

A top-down view of a light-colored ceramic bowl filled with golden-brown, roasted sweet potato fries. The fries are garnished with fresh green herbs, including cilantro and sliced green onions. Several mussels are scattered among the fries, some with their shells open. A bright yellow lemon wedge is placed on the right side of the bowl. The bowl sits on a light-colored, textured surface, possibly a wooden cutting board or a piece of parchment paper.

NORTHPARK CHURCH
DIGITAL
COOKBOOK



Welcome!

We are excited to share the first ever cookbook
comprised of recipes from
the Northpark Church family!

We hope you enjoy some or all of these recipes in
your culinary adventures moving forward.

Make memories. Eat well.

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Recipe Categories

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A top-down view of a charcuterie board. The board is filled with a variety of items: several types of cheese (including a large wedge of blue cheese, a round of white cheese, and slices of yellow cheese), cured meats (salami and prosciutto), fresh fruits (grapes, cherry tomatoes, pomegranate seeds, and olives), and nuts (pecans and almonds). There are also crackers and a small jar of jam. The board is set on a wooden surface.

APPETIZERS
APPETIZERS

Appetizers

APPETIZERS
APPETIZERS

BLT Dip

Ingredients

- 1 pouch fully cooked bacon bits
- 1 can original Rotel (drained)
- 1 cup mayonnaise
- 1 cup sour cream

Instructions

- Mix all ingredients together.
- Chill 20 min, or serve right away.

Suggestions

- Goes great with wavy potato chips!
- Feel free to garish with bacon or scallions.
- Duke's brand mayo preferred.

Prep Time ✓
5-10 Minutes

Cook Time ✓
None

Submitted By:
Mary Margaret Armstrong
November 2025



Corn Dip

Ingredients

- 1 large bag frozen yellow corn
- 1 stick butter
- 1 half vidalia (sweet) onion (finely chopped)
- 2 fresh jalapeños (seeded and finely chopped)
- 1 brick cream cheese (8 oz)

Prep Time ✓
20 Minutes

Cook Time ✓
40 Minutes

Instructions

- Preheat oven to 350°.
- Sautee onion in butter on low heat.
- Put into a baking dish.
- Add cream cheese.
- Microwave for 2-4 min (cover it - it will splatter!) until you can stir the cream cheese easily.
- Stir in jalapeno.
- Stir in corn.
- Bake at 350° for 40 minutes or until bubbly.
- Serve with tortilla chips.

Submitted By:
Mary Margaret Armstrong
November 2025



Ham & Swiss Sliders

Prep Time  15-20 Minutes

Cook Time  15 Minutes

Ingredients

- 1 package of Sweet Hawaiian rolls (12 small rolls)
- 1 lb of Virginia or Black Forest Ham (NOT honey ham)
- 12 slices Swiss Cheese
- ½ - ¾ stick of real butter
- 1 teaspoon Worcestershire sauce
- ½ teaspoon Garlic Powder or Minced Garlic
- ½ teaspoon Onion Powder, or Minced Onion
- ½ teaspoon Poppy Seeds

Instructions

- You will need a 9x13 pan.
- Preheat oven to 375°
- Place the bottoms of 12 rolls in pan.
- Fully cover roll bottoms in ham (about 2 layers)
- Fully cover the ham layers with cheese slices.
- Put the dinner roll tops on top of cheese layers.
- In a sauce pan, mix butter, Worcestershire sauce, onion powder, garlic powder and poppy seeds. Wait until all butter is melted.
- Brush the melted mixture over the ham sandwiches.
- You can bake right away or cover in foil and chill in fridge until ready (up to 24 hours)
- Bake for 15 minutes or until cheese is melted. (Remove foil before baking if you chilled in fridge first)
- They are great hot and even at room temperature. Enjoy!

Submitted By:
Stephanie Nobles
November 2025

Hamburger Sausage Cheese Dip

Ingredients

- 1 lb hamburger
- 1 lb sausage
- 1 brick cream cheese (8 oz)
- 1 can original Rotel (drained)

Prep Time ✓
30-35 Minutes

Cook Time ✓
20 Minutes

Instructions

- Brown hamburger, drain.
- Brown sausage, drain.
- Mix meats together in a casserole dish and ensure there are no big chunks.
- Add in cream cheese and Rotel and stir thoroughly.
- Bake at 350° for 20 min until bubbly.

Suggestions

- Jimmy Dean's brand sausage
- Serve with Tortilla Chips or Fritos

Submitted By:
Mary Margaret Armstrong
November 2025



MM's Salsa

Prep Time  25 Minutes

Cook Time  None

Ingredients

- 1 or 2 large cans of petite diced tomatoes
- 2 cans of Rotel
- ½ medium size Vidalia onion, diced
- 1-2 Jalapeño peppers, seeded and chopped finely
- 2 cloves garlic, finely chopped
- 2-3 limes (juice only)
- 1 bunch of fresh cilantro, rinsed and minced
- 1 tsp salt
- 1 tsp pepper
- 1 tsp cumin
- Splash of balsamic vinegar

Instructions

- Mix together all ingredients in a glass bowl
- Chill for at least 45 min.
- Serve with tortilla chips.

Comments

"My family LOVES this! It makes a huge batch so you can cut it in half if you like!"

Submitted By:

Mary Margaret Armstrong

November 2025

Mom's Homemade Pimento Cheese

Prep Time  15 Minutes

Cook Time  None

Ingredients

- 16 oz. Sharp cheddar cheese
- 1 cup Miracle Whip
- 4 oz. jar of pimentos
- 2 teaspoons of Texas Pete
- 1/2 teaspoon of salt
- 2 teaspoons Worcestershire sauce
- 2 teaspoons sugar

Instructions

- Shred sharp cheddar cheese by hand with a box grater.
- Mix all ingredients together thoroughly before blending with shredded cheese. *You can pulse this in a food processor if you like a more smooth consistency.
- Yields 4 cups.

Comments

"Great on crackers or served "finger-sandwich" style!"

Submitted By:

Dawn Ward

November 2025

Mr. Fred's Chip Dip

Prep Time ✓ 10-15 Minutes Cook Time ✓ 2-3 hours

Ingredients

- 8 oz. package of Philadelphia brand cream cheese
- 1 lb. Neese's brand spicy sausage
- 1 can Rotel (mild)
- Tostitos lime-flavored tortilla chips
- Crock pot liners (optional-makes clean up a breeze)

Instructions

- In a pan, fry sausage until thoroughly cooked.
- Drain sausage onto paper-towel lined platter. Pat off excess grease.
- In a lined or sprayed Crockpot, mix sausage, cream cheese, & Rotel. (*Can be heated on stovetop or in microwave if in a hurry!)
- Cook on medium heat for 2-3 hours until bubbly, stirring occasionally until mixture is well-incorporated.
- Serve with lime-flavored tortilla chips (or your favorite chip).

Comments

Mr. Fred Williams from First Baptist Church in Plymouth, NC used to bring this to our "Family Night" gathering at Christmas-time. My family has this after our Christmas Eve candlelight service with other finger-foods & goodies. It also is great to serve at Super Bowl parties!

Submitted By:
Dawn Ward
November 2025

Pimento Cheese

Ingredients

- 1 block of yellow or white sharp cheddar cheese (8 oz)
- 3 Tbs (to start) mayonnaise (Duke's brand preferred)
- 1 Tbs pimentos
- 2 Tbs olives
- Salt & pepper to taste

Prep Time ✓
15-20 Minutes

Cook Time ✓
None

Instructions

- If you can, use a food processor to chop up cheese into small pieces (way better than using shredded cheese).
- Pour into a mixing bowl.
- Add pimentos and olives to the food processor and chop finely.
- Pour into the cheese already in the bowl.
- Stir in mayo.
- Add little more mayo or juice from olives or pimentos if the mixture is too stiff.
- Serve with crackers or pita chips!

Submitted By:
Mary Margaret Armstrong
November 2025



Pimento Cheese

Ingredients

- 8 oz extra sharp cheddar cheese, freshly shredded
- 1 oz cream cheese
- 1/2 cup Miracle Whip
- 2 oz drained, chopped pimentos
- 1/8 teaspoon garlic powder
- 1/8 teaspoon onion powder
- 1/8 teaspoon cayenne pepper

Prep Time ✓

15 Minutes

Cook Time ✓

None

Instructions

- Combine all ingredients into a mixer bowl and mix with a paddle mixer until creamy (there should still be clumps of cheddar cheese).
- Transfer to a 12-16 oz container and refrigerate until use.

