Homemade Sparkling Grape Juice (or other flavors)

A quick, easy, and frugal sparkling grape juice (or whatever flavor you wish), made from 100% juice concentrate and club soda!
Yield:

60 ounces
Ingredients:

2 liters club soda (carbonated water), chilled
12 ounces frozen grape juice concentrate (or other fruit juice concentrate)
Instructions:

1.
Pour frozen juice concentrate into a 2-quart pitcher. Refill the can
from the concentrate 4 times with club soda (48 ounces, or 6 cups of
club soda) and pour into the pitcher. Stir.

Serve cold and enjoy your delicious sparkling juice!



Homemade Sparkling Grape Juice

This recipe is from Tammy’s Recipes.

Chai Tea Latte (like Starbucks)

A spicy, sweet, and creamy chai tea latte you can make at home that tastes almost exactly like Starbucks chai tea lattes!
Yield:

12 ounces
Ingredients:

10 ounces boiling water
2 teabags of Celestial Seasonings India Spice Chai tea
1 tablespoon “Sugar in the Raw” or organic sugar*
3 tablespoons real whipped cream** Instructions:

1. In a large mug (14 ounces), place the 2 tea bags and boiling water. Steep 3-5 minutes, squeeze out tea bags, and

discard teabags. Stir in the sugar until dissolved. Add whipped cream and stir. Enjoy hot!



Chai Tea Latte (like Starbucks)

Orange Julius

A creamy orange smoothie with milk and a hint of vanilla
Yield:

2 servings
Ingredients:

3 ounces frozen orange juice concentrate
1/2 cup milk*
1/2 cup water
2 tablespoons sugar
1 teaspoon vanilla extract
1/2 banana, optional
6 regular-sized ice cubes (or until desired consistency)
Instructions:

1. Blend together orange juice concentrate, milk, water, sugar, vanilla, and banana (if using) for 1 minute.

2. Add ice cubes to blender, one at a time, blending after each one until smooth. You don’t want chunks of ice in your orange julius!



Orange Julius

Homemade Condensed Cream of Chicken Soup

A flavorful condensed cream of chicken soup base recipe for use in dishes that call for canned creamed soups
Yield:

3 cups (about 2 cans)
Ingredients:

1 1/2 cups chicken broth*

1/2 teaspoon poultry seasoning
1/4 teaspoon onion powder**
1/4 teaspoon garlic powder***
1/8 teaspoon black pepper
1/4 teaspoon salt (or less; taste to test)
1/4 teaspoon parsley
dash of paprika
1 1/2 cups milk
3/4 cup flour
Instructions:

1.
In medium-sized saucepan, boil chicken broth, 1/2 cup of the milk, and
the seasonings for a minute or two (longer if using fresh onions or
garlic).

2. In a bowl, whisk together the remaining 1 cup of milk and flour.
Add to boiling mixture and continue whisking briskly until mixture boils
and thickens.
Additional Notes:

*I
use the broth from my oven-roasted chicken. Refrigerate broth and then
take fat off the top. If you’re using chicken bouillon + water for your
broth, you may want to add a little extra seasonings, such as lemon
pepper, extra garlic, or seasoned salt, since my broth normally has bits
of those in it. You can also add bits of chicken, but if you have good
rich chicken broth, you probably won’t need any chicken in it.

**Or, diced onions (boil with broth for a few minutes)

***Or, fresh minced garlic (boil with broth for a few minutes)

This recipe was featured in **10 Fabulous Foods We Make At Home (Not Buy!)**



Homemade Condensed Cream of Chicken Soup

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.

Homemade Wheat Bread

A slightly sweet, healthy half-whole-wheat bread – our #1 favorite wheat bread recipe! *(Scroll down for instructions on making this a 100% whole wheat loaf!)*
Yield:

1 loaf
Ingredients:

1 cup warm water (110-115 degrees F)
1 tablespoon milk
2 tablespoons oil
2 tablespoons honey
2 tablespoons brown sugar
1 teaspoon salt
1 1/2 cups all-purpose flour (see additional notes for a 100% whole wheat version)
1 1/2 cups whole wheat flour
2 teaspoons instant active dry yeast (active dry yeast will work also) Instructions:

1. *Combine first 6 ingredients in a large mixing bowl; stir.

2. Add flours and yeast, and knead until dough is smooth and elastic,
about 10-15 minutes. Place dough in a greased bowl, turning once to
grease top. Cover with a clean towel and let rise until doubled, about
40 minutes.

3. Punch dough down; knead for a few minutes until smooth and then form into a loaf. Place in greased loaf pan and cover. Let rise in a warm place until almost doubled in size, about 30 minutes.

4. Bake at 350 degrees for 30-35 minutes. If loaf starts browning too soon, lightly lay a piece of foil on top of the loaf to prevent too much darkening.

