



Together in Christ Collaborative

~Recipe Book~

Volume 1

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"Man shall not live by bread alone, but by every word that proceeds from the mouth of God" -Matthew 4:4

We dedicate this recipe book to all of the parishioners in the Together in Christ Collaborative



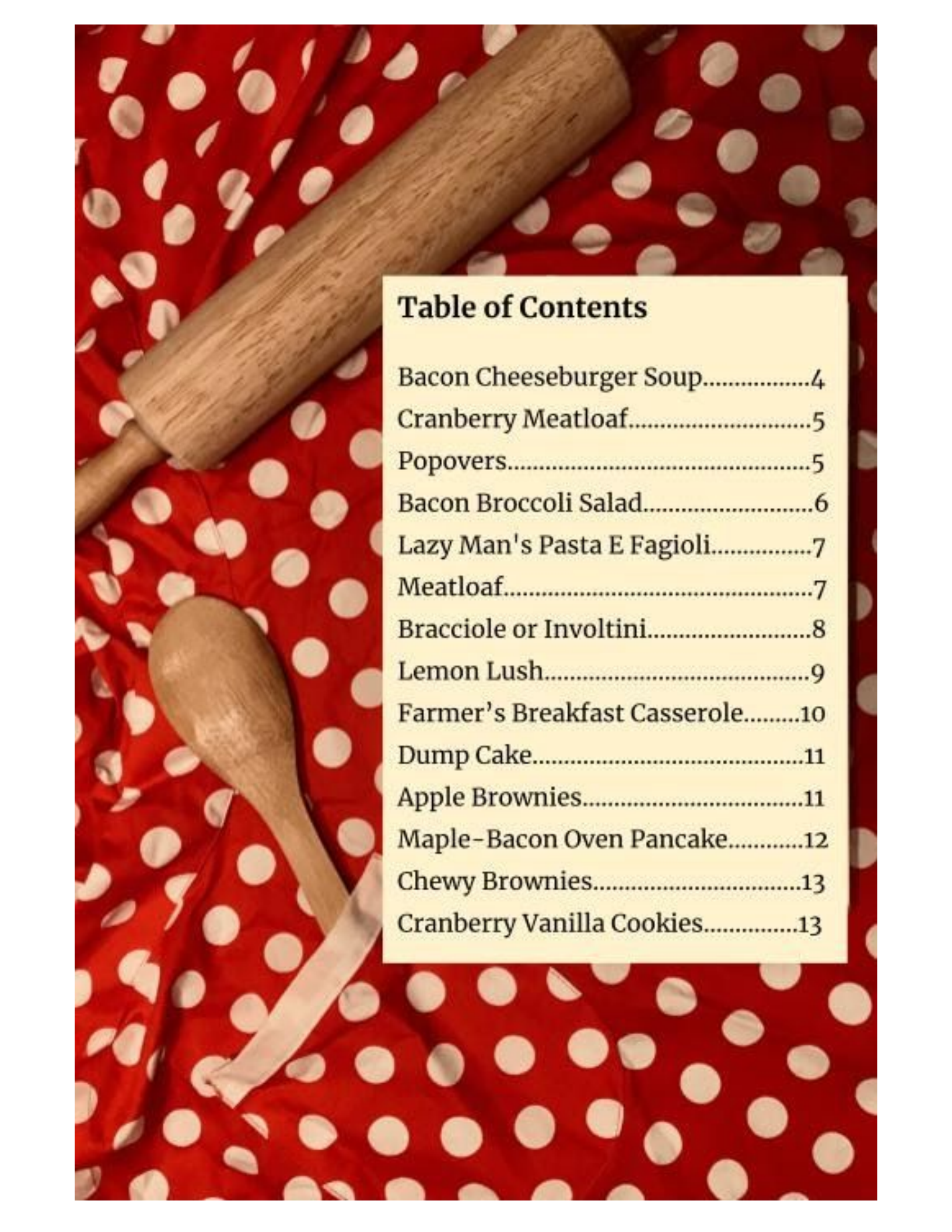


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Bacon Cheeseburger Soup

“Extra optional ingredients to try: heavy cream, yogurt, sour cream, shredded carrots” -Gerald Williamson

