



Recipes

OF REMEMBRANCE

DONATE
LIFE **DONOR**
NETWORK OF ARIZONA

A Donate Life Organization

FROM TABLE TO TABLE

heart to heart

"Recipes of Remembrance" is more than just a collection of recipes — it is a celebration of life, a tribute to the quiet heroes among us, and a heartfelt thank you to organ donors and their families. Each page is infused with the spirit of generosity, a reminder that the simplest act — like preparing a warm meal — can carry the deepest meaning and most endearing memories.

Organ donation is the ultimate gift: the gift of more time, the gift of more birthdays, more laughter, and more moments around the dinner table. It is a selfless act that connects strangers in the most profound way, creating new chapters for families and offering hope where there once was despair.

Food, like memories, has the power to bring us together. A familiar recipe can transport us to childhood, spark a forgotten story, or wrap us in the warmth of someone we miss. In kitchens across the world, meals become more than sustenance — they become the backdrop for connection, love and legacy.

This book honors those who gave the gift of life. With every dish, we remember. With every shared meal, we celebrate the bonds that unite us — between family, friends and even strangers whose lives are forever linked.

To our donor families and to the memory of those no longer with us — this is for you. May your generosity continue to nourish the world in every way. We thank you for sharing your recipes with us and allowing us to help carry on your loved one's legacy.

With gratitude,



Laura Ramos
Manager, Donor Family Services



A Donate Life Organization

BREAK *breakfast*

FAST



MELODY “NAN” GANDY

Nan's Banana Bread

1 hour 40 minutes | Makes 1 loaf

9 tablespoons unsalted butter, room temperature, split
1 cup granulated sugar
2 large eggs
3 ripe bananas
1 tablespoon milk

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

Instructions

Preheat the oven to 325°F. Butter a 9x5-inch loaf pan with 1 tablespoon butter.

Cream remaining butter and sugar in a large mixing bowl until light and fluffy. Add eggs one at a time, beating well after each addition.

In a small bowl, mash bananas with a fork. Mix in milk and cinnamon. In another bowl, mix together the flour, baking powder, baking soda and salt.

Add the banana mixture to the creamed mixture and stir until combined. Add dry ingredients, mixing just until flour disappears.

Pour batter into prepared pan and bake for 1 hour to 1 hour 10 minutes, until a toothpick inserted in the center comes out clean. Set aside to cool on a rack for 15 minutes. Remove bread from pan, invert onto rack and cool completely before slicing.

Note: Per Nan, add more banana for that extra yummy flavor.

Nan loved to bake and spend her time with family. She brought sunshine to all around her, gave the best advice, and her love and support was genuine and endless.

Banana Bread

OTIS “JERRY” BUTLER JR.

1 hour 30 minutes | Serves 8-10

½ cup shortening	1 teaspoon lemon extract
1 cup sugar	2 cups all-purpose flour
2 eggs	3 teaspoons baking powder
1 cup bananas, mashed	½ teaspoon salt
1 teaspoon lemon zest and juice	1 cup pecans or walnuts, chopped



Instructions

Preheat oven to 375°F.

In large bowl, cream together shortening and sugar until smooth. Add eggs one at a time. Mix well.

Fold in mashed bananas and lemon juice; then fold in remaining ingredients. Do not overmix.

Pour into a greased 9x5-inch loaf pan and bake for 1 hour and 15 minutes. Check for doneness at 1 hour.

Banana bread is done when a knife inserted in the center comes out clean.

Cool on wire rack, then serve.

My brother, Jerry, loved this recipe. He especially loved anything lemon. I've made this for him so many times and made it for his friends and co-workers at Fry's. Everyone loved it!



CURT "CJ" SAHLSTEN

Banana Nut Bread

1 hour 30 minutes | Makes 1 loaf

½ cup butter, room temperature
1¼ cups sugar
2 eggs
1 teaspoon vanilla extract
4 large over-ripe bananas
½ cup plain yogurt, Greek yogurt or
sour cream

2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon ground cinnamon
2 cups chopped walnuts or pecans

Instructions

Preheat oven to 350°F.

Cream butter and sugar in a medium bowl. Beat eggs well and add vanilla. Add to creamed butter and sugar mixture until well combined.

In a separate bowl, mash bananas well. Add to mixture until well combined. Add yogurt or sour cream and mix.

Mix flour, baking powder, baking soda and cinnamon in a large bowl until well combined. Gradually add to the wet mixture. Mix well with a large spoon. Blend in nuts. Pour into a lightly greased 9x5-inch loaf pan or two 8x4-inch loaf pans.

Bake for 1 hour to 1 hour and 10 minutes until a toothpick comes out clean. Let cool before removing from pan. Enjoy!

CJ always asked if I've made banana bread when he visited on weekends. He commented several times, "You should sell it. It's the best, Mom!"

German Pancake

KEVIN REYNOLDS

30 minutes | Serves 8

½ cup butter
6 eggs
1½ cups milk
1 cup all-purpose flour
3 tablespoons sugar
1 teaspoon vanilla
½ teaspoon salt

Instructions

Preheat oven to 425°F.

In a small saucepan, melt butter.

In a large bowl, beat butter, eggs and milk together. Add flour, sugar, vanilla and salt. Mix well.

Pour into a 9x12-inch baking dish.

Bake for 20 minutes or until puffed and brown.



Kevin was an amazing cook who would make anything you requested. He loved making breakfast, grilling outside and creating specialty pizzas. He will be with us always.



ROBERT "BOB" VITERBO

Sunday Morning Biscuits and Gravy

30 minutes | Serves 4

- 1 (16.3 ounces) can Pillsbury Grands! Flaky Layers Original Biscuits
- 1 (16 ounces) package Jimmy Dean breakfast sausage, hot or original
- 1 (12 ounces) can evaporated milk
- 1 cup whole milk
- 1 tablespoon cornstarch
- 1 teaspoon beef bouillon
- Salt and pepper, to taste
- Optional: Marie Sharp's habanero pepper sauce, to taste

Instructions

Preheat oven to 350°F.

Cook biscuits for 12-14 minutes on a nonstick baking sheet.

Brown sausage in a cast-iron skillet or frying pan over medium-high heat. Add evaporated milk, reduce heat to medium and stir.

In a separate small bowl, mix whole milk and cornstarch. Slowly add to the sausage, stirring constantly to thicken. Add bouillon, until the flavor is to your liking.

If gravy is too thick, add milk and stir until desired consistency. If not thick enough, add more cornstarch and milk mixture. Add salt and pepper to taste.

Plate biscuits and top with gravy. If you're feeling adventurous, add Marie Sharp's sauce.

One of my dad's many passions in life was cooking delicious feasts for his family. He loved to show his love through cooking, and his recipes continue to live on.

Breakfast Sliders

AIDAN JAMES WILLIAMS



25 minutes | Makes 6 sliders

3 large eggs
2 tablespoons milk
Salt and pepper, to taste
1 tablespoon butter
6 slider buns, split
3 slices bacon, cooked and halved
3 slices cheddar cheese, halved

Instructions

Preheat oven to 350°F.

Whisk eggs, milk, salt and pepper in a bowl.

Melt butter in a skillet over medium heat and scramble eggs until set.

Place bun bottoms in a 13x9-inch baking dish. Top with eggs, bacon and cheese. Add bun tops and bake 5–7 minutes, until cheese melts and sliders are warm.

Serve immediately for a fun, handheld breakfast.

Aidan was a picky eater but had certain things he just really loved. He was very interested in cooking and grilling for his friends and family. We all love you, Bud.

SOUPS & STARTERS

STARTERS



DAVID RYAN SEEL

Grandma's Chicken Noodle Soup Stock

2 hours | **Serves 8**

1 large whole chicken	4 celery stalks, diced
Oil for frying	1 leek, chopped
1 onion, diced	2 tablespoons parsley, chopped
4 carrots, diced	2 bay leaves
2 tablespoons garlic, minced	Salt and pepper, to taste
	Egg noodles

For David, Grandma's chicken noodle soup was more than just a meal. It symbolized comfort, connection and the lasting warmth of family.

Instructions

Fill a stockpot with water and bring it to a boil.

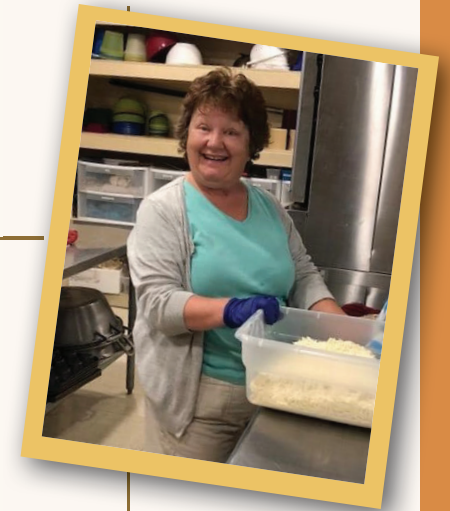
Clean the chicken, then add it to the pot. Reduce heat and allow the chicken to simmer for about 1 hour and 15 minutes, occasionally skimming impurities from the surface. Once chicken is thoroughly cooked, remove it from the pot. Shred the meat, discarding the bones. Return chicken to the pot.

In a frying pan, heat oil and sauté vegetables for approximately 3 minutes. Add vegetables and herbs to the broth. Simmer on low heat for 15 to 20 minutes, seasoning with salt and pepper.

Prepare egg noodles according to package directions. Add to the soup before serving.

Mom's Ground Beef Chili

MARY
KLONIS



4-6 hours | Serves 6-8

- 1 pound ground beef
- 1 yellow onion, diced
- 1 green pepper, diced
- Salt and pepper, to taste
- 1 (16 ounces) can chili beans
- 1 (16 ounces) can tomato soup
- 1 (14.5 or 16 ounces) can diced or crushed tomatoes
- ¼-½ cup salsa (recommend hot, but your spice level preference)
- 1 tablespoon Worcestershire sauce
- ½ cup brown sugar
- Optional: 1 tablespoon oil

Instructions

In a medium to large pan, cook ground beef over medium heat until browned, 5-7 minutes, stirring occasionally. Once cooked, add to large crockpot. Strain as desired.

In the hot pan, sauté chopped onions and peppers. If needed, add one tablespoon oil. Add a pinch of salt and pepper. Cook over medium heat, stirring occasionally, until vegetables are tender, 6-8 minutes. Add to crockpot.

Add remaining ingredients to crockpot. Do not drain canned ingredients or add water. Stir to combine.

Cook on low heat for 4 to 6 hours.

It was rare to get Mom to write down any of her recipes. She could make anything from what's left in the pantry. Cooking was her gift and how she expressed her love to all.



BRADFORD WILLIAM KAHN

Sopa de Kim Kim (Peanut Soup)

2 hours 30 minutes | Serves 6

1 pound stewing beef, cut into 1-inch cubes
6 cups cold water
4 beef bouillon cubes
1 onion, finely chopped
¼ teaspoon salt

Dash freshly ground black pepper
1 cup peanut butter
1 green bell pepper, seeded and chopped
2 red bell peppers, seeded and cut into strips
1 habanero chile or 3 jalapeños, seeded and minced
Optional: corn fritters

Brad's culinary events were LEGENDARY. Gumbo, smoked brisket, Shrimpfest, habanero jam and homemade crackers. This soup may seem odd, but it became one of his most-requested dishes!

