Spinach Rice Casserole

An easy baked side dish of spinach, rice, and cheese
Yield:

4-6 servings
Ingredients:

9 or 10 ounces fresh spinach leaves
1 tablespoon water
1 teaspoon dried onion (or 2 tablespoons of fresh, minced onion)
1 cup cooked rice (measurement is after cooking, not before)
1 cup (4 ounces) shredded cheddar cheese
1/3 cup milk
2 eggs, beaten
1 teaspoon salt
1 tablespoon Worcestershire sauce, optional
Instructions:

1. Place spinach and water in a large pan or skillet. Cover and cook over medium-low heat until spinach leaves wilt.

2. In a large mixing bowl, combine all other ingredients. Add the
wilted spinach and stir. Pour into a greased 8×8-inch square baking
dish.

3. Bake at 325 degrees for 35-40 minutes, until set in the middle. (Test with fork.)

To freeze this casserole: Freeze (uncooked) instead of baking. Thaw and bake, or bake from frozen, covered, for about 60 minutes at 325 degrees, or until hot and set.



Spinach Rice Casserole

This recipe is from Tammy’s Recipes.

Easy Grilled Salmon with Lemon

A tender grilled salmon fillet with butter, garlic, and lemon
Yield:

4 servings
Ingredients:

Two 8-ounce Salmon fillets
liquid smoke flavoring*
salt
freshly ground pepper
1 fresh lemon, sliced or in wedges**
oil, in a spray bottle (easiest)
2 cloves minced garlic
2 tablespoons butter, sliced

Instructions:

1.
Lightly season fillets (both sides, if skinless) with liquid smoke
flavoring. Sprinkle salt and pepper. Squeeze lemon juice over salmon.
Spray both sides with oil, lightly.

2. Mix (mash) garlic and butter together. Dab half of the butter mixture on top of the fillets.

3. Preheat grill on high for 10 minutes. Reduce heat to medium. Place salmon directly on grill grate, or, use a grill grid/plate for grilling delicate foods. (If using a grill grid/plate, pre-heat it with the grill.)

4. Grill with lid closed. Flip once during cooking, and apply the remaining garlic butter to the top of salmon after flipping.

Approximate grilling times for fish fillet:

1/2-1″ thick ~10 minutes Medium
1-1 1/4″ thick ~12-14 minutes Medium

Fish should flake apart inside when done.



Easy Grilled Salmon with Lemon

This recipe is from Tammy’s Recipes.

Salmon Potato Casserole

A comforting creamy casserole of cheesy sliced potatoes and smoked salmon
Yield:

8 servings
Ingredients:

1 large onion or 2 medium onions, finely diced or thinly sliced
3 large potatoes (about 2 or 2.5 pounds), scrubbed and thinly sliced
1/2 cup heavy whipping cream
1 1/2 cups milk
1 teaspoon salt
1/2 teaspoon black pepper
3 cups (12 ounces) shredded cheddar cheese
8 ounces smoked salmon*
Instructions:

1. In a large mixing bowl, stir together the onions, potatoes, cream, milk, salt, and pepper.

2. In a 9×13-inch baking dish, spread a layer of potatoes/onions,
using almost half of what is in the mixing bowl. (I use my hands to
separate and spread.)

3. Sprinkle a cup of the cheese over the potatoes. Spread a

layer of
salmon across, and then the rest of the potatoes/onions. Sprinkle the
remaining 2 cups of cheese on top, and pour or spoon the extra milk/cream from the mixing bowl over the cheese.

4. Cover dish with foil (lightly oil the underside of the foil if it will be touching the cheese) and bake at 400 degrees for 60 minutes. Uncover the dish and bake at 350 degrees for about 30 minutes longer, until potatoes are tender. Serve hot and enjoy!



Salmon Potato Casserole

This recipe is from Tammy’s Recipes.

Grilled Scalloped Potatoes

Quick and easy, these creamy grilled scalloped potatoes are flavorful and colorful!
Yield:

6-8 servings
Ingredients:

3 cups very thinly sliced peeled potatoes*
1 cup very thinly sliced carrots
1 cup thinly sliced onion
3/4 cup mayonnaise, Miracle Whip salad dressing, OR sour cream**
4 ounces (1 cup) shredded mozzarella cheese
1/2 cup grated Parmesan cheese
1/2 tablespoon dried parsley
1 teaspoon salt
dash of pepper
Instructions:

1.
Preheat grill (we pre-heat our Weber Q grill on HIGH for 10 minutes).
While grill is heating, combine the mayonnaise, cheeses, parsley, salt,
and pepper in a large mixing bowl, stirring to mix well. Stir in the
potatoes, carrots, and onion, coating with the creamy mixture.