Ingredients

- 1 lb. ground beef
- 1 med onion, chopped
- 1 med red bell pepper, chopped
- 3 Tbsp flour
- 1 clove garlic (or 1 tsp. powder)
- 2 1/2 cups 2% milk
- 1 lb. potatoes, peeled, chopped
- 1 1/2 cups chicken or beef broth
- 1 Tbsp beef bouillon concentrate
- 1 lb cheddar cheese, cubed (Velveeta)
- 6 bacon strips, fried, dried, crumbled
- 2 Tbsp pickle juice

Directions

1. Sauté beef, onion, pepper, garlic; drain on paper towels.
2. Stir flour into about 2-3 Tbsp beef drippings.
3. Add meat/vegetable mixture back into skillet (medium heat).
4. Gradually stir milk into meat/vegetable mixture.
5. Add potatoes, broth, bouillon, bacon, pickle juice.
6. On low heat, slowly add cheese; stir until melted. Serve hot.
7. Garnish, if desired, with additional bacon bits, green onions, croutons, sour cream.



Cranberry Meatloaf

"A family favorite meatloaf!" -Maxine Tom

Ingredients

- 2 lbs ground beef
- 4 slices bread crumbled
- 2 tsp. salt
- 1/4 tsp, pepper
- 1 onion ,chopped
- 2 eggs
- 1 16 oz. can whole berry cranberry sauce, divided

Directions

Mix all ingredients using only 1/2 can of sauce. Bake 1 hour. Take out and spread rest of sauce over top. Bake 15 more minutes. Enjoy!

Popovers

"The batter should be like heavy cream. Add more milk if necessary" -Cheryl Ewell

Ingredients

- 2 eggs
- 1 cup milk
- 1 Tbsp melted butter
- 1 cup flour
- 1/4 tsp salt

Directions

Butter muffin pans or glass pottery custard cups. Combine ingredients. Beat mixture until light and evenly blended. Pour into the pans 1/3 full. Bake 20 minutes at 450°. Reduce to 350° and bake for another 20 minutes.



Bacon Broccoli Salad

"Bacon makes everything better!" -Mark Churchill

Ingredients

- 6 strips turkey bacon (use a whole lb to make even better)
- 1 cup mayonnaise
- 1/4 cup white sugar
- 2 Tbsp red wine vinegar
- 3 heads broccoli, chopped
- 1/2 cup chopped red onion
- 1/3 cup salted sunflower seed kernels, roasted
- 1/4 cup dried cranberries

Directions

1. Place bacon in large skillet and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain bacon slices on paper towels and crumble.

(Alternatively, I prefer to chop or slice the bacon into small bits before browning them in the skillet. You can cook more at once and it allows a more even heat.)


2. Whisk mayonnaise, vinegar, and sugar in a bowl;

refrigerate until ready to combine with salad.

3. Combine broccoli, onion, bacon, sunflower seeds, and cranberries in a large bowl.

4. Drizzle mayonnaise dressing over broccoli mixture; toss to coat.





Lazy Man's Pasta E Fagioli

A shortcut to traditional Italian Pasta E Fagioli


"For a heartier soup, eliminate some water after cooking pasta and before adding other ingredients" -Debbie

Ingredients

- 4 containers Wendy's chili
- 1/2 lb elbow pasta (or any pasta you prefer)
- Salt, pepper, oregano, parsley (or other spices)

Directions

Boil pasta in 4 qts water till cooked to desired tenderness. Add Wendy's chili and spices to taste. Stir to mix ingredients together. Place in soup bowl. Enjoy!



