-high heat. Add steak and marinade and cook, stirring often, until steak has browned and marinade has reduced, about 5-6 minutes, or until desired doneness.

Serve steak in tortillas, topped with onion, cilantro and lime.

Michael was a very loving and gentle man. He never missed a special occasion in our 46 years of marriage. His favorite food was tacos. He never met a taco he didn't like, and he could eat them every day of the week, and that ain't no lie. We miss him dearly.

Carne Asada Fries

JOJO  
MOJO

1 hour | Serves 4-6

- |  |   |   |
|--|---|---|
| <b>Pico de Gallo</b>                           | <b>Carne Asada Fries</b>                  | 20 ounces chorizo (beef or pork) casing removed |
| 2 large tomatoes, diced                        | 1 (32 ounces) package frozen french fries | 1 cup Cheddar cheese, grated                    |
| 1 small yellow onion, finely diced             | 1 teaspoon salt                           | 1 cup guacamole                                 |
| 1 bunch cilantro, chopped                      | 1 teaspoon pepper                         | 1 cup sour cream                                |
| 1 teaspoon salt                                | 1 teaspoon paprika                        | 1 bottle BBQ sauce of choice                    |
| 1 tablespoon lime juice (approximately 1 lime) | 2 pounds flank steak, marinated           |   |

Instructions

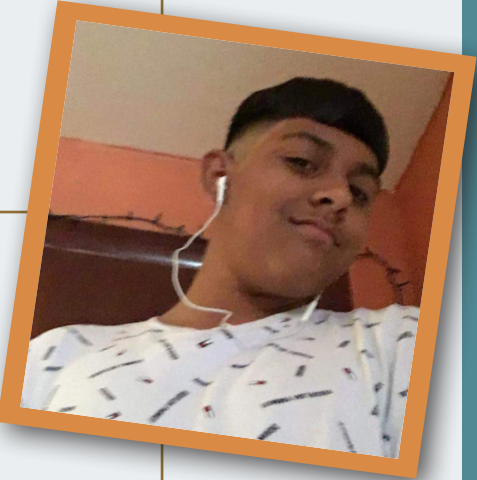
**Pico de Gallo:** Combine tomatoes, onion, cilantro (save a bit for topping), salt and lime juice into a small bowl and mix. Leave in fridge.

**Carne Asada Fries:** Make the frozen french fries as per package instructions, usually oven-baked at 400°F for 20 minutes on large baking sheet. Add salt, pepper and paprika.

In the meantime, heat grill to high and grill flank steak about 5 minutes each side. When cooked, slice into thin strips, then rough chop into smaller pieces. Set aside.

In a large skillet, with no additional oil or spices, add the chorizo and cook over medium-high heat for about 6 minutes, until crumbly and cooked thoroughly.

To serve, place the fries on a plate and sprinkle with cheese while fries are still hot. Add the flank steak and chorizo. Top with guacamole, sour cream, cilantro, pico de gallo and add BBQ sauce to taste.



He would always want carne asada fries and he would always ask for extra carne asada. My number one son. He made me chorizo and he put barbecue sauce on it.



# PAUL “POP’S” RUSSELL

## Pop’s Taco Bake

1 hour 30 minutes | Serves 8

- 3 garlic cloves
- 1 medium onion
- 1 pound ground beef
- 18 corn tortillas
- 32 ounces red enchilada sauce
- 1 (32 ounces) bag mild Cheddar cheese
- Optional: sour cream

### Instructions

Preheat oven to 350°F. Chop garlic and onion. Brown meat with onion and garlic on medium heat for about 10 minutes. Place 6 corn tortillas between damp paper towels and microwave for 1 minute. Continue until all tortillas are warmed.

Put a spoonful of enchilada sauce on the bottom of a 13x9-inch baking pan. Layer tortillas, then place half the meat mixture on tortillas. Drizzle enchilada sauce over the meat. Top with cheese. Repeat this process. For the third layer, just top the tortillas with sauce and cheese. Cover with foil and bake for 45 minutes. Optionally, serve with sour cream on top.

Paul Russell was a very loving husband, father and grandfather. He loved with his whole heart. If we ever needed anything, he was always there. We love and miss you, Pop’s.

## Adam’s Burrito Bowl

# ADAM “ADDY” BALLERSTEIN

30 minutes | Serves 4

- |   |   |                                       |
|---|---|---------------------------------------|
| <b>Burrito Bowl</b>   |   |                                       |
| 2 chicken breasts (chicken can be substituted with carne asada) | 1 cup rice, cooked                                    | <b>Adam’s Famous Pico</b>             |
| 2 tablespoons extra virgin olive oil                            | 2 cups romaine lettuce, chopped                       | 1 tablespoon cilantro, finely chopped |
| 1 teaspoon paprika  | 1 cup canned corn                                     | ½ tomato, chopped                     |
| 1 teaspoon cumin  | 1 cup canned black beans                              | ½ onion, chopped                      |
| ½ teaspoon ground chili pepper                                  | 1 avocado, sliced                                     | 2 tablespoons white vinegar           |
| ½ teaspoon salt   | ¼ cup sour cream                                      | Juice of 2 limes                      |
| ½ teaspoon black pepper   | ¼ cup Cheddar cheese, shredded                        | Pinch of salt                         |
|   | Optional: extra sour cream and a tortilla on the side |                                       |

### Instructions

**Burrito Bowl:** Cut chicken breast into bite-size pieces. Put chicken breast pieces in a medium-sized bowl. Add olive oil, paprika, cumin, ground chili pepper, salt and black pepper. Mix well until chicken is coated with spices and oil. Heat a nonstick pan on medium heat. Add chicken in pan and cook for 7-8 minutes on each side, until thoroughly cooked. Set chicken aside.

