

THE TEAM'S FAVORITE RECIPES

PR

**PEPINE
REALTY**

A COOKBOOK

TABLE OF CONTENTS

APPS & SIDES	1-5
SOUPS	6-7
VEGGIE DISHES	8-13
MEAT DISHES	14-20
DESSERTS	21-31



BROWN SUGAR SMOKIES

INGREDIENTS	DIRECTIONS
<p>1 lb. bacon 1 (16 oz.) package little smokie sausages 1 cup brown sugar, or to taste</p>	<ol style="list-style-type: none">1. Preheat oven to 350 °F.2. Cut bacon into thirds and wrap each strip around a little sausage.3. Place the wrapped sausages on wooden skewers, several to a skewer. Arrange the skewers on a baking sheet and sprinkle them liberally with brown sugar.4. Bake until bacon is crisp and brown sugar is melted.
<p>Total cook time: 30 min. Yields: 12 servings</p>	



KATIE GARRETT



DIANE'S SHRIMP DIP

INGREDIENTS	DIRECTIONS
<p>1 lb. cooked/shelled shrimp (remove tails and cut into small pieces)</p> <p>3-4 green onions, chopped</p> <p>2 tsp. minced garlic</p> <p>24 oz. cream cheese</p> <p>Lemon juice</p> <p>1 loaf of bread of your choice (save the middle and cut into small pieces for dipping)</p>	<ol style="list-style-type: none">1. Let cream cheese sit out for a little while (room temperature is softer and easier to mix with).2. Mix shrimp, onions and garlic together. Mix in 3 good squeezes of lemon juice.3. Then, add that into cream cheese with middle bread pieces. Add salt and pepper to taste. Put final mixture in the middle of the bread loaf.4. Wrap with tin foil and bake in oven at 250 °F for at least 2 hours (you do not want to cook the dip, just heat it thoroughly).



KATIE GARRETT

Diane is my mom and she has made this dish for every party we hosted or attended for as long as I can remember. This is always a crowd favorite and I am often told I'm not allowed to attend an event if I don't bring this dish! I started making it recently, but it always tastes better when it's made by Diane!



CORN SALSA

INGREDIENTS	DIRECTIONS
<p>3 cans white shoe peg corn 1 can black beans One 4 oz. can of diced green chilis 1/2 bunch of cilantro, chopped 1/2 red onion, chopped 1/2 cup Italian dressing 1/2 cup French dressing</p>	<ol style="list-style-type: none">1. Drain and rinse the black beans.2. Mix everything together!



JEN FIGUEROA



MAMA GAJDA'S MIZERIA

INGREDIENTS	DIRECTIONS
<p>1 lb. of seedless cucumbers (you can use seeded cucumbers, but we prefer seedless)</p> <p>1 yellow onion</p> <p>1 small bunch of dill</p> <p>3 tbsp. of sour cream</p> <p>1 heaping tsp. of lemon juice</p> <p>1 pinch of plain white sugar</p> <p>Ground black pepper to taste</p> <p>Salt to taste</p>	<ol style="list-style-type: none"> 1. Start with your cucumbers. If you cannot measure an exact pound out, that is okay. Use 3-4 cucumbers to make a good 4 servings or so. Peel the cucumbers and then slice very thinly into a bowl. We find that the slicing portion of a cheese grater works well or slicing very thin slices with a knife by hand. 2. Sprinkle salt over cucumbers and let them stand in a refrigerator for an hour until cucumbers are soft and you will see some water appearing in the bowl. 3. Squeeze all the liquid from all the cucumbers with your hands and discard liquid. This is an important step. Please be sure to wash your hands first! 4. Add dill to cucumbers and stir. Let stand for 10 minutes outside of refrigerator. 5. Peel the yellow onion and slice it very thinly. Add to the cucumbers. Be sure they are thin. 6. While your cucumbers are prepped and ready, in a separate bowl, mix the sour cream, lemon juice, and sugar. 7. Take this mixture and add it to the cucumbers and toss around to be sure cucumbers are coated. Add some black pepper to season and then place back in refrigerator for an hour or so before serving. <p>Bon Appetit!</p>



Growing up in a Polish and German household, we were never short of eating a good meal. The food was rich, bountiful and stuck to your ribs. One accompaniment that made it to the dinner table often (thank goodness) was my mom's cucumber salad. This simple and delicious dish is easy to make and goes great with chicken, pork, fish, or vegetarian dishes.