Meatloaf

"Combine all ingredients; bake 1 hour at 375°F!" -Cheryl Ewell

Ingredients

- 1 lb hamburger
- 1 cup saltines or Ritz
- Minced onion and parsley
- 1 tbsp ketchup
- 1 cup milk
- 1-2 eggs
- salt and pepper

Bracciole or Involtini (Braised Beef Rolls)

“Bracciole is a classic Italian dish, and like tomato sauce, everyone has their own version. Here's mine!” -Vince Adornato

Ingredients

Beef Rolls

- 3 lb flank steak, trimmed
- 1/4 Cup dried Italian seasoning
- 3 garlic cloves finely chopped
- 2 Medium onions, thinly sliced
- salt & freshly ground black pepper to taste
- 1/2 cup grated pecorino romano cheese , plus more for topping
- 2 lb Sweet or hot italian sausage

Sauce

- 2 28 oz can of tomato (crushed, chopped or sauce)
- 2 Tbsp Tomato paste
- 3 Garlic cloves, peeled & crushed
- 2 Tbsp extra virgin olive oil
- 1/4 Cup chopped fresh basil leaves
- salt and freshly ground black pepper to taste

Directions


1. Lightly pound the flank steak to an even thickness (about 1/4 inch). Salt & pepper both sides to taste, then layer onion, garlic, Italian seasoning, and grated cheese. Remove the casing from one sausage link and thinly roll out and lay across the flank steak. Starting at one end of the steak, start rolling up with the sausage in the middle, like a jelly roll. Tie up the roll with cooking string.

2. In a large pot or Dutch Oven, heat the olive oil on med low heat until Brown and fragrant then remove the garlic. Next brown the rolls on each side. Add the tomatoes, paste and basil. Bring the sauce to a boil and then reduce to a simmer. Add any remaining

sausage and the pork ribs. Cover and stir occasionally for at least four hours.

3. Test the tenderness of the rolls with a fork. When tender remove the rolls and cut into slices. Serve with pasta and the sausages and pork.





Lemon Lush

"Enjoy!" - Sandra A. Brown

Ingredients

- 1 cup (2 sticks) butter
- 2 cups flour
- 1 cup chopped walnuts
- 1 package (8 oz) cream cheese
- 1 cup confectioners sugar
- 1 cup cool whip topping
- 2 packages (3 oz each) instant lemon pudding
- 3 cups milk
- Additional whipped topping

Directions

For the crust layer: cut butter into flour until well blended. Add walnuts, pat into a 9 x 13 inch pan. Bake at 350 degrees for 20-25 minutes. Let cool.

For the cheese layer: beat 8 ounces of cream cheese with confectioners sugar. Fold in one cup cool whip, spread on cooled crust.

For pudding layer: combine two packages instant lemon pudding with milk. Beat until smooth, then spread over cheese layer. Spread a final layer about two cups more of cool whip over pudding. Refrigerate a couple of hours. Cut into squares.

Farmer's Breakfast Casserole

"This is one of the most versatile 'breakfast' casseroles that can be enjoyed even at dinnertime! A family favorite, this dish can include a number of substitutions—adding zucchini or other fresh vegetables in summer, changing the breakfast sausage to ham or cubed chicken, etc." -Sandy Churchill

Ingredients


- 6 frozen hash brown patties (I use Cavendish brand)
- 8 eggs
- 2 Tbsp hummus of choice (I use roasted red pepper)
- 1 pkg frozen broccoli (or any vegetable of your choice)
- 1 can diced tomatoes
- 1 pkg shredded sharp cheddar cheese
- 1 tsp. garlic powder
- 1/2 tsp. pepper
- 1/2 tsp. onion salt or garlic salt
- (optional) sprinkle of paprika on top
- (optional) 1 pkg microwavable breakfast sausage (I use Banquet Brown'n Serve maple)

Directions

Preheat oven to 350°. Layer hashbrowns (still frozen) on the bottom of an 8 x 8 casserole dish. Defrost and drain vegetables in microwave. Pour vegetables over hash browns, distributing evenly. Break eggs into a bowl and stir well. Add hummus,

diced tomatoes, and spices (saving the paprika for later). Pour over vegetables and hash browns in casserole dish. If using breakfast sausage, defrost in microwave and "penny-slice" into 1/2-inch chunks. Distribute evenly over casserole. Sprinkle cheddar cheese to fully cover the casserole. Bake 35 minutes. Serves 6-8.