Submitted By:
Robert Kyles
November 2025



Pizza Dip

Ingredients

- 2 blocks (16 oz) cream cheese
- 3 cups shredded mozzarella cheese
- 1 can Hunt's traditional pasta sauce (24 oz)
- 1 pouch MINI pepperonis
- Spices added to your taste: Italian seasoning, basil, garlic powder, crushed red pepper

Instructions

- In a baking dish, place two bricks of cream cheese.
- Sprinkle with seasoning as desired.
- Layer mozzarella cheese.
- Pour in pasta sauce.
- Add pepperoni.
- Stir.
- Bake at 350° until bubbly (15-30 min).
- Feel free to top with extra cheese.
- Serve with Pita Chip crackers.

Prep Time ✓

5-10 Minutes

Cook Time ✓

15-30 Minutes

Submitted By:

Mary Margaret Armstrong

November 2025



Smoked Cream Cheese

Prep Time  10 Minutes

Cook Time  2 hours

Ingredients

- 8 oz. cream cheese
- 2 tsp yellow mustard
- 1 Tbsp BBQ dry rub powder
- Assorted crackers/ pita chips

Instructions

- Score the cream cheese in a diagonal pattern
- Rub with mustard
- Top with BBQ rub
- Place on foil or grill safe pan
- Place on the smoker at 200 °F, desired smoke level (3-5)
- Smoke for 2 hours
- Serve warm.

Spinach Balls

Prep Time  10 Minutes

Cook Time  20 minutes

Ingredients

- 20 oz. frozen chopped spinach
- 2 cups herb stuffing mix, seasoned
- 2 medium onions, minced
- 6 eggs, beaten
- 6 oz melted butter
- 1/2 tsp thyme
- 1/2 cup parmesan cheese
- 1 Tbsp garlic salt
- 1/2 tsp black pepper

Instructions

- Cook spinach per directions
- drain and blend the rest of the ingredients, mixing well.
- Stand in fridge overnight.
- Form Balls and place on baking sheet.
- Bake in 350° oven for 20 minutes

THEEE Carolina Chicken Salad

Prep Time ✓ 15 Minutes **Cook Time** ✓ 25 min (chicken)
4-5 hours (chill)

Ingredients

- 4-5 pounds chicken breast
- salt, black pepper, and garlic powder, to taste
- 1-2 cups Duke's mayo (more as needed)
- 2-3 Tbsp dill weed
- 2-3 Tbsp spicy brown mustard
- 1 cup chopped celery
- *Makes 4-5 lbs.

Instructions

- Buy the best chicken breast you can. (I prefer Springer mountain from Fresh Market or Food Lion.)
- Add salt, pepper, and garlic granules on the bird breast. Fairly heavy.
- Roast in hot oven at 425° about 25-30 minutes until it reaches 165° internal temperature. Ideally, they are getting brown.
- Let cool completely. Save all the drippings too.
- Chill overnight or about 4-5 hours.
- Shred chicken (I shred mine in a mixer with the paddle attachment.)
- Place in bowl. Add the dill weed, chopped celery, and mayo to combine. Then add the brown mustard.
- Add a little of the drippings too.
- Add fresh cracked pepper.

Submitted By:

Jeff Edwards

November 2025



**BREAD
BREAD**

Bread

**BREAD
BREAD**

Banana Bread

Prep Time 

10 Minutes

Cook Time 

70-80 Minutes

Ingredients

- 1 stick butter
- 1 cup sugar
- 2 large eggs
- 1.5 cups all purpose flour
- 1 tsp baking soda
- 1 tsp salt
- 1 cup ripe smashed bananas
- 1/2 cup sour cream
- 1 Tbsp vanilla
- 1/2 cup nuts (walnuts preferred)

Instructions

- Heat oven to 350°
- Cream butter, sugar, and eggs together.
- Add all other ingredients to combine.
- Put into a greased loaf pan.
- Cook for 1 hr 10 min

Comments

"This was my mother-in-law's recipe. It's a family favorite!"

Submitted By:

Mary Margaret Armstrong

November 2025

Corny Cornbread

Prep Time 

5 Minutes

Cook Time 

30-40 Minutes

Ingredients

- 2 eggs
- 1 cup sour cream
- 1/2 cup vegetable oil
- 1 cup creamed corn
- 1 cup corn meal (not self-rising)
- 3 tsp baking powder
- 1.5 tsp of salt

Instructions

- Preheat oven to 375°
- In a mixing bowl, beat eggs, sour cream, oil, & creamed corn.
- Add in corn meal, baking powder, & salt. Mix until well incorporated.
- Pour into greased 8x8 inch pan.
- Bake for 30-40 minutes until golden brown.

Comments

"Recipe originally found in Southern Living magazine."

Submitted By:

Dawn Ward

November 2025

Jalapeño Cheddar Cornbread

Prep Time  5 Minutes

Cook Time  15-20 Minutes

Ingredients

- 1 box Jiffy cornbread mix
- 1 cup cheddar cheese (shredded)
- 2 Tbsp white granulated sugar
- 1 Egg (lightly beaten)
- ¼ cup milk
- ¼ cup sour cream
- ½ can creamed corn
- 1 jalapeño, finely chopped

Instructions

- In a mixing bowl, combine cornbread mix, sugar, and cheese.
- In a measuring cup, combine egg, milk, and sour cream.
- Pour wet ingredients into dry ingredients. Stir until all is combined.
- Add in creamed corn and jalapeño. Stir well.
- Pour into prepared 8x8 baking pan and bake at 375° for 15-20 minutes or until lightly browned.

Comments

*"Can also make in muffin or mini muffin cups.
Same temperature adjust baking time."*

Submitted By:
Amanda Kyles
November 2025

Pumpkin Bread

Prep Time  5 Minutes

Cook Time  60-75 Minutes

Ingredients

- 3 cup sugar
- 1 cup oil
- 4 eggs
- 1.5 tsp. salt
- 1 tsp. cinnamon
- 1 tsp. nutmeg
- ½ cup water
- 2 cup pumpkin puree
- 2 tsp baking soda
- 3.5 cups flour

Instructions

- Preheat oven to 350°.
- Combine all ingredients.
- Pour into 2 greased bread pans.
- Bake at 350° for 60-75 minutes (or until a toothpick comes out clean)

Submitted By:
The Grizzard Family

November 2025



**BREAKFAST
BREAKFAST**

Breakfast

**BREAKFAST
BREAKFAST**

French Toast Casserole

Prep Time  15 Minutes Cook Time  45-60 Minutes

Ingredients

- CASSEROLE
 - 1 loaf bread (Sourdough, french, brioche) - cut into cubes
 - 6 eggs
 - 1.5 cups milk
 - ½ cup heavy whipping cream (can substitute milk if needed)
 - ½ cup sugar
 - 1 Tbsp vanilla extract
 - Cinnamon (to taste)
- TOPPING
 - ½ cup flour
 - ½ brown sugar
 - 1 tsp cinnamon
 - ¼ tsp salt
 - 4-6 Tbsp butter (cut into pieces)

Instructions

The night before:

- Cut bread into pieces & place in greased 9x13 pan.
- Mix remaining ingredients (eggs, milk, cream, sugar, vanilla, and salt). Pour evenly over bread.
- Cover and refrigerate overnight.

When ready to bake:

- Preheat oven to 350°. Take casserole out of fridge
- Combine topping ingredients and cut in butter to make a crumbly topping.
- Sprinkle over bread mixture. Sprinkle cinnamon on top.
- Bake at 350° for 45 minutes (or 1 hour depending how crispy you like it)

Submitted By:
The Grizzard Family
November 2025

Grab-and-Go Breakfast Biscuits

Prep Time  10 Minutes Cook Time  13 Minutes

Ingredients

- 2 cups Bisquick or any complete dry biscuit mix (like Juffy)
- 1/2 cup shredded cheese, any kind
- 1/2 cup of one of the following: COOKED crumbled bacon, sausage, or ham chunks
- 1Tbsp melted butter
- 2/3 cup milk
- 1/8 tsp garlic powder
- Dash of salt
- Dash of cayenne pepper (optional)

Instructions

- Combine biscuit mix, seasoning, cooked meat, and cheese and stir to distribute.
- Add melted butter and milk.
- Drop onto greased baking sheet (about nine biscuits) and bake at 425 ° for 9-13 minutes.
- Store in airtight container for an on-the-go breakfast. They reheat well in microwave.

