

# Spinach Manicotti

Manicotti pasta with a cheesy spinach filling, topped with a white cheese sauce and baked

Yield:

4 servings

Ingredients:

8 ounces manicotti pasta\*

9 ounces fresh spinach leaves, coarsely chopped OR 10 ounces frozen spinach, thawed

2 tablespoons butter

1/4 cup chopped onions or sliced green onions

1 clove garlic, minced

2 tablespoons flour

1 1/3 cups milk

1/3 cup chicken broth or water

4 ounces shredded Monterey Jack or Swiss cheese

1/2 teaspoon salt

1/8 teaspoon black pepper

1 egg, beaten

3/4 cup cottage cheese or ricotta cheese

1/2 cup grated parmesan cheese

Instructions:

1. Cook pasta according to package instructions for al dente. Be careful not to over-cook pasta, or it will break apart when you try to fill it. Drain pasta and rinse with water until cool. Set aside.

2. If using fresh spinach, lightly saute it in a large skillet, adding just enough water to keep it from sticking. As soon as spinach is wilted, remove to a strainer to drain. If using (thawed) frozen spinach, squeeze out excess water.

3. In a medium size saucepan, saute onions and garlic in butter. When onions are translucent and tender, add flour and stir to coat. Add milk all at once and whisk until mixture is bubbly and thickened.

4. Add chicken broth and cheese, stirring until cheese is melted. Add salt and pepper; stir. Set sauce aside.

5. In a mixing bowl, combine egg, cottage or ricotta cheese, parmesan cheese, and spinach, stirring well. Using a small spoon, fill the cooked manicotti with 1-2 tablespoons of filling.

6. Lay filled shells in a lightly greased 9×13-inch baking dish. Pour sauce over filled shells.

7. Bake, uncovered, at 350 degrees for 30 minutes or until hot and bubbly. Let stand for 10 minutes before serving.



This recipe is from Tammy's Recipes.

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## Basic Cheesecake

Creamy vanilla cheesecake, waiting to be topped with your favorite fruit

Yield:

8 servings

Ingredients:

12 ounces cream cheese, softened

4 ounces (1/2 cup) sour cream

3/4 cup sugar

2 eggs

1 teaspoon vanilla

one 9-inch graham cracker crust\* Instructions:

1. In a large bowl, beat cream cheese, sour cream, sugar, eggs, and vanilla until smooth.

2. Pour into crust and bake for 45 minutes at 350 degrees. Remove from the oven and let cool.

3. Chill for at least 4 hours or up to two days before serving. Top with fruit topping (photo shown with cherry topping), whipped cream, or just eat plain!

Additional Notes:

\*You

can make your own crust by combining 1 cup graham cracker crumbs, 2

tablespoons sugar, and 4 tablespoons melted butter. Press into the

bottom of your dish and fill as directed.

This basic cheesecake recipes was one of the first recipes we added to this website! It's easy and delightfully creamy.



## Basic Cheesecake

This recipe is from Tammy's Recipes.

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# Baked Teriyaki Salmon

Slightly sweet teriyaki salmon that's simple to prepare and full of flavor!

Yield:

4 servings

Ingredients:

1 to 1 1/4 pounds fresh or frozen salmon fillets

1/2 cup teriyaki sauce

2 teaspoons olive oil

1 clove minced garlic (or 1/2 teaspoon garlic powder)

2 tablespoons finely chopped onion (or 1/2 teaspoon onion powder)

1/8 teaspoon black pepper

Dash of crushed red pepper flakes, optional

2 tablespoons sesame seeds

1 teaspoon brown sugar

For serving:

Cooked rice or rice noodles and vegetables or stir-fried

vegetables of your choice

Instructions:

