

Grilled New York Steakburgers

Juicy tenderized New York strip steak with horseradish sauce served on a grilled bun with lettuce, cheese, red onion, and tomato

Yield:

4 servings

Ingredients:

2 large New York strip steaks*
liquid smoke flavoring
salt
pepper
granulated garlic**
oil, preferably in a spray bottle

For the sauce:

2 tablespoons mayonnaise
1 tablespoon prepared horseradish

Toppings:

4 large thin slices of red onion
4 large thin slices of tomato
4 thin slices of cheese (Swiss, Provolone, cheddar, or American)
4 large lettuce leaves, washed

4 large hamburger buns
Softened butter, for spreading

Instructions:

1. Trim fat and gristle from steaks and cut each steak in half, to form burger-sized pieces. Using a meat tenderizer (we have this meat tenderizer and it works great!), tenderize each steak several times (at least 4-5 times, and up to 10-12 times [with 16-blade tenderizer]).

2. Season steaks on both sides with liquid smoke (we put our liquid smoke in a spray bottle for convenience), salt, pepper, garlic, and oil. Preheat grill on HIGH for 10-15 minutes.

3. To prepare the sauce, mix the horseradish and mayonnaise in a small bowl and set aside. Get the buns ready to grill by very lightly buttering the open sides.

4. Grill buns for a couple minutes, buttered side down, until lightly toasted. Remove and set aside.

5. Grill steaks on MEDIUM for 8-9 minutes, flipping once halfway through grilling time, until desired doneness is reached.*** We like ours a little pink in the middle still, but even fully cooked steakburgers will be super tender and juicy.

6. Assemble sandwiches using the horseradish sauce, onion, cheese, lettuce, and tomato. Enjoy hot!

Additional Notes:

*I am sure other cuts of steak would work in this recipe as well. Obviously, the better your cut of meat, the better this steakburger will taste!

**Or use garlic powder or garlic salt (omit salt called for in ingredients list if using garlic salt).

***The FDA advises that tenderized meats should be fully cooked unless irradiated meat is used, in which case some pink in the middle is considered safe.

We tenderize our meat right before grilling, using a very clean tenderizer and cutting board, and feel safe consuming it with pink in the middle. If in doubt, fully cook and check with a meat thermometer! ☐



Grilled New York Steakburgers

This recipe is from Tammy's Recipes.

Matza Pizza

A homemade thin-crust unleavened pizza topped with your favorite pizza toppings! (*Topping suggestions included!*)

Yield:

8 individual-size pizzas

Ingredients:

1/4 cup oil

1/4 cup honey

2 teaspoons salt

3 eggs

1 1/2 cups water

6 to 6 1/2 cups bread flour or all-purpose flour

Your favorite pizza toppings: See additional notes for suggestions!

Instructions:

1.

In a large mixing bowl*, combine the oil, honey, salt, eggs, and water.

Stir until well-mixed. Stir in about 4 cups of the flour, then add more

flour as needed and knead into a fairly stiff dough.

2. Preheat oven to 375 degrees. Divide dough into 8 pieces. On a

lightly-floured surface, roll each piece into a very thin circle, about 8

inches in diameter – but really as thin as you can get it.**

Place

rolled dough onto lightly-greased baking sheets.

3. Bake pizza crusts for about 6 minutes, just until very lightly browned and not doughy.

4. Remove from oven and spread with your favorite pizza toppings.

Place pizzas back into the oven to bake until cheese is melty and

browned, about 10 minutes. Serve hot!

Additional Notes:

*

If you have a bread machine, you can use the dough cycle for this step.

Just place ingredients in machine in order listed and allow it to knead

until a smooth dough has formed. Remove dough from machine

(before
"rising time" has started) and proceed with step 2.

A Kitchen Aid mixer with a dough hook can also be used for step 1 in this recipe.

**Another rolling option: Roll dough on a silicone baking mat. This eliminates the lightly-floured surface part and greasing the baking sheet, as the mat is non-stick.

Pizza Topping Suggestions:

For Matza Pizza, I think the toppings are the most important part!

So, I suggest loading up the pizza with some more flavorful options than just sauce and cheese. ☐

Pictured: Fresh spinach leaves, pineapple, black olives, mozzarella cheese, and red sauce.

Mediterranean Herb: grilled chicken, sun dried tomatoes, fresh spinach leaves, parmesan cheese, mozzarella cheese, and an Italian dressing for the sauce.

Chicken Garlic: grilled chicken, sliced green onions, chopped fresh tomatoes, mozzarella cheese, and Ranch dressing + minced garlic for the sauce.