MARK GAJDA



MARINARA SAUCE

INGREDIENTS	DIRECTIONS
<p>1/2 cup olive oil 6 large cloves garlic, chopped or minced Two 35 oz. cans crushed tomatoes One 6 oz. can tomato paste w/ 2 cans of water 2 tsp. sugar 1 tsp. salt Sprinkle crushed pepper Several basil leaves (optional)</p>	<ol style="list-style-type: none"> 1. Brown garlic in olive oil (be careful not to burn). 2. Add crushed pepper, tomatoes, paste and water, salt and sugar. 3. Cover and simmer 15 minutes. 4. Remove cover and simmer 1 1/2 hours more. 5. Add cut up basil last 10 minutes.
<p>Yields: Approx. 3 quarts</p>	



DANIELLE RAMESAR



BUTTERNUT SQUASH SOUP

INGREDIENTS	DIRECTIONS
<p>2 large leeks, trimmed, with green and white parts chopped (rinsed/washed)</p> <p>1 1/2 pound butternut squash, peeled and cubed (4 cups)</p> <p>2 large carrots, peeled and grated</p> <p>4 cups chicken or vegetable broth</p> <p>1 tbsp. olive oil</p> <p>Dash of cinnamon and nutmeg</p>	<ol style="list-style-type: none">1. Add oil to stockpot, medium high heat, add leeks and sauté about 7 minutes.2. Add the cinnamon and nutmeg, cook 1 minute longer.3. Add squash, carrots and broth, then bring to a boil.4. Reduce the heat to simmer for 25 minutes. Vegetables should be tender.5. Puree in food processor or a blender in 2 or 3 batches. Return to pot.6. Season with salt and pepper. Add additional broth if you prefer thinner consistency.7. Serve and enjoy!



HOLLY BENDER



POTATO LEEK SOUP

INGREDIENTS	DIRECTIONS
<p>1/2 tsp. olive oil 1 medium onion, finely chopped 1/2 lb. leeks, well rinsed and finely chopped 1 shallot, finely minced 1 1/4 lbs. of potatoes, peeled and quartered 3 1/2 cups of veggie broth 2 tbsp. finely chopped fresh dill salt/pepper to taste</p>	<ol style="list-style-type: none">1. Heat oil in a large stock pot on medium heat. Add onion, leek, shallot and cover. Leave for 10 minutes and stir once or twice.2. Add potato, veggie broth and dill. Cover and simmer until potato is tender.3. Remove potato and place in blender or food processor with 1 cup of hot broth and puree, then whisk back into remaining soup mixture.4. Remove and blend to desired texture. Season with salt and pepper.



JEN FIGUEROA



BREAKFAST QUICHE

INGREDIENTS	DIRECTIONS
<p>PIE CRUST: 1 cup flour 6 tbsp. shortening (Crisco) 3/4 tbsp. ice water 1/2 tsp. salt</p> <p>FILLING: 4 eggs 2 cups heavy cream 1/4 tsp. salt 1/8 tsp. nutmeg 1 tbsp. softened butter</p>	<p>FOR PIE CRUST:</p> <ol style="list-style-type: none"> In a bowl, add flour, salt and shortening. Using a pastry blender (or 2 knives used in “scissor fashion”), cut in the shortening until mixture resembles coarse crumbs. Sprinkle ice water over top and mix lightly with a fork. With hands, shape into a ball. Wrap in wax paper and chill 30 minutes. On a lightly floured work surface, roll out dough into a large circle. Transfer to a 9-inch pie plate. <p>FOR FILLING:</p> <ol style="list-style-type: none"> Spread crust with softened butter, and chill crust. With an eggbeater (or whisk), beat the 4 eggs, then add the heavy cream, nutmeg, salt and beat/whisk again. Line your crust with any filling you prefer: <ul style="list-style-type: none"> •Quiche Lorraine: 8-12 slices bacon (fried, drained and crumbled) and 1 cup shredded Gruyere cheese. •Other fillings include blanched broccoli florets, sautéed onions, sautéed mushrooms, fresh spinach, asparagus, diced ham, diced tomato, etc. You can use any cheese or a combination of cheeses: Swiss, Monterey jack, cheddar. (Quiche is a great way to use up leftover meat and vegetables from a previous meal). Pour egg custard over fillings. Preheat oven to 425 °F and bake 15 minutes. Lower oven to 325 °F and bake 35 minutes. Quiche is cooked when knife inserted in center comes out clean. Let rest 10 minutes before serving.



HOLLY BENDER



EGGPLANT PARMESAN

INGREDIENTS	DIRECTIONS
<p>3 scoops of flour seasoned with salt and pepper 6 eggs Eggplants 3 cups tomato sauce Grated Parmesan cheese 1 tsp. water Garlic powder Canola oil Salt and pepper</p>	<ol style="list-style-type: none">1. Thinly slice the eggplants with a mandolin or electric knife.2. Whisk eggs, salt and pepper, garlic powder and water together.3. Heat the oil on medium high heat.4. Place eggplant slices in flour, coating each side.5. Don't let the eggplant sit in the flour too long, or the flour will get soggy. Transfer the slice into the egg mixture, coating both sides, drain and then place into the hot oil.6. The eggplant is done when it is golden brown on both sides. Place finished pieces on a cookie sheet lined with paper towels.7. Place paper towels between layers of finished eggplant. Keep replacing eggplant pieces when you take some out so that the oil doesn't burn.8. When all eggplant pieces are fried, take a casserole dish and put a light layer of sauce on the bottom. Then put a layer of eggplant, another layer of sauce and a thin layer of grated Parmesan cheese. Repeat until all the eggplant is used.9. Bake or microwave until bubbling.