Instructions

Add beef, water, bouillon, onions, salt and pepper to a medium saucepan and bring to a boil. Lower heat, cover and simmer for 1½-2 hours, until the beef is tender.

Place peanut butter in a bowl and gradually add 1 cup broth from the pot, stirring until the peanut butter is dissolved.

Add peanut butter mixture to soup, a little at a time, stirring constantly. Add peppers and simmer, uncovered, for 15 minutes. Stir well and serve.

Brad liked to serve this soup with corn fritters.

Clam Chowder

**JESSIE
BOSTWICK**

45 minutes | Serves 6

4 slices bacon, chopped
1 medium onion, chopped
2 celery stalks, chopped
3 tablespoons butter
3 tablespoons all-purpose flour
2 cups clam juice

2 cups half-and-half
3 cups potatoes, peeled and diced
Salt and pepper, to taste
2 (6.5 ounces) cans chopped clams,
drained, juice reserved
Optional: fresh parsley, chopped



Instructions

Cook bacon in a large pot over medium heat until crisp. Remove bacon with a slotted spoon and set aside, leaving drippings in the pot. Add onion and celery to the drippings; sauté until softened. Stir in butter and flour; cook for 2 minutes. Gradually whisk in clam juice and half-and-half until thickened. Add potatoes, reserved clam juice, salt and pepper. Simmer for 15 minutes or until potatoes are tender. Stir in clams and cooked bacon; heat through. Garnish with parsley, if desired.

If you were to ask Jessie how her meal was, you would often get “it’s okay.” But not when it came to clam chowder; it would always get a “pretty good,” her top rating.



CHAE “SONYA” CHENEY

Sonya's Egg Rolls

30 minutes | Serves 12

40 (8x8-inch) frozen egg roll or spring roll wrappers, thawed
3 ounces vermicelli rice noodles or Chinese angel hair rice sticks
3 tablespoons oil, split
1 pound ground meat (beef, pork, chicken or any combination)
1 medium onion, finely chopped

1 (8 ounces) can bamboo shoots, finely chopped
2 medium carrots, grated or cut into matchsticks
4 cups green cabbage, thinly sliced
2 teaspoons salt, or to taste
½ teaspoon black pepper, or to taste
1½ tablespoons soy sauce, or to taste
1 teaspoon sesame oil, or to taste
1-2 eggs, beaten
Oil of choice for frying

Sonya was the kindest, most giving person and made the world a better place. Known for her warmth and smile, she had a unique ability to touch the hearts of everyone she met.

Instructions

Thaw wrappers according to package directions. Cover with a damp cloth.

Cook noodles according to package directions. Cut into 1-inch pieces and transfer to a large mixing bowl.

Add 1 tablespoon oil to a large skillet. Cook meat until browned, then add to noodles.

Add 2 tablespoons oil and all veggies, except cabbage, to the pan. Sauté until softened, 5-6 minutes. Add cabbage and sauté until wilted, around 2 minutes. Transfer to the mixing bowl.

Season filling mixture with salt, pepper, soy sauce and sesame oil to taste. Drain excess liquid.

Place a wrapper on a clean surface and add ¼ cup of filling onto the wrapper. Roll the wrapper around the filling and seal the edges with beaten egg. Repeat. Keep the formed egg rolls covered to prevent drying out.

Heat 2-3 inches of oil in a deep pan to 350°F. Fry 5-7 egg rolls at a time for 5-6 minutes or until golden brown. Transfer to a wire rack and cool for 15 minutes.

Papa's Porch Deviled Eggs

CHARLES "WILLIE" VANDERGRIFT

45 minutes | Makes 24

- 12 jumbo hard-boiled eggs
- ½ cup Miracle Whip
- ½ cup mayonnaise
- 1 tablespoon yellow mustard
- 1 teaspoon salt
- 1 teaspoon ground black pepper



Instructions

Peel, rinse and cut hard-boiled eggs in half with a sharp knife. Put the whites on a plate or in a deviled egg dish.
Put the yolks in a food processor bowl.

Place the cover on the food processor and pulse the egg yolks for 1 to 2 minutes. Add the remaining ingredients to the bowl. Turn it on low and let it mix for about 1½ minutes.

Scrape down the inside bowl and pulse it a couple more times.

Fill the egg whites with a spoonful of the yolk mixture or get fancy with a cake decorating bag and a star tip.

*This was Papa Willie's
absolute favorite
recipe. He probably
liked them best when
Grandma made them,
but we tried our best!
We love and miss
you, Papa!
John 11:25-26*



ORGAN RECOVERY SYSTEMS

Mini Chicken Lettuce Wraps

20 minutes | Makes 12

1 tablespoon olive oil
1 pound ground chicken
2 cloves garlic, minced
1 tablespoon low-sodium soy sauce
1 tablespoon hoisin sauce

Salt and pepper, to taste
12 small lettuce leaves (like butter or romaine)
Optional toppings: shredded carrots, sliced green onions, sesame seeds

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!

Instructions

Heat olive oil in a skillet over medium heat.

Add ground chicken and cook until no longer pink, breaking into small pieces. Stir in garlic, soy sauce, hoisin, salt and pepper; cook 2 minutes.

Spoon mixture into lettuce leaves.

Top with optional veggies or sesame seeds and serve immediately as a healthy, protein-packed appetizer.

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VINCE "VINNY" DIANO

Vinny's Vegan Farmstead Dip and Dressing

2 hour 10 minutes | Serves 2-6

¾ cup vegan mayonnaise
¾ cup non-dairy sour cream
1 teaspoon vinegar (white or apple cider)
1 tablespoon Big Axe Spice® Salt-Free
Farmstead Dill, Onion & Herbs Seasoning
(created by Vinny, available on Amazon)

Optional: 1 teaspoon chives, ¼ teaspoon salt,
½ teaspoon granulated garlic

Vinny dedicated his life to being kind. His passion was helping children with autism and standing up for those who had no voice, including animals. We LOVE and MISS you, Vin.

Instructions

Mix all ingredients in a small bowl with a spoon. Refrigerate for at least 2 hours (or overnight for early prep).

To serve as a dip, pair with potato chips or cut vegetables, such as carrots, peppers, cherry tomatoes and cucumbers.

To serve as a dressing, drizzle over any garden salad or boiled potatoes for a Farmstead potato salad.

Keeps in the refrigerator for up to about five days.

A HEAPING SPOONFUL OF

generosity

MAINS

mains

Savory Sauerkraut and Dumplings

RANDY MIKOLAS



I miss eating your favorite meal with you and watching you enjoy! You are so very missed by me, family and friends. Love always.

8 hours 30 minutes | Serves 4

4 pounds pork ribs
Salt and pepper, to taste
2 (14 ounces) cans Franks sauerkraut
1 (12 ounces) package frozen dumplings or
make your own

Instructions

Brown and sear ribs, season with salt and pepper.

Place in crock pot with sauerkraut and cook on medium for at least 8 hours.

Prepare dumplings according to package directions. Serve with rib and kraut mixture.

Sweet and Sour Meatballs

GARY WESCHITZ

1 hour | Serves 4

Meatballs

1 pound ground beef
½ cup dry breadcrumbs
¼ cup milk
2 tablespoons onion, finely chopped
1 teaspoon salt
½ teaspoon Worcestershire sauce
1 egg

Sweet and Sour Sauce

½ cup brown sugar, packed
1 tablespoon cornstarch
1 (13.25 ounces) can
pineapple tidbits
⅓ cup vinegar
1 tablespoon soy sauce
1 small green pepper,
coarsely chopped

Rice

Rice of choice, cooked
according to package
directions



Instructions

Meatballs: Mix ingredients, shape into twenty 1½-inch balls.

Cook over medium heat in a skillet, turning occasionally until brown, about 20 minutes. Optional: Cook meatballs in an ungreased 9x13x2-inch pan in 400°F oven until lightly brown, 20 to 25 minutes. Drain fat.

Sweet and Sour Sauce:

Add brown sugar and cornstarch to skillet and mix. Stir in pineapple with juice, vinegar and soy sauce. Heat to boiling, stirring constantly. Reduce heat.

Add meatballs. Cover and simmer for 10 minutes, stirring occasionally. Stir in green peppers. Cover. Simmer until peppers are crisp-tender, 5 minutes.

Serve meatballs and sauce over rice.

My husband loved to walk. He had heart problems and even walked to the hospital for his open-heart surgery. He started walking at 50 and passed away at 69. He reached his goal.



BILL "PAPA" DUGGINS

Bill's Turkey Meatloaf

1 hour | Serves 6

- 1 pound ground turkey
- 1 (8 ounces) can tomato sauce
- 1 teaspoon Worcestershire sauce
- 2 eggs, beaten
- 1 (12 ounces) bag seasoned bread stuffing mix
- ½ cup yellow onion, chopped
- 1 tablespoon Italian seasoning

Instructions

Preheat oven to 350°F.

Grease a 9-inch loaf or bread pan.

Mix all ingredients together and form into a loaf.

Bake for 55 minutes.

Bill was a great husband, father and friend. He took pride in family and cooking. Our hearts are full of love and joy when we make this. He is loved and missed every day.

Our Family Favorite Meatloaf

BRIAN “PAPA” HAZLETT



55 minutes | Serves 6

Meatloaf

2 eggs, beaten
¾ cup milk

⅔ cup Italian breadcrumbs
2 tablespoons white onion, grated
½ teaspoon salt
½ pound ground beef

½ pound sage sausage
½ pound maple sausage

Topping

¼ cup ketchup
2 tablespoons brown sugar
1 teaspoon dry mustard
¼ teaspoon nutmeg

Instructions

Preheat oven to 400°F.

Meatloaf: In a large mixing bowl, combine eggs, milk, breadcrumbs, onion, salt, beef and sausage. Mix well and shape into a 9x5-inch loaf pan or a 6-inch round cake pan.

Bake for 40 minutes.

Topping: In a small mixing bowl, combine ketchup, brown sugar, dry mustard and nutmeg. When 40 minutes are up, remove meat loaf from oven and cover with topping mix. Place back in oven for 5 minutes. Cool for 3 minutes and enjoy.

Papa was a single father raising a daughter on his own since she was 3. He developed a passion for cooking, life and his family. Our favorite night was Meatloaf Mondays.



BERNARD ROBERT REILLY

Bernie's Shepherd's Pie

30 minutes | Serves 4-6

2 (16 ounces) bags instant potato flakes
1 (4 ounces) stick of butter, split
1 medium onion, chopped
1-2 pounds ground beef
Salt and pepper, to taste
1 tablespoon Worcestershire sauce

1 packet Sazón GOYA
Cooking spray
1 (15.25 ounces) can corn
1-2 cups cheddar cheese, shredded and split
1 (6 ounces) can Durkee's Fried Onions, crushed

*If our tears could
build a stairway to
heaven, we'd find
you and give you
many hugs and
kisses. You were
loyal, loving, fun and
caring. We will miss
you forever. Love,
Your Family.*

Instructions

Preheat oven to 350°F.