Taco Pizza: seasoned taco meat, red sauce, mozzarella cheese, and cheddar cheese. Serve with shredded lettuce and sour cream.

Chicken Bacon Artichoke: grilled chicken, turkey bacon, mozzarella cheese, parmesan cheese, chopped artichoke hearts, and Italian dressing for the sauce.



Matza Pizza

This recipe is from Tammy's Recipes.

Simple Bean Tacos

Easy and flavorful bean tacos!

Yield:

varies

Ingredients:

Corn tortillas, lightly browned in oil

Cooked pinto beans*

Tapatio or hot sauce of your choice*

Shredded mozzarella cheese

Sour cream Instructions:

1.
Heat beans. On a hot corn tortilla, spread a thin layer of hot beans.
Splash your favorite hot sauce on the beans. Sprinkle with

cheese. Fold
in half into a taco shape.

2. Dip the end of the taco in sour cream after each bite.
Delicious!

Additional Notes:

You can easily add lettuce, tomatoes, or salsa to these tacos
if you wish!

So easy and delicious!

*Tapatio is our favorite. ☐



Simple Bean Tacos

This recipe is from Tammy's Recipes.

Chunky Pizza Sauce

A thick homemade pizza sauce bursting with flavor! This pizza sauce uses ingredients from the pantry and is perfectly delicious!

Yield:

4 cups

Ingredients:

2 cans (14.5 ounces each) diced tomatoes

1 can (6 ounces) tomato paste

1 tablespoon sugar

2 teaspoons dried oregano

4 cloves garlic, minced (or 2 teaspoons garlic powder)

1/2 to 3/4 cup chopped onion (or 1 tablespoon dried onion)

1 teaspoon dried basil

8 rosemary leaves, crushed (or 1/4 teaspoon dried rosemary)

12 fennel seeds, optional

1/8 teaspoon crushed red pepper flakes

1/4 teaspoon ground black pepper

1/2 teaspoon salt

Instructions:

1. In a heavy 2-quart saucepan, combine all ingredients. Heat over medium-low heat, covered, until boiling.

2. Simmer covered, but with lid vented, stirring occasionally for about 45 minutes, until sauce is thickened.

Use on homemade pizza or in any recipe calling for pizza sauce! Freeze leftover sauce, or keep in the fridge for several days.



Chunky Pizza Sauce

This recipe is from Tammy's Recipes.

Pizza Sauce

Rich semi-sweet tomato sauce seasoned with oregano and basil, with chunks of peppers, onions, and garlic

Yield:

5 pints or 1 pint

Ingredients:

5 pints tomato sauce (see directions)

1 1/2 cups chopped onions

3 cloves garlic, minced

1 cup chopped sweet peppers or bell peppers

1/2 cup white sugar

2 tablespoons salt

5 teaspoons oregano

2 teaspoons black pepper

2 teaspoons basil

2 tablespoons arrowroot or cornstarch

a little tomato juice (set some aside when draining)

Instructions:

1. To

make 5 pints of tomato sauce, you will need about 20 pounds of tomatoes

(1.5 pecks, approximately). You can, however, make sauce out of

whatever tomatoes you have on hand and adjust the seasonings according

to how much sauce you have.

Prepare tomatoes as follows: wash and core tomatoes and put into a large pan(s) and cook until soft and mushy (at least one hour). Be careful to stir every now and then and keep the heat reasonable so they don't scorch... scorched tomatoes taste awful!

2. Using a small pan or large scoop, put hot tomatoes into a strainer

to drain off the watery juice. (We use a mesh wire strainer.)

When

tomatoes have drained somewhat (10-20 minutes), run them through a

colander, which will remove the seeds and skins. (Another way is to

drain the tomatoes and then run through a blender or food processor.)

While you process one batch, have another batch in the strainer to

drain.

3. Put sauce into a clean pan, and continue until all tomatoes are

processed. You should now have a tomato sauce, which could be canned as

is, or you can season for pizza/spaghetti, etc. Usually once you have the tomatoes processed, then you know how much sauce you will end up with. The above measurements were per 5 pints of processed sauce.

4. Cook onions, garlic, and peppers in a pan on the stove with a little tomato juice until tender before adding to sauce.

5. While you are cooking the onions, peppers, and garlic, add the white sugar, salt, oregano, black pepper, basil, and arrowroot or cornstarch, mixed with a little tomato juice (set some aside when draining). Stir sauce to mix thoroughly and bring to a boil so it thickens. You may need more thickener depending on how well-drained your tomatoes were and your own preference.

