

The Homemade Cookbook

154 Recipes

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Grandma's Homemade Banana Bread

Ingredients

1 1/2 cups white sugar
1/2 cup butter, softened
3 bananas, mashed
2 eggs
2 cups all-purpose flour
1/2 teaspoon baking soda
1/3 cup sour milk
1/4 teaspoon salt
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease an 8x4 inch loaf pan.

Combine sugar, butter, bananas, eggs, flour, baking soda, milk, salt and vanilla extract in a large mixing bowl; beat well. Pour batter into prepared pan.

Bake in a preheated oven for 60 minutes, or until a toothpick inserted into the center of the loaf comes out clean.

Homemade Vanilla

Ingredients

1 (750 milliliter) bottle vodka
2 vanilla beans

Directions

Submerge vanilla beans in vodka and store in a cool, dark place for several weeks, shaking occasionally.

Homemade Vegetable Soup

Ingredients

2 cups chopped baby carrots
2 baking potatoes, cut into cubes
1 small sweet onion, chopped
2 stalks celery, chopped
1 (14 ounce) can great Northern beans, rinsed and drained
1/2 small head cabbage, chopped
1 (14 ounce) can diced tomatoes
2 cups cut fresh green beans (1/2 inch pieces)
1 (32 ounce) carton chicken broth
2 (14 ounce) cans vegetable stock
2 cups water
1 1/2 teaspoons dried basil
1 pinch rubbed sage
1 pinch dried thyme leaves
salt to taste

Directions

Combine the baby carrots, potatoes, onion, celery, beans, cabbage, tomatoes, green beans, chicken broth, vegetable stock, water, basil, sage, thyme, and salt in a large pot; bring to a boil. Reduce heat to low; cover. Simmer until vegetables are tender, about 90 minutes.

Homemade Pancake Syrup

Ingredients

3/4 cup packed brown sugar
1/4 cup sugar
3/4 cup water
1/2 cup light corn syrup
1/2 teaspoon maple flavoring
1/2 teaspoon vanilla extract

Directions

In a saucepan, combine the sugars, water and corn syrup; bring to a boil over medium heat. Boil for 7 minutes or until slightly thickened. Remove from the heat; stir in maple flavoring and vanilla. Cool for 15 minutes. Serve over pancakes, waffles or French toast.

Homemade Peanut Butter Cups

Ingredients

2 cups milk chocolate chips
2 tablespoons shortening
1/2 cup butter
1/2 cup crunchy peanut butter
1 cup confectioners' sugar
2/3 cup graham cracker crumbs

Directions

In 1-quart saucepan combine chocolate chips and shortening. Cook over low heat, stirring occasionally, until melted and smooth (3 to 5 minutes).

Loosen top paper cup from stack, but leave in stack for greater stability while being coated. With small paint brush, coat inside top cup evenly with about 1 teaspoon melted chocolate to about 1/8-inch thickness, bringing coating almost to top of cup, but not over edge. Repeat until 30 cups are coated; refrigerate cups.

In 2-quart saucepan combine butter or margarine and peanut butter. Cook over medium heat, stirring occasionally, until melted (4 to 6 minutes). Stir in confectioners' sugar and graham cracker crumbs. Press about 1/2 tablespoon filling into each chocolate cup.

Spoon about 1/2 teaspoon melted chocolate on top of filling; spread to cover. Freeze until firm (about 2 hours) carefully peel off paper cups. Store refrigerated.

Homemade Fresh Pumpkin Pie

Ingredients

2 cups mashed, cooked pumpkin
1 (12 fluid ounce) can evaporated milk
2 eggs, beaten
3/4 cup packed brown sugar
1/2 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/2 teaspoon ground nutmeg
1/2 teaspoon salt

2 2/3 cups all-purpose flour
1 teaspoon salt
1 cup shortening
1/2 cup cold water

Directions

Preheat oven to 400 degrees F (200 degrees C).

Halve pumpkin and scoop out seeds and stringy portions. Cut pumpkin into chunks. In saucepan over medium heat, in 1 inch of boiling water heat the pumpkin to a boil. Reduce heat to low, cover and simmer for 30 minutes or until tender. Drain, cool and remove the peel.

Return pumpkin to the saucepan and mash with a potato masher. Drain well.

Prepare pie crusts by mixing together the flour and salt. Cut shortening into flour, add 1 tablespoon water to mixture at a time. Mix dough and repeat until dough is moist enough to hold together.

With lightly floured hands shape dough into a ball. On a lightly floured board roll dough out to 1/8 inch thickness. With a sharp knife, cut dough 1 1/2 inch larger than the upside down 8-9 inch pie pan. Gently roll the dough around the rolling pin and transfer it right side up on to the pie pan. Unroll, ease dough into the bottom of the pie pan.

In a large bowl with mixer speed on medium, beat pumpkin with evaporated milk, eggs, brown sugar, cinnamon, ginger, nutmeg and salt. Mix well. Pour into a prepared crust. Bake 40 minutes or until when a knife is inserted 1 inch from the edge comes out clean.

REAL Homemade Pumpkin Pie

Ingredients

- 1 medium sugar pumpkin
- 1 teaspoon ground nutmeg
- 1 teaspoon ground ginger
- 1 teaspoon salt
- 3 cups evaporated milk
- 4 eggs, beaten
- 2 (9 inch) unbaked pie crusts

Directions

Preheat oven to 400 degrees F (200 degrees C).

Cut out top of pumpkin and clean out all seeds and strings from inside. Slice pumpkin vertically into 3 inch wide strips. Place strips onto a baking sheet.

Bake in preheated oven for about 1 hour. Once done, scrape the pumpkin from the skins, then beat with a mixer or puree in a food processor until smooth.

Preheat oven to 425 degrees F (220 degrees C).

Mix the nutmeg, ginger, salt, evaporated milk and eggs with the pumpkin puree. Pour mixture into two 9 inch pie crusts.

Bake in preheated oven for 15 minutes. Reduce oven temperature to 350 degrees F (175 degrees C) and bake for an additional 35 to 40 minutes, or until toothpick inserted into center comes out clean. Cool and refrigerate.

Hayley's Homemade Lemon Cordial

Ingredients

2 cups white sugar
2 cups water
1 teaspoon lemon extract
1 1/2 teaspoons cream of tartar

Directions

In a saucepan combine sugar, water and cream of tartar. Heat until sugar is dissolved but don't boil. Remove from heat. Add lemon essence and let mixture cool.

Homemade Chicken Broth

Ingredients

2 1/2 pounds bony chicken pieces
2 celery ribs with leaves, cut into chunks
2 medium carrots, cut into chunks
2 medium onions, quartered
2 bay leaves
1/2 teaspoon dried rosemary, crushed
1/2 teaspoon dried thyme
8 whole peppercorns
2 quarts cold water

Directions

Place all ingredients in a soup kettle or Dutch oven. Slowly bring to a boil; reduce heat. Skim foam. Cover and simmer for 2 hours. Set chicken aside until cool enough to handle. Remove meat from bones. Discard bones; save meat for another use. Strain broth, discarding vegetables and seasonings. Refrigerate for 8 hours or overnight. Skim fat from surface.

Homemade Root Beer

Ingredients

6 cups white sugar
3 1/3 gallons cold water
1 (2 ounce) bottle root beer
extract
4 pounds dry ice

Directions

In a large cooler, mix together the sugar and water, stirring to dissolve sugar completely. Stir in the root beer extract. Carefully place the dry ice into the cooler, and cover loosely with the lid. Do not secure the lid, as pressure may build up.

Let the mixture brew for about an hour before serving. Leftover root beer can be stored in one gallon milk jugs.

Homemade Mashed Potatoes

Ingredients

5 medium baking potatoes,
peeled and sliced
1 cup shredded Monterey Jack
cheese
1/2 cup garlic seasoned bread
crumbs
1/2 cup milk
1 tablespoon butter
salt and pepper to taste

Directions

Preheat the oven to 400 degrees F (200 degrees C).

Place the potatoes into a saucepan, and fill with enough water to cover. Bring to a boil. Cook for 5 to 10 minutes, just until soft. Drain water, and mash potatoes. Beat in the butter, and about half of the milk using an electric mixer. Add more milk if needed to achieve the desired consistency of mashed potato. Season with salt and pepper.

Spread potatoes evenly in a 9x13 inch baking dish, or desired casserole dish. Sprinkle the bread crumbs and cheese over the top.

Bake for about 10 minutes in the preheated oven, until the cheese is melted and the top is browned. Serve immediately.

Homemade Wine

Ingredients

1 (.25 ounce) package active dry yeast
4 cups sugar
1 (12 fluid ounce) can frozen juice concentrate - any flavor except citrus, thawed
3 1/2 quarts cold water, or as needed

Directions

Combine the yeast, sugar and juice concentrate in a gallon jug. Fill the jug the rest of the way with cold water. Rinse out a large balloon, and fit it over the opening of the jug. Secure the balloon with a rubber band.

Place jug in a cool dark place. Within a day you will notice the balloon starting to expand. As the sugar turns to alcohol the gasses released will fill up the balloon. When the balloon is deflated back to size the wine is ready to drink. It takes about 6 weeks total.

Homemade Egg Bread

Ingredients

2 (.25 ounce) packages active dry yeast
1/2 cup warm water (110 degrees F to 115 degrees F)
1 1/2 cups warm milk (110 to 115 degrees F)
1/4 cup sugar
1 tablespoon salt
3 eggs, beaten
1/4 cup butter, softened
7 cups all-purpose flour
1 egg yolk
2 tablespoons water
Sesame seeds

Directions

Dissolve yeast in water. Add milk, sugar, salt, eggs, butter and 3-1/2 cups flour; mix well. Stir in enough remaining flour to form a soft dough. On a floured surface, knead until smooth and elastic, 6-8 minutes. Place in greased bowl; turn once to grease top. Cover and let rise in warm place until doubled, 1-1/2 to 2 hours. Punch down. Cover and let rise until almost doubled, about 30 minutes. Divide into six portions. On a floured surface, shape each into a 14-in.-long rope. For each loaf, braid three ropes together on greased baking sheet; pinch ends to seal. Cover and let rise until doubled, about 50 to 60 minutes. Beat egg yolk and water; brush over loaves. Sprinkle with sesame seeds. Bake at 375 degrees F for 30-35 minutes.

Homemade Chicken Soup

Ingredients

1 (3 pound) whole chicken
4 carrots, halved
4 stalks celery, halved
1 large onion, halved
water to cover
salt and pepper to taste
1 teaspoon chicken bouillon
granules (optional)

Directions

Put the chicken, carrots, celery and onion in a large soup pot and cover with cold water. Heat and simmer, uncovered, until the chicken meat falls off of the bones (skim off foam every so often).

Take everything out of the pot. Strain the broth. Pick the meat off of the bones and chop the carrots, celery and onion. Season the broth with salt, pepper and chicken bouillon to taste, if desired. Return the chicken, carrots, celery and onion to the pot, stir together, and serve.

Homemade Tomato Sauce I

Ingredients

- 10 ripe tomatoes
- 2 tablespoons olive oil
- 2 tablespoons butter
- 1 onion, chopped
- 1 green bell pepper, chopped
- 2 carrots, chopped
- 4 cloves garlic, minced
- 1/4 cup chopped fresh basil
- 1/4 teaspoon Italian seasoning
- 1/4 cup Burgundy wine
- 1 bay leaf
- 2 stalks celery
- 2 tablespoons tomato paste

Directions

Bring a pot of water to a boil. Have ready a large bowl of iced water. Plunge whole tomatoes in boiling water until skin starts to peel, 1 minute. Remove with slotted spoon and place in ice bath. Let rest until cool enough to handle, then remove peel and squeeze out seeds. Chop 8 tomatoes and puree in blender or food processor. Chop remaining two tomatoes and set aside.

In a large pot or Dutch oven over medium heat, cook onion, bell pepper, carrot and garlic in oil and butter until onion starts to soften, 5 minutes. Pour in pureed tomatoes. Stir in chopped tomato, basil, Italian seasoning and wine. Place bay leaf and whole celery stalks in pot. Bring to a boil, then reduce heat to low, cover and simmer 2 hours. Stir in tomato paste and simmer an additional 2 hours. Discard bay leaf and celery and serve.

Homemade Flaxseed Donuts

Ingredients

3 cups all-purpose flour
1/2 cup ground flaxseed
1 tablespoon baking powder
1/2 teaspoon ground nutmeg
1/2 teaspoon ground cinnamon
2 eggs
1 cup white sugar
1 cup buttermilk
2 tablespoons vegetable oil

1 quart vegetable oil for frying

Directions

Whisk the flour, flaxseed, baking powder, nutmeg, and cinnamon together in a bowl until evenly blended; set aside. Beat the eggs and sugar together in a separate bowl; whisk the buttermilk and 2 tablespoons of vegetable oil into the egg mixture. Stir the flour mixture into the egg mixture until no lumps of flour remain and the dough is firm enough to handle. Cover the bowl and refrigerate at least 10 minutes.

Roll the dough to 1/2-inch thickness on a generously-floured surface. Use a floured donut cutter to cut donut shapes out of the dough. Let the donuts stand for 5 to 10 minutes as the oil heats.

Heat the frying oil in a deep-fryer or large saucepan to 360 degrees F (180 degrees C).

Fry the donuts in the hot oil in batches until golden brown on both sides, about 2 minutes per side. Drain on a paper towel-lined plate before serving.

Homemade Vegetable Juice Cocktail

Ingredients

15 pounds fresh tomatoes
2 cups chopped celery
3 large onions, peeled and cut into chunks
1 green bell pepper, seeded and chopped
2 medium beets
4 carrots
3 cloves garlic, peeled
1/4 cup sugar
1 teaspoon black pepper
2 teaspoons prepared horseradish
1/3 cup lemon juice
6 quarts water, or as needed
1 tablespoon Worcestershire sauce, or to taste
1 cup white sugar
1/4 cup salt, or to taste

Directions

Use a juicer to process the tomatoes, celery, onion, green pepper, beets, carrots, and garlic. Place all of the juice into a large pot. Stir in the sugar, black pepper, horseradish, lemon juice, and enough water to make a thin consistency. Season with Worcestershire sauce to taste. Bring to a boil, and continue boiling for 20 minutes.

Ladle into 1 quart jars leaving 3/4 inch of headspace. Stir 1 tablespoon of sugar and 1 teaspoon of salt into each jar. Wipe rims clean, and place lids and rings onto jars. Process in a pressure canner for 35 minutes at 10 pounds of pressure.

Homemade Pork Sausage

Ingredients

2 pounds ground pork
2 teaspoons ground sage
1 1/2 teaspoons salt
1 1/2 teaspoons pepper
1/2 teaspoon cayenne pepper
1/2 teaspoon brown sugar

Directions

In a bowl, combine all ingredients; mix well. Shape into eight 4-in. patties. In a skillet over medium heat, fry patties for 3-4 minutes per side until browned or until no longer pink in the center.

Homemade Wonderful Bread

Ingredients

2 1/2 teaspoons active dry yeast
1/4 cup warm water (110 degrees
F/45 degrees C)
1 tablespoon white sugar
4 cups all-purpose flour
1/4 cup dry potato flakes
1/4 cup dry milk powder
2 teaspoons salt
1/4 cup white sugar
2 tablespoons margarine
1 cup warm water (110 degrees
F/45 degrees C)

Directions

Whisk together the yeast, 1/4 cup warm water and sugar. Allow to sit for 15 minutes.

Add ingredients in the order suggested by your manufacturer, including the yeast mixture. Select the basic and light crust setting.

Homemade Albondigas Soup

Ingredients

1 pound ground beef
1 bunch cilantro, finely chopped
1 small onion, chopped
4 cloves garlic, minced
1 pinch garlic salt
1 pinch onion powder
salt and ground black pepper to taste

4 (14.5 ounce) cans chicken broth
4 large carrots, cut into 1/2 inch pieces
3 stalks celery, cut into 1 inch pieces
3 potatoes, cubed

Directions

Place the ground beef, 1/2 of the cilantro, 1/2 of the chopped onion, the garlic, garlic salt, and onion powder in a bowl. Sprinkle with salt and black pepper, and mix gently until combined. Form the meat mixture into golf ball-sized meatballs.

Spray a large skillet with nonstick spray, and brown the meatballs carefully over medium-high heat; remove the meatballs and set aside (the meatballs do not need to be fully cooked; they will finish cooking in the soup). Cook and stir the remaining onion in the same skillet over medium-low heat until translucent, about 10 minutes.

