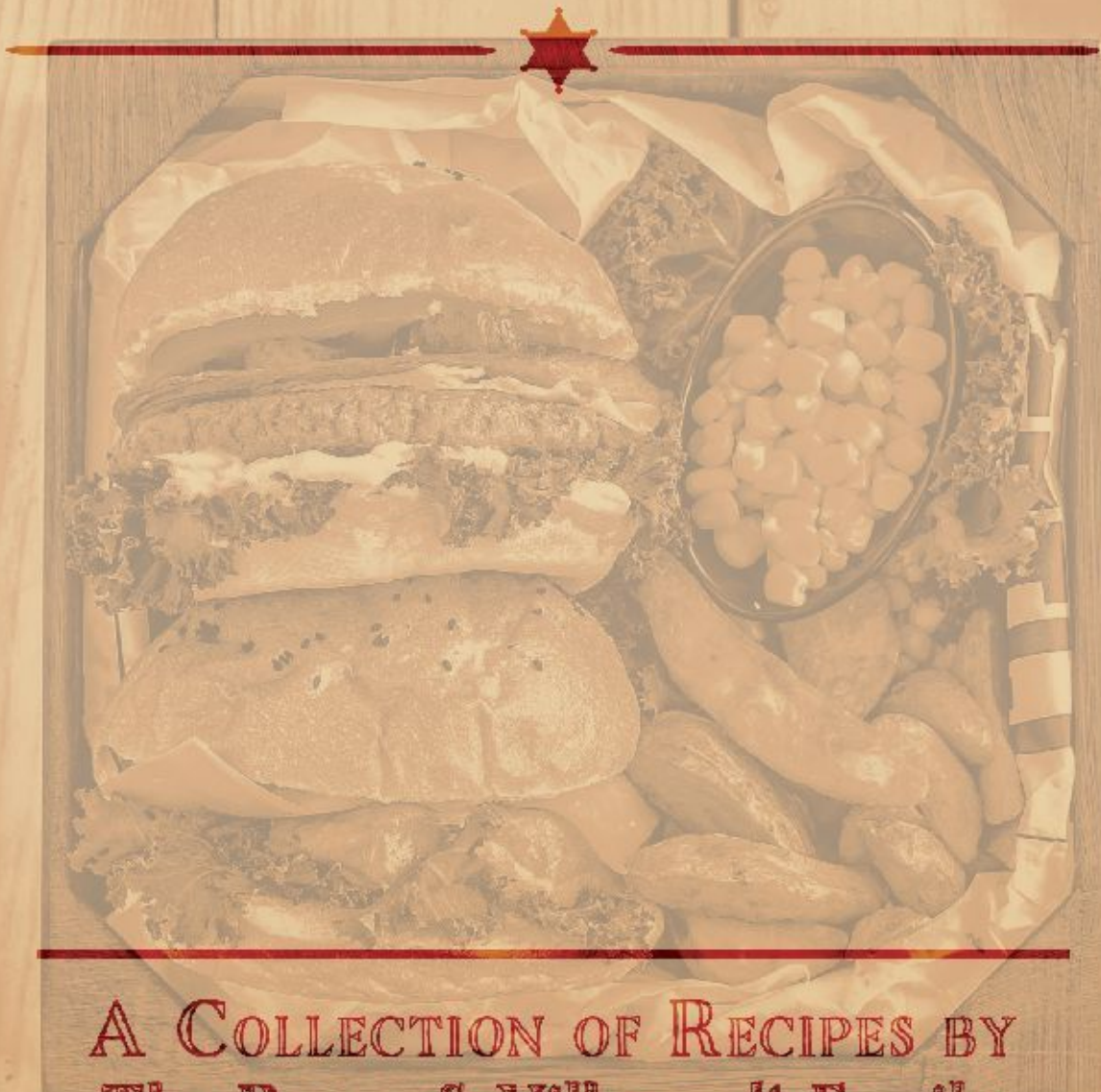


# OUTLAW COOKING



A COLLECTION OF RECIPES BY  
The Reese & Vilbrandt Family

# Outlaw Cooking

A Collection of Recipes from the Reese & Vilbrandt Family



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# Dedication

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*The hearth is the center of the family, and our signature dishes are the beating heart of any gathering. This book is dedicated to my wonderful family, friends, and all else who lend their incredible taste to the Reese/Vilbrandt tapestry. I love you all; may you cook these tasty dishes in perpetuity, and may our inlaws ever be outlaws!*

# Breakfast

# Laurie's Chile Egg Puff

---

Yield: 12 servings

To make this ahead of time, mix all ingredients together except for the chiles and refrigerate in a sealed container. The next day, stir in the chiles at the last minute, then bake. Otherwise, it will curdle or sour the dairy.

10 eggs  
1/2 cup Bisquick\*  
1 pound (4 cups) Monterey Jack cheese  
(or preferred cheese blend)  
1 pint (2 cups) full-fat small curd cottage  
cheese  
1 tsp baking powder  
1/4 cup melted butter  
1/4 cup melted margarine  
4 oz diced green chiles

\* Gluten-Free Conversion:

You can either use a gluten-free  
pancake mix, or make your own with ½  
cup of gluten-free flour blend and 1 tsp  
of baking powder.

1

Preheat the oven to 350°F. Lightly spray a 9x13 pan.

2

In a large bowl, whisk eggs until beaten. Add all ingredients and combine well.

3

Pour mixture into the pan and bake for 45-50 minutes.

4

Let stand for 5 minutes before serving. Serve with sour cream and salsa.

Recipe by Laurie Vilbrandt

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# Laurie's Banana Carrot Muffins

---

Yield: 12 large muffins

2 cups almond flour  
2 tsp baking soda  
1 tsp sea salt  
1 Tbsp cinnamon  
1 cup dates, pitted  
3 ripe bananas  
3 eggs  
1 tsp apple cider vinegar  
1/4 cup coconut oil, melted  
1.5 cups shredded carrots  
3/4 cup walnuts (or nuts of choice),  
finely chopped  
Muffin paper liners

1

Preheat oven to 350°F.

2

In a large bowl, combine flour, baking soda, salt, and cinnamon.

3

In a food processor, combine dates, bananas, eggs, vinegar, and oil. Add mixture from food processor to dry mixture in the large bowl and combine thoroughly. Fold in carrots and nuts.

4

Spoon mixture into paper-lined muffin tins. Bake for 25 minutes.

Recipe by Laurie Vilbrandt

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# Allan's Bacon-Fried Pancakes

---

Yield: A Lot

This is extremely unhealthy, extremely decadent, and extremely delicious. You're basically shallow-frying pancakes in bacon fat, making it like an almost savory donut. (Which you then pour butter and syrup on, naturally!) Not recommended for the faint of heart... or those afraid of spattering grease!

1 package of bacon  
Pancake mix & ingredients\*

\* Gluten-Free Conversion:  
Works great with gluten-free pancake  
mix! We've tried Pamela's so far, but I  
don't see why another brand won't  
work.

- 1 Over medium-high heat, fry bacon in batches in a pan on the stove.
- 2 Remove bacon to paper towel-lined plate and set aside.
- 3 Strain bacon grease through a fine-mesh sieve to remove bits of bacon and other undesirable things.
- 4 Prepare pancake mix according to directions.
- 5 Pour bacon grease back into pan and heat until sizzling. There should be more than a quarter-inch of grease in your pan.
- 6 One at a time, pour a serving of pancake batter into the pan and fry. Remove and continue until all pancakes are made.
- 7 Serve together.

Recipe by Allan Ecker

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# Emily's Lemon Ricotta Pancakes with Blueberry Sauce (Gluten Free)

---

Yield: 12

I use Bob's Red Mill 1:1 baking flour blend. Any flour blend with xanthan included will do. If you are using a homemade blend without a stabilizer, add approx. 3 g of xanthan gum to the dry ingredients.

This recipe will also work with wheat flour, should work well to sub GF flour blend for AP flour straight across.

## Pancakes:

190 g GF Flour Blend  
6 g baking powder (2 tsp)  
3 g baking soda (1/2 tsp)  
2 g salt (1/4 tsp)  
3 eggs  
21 g honey (1 Tbsp)  
274 g ricotta (1 cup)  
115 g lemon juice (1/2 cup)  
zest of 1 lemon (or 1 tsp lemon extract)

## Blueberry Sauce:

200 g frozen bluebs  
64 g honey (3 Tbsp)  
50 g water  
21 g lemon juice (1 Tbsp)  
Pinch salt

1

For the pancakes: whisk dries together in medium bowl, set aside.

2

Whisk wets together in large bowl.

3

Stir dry into wet in two additions, do not overmix.

4

Heat large pan over medium-low heat. Pour in no more than 1/4 cup of batter per pancake. Cook for about 4 minutes or until bottoms are browned and bubbles on top don't fill back in when popped. Flip and let brown.

5

Meanwhile, for the blueberry sauce, Put blueberries, honey, and water in small sauce pan. Cook on low heat, stirring occasionally until berries are broken down and jam-like (about 20 minutes). Stir in lemon juice and salt to taste.

Recipe by Emily Vilbrandt

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# Dick's Danish Pancakes

---

Yield: 10 pancakes

I made a guess on the yield of this one, and expanded the "cook as usual" direction with other typical pancake cooking directives. So if this recipe doesn't work out like you thought, blame me!

6 eggs  
3 cups of milk  
2 cups of flour\*  
Zest of 1 lemon  
Nutmeg, to taste

\* Gluten-Free Conversion:  
You could probably use 1-to-1 gluten  
free flour for this.

