



# Recipes

OF REMEMBRANCE



A Donate Life Organization

# FROM TABLE TO TABLE

heart to heart

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

"Immediately the old grey house upon the street rose up like a stage set...the house, the town, the square where I was sent before lunch, the streets long which I used to run errands, the country roads we took...in that moment...the whole of Combray and of its surroundings...spring into being, town and gardens alike, all from my cup of tea."

These words, taken from the novel "Remembrance of Things Past" by novelist Marcel Proust, define what has come to be known as a "Proustian Moment." It is the flood of memories that washes over you when you eat or smell something memorable. Memories that transport you to another place and time – a cherished place and time. It is these types of moments that we hope "Recipes of Remembrance" may create and sustain for you, our donor families.

The link between food and good memories is undeniable. The smell and taste of our favorite dishes can take us on a journey – maybe somewhere specific like mom's house on a Sunday, or a time in our past that brings us warmth and comfort. We are so grateful to those of you who shared your recipes in the pages that follow. The care and time you took to share them highlights, yet again, the immense generosity of you and your loved one. The generosity that led to sharing the gift of life with others now serves to lift others up and invites them to share in your special moments and treasured memories.

We thank you for contributing to this book and opening a doorway to good memories. You have provided the opportunity for others to connect, share and create memories and, most importantly, carry on the tradition of generosity in which you and your family have played such a vital role. We can't wait to enjoy all the recipes shared. In the words of sweet Bella Rae Smith, "Mmmm, yummy!" And from Proust, "all from my cup of tea."

*Laura Ramos*

Laura Ramos  
Manager, Donor Family and Advocate Services



A Donate Life Organization

STARTERS

*starters*



## MARK MAURER

### Mark in the Dark's Mushroom Toast

15-20 minutes | Serves 2

- 1 pound portobello or cremini mushrooms, thinly sliced
- 2 tablespoons unsalted butter, more as needed
- 1 teaspoon thyme, chopped
- 2 small garlic cloves, minced
- Salt and pepper, to taste
- Sherry or Marsala wine, splash
- ¼ cup crème fraîche or heavy cream
- 2 thick slices country bread or baguette, halved and diagonally sliced
- 4-5 sprigs parsley for garnish

### Instructions

Heat a wide cast-iron skillet over medium heat. Add mushrooms. Stir and cook until mushrooms release their moisture, 1-2 minutes. Add butter and cook until lightly brown, 6-8 minutes. Stir occasionally.

Add thyme and garlic, stir to coat. Season well with salt and pepper. Sauté for a minute more, then add sherry or wine. Add crème fraîche and let the mixture simmer for 2 minutes.

Toast bread slices until golden. Lightly butter and place on individual warm plates.

Spoon mushrooms and juices over toasted bread. Top with chopped parsley.

*As well as being a noted voice artist, Mark loved creating great meals for everyone. "We eat good," he used to say. Food is love. I miss you, my beautiful brother.*

## Artichoke Dip

## BILL SMITH



80 minutes | Serves 12

- 2 (14 ounces) cans artichoke hearts, chopped
- 2 cups mozzarella, shredded
- 1 cup Parmesan, grated
- 1 cup mayonnaise
- 6 cloves garlic, crushed

### Instructions

Preheat oven to 350°F.

Drain and chop artichoke hearts. Add mozzarella, grated Parmesan and mayonnaise and mix well. Crush the garlic and mix in with the other ingredients. Stir well and place in an oven-proof dish.

Bake for 1 hour or until bubbly.

Serve with crusty chunks of bread, crackers or veggies. Enjoy!

*My husband Bill (pictured with our daughter) loved comfort food and entertaining. He often shared this paired with a glass of wine. Raise a toast in his memory. Cheers!*



# STEVEN SORENSEN

## Piroshkis

3-4 hours | Serves 25-30

### Yeast

¼ cup warm water  
2¼ teaspoons active yeast  
(1 package dry yeast)

1 teaspoon salt  
¼ cup shortening, plus extra for greasing dough  
¾ cup warm whole milk

### Dough

1 egg, beaten  
1 tablespoon sugar

3½-3¾ cups all-purpose flour, depending on dough consistency

### Meat

3 pounds ground beef  
1 egg  
1 teaspoon seasoning salt  
Salt and pepper, to taste  
Oil for frying

### Instructions

**Yeast:** Place warm water in a shallow dish and add yeast. Let sit for 10 minutes.

**Dough:** In a large bowl, combine egg, sugar, salt, ¼ cup shortening and milk. When yeast is moistened, add to other ingredients. Add half of the flour into the mixing bowl, mix until smooth. Add remaining flour, mixing slowly. Sprinkle the surface with flour and knead for 10 minutes. Place in a greased bowl. Grease the top of the dough with shortening and cover with a cloth. Let rise in a warm spot (80°F-85°F) for 2 hours.

**Meat:** Mix everything in a large mixing bowl. Form meat into small balls. Fry meatballs on medium setting, and cool on paper towels. When meat is at room temp, the dough should be ready. Take a 3-inch square of dough and place meat inside. Pull the dough around it and pinch closed. Make sure it will not open when placed in hot oil.

In a large pan or pot, cover the bottom with approximately two inches of oil and heat to at least 330°F. Gently place piroshkis in hot oil until dough is golden brown. Serve that day or reheated the next day.

*Steve was such a loving and giving person. His family was everything to him, including his fur babies. His favorite meal was his mom's piroshkis.*

## Tyler's Shrimp Cocktail

# TYLER BURNS CABRERA

1 hour 20 minutes | Serves 8

2 cups tomatoes, diced  
2 cucumbers, diced  
½ purple onion, chopped (use more or less to fit your taste)  
1½ cups cilantro, coarsely chopped  
1 (15 ounces) can imitation abalone, diced small  
2 jalapenos, deseeded and chopped (use more or less to fit your taste)

2 avocados, diced  
1½ pounds shrimp, peeled and cleaned  
1 (32 ounces) Clamato Tomato Cocktail (spicy if you want)  
2 lemons, juiced  
3 limes, juiced  
Season to taste with Tabasco, garlic salt, garlic powder, cumin, salt and pepper!

### Instructions

Dice and combine tomatoes, cucumbers, onion, cilantro, abalone (a lot of people don't add this, but I have always added), jalapenos and avocados in a large bowl. Set aside.

Boil shrimp for 2 to 3 minutes, until pink. Remove shrimp from the water and place them in an ice bath or rinse with cold water. You can leave your shrimp whole or dice it. I like to dice mine so I can serve it on top of a tostada shell.

Add shrimp to the bowl. Add Clamato to your liking. I like to add just enough, leaving it pretty thick. Add lemon and lime juice to taste. Add Tabasco to your liking. Stir all ingredients together.

Place in refrigerator for about an hour. It tastes a lot better once it sits. Serve and enjoy.



*Tyler would always help his dad make this, as it was his favorite dish while camping on family trips. You are loved and missed tremendously. Love always, your family.*



## RYAN "RYNO" BRANNON

### Ryno's Raspberry Chipotle Sauce

**25 minutes | Serves 8**

- 9 ounces Hunt's Original BBQ Sauce
- 16 ounces seedless raspberry preserves
- 8 ounces white vinegar
- 6 ounces canned chipotles in adobo sauce, finely chopped
- 3 tablespoons garlic, crushed
- 4 tablespoons sweet butter

### Instructions

Combine BBQ sauce, raspberry preserves, white vinegar, chipotles, garlic and 4 tablespoons butter in a saucepan over low heat.

Bring to a simmer while stirring with a whisk. Let simmer for about 15 minutes for flavors to combine.

You can use the sauce on chicken wings or as a glaze for chicken breasts. Enjoy!

*Ryno reminds us, as life rushes forward, to find time for the nocturnal laughter that leads to endless friendships, to be the adventurer seeking more out of life, to charge on.*

### Papilla de Tres Berries

## AILEEN "NIÑA PELUDITA" MÉNDEZ HERNÁNDEZ

**5 minutos | Porciones 1**

- ¼ taza de berries congeladas (bayas como frambuesas, arándanos o moras)
- 1 paquete de probióticos de porción diaria en polvo de fusión rápida de Nutrilite Kids



### Instrucciones

Agregue a la licuadora las bayas y el probiótico en polvo.

Licue hasta que la fruta esté en papilla y se haya mezclado bien.

No es necesario agregar agua o leche.

Umm, deliciosa papilla para niños.

*Aunque ella no pudo probar esta papilla, probablemente le hubiera gustado. Nuestra hija Aileen es un excelente ser espiritual. Trajo a nuestras vidas alegría. ¡En tampoco tiempo nos hizo feliz, nos enseñó a valorar la vida y a vivir este momento!*

SOUP & SALAD

*soup and salad*



## BYRON-DALE McFARLEN

**4 hours | Serves 6**

1 pound split peas  
2 carrots, shredded  
Half a white onion, diced  
1 ham bone with some meat still on it  
Water (half inch over the top of peas)

### Instructions

Rinse peas thoroughly. Shred carrots and dice onion. Add all ingredients to a slow cooker/crock pot.

Cook on high for 3 hours.

Remove ham bone and cut off any meat from the bone. Return ham to soup and discard the bone. Turn heat to low and cook for 30 more minutes.

*Byron-Dale never got to try Grammy's split pea. But just like my other two boys, I know he would have loved it!!*

## Grammy Rose's Split Pea Soup

## Keys Family Green Chile Chicken Soup

## DANIEL KEYS

**30 minutes | Serves 6-8**

4 cups water  
3 (18 ounces total) chicken breasts, thawed and cubed  
1 (5 pounds) bag baking potatoes, skinned and cubed  
4 chicken stock cubes, crushed  
2 bunches green onion, diced  
2 (4 ounces) cans jalapeños (or to preference)  
6 (7 ounces) cans green chiles, diced  
1 (8 ounces) stick butter, cubed  
1 quart half-and-half  
8 tablespoons cornstarch  
1 loaf sourdough bread  
1 (8 ounces) package shredded Cheddar cheese



### Instructions

Combine 4 cups water, chicken breast, potatoes, chicken stock cubes, green onion, jalapeños and green chiles in a large stock pot.

Cook on medium to medium-high heat until chicken and potatoes are done (about 20-30 minutes). Stir occasionally. Mix in 1 stick of butter until melted.

Put half-and-half in a medium mixing bowl. Slowly add cornstarch, whisking until thoroughly mixed. Stir mixture slowly into the soup and continue stirring until soup thickens.

Put sourdough slices under the broiler to lightly crisp.

Top soup with cheese and enjoy!

*This was the first meal my husband cooked for me when we moved in together 10 years ago and it became a special tradition to make it for each other ever since.*



## JULIE WARD

**30 minutes | Serves 4**

### Salad

2 packages Maruchan Ramen Noodle Soup, noodles only  
½ head cabbage, chopped  
1 cup almonds, slivered  
6-8 tablespoons sunflower seeds  
1½ bunches green onions, chopped  
4 small chicken breasts, cooked and shredded, or 1½ (12.5 ounces) cans chicken

### Dressing

1 cup oil  
4 teaspoons vinegar  
2 packets seasoning from noodles  
4 tablespoons sugar  
Pepper, to taste

### Instructions

Cook the ramen noodles until just soft, not completely done. Chop.