Pour the chicken broth into a large pot, and stir in the onion; add the carrots, celery, and potatoes. Bring to a boil over high heat; reduce heat and simmer until potatoes are nearly tender, about 15 minutes. Add the meatballs and the remaining cilantro; simmer for 30 minutes. Season to taste with salt and black pepper.

Homemade Biscuit Mix

Ingredients

10 cups all-purpose flour
1/2 cup baking powder
2 tablespoons white sugar
2 teaspoons salt
1 1/4 cups vegetable oil

Directions

Combine flour, baking powder, sugar and salt in a mixing bowl. Add oil and mix with a fork or pastry blender; you should have small lumps throughout the mixture.

Store in an airtight container in a cool, dry place for up to three months.

Homemade Manti (Traditional Turkish Dumplings)

Ingredients

2 cups flour
1/2 teaspoon salt
2 eggs
1/2 teaspoon water, or as needed
2 onions, peeled
1/2 pound ground beef
salt and pepper to taste
3 tablespoons vegetable oil
1 tablespoon red pepper flakes
1 tablespoon minced garlic
1 (8 ounce) container plain yogurt

Directions

Combine the flour and salt in a mixing bowl. Add the eggs and water, mixing well with your hands. Add more water, if needed, to form a soft dough. Cover and set aside for at least 30 minutes.

Shred the onions and place them in a colander or sieve set over a bowl; drain the juice and discard. Combine the onion, ground beef, salt, and pepper; mix the meat well with a spoon until mashed.

Divide the dough into two portions and lightly flour a work surface. Keep one piece of dough covered while you roll out the second portion into a rectangle, rolling the dough as thin as you can. Cut the rectangle into 2-inch squares with a knife or pastry wheel.

Place about 2 teaspoons of the meat filling in the center of each square. Seal the dumplings by gathering the edges of the dough and pinching them together at the top to form a bundle. Transfer the finished manti to a floured plate, and sprinkle more flour over the manti to prevent sticking. Repeat with the second piece of dough.

Heat the oil and red pepper flakes in a small skillet over low heat just until the pepper flakes have started to color the oil; don't let them burn. Remove from the heat and keep warm. Stir the minced garlic into the yogurt and set aside.

Bring a large pot of salted water to a boil over medium-high heat, and cook the manti until the filling is no longer pink, and the dough is tender, 20 to 25 minutes. Drain well. Divide the manti among four plates. Spoon the yogurt sauce over the manti and drizzle each serving with the hot pepper oil.

Homemade Hash Browns

Ingredients

6 pounds medium potatoes
2 cups chopped green pepper
2 cups chopped sweet red pepper
1 large onion, chopped
1/2 cup butter or margarine
1 teaspoon salt
1 teaspoon pepper

Directions

Place potatoes in a Dutch oven and cover with water. Bring to a boil; cover and simmer for 15-20 minutes or until potatoes are tender but still firm. Cool slightly; peel and shred. In a Dutch oven, saute the peppers and onion in butter. Add the shredded potatoes; sprinkle with salt and pepper. Cook until golden brown.

Speedy Homemade Salsa

Ingredients

1 (14.5 ounce) can whole peeled tomatoes, drained
1/4 cup chopped red onion
1/4 cup chopped onion
1 jalapeno pepper, seeded
1 tablespoon cider vinegar
1 tablespoon minced fresh cilantro
1 clove garlic, peeled
1 teaspoon ground cumin
1/4 teaspoon salt

Directions

In a food processor, combine all ingredients; cover and process until chunky. Transfer to a small bowl.

Homemade Maple Syrup

Ingredients

1 cup water
1 cup white sugar
1 cup brown sugar
1 tablespoon maple flavored
extract

Directions

Bring the water, white sugar, and brown sugar to a boil in a saucepan over medium-high heat. Reduce heat to medium-low, and stir in the maple extract; simmer 3 minutes longer.

Homemade Egg Noodles

Ingredients

2 cups all-purpose flour
1/4 teaspoon salt
1/4 teaspoon baking powder
4 egg yolks

Directions

Sift together the flour, salt and baking powder. Add egg yolks and mix until dry ingredients are moistened.

Press into a ball and cut in quarters. Roll out on floured surface 1/8 to 1/4 inch thick; cut to desired width and length. Lay on linen dish towel or wooden dowel to dry.

Add to broth such as chicken or turkey and cook until done.

Homemade Horseradish

Ingredients

1 cup peeled and cubed
horseradish root
3/4 cup white vinegar
2 teaspoons white sugar
1/4 teaspoon salt

Directions

In an electric food processor or blender, process horseradish root, vinegar, sugar and salt. Carefully remove the cover of the processor or blender, keeping your face away from the container. Cover and store the horseradish in the refrigerator.

Jean's Homemade Chicken Noodle Soup

Ingredients

2 (14 ounce) cans chicken broth
2 cups water
3 carrots, chopped
3 stalks celery, chopped
1 pinch ground black pepper
3 slices fresh ginger root
1 tablespoon vegetable oil
1/2 cup chopped cooked chicken breast meat
1/2 cup egg noodles

Directions

In a large pot over medium heat combine the broth, water, carrots, celery and ground black pepper and allow to cook. In a medium skillet over medium high heat, combine the ginger, oil and chicken. Saute for about 5 minutes and remove the sliced ginger.

Add the chicken to the broth mixture, bring to a boil and then add the egg noodles. Continue to cook over medium heat for about 15 minutes until noodles and vegetables are tender.

Homemade Spaghetti Sauce

Ingredients

1 chopped onion
5 cloves garlic, chopped
2 teaspoons olive oil
2 (28 ounce) cans peeled ground tomatoes in paste
1 (6 ounce) can Italian-style tomato paste
7 cups water
3 tablespoons Italian seasoning
2 tablespoons dried basil
1 teaspoon white sugar
1/2 cup red wine
1 pinch crushed red pepper

Directions

In large saucepan over medium heat, saute onion and garlic in olive oil until soft. Stir in tomatoes, tomato paste, water, Italian seasoning, basil, sugar, wine, and crushed red pepper. Reduce heat to low and simmer 3 hours, stirring occasionally. Serve.

Homemade Ginger Ale

Ingredients

1 1/2 tablespoons grated fresh
ginger root
1 cup sugar
1/4 teaspoon active dry yeast
1 lemon, juiced
water

Directions

Into an empty 2-liter soda bottle, put the ginger root, sugar, yeast, and lemon juice. Fill the rest of the way with water. Screw the cap onto the bottle as tight as possible. Shake the bottle well, then leave at room temperature until the bottle is too hard to squeeze, about 2 days. Refrigerate. To serve, pour through a tea strainer.

Homemade Dog Food

Ingredients

6 cups water
1 pound ground turkey
2 cups brown rice
1 teaspoon dried rosemary
1/2 (16 ounce) package frozen
broccoli, carrots and cauliflower
combination

Directions

Place the water, ground turkey, rice, and rosemary into a large Dutch oven. Stir until the ground turkey is broken up and evenly distributed throughout the mixture; bring to a boil over high heat, then reduce heat to low and simmer for 20 minutes. Add the frozen vegetables, and cook for an additional 5 minutes. Remove from heat and cool. Refrigerate until using.

Buddy's and Bubba's Homemade Dog Food

Ingredients

2 chicken leg quarters
1 cup brown rice
1 pound ground beef
2/3 cup rolled oats
1 (10 ounce) package chopped frozen spinach, thawed and squeezed dry
2 cups frozen chopped broccoli, thawed
1 (15 ounce) can kidney beans - rinsed, drained and mashed
2 carrots, shredded
1 clove garlic, minced (optional)
1 cup cottage cheese
1/2 cup olive oil

Directions

Place the chicken leg quarters in a large pot, and fill with enough water to cover by 1 inch. Bring to a boil, then reduce heat to medium-low, cover, and simmer 40 minutes. Remove the legs and allow to cool. Strain and return the cooking liquid to the pot. Once the legs have cooled, remove and discard the skin and bones; chop the meat, and set aside.

Stir the brown rice into the reserved chicken broth and bring to a boil. Reduce heat to medium-low, cover, and simmer until the rice is tender, 45 to 50 minutes. Drain off any excess liquid, and add the rice to the bowl with the chicken.

Heat a large skillet over medium-high heat, and add the ground beef. Cook and stir until the beef is crumbly and no longer pink, about 7 minutes. Pour off any excess grease, and place the beef into the bowl. Stir in the oats, spinach, broccoli, kidney beans, carrots, garlic, cottage cheese, and olive oil. Store the dog food in resealable containers in the freezer. Thaw the daily portions overnight in the refrigerator.

Homemade Shake and Bake Mixture

Ingredients

4 cups dry bread crumbs
1/3 cup vegetable oil
1 tablespoon salt
1 tablespoon paprika
1 tablespoon celery salt
1 teaspoon ground black pepper
1/2 teaspoon garlic salt
1/2 teaspoon minced garlic
1/4 teaspoon minced onion
1 pinch dried basil leaves
1 pinch dried parsley
1 pinch dried oregano

Directions

In a large resealable plastic bag combine the crumbs, oil, salt, paprika, celery salt, pepper, garlic salt, minced garlic, minced onion, basil, parsley and oregano. Seal bag and shake all ingredients together.

Homemade Four Cheese Ravioli

Ingredients

Ravioli Dough:

2 cups all-purpose flour
1 pinch salt
1 teaspoon olive oil
2 eggs
1 1/2 tablespoons water

Ravioli Filling:

1 (8 ounce) container ricotta cheese
1 (4 ounce) package cream cheese, softened
1/2 cup shredded mozzarella cheese
1/2 cup provolone cheese, shredded
1 egg
1 1/2 teaspoons dried parsley

Pesto-Alfredo Cream Sauce:

2 tablespoons olive oil
2 cloves garlic, crushed
3 tablespoons prepared basil pesto sauce
2 cups heavy cream
1/4 cup grated Parmesan cheese
1 (24 ounce) jar marinara sauce

Egg Wash:

1 egg
1 tablespoon water

Directions

Mound the flour and salt together on a work surface and form a well. Beat the teaspoon of olive oil, 2 eggs, and water in a bowl. Pour half the egg mixture into the well. Begin mixing the egg with the flour with one hand; use your other hand to keep the flour mound steady. Add the remaining egg mixture and knead to form a dough.

Knead the dough until smooth, 8 to 10 minutes; add more flour if the dough is too sticky. Form the dough into a ball and wrap tightly with plastic. Refrigerate for 1 hour.

While the dough is resting, prepare the ravioli filling. Combine the ricotta cheese, cream cheese, mozzarella cheese, provolone cheese, egg, and parsley and mix well. Set the filling aside.

Heat 2 tablespoons of olive oil in a skillet over medium heat. Add the crushed garlic and pesto sauce and cook for one minute. Pour in the heavy cream, raise the heat to high, and bring the sauce to a boil. Reduce the heat and simmer for 5 minutes. Add the Parmesan cheese and stir until the cheese melts. Remove the pan from the heat and keep warm.

Meanwhile, in a separate saucepan, warm the marinara sauce over medium-low heat.

Preheat an oven to 375 degrees F (190 degrees C). Beat the egg with the tablespoon of water to make the egg wash.

Roll out the pasta dough into thin sheets no thicker than a nickel. To assemble the ravioli, brush the egg wash over a sheet of pasta. Drop the filling mixture on the dough by teaspoonfuls about one inch apart. Cover the filling with the top sheet of pasta, pressing out the air from around each portion of filling. Press firmly around the filling to seal. Cut into individual ravioli with a knife or pizza cutter. Seal the edges.

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Stir in the ravioli, and return to a boil. Cook uncovered, stirring occasionally, until the ravioli float to the top and the filling is hot, 4 to 8 minutes. Drain well.

Grease a baking sheet. Place the cooked ravioli on the sheet pan and bake in the preheated oven until brown, about 4 minutes.

Homemade Potater Tots

Ingredients

2 russet potatoes
1/4 cup chopped fresh chives
(optional)
2 teaspoons salt
1 teaspoon white pepper
vegetable oil for frying

Directions

Place the potatoes in a saucepan of water to cover, and bring to a boil over medium heat. Reduce heat, and simmer until the potatoes are cooked through but still firm, about 20 minutes. Remove from the water, and peel the cooked potatoes while still hot.

Line a baking sheet with parchment paper and set aside.

Shred the potatoes with a box grater, and place the shredded potatoes in a bowl. Lightly mix in the chives, salt, and white pepper. Spoon the potato mixture into a piping bag with a 1/2-inch round tip.

Pipe the potato mixture onto the parchment paper in a long, 1/2-inch wide rope. Place the baking sheet into the refrigerator until the potato mixture has cooled and set, about 1 hour. Cut the potato strip into 1-inch lengths.

Heat vegetable oil in a deep-fryer or large saucepan to 350 degrees F (175 degrees C). Working in batches, deep-fry the potato pieces until crisp and golden brown.

Homemade Barbecue Sauce

Ingredients

2 tablespoons butter, melted
2 tablespoons chopped onion
1 tablespoon chopped green bell pepper
1 cup water
1 cup ketchup
2 teaspoons mustard powder
1 teaspoon salt
1 teaspoon celery seed
2 tablespoons brown sugar
2 teaspoons lemon juice

Directions

In a medium nonporous bowl, combine the butter or margarine, onion, green bell pepper, water, ketchup, mustard powder, salt, celery seed, brown sugar and lemon juice. Mix well and use on your choice of meat.

Homemade Yummy Fudge

Ingredients

6 ounces cream cheese, softened
1/8 teaspoon salt
1/2 teaspoon vanilla extract
4 cups confectioners' sugar, sifted
4 (1 ounce) squares unsweetened
chocolate, melted and cooled
1 cup chopped walnuts

Directions

Line an 8x8 inch dish with foil.

In a medium bowl, beat cream cheese until smooth. Beat in salt and vanilla. Beat in confectioners' sugar, a little at a time, until smooth. Stir in melted chocolate. Fold in walnuts. Spread into prepared pan. Chill 1 hour, until firm. Cut into one inch squares.

Homemade Marshmallows II

Ingredients

3 cups white sugar
1/4 cup corn syrup
1/4 teaspoon salt
3/4 cup water
2 teaspoons vanilla extract
1 cup confectioners' sugar for
dusting

Directions

Generously coat a 9x13 dish with cooking spray.

In a large saucepan, combine sugar, corn syrup, salt and water. Heat to between 234 and 240 degrees F (112 to 116 degrees C), or until a small amount of syrup dropped into cold water forms a soft ball that flattens when removed from the water and placed on a flat surface. Remove from heat and beat with an electric mixer until stiff peaks form, 10 to 12 minutes. Stir in vanilla. Pour into prepared pan.

Chill in refrigerator 8 hours or overnight. To cut, loosen edges with a knife. Dust surface with confectioners' sugar, and turn out onto a waxed paper lined surface. Dust with confectioners' sugar again and cut with a knife.

Homemade Apple Cider

Ingredients

10 apples, quartered
3/4 cup white sugar
1 tablespoon ground cinnamon
1 tablespoon ground allspice

Directions

Place apples in a large stockpot and add enough water cover by at least 2 inches. Stir in sugar, cinnamon, and allspice. Bring to a boil. Boil, uncovered, for 1 hour. Cover pot, reduce heat, and simmer for 2 hours.

Strain apple mixture through a fine mesh sieve. Discard solids. Drain cider again through a cheesecloth lined sieve. Refrigerate until cold.

Homemade Beef Breakfast Sausage Patties

Ingredients

- 1 tablespoon brown sugar
- 2 teaspoons dried sage
- 2 teaspoons salt
- 2 teaspoons dried basil
- 1 teaspoon ground black pepper
- 1 teaspoon onion powder
- 1/4 teaspoon dried marjoram
- 1/8 teaspoon crushed red pepper flakes
- 2 pounds ground beef

Directions

Stir the brown sugar, sage, salt, basil, black pepper, onion powder, marjoram, and red pepper flakes together in a small bowl. Place the ground beef in a large bowl; mix the spice blend into the ground beef with your hands until evenly integrated. Refrigerate for 24 hours to let the flavors blend.

Divide the ground beef mixture into 8 patties.

Place a large skillet over medium heat; cook the patties in the skillet until firm, hot, and cooked in the center, 5 to 7 minutes per side. An instant-read thermometer inserted into the center should read 160 degrees F (70 degrees C).

Homemade Dog Biscuits

Ingredients

3 1/2 cups all-purpose flour
2 cups wheat bran
1 cup cornmeal
4 teaspoons salt
1 tablespoon garlic powder
2 cups whole wheat flour
1 cup rye flour
1/2 cup nonfat dry milk powder
2 1/4 teaspoons active dry yeast
1/4 cup warm water
2 cups tomato juice

Directions

Preheat oven to 300 degrees F (150 degrees C).

