

Classic Almond Chocolate Biscotti

A gourmet homemade Italian almond chocolate biscotti: dark, crunchy, and slightly sweet

Yield:

24 small slices

Ingredients:

1 1/2 cups flour
1/2 teaspoon baking soda
1 1/2 teaspoons baking powder
1/2 cup baking cocoa
2/3 cup sugar
3 Tablespoons butter, softened
2 eggs
1/2 teaspoon almond extract
1/2 cup almonds, coarsely chopped

Optional: Melted chocolate chips, for dipping

Instructions:

1. Combine flour, baking soda, baking powder, and cocoa and set aside.
2. Cream sugar and butter. Add eggs and extract, mixing well.
3. Gradually beat in flour mixture. Stir in almonds. Dough will be stiff.
4. Divide dough in half. Form two logs and place on a greased cookie sheet. Bake at 350 degrees for 25 minutes. Cool 10 minutes, and then slice into 1/2-inch slices.
5. Lay slices, cut side down, on cookie sheet and bake for 30

minutes at 300 degrees, turning once during baking time. Cool on wire rack.

Optional: In a long shallow dish, melt chocolate chips. Dip bottoms of biscotti in melted chocolate. Cool on waxed or parchment paper.



This recipe is from Tammy's Recipes.

Matzo Meal and Cottage Cheese Latkes

A flavorful patty of matzo meal, eggs, cottage cheese, and onions, fried in shallow oil Yield:

20 latkes Ingredients:

- 1 1/4 cups cottage cheese
- 3 eggs, separated
- 1 teaspoon salt
- 2 1/4 cups matzo meal (9 ounces)

1 large onion, minced

1/2 teaspoon sugar

3 tablespoons sour cream or plain yogurt or water

ground black pepper

oil, for shallow frying Instructions:

1. In a large bowl, mash the cottage cheese. Add egg yolks, half of the salt, the matzo meal, onion, sugar, sour cream, and pepper. Mix well.

2. With an electric mixer on high speed, beat egg whites with remaining half of salt until stiff. Fold a third of the egg whites into the cottage cheese mixture, then fold in remaining egg whites.

3. Heat a half-inch layer oil in a heavy frying pan, until a drop of water added sizzles. Form latkes into thin patties (if batter/dough is too wet for your hands, shape with two tablespoons or spatulas).

4. Drop into oil and fry over a medium or medium-high heat until the undersides are golden brown. Turn carefully and brown the second side. Remove with slotted spoon and drain on paper towel. Serve immediately, or keep warm on a baking sheet in the oven.



Spicy Chicken Chili

Ingredients:

2 red or green bell peppers, chopped
2 cloves garlic, minced
1 large onion, chopped
2 tablespoons vegetable oil
2 cups diced tomatoes (if canned, do not drain)
1 1/2 cups chicken broth or water
1 can (15.5 ounces) kidney beans, rinsed and drained
2 cups salsa (choose heat intensity to suit your tastes)
1 cup frozen or canned/cooked corn
4 teaspoons chili powder
1 teaspoon freshly ground cumin
1/8 teaspoon cayenne pepper, optional (use only if you like hot chili!)
salt and pepper, to taste
2 cups cooked cubed chicken

1.
Saute peppers, garlic, and onion in oil. Add tomatoes, chicken broth, beans, salsa, and corn. Season with chili powder, cumin, and peppers.

2. Bring to a boil; reduce heat and simmer, uncovered, for about 40 minutes, until chili is thicker. Add chicken; simmer 10 minutes longer, adding additional water if needed. Season with salt to taste.



Spicy Chicken Chili

This recipe is from Tammy's Recipes.

Spinach Tortillas

Ingredients:

9 ounces fresh spinach, chopped (about 4-5 cups of packed, chopped spinach)

1 tablespoon water

2+ cups flour

1/2 teaspoon salt or garlic salt

dash of pepper or seasoned pepper

1/4 cup oil

Instructions:

1.
In a large pan or skillet over medium to medium-low heat, cook spinach in water. Cover, stirring occasionally, until spinach is wilted and soft. This will probably take about 5 minutes after the pan is hot and

the spinach has started to cook.

2. In a mixing bowl, combine flour, salt, pepper, and oil. Stir until crumbly.

3. Add the (hot or warm) spinach mixture, including the water left in the pan from cooking. Knead or stir, adding additional flour as needed

(may take a cup or more of extra flour) to make a smooth dough. Knead

dough for about 5 minutes, which will mix the spinach in better, and

give the dough an even consistency.

4. Divide dough into 8 parts (for 10 to 12-inch tortillas) or more (for smaller tortillas).

5. Pre-heat a griddle or large skillet over medium heat. If using a cast iron or non-stick griddle or pan, you won't need oil (although you can use a little if you wish).



Spinach Tortillas

6. On a lightly floured surface, roll each dough portion into a thin circle (or other shape if desired).



Spinach Tortillas

7. Brown tortillas in pre-heated pan for about 5 minutes on each side, just until cooked. A few light brown spots should appear.



Spinach Tortillas

I usually start cooking the tortillas while I'm still rolling out the rest of the dough. Stack cooked tortillas on a plate or in a bowl with a clean towel around them, until all are cooked. Serve warm, filled with your favorite fillings! ☐



Spinach Tortillas

This recipe is from Tammy's Recipes.

Herb Cheese Dollars

Ingredients:

1/4 cup (1/2 stick) butter, softened

8 ounces (2 cups) shredded sharp cheddar cheese, at room temperature

4 ounces cream cheese, softened

1 1/4 cups flour

1/4 teaspoon basil

1/4 teaspoon ground sage

1/4 teaspoon cayenne pepper

2 tablespoons water

Instructions:

1.