**Salad:** In a large bowl, mix noodles, cabbage, almonds, sunflower seeds, green onions and chicken.

**Dressing:** In a small bowl, mix 1 cup oil, vinegar, seasoning packets, sugar and pepper together. Add dressing to salad just before serving.

## Cabbage Chicken Salad

## Mike's Pasta Salad

## MICHAEL "MIKE" HIBBEN

**30 minutes | Serves 8 or more**

1 (10-12 ounces) package rotini, cooked and drained  
1 (8 ounces) package sliced pepperoni, cut in half  
1 (15 ounces) can sliced black olives, drained  
1 cup grape or cherry tomatoes, cut in half  
1 small or medium zucchini, quartered then sliced  
2-3 green onions, chopped or half a red onion, diced  
½ pound mozzarella, cut into small squares  
1 large bottle of good Italian dressing

### Instructions

Cook pasta as directed on the package. While pasta is cooking, prepare the other ingredients.

Mix cooked pasta and other ingredients, except dressing, together. Mike liked to use a Northern Italian dressing, but any type of Italian is okay.

Add some dressing and mix. Add more until all ingredients are covered. Refrigerate until ready to serve.

*Mike was a singer and a member of many choirs over the years. He made this for all the choir potluck parties. It was always a hit.*

*Julie was the "spark" in family gatherings. She loved to cook and eat meals. We miss you, Julie, but know you are in a better place with your Aunt Neen, Uncle Art and your grandparents. Love and miss you. Mom, Dad, Brad, Jamie and Teresa*

## SHIRLEY HAMILTON

## Cranberry Delight

**7 hours** | **Serves 8**

1 package (6 ounces) raspberry Jell-o

1 package (6 ounces) lemon Jell-o

4 cups hot water

1 package (12 ounces) fresh cranberries,  
pureed in food processor

1½ cups sugar

¾ can (20 ounces) crushed pineapple

1 cup nuts, chopped

1 cup celery, chopped

2 cups seedless grapes, cut in half

1 cup apple, chopped

### Instructions

Mix jello packages and hot water in a large serving bowl. Chill until slightly thickened, about 90 minutes.

While jello is setting, mix pureed cranberries and sugar in a large mixing bowl. Fold all ingredients into jello.

Chill until firm, approximately 4-5 hours.

*Our mom made this cranberry salad for all holiday celebrations. It's a recipe we have passed on from generation to generation, and whenever we make it, we think of her!*

# A DASH OF

# Love

MAINS

*mains*



## MANI “CHAVO” CALAMANCO

### Breakfast Casserole

1 hour | Serves 12

- |  |   |
|--|---|
| 1 (16 ounces) package ground hot breakfast sausage     | 2 (8 ounces) packages crescent rolls (sheets work best) |
| 1 (16 ounces) package ground regular breakfast sausage | 1 (8 ounces) package Mexican blend cheese               |
| 1 (8 ounces) package cream cheese                      |   |
| 1 (4 ounces) can chopped green chiles                  |   |
| 4 eggs, scrambled                                      |   |

#### Instructions

Preheat oven to 350°F.

In a 12-inch frying pan, cook the sausage, being sure it's crumbled and cooked thoroughly. Add cream cheese and stir until well mixed. Add green chiles.

In a separate pan, scramble eggs.

Roll out one crescent roll package into the bottom of a 9x12-inch baking pan.

Pour the meat mixture onto the dough and spread out. Layer the scrambled eggs on top. Sprinkle the cheese evenly over the eggs.

Roll out the second crescent roll package and place on top.

Bake for 30 minutes. Enjoy!

*Mani loved this breakfast dish. He requested it every time his department at work had a food day, and it became a staple for our holiday mornings. He loved it extra spicy.*

### Spaghetti Eggs

## ANGEL WREN



15 minutes | Serves 2

- |                                   |                                 |
|-----------------------------------|---------------------------------|
| Splash of extra virgin olive oil  | 1/8 teaspoon black pepper       |
| 1/4 cup spaghetti noodles, cooked | 1/4 teaspoon onion powder       |
| 2 eggs, beaten                    | 1/4 teaspoon garlic powder      |
| 1/8 teaspoon cayenne pepper       | 1/4 cup Parmesan cheese, grated |

#### Instructions

Add the extra virgin olive oil to a small skillet on medium-low heat.

Place the spaghetti noodles in the skillet and cook until desired crispness is obtained.

Pour the beaten eggs over the noodles, like making an omelet. Immediately sprinkle with spices.

Add Parmesan cheese. Cook until the edges of the egg start to firm up, then flip to cook the top side. When the egg is cooked through, it is done.

Remove from pan, cut in half, and serve while warm.

*Angel loved to cook for others. This recipe she cooked for her kids all the time. We still make this for them as often as we can. She loved so many dishes. This was a fav.*



# DEVYN JONES

## Tater Tot Sheperd's Pie

**30-45 minutes | Serves 6-8**

- |                               |   |  |
|-------------------------------|---|--|
| 1 pound ground beef or turkey | 1 bag (16 ounces) frozen mixed vegetables or 3 cups fresh vegetables, diced | 2 cups Cheddar cheese or cheese of choice                            |
| 1 cup white onion, chopped    | 1 (32 ounces) bag frozen tater tots (enough for 1-2 layers)                 | Optional: ½ tablespoon Worcestershire sauce, choice of instant gravy |
| Beef bouillon, to taste       |   |  |
| 2-3 tablespoons water         |   |  |
| Salt and pepper, to taste     |   |  |

### Instructions

Preheat oven to 375°F. Grease a 9x13 casserole dish, set aside.

Fry ground beef or turkey and onion until meat is browned and no longer pink inside. Drain grease. Add bouillon and water. Salt and pepper to taste. Add Worcestershire if desired. Simmer for 5-7 minutes until sauce thickens.

Transfer meat mixture to casserole dish and spread evenly on bottom. Place vegetables on top of the meat in an even layer. Spread tater tots in an even layer on top of the vegetables.

Cook for 25-30 minutes, until tater tots are crispy brown (time may vary). Sprinkle cheese on top and cook until cheese is melted.

Prepare gravy according to packet instructions.

Remove from the oven, serve with gravy if desired, and enjoy!

*"Hear me out... You are my Sunshine."*

*Love infinitely and unconditionally, Mom and Fam*

## GG's Sloppy Joes

# STEEL SMITH

**1 hour 30 minutes | Serves 4**

- 1 onion, chopped
- 1 pound ground beef
- 1 cup tomato soup
- ½ cup ketchup
- ½ cup chili sauce
- 1 teaspoon mustard

### Instructions

Preheat oven to 300°F.

Combine onion and ground beef in a medium fry pan and brown. Add soup, ketchup, chili sauce and mustard.

Transfer to glass 8x8-inch baking dish. Cook for 60-90 minutes.



*This recipe is a family favorite from your Great Grandma. You were not old enough to enjoy it, but we know you would have loved it just as much as we do.*



## RILEY MYERS

### Runza

4 hours | Serves 12

- 1 (48 ounces) bag frozen bread dough/rolls, thawed and raised
- 1 ½ pounds lean ground beef
- 1 small head cabbage, shredded
- 1 small onion, diced
- Salt and pepper to taste
- Melted butter
- Optional: Swiss cheese, mushrooms

### Instructions

Preheat oven to 350°F. Grease a cookie sheet.

Thaw dough and let rise according to package directions.

Once dough is thawed and has risen, use a rolling pin to roll dough out to about ¼-inch thick. Divide into 12 rectangles, about 6x4 inches each.

Brown ground beef, drain grease, and return to pan. Add cabbage and onion to skillet, cover and cook until cabbage and onion are soft.

Spoon the meat mixture onto the dough squares. Fold into a sealed loaf, so the meat is tucked inside.

You can add cheese and other ingredients before closing the loaves and baking. Riley's favorite additions were Swiss cheese and mushrooms.

Bake for 30-40 minutes until golden brown. Brush butter over the top of bread loaves.

You can freeze and reheat at a later date.

Riley loved his Runzas. We hope everyone loves them just as much as he did.

### Cornish Pasties

## PAUL SCOTT SMITH



2 hours | Serves 2-4

#### Crust

- 2 cups all-purpose flour
- 1 teaspoon salt
- ⅔ cups shortening
- 5-6 tablespoons water

#### Filling

- 3-4 potatoes, sliced
- 1 medium yellow onion, chopped
- Salt and pepper to taste
- 1 ½ pounds stew beef, cut into small pieces

### Instructions

Preheat oven to 400°F. Lightly grease one or two (9-inch) pie plates or prepare an 18x26-inch baking sheet with parchment paper.

**Crust:** In a large mixing bowl, cut flour and salt into shortening using a pastry cutter until the size of small peas. Add water one tablespoon at a time. Gently mix until the dough just holds together.

Divide dough into the number of desired pasties. Roll each out to ⅛-inch thickness on a lightly floured surface.

**Filling:** Place rolled-out dough into a pie plate or place on a baking sheet using parchment paper. Layer filling on half of the pie crust, starting with potatoes and onions. Add meat and salt and pepper to taste.

Fold unused half of the dough over the filling and crimp the edges together. Make a slit on top of the pie. Make a second pasty in the other half of the pie plate or baking sheet.

Bake uncovered for 1 hour. Pasties should be golden brown.

Scott loved summers in northern Michigan. His maternal grandmother brought this Cornish Pasty recipe from the copper mines of Michigan's upper peninsula. A family favorite.



## ANNA MARIE WIRICK

### “Pennsylvania Dutch” Ham Loaf

2 hours | Serves 6

#### Ham Loaf

2 whole eggs, beaten  
½ cup evaporated milk (or regular whole milk)  
1 cup saltine crackers, finely crushed  
¼ teaspoon pepper  
1½ pounds ground ham, fully cooked  
1 pound ground fresh pork

#### Sauce

1 cup brown sugar, packed  
1 teaspoon prepared yellow mustard  
⅓ cup white vinegar  
¼ cup water

#### Instructions

Preheat oven to 350°F.

**Ham Loaf:** In a large bowl, beat the eggs. Add milk, crackers and pepper. Add ham and pork. Mix well.

Shape into a 9x4-inch loaf and place in a shallow baking dish. Bake without any glaze, covered, for about 30 minutes.

**Sauce:** As the ham loaf begins to bake, combine the brown sugar, mustard, white vinegar, and ¼ cup water in a small saucepan. Warm the sauce mixture on the stove. Boil for 1 minute just before pouring over ham loaf.

Pour the glaze over the ham loaf, 30 minutes into baking. Bake 30-40 minutes more, uncovered. Leftover sauce can be reserved and reheated for serving.

Let the loaf rest for 10-15 minutes before slicing.

*While our kids were growing up, we had dinner at mom and dad’s almost every Sunday afternoon. Ham loaf was often on the table.*

### Tilden’s Meatloaf

## LANDEN LEE TILDEN



1 hour 30 minutes | Serves 8

#### Meatloaf

3 eggs, beaten  
⅔ cup milk  
1½ (48 crackers) sleeves Ritz crackers, crushed  
1 small onion, finely diced  
½ cup bell pepper, finely diced  
4 ounces sharp Cheddar cheese, shredded  
1 teaspoon salt

¼ teaspoon black pepper  
2 pounds ground beef

#### Topping

½-¾ cup ketchup  
½ cup brown sugar  
1 teaspoon mustard

#### Instructions

Preheat oven to 350°F.