Cook rice according to box instructions. In a large bowl, add chopped lettuce, corn, beans, rice and cooked chicken.

**Adam’s Famous Pico:** Finely chop cilantro, tomato and onion. In a small bowl, add vinegar, lime juice and salt. Mix well until everything is combined. Add pico, sliced avocado, sour cream and Cheddar cheese on top. Enjoy!



Adam had a heart of gold. He loved to make you laugh with his witty jokes, voice impressions or dance moves. He will be forever and always in our hearts. We miss you, Addy. We ♥ you!

## CREATIVE TESTING SOLUTIONS

### Al's Favorite Enchiladas

1 hour | Serves 6

1 cup onion, chopped  
2 tablespoons vegetable oil  
1 teaspoon chili powder  
1 teaspoon garlic powder  
1 teaspoon cumin  
1 (8 ounces) package cream cheese

6 cups chicken, cooked and shredded  
¼ cup salsa  
8 ounces Cheddar cheese, shredded and split  
12 corn tortillas  
2 (10 ounces) cans enchilada sauce

### Instructions

Preheat oven to 350°F. In a large saucepan, cook onion in oil for 5 minutes. Stir in spices. Add the cream cheese and cook over low heat. Add chicken and salsa. Stir over medium heat until hot.

Remove from heat and stir in 4 ounces Cheddar cheese (reserving 4 ounces for topping). Warm tortillas in the microwave or oven. Spread about ½ cup enchilada sauce on the bottom of two 11x17-inch baking dishes. Spoon about ⅓ cup chicken mixture onto each warm tortilla. Roll up from bottom and arrange in the dishes seam side down. Top with remaining enchilada sauce and sprinkle with remaining cheese.

Bake for 15-20 minutes (30-35 if prepared ahead and refrigerated), or until hot and bubbly.

*We are grateful to be a part of the organ donation community, and celebrate all those who've given the gift of life.*

THANK YOU

creative testing solutions

EXECUTIVE CHEF SPONSOR







*Amante de la vida,  
los buenos tiempos y  
la comida. La música  
y su familia su deliro.*

## FRANCISCO “CHINO” ALEJANDRO UBAMEA

*Carne en  
su Jugo*

**3 horas | Porciones 8**

- |   |                                 |
|---|---------------------------------|
| 5 libras de carne de res, en trocitos                                 | 1 pizca de pimienta negra       |
| 1 litro de agua   | 1 cucharada de consomé de pollo |
| 1 libra de tocino, trocitos   | 5-6 tomatillos                  |
| 2 ramitos de cebollitas cambray, picadas y separadas en dos porciones | 1 ramito de cilantro            |
| 1 cabeza de ajo, pelada y picada                                      | 2-3 chiles serranos             |
|   | 1 libra de frijoles, cocidos    |

### Instrucciones

Primero, use una olla mediana y ponga a cocinar la carne a fuego medio en un litro de agua. Mientras se cuece la carne, fríe el tocino en un sartén mediano.

Use la grasa del tocino frito para guisar 1 ramito de cebollitas picadas, ajo, agregando la pimienta y el consomé de pollo. Deje estos ingredientes en reserva. En una licuadora combine tomatillo, cilantro, y el chile, también agregue la mezcla que se guisó.

Una vez cocida la carne, se le agrega la mezcla de la licuadora y se hierva a fuego lento por 30 minutos más. Agregue el resto de las cebollitas y los frijoles. Sirva y disfrute.

*Carne con Chile*

## JUAN ESQUER



**1 hora | Porciones 8**

- |   |   |
|---|---|
| <b>Chile Colorado</b>                   | <b>Carne</b>                                    |
| 2 cucharaditas de aceite de oliva       | 2 libras de carne de res o puerco, cuadritos    |
| 2 dientes de ajo, pelados               | 1 litro, o al gusto, de caldo de res o de pollo |
| 1/3 taza de harina de todo uso          | Opcional: 1/2 cucharadita orégano y             |
| 1 cucharada de chile colorado, en polvo | 1/2 cucharadita de sal                          |

### Instrucciones

**Chile Colorado:** Usando el aceite, sofríe los ajos y harina en un sartén grande por unos 2 minutos o hasta que estén dorados. Deje enfriar por 5 minutos y luego agregue el chile en polvo.

**Carne:** Guise la carne, sin aceite, a fuego medio en un sartén grande y hondo hasta que este cocida. Puede agregar sal a la carne pero considere el caldo tendrá sal. Le puede agregar orégano. Agregue el caldo y la mezcla del chile anterior.

Sirva y disfrute.

*Esta fue la comida  
favorita de mi  
esposo - carne con  
chile. Mi esposo,  
Juan M. Esquer, fue  
el mejor esposo,  
abuelo y papá que  
pudimos tener.*



## MARK BRIAN DAVIS

### *Cheesy Tuna Quesadillas*

**15 minutes | Makes 15 wedges**

2 (5 ounces) cans chunk light tuna, drained  
1 (4 ounces) can chopped green chiles, drained  
1 cup Cheddar cheese, shredded  
1 cup mozzarella cheese, shredded  
½ cup green onions, sliced  
1 package flour tortillas (La La's preferred)  
Salsa  
Sour cream (regular or light)

#### **Instructions**

Preheat oven to 375°F. Lightly spray a baking sheet with nonstick cooking spray.

In a large bowl, combine tuna, chiles, cheeses and green onions.

You will use 5 tortillas. Divide filling between quesadillas, placing it on the one half of each tortilla. Fold tortillas in half over the filling. Bake in oven 7-8 minutes until edges are golden brown and cheese is melted.

