

Brunch with Billy Jo

Herbed Baked Eggs

Makes 12 but can make as many as you would like!

Ingredients:

- 12 eggs
- ¾ cup Heavy cream (1tbsp per egg)
- ¾ cup Cheddar cheese (1tbsp per egg)
- Chives

Directions:

- Preheat oven to 425 degrees
- Place 1 tablespoon of heavy cream in a non-stick muffin tin
- Crack one egg into each muffin tin
- Sprinkle with 1 tablespoon shredded cheddar cheese per muffin tin
- Bake 10-14 minutes depending on your preference of yoke doneness
- Remove from oven and garnish with chopped Chives

Some of our other favorites:

Breakfast board by Kaitlyn

I like to arrange a breakfast board when I have guests because it offers people options without the prep work of a large scale breakfast.

Ingredients:

- Croissants (I cheat and do store-bought)
- 1 package of bacon (you can use whatever breakfast meat you prefer)
- Strawberries (you can use any fresh fruit you prefer)
- 1 sleeve of bagels, I like everything bagels (you can use whatever you prefer)
- 1 package of spreadable cream cheese
- 1 stick of softened butter
- 1 carton of eggs

Directions:

- Boil your eggs to preferred doneness
- Bake/cook your bacon or meat
- Rinse and clean your strawberries
- Lastly, place and arrange your board how you see fit

Recipe originally from: <https://simply-delicious-food.com/easy-breakfast-board/> and tailored to my liking

Raspberry White Chocolate Chip Muffins by Harley

Makes 12 muffins

Ingredients:

- 1 egg
- 2 cups Original Bisquick mix
- ¾ cup milk
- ½ cup white baking chips
- ⅓ cup sugar
- 2 tablespoons vegetable oil
- 1 cup raspberries

Directions:

- Heat oven to 400°F. Grease bottoms only of 12 regular-size muffin cups, or place paper baking cup in each muffin cup.
- Beat egg slightly in a medium bowl. Stir in remaining ingredients except for raspberries just until moistened. Gently stir in raspberries. Divide batter evenly among cups.
- Bake 15 to 18 minutes or until golden brown. Cool 5 minutes; remove from pan.

Fruit Crepes by Laurie

Prep work:

Cut up your fruit of choice to use as the filling

Optional: melt squares of German Sweet Chocolate and heavy cream (just enough cream to make it smooth when it's melted. Don't add the cream after.) Melt in the microwave for 30 seconds.

Cream filling recipe:

1 cup heavy cream or whipping cream

1 ½ teaspoons of vanilla

A little under a ¼ cup of cream cheese

3 tablespoons of confectioner's sugar

Approximately ¼ cup of regular sugar

- Mix all of this on the highest speed of your mixer until the mixture is firm and can make peaks if you pull a spoon up through it.

The Crepe:

Use whatever recipe you prefer to make crepes or buy them premade. I prefer Simply Crepes mix. (Located in Canandaigua for me, but there are more restaurants in the greater Rochester area and at least one in the Carolinas somewhere.)

- Rub a very thin coat of vegetable oil on the pan.

- Heat pan on medium (You may need to adjust this depending on if you have an electric or gas stove. I prefer using an 8-10" cast-iron skillet. Particularly if you use a cast-iron skillet, let it get very hot before you add crepe mix.)
- Pour a very thin layer of crepe mix in the middle of the pan, then spread out to the edges. Cook the crepes just until they have light tan marks on them. This will be fast...it could be less than a minute. Keep checking them. Flip and cook for a shorter time on the second side. You don't want them to cook too much or they'll dry out.

Layering the Yumminess on the Crepe:

- Layout your crepe
- Spread a layer of melted German Sweet Chocolate (my daughter uses Nutella, instead)
- Add fruit of your choice down the middle of the crepe
- Add a layer of the cream
- Pick up one side of the crepe and fold it over the fruit. Overlap the other side, then use a couple of toothpicks to hold it in place.
- Enjoy!

Other options for fillings:

- Make it a lunch: add your choice of meat and other fillings to make a lunch or dinner crepe.
- Big Mac crepes with ground beef, American Cheese, chopped dill pickles, shredded lettuce, diced onion, and Thousand Island dressing.
- Chicken Cordon Bleu Crepe – add hot diced chicken, a thin layer of deli ham, and add swiss cheese. Warm-up in the oven to melt the cheese. Optional: put it on a bed of steamed spinach greens and add Alfredo sauce
- Veggie Crepe – Have at it with whatever fillings you like.

Lunch with Laurie

Frontega Chicken Panini

Think Panera knock off!