Comments

"Dress them up for brunch by melting 2 Tbsp butter and adding 1/8 tsp garlic powder and 1/2 tsp dried parsley. Brush top of biscuits after baking."

Use any meat or cheese you want - no rules and hard to screw up. I have even added an egg to increase protein and make them less crumbly."

Submitted By:
Mary Gillett
November 2025

A collage of various desserts including cookies, cinnamon sticks, and pies. The background features a mix of textures like burlap and parchment paper. The text 'DESSERTS' is repeated twice in a bold, white, sans-serif font, with a cursive 'Desserts' in the middle.

DESSERTS
DESSERTS

Desserts

DESSERTS
DESSERTS

Cheesecake Bars

Prep Time  20 Minutes Cook Time  40-50 Minutes

Ingredients

- 1 box yellow cake mix
- 4 eggs (divided)
- ½ cup butter (melted)
- 8 oz cream cheese, softened
- 3.5 cups powdered sugar

Instructions

- Mix together, cake mix, one egg, and melted butter until well mixed.
- Pat that into the bottom of the prepared 9x13 glass baking dish.
- In a separate bowl and using a mixer, mix the cream cheese until creamy, gradually add in powdered sugar while mixing until well combined and creamed.
- Add in the final three eggs one at a time, mixing well after each addition.
- Pour over crust.
- Bake at 350° for 40-50 minutes or until browned and set.
- Allow to cool before cutting.

Chocolate Pie

Prep Time  15-20 Minutes Cook Time  15-20 Minutes

Ingredients

- 1 baked pie crust
- 1.75 cup of sugar
- 1/4 cup of cocoa
- 1/4 cup of self rising flour
- 1 can of evaporated milk
- 3 egg yolks
- 1 tsp vanilla extract
- Meringue Topping:
 - 3 egg whites
 - 1/4 cup sugar
 - dash of salt
 - 1 tsp vanilla

Instructions

- Mix all ingredients in pot except vanilla extract.
- Cook over medium heat until thickened, then add vanilla extract.
- Pour into baked pie shell.
- In a separate bowl, mix meringue mixture until it peaks.
- Put on top of pie mixture and bake at 350° until meringue browns

Dawn's Easy Peppermint Bark

Prep Time  5-10 Minutes

Chill Time  3 hours

Ingredients

- 1 sleeve Dewey's chocolate-flavored Moravian cookies
- 1.5 packages of Nestlé peppermint mocha chocolate chips
- ⅓ package peppermint candies, crushed

Instructions

- Crush 1 sleeve of Dewey's chocolate-flavored cookies. Set aside.
- In a microwave-safe bowl, pour 1.5 bags of Nestlé peppermint mocha chocolate chips. (I can usually find these at Target in the baking aisle during the holidays, but you can substitute Andes mint chocolate baking chips if you cannot find this brand) Set aside.
- Line 1 baking sheet (with a rim) with tin foil or wax paper.
- Microwave peppermint mocha chocolate chips in 1 minute increments & stir. Repeat until melted & shiny.
- Quickly mix in & stir your crumbled cookies until thoroughly coated with chocolate. Pour mixture onto lined baking sheet, smoothing with spatula.
- Quickly sprinkle crushed peppermint candy over the top of the melted cookie & melted chocolate mixture.
- Refrigerate for 3 hours, or until completely hardened.
- Peel off tin foil or wax paper (it should release easily if properly hardened)
- Break into bite-sized chunks.
- Serve on a Christmas platter or package into containers to gift.
- Keep refrigerated until ready to serve or gift!

Comments

"I like to make this to gift or take to holiday gatherings because it is quick & easy to prepare. I make this for my family every Christmas."

Submitted By:

Dawn Ward

November 2025

Dot's Coffee Cake

Prep Time  15 Minutes

Cook Time  60-70 Minutes

Ingredients

- 1 box yellow cake mix
- 3/4 cups vegetable oil
- 1.75 cups of water
- 3 eggs
- 1 package instant vanilla pudding
- For cinnamon sugar mix:
 - 8 tablespoons of brown sugar
 - 4 tablespoons of cinnamon

Instructions

- Mix cake mix, vanilla pudding, oil, water and eggs well.
- Pour half of mixture into greased Bundt pan.
- Sprinkle 1/2 of cinnamon sugar mix on top and use fork to swirl in.
- Pour remaining mixture on top.
- Sprinkle remaining 1/2 of cinnamon sugar mix & use fork to swirl in.
- Bake at 350° for 60 min (add 10 more minutes if needed)

Comments

"This was my momma's famous coffee cake. She died before my husband and kids met her, but they have her cake EVERY Christmas and it's a tradition."

Submitted By:

Mary Margaret Armstrong

November 2025

Easy Sour Cream Lemon Cake

Prep Time  15 Minutes

Cook Time  65 Minutes

Ingredients

- 2 boxes of lemon pound cake mix with glaze packet (I prefer a natural, low ingredient mix like White Lily or Krusteaz)
- 2 Tbsp lemon zest, divided (zest of approximately 2 lemons)
- 4 eggs
- 3/4 cup oil
- 1 cup sour cream or Greek yogurt (plain, vanilla, or lemon yogurt works best)

Instructions

- Heat oven to 325°
- Grease a standard bundt pan, flour with small amount of the dry mix.
- Beat eggs, sour cream or yogurt, oil, and 1 Tbsp lemon zest until combined.
- Slowly add both boxes of cake mix, and beat on low until combined.
- Pour into bundt pan and bake for 55-65 minutes or until toothpick comes out clean.
- Allow cake to cool, then flip onto a serving plate and remove pan.
- Prepare glaze mix with instructions on package, but substitute water for fresh lemon juice and 1 Tbsp of lemon zest. Drizzle over cooled cake on serving plate.

Comments

"Sometimes its nice to let the store do the measuring and you just make a few fancy additions to make it taste homemade. No shame!"

Submitted By:
Mary Gillett
November 2025

Frosted Sugar Cookies

Prep Time  15 Minutes

Cook Time  10-15 Minutes

Ingredients

COOKIES

- 1.5 cups sugar
- 1 cup butter
- 3 egg yolks
- ½ tsp almond flavor
- ½ tsp vanilla flavor
- ½ tsp lemon juice
- 2.5 cups flour
- 1 tsp baking soda
- ½ tsp cream of tartar

FROSTING

- 4 cups powdered sugar
- ½ cup butter
- 5 Tbsp milk
- ½ tsp almond extract
- ½ tsp vanilla extract
- ½ tsp lemon juice

Instructions

- Preheat oven to 375°.
- For the cookies:
 - Cream together sugar and butter.
 - Add eggs and flavorings.
 - Add dry ingredients. Dough will be dry.
 - Roll into walnut size balls – don't flatten.
 - Bake 10-11 min.
 - Remove from pan and cool.
- For the frosting:
 - Beat butter until smooth and fluffy.
 - Slowly add powdered sugar and milk simultaneously, along with flavorings.
 - Spread onto cooled cookies.

Light & Lovely Pound Cake

Prep Time  10 Minutes

Cook Time  60 Minutes

Ingredients

- 6 large eggs
- 3 sticks of butter
- 3 cups of cake flour (Swan's Down recommended for extra fluffy texture)
- 1 Tbsp Vanilla extract
- 1 Tbsp lemon flavor
- 3/4 cups of 7-Up
- Optional for Extra Lemon Flavor:
 - Zest of 1-2 lemons
 - 1 Tbsp fresh lemon juice
- Optional for Glaze:
 - Powdered sugar
 - Fresh lemon juice



"Growing up, I was my Aunt Brenda's "hip baby" (always on her hip) and this was her signature dessert!"

Submitted By:

Mya Watts

November 2025

Instructions

- Preheat oven to 325°F. Grease and flour a Bundt pan or two loaf pans.
- Melt the butter. Then mix the butter and sugar together in a large mixing bowl until thick and glossy.
- Add eggs one at a time, beating well after each addition.
- Mix in flavorings — add the vanilla and lemon flavoring. (If you'd like a stronger lemon flavor, stir in the lemon zest and juice at this stage.)
- Alternate adding flour and 7-UP:
 - Begin and end with the flour.
 - Add about one cup of flour, then a splash of 7-UP, mixing gently after each addition until just combined.
 - Do not overmix.
- Pour batter evenly into your prepared pan(s).
- Bake 50-60 minutes
- The cake is done when a toothpick inserted in the center comes out clean.
- Cool: Let the cake rest in the pan for 10-15 minutes, then remove to a wire rack to cool completely.
- Optional Glaze:
 - Mix 1 cup powdered sugar with 1-2 tablespoons lemon juice or 7-UP and drizzle over the cooled cake.