To serve, cut tortillas into three wedges. Top with salsa and sour cream.



*Mark enjoyed cooking, and this was a fast and delicious recipe for him. He was thoughtful and generous. We miss his smile and laugh.*

# A DASH OF

*generosity*





## YUNA KIM

## Tteokbokki

**15 minutes | Serves 2-3**

3 cups (240 grams) green onion	1/3 cup (80 grams) red chili paste
2 cups (160 grams) cabbage	1/3 cup (20 grams) coarse red pepper powder
4 sheets (160 grams) square fish cake	1/3 cup (30 grams) fine red pepper powder
1 liter water	4 cups (400 grams) rice cake
1/3 cup (50 grams) dark soy sauce	4 cups (400 grams) wheat flour cake
1/3 cup (70 grams) brown sugar	3 eggs, hard boiled
	Optional: 1/2 tablespoon (5 grams) MSG

### Instructions

Cut the green onion diagonally or slice in half and cut into long pieces. Cut the cabbage and fish cake into bite-size pieces.

Add water, dark soy sauce, brown sugar, red chili paste, coarse red pepper powder, fine red pepper powder, green onion and cabbage to a pot and let boil.

Lightly rinse the rice cake and wheat flour cake under water.

Once the sauce boils, add hard-boiled eggs, rice cake and wheat flour cake and continue cooking. Optionally, add MSG.

When the sauce boils again, add fish cake. Continue cooking until the sauce gains desired consistency.

*Yuna had an immense impact throughout her life and was a dearly loved daughter, sister, family member and friend. She will always and forever be remembered, missed and loved.*

## Dar-licious Potato Salad

## DARLENE BARTMAN

**50 minutes | Serves 6**

2 pounds potatoes (preferably small yellow, red or white – avoid russet)	1/2 cup sour cream
1/2 cup red or yellow onion, chopped	1/2 cup mayonnaise
1/3 cup chives, freshly chopped	1 tablespoon yellow mustard
1 tablespoon pickle juice or apple cider vinegar	1/4 teaspoon celery salt
4 hard-boiled eggs, peeled and chopped	Salt and pepper
	1 tablespoon fresh dill

### Instructions

Rinse potatoes and place in a large pot. Add cold water and a pinch of salt. Potatoes should be submerged by 1 1/2-2 inches of water. Bring water to boil, then reduce heat to a simmer. Continue cooking for 15-20 minutes, or until potatoes are easily pierced by a fork. While potatoes are simmering, set aside a large bowl with water and ice.

Chop the onion and chives separately. Optionally, tone down the onions by soaking chopped pieces in a bowl of fresh water for 5 minutes. Afterward, thoroughly drain onions.

Drain potatoes and gently add them to the ice water. Once cooled, pinch the skin and peel it from potatoes. Chop potatoes into bite-size chunks and place in a large, dry mixing bowl. Sprinkle chopped potatoes with pickle juice or vinegar. Add eggs, onion and chives to potatoes and toss to mix.

Mix sour cream, mayonnaise, mustard and celery salt in a small bowl. Gently stir (avoid mashing) into the potato mixture. Add salt and pepper to taste and refrigerate the finished dish for 30 minutes. Sprinkle dill on top before serving.



*Darlene was the life of any get-together. With her infectious smile, who could not like her and her potato salad, which was simply awesome!*

# ORGAN RECOVERY SYSTEMS

SOUS CHEF SPONSOR



Organ Recovery  
systems

*We are so grateful  
for the opportunity to  
support "Recipes of  
Remembrance" and  
honor donor heroes  
and their families.  
Thank you for your  
generous gift of life!*

## Zucchini Fritters

**30 minutes | Makes 24 fritters**

1 pound (3 medium-sized) zucchini squash,  
washed with ends removed  
4 large eggs  
 $\frac{2}{3}$  cup mozzarella, shredded  
 $\frac{1}{2}$  cup onion, diced  
 $1\frac{1}{4}$  cups Italian seasoned breadcrumbs, split  
 $\frac{2}{3}$  cup vegetable oil  
Optional: 1 cup tzatziki sauce

### Instructions

Into a large mixing bowl, coarsely grate the zucchini using a box grater. Hand beat 4 large eggs into a medium-sized bowl until even consistency. Add eggs into the grated squash. Add shredded mozzarella, diced onions and 1 cup of Italian seasoned breadcrumbs (save  $\frac{1}{4}$  cup for later).

Heat vegetable oil in a large sauté pan over medium heat.

Mix the contents of the large bowl thoroughly. If the mixture appears too loose, add additional breadcrumbs.

When the vegetable oil has heated, use a large spoon or ice cream scoop to take the mixture from the bowl to the pan, being careful to leave about 1 inch between each zucchini fritter. Cook each fritter for approximately 3 minutes on each side, or until golden brown. Remove from pan and place on a paper-lined dish or tray.

## Hash Brown Casserole

**1 hour 5 minutes | Serves 8**

2 pounds frozen hash browns, defrosted  
 $\frac{3}{4}$  cup butter, melted and split  
1 teaspoon salt  
 $\frac{1}{4}$  teaspoon pepper  
 $\frac{1}{2}$  cup onion, chopped  
1 (10.5 ounces) can cream of chicken soup  
1 cup sour cream  
2 cups Cheddar cheese, grated  
2 cups corn flakes (or potato chips), crushed

### Instructions

Preheat oven to 350°F. Defrost potatoes and combine in a large bowl with  $\frac{1}{2}$  cup melted butter, salt, pepper, onion and soup.

Add sour cream and cheese. Mix well and pour into 3-quart casserole dish.

Mix remaining butter with corn flakes, and sprinkle on top. Bake for 45 minutes-1 hour.