Ingredients:

- ¼ - ½ cup shredded or diced chicken breast
- Thin sliced red onion
- Sliced or shredded mozzarella or provolone cheese
- Sliced tomato
- Focaccia or Sour Dough Bread
- Optional: Chipotle Mayo

Directions:

- Use a panini maker or frying pan. Preheat the panini maker or pan until hot (cast iron skillet is best if you have it)
- Put a very thin coating of olive oil on either one
- Layer the ingredients above in this order on your panini maker or pan:
 - Slice of the bread
 - Mozzarella cheese
 - Shredded chicken
 - Onion
 - Tomato
 - Another layer of cheese
 - Top slice of bread
- Heat this until the cheese melts.

Some of our other favorites:

Harvest Turkey Panini by Billy Jo

Ingredients:

- Leftover Thanksgiving Bread or stuffing cut into slices
- Leftover roast turkey
- Leftover cranberry relish
- Sliced apples
- Sliced Brie Cheese

Directions:

- Heat your panini grill to high
- Butter one side of each slice
- Spread the relish on the un-buttered side of each slice of bread
- Layer turkey; apples and cheese
- Press in the panini maker until brown
- Slice and enjoy

Leftover stuffing waffles by Kaitlyn

I love stuffing, it is my favorite side dish at the holidays. This recipe allows you to repurpose it the next day without feeling like you are constantly eating the same thing over and over, we all know leftovers can be boring.

Ingredients:

- about 3 cups (about 720 ml) leftover stuffing
- 1 large (1 large) egg
- 3 Tablespoons (45 ml) milk, or as needed
- 1 cup (240 ml) gravy
- 1 tablespoon (15 ml) maple syrup
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Directions:

- In a bowl, mix together the stuffing and egg. If the batter is too thick, add a bit of milk to help make the stuffing batter more spreadable, but it should still be a thicker batter.
- Preheat your waffle baker and spray with nonstick cooking spray. Spread about 1/2 cup stuffing mixture across the surface of the waffle iron. Cook until both sides are crisp, about 10-14 minutes. These waffles will take a little more time to cook.
- Repeat with the remaining batter until all waffles are cooked.
- Warm the gravy. Mix in the maple syrup. Serve the waffles warm with the maple gravy poured on top.

I like to add leftover turkey or ham to this and make a slider/sandwich.

Pizza Grilled Cheese by Harley

A yummy twist on a classic favorite!

Ingredients:

- 4 slices of your choice of sliced bread: sourdough, white, wheat, etc.
- 8 tbsp pizza sauce
- 4-8 slices of mozzarella cheese (or shredded)
- Pepperoni, salami, or whatever toppings you prefer
- 4 tbsp butter

Directions:

- Butter each slice of bread on one side
- Spread pizza sauce on the two slices of bread without butter.
- Add mozzarella cheese, meat (or other toppings).
- Add more mozzarella and pizza sauce.
- Heat a frying pan over medium. Cook each sandwich for about 3-5 minutes per side.
- Enjoy!

Cookies with Katie

Christmas toffee bars

This cookie recipe is so easy to make, basically foolproof, and easy to customize. It is a crowd-pleaser and easy to put together when you maybe need a last-minute dish to pass.

Ingredients:

- 4 ounces saltine crackers
- 1 cup butter
- 1 cup brown sugar
- 2 cups semisweet chocolate chips

Directions:

- Preheat oven to 400 degrees
- Grease your cookie sheet
- Line cookie sheets with saltine crackers to fill the entire sheet
- Combine your butter and brown sugar and bring to a boil for 3 minutes
- Immediately pour over the saltine crackers so it is completely covered
- Bake in the preheated oven for 5 to 7 minutes
- Remove from oven and cover with chocolate chips
 - Let the chips sit on top for a few more minutes
- Once the chocolate chips have melted spread evenly over the saltine crackers
- Let cool completely or add toppings to your liking
 - Fun topping suggestions:
 - Nuts
 - Peppermint
 - Pretzels
 - Sprinkles

Some of our other favorites:

Grandma Flora's Peanut Butter Fudge by Billy Jo

Ingredients:

- 3 1/2 Cups Sugar
- 12 oz. evaporated milk
- 16-18 oz. Peanut Butter

Directions:

- Put the above in a saucepan over low- medium heat for 10-12 minutes until soft ball stage
- Take off heat and add 16 to 18 ounces of Peanut Butter
- Stir and push into a square pan
- Cool completely and cut into squares

No-Bake Cookies by Harley

Ingredients:

- 1 stick butter (approx. 113 grams)
- 2 cups sugar
- 1/2 cup milk
- 1/4 cup cocoa
- 1 cup peanut butter
- 2 tsp vanilla
- 3 cups quick cook oats
- 1/4 tsp salt

Directions:

- To start, stir together oats and salt in a large bowl and then set aside.
- In a small saucepan, over medium-high heat, whisk together butter, sugar, milk, and cocoa. Bring the mixture to a boil for about a minute and then remove from heat. Whisk in peanut butter and vanilla until well combined.
- Pour chocolate peanut butter mixture over oats and stir until combined
- Line a baking sheet with wax paper. Drop the cookies onto the wax paper using a medium cookie scoop.
- Let the cookies cool on the countertop and then store in the refrigerator once cookies are cool and dry.

Church Window Cookies by Laurie

Ingredients:

- 12 oz semi-sweet chocolate chips
- 10 oz of multi-colored mini marshmallows
- 1 stick of butter or margarine
- Confectioner's sugar

Optional additions:

- Walnuts (Pecans or almonds could probably be used instead)
- Coconut
- Raisins

Directions:

- Melt chocolate chips and butter
- Allow to cool so it's lukewarm (so marshmallows won't melt)
- Stir in marshmallows (and any other optional ingredients except coconut – that goes on top later)
- Divide the "batter" into two

- Sprinkle confectioner's sugar on waxed paper
- Put half of the dough on the waxed paper and roll the waxed paper to form a "log".
- Put coconut on the waxed paper and roll the log in the coconut. (Coconut is an optional addition)
- Wrap the log in the waxed paper and close off ends.
- Refrigerate until the chocolate is hardened enough to slice with a sharp knife.
- Slice to desired thickness. (The cookies will look like stained glass windows.)
- Enjoy!

Happy Hour with Harley

Christmosas

Ingredients:

- 2 Granny Smith apples, chopped
- 1 c. whole fresh cranberries
- 1 c. green grapes, halved
- 1 c. pomegranate seeds
- 1 c. sparkling grape juice
- 1 (750-ml.) bottle Champagne, Prosecco, or sparkling wine
 - You can substitute this for more sparkling grape juice or ginger ale for a mocktail!

Directions:

- Cut apples and grapes
- In a large pitcher or punch bowl, combine apples, cranberries, grapes, and pomegranate seeds. Pour sparkling grape juice and Champagne over ice and fruit.
- Stir well to serve

Substitutions:

- Gingerale for champagne
- Freeze cranberries or grapes to serve as ice cubes to keep your drink cool
- Add orange or lime slices

Some of our other favorites:

Baileys Apple Chai Pie by Billy Jo

Ingredients:

- Hot Spiced Chai Tea
- Splash of Bourbon
- 1.5oz Baileys Apple Pie
- Apple slices
- Cinnamon stick
- Cinnamon

Directions:

- Heat Chai Tea
- Add a splash of bourbon and Baileys pour
- Garnish with sliced apple, cinnamon stick and pinch of cinnamon

Gingerbread Hot Toddy by Kaitlyn

After our trip to Ireland, Jameson Whiskey has been a staple in our house, even more so than before. I love gingerbread and I love whiskey, so I thought why not try a gingerbread hot toddy to cozy up with and sip on after a day out in the cold. This recipe is tasty and simple!

Ingredients:

- ¾ cup of water
- Celestial Bengal Spice tea bag
- 1 ½ ounce Jameson Whiskey
- Honey to taste
 - Use maple syrup to make this vegan
- Lemon to taste

Directions:

- Boil water and steep tea in your mug to your liking
- Add whiskey
- Add lemon juice and honey to taste
- Sip and enjoy!

Teetotaler Punch by Laurie

For those who don't care for alcohol, this is a yummy option!

Ingredients:

Punch for 2-4 people (Use small cans or bottles)

- 1 orange soda
- 1 ginger ale
- 2 small cans of pineapple juice
- 4 tablespoons of Frozen concentrated orange juice
- ¼ cup of frozen strawberries

Directions:

- Mix all ingredients then add more pineapple, OJ, strawberries to individual taste. Serve over ice.

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Optional:

- Add a dollop of your favorite flavor of sherbet to the top.
- If you're just pretending to be a teetotaler or you want to spike it, cut the amount of ginger ale in half and add some champagne instead.

Punch for a party

Ingredients:

- 2 liter of orange soda
- 2 liter of ginger ale
- Large can of pineapple juice

- Full can of frozen concentrated orange juice
- At least one cup of frozen strawberries, but I would recommend more.

Optional additions:

- Orange or lime slices
- Rainbow Sherbet for color
- Replace some of the ginger ale with champagne