Make the potatoes following package directions. Add half of the butter to potatoes.

In a sauté pan, cook onions with the remaining butter.

In a separate pan, brown the meat. Add onions, salt, pepper, Worcestershire and Sazón GOYA.

Spray a 9x9-inch casserole pan with nonstick cooking spray. Spread some of the potatoes on the bottom, add some of the corn, meat and cheese. Continue layering until all ingredients are used. Top with cheese and crushed fried onions.

Cook for 20 minutes. The cheese will be melted and the onions lightly browned. ENJOY!

Chuck's Favorite Dish

CHARLES "CHUCK" BANYAS

3 hours | Serves 4

2 tablespoons extra virgin olive oil
1-1½ pounds top round roast, sliced
into ¼-inch slices
Flour for dredging
Salt and pepper, to taste
Garlic powder, to taste

Beef broth or water
1-2 beef bouillon cubes
3-4 carrots, sliced into ¼-inch
slices or desired thickness
2-3 onion slices
Optional: mashed potatoes



Instructions

Heat the oil in a frying pan on medium to medium-high heat.

Pound the beef slices to tenderize.

In a medium bowl, season the flour with salt, pepper and garlic powder to your liking. Dredge the beef slices in the seasoned flour.

Carefully place beef in the frying pan. Brown on both sides. Pour enough beef broth or water into the pan to cover the beef. Add bouillon. Use a spatula to scrape beef bits from the bottom of the pan. The flour will help thicken the gravy.

Add carrots and onions. Bring to a boil. Lower heat to a simmer. Cover and cook for 60 to 90 minutes, stirring occasionally. Meat should tenderize nicely.

You can add more beef broth or water if you like more gravy. You may need to thicken the sauce. Serve over mashed potatoes.

I hope you enjoy as much as Chuck did.

I always made this dish for Chuck on his birthday. He would sing my praises, which made me smile and laugh. His last wish was to help others. It was soooo him. Enjoy his dish.



CARRIE LYNN CORNISH

Mema's Goulash

1 hour | Serves 10-12

2 pounds ground beef or turkey
Seasonings of choice and to taste for
meat (garlic powder, onion powder, Italian
seasoning)
2 boxes of noodles (rigatoni or shells)
Olive oil to taste
Parmesan cheese to taste

1 (15 ounces) can of corn, drained
1 (6 ounces) can sliced black olives, drained
1 (4 ounces) can/jar sliced mushrooms, drained
2 (24 ounces) jars spaghetti sauce
1½ cups shredded mozzarella, split
1½ cups shredded colby jack, split
Optional: 1 (4 ounces) can sliced jalapeños

Mema absolutely loved to cook, and everything she made was delicious! I chose this recipe because it was a staple in our house growing up and always one of our favorites.

Instructions

Preheat oven to 350°F.

Set aside one to two 9x13-inch casserole dishes.

Add meat and seasonings to the frying pan. Brown, then drain excess grease. Transfer to a large bowl.

Cook noodles according to package directions, drain water.

Toss cooked noodles with olive oil and Parmesan cheese to taste.

Combine meat, noodles, corn, olives, mushrooms, spaghetti sauce, ¾ cup mozzarella, ¾ cup colby jack, and jalapeños if using. Mix.

Add mixture to a casserole dish, filling about halfway up. Sprinkle with ¾ cup mozzarella and ¾ cup colby jack. Add another layer of mixture and sprinkle with remaining cheeses. (Sometimes you need two casserole dishes and extra cheese.)

Cover the casserole dish with foil, making sure it's not touching the mixture.

Bake, covered, for 30 minutes. Remove foil and cook for 10-15 more minutes. Enjoy!

Goulash

JAMES WARREN MCNAUGHTAN



50 minutes | Serves 4

1 pound ground beef
1 medium onion, chopped
2 cloves garlic, minced
1 (15 ounces) can diced tomatoes
1 (15 ounces) can tomato sauce
1 cup water

1 teaspoon paprika
1 teaspoon Italian seasoning
Salt and pepper, to taste
1 cup elbow macaroni, uncooked
1 cup cheddar cheese, shredded

Instructions

In a large skillet, brown ground beef over medium heat. Add onion and garlic; cook until softened. Stir in diced tomatoes, tomato sauce, water, paprika, Italian seasoning, salt and pepper. Bring to a boil, then reduce heat and simmer 15 minutes. Add macaroni and cook uncovered until tender, about 12 minutes. Sprinkle with cheddar cheese before serving.

James was the sweetest, funniest man. He will be forever missed.



RENELLE MILLER

Motherly Stew

1-2 hours | Serves 6-7

20 pound bag russet potatoes
1 large yellow or white onion, finely chopped
1 (12 ounces) can evaporated milk
½ cup butter, or to taste
1 teaspoon salt, or to taste
1 teaspoon pepper, or to taste

Instructions

Peel potatoes and dice them into about ½-inch pieces. Rinse well. Strain for a less starchy consistency.

Put them in a large stew pot and cover with just enough water.

Add onion on top of potatoes. Bring to a boil.

Reduce to a simmer and stir occasionally until potatoes are soft but not soggy, usually about 20-30 minutes. Turn off heat when desired consistency is reached. Add milk, ½ cup butter, salt and pepper.

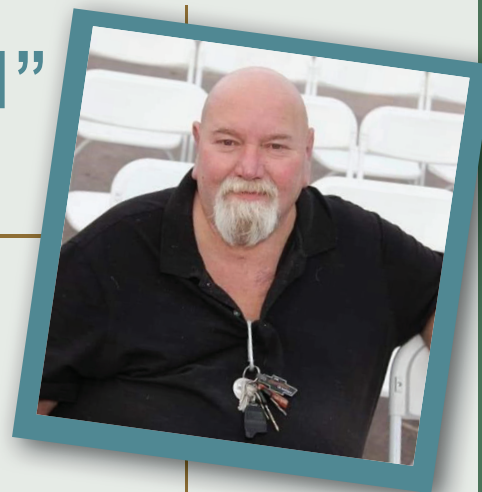
Stir well and serve while hot.

Tastes best when served with buttered bread.

This soup is a family staple of ours. Anytime any family came into town for a visit, it was always the go-to recipe with a ton of buttered bread. Many happy bellies love it.

Lulu Supper

JOHN “BIG JOHN” YEAGER



45-50 minutes | Serves 6

Olive oil or cooking spray
12 ounces rotini pasta
1 pound ground beef
1 (24 ounces) jar marinara sauce (any brand, Big John loved Ragu!)
1 teaspoon Italian seasoning

½ teaspoon garlic powder
Salt and pepper, to taste
1 (8 ounces) block mozzarella cheese, cubed or sliced, split
Optional: ¼ teaspoon onion powder, ¼ cup grated Parmesan cheese, fresh basil or parsley

Instructions

Preheat oven to 375°F. Grease a 9x13-inch baking dish with olive oil or cooking spray.

Cook pasta in salted boiling water until al dente, about 7–8 minutes. Drain.

Brown ground beef in a skillet over medium heat. Drain excess fat. Set aside.

In a large bowl, mix marinara sauce, Italian seasoning, garlic powder, salt, pepper and onion powder, if using. Add pasta, beef and 1⅓ cups mozzarella. Stir to combine.

Pour mixture into baking dish. Top with remaining mozzarella and Parmesan, if desired.

Cover with foil and bake for 20 minutes. Remove foil. Bake 10–15 minutes more until cheese is melted and golden.

Let rest for 5 minutes. Garnish with fresh herbs, if desired. Serve warm.

This comforting recipe has been a staple in our family for many years. Preparing it brings back warm moments around the table where John's memory lives in every bite.



TODD SHELABARGER

Easy Beef Stroganoff

30 minutes | Serves 4

2 tablespoons oil for frying
1½ pounds boneless beef sirloin, trimmed and
cut into thin strips
2 packages (1.5 ounces) McCormick® Beef
Stroganoff Sauce Seasoning Mix

1 cup water
1 cup sour cream
1½ cups uncooked egg noodles

*Todd was a great
uncle who was
never married or
had any children.
He was always
an outdoorsman.
He loved fishing
and camping. Beef
stroganoff was his
favorite food.*

Instructions

Heat oil in a large skillet on medium-high heat. Add beef. Cook and stir for 2 minutes, or until no longer pink. Stir in sauce mix and water. Bring to a boil. Cover and reduce heat. Simmer 10 minutes, stirring often. Remove from heat. Stir in sour cream. Cook noodles according to package directions and drain. Serve stroganoff over noodles.

Liam's Favorite Pesto Bowties

LIAM ALEXANDER GULYAS



20 minutes | Serves 4

- 1 (12 ounces) bag bowtie pasta
- 2 cups rotisserie chicken
- 1 (8 ounces) block Monterey Jack cheese, cubed
- 1 pint grape tomatoes
- 1 (8.1 ounces) jar Classico pesto sauce

Instructions

Cook pasta according to package directions. Drain well, place in a large bowl, and set aside to cool slightly.

While pasta is cooking, pull rotisserie chicken into bite-sized chunks. Add chicken to pasta.

Cut cheese into ½-inch pieces and halve tomatoes. Place in bowl with chicken and cooled pasta.

Add pesto and gently fold everything together. Serve immediately. It's delicious, warm or cold.

I've been making this dish for almost 20 years, and it was Liam's favorite. We always called it bowties, no matter what shape of pasta we used. Perfect for a simple weeknight meal.



**EMILY
HAAS**

Build Your Own Pizza

20 minutes | Serves 2

1 flatbread pizza crust, we like to use
Stonefire Artisan
2-3 tablespoons tomato paste
2 teaspoons Italian seasoning
2½ cups blended cheese

Optional toppings: ham, pepperoni,
bacon, sausage, bell peppers, onion
and olives

Emily loved being in the kitchen. So, when it was build-your-own-pizza night, this was her favorite night. Not only were we having pizza, but the whole family was together cooking.

Instructions

Preheat oven to 350°F.

Spread tomato paste to the edges of the crust.

Sprinkle with Italian seasoning and cheese. Spread to the edges, then add toppings.

Bake 15 minutes or until crust is lightly golden brown and cheese is melted.

Remove from oven and cool for about 2 minutes. Cut into four pieces and enjoy!!

Mexican Lasagna

BRANDON ALEXANDER HENDERSON



1 hour | Serves 6

1 pound ground beef
1 (16 ounces) jar salsa
1 (15 ounces) can black beans, drained and rinsed
1 cup corn kernels
1 teaspoon chili powder
Salt and pepper, to taste
8 (6-inch) flour tortillas

1 cup sour cream
1 cup shredded mozzarella cheese
2 cups shredded cheddar cheese
Optional: sliced jalapeños,
chopped cilantro

Instructions

Preheat oven to 350°F. Brown ground beef in a skillet over medium heat; drain fat. Stir in salsa, black beans, corn, chili powder, salt and pepper. Spread a thin layer of the meat mixture in a 9x13-inch pan. Layer four tortillas over meat, then spread half the sour cream, half the meat mixture, and half the cheeses. Repeat layers, ending with cheese on top. Bake 30–35 minutes, or until bubbly. Let stand for 10 minutes before serving.

