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.

Cherry Pie Filling

Colorful homemade cherry pie filling
Yield:

About 3 cups
Ingredients:

3 cups pitted sour cherries*
1 1/2 cups sugar
approximately 1/2 cup water
approximately 1-2 tablespoons clear jel or cornstarch, for thickening

(Please see additional notes before making!)
Instructions:

1.
Combine fruit and sugar in a pan and stir together. If cherries are
soft and mushy, you won't need additional water, but if cherries are

firm, add 1/4 to 1/2 cup water. Bring to a boil.

2. Mix cornstarch or clear jel** with some cold water or reserved cherry juice (about 2 tablespoons of cold water with 2 tablespoons corn starch or clear jel), whisking to remove lumps.

3. When cherries are boiling, add thickening while stirring constantly to prevent lumps. Add enough thickening to make the consistency you desire. We like our pies fairly thick, but cheesecake topping thinner. Stir the thickening as it bubbles, just until the juices are clear. (When the filling looks clear, it's fully cooked. Over-cooking will start to break down the filling.)

4. Pour into pie crusts (unbaked pastry) for pies (bake pies at 425 degrees for about 30 minutes or until browned) or use as topping in other recipes.

Additional Notes:

*You can use sour or sweet cherries for this recipe, but you will need to adjust the sugar if using sweet cherries. I would use about 1/2 to 3/4 cup of sugar for sweet cherries. If using sweet cherries, you may wish to add a tablespoon of lemon juice or a pinch of citric acid, since sweet cherries won't be as tart as sour cherries.

The texture of the cherries will also make a difference in this recipe. I have used really ripe sour cherries from my parents' trees,

and those are very juicy and tart, needing no additional water or citric
acid. I have also used sweet cherries from a neighbor’s tree, and those
were again, really ripe and soft and made a nice juicy filling!

However, using firmer cherries from a store will necessitate the
addition of some water… and you can also boil the cherries, sugar, and
water for several minutes without risk of them falling apart and
looking mushy in your pies or on your cheesecakes.

**Cornstarch thickens, and will continue to become thicker as your
mixture cools. Do not make it as thick when hot as you would like it to
be when it has cooled, or it will be too thick.

Clear jel, however, is the same thickness hot as it is cold. We prefer clear jel for thickening pie filling, as it is easier to see the consistency, and the pies don’t tend to run over in the oven as easily.

Garlic Dill Pickles

Flavorful and crisp, these homemade dill pickles are easy and delicious!
Yield:

10 quarts
Ingredients:

10 quarts of cucumbers*
10 cloves garlic
10 sprigs of fresh dill, washed
10 fresh grape leaves**

Brine Ingredients:

3 quarts water
1 quart vinegar (5% acid)
1 cup canning (non-iodized) salt
1/2 teaspoon powdered alum
Instructions:

1. Heat washed cucumbers with brine until heated through well and turned a dark green in color, but not boiling.

2. Have jars hot in a canner, and lids hot in a pan of water on the
stove. Pack hot cucumbers into hot jars with one clove of garlic, one
sprig of dill, and one grape leaf in each jar. Set jars back into hot
canner as they are filled, to keep hot.

3. When all the cucumbers are out of the brine, bring the brine to a boil. Pour brine into jars of cucumbers to 1/2-inch from top. Screw hot lid on, and set jar aside to cool. No further processing needed!

This recipe is from Tammy’s Recipes.

Homemade Beef Pepperoni

This beef pepperoni is a flavorful homemade cured meat, on the dry side, formed into rolls, baked, and sliced Yield:

5 lbs (or 5 rolls)
Ingredients:

5 pounds lean ground beef
5 heaping teaspoons of Morton’s “Tender Quick” curing salt
2 1/2 heaping teaspoons of mustard seed
1 teaspoon ground pepper
2 1/2 teaspoons garlic salt
1/2 teaspoon cayenne pepper Instructions:

Day 1: Mix all the ingredients and knead well. Refrigerate in sealed container (or air-tight with plastic wrap).

Day 2: Knead again; cover and continue refrigerating.

Day 3: Form meat into four rolls. Place rolls on an oven grill pan or wire rack; place the grill/rack on/inside a cookie sheet, so excess fat can drip. Bake 7 hours at 150 degrees. Turn rolls 45 degrees every 2 hours.

Store in the fridge or freezer.



Homemade Beef Pepperoni

This recipe is from Tammy’s Recipes.