DANIELLE RAMESAR



EGGPLANT PARMESAN

INGREDIENTS

1 medium eggplant (about 1 lb.)
 1/4 cup all-purpose flour
 1 large egg
 1/2 cup panko bread crumbs
 3/4 cup grated Parmesan cheese
 1/2 cup + 3 tbsp. olive oil
 4 garlic cloves, minced
 1/4 tsp. red pepper flakes
 1 (14.5 oz.) can diced tomatoes
 1/4 cup fresh basil, chopped
 1/2 cup shredded provolone cheese
 Salt and pepper

DIRECTIONS

1. Cut two 3/4-inch planks lengthwise from center of eggplant, halve each plank crosswise, and cut remaining eggplant into 1/2-inch dice.

2. Place flour in shallow dish. In a second shallow dish, beat the egg. In a third shallow dish, combine bread crumbs, 1/4 cup Parmesan, 1/4 tsp. salt and 1/4 tsp. pepper.
3. One at a time, coat eggplant slices lightly with flour, dip them in egg, and dredge in bread-crumbs mixture, pressing to adhere. Transfer to wire rack set inside rimmed baking sheet and let sit 5 minutes (or refrigerate up to 1 hour).
4. Adjust oven rack to upper-middle position and heat oven to 450 °F. Heat 1/2 cup of oil in large nonstick skillet over medium-high heat until shimmering. Cook eggplant slices until lightly browned, about 1 minute per side.
5. Transfer to wire rack set inside baking sheet and bake until eggplant is tender and deep golden brown, about 12-15 minutes
6. Pour off oil and wipe out skillet with paper towels. Heat 2 tbsp. oil in empty skillet over medium-high heat until shimmering.
7. Add chopped eggplant and 1/4 tsp. salt and cook, stirring occasionally, until lightly browned, about 3 minutes. Stir in remaining oil, garlic and pepper flakes and cook until fragrant, about 30 seconds.
8. Add tomatoes and reduce heat to medium. Simmer until eggplant is tender and sauce is thickened, about 5 minutes. Stir in basil and season with salt and pepper; cover and keep warm.
9. Combine remaining Parmesan and provolone in medium bowl. Top browned eggplant slices with cheese mixture and bake until cheese is melted, about 3 minutes.
10. Transfer half of sauce to platter and top with eggplant slices. Spoon remaining sauce over eggplant.
11. Serve and enjoy!



BETSY PEPINE



SPINACH QUICHE

INGREDIENTS	DIRECTIONS
<p>FOR PIE CRUST: 1 9-inch deep dish pie crust</p> <p>FOR FILLING: 2 eggs 1 tbsp. softened butter 1 cup minced onion 1-10 oz. of chopped spinach, thawed (squeeze out water) 1-15 oz. of Breakstone ricotta cheese (16 oz.) 1/4 cup grated parmesan cheese 3/4 tsp. salt 1/8 tsp. nutmeg 1/8 tsp. pepper</p>	<ol style="list-style-type: none">1. Heat pie crust in oven at 450 °F for 8 minutes.2. Melt butter in skillet. Cook onion till soft. Squeeze spinach and toss lightly with onion to dry out. Take off heat.3. Mix the rest of the ingredients in a separate bowl, then add to the spinach and onions.4. Pour into pie shell and bake for 40-45 minutes at 350 °F.5. Let cool for 10 minutes, then freeze and completely bake.6. Serve and enjoy!



BETSY PEPINE



VEGAN / VEGETARIAN PIEDMONT PIZZA

INGREDIENTS	DIRECTIONS
<p>1 bag Publix pizza dough from the deli 1 container assorted fancy mushrooms 1 can tomato sauce or pizza sauce Beyond sausage 1 clove of garlic 1 bag shredded cheese/Vegan cheese of choosing Salt/pepper/sweet basil to taste</p>	<ol style="list-style-type: none"> 1. Let the dough sit out for a few hours before preparation (room temperature dough is easier to work with). 2. Divide the dough in half. 3. Roll out the dough with some flour and olive oil to any pizza shape. 4. Start your grill and place dough on hot grill surface until it is lightly cooked on each side (2-3 minutes). Remove dough from grill and set aside. 5. Place Beyond sausage on hot grill and cook as directed. 6. Rinse and slice mushrooms and place in stove-top pan with some fresh garlic and cook until done. 7. Remove cooked sausage from the grill and slice to desired width. 8. Add desired amount of sauce to lightly cooked pizza dough, add cheese and add the sausage and mushrooms. 9. Top the pizza off with salt, pepper and fresh basil. 10. Place pizza on grill and cook an additional 3-5 minutes to desired crispiness without allowing bottom to burn.
<p>Yields: 2 small pizzas</p>	



ERIC WARM

We visited one of my son Ryan's college teammates out in the San Francisco area (Piedmont, California to be exact) and they made us these pizzas.



