

Recipe for: Breakfast Casserole with Tonys

From the kitchen of: Nina Garcia



Ingredients:

- 12 eggs
- 1 lb Jimmy Dean sausage (any flavor)
- 1 (8 oz) bag shredded cheese (cheddar or blend)

Seasonings:

- 1-2 tsp Tony Chachere's Creole Seasoning

Tip: You can experiment and make it your own. Some like to have a hashbrown bottom. Some want a bacon top. You can add anything you would put in an omelet!

Directions:

1. Preheat Oven

- Preheat your oven to 350°F.
- Grease a 9x13 baking dish.

2. Cook the Sausage

- Brown in a skillet over medium heat
- Break into crumbles & drain grease

3. Mix Eggs & Seasoning

- Crack eggs into large bowl.
- Add 1-2 tsp seasoning mix (start with 1 if you prefer milder flavor).
- Optional add black pepper.
- Whisk until smooth.

4. Assemble the Casserole

- Spread cooked sausage evenly across bottom of baking dish
- Sprinkle the 8 oz shredded cheese over the sausage.
- Pour egg mix evenly over the top.

5. Bake

- Bake for 35-45 minutes or until the center is set and the top is lightly golden.

6. Serve

- Let cool for 5 minutes before slicing.
- Serve warm and enjoy the Creole flavor!

Recipe for: Macaroni Corn Casserole

From the kitchen of: Dawn Schulz



Ingredients:

- 1 (15.25 ounce) can whole kernel corn, with liquid
- 1 (14.75 ounce) can cream-style corn
- 1 cup small uncooked macaroni pasta
- 1 cup cubed processed cheese
- ½ cup butter, cut into pieces

Directions:

1. Preheat your oven to 350°F
2. Stir whole kernel corn, cream-style corn, uncooked macaroni pasta, processed cheese, and butter together in a large bowl until well combined. Transfer mixture into a casserole dish.
3. Bake, covered, in the preheated oven for 30 minutes. Uncover, stir, and continue baking until macaroni is tender but firm, about 30 minutes more.

Recipe for: Cranberry Pork Chops

From the kitchen of: Karin Athanas



Ingredients:

- ¼ tsp & 1 pinch unsalted butter
- ¼ tsp oil
- 2 boneless pork loin chops
- ⅓ cup onion, chopped
- 1 ¾ Tbs carrots, chopped
- ¼ cup chicken stock
- ½ Tbs & ½ tsp sugar
- ½ Tbs & ½ tsp red wine vinegar
- ⅓ cup cranberries

Directions:

1. Heat butter and oil in skillet
2. Brown chops, 1 min. per side - set aside
3. Add onions & carrots 5-7 min.
4. Add chops & stock, reduce heat, simmer 10-12 min.
5. Remove chops - add other ingredients 4-5 min.
6. Return chops, warm & serve

Tip: Goes well over braised spinach or rice.

Recipe for: Copper Pennies

From the kitchen of: Maya Herr



Ingredients:

- 4 ½ cup sliced carrots
- 2 medium onions, thinly sliced
- 1 green pepper, diced
- 1 can condensed tomato soup
- ⅔ cup sugar
- 1 tsp Worcestershire sauce
- 1 tsp mustard
- ¾ cup vinegar
- ½ cup oil
- ½ tsp salt

Directions:

1. Cook carrots in salted water 8-10 min. Drain. Combine with onion & green pepper in large bowl.
2. Stir remaining ingredients together & pour over vegetables in bowl, cover & marinate in refrigerator overnight.
3. Drain, reserving marinade.
4. Serve.
5. Return any remaining vegetables to marinade & refrigerate.

Recipe for: Pecan Pie Dip

From the kitchen of: Helen Fuqua



Ingredients:

- 8 ounces cream cheese, softened
- 4 ounces whipped topping, thawed
- 1 cup powdered sugar
- 3 Tbs cold butter, cut into small pieces
- ⅓ cup light corn syrup
- 1 cup chopped pecans
- 1 large egg
- 1 ½ tsp vanilla extract
- ¼ tsp kosher salt
- Serve with apple slices, pretzels, graham crackers

Directions:

1. Combine cream cheese, whipped topping, & powdered sugar in a mixing bowl; beat until smooth.
2. Spread the mixture along the bottom of a 9-inch pie plate & refrigerate.
3. Make topping: Combine brown sugar, cold butter, corn syrup, pecans, vanilla, egg, & salt in saucepan. Bring mixture to gentle boil over medium-high heat, stirring constantly, & remove from heat.
4. Allow topping to cool for 10 min before stirring & pouring evenly over the cream cheese layer.

Recipe for: Chocolate Pie

From the kitchen of: Lori Meyers



Ingredients:

Pie Filling

- 1 cup sugar
- 1/2 cup flour
- 1/4 cup cocoa
- 3 cup milk
- 3 egg yolks
- 1 Tps oleo
- 1 1/2 tsp vanilla

Meringue

- Egg whites (from eggs used in filling)
- 1/4 cup sugar

Directions:

1. Mix sugar, flour, & cocoa. Gradually add milk, stirring until smooth. Cook over medium heat until thick, stirring constantly. Add a small amount of mixture to beaten egg yolks. Stir egg mixture into remaining cooked mixture. Bring to a boil & add oleo & vanilla. Remove from heat & pour into a baked 9 inch pie shell.
2. Beat room temp egg whites until soft peaks form. Add the sugar while beating until stiff peaks form. Cover the pie filling with the meringue, leaving no gap between meringue and pie shell. Bake at 375 °F until meringue is golden brown.

Recipe for: Christmas Royale Cookies

From the kitchen of: Kristi Wilson



Ingredients:

- 3 cups all-purpose flour
- 1 tsp baking soda
- 1 tsp baking powder
- 1 tsp salt
- 1 cup unsalted butter, softened
- 1 1/2 sugar
- 2 large eggs
- 1 Tbs vanilla extract
- 1 cup shredded coconut
- 3/4 cup chopped macadamia nuts
- 1 12 ounce bag milk chocolate chips

Directions:

1. Preheat your oven to 350°F
2. Line a baking sheet with parchment.
3. In a bowl, stir flour, baking soda, powder, & salt.
4. Beat butter & sugar together until light & fluffy, about 5-min. Beat in eggs one at a time. Beat in vanilla extract.
5. Add dry ingredients & beat on low speed until combined. Stir in shredded coconut & macadamia nuts until combined. Stir in chocolate chips.
6. Scoop 1 1/2 in sized balls of dough & place on paper 2-in apart. Bake 16-18 min until golden on edges.