Dump Cake


"Delicious dessert, and easy!" -Joan Holland

Ingredients

- 2 20 oz cans of crushed pineapple with juice
- 1 package yellow cake mix
- 1/2 cup chopped walnuts
- 2 sticks of margarine cool whip

Directions

Grease 9x12 pan. Dump in the two cans of pineapple with juice and cover the bottom of the pan with the box of cake mix. Sprinkle with nuts. Cut margarine or butter in squares and place on top of nuts. Do not use eggs or oil in the cake mix. Bake at 350° for 40 minutes. When cool, this spoons out; add Cool Whip or ice cream.



Apple Brownies

"For the cinnamon sugar mixture, I use the kind all made for toast and sprinkle it all on top" -Ann Smith

Ingredients

- 1 cup sugar
- 1/2 cup margarine or butter
- 1 egg
- 3 med apples, peeled and chopped
- 1 1/8 cup flour
- 1/2 tsp baking powder
- 1/2 tsp baking soda
- 1/4 tsp salt
- 1/2 tsp cinnamon

Directions

Mix sugar, margarine, and egg together; add dry ingredients and apples and stir. Pour into a well-greased pan (7x11 or 9x9). Sprinkle with cinnamon sugar mixture. Bake at 350° for 30-40 minutes.



Maple-Bacon Oven Pancake

"I am sharing a breakfast/brunch recipe. One of my family's favorites since 1980!" - Sandra Luddy-Ross

Ingredients

- 1 and 1/2 cups Bisquick
- 1 Tablespoon sugar
- 2 eggs
- 3/4 cup milk
- 1/4 cup maple syrup
- 6 ounces shredded cheddar cheese (divided)
- 12 slices cooked, crumbled bacon

Directions

Mix Bisquick, sugar, eggs, milk, syrup and 1/2 cup cheese with hand mixer. Grease 9 x 13 pan and bake for 10-15 min at 350°. Remove from oven, sprinkle remainder of cheese and crumbled cooked bacon. Cook an additional 5 min.



Additional hints:

Sometimes I buy Swift's Premium pre-cooked breakfast sausages and slice them up instead of bacon; sometimes I use both meats on the top. When I want to do a shortcut of this recipe, I have bought little jar of precooked bacon bits (Oscar Meyer works nicely). Also, I like using a little smaller baking dish to make thicker pancake; just remember to adjust cooking time.

Chewy Brownies

"(Optional ingredient): I also use almond extract"

-Cheryl Ewell

Ingredients

- 1 box confectioners sugar
- 1/2 tsp salt
- 1/2 tsp vanilla
- 4 squares unsweetened chocolate
- 4 eggs
- 1 stick butter
- walnuts
- 1 1/4 cup flour

Directions

Melt chocolate and butter. Cool. Beat eggs, vanilla, and salt. Mix chocolate and eggs together. Add flour and sugar slowly. Grease 13x9 pan. Bake at 350° for 30-35 mins.

Cranberry Vanilla Cookies

"Perfect for a Valentine tea!" -Brittany Lorgeree

Ingredients

- 2 cups flour
- 1/2 tsp baking soda
- 1/2 tsp salt
- 1/2 cup melted butter
- 1/2 cup sugar
- 3/4 cup brown sugar
- 1 egg + 1 egg yolk
- 3 tsp vanilla extract
- 1 cup dried cranberries

Directions

Preheat oven to 325°F. In a medium bowl, add flour, baking soda, and salt. In another bowl, mix together melted butter, egg and egg yolk, and extract with sugar. Sift dry ingredients to combine with wet and gently mix. Fold in cranberries, form 1-2 inch balls, and place on a greased pan. Bake for 11-12 minutes and enjoy!