**Meatloaf:** In a large bowl, combine eggs, milk, crushed Ritz crackers, onion, bell pepper, cheese, salt and pepper. Mix well. Add in the ground beef. Mix just enough to combine. Do not overmix. Form into a loaf and place in a loaf pan or on a baking sheet lined with foil or parchment paper. Bake for 30 minutes.

**Topping:** In a small bowl, combine the ketchup, brown sugar and mustard. Remove meatloaf from oven and spread on the topping. Bake for an additional 30-40 minutes or until the center is 160°F.

Let cool for 15 minutes before serving. Enjoy!

*Landen was a very special, handsome little boy. He was only 1 year and 4 months old when he passed. He was on a special diet, but having meatloaf is what made our family happy.*



# ERIN NICOLE SEIDNER (OYSTER)

## Erin's Favorite Meatloaf

1 hour 25 minutes - 1 hour 35 minutes | Serves 4-8

<b>Meatloaf</b>	1 cup Cheez Whiz	<b>Optional Bread Wrap</b>
2 eggs, slightly beaten and split	¾ cup onion, chopped	1 frozen bread loaf, thawed
1½ pounds ground beef	½ teaspoon salt	to room temperature
1½ cups soft breadcrumbs	½ teaspoon pepper	

### Instructions

Preheat oven to 350°F.

**Meatloaf:** Combine all ingredients except optional bread loaf in a large mixing bowl. If wrapping in bread, reserve 1 tablespoon beaten egg. Shape into a loaf and place in an 8x8-inch baking dish.

For meatloaf only, bake for 1 hour or until a meat thermometer reads 160°F. Remove from oven and let rest for 10 minutes before serving.

For bread-wrapped meatloaf, bake for 45 minutes. Remove from oven and drain. Remove meatloaf from pan and set aside to cool while preparing bread.

**Optional Bread Wrap:** On a lightly greased pastry mat or counter, roll bread into a 10x15-inch rectangle. Cover with plastic wrap and let rest for 15-20 minutes while meatloaf cools. Remove plastic wrap and place meatloaf, upside down, in the center of dough. Fold dough over the meatloaf, sealing closed. Place seam side down on a greased baking sheet. Cut small vents in the top with a knife, brush with reserved egg, and bake for 30 minutes more (1 hour 15 minutes total in oven, or until a meat thermometer reads 160°F). Serve warm.

*You must have called me for this recipe half a dozen times. How I wish I could hear your voice asking a million more times! You are missed and loved! Love, your family.*

## Pizza Perfect

# BELLA RAE SMITH

2 hours 30 minutes | Serves 8-10

2-2½ cups all-purpose flour or bread flour (250-295 grams) + additional	¾ cup warm water
1 (¼ ounces) packet or 2¼ teaspoons instant yeast	1 cup pizza sauce
1½ teaspoons sugar	3 ounces mozzarella cheese, thinly sliced
¾ teaspoon salt	1¼ cups (5 ounces) mozzarella cheese, shredded
2 tablespoons olive oil + additional	2 tablespoons Parmesan cheese, shredded
	Optional: ½-¾ teaspoon garlic powder, dried basil

### Instructions

Preheat oven to 425°F for 30 minutes.

Mix 2 cups flour, yeast, sugar and salt in a large bowl. Add 2 tablespoons olive oil and water. Add garlic powder and dried basil, if desired. Mix well. Dough should be sticky, but not so sticky you can't work with it. Add additional flour as needed (up to ½ cup).

Generously coat a separate large bowl with olive oil. Dust your hands with flour. Roll the dough into a ball and transfer to the coated bowl. Roll dough inside the bowl until coated with oil. Cover the bowl with plastic wrap and set in a warm place. Allow dough to rise for 30 minutes.

Once dough has risen, transfer onto a floured surface and knead until smooth. Work the dough into a 12-inch circle. Move dough onto a parchment-lined pizza pan and pinch the edges to form a crust. Brush the dough with olive oil. Using a fork, poke holes all over the center of the dough. Add pizza sauce, layer sliced mozzarella, then top with shredded cheeses.

Bake for 13-15 minutes or until crust is golden brown.



*Bella Rae loved pizza and in her words, it is "Mmmm, yummy!"*



## RYAN REDMAN



Ryan loved to eat, but the best part of having a meal with him was that there were always a lot of smiles and laughter. We love you and miss you every single day. ❤️ mom & dad

## Gramma Lasagna

4 hours | Serves 6-8

### Sauce

1 pound preferred ground meat  
3 links Italian sausage, casings removed  
½ cup onion, diced  
2 cloves garlic, chopped fine  
2 tablespoons olive oil  
5 (8 ounces) cans tomato sauce

5 (8 ounces) cans water

½ cup red wine  
1 teaspoon salt  
Pepper to taste  
1 teaspoon sweet basil  
3 teaspoons sugar

### Lasagna

1 pound lasagna noodles  
1 egg, beaten  
¾ pound ricotta cheese  
1 teaspoon parsley flakes  
½ pound mozzarella cheese, sliced thin  
¾ cup Parmesan or Romano cheese, shredded

### Instructions

Preheat oven to 350°F.

**Sauce:** Brown meat and sausage in a large saucepan. Sauté onion and garlic in oil in a separate pan, add to meat. Mix in tomato sauce, water and wine. Add salt, pepper, basil and sugar. Simmer slowly for approximately 2-3 hours or until thick.

**Lasagna:** Cook noodles according to directions for al dente. Rinse well and set aside.

In a medium bowl, whip together egg, ricotta and parsley flakes.

Layer (in order) noodles, sauce, ricotta mixture, mozzarella and Parmesan or Romano in a large baking dish. Should make 3 or 4 layers. Cover with foil and bake for 45 minutes-1 hour.

## Chicken Alfredo (celiac and blood sugar friendly)

## LARRY "PACHA" COE



20 minutes | Serves 6-8

### Chicken

2½ pounds boneless, skinless chicken breasts, thawed and cut into bite-sized pieces  
Mineral salt to taste  
Black pepper to taste  
Garlic powder to taste

Onion powder to taste  
2 tablespoons butter  
1 package Konjac noodles

### Sauce

4 tablespoons butter  
½ cup heavy cream

1 cup Parmesan cheese, finely grated  
1 teaspoon black pepper  
¼ teaspoon mineral salt  
2½ cups chicken broth  
1 teaspoon glucomannan  
½ cup mozzarella, grated

### Instructions

Preheat oven to 375°F.

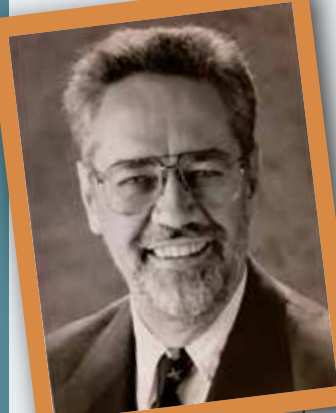
**Chicken:** Sprinkle chicken with mineral salt, pepper, garlic powder and onion powder. Place in a large skillet and sauté in 2 tablespoons butter over medium-high heat. Sear on all sides, then transfer partially cooked chicken to a plate. Set aside.

**Sauce:** Put all ingredients except the glucomannan and mozzarella in the skillet. Sauté over medium heat. Slowly whisk in ½ teaspoon glucomannan. Simmer for several minutes. It should thicken as it cooks and reduces. If after 5 minutes it is not thick enough, add another ¼-½ teaspoon glucomannan, whisking well. Simmer a couple more minutes, then add the grated cheese. Stir to combine.

Add Konjac noodles to sauce and simmer for 2-4 more minutes.

Add the chicken to the skillet and simmer for another 5 minutes.

We tried many gluten-free recipes as Larry had celiac disease. He was thrilled with this one and claimed it was so good that it could be served in a restaurant! We miss you, Pacha.



## JIM SHEEDY

1 hour | Serves 6-8

1 pound elbow or shell pasta	8 ounces sharp Cheddar cheese, cubed
2 tablespoons butter	8 ounces mild Cheddar, cubed
2 tablespoons flour	1 small (8 ounces) package Velveeta, cubed
2 (12 ounces) cans evaporated milk	½ cup breadcrumbs

### Instructions

Preheat oven to 350°F.

Cook and drain pasta to desired firmness. Set aside.

In a large saucepan, melt butter on low heat, then slowly add flour to thicken. Stir in evaporated milk slowly. Add each cheese separately, stirring until all cheese is melted. Remove from heat.

Add pasta to a 13x9-inch casserole dish or baking pan, add melted cheeses, and mix well. Top with breadcrumbs.

Bake for approximately 30 minutes or until bubbling and brown.

## Kim's Mac and Cheese

## Mom-Mom's Baked Mac-n-Cheese

## ANNA MAE AYERS

35 minutes | Serves 6

½ pound elbow macaroni	1½ cups milk, any kind
3 tablespoons butter	¾ cup half-and-half
2 tablespoons all-purpose flour	2½ cups medium or sharp Cheddar cheese, shredded and split
½ teaspoon salt	
⅛ teaspoon ground black pepper	

### Instructions

Preheat oven to 325°F and lightly grease an 8x8-inch baking dish.

Cook macaroni to al dente according to package directions. Drain and set aside.

Melt butter in a large saucepan over medium heat. Blend in flour, salt and pepper. Cook 2 minutes to make a roux.

Slowly add milk and half-and-half, stirring constantly. Cook over medium heat until barely thickened. Remove from heat and stir in 1 cup shredded cheese until melted.

Add cooked macaroni and toss to coat. Pour half of the pasta into the baking dish and sprinkle ½ cup cheese over top. Add remaining pasta and top with remaining 1 cup cheese.

Bake 15-20 minutes until cheese is melted and the top begins to turn brown.

Serve with your favorite meat, veggie or side salad.



*Mom didn't leave us her special "Mom-Mom's Baked Mac-n-Cheese" recipe, but this one is pretty close. We miss you beyond measure and miss your "Baked Mac-n-Cheese" at every get-together.*

*We only shared a meal once, but it was memorable just as Jim was. Here is a comforting dish for a comforting personality, always at ease with everyone. Jim, you are missed.*



## JOSE "JOE" LUIS VILLALPANDO

### Joe's Broccoli Cheese Pasta

30 minutes | Serves 2

3 cups penne	¼ teaspoon garlic salt
4 cups broccoli, chopped	¼ cup Parmesan cheese, shredded
½ cup pasta water	4-5 slices American cheese
1 cup light cream or milk	Salt and pepper to taste
½ teaspoon onion powder	

### Instructions

Bring a large saucepan of salted water to a boil. Add pasta and cook al dente according to package directions. Add broccoli for the last 4 minutes of cooking. Drain well, collecting pasta water. Set pasta and broccoli aside.

Combine pasta water, cream, onion powder and garlic salt in the saucepan and mix well. Simmer over medium heat while whisking until it comes to a boil and thickens.

Once thickened, remove from heat and stir in cheese until melted.

Toss with broccoli and pasta and season with salt and pepper to taste. Serve immediately.

