Simple Beef Gravy Supper

A creamy peppery beef gravy served over egg noodles

Yield:

6 servings

Ingredients:

1 pound ground beef
1 large onion, chopped
1 clove garlic, minced (optional)
1/3 cup flour
3 1/4 cups milk
1/2 teaspoon black pepper (or more, depending on your preference – we like lots!!)
salt, to taste
12 ounces egg noodles, cooked according to package instructions*

Instructions:

1. Brown ground beef with onion and garlic over medium heat. Drain and return to pan.

2. Stir flour into meat mixture. Cook and stir until flour is no longer white. Gradually add milk, stirring briskly.

3. Add salt and pepper. Continue to cook and stir until gravy bubbles and thickens. Serve over hot noodles.



This recipe is from Tammy’s Recipes.

Dreamy Spaghetti

A baked spaghetti dish with a layer of creamy white cheeses inside

Yield:

8 servings

Ingredients:

12 ounces angel hair spaghetti*
1 pound ground beef
1 small-medium onion, chopped
1 clove garlic, minced
salt and pepper, to taste
26 ounces spaghetti sauce
8 ounces sour cream
8 ounces cream cheese, softened

12 ounces cottage cheese

Instructions:

1. Cook spaghetti according to package instructions (al dente). Drain and rinse with cool water.
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2. Brown meat with onions and garlic. Drain excess grease and add salt and pepper. Add spaghetti sauce and mix well.

3. In a mixing bowl, combine cottage cheese, cream cheese, and sour cream. Mix until well-combined.

4. Put half of the pasta in the bottom of a 9×13-inch casserole dish. Layer half of the cheese mixture and half of the meat mixture. Add remaining mixtures in the same order, with meat-sauce mixture ending on top.

5. Bake uncovered at 375 degrees F for about 30-45 minutes or until bubbling & heated through. Cool for 10 minutes before serving.



This recipe is from Tammy’s Recipes.

Chicken Ceasar Wraps

Quick and easy tortilla wraps filled with chicken, melted pepperjack cheese, lettuce, and dressing

Yield:

4 servings

Ingredients:

4 large flour tortillas, any flavor
1 cup cooked cubed chicken
8 ounces (2 cups) shredded pepperjack cheese
8 cups (loosely measured) torn leaf lettuce, Romaine lettuce, or spinach (or a combination)
Ceasar salad dressing*

Instructions:

1. Lay tortillas on a large baking sheet. Sprinkle the chicken evenly over tortillas, topping with portions of the cheese. Bake at 375 degrees for about 6 minutes, or until cheese is completely melted. Alternately, you may use plates and microwave until cheese melts.

2. Remove from oven; top each tortilla with a portion of the lettuce, and add salad dressing as desired. Wrap burrito-style and serve.



This recipe is from Tammy’s Recipes.

Tammy’s Shepherd’s Pie

A flavorful beef and vegetable mixture, topped with mashed potatoes and cheddar cheese, baked until hot

Yield:

6-8 servings

Ingredients:

1 pound ground beef
1 large onion, chopped
1 green bell pepper, chopped
1 clove garlic, minced
1/4 teaspoon crushed red pepper
1 teaspoon salt
1/8 teaspoon black pepper
3 cups mixed vegetables, either frozen, canned, or leftover*
4 cups (approximately) mashed potatoes (made from about 8 potatoes)
8 ounces (2 cups) shredded cheddar cheese

1/2 cup whole milk

Instructions:

1. Brown ground beef with onion, pepper, and garlic. Drain grease.

2. In a large bowl, combine the meat, crushed red pepper, salt, pepper, and mixed vegetables.

3. Grease a (deep) 10-inch glass pie plate. (You could also use an 8-inch square glass dish.) Spread the meat and vegetable mixture in the dish. Top with a layer of the mashed potatoes, sealing to the edges. Sprinkle cheddar cheese on top.

4. Pre-heat oven to 350 degrees. Just before baking, pour milk over cheese. Bake for 35-45 minutes, until pie is hot and cheese is lightly browned.



This recipe is from Tammy’s Recipes.

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.

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.



This recipe is from Tammy’s Recipes.

Broccoli and Cheese Mina

A savory mina, made from layered matzos with a filling of broccoli, onions, egg, and three cheeses

Yield:

4-6 servings (as a main dish) or 8 servings (as a side dish)

Ingredients:

4 cups of bite-sized fresh broccoli florets (or one 14-ounce bag of frozen broccoli)
1 small onion, chopped
8 matzo squares
1/4 cup (1/2 stick) cold butter, chopped
2 1/4 cups (10 ounces) shredded cheddar cheese
1 1/4 cups cottage cheese
3/4 cup freshly grated Parmesan cheese
2 green onions, chopped
5 eggs
3 tablespoons water
2 cloves garlic, minced

Instructions:

1. Boil or steam broccoli and onion until broccoli is bright green and crisp-tender. Drain.

2. Wet 4 matzos (briefly) under running water, then set aside to soak. Matzos should be slightly soft after soaking, but not soggy or falling apart.

3. Butter a large baking sheet. The baking sheet needs to be large enough to place all 4 matzos in a single layer. Use two sheets if necessary.

4. Place the dampened matzos on the greased sheet(s). Top with even layers of broccoli and onion, shredded cheddar cheese, cottage cheese, Parmesan cheese, and green onions.

5. In a small bowl, lightly beat the eggs and water. Pour slightly less than half of the egg mixture over the broccoli and cheeses.

6. Wet the remaining matzos and place on top, again, in a single layer. Pour the remaining beaten egg over the top.

Sprinkle minced garlic, and dot with half of the butter.