Brandon loved Mexican lasagna and always had to have his animal cookies after dinner. He was such a light in our lives. We miss him every day.



ANDREW HOLMES

Mexican Stuffed Shells

50 minutes | Serves 4

12 jumbo pasta shells
1 pound ground beef
1 (4 ounces) can green chiles, chopped
1 cup Monterey Jack cheese, shredded and split
1⅓ cups (2.8 ounces) French fried onions, split

1 (12 ounces) jar picante sauce
1 (8 ounces) can tomato sauce
½ cup water

He always helped when I made a favorite of his. He had such a kind, fun-loving personality with a smile that would light up a room. You're forever loved and missed, Andrew. XOXO

Instructions

Preheat oven to 350°F.

Cook pasta shells according to package directions for al dente. Drain and set aside.

In a large skillet over medium heat, brown ground beef. Drain any excess fat. Add green chiles, ½ cup cheese and ½ cup French fried onions. Set aside.

In a medium bowl, combine picante sauce, tomato sauce and water. Add ½ cup of the sauce mixture to the meat. Mix well. Pour ½ cup of the sauce mixture onto the bottom of a 9x13-inch baking dish.

Stuff shells with meat mixture and arrange in baking dish. Pour the remaining sauce over the shells.

Bake, covered, for 30 minutes. Remove cover, top with remaining cheese and onions. Bake, uncovered, for 5 minutes longer or until cheese melts.

Taco Pasta

NOAH CALEB MATTHEWS



30 minutes | Serves 6

- 1 (16 ounces) box pasta shells
- 1 pound ground beef
- 1 (1 ounce) package taco seasoning
- 1 (16 ounces) jar of your favorite salsa
- 1 (15 ounces) jar of your favorite white or yellow Tostitos cheese
- 2 cups mozzarella cheese

Instructions

Preheat oven to 350°F.

Boil pasta according to directions for al dente.

In a large saucepan, brown beef with taco seasoning. Add pasta, salsa and Tostitos cheese. Transfer to a casserole dish. Top with mozzarella cheese.

Bake in the oven for 20 minutes.

Noah loved food. He was always in the kitchen trying to help me make dinner, and always happy. He was the goofiest kid with the biggest heart full of love.



JACOB “#13” PLASCENCIA

Tacos Dorados de Pollo

1 hour | Serves 8

Chicken

8 chicken breasts
5 cups water
1 teaspoon salt, split
1 teaspoon pepper, split
½ teaspoon garlic powder

Tortillas

½ cup oil
8-16 corn tortillas

Toppings

Lettuce, chopped
Tomatoes, diced

Sour cream

Queso fresco

Habanero salsa

Optional: Mexican rice and beans

Every week, Jacob would ask what I was making over the weekend. He would ask for Tacos Dorados con Pollo. He loved to eat after every soccer game and with his family.

Instructions

Chicken: In a large pot, add chicken breast, water, ½ teaspoon salt, ½ teaspoon pepper and garlic powder. Boil for about 30 minutes and drain. Remove chicken and shred. Add extra salt and pepper to taste.

Tortillas: Add oil to a skillet, heat on low. Once warm, place a tortilla in the pan for 1 minute just to soften. Take tortilla out and place on a plate. Repeat. When you have at least five tortillas done, place some chicken in each and roll. Repeat until all tortillas are filled.

Increase skillet heat to medium. Fry tortillas on each side until golden. Once golden, remove from skillet and place in a straining bowl to drain excess oil. Repeat until all tacos are fried.

Place tacos on a plate, top with lettuce, tomatoes, sour cream, queso fresco and habanero salsa.

Serve with a side of Mexican rice and beans.

Chicken Tacos

DANIEL ANTHONY ARRIAGA



6 hours 15 minutes | Serves 4-8

Chicken

5 pounds boneless chicken
2 cups chicken broth
1 large white onion, halved
3 (1 ounce) packets taco seasoning

Taco Shells

Vegetable oil for frying
4-8 corn taco shells
Salt, to taste

Toppings

Lettuce, shredded
Cheese, shredded
Guacamole
Salsa

Instructions

Chicken: Cook chicken in a crockpot on high for 6 hours with broth, onion and taco seasoning. Turn to low, shred chicken.

Taco Shells: Fry taco shells in vegetable oil until crisp, sprinkle salt and drain on paper towels. Assemble tacos with chicken, lettuce, cheese, guacamole and salsa.

Daniel would always look forward to eating my tacos when I would make them. It would be the first thing he would ask for when he got home. He loved my homemade hot salsa.



DANIZA GISSELLE FERRALES SANCHEZ

Tacos de Camarón

30 minutos | 4 porciones

Salsa de Chipotle

½ taza de mayonesa
Jugo de 1 limón verde
1 chile chipotle (de una lata de chipotles en adobo)
2 cucharadas de hojas de cilantro, picadas
1 diente de ajo, picado grueso
¾ cucharadita de sal kosher

Tacos

1 cucharadita de chile en polvo
1 cucharadita de ajo en polvo
½ cucharadita de sal kosher
½ cucharadita de pimienta negra
1 libra de camarones extra grandes o jumbo, pelados y desvenados (16-25 unidades)

3 cucharadas de aceite de canola o de aguacate, dividido
16 tortillas
¼ de taza de repollo rallado
Cilantro fresco, picado
Rodajas de limón verde

Era una muchacha bella por dentro y por fuera. Nos dejó muchos recuerdos y nos dio mucho amor. Ella era luz, y cada día la extrañamos más. Te amamos. Un beso hasta el cielo.

Instrucciones

Salsa de Chipotle: Mezcla la mayonesa, el jugo de limón, el chipotle, el cilantro, el ajo y la sal en una licuadora o procesador de alimentos hasta obtener una salsa suave. Reserva.

Tacos: Combina todas las especias secas en un tazón pequeño y mezcla bien.

Coloca los camarones en un tazón grande junto con 1 cucharada de aceite y mezcla hasta que estén bien cubiertos.

Agrega la mezcla de condimentos y mezcla nuevamente hasta que los camarones estén sazonados de manera uniforme. Calienta 2 cucharadas de aceite restante en una sartén grande a fuego medio-alto.

Coloca los camarones en una sola capa, dejando espacio entre ellos. Cocina de 2 a 2½ minutos, volteá y cocina de 1½ a 2 minutos más por el otro lado, hasta que estén bien cocidos. Repite con los camarones restantes.

Calienta las tortillas y coloca de 3 a 4 camarones en cada una. Agrega repollo rallado, un chorrito de jugo de limón y espolvorea con cilantro picado. Rocía con salsa de chipotle o tu salsa picante favorita. Sirve y disfruta.

Ground Beef Tacos

THOMAS “TOM” RAFTER



1 tablespoon olive oil
1 pound ground beef
1 teaspoon chili powder
½ teaspoon cumin
Salt and pepper, to taste

25 minutes | Serves 4

8 (6-inch) soft flour tortillas
1 cup shredded cheddar cheese
Optional toppings: diced tomatoes,
shredded lettuce, salsa, sour cream

Instructions

Heat olive oil in a skillet over medium heat. Add ground beef and cook until browned, breaking up with a spoon. Stir in chili powder, cumin, salt and pepper. Remove from heat.

Warm tortillas, one at a time, on a dry skillet over medium heat until pliable, about 30 seconds per side. Fill each tortilla with beef and sprinkle with shredded cheese and optional toppings. Serve immediately.

This is Tom Rafter around 2016 in Oahu with Diamond Head in the background. Our last stop was La'ie, where no alcohol was available. A downer, but still a great trip!



ISAIAH "SAYO" PAREDES

Picadillo "Platillo
Favorito de Mamá"

30 minutos | 4 porciones

2 libras de desmillo en corte delgado, sin hueso, cortado en cubos
3 papas Russet, cortadas en cubos
3 tomates Roma
2 dientes de ajo
¼ taza de cebolla
2 chiles serranos

¼ taza de cilantro fresco
Aceite de oliva o aceite de preferencia para guisar
¼ cucharadita de pimienta
½ cucharadita de sazónador de pollo
¼ taza de agua
Opcional: ¼ cucharadita de sal

*Even when life
grew tough for you,
you still remained
strong. Besides
your humor, your
kind heart will
forever be missed.
Your family always
promise to have
you in our prayers.*

Instrucciones

Corta la carne y las papas en cubos de ¼ de pulgada.

Coloca en la licuadora los tomates, el ajo, la cebolla, los serranos y el cilantro. Licúa hasta obtener una salsa homogénea y reserva.

Calienta el aceite en una sartén grande. Agrega la carne, la sal y la pimienta, y sofríe por unos 3 minutos, hasta que la carne cambie de color.

Agrega las papas en cubos al sartén con la carne. Cocina por unos 3 minutos, hasta que empiecen a dorarse ligeramente.

Incorpora la salsa de tomate licuada, el sazónador de pollo y el ¼ taza de agua. Mezcla bien.

Deja que hierva, tapa el sartén y cocina a fuego medio por unos 10 minutos, hasta que los sabores se integren y las papas estén cocidas.

Prueba y ajusta de sal si es necesario.

Pollo al Mango

HANS
VOIGT



45 minutos | 4 porciones

- 4 pechugas de pollo, cortadas en pedazos
- 1 cucharada de miel de abeja
- 2 mangos
- 1 cucharadita de canela
- 3 onzas de coñac
- 4 onzas de aceite
- 1½ cebollas verdes, picadas
- Sal y pimienta, al gusto

Instrucciones

Corta el pollo en pedazos y fríelo junto con la cebolla, sal y pimienta en una sartén con el aceite caliente.

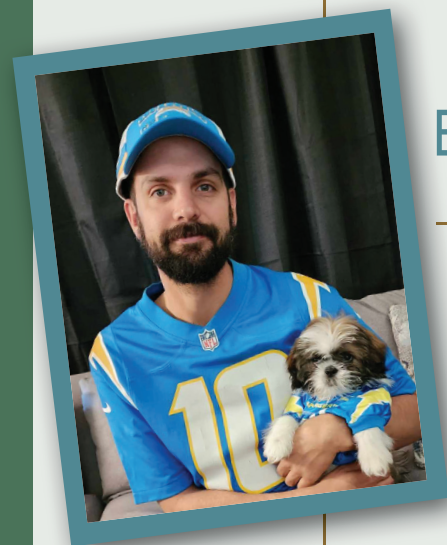
Agrega la miel y la canela, mezclando bien.

Aparte, licúa los mangos con el coñac hasta obtener una salsa homogénea.

Agrega la salsa sobre el pollo y cocina a fuego medio hasta que todo esté bien integrado y el pollo esté cocido por completo.

Sirve caliente y disfruta.