*Jose was such a giving man who always helped others. We love and miss him. He will forever be the best brother, son and friend that we know. We love you, Joe.*

### Salmon and Noodles, Light and Easy

## MICHAEL SCARDAVILLE

30 minutes | Serves 4-6

5 cups water	1 bell pepper, diced
½ pound Chinese dry noodles (can substitute egg noodles)	4-6 (4-ounces) salmon fillet pieces (about 1-1½ pounds)
2 tablespoons oil for frying, split	½ cup soy sauce
1 tablespoon ginger, diced	½ cup cooking wine
1 teaspoon garlic, minced	½ cup water
2 bundles green onion, diced (can substitute 1 small onion, diced)	2 teaspoons sugar
	Optional: ½ cup cilantro, chopped (for garnish)

### Instructions

Bring 5 cups of water to a boil in a large pot. Add noodles. Cook until soft (5-8 minutes). Drain and rinse with cold water 1 or 2 times. Set aside.

In a saucepan, add 1 tablespoon of oil, ginger, garlic, green onions and peppers on medium-high heat; stir-fry for 2-3 minutes. Move vegetables to a separate bowl, but leave the remaining oil in the pan. Add remaining tablespoon of oil and place the salmon in the pan. Fry each side for about 2 minutes on medium-high heat. Return the vegetables to the pan. Add soy sauce, cooking wine, water and sugar. Simmer for 4-5 minutes; flip the salmon and simmer for another 4-5 minutes.

Plate the noodles on one side and salmon on the other. Pour sauce and veggies on top. Garnish if you want. Enjoy!



*Oh Michael, we would do anything to have one more chance to prepare salmon and noodles for you. You are loved and missed beyond words. Love, Mom and Angela.*



*Our Great Grandma B was a multiple cancer survivor who always kept a smile on her face despite her many health issues. She is gone but never forgotten!*

## CREATIVE TESTING SOLUTIONS

### Great Grandma B's Forgotten Chicken

**2 hours 30 minutes | Serves 5**

- |  |  |
|--|--|
| 1 cup regular or brown rice, uncooked  | 1 whole chicken, cut up                          |
| 1 (10.5 ounces) can cream of mushroom soup                                   | 1 (2 ounces) package dry Lipton's Onion Soup mix |
| 1 (10.5 ounces) can cream of chicken soup (or 2 cans cream of mushroom soup) |  |
| 1 (10.5 ounces) soup can water   |  |

### Instructions

Preheat oven to 350°F.

Pour rice into a 9x13-inch pan.

In a medium saucepan, heat soup and water. Pour over rice.

Lay pieces of chicken, skin side up, on top of rice. Season chicken slightly if desired. Sprinkle dry onion soup mix over the top.

Cover pan TIGHTLY with foil and cook for 2 hours without opening.

THANK  
creative testing solutions  
YOU  
EXECUTIVE CHEF  
SPONSOR





## DANIEL GOODWIN

### Chicken Divan

1 hour 15 minutes | Serves 5-6

4-5 cups fresh broccoli, cut up  
2 large chicken breasts, cooked and diced  
2 (10.5 ounces) cans cream of chicken soup  
1 cup mayonnaise

Juice of 1/2 lemon  
1/4 teaspoon curry  
2 cups medium Cheddar cheese, shredded  
6-8 cups rice, cooked

#### Instructions

Preheat oven to 350°F.

Cover the bottom of a greased 9x13-inch pan with broccoli. Layer the diced chicken over the broccoli.

Mix together the soup, mayonnaise, lemon juice and curry. Pour over the broccoli and chicken.

Bake for about 30 minutes or until sides are bubbly. Remove from oven and add shredded cheese to the top. Bake for 4-5 minutes more to melt the cheese.

Serve over rice.

*Daniel's greatest joys in life were being a husband and a father. Every time we visited his parents, his mom made this meal. His favorite. We love you, Daniel. I miss you.*

### Chicken Waikiki

## CHARLES "CHAZ" KOHLER

2 hours 30 minutes | Serves 4

**Chicken**  
2 whole chicken thighs  
2 whole chicken breasts  
1/2 cup flour  
1/3 cup vegetable oil  
1 teaspoon salt  
1/4 teaspoon pepper  
2 cups white rice, cooked

**Sauce**  
1 (20 ounces) can sliced pineapple  
1 cup sugar  
2 tablespoons cornstarch  
3/4 cup cider vinegar  
1 tablespoon soy sauce  
1/4 teaspoon ginger

1 chicken bouillon cube  
1 large green pepper, cut crosswise in 1/4-inch circles

#### Instructions

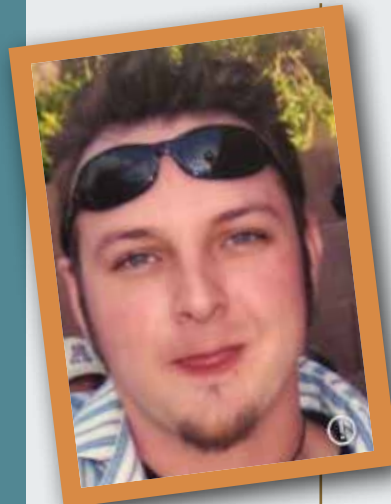
**Chicken:** Preheat oven to 350°F. Wash chicken, pat dry with paper towels, then coat with flour. Heat oil in a large skillet. Add chicken a few pieces at a time. Brown on all sides. Move browned chicken to a shallow roasting pan and arrange with skin side up. Sprinkle with salt and pepper.

**Sauce:** Drain pineapple, pouring syrup into a 2-cup measuring cup. Add water to make 1 3/4 cups. In a medium saucepan, combine sugar, cornstarch, pineapple syrup, vinegar, soy sauce, ginger and bouillon cube. Bring to a boil, stirring constantly. Boil 2 minutes. Pour over chicken.

**Bake:** Bake uncovered for 30 minutes. Add pineapple slices and green pepper. Bake 30 minutes longer, or until chicken is tender. Serve over white rice.



*Oh, what I would do to see your bright green eyes or hear your voice one more time. I miss you more than you know and talk about you often. MY GUARDIAN ANGEL! Love, your wife!*



## WILLIAM "SALTY" ENGLAND

### Swiss Chicken

1 hour 15 minutes | Serves 4-6

4-6 boneless, skinless chicken breasts	¾ cup Parmesan cheese, grated, split
6-8 slices Swiss cheese	½ teaspoon salt
½ cup mayonnaise	½ teaspoon pepper
½ cup sour cream	1 teaspoon garlic powder

#### Instructions

Preheat oven to 375°F.

Rinse and pat chicken dry, then place in a greased 9x13-inch pan. Place sliced Swiss cheese on top of each chicken breast.

In a bowl, mix mayonnaise, sour cream, ½ cup Parmesan cheese, ½ teaspoon salt, pepper and garlic powder. Spread this mixture over the chicken and sprinkle with the remaining ¼ cup Parmesan cheese.

Bake for 1 hour.

*You are loved beyond words. You are no longer held down to earth with its gravitational pull. The universe is yours to roam. Fly, Superman, fly!*

### Pork Chops with Roasted Vegetables

## ORGAN RECOVERY SYSTEMS SOUS CHEF SPONSOR

50 minutes | Serves 4

¼ cup olive oil, split	1 teaspoon tomato paste
½ teaspoon kosher salt, split	1 tablespoon fresh thyme, chopped
¾ teaspoon black pepper, split	1 medium red onion, peeled and cut into 8 wedges
4 (4 ounces) boneless center-cut loin pork chops	1 (8 ounces) package cremini mushrooms, halved
6 small red potatoes, halved	2 tablespoons fresh flat-leaf parsley, chopped
3 tablespoons balsamic vinegar	¼ cup gorgonzola cheese, crumbled

#### Instructions

Preheat oven to 425°F.

Add 2 tablespoons oil to a large roasting pan over high heat. Rub ¼ teaspoon salt and ¼ teaspoon pepper on both sides of pork chops. Cook pork for 3 minutes on each side or until browned. Remove to a plate (pork will not be cooked through).

Reduce heat to medium-high. Cook potatoes cut side down for 2 minutes. Remove pan with potatoes from heat.

Combine remaining pepper, 2 tablespoons oil, balsamic vinegar and tomato paste in a small bowl, stirring with a whisk.

Combine 2 tablespoons balsamic mixture, thyme, onion and mushrooms in a bowl, tossing to coat.

Add vegetables to the pan and sprinkle with remaining salt. Bake for 25 minutes, stirring after 10 minutes.

Arrange pork chops over vegetables and bake for 10 minutes or until pork's internal temperature reaches 145°F.

Divide pork and vegetables evenly onto four plates and top each with ¼ remaining balsamic mixture, ½ tablespoon parsley and 1 tablespoon cheese.

*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!*





## NICHOLAS KNEPPER

### Nick's Pan-seared Garlic and Herb Steak

45 minutes | Serves 2-4

- 1 (4 ounces) stick unsalted butter, split
- 2 top sirloin or ribeye steaks, roughly 1 pound each and 1-inch thick, fully thawed
- 1 teaspoon fresh cracked pepper
- 1 teaspoon fresh cracked salt
- 4 cloves garlic, peeled and chopped
- 4 sprigs fresh rosemary and/or thyme

#### Instructions

Nick always cooked his steaks in a cast iron pan and ate his steak rare.

Put ½ stick of butter in a large cast iron pan. Turn heat on high, allowing the butter to melt thoroughly.

Pat steaks dry and generously season all sides with salt and pepper.

When the butter bubbles, sear the steaks on the first side until a crust forms, about 3-5 minutes. Flip the steaks and sear the other side for 3-5 minutes. Using tongs, hold the steaks to sear all sides for 1 minute each.

Turn the heat down to medium. Return the steaks, first side down, to the pan and add the remaining ½ stick of butter, garlic and rosemary and/or thyme. Once the butter has melted, tilt the pan slightly and spoon the butter over the top of the steaks for 2-3 minutes while the steaks finish cooking.

Remove steaks from pan and allow to rest for 10 minutes before serving.

*This is Nick's favorite recipe for a perfect steak. Cooking for friends and family was one of his passions. We love and miss you, Nick.*

### Beef and Cabbage with Sweet and Sour Tomato Sauce

## KEVIN S. McQUIDDY



40 minutes | Serves 6

#### Beef and Cabbage

- 1½ pounds ground beef
- ½ cup onion, chopped
- ½ cup celery, chopped
- ½ cup green bell pepper, chopped
- 2 tablespoons quick-cooking oats
- ¾ teaspoon salt
- ¼ teaspoon garlic powder
- ⅛ teaspoon black pepper
- 1 medium head cabbage, cut into thin wedges

- 3 cups white rice, cooked (1 cup uncooked rice and 2 cups water)

#### Sweet and Sour Tomato Sauce

- 1 (15 ounces) can tomato sauce
- ¼ cup apple cider vinegar
- 3 tablespoons brown sugar
- Salt and pepper to taste

#### Instructions

**Beef and Cabbage:** Place a large skillet over medium heat. Cook the ground beef, onion, celery and green bell pepper in the hot skillet until the beef is completely browned, 7-10 minutes. Sprinkle the oats, salt, garlic powder and black pepper on top of the beef mixture. Add cabbage.

**Sweet and Sour Tomato Sauce:** Stir the tomato sauce, apple cider vinegar and brown sugar together in a bowl; season with salt and pepper. Pour over the beef and cabbage. Cover and simmer until the cabbage is tender, 15-20 minutes. Serve on a bed of rice.

