

Grilled Corn, Avocado and Tomato Salad with Honey Lime Dressing

Jeannie H.

Ingredients for salad:

1 pint grape tomatoes
1 ripe avocado
2 ears of fresh sweet corn
2 tbsp fresh cilantro, chopped

Dressing ingredients:

Juice of 1 lime
3 tbsp vegetable oil
1 tbsp honey
Sea salt and fresh cracked pepper, to taste
1 clove garlic, minced
Dash of cayenne pepper

Directions:

Remove husks from corn and grill over medium heat for 10 minutes. The corn should have some brown spots and be tender and not mushy. Cut the corn off the cob then scrape the cob with the back of your knife to get the juices. Set aside and let cool. Slice the tomatoes in half. Dice the avocado and chop the cilantro.

Dressing directions:

1. Add all the dressing ingredients in a small bowl and whisk to combine. Set aside.
2. Combine the sliced tomatoes, avocado, cilantro and grilled corn and honey lime dressing and mix gently so everything is evenly coated. Be careful not to mash the avocados. Let the salad sit for 10-15 minutes to let flavors mingle.

If you are making these recipes for a gluten-free guest, please see our Guide to Gluten Cross Contamination: <http://bit.ly/16IVRkb>

Cabbage Crunch Salad

Missy K.

Ingredients:

1 head of cabbage or (1/2 green and 1/2 purple heads) sliced thin'
1 Cup sliced Carrots
3-4 celery stalks chopped
3/4 C sliced Almonds
3/4 C sunflower Seeds
1 C Craisins

Dressing ingredients:

1/2 C olive Oil
1/4 C red vinegar wine
2 TBSP Honey
1 tsp Salt
1/2 tsp garlic powder
1/4 tsp onion powder
1/4 tsp pepper

Mix well pour over cabbage mixture Toss well refrigerate till ready to serve.

Cold Veggie Salad

Kimberly S.

Ingredients:

Any veggies you have on hand, today's mix included:

1 large onion
3 stalks of celery
1 pound each of corn, peas, green beans [all cooked, if frozen; otherwise 15oz can each is fine...especially if you're not cooking for an army!]
1 Green Pepper
1 Red Pepper
1 Yellow Sweet Pepper
1 pound of your favorite beans [today's were kidney or black beans add nice color]

Dressing:

1 cup oil
1/2 cup apple cider vinegar

½ cup sugar
½ teaspoon ground pepper
Dash of ground mustard

Put dressing ingredients in an a small-medium bowl and whisk together.

Put all veggies in a large bowl, pour on dressing and carefully mix ingredients together. Chill in the fridge.

Creamy Grape Salad

Jane D.
Original Recipe:
<http://bit.ly/1mpnryt>

Ingredients:

1 pkg. (8 oz.) cream cheese, softened
1 c. sour cream
1/3 c. sugar
2 tsp. vanilla
2 lbs. seedless red grapes
2 lbs. seedless green grapes
3 Tbls. brown sugar
3 Tbls. chopped pecans

Directions:

Mix cream cheese, sour cream, sugar, and vanilla. Stir in grapes until well coated. Refrigerate until serving. Sprinkle brown sugar & pecans just before serving.

Serves 21 - 24.

Deviled Eggs

Al K.

Ingredients:

Eggs – hard boiled – as many as you can peel.
Miracle Whip
Hellman's Mayo
Penzey's Ground Mustard
Penzey's Powered Garlic (omitted)
Penzey's Powered Onion
Penzey's White Pepper

White Vinegar
Salt
Penzey's Smoked Paprika

Directions:

Cut eggs in half and put yolks in a food processor, set aside the white halves for filling.
Pulse the yolks until they're finely ground

Add 2 heaping tablespoons of Miracle Whip, 1 heaping tablespoon of Hellman's to yolks. Mix. Scrape the sides of the bowl and add another 1 or 2 spoons of MW and 1 of Hellman's. Mix

You're going to for a smooth, creamy texture. You'll also want to adjust the MW/Hellman's balance too. Again – use your tastebuds. We add the Hellman's because MW can breakdown and get watery over time. Hellman's stops this from happening.

Now add a ¼ teaspoon of vinegar and mix. Taste – is it tangy enough for you? Add more if you like. We like ours tangy. Usually as the day goes on, the tanginess turns into sweetness, so we usually go for a bit extra tang upfront.

