

Spicy Turkey Sausage Gravy

A homemade spicy herb sausage gravy, served over biscuits or pasta

Yield:

4 servings

Ingredients:

1 pound ground turkey (or beef)
1 onion, chopped
1 small clove garlic, minced
1/2 teaspoon ground ginger
1 teaspoon salt
1 teaspoon ground sage
1 teaspoon thyme
1 1/2 teaspoons course-ground black pepper
pinch cayenne pepper, optional
1 1/2 tablespoons butter
1 1/2 cups milk
3 tablespoons flour
Cooked egg noodles, mashed potatoes, or biscuits, for serving

Instructions:

1. Brown ground turkey with onion, garlic, and all spices. Drain excess fat and return meat to skillet/heat.
2. Over medium heat, add butter to meat. Stir until butter is melted. Add flour, stirring until flour is completely saturated.
3. Whisk in milk, and continue whisking or stirring until mixture boils and thickens (about a minute or two after it boils). Serve gravy over cooked egg noodles, hot biscuits, or mashed potatoes.



This recipe is from Tammy's Recipes.

Homemade Enchilada Sauce

A smooth, red enchilada sauce that's easy to make and so delicious!

Yield:

5 cups

Ingredients:

3 cups chicken broth, vegetable broth, or even just water

1 can (14.5 ounces) diced tomatoes*

2 tablespoons olive oil

1 large clove garlic, minced

1/2 teaspoon dried oregano

1/2 teaspoon ground cumin

1/3 cup chili powder

1 teaspoon salt

1/2 cup all-purpose flour

Optional: Cayenne pepper added (to taste) at the end, if you

like hot enchilada sauce

Instructions:

1. Place all ingredients into blender** and blend on high until smooth. Pour into a 3- or 4-quart sauce pan. Or, place ingredients into a 4-quart sauce pan (no heat) and blend with an immersion blender (stick blender) until smooth.

2. Heat mixture in sauce pan over medium heat, whisking frequently, until mixture thickens and boils. Let boil for 30 seconds, then remove from heat. Cool. Taste, and whisk in some cayenne pepper if you want a hotter sauce.

Use in any recipe calling for enchilada sauce.



This recipe is from Tammy's Recipes.

Jamie's Spice Mix

A fabulous all-purpose spice mixture using ingredients from the pantry. Try it on ground beef or turkey, salad dressing,

french fries, or even pizza!

Yield:

2/3 cup

Ingredients:

2 tablespoons onion powder or granulated onion
2 tablespoons garlic powder or granulated garlic
1 1/2 tablespoons smoked paprika*
1 tablespoon dried basil
1 tablespoon dried oregano
1 tablespoon salt
2 teaspoons freshly ground black pepper
1 teaspoon celery seeds
1/2 teaspoon cayenne pepper

Instructions:

In a small bowl, mix together all ingredients. Store in an air-tight container or shaker bottle in your spice cupboard.



This recipe is from Tammy's Recipes.

Strawberry Sauce (Syrup)

A sweet aromatic strawberry sauce for topping waffles, pancakes, ice cream, shortcake, and other desserts.

Yield:

2-4 servings

Ingredients:

2 cup Strawberries (loosely packed; fresh or frozen)

1/8 cup white sugar

1 teaspoon cornstarch (dissolved in a little water)

Instructions:

1. Cut strawberries into halves or quarters (depending on preference; if the strawberries are fairly small you may leave them whole).
2. Place strawberries in a saucepan and pour sugar on top and place on burner set between medium and medium-low.
3. The mixture will slowly become watery at which point you can set the burner to medium. Once the mixture begins to boil add dissolved cornstarch while stirring the mixture.
4. After boiling for 1-2 minutes (remember to continue stirring) you can remove from the burner.

The syrup can be used hot or can be refrigerated and used cold, depending on your preference.



This recipe is from Tammy's Recipes.

Cream Cheese Apple Dip

A fluffy creamy vanilla-cinnamon dip for apple slices

Yield:

4-6 servings

Ingredients:

8 ounces cream cheese, softened

1/2 cup brown sugar (I use dark brown sugar)

1-2 teaspoons cinnamon (I like lots!)

1 teaspoon vanilla extract

Fresh apple slices from about 6 apples, for serving

Instructions:

1. Combine ingredients in a mixing bowl and beat with electric mixer until no lumps remain. Serve with fresh apple slices!



This recipe is from Tammy's Recipes.

Apple Spice Syrup

A spicy syrup made with apple juice and brown sugar – not too sweet but full of flavor! Yield:

6 1/2 cups of syrup Ingredients:

6 cups apple juice (we use a can of concentrate and add water)
1 2/3 cup brown sugar (use more if you like a very sweet syrup)

1 teaspoon cinnamon

1/2 teaspoon nutmeg

dash cloves

5 small apples, peeled, cored, and thinly sliced (optional)

1/2 cup clear jel/Sure Gel OR cornstarch Instructions:

1. Combine 5 cups of the apple juice with the sugar, spices, and apples (if using). Bring to a boil. (If using apples, simmer until apples are tender.)

2. In a small bowl, combine the remaining 1 cup apple juice with the cornstarch, stirring or whisking to remove lumps.
3. Add cornstarch mixture to boiling mixture and stir for a few minutes until mixture bubbles and thickens.
4. Serve hot over pancakes, waffles, or French toast!



Apple Spice Syrup

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.

Tartar Sauce

A tangy homemade tartar sauce to serve with fish Yield:

1 cup

Ingredients:

3/4 cup Miracle Whip Salad Dressing*

1/4 cup dill pickle relish

1 teaspoon minced onions, optional

a pinch of tarragon leaves, optional

Instructions:

1. Combine ingredients and stir until well-mixed. Refrigerate until ready to serve.

Leftover tartar sauce will keep for at least a week in the refrigerator (or longer, if you omit the onions and tarragon).



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Additional Notes:

*I always use the Salad Dressing, but you can substitute mayonnaise if you prefer that.



Tartar Sauce

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2 tablespoons olive oil

1 large clove garlic, minced

1/2 teaspoon dried oregano

1/2 teaspoon ground cumin

1/3 cup chili powder

1 teaspoon salt

1/2 cup all-purpose flour

Optional: Cayenne pepper added (to taste) at the end, if you like hot enchilada sauce

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