Dissolve the yeast in the warm water. Stir in the tomato juice.

Combine the all-purpose flour, bran, grits or cornmeal, salt, garlic powder, whole wheat flour, rye flour and non-fat dry milk powder. Stir in the yeast mixture. Dough should be very stiff.

On a lightly floured board roll dough out to 1/3 to 1/2 inch thick. Cut into desired size with a knife or cookie cutters. Place on ungreased cookie sheet.

Bake at 300 degrees F (150 degrees C) for 1 hour. Turn oven off and leave biscuits overnight or for at least 4 hours in oven to harden.

Homemade Creme Liqueur

Ingredients

1 (14 ounce) can sweetened condensed milk
1 cup coffee-flavored liqueur
1 cup heavy whipping cream
4 eggs

Directions

Combine condensed milk, liqueur, cream, and eggs in a blender, and whip until smooth. Serve over ice, if desired.

Homemade Chewy Granola Bars

Ingredients

1/2 cup packed brown sugar
1/3 cup peanut butter
1/4 cup corn syrup
1/4 cup butter, melted
1 teaspoon vanilla extract
1 1/2 cups quick-cooking oats
1/4 cup sunflower kernels
1/4 cup raisins
3 tablespoons toasted wheat germ
1 tablespoon sesame seeds
1/2 cup semisweet chocolate chips

Directions

In a small mixing bowl, combine the brown sugar, peanut butter, corn syrup, butter and vanilla. Stir in the oats, sunflower kernels, raisins, wheat germ and sesame seeds. Fold in chocolate chips.

Press into an 8-in. square baking dish coated with nonstick cooking spray. Bake at 350 degrees F for 15-20 minutes or until set and edges are browned. Cool completely on a wire rack. Cut into bars.

Easy Homemade Pizza

Ingredients

1 (12 inch) pre-baked pizza crust
1 (14 ounce) jar Ragu® Pizza
Sauce - Homemade Style
1 cup shredded mozzarella
cheese
Your Favorite Pizza Toppings
(sliced pepperoni, mushrooms,
bell peppers, pitted ripe olives,
onions), optional

Directions

Preheat oven to 350 degrees F. Arrange pizza crust on ungreased cookie sheet. Spoon on Pizza Sauce, then sprinkle with cheese and Toppings.

Bake 15 minutes or until cheese is melted.

Easy Homemade Vanilla Ice Cream

Ingredients

4 cups half-and-half or light cream
1 (14 ounce) can EAGLE BRAND®
Sweetened Condensed Milk
2 tablespoons vanilla extract

Directions

In large bowl, combine ingredients; mix well. Pour into ice cream freezer container. Freeze according to manufacturer's instructions. Freeze leftovers.

Homemade Chocolate Sandwich Cookies

Ingredients

2 (18.25 ounce) packages devil's
food cake mix
4 eggs
1 cup shortening

Directions

Preheat oven to 350 degrees F (180 degrees C).

Blend the above ingredients together with a pastry blender until mixed.

Roll in balls about the size of a quarter and place on ungreased baking sheets. Make an even number of balls.

Bake for 10 minutes. Let cookies stand on cookie sheet for 5-6 minutes before removing them to cooling rack. After cookies have cooled, put Cream Cheese Frosting (see recipe or use one can of pre-made frosting) between two cookies, putting bottom sides together.

NOTE: Adding chopped pecans to the cookies without making them into sandwiches is also very good. Spice cake mix can be used in place of Devil's food.

Creamy Homemade Chicken Stew

Ingredients

1 cup lowfat evaporated milk
1/4 cup all-purpose flour
1 1/2 pounds chicken leg meat
3/4 pound small fresh button mushrooms
2 potatoes, peeled and cubed
2 cups pearl onions
2 large carrots, coarsely chopped
2 1/4 cups frozen green peas, thawed
1 cup chicken broth
1/2 teaspoon salt
1/4 teaspoon ground black pepper
1/2 teaspoon dried marjoram
1/4 teaspoon dried rosemary
1/4 cup chopped fresh parsley

Directions

In a small bowl stir together evaporated milk and flour until smooth. Place chicken, mushrooms, potatoes, onions, carrots and peas in slow cooker. Pour in milk mixture and broth. Season with salt, pepper, marjoram and rosemary. Cook on low 6 hours. Stir in parsley just before serving.

Homemade Angel Food Cake

Ingredients

18 egg whites
2 teaspoons cream of tartar
1 pinch salt
1 1/2 cups white sugar
1 cup cake flour
1/2 cup confectioners' sugar
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Sift cake flour and confectioners sugar together 5 times and set aside.

In a large clean bowl, whip egg whites with a pinch of salt until foamy. Add cream of tartar and continue beating until soft peaks form. Gradually add sugar while beating, and continue to beat until very stiff. Add vanilla.

Quickly fold in flour mixture. Pour into a 10 inch tube pan.

Bake at 350 degrees F (175 degrees C) for 45 minutes.

Homemade Pancake Mix

Ingredients

4 cups all-purpose flour
2 cups whole wheat flour
2/3 cup sugar
2 tablespoons baking powder
1 tablespoon baking soda
ADDITIONAL INGREDIENTS FOR
PANCAKES:

1 egg
3/4 cup milk
ADDITIONAL INGREDIENTS FOR
BLUEBERRY BANANA
PANCAKES:

1 egg
3/4 cup milk
1 medium ripe banana, mashed
3/4 cup blueberries

Directions

In a bowl, combine the first five ingredients. Store in an airtight container in a cool dry place for up to 6 months.

To prepare pancakes: In a bowl, combine egg and milk. Whisk in 1 cup pancake mix. Pour batter by 1/4 cupfuls onto a lightly greased hot griddle; turn when bubbles form on top of pancakes. Cook until second side is golden brown

To prepare blueberry banana pancakes: In a bowl, combine egg, milk and banana. Whisk in 1 cup pancake mix. Fold in blueberries. Cook as directed above.

My Momma's Easy Homemade Veggie Soup

Ingredients

3 pounds ground beef
6 potatoes, peeled and cubed
water to cover
4 (15 ounce) cans mixed
vegetables, drained
1 onion, chopped
2 cups chopped cabbage
1 (15 ounce) can tomato sauce
2 tablespoons ground black
pepper
salt to taste

Directions

Place the ground beef in a large skillet over medium high heat.
Saute for 10 to 15 minutes, or until browned and crumbly; set aside.

In a large pot over high heat, combine the potatoes with water to
cover and cook for 20 minutes, or until potatoes are almost tender.

Add the mixed vegetables, onion, cabbage, tomato sauce, reserved
ground beef and ground black pepper.

Bring to a boil, reduce heat to low and simmer for 1 1/2 to 2 hours.
Season with salt to taste.

Real Homemade Tamales

Ingredients

Tamale Filling:

- 1 1/4 pounds pork loin
- 1 large onion, halved
- 1 clove garlic
- 4 dried California chile pods
- 2 cups water
- 1 1/2 teaspoons salt

Tamale Dough:

- 2 cups masa harina
- 1 (10.5 ounce) can beef broth
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 2/3 cup lard
- 1 (8 ounce) package dried corn husks
- 1 cup sour cream

Directions

Place pork into a Dutch oven with onion and garlic, and add water to cover. Bring to a boil, then reduce heat to low and simmer until the meat is cooked through, about 2 hours.

Use rubber gloves to remove stems and seeds from the chile pods. Place chiles in a saucepan with 2 cups of water. Simmer, uncovered, for 20 minutes, then remove from heat to cool. Transfer the chiles and water to a blender and blend until smooth. Strain the mixture, stir in salt, and set aside. Shred the cooked meat and mix in one cup of the chile sauce.

Soak the corn husks in a bowl of warm water. In a large bowl, beat the lard with a tablespoon of the broth until fluffy. Combine the masa harina, baking powder and salt; stir into the lard mixture, adding more broth as necessary to form a spongy dough.

Spread the dough out over the corn husks to 1/4 to 1/2 inch thickness. Place one tablespoon of the meat filling into the center. Fold the sides of the husks in toward the center and place in a steamer. Steam for 1 hour.

Remove tamales from husks and drizzle remaining chile sauce over. Top with sour cream. For a creamy sauce, mix sour cream into the chile sauce.

Homemade Butter

Ingredients

1 pint heavy cream

Directions

Fill airtight containers approximately half full with heavy cream. Securely cover containers and shake until thickened.

Homemade Banana Pudding Pie

Ingredients

2 cups vanilla wafer crumbs
3 bananas, sliced into 1/4 inch slices
1 1/2 cups white sugar
1/4 cup all-purpose flour
2 cups milk
3 egg yolks
2 teaspoons butter
2 teaspoons vanilla extract
3 egg whites
1/4 cup white sugar

Directions

Preheat oven to 350 degrees F (175 degrees C).

Line the bottom and sides of a 9 inch pie plate with a layer of alternating vanilla wafers and banana slices.

To Make Pudding: In a medium saucepan, combine 1 1/2 cups sugar with flour. Mix well, then stir in half the milk. Beat egg yolks and whisk into sugar mixture. Add remaining milk and butter or margarine.

Place mixture over low heat and cook until thickened, stirring frequently. Remove from heat and stir in vanilla extract. Pour half of pudding over vanilla wafer and banana layer while still hot.

Make another layer of alternating vanilla wafers and banana slices on top of pudding layer. Pour remaining pudding over second wafer and banana layer.

To Make Meringue: In a large glass or metal bowl, beat egg whites until foamy. Gradually add 1/4 cup sugar, continuing to beat until whites are stiff. Spread meringue into pie pan, making sure to completely cover pudding layer.

Bake in preheated oven for 15 minutes, just until meringue is browned. Chill before serving.

Quick, Homemade Hamburger Soup

Ingredients

1 pound lean ground beef
4 potatoes, peeled and cubed
1 (14.5 ounce) can sliced carrots, undrained
1 (14.5 ounce) can French style green beans, undrained
1 (15.25 ounce) can sweet corn, undrained
1 (28 ounce) can diced tomatoes
3 1/2 cups water
1 (14 ounce) can tomato sauce
salt and black pepper to taste

Directions

Heat a large pot over medium-high heat, and stir in the ground beef. Cook until the beef is crumbly, evenly browned, and no longer pink. Drain, and discard any excess grease.

Stir in the potatoes, carrots, green beans, corn, tomatoes, tomato sauce, and water. Bring the soup to a boil over high heat. Reduce heat to medium-low, cover, and simmer until the potatoes are tender, about 20 minutes. Season to taste with salt and pepper.

Homemade Graham Crackers

Ingredients

2 3/4 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon ground cinnamon
1/2 cup butter
2/3 cup brown sugar
1/2 cup water

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a large baking sheet. Whisk together the flour, baking powder, and cinnamon in a bowl; set aside.

Use an electric mixer to beat the butter and brown sugar together until light. Stir in the flour mixture. Slowly pour in the water; stir until dough is formed. Refrigerate dough for 30 minutes.

On a well floured board, roll dough to between 1/8 and 1/4 inch thick. Use a knife or cookie cutter to cut dough into squares or rectangles. Transfer crackers to prepared baking sheet.

Bake in preheated oven until light brown, 11 to 13 minutes. Remove crackers from oven. Use a fork to pierce multiple holes on tops of crackers.

Homemade Refrigerator Pickles

Ingredients

1 cup distilled white vinegar
1 tablespoon salt
2 cups white sugar
6 cups sliced cucumbers
1 cup sliced onions
1 cup sliced green bell peppers

Directions

In a medium saucepan over medium heat, bring vinegar, salt and sugar to a boil. Boil until the sugar has dissolved, about 10 minutes.

Place the cucumbers, onions and green bell peppers in a large bowl. Pour the vinegar mixture over the vegetables. Transfer to sterile containers and store in the refrigerator.

Homemade Marshmallows I

Ingredients

2 envelopes unflavored gelatin
1 1/4 cups water, divided
2 cups white sugar

Directions

In small bowl, stir together gelatin and 1/2 cup plus 2 tablespoons water. Set aside to set up.

In medium saucepan, combine sugar and remaining 1/2 cup plus 2 tablespoons water, over low heat. Stir until sugar is dissolved and let cool.

Combine gelatin and sugar water, and beat with electric mixer until foamy. Pour into a lightly greased 9x13 inch baking dish and let set. Cut into squares and serve.

Homemade Crescent Rolls

Ingredients

1 (.25 ounce) package active dry yeast
1 cup warm water (110 degrees to 115 degrees)
1 cup butter or margarine, melted
1/2 cup sugar
3 eggs
1/2 teaspoon salt
4 cups all-purpose flour

Directions

In a small bowl, dissolve yeast in warm water. In a mixing bowl, beat butter and sugar. Add eggs, salt and yeast mixture. Stir in enough flour until dough leaves the sides of bowl and is soft (do not knead). Cover and refrigerate overnight.

Punch dough down. Turn onto a floured surface; divide in half. Roll each portion into a 12-in. circle; cut each circle into 12 wedges. Roll up wedges from the wide end and place with pointed end down on greased baking sheets. Curve ends to form crescents. Cover and let rise in a warm place until doubled, about 1-1/2 hours. Bake at 350 degrees F for 20-22 minutes or until golden brown. Remove from pans to wire racks.

Pasta Salad with Homemade Dressing

Ingredients

1 (8 ounce) package uncooked tri-color rotini pasta
6 ounces pepperoni sausage, diced
6 ounces provolone cheese, cubed
1 red onion, thinly sliced
1 small cucumber, thinly sliced
3/4 cup chopped green bell pepper
3/4 cup chopped red bell pepper
1 (6 ounce) can pitted black olives
1/4 cup minced fresh parsley
1/4 cup grated Parmesan cheese

1/2 cup olive oil
1/4 cup red wine vinegar
2 cloves garlic, minced
1 teaspoon dried basil
1 teaspoon dried oregano
1/2 teaspoon ground mustard seed
1/4 teaspoon salt
1/8 teaspoon ground black pepper

Directions

Bring a large pot of lightly salted water to a boil. Add rotini pasta, and cook for 8 to 10 minutes, until al dente. Drain, and rinse with cold water.

In a large bowl, mix the cooled pasta, pepperoni, provolone cheese, red onion, cucumber, green bell pepper, red bell pepper, olives, parsley, and Parmesan cheese.

In a jar with a lid, mix the olive oil, vinegar, garlic, basil, oregano, ground mustard, salt, and pepper. Seal jar, and shake well.

Pour the dressing mixture over the pasta salad, and toss to coat. Cover, and chill 8 hours in the refrigerator

Homemade Focaccia Bread

Ingredients

3 1/2 cups all-purpose flour
1 teaspoon white sugar
1 teaspoon salt
1 tablespoon active dry yeast
1 cup water
2 tablespoons vegetable oil
1 egg
3 tablespoons olive oil
1 teaspoon dried rosemary,
crushed

Directions

Combine 1 cup flour, sugar, salt, and yeast. Mix well. Heat water and vegetable oil until warm, and add to yeast mixture along with the egg. Blend with an electric mixer at low speed until moistened. Beat for 2 additional minutes. Stir in 1 3/4 cup flour while beating, until dough pulls away from side of bowl.

Knead in 3/4 cup flour on floured surface. Cover dough with a bowl, and let sit for 5 minutes. Place dough on a greased baking sheet. Roll out to 12 inch circle. Cover with greased plastic wrap and a cloth towel. Place in a warm place for 30 minutes.

Uncover dough, and poke holes in it with a spoon handle at 1 inch intervals. Drizzle olive oil on dough, and sprinkle with crushed rosemary.

Bake at 400 degrees F (205 degrees C) for 17 to 27 minutes, until just golden. Remove from baking sheet, and cool on rack.

Chuck Roast with Homemade Noodles

Ingredients

1 (3 pound) boneless beef chuck roast
1/2 cup chopped onion
2 tablespoons vegetable oil
2 1/2 cups water, divided
1 cup all-purpose flour
1/2 teaspoon salt
1 egg
2 tablespoons milk
1 (14 ounce) can beef broth
pepper to taste

Directions

In a Dutch oven, brown roast and onion in oil. Add 1/2 cup of water. Cover and bake at 325 degrees F for 2-1/2 to 3 hours or until the meat is tender.

Meanwhile, for noodles, combine flour and salt in a bowl; make a well in the center. beat egg and milk; pour into well. Stir to form a stiff dough. Turn onto a well-floured surface; roll into a 15-in. x 12-in. rectangle. cut into 1/8-in. strips. Cover and refrigerate until ready to cook. Remove roast and keep warm; add broth and remaining water to pan. Bring to a boil; add noodles. Cook for 8-10 minute or until tender. Drain; season with pepper. Serve with the roast.

