

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).



Tartar Sauce

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Additional Notes:

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



Tartar Sauce

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.



Homemade Enchilada Sauce

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.

Honey Mustard Vinaigrette Salad Dressing

A creamy homemade honey mustard dressing – sweet and tangy!

Yield:

About 1 1/2 cups of dressing

Ingredients:

1/2 cup olive oil or flax seed oil
3 tablespoons vinegar
2 tablespoons water
1/4 cup honey
1/4 cup prepared mustard (Dijon or other*)
1/2 teaspoon dried basil
1 teaspoon salt
dash of black pepper

Instructions:

1.
Combine all ingredients in a bowl and whisk until well-mixed.
Or, place
ingredients into dressing bottle/jar, seal with tight-fitting
lid, and
shake to combine. A glass pint jar with a screw-on lid works
well for
this recipe!

2. Serve with your favorite lettuce greens, or use as a
dipping sauce for chicken.



Honey Mustard Vinaigrette Salad Dressing

This recipe is from Tammy's Recipes.

Whole Berry Cranberry Sauce

An easy thick cranberry sauce using whole cranberries

Yield:

5 cups

Ingredients:

6 cups cranberries, rinsed and drained

1 cup sugar*

1 1/2 cups water

Instructions:

1. In large sauce pan, combine water and sugar and stir. Add cranberries.

2. Cover and cook at medium heat, stirring occasionally, until mixture boils. Reduce heat (so that mixture is simmering and not boiling) and stir (uncovered) as berries pop and mixture thickens.



Whole Berry Cranberry Sauce

This recipe is from Tammy's Recipes.

Spiced Cranberry Applesauce

A festive homemade applesauce spiced with cinnamon, cloves, and allspice, with a handful of cranberries and lightly

sweetened

Yield:

6 cups (12 servings)

Ingredients:

5 large cooking apples (not Red Delicious), peeled, cored, and diced (~1-inch chunks)

1 cup fresh cranberries, rinsed

1 teaspoon ground cinnamon

1/4 teaspoon ground cloves*

1/4 teaspoon ground allspice*

2 tablespoons water

~1/2 cup sugar

Instructions:

1.

In a large stock pot, combine the apples, cranberries, cinnamon, cloves, allspice, and water. Cover and bring to a boil over medium heat.

Stir and continue simmering over low heat, covered, until apples are soft and mushy, and cranberries are all popped (about 20-30 minutes, depending on the kind of apples you used).

2. Remove from heat and stir in sugar to taste. We like at least 1/4

cup of sugar, which makes a tart applesauce, but you can add up to a half cup or even more, depending on your tastes and the kind of apples

you used.

3. You now have a chunky homemade applesauce, which you can serve hot/warm or chilled.

To make a smooth applesauce, blend the hot applesauce until smooth and then press through a colander or sieve to remove any remaining bits of cranberry peeling.



Spiced Cranberry Applesauce

This recipe is from Tammy's Recipes.