



Ana's Blood Orange Margarita Recipe

I imagined when we moved into our new home a few years ago and saw a huge orange tree in the back yard that I'd wake up on the weekends and make freshly squeezed orange juice, and my grandsons would have an orange stand in the summertime. Instead, I mastered making different cocktails using the oranges from it. Here is one of our favorite recipes.



DIRECTIONS

1. Juice from 2 blood oranges (approximately 1/4 cup) – or you can make this 50/50 with navel oranges or just navel oranges if you can't find blood oranges
2. 1 tablespoon simple syrup OR raw honey
3. Juice from 2 small limes (approximately 4 tablespoons)
4. 2 ounces of 100% agave silver tequila
5. 1 ounce of Grand Marnier or good-quality orange liqueur (optional)
6. Splash of carbonated water
7. Coarse sea salt, for the rim of the glass
8. Enjoy!



Andrea's Chicken Quarantine

(Pechuga De Pollo A La Florentina)

I had eaten this dish at a fancy Italian restaurant and absolutely loved it. So, I decided to search for a recipe to make during this quarantine. I found a recipe demonstration on YouTube in Spanish, and it came out perfect! The whole family enjoyed it, and you know how hard it can be to please all of them sometimes. I've translated it here. The only thing I did differently was not add ham. Bon appetite!



INGREDIENTS

2 tbsp vegetable oil
12 oz fresh baby spinach
4-6 chicken breasts
Salt
Pepper
1 shallot (chopped) you can substitute one small onion instead
2 cloves of garlic chopped
1 ¼ cup water
1 ¼ cup chicken stock or dry white wine (I used a cheap Sauvignon Blanc)
1 cup heavy cream
1 teaspoon lemon juice
1 teaspoon lemon zest
½ cup parmesan cheese (can substitute mozzarella for the very top if you like)
Serve over rice, cauliflower or regular mashed potatoes, pasta, etc.

DIRECTIONS

1. Heat 1 tablespoon vegetable oil over medium heat, add spinach and sauté for 3 minutes.
2. Put spinach in kitchen sieve (colander) over a bowl and press spinach with spoon to get rid of excess water. Set aside.
3. In the same pan, heat another tablespoon of vegetable oil.
4. Add salt & pepper to each side of your chicken breasts.
5. Add chicken to pan and cook for 5-6 minutes each side.
6. When done, add the shallot & garlic and cook for 1 minute.
7. Add water and chicken stock (or wine) and cream.
8. Cook over medium heat for 10-15 minutes.
9. Make sure your chicken is cooked thoroughly by cutting a little bit of the center.
10. Remove chicken from pan and place on plate or cutting board.
11. Continue to cook (reduce) sauce for another 10 minutes, then remove from heat and add ¼ of your parmesan cheese, lemon juice and lemon zest, stir to combine.
12. Slice chicken into 1/2 inch pieces, then place into an oven-safe glass pan.
13. Top with spinach, then sauce, then the rest of your parmesan cheese (or mozzarella for this part).
14. Broil until cheese gets lightly browned (about 2 minutes).



Deb's Easy Poached Halibut

I have a house full of big hungry boys, and this fish recipe is packed with flavor and satisfies all. An added bonus is sending the boys out to catch, clean, and cook! This recipe works with any fish or shrimp. You can also serve with corn tortillas and Ana's margaritas. Ole!



INGREDIENTS

3 T butter
4 halibut filets
¼ teaspoon cayenne pepper
2 lbs. leeks (white and light greens only)
2 garlic cloves
¼ cup white wine or any alcohol
1 c. chicken broth

Lemon Zest Sauce

1 T parsley, chopped
2 t lemon zest
2 t lemon juice
Combine in bowl and save for top of finished fish

DIRECTIONS

1. Melt 3 T butter in skillet big enough to hold the filets.
2. Meanwhile, sprinkle halibut with cayenne pepper and ½ t salt and let rest on counter.
3. Add leeks to skillet, add garlic and ¼ t salt. Cook 5 mins.
4. Add wine and cook another 1 min, add chicken broth and bring to simmer (med/low heat).
5. Place halibut filet on top of leek and poach until 140 degrees (15 mins).
6. Add lemon sauce and serve on top of rice.



Donna's Pasta Spinach Dish

Very fast, easy & ingredient flexible!