*Oh, what I would give to sit and eat this meal with you, babe. You are so loved, missed and never forgotten by all who knew you. We were blessed to have you. Love, your wife & family.*



## KAMAL MISHMISH

### Middle-Eastern Okra Stew (Bomya)

1 hour-1 hour 30 minutes | Serves 8

- |                                       |   |
|---------------------------------------|---|
| 1½ pounds baby okra (fresh or frozen) | 1 teaspoon ground coriander (or 4 whole pods) |
| 4 tablespoons olive oil               | 2 teaspoons salt                              |
| 2 pounds lamb or beef stew meat       | 3 (8 ounces) cans tomato sauce                |
| 1 onion, finely chopped               | 4 cups water                                  |
| 2 garlic cloves, finely minced        | 1 cup beef stock                              |
| 1 teaspoon ground cumin               | 4 cups white rice                             |

### Instructions

Prepare okra by rinsing in cool water. Cut the stem end off each and poke holes in them to help absorb the liquid. Set aside.

In a large stock pot, heat olive oil over medium-high heat. Brown meat, turning constantly until browned on all sides, about 10-15 minutes. Add okra and onions to meat and sauté until onions are translucent. Add garlic, cumin, coriander, salt, tomato sauce, water and beef stock. Stir well.

Cover tightly and cook for about 30 minutes until meat is tender. Add more water if it becomes dry. Cook an additional 30-45 minutes on low heat until it has a thick stew consistency and okra is soft.

Cook rice according to package directions. Serve stew over warm rice.

*Kamal was an incredibly talented artist, musician and intellectual genius. He loved Iraqi Bomya and would shout, "this is BOMB-YA!" when served. We miss you so much, Batta.*

### Delicious Bulgogi

## DEVIN "DEBO" WHITFIELD



8 hours 35 minutes | Serves 4-5

- |  |                                    |
|--|------------------------------------|
| 2 pounds boneless ribeye steak (sliced in ¼-inch strips) or Bulgogi meat, pre-sliced | 1 tablespoon vegetable oil         |
| 1 cup (8 ounces) reduced-sodium soy sauce  | 2 cups white rice, cooked          |
| 1 cup (8 ounces) Coca-Cola   |                                    |
| 2 tablespoons sugar  | <b>Garnish</b>                     |
| 2 tablespoons brown sugar  | 4 green onions, thinly sliced      |
| 1 tablespoon cayenne red pepper  | 1 tablespoon sesame seeds, toasted |
| 1 large onion, thinly sliced   |                                    |

### Instructions

To easily cut steak into strips, place in the freezer for 30 minutes. Unwrap and slice across the grain into ¼-inch thick slices. Combine soy sauce, Coca-Cola, sugar, brown sugar and red pepper in a large bowl and mix well. Add onions and beef to mixture and turn until coated well.

Pour the meat mixture into a gallon-size Ziploc bag. Allow to marinate in the refrigerator for at least 3 hours (overnight is best). Turn the bag occasionally.

Heat 1 tablespoon oil in a cast iron pan over high heat. Working in batches, add steak and onions to the hot pan in a single layer, and discard marinade liquid. Flip occasionally until cooked through (about 4-6 minutes). Remove from the pan and repeat until all the steak and onion mixture is cooked.

Cook rice according to package directions.

Serve with white rice and top with garnish.

*Devin was great at guessing the ingredients used to prepare a dish. One of his favorite meals was pop's Bulgogi over white rice. He would always say, "Umm, this sure is good. Any more?"*





**DAVID  
KONG**

## Easy Chicken Fried Rice

**25 minutes | Serves 4**

- |  |  |
|--|--|
| 1 tablespoon sesame oil  | 2 celery stalks, diced   |
| 1 pound boneless, skinless chicken breasts, cut into bite-sized pieces | 2 large eggs, beaten   |
| ½ teaspoon salt  | 3 cups cooked rice, chilled  |
| ¼ teaspoon black pepper  | 3 cups frozen mixed vegetables (e.g., carrots, peas, corn), thawed |
| 1 tablespoon olive oil, split  | 3 tablespoons reduced-sodium soy sauce                             |
| 1½ tablespoons butter, split   | Salt and pepper to taste   |
| ½ medium red onion, chopped  | Green onions or parsley, chopped (garnish)                         |
| 3 cloves garlic, minced  | *Ingredients may be adjusted to taste                              |

### Instructions

Heat 1 tablespoon sesame oil on medium-high in a large pan. Add chicken, ½ teaspoon salt and pepper. Cook until chicken is no longer pink (about 7 minutes, flipping halfway). Transfer to a plate and set aside.

Add ½ tablespoon olive oil to the same skillet. Add ½ tablespoon butter and let melt. Add onion and garlic. Sauté, stirring often, about 4 minutes. Add celery and cook, stirring often, about 4 minutes.

Make space in the center of the skillet by pushing ingredients to the side. Add remaining 1 tablespoon butter and ½ tablespoon olive oil to the pan. Add eggs and scramble until cooked through. Stir everything together.

Add rice, vegetables and chicken. Add soy sauce. Salt and pepper to taste. Cook, stirring often until heated through. Garnish with chopped green onions or parsley.

*David was a great cook, never using a recipe! I would tease him about making his “concoctions,” but they almost always turned out great! His favorites were simple stir-fry dishes!*

## Poor Boy Enchiladas

**BILL  
YOUNG**

**45 minutes | Serves 4-6**

- 12 mini-frozen burritos
- 1 (28 ounces) can green enchilada sauce
- 2 cups Cheddar cheese, shredded
- Optional: sour cream

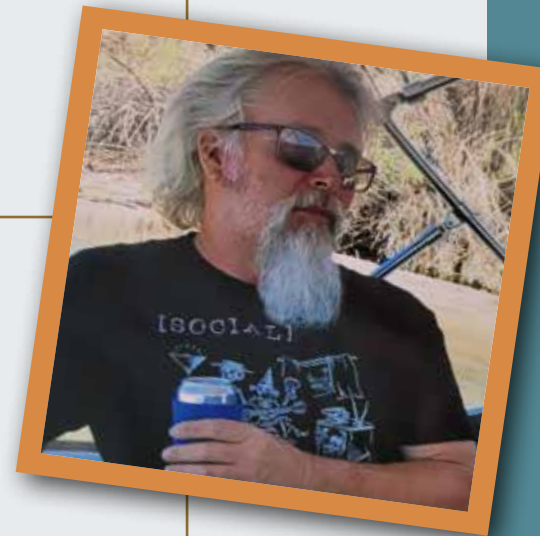
### Instructions

Preheat oven according to burrito package.

Lay burritos in a 9x12-inch baking dish. Pour enchilada sauce over the burritos, coating well. Top with shredded cheese.

Place the baking dish in the oven and cook for the recommended time on the burrito package.

Remove from oven and allow to cool slightly before serving. Top with a scoop of sour cream, if desired.



*Bill was a hardworking single dad of three boys. When it comes to quick, easy and cheap, the Young family always goes for Poor Boy Enchiladas. A staple meal for working families.*

## BRIAN MASTIN

### #23 Tacos and Enchiladas Plate

30 minutes | Serves 4

#### Tacos

1 pound fresh ground beef  
1 tablespoon Tajín Clásico  
Seasoning  
8 soft corn tortillas  
12 ounces Cheddar  
cheese, grated  
Dollop of sour cream for topping  
Salsa of choice

#### Enchiladas

1 can (15 ounces) green  
chile enchilada sauce  
8 soft corn tortillas  
16 ounces Cheddar  
cheese, grated  
16 ounces sour cream

#### Refried Beans

1 can (16 ounces) refried beans

### Instructions

**Tacos:** Add ground beef to a 9-inch fry pan, break up and stir until cooked through. Add Tajín Clásico Seasoning. Warm tortillas on a flat pan, flipping once. Fill each tortilla with ground beef and top with cheese, sour cream and salsa.

**Enchiladas:** Preheat oven to 350°F. Place ¼ cup green chile enchilada sauce in the bottom of an 8-inch baking dish. Layer tortillas, cheese and sour cream; repeat, ending with a top layer of tortillas. Pour the remaining enchilada sauce on top and add any remaining cheese. Bake for 20 minutes.

**Refried Beans:** Place refried beans in a small saucepan. Stir and heat over low heat until warmed through.

*Brian loved #23 at his favorite restaurant. He was a huge fan of tacos and enchiladas. I learned to make this very simple recipe for him and served it once a week.*

## JOSE LUIS QUINONEZ-GUZMAN

### Enchiladas Rojas de Pollo

45 minutos | Porciones 21

#### Salsa

3-4 chiles anchos secos  
1 diente de ajo, pelado  
Sal al gusto  
Una pisca de comino

#### Enchiladas

21 tortillas de maíz  
1 pechuga de pollo grande,  
sin hueso y sin piel  
¼ de cebolla, entera  
Sal al gusto  
½ tomate, entero

#### Guarnición

½ lechuga  
2 tomates rojos  
1 aguacate  
Crema sin sal  
Queso fresco

### Instrucciones

**Salsa:** Se limpian los chiles y se remueven las semillas de adentro.

En una olla chica de 1 cuarto, ponga a cocer los chiles con 2 tazas de agua por 15 minutos o hasta que estén tiernos. Una vez que estén los chiles cocidos, póngalos en la licuadora junto con el ajo, comino y sal al gusto. Añada ½-1 taza de agua y licúe hasta obtener una salsa al gusto.

**Enchiladas:** En una olla de 1 cuarto se cocina la pechuga de pollo en agua hirviendo por aproximadamente 20 minutos o hasta que esté bien cocida junto a la cebolla, tomate y sal al gusto. Luego se saca el pollo del agua y se desmenuza en tiras hasta que no queden pedazos gruesos.

Mientras se cocina el pollo. Se puede preparar la guarnición.

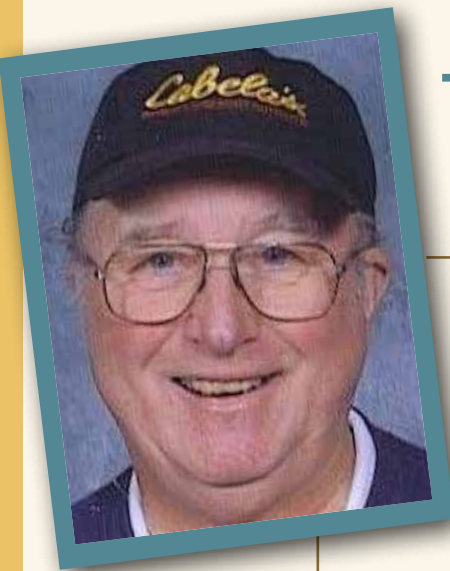
Use un sartén de 7"-10". Ponga la salsa y caliente otro sartén del mismo tamaño al lado. Se sumerge la tortilla en la salsa del primer sartén hasta que tenga salsa en los dos lados y se remueve para cocinarla a en el segundo sartén hasta que esté blanda. Transfiera la tortilla a un plato. Se pone el pollo y se enrolla. Repita con cada tortilla. Luego se pone la guarnición y sirva.

**Guarnición:** Corte la lechuga en rajas finas. El tomate rojo se puede cortar en rajas o en cubos. El aguacate se corta en rajas, y el queso fresco se desborona.