2. Pull out two long pieces of heavy-duty aluminum foil (or use a
double layer of regular foil if you don’t have heavy-duty foil) – about
20 inches each in length. Spray foil with oil or grease with butter.

3. Spoon potato mixture evenly in the two foil pieces and bring up
sides, folding to seal while leaving some air space in the foil if
possible. Crimp ends and fold to seal.

4. Grill potato packets at MEDIUM heat for 15 minutes, using

the top shelf of the grill (if your grill has a top shelf – ours doesn’t). Turn packets over and grill 15 minutes longer, until potatoes are tender. Serve hot!



Grilled Scalloped Potatoes

This recipe is from Tammy’s Recipes.

Mom’s Potato Salad

This is the best old-fashioned potato salad recipe! Chunky, creamy, and flavorful, everyone loves this homemade potato salad!
Yield:

16-24 servings (about 16 cups)
Ingredients:

9 medium potatoes* (~3 to 3.5 pounds)
1 sweet onion, finely chopped
2 cups finely chopped celery
1/2 cup finely chopped dill pickles

3 hard-boiled eggs, peeled and diced
1/4 cup sugar
2 tablespoons apple cider vinegar
1 teaspoon celery seed
1/4 teaspoon freshly ground black pepper
1/3 cup yellow mustard
1 cup mayonnaise or Miracle Whip
1 teaspoon salt, or more, to taste
pinch of turmeric, optional
paprika, for garnish
Instructions:

1.
Wash potatoes, cut out any bad spots or sprouts, and cut into halves as
needed to achieve mostly the same size potatoes/pieces (large chunks).

2. Place potatoes in a large stock pot and cover with water. Add a
generous sprinkle of salt to the water, and bring to a boil. Simmer
until potatoes are just tender (check with fork), about 15-20 minutes
(less for smaller potatoes). Take care not to over-cook the potatoes, or
you will have a mashed potato salad.

3. Drain potatoes and rinse with cold tap water to cool them (this
halts the cooking process). When potatoes are cool enough to handle, use
clean hands to remove skins. Discard skins and dice potatoes into
bite-sized chunks and set aside.

4. In a large mixing bowl, combine the onion, celery, pickles, eggs,

sugar, vinegar, celery seed, pepper, mustard, mayonnaise, teaspoon of
salt, and pinch of turmeric. Mix thoroughly. Add diced potatoes and toss
gently to coat. Taste and add additional salt if needed.

5. Place potato salad into serving bowl and sprinkle with paprika to garnish. Refrigerate, covered, until ready to serve.

This potato salad keeps well in the fridge for several days in an air-tight container.



Mom’s Potato Salad

This recipe is from Tammy’s Recipes.

Alder Plank Grilled Potatoes

Thinly sliced potatoes tossed with basil, garlic, and oil and grilled on a plank of Alder wood for a fragrant smoky flavor

Yield:

4-6 servings
Ingredients:

2 pounds red or Yukon Gold potatoes – about 8-10 small [<2inches in diameter] potatoes
2-3 teaspoons minced garlic (about 4-6 cloves)
2 teaspoons salt
1/2 teaspoon ground black pepper
1 1/2 teaspoons dried basil
1/3 cup oil
1 large Alder wood plank*
Instructions:

1.
Soak plank according to package instructions. I soak mine in a (very
clean) sink of water, weighted down. For these potatoes, I find it’s
best to soak the plank for as long as possible. Eight hours of soaking
time is great, so plan ahead!

2. Scrub your potatoes and thinly slice them. In a large mixing bowl,
toss together the sliced potatoes, garlic, salt, pepper, basil, and
oil.

3. Preheat grill on HIGH (or prepare charcoal grill). Turn grill to
MEDIUM heat and place soaked plank on grill. Put the potatoes in a layer
on the plank. Close the lid of the grill and grill for about 40-50
minutes on MEDIUM, stirring potatoes once or twice during cooking.

Potatoes are done when tender in the middle and crisp at the edges!

I have tried grilling these potatoes on HIGH instead of MEDIUM, and that also works, shortening the grilling time to about 30 minutes. Stir every 10-12 minutes if using high heat!



Alder Plank Grilled Potatoes

This recipe is from Tammy’s Recipes.