1.  
In a gallon-size ziplock bag, combine the teriyaki sauce, oil, garlic, onion, pepper, red pepper (if using), and sesame seeds. Squeeze the bag a little to mix everything together.
  2. Add the salmon fillets (fresh or still frozen) in a single layer.  
Remove excess air from bag, seal, and make sure fillets are covered on both sides in the marinade.
  3. Put salmon in the fridge to marinate for a few hours (if fresh) or for a day or two to thaw/marinate (if still frozen).
  4. When you're ready to cook the salmon, remove the fillets from the bag and place them in a shallow dish\* in a single layer (skin side down if the salmon has skin). Pour 1/4 to 1/3 cup of the marinade over the fillets, and sprinkle the teaspoon of brown sugar over the tops.
  5. Bake in a preheated oven at 350 degrees for 20 minutes, or until salmon flakes with a fork (145 degrees internal temperature). Don't bake too long, or salmon will be dry!
- Serve hot (immediately) with rice or rice noodles, and/or stir fried vegetables.



Baked Teriyaki Salmon

This recipe is from Tammy's Recipes.

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## Easy Walnut Cheesecake Squares

Squares of buttery walnut crust with a thin layer of creamy vanilla cheesecake, sprinkled with a nutty crumb topping and baked

Yield:

24 squares

Ingredients:

Crust ingredients:

2/3 cup brown sugar

2 cups flour\*

1 cup finely chopped walnuts\*\*

2/3 cup butter, melted

## Filling ingredients:

16 ounces cream cheese, softened  
1/2 cup sugar  
2 eggs  
2 tablespoons lemon juice  
1 tablespoon vanilla extract  
2 tablespoons milk

## Instructions:

1.  
Preheat oven to 350 degrees. In a medium mixing bowl, mix brown sugar, flour and nuts together. Add melted butter and stir or mix with clean hands until light and crumbly.
2. Set aside 1 1/2 cups to be used as topping. Press the remainder firmly into an 9×13-inch baking pan. (I use the back of a metal pancake turner to press down.) Bake for 12 minutes.
3. While crust is baking, in another bowl mix cream cheese and sugar with electric mixer on low until smooth. Add remaining ingredients and stir gently until mixed.
4. Pour batter into the baking dish over the prepared baked crust and sprinkle the 1 1/2 cups reserved crumbs on top. Bake for 20-25 minutes at 350 degrees. (Don't bake too long, or cheesecake will be dry and not as creamy!)
5. Cool in dish on wire rack. Cut into 24 squares and refrigerate several hours before serving.

Keep refrigerated and use within 7 days, or freeze the cheesecake squares in a Ziplock freezer bag, with waxed paper between layers to prevent sticking.



Easy Walnut Cheesecake Squares

This recipe is from Tammy's Recipes.

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## Perfect Homemade Apple Pie

This is the best easy homemade apple pie recipe, with a spicy cinnamon and nutmeg apple filling. Simple to make, and a favorite with many!

Yield:

8 servings

Ingredients:

6 to 8 tart apples, pared, cored, and thinly sliced (6 cups)

3/4 to 1 cup sugar

3 Tablespoons all-purpose flour  
1 1/4 teaspoons ground cinnamon  
1/8 teaspoon ground nutmeg  
2 Tablespoons butter, sliced thinly  
one 9-inch unbaked pie pastry with top Instructions:

1.  
If apples lack tartness, sprinkle with about 1 Tablespoon of lemon juice. Combine sugar, flour, and spices in large mixing bowl.
2. Add apples to sugar mixture and stir to coat.
3. Fill unbaked pie pastry with apple mixture, and lay slices of butter on top.
4. Adjust top crust, cutting slits for escape of steam; seal. Sprinkle top of crust with additional sugar if desired.
5. Bake at 400 degrees for 50 minutes or until apples test to doneness desired.



Perfect Homemade Apple Pie

This recipe is from Tammy's Recipes.

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# Old-Fashioned Cloves Cookies

From a book published in 1903, this is a super-easy delicious spiced sugar cookie!

Yield:

4 dozen cookies

Ingredients:

2 cups granulated sugar

1 cup (2 sticks) butter, softened

3 eggs

3 cups all-purpose flour\*

1 teaspoon baking powder

1 teaspoon ground nutmeg

1/2 teaspoon ground cloves

Instructions:

1.