*Para él la familia era lo primero, especialmente al rededor de la mesa, y una oración antes de una rica cena.*

SIDES

*sides*



## TERRELL THOMAS BAKER

### Terrell's Thanksgiving Turkey Dressing

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

- |                                   |  |
|-----------------------------------|--|
| 3-4 bread loaves, cubed and dried | 1 tablespoon marjoram  |
| 3 (4 ounces) sticks butter        | 1 teaspoon pepper  |
| 1½-2 cups onions, chopped         | 1 tablespoon poultry seasoning   |
| 3-4 cups celery, chopped          | 1 quart water  |
| 1 tablespoon salt                 | 3 tablespoons prepared chicken broth, 3 cubes of chicken bouillon  |
| 2 tablespoons sage                | or 3 tablespoons chicken paste   |
| 1 tablespoon thyme                | Optional: additional sage and poultry seasoning to taste, raisins, dried cranberries, water chestnuts, oysters or apples |

### Instructions

Set out cubed bread, covered, a day or so before making the dressing. Turn occasionally for even drying.

Preheat oven to 350°F. Grease two or three baking dishes or loaf pans.

Melt butter in a large saucepan at medium heat. Add onion and celery and cook until tender, stirring occasionally.

Place bread in a very large bowl. Mix salt, sage, thyme, marjoram and pepper together and add to bread. Pour one third of butter mixture over bread and toss thoroughly. Repeat until all butter is used. Add optional additional sage and poultry seasoning to taste. Add raisins, dried cranberries, water chestnuts, oysters or apples, if desired.

In saucepan, mix 1 quart water and the prepared chicken broth, chicken bouillon cubes or chicken paste. Heat on stove and stir until mixture is dissolved and water is hot.

Moisten bread mixture with chicken broth/water mixture. Add more or less chicken broth/water mixture depending on how moist you want the dressing.

Stuff turkey with dressing, if desired, and bake with turkey. Put remaining dressing in baking dishes or loaf pans and bake for 45 minutes.

*Terrell was a life-long farmer. He was always worried about not having enough food at Thanksgiving. He used to make this recipe in a 5-gallon bucket before it was downsized.*

### Corn Surprise

## WALLY GUSTAFSON



**1 hour 30 minutes | Serves 6**

- 1 (14.75 ounces) can creamed corn
- 1 (14.75 ounces) can regular corn, undrained
- 1 (4 ounces) stick butter, melted
- 1 cup Ditalini (large ring noodles), uncooked
- 1 cup Velveeta cheese, cubed

### Instructions

Preheat oven to 325°F.

Mix all together in a 2-quart baking dish.

Bake covered for 1 hour, stirring after a 30 minutes.

*Wally never met a stranger, just a friend he hadn't met yet. He loved this recipe because he loved creamed corn. We love and miss you! Love, your family.*



## ELAINE RAFFERTY

### Green Rice Casserole

1 hour | Serves 6-8

- |   |   |
|---|---|
| 2 (12 ounces) packages frozen broccoli, chopped | ½ cup milk  |
| 1 cup Minute Rice                               | 1 (10.5 ounces) can cream of chicken or mushroom soup |
| 2 tablespoons butter                            | 1 small (8 ounces) jar Cheese Whiz                    |
| 1 small onion, chopped                          |   |

#### Instructions

Preheat oven to 350°F. Cook and drain broccoli. Add raw rice, butter, onion, milk, chicken or mushroom soup and Cheese Whiz. Mix well.

Bake uncovered in a casserole dish for about 35 minutes.

*Green Rice Casserole was your favorite dish to take to church potlucks or a get-together with friends. How empty the kitchen feels without you there.*

### Abuela's Gillo Pintos

## HONEYLYNNE MINNIE GARCIA

1 hour 30 minutes | Serves 6

- |  |   |
|--|---|
| 1 pound red beans, cooked and water retained | 1 pound jasmine white rice                  |
| 2 cloves garlic, minced                      | ½ teaspoon salt                             |
| 2 tablespoons corn oil, split                | 2 cups water                                |
| ¼ white onion, chopped, split                | Optional: sour cream, cheese of your choice |

#### Instructions

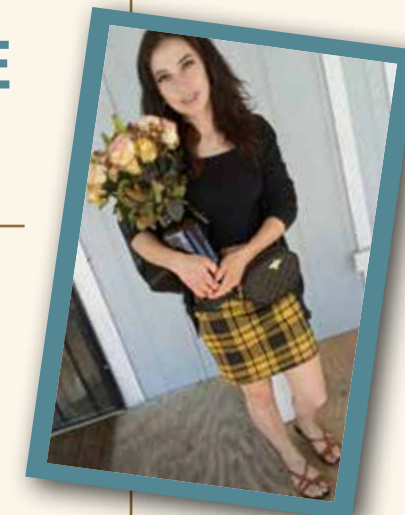
Cook beans with garlic according to package directions. Retain liquid.

Combine 1 tablespoon oil and half of the chopped onion in a medium-sized pan. Cook on medium heat until the onion is golden. Add the rice and stir to keep from burning. Sauté until rice is yellowish gold, about 2 minutes. Add water to about ½ inch above rice and simmer until water evaporates. Lower heat and cover. Cook for about 5 minutes or until rice is soft.

Fry beans with the bean liquid, remaining onion, salt and 1 tablespoon oil on medium heat. Fry until liquid dries up, stirring often. Add rice and mix until the beans and rice are well mixed and dry. Done!

Enjoy with sour cream and your choice of cheese, if desired.

This dish is usually eaten with eggs in the morning or as a side dish for dinner.



*We miss you dearly, Honeylynn. Your selflessness will always be a trait sought after. Enjoy this recipe the way Honey did, with extra sour cream.*



## DARRIN J. BROWN HILL

### Scots Potatoes

**1 hour | Serves as many as desired**

Two russet potatoes per person  
Salt to taste  
Oil for deep frying  
Optional: gravy

#### Instructions

Peel potatoes. Cut in halves or quarters according to the size of the potato. Boil in salted water for 15 minutes. Turn out into a colander and drain. Wait until slightly cooled. Score all potatoes with a fork.

Heat at least four inches of oil in a medium pot. When hot, put scored potatoes into oil until nice and golden. Take out and drain on paper towels.

Serve with gravy as a side dish with the rest of your dinner.

*Darrin loved these potatoes with every celebration day. He could eat at least eight! His grandma was from Scotland. You were a potato-loving chap, and you are so sorely missed.*

### Draniki (Potato Pancakes)

## BABUSHKA RIMMA

**30 minutes | Serves 8**

10 large potatoes, peeled and grated (on finest grater)	1 tablespoon salt
1 large white onion, grated	1 teaspoon black pepper
2-3 cloves garlic, grated	2 tablespoons butter (or oil of choice)
2 eggs	Optional: sour cream
2 cups all-purpose flour	

#### Instructions

Peel and grate raw potatoes. Rinse in a colander and set aside to drain.

In a large mixing bowl, grate white onion and garlic. Add eggs, flour, grated potatoes, salt and pepper. Mix well.

Heat 2 tablespoons butter or oil in a large skillet on medium heat. Scoop and flatten potato mixture into skillet to form pancakes. (A single dranik is about the size of your palm.) Flip pancakes when the edges are brown. Flip only once (2-2½ minutes per side, or to desired crispness).

Best served with sour cream.



*Babushka Rimma loved to cook, and she made excellent Russian potato pancakes or "draniki." They are best served hot, right out of the pan, with a dollop of sour cream.*

TREATS

*treats*



# KARYN MARIA GONZALEZ

## Native Fry Bread

1 hour 30 minutes | Makes 5-8

- 4 cups self-rising flour
- 2 tablespoons baking powder
- 1 teaspoon salt
- 4 cups hot water
- 2-3 cups vegetable oil

### Instructions

Mix all dry ingredients and push outwards to the side, making an opening in the center.

Pour in a 1/2 cup hot water at a time, mixing well between additions to create dough. You may not need to use all 4 cups of water. Knead dough on a floured surface until soft yet firm. Cover and let stand for 30 minutes.

Preheat oil at medium temperature. Tear dough into pieces about the size of a small apple and roll each piece in the palm of your hand. Flatten and form the dough in a circle.

In an 8-inch pan, fry individual pieces for 1-2 minutes on each side or until golden brown.

You can use this as a bread or add honey, cinnamon and sugar as a dessert. You could even cook in a dry pan and make tortillas.

*Karyn was an energetic and vibrant ray of sunshine. She would have fun helping me make food and making her own bread. Her favorite foods were ketchup, eggs and pizza.*

## Homemade Cinnamon Rolls

# DYLAN LEE

45 minutes | Makes 9

- |  |   |                               |
|--|---|-------------------------------|
| <b>Dough</b>   | 2 1/4 cups all-purpose flour                                | 2 tablespoons unsalted butter |
|  | 3 tablespoons granulated sugar                              | 1 large egg                   |
|  | 1 teaspoon salt   |                               |
| 1 (3/4 ounces) package instant yeast (2 1/4 teaspoons) |   | <b>Filling</b>                |
| 1/2 cup water  | 4 tablespoons unsalted butter, softened to room temperature | 2 tablespoons ground cinnamon |
| 1/4 cup milk   | 2 tablespoons ground cinnamon                               | 1/4 cup brown sugar           |

- Glaze**
- 1 cup confectioners' sugar
- 1 teaspoon vanilla extract
- 2-3 tablespoons milk

### Instructions

**Dough:** Preheat oven to 200°F. Let oven run for 10 minutes while you prep the dough and filling, then turn off.

In a large bowl, mix flour, sugar, salt and yeast together until evenly dispersed. In a small microwavable bowl, heat water, milk and butter together in the microwave until the butter is melted (about 30-45 seconds). Stir the butter mixture into the flour mixture. Add the egg and knead with hand or stand mixer for 3-4 minutes or until dough is no longer sticky. Place in a lightly greased bowl and let rest for 5 minutes.

**Filling:** Roll dough into a 15x9-inch rectangle. Spread softened butter on top. Mix the cinnamon and sugar and sprinkle it all over the dough. Roll up the dough tightly and cut into 9 even pieces. Place in a lightly greased 9-inch round or square pan and lightly cover with aluminum foil.

Make sure the oven is off and place the cinnamon rolls in the oven to rise for 20 minutes. Then, keeping the rolls in the oven, remove the foil and turn on the oven to 375°F. Bake the cinnamon rolls for 15-20 minutes or until golden.

**Glaze:** Mix the confectioners' sugar, vanilla and milk together until smooth and lump free. Drizzle over warm rolls.



*Sweets, sweets and more sweets! For being such a tough, strong and hard-headed man, sweets were Dylan's weak spot! He loved any and all desserts!*





## THOMAS "TOMMER" ENSLEY

### Tommer's Favorite Chocolate Chip Cookies

**1 hour 10 minutes | Makes 3 dozen**

2¼ cups all-purpose flour	1 (3.4 ounces) package vanilla instant pudding mix
1 teaspoon baking soda	2 eggs, room temperature
1 cup butter, softened	1 teaspoon vanilla extract
¾ cup brown sugar, packed	2 cups semisweet or milk chocolate chips
¼ cup white sugar	Optional: 1 cup walnuts, chopped

### Instructions

Preheat oven to 350°F. Sift together flour and baking soda in a medium bowl. Set aside.

Cream together butter, brown sugar and white sugar in a large bowl. Beat in instant pudding and mix until blended. Stir in eggs and vanilla. Add flour mixture to the butter mixture until well incorporated. Fold in chocolate chips and nuts.

Drop rounded spoonfuls of cookie dough onto a parchment-lined cookie sheet. Bake in preheated oven until edges are brown, 10-12 minutes, switching racks halfway through.

Enjoy with cold milk.