- 1 Beat the eggs, flour, and 1 Cup of milk together.
- 2 Add 1 more Cup of milk. Add your lemon zest and nutmeg.
- 3 Heat a nonstick pan or griddle over low-medium heat and wipe over with a little butter to lightly grease pan. Pour  $\frac{1}{4}$  cup of batter onto the pan and spread out gently into a round shape with the back of your ladle or measuring cup.
- 4 When the underside is golden and bubbles begin to appear on the surface, flip with a spatula and cook until golden. Repeat with remaining batter.
- 5 Serve with honey, maple syrup, fruit, ice cream or frozen yogurt, or enjoy plain!

Recipe by Dick (adapted by Caytlin Vilbrandt from Stephanie Reese)

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# Appetizers

# Jen's Crack Dip

---

This dip is super versatile and always goes fast at family gatherings! Depending on the heat tolerance from your crowd, feel free to use the hot and spicy sausage -- it adds a pleasant kick.

8oz cream cheese  
1 lb jimmy deans/uncased pork sausage  
(regular or hot, up to you)  
10 oz can of ro-tel\*

\* If you can't find rotel, mix diced  
tomatos and canned diced green chiles.

- 1 In a skillet over medium-high heat, brown sausage while breaking into pieces until cooked through.
- 2 Add rotel and cream cheese. Cook until melted, combined, and warmed through.
- 3 Serve with chips, veggies, and other things!

Recipe by Jen McCoin (adapted by Caytlin)

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# Stephanie's Easy Bean Dip

---

This is a very easy, very filling dip that goes great with tortilla chips. It also makes for good burrito filling!

1 lb ground beef  
Salsa  
8 oz cream cheese  
1 can refried beans  
Shredded cheddar cheese

1

Preheat oven to 375.

2

In a pan over medium-high heat, brown hamburger meat while breaking into pieces, until cooked through. Stir in salsa, usually a mild and liquidy salsa like Pace, while it cooks, until some of the liquid has evaporated.

3

In a 9x13 glass baking dish, slice cream cheese brick into slices and line the bottom of the dish. Open the refried beans and spread over the cream cheese in an even layer. When meat is done, pour over top the beans in an even layer. Cover top with shredded cheddar cheese.

4

Pop into the oven for 10-20 minutes, until warmed through and cheese is bubbly.

Recipe by Stephanie Reese (adapted by Caytlin)

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# Caytlin's Buffalo Chicken Dip

---

Yield: 12 servings

Absolutely delicious and easy dip for big parties! One of our favorites. Serve with crackers, veggies, or chips.

2 Cups shredded chicken  
8 oz (1 package) of full fat cream cheese,  
softened  
1/2 cup Frank's RedHot Sauce  
1/2 cup ranch dressing  
1/2 cup bleu cheese crumbles  
1/2 bag of frozen, chopped spinach  
1 stalk of green onion (optional)

1

Preheat oven to 350°F.

2

Thaw spinach in the microwave according to bag instructions. If using green onions, chop into thin slices.

3

Mix all ingredients in a bowl and spoon into a shallow 1-quart baking dish.

4

Bake 20 minutes or until mixture is heated through. Stir. If using green onions, sprinkle on top.

Recipe by Caytlin Vilbrandt (adapted from Frank's Redhot)

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# Caytlin's Cheesy Goopy "Crack" Bread

---

Yield: 8-16 servings

We call this crack bread because it is addictive as hell. It never sticks around long. Note: the mixture can also be refrigerated on its own for up to 2 days and used as a dip instead.

1 loaf french bread\* (the artisan garlic loaf at Costco is a great choice, if it's available)  
2 stalks green onion  
4 cloves of garlic  
1/2 cup (1 stick) room temperature butter  
1/2 cup Mayonnaise  
1 lb shredded Monterey Jack Cheese  
8 oz Pimiento-stuffed olives, roughly chopped (optional)  
8 oz black olives, roughly chopped (optional)

\* Gluten-Free Conversion:

You can use any kind of gluten-free bread you like and it will work just fine.

It's hard to find large loaves, but a baguette works, or you can make individual slices if you're feelin' saucy!

1

Preheat oven to 350°F. Cut french bread lengthwise into two flat halves.

2

Slice green onions into thin pieces. Mince or crush garlic.

3

Combine butter, mayonnaise, cheese, garlic, olives (if using), and green onion in one bowl. Stir together until thoroughly combined.

4

Spread mixture onto the french bread halves.

5

Bake for 20-25 minutes, or until cheese is melted and starting to brown.

Recipe by Caytlin Vilbrandt (adapted from Pioneer Woman)

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# Donna's Garlic Bread

---

1 loaf French Bread\*  
3/4 cup parmesan cheese  
1/2 cup (1 stick) butter  
1 tsp garlic powder or garlic salt  
1 tsp dried basil  
1 tsp onion powder

1

Preheat oven to 350°F.

2

Slice the loaf of bread in serving sizes diagonally cross the top of the loaf, but not cutting all the way through.

3

In a small microwave-safe bowl, combine butter, garlic powder/salt, dried basil, and onion powder. Melt in the microwave 15 seconds at a time until butter is melted.

4

Stir and spoon mixture evenly between slices of bread.

5

Sprinkle cheese on each slice.

6

Bake in oven until hot, about 10-15 minutes.

Recipe by Donna Hunt (adapted by Stephanie Reese)

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# Emily's Gluten Free Gougeres

---

Yield: 15

Here's a recipe for Soft and Chewy Cheesy Poofs!

If you remove the poofs from the oven too soon, the centers will be too wet and your poofs will collapse. If you're not sure, better to err on the side of too dry than too wet.

Any fresh herbs will work. I like a combination of thyme, rosemary, oregano, and terragon. If you'd rather use dried herbs, add 1½ Tbsp of herbs in total.

Any flavorful cheese will work. I like extra sharp cheddar, aged gouda, or swiss. Milder cheeses like havarti or jack might not be intense enough to come through.

You can substitute chicken/veggie broth for water a more complex flavor.

200g water  
20g sugar  
133g unsalted butter  
114g gluten-free Flour Blend  
70g tapioca starch  
2g salt (approx. 1/4 tsp)  
750g eggs (approx. 7)  
  
3g fresh rosemary, chopped (approx. 1 Tbsp)  
<1g black pepper (1/8 tsp)  
6 oz sharp cheddar, grated  
finely grated parmesan for topping

1

Preheat oven to 425°F.

2

Bring butter, water and sugar barely to a boil in a medium sized, heavy bottomed pot. Remove from heat.

3

Stir in flour, tapioca, and salt until just hydrated. Stirring constantly with a wooden spoon, cook on medium heat until dough forms a sticky ball and butter starts to seep from dough. (A layer of dough will form on bottom of the pan, so don't worry about it.)

4

Scrape hot dough into bowl of stand mixer. Using the paddle attachment, stir on low speed for 5 minutes to cool dough slightly before adding the eggs.

5

In a separate bowl, whisk eggs together. Add eggs to the dough in three parts, scraping bowl down thoroughly between additions. Stir in cheese and herbs.

Recipe by Emily Vilbrandt

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- 6 Scoop onto parchment lined sheet pans, giving them about 2" of space between poofs. Each poof will be approx. 90 g each.
- 7 Top with grated parmesan and/or kosher salt.
- 8 Bake for 20-25 minutes at 425°F or until they begin to look set on the outside.
- 9 Reduce oven temp to 350°F and bake for 10-15 minutes or until fully browned.
- 10 Turn oven off and let rest in closed oven for 20 minutes before taking out to cool.

# Donna's Wedding Filo Chicken Packets

---

Yield: 6 servings

3 boneless/skinless chicken breasts,  
split  
3/4 cup chopped green onion  
3/4 cup mayonnaise  
3 Tbsp lemon juice  
3/4 tsp dry tarragon  
3 cloves of garlic  
12 sheets of filo\* (thawed if frozen)  
Salt and pepper  
2 Tbsp grated Parmesan cheese

\* Gluten-Free Conversion:  
You'd have to find gluten-free filo  
dough for this, which I have yet to  
find... You may have to make do with  
gluten-free puff pastry. It'll be different  
but still edible!

- 1 Preheat oven to 375°F.
- 2 Rinse chicken and pat dry, then set aside. Mince or crush 2 cloves of garlic. Mince or crush the other 1 clove but set aside.
- 3 In a small bowl, stir together onions, mayonnaise, lemon juice, tarragon, and 2 cloves of garlic. Set aside. Combine remaining clove of garlic with butter.
- 4 To make each packet, place one sheet of filo on a flat surface and brush it with about 2 tsp of the garlic butter. Arrange a second sheet on top and brush it with 2 more tsp of garlic butter.
- 5 Lightly sprinkle all sides of 1 chicken piece with salt and pepper, then spread one side with about 1.5 tbsp of the mayonnaise mixture. Place chicken mayonnaise-side down in center of filo, about 2 inches up from one end.
- 6 Spread chicken with 1.5 tsp more of mayonnaise mixture.
- 7 Flip end of filo over chicken and role once, then fold both long sides over chicken and roll up completely.
- 8 Brush packets with remaining garlic butter and sprinkle with cheese.

Recipe by Donna Hunt (adapted by Stephanie Reese)

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- 9 At this point, you may arrange packets in a single layer in a container with a tight-fitting lid, and freeze for up to 1 month. Thaw completely covered before baking.
- 10 To bake, arrange filo packets, seam-side down and slightly apart, in an ungreased 10x15 rimmed baking pan. Bake uncovered for 20-25 minutes until golden brown.

# Soups and Salads

# Caytlin's Spicy Coconut Curry Pork Noodle Soup

---

Yield: 3-4 servings

This is, hands down, one of the best dishes we've ever made, and it's SO easy!

6 oz ramen noodles\*  
1 chili pepper  
1 lemon  
10 oz ground pork  
4 oz bok choy/napa cabbage, shredded  
or roughly chopped  
1 tsp garlic powder  
2 oz pork ramen stock concentrate  
2 oz chicken stock concentrate  
2 oz veggie pho stock concentrate  
1 Tbsp curry powder  
1 tsp sugar  
5 oz full fat coconut milk

\* Gluten-free Conversion:  
Gluten-free ramen noodles work great.