6. If preserving, put into jars and process for 25 minutes (for pints; 35 minutes for quarts). (You can open-kettle this, like salsa, but it gets kind of messy because the sauce is thick and splashes when it boils.)

Additional Notes:

So, you don't have enough tomatoes to make a huge batch of sauce, but you want some yummy home made pizza sauce to use on tonight's pizza? Here you go:

1. Wash and dice your tomatoes (You will probably need about 6 c after they are diced), so there are no large pieces of peeling.

(Alternately, wash tomatoes and put into a large bowl. Pour boiling water over, let set for a few minutes, and remove peeling. Then dice.)

2. Put tomatoes into a pan on the stovetop, and start cooking.

Add some sugar (1.5 T), salt (1/2 t), oregano (1/2 t), black pepper, and

basil (1/4 t). Those measurements are all approximate... just taste and alter as you wish.

3. Simmer until sauce thickens (this will take at least an hour, so

make sure you have plenty of time!). You can hurry the process a little

by thickening with cornstarch (mix 1-2 T cornstarch with cold water or

reserved tomato juice, then add to boiling tomatoes, stirring immediately to prevent lumps).

4. When sauce is to desired thickness, you're done! Enjoy! ☐

This recipe is from Tammy's Recipes.

Grilled Copper River Salmon

Easy grilled Copper River Salmon, tender, flaky, and full of flavor!

Yield:

4 servings

Ingredients:

16-24 ounces Copper River Salmon fillets

1 teaspoon liquid smoke flavoring

Fresh, coarsely-ground black pepper

1 teaspoon minced garlic, or about 2 cloves

olive oil

Salt

Instructions:

1.
Rinse salmon and pat it dry. With skin-side-down, lightly sprinkle liquid smoke over the salmon. Sprinkle freshly-ground black pepper over the salmon, along with the minced garlic.

2. Drizzle with olive oil to coat, and sprinkle generously with salt.

3. Pre-heat grill on HIGH for 10-15 minutes. Place salmon, flesh-side-down, on grill and grill with lid down on MEDIUM heat for about 8 minutes (for thin fillets; a few minutes longer for thicker fillets).

Flip salmon after 4 minutes of grilling time has passed. Salmon is done when it flakes apart easily with a fork and is hot in the middle.

Don't over-cook, or it can be dry.

Serve hot with some cooked rice and grilled veggies or a salad!



Grilled Copper River Salmon

This recipe is from Tammy's Recipes.

Cilantro Chicken with Avocado Salsa

Spicy grilled chicken breast served with a fresh salsa made with tomato, avocado, and green onions

Yield:

4 servings

Ingredients:

Chicken ingredients:

4 large (6-8 ounces each) boneless skinless chicken breasts

salt

black pepper

1/4 cup fresh finely chopped cilantro

oil, preferably in a spray bottle

Tapatio hot sauce

Avocado salsa ingredients:

2 cups chopped fresh tomato

4-5 green onions, chopped

1/2 cup fresh chopped cilantro (or more, to taste)

1 tablespoon fresh lemon or lime juice

1/4 teaspoon salt

dash black pepper

1 large avocado, finely chopped (about 3/4 cup) Instructions:

1.

Lay chicken breasts in a 9×13-inch dish. Sprinkle with salt, pepper, and cilantro; spray with oil and splash with Tapatio. Turn chicken over and repeat on other side. Set aside.

2. Combine salsa ingredients (except avocado) in a medium bowl and stir to mix. Add avocado and stir gently to combine. Set aside.

3. Preheat grill.* Grill chicken until done (our Weber Q grill takes 10-12 minutes on medium, grilling with lid closed). Serve hot chicken with fresh salsa.



Cilantro Chicken with Avocado Salsa

This recipe is from Tammy's Recipes.

Double Decker Tacos (Taco Bell copycat recipe)

Delicious and easy homemade version of Taco Bell's Double Decker Tacos

Yield:

8 servings

Ingredients:

8 hard taco shells

8 corn tortillas (or soft-taco-sized flour tortillas)

2 cups refried beans*, warmed

1 pound ground beef

1 onion

1 clove garlic, minced

1 tablespoon all-purpose flour

1/4 cup water
1 teaspoon chili powder
dash black pepper
1/2 teaspoon salt
1 teaspoon ground cumin (I love freshly-ground cumin!)
1 teaspoon brown sugar
Tapatio or other hot sauce, to taste
4 cups shredded lettuce
1 cup (4 ounces) shredded cheddar cheese
1 cup diced tomatoes Instructions:

1.
Fry ground beef with onion and garlic. Drain well and return to pan.
Toss meat with the tablespoon of flour. Stir in water, chili powder, pepper, salt, cumin, brown sugar, and hot sauce. Bring to a boil, stirring constantly, and breaking any large chunks of beef into smaller bits.