Hans Voigt fue un hombre bueno, honrado y amoroso. Le encantaba comer, sobre todo buffet. Fue un buen padre y esposo siempre. Vivirá en nuestros corazones.



JARET W. ELRAGE (HAWES)

Sour Cream Chicken Enchiladas

1 hour | Serves 12

3 cups chicken, cooked and shredded
1 pint sour cream
2 (10.5 ounces) cans cream of chicken soup
1-2 fresh green chiles, chopped
½ yellow onion, diced
2 cups cheese, any variety, shredded
6-8 corn tortillas

Optional: 1-2 teaspoons milk (for thinner mixture)

Jaret was such an amazing son, grandson, brother and friend. He enjoyed all food except green beans, and the hotter the better. He loved the USMC and football.

Instructions

Preheat oven to 350°F.

In a large bowl, mix chicken, sour cream, soup, chiles and onions together. The number of chiles is what you desire (the hotter the better, I say). If the mixture seems too thick, stir in milk until you reach your desired consistency.

Spread a thin layer of the mixture on the bottom of a 9x13-inch baking dish. Place two tortillas side by side on top of mixture. Spread more chicken mixture over the tortillas.

Repeat layering tortillas and mixture until all tortillas and mixture are used, ending with a layer of mixture.

Top with cheese and bake for 35 minutes or until heated through.

Roasted Green Chile Chicken Enchiladas

**TIMOTHY
WEID**



1 hour 10 minutes | Serves 4

3 or 4 fresh green chiles, roasted, peeled
and diced, or 1 (7 ounces) can diced
green chiles
1½ cups salsa verde, split
2 cups cooked chicken, shredded

3 cups Mexican cheese blend,
shredded and split
¼ cup taco seasoning (homemade is best)
½ cup sour cream
8 (6-inch) flour or corn tortillas

Instructions

Preheat oven to 400°F with the rack in the middle.

Roast, peel and dice green chiles if using fresh. Set aside.

Pour ½ cup salsa on the bottom of a 9x13-inch baking dish and spread it out. Set aside.

In a medium bowl, combine chicken, 1½ cups cheese, taco seasoning, chiles and sour cream. Mix until blended. Fill the tortillas evenly with the chicken mixture.

Roll tortillas into tubes and place them seam side down in baking dish. Pour remaining salsa over tortillas. Top with remaining cheese.

Bake uncovered 25-35 minutes, until cheese is browned and sauce is bubbly. Remove from oven and let sit for 5-10 minutes to cool before serving.

Be like Timmy and top with your go-to favorite hot sauce or powder! Enjoy!

*His favorite dish in
loving memory of our
son. Timmy filled life
with music, laughter,
family, friends,
holiday joy and a
dash of extra spicy
on everything! We
miss you SO much!*



RUBI LIAH-MARIE RUIZ

Mom's Corazón Red Enchiladas

45 minutes | Serves 5

1 pound ground beef
1 whole yellow onion, chopped, split
Salt and pepper, to taste
8 New Mexico chile pods, deseeded and stems removed (on a lazy day, I use 1 (28 ounces) can Las Palmas enchilada sauce, lol)

4 garlic cloves
2 cups water
1 bag yellow or white corn tortillas
¼ cup oil, for frying
2 cups colby or sharp cheddar cheese, shredded, split

Mi Corazon, I enjoyed cooking with you since you were little, from baking cookies to cooking your favorite dinner meals. I don't know anyone who mixes masa like you. I love you.

Instructions

Preheat oven to 375°F.

Cook ground beef with half of the chopped onion, salt, pepper and seasoning to your liking.

Add chile pods, remaining chopped onion and garlic to a medium saucepan with water. Boil for 15-20 minutes. Set aside to cool. Then add to a blender to liquify. Pour into a shallow dish.

In a frying pan, cook the tortillas on each side for about 1 minute. Set tortillas on paper towels and set aside.

Dip a tortilla in chile sauce, then fill with ground beef and cheese and roll. Place in baking dish. Repeat until pan is full. Pour the remaining sauce on top and sprinkle with cheese to your liking. Bake for 15 minutes.

Serve with Mom's Mexican rice and whole or refried beans. Enjoy.

*Chente's Birthday Request:
Chicken with Red Chili*

**ALBERT VINCE "CHENTE"
LUCERO**

1 hour 40 minutes | Serves 6-8

6-8 chicken thighs
10-12 dried red chili pods, washed and
deseeded (use any spice level you prefer)
1 large onion, peeled and cut in half
½ garlic bulb, peeled and root removed
¼ cup chicken bouillon, or to taste
2-3 tablespoons olive oil

Instructions

Fill a large pot with water, add chicken (make sure water covers the chicken at least 2-3 inches). Bring to a boil, then lower heat to simmer. Add chilis, onion, garlic and bullion. Cover and cook until chicken is done (approximately 40 minutes).

Remove chicken and set aside broth. Debone the chicken when cool.

Once broth is cool, remove chilis, garlic and onion. Place in a blender with enough broth to cover ingredients. Puree and set aside.

In a medium pan, add 2-3 tablespoons olive oil. Warm oil and add chicken, stir for approximately 3-5 minutes. Add chili sauce, stirring until well mixed.

Cover and let simmer on medium heat for 5 minutes, or until warmed through. If the sauce is too thick, add broth until desired consistency is reached. If it's too salty, add water slowly and stir.



This was Chente's usual request on his birthday. I served it on frybread with beans. We all love and miss you, my son. Love always, Mom.



JERRY VAN WEST

2KK Carnivore Chicken Nuggets

30 minutes | Serves 3-6

2 pounds chicken thighs
1 (8 ounces) package full-fat cream cheese
½ cup cheddar cheese, shredded
1 tablespoon salt
1 tablespoon ground pepper

1 tablespoon onion powder
1 tablespoon garlic powder
1 tablespoon parsley flakes
1 cup Pork King Good pork rind crumbs
⅓ cup Parmesan cheese

Jerry was an outgoing person and loved by many all around the world. He was one who touched hearts wherever he went, making people laugh, smile and HUNGRY with his cooking pics and memes.

Instructions

Preheat oven to 425°F.

In a food processor, combine chicken, cream cheese, cheddar cheese and seasonings. Mix until combined well. If you don't have a food processor, you can use ground chicken and mix in a bowl.

Roll the chicken mixture into small (ping-pong-sized) balls. In a separate bowl, combine pork rind crumbs and Parmesan cheese. Coat chicken ball in the pork rind mixture and place on greased or silicone pan and flatten to about ½-inch thickness.

Bake for 15 minutes. Flip and cook for another 12-15 minutes, or until golden brown.

Dusty Brahmin Burger

JULIAN “KAI” MARTINEZ

25 minutes | Serves 4

1 pound ground bison	4 pretzel buns
Salt and pepper, to taste, split	Mayonnaise, to taste
4 onion slices	Barbecue sauce, to taste
Olive oil	4 tomato slices
4 slices cheddar cheese	4 butter lettuce leaves

Instructions

Preheat grill.

In a large bowl, mix the ground bison with a generous amount of salt and pepper. Divide into four equal portions and form into patties. Set aside.

Rub onion slices with olive oil and season with salt and pepper. Place onion near the main heat source on the grill. Cook until browned. Set aside.

Place patties on grill. Cook until done. Cover patties with cheese. Cook for one more minute to melt cheese.

Spread mayonnaise and barbecue sauce on each bun, then add patty. Top with onion, tomato and lettuce.



Julian loved to cook since he was five years old, using a step ladder to flip pancakes. This was one of his favorite recipes, and he made it for his partner, Ash, on their first date.



LUIS "LYCHEE" DANIEL PACHECO

Wingstop and
Dutch Bros

20 minutes | **Serves 2**

Bone-in Lemon Pepper Wings
Large Double Rain Bro

*LLL. It's forever
your world, Luis.
We truly miss you
and hope you are
eating lots of lemon
pepper wings and
drinking your Dutch
Bros. Forever 19.*

Instructions

Order wings from Wingstop.
Order a Double Rain Bro from Dutch Bros.

Hillbilly Mike's Sweet and Smoky BBQ Chicken

**MICHAEL
CRAIG**



1 hour 15 minutes | Serves 4

1 teaspoon salt	1 teaspoon paprika
1 teaspoon black pepper	4 chicken leg quarters, bone-in, skin-on
1 teaspoon garlic powder	¼ cup Sweet Baby Ray's BBQ Sauce,
1 teaspoon onion powder	plus extra for basting

Instructions

Light a chimney of charcoal in a charcoal grill. Once coals are ashed over, about 20 minutes, dump to one side for two-zone cooking. Preheat grill 5-10 minutes.

Mix salt, pepper, garlic powder, onion powder and paprika. Rub over chicken.

Starting with skin-side down, grill chicken over direct heat for 5-7 minutes per side until browned.

Move to indirect heat. Brush with barbecue sauce. Cover and cook 25-30 minutes, flipping and basting with barbecue sauce every 10 minutes.

The chicken is done at 165°F. Let rest 5 minutes before serving.

Mike loved simple backyard barbecues, cold drinks in hand, 70s rock playing loud, and laughter in the air. His legacy lives on with every smoky bite of these barbecue chicken quarters.



PRESLEY "CLINT" PHILLIPS

Barbecued Shrimp

35 minutes | Serves 6

3 slices bacon, chopped
1 (8 ounces) cup butter
2 tablespoons Dijon mustard
1½ teaspoons chili powder
¼ teaspoon dried basil
¼ teaspoon dried thyme
1 teaspoon fresh ground coarse black pepper

½ teaspoon oregano
2 cloves garlic, crushed
2 tablespoons Rex Crab Boil (liquid concentrate) or similar brand
½ teaspoon Tabasco sauce
1½ pounds large (13-15 shrimp/pound), peeled and deveined or shells on

After a trip to New Orleans, where he tasted this dish at a local spot, Clint was determined to enjoy it at home. This recipe comes very close, and he enjoyed it often.

Instructions

Preheat oven to 375°F.

In a medium fry pan, cook bacon until clear. Add all other ingredients except shrimp. Simmer for 5 minutes.

Place shrimp in a 9x13-inch baking dish and pour sauce over the top. Stir once to coat.

Bake uncovered for 20 minutes. Stir twice during cooking.

Many people in New Orleans eat the shrimp shell and all. Enjoy with crusty bread and a rice dish to soak up all the buttery sauce.

Shrimp Boil (Jose's way)

JOSE ENOEL "CHEPÉ" ANDRADE



1 hour 15 minutes | Serves 6

1 (2-3 pounds) bag small red or yellow potatoes
6 ears sweet corn, halved
2 pounds shrimp, cleaned
3-4 (4 ounces) sticks unsalted butter
2-3 heads garlic, chopped
2 tablespoons Old Bay seasoning

2 tablespoons lemon pepper
2 tablespoons Cajun seasoning
1 tablespoon paprika
1 tablespoon cayenne pepper
2 tablespoons brown sugar
Optional: lemon and sausage

Instructions

Fill a large pot with enough water to cover the potatoes and corn. Boil potatoes and corn until potatoes are soft and corn reaches desired tenderness. Remove and set aside, reserving the water.