INGREDIENTS

Pasta of choice; bowtie, penne,
or thin filled ravioli

Olive oil

Butter

Sundried tomatoes

Spinach leaves

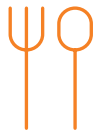
Pine nuts or almonds

Parmesan

Nakano rice vinegar

DIRECTIONS

1. Lightly cover hot pan with virgin olive oil and a little butter (to brown).
2. Toss in your pasta (pre-cooked or raw), stirring occasionally to soften and lightly brown.
3. Add sundried tomatoes (from jar or dried), stirring in loosely.
4. Add spinach leaves, stirring in loosely.
5. Add pine nuts and/or almonds (any nut).
6. Continue to stir over medium heat until brown & crispy.
7. Add grated parmesan cheese (cover with lid for 5 minutes).
8. Can be served hot or cold over romaine lettuce or brown rice.
9. Lightly drizzle Nakano rice vinegar dressing over to taste.



Ilene's Easy, Fast Green Chili Casserole

One day I needed to come up with something for dinner and didn't have much in the house but didn't want to go to the store. I was able to quickly find and gather these ingredients to make this simple meal. My family loved and enjoyed it — even the kids! This is now one of my go-to's for potlucks. Super easy and I always get compliments on it.



INGREDIENTS

1 onion
5 eggs
Large can of green chili Las
Palmas sauce
Corn tortilla chips
Can of green chilies
Bag of shredded cheese

DIRECTIONS

1. In medium-sized frying pan, sautee onions in a little oil.
2. Put a few handfuls of tortilla chips until crisp and a little brown.
3. Whip 5 eggs in bowl then add to pan over chips.
4. Cook until all eggs are cooked.
5. Remove from pan.
6. Add to baking dish.
7. Pour can of green chilies in and mix.
8. Mix in shredded cheese.
9. Pour can of chili sauce all over evenly.
10. Add shredded cheese to cover entire top of pan.
11. Bake in oven at 350 degrees for 25-30 minutes.
12. Enjoy with a nice simple green salad & of course, a drink of your choice.



Kaija's It's Easy Being Green In Quarantine Muffins

(GF & Kid Approved)

This recipe is one of the few ways that I can get green food into my child. These muffins make a quick afternoon snack with hopefully some leftovers for breakfast the next day. This recipe will make about 5-6 regular sized muffins, but you can double the ingredients if you want more.



YOU WILL NEED

High-powered blender
Muffin pan
1 cup old fashioned oats
1 ripe banana
1 egg
2 tablespoons of cane sugar, honey, or maple syrup
 $\frac{3}{4}$ teaspoon of baking powder
 $\frac{1}{4}$ teaspoon baking soda
Pinch of salt
1 teaspoon vanilla
 $\frac{1}{4}$ cup plain yogurt or sour cream
1 cup or large handful of fresh spinach
Handful of dark chocolate chips (as many as you want)

INSTRUCTIONS

Preheat your oven to 375 degrees. Dump everything into your blender, except for the chocolate chips, and blend. The batter will be very thick, but you can add a little milk if needed to continue blending until creamy. Line a muffin tin with cupcake liners (or I prefer to use an unlined silicone muffin pan). Pour batter into muffin holders, about $\frac{3}{4}$ full. Sprinkle some chocolate chips on each unbaked muffin and use a small spoon to gently push them into the batter. Sprinkle a couple more on top if you want! Bake for 15-20 minutes, or until the tops are beginning to brown and a toothpick comes out clean when inserted.



Karna's Lemon Turmeric Tea Cake

This recipe is from my daughter and was yum! When life gives you lemons... I make lemon ice cubes to put in my vodka. This cake may be more appropriate.

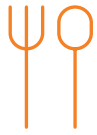


YOU WILL NEED

1 1/2 cups all purpose flour
2 teaspoons baking powder
1 teaspoon kosher salt
3/4 teaspoons ground turmeric
1 cup sugar, plus 2 tablespoons
for dusting the top of the cake
before baking
2 tablespoons lemon zest
2 tablespoons freshly squeezed
lemon juice
3/4 cup sour cream
2 large eggs
1/2 cup unsalted butter, melted
and cooled
Thinly sliced lemon rounds
(seeds removed), for topping
Whipped cream, for serving

INSTRUCTIONS

1. Preheat your oven to 350 degrees. Grease a 9 x 4 inch loaf pan with butter and line with parchment paper, leaving an overhang on both sides.
2. Combine the flour, baking powder, salt, and turmeric in a medium bowl.
3. Add the sugar and lemon zest to another bowl and use your fingers to rub the zest into the sugar. Whisk in the sour cream, eggs, and lemon juice.
4. Add the wet mixture to the dry mixture, stirring until blended. Stir in the melted butter.
5. Pour the batter to the loaf pan and smooth the top. Arrange the lemon slices on top and sprinkle everything with sugar.
6. Bake for about 50-60 minutes, or until a toothpick inserted into the center comes out clean. The top should be golden and lemon slices beginning to caramelize. Let cool before removing from the pan, slicing, and serving along with the whipped cream.



Marice's Foolproof Brined Pork Chops

Thick bone-in pork chops never turned out well for me, until I learned about brining. This is an easy and delicious way to get a perfect chop every time!