*This dish at all  
holidays will  
always remind us  
of you. Miss you  
so much.*





## MICHAEL PHILLIPS

### Slow Cooker Corn Casserole

**3 hours 30 minutes | Serves 10**

1 (14.75 ounces) can corn, drained  
1 (14.75 ounces) can cream style corn  
1 cup sour cream  
1 (8.5 ounces) box Jiffy Corn Muffin Mix  
4 tablespoons butter, melted

#### Instructions

Spray the inside of the crock pot with cooking spray.

Mix all the ingredients together and pour into the crock pot.

Cook on high for 3 hours.

*We can no longer see you with our eyes or touch you with our hands, but we will love and miss you in our hearts forever. We think of you every day and treasure our memories.*

### Grandma Shirley's Jiffy Corn Pudding

## SHIRLEY "GRANDMA SHIRLEY" SIMS

**1 hour 10 minutes | Serves 8**

1 (4 ounces) stick butter, melted  
1 can (15.25 ounces) whole kernel corn, drained  
1 can (15.25 ounces) creamed corn, not drained  
2 (8.5 ounces) boxes Jiffy Corn Muffin Mix  
1 cup sour cream

#### Instructions

Preheat oven to 350°F. Pour melted butter into medium bowl.

Drain whole kernel corn. Add both cans of corn to butter in bowl. Mix together.

Add two boxes of Jiffy and mix. Add sour cream and mix. Pour into greased 9x9-inch casserole dish.  
Bake for 50-55 minutes until top is golden brown.



*Every holiday, Grandma Shirley would make this dish. This became her most requested recipe until she was 94! Her secret ingredient was the love she put in for her family!*



## ROGER DAVANIA

*All things Cracker Barrel were Roger's favorites, as this was his favorite restaurant. We were very close. We loved sharing holidays together. He loved Cracker Barrel. At his Celebration of Life, I had a caterer do a menu of all items he loved from there.*

### Cracker Barrel Spiced Apples

**3 hours 15 minutes | Makes 6 cups**

1/3 cup sugar  
1/4 cup packed brown sugar  
1 tablespoon cornstarch  
3 teaspoons ground cinnamon  
1/8 teaspoon ground nutmeg  
6 large Granny Smith apples, peeled and cut into eighths  
1/4 cup butter, cubed  
Optional: ice cream

#### Instructions

In small bowl, mix first five ingredients. Place apples in a greased 5-quart slow cooker, add sugar mixture, and toss to coat. Top with butter. Cook, covered, on low heat 2-3 hours or until tender, stirring halfway through cooking.

Enjoy. Roger liked them topped with ice cream.

### Cinnamon Apple Cranberry Sauce

## SARA BLAKESLEY



**45 minutes | Serves 12**

2 cups cranberry juice  
1 (6 ounces) bag sweetened dried cranberries  
1 cinnamon stick, broken in half  
1 cup sugar  
2 Gala apples, peeled, cored and diced  
2 teaspoons cornstarch

#### Instructions

In a medium saucepan over medium heat, add the cranberry juice, cranberries, cinnamon and sugar. Bring to a boil and let cook for 5 minutes. Add the apples and cook, stirring occasionally, until the cranberries have softened and apples are tender, about 5 minutes.

Remove 8 ounces of the liquid to a small bowl and whisk in the cornstarch. Slowly add the cornstarch-juice mixture (slurry) to the cranberry mixture, stirring constantly. Cook for an additional 5 minutes.

Remove from heat and pour into a serving bowl. Refrigerate until thickened, about 30 minutes. Remove the cinnamon sticks and serve.

*Sara was a daughter, little sister and mother to beautiful Lexi. She loved music, reading, writing and spending time with friends who enjoyed good food. Their favorite place to hang out was a sushi bar. We all miss and love you.*

TREATS

*treats*



## CRAIG A. LUNDBLOM

### Craig's Favorite Chocolate Cake

1 hour 20 minutes | Serves 12

#### Cake

1 (15.25 ounces) package  
devil's food cake mix  
4 eggs  
1 (5.9 ounces) package instant  
chocolate pudding  
8 ounces sour cream

½ cup warm water  
½ cup vegetable oil  
12 ounces semi-sweet  
chocolate chips  
Cooking spray, butter  
or shortening  
1-2 tablespoons all-purpose flour

#### Frosting

1 cup light brown sugar  
3 tablespoons milk  
3 tablespoons butter  
1 teaspoon vanilla extract  
½ cup semi-sweet  
chocolate chips

### Instructions

**Cake:** Preheat oven to 350°F. In a large mixing bowl, combine dry cake mix, eggs, dry package of pudding, sour cream, warm water and vegetable oil. Blend ingredients together with a mixer or by hand. Then blend in semi-sweet chocolate chips.

Grease and flour a Bundt pan. Pour cake batter into pan. Bake for 40-50 minutes. Once you take out of oven, let cool for 10 minutes, and then flip cake onto a wire rack.

**Frosting:** Combine first three ingredients in a saucepan. Bring to a rolling boil on medium heat, stirring frequently. Remove from heat immediately and add vanilla and semi-sweet chocolate chips. Spread on cake immediately.