Polenta with Homemade Tomato-Seafood Sauce

Ingredients

Tomato-Seafood Sauce:

2 tablespoons butter
1 onion, chopped
3 cloves garlic, minced
1 celery stalk, minced
2 tablespoons olive oil
1 tablespoon dried Italian seasoning
2 tablespoons minced fresh parsley
1 1/2 cubes fish-flavored bouillon cubes
1 cup dry red wine
3 cups canned diced tomatoes
1 tablespoon white sugar
1 pinch cayenne pepper
1 pinch paprika
1 pound mixed frozen seafood
4 squid, cleaned and cut into rings and tentacles
salt and pepper to taste

Polenta:

3 cups water
1 cup coarse polenta (not instant)
1/2 cup baby spinach leaves
1/4 cup grated Parmesan cheese
1/4 cup shredded mozzarella cheese
garlic salt to taste

Vegetable Mix:

2 tablespoons olive oil
1 small red onion, diced
2 zucchini, cut in half lengthwise then into 1/4-inch slices
10 cremini mushrooms, sliced
1 tablespoon balsamic vinegar
sea salt and pepper to taste

Directions

Melt butter in a large saucepan over medium-high heat. Stir in onion and garlic; cook until the onion has softened and the garlic has begun to turn brown, about 5 minutes. Stir in the celery and cook for 5 minutes. Add olive oil, Italian seasoning, parsley, bouillon cubes, and red wine; simmer for 5 minutes, stirring to break up the bouillon cubes. Stir in canned tomatoes, sugar, cayenne, and paprika. Bring to a boil, then reduce heat to medium-low and simmer for 10 minutes.

Take the tomato sauce off of the heat and puree with a stick blender until smooth. Stir in the mixed seafood, and return to a boil over medium-high heat. Stir in squid, reduce heat to medium-low, and gently simmer for 30 minutes; season to taste with salt and pepper.

While the tomato-seafood sauce is simmering, prepare the polenta by bringing water to a boil in a saucepan over medium heat. Reduce heat to medium, and slowly whisk in polenta with a wire whisk. Allow to simmer 5 minutes, whisking constantly. Stir in spinach, Parmesan cheese, and mozzarella cheese. Reduce heat to medium-low, and allow to slowly simmer 15 minutes, stirring frequently to keep from burning. Once the polenta has softened and turned creamy, remove from heat, season to taste with garlic salt, and keep warm.

To prepare the vegetable mix, heat 2 tablespoons olive oil in a large skillet over medium-high heat. Stir in red onion and cook for 2 minutes. Add zucchini and cook for an additional 2 minutes, or until zucchini begins to brown. Stir in mushrooms, and continue cooking until soft. Season with balsamic vinegar and salt and pepper to taste.

To serve, scoop a pile of polenta into the center of each plate; ladle the seafood sauce around, then top with vegetable mixture.

Homemade Gumdrops

Ingredients

2 1/2 cups sugar, divided
1 1/3 cups applesauce
2 (3 ounce) packages red or green gelatin mix
2 envelopes unflavored gelatin
1 teaspoon lemon juice

Directions

In a large saucepan, combine 2 cups sugar, applesauce, red or green gelatin, unflavored gelatin and lemon juice; let stand for 1 minute. Bring to a boil over medium heat, stirring constantly. Boil for 1 minute. Immediately pour into a cold 11-in. x 7-in. x 2-in. pan coated with nonstick cooking spray. Refrigerate for 3 hours or until firm.

With a spatula, loosen gelatin from sides of pan. To remove, invert onto waxed paper. Using kitchen scissors or small sharp cookie cutters dipped in hot water, cut into 1-in. squares or shapes. Place on waxed paper. Dry at room temperature for about 8 hours or until slightly sticky. Roll in remaining sugar. Store in an airtight container.

Grandma's Homemade Pizza ala 'Da Boys'

Ingredients

2 (.25 ounce) packages fast-rising dry yeast
1 teaspoon white sugar
2 1/2 cups warm water (110 degrees F/45 degrees C), divided
1/3 cup olive oil
1 tablespoon salt
1 pinch garlic powder, or to taste
5 cups all-purpose flour, or more if needed

2 tablespoons butter, melted
1 tablespoon dried oregano, or to taste
2 tablespoons ricotta cheese (optional)
1 (29 ounce) can tomato puree (such as Contadina® Tomato Puree)
1 teaspoon onion powder, or to taste
1 pinch garlic powder, or to taste
1 teaspoon salt, or to taste
1 teaspoon ground black pepper, or to taste
1 teaspoon white sugar, or to taste

1 1/2 teaspoons olive oil, divided

3 Italian sausage links, casings removed
1 pinch dried oregano, or to taste (optional)
1 pinch crushed red pepper flakes, or to taste (optional)

1 1/2 teaspoons melted butter, divided

Directions

In a large bowl, mix together the yeast, 1 teaspoon sugar, and 1/2 cup of warm water. Let the mixture stand until the yeast begins to bubble and form a layer of creamy foam on top, about 15 minutes. Stir in 2 more cups of warm water, olive oil, 1 tablespoon salt, garlic powder, and about 2 cups of flour. Mix together to form a loose batter, and begin beating in flour, about 1/2 cup at a time, until the dough is slightly sticky but not wet, about 3 more cups.

Turn the dough out onto a floured surface, and knead until smooth and elastic, about 10 minutes. Form the dough into a ball, place into an oiled bowl, cover with a cloth, and let rise in a warm place until double, about 30 minutes.

Melt 2 tablespoons of butter in a saucepan over medium-low heat, and stir in the oregano. Let the oregano fry in the butter for a few seconds, then whisk in the ricotta cheese until the mixture makes a smooth paste. Whisk in the tomato puree, onion powder, 1 pinch garlic powder, 1 teaspoon of salt, black pepper, and 1 teaspoon sugar until the sauce is smooth. Bring the sauce to a boil, stirring occasionally, cover, and remove from heat.

Preheat oven to 375 degrees F (190 degrees C). Coat 3 12-inch pizza pans with about 1/2 teaspoon olive oil apiece.

Place the sausage into a skillet over medium heat and sprinkle with 1 pinch dried oregano and 1 pinch crushed red pepper flakes, if desired. Brown the sausage, breaking it into small chunks as it cooks, until the sausage is no longer pink, about 10 minutes. Set the sausage aside.

Place the dough on a floured surface, punch down the dough, and cut it into 3 equal pieces. Roll a dough piece out to the size of a prepared pizza pan, and place the dough on the pan. Stretch the edges of the dough a little beyond the pan, and fold the excess dough over to make a thicker edge. Press the folded dough together to seal. Repeat for the other 2 crusts.

Bake the crusts in the preheated oven for about 15 minutes, then remove from oven and brush each crust with about 1/2 teaspoon melted butter (see Notes for details).

Using a large spoon, spread a layer of sauce over each crust. Sprinkle with pizza cheese blend, dot pieces of browned sausage

Bananas About Homemade Yogurt!

Ingredients

4 cups 2% low-fat milk
1/2 cup plain yogurt with active cultures
1 teaspoon vanilla extract
1 banana, peeled and chopped

Directions

Pour the milk into a pan, and heat over medium heat until small bubbles form around the edge of the pan and milk is just below the boiling point. Do not let the milk boil. Remove from heat and cool. Skim off any skin that forms on the milk.

Pour the cooled milk into a yogurt maker, and stir in the yogurt, vanilla, and bananas. Cook according to manufacturer's directions, or at least 4 hours . If desired, strain yogurt through a fine sieve or coffee filter to remove the whey, and return to the yogurt maker. Refrigerate the yogurt overnight or another 8 hours to thicken further.

Homemade Liquors

Ingredients

1/2 cup sugar
1/4 cup water
1/2 cup vodka
2 teaspoons vanilla extract

Directions

In a saucepan, combine sugar and water. Bring the mixture to a boil, then reduce the heat to low and let simmer 5 minutes. Remove from heat and cool to room temperature.

Pour vodka and vanilla extract into the room temperature mixture. Pour the liquor into a sealable decanter; seal and store for at least two weeks before serving.

Homemade Apple Crumble

Ingredients

6 large apple - peeled, cored and cubed

1 tablespoon white sugar

1/4 teaspoon ground cinnamon

Crumble Topping:

1/4 cup rice flour

3 tablespoons almond meal

2 tablespoons white sugar

2 tablespoons flaked coconut

1 1/2 tablespoons butter or margarine, softened

Directions

Preheat oven to 375 degrees F (190 degrees C). Arrange apple pieces in baking dish, sprinkle with sugar, and cinnamon; toss well.

In a bowl, combine the rice flour, almond meal, sugar, and coconut. Cut in butter until mixture is fine and crumbly. Sprinkle topping over apples

Cover, and bake for 1 hour in the preheated oven, until the apples have lost their shape. Uncover, and continue to bake until crumble is crisp and golden in color.

Homemade Tomato Sauce II

Ingredients

4 tablespoons vegetable oil
1 large onion, chopped
1 (28 ounce) can crushed tomatoes
2 cups water
1 (6 ounce) can tomato paste
3 leaves fresh basil leaves
2 cloves garlic, crushed
1 teaspoon salt
1 teaspoon ground black pepper

Directions

In a large saucepan over medium-high heat, saute onions in the oil until golden brown. Add crushed tomatoes, water, tomato paste, basil, garlic, salt and pepper. Let the sauce come to a boil, lower heat to low and stir occasionally until desired thickness. Sauce is ready when oil rises to the top. Skim off oil.

Homemade Vanilla Pudding

Ingredients

2 cups milk
1/2 cup white sugar
3 tablespoons cornstarch
1/4 teaspoon salt
1 teaspoon vanilla extract
1 tablespoon butter

Directions

In medium saucepan over medium heat, heat milk until bubbles form at edges. In a bowl, combine sugar, cornstarch and salt. Pour into hot milk, a little at a time, stirring to dissolve. Continue to cook and stir until mixture thickens enough to coat the back of a metal spoon. Do not boil. Remove from heat, stir in vanilla and butter. Pour into serving dishes. Chill before serving.

Hearty Homemade Tomato Sauce

Ingredients

2 (14.5 ounce) cans peeled and diced tomatoes with juice
4 cloves garlic, chopped
3/4 cup finely chopped carrots
3/4 cup finely chopped red bell peppers
4 stalks celery, finely chopped
1/2 large onion, chopped
1 cup chopped fresh parsley
2 tablespoons dried oregano
1/4 cup extra virgin olive oil
salt to taste

Directions

In a large pot combine tomatoes, garlic, carrots, bell peppers, celery, onion, parsley, oregano, olive oil and salt. Bring to a boil.

Reduce heat and simmer on medium heat for 1 hour.

Homemade Frozen Custard

Ingredients

4 cups milk
4 eggs
1 1/4 cups sugar
1/3 cup cornstarch
1/8 teaspoon salt
1 (14 ounce) can sweetened condensed milk
2 tablespoons vanilla extract

Directions

In a large heavy saucepan, bring milk to a boil. Meanwhile, combine the sugar, cornstarch, salt and eggs. Gradually add a small amount of hot milk; return all to the saucepan. Cook and stir until mixture reached at least 160 degrees F and coats the back of a metal spoon. Gradually stir in condensed milk and vanilla. Chill for 3-4 hours.

Fill cylinder of ice cream freezer two thirds full; freeze according to manufacturer's directions. Refrigerate remaining mixture until ready to freeze.

Homemade Pizza Sauce

Ingredients

3 garlic cloves, minced
3 tablespoons olive or vegetable oil
1 (29 ounce) can tomato puree
1 (28 ounce) can crushed tomatoes
2 tablespoons brown sugar
1 tablespoon Italian seasoning
1 teaspoon dried basil
1/2 teaspoon salt
1/2 teaspoon crushed red pepper flakes

Directions

In a large saucepan, saute garlic in oil until tender. Stir in the remaining ingredients. Bring to a boil. Reduce heat; simmer, uncovered, for 30 minutes or until sauce reaches desired thickness. Use in Deep-Dish Sausage Pizza, Tomato Artichoke Chicken or any recipe that calls for pizza sauce. Sauce may be refrigerated for up to 1 week.

Real Homemade Bologna

Ingredients

3 pounds ground beef
3 tablespoons curing salt
1 cup water
1/8 teaspoon garlic powder
1/2 teaspoon onion powder
1 1/2 teaspoons liquid smoke
flavoring

Directions

In a large bowl, mix together the ground beef, curing salt, water, garlic powder, onion powder and liquid smoke using your hands. Divide in half, and form each half into a roll. Wrap in plastic wrap, and refrigerate for 24 hours.

Preheat the oven to 300 degrees F (150 degrees C). Unwrap the beef rolls, and place them on a greased baking sheet or roasting pan.

Bake for 1 hour in the preheated oven, turning the meat over after 30 minutes. Cool to room temperature, then refrigerate until chilled. Slice, and eat on sandwiches.

Homemade Candy Bars

Ingredients

1/2 cup butter, softened
1 cup white sugar
3 eggs
1 cup all-purpose flour
1/4 cup unsweetened cocoa powder
2/3 cup chopped almonds
2 cups flaked coconut
1 (14 ounce) can sweetened condensed milk
1 (16 ounce) container prepared chocolate frosting

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking pan.

In a medium bowl, cream together the butter and white sugar. Beat in the eggs one at a time, then stir in the flour and cocoa powder. Press the dough evenly into the bottom of the prepared pan.

Bake for 15 to 20 minutes in the preheated oven, then remove from the oven and sprinkle the almonds and coconut over the crust. Drizzle the sweetened condensed milk over the whole pan. Return to the oven.

Bake for 15 additional minutes in the preheated oven, or until golden. Allow to cool completely before frosting with the prepared frosting and cutting into squares.

Homemade Egg Substitute

Ingredients

3 egg whites
2 tablespoons instant nonfat dry
milk powder
1 teaspoon water
2 drops yellow food coloring
(optional)

Directions

In a small bowl, combine all ingredients; mix well. Use as a substitute for eggs.

Homemade Salami

Ingredients

2 pounds ground beef
1/4 teaspoon garlic powder
1/4 teaspoon onion powder
1/2 teaspoon mustard seed
2 tablespoons curing salt
1 tablespoon coarsely ground black pepper
1 teaspoon red pepper flakes (optional)
1 teaspoon liquid smoke flavoring

Directions

In a large bowl, mix together the ground beef, garlic powder, onion powder, mustard seed, curing salt, black pepper and liquid smoke. Mix in the red pepper flakes if desired. Roll the mixture into a 2 inch diameter log, and wrap tightly in aluminum foil. Refrigerate for 24 hours.

Preheat the oven to 325 degrees F (165 degrees C). Make a few slits in the bottom of the roll to allow the fat to drain when cooking. Place roll onto a broiler pan, and fill the bottom part of the pan with about 1 inch of water to keep the salami moist.

Bake for 90 minutes in the preheated oven. Remove from pan and cool completely before unwrapping the salami. Slice and eat as lunchmeat, or serve on a tray with crackers and cheese.

Homemade Sweetened Condensed Milk

Ingredients

1 1/2 cups white sugar
1 (12 fluid ounce) can evaporated milk

Directions

Pour the sugar into the milk in a saucepan. Bring to a boil over medium heat, stirring constantly. Remove from the heat and allow to cool before using.

Homemade Ice Pops

Ingredients

1 (3 ounce) package fruit flavored gelatin mix
1 unsweetened, flavored soft drink mix package
1 cup white sugar
1 cup boiling water

Directions

In large pitcher, combine gelatin, soft drink mix, sugar and boiling water. Stir until powders are dissolved. Add enough cold water to make 2 quarts. Pour into 3 oz. paper drinking cups and freeze until hardened.

Homemade Noodles

Ingredients

1 cup all-purpose flour
1 egg
1 pinch salt

Directions

Mix all ingredients. Roll thin with flour, then roll like a jelly roll. Cut into 1/2 inch strips. Let dry.

Drop into hot chicken broth. Boil for 15 minutes.

Homemade Peanut Butter

Ingredients

2 tablespoons peanut oil
2 pounds honey roasted peanuts

Directions

Pour the peanut oil into the bowl of a food processor. Turn the processor on. As the blade is spinning, gradually add the peanuts. Process until smooth, scraping down the sides of the bowl as needed, about 2 minutes. Store refrigerated in an airtight container.