Mrs. Mary Lee's Cherry-o-Cream Cheese Pie

Prep Time  10 Minutes

Chill Time  2-3 Hours

Ingredients

- 1 nine inch graham cracker crust
- 1/3 cup lemon juice
- 1 8 oz. package Philadelphia Cream Cheese
- 1 can of Eagle Brand sweetened condensed milk
- 1 can of cherry pie filling
- 1 tsp of vanilla extract

Instructions

- In a bowl, beat cream cheese with mixer until light and fluffy.
- Add sweetened condensed milk, and stir until well blended.
- Stir in vanilla extract and lemon juice.
- Pour mixture into graham cracker crust.
- Refrigerate 2-3 hours until set.
- Garnish with cherry pie filling.

Comments

"I love this no-bake pie so much that I request it every year for my birthday instead of birthday cake!"

Submitted By:

Dawn Ward

November 2025

Peanut Butter Energy Balls

Prep Time  10 Minutes

Cook Time  None

Ingredients

- 1.5 cups Quick Oats
- ½ cup Peanut Butter
- ¼ cup honey
- 1 tsp vanilla flavor
- 2 Tbsp PB2 peanut butter powder (optional for extra protein)
- ½ cup chocolate chips

Instructions

- Mix all ingredients together. Will be sticky.
- Scoop/roll into walnut sized balls. (We like to keep these in a covered container in the refrigerator)

Peppermint Fudge

Prep Time  10-20 Minutes

Chill Time  2 Hours

Ingredients

- 1.5 cups granulated sugar
- 2/3 cup evaporated milk
- 2 Tbsp butter
- 1/4 tsp salt
- 2 cups mini marshmallows
- 1.5 cups white chocolate chips
- 1 tsp vanilla extract
- 1 tsp peppermint extract
- 25 starlight peppermints

Submitted By:

Robert Kyles

November 2025

Instructions

- Line 8"x8" pan with aluminum foil
- Unwrap peppermints and put about 10 at a time into a quart freezer bag. Preferably on a cement floor, lightly tap each mint with a hammer, attempting to break into quarters. Place large pieces in a small bowl and small pieces/powder in a separate bowl. Repeat until all are broken and set aside.
- Mix marshmallows and white chocolate chips into a glass bowl. Mix vanilla and peppermint extracts and spread across marshmallows (so that it absorbs into marshmallows as much as possible). Set aside.
- Add sugar, butter, and evaporated milk into a heavy-bottom 2 qt saucepan. Bring to a full, rolling boil over medium heat, stirring constantly. Continue stirring and boil for approx. 4.5 minutes.
- Remove from heat and immediately stir in marshmallows, chips, flavorings and the bowl of crushed peppermints (save the large pieces for later). Stir vigorously for 1-2 minutes until all marshmallows and chips are melted. You may keep it over low heat if needed to be sure everything melts.
- Pour into foil-lined pan and spread evenly by tilting and/or tapping the pan. Take the larger peppermint pieces and lightly press into the surface of the fudge, randomly or orderly into a grid pattern (one per intended piece of fudge).
- Allow to cool several hours at room temp or approx. 2 hours in the fridge.
- Lift foil from pan and place on a cutting board. With large knife, cut into squares by pressing length of knife into fudge.



Reese's Peanut Butter Cookies

Prep Time  10 Minutes

Cook Time  None

Ingredients

- 3/4 cup Butter
- 1/2 cup Peanut Butter
- 1/2 cup Sugar
- 1/2 cup brown sugar
- 2 eggs
- 1 Tbsp Honey
- 1 tsp vanilla
- 2.25 cups flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 small box (3.4 oz) powder vanilla pudding mix
- 1 cup chocolate chips
- 1 cup halved Mini Reese's PB cups (or regular sized chopped up)
- 1 cup Reese's Pieces

Instructions

- Preheat Oven to 350° degrees.
- Beat Butter, add peanut butter, and sugars.
- Add eggs, honey, and vanilla.
- Stir in dry ingredients and pudding mix.
- Gently stir in choc chips, PB cups, and Reese's pieces.
- Bake for 10 minutes.
- Let cool 2 minutes and then remove from pan.



MAIN DISHES
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Baked Ziti

Prep Time  20 Minutes

Cook Time  30 Minutes

Ingredients

- 16oz Penne Pasta
- 8oz Cream Cheese
- 24-28oz Tomato Basil/Your Favorite Spaghetti Sauce
- 12oz Mozzarella Cheese, shredded
- ½ cup Parmesan Cheese, shredded

Instructions

- Cook pasta according to package directions.
- Drain pasta and return to the pot.
- Add cream cheese, stir until cheese melted, and combined.
- Stir in tomato sauce and about 8oz of mozzarella and 1/4 cup Parmesan.
- Pour into prepared baking dish.
- Top with remaining mozzarella and parmesan.
- Bake uncovered at 375°F for 30 minutes or until browned and bubbly.

Comments

- 9x13 casserole dish
- Easy to prepare ahead, just increase cooking time and start heating covered.
- Freezes great.

Submitted By:
Amanda Kyles
November 2025

Baked Ziti

Prep Time  20 Minutes

Cook Time  45 Minutes

Ingredients

- 2 pounds hamburger
- ¼ cup sugar
- 1 large can of tomato sauce
- 1 large can of tomato puree
- 2 Tbsp parsley
- 2 tsp garlic powder
- 1 Tbsp oregano
- Salt and pepper to taste
- 16 oz of ziti noodles
- 8 oz of shredded mozzarella cheese
- 1 package of sliced mozzarella cheese

Instructions

- Brown ground beef and drain.
- Add all the other ingredients
- Cook box of ziti drain
- Mix the 8 oz shredded mozzarella cheese with the noodles.
- Add the meat mixture and stir well.
- Put in a greased pan.
- Top with sliced mozzarella cheese.
- Bake at 350° about 45 minutes or until cheese bubbles

Submitted By:

Stefanie Journigan

November 2025

Chicken & Stuffing Bake

Prep Time  5-10 Minutes

Cook Time  50-55 Minutes

Ingredients

- 3 to 4 boneless, thawed, skinless chicken breasts (you can cut them in half vertically if desired to assist with portioning.)
- 1 can cream of chicken soup
- 1 can of cream of mushroom soup
- 10.5 oz of chicken broth
- 4 oz sour cream
- ⅔ bag of herb stuffing mix
- ¾ stick of butter sliced thinly
- Olive or Avacado oil

Instructions

- Preheat oven to 375°
- Grease a 9x13 pan with avocado or olive oil
- Place chicken breasts in pan
- Season with a sprinkle of salt, pepper, garlic powder, and chicken seasoning like Montreal Chicken
- In a large bowl, whisk together the 2 cans of cream of chicken soup, chicken broth, and sour cream. Pour this mixture over the chicken breasts.
- Top it off with the dry stuffing mix.
- Place thin slices of butter on top.
- Bake at 375° for 50-55 minutes.
- Spoon sauce from pan over chicken when you serve
- Enjoy!

Submitted By:
Stephanie Nobles
November 2025

Chicken Bog

Prep Time  15 Minutes

Cook Time  2-3 Hours

Ingredients

- 1 whole chicken
- 16oz Uncle Ben's Rice
- Enough water to cover the bird
- 1 stick butter
- Salt and pepper to taste (typically 2 Tbsp or more)

Instructions

- Slowly simmer whole chicken in water to cover for 2 hours or until fully cooked and remove from pot.
- Save the stock.
- Add salt and pepper to stock and some chicken base.
- TASTE THE BROTH. Ideally it's amazing and chicken flavored.
- Add uncooked rice. Simmer until rice is cooked.
- Debone the chicken and add it to the rice and broth.
- Stir in butter.
- Adjust the salt and pepper if needed.
- Let it rest covered and off heat for 15 minutes.

Comments

- This yields enough for 8-10 generous servings.
- It's great served with Conecuh sausage.
- It should be thick and yet a little broth on top too.
- Serve with hot sauce. Greens of some sort or green beans.