*My husband Craig wasn't really a "dessert person," but he loved this chocolate cake. What I would do to make this cake one more time for you... We miss you so much!!!*

### Texas Sheet Cake

## DANA "THOMAS" JAEGER

45-50 minutes | Serves 6-12

#### Cake

2 cups all-purpose flour  
2 cups sugar  
2 (4 ounces) sticks margarine  
3 tablespoons cocoa powder  
1 cup water

½ cup buttermilk

2 eggs, beaten  
1 teaspoon baking soda  
1 teaspoon vanilla

Optional: 1 teaspoon cinnamon

#### Icing

1 (4 ounces) stick margarine  
3 tablespoons cocoa powder  
6 tablespoons milk (about ⅓ cup)  
1 box confectioners' sugar (3¼ cups)  
1 teaspoon vanilla  
Optional: 1 cup chopped nuts



### Instructions

**Cake:** Preheat oven to 400°F. In a large mixing bowl, mix 2 cups flour and 2 cups sugar.

In a medium saucepan, bring 2 sticks margarine, 3 tablespoons cocoa powder and 1 cup water to a boil. When thoroughly blended, pour over flour and sugar mixture and beat well. Then add ½ cup buttermilk, 2 beaten eggs, 1 teaspoon baking soda, 1 teaspoon vanilla and 1 teaspoon cinnamon (optional). Beat! Pour into an 11½x16-inch cookie sheet and bake for 20 minutes.

**Icing:** Start 5 minutes before cake is done. In a medium saucepan, bring 1 stick margarine, 3 tablespoons cocoa powder and 6 tablespoons milk to a boil.

When thoroughly mixed, add 1 box confectioners' sugar, 1 teaspoon vanilla and 1 cup chopped nuts (optional).

Pour icing over cake after it comes out of the oven. Let sit and cool until icing is set. Great for parties.

*Dana "Thomas" Jaeger taught elementary school for 29 years and loved to make a Texas Sheet Cake to take to family gatherings, parties and potlucks.*





## LOIS JEAN BARKER

### Mom's Mayonnaise Cake

**35 minutes | Serves 12**

2 cups all-purpose flour  
1 cup granulated sugar  
3 tablespoons unsweetened powdered cocoa  
2½ teaspoons baking soda

1 cup mayonnaise  
1 cup boiling water  
1 teaspoon vanilla  
Optional: frosting, confectioners' sugar or ice cream

#### Instructions

Preheat oven to 350°F. Grease and flour a 9x13-inch baking pan. Sift together all dry ingredients. Slowly mix in mayonnaise, boiling water and vanilla.

Pour batter into baking pan. Bake for 25 minutes.

This is a moist, low-rising cake. You may frost with your favorite frosting, dust lightly with confectioners' sugar, or leave unfrosted and serve with ice cream.

*This was one of Lois' very first recipes and one of her favorites. It made an ordinary day into a special occasion. Frequently requested by her family, and not a crumb was wasted.*

### Pig-licking Good Cake

## MARY KLOECKNER

**45 minutes | Serves approximately 18**

#### Cake batter

1 (15.25 ounces) package yellow cake mix (no butter in batter)  
4 eggs, beaten together  
¾ cup oil  
1 (11 ounces) can mandarin oranges with juice

#### Frosting

1 (20 ounces) can crushed pineapple with juice  
1 (3.4 ounces) package vanilla instant pudding  
1 (8 ounces) Cool Whip (or other whipped topping)

#### Instructions

**Cake batter:** Preheat oven to 350°F. Mix all cake ingredients in large mixing bowl. Bake in greased 13x9-inch pan for 35 minutes.

**Frosting:** Mix pineapple with dry instant pudding in medium mixing bowl. Let stand about 5 minutes. Gently fold mixture into Cool Whip.

Frost cooled cake. Cut and enjoy.



*This cake was always the one requested by family members for any occasion. It holds many special and happy memories for us.*



## CLAYTON VICK TROVILLION

### Banana Cream Cheesecake

**8 hours | Serves 8**

20 vanilla sandwich cookies  
¼ cup margarine, melted  
24 ounces cream cheese, softened  
⅔ cup granulated sugar  
2 tablespoons cornstarch

3 eggs  
¾ cup bananas, mashed  
½ cup whipping cream  
2 teaspoons vanilla extract

#### Instructions

Preheat oven to 350°F.

Blend cookies in a blender until finely crushed. Add margarine and process with pulses until blended. Press crumb mixture onto bottom of 10-inch springform pan and refrigerate.

Beat cream cheese in a large bowl until creamy. Add sugar and cornstarch and beat until blended. Add eggs, one at a time, beating well after each addition. Beat in bananas, whipping cream and vanilla. Pour cream cheese mixture into prepared crust.

Place the pan on a cookie sheet and bake for 15 minutes. Reduce oven to 200°F and continue baking for 1 hour 15 minutes, or until the center is almost set.

Cool completely on a wire rack before removing the rim of the pan (approximately 15 minutes). Refrigerate, uncovered, 6 hours to overnight. Enjoy!

*Clayton was always discovering new cheesecake concoctions. We knew he would never allow food to go to waste, no matter the taste. Thank you for always emptying the fridge, buddy.*

### Pay de Queso

## SERGIO A. “CHEQUITO” CASTAÑEDA HERRERA

**1 hora | Porciones 12 rebanadas**

55 galletas o 1 taza de galletas María  
½ taza de mantequilla, derretida  
1 lata de 14 onzas de leche condensada  
1 lata de 12 onzas de leche evaporada  
1 paquete de 8 onzas de queso crema

3 huevos  
2 cucharadas de jugo de limón  
Opcional: 8 onzas de crema batida,  
fresas o fruta de preferencia

#### Instrucciones

Precaliente el horno a 350°F.

Mientras tanto, muele las galletas en una licuadora hasta que estén en polvo fino. Luego en un tazón, mezcle la mantequilla con la galleta molida para formar la masa. Úntela alrededor del molde para pie o tarta dándole así la forma de costra del pay.

En la licuadora agregue las leches, el queso crema, los huevos y el jugo de limón. Licue y después vacíe sobre el molde ya preparado.