7. Bake at 375 degrees for 20 minutes. Dot with remaining butter and return to oven. Bake 10 minutes longer, or until the mina is golden brown and crisp on top. Serve hot or warm.



This recipe is from Tammy’s Recipes.

Mushroom Lasagna

This recipe uses the usual noodles and cheeses that you would expect to use for everyday lasagna, but the sauce is white, rich, and buttery, and loaded with lots of sliced mushrooms!

Yield:

8 servings

Ingredients:

8 ounces lasagna noodles
1 pound sliced, fresh mushrooms
5 tablespoons butter

2 cloves garlic, minced
1/2 teaspoon salt
1 teaspoon lemon juice
1/4 cup plus 1 tablespoon all purpose flour
3 cups milk
1/2 cup chopped parsley, divided
15 ounces ricotta cheese
2 cups (8 ounces) shredded mozarella cheese
1/2 cup grated parmesan cheese

Instructions:

1. Cook lasagna noodles according to package directions; Drain well and set aside.

2. Saute mushrooms and garlic in melted butter in large skillet over medium heat, stirring constantly, until tender.

3. Stir in salt and lemon juice. Reduce heat to low. Add the flour, and cook for 1 minute, stirring constantly. Gradually add milk; cook over medium heat, stirring constantly, until mixture is thickened and bubbly. Add 1/3 cup parsley, stirring well.

4. Spread 1 cup of the mushroom mixture in a lightly greased 9×13-inch baking dish. Layer 1/3 of lasagna noodles over mushroom mixture. Spread 1/3 of mozzarella cheese over ricotta cheese. Spread 1 cup of mushroom mixture over mozzarella cheese. Sprinkly with 1/3 of parmesan cheese. Repeat layers twice. Sprinkle with remaining parsley.

5. Cover and bake at 350 degrees for 30 minutes or until lasagna is hot and bubbly. Let stand for 10 minutes before serving.



This recipe is from Tammy’s Recipes.

Cha-Cha Chicken Salad

A slightly sweet pineapple-cranberry chicken salad sandwich spread with crunchy onions and celery

Yield:

4 servings

Ingredients:

1/2 cup mayonnaise
3-4 ounces softened cream cheese
curry powder, salt, pepper to taste
2 cups cooked and shredded or finely chopped chicken breast
1/3 cup crushed pineapple (reserve a few tablespoons of the juice)
1/4 cup dried cranberries

1 tablespoon finely chopped onion
3-4 celery ribs, finely chopped
Bread or sandwich buns, for serving

Instructions:

1. In a mixing bowl, combine mayonnaise, cream cheese, and seasonings until well-blended. Add chicken and mix.

2. Stir in crushed pineapple, cranberries, onion, and celery. Add desired amount of pineapple juice for flavor and consistency.

3. Spread on bread of your choice to make a sandwich. Enjoy!



This recipe is from Tammy’s Recipes.

Pepperjack Pizza

A homemade pizza crust topped with sauce, spicy taco meat, mozzarella, and pepperjack cheeses

Yield:

12 slices

Ingredients:

Crust Ingredients:

1 cup warm water (110-112 degrees F)
1 teaspoon salt
1 tablespoon sugar
1 tablespoon oil
3 cups all-purpose flour
1 tablespoon dry yeast

Meat topping:

1/2 pound (8 ounces) ground beef (about 1 1/4 cups after being cooked)
1/2 onion, chopped
1 clove garlic, minced (optional)
1 teaspoon water
1 tablespoon freshly ground cumin
1 tablespoon chili powder
1/4 teaspoon black pepper
1/2 teaspoon salt
1 teaspoon paprika

Other toppings:

1 cup pizza sauce
crushed red pepper, optional
8 ounces (2 cups) shredded mozzarella cheese
8 ounces (2 cups) shredded pepperjack cheese
1/4 to 1/2 green bell pepper, chopped
thinly sliced onions, optional

Instructions:

1. Make crust by combining the first 4 crust ingredients in a bowl and stirring. Add flour and yeast all at once and stir until thick. Knead into a smooth dough, adding additional flour only if necessary. Knead for about 6-8 minutes, until

smooth and elastic. Place dough in a bowl, cover, and let rise in a warm place for about 45 minutes. If you're in a hurry, skip this rising time and go on to step 3.

If using a bread machine to knead the dough: Place crust ingredients into bread machine in order listed. Set to the dough setting. When dough is finished, move on to step 3.

2. While dough is rising, brown meat with onions and garlic. Drain excess grease. Return to heat and add the water and additional seasonings. Cook and stir for about 5 minutes, until meat is well-coated and no water remains in the pan.

3. Press or roll dough to fit on a greased 16-inch round pizza pan (or a combination of smaller pans to suit your taste). This crust recipe will produce a meduim-thickness crust for a 16-inch round pizza pan.

4. Top crust with pizza sauce. Sprinkle red pepper flakes if using. Sprinkle prepared meat evenly over pizza sauce, then top with the cheeses, dispersed evenly over the top. Add green pepper and onion, if using.

5. Pre-heat oven to 450 degrees. Place pizza in the middle (or slightly lower than the middle, but not at the top) of the oven and bake for about 12 minutes, until top is golden. You may need to experiment a little with the type of pan you're using and your oven. I currently use a thin non-stick pizza pan with holes in the bottom, and my pizza bakes for 12 minutes exactly, every time. If the top of your pizza is too browned, but the crust doesn't appear fully cooked, turn off the oven, crack the oven door, and allow pizza to set for a few minutes. Cut into 12 slices and serve!