Now add the ground mustard and mix. Start small and add a little until you get it to your liking.

Do the same thing with the onion and garlic powder. You might go lighter on the garlic.

Same goes for salt & pepper.

Once you get the flavor profile where you like it, it's time to fill the shells.

Spoon the filling into plastic bag. Enough so it will fit comfortably in your hand. Snip one of the bottom corners. Don't make the snip too big – do about ¼” or slightly bigger. It's easier to control the filling process.

Squeeze the filling into the shell and set aside.

After all shells have been filled, sprinkle the paprika on top.

Veggie Pizza

Peggy K.

Crust Ingredients:

1 cup GF brown rice flour (Authentic Foods Superfine Brown Rice Flour)
½ cup tapioca starch (Bob's Red Mill)
2 tablespoons sugar
2 teaspoons xanthan gum
1 Tablespoon instant yeast
½ teaspoon salt
¾ c. water
1 teaspoon cider vinegar
2 Tablespoons Extra Virgin Olive Oil
2 eggs
2-3 Tablespoons sweet rice flour (for dusting pan/hands)

Topping Ingredients:

1 1 oz packet [Hidden Valley Ranch Dip Mix](#)
2 - 8oz. Packages cream cheese
Broccoli (raw)
Cauliflower (raw)
Cherry Tomatoes (raw)
Red Onion (raw)
Yellow Pepper (raw)
Shredded Cheese

Directions:

Make and bake crust following Peggy's Flat Bread Recipe found here: <http://bit.ly/156AATs>

While crust is cooling, chop veggies in small bite sized pieces. In a bowl mix together Dip Mix and cream cheese.

When crust is completely cooled, spread cream cheese mixture evenly on top. Sprinkle chopped veggies. Top with shredded cheese.

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Grilled Herb Lemon Chicken

Prepared by: Al K.
Provided by: Don & Laurie P.

Ingredients:

Boneless, skinless chicken breasts
1/3 cup olive oil
1/3 cup freshly squeezed lemon juice
Fresh rosemary - minced
Fresh sage - minced
Fresh parsley - minced
Fresh basil - minced
Fresh oregano - minced
6 cloves garlic - minced
1 teaspoon sea salt
½ teaspoon freshly ground black pepper

Directions:

Cut chicken breasts in half make them thinner (butterfly). In a bowl mix olive oil, lemon juice, herbs, salt and pepper to make the marinade. Pour marinade in 8" baking dish, then add chicken. Make sure all pieces are coated. Cover and refrigerate for 3 to 6 hours.

Preheat grill. Cook chicken for 3 to 4 minutes on each side, or until chicken is completely cooked (juices run clear).

Brats on the grill

Prepared by: Al K.
Provided by: Don & Laurie P.

Ingredients:

1 package of Johnsonville Original Brats
1 187ml bottle of red wine
Water
A few slices of onion
A few cloves of minced garlic

Directions:

Preheat the grill. In a large pot, pour in wine and fill with water. Drop in onion slices, garlic and brats. Bring to a boil. Grill 'em how you like 'em

Taylor's Chocolate Chex Bars

Taylor D.

Ingredients:

1 box chocolate Chex cereal
1 pkg. GF miniature marshmallows
1 stick of butter
2 c. chocolate chips

Directions:

Melt butter in large pan, add marshmallows. Stir until melted. Add cereal & stir until coated. Then, mix in chocolate chips.

Press into greased 9 x 13 pan.

Raspberry Swirl Cheesecake

Jeannie H.

Original recipe:

<http://martha.ms/1mXAvHb>

Ingredients:

1 pack gluten free Oreo cookies finely ground.
4 tablespoons melted butter
6 ounces raspberries
32 ounces cream cheese room temperature
1/4 cup Better Batter gluten free flour
Pinch of salt
2 teaspoons vanilla
4 large eggs room temperature
Boiling water, for roasting pan

Directions:

Step 1

Preheat oven to 350 degrees. Wrap exterior of 9inch springform pan (including base) in double layer of foil;set aside

Step 2

Mix finely ground cookie and butter together in medium bowl. Press crumb mixture firmly onto the bottom of pan. Bake until set about 10 to12 minutes. Let cool on wire rack. Reduce temperature of oven

to 325 degrees.