Cubra con papel aluminio y hornee. A los 30 minutos, retire el papel aluminio y siga horneando por 15 o 20 minutos más hasta que esté totalmente cocido o que al insertar un palillo en el pay, el palillo salga limpio.

Deje enfriar totalmente antes de decorar al gusto con crema batida, fresas o fruta de su preferencia.



*Le gustaba crear sus propias recetas, hacer pancakes y costillas. Siempre humilde, con corazón de niño. Siempre vivirás en nuestros corazones. We miss you and love you!*



## TINA SHANK

### Orange Glaze Apple Pie

1 hour | Serves 6-8

#### Pie

¾ cup sugar  
2 tablespoons all-purpose flour  
½ teaspoon cinnamon  
⅛ teaspoon salt  
6 cups (about 5 medium) tart apples,  
sliced and peeled  
⅓ cup raisins  
3 tablespoons oleo (margarine)  
2 tablespoons orange juice  
2 (9-inch) pie crusts

#### Glaze

½ cup powdered sugar  
4½ teaspoons orange juice  
½ teaspoon orange peel, grated

#### Instructions

**Pie:** Preheat oven to 400°F. In large bowl, combine ingredients for pie. Prepare 9-inch pie crust and put mixed ingredients in. Add a top crust. Bake for 40-45 minutes.

**Glaze:** Mix glaze ingredients and glaze top of pie.

*Mom enjoyed baking and sharing that with her loved ones. Great food always brought everyone together.*



## ANDREA BAILEY

### Apple Crumb Pie

2 hours | Serves 6-8

#### Filling

⅔ cup sugar  
½ teaspoon cinnamon  
¼ teaspoon nutmeg  
8 large apples, peeled and sliced thin  
(approximately 3 cups)  
2 tablespoons water  
2 tablespoons lemon juice

Premade deep-dish pie shell  
2 tablespoons butter

#### Crumb Topping

½ cup brown sugar, packed  
1 (4 ounces) stick butter, softened  
1 cup all-purpose flour

#### Instructions

Preheat oven to 350°F.

**Filling:** In a large bowl, combine sugar, cinnamon and nutmeg. Add apples. Sprinkle on water and lemon juice. Toss until apples are coated. Spoon into a deep-dish pie shell. Dot with butter.

**Topping:** Mix all ingredients together by hand until crumbly. Top pie.

Bake 50-60 minutes.

*Andrea's dad taught her this recipe when she was in third grade. Every holiday after, she made the pie for our celebrations. We will miss you always, baby girl.*





## JAMES ALAN FRIDENMAKER

### "Best-Ever" Pie Crust

1 hour 25 minutes | Serves 8

2 cups all-purpose flour  
1 teaspoon salt  
 $\frac{2}{3}$  rounded cup pure vegetable shortening  
1 tablespoon water

#### Instructions

Preheat oven to 425°F. In large bowl, combine flour and salt with fork. Cut in shortening and work until pea-like. Add approximately 1 tablespoon water and cut in with fork. Repeat until dough is slightly moist and cleans edge of bowl.

Divide dough into two balls. Roll one ball on floured surface, adding flour to rolling pin. Gently fold dough into quarters; set in pie pan and unfold. Add your favorite filling.

Roll second ball. Cut small slits in top of dough. (I like to personalize by cutting a heart, initials, etc.) Lay crust over the filled pie. (I like to add the cut-outs on top to decorate.) Pinch edges of crust to seal, creating a fluted edge. Cover edges with pie shield or foil. Put in oven. Uncover edges after approximately 35 minutes.

When filling is bubbling and crust is lightly browned, your pie is ready (approximately 45 minutes)!

*Jim grew Desert Gold peaches and Ein Shemer apples. He said each pie I made was the BEST-EVER! His praise kept me striving for that! I loved his zest for growing, life and love!*

### Jelly Roll with Grandma's Lemon Pie Filling

## MARY ANN LEWIS

1 hour 30 minutes | Serves 8-10

<b>Lemon Filling</b>	<b>Jelly Roll</b>	$\frac{1}{4}$ teaspoon salt
$\frac{3}{4}$ cup sugar	4 eggs, separated into whites and yolks	1-2 teaspoons confectioners' sugar
3 tablespoons cornstarch	$\frac{1}{2}$ teaspoon vanilla	
1 teaspoon lemon rind, grated	$\frac{3}{4}$ cup sugar, split	
Juice of 1 lemon	$\frac{3}{4}$ cup cake flour, sifted	
2 egg yolks	1 teaspoon baking powder	
$1\frac{1}{3}$ cups boiling water		

**Lemon Filling:** In a heavy pan, add all ingredients and pour in the boiling water. Boil for a few minutes over low heat, stirring constantly. If it's too thick, add a little more water. If it's not thick enough, mix a little cornstarch and water and slowly add until you like the consistency. Cool filling before spreading on jelly roll.

**Jelly Roll:** Preheat oven to 375°F. Beat together 4 egg yolks,  $\frac{1}{2}$  teaspoon vanilla and gradually add  $\frac{1}{4}$  cup sugar.

Beat together 4 egg whites until almost stiff. Gradually add  $\frac{1}{2}$  cup sugar until stiff. Fold yolks into whites.

Sift  $\frac{3}{4}$  cup cake flour. Add 1 teaspoon baking powder and  $\frac{1}{4}$  teaspoon salt. Sift together three more times. Add dry ingredients to egg mixture.

Bake in greased, paper-lined jelly-roll pan for 12 minutes. Turn out on towel sprinkled with confectioners' sugar. Remove paper right away. Fill with cooled lemon filling and roll. Put towel around to hold and let cool. This is truly the best lemon filling ever created! For a 9- or 10-inch pie instead, double the filling recipe and use the egg whites to make meringue.