Submitted By:

Jeff Edwards

November 2025

Chicken Piccata

Prep Time  15 Minutes

Chill Time  20-25 Minutes

Ingredients

- 4 skinless, boneless chicken breast halves
- cayenne pepper, or to taste
- salt & ground pepper to taste
- all-purpose flour for dredging
- 2 Tbsp olive oil
- 1 Tbsp capers, drained
- ½ cup white wine (substitute, apple cider vinegar)
- ¼ cup fresh lemon juice
- ¼ cup water
- 3 Tbsp cold, unsalted butter, cut in 1/4-inch slices
- 2 Tbsp fresh Italian parsley

Instructions

- Place chicken breasts between 2 layers of plastic wrap, pound to about 1/2-inch thick.
- Season both sides of chicken breasts with cayenne, salt, and black pepper; dredge lightly in flour and shake off any excess.
- Heat olive oil in a skillet over medium-high heat. Place chicken in the pan, reduce heat to medium, and cook until browned and cooked through, about 5 minutes per side; remove to a plate.
- Cook capers in reserved oil, smashing them lightly to release brine, until warmed through, about 30 seconds.
- Pour white wine into skillet. Scrape any browned bits from the bottom of the pan with a wooden spoon. Cook until reduced by half, about 2 minutes.
- Stir lemon juice, water, and butter into the reduced wine mixture; cook and stir continuously to form a thick sauce, about 2 minutes. Reduce heat to low and stir parsley through the sauce.
- Return chicken breasts to the pan cook until heated through, 1 to 2 minutes. Serve with sauce spooned over the top.

Submitted By:

Mary Margaret Armstrong

November 2025



Creamy Tuscan Chicken

Prep Time ✓ 15 Minutes

Cook Time ✓ 2-3 Hours

Ingredients

Step 1 - Season the Chicken:

- 2 cloves crushed fresh garlic
- ½ tsp onion powder
- ½ tsp salt
- 1 tsp black pepper
- 4 chicken thighs, 1.5 lbs.
- 3 Tbsp olive oil (1 tablespoon to season, 2 tablespoons to coat pan)

Step 2a - Prepare the Pasta Sauce:

- 2 Tbsp. butter
- 1 cup low sodium chicken broth
- 1 cup heavy cream
- 10 oz grape tomatoes, halved
- 2 cloves crushed fresh garlic
- 1 tsp Italian seasoning
- 1 tsp black pepper

To add at final cooking stage:

- 3 generous cups baby spinach
- ¾ cup grated parmesan cheese

Step 2b - Boil Water:

- 12 oz Jovial Organic Gluten-Free Brown Rice Penne (or preferred pasta)
- Salt
- 3 Tbsp olive oil

Instructions

- Prepare the pasta sauce ingredients (2a) prior to beginning by measuring out the spices and halving the tomatoes.
- Heat water and cook pasta (2b) simultaneously according to the box. Cooking it for just 11 min. should be good. Drain and cover as needed.
- Mix top four ingredients (step 1) with 1 of the 3 Tbsp. olive oil and season the chicken.
- Heat a large skillet on medium-high heat. Add the remaining 2 Tbsp. olive oil (step 1) to the pan. Flatten the chicken thighs into the pan. Sear each side for approximately 3 minutes. Turn off heat and remove pan from heat. Remove the partial-cooked chicken to a plate (will be very hot) and cover loosely w/ foil.
- Carefully remove seared seasoning bits from the pan. (The remaining oil will help flavor the pasta sauce). Return the pan to the burner and turn it back on to medium temperature. Melt 2 Tbsp. butter (2a) into the pan over 1-2 mins. (will melt quickly). Stir in chicken broth, cream, tomato halves, 2 cloves crushed garlic, Italian seasoning and black pepper and increase to med-high heat.
- Add chicken back to pan. Use ridged spatula to chop chicken. Simmer gently for about 5 mins. to cook chicken through. Then, slightly reduce heat.
- Add parmesan cheese and spinach. Stir for a few minutes to wilt spinach and combine. Turn off heat and remove from burner. Stir some more olive oil into pasta. Serve over pasta.

Submitted By:
Faith Mills
November 2025

Crockpot Italian Beef

Prep Time ✓ 5-10 Minutes **Cook Time** ✓ 12-14 Hours

Ingredients

- 3.5-4 lb beef roast, sirloin tip or rump roast
- 12oz jar Italian giardiniera-drained
- 12oz jar pepperoncini peppers
- 1 packet Italian salad dressing (zesty)
- 10oz can condensed beef broth
- Favorite crusty bread/rolls

Instructions

- Place beef in slow cooker.
- Combine peppers, dry salad dressing, mix with condensed beef broth. Then add mixture to crockpot.
- Cover and cook on low for 12-14 hours, until meat is very tender.
- Use fork to shred for sandwiches and serve with crusty Italian rolls or any crusty bread.
- Serves 10-15 people.

Green Chile Fiesta Chicken Bake

Prep Time  10 Minutes

Cook Time  30-45 Minutes

Ingredients

- 1 lb chicken breasts (diced)
- 1 can corn, drained
- 1 can chopped green chiles
- 4 oz. cream cheese, softened
- 4 oz. shredded Monterey jack cheese
- ¼ cup sour cream
- 2-3 green onions chopped

Instructions

- Preheat oven to 375°.
- Mix all ingredients in a bowl (including raw chicken).
- Pour into greased 8x8 glass pan.
- Top with additional Monterey jack cheese.
- Bake 30-40 minutes or until chicken is cooked through.

Haley's Meatloaf

Prep Time  20 Minutes

Cook Time  60-90 Minutes

Ingredients

- 2-2.5 pounds ground beef (85-90% lean)
- 1 medium onion diced and sautéed
- 3 cloves of garlic diced and sautéed
- 2 eggs
- 2 Tbsp ketchup
- 1 Tbsp mustard
- 1 Tbsp Worcestershire Sauce
- 1 pack onion soup or beef onion soup mix
- 1 Tbsp Italian seasoning
- Salt and pepper to taste
- 3/4 cup Italian breadcrumbs soaked in 1/3 cup and tbsp milk
- 3/4 cup shredded cheddar cheese

Instructions

- Mix everything and form into loaf on a greased baking tray that has a lip
- Bake at 375° for 40 minutes until internal is 140-150° then turn heat up to 400° for another 15-25 minutes to get crispy and internal temp is 160-165°

Submitted By:

Mary Margaret Armstrong

November 2025

Italian Sausage Orzo

Prep Time  10 Minutes

Cook Time  20 Minutes

Ingredients

- 16oz Italian Sausage
- 1/2 medium onion (chopped)
- 3-4 cloves garlic (minced)
- 1/2 tsp crushed red pepper (optional)
- 1 cup uncooked orzo pasta
- 2 cups chicken broth
- 1 cup whipping cream
- 1/2 cup freshly grated parmesan cheese (I've also used grated in the can)
- 2 cups (packed) fresh baby spinach
- salt/pepper to taste

Instructions

- Cook sausage for 5 minutes.
- Add onions and cook another 5 minutes until sausage is nicely browned.
- Stir in garlic, red pepper flakes, and orzo, and cook for about 30 seconds.
- Stir in chicken broth and cream.
- Once it starts to bubble, continue cooking for 10 minutes, uncovered, stirring often. (May need to turn the heat down - it should bubble, not boil.)
- Take pot off the heat, stir in parmesan and spinach.
- Cover for 3-5 minutes or until thickened to your liking.

Life Group House Pork Roast

Prep Time  24 Hours (Overnight) Cook Time  6 Hours

Ingredients

- 1 cup sugar
- 1 cup salt
- 7-12 lbs pork roast

Instructions

- Combine sugar and salt
- Generously cover the pork with salt sugar rub.
- Refrigerator over night.
- Pour off the liquid.
- Ideally you are using a disposable pan. Roast in 300° oven uncovered for 5-6 hours (depending on size)
- It will be brown, and should be crispy and tender.
- Cut in chunks or shred.