1

Bring a medium pot of salted water to a boil. Wash and dry produce. Finely chop chili. Quarter lemon.

2

Heat a drizzle of oil in a large pot over high heat. Add pork and 1/2 tsp salt. Using a spatula, press into an even layer; cook, undisturbed, until lightly browned on bottom, 2 minutes.

3

Break up pork into pieces; add cabbage, garlic powder, and half the chili (to taste). Cook until pork is cooked through and veggies are slightly softened, 2-3 minutes more.

4

Stir stock concentrates, curry powder, 1½ Cups of water, and 1 tsp of sugar into pot with pork and veggies. Cover, bring to a boil, and cook until veggies are tender, 2-4 minutes.

5

Meanwhile, add noodles to medium pot with boiling water. Cook, stirring occasionally, until al dente, 1-2 minutes. Drain, then rinse noodles under cold water, 30 seconds. Stir coconut milk, drained noodles, and a big squeeze of lemon juice into pot with soup. Season with salt and pepper to taste. Divide soup between bowls. Squeeze juice from remaining lemon wedges over top and serve.

Recipe by Caytlin Vilbrandt (adapted from HelloFresh)

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# Prosciutto and Arugula Salad with Blood Oranges and Pistachios

---

Yield: 4 servings

This is the ultimate salad for a first course dinner party: salty prosciutto, peppery arugula, and sweet and sour blood oranges, all topped with toasted pistachios. Accompany this dish with a glass of chardonnay.

12 slices of prosciutto  
1 lemon  
2 Tbsp olive oil  
2 bunches arugula  
Shelled pistachio nuts, lightly toasted  
3 blood oranges  
Sea salt and freshly ground black pepper  
4 Tbsp goat cheese

1

If you have not already toasted your shelled pistachios, do so now.

2

Rinse the arugula off, trim the ends, and then pat dry with some paper towels or a clean towel. Set aside. Peel the blood oranges. Slice in half then shave into thin pieces. Set aside.

3

In a large bowl, mix together the olive oil, lemon juice, salt and pepper. Add the arugula then toss to coat. On 4 separate serving plates, place 3 pieces of prosciutto and then top with an even amount of arugula.

4

Sprinkle with pistachio nuts and 1 Tbsp of goat cheese per plate. Sprinkle with salt and pepper, then serve.

Recipe by Stephanie Reese

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# Autumn Salad with Spicy Walnuts

---

Yield: 8-10 servings

## Nuts:

3 Tbsp butter  
1 tsp salt  
1 tsp cinnamon  
1/4 tsp cayenne pepper  
Dash of hot pepper sauce  
1.25 Cups walnuts, coarsely chopped

## Dressing:

3 Tbsp red wine vinegar  
1/2 cup olive oil  
4 tsp dijon mustard

## Salad:

2 heads of leaf lettuce, rinsed and torn  
1 Granny Smith apple, cut into  
bite-sized chunks  
8 oz feta cheese, crumbled

1

For the nuts, combine butter, salt, cinnamon, pepper, and hot sauce. Add walnuts and stir to coat.

2

Place the nuts on a cookie sheet and bake at 300°F for 15 minutes, then cool on foil.

3

Meanwhile, combine dressing ingredients and mix well.

4

Just before serving, toss lettuce, apple, cheese, and nuts with desired amount of dressing.

Recipe by Stephanie Reese

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# Laurie's Raisin Salad

---

Yield: 4 Cups of Salad

2/3 cup raisins  
2 cups coarsely grated carrot  
1 cup crushed pineapple, drained  
1/3 cup mayonnaise  
1 Tbsp lemon juice  
1/4 tsp salt  
1 Tbsp sugar

1

Toss all ingredients together.

2

Eat and enjoy!

Recipe by Laurie Vilbrandt

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# Caytlin's Cawl Cennin

---

Yield: 6 servings

2 Tbsp butter  
1 Tbsp olive oil  
2 leeks, white and light green parts  
only, chopped  
1/2 yellow onion, chopped  
1 shallot, chopped  
1 celery stalk, chopped  
5 garlic cloves, minced  
1 tsp salt  
1/2 tsp pepper  
1 tsp thyme  
1 russet potato, peeled and cubed  
3 cups (750 ml) chicken stock  
1 bay leaf  
1/4 cup (60 ml) heavy cream  
Juice of 1 lemon  
Crumbled goat cheese  
1 package of bacon, fried until crispy,  
crumbled

1

In a large pot over medium-high heat, warm the butter. Once the butter has melted, add the leeks, onion, shallot, and celery and cook until the vegetables have softened, about 10 minutes. Add the garlic, salt, pepper, and thyme, and cook for another five minutes.

2

Add the potatoes, chicken stock, and bay leaf. Bring to boil, then reduce the heat. Simmer until the potatoes have softened. Remove the bay leaf.

3

Transfer to a blender and blend until smooth. Return to the pot and stir in the heavy cream and lemon juice until heated through. Serve topped with crumbled goat cheese and bacon.

Recipe by Caytlin Vilbrandt (adapted from the FFXIV Cookbook)

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# Amanda's Black Bean Turkey Chili

---

Yield: 6-8 servings

The not-so-secret ingredient in this recipe is Trader Joe's Chipotle Black Bean dip, but any tasty premade bean dip will suffice if you can't get TJ's. Don't skip on this ingredient; the addition of the bean dip not only adds flavor & spice, but also lets you get away with not simmering the chili for an eternity to still achieve a smooth bean-y quality.

2 Tbsp avocado or canola oil  
10 garlic cloves, minced  
2 medium sweet onions, diced  
Salt / pepper, to taste  
Chipotle Tabasco Sauce, to taste (this is not optional!)  
1½ lb ground turkey  
2 medium red peppers, diced  
2 cans sweet corn, drained (frozen corn that has been thawed is OK)  
1 (one) 28-oz can diced tomatoes  
1 (one) 12-oz jar Trader Joe's black bean dip (see Notes)  
2 cans black beans, drained/rinsed  
Garnish: Fresh cilantro, sour cream

1

In a large skillet over medium heat, saute garlic, onions, salt & pepper in oil until soft.

2

Add turkey and a few dashes of Tabasco to pan, break apart turkey and stir until turkey is browned. Drain any excess water.

3

While turkey is browning, in a large pot, add red pepper, corn, tomatoes, black bean dip. Mix well and bring to a simmer, stirring occasionally, until heated through.

4

Add turkey mixture to veggie pot and mix well; simmer until heated through, stirring occasionally (~20 minutes).

5

Add drained beans and simmer until chili thickens, another 20 minutes.

6

Ladle into soup bowls or over baked potatoes. Garnish with fresh cilantro and/or sour cream.

Recipe by Amanda Vilbrandt

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# Sauces

# Emily's Tali Sauce

---

Yield: About 1.5 cups

Makes a great salad dressing or topping for rice or veggie bowls. Just a seriously solid dressing. Add more water if you want it thinner, can substitute ground parmesan cheese for nutritional yeast, if you don't need it vegan. Keep in fridge.

70 g black beans, rinsed and drained  
50 g lemon juice  
50 g tahini  
30 g nutritional yeast  
45 g olive oil  
30 g water  
10 g garlic (4 cloves)  
5 g stone ground mustard (1/2 tsp)  
1/4 tsp cumin  
1/4 tsp chili powder  
1/4 tsp garlic powder  
1/4 tsp onion powder  
1/4 tsp salt  
cayenne pepper or hot sauce, to taste

1

In bowl of food processor or blender, blend beans, lemon juice and tahini until smooth.

2

Add all other ingredients one at a time until combined.

Recipe by The Whole Bowl in Portland, Oregon

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# Caytlin's Flamethrower Sauce

---

Yield: 20 servings

This is a very spicy sauce that goes great on burgers, sandwiches, fries, and anything else you'd want to put a spicy mayo on!

7 oz chipotles in adobo sauce  
2 cups unsweetened plain Greek yogurt  
or mayo  
6 tablespoon ranch seasoning (3  
packets)

1

If you want to reduce the heat, take time to scrape the seeds from the chipotles.

2

Add everything to a blender and blend! You may need to scrape down the sides to ensure the yogurt is fully incorporated.

Recipe by Caytlin Vilbrandt (adapted from Joy to the Food, which is imitating the Dairy Queen sauce)

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# Sides



# Laurie's White Cheddar Tarragon Potatoes au Gratin

---

Yield: 8 servings

3 pounds Yukon Gold potatoes, peeled,  
cut into 1/8-inch-thick rounds  
1 tsp salt  
1 tsp white pepper  
2 Tbsp fresh tarragon, minced  
4 cups (packed) grated sharp white  
cheddar cheese  
1 cup whipping cream  
1 cup dry white wine

You can use the following substitutes:

- Fresh ground black pepper instead of white pepper
- 2.5 teaspoons dried tarragon instead of fresh tarragon

1

Preheat oven to 400°F. Butter 13x9 glass baking dish.

2

Layer 1/3 of potatoes in prepared dish, overlapping slightly. Sprinkle with 1/3 of the salt, pepper, tarragon, and cheese. Repeat layering twice more with remaining potatoes, salt, pepper, tarragon and cheese.

3

Whisk cream and wine in medium bowl to blend. If making ahead of time, do not mix these together until you're ready to bake. Otherwise the mixture will curdle!

4

Pour cream/wine mixture over potatoes. Top with any remaining cheese.

5

Bake uncovered until potatoes are tender when pierced with knife and top is golden, about 1 hour. Let gratin stand at least 5 minutes before serving.