Add shrimp to pot. Boil 2-5 minutes until shrimp is pink in color. Remove and set aside.

Place butter and garlic in a large pan on medium heat. Let simmer for about 4 minutes until garlic is soft.

Mix in seasonings and brown sugar. Mix well. Don't skip the brown sugar, it brings it all together.

Once thickened, lower heat to low and add shrimp, potatoes and corn. Mix well and enjoy.

A very simple, easy and tasty shrimp boil. My son's favorite meal.

Jose was a loving, generous Mama's boy who loved music and cars. He also loved seafood and always asked me to make this meal, especially for his birthday. I hope you make this meal and enjoy it with your loved ones.



ANTHONY "ANT MAN" DAVIS

Steak and Crab Legs

20 minutes | Serves 2

2 tablespoons olive oil
2 (8 ounces) ribeye steaks
Salt and pepper, to taste
2 (8 ounces) snow crab clusters
2 tablespoons butter, melted
1 garlic clove, minced
Lemon wedges, for serving

Seafood boils at home with the family. Longhorn Steakhouse for special family days.

Instructions

Preheat grill to medium-high heat. Brush steaks with olive oil and season with salt and pepper. Grill 4–5 minutes per side for medium-rare, or to desired doneness.

Meanwhile, bring a large pot of water to a boil. Add crab clusters and cook for 4–5 minutes, or until heated through. Combine butter and garlic in a small bowl.

Serve steaks with crab legs, drizzled with garlic butter and squeezed lemon wedges.

Grilled BBQ Ribs

GREGORY LIMESTALL



1 hour 15 minutes | Serves 4

- 2 pounds pork baby back ribs
- 1 tablespoon olive oil
- 1 teaspoon salt
- 1 teaspoon black pepper
- 1 teaspoon smoked paprika
- 1 teaspoon garlic powder
- 1 cup barbecue sauce

Instructions

Preheat grill to medium heat.

Remove membrane from ribs and brush with olive oil.

Combine salt, pepper, paprika and garlic powder; rub evenly over ribs.

Place ribs on grill, cook covered for 1 hour, turning occasionally.

Brush ribs with barbecue sauce during the last 10 minutes of grilling.

Remove from grill and let rest 10 minutes before slicing and serving.

Food was always Greg's favorite! He was known as the grill master. He could perfect anything on the grill. His memory will live on forever.



THOMAS "TOM" MARTIN

Dad's Beans and Weenies

5 minutes | Serves 3

1 (28 ounces) can baked beans
1 package hot dogs

This is one of my dad's dishes he would make for me and my brother when he had us on his weekends. This memory will live with me forever!

Instructions

Pour beans into a medium or large saucepan.
Cut four (or more) hot dogs into bite-size pieces.
Add hot dogs and mix well.
Heat over medium heat until hot.

A SPRINKLE OF

kindness

SIDES

sides



ERIC BREMPELL

Eric's Garden Salsa

10-15 minutes | Serves 4-6

4 ripe tomatoes, cored and diced
1 red onion, chopped
3 garlic cloves
3 jalapeños, stemmed and seeded
1/3 cup fresh cilantro
3 tablespoons fresh lime juice

2-3 teaspoons ground cumin
Salt, to taste
1 (15 ounces) can crushed San Marzano tomatoes
1 (4.5 ounces) can diced green chiles
Optional: 2 teaspoons sugar

Eric had many passions. However, his love of gardening and creating amazingly delicious culinary delights using food he grew brought him, as well as others, great joy.

Instructions

Place fresh tomatoes, onion, garlic, jalapeños, cilantro, lime juice, cumin, salt and sugar, if using, in a food processor. Pulse until well blended.

Pour in the crushed tomatoes and green chiles. Puree until mostly smooth. Taste, adjust seasoning as desired.

Pour into an airtight glass container and refrigerate. Salsa can last up to 10 days.

Eric used tomatoes, garlic, cilantro and jalapeños he grew in his garden.

Puerto Rican "Boricua" Mofongo

TIMOTHY "TIMMY" FISHMAN

30-40 minutes | Serves 2

2 cups oil for frying
2 green plantains (plátanos), peeled and cut into 1-inch slices
3 cloves garlic, crushed
½ cup crispy pork rinds (chicharróns)
Optional: chicken broth



Instructions

In a deep skillet, heat oil over medium-high heat. Add plantains and reduce heat to low. Fry for about 12 minutes. Be sure to turn the pieces occasionally so they do not brown. Fry them low and slow to soften so they are easy to mash. They should be soft and a rich golden color.

Remove plantains from oil and drain on a paper towel-lined plate. Repeat until all plantains are fried.

Take some of the plantains and mash them using a mortar and pestle. Transfer to a medium bowl. Repeat until all plantains are mashed. Add garlic and crispy pork rinds to bowl and mash together with plantain.

Mold the mixture into the shape of a half sphere using your hands, the mortar and pestle, or a small bowl.

Serve hot with chicken broth or topped with Pernil (Puerto Rican slow-roasted pork) or seafood.

Our amazing, loving and caring son, Timothy, loved his God, Jehovah, and he also loved his Puerto Rican culture. Mofongo was his favorite dish, which he enjoyed in many variations.



ANN CROUSE

Rice and Green Chile Casserole

35 minutes | Serves 4-6

1 cup cooked rice
3 tablespoons butter, split
2 cups sour cream
1 (4 ounces) can green chiles, chopped
½ cup Monterey Jack cheese, cut into strips or chunks

½ cup sharp cheddar cheese, shredded
Salt and pepper, to taste

As a nurse, Mom spent a lifetime caring for others—at work and at home. This green chile casserole reminds us how she healed hearts with warmth, food, laughter and love.

Instructions

Preheat oven to 350°F.

Cook rice according to package directions.

Butter the inside of a casserole dish with 1 tablespoon of butter.

Place rice, sour cream, green chiles and Monterey Jack cheese in alternating layers. Add salt and pepper to each layer. Repeat until all ingredients are used, ending with a top layer of sour cream.

Dot with 2 tablespoons of butter. Top with cheddar cheese.

Bake, covered, until browned, about 25 minutes.

Potato Casserole

**JAKE
ZINK**



1 hour 10 minutes | Serves 8-10

1 (32 ounces) package frozen southern
chunked hash brown potatoes
1 (10.5 ounces) can of Campbell's cream
of chicken soup
1 (16 ounces) container sour cream

2 cups cheddar cheese, shredded
½ cup fresh onion, chopped
1 teaspoon salt
1 teaspoon pepper
⅓ cup butter, melted

Instructions

Preheat oven to 350°F.

Grease a 9x13x2-inch baking pan with cooking spray or shortening.

Mix all ingredients in a large bowl. Pour into baking pan.

Bake for 1 hour.

*This recipe was one
of Jake's favorites.
We enjoyed it
every Christmas
with a baked ham.
Everyone who knew
Jake commented on
his smile and how it
lit up the room.*



ANA ROSA TORRES

Easy Corn Pudding Casserole

1 hour 15 minutes | Serves 9-12

3 (15.25 ounces) cans whole kernel
corn, drained
3 (14.75 ounces) cans cream corn
9 tablespoons sugar

9 tablespoons butter, melted
9 tablespoons flour
4 eggs, beaten
1½ cups cheddar cheese, shredded

Instructions

Preheat oven to 350°F.

Mix all ingredients in a large bowl.

Pour and bake in a buttered 13x9-inch baking dish for 1 hour, or until crust is golden brown.

Ana loved cooking and baking. She enjoyed her easy corn pudding recipe so much that she often made and shared it with others, especially during the holidays.

Culpepper Corn Creation

JEFF CULPEPPER

20 minutes | Serves 6

- 1 (6 ounces) box cornbread stuffing
- 1 (15 ounces) can whole kernel corn, drained
- 1 (12 ounces) can chicken breast, drained
- Barbecue sauce or ketchup, for topping



Instructions

Cook stuffing according to instructions on the box. Remove from heat.

Add corn and chicken; stir until combined

Top with barbecue sauce or ketchup and serve.

One day, Dad grabbed a box of stuffing, canned corn and canned chicken. He tossed it all together, and it became the family's favorite comfort meal. We love you, Dad.



KURT MEE

Cornbread

40 minutes | Serves 8-10

- 1 (4 ounces) stick butter
- 2 (8.5 ounces) packages Jiffy Corn Muffin Mix
- 1/3 cup sugar
- 1 (14 ounces) can creamed corn
- 1 cup sour cream
- 2 eggs

Instructions

Preheat oven to 350°F.

Melt butter in a 9x13-inch pan.

Mix remaining ingredients in a medium mixing bowl. Pour into pan on top of butter.

Bake for 35 minutes.

With his smile, kindness, wit and endless supply of corny jokes, he made life sweeter. We hope you enjoy his beloved cornbread recipe and remember the joy he brought to every table.

Jaxson's Favorite Biscuits

JAXSON MCKEE

20 minutes | Makes 8

2 cups all-purpose flour, sifted
4 teaspoons baking powder
3 teaspoons sugar
½ teaspoon salt

½ cup shortening (or ¼ cup butter and
¼ cup shortening)
⅔ cup milk (or more if needed)

Instructions

Preheat oven to 400°F.

In a large bowl, mix flour, baking powder, sugar and salt.

Cut in the shortening (or butter mix) until crumbly. You want to see some lumps. Add milk and stir just until dough comes together. Don't overmix.

Knead dough gently 8–10 times on a floured surface. Roll out to about ½-inch thick and cut with a round cookie cutter or form the dough into a rectangle and cut into even-sized blocks.

Place on an ungreased baking sheet and bake for 10–12 minutes, until golden.



Jaxson was a born foodie. He loved eating at home and experimenting in the kitchen. Biscuits with cinnamon sugar were a top request on special occasions.



EDWARD JOHN "EJ" ROBINSON

Amazing Macaroni and Cheese

50 minutes | Serves 12

1 (16 ounces) package macaroni noodles	Pepper, to taste
1 (4 ounces) stick salted butter, melted	Paprika, to taste
1 cup cheddar cheese, cubed small	Creole seasoning, to taste
16 ounces sour cream	Garlic and herb seasoning, to taste
3 cups half-and-half	5 cups cheese of your choice, shredded and split
Sea salt, to taste	2 eggs, beaten

Firstborn beloved son, best big brother, and best friend. We could always depend on your unfailing loyalty, advice and support. You are our example of strength and determination.

Instructions

Preheat oven to 325°F. Grease a 9x13-inch glass baking dish with butter.

Boil noodles according to package directions for al dente. Drain but do not rinse.

While noodles cook, put melted butter into a large mixing bowl, add cubed cheese, sour cream and half-and-half. Season mixture to taste using all of the seasonings. If it tastes good going in, it will taste good coming out! Pour noodles into the mixture and stir. Add 4 cups shredded cheese, stir well.

In a small bowl, beat eggs until frothy. Fold into mixture, then pour mixture into casserole dish.

