

Blueberry Biscuits

Portion size: 1 biscuit per person

Ingredients

Biscuits

Self-rising flour	2 1/2 C
Baking powder	2 tsp.
Powdered sugar	2 tsp.
Shortening	1/3 C
Buttermilk	1 C
Fresh blueberries	1 C
Butter	2 Tbsp.

Glaze

Butter	2 Tbsp.
Powdered sugar	2 C
Whole milk	as needed



Preparation

Biscuits

Mix flour, baking powder, and powdered sugar. Cut in the shortening and add buttermilk. Flour and prepare surface to roll out biscuits. Place dough on floured surface and roll out into a rectangle being careful not to handle the dough too much. Sprinkle with blueberries. Fold dough in half over blueberries and roll out again to about 1/4 inch thick. Cut out circles with any size biscuit cutter. Spray a cookie sheet with cooking spray. Place biscuits on cookie sheet. Melt the butter and brush tops of biscuit. Bake in a 450°F preheated oven for approximately 18 minutes or until tops are lightly browned.

Glaze

Melt 2 Tbsp. of butter. Add 2 C of powdered sugar and just enough milk for pouring consistency. Remove biscuits from the oven and pour the glaze over the hot biscuits. Serving size depends on the size of the biscuit cutter.

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Root Beer Roast

Ingredients

Roasts	2, 3lbs. each
Garlic powder	to taste
Root beer	1 12 oz. can
Chili sauce	1 12 oz. bottle
Onion	1 medium size, finely chopped
Kosher salt	to taste
Ground black pepper	to taste



Preparation

Sprinkle both sides of the roasts with garlic powder. Place the roasts in a 9 x 13 inch baking dish. Mix together root beer, chili sauce, and onions. Pour the mixture over the roasts and cover with foil. Bake at 350°F for 3 hours.

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Baked Pineapple Casserole

Portion size: 4 oz.

Ingredients

Margarine, solid	1/2 C
Granulated sugar	1 C
Eggs	4
Ground cinnamon	1 pinch
Ground nutmeg	1 pinch
Vanilla extract	1/2 tsp
Bread, Texas toast, cubed	5 slices, torn equals 4 C
Pineapple, crushed	1 20 oz. can



Preparation

Preheat oven to 305°F. Grease a medium sized casserole dish. In a mixing bowl, cream together margarine with sugar. Beat in eggs one at a time. Stir in cinnamon, nutmeg, and vanilla. Stir in bread crumbs and pineapple. Transfer mixture into baking dish. Bake for 60 minutes in the preheated oven or until bubbly and lightly browned.

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Italian Meatball Soup



Ingredients

Olive oil	2 Tbsp.
Onions, chopped	2
Celery ribs, chopped	2
Small carrot, peeled, chopped	1
Garlic cloves, minced	3
Crushed tomatoes, juices reserved	1 28 oz. can
Chicken stock	8 C
Dried basil	1 tsp.
Bay Leaf	1
Salt	1 1/2 tsp.
Pepper	1/2 tsp.
Ground beef or veal	1/2 lb.
Milk	1/4 C
Egg, slightly beaten	1
Italian bread crumbs	1/3 C
Flour	1/3 C
Thin spaghetti, broken into 2 inch pieces	4 oz.
Parmesan cheese as garnish	

Preparation

Heat oil over medium-low heat. Add onion, celery, carrot, and garlic. Cover and cook, stirring occasionally, until the vegetables are crisp-tender (approximately 10 minutes). Add tomatoes with their juices, chicken stock, basil, bay leaf, 1/2 tsp. salt, and 1/4 tsp. pepper. Bring to a boil, partially

cover and reduce heat simmering for about 20 minutes. Remove bay leaf. While soup is simmering, mix ground meat, egg, milk, bread crumbs, 1 tsp. salt, and 1/4 tsp. pepper. Mix well and form into small meatballs. Dredge to coat lightly with flour; shake off excess flour. Carefully drop meatballs into simmering broth and cook for 10 minutes. Add spaghetti pieces and cook until tender. Serve with grated Parmesan cheese.