Creamy Macaroni and Cheese

A homemade baked macaroni and cheese with a flavorful and creamy sauce
Yield:

8 servings
Ingredients:

16 ounces elbow macaroni or small shell pasta
1/8 teaspoon cayenne pepper

1/4 teaspoon granulated garlic or garlic powder
1/2 teaspoon mustard seeds, crushed*
20 cranks of black pepper (or 1/8-1/4 teaspoon ground)
1/4 cup (1/2 stick) butter
1/4 cup all-purpose flour
3 cups milk
1 cup heavy whipping cream
1/2 tablespoon dried parsley
1 teaspoon salt
2 eggs
12 ounces (3 cups) shredded cheddar cheese
8 ounces (2 cups) shredded mozzarella cheese
Additional cheddar, parmesan, or bread crumbs** for topping
Instructions:

1.
Cook pasta according to package instructions. Drain and rinse with cool
water. Place pasta in a large mixing bowl and set aside.

2. In a large sauce pan, combine cayenne, garlic, crushed mustard,
black pepper, and butter over medium heat. When butter starts to sizzle,
add the flour and stir until mixed and bubbly.

3. Add 2 cups of the milk and whisk with the butter mixture over
medium heat until thick and bubbly. Whisk constantly to avoid lumps or
scorching.

4. Turn off heat and whisk in remaining 1 cup of milk and the cup of cream, along with the parsley and salt.

5. Crack eggs into a separate mixing bowl and whisk briskly, until
they are no longer very “stringy”. Whisking constantly, pour a

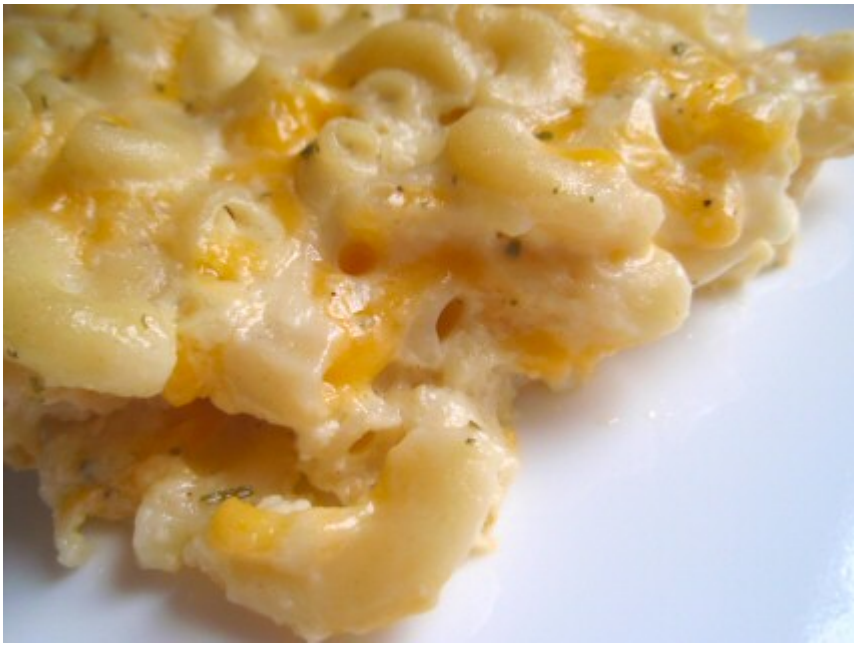
half cup
of the hot creamy sauce in with the eggs. Continue whisking and adding
sauce to the eggs, until you've added about 2 cups of the sauce in with
the eggs. Then pour the eggs into the saucepan with the rest of the
sauce, whisking to incorporate.

6. Pour the sauce over the pasta in the large mixing bowl. Stir to
combine. Stir in shredded cheeses. Spread into a lightly greased baking
dish.

This recipe makes a very full 9×13-inch dish, so you can also divide
it between a couple dishes for a thinner layer (I like to do a 9×13 dish
and an 8×8 dish).

7. Sprinkle top with parmesan cheese, shredded cheddar cheese, or
bread crumbs. Bake uncovered at 325 degrees for about 45 minutes, until
hot and bubbly.

This casserole can be made ahead and stored in the fridge for a couple days before baking. If it's been in the fridge a couple days, however, you may need to drizzle about 1/2 cup of additional milk over top before baking, as the pasta tends to absorb more liquid as it sits.



Creamy Macaroni and Cheese

This recipe is from Tammy’s Recipes.