VEGGIE CHILI

INGREDIENTS	DIRECTIONS
<p>1 large can crushed tomatoes 1 yellow onion, chopped 1 green pepper 1 carrot, chopped 2 stalks of celery 2 tall cartons veggie broth 1 can black beans 2 cans kidney beans 2 cloves of garlic 1-2 tsp. cumin 2-3 tbsp. oregano Dash of cinnamon and a sprinkle of Worshcestershire sauce (or liquid aminos) Salt/pepper to taste</p>	<ol style="list-style-type: none">1. Chop the carrot, green pepper, onion and celery into small cubes/slices or however you prefer.2. Sauté the onion, celery, carrots on a wide pan at medium heat till you begin to smell an aroma.3. Add everything else to the wide pan and stir.4. Cover till everything is warm/hot to preference and serve!



JEN FIGUEROA



"BABA" GAJDA'S FAMOUS PIEROGIES

<h2>INGREDIENTS</h2>	<p>MAKE THE DOUGH:</p>
<p>PIEROGIE DOUGH: 2 cups unbleached all-purpose flour A pinch of salt 2/3 cup of hot water</p> <p>CHEESE-POTATO FILLING: 8 baking potatoes or large russet potatoes 1/2 cup of Farmer's cheese or sharp cheddar cheese (depending on your preference) 1/2 cup minced onion 1/4 cup skim milk Butter (for frying in pan after they have been boiled) Salt and pepper to taste</p>	<p>4. Put the flour and salt in a large bowl and knead lightly in the bowl. Add the hot water to the flour mixture and stir in until you see a dough-like consistency starting.</p> <p>5. Place a towel over the bowl and rest the dough for about half an hour. When this process is done, remove the dough from bowl and knead the dough a few times on a floured surface. Take a rolling pin and then roll out the dough to a 1/8-inch thickness.</p> <p>6. Now, you will form the pierogies. You will cut the dough into circles, using a round cup, glass, cookie cutter or a pierogie cutter. You should end up with a bunch of little flat circles of dough.</p>
<h2>DIRECTIONS</h2>	<p>BRING THE TWO TOGETHER:</p>
<p>MAKE THE PIEROGIE FILLING:</p> <ol style="list-style-type: none"> 1. Peel the potatoes, cut them in cubes and place them in a large pot. Fill the pot with water until the potatoes are covered and add in a pinch of salt. 2. Turn the stove-top on and bring potatoes to a boil. Cook the potatoes until fork tender. 3. Drain the potatoes and then mash potatoes with your milk and cheese. Mash them well and then reserve to the side. 	<p>7. Place 1 tbs. full of potato filling in the middle of each dough circle. Be sure to rub some flour on your hands and then fold the dough over the filling. (Once you do this, you will start the "crimping" process. My Baba mastered this part and I still struggle mightily with this. Baba used to crimp a perfect rope chain around the edge of each pierogie. They were each a piece of art and Baba was indeed the Pierogie Picasso of her time).</p> <p>8. You will start at one end of the crescent and pinch the dough together to enclose the filling.</p> <p>9. Drop the pierogies one-by-one into a pot of boiling water for about 3-4 minutes. Remove them once they float to the surface.</p> <p>10. Once they are all cooked, I suggest lightly frying them in a pan with some butter and onions, as that was how I grew up eating them.</p>



Growing up in a Polish and German family, I have been blessed with always having an opportunity to eat a freshly prepared, home-cooked meal. My family would gather every Sunday for dinner at my grandmother's home in Queens, NY and "Baba" would cook up the absolute best meals for us. My favorite meal that my Baba made was her famous pierogies. Before her passing, I made sure to ask her often how I could learn to master the fine art of making pierogies (there is an art to this!). She left me her recipe and I have tried often to duplicate it, but I have concluded that there just will never be a pierogie as good as Baba used to make. I can live with being second to my beloved Baba. Thus, in honor of her, I have pledged to continue on with her tradition to make delicious pierogies for my family, particularly around the holidays. I hope you enjoy this Gajda family food tradition!

MARK GAJDA



BEEF BOURGUIGNON

INGREDIENTS	DIRECTIONS
<p>Approx. 3 lbs. stew meat (1 x 1 inch cubes) 1 can cream of celery soup (low sodium) 1 can cream of mushroom soup (low sodium) Campanelle or farfalle pasta 1 packet onion soup mix 2 cups of red wine</p>	<ol style="list-style-type: none">1. Put everything besides the pasta in one pot.2. Bake at 325 °F for 3 hours or in a crockpot all day on low.3. Serve over cooked pasta and enjoy!



MITCH RORICK

This is a quick, simple, and easy recipe that is great to come home to after a long day at work. Serve with a salad or veggie side for a delicious meal. My wife and I have made this for several years!