YOU WILL NEED

Thick bone-in pork chops

1 cup brown sugar

Good quality olive oil – I use Il Fustino flavored with herbs

Cast iron skillet – preferably one that is ribbed so you get the seared lines, but any oven-safe skillet will work

Meat thermometer

Salt, pepper, Old Bay, garlic powder, cayenne

INSTRUCTIONS

1. Combine 3 cups water, 3 tablespoons salt, and the other seasonings.
2. Bring to a simmer, and then cool to room temperature (I use a few ice cubes to do this).
3. Cover the chops and brine for 1 hour in the fridge.
4. Dry off the chops and bring to room temperature.
5. Heat up cast iron skillet with olive oil and sear the chops 3 minutes per side.
6. Put in 450 degree oven until meat thermometer is at 145°.
7. Take out and let rest. Salt/pepper to taste.
8. My family likes the chops served old-school with mashed potatoes, a vegetable, and salad.



Rochelle's Stop and Smell the Cauliflower

If you love barbecue chicken wings, you will love this recipe! Super easy to make at home and a great substitute to use instead of chicken. I make it as an appetizer or a side dish for dinner. Enjoy!



INGREDIENTS

1 head of cauliflower
(4 cups of florets)

For Batter

1 cup milk
¾ cup all-purpose flour
¼ tsp salt
¼ tsp ground pepper
Optional: add 1 tsp paprika if
you want spicy

For Flavor

Your choice of BBQ sauce
2-3 Tablespoons honey
1 Tablespoon butter or
coconut oil

DIRECTIONS

Preheat the oven to 400°F. Put parchment paper or tin foil on baking sheet. Wash and cut up the cauliflower. While those dry, mix all the ingredients for the batter in a large bowl and whisk until most of the lumps are gone (usually a minute or two). Dip the cauliflower one-by-one into the batter and place on baking sheet. You can dip all the cauliflower into the batter at once, but make sure to pull out each one-by-one onto the sheet. Bake for 20 minutes or until they start to look golden brown.

While the cauliflower is in the oven, mix BBQ sauce, honey, and butter in a small saucepan over low heat. Optional: you could add a hot sauce to this if you like your wings spicy.

Remove the cauliflower from the oven, dip into the mixture you just made, and place back on the baking sheet (I use tongs for this step). Bake in the oven another 10 minutes.

Serve with your favorite dipping option. Enjoy!



Taylor's Low(er) Carb Pasta a la Puttanesca

This dish turns out perfectly every time, and it's made with mostly pantry ingredients, so it's a winner when you are looking for something simple and quick. It's so delicious that you won't even notice half the pasta is replaced with zucchini, and no one will guess that it only took you 20 minutes start-to-finish!



INGREDIENTS

¼ - ½ lb pasta (I use linguini)
2 large zucchini
3-4 canned anchovy fillets,
chopped finely (you won't taste
them but they make the sauce
really yummy)
2-3 cloves garlic, minced
Chili flakes to taste
2 T capers, roughly chopped
¾ cup black olives, roughly
chopped
1 28 oz can whole tomatoes (I
prefer San Marzano tomatoes)
3 T olive oil
Grated parmesan cheese
(optional)
Basil (optional)

DIRECTIONS

Cook pasta according to package. While water is heating, make the sauce. Using a large pan, heat olive oil over medium heat. Add garlic, anchovies, and salt and pepper to taste. Add a sprinkle of chili flakes and cook for about a minute, stirring so the garlic doesn't burn. Add chopped black olives and capers, stir and cook for one minute. Add canned tomatoes, crushing the tomatoes with your hands as you put them in the pan. Stir well, then cook for 8-10 minutes, stirring every few minutes until the sauce thickens a little (you want it to simmer and bubble, but if it starts boiling, reduce the heat). While the sauce cooks, spiralize your zucchini or cut into ribbons. If your pasta finishes before the sauce is ready, toss noodles with a little olive oil. Once the sauce is ready, stir in cooked pasta and spiralized zucchini. Serve, topped with basil and freshly grated parmesan if desired.

Serves about 4



Vanessa's Mom's Amazing Cornbread

Goes great with any dish and will always remind you of home!



INGREDIENTS

2 cups Bisquick
¾ cup sugar
¼ cup yellow cornmeal
1 teaspoon baking powder
2 eggs, slightly beaten
¾ cube margarine
1 cup evaporated milk

DIRECTIONS

Preheat oven to 350 degrees. Mix dry ingredients in a bowl with fork. In a separate bowl mix the slightly beaten eggs, margarine, and evaporated milk. Add this to the dry mixture and stir only until dry ingredients are moistened. Pour into a baking pan and bake for 30 to 35 minutes.

Serve HOT. Enjoy!