Comments

- Serve with sticky rice, lettuce cups, Yum Yum sauce, and/or pickled vegetables.
- We have this at least every third Life Group meeting!
- Any leftovers can be made into anything - Pizza, Quesadillas, Stir-fry, etc.
- This dish is traditionally known as "Bo Ssam" (Korean BBQ)

Submitted By:
Jeff Edwards
November 2025

Old Charleston Shrimp & Grits

Prep Time  30-45 Minutes Cook Time  45 Minutes

Ingredients

- 1 cup coarse ground grits (I use yellow grits, but they can be hard to find)
- 3 cups water
- 2 teaspoons salt
- 2 cups half and half
- 2 pounds uncooked shrimp, peeled and deveined
- 1 teaspoon minced garlic
- Salt to taste
- 1/4 cup butter
- 1 pinch cayenne pepper, or to taste
- 1/4 cup all-purpose flour
- 1 lemon, juiced
- 1 cup chicken broth
- 1 pound andouille sausage, cut into 1/4 inch slices (I like to use chicken andouille sausage)
- 1 tablespoon Worcestershire sauce
- 1 cup shredded sharp cheddar cheese
- 5 slices bacon
- 1 green bell pepper, chopped
- 1 red bell pepper, chopped
- 1 yellow bell pepper, chopped
- 1 cup chopped onion

Instructions

- Bring, water, grits, and salt to a boil in a heavy saucepan with a lid. Stir in half and half and simmer until grits are thickened and tender, 15 to 20 minutes. Set aside and keep warm.
- Sprinkle shrimp with salt and cayenne pepper; drizzle with lemon juice. Set aside in a bowl.
- Place andouille sausage slices in a large skillet over medium heat; fry sausage until browned, 5 to 8 minutes. Remove skillet from heat.
- Cook bacon in a large skillet over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Retain bacon drippings in skillet. Transfer bacon slices to paper towels, let cool, and crumble.
- Cook and stir green, red, and yellow bell peppers, onion, and garlic in the bacon drippings until the onion is translucent.
- Stir shrimp and cooked vegetables into the andouille sausage and mix to combine.
- Melt butter in a saucepan over medium heat; stir in flour to make a smooth paste. Turn heat to low and cook, stirring constantly, until the mixture is medium brown in color, 8 to 10 minutes. Watch carefully, mixture burns easily.
- Pour the butter-flour mixture into the skillet with andouille sausage, shrimp, and vegetables. Place the skillet over medium heat and pour in chicken broth, bacon and Worcestershire sauce, cooking and stirring until sauce thickens and the shrimp become opaque and bright pink, about 8 minutes.
- Just before serving, mix sharp cheddar cheese into grits until melted and grits are creamy and light yellow. Serve shrimp mixture over cheese grits.



Comments

"I make this every Christmas Eve for my family. My father-in-law loves it and asks me every year if I am making it. He had never had it before!"

Submitted By:
Kathy Taylor
November 2025

Pizza Spaghetti Casserole

Prep Time  15 Minutes

Cook Time  45 Minutes

Ingredients

- 1lb Ground beef (cooked with onion – optional)
- 11oz spaghetti noodles (cooked)
- 4 Tbsp melted butter
- 2 eggs, beaten
- ½ cups grated parmesan cheese
- 32 oz. spaghetti sauce
- 3 cups mozzarella cheese
- Pepperoni slices

Instructions

- Preheat oven to 350 degrees.
- Cook ground beef (with onion – optional).
- Mix cooked spaghetti, butter, eggs, and parmesan cheese in a bowl.
- Pour in greased 9x13 casserole dish.
- Pour sauce on top of noodle mixture.
- Put cooked ground beef on top of sauce.
- Top with Mozzarella cheese and pepperoni.
- Bake for 30 minutes (covered with foil).
- Remove foil and bake additional 10-15 minutes.

Stuffed Pepper Casserole

Prep Time  10 Minutes

Cook Time  45 Minutes

Ingredients

- 1 lb. ground beef
- ½ medium sweet onion, diced
- 15oz can Diced tomatoes
- 2 cups Water
- 1 package Taco seasoning mix
- 1.5 cup Rice (uncooked, not instant)
- 12oz Velveeta cheese, cubed
- 1 cup Mozzarella cheese, shredded
- Assorted peppers (sweet bell, banana pepper, jalapeno, pablano) halved and seeded.

Instructions

- Place peppers outside up in prepared baking dish.
- In a large skillet brown the ground beef. Drain well.
- Add taco seasoning and onion to the hamburger.
- Cook over medium heat for 5 to 8 minutes, until the onions are translucent.
- Add diced tomatoes, water and rice. Stir
- Cover and cook for 25 minutes or until rice is done, stirring occasionally. Add more water if necessary to finish cooking rice.
- Remove from heat.
- Add Velveeta to the rice mixture.
- Cover and let's set five minutes.
- Stir to incorporate the cheese.
- Pour mixture into prepared baking dish (over top the peppers)
- Top with mozzarella cheese.
- Bake at 350° for 20 minutes or until cheese is browned

Comments

- Great to prepare ahead. Freezes well.
- Choose peppers based on your tastes. We like the hotter peppers.

Submitted By:
Amanda Kyles
November 2025



SIDES
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Sides

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SIDES

Calico Beans

Prep Time  15 Minutes

Cook Time  45 Minutes

Ingredients

- 1 large can (21 oz) of any canned baked beans in sauce (like Bushes Homestyle) Pick a flavor that you want as your base.
- 2-3 additional drained and rinsed cans of interesting beans for color and shape like kidney, cantilena beans, black eyed peas, or black beans.
- 1 small onion - chopped
- Red or green peppers, chopped (may omit...use what you like, but they add to the color)
- 1/2 - 1 lb meat such as sausage, spicy sausage, bacon, or ham bits

Sauce to taste - make this your own!

- 1/2 C ketchup
- 1-2 Tbsp apple cider vinegar
- 1-2 Tbsp brown sugar or maple syrup
- 1-2 tsp yellow or grainy mustard
- 1/2 tsp or more of one or more of the following to taste - salt, black pepper, red pepper flakes, chili pepper, smokey paprika, garlic powder...taste as you go!
- Additional ketchup or favorite BBQ sauce to make enough liquid to give sauce to the beans

Instructions

- Brown meat and finely chopped onion, and add peppers just to soften.
- Stir in to canned baked beans with sauce, and cans of other beans (rinsed).
- In separate bowl, mix ketchup, vinegar, mustard, sugar and BBQ sauce or additional ketchup and taste, then begin the magic with additional seasonings until you have something you like. BEWARE that these seasonings will intensify in the baking process so go easy until you have given this a few trials.
- Pour into a 9x12 greased baking dish.
- Bake at 325° uncovered until bubbly and slightly thickened (about 45 minutes)
- Serve warm or room temperature.

Comments

This is more of an individual dish. Play around and make it something you enjoy. The key is canned beans + sauce + meat (but the meat is not necessary.) It is impossible to screw this up if you taste along the way.

Make this your own spice and seasoning level and use ingredients that are bright and pretty. Your beans should not look or taste like anyone else's!

Submitted By:

Mary Gillett

November 2025

Cranberry Apple Bake

Prep Time  15-20 Minutes Cook Time  45 Minutes

Ingredients

- 2 Granny Smith apples, cored and cubed
- 1 Fuji or Red Delicious apple, cored and cubed
- 2 cups raw cranberries
- 3/4 cup sugar

Topping:

- 1 stick butter
- 1 cup quick cooking oatmeal
- 1/2 cup flour
- 1/2 cup brown sugar
- 1 tsp. cinnamon
- 1/2 cup chopped pecans

Instructions

- Preheat oven to 350°
- Mix apples, cranberries, and sugar. Place in a casserole dish.
- Melt butter.
- Add oatmeal, flour, brown sugar, cinnamon, and nuts to butter.
- Pour (or crumble) this mixture over apples and cranberries.
- Cook for 45 minutes at 350°

Comments

This dish can actually be a breakfast, dessert, or side!

Submitted By:
Stephanie Nobles
November 2025

Mexican Street Corn

Prep Time  15 Minutes

Cook Time  30 Minutes

Ingredients

- 2 lbs Frozen yellow corn, thawed
- 12oz Frozen white corn, thawed
- 5 Tbsp Butter
- 2 (8oz) Cream cheese blocks, softened
- ¼-½ cups Heavy cream
- 3 Tbsp Mayonnaise
- 1 Tbsp Tajin seasoning
- 2 tsp Paprika
- ¼ cup Cilantro, chopped
- ¼ cup Cotija cheese

Instructions

- Drain corn in colander.
- In large frying pan or wok, melt butter then add in corn.
- Cook over medium heat for 10 -15 minutes.
- Add in Tajin, paprika, mayo and 1/4 cream.
- Cook 5-10 minutes.
- Remove from heat, add in cream cheese, cilantro and Cotija cheese.
- Stir well.
- Add additional cream as necessary for consistency.
- Garnish with additional cilantro, tajin and Cotija cheese as desired.
- Serve warm.

Comments

Can be made ahead (leave off garnishes), refrigerate. Put in crockpot to heat, stirring occasionally, until heated through.

Ok to start on high but will want to turn to low to keep from burning.