Homemade Coleslaw Dressing

Ingredients

2 tablespoons sugar
1/2 teaspoon salt
1/4 teaspoon ground mustard
1/4 teaspoon paprika
4 egg yolks
1/2 cup water
1/3 cup white vinegar
2 cups shredded green cabbage
2 cups shredded red cabbage

Directions

In a heavy saucepan, whisk the sugar, salt, mustard, paprika and egg yolks until smooth. Gradually whisk in water and vinegar. Cook and stir over medium heat until a thermometer reads 160 degrees F and mixture is thickened. Remove from the heat; cool to room temperature.

Place the cabbage in a bowl; add dressing and toss to coat. Refrigerate until serving.

Baked Homemade Macaroni and Cheese

Ingredients

2 1/2 cups elbow macaroni
1/4 cup butter
1/4 cup all-purpose flour
4 cups milk
1/2 teaspoon salt
1 pound shredded Cheddar cheese
1/4 cup butter, melted
1 sleeve buttery round crackers, crushed

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Fill a large pot with lightly salted water and bring to a boil over high heat. Stir in the macaroni, and cook uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain well.

Combine 1/4 cup butter, flour, milk, salt, and Cheddar cheese in a large saucepan over medium heat; cook and stir until the cheese is melted and the mixture thickens, 7 to 10 minutes. Add the macaroni and stir to coat. Pour the mixture into a 9x13 inch baking dish. Mix the 1/4 cup melted butter and crushed crackers together in a bowl; scatter the cracker mixture evenly over the macaroni mixture.

Bake in preheated oven until golden brown on top, about 45 minutes.

Chicken Satay with Homemade Peanut Sauce

Ingredients

1 pound skinless, boneless chicken thighs, cut into 1/2 inch strips
1 clove garlic, minced
2 teaspoons minced fresh ginger root
1 tablespoon fish sauce

2 teaspoons peanut oil
4 shallots, minced
2 teaspoons minced garlic
2 teaspoons minced fresh ginger root
2 small red chile peppers, seeded and minced
1/2 cup crunchy peanut butter
1 3/4 cups coconut milk
2 teaspoons soy sauce
2 teaspoons brown sugar
1 1/2 tablespoons fish sauce
1 1/2 tablespoons lime juice

12 wooden skewers, soaked in water for 1 hour

Directions

Toss chicken, garlic, ginger, and 1 tablespoon fish sauce in a bowl until the chicken is coated in the marinade. Cover, and marinate for 1 hour.

While the chicken is marinating, heat the peanut oil in a skillet over medium heat. Stir in shallots, garlic, ginger, and chile peppers. Cook and stir until the shallot begins to turn golden brown, about 7 minutes. Reduce heat to low, and stir in peanut butter, coconut milk, soy sauce, brown sugar, 1 1/2 tablespoons fish sauce, and lime juice until blended. Simmer very gently for 10 minutes, then remove from heat and keep warm.

Preheat an outdoor grill for medium-high heat and lightly oil grate. Thread chicken onto skewers.

Grill chicken skewers on preheated grill until no longer pink in the center, about 3 minutes per side. Serve with warm peanut sauce.

Original Homemade Italian Beef

Ingredients

3 pounds beef chuck roast
3 (1 ounce) packages dry Italian salad dressing mix
1 cup water
1 (16 ounce) jar pepperoncini peppers
8 hamburger buns, split

Directions

Place the roast into a slow cooker, and season with Italian dressing mix. Pour in the water. Cover, and cook on High for 6 to 7 hours. During the last hour, shred the meat with two forks - if it does not shred easily, cook longer. Add the peppers, and as much of the juice as you like for additional flavor. Serve on buns.

Eggplant Salsa and Homemade Pita Chips

Ingredients

4 medium eggplants
1 large red bell pepper, halved and seeded
4 large tomatoes, seeded and diced
1 clove chopped fresh garlic
1 lime, juiced
salt and pepper to taste
1/4 cup chopped fresh cilantro
1/4 cup olive oil
1 (10 ounce) package pita bread rounds
1/4 cup butter, melted

Directions

Preheat the oven to 400 degrees F (200 degrees C). Slice the tops off of the eggplants, and place on a baking sheet with the red pepper halves. Drizzle with olive oil to lightly coat.

Bake for about 40 minutes in the preheated oven, until eggplant is tender. Remove from the oven, and place the eggplant and peppers into a large resealable bag. Seal, and let sit for 15 minutes to loosen the skin. Remove from the bag, peel off the skins, and dice the eggplants and pepper. Transfer to a large bowl.

Place the tomatoes, and garlic in to the bowl with the roasted vegetables, and season with salt, pepper and cilantro. Mix until well blended. Set aside.

Set the oven to 300 degrees F (150 degrees C).

Peel apart the pita breads into two thin circles. You may cut off the edges to make it easier. Brush melted butter onto what used to be the inside, and stack together. Cut into strips, then cut across at a diagonal to make diamond shapes. If you have kitchen scissors, it will be easy. Place them on a baking sheet.

Bake the pita chips for 5 to 10 minutes in the preheated oven, until lightly toasted. Stir occasionally if they overlap.

Like-Homemade Baked Beans

Ingredients

2 bacon strips, diced
1/2 cup chopped onion
1 (16 ounce) can pork and beans
2 tablespoons brown sugar
1 1/2 teaspoons Worcestershire
sauce
1/2 teaspoon ground mustard

Directions

In a skillet, cook bacon until crisp. Add onion; cook until tender. Add remaining ingredients. Reduce heat; simmer for 10-15 minutes or until heated through, stirring frequently.

Salmon Deviled Eggs with Homemade

Ingredients

Homemade Mayonnaise:

2 egg yolks, room temperature
1 clove garlic, pressed
1/2 cup vegetable oil
1 pinch salt and pepper to taste
2 tablespoons red wine vinegar, or to taste

12 eggs
1 shallot, minced
1 (6 ounce) can salmon, drained and flaked
1 pinch salt and pepper to taste

Directions

To make the mayonnaise, beat the egg yolks in a medium bowl with an electric mixer or hand blender. Slowly blend in the oil, one tablespoon at a time while mixing constantly. Continue to add oil until the consistency is a little thicker than regular mayonnaise. Pierce the garlic clove, and stir it around in the mixture until it releases its juice. Remove the garlic and season with salt and pepper. Mix in the red wine vinegar 1 teaspoon at a time. Go slow, this will thin the mayonnaise a bit.

Place the eggs in a large pot with enough water to cover. Bring to a boil, then simmer for 10 minutes. Remove from the heat, drain and cool. Peel off the shells, and cut eggs in half lengthwise. Remove the yolks, and place them into a medium bowl. Place the egg whites on a serving plate.

To the yolks, add shallot, salmon, 1/2 cup of the mayonnaise, salt and pepper. Mix until well blended. If the mixture seems dry, stir in more mayonnaise. Spoon into the egg white halves and chill or serve.

Homemade Twinkies®

Ingredients

Cake:

4 eggs
1/2 cup butter, melted and cooled to lukewarm
1 cup water
1 (5.1 ounce) package instant vanilla pudding mix
1 (18.25 ounce) package yellow cake mix

Filling:

1/2 cup butter, room temperature
1 (8 ounce) package cream cheese, room temperature
5 cups confectioners' sugar, sifted
1 (8 ounce) container frozen whipped topping, thawed
1 teaspoon vanilla extract

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease and flour two 10x15 inch jelly roll pans.

Beat the eggs until combined; stir in the melted butter. Add the water, pudding mix, and yellow cake mix, stirring well to combine. The batter will be very thick. Divide the batter between the prepared pans, spreading it evenly.

Bake until the cakes spring back when pressed lightly with a finger or a tester comes out clean, 15 to 20 minutes. Cool completely on wire racks.

To make the filling, combine the room-temperature butter, cream cheese, and confectioners' sugar. Beat until smooth. Stir in the whipped topping and vanilla extract.

When the cakes are cool, spread the filling mixture on top of one cake layer. Place the second cake layer on top of the first, and cut into bars. Wrap each bar in plastic wrap and store in the freezer.

Homemade Cream-Style Soup Mix

Ingredients

2 cups instant nonfat dry milk powder
10 tablespoons cornstarch
1/2 cup mashed potato flakes
1/4 cup chicken bouillon granules
2 tablespoons dried vegetable flakes
1 teaspoon onion powder
1/2 teaspoon dried marjoram
1/4 teaspoon garlic powder
1/8 teaspoon white pepper

Directions

In a food processor or blender, combine all the ingredients; cover and process until vegetable flakes are finely chopped. Store in an airtight container in a cool dry place for up to 1 year.

Homemade Pudding

Ingredients

PUDDING MIX:

2 3/4 cups nonfat dry milk powder

1 1/2 cups sugar

3/4 cup cornstarch

1 teaspoon salt

PUDDING:

2 1/4 cups milk or water

1 egg, beaten

1 tablespoon butter or margarine

1 1/2 teaspoons vanilla extract

Directions

Combine pudding mix ingredients; store in an airtight container. For pudding, combine 1-1/4 cups mix and milk in a 2-qt. saucepan. Bring to a boil over medium heat, stirring occasionally; boil for 1 minute. Remove from the heat. Stir a small amount into egg; return to pan. Cook and stir over medium heat for 2 minutes. Remove from the heat; add butter and vanilla. Mix well. Pour into dishes; cover and chill 2-3 hours.

Homemade Pizza Supreme

Ingredients

1 (.25 ounce) package active dry yeast
2 cups warm water (110 degrees to 115 degrees)
3 tablespoons vegetable oil
1 1/2 teaspoons salt
4 cups all-purpose flour
SAUCE:
2 (8 ounce) cans tomato sauce
1 1/2 teaspoons grated onion
1 teaspoon dried oregano
1/4 teaspoon salt
1/8 teaspoon pepper
TOPPINGS:
4 cups shredded mozzarella cheese
4 ounces Canadian bacon, diced (optional)
1 (3.25 ounce) package sliced pepperoni
1 medium red bell pepper, sliced
1 medium green pepper, sliced
1 (2.25 ounce) can sliced ripe olives, drained
1 cup chopped onion
1 cup grated Parmesan cheese
1/2 cup minced fresh basil

Directions

In a large mixing bowl, dissolve yeast in warm water. Add oil, salt and 2 cups flour. Beat on medium speed for 3 minutes. Stir in enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rest in a warm place for 10 minutes.

Combine sauce ingredients; set aside. Divide dough in half. On a floured surface, roll each portion into a 13-in. circle. Transfer to two greased 12-in. pizza pans; build up edges slightly. Bake at 375 degrees F for 15 minutes or until lightly browned. Spread with sauce; sprinkle with toppings. Bake for 15-20 minutes or until cheese is melted.

Homemade Coleslaw

Ingredients

1 tablespoon distilled white vinegar
1 cup mayonnaise
2 tablespoons prepared Dijon-style mustard
3 cups shredded cabbage
3 cups shredded red cabbage
1 cup grated carrot
1/2 cup shredded green bell pepper
1/2 cup shredded red bell pepper
1/2 cup shredded celery

Directions

In a small bowl combine vinegar, mayonnaise and mustard.

In a large bowl combine cabbage, carrots, bell peppers and celery.

Pour dressing over vegetables, mixing to coat evenly. Chill, and serve over lettuce leaves.

Homemade Ice Cream Cones

Ingredients

2 eggs
1/2 cup white sugar
1/4 cup butter, melted and cooled
3 tablespoons milk
1/2 teaspoon vanilla extract
1/3 cup all-purpose flour
1/8 teaspoon salt
3 tablespoons vegetable oil, or as needed

Directions

Whisk together the eggs and sugar in a large bowl until frothy. Whisk in the butter, milk and vanilla. Gradually whisk in the flour and salt until smooth. The batter should be thin; you can stir in more milk if needed.

Heat a small skillet or griddle over medium heat. Brush the pan lightly with oil. Pour about 1/4 cup of batter onto the skillet and turn to spread out the batter into a thin circle. When the underside is golden brown, flip over and cook until golden on the other side. Remove from the pan and form into a cone while it's hot, squeezing the end to seal. Place on a wire rack to cool and harden completely. Repeat with the remaining batter.

Mike's Homemade Pizza

Ingredients

DOUGH:

1 (.25 ounce) envelope active dry yeast
1 cup lukewarm water
3 cups all-purpose flour
1/4 teaspoon salt
2 tablespoons shortening

SAUCE:

1 tablespoon vegetable oil
1/2 cup chopped onion
1 (6 ounce) can tomato paste
6 fluid ounces water
1/2 teaspoon white sugar
1 teaspoon salt
1/8 teaspoon ground black pepper
1/4 teaspoon garlic powder
1/4 teaspoon dried basil
1/2 teaspoon dried oregano
1/4 teaspoon dried marjoram
1/4 teaspoon ground cumin
1/4 teaspoon chili powder
1/8 teaspoon crushed red pepper flakes

Directions

In a small bowl, dissolve yeast in warm water. Let stand until creamy, about 10 minutes.

In a large bowl, combine flour, salt and shortening. Stir in the yeast mixture. When the dough has pulled together, turn it out onto a lightly floured surface, and knead until smooth and elastic, about 8 minutes. Lightly oil a large bowl, place the dough in the bowl, and turn to coat with oil. Cover with a damp cloth, and let rise in a warm place until doubled in volume, about 45 minutes.

Heat oil in a small saucepan over medium heat. Saute onion until tender. Stir in tomato paste and water. Season with sugar, salt, black pepper, garlic powder, basil, oregano, marjoram, cumin, chili powder and red pepper flakes. Simmer 15 to 20 minutes.

Recipe makes 2 (12 inch) pizzas. Divide dough in half, and spread onto pizza pans. Cover with sauce, and desired toppings. Bake at 400 degrees for 20 minutes, or until crust is golden brown.

Homemade Chicken Parmigiana

Ingredients

1 tablespoon butter
1 teaspoon minced garlic
1/3 cup minced onion
1 (14.5 ounce) can diced tomatoes with juice
1/2 teaspoon sugar
1/4 cup heavy cream
salt and pepper to taste
1/3 cup fine dry bread crumbs
2 tablespoons freshly grated Parmesan cheese
1/2 teaspoon dried oregano
1 egg, beaten
2 tablespoons milk
3 (5 ounce) skinless, boneless chicken breast halves
3 tablespoons olive oil
3/4 cup shredded Mozzarella cheese
1 tablespoon freshly grated Parmesan cheese

Directions

Melt butter in a saucepan over medium heat. Stir in garlic and onion, and cook until the onion has softened and turned translucent, about 2 minutes. Pour in diced tomatoes and sugar. Increase heat to medium-high, and bring to a simmer, then reduce heat to medium-low, and continue simmering for 10 minutes, stirring occasionally. Once the sauce has simmered, stir in the cream and season to taste with salt and pepper. Simmer for an additional 3 minutes. Lower heat and keep sauce warm

Stir together bread crumbs, 2 tablespoons Parmesan cheese, and dried oregano; set aside. In a small bowl, whisk together egg and 2 tablespoons milk until blended. Dip chicken breasts into the egg, then press into breadcrumb mixture to coat both sides, shaking off excess.

Heat olive oil in a large skillet over medium heat. Add chicken breasts and cook on both sides until they reach an internal temperature of 160 degrees F (70 degrees C), and the bread crumb crust is golden brown, about 10 minutes.

To serve, spoon sauce over chicken and top with Mozzarella and Parmesan cheeses. Let stand a few minutes until the cheese has melted from the heat of the sauce.

Semi-Homemade Stuffing

Ingredients

2 tablespoons olive oil
1/4 teaspoon minced garlic
1/4 cup diced yellow onion
1/4 cup chopped celery
1/4 cup chopped green onion
1 pear, cored and diced
1 (12 ounce) package dry bread stuffing mix
1/4 cup chopped fresh parsley
1 (32 ounce) carton chicken broth

Directions

Preheat an oven to 350 degrees F (175 degrees C). Butter a 9x13-inch baking dish.

Heat the olive oil in a skillet over medium heat. Stir in the garlic, yellow onion, celery, green onion, and pear. Cook and stir until the vegetables are tender, about 10 minutes. Place the stuffing mix into a large mixing bowl; stir in the vegetable mixture, parsley, and chicken broth. Stir until the chicken broth has been absorbed by the stuffing mix; spoon into the prepared pan.

Bake in the preheated oven until golden brown on top, about 30 minutes.

Homemade Strawberry Nectar

Ingredients

2 cups fresh sliced strawberries
1/4 cup unsweetened apple juice,
or to taste
2 tablespoons water, or as
needed (optional)

Directions

Combine the strawberries and apple juice in a blender or food processor. Puree until smooth, then blend in water to your desired thickness.