Recipe by Laurie Vilbrandt (adapted by Amanda)

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# Ryan's Magic Broccoli

---

Yield: 4 servings

Great as a side or as an addition to pasta! This can also be made in the oven by roasting it at 400°F, but it's not quite as flavorful as if you do it in a pan.

Broccoli (2ish heads, enough to cover  
the bottom of large skillet)  
2-4 cloves of garlic  
Salt (generous sprinkling all over)  
Pepper (to taste)  
Red Pepper Flakes (to taste)  
Olive oil

1

Cut broccoli heads into florets. If using frozen broccoli, thaw according to standard directions and dry with a towel if possible. Mince or crush garlic.

2

Heat olive oil in large skillet over medium-high.

3

Add broccoli and season with salt, pepper, and red pepper flakes. Once broccoli starts to soften, add garlic.

4

Stir pretty frequently to prevent garlic from burning. Cook to desired crispy level.

Recipe by Ryan Vilbrandt (adapted from Evan & Katelyn)

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# Emily's Brutal Sprouts

---

Yield: 4 servings

This is pretty much an instant winner for a vegetable side: simple, delicious, brutal. Also works great with asparagus!

1 pound of Brussel Sprouts  
1 pound of bacon

- 1 Preheat oven to 400°F. Line 1-2 baking sheets with parchment paper.
- 2 Halve or quarter the brussel sprouts, removing their stem. Use scissors to cut the bacon into squares.
- 3 In a bowl, mix bacon thoroughly with the brussel sprouts. Do not add oil, as the bacon fat will be oil enough. Arrange in a single layer on your baking sheet. If it's too crowded, use two baking sheets.
- 4 Bake in oven. Check every 10 minutes and give them a good shake/stir until they're browned and crispy -- usually 30-40 minutes. If using 2 sheets, switch the two sheets' place in the oven after 20 minutes.

Recipe by Emily Vilbrandt

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# Caytlin's Brussel Sprouts with Balsamic and Cranberries

---

Yield: 8 servings

Crispy crunchy, sweet and sour, these sprouts are a delicious addition to something like pork or poultry!

3 pounds of Brussel Sprouts  
1/2 cup of olive oil  
Salt & Pepper to taste  
1 cup of balsamic vinegar  
1/2 cup of white sugar  
1 cup of dried cranberries

1

Preheat oven to 375°F. Line 1-2 baking sheets with parchment paper.

2

Trim off the stem and halve or quarter your brussel sprouts. Toss sprouts with olive oil, salt, and pepper.

3

Arrange sprouts on sheet(s). Don't let them crowd or they'll steam instead of crisp. Roast for 30-40 minutes or until brown.

4

While the sprouts are roasting, combine the balsamic vinegar and sugar in a sauce pan over medium-high heat. Bring to a boil, then reduce heat to medium-low. Reduce the sauce until very thick -- about 15-20 minutes.

5

Drizzle over the sprouts and sprinkle with cranberries. Toss together, and serve immediately.

Recipe by Caytlin Vilbrandt

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# Main Dishes

# Laurie's Chicken Grape Salad

---

Yield: 6 servings

There's no hard and fast recipe for this wonderful dish. From Laurie: "I always just fake it with the chicken grape salad."

4 skinless/boneless chicken breasts,  
cooked  
Most of a bag of grapes, halved  
3 celery stalks, diced  
2½ heaping tsp mayonnaise  
1 heaping Tbsp pesto  
Chopped nuts (optional)

1

Chop the chicken breasts into bite-sized pieces. Shredded chicken or bits of rotisserie chicken work just fine as well.

2

Halve a pound of grapes (more or less) and add them to the chicken in a bowl. Chop and add the celery.

3

Stir together mayonnaise and pesto in a dish.

4

Add mayo-pesto mix into the chicken bowl and stir to combine. Add salt and pepper to taste, as well as chopped nuts if you're using them.

Recipe by Laurie Vilbrandt (adapted by Stephanie Reese)

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# Nancy's Salmon and Secret Salmon Sauce

---

The legendary salmon sauce. Rich, sweet, salty, and savory, it boosts the flavor of any fish!

## Salmon:

1 whole salmon  
1 lemon, sliced  
1 onion, sliced

## Secret Sauce:

2 sticks (1/2 pound) butter  
1 clove garlic  
4 Tbsp soy sauce  
2 Tbsp mustard  
1/4 cup ketchup  
1/3 - 1/2 cup brown sugar  
Dash of Worcestershire sauce

1

Mince or crush garlic.

2

Cook one whole salmon with sliced lemon and onion laying along the inside of the fish. Wrap fish in aluminum foil and barbecue on cookie sheet until done.

3

In a sauce pan over medium heat, heat all sauce ingredients together until heated through, stirring frequently.

4

Serve over fish.

# Ryan's Pork Sausage & Pea Risotto

---

Yield: 2-3 servings

9oz Italian pork sausage  
1 shallot  
1 lemon  
4 tsp chicken stock concentrate  
1/4 cup arborio rice  
4 oz fresh, shelled peas  
3 Tbsp parmesan cheese  
3 Tbsp Butter

- 1 Heat a drizzle of olive oil in a large pan over medium-high heat. Add sausage and cook, breaking up meat into pieces, until browned and cooked through, 5-7 minutes. Turn off heat. Using a slotted spoon, transfer sausage to a paper towel-lined plate, keeping as much oil in pan as possible.
- 2 Meanwhile, wash and dry produce. Halve, peel, and mince shallot. Zest and quarter lemon.
- 3 In a medium pot, combine 4 Cups of water with the stock concentrates. Bring to a boil, then reduce to a low simmer. Melt 1 Tbsp butter in pan used for sausage over medium heat. Add shallot and season with salt and pepper. Cook, stirring, until softened, 2-3 minutes.
- 4 Add rice and 1/2 Cup of simmering stock to pan with shallot. Bring to a simmer and cook, stirring, until liquid has mostly absorbed. Repeat with remaining stock -- adding 1/2 Cup at a time and stirring until liquid has absorbed -- until rice is al dente and risotto is creamy, about 25-30 minutes.
- 5 Once risotto is done, stir in sausage, peas, half the parmesan, 2 Tbsp butter, and a squeeze of lemon juice to taste. Season generously with salt and pepper. Divide risotto between bowls. Top with lemon zest and remaining parmesan. Serve with any remaining lemon wedges on the side.

Recipe by Ryan Vilbrandt (adapted from Hello Fresh)

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# Caytlin's Baked Feta Pasta

---

Yield: 4 servings

Don't sleep on this one -- it's deceptively simple but incredibly tasty. You can also omit the pasta part and just make it a dip!

1 lb bowtie pasta\*  
1/2 cup olive oil  
2 boxes cherry tomatoes (around 20-25 oz)  
1 block feta, about 8 oz  
4 cloves garlic, finely chopped  
2 pinches red pepper flakes  
1 handful fresh basil leaves  
salt and pepper

\* Gluten-Free Conversion:  
Works easily with any gluten-free pasta!

1

Preheat oven to 400°F.

2

Add tomatoes, olive oil, and salt to a baking dish and toss. Place the block of feta in the middle and top with a splash more of olive oil plus a few pinches red pepper flakes. Bake for 30 minutes.

3

Meanwhile, prepare bowtie pasta al dente according to directions then strain -- being sure to save some pasta water for later on.

4

After the 30 minutes has past, crank the heat up to 450°F and bake for another 5-10 minutes or until the feta and tomatoes have browned.

5

Remove the baking dish from the oven and IMMEDIATELY add the garlic and basil and stir. The residual heat from the tomatoes and olive oil will take the raw edge off the garlic.

6

Now add in the strained al dente pasta and stir one more time. Season with salt and pepper to taste!

7

(And if the sauce is dry, you can add 1/4 cup pasta water and stir to loosen the sauce!)

Recipe by Caytlin Vilbrandt (adapted from Grilled Cheese Social)

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# Donna's Adult Mac & Cheese

---

Not your blue-box mac'n'cheese!

## Pasta:

Kosher Salt  
1/2 pound elbow macaroni\*  
3 Tbsp unsalted butter  
3 Tbsp all-purpose flour\*  
3 cups milk  
1/2 cup white onion, diced  
1 bay leaf  
1/2 tsp paprika  
1 large egg  
12 ounces sharp cheddar cheese,  
shredded  
Black ground pepper, to taste

## Topping:

3 Tbsp unsalted butter  
1 cup panko breadcrumbs\*

## \* Gluten-Free Conversion:

Gluten-free pasta works great for this,  
and any kind of GF all-purpose flour  
will be fine. I know there's also some  
very good rice panko that works a treat  
for topping like this.

1

Preheat oven to 350°F.

2

In a pan of boiling salted water, cook  
pasta until al dente, then drain.

3

While the pasta is cooking, in a separate  
pot, melt butter, then whisk in flour and  
mustard. Keep stirring for about 5  
minutes. Make sure it's free of lumps.

4

Stir in milk, onion, bay leaf, and paprika.  
Simmer for 10 minutes, then remove the  
bay leaf.

5

In a large bowl, whisk the egg briefly,  
then add some of the hot milk mixture  
\*slowly\* into the egg to bring it up to  
temperature as you continue whisking, to  
temper it. Pour it into the pot with the  
milk mixture and mix it in. Be careful not  
to cook the eggs as you're combining  
ingredients.

6

Stir in 3/4 of the cheese. Add 1 Tbsp salt  
and pepper to taste. Fold in macaroni and  
pour into 2 quart casserole. Top with  
remaining cheese.

7

Melt butter in saucepan and toss in bread  
crumbs to coat. Put on top of macaroni.

8

Bake 30 minutes. Let rest 5 minutes  
before serving.