Bake for 25 minutes. Take a butter knife and pull back one side of the macaroni. If it is not runny, it is done.

Top with one cup of shredded cheese, put back in oven just long enough to melt, about 5 minutes. ENJOY!

Sweet Candied Yams with Marshmallows

MICHAEL CONNOR GALBREATH

40 minutes | **Serves 8**

Cooking spray
3 large yams
½ cup butter, cubed
¼ cup brown sugar
1 (10 ounces) bag mini marshmallows
1 teaspoon cinnamon

Instructions

Preheat oven to 400°F. Spray a 9x13-inch baking dish with nonstick cooking spray.

Peel and slice yams into small circles.

Bring a large pot of water (about 4 quarts) to a boil and add yams. Boil for 20 minutes over medium-high heat, until tender.

Transfer yams to baking dish. Top with cubed butter. Sprinkle with brown sugar. Layer marshmallows on top and sprinkle with cinnamon.

Bake for 10 minutes or until marshmallows are melted.



Michael loved this recipe. Every Thanksgiving, he would eat most of it himself!

TREAT TREAT

treats

S



JESSICA K. MATTOS

Taste of Paradise

1 hour 45 minutes | Serves 24-36

1 pound Mochiko Sweet Rice Flour	2 teaspoons vanilla extract
2 cups sugar	1 (4 ounces) stick plus 1 tablespoon butter, room temperature or slightly melted, split
2 teaspoons baking powder	1 (13.66 ounces) can coconut milk
½ teaspoon salt	½ cup coconut flakes
2 cups whole milk, room temperature	
4 eggs	

My mom would make these when I was growing up. She gave me the recipe when I got older, and I made them for her. I miss her so much. She was the best baker ever!

Instructions

Preheat oven to 350°F.

Combine dry ingredients in a large mixing bowl.

Blend whole milk, eggs and vanilla in a medium-sized bowl.

Slowly mix wet ingredients into dry ingredients. Do not use a hand mixer or mixing machine to ensure the correct consistency. Once mixed, add 1 stick butter. If using melted butter, it should not be piping hot, as it will cook the eggs. Add coconut milk.

Coat a 4.5-quart glass baking dish with 1 tablespoon butter.

Pour mix into the dish and sprinkle coconut flakes over the top. Bake for 1 hour and 10 minutes.

Moon Cake

TERRY R. BRENNAN

1 hour 30 minutes | Serves 10

Cake

1 cup water
1 (4 ounces) stick butter
1 cup all-purpose flour
4 eggs

Frosting

2 (3.4 ounces) boxes instant
vanilla pudding
4 cups milk
1 (8 ounces) package cream cheese
1 (8 ounces) tub Cool Whip

Optional Toppings

Chocolate syrup
Nuts



Instructions

Preheat oven to 400°F.

Cake: Mix water and butter in a medium saucepan and bring to a boil. Add flour all at once, stirring rapidly until mixture forms a ball. Remove from heat and cool. Beat in eggs one at a time. Pour into an ungreased 9x13-inch pan.

Bake for 30 minutes. Let cool.

Frosting: In bowl, mix pudding and milk according to package directions. Beat in cream cheese. Spread on cake and top with Cool Whip.

Drizzle with chocolate syrup and nuts if desired.

Terry loved his children and grandchildren. He also loved to eat and was an excellent cook. He loved smoking meat on his smoker, followed by a good dessert.



STEPHANIE "STEPH" CARTWRIGHT

Stephanie's One Pan Wacky Cake

40 minutes | Serves 12

1½ cups all-purpose flour	6 tablespoons oil
1 cup sugar	1 teaspoon vanilla extract
3 tablespoons cocoa powder	1 teaspoon vinegar
1 teaspoon baking soda	1 cup cold water
½ teaspoon salt	

You enjoyed making this cake "all by yourself" when you were a kid. Everything you made – food, artwork, music – was special and left us with great memories. Love, your family.

Instructions

Preheat oven to 350°F.

In an ungreased 9x13-inch pan, mix the flour, sugar, cocoa powder, baking soda and salt. Make three holes in the dry ingredients.

In one hole, add oil. In another, add vanilla. In the last, add vinegar. Pour cold water over everything and stir with a fork until smooth.

Bake about 30 minutes.

This recipe uses no perishable ingredients, only pantry staples and is a great first recipe for children to make (with help from mom or dad).

JR's Carrot Cake

JOHN ROBERT ERLEY



1 hour 15 minutes | Serves 12

Cake		Frosting	
2 cups all-purpose flour	1 cup pecans, chopped	8 ounces cream cheese, room temperature	
2 teaspoons cinnamon	1 cup coconut, shredded	8 tablespoons unsalted butter, browned	
½ teaspoon nutmeg	½ cup raisins	1 tablespoon vanilla extract	
2 tablespoons baking powder	1 cup granulated sugar	3¾ cups confectioners' sugar	
2 teaspoons baking soda	1 cup brown sugar		
¾ teaspoon salt	½ cup canola oil		
3 cups carrots, finely grated	½ cup coconut oil, melted		
	4 eggs		

Topping

½ cup pecans, chopped and toasted

Instructions

Preheat oven to 325°F. Butter and flour three 9x2-inch round cake pans.

Cake: In a medium bowl, whisk together flour, cinnamon, nutmeg, baking powder, baking soda and salt. In a separate bowl, add carrots, nuts, coconut and raisins. Mix well.

Beat sugars, canola oil and coconut oil in mixer until smooth. Add eggs and continue to beat until batter is smooth.

Reduce mixer speed and add flour mixture, then stir in the carrot mixture.

Divide the batter evenly among the baking pans and place in oven. Bake for 40 to 50 minutes, rotating the pans between racks to cook evenly. Remove and allow cakes to cool on a cooling rack.

Frosting: Beat cream cheese and butter together until smooth and creamy. Add the vanilla and mix until incorporated. Gradually add confectioners' sugar until smooth.

Assemble cake, placing a thin layer of frosting between cake layers. Frost the cake with the remaining frosting. Sprinkle pecans on top. Refrigerate at least 5 min before serving.

John Robert loved to make, create and tweak recipes. This recipe is one out of the hardback cookbook he made himself. JR continues to be missed by the many lives he touched!



CRAIG “PAPA” FLEM

Apple Pie

1 hour 10 minutes | Makes 1 pie

6 cups (about 6 medium) apples, peeled and sliced	¼ teaspoon salt
¾ cup sugar	1 tablespoon lemon juice
2 tablespoons all-purpose flour	2 (9-inch) pie crust
1 teaspoon ground cinnamon	1 tablespoon butter, cut into small pieces
¼ teaspoon ground nutmeg	1 egg, beaten
	Sugar for sprinkling

Craig was affectionately known as “Papa” to so many. His love and devotion to all who knew him had no end. A hero who is missed terribly.

Instructions

Preheat oven to 425°F.

In a large bowl, combine apples, sugar, flour, cinnamon, nutmeg, salt and lemon juice; toss to coat.

Line the bottom of a 9-inch pie pan with crust. Fill with apple mixture and dot with butter.

Cover with top crust, seal edges, and cut slits for steam. Brush crust with beaten egg and sprinkle sugar on top.

Bake for 15 minutes, then reduce oven to 350°F and bake 35–40 minutes until crust is golden and filling bubbles.

Cool before serving.

Millionaire Pie

MARGARET ROEDER-HUGHES



2 hours 30 minutes | Serves 8

Crust

1 cup all-purpose flour
1 (4 ounces) stick butter, melted
½ cup pecans, chopped

Filling

1 (3.9 ounces) box instant chocolate pudding
1 (3.4 ounces) box vanilla pudding pie filling
1 (8 ounces) package cream cheese
½ cup confectioners' sugar
2 (8 ounces) tubs whipped cream, split

Instructions

Preheat oven to 350°F.

Crust: Mix flour, melted butter and pecans in a medium mixing bowl. Press mixture into a 9x13-inch baking dish or pan, just covering the bottom.

Bake for 15-20 minutes until crust is golden brown and set. Let cool.

Filling: Prepare chocolate and vanilla pudding per package directions. Set aside.

Mix cream cheese, confectioners' sugar and 1 (8 ounces) tub whipped cream in a medium mixing bowl until combined. Set aside.

Layer chocolate pudding, vanilla pudding, cream cheese mixture, then second (8 ounces) tub whipped cream into cooled crust. Be careful not to mix the layers as much as possible.

Let cool in refrigerator for at least 2 hours.

Our mother has been gone a year now, and we miss her terribly. She enjoyed cooking for us as much as we loved eating her food. We miss you so much, Mama. Love you always!



JANICE ALTAHA

Apache Fry Bread

30-45 minutes | Serves 6-8

4 cups all-purpose flour
2 tablespoons salt
2 tablespoons baking powder
1 cup dry milk
2 cups warm water
Oil, shortening or lard for frying

Instructions

Mix flour, salt, baking powder and dry milk in a bowl. Add warm water. Mix with hands to form dough. Knead until dough becomes firm.

Break dough into 6-8 small pieces, rolling them into balls. Place in a baking pan for 5-10 minutes. Cover with a clean dish towel to prevent drying out.

Pat each ball in the palm of your hand until flat and round.

Cook on a stove or outside over an open fire in 1-inch very hot oil, shortening or lard. Deep fry each piece until browned, about 20 seconds per side. Remove from oil carefully. Place on a plate covered with a paper towel and cover with another paper towel. Repeat until all dough is fried.

Janice, every time I make frybread, I always think of you. I remember how you like frybread with mashed beans, shredded cheese, tomatoes and lettuce topped with Tapatio or just with honey and powdered sugar. Because someone we love is in heaven, there is a little bit of heaven in our home. Love you.

Kanelbullar (Swedish Cinnamon Buns)

SHEENA WESTERLUND



2 hours 20 minutes | Makes 20

Dough

2 cups milk
14 tablespoons unsalted sweet cream butter
1 cup confectioners' sugar
1 teaspoon cardamom
4 teaspoons instant yeast or 50 grams fresh yeast
6 cups flour

Filling

11 tablespoons unsalted sweet cream butter, softened
6 tablespoons granulated sugar
1½ tablespoons cinnamon

Topping

1 egg, whisked
Swedish pearl sugar,
to taste

Instructions

Preheat oven to 435°F.

Dough: Heat milk, butter and confectioners' sugar in a saucepan. Cool until warm.

Pour the milk mixture into a large mixing bowl, then add cardamom and yeast. Stir until dissolved. Slowly add flour. Add enough so that you can knead the dough into a nice ball without being too sticky. Knead for about 10 minutes.

Filling: Mix softened butter, sugar and cinnamon in a small bowl. Set aside.

Roll out the dough into a large square. Spread the cinnamon butter mixture across dough. Fold dough in half and roll out into a rectangle.

Use a pizza wheel to cut the rectangle into about 20 strips. Twist each strip and then tie into a knot. Place on a parchment-lined baking sheet.

Bake for 10-14 minutes.

Topping: Brush with whisked egg, then sprinkle with pearl sugar.