*I invited my son over most every Sunday to spend time and enjoy a home-cooked meal. His favorite part was the cookies I would make. These were his favorite.*

### Chewy Ginger Snap Cookies

## GLEN ADAMS



**1 hour 30 minutes | Makes 120**

¾ cup butter (about 1½ sticks)	¼ teaspoon salt
2 cups white sugar, split	¼ teaspoon cloves, ground
1 egg	1 teaspoon cinnamon
4 tablespoons (¼ cup, liquid measure)	¾ teaspoon ginger
unsulphured molasses (yellow label)	2 cups flour
1½ teaspoons baking soda (½ tablespoon)	

### Instructions

Preheat oven to 375°F.

In a large glass mixing bowl, cream ¾ cup butter and 1 cup sugar. Add each remaining ingredient in order. Mix thoroughly after each addition. Refrigerate or freeze until the dough is firm enough to work with. Tip: prepare and freeze a day or two ahead of time.

Place 1 cup sugar in a flat bowl or large saucer. Roll dough into marble size balls (¾-inch to 1-inch diameter). Roll each ball in sugar to cover all sides. Tip: Complete all rolling before you begin baking.

Place dough balls on an ungreased standard (11x17-inch) cookie sheet, 15 per sheet (3 rows of 5). Bake for about 5 minutes, just until cookies begin deflating. Baking time will vary by oven. Cool on sheet for 1 minute, then remove to a cooling area.

*When baking cookies, I couldn't turn my back on the ones cooling. Glen would smell them and sneak a handful, knowing he'd get caught with a mouth too full to speak, but smiling.*



## VINNIE DONATO

### Dr. Pepper Brownies

50 minutes | Makes 12-15

- 1¼ cups all-purpose flour
- 1 cup sugar
- ⅔ cup cocoa powder
- ½ teaspoon baking powder
- Pinch cinnamon
- 1 (12 ounces) can Dr. Pepper
- ½ cup semi-sweet chocolate chips

#### Instructions

Preheat oven to 350°F. Grease a 9x9-inch baking pan.

Mix flour, sugar, cocoa powder, baking powder and cinnamon. Stir in Dr. Pepper and blend the mixture. Fold chocolate chips into the mixture. Pour mixture into baking pan.

Bake for 30-40 minutes.

Enjoy!

*Our dear Vinnie loved brownies and Dr. Pepper. He was a beautiful person who loved his family and friends. We miss you and love you, Vinnie, more than words can express.*

## Red Velvet Cake

## CODY ZINSER



50 minutes | Serves 8-10

- |                         |                            |                         |
|-------------------------|----------------------------|-------------------------|
| <b>Cake</b>             | 1 tablespoon cocoa         | <b>Frosting</b>         |
| 1 cup Crisco shortening | ½ teaspoon salt            | 1 cup milk              |
| 1½ cups sugar           | 2 ounces red food coloring | ¼ cup all-purpose flour |
| 2 eggs                  | 1 teaspoon vanilla         | 1 cup sugar             |
| 1 cup buttermilk        | 1 tablespoon vinegar       | ½ cup Crisco shortening |
| 2¼ cups cake flour      | 1 teaspoon baking soda     | ½ cup butter            |
|                         |                            | 1 teaspoon vanilla      |

#### Instructions

Preheat oven to 350°F. Line two 9-inch cake pans with parchment paper.

**Cake:** Cream shortening, sugar and eggs. Add buttermilk, flour, cocoa and salt to creamed mixture. Beat well. Add red food coloring and vanilla. Fold vinegar and baking soda into mixture (do not beat).

Divide mix into pans and bake for 30-35 minutes. Let cool before frosting.

**Frosting:** In a small saucepan, heat milk and flour on stove until thick. Remove from heat and let cool.

Mix sugar, shortening and ½ cup butter in a medium bowl. Beat until fluffy.

Add cooled milk mixture and vanilla. Continue beating until thick and fluffy.

Place 1 cooled cake layer upside down on serving dish. Top with a ¼-inch layer of frosting. Place second layer, right side up, on top. Frost top and sides.

*This was Cody's favorite cake. Always was his birthday cake and still is. We celebrate every September 23 with it. Although he is in a better place, he will be forever missed.*



## ERNEST COLEMAN

### Aunt Ruby's Prune Cake

1 hour | Makes 1 loaf cake

#### Cake

1 (18 ounces) package  
seedless prunes  
2 cups all-purpose flour, sifted  
1 cup sugar  
1 teaspoon baking soda  
1 teaspoon nutmeg  
1 teaspoon cinnamon

1 teaspoon allspice  
1 teaspoon salt or to taste  
1 cup buttermilk  
3 eggs, beaten  
1 cup oil  
1 cup pecans, chopped  
1 teaspoon vanilla

#### Icing

½ cup (4 ounces) butter, melted  
½ cup buttermilk  
1 cup sugar  
½ teaspoon baking soda  
2 tablespoons light corn syrup  
1 teaspoon vanilla  
Small bowl of cold water

#### Instructions

**Day before:** Place prunes in a saucepan and add water just to cover. Cook down until syrupy, then mash. Refrigerate in an airtight container until ready to use.

Preheat oven to 350°F.

**Cake:** In a large bowl, mix flour, sugar, baking soda, nutmeg, cinnamon, allspice and salt. Stir well. Add buttermilk, eggs, 1 cup oil and prunes and mix. Next, fold in nuts and vanilla. Pour into a 9x13-inch buttered and floured pan. Bake 30 minutes or until a toothpick comes out clean.

**Icing:** In a saucepan, melt butter over low heat. Add buttermilk, sugar, baking soda, corn syrup and vanilla. Bring to boil and then lower heat. Have a bowl of cold water to the side to test icing. Drop a small drop into water. A soft ball will form when done. Pour hot icing over cake and let cool.

*Family was important to Ernest. One of his greatest joys was Christmas traditions. This recipe was his Aunt's "secret" recipe, and he loved it. A family favorite!*

### Mom Z's Tomato Soup Cake (spice cake)

## MADELINE "MOMZ" ZIMMERMANN

1 hour 30 minutes | Serves 8

½ cup shortening  
1 cup sugar  
¼ teaspoon baking soda  
2 cups flour  
2 teaspoons baking powder  
1 teaspoon cinnamon

¼ teaspoon nutmeg  
¼ teaspoon cloves  
¼ teaspoon salt  
1 (10.75 ounces) can tomato soup  
1 cup raisins

#### Instructions

Preheat oven to 350°F.

I know a tomato soup cake sounds weird, but this is delicious!!

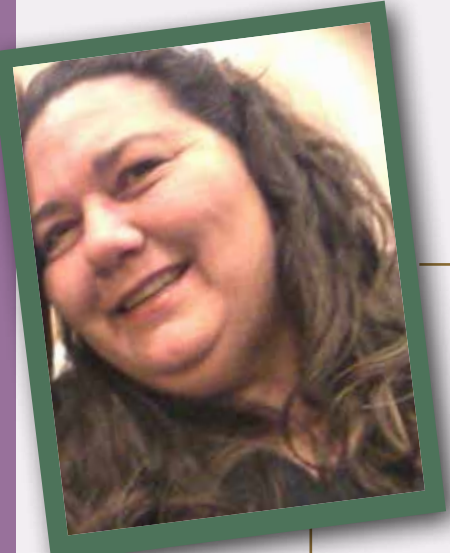
Cream shortening with sugar. In a separate bowl, mix all the dry ingredients. Add the tomato soup to the creamed mix, alternating with the dry ingredients. Fold in raisins.

Put the mixture in an 8-inch greased square pan. Bake for 1 hour.

Yum!!



*I remember my mom, Madeline, making this recipe when we were growing up. Now when I make it and smell it baking, it brings back such wonderful childhood memories!*



# BETH METTER

## Great, Great Grandma's Spice Cake with Brown Sugar Frosting

1 hour - 1 hour 30 minutes | Makes "enough for an army," about 54 servings

- |                          |                              |   |
|--------------------------|------------------------------|---|
| <b>Cake</b>              | 1 teaspoon cloves            | <b>Frosting</b>                                       |
| 2 cups raisins           | ½ cup shortening             | ½ cup margarine                                       |
| 1 cup raisin juice       | 1½ cups sugar                | ½ cup heavy whipping cream (or ½ cup evaporated milk) |
| Water as needed          | 2 eggs                       | 2 cups brown sugar, packed                            |
| 3 cups all-purpose flour | 1 cup chopped nuts of choice | 2½-3 cups confectioner's sugar                        |
| 1 teaspoon nutmeg        | 2 teaspoons baking soda      |   |
| 1 teaspoon cinnamon      | ¼ cup boiling water          |   |

### Instructions

Preheat oven to 350°F. Lightly grease three (9-inch) round pans or one (12x14-inch) sheet pan.

**Cake:** Boil raisins in a saucepan until puffy, about 5 minutes. Drain, saving the juice, and set raisins aside. Add water to raisin juice to make 1 cup and set aside.

In a separate bowl, mix flour, nutmeg, cinnamon and cloves.

In a large mixing bowl, cream together shortening and sugar. Add eggs and mix until smooth. Add 1 cup of the flour mixture and ¼ cup of the raisin juice and mix well. Continue adding the flour mixture and raisin juice until all is added. Stir in raisins and nuts (we use pecans). In a separate bowl, add baking soda to ¼ cup boiling water and dissolve. Add to cake mix.

Pour cake into pan(s). Bake 30 minutes for round or 45 minutes for sheet pan. Cool before frosting.

**Frosting:** In a saucepan, heat margarine, cream and brown sugar together. Add confectioner's sugar to thicken. Spread on cake.

One of mom's favorite things was to provide others joy through food. She would love this recipe being shared! We hope people enjoy this as much as we do.

## Carrot Cake

# CASTIEL LEE SHRODE SCHLUPE

1 hour 30 minutes | Serves 12

- |   |                                 |                                     |
|---|---------------------------------|-------------------------------------|
| <b>Cake</b>                                   | 2 teaspoons baking soda         | <b>Cream Cheese Frosting</b>        |
| 4 eggs  | 2 teaspoons baking powder       | 1 (4 ounces) stick butter, softened |
| 1¼ cups vegetable oil                         | 2 teaspoons cinnamon            | 8 ounces cream cheese, softened     |
| 2 cups sugar (all white or ½ brown and white) | 1 teaspoon nutmeg               | 4 cups confectioners' sugar         |
| 2 teaspoons vanilla                           | ½ teaspoon salt                 | 1 teaspoon vanilla                  |
| 2 cups all-purpose flour                      | 3 cups carrots, grated          |                                     |
|   | Optional: 1 cup pecans, chopped |                                     |



### Instructions

Preheat oven to 350°F. Grease and flour one 9x13-inch baking pan or two round pans.

**Cake:** Beat together eggs, 1¼ cups oil, sugar and vanilla. Mix in flour, baking soda, baking powder, cinnamon, nutmeg and salt. Stir in carrots. Add pecans if desired.

Pour into pan or pans evenly. Bake until a toothpick inserted in the center comes out clean. This will take 40-50 minutes for a 9x13-inch pan or 35-45 minutes for two round pans.

Cool before removing from pans and icing.

**Cream Cheese Frosting:** In a medium bowl, combine 1 stick butter, cream cheese, confectioners' sugar and vanilla. Beat until smooth and creamy. Frost the cooled cake.

I love and miss my son very much, but know he's in a better place. I will see him again one day!!