Recipe by Donna Hunt (as transcribed by Stephanie Reese)

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# Ryan's Creamy Dijon Dill Chicken

---

Yield: 2 servings

1/4 oz fresh dill  
2 5oz chicken cutlets  
2 Tbsp chicken stock concentrate  
3 Tbsp sour cream  
2 tsp dijon mustard  
1 Tbsp butter

1

Pick and finely chop fronds from the dill. Pat chicken dry with paper towels. Season all over with salt and pepper.

2

Heat a drizzle of oil in a large pan over medium-high heat. Add chicken and cook until browned and cooked through, 3-5 minutes per side. Turn off heat: transfer to a cutting board and set aside to rest.

3

In pan used for chicken, combine stock concentrate and 1/4 Cup water. Bring to a simmer over medium-high heat, 1-2 minutes. Reduce heat to low and whisk in sour cream, half the chopped dill, and mustard to taste. Turn off heat. Stir in 1 Tbsp butter and any resting juices from the chicken. Season with salt and pepper.

4

Slice chicken crosswise and serve with sauce drizzled on top. Garnish with as much of the remaining dill as you'd like.

Recipe by Ryan Vilbrandt (adapted from Hello Fresh)

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# Ryan's Pork Sausage & Roasted Bell Pepper Pasta

---

Yield: 2-3 servings

Cream sauce base keeps for up to 4 months when portioned up and stored tightly in the freezer.

## Pasta:

1 red bell pepper  
1 chili pepper  
9 oz italian pork sausage  
2 cloves garlic (or more, go nuts)  
6 oz penne pasta\*  
1½ oz tomato paste  
4 oz cream sauce base (see below)  
1/4 Cup parmesan cheese, grated  
Cooking oil  
2 Tbsp butter

## Cream Sauce Base:

2 Tbsp butter cubed  
2 Tbsp all-purpose flour\*  
1 cup whole milk  
1/2 teaspoon salt  
1/4 teaspoon ground pepper  
1/8 teaspoon tumeric, optional  
1/4 teaspoon onion powder, optional

\* Gluten-Free Conversion:

Gluten-free pasta works great for this!  
We prefer rotini to penne personally.  
Likewise, 1-to-1 GF flour works great  
for the cream sauce base.

1

For the cream sauce: Melt butter in a saucepan over low heat. Once bubbling, stir in the flour and whisk until a golden-colored paste forms, about 3 to 4 minutes.

2

Slowly pour in the milk a little at a time. Whisking constantly over medium heat, bring the mixture to a boil. The sauce will begin to thicken at this point. Turn the heat down to low, and whisk continuously as the sauce simmers on low for about five minutes. Season with spices to taste and add herbs if desired.

3

For the pasta:

4

Adjust rack to middle position and preheat oven to 400°F. Bring a large pot of salted water to boil. Wash and dry produce.

5

Halve bell pepper, removing stem and seeds. Peel garlic. Thinly slice chili. Remove sausage from casing if needed and discard casing.

6

Drizzle each bell pepper half with oil and season with salt and pepper. Place cut sides down on a lightly oiled baking sheet.

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- 7 Place whole garlic cloves in the center of a small piece of foil. Drizzle with oil and season with salt and pepper. Cinch into a packet -- make sure it's a tight packet and the edges are properly sealed. Place on the same sheet. Roast on middle rack until pepper is lightly charred and garlic is softened, 20-25 minutes.
- 8 Once water is boiling, add pasta to pot. Cook, stirring occasionally, until al dente, about 9-11 minutes. Reserve 1 Cup of pasta cooking water then drain.
- 9 While pasta cooks, heat a drizzle of live oil in a large pan over medium high heat. Add sausage and cook, breaking up meat into pieces, until browned and cooked through. If desired, stir in a pinch of chili. Cook until fragrant, about 15 seconds.
- 10 Add tomato paste and 1/2 Cup reserved pasta cooking water. Feel free to ladle straight from the pot if the pasta isn't done yet! Simmer until thickened, 2-3 minutes more. Turn off heat.
- 11 Carefully transfer roasted bell pepper and garlic to a cutting board. Chop roasted bell pepper into 1/2 inch pieces. Mash garlic with a fork.
- 12 Return the pan with the sausage mixture to low heat, and stir in garlic and cream sauce base. Stir in the bell pepper, drained pasta, half the parmesan, and 2 Tbsp butter. Season with salt and pepper. If needed, add more reserved cooking water a splash at a time until the pasta is coated in sauce.
- 13 Divide pasta between bowls and sprinkle with remaining parmesan. If desired, sprinkle with remaining chili for heat.

# Caytlin's Creamy Aglio e Olio Chicken Pasta

---

Yield: 2-3 servings

Don't salt the water as heavily as you would for a red sauce recipe; white sauce pastas hold onto the salt more. If you don't like tomato, I recommend chopping it very small (or using a can of petite diced) -- they'll pretty much melt away in the pasta. Finally, chili flake goes a long way.

Be sure you taste it while adding a little at a time!

1/4 oz fresh parsley  
1 tomato  
4 cloves of garlic  
2x 5 oz chicken cutlets  
6 oz spaghetti\*  
1/2 Tbsp butter  
1/2 Tbsp italian seasoning  
1 tsp chili flakes

Cream Sauce Base:

2 Tbsp butter cubed  
2 Tbsp all-purpose flour\*  
1 Cup whole milk  
1/2 teaspoon salt  
1/4 teaspoon ground pepper  
1/8 teaspoon tumeric, optional  
1/4 teaspoon onion powder, optional

\* Gluten-Free Conversion:  
Any gluten-free flour works!

1

For the cream sauce, Melt butter in a saucepan over low heat. Once bubbling, stir in the flour and whisk until a golden-colored paste forms, about 3 to 4 minutes.

2

Slowly pour in the milk a little at a time. Whisking constantly over medium heat, bring the mixture to a boil. The sauce will begin to thicken at this point.

3

Turn the heat down to low, and whisk continuously as the sauce simmers on low for about five minutes.

4

Season with spices to taste and add herbs if desired.

5

For the pasta, bring a large pot of salted water to a boil. Wash and dry produce.

6

Finely dice tomato. Peel and mince garlic. Pick parsley leaves from stems; roughly chop leaves.

7

Pat chicken dry with paper towels; season all over with the italian seasoning, salt and pepper. Heat a drizzle of oil in a large pan over medium-high heat. Add chicken and cook until browned and cooked through, 3-5 minutes per side.

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- 8 Turn off heat; transfer to a cutting board and tent with foil to keep warm.
- 9 Once water is boiling, add spaghetti to pot. Cook, stirring occasionally, until al dente, 9-11 minutes. Reserve 1/2 Cup pasta cooking water, then drain pasta.
- 10 Heat a large drizzle of olive oil in pan used for chicken over medium-low heat. Add tomato, garlic, and chili flakes to taste, and cook, stirring occasionally, until softened and fragrant, 2-3 minutes.
- 11 Stir in cream sauce base and 1/4 Cup reserved pasta cooking water. Bring to a simmer, then remove from heat. Taste and season with salt and pepper.
- 12 Stir drained spaghetti, parsley, and 1/2 Tbsp butter into pan with sauce. Taste and season with salt and pepper if desired.
- 13 Thinly slice chicken crosswise. Divide pasta between bowls, top with chicken, and serve.

# Caytlin's One-Pan Shawarma-Spiced Chicken & Rice

---

Yield: 2 servings

You can add some chopped cilantro to the sauce if you'd like!

2 5oz chicken cutlets  
1 Tbsp shawarma spice blend  
9 oz carrots  
2 cloves garlic  
1 lemon  
1 oz golden raisins  
1/2 cup rice (basmati or jasmine)  
2 Tbsp chicken stock concentrate  
2 Tbsp plain, unsweetened yogurt  
1.5 Tbsp sour cream  
1/2 oz sliced almonds (optional)

1

Pat chicken dry and season all over with 1 tsp shawarma spice blend, salt, and pepper. Heat a drizzle of oil in a medium pan over medium-high heat.; Add chicken and cook until browned and cooked through, 3-5 minutes per side. Transfer chicken to a plate; reserve pan.

2

While chicken cooks, wash and dry produce. Trim, peel, and dice carrots into 1/2-inch pieces. Peel and mince garlic. Quarter lemon.

3

Heat a drizzle of oil in pan used for chicken over medium-high heat. Add carrots in a single layer and season with salt and pepper. Cook, stirring occasionally, until browned.

4

Add a drizzle of oil to pan with carrots. Add garlic, raisins, remaining shawarma spice, and 1/2 tsp salt. Cook until fragrant, about 1 minute. Stir in 1½ Cups of water, rice, and stock concentrate. Bring to a boil. Cook, stirring occasionally, until liquid has reduced by half, about 3-4 minutes. Cover pan and reduce heat to low. Cook until rice is tender, about 15-18 minutes. Add a splash of water if texture seems dry.

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- 5 Remove pan from heat. Return chicken to pan. Let stand to warm through, 3 minutes.
- 6 While rice cooks, in a small bowl, combine yogurt and sour cream. Stir in water 1 tsp at a time until mixture reaches a drizzling consistency. Season with salt and pepper.
- 7 Transfer chicken to a cutting board and slice crosswise. Fluff rice mixture with a fork and stir in a big squeeze of lemon juice, to taste. Divide mixture between bowls, top with chicken and garnish with almonds. Drizzle with sauce. Squeeze juice from any remaining lemon wedges, and serve.

# Ryan's One-Skillet Bratwurst

---

The onions in this recipe cook down into a savory, jammy spread that go wonderfully on bratwurst. If you're not eating your bratwurst with something traditional like mustard or sauerkraut, I highly recommend trying it in a bun with a bit of cream cheese and the onion spread.

Canola oil  
4 bratwurst sausages  
1 onion, sliced  
1/2 cup water, beer or stock  
Kosher salt

1

Heat a large cast-iron skillet with a drizzle of canola oil over medium-high heat until it just starts to smoke.