5. Remove bread from oven and allow to rest in pan for a few minutes. Remove to a wire rack and cover with a cloth. Slice and enjoy while still warm! Leftover bread can be stored in an airtight bag or frozen until needed.



Homemade Wheat Bread

This recipe is from Tammy’s Recipes.

Best Waffle Batter

A moist and slightly sweet homemade waffle batter
Yield:

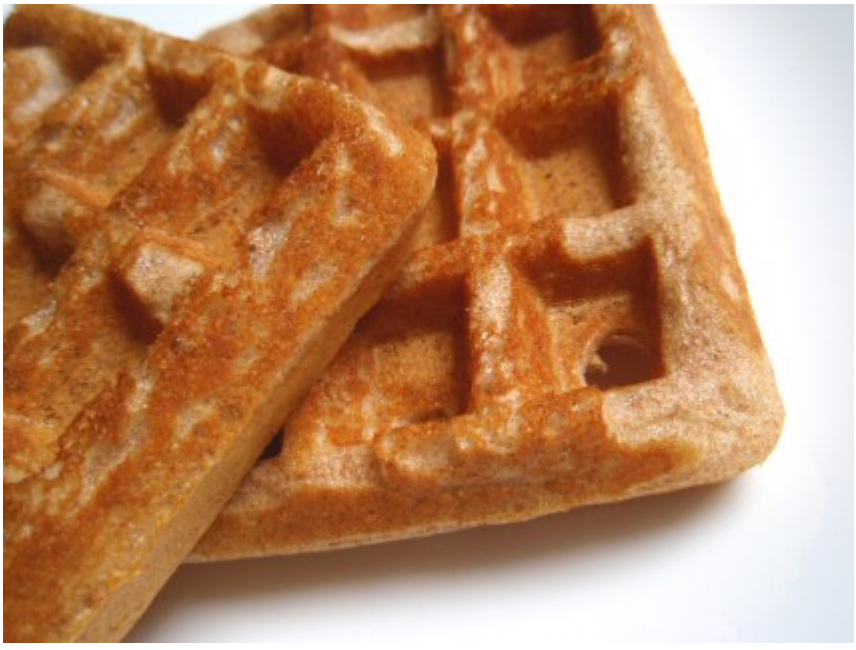
4-6 servings
Ingredients:

1 3/4 cups flour*
2 tablespoons sugar
1 tablespoon baking powder
2 eggs
1 3/4 cups milk
1/2 cup oil or melted butter
1 teaspoon vanilla
Instructions:

1. Combine dry ingredients in large bowl.

2. In a separate bowl, beat wet ingredients and then add to dry, stirring just until moistened.

3. Cook on pre-heated waffle iron until waffles are browned and test done. I like to set a timer so I don’t have to keep checking, or risk forgetting to take the waffles out on time!



Best Waffle Batter

This recipe is from Tammy’s Recipes.

Chocolate Vanilla Swirl Cheesecake

A thick swirled cheesecake with rich chocolate and creamy vanilla
Yield:

16 servings
Ingredients:

Crust Ingredients:

1 cup chocolate graham cracker crumbs
4 tablespoons butter
2 tablespoons sugar

Cheesecake Ingredients:

6 ounces semisweet (53% or 62%) chocolate, coarsely chopped (or chips)
24 ounces cream cheese, softened
3/4 cup sugar
1 tablespoon cornstarch
4 eggs, at room temperature
8 ounces sour cream
1 teaspoon vanilla extract
Instructions:

1.
Combine crust ingredients and press into the bottom of a greased*
8-inch springform pan.** Wrap the outside of the springform pan with
aluminum foil to make it water-proof. Set foil-wrapped pan

inside a
large roasting pan.

2. Start making the cheesecake filling by first melting the chocolate
in a double boiler or in the microwave (1 minute on HI). When melted,
stir until smooth. Set aside.

3. In a large bowl, stir cream cheese, sugar, and cornstarch until
creamy. (An electric mixer on low speed can be used, but it tends to
incorporate air into the batter which increases the risk of cracking on
top after or during baking.) Add eggs one at a time, stirring gently
after each addition. Blend in the sour cream and vanilla, scraping the
sides of the bowl as needed.

4. Add 3 cups of the cheesecake mixture to the melted chocolate and
stir until smooth. Dollop both kinds of batter over prepared crust.
Using a knife, gently swirl batters together until marbelized, being
careful not to over-mix.

5. Transfer to an oven which has been preheated to 325 degrees. Pour
hot water into the roasting pan, to come halfway up the side of the
springform pan.***

6. Bake at 325 degrees for 70 minutes, or until set. Remove cheesecake from water and remove foil. Loosen the sides of the springform and cool cake on a wire rack. Refrigerate,

uncovered, for 6 hours or overnight before serving. When cutting cheesecake, use a sharp knife and wash knife between cutting each slice.