#### Instructions

*Our mom was a woman who could accomplish any task she took on! During her 12 years in Arizona, she loved her fruit trees and rose bushes. She loved everything lemon!*





## BARRY COHEN

### The Kugel that Got the Girl

**1 hour 20 minutes | Serves 12-15**

- |  |                                     |
|--|-------------------------------------|
| 1 (12 ounces) package extra-wide egg noodles | ½ teaspoon salt                     |
| ½ cup butter, softened                       | 1 teaspoon vanilla extract          |
| 1 cup sugar                                  | 1 teaspoon cinnamon                 |
| 8 ounces cottage cheese                      | 5 extra-large eggs                  |
| 16 ounces sour cream                         | 1 (24 ounces) jar chunky applesauce |

### Instructions

Preheat oven to 350°F. Start cooking noodles per package directions.

While noodles are cooking, in a large mixing bowl, fluff the butter with a fork. Slowly add sugar until completely combined. Add cottage cheese, sour cream, salt, vanilla and cinnamon. Beat well with electric mixer on high. Add eggs, one at a time, beating mixture after each one. Add applesauce using the lowest speed on the mixer.

When noodles are cooked, rinse with cold water and drain well. Add noodles to liquid mixture and combine with wooden spoon (or other large utensil).

Spray an extra-large roasting pan with cooking spray. Pour noodle mixture into pan. Sprinkle the top with cinnamon. Bake for approximately 55 minutes. Check for doneness by inserting a toothpick in the center.

*My beloved Barry wrote about this recipe, "When we were dating, I won my wife's heart by cooking a great meal for her, including this dish." I miss you so much, my love!*

### Chocolate Peanut Butter Bars

## GLEN KOK

**45 minutes | Makes 1½-2 dozen**

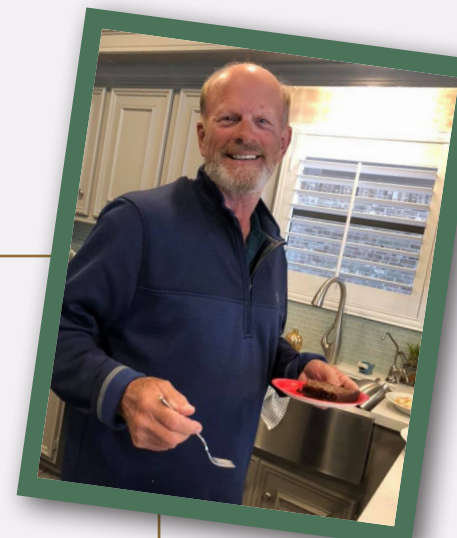
- |   |
|---|
| 1 cup sugar   |
| 1 cup light corn syrup                                |
| 1 cup peanut butter                                   |
| 6 cups crisp rice cereal                              |
| 2 cups (12 ounces) semi-sweet chocolate chips, melted |

### Instructions

In a large saucepan, combine the sugar, corn syrup and peanut butter. Cook over medium-low heat until the sugar is dissolved. Remove from the heat.

Add cereal and stir until coated. Spread into greased 13x9x2-inch pan and press lightly.

Spread melted chocolate over bars. Chill.



*He is the love of my life and I greatly miss him.*



## SANDRA RHYAN

### Molasses Cream Bars

2 hours 45 minutes | Serves 24

#### Bars

2 cups all-purpose flour  
1 teaspoon cinnamon  
1 teaspoon baking soda  
½ teaspoon baking powder  
¼ teaspoon salt

1 cup Crisco shortening  
1 cup sugar  
2 eggs  
½ cup molasses  
1 cup hot coffee

#### Frosting

⅔ cup Crisco shortening  
1½ teaspoons vanilla extract  
¼ teaspoon salt  
4 cups confectioners' sugar  
5-6 tablespoons milk

#### Instructions

Preheat oven to 350°F. Grease and flour an 11x15-inch cookie sheet.

**Bars:** Mix flour, cinnamon, baking soda, baking powder and salt, set aside. Cream together shortening, sugar and eggs. Add flour mixture, molasses and coffee. Stir until blended.

Pour into prepared cookie sheet. Bake for 25-30 minutes, until toothpick inserted comes out clean. Cool for 2 hours.

**Frosting:** Combine all frosting ingredients. Spread over the molasses cream bars. Cut into 2x3-inch bars and enjoy!

*Mom always asked, "What do you want me to fix when you come to visit?" Our response was, "Molasses cream bars and your baked beans!" We miss you, Mom! Patricia, Jodi and Craig*

### Rice Krispy Crunch

## BRIAN CLIFFORD BARBER

3 hours | Serves 15

½ gallon vanilla ice cream  
½ cup butter or margarine  
2½ cups Rice Krispies cereal  
¾ cup packed brown sugar

1¼ cups flaked coconut  
1 cup pecans, chopped  
Fruit or hot fudge topping

#### Instructions

Set ice cream out to soften. Preheat oven to 300°F.

Melt butter in 9x13-inch pan. Add Rice Krispies, sugar, coconut and pecans. Mix well.

Cook in oven for 20-30 minutes. Stir every 5 minutes until evenly coated and golden brown. Cool.

Spread half of the mixture in bottom of a pan. Reserve the rest for the topping. Evenly spread softened ice cream onto mixture. Sprinkle remaining mixture over ice cream. Press. Freeze 2 hours or overnight.

Top with fruit topping or hot fudge topping.