2

With a fork, poke a few holes on each side of the bratwurst sausages to keep them from bursting while they cook. Place the brats in the hot skillet, then place the onions around them. Stir the onions to spread them around and coat with oil. Cook the brats for about 3 to 4 minutes per side, or until they are nicely browned.

3

Carefully pour 1/2 cup of water into the skillet, then immediately cover and reduce the heat to medium-low.

4

Continue to cook with the lid on for about 10 more minutes, or until the internal temperature reaches 160°F. Remove the lid and the brats from the skillet.

5

Increase the heat and season the onions with salt. Continue to cook the onions for a few more minutes to reduce the liquid.

6

Serve the sausages topped with the onions and your favorite mustard.

Recipe by Ryan Vilbrandt (adapted from Salt Pepper Skillet)

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# Caytlin's Slow-Cooker New Years Beef Bouguignon

---

Yield: 6-8 servings

I love to make this recipe for New Years. Something about the time and love it takes to put it together and welcoming in the new year with something warm and hearty just go together for me.

1 Tbsp extra-virgin olive oil  
6 ounces (170g) bacon, roughly chopped  
3 pounds (1 1/2 kg) beef brisket,  
trimmed of fat (chuck steak or stewing  
beef is fine) cut into 2-inch chunks  
1 large carrot sliced 1/2-inch thick  
1 large white onion, diced  
6 cloves garlic, minced (divided)  
1 pinch coarse salt and freshly ground  
pepper  
2 Tbsp flour  
12 small pearl onions (optional)  
3 cups red wine  
2 cups beef stock  
2 Tbsp tomato paste  
1 beef bullion cube, crushed  
1 tsp fresh thyme, finely chopped  
2 Tbsp fresh parsley, finely chopped  
(divided)  
2 bay leaves  
1 pound fresh small white or brown  
mushrooms, quartered (optional)  
2 Tbsp butter

1

In a large pan or skillet, sauté the bacon over medium heat in 1 Tbsp of oil for about 3 minutes, until crisp and browned. Transfer to slow cooker bowl.

2

Pat dry beef with paper towel; sear in batches until browned on all sides in the oil/bacon fat. Transfer to slow cooker bowl with the bacon, and add in the onions (both types) and carrots. Season with 1/2 teaspoon coarse salt and 1/4 teaspoon ground pepper, tossing well to combine.

3

Pour the red wine into the pan or skillet and allow to simmer for 4-5 minutes, then whisk in the flour until free from lumps. Allow to reduce and thicken slightly, then pour it into the slow cooker along with 2 cups of stock, tomato paste, garlic, bullion and herbs.

4

Mix well to combine all of the ingredients. Cook on high heat setting for 6 hours or low for 8 hours, or until beef is falling apart and tender.

Recipe by Caytlin Vilbrandt (adapted from Julia Child)

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5 In the last 5 minutes of cooking time, prepare your mushrooms: Heat the butter in a medium-sized skillet/pan over medium heat. Add the remaining 2 cloves garlic and cook until fragrant (about 30 seconds), then add in the mushrooms. Cook for about 5 minutes, while shaking the pan occasionally to coat with the butter. Season with salt and pepper, if desired. Add to the Beef Bourguignon, mixing them through the sauce before serving.

6 Garnish with fresh parley and serve with mashed potatoes, rice or noodles.

# Ryan's Meatballs with Creamy Onion Gravy

---

Yield: 2-3 servings

12 oz yukon gold potatoes  
1 yellow onion  
3 Tbsp sour cream  
4 Tbsp butter  
10 oz ground beef  
1/4 Cup breadcrumbs\*  
1 tsp garlic powder  
1 tsp nutmeg  
4 oz fresh, shelled peas  
1 Tbsp flour\*  
4 tsp beef stock concentrate  
2 Tbsp cream cheese

\* Gluten-Free Conversion:  
Gluten-free breadcrumbs and flour are easy to find and work great for this recipe. The recipe recommends panko breadcrumbs, but I find regular italian-style breadcrumbs make for less mushy meatballs.

1

Adjust rack to top position and preheat oven to 450°F. Wash and dry produce.

2

Dice potatoes into 1/2 inch pieces. Halve and peel onion. Grate one half of the onion on the largest holes of a box grater, then thinly slice the remaining onion.

3

Place potatoes in a medium pot with enough salted water to cover by 2 inches. Bring to a boil and cook until tender, 15-20 minutes. Reserve 1/2 Cup potato cooking liquid, then drain.

4

Return potatoes to pot and mash with half the sour cream and 2 Tbsp of butter until smooth and creamy, adding splashes of reserved potato cooking liquid as needed. Season with salt and pepper. Keep covered off heat until ready to serve.

5

While potatoes cook, in a large bowl, combine beef, grated onion, breadcrumbs, garlic powder, 1/4 tsp nutmeg, salt, and pepper.

6

Form mixture into 10-12 1½ inch meatballs and place on a lightly oiled baking sheet.

7

Roast on top rack until browned and cooked through, 14-16 minutes.

Recipe by Ryan Vilbrandt (adapted from Hello Fresh)

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- 8 Meanwhile, melt 1 Tbsp butter in a large pan over medium-high heat. Add peas and cook, undisturbed, until lightly browned, 2-3 minutes.
- 9 Stir peas. Cook, stirring occasionally, until lightly charred, 1-2 minutes more.
- 10 Turn off heat; transfer to plate.
- 11 Heat a drizzle of oil in the same pan over medium heat. Add sliced onion and a pinch of salt. Cook, stirring occasionally, until onion is browned and softened, 3-6 minutes. Add 1 Tbsp butter and cook, whisking, until butter melts. Sprinkle flour over onion; cook, whisking constantly, until lightly browned, 1-2 minutes.
- 12 Slowly whisk 1 Cup water into pan with onion. Add stock concentrates, cream cheese, and nutmeg. Whisk until cream cheese melts and gravy has thickened, 3-5 minutes. Remove from heat and whisk in remaining sour cream. Taste and season with salt and pepper. If gravy seems too thick, throw in a splash or two of potato cooking liquid. Add meatballs to pan with gravy; toss to coat.
- 13 Divide mashed potatoes, meatballs, and gravy between bowls. Top meatballs with peas and serve.

# Desserts

# Marsha's Magnificent Chocolate Chip Cookies

---

Yield: 16 cookies

This recipe makes huge, flat cookies that are delectably crispy on the outside and soft and gooey on the inside. I recommend using chocolate chunks instead of chips for a truly decadent experience.

Dough balls can be portioned 3 months ahead; freeze on cookie sheets and then transfer to a resealable plastic bag. Bake from frozen, adding 1–2 minutes on to the cook time. Cookies can be baked 3 days ahead. Store in an airtight container at room temperature.

1½ cups plus 1 Tbsp. (200 g) all-purpose flour (spooning into measuring cups, then leveling)\*

1¼ tsp (4 g) Diamond Crystal or ¾ tsp. (4 g) Morton kosher salt

¾ tsp (4 g) baking soda

¾ cup (1½ sticks; 169 g) unsalted butter, divided

1 cup (200 g) (packed) dark brown sugar

¼ cup (50 g) granulated sugar

1 large egg

2 large egg yolks

2 tsp vanilla extract

6 oz (170 g) bittersweet chocolate (60%–70% cacao), coarsely chopped, or semisweet chocolate chips

\* Gluten-Free Conversion:

We have used Bob's Red Mill 1-for-1 flour when making these and it works great!

1

Place racks in upper and lower thirds of oven; preheat to 375°F.

2

Whisk flour, salt, and baking soda in a small bowl; set flour mixture aside.

3

Cook ½ cup butter in a large saucepan over medium heat, swirling often and scraping bottom of pan with a heatproof rubber spatula, until butter foams, then browns, about 4 minutes. Scrape melted butter and any brown bits to a large heatproof mixing bowl and let cool 1 minute.

4

Cut remaining ¼ cup butter into small pieces and add to brown butter (it should start to melt but not foam and sizzle, so test with one piece before adding the rest).

5

Once butter is melted, add both sugars and whisk, breaking up any clumps, until sugar is incorporated and no lumps remain. Add both egg and egg yolks and whisk until sugar dissolves and mixture is smooth, about 30 seconds.

Recipe by Marsha Ecker (adapted from Bon Appetit)

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- 6 Whisk in vanilla extract. Using rubber spatula, fold reserved dry ingredients into butter mixture just until no dry spots remain, then fold in chocolate chips/chunks.
- 7 Chill dough mixture in fridge for at least 5-10 minutes to let the flour hydrate. Once done, the cookie dough will be soft but should hold its shape once scooped; if it slumps or oozes after being scooped, stir dough back together several times and let rest 5–10 more minutes until scoops hold their shape.
- 8 Portion out 16 balls of dough and divide between 2 parchment-paper-lined rimmed baking sheets. Make sure there's plenty of space between each cookie, because these suckers spread.
- 9 Bake cookies, rotating sheets if cookies are browning very unevenly (otherwise, just leave them alone), until deep golden brown and firm around the edges, 8–10 minutes. Let cool on baking sheets. They will look unfinished in the middle and be very flat: that's on purpose and it means you're doing it right!

# Steph's Karo Lace Cookies

---

Yield: 4 dozen cookies

1 cup sifted flour  
1 cup chopped nuts and shredded  
coconut  
1/2 cup Karo light syrup  
1/2 cup brown sugar, firmly packed  
1/2 cup butter  
1 tsp vanilla

1

Preheat oven to 350°F. Grease a cookie sheet or cover with parchment paper.

2

Mix flour with the nuts/coconut mixture.

3

Combine Karo syrup, brown sugar, and butter in a heavy saucepan, then bring to a boil over medium heat, stirring constantly. Remove from heat.