CORNED BEEF OVER RICE

INGREDIENTS	DIRECTIONS
<p>1 can corned beef 1/2 can corn 1 clove of garlic 1 medium potato cut in 1/4 or 1/2 inch cubes 4 cups water 1/2 tsp. salt 1/4 tsp. black pepper 1 tbsp. cooking oil White rice</p>	<ol style="list-style-type: none">1. Cook desired amount of rice in a rice cooker or saucepan.2. Heat a medium saucepan over medium high, add oil.3. Mince the garlic and cook for 2 minutes.4. Remove the corned beef from the can and slice it into 4 pieces.5. Add the corned beef, the corn and the potato in the pan, stir and cook for another 2-3 minutes.6. Add water and bring to a boil.7. Cover and turn heat down to medium, cooking for 20 minutes.8. Uncover and test for seasoning.9. Serve over white rice and enjoy!



JACOB CHERENA

This is my favorite meal in the entire world and something my dad used to make for my birthdays. Growing up in a large family, we ate a lot of rice. My dad always had to stretch meals to feed 8 kids so it was either rice, beans and chicken, beans, chicken and rice, or occasionally we had chicken over rice and beans. For our birthdays, my dad would cook us our favorite meal and corned beef over rice was my mine. I like to make it with sunny side up eggs and an avocado on the side, but that's my personal preference.



CRAWFISH ETOUFFEE

INGREDIENTS	DIRECTIONS
<p>1 stick butter 1 green bell pepper, chopped 3 or more minced garlic 1 can Golden Mushroom Soup 1 large onion, chopped 2 stalks of celery, chopped 1 small can tomato sauce Salt/pepper/cayenne to taste 1 frozen package of crawfish tails with fat (drippings inside), thawed</p>	<ol style="list-style-type: none"> 1. Sauté onion, bell pepper, celery and garlic in butter. 2. Add cans of soup and tomato sauce in the same pan. 3. Cook down for 5 minutes or until all vegetables are tender. 4. Add spices and crawfish. 5. Cook until the crawfish are warm. 6. Serve and enjoy!



CHRIS BIEN

This recipe is close to my heart because it's the first meal my wife ever cooked for me and it was sooooo good. It only deepened my love for her, knowing she could cook. Once I tried it, I asked her for the recipe, thinking she worked hours on it, getting the roux and sauce just right. It's actually extremely quick and easy to make thanks to some Campbell's Golden Mushroom Condensed Soup. You can find peeled frozen crawfish at most grocery stores or Seafood Markets. Try to find Louisiana crawfish because they are the most flavorful. If you can't find them or don't like the taste, go with Shrimp. The Etouffee is great on a cold day or for a large group of hungry people. Serve it with chopped chives/scallions, your favorite hot sauce and white rice (or similar substitute).



KOREAN CHICKEN BULGOGI

INGREDIENTS	DIRECTIONS
<p>1 cup soy sauce 1 cup Sprite or Coke 1 cup sugar 3 tsp. minced garlic 1 tsp. black pepper 2 scallions cut into 2 inch strips 1 onion, sliced 1 scallion, chopped</p>	<ol style="list-style-type: none">1. Marinate chicken in refrigerator for at least 2-3 hours or overnight with the soy sauce, Sprite or Coke, sugar, garlic, black pepper, the two scallions and onion.2. Heat grill and cook chicken thighs until 165 °F.3. Garnish with chopped scallions. Serve with white rice, salad and kimchee!



PETER MIN

This is one of our family's favorite grilled Korean dishes. I have countless memories of enjoying this dish as a child at many of our family barbecues. Now, I have the opportunity of sharing this with my 3 children. It's an easy dish that I hope you can enjoy with your loved ones.



STUFFED BELL PEPPERS

INGREDIENTS

1/2 cup of your favorite uncooked rice (I use rice pilaf, Spanish rice is also good!)
 2 tbsp. extra-virgin olive oil, plus more for drizzling
 1 medium onion, chopped (sweet Vidalia preferably)
 1 tbsp. tomato paste
 2 tbsp. Worcestershire sauce
 4 cloves garlic, minced
 1 lb. sirloin ground beef (you can substitute this for ground turkey, or mix 1/2 lb ground beef and 1/2 lb. of sausage)
 1 (14.5-oz.) can diced tomatoes, fire-roasted
 2 tsp. dried oregano
 2 tsp. Italian seasoning
 2 tbsp. dried thyme
 (Optional spices: 1 tsp. tarragon, 1 tsp. powdered basil, 1 tsp. powdered mustard, 1 tsp. garlic powder)
 1 tbsp. Kosher salt
 Freshly ground black pepper
 6 bell peppers (red or green), tops and cores removed
 1 block shredded sharp cheddar
 1/2 block shredded mozzarella
 Freshly chopped parsley, for garnish

DIRECTIONS

1. Preheat oven to 400 °F. Fill a pot of water and place peppers in. Let the water boil for 5-10 minutes to soften the peppers, then remove peppers and place them in a baking dish.
2. In a small saucepan, prepare rice according to package instructions. In a large skillet over medium heat, heat the oil.
3. Sauté onion until soft and browning, about 5-10 minutes. Stir in tomato paste and garlic and cook until fragrant, about 1 minute more.
4. Add ground beef and cook. Add Worcestershire sauce to meat, breaking up meat with wooden spoon until no longer pink for about 6 minutes. Afterwards, drain any fat.
5. Return beef mixture to skillet, then stir in cooked rice and diced tomatoes. Season with oregano, salt, pepper and your other seasonings.
6. Stir in 1/2 block of grated sharp cheddar and 1/2 block of grated mozzarella.
7. Let simmer until liquid has reduced slightly, about 5 minutes.
8. Place peppers cut side-up in a baking dish and drizzle with oil. Spoon beef mixture into each pepper, then top the peppers with the grated cheddar. Cover the baking dish with oil.
9. Bake until peppers are tender, about 35 minutes. Uncover and bake until cheese is bubbly, about 10 minutes more.
10. Garnish with parsley before serving.