Step 3

Process raspberries in food processor until smooth about 30 seconds. Pass purée through fine sieve into small bowl & discard solids. (I do not sieve the raspberries). Whisk in 2 tablespoons sugar and set aside.

Step 4

Put cream cheese in bowl of electric mixer fitted with the paddle attachment; mix on medium speed until fluffy, about 3 minutes. With mixer on low speed add remaining 1 1/2 cups sugar 1/4 cup Better Batter gluten free flour in a steady slow stream. Add salt and vanilla mix well. Add eggs 1 egg at a time mixing well after each but do not over mix. Pour cream cheese filling over crust.

Step 5

Drop raspberry sauce by the teaspoon on top. With wooden skewer or toothpick swirl into filling.

Step 6

Set cake pan inside shallow roasting pan transfer to oven. Carefully ladle boiling water into roasting pan to reach halfway up sides of cake pan. Bake until cake is set but slightly wobbly in center, 60 to 75 minutes.

Step 7

Transfer cake pan to rack let cool completely. Refrigerator uncovered 6hours or overnight. Before unfolding run knife around edge of cake.

German Chocolate Cupcakes

Peggy K.

Ingredients:

Pam spray (not Pam for Baking), for misting the pans
2 tsps. rice flour, for dusting the pans
1 bar(4 ounces) Baker's German Chocolate Sq.
1 Betty Crocker Yellow GF cake mix (15 oz)
1/4 cup (half of a 3.4-ounce package) Jell-O Brand Vanilla instant pudding mix
3/4 cup milk (see Note)
1/2 cup coconut oil
3 large eggs, lightly beaten
2 tsps. pure Penzey's vanilla extract

Directions:

Bake the cake at 350. Spray pans with veg. spray and dust them with rice flour. Shake out the excess rice flour.

Melt the chocolate by breaking it into squares, placing it in a heavy saucepan over very low heat, and stirring constantly, about 5 min. or microwave on high power for 45 seconds, then stir until the chocolate has melted completely. Scrape the melted chocolate into a large mixing bowl.

Place the cake mix, pudding mix, milk, oil, eggs, and 2 tsps. of vanilla in the mixing bowl with the chocolate and beat with an electric mixer on low speed for 30 seconds. Stop mixing scrap down sides and continue mixing on medium speed for 1 to 1 1/2 minutes.

Then pour in prepared pans and bake for 18 to 22 minutes.

Note: If you need it dairy free also use water instead of milk.

For the coconut pecan frosting:

1 cup evaporated milk
1 cup granulated sugar
8 tbs. (1 stick) unsalted butter
3 large egg yolks
1 tsp pure vanilla extract
1 package (7 ounces, 2 2/3 cups) sweetened flaked coconut
1 cup chopped pecans

Place the milk, sugar, butter, and egg yolks in a large saucepan over medium heat. Cook, stirring constantly with a wooden spoon, until thickened and golden brown in color, 10 to 12 minutes. Remove the pan from the heat and stir in the vanilla. Let the frosting cool to room temp for a spreading consistency, 30 min., then fold in the coconut and pecans.

Lemon Cupcakes

Peggy K.

Cupcake Ingredients:

Pam spray (not the Baking Spray)
2 tsps. rice flour, for dusting the pans
1 Betty Crocker Yellow GF cake mix (15 oz)
1/4 cup (half of a 3.4-ounce package) Jell-O Brand Vanilla instant pudding mix
3/4 cup milk (see Note)
1/2 cup butter
3 large eggs, lightly beaten
1 tsps. pure Penzey's vanilla extract
2 tsps, pure Penzey's Pure Lemon Extract

Frosting ingredients:

4 cups powdered sugar
1/4 cup butter
6oz. Cream cheese
2 tbsp Limon Chello
Zest of 1 lemon

Bake the cake at 350. Spray pans with veg. spray and dust them with rice flour. Shake out the excess rice flour.

Place the cake mix, pudding mix, milk, oil, eggs, and vanilla & lemon extract in the mixing bowl and beat with an electric mixer on low speed for 30 seconds. Stop mixing scrap down sides and continue mixing on medium speed for 1 to 1 1/2 minutes.

Then pour in prepared pans and bake for 18 to 22 minutes.

Note: If you need it dairy free also use water instead of milk.

Frosting – mix all ingredients in a bowl.

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