4

Gradually blend in flour mixture and then vanilla. Drop scant teaspoonsful of mixture onto cookie sheet, 3-inches apart.

5

Bake for 8-10 minutes. Cool on wire rack until it can be easily pulled from the parchment paper. Place on wire rack covered with absorbent paper towels.

Recipe by Stephanie Reese

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# Aunt Jane's Peanut Butter Cookies

---

1 cup sugar  
1 cup brown sugar  
1 cup margarine or butter  
2 cups flour  
2 tsp baking soda  
1 scant cup peanut butter  
1 tsp vanilla  
1/2 tsp salt

\* Gluten-Free Conversion:  
Presumably, a 1-to-1 gluten free baking  
flour should work just fine on these!

1

Preheat oven at 350°F. Grease a baking sheet, or line with parchment paper.

2

Mix together all ingredients in a large bowl.

3

Separate dough and roll into small balls, then press flat with a fork. Bake for 15 minutes.

# Browned Butter Rice Krispie Treats

---

Yield: 1 pan

Instead of buttering your baking dish, consider lining it with parchment paper. Makes releasing the cooled treats MUCH easier!

Before adding the cereal to the mallow mixture, grease up your spatula & hands with butter. Not only will this aid in the cereal folding process, it reduces the likelihood of burns if you accidentally get molten mallow on your hands.

1/2 cup (1 stick/113 grams) unsalted butter, plus extra for greasing (see

Notes)

1 10-ounce bag marshmallows (mini or regular size)

1¼ tsp (5 grams) kosher salt (see Notes)

1 tsp vanilla extract

6 cups (180 grams) Rice Krispies cereal (or Cocoa Krispies for a chocolate version!)

Rainbow sprinkles (optional, but highly recommended)

Flaky salt (optional)

Notes:

If using salted butter, reduce kosher salt to 1/2 teaspoon

1

Butter a 9-inch square baking pan.

2

In a large pot, melt the butter over medium heat until it starts to foam, about 3 minutes.

3

Reduce heat to low and continue to cook, stirring constantly with a silicone spatula, until the bubbling stops and the little specks of milk solids begin to turn golden, another 2 to 3 minutes. Watch carefully at this stage; you want the milk solids to go from golden to a medium-dark brown, but not black.

4

Immediately turn off the heat and add the marshmallows to the pot to stop the butter from cooking any further. Stir to coat all the marshmallows in the hot, browned butter until they're well coated and begin to soften, about 1 minute.

Recipe by Amanda Vilbrandt

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- 5 Return heat to low, add the salt and stir until the marshmallows are almost smooth (some small lumps are OK), 1 to 2 minutes more. (Be patient at this stage; you want the marshmallows to melt evenly and gently, softening all the way through without reaching a boil. If you apply too much heat, the sugars can caramelize and you could end up with harder Rice Krispies treats.)
- 6 Turn off the heat and stir in the vanilla. Add the cereal. Using a large silicone spatula, fold the mixture until all the cereal is coated.
- 7 Pour into the prepared baking pan. Using the spatula, gently push and pull the cereal to spread out to fill the pan. (For the most delicate, fluffiest treats, avoid pressing down, as you don't want to pack them in.)
- 8 While still warm, top the treats with rainbow sprinkles and a very light sprinkle of flaky salt, if using. If you want to mix sprinkles INTO the treats rather than topping them, wait until the last possible second, and don't overmix! If you mix sprinkles in too early or too much, the color will smear and your treats will look less multi-colored and more mottled gray-purple-brown. Let cool for at least 30 minutes to set before cutting.
- 9 Once cool, remove from the pan and transfer to a cutting board. Using a serrated knife, cut it into a 4-by-4 grid to get 16 squares. Treats keep best for up to 5 days, stored in an airtight container at room temperature.

# Emily's Pumpkin Cookies with Chocolate Chips

---

Cookies will be very moist and cakey. If you like a chewier cookie, cut the pumpkin puree and spices and make chocolate chip cookies instead. ^^

300 g brown sugar  
220 g butter  
10 g vanilla extract  
2 eggs  
270 g pumpkin puree  
400 g AP flour  
7 g baking soda  
4 g baking powder  
5 g salt  
8 g cinnamon  
4 g ginger (2 tsp)  
1/2 tsp nutmeg (<1 g)  
1 pinch cloves  
200 g chocolate chips

1

Preheat oven to 325°F.

2

Cream butter, brown sugar, and vanilla extract until fluffy. Add eggs one at a time, scraping down between each addition. Stir in pumpkin. The dough will look like it's breaking. Be cool, it'll all come together when the dries come into play.

3

In separate bowl, whisk together dry ingredients except for choco chips.

4

Add dries in two additions, scraping bowl down in between. Stir chocolate chips in by hand, being careful not to over mix.

5

Scoop into 1.5 inch balls and place on parchment lined sheet pan about 2 inches apart. The finished dough will be fairly sticky. If it gets too annoying to work with, fridge the dough for a bit to firm it back up.

6

Bake at 325°F for 20-22 minutes, or until centers bounce back when lightly pressed.

Recipe by Emily Vilbrandt

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# Emily's Cherry Chip Rice Krispie Treats

---

Yield: 15

Do not cover with plastic wrap until several hours later or your finished product will come out slightly soggy. There's enough amaretto in there to choke a horse.

I like to use dark chocolate chips (usually 53% or more) but I'm sure it would be good with semi sweet as well. White chocolate chips are right out, since they'll melt into nothingness.

3 Tbsp butter

5 Tbsp amaretto liqueur

1/2 tsp salt

15 oz mini marshmallows (1 1/2 bags)

6 cups rice krispies\*

10 oz dark chocolate chips

15 maraschino cherries, chopped  
drained and patted dry

\* Gluten-free Conversion:

To make gluten free, grab the GF  
labeled rice krispies and you're good to  
go!

1

Heat butter, amaretto liqueur, and salt on low in small sauce pan until butter starts to brown slightly. Stir in marshmallows until melted.

2

In a very large bowl work in rice krispies, chocolate chips and chopped cherries.

3

Press into a buttered 9x13 dish in an even layer and leave, uncovered to set overnight.

4

Cut into squares to serve.

Recipe by Emily Vilbrandt

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# June's Fudge

---

1 cup (2 sticks) butter  
5 cups sugar  
1 tall can evaporated Carnation milk  
3 cups chocolate chips  
32 large marshmallows  
1 Tbsp vanilla  
2 cups nuts, chopped (optional)

1

In a large saucepan over medium-high heat, boil together sugar and milk for 11 minutes.

2

Pour mixture over chocolate chips, marshmallows, and vanilla, then stir.

3

Put in flat pan to cool.

Recipe by June (adapted by Stephanie)

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# Steph's Microwave Toffee

---

You REALLY don't want to substitute margarine. Why would you do such a thing? Chocolate chips, brown sugar (LOTS of brown sugar!) and you want to use MARGARINE? (Besides, margarine won't work.)

1/4 pound (1 stick) butter  
1 cup brown sugar, packed  
3 Tbsp water  
1 cup chopped walnuts (optional)\*  
1 cup Nestles Semi-Sweet Chocolate  
Chips

\* Nut-free Conversion:

If you don't want to use nuts, rice krispies work great as a substitute! You can also leave out crunchy things entirely, and it still works great.

- 1 Add butter, sugar, and water to a microwave-safe bowl. Microwave the mixture on high for 3 minutes.
- 2 While the mix is melting together, butter a pie pan. If using them, sprinkle chopped nuts (or krispies) on pan bottom.
- 3 When mix is melted together, carefully stir it (it's hot!) and return to the microwave for an additional 3 minutes. Adjust this last time according to your microwave. If candy comes out sugary or crystalline, you need to add 20 or so seconds to your time.
- 4 When the mixture is fully melted and combined, quickly and carefully stir and pour over the (optional) nuts in the pan. Sprinkle chocolate chips over the hot toffee and cover with plastic wrap being careful not to touch the chocolate with the wrap. Leave for a couple of minutes until the chips begin to melt. Take the plastic wrap off and spread the chocolate evenly with a knife.
- 5 Replace plastic wrap and refrigerate until set. Break candy apart with a knife and serve!

Recipe by Stephanie Reese

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# Billie's Microwave Walnut Penuche

---

1½ Cups chopped walnuts (coarse)  
2/3 Cup butter  
1 Cup brown sugar, packed  
1 can sweetened condensed milk  
1½ tsp vanilla

- 1 Line an 8-inch square pan with foil and grease lightly.
- 2 Spread nuts in microwave safe pie pan, then microwave on high 6 to 7 minutes until lightly toasted, stirring three times during cooking.
- 3 Melt butter in a 3 quart microwave safe bowl.
- 4 Stir in sugar and milk until blended.
- 5 Microwave on high 7-9 minutes, stirring three times. Be sure to use potholders and a heat-proof surface!
- 6 Add vanilla and beat with electric mixer 3 to 4 minutes or until smooth and shiny.
- 7 Add walnuts and beat for 1 minute to distribute evenly.
- 8 Spread in pan.
- 9 Cool, cover, and refrigerate until firm (2-3 hours).
- 10 Holding the foil ends, carefully lift candy to cutting board.
- 11 Peel off foil, cut in 1-inch squares. Store in sealed container in a cool place.

Recipe by Billie Jean (adapted by Stephanie)

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# Steph's Microwave Peanut Brittle

---

1 cup sugar  
1/2 cup corn syrup  
1 ½ cups salted peanuts  
1 tsp butter  
1 tsp vanilla  
1 tsp baking soda

- 1 Grease a cookie sheet, or line with parchment paper.
- 2 Pour sugar and corn syrup into a 1½ quart microwaveable bowl.
- 3 Microwave for 4 minutes.
- 4 Add peanuts and microwave 3-5 more minutes.
- 5 Add butter and vanilla and microwave 1-2 more minutes.
- 6 Add baking soda, stir well, and pour onto greased cookie sheet.
- 7 Cool, break up, and put in airtight containers.