Seasoned Baked Potato Wedges

Potato wedges tossed with seasonings and oil and baked
Yield:

4-6 servings
Ingredients:

6-8 medium potatoes
2 tablespoons oil
1 teaspoon garlic salt
1 teaspoon garlic powder
2 teaspoons onion powder
2 teaspoons chili powder

Optional ingredients:

cayenne pepper
chives

dried parsley
grated Parmesan cheese
Instructions:

1. Scrub potatoes and rinse under cold water. Pat dry.

2. Cut potatoes into wedges or thin steak fries (about 6-8 wedges per potato).

3. Using a large mixing bowl, toss potatoes in oil. Or, put oil and
potato wedges in a gallon-sized ziplock bag, seal, and shake to coat.
(Or, use a large bowl with a tight-fitting lid, and shake to coat.)

4. In a small bowl, mix dry ingredients thoroughly. Pour over potatoes and toss to coat. Or, add seasonings to bag, seal, and shake to
coat.

5. Preheat oven to 375 degrees. Spread potatoes in a single layer on an ungreased non-stick* baking sheet.

6. Bake for 30-35 minutes, or until potatoes test done with a fork. Sprinkle with salt to taste.



Seasoned Baked Potato Wedges

This recipe is from Tammy’s Recipes.

Best Baking Powder Biscuits

Yield:

1 dozen
Ingredients:

2 cups flour
1 tablespoon baking powder
1/2 teaspoon salt
1/3 cup cold butter, sliced
3/4 cup buttermilk or kefir
Instructions:

1. Combine flour, baking powder, and salt in a bowl. Cut in butter.

2. Add buttermilk or kefir, stirring until mixture forms somewhat of a

ball shape. Then, knead gently on a lightly-floured surface just until a
workable dough forms. Press or roll about 3/4-inch thick and cut into
12 squares using a pizza cutter or use a round glass or biscuit cutter
to cut into 12 circles (may need to re-roll scraps).

3. Place biscuits on ungreased baking sheets and bake at 450 degrees for 10-12 minutes or until golden. Serve hot!



The Best Buttermilk Biscuits

Creamy Mac N Cheese

Ingredients:
16 ounces elbow macaroni or small shell pasta
1/8 teaspoon cayenne pepper
1/4 teaspoon granulated garlic or garlic powder
1/2 teaspoon mustard seeds, crushed*
20 cranks of black pepper (or 1/8-1/4 teaspoon ground)

1/4 cup (1/2 stick) butter
1/4 cup all-purpose flour
3 cups milk
1 cup heavy whipping cream
1/2 tablespoon dried parsley
1 teaspoon salt
2 eggs
12 ounces (3 cups) shredded cheddar cheese
8 ounces (2 cups) shredded mozzarella cheese

8 oz (2 cups) gruyere cheese
Additional cheddar, parmesan, or bread crumbs** for topping

Instructions:
1. Cook pasta according to package instructions. Drain and rinse with cool water. Place pasta in a large mixing bowl and set aside.

2. In a large sauce pan, combine cayenne, garlic, crushed mustard, black pepper, and butter over medium heat. When butter starts to sizzle, add the flour and stir until mixed and bubbly.

3. Add 2 cups of the milk and whisk with the butter mixture over medium heat until thick and bubbly. Whisk constantly to avoid lumps or scorching.

4. Turn off heat and whisk in remaining 1 cup of milk and the cup of cream, along with the parsley and salt.

5. Crack eggs into a separate mixing bowl and whisk briskly, until they are no longer very “stringy”. Whisking constantly, pour a half cup of the hot creamy sauce in with the eggs. Continue whisking and adding sauce to the eggs, until you’ve added about 2 cups of the sauce in with the eggs. Then pour the eggs into the saucepan with the rest of the sauce, whisking to incorporate.

6. Pour the sauce over the pasta in the large mixing bowl.

Stir to combine. Stir in shredded cheeses. Spread into a lightly greased baking dish.

This recipe makes a very full 9×13-inch dish, so you can also divide it between a couple dishes for a thinner layer (I like to do a 9×13 dish and an 8×8 dish).

7. Sprinkle top with parmesan cheese, shredded cheddar cheese, or bread crumbs. Bake uncovered at 325 degrees for about 45 minutes, until hot and bubbly.

This casserole can be made ahead and stored in the fridge for a couple days before baking. If it’s been in the fridge a couple days, however, you may need to drizzle about 1/2 cup of additional milk over top before baking, as the pasta tends to absorb more liquid as it sits.