KATIE GARRETT

My husband is a vegetable farmer and grows mainly green bell peppers. Stuffed bell peppers are one of our favorite meals to cook every pepper harvest. This is one of our classic stuffed pepper recipes.



BETTER THAN ROBERT REDFORD CAKE

INGREDIENTS	DIRECTIONS
<p>1 chocolate cake mix (any kind) 1 can Eagle Brand condensed milk 6 oz. jar butterscotch topping 6 oz. jar caramel topping 8 oz. heavy whipping cream 1 package crumbled Heath Bar or 4 Heath Bars crumbled (the package is easier)</p>	<ol style="list-style-type: none">1. Bake chocolate cake in a 9" x 13" pan according to directions on the cake mix box.2. Let cool slightly.3. Using the handle of a wooden spoon, poke holes in the top of the cake.4. Refrigerate until chilled.5. Just before serving, whip the heavy whipping cream and spread over the top of the cake.6. Top off with the crumbled Heath Bar.



BLACK BOTTOMS

INGREDIENTS	DIRECTIONS
<p>8 oz. cream cheese 2 1/3 cups sugar 1 egg, beaten 1 1/8 tsp. salt 2 cups water 3 cups flour 1/2 cup cocoa 2 tsp. baking soda 2 tsp. vanilla 2 tbsp. vinegar Mini chocolate chips (1/3 of bag) 2/3 cup oil</p>	<ol style="list-style-type: none"> 1. Beat together 8 oz. cream cheese, 1/3 cup sugar, 1 egg, 1/8 tsp. salt and the 1/3 bag of mini chocolate chips. This will be your cream cheese mixture. 2. For your cake mixture, mix together 3 cups of flour, 2 cups of sugar, 1/2 cup of cocoa and 2 tsp. of baking soda in separate bowl. 3. Add the 2/3 cup of oil, 2 tbsp. of vinegar, 2 cups of water, 1 tsp. of salt and 2 tsp. of vanilla to the cake mixture. 4. In a muffin or cupcake pan, fill each slot with the appropriate-sized fluted baking cup. 5. Fill each slot 2/3 of the way full with cake mixture and drop 1 tsp. of cream cheese mixture into each slot. 6. Bake at 350 °F for 20 minutes.



This was my grandmother's recipe and my family makes this recipe together every Christmas!

SARAH PEGG



BROWN SUGAR BARS

INGREDIENTS	DIRECTIONS
<p>1 box light brown sugar 2/3 cup melted margarine 3 egg whites, beaten 1 tsp. vanilla 1 tsp. water 2 1/2 cups flour 2 1/2 tsp. baking powder 1 tsp. salt 6 oz. chocolate chips 1 cup of chopped nuts</p>	<ol style="list-style-type: none">1. Mix the brown sugar, melted margarine, egg whites, vanilla and water in a bowl.2. Add in the flour, baking powder and salt with a wooden spoon.3. Stir in the chocolate chips and chopped nuts.4. Bake at 350 °F for 40-45 minutes in a greased 9" x 13" pan (or smaller).5. Serve and enjoy!



This recipe came from the cookbook of my elementary school, Terwilliger Elementary School, assembled of families' favorite recipes back in the 1970s. We love these bars and bake them for group functions, picnics and casual dinners. They are so easy and delicious!

BETSY PEPINE



CHEESE DANISH

INGREDIENTS	DIRECTIONS
<p>FOR DOUGH: 1 cup sour cream 1/2 cup sugar 1 tsp. salt 1/2 cup melted butter 1/2 cup warm water (105-115 °F) 2 packages yeast + 1/2 tsp. sugar 2 eggs, beaten 4 cups all-purpose filling</p> <p>FOR CREAM CHEESE FILLING: 2 (8 oz.) packages cream cheese, room temperature 3/4 cup sugar 1 egg, beaten 1/8 tsp. salt 2 tsp. vanilla</p> <p>FOR GLAZE: 2 cups powdered sugar 4 tbsp. milk 2 tsp. vanilla</p>	<ol style="list-style-type: none"> 1. Heat sour cream over low heat. Stir in sugar, salt and butter. Remove from heat and cool to lukewarm. 2. Sprinkle yeast over warm water in a large bowl, stirring until yeast dissolves. Add in the 1/2 tsp. sugar and let rise. Add sour cream mixture and eggs. Stir in flour and mix well. (Dough will be soft and a little sticky). 3. Cover tightly and refrigerate overnight. 4. The next day, remove dough from refrigerator and let stand 30-45 minutes. Make cream cheese filling by beating cream cheese, sugar, egg, salt and vanilla. 5. Divide dough into four equal portions. On a well-floured surface with a floured rolling pin, roll out each portion into a 12" x 8" rectangle. 6. Spread 1/4 of the cream cheese mixture on each rectangle, then roll up jelly roll style, starting with long edge. (A dough scraper will help you get the dough off the surface). Pinch edges together and place rolls seam-side down on greased baking sheets, leaving space between each. Using a serrated knife or kitchen shears, slit each roll at 2-inch intervals about 2/3 of the way through the dough (don't cut all the way through). 7. Place in a warm, draft-free place and let rise about 1 hour. Stir together powdered sugar, milk and vanilla for glaze. 8. Preheat oven to 375 °F and bake for 12-15 minutes on a pan (not insulated), watching carefully so they don't get too brown. 9. Remove from oven and spread or drizzle with glaze. Can be wrapped well and frozen.