*This dessert was Brian's favorite treat. He preferred it over birthday cake on his birthday! If you didn't watch him, he'd try to eat the whole pan in a single day!*



## ISIDRO "IZZY" LORD

**45 minutes | Makes 2 dozen cookies**

3 cups all-purpose flour	1 cup unsalted butter
1 teaspoon baking powder	1¼ cups granulated sugar
¼ teaspoon baking soda	1 large egg
¾ teaspoon table salt	2 teaspoons vanilla extract
¼ cup cream cheese	1 cup assorted rainbow sprinkles

### Instructions

Preheat oven to 375°F. Line two baking sheets with parchment paper.

Combine flour, baking powder, baking soda and salt in a bowl and whisk to blend. In a large bowl or a stand mixer, beat cream cheese, butter and sugar until fluffy. Add egg and vanilla extract and blend. Add flour mixture and beat until flour disappears. If dough is too soft, chill for 10-20 minutes before next step.

Scoop balls of dough by tablespoons and roll in your hands to make tacky before dropping them in the sprinkles. Roll gently for an even coat.

Transfer sprinkle-coated dough balls to baking sheets at least two inches apart. Use the bottom of a glass to press down until cookies are about ¼-½-inch tall. Bake for 9-10 minutes until they look lightly golden underneath. Let cool and enjoy!

*Sprinkle Cookies*

*Izzy loved baking, especially if sprinkles were involved. Every time I pull out my stand mixer, I imagine him dragging a chair over to help out...and steal a sprinkle or two.*

*Sophi's Double Chocolate  
Chip Cookies*

## SOPHIE PRY

**15 minutes | Makes 12-16 cookies**

1 cup butter, room temperature	⅔ cup cocoa powder
½ cup sugar	1 teaspoon baking soda
1 cup light brown sugar	¼ teaspoon salt
2 teaspoons vanilla extract	6 ounces semi-sweet chocolate chips
2 eggs	6 ounces white chocolate chips
2 cups all-purpose flour	

### Instructions

Preheat oven to 350°F.

In one medium size mixing bowl, cream together room temperature butter and sugars until smoothly combined. Add vanilla, then eggs (one at a time). Beat on low for 1 minute.

In another large mixing bowl, sift together flour, cocoa powder, baking soda and salt.

Add butter mixture to the larger bowl with the flour mixture. Beat on low until well-blended together. Stir in all chocolate chips.

Spoon onto lightly greased baking sheet. Bake 10-12 minutes. Let cool.



*Sophie is our light. She has forced a perspective shift to focus on the good, and to be that good in the world. I think she would've loved to see the joy these cookies bring.*





## DANIELLE GUERIN

### Simple Fruit Pizza

**9 hours | Serves 8-10**

2 cups all-purpose flour  
1 (4 ounces) stick butter  
¼ cup pecans, finely chopped  
1 (8 ounces) package cream cheese  
1 cup Cool Whip

1 (29 ounces) can sliced peaches, drained  
2 cups fresh fruit (strawberries, sliced; kiwi, sliced;  
Optional: blueberries and raspberries)  
¼ cup apricot preserves or jam  
1 teaspoon water

#### Instructions

Preheat oven to 250°F.

Mix flour, butter and pecans in medium bowl until dough is moist and has crumbly texture. Pour into 12-inch pizza pan and press gently to form crust. Bake approximately 25 minutes, and then cool completely on cookie rack.

Beat cream cheese and Cool Whip until well blended and refrigerate.

When crust is completely cool, spread cream cheese mixture evenly over entire crust.

Arrange fruit in a circular pattern, starting with the sliced drained peaches, sliced strawberries and sliced kiwi, until fruit is covering the entire area. You may add blueberries or raspberries if you wish.

Heat apricot preserves and 1 teaspoon of water, let cool, and then brush juice gently on the fruit. Cover pizza pan with plastic wrap and refrigerate overnight. Keep refrigerated until serving.

*Fruit pizza was one of Danielle's favorite desserts; she'd laugh and say it was like a slice of heaven! Danielle, we love and miss you so much! You remain forever in our hearts!*

### Pretzel Salad

## JASON "UNCLE SQUISHY" LYON

**60 minutes | Serves 12**

12 ounces cream cheese, softened  
12 ounces Cool Whip (about ¾ of a 16-ounce carton), thawed  
1 (23.2 ounces) tub sliced frozen strawberries  
¼ cup sugar

2⅔ cups pretzels, chopped  
12 tablespoons butter, melted  
2 cups boiling water  
1 (6 ounces) package strawberry Jell-o

#### Instructions

Preheat oven to 400°F. Set cream cheese and Cool Whip out to soften, and strawberries out to partially thaw. Once cream cheese is soft, mix with sugar and set aside.

Chop up pretzels and place in 9x13-inch pan. Melt 12 tablespoons of butter. Pour melted butter over pretzels, mix together, then spread over entire pan.

Bake in oven for 10 minutes. Remove from oven and spread cream cheese and sugar mixture over pretzels while warm. Spread thawed out Cool Whip over cream cheese. Chill in refrigerator.

Boil 2 cups water and dissolve jello into water. Note: Do not add cold water to jello. Once dissolved, add partially thawed strawberries. Place in refrigerator to start setting up, but not entirely set, since you need to be able to pour it.

Pour jello and strawberries over Cool Whip. Chill and eat!



*Remembering you is easy, we do it every day! Missing you is a heartache that never goes away! Ride high, ride safe! Love, your family!*



# THANK YOU

sponsors

EXECUTIVE CHEF SPONSOR




SOUS CHEF SPONSOR



JUNIOR CHEF SPONSORS



SPECIAL THANKS TO OUR PARTNER, O'NEIL PRINTING



*Share what you make!*

#RECIPESOFREMEMBRANCE



A Donate Life Organization

PUBLISHED 2021