In a mixing bowl, cream sugar and butter. Beat in eggs, spices, baking powder, and flour. Work flour in as needed to make a stiff dough. (May require an extra half cup or so.) If you wish to cut out the cookies, make the dough stiff enough to roll out.

2. Cut out cookies or form into 1-inch balls (press down if desired).

Place cookies a couple inches apart on lightly greased baking sheets.

3. Bake at 375 degrees for 10-13 minutes, until done. Cool on wire racks.



## Old-Fashioned Cloves Cookies

This recipe is from Tammy's Recipes.

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# Homemade Deluxe Chocolate Cake Mix

A fluffy moist chocolate cake mix recipe – better than Duncan Hines!

Yield:

12-16 servings

Ingredients:

Cake mix ingredients:

2 cups all-purpose flour

1 3/4 cups sugar

1 cup cocoa

2 teaspoons baking powder

1 teaspoon baking soda

1/2 teaspoon salt  
1/4 cup vegetable shortening

To make the cake:

1 1/3 cups water  
1/2 cup vegetable oil  
3 large eggs

Instructions:

1. Make the cake mix by combining the flour, sugar, cocoa, baking powder, baking soda, and salt, stirring with a whisk.
2. Using an electric mixer or a food processor, blend in the shortening until no lumps remain. (Using the mixer on this makes a dusty cocoa mess, so I prefer the food processor!) This is the dry cake mix part, and you can store it in an air-tight container for several months.
3. Finish making the cake by adding the water, oil, and eggs to the cake mix in a large bowl. Mix on low speed until moistened, and then beat on medium for about 2 minutes.
4. Pour batter into greased and floured pans (one 9×13-inch pan, two 9-inch round cake pans, or cupcakes) and bake at 350 degrees.  
  
9×13-inch pan: 35-38 minutes  
9-inch cake pans: 30-33 minutes  
cupcakes: 19-22 minutes



Homemade Deluxe Chocolate Cake Mix

Combine this recipe with Deluxe Chocolate Frosting and you are good to go!

This recipe is from Tammy's Recipes.

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# Homemade Spicy Turkey Breakfast Sausage

Yield:

1 pound (4 servings)

Ingredients:

1 pound ground turkey\*

1 teaspoon salt

1 teaspoon ground black pepper

1/2 teaspoon cayenne pepper

1/4 teaspoon granulated garlic or garlic powder

1/2 teaspoon fennel seeds, crushed

2 teaspoons ground sage

1 teaspoon dried thyme  
1/8 teaspoon ground cloves  
1/8 teaspoon ground nutmeg  
1/8 teaspoon ground allspice, optional  
1 tablespoon maple syrup (or more to taste), optional

For a sweeter fruity sausage, also add 1/2 cup finely chopped apples  
Instructions:

1.  
Combine all ingredients in a bowl and mix well. Cover and refrigerate for at least 15 minutes but as long as a day or two to allow flavors to combine. See additional notes for freezing these sausage patties.

2.  
Form meat into 8 small patties. Cook in a pre-heated skillet over medium to medium-high heat, turning once, until browned. Ground turkey should be cooked until meat reaches 165 degrees.

Alternatively,  
you can just fry this sausage into crumbles. Place meat in a pre-heated skillet and cook and stir over medium heat until sausage is fully cooked. You can use the crumbles to make omelets, pizza, sausage gravy, or spaghetti sauce. (See notes below.)

3. Serve hot and enjoy!  
Additional Notes:

\*If using lean ground turkey, add an egg or 1 tablespoon of oil to the sausage mixture.

**Making pre-formed sausage patties for the freezer:**

I have used this recipe to make pre-formed patties and frozen them for a quick pre-made sausage patty. For best results, freeze patties in a single layer on parchment paper or a silicone mat on a baking sheet. After they are frozen, remove and stack them in a container or bag in your freezer. Cook straight from the freezer, in a skillet as described in the recipe above.

This recipe adapted from *Light and Tasty*.

