

Shantrel's charcuterie



ingredients:

- Variety of deli meats, sliced & folded
- Variety of cheeses
- Variety of veggies, fruits, etc.
- Variety of dips or cheese spreads
- Dried fruit, nuts
- Pickled items in small cups



instructions:

- Start by placing eye-catching items like salami roses, cheese logs or kiwi in place.
- Arrange meat in a “river”.
- Stack cascades of veggies & dips around, being mindful of keeping like-colored items separated.
- Serve with crackers or pita.



Carmen's Dill Dip

Perfect for veggies, chips or pita wedges!

Ingredients

- 1 cup mayonnaise
- 1 cup sour cream
- 1 tbsp dried parsley
- 1 tbsp dried dill
- 1 tbsp dried minced onion
- 1 tbsp sugar
- 1 tsp salt

Steps

1. Combine all in medium bowl & mix well
2. Chill in airtight container for at least 1 hour
3. Store in refrigerator for up to 2 weeks

Tracee's Greek Chicken Pasta



Ingredients:

- 3-4 boneless chicken breasts, cut into 1" slices
- 1 small onion, sliced thin
- Asparagus & red bell pepper, cut into 1" slices
- Cooked & buttered penne pasta (Gluten-Free)
- Cooked & drained broccoli
- 6-7 Garlic cloves, chopped
- Tracee's Favorite Seasoning
- Olive oil, salt & pepper
- Optional: shredded mozzarella (Dairy-Free)

How to Make:

- Sauté chicken in olive oil over med-high heat. Remove & cover to keep warm.
- Sauté veggies (same skillet) in more olive oil.
- Combine cooked meat, all veggies & pasta in pan with more olive oil.
- Once hot, add garlic & seasonings to taste.
- Optional: serve topped with shredded mozzarella.
- Variations: Serve over sautéed potatoes (4 large potatoes, slice thin) or Jasmine Rice (4 cups of cooked rice)



TRACEE'S SEASONING

Ingredients:

- 2 tsp Konriko Greek Seasoning
- 2 tsp garlic powder
- 2 tsp paprika



Directions:

- Mix and store in airtight container
- Use to season chicken, veggies, pork or ground beef



Old Fashioned HOT FUDGE



Ingredients

1/2 cup	butter	2-3 cups	sugar (start with 2 and add to taste)
12 oz	can evaporated milk	1/2 tsp	salt
4 oz	unsweetened baking chocolate	1 tsp	vanilla

Directions

- 1 Place all but vanilla in a medium saucepan and heat over medium heat until chocolate is melted and sugar is dissolved (do not boil).
- 2 Stir in vanilla.
- 3 Serve warm over ice cream. (Sauce will thicken as it cools.) Store in fridge for up to 2 weeks.

TOasted PECANS

PERFECT FOR SUNDAES, SALADS OR SNACKING!



INGREDIENTS

- 1 bag whole pecans

DIRECTIONS

1. Heat oven to 300 degrees
2. Place pecans in single layer on an un-greased cookie sheet
3. Bake 15 minutes
4. Cool & store in airtight container