Orzo Side Salad

Prep Time ✓ 15 Minutes

Cook Time ✓ 15 Minutes

Ingredients

- 1 box orzo (drained)
- ⅔ bag of raw spinach
- 1 onion diced small
- 1 pepper (any color) diced small
- feta cheese, diced small
- Sun dried tomatoes, diced small
- Garlic, to taste
- Salt, to taste
- Pepper, to taste
- Optional: fresh diced tomatoes substitute for sun-dried; cilantro or basil could also be added



Instructions

- Cook one box orzo, drain.
- Pour into bowl.
- Add spinach, onion, diced pepper, feta cheese, sun dried tomatoes.
- Stir in garlic, salt, and pepper to taste.
- Add optional toppings if desired.

Comments

"Got this from a friend at the beach. SO YUMMY!"

Submitted By:

Mary Margaret Armstrong

November 2025

Sweet Potato Casserole

Prep Time  10 Minutes

Cook Time  30-40 Minutes

Ingredients

- 3 cup mashed sweet potatoes
- 1 cup brown sugar
- 2 eggs, slightly beaten
- 1 tsp vanilla extract
- ½ cup milk
- ½ cup melted butter

Topping:

- ½ cup brown sugar
- 1/3 cup flour
- 1/3 cup melted butter
- 1 cup chopped pecan

Instructions

- Preheat oven to 350°
- Combine all casserole ingredients and pour into greased 2-quart casserole dish.
- Combine topping ingredients and spread over casserole.
- Bake at 350° for 30-40 minutes.

Vinaigrette Bean Salad

Prep Time ✓ 15-20 Minutes **Chill Time** ✓ 30-40 Hours

Ingredients

- 1 can black beans, drained
- 1 can summer crisp corn, drained
- 1 can black eyed peas, drained
- 1 can navy beans, drained
- 1/2 sweet onion, chopped tiny (more or less or stronger to taste)
- 1 packet zesty Italian dressing mix
- ½ cup white wine vinegar
- ¼ cup olive oil
- 1 Tbsp cumin
- Salt and pepper to taste.

Optional:

- 1 red pepper, chopped tiny

Instructions

- Mix all together
- Refrigerate overnight (at least 4-5 hrs)

Submitted By:
Mary Margaret Armstrong
November 2025



Zucchini Pie

Prep Time  15 Minutes

Cook Time  30 Minutes

Ingredients

- 4 cups thinly sliced zucchini
- 1 cup chopped onion
- ½ cup butter
- ½ cup fresh parsley, chopped or 2 Tbsp parsley flakes
- ½ tsp salt
- ½ tsp pepper
- ½ tsp garlic powder
- ¼ tsp basil
- ¼ tsp oregano leaves
- 2 beaten eggs
- 2 cups mozzarella, shredded
- 2 tsp mustard
- 8 oz can crescent dinner rolls

Instructions

- Cook and stir zucchini and chopped onion in butter for 10 minutes.
- Stir in parsley, salt, pepper, garlic, basil, and oregano.
- Combine 2 beaten eggs and mozzarella cheese.
- Stir into zucchini mixture.
- Separate crescent rolls into 8 triangles, place in ungreased, 10in pie pan. Press over bottom and up sides to form crust.
- Spread 2 tsp mustard over crust.
- Pour mixture into crust.
- Bake at 375° for 18-20 minutes or until center is firm.
- Let stand 10 minutes before serving.

Submitted By:

Karen Fisher

November 2025



SOUP
SOUP

Soup

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SOUP

Broccoli Chowder

Prep Time  20 Minutes

Cook Time  15 Minutes

Ingredients

- 4 cups fresh small broccoli florets
- 2 medium potatoes, diced
- 1-1/2 cups water
- 2 medium carrots, thinly sliced
- 1 large onion, chopped
- 1 celery rib, finely chopped
- 4 cups milk, divided
- 2 teaspoons chicken bouillon granules
- 1 teaspoon Worcestershire sauce
- 3/4 teaspoon salt
- 1/2 teaspoon pepper
- 1/3 cup all-purpose flour
- 1 cup cubed process cheese (Velveta)
- Shredded Cheddar Cheese (optional)

Instructions

- In a large saucepan, combine the first six ingredients.
- Bring to a boil. Reduce heat; cover and simmer for 8-10 minutes or until vegetables are tender.
- Add 3 cups milk and bouillon, Worcestershire sauce, salt and pepper.
- In a small bowl, combine flour and remaining milk until smooth; gradually stir into soup.
- Bring to a boil; cook and stir for 2 minutes or until thickened.
- Remove from the heat; stir in cheese just until melted.
- (Optional) add in shredded cheddar cheese to taste.

Chicken & Rice Soup

Prep Time  15 Minutes

Cook Time  45 Minutes

Ingredients

- 3 boneless chicken breast pieces (partially thawed if using frozen)
- Nature's Seasonings (to taste)
- 1 clove garlic
- 2 carrots
- 1 piece of celery
- ½ medium sweet onion
- 6 cups water
- ⅔ cup brown rice
- 4 cubes chicken bouillon
- 1 can chicken broth (low sodium)
- Crushed red and black pepper (to taste)

Instructions

- Bias-slice carrots and celery; cut onions into slices and set aside.
- Dissolve bouillon cubes in 6 oz water (heat in microwave to help it dissolve), set aside.
- Dice chicken into bite-size cubes and saute in hot olive oil in a large soup pot.
- Season chicken to taste with Nature's Seasonings and 1 clove garlic when almost cooked through.
- Add vegetables into pot and saute until onions are turning translucent.
- Add broth and water/bouillon to the pot and bring to a boil.
- Add rice and boil until rice is tender (about 30 minutes for brown rice).
- Season to taste with crushed red pepper and black pepper.
- Simmer for 30+ minutes.

Submitted By:

Robert Kyles

November 2025

Chicken Gnocchi Soup

Prep Time  20 Minutes

Cook Time  15-20 Minutes

Ingredients

- 4 tbsp butter
- 1 small yellow onion, diced
- 1 celery stalk, diced
- 1/2 cup carrots, thinly sliced
- 3 cloves garlic, minced
- 1/4 cup all-purpose flour
- 2 cups half-and-half
- 4 cups chicken broth
- 1/2 tsp thyme
- 2 cups cooked shredded chicken (crockpot or rotisserie)
- Salt and pepper
- 16 oz potato gnocchi
- 1 cup fresh spinach
- Pinch red pepper flakes (optional)

Instructions

- Cook chicken in a crockpot until tender and shred it, or use rotisserie chicken.
- Melt butter in a large pot over medium heat.
- Add onion, celery, and carrots and cook about 5 minutes.
- Add garlic and cook 1 minute.
- Stir in flour and cook about 2 minutes.
- Slowly stir in chicken broth and half-and-half.
- Add thyme.
- Add shredded chicken and simmer 5 to 10 minutes.
- Add gnocchi and cook about 5 minutes.
- Add spinach and red pepper flakes and cook until spinach wilts.
- Taste and adjust salt and pepper, then serve.

Submitted By:

Mya Watts

March 2026

Chicken Tortilla Soup

Prep Time ✓ 5-10 Minutes **Cook Time** ✓ 4-6 Hours

Ingredients

- 1.5 lbs boneless skinless chicken breasts
- 2 (10.75 oz) cans condensed cream of chicken soup
- 1 cup salsa
- 2 cups frozen corn (about 12oz)
- 1 (15 oz) can black beans, drained and rinsed
- 1.75 cups chicken broth
- 1 teaspoon ground cumin
- ½ teaspoon dried cilantro
- 1 cup shredded cheddar cheese

Optional Toppings:

- sour cream
- diced tomatoes
- green onions
- cilantro
- diced avocado
- tortilla strips/chips

Instructions

- Spray your slow cooker with cooking spray.
- Add chicken to the bottom of the slow cooker.
- In a medium sized mixing bowl, mix cream of chicken soup, salsa, corn, black beans, broth, cumin, and cilantro.
- Pour over the top of chicken.
- Cook on low for 4-6 hours.
- Remove the chicken and shred with two forks.
- Place back into the slow cooker and add shredded cheese.
- Continue cooking until cheese has melted, about 15 minutes.
- Serve with your favorite toppings.