Both of my parents are from Philadelphia, but we moved to NC just before I was born. Every holiday we would travel to Philadelphia to visit family and our number one request was danishes from the local Danish Bakery. My mom tried for quite some time to recreate the danishes with various recipes but they just weren't the same. Several years ago our family pediatrician shared some tips with my mom for mastering the dough and we are incredibly thankful for that! She has been making them ever since! We love making them around holidays and enjoying them with family.

KATIE DALE



CHOCOLATE HAZELNUT BROWNIES

INGREDIENTS	DIRECTIONS
<p>2 large eggs 1 1/2 cup of chocolate-hazelnut spread (Nutella) 1/2 cup of flour 1/4 tsp. kosher salt Vanilla ice cream Butter</p>	<ol style="list-style-type: none">1. Heat oven to 350 °F. Butter four 5-inch cast-iron skillets (or one 10-inch skillet).2. In a bowl, whisk together eggs and chocolate-hazelnut spread, then stir in flour and salt until fully incorporated.3. Transfer mixture to prepared pans and bake until toothpick inserted in the center comes out clean, about 20-25 minutes.4. Serve with ice cream if desired.
<p>Total cook time: 35 min. Yields: 8 servings</p>	



BETSY PEPINE



DOUBLE-CRUST PIE PASTRY

INGREDIENTS	DIRECTIONS
<p>2 cups all-purpose flour 1 tsp. salt 2/3 cup shortening or lard 6-7 tbsp. cold water Desired pie filling Milk and sugar (optional)</p>	<ol style="list-style-type: none">1. In a medium mixing bowl, stir together flour and salt. Cut in shortening or lard till pieces are the size of small peas.2. Sprinkle 1 tbsp. water over part of mixture; gently toss with a fork. Push to the side of bowl. Repeat till all is moistened.3. Form dough into 2 balls.4. On a lightly floured surface, flatten 1 ball of dough with hands. Roll the dough from center to edge, forming a circle about 12 inches in diameter.5. Ease pastry into pie plate, being careful to avoid stretching pastry. Trim pastry evenly with the rim of the pie plate.6. For top crust, roll out second ball of dough. Cut slits for escape of steam. Place desired pie filling in pie shell.7. Top with pastry for top crust. Trim top crust 1/2 inch beyond edge of pie plate. Fold extra pastry under bottom crust; flute edge.8. Using a pastry brush, brush pastry with some milk; sprinkle with a little sugar, if desired.9. To prevent overbrowning, cover edge of pie with foil. Bake as directed in individual recipe. Remove foil after about half the baking time to allow the crust to brown.



BETSY PEPINE



DULCE DE LECHE CHEESECAKE

INGREDIENTS	DIRECTIONS
<p>FOR PIE CRUST: 1 1/3 cups crushed gingersnap cookies 1/4 cup finely chopped walnuts 1 tbsp. sugar 6 tbsp. butter, melted 1/2 tsp. ground cinnamon</p> <p>FOR FILLING: 3 eggs, lightly beaten 3 packages cream cheese, softened (8 oz. each) 1 cup and 2 tbsp. sugar 1/4 cup 2% milk 2 tbsp. all-purpose flour 1 can (13 oz.) dulce de leche 1 tsp. vanilla extract</p>	<ol style="list-style-type: none"> 1. Preheat oven to 350 °F. Grease a 9-inch springform pan and securely wrap 2 layers of foil around the base. 2. In a large bowl, combine crust ingredients, then press onto bottom and 2 inches up the sides of the prepared pan. 3. In a large bowl, beat the cream cheese and sugar until smooth. Beat in milk, flour and vanilla. Add eggs; beat on low speed until combined. Pour into crust. 4. Pour dulce de leche into a microwave safe bowl; microwave at 50% power until softened. Drop spoonfuls over batter; cut through batter with a knife to swirl. 5. Place springform pan in a large baking pan; add 1 inch of hot water into the outside larger pan. Bake 60-70 minutes or until center is just set and top appears dull. 6. Remove pan from the water bath. Cool on a wire rack for 10 minutes. Carefully run a knife around the edge of pan to loosen; cool 1 hour. Remove from springform pan. 7. Cool in refrigerator. Additional dulce de leche can be used as a drizzle over the cheesecake when serving.