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Stuffed French Toast



Ingredients

Cream cheese	8 oz.
Sugar	1/4 C
Vanilla	1 tsp.
Berries (strawberries, blueberries, raspberries)	3 oz.
Italian bread, or your favorite bread	8 slices
Eggs	4
Orange zest	2 tsp.
Cinnamon	1/2 tsp.
Half and half	1/8 C
Vanilla	1 tsp.

Preparation

Whip the cream cheese and sugar together until softened. Add the vanilla and fold the berries into the mix. Spread mix equally onto four pieces of bread and top with remaining bread. Refrigerate for 30 minutes. Whip the eggs, orange zest, cinnamon, half and half, and vanilla in a bowl. Dip the stuffed toast into the batter and sauté in a hot skillet until golden brown, about 3 minutes on each side.

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Easy Spinach Lasagna

Serves 8 - 10

Ingredients

Frozen chopped spinach	1 10oz
Ricotta cheese	1 lb.
Eggs	1
Shredded mozzarella	1 1/2 C
Oregano	1 tsp.
Ground black pepper	1/2 tsp.
Lasagna noodles	1 1/2 pkg.
Spaghetti sauce	2 15oz. jars
Water	1 C

Optional, as desired:

Zucchini, sliced
Yellow squash, sliced
Eggplant, sliced
Parmesan cheese



Preparation

Do not cook the noodles ahead of time. Thaw and drain spinach. IN large bowl, mix ricotta, mozzarella cheese, egg, spinach, oregano, and pepper. In a 13 x 9 x 2 inch baking pan or dish, layer approximately 1/2 C spaghetti sauce, a layer of dry uncooked noodles, and 1/2 of the ricotta cheese and spinach mixture. Repeat. If there is room in your pan, it is easy to add a layer or two of sliced zucchini, eggplant, or yellow squash to the recipe. Top with remaining noodles, sauce, and any leftover mozzarella or Parmesan cheese. Pour water gently around edges. Cover and seal tightly with foil. Bake in 350°F oven for 1 hour and 15 minutes. Let stand 15 minutes before serving.

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Grandma Ruck's Famous Molasses Crinkle Cookies

Yield: 6 dozen cookies

Ingredients

Butter, unsalted	1 1/2 C
Light brown sugar	2 C
Eggs	2
Molasses	1/2 C
All-purpose flour	4 1/2 C
Baking soda	4 tsp.
Ground cinnamon	2 tsp.
Ground ginger	1 tsp.
Ground cloves	1/2 tsp.
Salt	1/2 tsp.
Granulated sugar	



Preparation

Beat butter, brown sugar, eggs, and molasses together well. In a separate bowl, mix together flour, baking soda, cinnamon, ginger, cloves, and salt. Then gradually add the dry ingredients to the butter dough by scooping teaspoonfuls and rounding them into balls. Roll dough balls in granulated sugar. Place 3 inches apart on a cookie sheet lined with parchment paper. Bake 9 - 12 minutes, or until set. Transfer to cooling racks.

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Fettucini with Smoked Turkey



Ingredients

Butter	2 tsp.
Shallot, minced	2 tsp.
Crushed peppercorns	1-2 tsp.
Dry white wine	1/2 C
Whipping cream	1 1/2 C
Ground nutmeg	1/4 tsp.
Fettucini	8 oz.
Smoked turkey breast cut into thin strips	8 oz.
Chives, chopped	2 Tbsp.
Freshly grated Parmesan cheese	

Preparation

Melt butter in skillet over medium heat. Add shallot and peppercorns; sauté for 20 seconds. Add wine and boil until almost no liquid remains, about 4-5 minutes. Add cream and nutmeg and boil until reduced to sauce consistency, about 5-8 minutes. Season sauce with salt. Meanwhile, cook pasta according to package directions. Drain. Transfer to bowl. Add sauce and turkey to pasta and toss thoroughly. Sprinkle with chives. Serve, passing the grated Parmesan separately. Serves 4-6.

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