Homemade Sage Sausage Patties

Ingredients

3/4 cup shredded Cheddar cheese
1/4 cup buttermilk
1 tablespoon finely chopped onion
2 teaspoons rubbed sage
3/4 teaspoon salt
3/4 teaspoon pepper
1/8 teaspoon garlic powder
1/8 teaspoon dried oregano
1 pound ground pork

Directions

In a bowl, combine the first eight ingredients. Crumble pork over mixture and mix well. Shape into eight 1/2-in. patties. Refrigerate for 1 hour. In a nonstick skillet over medium heat, fry patties for 6-8 minutes on each side or until meat is no longer pink.

Homemade Irish Cream

Ingredients

3 eggs
1 (14 ounce) can sweetened condensed milk
3 tablespoons chocolate-flavored syrup
2 1/2 tablespoons instant coffee granules
16 fluid ounces non-dairy creamer
1 teaspoon vanilla extract
1 teaspoon almond extract
1 1/4 cups brandy

Directions

In an electric blender, combine eggs, sweetened condensed milk, chocolate syrup and coffee granules. Blend for 3 minutes.

Add creamer, vanilla extract, almond extract and brandy to the mixture in the electric blender. Blend for 12 minutes. Refrigerate the mixture overnight.

Strain the Irish Cream through a cheesecloth, then serve.

Homemade Butter

Ingredients

2 cups heavy cream
1/4 teaspoon salt (optional)

Directions

Pour cream into a food processor or blender. Process for 10 minutes, or until the butter separates. Strain off the liquid. Season to taste with salt if you like. Press butter into a small bowl with the back of a spoon to further remove liquid.

Homemade Black Bean Veggie Burgers

Ingredients

1 (16 ounce) can black beans,
drained and rinsed
1/2 green bell pepper, cut into 2
inch pieces
1/2 onion, cut into wedges
3 cloves garlic, peeled
1 egg
1 tablespoon chili powder
1 tablespoon cumin
1 teaspoon Thai chili sauce or hot
sauce
1/2 cup bread crumbs

Directions

If grilling, preheat an outdoor grill for high heat, and lightly oil a sheet of aluminum foil. If baking, preheat oven to 375 degrees F (190 degrees C), and lightly oil a baking sheet.

In a medium bowl, mash black beans with a fork until thick and pasty.

In a food processor, finely chop bell pepper, onion, and garlic. Then stir into mashed beans.

In a small bowl, stir together egg, chili powder, cumin, and chili sauce.

Stir the egg mixture into the mashed beans. Mix in bread crumbs until the mixture is sticky and holds together. Divide mixture into four patties.

If grilling, place patties on foil, and grill about 8 minutes on each side. If baking, place patties on baking sheet, and bake about 10 minutes on each side.

Marie's Homemade Mac and Cheese

Ingredients

2 pounds uncooked elbow
macaroni
2 (10.75 ounce) cans condensed
Cheddar cheese soup
4 eggs, beaten
2 3/4 cups milk
2 pounds Cheddar cheese,
shredded, divided
salt and pepper to taste

Directions

Preheat oven to 400 degrees F (200 degrees C).

Bring a large pot of lightly salted water to a boil. Add macaroni and cook for 8 to 10 minutes or until al dente; drain.

In a 9x13 inch baking dish combine soup, eggs, milk, half of the cheese, cooked macaroni, salt and pepper. Mix well and then top with remaining cheese.

Cover and bake 45 minutes in the preheated oven. Remove cover and bake for another 10 to 15 minutes, until top is lightly browned.

Chicken with Homemade Noodles

Ingredients

1 broiler/fryer chicken (3 to 4 pounds), cut up
3 cups water
1 medium onion, chopped
1/2 cup chopped green pepper
1 celery rib, sliced
3 garlic cloves, minced
1 teaspoon chicken bouillon granules
1/2 teaspoon salt
1/4 teaspoon pepper

NOODLES:

1 cup all-purpose flour
1/2 teaspoon salt
1/4 cup egg substitute
2 tablespoons fat-free milk
1 tablespoon snipped chives
1 teaspoon minced fresh parsley

Directions

Place the first nine ingredients in a Dutch oven; slowly bring to a boil. Reduce heat; skim foam. Cover and simmer for 1 hour or until chicken is tender. Refrigerate broth and chicken for several hours or overnight.

For noodles, combine flour and salt in a small bowl. Combine egg substitute and milk; stir into flour mixture. Mix until well blended. Shape into a ball; knead on a lightly floured surface for 4-5 minutes. Roll out into a paper-thin rectangle. Dust top of dough with flour. Roll up jelly-roll style. Using a sharp knife, cut into 1/4-in. slices. Unroll noodles; allow to dry for at least 1 hour.

Skim fat from the broth. Strain broth and return to pan, discarding vegetables. Discard chicken skin. Bone and cube chicken; discard bones and set chicken aside. Bring broth to a boil. Add noodles slowly; cook for 2-5 minutes or until tender. Add chicken; heat though. Garnish with chives and parsley if desired.

Homemade Pickled Ginger (Gari)

Ingredients

8 ounces fresh young ginger root,
peeled
1 1/2 teaspoons sea salt
1 cup rice vinegar
1/3 cup white sugar

Directions

Cut the ginger into chunks and place them into a bowl. Sprinkle with sea salt, stir to coat and let stand for about 30 minutes. Transfer the ginger to a clean jar.

In a saucepan, stir together the rice vinegar and sugar until sugar has dissolved. Bring to a boil, then pour the boiling liquid over the ginger root pieces in the jar.

Allow the mixture to cool, then put the lid on the jar and store in the refrigerator for at least one week. You will see that the liquid will change to slightly pinkish in few minutes. Don't be alarmed because it's the reaction of rice vinegar that causes the change. Only quality rice vinegar can do that! Some commercial pickled ginger has red coloring added. Cut pieces of ginger into paper thin slices for serving.

Homemade Summer Sausage

Ingredients

2 pounds ground beef
3/4 cup water
1/2 teaspoon garlic powder
2 tablespoons curing salt
1 tablespoon liquid smoke
flavoring
1 tablespoon mustard seed

Directions

In a large bowl, mix together the ground beef and water until well blended. Season with garlic powder, curing salt, liquid smoke and mustard seed, and mix thoroughly. It is best to use your hands for this - like meatloaf. Form the mixture into two rolls, and wrap with aluminum foil. Refrigerate for 24 hours.

Preheat the oven to 350 degrees F (175 degrees C). Remove foil from the beef, and poke holes in the bottom of the rolls. Place them on a roasting rack in a shallow roasting pan to catch the drippings.

Bake for 1 hour in the preheated oven. Cool, then wrap in plastic or foil, and refrigerate until cold before slicing.

Homemade Stewed Tomatoes

Ingredients

10 ripe tomatoes
2 teaspoons salt

Directions

To peel the tomatoes, place them in boiling water for 1 minute and then immediately transfer to cold water. Peel and quarter tomatoes, and place in a large saucepan with the salt. Slowly simmer over low heat for 20 to 30 minutes, stirring occasionally to prevent burning.

Homemade Chicken Fettuccine

Ingredients

8 ounces fettuccini pasta
2 tablespoons butter
3 skinless, boneless chicken
breast halves - cut into chunks
8 ounces mushrooms, sliced
1 teaspoon garlic salt
1/8 teaspoon ground black
pepper
1 1/2 cups heavy cream
1/4 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add fettuccine and cook for 8 to 10 minutes or until al dente; drain.

In a large skillet, brown chicken and mushrooms in butter until chicken is cooked through. Season with garlic salt and pepper. Add whipping cream and cook until thick, stirring constantly. Add parmesan cheese when at desired consistency. Serve over noodles.

Homemade Wine Coolers

Ingredients

1 (750 milliliter) bottle wine
1 (12 fluid ounce) can or bottle
ginger ale

Directions

Pour wine into an ice cube tray and freeze until solid.

When cubes are frozen, plop 1 or 2 into a glass of ginger ale. Allow to sit for about 5 minutes so the cubes melt a little; stir.

Homemade Wonton Soup

Ingredients

1 bunch green onions, cut into 1/2-inch pieces, divided
6 fresh mushrooms, sliced
1 pound ground pork
1 tablespoon sesame oil
1 tablespoon soy sauce
1 egg
1/4 cup dry bread crumbs
1/4 teaspoon salt
1/2 teaspoon ground black pepper
1 (16 ounce) package wonton wrappers
8 cups chicken broth
16 uncooked medium shrimp, peeled and deveined (optional)
1 medium head bok choy, torn into 2-inch pieces
16 snow peas
1 dash soy sauce, or to taste (optional)
1 dash sesame oil, to taste (optional)

Directions

Dice the green onions, and set aside all but 1 tablespoon. Slice the mushrooms, and set aside all but 1 tablespoon. Finely chop the 1 tablespoon of green onions and 1 tablespoon of sliced mushrooms, and place in a bowl with the ground pork, 1 tablespoon sesame oil, 1 tablespoon soy sauce, egg, bread crumbs, salt, and pepper. Stir to thoroughly mix the pork filling.

Spoon about 1 tablespoon of the pork filling onto the center of each wonton wrapper. Use your finger or a pastry brush to lightly moisten the edges of the wonton wrappers with water. Fold one corner of the wrapper over the filling onto the opposite corner to form a triangle. Press the edges together to seal. Moisten the two long ends of the triangle, fold them together, and press them firmly to seal.

Bring the chicken broth to a boil in a large saucepan over medium heat. Drop the wontons, one by one, into the broth, and let them cook for 3 to 5 minutes, until they float to the surface. Reduce heat to a simmer, and gently stir in the shrimp, bok choy, and reserved sliced mushrooms. Let the soup simmer 2 more minutes, until the shrimp turn pink, and then drop in the snow pea pods. Garnish with the remaining green onions and a dash of soy sauce and sesame oil, and serve immediately.

Homemade Italian Turkey Sausage

Ingredients

1 pound lean ground turkey
2 teaspoons garlic powder
1 1/2 teaspoons fennel seed,
crushed
1 1/2 teaspoons sugar
1 teaspoon salt
1 teaspoon dried oregano
1/2 teaspoon pepper

Directions

In a bowl, combine the turkey, garlic powder, fennel seed, sugar, salt, oregano and pepper. Cover and refrigerate for at least 8 hours or overnight. Shape into eight patties. Cook in a nonstick skillet coated with nonstick cooking spray for about 3 minutes on each side or until a meat thermometer reads 165 degrees F. Or crumble turkey into a nonstick skillet coated with nonstick cooking spray. Cook and stir for about 4 minutes or until meat is no longer pink.

Homemade Smoked Almonds

Ingredients

1 egg white
2 teaspoons garlic powder
2 teaspoons celery salt
1/4 teaspoon salt
1/2 teaspoon liquid smoke
flavoring
3 cups whole unblanched
almonds, toasted and cooled

Directions

In a bowl, whisk egg white until foamy. Add garlic powder, celery salt, salt and liquid smoke; stir until blended. Add almonds and stir until well coated. Evenly spread almonds in a 15-in. x 10-in. x 1-in. baking pan coated with nonstick cooking spray. Bake at 300 degrees F for 30 minutes, stirring every 10 minutes. Cool. Store in an airtight container.

Homemade Buttercrunch Candy

Ingredients

1 cup margarine
1 cup white sugar
3 tablespoons water
1 tablespoon light corn syrup
1/2 cup toasted and chopped almonds
3/4 cup milk chocolate chips
1/2 cup toasted and chopped almonds

Directions

Butter a baking sheet, and set aside.

Melt margarine in 2 quart saucepan. Add sugar, and stir over medium heat until sugar dissolves. Stir in water and the corn syrup. Cook over medium heat, stirring often, to 270 degrees F (132 degrees C).

Remove from heat, and quickly stir in coarse nuts. Spread on to prepared baking sheet. Sprinkle chocolate over hot candy; when it begins to melt, spread evenly over the top. Top with nuts. Refrigerate until firm. Break into small pieces to serve.

Homemade Grape Nuts

Ingredients

7 cups whole wheat flour
3 cups packed brown sugar
2 1/4 teaspoons baking soda
1 teaspoon salt
2 1/2 cups buttermilk
6 tablespoons butter or margarine,
melted
2 teaspoons vanilla extract
1/2 teaspoon maple flavoring
Milk

Directions

In a large bowl, combine flour, brown sugar, baking soda and salt. Add buttermilk, butter, vanilla and maple flavoring if desired, stirring until well mixed. Spread into six greased 13-in. x 9-in. x 2-in. baking pans. Bake at 350 degrees F for 35-40 minutes. Cool. Break into pieces and process in batches in a food processor until pieces are small. Return to baking pans and bake at 250 degrees F for 1 hour, stirring every 15 minutes, or until light brown and crisp. Serve as a cereal with milk. Store in an airtight container.

Anne's Homemade Chorizo

Ingredients

2 pounds ground beef
1 pound ground pork
3/4 cup chili powder
3/4 teaspoon dried oregano
3 cloves garlic, minced
2 teaspoons salt
3/4 cup dry red wine
1/4 cup white vinegar

Directions

In a large bowl, mix together the ground beef, ground pork, chili powder, oregano, garlic, salt, red wine and vinegar. I find that using my hands works the best. Cover, and refrigerate for 2 to 3 days. Take out daily, and mix thoroughly.

If you are not going to cook with it immediately, divide it into 1 to 2 pound portions, and store in freezer bags in the freezer.

Homemade Tomato Basil Pasta Sauce

Ingredients

1 tablespoon butter
8 small tomatoes, diced
1/4 cup chopped fresh basil
1 teaspoon olive oil
1 teaspoon garlic salt
salt and ground black pepper to taste
1 tablespoon all-purpose flour
1/4 cup water
1 clove garlic, grated

Directions

Melt the butter in a large skillet over medium heat; cook the tomatoes in the melted butter until they begin to fall apart, 5 to 7 minutes. Add the basil, olive oil, garlic salt, salt, and pepper. Slowly stir the flour into the mixture and cook until it begins to thicken, 5 to 7 minutes. Stir the water through the mixture to break up any lumps of the flour. Mix the garlic into the sauce and simmer another 5 minutes. Serve hot.

Homemade Flour Tortillas

Ingredients

4 cups all-purpose flour
1 teaspoon salt
2 teaspoons baking powder
2 tablespoons lard
1 1/2 cups water

Directions

Whisk the flour, salt, and baking powder together in a mixing bowl. Mix in the lard with your fingers until the flour resembles cornmeal. Add the water and mix until the dough comes together; place on a lightly floured surface and knead a few minutes until smooth and elastic. Divide the dough into 24 equal pieces and roll each piece into a ball.

Preheat a large skillet over medium-high heat. Use a well-floured rolling pin to roll a dough ball into a thin, round tortilla. Place into the hot skillet, and cook until bubbly and golden; flip and continue cooking until golden on the other side. Place the cooked tortilla in a tortilla warmer; continue rolling and cooking the remaining dough.

Homemade Crispy Seasoned French Fries

Ingredients

2 1/2 pounds russet potatoes,
peeled
1 cup all-purpose flour
1 teaspoon garlic salt
1 teaspoon onion salt
1 teaspoon salt
1 teaspoon paprika
1/2 cup water, or as needed
1 cup vegetable oil for frying

Directions

Slice potatoes into French fries, and place into cold water so they won't turn brown while you prepare the oil.

Heat oil in a large skillet over medium-high heat. While the oil is heating, sift the flour, garlic salt, onion salt, (regular) salt, and paprika into a large bowl. Gradually stir in enough water so that the mixture can be drizzled from a spoon.

Dip potato slices into the batter one at a time, and place in the hot oil so they are not touching at first. The fries must be placed into the skillet one at a time, or they will clump together. Fry until golden brown and crispy. Remove and drain on paper towels.

Homemade Vanilla Extract

Ingredients

10 vanilla beans, split lengthwise
1 liter vodka

Directions

Place the vanilla beans in the bottle of vodka and seal. Store in a cool, dark area such as a kitchen cabinet for 3 weeks, shaking the bottle every week. Three weeks is the minimum, store it 6 months for the best flavor. After using, replace with more vodka. The same beans will continue to flavor the vanilla for up to a year.

Homemade Mustard Salad Dressing

Ingredients

1/2 cup white sugar
2 tablespoons all-purpose flour
1 teaspoon prepared mustard
1/2 teaspoon salt
1/4 cup white wine vinegar
1/4 cup water
1 egg, beaten

Directions

Whisk together the sugar, flour, mustard, salt, vinegar, water and egg.

Cook in a double boiler until thick; allow to cool. Mix with equal parts mayonnaise and stir into potato salad.