JEFF JOHNSON



FOOLPROOF DARK CHOCOLATE FUDGE

INGREDIENTS	DIRECTIONS
<p>3 cups semi-sweet chocolate chips 1 (14 oz.) can Eagle Brand sweetened condensed milk 1 cup of chopped nuts 1 1/2 tsp. vanilla extract Dash of salt</p>	<ol style="list-style-type: none">1. In heavy saucepan, over low heat, melt chips with Eagle Brand and salt. Remove from heat; stir in nuts and vanilla.2. Spread evenly into aluminum foil-lined 8 or 9-inch square pan; chill 2 hours or until firm.3. Turn fudge onto cutting board; peel off foil and cut into squares. Store loosely covered at room temperature.
<p>Yields: About 2 lbs.</p>	<ol style="list-style-type: none">4. Microwave: In 1-quart glass measure with handle, combine chips with Eagle Brand and salt. Cook on 100% power (high) 3 minutes or until chips melt, stirring after each 1 1/2 minutes.5. Stir in remaining ingredients. Proceed as above.



BETSY PEPINE



HOLLY'S CHEESECAKE

INGREDIENTS	DIRECTIONS
<p>FOR PIE CRUST: 14 single graham crackers 1/3 cup melted butter 1/3 cup sugar</p> <p>FOR FILLING: 2 eggs beaten 2 packages cream cheese (room temperature) 1/3 cup sugar 1 tsp. vanilla A pinch of salt</p> <p>FOR TOPPING: 1 pint sour cream 2 tbsp. sugar</p>	<ol style="list-style-type: none">1. To make the crust, pulse graham crackers until fine, then add the sugar and melted butter. Press on bottom and a half way up springform pan. Set aside.2. For the filling, combine cream cheese, sugar and mix till combined, scraping down sides as needed. Add the vanilla, salt and beat smooth, scraping down sides as needed. Pour into crust.3. Bake in preheated 375 °F oven for 20 minutes.4. Cool for 10 minutes.5. Increase oven temperature to 400 °F.6. Blend topping ingredients together and pour over filling. Bake at 400 °F for 5 minutes.7. Cool, then chill at a minimum of 4 hours before serving.



This recipe was my father's favorite. I have been making it for 35+ years and everyone enjoys! Simple, short cook time and delicious!

HOLLY BENDER



MAW MAW HELTON'S PECAN PIE

INGREDIENTS	DIRECTIONS
<p>1 pie shell 4 eggs 1 tsp. vanilla 1 cup Karo 1 cup light brown sugar 2 tbsp. melted butter 1.5 cups of pecans A pinch of salt</p>	<ol style="list-style-type: none">1. Preheat oven to 350 °F.2. Layer the pecans in the pie shell as desired and set aside. Mix the remaining ingredients in a bowl.3. Slowly and carefully pour the mixture over the pecans into the pie shell.4. Bake at 350 °F for about 10 minutes.5. Cover loosely with foil. Then, reduce heat to 200 °F and cook until its cooked through and set in the middle.6. Patience...now devour!



This is a Helton Family Recipe from Bo's grandmother whom we call Maw Maw. Maw Maw is a born and raised Texan who at 95, still wins blue ribbons for her pecan pies and other desserts. She's a Texas legend!

JACKIE HELTON



RUSSIAN TEACAKES

INGREDIENTS	DIRECTIONS
<p>1 cup margarine or butter, softened 1/2 cup powdered sugar 1 tsp. vanilla 2 1/4 cups all-purpose or whole wheat flour (do not use self-rising flour in this recipe) Powdered or colored sugar 3/4 cup finely chopped nuts 1/4 tsp. salt</p>	<ol style="list-style-type: none">1. Heat oven to 400 °F. Mix margarine, 1/2 cup powdered sugar and the vanilla. Stir in flour, salt and nuts.2. Shape dough into 1-inch balls. Place on ungreased cookie sheet.3. Bake until set but not brown, about 8-9 minutes.4. Roll in powdered sugar while warm; cool. Roll in powdered sugar again.<ul style="list-style-type: none">•Ambrosia Balls: Substitute 1 cup cookie coconut and 1 tbsp. grated orange peel for the nuts.•Surprise Candy Teacakes: Decrease nuts to 1/2 cup. Cut 12 vanilla caramels into fourths or cut 1 bar (4 oz.) sweet cooking chocolate into 1/2-inch squares. Shape dough around pieces of caramel or chocolate to form 1-inch balls.



BETSY PEPINE

**"PEOPLE WHO LOVE
TO EAT ARE ALWAYS
THE BEST PEOPLE."**

JULIA CHILD

HAVE ANY SPECIAL RECIPES?
CONTACT HANNAHBERRY@PEPINEREALTY.COM
TO BE FEATURED IN NEXT YEAR'S COOKBOOK!