Tammy’s Spicy Pepperoni

A spicy dense cured pepperoni recipe. This recipe is very easy to make and has that authentic pepperoni taste.
Yield:

2 pounds of pepperoni
Ingredients:

2 pounds lean ground beef (85% lean or leaner)
2 teaspoons liquid smoke flavoring
2 teaspoons ground black pepper
2 teaspoons mustard seed
1 1/2 or 2 teaspoons crushed fennel seed*
1 or 2 teaspoons crushed red pepper**
1/2 teaspoon garlic powder
1 teaspoon paprika
1/2 teaspoon sugar
2 heaping teaspoons Morton’s Tender Quick curing salt
Instructions:

1. Combine seasonings and meat and mix thoroughly, using hands. Cover and refrigerate for 48-72 hours.

2. Form meat into two long logs or rolls. Place a rack (or pan/sheet
with drainage) on a cookie sheet and put the logs onto rack. Bake at 200
degrees for 8 hours, rotating logs every 2 hours.

3. Logs will be a bright pink when they are finished, and should be fairly dry and firm. Wipe off excess grease and allow meat to cool. Chill and then slice thinly. Refrigerate for up to 2 weeks or freeze for longer storage.



Tammy’s Spicy Pepperoni

This recipe is from Tammy’s Recipes.

Homemade Beef Salami

A medium-textured spicy homemade lunch meat
Yield:

5 pounds of salami
Ingredients:

2 cups water
1 tablespoon liquid smoke flavor
2 teaspoons garlic powder
2 teaspoons mustard seed
1 teaspoon coarsely ground pepper
2 teaspoons onion powder
2 teaspoons crushed red pepper
5 pounds freshly ground beef (80% lean or leaner)
5 tablespoons Morton’s Tender Quick (cure)
Instructions:

1. Combine water, liquid smoke, spices, and Tender Quick. Add beef and knead with hands, mixing well.

2. Divide meat into 3 rolls. Wrap each roll separately in heavy-duty

foil. Meat will be soft and moist, so be sure to use heavy-duty foil.
Wrap foil tightly closed down center and seal ends. Refrigerate for 24
hours.

3. Using a fork, make holes through the foil on the bottom of each roll, about one inch apart.

4. Place rolls on the rack of a broiler pan with the hole pierced
part on the underneath. Place hot water in the shallow pan of the
broiler, underneath the rack.

5. Bake in center of oven at 325 degrees for 2 hours. Remove foil and set rolls on rack to drain and cool. Slice as desired. Cover and store in refrigerator for up to ten days, or freeze.



Homemade Beef Salami

This recipe is from Tammy’s Recipes.

Balsamic Maple Brussels

Sprouts and Cauliflower

Tender
brussels sprouts and cauliflower florets sauteed with onions and tossed
with balsamic vinegar and maple syrup for a lightly sweet, tangy
flavor!
Yield:

6-8 servings
Ingredients:

1 pound brussels sprouts, washed
1 pound cauliflower florets, washed and cut bite-size
1 large red onion, thickly sliced
2 tablespoons oil
salt, to taste
dash of black pepper
pinch of granulated garlic or garlic salt
2 tablespoons Balsamic vinegar
1/4 cup pure maple syrup
Instructions:

1.
Bring a large pot of water to a rolling boil. Add brussels sprouts to
the boiling water, cover, and boil for 6-8 minutes, until brussels
sprouts are hot in the middle (don’t over cook).

2. Add cauliflower florets to the brussels sprouts in the pot, and
cook for 3-4 minutes, just until cauliflower is starting to get tender.
Drain water.

3. In a heavy skillet, saute onions in oil over medium-high

heat for about 2 minutes until slightly browned but still crisp.

4. Add the still-hot brussels sprouts and cauliflower to skillet and
cook and stir for a couple minutes. Season with salt, pepper, and
garlic. Remove skillet from heat.

5. Pour vinegar and maple syrup over vegetables, tossing gently to coat. Serve hot in bowls.

Leftovers are good cold, too!



Balsamic Maple Brussels Sprouts and Cauliflower

This recipe is from Tammy’s Recipes.

Maple Rosemary Bean Salad

A
flavorful medley of kidney beans, black beans, green beans and

artichokes seasoned with rosemary and lightly sweetened with maple syrup
Yield:

8 servings
Ingredients:

1 can (15 ounces) cut green beans, drained (OR 1 1/2 cups cut cooked green beans from fresh or frozen)
1 can (15 ounces) dark red kidney beans, drained (or 1 1/2 cups cooked dark red kidney beans)
2 cans (15 ounces each) black beans, partially drained
1 can (15 ounces) marinated artichoke hearts, drained and cut into bite-size chunks (about 1 cup)
1/3 cup finely chopped onion
3 tablespoons balsamic vinegar
6 tablespoons pure maple syrup
1/2 teaspoon salt
1 1/2 tablespoons dried rosemary
1/2 teaspoon poultry seasoning
1/2 teaspoon granulated garlic (or 1 clove freshly minced garlic)
2 tablespoons olive oil
Instructions:

1.
In large mixing bowl, combine all ingredients and toss to coat.
Refrigerate for 4-6 hours to allow flavors to combine. Serve bean salad
cold or at room temperature.

Bean salad will keep in the fridge for up to a week.



Maple Rosemary Bean Salad

This recipe is from Tammy’s Recipes.