Homemade Bagels

Ingredients

1 teaspoon active dry yeast
1 1/4 cups warm milk (110 to 115 degrees F)
1/4 cup butter or margarine, softened
2 tablespoons sugar
1 teaspoon salt
1 egg yolk
3 3/4 cups all-purpose flour

Directions

In a mixing bowl, dissolve yeast in warm milk. Add the butter, sugar, salt and egg yolk; mix well. Stir in enough flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down. Shape into 12 balls. Push thumb through centers to form a 1-in. hole. Place on a floured surface. Cover and let rest for 10 minutes; flatten. In a large saucepan, bring water to a boil. Drop bagels, one at a time, into boiling water. When bagels float to the surface, remove with a slotted spoon and place 2 in. apart on greased baking sheets. Bake at 400 degrees F for 20-25 minutes or until golden brown. Remove from pans to wire racks to cool.

Homemade Plain Yogurt

Ingredients

1 quart 1% milk
1/4 cup dry milk powder
3 tablespoons plain yogurt with active cultures

Directions

Place a large pot on the stovetop and place sterile 5 half-pint canning jars inside. Fill with enough water so that the jars are immersed up to their necks. Set the burner to low heat. The goal is to be able to maintain a consistent temperature between 110 degrees F and 115 degrees F (45 degrees C) for 4 to 6 hours. Check the temperature using a candy or meat thermometer periodically.

Meanwhile, pour the milk and dry milk into a large saucepan. Stir to dissolve the powder and set over medium heat. Heat until just steaming; your thermometer should read 180 degrees F (82 degrees C). Remove from the heat and place the pan so the bottom is sitting in a bowl of ice water. Cool until the temperature has dropped to 115 degrees F (45 degrees C).

When it reaches the temperature, remove it from the heat and stir about 1 cup of the milk into the plain yogurt until thoroughly blended. Stir this mixture back into the pan of milk.

Pour the milk mixture into warm glass jars to within 1/2 inch of the rims. Set in the warm water bath. The water level should be up to the level of the yogurt in the jars. Cook uncovered and be sure to maintain the temperature at 110 to 115 degrees F (45 degrees C) for 4 to 6 hours. I like to do 6. Do not stir or poke the yogurt at all during this time - even if you are tempted! Doing this may cause it to become watery.

When the time is about up, you can check the yogurt by pressing gently on the top or tipping the jars to see if it is set. It is done when the yogurt is firm and there is a thin layer of yellowish liquid on the top. Remove the jars from the water and dry off. Seal with clean lids and rings. They should be good to keep in the refrigerator for 1 to 2 weeks.

Be sure to save a little extra out as a starter for the next batch. Over time your homemade yogurt will start to lose its potency as starter (like making a copy of a copy of a copy), so every fourth or fifth batch you may want to use store-bought yogurt as starter. Just make sure it says "live active cultures" on the container. Good luck!

Homemade Potato Soup

Ingredients

6 medium white potatoes, peeled and chopped
2 onions, chopped
1 carrot, peeled and diced
3 stalks celery, diced
1 tablespoon oil-packed minced garlic
4 cubes chicken bouillon
1 quart water
1 tablespoon parsley flakes
1 tablespoon salt-free herb seasoning blend
1 tablespoon Italian seasoning
1 1/2 cups soy milk
2 cups chopped broccoli

Directions

In a slow cooker, place the potatoes, onions, carrot, celery, oil-packed garlic, and bouillon cubes. Pour in the water, and season with parsley, herb seasoning blend, and Italian seasoning.

Cover slow cooker, and cook soup 3 to 4 hours on High, or 10 to 12 hours on Low. Stir in soy milk during the final 30 minutes of cook time.

Place broccoli over boiling water in a pot fitted with a steamer basket, and steam 5 minutes, or until tender but firm. Spoon into the soup to serve.

Homemade Potato Salad

Ingredients

1 tablespoon sugar
2 teaspoons all-purpose flour
1/4 teaspoon ground mustard
Pinch salt
1 egg, beaten
1/3 cup water
1 tablespoon vinegar
3/4 cup mayonnaise or salad dressing
5 large potatoes, peeled and cubed
4 hard-cooked eggs, chopped
1 cup chopped celery
1/4 cup chopped green onions
salt and pepper to taste

Directions

In a small saucepan, combine the sugar, flour, mustard and salt. Combine egg, water and vinegar; stir into dry ingredients until smooth. Bring to a boil over medium heat, stirring constantly. Cook and stir for 2 minutes. Remove from the heat; cool slightly. Stir in mayonnaise. In a bowl, combine the potatoes, hard-cooked eggs, celery, onions, salt and pepper. Add the dressing and toss gently to coat. Refrigerate until ready to serve.

Robert's Homemade Italian Sausage

Ingredients

1/4 cup dry red wine, chilled
1 tablespoon raw sugar
1/4 teaspoon sea salt
1 tablespoon garlic powder
1 teaspoon dried oregano
2 teaspoons black pepper
2 teaspoons paprika
1 1/2 teaspoons fennel seed
1/2 teaspoon anise seed
1/2 teaspoon dried parsley flakes
1/2 teaspoon red pepper flakes
1/2 teaspoon cayenne pepper
1/4 teaspoon dried minced onion
1/8 teaspoon coriander seed,
coarsely cracked
1/8 teaspoon ground mace
2 pounds extra-lean ground turkey
breast
1 pound lean ground pork

Directions

Pour the chilled red wine into a large bowl. Whisk in the sugar and salt until dissolved. Sprinkle in the garlic powder, oregano, black pepper, paprika, fennel seed, anise seed, parsley flakes, red pepper flakes, cayenne pepper, minced onion, coriander seed, and mace. Mix in the turkey breast and pork with your hands. Mix thoroughly so the seasonings are evenly distributed in the meat mixture.

Line two or three baking sheets with plastic wrap. Roll the meat mixture into 1/4 cup balls, flatten to 1/2 inch thick, and place in a single layer on the baking sheet. Cover with another layer of plastic, and freeze until solid. Once solid, place patties into a resealable plastic bag to store.

Homemade Mayonnaise II

Ingredients

2 whole eggs
1 teaspoon ground mustard
1/2 teaspoon paprika
1/8 teaspoon ground black pepper
1/8 teaspoon salt
1/4 cup lemon juice
2 cups vegetable oil

Directions

Place the eggs, mustard, paprika, pepper, salt, and lemon juice into a blender. Blend on high speed until combined. Then, slowly drizzle in the oil with the blender running. Once the oil has been incorporated, scrape the mayonnaise into a bowl, and adjust the seasonings to taste. Store in the refrigerator up to 3 days.

Homemade Mac and Cheese

Ingredients

8 ounces uncooked elbow macaroni
2 cups shredded sharp Cheddar cheese
1/2 cup grated Parmesan cheese
3 cups milk
1/4 cup butter
2 1/2 tablespoons all-purpose flour
2 tablespoons butter
1/2 cup bread crumbs
1 pinch paprika

Directions

Cook macaroni according to the package directions. Drain.

In a saucepan, melt butter or margarine over medium heat. Stir in enough flour to make a roux. Add milk to roux slowly, stirring constantly. Stir in cheeses, and cook over low heat until cheese is melted and the sauce is a little thick. Put macaroni in large casserole dish, and pour sauce over macaroni. Stir well.

Melt butter or margarine in a skillet over medium heat. Add breadcrumbs and brown. Spread over the macaroni and cheese to cover. Sprinkle with a little paprika.

Bake at 350 degrees F (175 degrees C) for 30 minutes. Serve.

Homemade Cereal

Ingredients

- 7 cups quick cooking oats
- 1 cup wheat germ
- 1 cup wheat bran
- 1/2 cup brown sugar
- 1/2 cup vegetable oil
- 1/2 cup honey
- 1/2 cup water
- 1 tablespoon vanilla extract
- 1 teaspoon ground cinnamon (optional)
- 1 teaspoon ground nutmeg (optional)
- 1 teaspoon salt
- 1 cup chopped dates
- 1 cup chopped pecans
- 1 cup flaked coconut (optional)

Directions

Preheat oven to 275 degrees F (135 degrees C).

In a large bowl, mix oats, wheat germ, and wheat bran.

In a medium bowl, blend brown sugar, vegetable oil, honey, and water. Mix in vanilla extract, cinnamon, nutmeg, and salt. Stir the brown sugar mixture into the oat mixture until evenly moist, and transfer to a large, shallow baking dish.

Bake 45 minutes in the preheated oven, stirring every 15 minutes, until lightly brown. Mix dates, pecans, and coconut into the dish, and continue baking about 15 minutes. Allow to cool, and store in airtight containers.

Homemade Fresh Cheese

Ingredients

1 gallon whole milk
1/4 cup white or cider vinegar
1 pinch salt

Directions

Pour the milk into a large pot, and heat until the temperature reaches 195 degrees F (90 degrees C), or almost boiling. Stir constantly to prevent scorching on the bottom of the pot. When the milk reaches the temperature, remove from the heat, and stir in the vinegar. Let stand for 10 minutes.

Line a strainer with cheesecloth, and set over the sink or a large pot or bowl. The milk should separate into a white solid part, and a yellowish liquid (whey). Stir the salt into the milk, then pour through the cloth-lined strainer. Let the curds continue to drain in the strainer for 1 hour. Discard the whey.

After the cheese has finished draining, pat into a ball, and remove from the cheese cloth. Wrap in plastic and store in the refrigerator until ready to use. Fresh cheese will usually last about a week.

Hearty Homemade Chicken Noodle Soup Express

Ingredients

2 (10.75 ounce) cans
Campbell's® Condensed Chicken
Broth
1 cup water
Generous dash ground black
pepper
1 medium carrot, sliced
1 stalk celery, sliced
1/2 pound skinless, boneless
chicken breast, cut up
1/2 cup uncooked medium egg
noodles

Directions

Mix broth, water, black pepper, carrot, celery and chicken in
saucepan. Heat to a boil.

Stir in noodles. Cook over medium heat 10 minutes or until noodles
are done.

Homemade Condensed Milk

Ingredients

1 cup boiling water
1/4 cup margarine
2 cups white sugar
4 cups nonfat dry milk powder

Directions

Pour boiling water into blender container. Add margarine and sugar. Blend until combined. Add the dry milk powder 1 cup at a time, blending after each addition. Store in refrigerator and use where a recipe calls for sweetened condensed milk, 1 1/3 cups equals one 14 ounce can.

Homemade Steak Sauce

Ingredients

1/4 cup chopped onion
1 tablespoon olive oil
2 tablespoons honey
1/4 cup reduced-sodium beef broth
1/4 cup Worcestershire sauce
1/4 cup reduced-sodium soy sauce
1/4 cup Ruby red grapefruit juice
3 tablespoons tomato paste
2 tablespoons balsamic vinegar
2 tablespoons cider vinegar
2 tablespoons raisins
2 teaspoons garlic powder
1 1/2 teaspoons coarsely crushed pepper
3/4 teaspoon dried thyme
1/2 teaspoon salt

Directions

In a nonstick saucepan over medium heat, cook onion in oil until tender. Add honey; cook and stir for 2 minutes. Stir in broth, Worcestershire sauce, soy sauce, grapefruit juice, tomato paste and vinegars until blended. Stir in the raisins, garlic powder, pepper, thyme and salt. Bring to a boil. Reduce heat; simmer, uncovered, for about 20 minutes or until sauce is reduced to about 1-1/4 cups. Cool to room temperature. Transfer to a blender; cover and process until smooth. Cover and refrigerate.

Homemade Mustard

Ingredients

1/2 cup dry mustard
1/2 cup white vinegar
1 teaspoon salt
1/2 teaspoon pepper
2 tablespoons white sugar
3 egg yolks, beaten

Directions

In a heavy saucepan combine mustard, vinegar, salt, pepper and sugar. Simmer over low heat for 3 hours.

Beat egg yolks into mixture and stir until thickened. Pour into hot, sterilized jars and seal. Cool at room temperature and store in the refrigerator.

Georgia Peach Homemade Ice Cream

Ingredients

2 1/2 pounds fresh peaches -
peeled, pitted and chopped
1/2 cup white sugar
1 pint half-and-half cream
1 (14 ounce) can sweetened
condensed milk
1 (12 fluid ounce) can evaporated
milk
1 teaspoon vanilla extract
2 cups whole milk, or as needed

Directions

Puree peaches with the sugar and half-and-half in batches in a blender or food processor.

In a gallon ice cream freezer container, mix together the peach mixture, sweetened condensed milk, evaporated milk, and vanilla. Pour in enough whole milk to fill the container to the fill line, about 2 cups.

Follow the manufacturer's instructions to freeze the ice cream.

Homemade Pan Rolls

Ingredients

3 3/4 cups bread flour, divided
1/4 cup white sugar
1/4 cup shortening
1 teaspoon salt
1 (.25 ounce) package rapid rise yeast
1/2 cup warm water (120 to 130 degrees F/50 degrees C)
1/2 cup warm milk
1 egg
2 tablespoons butter, melted

Directions

In a large bowl, stir together 2 cups flour, sugar, shortening, salt and yeast. Add water, milk and egg. Beat with electric mixer on low speed 1 minute, scraping bowl frequently. Add the remaining flour, 1/4 cup at a time, until the dough comes together.

Turn the dough out onto a lightly floured surface and knead until smooth and elastic, about 8 minutes. Place in greased bowl and turn greased side up. Cover and let rise in warm place until doubled, about 1 hour. Dough is ready if indentation remains when touched.

Turn dough out onto a lightly floured surface and divide in half; cut each half into 24 pieces. Form the pieces into rounds. Place the rolls close together in two lightly greased 9 inch round cake pans. Brush with melted butter. Cover and let rise in warm place about 30 minutes or until doubled. Cover the rolls with a damp cloth and let rise until doubled in volume, about 40 minutes. Meanwhile, preheat oven to 400 degrees F (200 degrees C).

Bake in preheated oven for 12 to 18 minutes, until golden brown.

Homemade Italian Sauce

Ingredients

1 (16 ounce) can whole tomatoes
5 cloves garlic, peeled
3 tablespoons olive oil
1 white onion, chopped
1 pound mushrooms, sliced
1 (16 ounce) can crushed tomatoes
8 ounces tomato paste
1 green bell pepper, chopped
2 tablespoons dried oregano
1 tablespoon dried basil leaves

Directions

In a blender chop the whole tomatoes with juice and garlic until chunky. In a medium size pot, heat oil on medium high heat. Put onion and mushroom in and saute for about 5 minutes.

Place in pot the blended tomatoes, crushed tomatoes, tomato paste, chopped green peppers, oregano and basil. Bring to boil, then lower to medium low, cover and stir periodically. Cook and reduce about 1 to 2 hours or to your liking.

Homemade Mozzarella Sticks

Ingredients

2 eggs
2 cups milk
1 1/2 cups Italian seasoned bread crumbs
10 egg roll wrappers
10 mozzarella string cheese sticks
1 quart vegetable oil for frying

Directions

Beat the eggs in a mixing bowl. Whisk in the milk, then set aside. Place the bread crumbs into a plastic bag, and set aside.

Separate and place an egg roll wrapper onto your work surface with one of the tips pointed towards you. Moisten the two far edges of the wrapper with water. Place a string cheese stick onto the corner nearest you, and roll it in 1/3 of the way, fold over the right and left corners, then continue rolling to the end, pressing to seal. Repeat with the remaining string cheese sticks and egg roll wrappers.

Heat oil in a deep-fryer or large saucepan to 375 degrees F (190 degrees C).

Dip the mozzarella sticks into the egg wash, then toss in the bread crumbs. Cook in batches in the hot oil until crisp and golden brown, 3 to 4 minutes.

BBQ Glazed Homemade Meatballs

Ingredients

1 1/2 pounds ground beef
1 egg, lightly beaten
1 cup quick cooking oats
6 1/2 ounces evaporated milk
1 teaspoon salt
1/4 teaspoon pepper
1/2 teaspoon garlic powder
1 tablespoon chili powder
1/2 cup chopped onion

1 cup ketchup
1/4 teaspoon minced garlic
1 cup brown sugar
1/4 cup chopped onion
1 tablespoon liquid smoke
flavoring

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a medium baking dish.

In a bowl, mix beef, egg, oats, evaporated milk, salt, pepper, garlic powder, chili powder, and 1/2 cup onion. Form into 1 1/2 inch balls and arrange in a single layer in the baking dish.

In a separate bowl, mix ketchup, garlic, sugar, 1/4 cup onion, and liquid smoke. Pour evenly over the meatballs.

Bake uncovered 1 hour in the preheated oven, until the minimum internal temperature of a meatball reaches 160 degrees F (72 degrees C).