Our daughter, Sheena, used to ask us for hugs when life felt hard. Her warm hugs made us feel so special. We miss her hugs. These cinnamon buns remind us of her hugs.



COLTON KENNEDY

Chocolate Souffle Roll

1 hour | Serves 8-10

Cake

7 ounces semisweet chocolate
4 tablespoons strong coffee
7 eggs, separated
1 cup sugar, split

Filling

9 tablespoons butter, softened
 $\frac{3}{4}$ cup fine sugar
3 ounces semisweet chocolate
2 tablespoons strong coffee
2 eggs

Topping

1 pint heavy whipping cream
 $\frac{1}{2}$ cup confectioners' sugar
1 teaspoon vanilla extract
(Or 1 pint premade
whipped topping)
Chocolate shavings

This was a favorite Thanksgiving tradition. It won't be the same without you, Colt. We miss you so much and you will forever be in our hearts. All our love, Mom, Dad & Ashlynn

Instructions

Preheat oven to 350°F.

Cake: Melt chocolate and coffee in a double boiler. Cool slightly.

Beat egg yolks with $\frac{3}{4}$ cup sugar until pale and fluffy. Add chocolate mixture to the yolks.

In a separate bowl, beat egg whites until soft peaks form. Add $\frac{1}{4}$ cup sugar, beating gradually until stiff peaks form. Fold egg whites into the chocolate mixture. Spread batter on a greased 10x15-inch jelly roll pan covered with greased wax paper.

Bake 15-20 minutes until firm. Remove and cool for 5 minutes. Place damp towel over the roll and cool completely.

Filling: Cream butter and sugar. Melt chocolate and coffee in double boiler. Add to creamed butter and sugar. Beat in eggs until smooth. Spread filling on cake and roll up.

Topping: Whip heavy whipping cream, confectioners' sugar and vanilla extract, or use premade topping. Top roll with whipped cream and chocolate shavings. Store in the refrigerator.

Rum Balls

MICHAEL "MIKE" MODESITT

10 minutes | Serves 10-12

½ pound (8 ounces) vanilla wafers, finely crushed
1 cup walnuts or pecans, chopped
2 tablespoons cocoa
1½ tablespoons light Karo syrup
½ cup rum (white or dark)
¼-½ cup confectioners' sugar

Instructions

Mix vanilla wafers, nuts and cocoa together.

Add syrup and rum. Mix well.

Roll into small balls and let stand on wax paper for at least 1 hour.

Roll in confectioners' sugar. Store in tight container.



*In loving memory
of a life well lived.
He was loved and
will be missed!!!*



ROBERT "ELI" CHRISTMAN

Eli's Toffee Bars

30 minutes | Serves 9

Cooking spray	1 cup all-purpose flour
½ cup butter, softened	¼ teaspoon salt
½ cup brown sugar	1 cup semi-sweet chocolate chips
½ teaspoon vanilla extract	1 cup toffee chips

Eli loved holidays with his brothers and cousins and cooking with Mom. As a little boy, he loved baking treats and camping out with his brothers and Dad. We will always miss you.

Instructions

Preheat oven to 350°F. Line an 8x8-inch glass baking dish with foil and spray lightly with oil.

Using an electric mixer, cream together butter, brown sugar and vanilla in a large bowl until completely blended and smooth. Next, stir in flour and salt and mix until blended.

Press into foil-lined pan gently using fingertips, prick with fork. Bake for 20 minutes until crust is lightly browned on the edges.

Remove from oven. While the crust is still warm, lay in the chocolate chips and smooth with a knife (butter knife is fine). Return to oven if needed for a minute or so to melt the chips.

Sprinkle the toffee chips on top of the chocolate layer and cool completely before cutting. This delicious treat can be cooked in advance and frozen for up to four weeks.

No Cook Peanut Butter Oatmeal Bars

SEAN "SEANY T." TREANOR

2 hour 12 minutes | Makes 8

1¼ cups oatmeal
1 cup peanut butter
¼ cup honey
¼ cup chocolate chips
1 teaspoon milk



Instructions

In a medium mixing bowl, combine oatmeal, peanut butter and honey. Mix well. Press into an 8x8-inch pan lined with wax paper.

In a small bowl, combine chocolate chips and milk. Microwave for 30 seconds. Remove and stir. Spread chocolate mixture over the oatmeal mixture. Refrigerate for at least two hours. Cut into squares and enjoy.

Sean loved hanging out with his family and friends. He loved to cook and also loved tasting new and different recipes. He was an amazing person and a beautiful, sweet man.



ZACHARY PRICE

Peanut Butter Fudge

45 minutes | Makes 4 pans

9 tablespoons butter, split
6 cups white sugar
1 (12 ounces) can evaporated milk
3 (24 ounces) cups peanut butter chips
3 (7 ounces) jars marshmallow cream
2 teaspoons pure vanilla extract

This treat is a Christmas tradition. You always had a sweet tooth. How we wish you were still here to share it with us. We will love and miss you forever, your family.

Instructions

With 1 tablespoon butter, butter the bottom of four 9x9-inch pans.

Place sugar, 8 tablespoons butter and evaporated milk in a deep pot. Over medium heat, stir constantly until the mixture comes to a full rolling boil. With a candy thermometer, heat mixture until it reaches soft ball stage (236°F). Remove from heat.

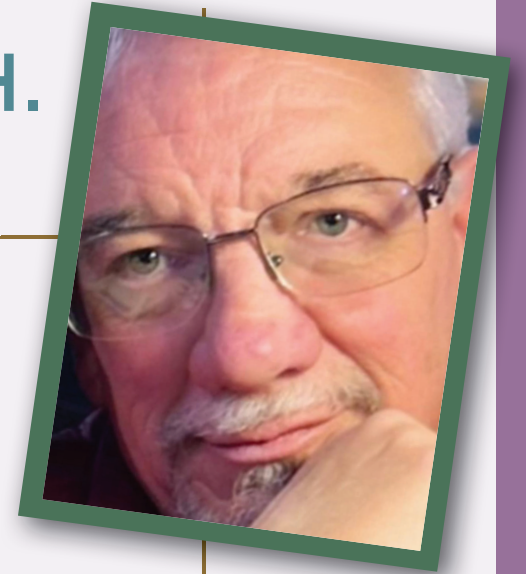
Add peanut butter chips and stir until completely melted.

Add marshmallow cream and vanilla, blend well.

Pour into the pre-buttered pans. After fudge has cooled completely, cut into small pieces.

Peanut Butter Popcorn

**JEFFERY H.
SAXTON**



30 minutes | Serves 8

2 (3 ounces) bags microwave popcorn
1 cup peanut butter
1 cup granulated sugar
1 cup Karo syrup

Instructions

Pop popcorn and transfer to a bowl. Remove and discard unpopped kernels.

Measure peanut butter and set aside.

In a medium-sized pot, add sugar and Karo syrup. Bring to a boil and boil for about one minute. Remove from heat and add peanut butter. Stir together well.

Pour mixture over popcorn and stir to coat. Be careful, the mixture will be hot. Let cool or eat it very carefully.

Enjoy! You can also make balls while the popcorn mixture is still warm.

We started making this recipe before we were married, while we were on tour. We loved it so much that we introduced it to our family, who have shared it with their families.

THANK YOU

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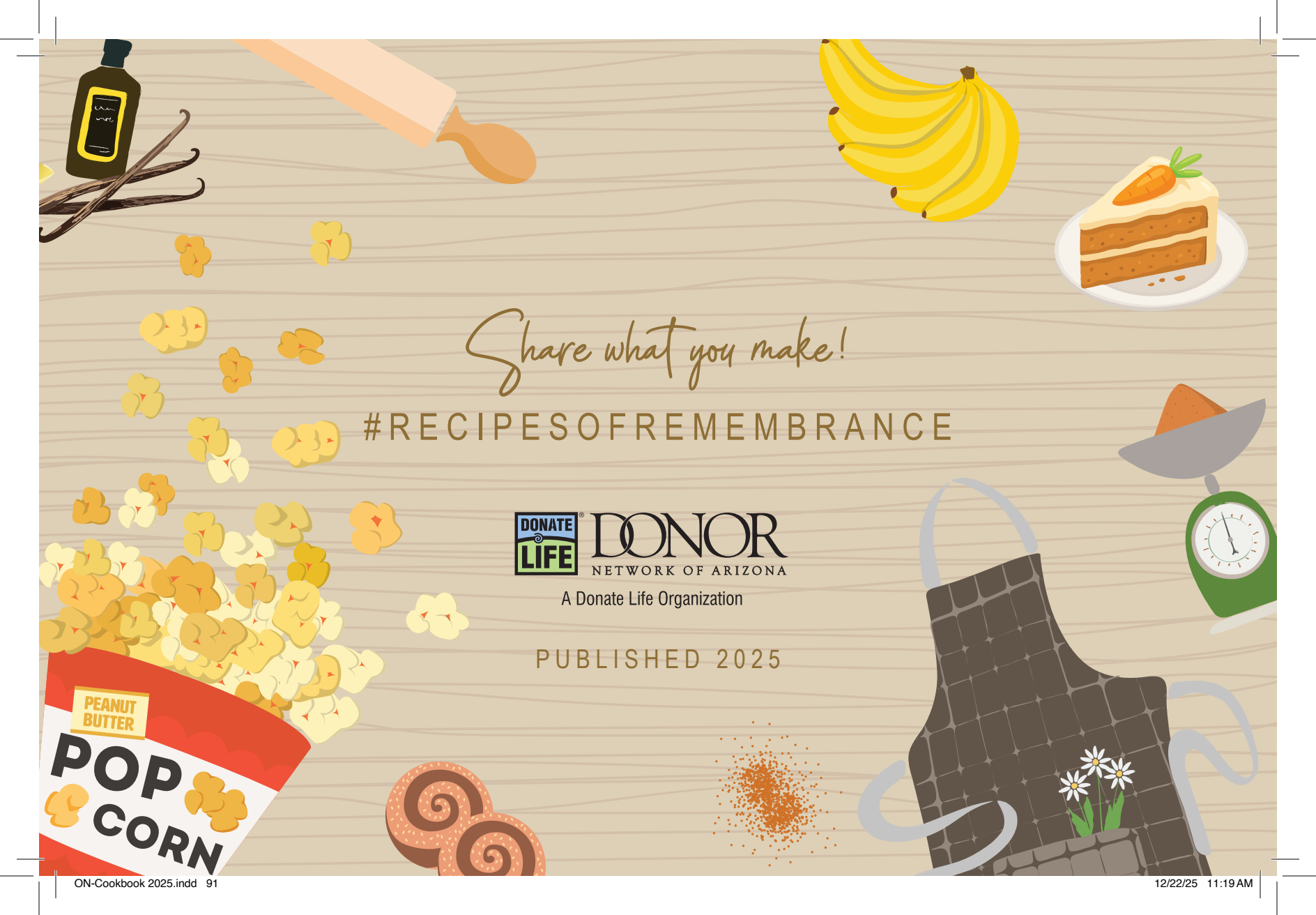


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PUBLISHED 2025