# LARRY JARVIS

## Cream-Filled Coffee Cake

1 hour | Serves 24-30

<b>Cake</b>	½ teaspoon salt	<b>Filling</b>
3½ cups flour	3 eggs	½ cup butter
2 cups sugar	1 cup milk	½ cup margarine
3½ teaspoons baking powder	1 teaspoon vanilla	1 cup sugar
1 cup margarine or shortening		⅔ cup warm milk
		1 teaspoon vanilla

### Instructions

Preheat oven to 350°F.

**Cake:** Blend flour, sugar, baking powder, margarine or shortening and ½ teaspoon salt (mixture will be very fine in texture). Set aside 1½ cups of the mixture.

Add eggs, milk and vanilla to remaining mixture, forming a dough. Spread dough on a greased, very large cookie sheet with edges. Sprinkle the set-aside mixture on top, patting it down. Bake for 30 minutes. Let cake rest until cool to the touch, about 20-30 minutes.

**Filling:** Mix the butter and margarine together very well. Slowly add in sugar. Whip until light. Add milk and vanilla SLOWLY, a little at a time. Keep whipping at high speed until creamy. This will take several minutes.

Cut cake into quarters. Slice each quarter horizontally with a long knife. Fill each section with filling and replace top.

Store refrigerated or freeze.

*My dad loved this coffee cake. I always made it when he came for a visit. It made me happy to see him enjoy it! The recipe is probably 50+ years old.*

## Cheesecake

# CHRISTOPHER MARTINEZ

4 hours | Serves 12

<b>Crust</b>	<b>Cream Cheese Mixture</b>	<b>Sour Cream Mixture</b>
1¾ cups graham cracker crumbs	3 (8 ounces) packages cream cheese	2 cups sour cream
¼ cup sugar	3 eggs	3 teaspoons sugar
½ cup butter, melted	1 cup sugar	½ teaspoon vanilla
	1 teaspoon vanilla	

### Instructions

Preheat oven to 375°F.

**Crust:** Mix graham cracker crumbs, sugar and ½ cup butter together in a medium-sized bowl. Press the mixture on the bottom and about an inch up the side of a 10-inch springform pan (one that has a clip on the side, to allow it to expand). Set aside.

**Cream Cheese Mixture:** Place cream cheese in a medium-sized bowl. Add eggs one at a time, beating well with a beater between each. Add sugar and vanilla. Pour into the springform pan. Bake for 40 minutes.

At the end of 40 minutes, take the pan out of the oven. Increase oven to 500°F.

**Sour Cream Mixture:** Mix sour cream, sugar and vanilla together in a small mixing bowl. Carefully spoon the sour cream mixture over the top of the cheesecake. Gently put the cake back in the oven. Bake for 5 minutes. Remove. Cool for a few hours on a cooling rack, then refrigerate until ready to serve.



*Christopher was the only one of my five children who called after he moved away from home to get recipes. He loved this cheesecake recipe, a family favorite.*

## BEN "BIG PAPA" DEMLER

### Banana Split Dessert

1 hour 45 minutes | Serves 16

1½ cups reduced-fat graham cracker crumbs (about 30 squares)	1 (8 ounces) can unsweetened crushed pineapple, drained
3 tablespoons butter, melted	1 (8 ounces) container fat-free frozen whipped topping, thawed
½ teaspoon vanilla extract	3 tablespoons walnuts and/or cashews, chopped
1 (12 ounces) can fat-free evaporated milk, chilled	3 tablespoons chocolate syrup
¼ cup fat-free milk, chilled	
2 (3.4 ounces) packages sugar-free instant vanilla pudding mix	
2 medium firm bananas, sliced	

### Instructions

Preheat oven to 375°F.

In a 13x9x2-inch baking dish, mix the graham cracker crumbs, 3 tablespoons butter and vanilla. Pat into the bottom of the dish. Bake for 10 minutes or until browned. Cool completely.

In a medium bowl, whisk the evaporated milk, fat-free milk and pudding mixes for 2 minutes or until slightly thickened. Spread the pudding evenly over the crust.

Layer bananas over the pudding, then pineapple. Spread whipped topping evenly across the top. Sprinkle with nuts and drizzle with chocolate syrup. Refrigerate for at least one hour before serving.

### Banana Cream Pie

## LES SURRIDGE

30-40 minutes | Serves 8

<b>Pie</b>	2½ cups milk	<b>Meringue</b>
1 (9 inches) homemade or store-bought pie shell, cooked and cooled	3 eggs, separated	3 large egg whites
1 cup sugar	1 tablespoon butter	¼ teaspoon cream of tartar
6 tablespoons flour	1 teaspoon vanilla	⅓ cup granulated sugar
Dash of salt	1 banana	
	Whipped cream (topping)	

**Pie:** Cook and cool your homemade or store-bought pie shell. Mix sugar, flour and a dash of salt in a heavy 2-quart saucepan. Add milk and cook on medium heat until thickened, stirring constantly. Lower heat, cover and cook for 10 minutes longer, stirring occasionally.

Beat egg yolks until frothy. Slowly add a small amount of the milk mixture to yolks, then add to the pan. Cook at medium heat for 3-4 minutes, stirring constantly. Remove from heat and add butter and vanilla. Stir well. Cool slightly.

Slice a banana onto the bottom of the cooked pie crust, covering the crust. Pour pudding mix over the banana and cool. Serve with whipped cream. My husband liked whipped cream. This was one of his favorite pies.

**Meringue:** If you prefer a meringue to whipped cream, you can use the separated egg whites from above. Preheat oven to 375°F. Beat egg whites and cream of tartar until frothy. Add sugar gradually. Continue beating egg whites until they hold a glossy peak. Spoon meringue onto the filling to the edge of the crust. Bake for about 10 minutes, or until the meringue is nicely browned.

### Instructions

*Les was the love of my life. We had 57 years together. He was a gifted mechanic and could fix anything. We had four children and six grandchildren. He is resting with the Lord.*

*When dad learned he could have dessert like this, even though he had diabetes... well, that just made this a new family favorite. We love and miss you, Dad.*





## DUANE VAN BUREN

### Strawberry Pie

2-3 hours 40 minutes | Serves 6-8

#### Crust

1 cup all-purpose flour  
½ cup butter, melted  
7 tablespoons granulated sugar

#### Glaze

1 cup granulated sugar  
3 tablespoons cornstarch  
1 cup cold water  
1 small box strawberry Jell-o

Few drops red food coloring  
16 ounces strawberries, washed  
and stemmed  
Optional: whipped topping or  
Cool Whip

#### Instructions

Preheat oven to 350°F.

**Crust:** Mix flour, ½ cup butter and 7 tablespoons granulated sugar. Press into an 8-inch pie plate. Prick crust with a fork before baking. Bake for 10 minutes or until the crust is light brown. Set aside to cool while preparing glaze.

**Glaze:** Stir 1 cup sugar, corn starch and 1 cup water together in a medium pot. Cook until mixture thickens and becomes clear. Remove from heat. Add jello and a few drops of red food color to desired color. Cool for 15 minutes.

Place strawberries in the cooled pie crust. Pour cooled glaze mixture over strawberries. Refrigerate until ready to serve. Refrigerate leftovers.

Top with whipped cream or Cool Whip, if desired. Strawberry Pie is one of Duane's favorite foods.

*Duane loved to help others. This recipe brings us joy as we remember his pleasure in eating this dessert. We miss his presence at our table. Thankful for the joy he brought into our lives!*

### Chocolate Lust (lemon version too)

## SANDRA "SANDY" CARR

2 hours 30 minutes | Serves 12

#### Crust

1 (4 ounces) stick cold  
margarine  
1 cup all-purpose flour  
Optional: ½ cup walnuts,  
finely chopped

#### Cream Cheese Layer

1 cup confectioners' sugar  
1 (8 ounces) package  
cream cheese  
½ (8 ounces) container  
Cool Whip

#### Filling

3 (3.4 ounces) packages chocolate or  
lemon instant pudding  
5 cups milk  
½ (8 ounces) container Cool Whip  
Optional: walnuts, finely chopped,  
maraschino cherries or other fresh fruit

#### Instructions

Preheat oven to 350°F.

**Crust:** In a small bowl, use two knives or a pastry cutter to cut 1 stick margarine into flour. Add walnuts if desired. Press dough into the bottom of a 9x13-inch pan. Bake for 15 minutes until golden brown. Remove from oven and let cool.

**Cream Cheese Layer:** Mix sugar, cream cheese and ½ container Cool Whip and spread over cooled crust. Cool in refrigerator.

**Filling:** Prepare 3 packages of instant pudding using 5 cups milk. Pour over cream cheese layer. Cover with ½ container of Cool Whip. Sprinkle with chopped walnuts or top with maraschino cherries or fresh fruit, such as strawberries or blueberries if desired.

Cover and refrigerate for at least 2 hours to set. Remove from refrigerator and serve.



*Mom believed in feeding everyone. She shared her love through food. From "luscious" perogies, Italian wedding soup and so much more, Mom was always cooking. How we miss her and her meals.*



## JUDY KAY CONLEY

### German Sweet Chocolate Pie

1 hour 20 minutes | Serves 6

- |   |   |
|---|---|
| 1 9-inch pie crust, ready-made and thawed | 1/3 cup butter  |
| 1/3 cup coconut, shredded                 | 1 (5.9 ounces) instant Jell-o chocolate pudding and pie mix |
| 1/3 cup pecans                            | 3 cups whole milk   |
| 1/3 cup brown sugar, packed               | Whipped topping   |

#### Instructions

Preheat oven to 450°F.

Bake pie crust for 6 minutes. Set aside.

In a saucepan, warm the coconut, pecans, brown sugar and 1/3 cup butter. Stir until well mixed. Pour onto the pie crust, covering the bottom. Bake for 5 minutes or until bubbly.

Make pudding with whole milk according to the package instructions. Pour pudding over the pie crust and cover with wax paper. Chill in the refrigerator until pudding sets, about 1 hour. Add whipped topping and enjoy!

*Mom, you are irreplaceable, and we miss you daily. We know you are fully restored in the loving arms of Jesus, and we will see you again. Love, Shawntel and Angela*

### Mom's Pecan Cups

## HARRIET GREENSPAN

3-11 hours | Makes 24

- |                           |                               |
|---------------------------|-------------------------------|
| <b>Crust</b>              | <b>Filling</b>                |
| 3 ounces cream cheese     | 1 egg, beaten                 |
| 1 (4 ounces) stick butter | 1 teaspoon vanilla            |
| 1 cup all-purpose flour   | 3/4 cup brown sugar           |
|                           | 1 tablespoon butter, softened |
|                           | 3/4 cup pecans, chopped       |

#### Instructions

Preheat oven to 325°F.

**Crust:** Combine cream cheese, butter and flour in a bowl. Knead well, then refrigerate for 2 hours or overnight. Divide chilled dough into 24 equal pieces. Roll each piece into a ball. Place each ball into a small muffin tin cup. With fingers, pat down and form into cups.

Bake for 30 minutes.

**Filling:** Mix egg, vanilla, brown sugar and softened butter with a fork in a small bowl. Sprinkle a small amount of nuts into each cup. Add filling and top with remaining nuts.

Bake for 30 minutes.



*My mother was an amazing cook. She always loved cooking for us. This one is our family's favorite. Try them fresh, then put some in the freezer! I actually love them frozen.*



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