Homemade Yogurt

Ingredients

4 cups water, divided
1 1/2 tablespoons plain yogurt
with active cultures
1 3/4 cups dry milk powder

Directions

Pour 2 cups of water into a sealable 1 quart container, and stir in the yogurt until dissolved. Whisk in powdered milk until completely blended. Fill with remaining water, and stir. Close the lid, and set in a warm place for 12 to 15 hours. I use a gas oven (turned off), or even a heating pad. Refrigerate, until chilled before serving.

Nona's Tableside Homemade Soft Tofu

Ingredients

1 1/4 cups dried soybeans
14 fluid ounces water
1 1/2 teaspoons liquid nigari

Directions

Soak the dry beans in water for at least 12 hours Drain the beans. You want to end up with 14 ounces of soaked beans.

Place a colander inside a larger bowl. Line the colander with a few layers of cheesecloth or a cotton towel. Use a blender to blend the beans with 14 fluid ounces of water. Pour into a nonstick saucepan and bring to a boil. Stir frequently. As soon as it comes to a boil, reduce the heat to low; simmer and stir for about 3 minutes.

Pour the soybean mixture into the lined colander. Gather the edges and twist the solids in a ball to wring out all of the liquid. I use a can to help press out all of the soy milk. You will need 3 cups of the soy milk, (24 fluid ounces). If you don't have enough, pour some more hot water over the soybean solids (okara) until you have enough.

Pour the soymilk into a saucepan. Heat to 170 to 175 degrees F (75 to 80 degrees C).

At the table, have a container ready that is about 4 inches deep and 4 to 6 inches across to make the tofu in. You can use any container that is big enough to hold the milk, but if it is too big, it will be more difficult to form the tofu.

Measure the nigari into the container at the table first. Pour the hot soy milk into the container. No stirring is necessary as the act of pouring the liquid in stirs it enough to form the tofu. Wait for 3 to 5 minutes for the tofu to form. You can serve immediately, or refrigerate for later use.

Fabulous Homemade Bread

Ingredients

1/2 cup warm water
3 (.25 ounce) packages active dry yeast
1/4 cup bread flour
1 tablespoon white sugar
2 cups quick cooking oats
2 cups whole wheat flour
4 1/2 cups warm water
1 1/2 tablespoons salt
2/3 cup brown sugar
2/3 cup vegetable oil
10 cups bread flour

Directions

In the mixing bowl of an electric mixer, stir together 1/2 cup warm water, 1 tablespoon sugar, 1/4 cup bread flour, and yeast. Let grow for about 5 minutes. It will bubble almost immediately.

Measure oats, 4 1/2 cups warm water, whole wheat flour, salt, 2/3 cup sugar, and 2/3 cup oil into the mixing bowl. Mix on low speed with a dough hook for 1 to 2 minutes. Increase speed slightly, and begin adding bread flour 1/2 to 1 cup at a time until dough pulls away from sides of bowl. Humidity determines how much flour you need before the bread pulls away from the edge of the bowl. It is normal for the dough to be sticky.

Place dough in an oiled bowl, and turn to coat the surface. Cover with a damp cloth. Let rise in a warm spot for 1 hour, or until doubled in size.

Divide dough into 6 pieces. Shape loaves, and place in greased 8 x 4 inch pans. Let rise until dough is 1 inch above rim of pans, usually 1 hour.

Bake at 350 degrees F (175 degrees C) for 35 minutes, or until tops are browned. Let cool in pans for 10 minutes, and then turn out onto wire racks to cool completely.

Homemade Bread

Ingredients

2 (.25 ounce) packages active dry yeast
4 1/2 cups warm water (110 degrees to 115 degrees)
6 tablespoons sugar
2 tablespoons salt
1/4 cup shortening, melted and cooled
12 cups all-purpose flour, divided

Directions

In a large mixing bowl, dissolve yeast in water. Add sugar, salt and shortening; stir until dissolved. Add half the flour; beat until smooth and the batter sheets with a spoon. Mix in enough remaining flour to form a soft dough that cleans the bowl. Turn onto a floured surface. Knead 8-10 minutes or until smooth and elastic. Place in a greased bowl, turning once to grease top. Cover and allow to rise in a warm place until doubled, about 1-1/2 hours. Punch dough down. Cover and let rise again for 30 minutes.

Divide dough into four parts and shape into loaves. Place in four greased 9-in. x 5-in. x 3-in. loaf pan. Cover and let rise in a warm place until doubled, about 30-45 minutes. Bake at 375 degrees F for 30-35 minutes or until golden brown. Remove from pans and allow to cool on wire racks.

Slow Cooker Homemade Beans

Ingredients

3 cups dry navy beans, soaked overnight or boiled for one hour
1 1/2 cups ketchup
1 1/2 cups water
1/4 cup molasses
1 large onion, chopped
1 tablespoon dry mustard
1 tablespoon salt
6 slices thick cut bacon, cut into 1 inch pieces
1 cup brown sugar

Directions

Drain soaking liquid from beans, and place them in a Slow Cooker.

Stir ketchup, water, molasses, onion, mustard, salt, bacon, and brown sugar into the beans until well mixed.

Cover, and cook on LOW for 8 to 10 hours, stirring occasionally if possible, though not necessary.

Homemade Chorizo

Ingredients

1 clove garlic
3 teaspoons dried oregano
1/2 cup distilled white vinegar
1/2 cup crushed red pepper flakes
1/2 cup water
2 1/2 pounds ground pork

Directions

In a blender, combine garlic, oregano, vinegar, red pepper flakes, and water. Blend until smooth.

In a bowl pour mixture over ground pork; cover and refrigerate all day. Pour off any water that accumulates. Refrigerate or freeze for future use.

Homemade Cream Filled Individual Sponge Cakes

Ingredients

1 (18.25 ounce) package yellow cake mix
1/2 cup butter
1/2 cup shortening
1 cup white sugar
1 (5 ounce) can evaporated milk
1 tablespoon vanilla extract

Directions

Bake cake according to package directions in a 9x13 inch pan. Cool and cut into bars. Cut each bar in half lengthwise to make two layers.

In a large bowl, beat butter with an electric mixer until creamy. Beat in shortening, a little at a time, until fluffy. Gradually beat in sugar. Combine evaporated milk and vanilla and beat into filling, scraping the bowl, until fluffy.

Sandwich the bars with the fluffy filling.

Granny's Homemade Noodles

Ingredients

4 eggs
2 tablespoons water
3 cups all-purpose flour
1 teaspoon salt
1/2 teaspoon baking powder

Directions

Beat the eggs and water together in a bowl. Sift the flour, salt, and baking powder into a separate large bowl and make a well in the center. Pour the beaten eggs into the well, then stir in the flour mixture until a soft dough forms.

Roll the dough into a very thin layer on a lightly-floured surface; cut into 1/2 inch strips. Allow to dry at least 4 hours before using.

Homemade Chicken A La King

Ingredients

3 tablespoons butter
1 green bell pepper, finely chopped
1/2 cup chopped celery
1 (4.5 ounce) can mushrooms, drained
1 small onion, chopped
3 tablespoons all-purpose flour
2 cups milk, divided
2 egg yolks, beaten
2 cups diced, cooked chicken breast meat
1 tablespoon lemon juice
1 tablespoon sherry
1 teaspoon paprika
salt and pepper to taste
1 (8 ounce) can peas, drained
1 (4 ounce) jar diced pimento peppers, drained

Directions

Melt butter in a large skillet over medium heat. Saute bell pepper, celery and mushrooms until soft, about 5 minutes. Stir in onion; mix flour and 1/2 cup of milk in a small bowl and stir mixture into skillet. Beat egg yolks into remaining 1 1/2 cups milk and pour into skillet. Cook, stirring, until thickened.

Add chicken and cook for 3 to 5 minutes, stirring constantly. Stir in lemon juice, sherry, paprika, salt and pepper. Finally, stir in peas and pimento peppers. Heat through and serve.

Homemade Chicken Cacciatore, Sicilian-Style

Ingredients

- 1 tablespoon butter
- 1 large onion, chopped
- 1 large green bell pepper, sliced thin
- 1 teaspoon crushed garlic
- 2 (14.5 ounce) cans diced tomatoes, drained and juice reserved
- 1 cup Burgundy wine
- 1 1/2 tablespoons Italian seasoning
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- 1/2 teaspoon garlic salt
- 1 whole chicken, cut into pieces
- 2 tablespoons all-purpose flour
- 1 (16 ounce) package spaghetti

Directions

Melt the butter in a large stockpot over medium heat. Cook the onion, bell pepper, and garlic in the melted butter until they begin to soften, about 3 minutes. Add the tomatoes, wine, Italian seasoning, salt, pepper, and garlic salt; cook and stir until the mixture just begins to boil. Reduce the heat to medium low; add the chicken and cook until the meat is tender enough to fall off the bone, about 1 1/2 hours. Remove the bones and skin from the chicken, returning the meat to the pot.

Heat 3/4 cup of the reserved liquid from the tomatoes in the microwave until just warmed. Stir the flour into the tomato liquid until thick. Add to the stockpot and stir continually until the mixture begins to thicken. Remove from heat and allow to sit for about 15 minutes.

While the chicken mixture rests, bring a large pot of lightly-salted water to a boil. Stir the spaghetti into the water and return to a boil. Cook until the pasta is slightly tender but still firm to the bite, about 12 minutes. Drain. Ladle the chicken mixture over the drained spaghetti to serve.

Homemade Lasagna

Ingredients

1 (16 ounce) package lasagna noodles
1/2 pound ground pork
1/2 pound lean ground beef
1 (8 ounce) can tomato sauce
1 (28 ounce) can crushed tomatoes
1 tablespoon chopped fresh parsley
1 clove garlic, crushed
1/2 teaspoon dried oregano
1/2 cup minced onion
1/8 teaspoon white sugar
1 1/2 teaspoons dried basil
1 1/2 teaspoons salt
1 pound small curd cottage cheese
3 eggs
3/4 cup grated Parmesan cheese
2 teaspoons salt
1/4 teaspoon ground black pepper
1 pound shredded mozzarella cheese

Directions

Preheat oven to 375 degrees F (190 degrees C). Bring a large pot of lightly salted water to a boil. Add noodles and cook for 8 to 10 minutes or until al dente; drain and set aside.

Place pork and beef in a large, deep skillet. Cook over medium high heat until evenly brown. Stir in tomato sauce, crushed tomatoes, parsley, garlic, oregano, onion, sugar, basil and salt. Simmer over medium-low heat for 30 minutes, stirring occasionally.

In a large bowl, combine cottage cheese, eggs, Parmesan cheese, parsley, salt and pepper.

In a 9x13 inch baking dish, place 2 layers of noodles on the bottom of dish; layer 1/2 of the cheese mixture, 1/2 of the mozzarella cheese and 1/2 of the sauce; repeat layers.

Cover with aluminum foil and bake in preheated oven for 30 to 40 minutes. Remove foil and bake for another 5 to 10 minutes; let stand for 10 minutes before cutting; serve.

Grandma's Homemade Italian Sauce and

Ingredients

48 ounces tomato paste
12 cups water
2 cloves garlic, chopped
2 bay leaves
1 tablespoon dried basil leaves
1 teaspoon salt
5 pork chops
1 onion, diced
1 (8 ounce) package mushrooms, sliced

1 pound ground beef
1/4 pound ground pork
1/4 pound ground veal
1 cup grated Romano cheese
1 teaspoon salt
1/8 teaspoon black pepper
1 1/4 cups dry bread crumbs
2 cloves garlic, chopped
2 tablespoons dried parsley
2 eggs

Directions

In a large pot combine tomato paste, water, garlic, bay leaves, basil, and salt. Bring to a boil, turn heat down to low and simmer.

In a skillet, brown pork chops in olive oil then place in sauce mixture. Saute onions and mushrooms in same pan that you browned the pork chops. Add these to sauce as well. Simmer sauce a minimum of 8 hours, stirring occasionally.

To make the meatballs: Preheat oven to 350 degrees F (175 degrees C). Combine beef, pork, veal, Romano cheese, salt, pepper, bread crumbs, garlic, parsley and eggs; mix well. Shape into balls. Place on a baking sheet that has been sprayed with cooking spray.

Bake meatballs for 20 minutes. Place meatballs in a serving bowl when baking is complete and place in refrigerator. About 2 hours prior to dinnertime pop the meatballs into the sauce.

Homemade Chicken Stock

Ingredients

- 1 (3 pound) whole chicken
- 1 teaspoon canola oil
- 2 medium carrots, cut into chunks
- 1 medium onion, cut into chunks
- 3 sprigs fresh parsley
- 1 bay leaf
- 1/2 teaspoon dried thyme
- 1/4 teaspoon dried rosemary
- 1/4 teaspoon whole peppercorns
- 2 1/2 quarts cold water
- 1 celery rib with leaves, cut into chunks

Directions

Cut chicken into parts, reserving back and neck. In a soup kettle, cook chicken breast halves in oil over medium heat until browned, about 5 minutes; remove and set aside. Cook remaining chicken pieces, including back and neck, in two batches until browned; set aside. In the same pan, saute the carrots and onion until onion is tender.

Place seasonings on a double thickness of cheesecloth; bring up corners of cloth and tie with kitchen string to form a bag.

Return chicken to the pan. Add cold water, celery and spice bag. slowly bring to a boil over medium-low heat. Reduce heat; simmer, uncovered, for 30 minutes. Skim foam. Remove chicken breast halves from pan. Remove meat from bones; return bones to pan. Refrigerate chicken breast meat for another use.

Simmer stock, uncovered, 3-4 hours longer. Strain; discard chicken, bones, vegetables and spice bag. Refrigerate for 8 hours or overnight. Remove fat from surface.

Sicilian Homemade Ricotta Cheese

Ingredients

1 gallon whole milk
1 quart buttermilk
1 pint heavy cream
1 tablespoon kosher salt
18-inch squares cheesecloth

Directions

Line a large colander or sieve with 4 layers of cheesecloth. Set aside.

Heat milk, buttermilk, heavy cream, and salt in a large, heavy, nonreactive saucepan over medium-low heat, stirring occasionally for the first 10 minutes. Continue heating, without stirring, until the temperature reaches 190 degrees F. Remove from heat and let stand for 1 hour. The mixture will be separated into white curds and clear whey.

Using a slotted spoon, ladle approximately 1/4 of the curds into the cheesecloth-lined colander. Gather up the corners of the top cheesecloth and secure closed with a zip tie. Repeat with the rest of the curds, cheesecloth, and zip ties. Use the last zip tie to thread all of the cheeses together. Suspend the cheeses over a large wooden spoon over a large bowl, and let drain for 2 hours.

Place the four cheeses, still in cloth, in a bowl in the refrigerator overnight. In the morning, cut zip ties, and transfer cheese to an airtight container.

Homemade Hashbrowns

Ingredients

2 cups mashed potatoes
1 egg, beaten
1 onion, finely diced
1/2 teaspoon salt
1/4 teaspoon ground black pepper
2 tablespoons olive oil

Directions

Beat egg in a medium size mixing bowl. Mix egg and onion with mashed potatoes. Add salt and pepper.

Heat olive oil in a medium size frying pan, over a medium heat. Scoop the potato mixture into the frying pan in 4 inch circles, pat with a spatula to flatten the mounds to approximately 1/2 to 1 inch thick. Cook until bottom is browned. Flip the patty over and brown on the other side.

Easy Homemade Chili

Ingredients

1 pound ground beef
1 onion, chopped
1 (14.5 ounce) can stewed tomatoes
1 (15 ounce) can tomato sauce
1 (15 ounce) can kidney beans
1 1/2 cups water
1 pinch chili powder
1 pinch garlic powder
salt and pepper to taste

Directions

In a large saucepan over medium heat, combine the beef and onion and saute until meat is browned and onion is tender. Add the stewed tomatoes with juice, tomato sauce, beans and water.

Season with the chili powder, garlic powder, salt and ground black pepper to taste. Bring to a boil, reduce heat to low, cover and let simmer for 15 minutes.

Homemade Dressing

Ingredients

2 (1 pound) loaves Hawaiian sweet bread

1 teaspoon sage

3 teaspoons poultry seasoning

salt and pepper to taste

2 tablespoons butter

3 stalks celery, diced

1/2 onion, finely diced

1 cup water

1 1/2 cups dried cranberries

1/2 cup sunflower seeds

Directions

Cut day old sweet bread into small pieces and place in large bowl. Add the sage, poultry seasoning, salt and pepper. Toss and allow bread to sit until dry.

In a large skillet, melt butter and add celery, onion and water. Stir until heated but not boiling.

Combine the cranberries, sunflower seeds and vegetable mixture to bowl of dried bread; stir well.

Use as a stuffing for turkey, or bake in a buttered casserole dish at 350 degrees F (175 degrees C) for 30 to 40 minutes.