Sausage, Kale, & Potato Soup

Prep Time  15 Minutes

Cook Time  4-6 Hours

Ingredients

- 1lb of sausage (chefs choice)
- 3lbs of diced yellow/gold potatoes
- Minced garlic (measure with your heart)
- 1 small/medium onion chopped (any onion you prefer is fine)
- 1.5 boxes of chicken stock (or bone broth for More protein)
- Salt (to taste)
- pepper (to taste)
- garlic powder (to taste)
- onion powder (to taste)
- 1 block of cream cheese (or 2 cups of plain Greek yogurt for higher protein)
- 1/2 bag of chopped kale

Instructions

- Brown the sausage in a pan.
- Add all ingredients - except kale and cream cheese - to slow cooker.
- Cook on HIGH for 4 hours or LOW for 6 hours.
- Add the cream cheese and kale when you are 30 mins from eating/serving.

Sweet Potato Sausage Soup

Prep Time  15 Minutes

Cook Time  45 Minutes

Ingredients

- 1 pound ground sweet Italian sausage (sub a spicier sausage or add red pepper flakes if desired)
- 1 large sweet potato, diced (about 3 cups) (sub squash or add carrots)
- 1 (32-ounce) carton chicken broth (or make your own)
- 1 package baby kale (sub baby spinach)
- ¼ teaspoon salt
- ¼ teaspoon freshly ground black pepper
- ½ cup heavy cream (sub coconut milk or plant-based cream)
- Optional toppings: pumpkin seeds, crushed red pepper flakes, and/or chopped parsley or sage
- Crusty bread

Instructions

- In a large skillet, brown the ground sausage over medium heat until no pink spots remain, about 5 minutes. Drain the grease.
- Add the cooked sausage to a slow cooker along with the diced sweet potatoes, chicken broth, salt, and pepper. Cook in the slow cooker on high for 3.5 hours or low for 5 hours, or until the squash is tender. About 15 minutes before the soup is done, stir in the baby kale. (You can use an Instant pot or stove-top pot; adjust cooking times.)
- Skim the top—even if you drain the grease from the cooked sausage properly, this soup still tends to gather a little extra fat on top. Simply use a spoon to skim off the excess before serving.
- Just before serving, gently stir in the heavy cream—don't stir this soup too aggressively or the sweet potatoes may fall apart. It will still taste great but won't have the optimal texture. Serve with your favorite toppings alongside some crusty bread.
- Store cooled leftovers in an airtight container in the fridge for up to 2 days.

Comments

We were served this soup on a crisp fall day when we picked up Dave's 1967 Ford Mustang. The seller and his family lived in an aircraft hangar filled with pristine antique collector's cars. I thought about calling it Mustang Soup, but that seemed a little weird, and, well, not everyone loves a Mustang.

Submitted By:
Laura Nelson

November 2025

Thai Chicken Curry Soup

Prep Time  5 Minutes

Cook Time  15 Minutes

Ingredients

- 1 tablespoon olive oil
- 1/2 medium onion chopped finely
- 1 teaspoon grated fresh ginger
- 3 cloves garlic minced
- 4 heaping tablespoons Thai red curry paste see note
- 4 cups chicken or vegetable broth
- 2 cups water
- Juice of 1 lime
- 3.5 ounces uncooked rice noodles see note
- 1 (13.5 ounce) can full fat coconut milk
- 2 cups shredded cooked chicken (I used rotisserie)
- Generous handful fresh basil torn
- Handful fresh cilantro chopped
- Chopped scallions to taste
- Salt & pepper to taste
- Lime wedges for serving (optional)

Instructions

- Add the olive oil and onion to a large pot over medium-high heat. Sauté for 5 minutes, stirring occasionally.
- Stir in the ginger, garlic, and curry paste, and cook for about 30 seconds.
- Add the broth, water, lime juice, and noodles. Increase heat to high and bring to a gentle boil.
- Stir in the coconut milk and chicken. Reduce heat to medium-low and let the soup simmer for 10 minutes.
- Stir in the basil, cilantro, and scallions. Season with salt & pepper as needed.
- Serve immediately with an extra wedge of lime on the side if desired. The noodles will soak up more liquid the longer you leave the soup. I suggest adding more chicken broth if you need to add more liquid (e.g. reheating leftovers the next day).

Submitted By:
Sherrie Smitley
March 2026

Tortellini Soup

Prep Time  10 Minutes

Cook Time  20-25 Minutes

Ingredients

- 1 Tbsp olive oil
- 1 pound lean ground beef
- 1.5 cups chopped onion
- 1 cup diced celery
- 1 cup diced carrots
- 1 Tbsp minced garlic
- 3 (14.5oz) chicken broth
- 1 (14.5oz) diced tomatoes
- 3 (8oz) cans tomato sauce
- 1Tbsp Italian seasoning
- Salt and pepper to taste
- 1 (90z) pkg of cheese tortellini
- 3 Tbsp fresh parsley

Instructions

- Heat olive oil in large pot.
- Crumble beef and cook until no longer pink.
- In a large pot add all ingredients except beef and cheese tortellini.
- Cook until carrots and celery are softened.
- Add the beef and cheese tortellini.
- Cook until cheese tortellini is done.
- Serve with crackers or corn muffins!

Vegetable Beef Soup

Prep Time  10-15 Minutes Cook Time  5-6 Hours

Ingredients

- 1 tablespoon oil
- 1 pound cubed beef (see notes in the post)
- 2 large carrots (peeled and chopped)
- 2 ribs celery (finely chopped)
- 1 small onion (finely chopped)
- 2 tablespoons tomato paste
- 4 cloves garlic (finely minced)
- 1½ teaspoons salt
- 1 teaspoon dried parsley
- ½ teaspoon dried thyme
- ¼ teaspoon paprika
- ¼ teaspoon pepper
- 4 cups low-sodium beef broth
- 1 pound potatoes chopped (about 4 medium)
- 1 can diced tomatoes with juice (14oz or 398ml)
- 1 cup trimmed and chopped fresh or frozen green beans
- ¾ cup marinara sauce
- ½ cup canned or frozen corn
- 1 bay leaf

**** In a hurry? To save time, you can use canned sliced carrots,, canned green beans, pre-diced onions, pre-diced, celery, jarred garlic, frozen diced potatoes*

Instructions

- Heat the oil in a large skillet over medium-high heat. Brown the beef on all sides and place in a 5- to 6-quart slow cooker.
- To the skillet, add the carrots, celery, and onion and cook until the onion has softened. Stir in the tomato paste, garlic, salt, parsley, thyme, paprika, and pepper and cook for 1 minute.
- Transfer the vegetables from the skillet to the slow cooker. Add the broth, potatoes, tomatoes, green beans, marinara sauce, corn, and bay leaf.
- Cover and cook on low for 5 to 6 hours, until the beef and vegetables are tender. Remove the bay leaf, taste and adjust seasonings as desired. Serve immediately or keep on warm until ready to serve.

Submitted By:
Stephanie Nobles
March 2026



**EXTRAS
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Apple Jalapeño BBQ Sauce

Prep Time  10 Minutes

Cook Time  25 Minutes

Ingredients

- 1.5 cups Ketchup
- 1 cup Apple juice
- ⅓ cup Apple cider vinegar
- ¼ cup Brown sugar
- 2 Tbsp Molasses
- 1 Tbsp Black pepper
- 1 Tbsp Garlic powder
- 1 Tbsp Onion powder
- 1 tsp Cumin
- 1 medium jalapeño, finely chopped

Instructions

- Mix all ingredients together. May need to whisk the powders in.
- Bring to a boil over medium, stirring regularly.
- Reduce heat and simmer for 25 minutes, stirring occasionally.
- Chill overnight
- Store in refrigerator.

Mrs. Kay's Christmas Punch

Prep Time ✓ 15 Minutes

Chill Time ✓ Freeze Overnight

Ingredients

- 2 pkgs. Lime Kool Aid
- 2.5 cups sugar
- 1 small can of frozen lemonade
- 1 large can of pineapple juice
- 1 bottle of chilled Ginger Ale

Instructions

- Mix first 4 ingredients with enough water to equal a gallon.
- On stovetop, bring to a boil until sugar completely dissolves stirring frequently.
- Remove from heat & transfer into freezer-safe containers.
- Chill in freezer overnight.
- Remove from freezer & allow to defrost until you can use an ice-pick to break into chunks.
- Add bottle of chilled Ginger Ale into a punch bowl & pour in the frozen punch chunks. This should create the perfect "slushy" consistency.
- Enjoy!

Comments

This is my mom's recipe that we enjoy during the holidays. It makes a "Grinchy green" punch that I think is delicious!

Submitted By:

Dawn Ward

November 2025



Making Memories

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