2. Heat a griddle or heavy skillet over medium heat. Lightly spray or drizzle with a little oil and then cook corn tortillas until lightly browned on both sides (1-2 minutes per side).

3. Evenly spread about 1/4 cup of the warmed refried beans over a cooked corn tortilla. Place a hard taco shell inside and wrap with the tortilla, so that the beans are a layer between the hard shell and soft tortilla.

4. Fill taco with about 1/4 cup meat mixture, 1/2 cup lettuce, 2 tablespoons shredded cheese and 2 tablespoons diced tomato.

Serve and enjoy!



Double Decker Tacos (Taco Bell copycat recipe)

This recipe is from Tammy's Recipes.

Grilled Pizza

Delicious grilled thin-crust pizza: homemade crust and your favorite toppings!

Yield:

Four 10-inch pizzas, about 8 generous servings

Ingredients:

Crust Ingredients:

- 1 cup warm water
- 1 teaspoon salt
- 2 tablespoons oil
- 3 cups flour*
- 1 tablespoon dry yeast

Oil and salt, for brushing crusts

Toppings of your choice:

–about 1/4 cup pizza sauce for each pizza

–about 6 ounces (1.5 cups) shredded mozzarella cheese for each pizza

Pepperoni, chopped onions, diced peppers, crushed red pepper, sliced olives, etc.

Instructions:

1.

Prepare dough by mixing the warm water, salt, oil, and yeast in a medium-sized mixing bowl. Stir in flour. Knead with clean hands, adding more water if necessary to form a smooth, elastic dough. Dough shouldn't be too sticky, since it will need to hold together when rolled out into a crust.

You can also make the dough in a bread machine. Add crust ingredients in order listed and start machine on the dough setting. Add additional water if needed as the machine operates, scraping sides of the pan if needed, until a smooth dough has formed.

Allow dough to rest for 5-10 minutes, covered.

2. Separate dough into four parts. On a lightly-floured surface, roll each piece of dough into a 10-inch circle.

3. Pre-heat grill to medium-high. Brush one side of the rolled dough with oil and sprinkle lightly with salt. Place crust, oiled-side-down,

on the pre-heated grill.** Grill with lid open until bottom is browned, about 3-5 minutes.

4. Remove crust from grill and place on a metal baking sheet (or other heat-safe surface). Brush the top (the side that hadn't been grilled yet) with oil and sprinkle with salt. Flip crust over.

5. With the grilled side facing up, place toppings on grilled side, being careful to not overload with toppings since the crust is fairly thin.

5. When toppings have been added, return pizza to the grill, with the second oiled side down and the toppings facing up (of course! haha).

Grill with the lid closed for 5-6 minutes on high, until crust is browned and cheese is melted.

Remove from grill, cut, and serve hot! Yum! ☐



Grilled Pizza

This recipe is from Tammy's Recipes.

Italian Baked Spaghetti Squash

Spaghetti squash stuffed with a cheesy Italian tomato filling!

Yield:

4 servings

Ingredients:

1 large spaghetti squash (about 2 pounds)

1 cup (4 ounces) shredded cheddar cheese

1 cup (4 ounces) shredded mozzarella cheese

1 cup diced green bell pepper*

2 cups tomato sauce**

1/2 teaspoon dried oregano

1/2 teaspoon garlic powder

1/2 teaspoon sugar

1/2 teaspoon salt

dash of pepper

1/2 cup Parmesan cheese, for topping

1 cup (4 ounces) mozzarella cheese, for topping

Instructions:

1.

Cut squash into halves lengthwise; scoop out seeds. Place cut side down

in 2 inches of simmering water in a heavy stock pot or saute pan. Cover

and simmer for 15 minutes. Drain.

2. In a large mixing bowl, combine the cheddar and mozzarella

cheeses, peppers, tomato sauce, and spices (except Parmesan and additional mozzarella). Stir to mix.

3. Holding hot squash with a potholder or oven mitts, run the tines of a fork across the pulp to release the “spaghetti”. Place “spaghetti” in the large mixing bowl of cheese, sauce, and spices. Stir to coat.

4. Spoon squash back into the two squash shells and place in a baking dish. Sprinkle with additional mozzarella and Parmesan cheeses. Bake at 350 degrees for 20 minutes or until hot in the middle.

If squash shells are tender, they are edible along with the filling. We don't usually eat all of the shell, though, since the filling is the best part! ☐



Italian Baked Spaghetti Squash

This recipe is from Tammy's Recipes.