Chocolate Vanilla Swirl Cheesecake

This recipe is from Tammy’s Recipes.

Double Chocolate Italian Cheesecake

A
chocolate crust with a layer of creamy white chocolate cheesecake
followed by a layer of dark chocolate cheesecake, topped with a
semi-sweet chocolate glaze
Yield:

16 servings
Ingredients:

Crust Ingredients:

1 cup chocolate graham cracker crumbs
3 tablespoons melted butter
2 tablespoons sugar

Cheesecake Ingredients:

32 ounces cream cheese, softened
1/2 cup heavy whipping cream
4 tablespoons butter, softened
1 1/3 cups sugar
2 teaspoons vanilla extract
4 eggs
6 ounces bittersweet (or semi-sweet) chocolate, melted and cooled to just above room temperature
6 ounces white chocolate, melted and cooled to just above room temperature

Glaze Ingredients:

8 ounces semi-sweet chocolate, chopped
3/4 cup (1 1/2 sticks) butter
1 1/2 tablespoons light corn syrup
Instructions:

1.
Combine crust ingredients in a mixing bowl. Pour mixture into a greased
9-inch springform pan and press flat. Wrap the bottom and outside of
the pan with foil. We recommend two layers of extra-wide heavy-duty
foil. We also use a rectangular piece of cardboard (4-6 inches long and
2-3 inches wide) placed between the latch (on the outside of the
springform) and the foil, to prevent the latch from piercing the foil.

2. Perheat oven to 325 degrees. Put softened cream cheese,

whipping
cream, softened butter, and sugarÂ in a large bowl. Mix at medium-low
speed just until smooth. Stir in vanilla. Add eggs one at a time and mix
on low speed until blended.

3. Divide cream cheese mixture evenly into two bowls. Add melted
bittersweet chocolate to one, stirring to mix. Add melted white
chocolate to the other, stirring to mix.

4. Pour white chocolate cheesecake batter into prepared pan, smoothing into a flat layer. Gently spoon bittersweet chocolate in a
layer over the white chocolate batter. Place springform pan in a large
shallow roaster or broiler pan. Fill pan with an inch of hot water.

5. Bake 60-80 minutes or until edges are puffed and top looks dull
and is dry to the touch. Center should move slightly when side of pan is
tapped. Turn off oven. Let cheesecake stand in oven for an hour. Cool
to room temperature; refrigerate overnight.

6. Make glaze by melting chocolate and butter over medium heat,
stirring occasionally. Remove from heat and stir in corn syrup. Allow
glaze to cool slightly (to about 80 degrees).

7. Remove sides from springform pan. Place cheesecake on a wire rack over a baking sheet or countertop. Pour glaze over top and sides of cheesecake, spreading with a spatula.

Refrigerate until set. Slice into 16 pieces. Store in refrigerator or freeze for longer storage.



Double Chocolate Italian Cheesecake

This recipe is from Tammy’s Recipes.

Vanilla Bean Cheesecake

A creamy vanilla cheesecake with vanilla bean specks
Yield:

16 servings
Ingredients:

Crust Ingredients:

1 1/2 cups graham cracker crumbs
3 tablespoons sugar
6 tablespoons butter, melted

FillingÂ Ingredients:

24 ounces cream cheese, softened
1 vanilla bean pod
1 1/4 cups sugar
1 tablespoon corn starch
4 eggs
1/2 cup sour cream

2 tablespoons vanilla extract
Instructions:

1.
Combine crust ingredients in a mixing bowl and stir until well-mixed.
Press crumbs into a greased 9-inch springform pan, working crumbs up the
sides of the pan if desired. Bake crust at 350 degrees for 10 minutes.
Remove from oven and set aside to cool.

2. Place softened cream cheese into a large bowl.

3. Scrape the soft inside seeds out of the vanilla bean. In a small
bowl, stir the vanilla bean seeds into the sugar until evenly dispersed.
Add cornstarch and mix well.

4. Add sugar mixture to cream cheese; beat with mixer on medium-low until smooth (about 2 minutes).

5. Crack eggs into a separate bowl; add eggs one at a time to the
filling mixture, beating on low speed and scraping down the sides after
adding each egg. Add sour cream and vanilla extract.

6. Pour mixture into prepared crust. Bake at 325 degrees for 80-90
minutes or until almost set. Sides should be set with a slight rippling
effect at the center of the cake (the cake will completely set as it
cools and is refrigerated).

7. Remove from oven and place on a cooling rack. After 30-60 minutes you can remove the springform; you may need to run a

knife around the edge of the cheesecake. After cooled, place cheesecake in the refrigerator for at least 6 hours or overnight before serving.



Vanilla Bean Cheesecake

This recipe is from Tammy’s Recipes.