In a medium-sized mixing bowl, combine butter and cheeses and mix with

an electric mixer. Beat at a high speed until blended

thoroughly and no lumps remain. Add remaining ingredients and mix well.

2. Form dough into a long roll, about 1.5 to 2 inches in diameter. Wrap in plastic wrap and chill until firm.

3. Unwrap from plastic, and use dental floss to slice dough into 1/8 to 1/4-inch slices. (Lay floss under dough, bring both ends up, and cross over the top, pulling in opposite directions until slice is cut.)

4. Place slices an inch apart on lightly greased baking sheets. Bake for 12-15 minutes at 400 degrees. Place on wire rack to cool. Store in an airtight container or bag.



Herb Cheese Dollars

This recipe is from Tammy's Recipes.

Cream Cheese with Green Onions and Chives

Ingredients:

8 ounces cream cheese, softened

2 tablespoons milk or sour cream

1 tablespoon (packed) fresh green onions, sliced thinly or minced*

1 tablespoon (packed) fresh chives, sliced thinly or minced

A sprinkle of garlic salt and a dash of pepper

Instructions:

1. Combine all ingredients in a mixing bowl. Beat with electric mixer until fluffy and well-mixed. Store in the refrigerator until ready to serve.



Cream Cheese with Green Onions and Chives

This recipe is from Tammy's Recipes.

Broiled Stuffed Pepper Wedges

Ingredients:

1/2 cup chive-and-onion cream cheese spread

1 tablespoon chopped black olives

2 medium bell peppers (any color)

1/4 cup (2 ounces) shredded cheddar cheese

Instructions:

1. Cut each pepper into eight wedges.
2. Combine cream cheese and olives in a small bowl.
3. Spread about 2 teaspoons of mixture on each pepper wedge and sprinkle with cheddar cheese.
4. Line a baking sheet with foil, and place wedges on top. (The foil will prevent burned cheese that sticks to the baking sheet!)
5. Broil in oven for 6 to 8 minutes, or until cheese is melted and peppers begin to blacken slightly. Serve warm or cold.



Broiled Stuffed Pepper Wedges

This recipe is from Tammy's Recipes.

Homemade Caramel Dip

Ingredients:

1/2 cup butter

1 1/2 cups brown sugar (we like dark brown sugar best!)

3/4 cup light corn syrup

1 can (14 ounces) sweetened condensed milk

1 teaspoon vanilla

1/4 teaspoon ground cinnamon

Instructions:

1. In a 2-quart saucepan, melt butter on low heat.
2. Add brown sugar, corn syrup, and milk, stirring to combine. Increase heat to medium (or perhaps just below medium).
3. Stir constantly until mixture comes to a boil.* Use a spoon that won't melt – the caramel gets pretty hot!
4. Remove from heat and whisk in the vanilla and cinnamon.
5. Serve warm or cold with apple slices, or drizzle over ice cream.



Homemade Caramel Dip

This recipe is from Tammy's Recipes.

Wheat Berry Soup

Ingredients:

- 2 cups wheat berries
- 3 quarts of water, approx.
- 1 1/2 pounds inexpensive beef roast or steak
- 1 1/2 cups chopped onion
- 2 cloves garlic, minced
- 1 1/2 cups chopped celery
- 2 teaspoons salt (or more, depending on your preference)
- 1/2 teaspoon black pepper

Instructions:

1. Soak wheat berries in 4 cups of the water for 12-24 hours.
2. Trim fat from meat and dice into bite-sized pieces.
3. In a large stock pot, brown meat with onion and garlic.

When meat

is browned, add the celery and part of the water (maybe about 6 cups),

so that the meat is completely covered.

4. Cover the pot, and bring to a boil. Stir, cover again, reduce heat, and simmer for about 30 minutes.

5. Add the wheat berries (including the water in which they have been

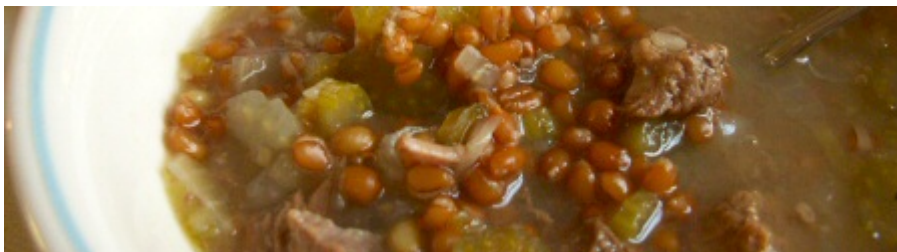
soaking), cover, and bring back up to a boil. Reduce heat and simmer,

covered, for about 2 1/2 hours. The wheat is fully cooked when the

berries are soft, chewy, and split.

6. Add an additional 2-4 cups of water to make the broth/soup the desired strength. We like less broth, but if you prefer a more watery soup, you might want to add a little more water. □

Season with salt and pepper.



Wheat Berry Soup

Roasted Pumpkin Seeds

Ingredients:

2 cups raw pumpkin seeds

1 1/2 tablespoons butter

1/2 teaspoon salt

1/8 teaspoon garlic salt
2 teaspoons Worcestershire sauce
Instructions:

1.
Rinse the raw pumpkin seeds in a colander or strainer, and remove excess water (either by shaking the strainer, or tossing the seeds onto a clean, dry dish towel).
2. Melt butter in a sauce pan. Stir in the salts and Worcestershire sauce. Add pumpkin seeds and stir thoroughly to coat.
3. Spread pumpkin seeds in a single layer across a large, ungreased baking sheet.
4. Bake pumpkin seeds at 275 degrees for about 60 minutes, until crisp, stirring at 15 minutes, 30, 40, and 50 minutes.
5. Allow pumpkin seeds to cool, and then store in an air-tight container or bag.



Roasted Pumpkin Seeds