Recipe by Stephanie Reese

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# Billie's Baked Caramel Corn

---

1 cup (2 sticks) butter  
2 cups brown sugar, firmly packed  
1/2 cup light or dark corn syrup  
1 tsp salt  
1/2 tsp baking soda  
1 tsp vanilla  
8 quarts of popped corn

1

Preheat oven to 250°F.

2

In a medium sauce pan over medium heat, melt butter and stir in brown sugar and salt, then bring to a boil, stirring constantly for 5 minutes.

3

Remove from heat and stir in vanilla and baking soda.

4

Gradually pour over popped corn. Turn into 2 shallow pans.

5

Bake for 15 minutes, stirring every few minutes.

Recipe by Billie Jean

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# Caytlin's Bourbon Chocolate Oreo Milkshake

---

Yield: 2 shakes

A bourbon chocolate milkshake is distressingly good; perhaps having a recipe for it just makes it all the harder to not have it every night!

2 large scoops of chocolate ice cream  
1/2 cup of milk  
6 Oreo Cookies\*  
2 oz bourbon  
Chocolate sauce or fudge, to taste

\* Gluten-Free Conversion:  
Gluten-free oreos work great for this.

1

In the jar of a blender combine the chocolate ice cream, oreos, milk, and bourbon. Puree until just blended and smooth.

2

Add a teaspoon of chocolate fudge to a chilled glass letting it drizzle around the edges of the glass.

3

Transfer milkshake to chilled glass..

Recipe by Caytlin Vilbrandt

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This was transcribed from Julia Child's television show, "The French Chef." All credit goes to her, any mistakes are Andy's (or maybe Caytlin's, for transcribing a transcription).

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Add about a quarter of your sifted cornstarch to the chocolate mixture and stir in, then fold in about 1/4 of the egg whites. Continue alternating the addition and stirring in of the cornstarch and folding-in of the egg whites, about a quarter of these at a time.

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- 6 Prepare the cake pans with waxed paper circles and flour to prevent sticking, then pour the batter in to the cake pans; they should be barely half-full.
- 7 Bake for 15-18 minutes or until cake is set at the sides, but moist at the middle. Chill to make uinmolding easier. When done, let settle 10 minutes in pans, then unmold directly onto cake stand. Pull the waxed paper off.
- 8 To make frosting, combine the ingredients in a double boiler over warm water. The frosting is done when all ingredients are melted and mixed.
- 9 Frost, let sit in fridge, but don't serve too cold.
- 10 Serve with whipped cream and coffee.

# Billie's Date Pie

---

1 unbaked 9-inch pie shell  
2 eggs  
1 Cup sugar  
1 large can of evaporated milk  
3 Tbsp lemon juice  
1½ Cups chopped dates  
Sprinkle of nutmeg

1

Preheat oven to 400°F.

2

Beat eggs in a medium bowl, then add sugar and beat until creamy. Slowly add in milk. Add lemon juice and continue to mix.

3

Put chopped dates into the pie shell. Add milk mixture and sprinkle with nutmeg.

4

Bake for 15 minutes, then reduce temperature to 350°F and bake for 30 minutes more.

Recipe by Billie Jean (adapted by Stephanie)

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# Steph's Peach Cobbler

---

8-10 peaches, peeled and chopped  
1/2 cup (1 stick) butter  
1½ cup sugar  
Sprinkle of cinnamon  
1 cup flour  
1 tsp baking powder  
1 cup milk

1

Preheat oven to 350 degrees.

2

Melt 1 stick of butter in a 9x13 glass pan.

3

In a large pot, place peeled peaches and 1/2 Cup of sugar and a sprinkle of cinnamon. Boil waterless for 3-5 minutes. Pour liquid off into a separate container and keep for serving. Let peaches set.

4

In a separate bowl, mix 1 Cup of sugar, flour, baking powder, and milk.

5

Chop butter into squares in the bottom of the pan, pour milk mixture on top, and stir together. Flatten out into a crumb at the bottom of the pan. Pour the peach mixture on top.

6

Bake for 45 minutes. When ready to serve, warm up the leftover juice and pour some on each serving.

Recipe by Stephanie Reese

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# Billie's Raisin Cream Pie

---

Yield: 12 servings

3 eggs, beaten  
1 cup sugar  
1/2 tsp cinnamon  
1/2 tsp nutmeg  
2½ Tbsp lemon juice  
2 Tbsp butter, melted  
1½ cups broken walnuts  
1 cup seedless golden raisins  
1 pie crust  
9-inch pie pan

1

Preheat oven to 375°F.

2

Mix together all ingredients. Prepare pan by buttering and applying parchment paper, then draping the pie crust into the pan.

3

Pour mixture into unbaked pie crust. Bake for 30 minutes, until set.

# Billie's Apple Crisp

---

8 Granny Smith apples, peeled, cored,  
and thinly sliced  
6 Tbsp light brown sugar  
1 tsp ground cinnamon  
1 Tbsp lemon juice  
1/4 tsp nutmeg  
1/2 cup whole wheat flour  
1 cup rolled oats  
Pinch of salt  
1/4 cup walnuts or pecans (chopped)  
3 Tbsp butter

1

Preheat oven to 350°F. Grease a 2-quart baking dish with butter.

2

In the baking dish, combine apples, half (3 Tbsp) of sugar, the cinnamon, the lemon juice, and the nutmeg. Toss well.

3

In a medium bowl, mix the remaining sugar, flour, oats, salt, and nuts. Cut in butter with a pastry blender to make a crumbly topping.

4

Spread topping over apples and cover with foil. Bake for 30 minutes. Uncover and bake 10 minutes more.

Recipe by Billie Jean (adapted by Stephanie)

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# Thanksgiving

# Steph's Turkey Dressing/Stuffing

---

Yield: Enough for Big Bird!

The traditional Reese stuffing is full of meaty, wine-y, buttery goodness!

2 pounds Jimmy Dean Hot sausage  
2 boxes Mrs. Cubbison's seasoned corn  
bread stuffing\*  
1 pound (4 sticks) butter  
1 yellow onion  
2 cups wine (whatever you have, as  
long as you check it for poison a few  
times during the process ;) )  
2 cups chicken stock  
2 cups walnuts, chopped

\* Gluten-Free Conversion:  
Finding another brand of gluten-free  
stuffing works fine, though I have yet  
to find a brand that matches Cubbison's  
for taste. Be sure to add extra seasoning  
if need be.

1

Chop the onion.

2

Over medium heat, brown the sausage in  
a large pan. When it's sufficiently  
browned, add your onion. When the  
onion turns clear, add in your butter.  
Once the butter is melted, add wine and  
broth, then cook til heated through.

3

In a very large bowl, add dry dressing mix  
and walnuts, and mix well. Pour liquid  
ingredients over the dry ingredients, and  
mix well (and carefully).

4

Spoon the stuffing into the turkey.  
Overflow dressing can be placed in a  
microwave safe bowl.

5

Just before the turkey is done, microwave  
the overflow dressing for 15 minutes, or  
place it in a warming drawer.

6

When turkey is done, remove the stuffing  
and mix with the microwaved dressing so  
that it has all the flavors of being cooked  
with the bird! :)

Recipe by Stephanie Reese

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# Caytlin's Roasted Candied Yams

---

Yield: 1 casserole pan

4 large sweet potatoes/yams\*  
1/2 cup brown sugar  
1 tsp vanilla  
Cinnamon, to taste  
Nutmeg, to taste  
Salt, to taste  
1/4 cup (1/2 stick) butter  
1 bag of miniature marshmallows

\* If you don't have time to roast yams, canned yams are fine. Just make sure you fully drain the liquid.

1

Preheat up oven to 425°F.

2

Rinse sweet potatoes and wrap each up in foil. Bake in the oven until soft and mushy, about 1 to 1½ hours. Unwrap and let cool.

3

Reduce oven to 400°.

4

Peel the skin off the sweet potatoes -- it should be very easy to do it by hand -- and drop the potatoes in a large bowl. To the bowl, add the brown sugar, vanilla, cinnamon, nutmeg, and salt. Mash together until combined.

5

Spread into a 9x13 pan and flatten out. Cut butter into chunks and scatter on top of the casserole. Cover top with miniature marshmallows and bake for 15 minutes.

Recipe by Caytlin Vilbrandt

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# Ambrosia Salad

---

Yield: 12 servings

One hardly needs a recipe for ambrosia ... until one does. For those times, here's a handy reference.

## Whipped Cream:

3/4 cup heavy cream chilled

1/4 cup powdered sugar

1/2 tsp vanilla extract

1/2 cup sour cream (optional)

## Toppings:

4 cups mini marshmallows, either  
regular or fruit-flavored ones (rainbow  
colors)

11 ounces mandarin oranges (1 can) well  
drained

3/4 cup maraschino cherries stems  
removed

1 cup pineapple tidbits well-drained

1

In a clean, medium-sized bowl, combine the heavy cream, powdered sugar, and vanilla extract.

2

Use an electric mixer to beat on high speed until stiff peaks have formed (mixture should reach a Cool Whip consistency).

3

Add sour cream and stir until well-combined.

4

In a separate, large bowl, combine mini marshmallows, coconut, oranges, maraschino cherries, and pineapple. Stir to combine.

5

Pour whipped cream/sour cream mixture over ingredients and stir until everything is evenly combined and all ingredients are covered in the cream mixture.

6

Cover and refrigerate at least one hour before serving.

Recipe by Caytlin Vilbrandt (adapted from Real House Moms)

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