

FAMILY TIME IN THE KITCHEN



This book is dedicated to our family, friends and patients who are like family.

Dear Friends,

Family life has always seemed to center around meals. In fact, some of the best and happiest times we remember are meals shared with family and friends. Whether in Tennessee, Virginia, Colorado, Philadelphia, Maine, Texas; whether on land or at sea; whether formal or raucously informal; whether preparing or consuming, meals are one of the important glues that holds us together.

This is not our first cookbook, as many of you know. Everything that has been in the previous cookbooks is in this one -- plus a lot more! We hope this new edition will allow you to find, with great ease, all the recipes that you have grown to love, and many more which we are sure you will come to love as well. As before, some of the recipes are family traditions or favorites. Some are updated versions of things we remember from our past and many are contributions from our friends. However, all have been well received, and are hits when placed before our family.

Enjoy this book as a gift from our family to yours. Have fun with it, don't argue about who does the dishes and call us if you need wine suggestions!

David, Lisa, Blair, Lindsey and Phil

SPECIAL THANKS go out to all of our friends who have shared their recipes with us (you know who you are!). Thank you Nicole for your excellent typing. We also appreciate the efforts of our meticulous proofreaders Jenn, Kimay, Becky and Elizabeth. The beautiful design and layout is the result of hours of work by Barry Armstrong, who does all of the graphic design for our office. Barry, you have outdone yourself. Thank you.



We have made a donation to the FISH Hospitality Pantries in conjunction with the publishing of this cookbook. FISH is an effort carried out largely through the work of people at our church, to feed those who do not have enough to eat. Through careful purchasing, five dollars can feed a family of four for three days. If you feel so moved, consider a donation to FISH, or to a local hunger ministry in your community. We all have plenty, in the midst of those who don't have enough. There will always be opportunities to help those without and nothing feels better than filling an empty plate!

FLAVOR GUIDE



BIG DEAL MEAL

These are special occasion recipes designed to impress, because of the quality of the ingredients, and/or the effort it takes to make them.



EASY

Quick, simple and fast, these recipes are perfect for new cooks or those who would rather be doing something else.



SUPER HEALTHY

If you are watching your weight and need some inspiration, check out these healthy choices.



SUMMER GRILLING

When the weather is hot, the tomatoes are ripe and you want to entertain outside, these recipes are just the ticket.



FOOTBALL FOOD

For a Super Bowl party, tailgate or when you just want to make something bordering on junk food to please a crowd.



WINTER FAVORITE

Recipes to simmer slowly on a winter day that make your kitchen smell heavenly once the leaves begin to fall.



COMFORT FOOD

Perfect for when you are sick, recovering from surgery or just need an extra hug.



FAVORITES FROM OTHER COUNTRIES

A collection of recipes which bring other parts of the world into your kitchen. Included are recipes from the Orient, all over Europe and South America. These are some of our absolute favorites, which may require some specialty ingredients.



HOLIDAY



New and traditional recipes to serve on Thanksgiving and Christmas.



FAMILY JEWEL

These are recipes stained with use that have stood the test of time and sentimental dishes that have become family traditions.



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Supper Club Blue Cheese Bacon Dip

Deltaville Hot Crab Dip

Blue Cheese Potato Chips

Cindy's Famous Guacamole. The Best Ever!

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Queso Fundido with Roasted Poblano Vinaigrette

Morena's Asparagus Roll-Ups

Cocktail Party Cheese Straws

Salsa Baked Goat Cheese

Too Easy Whipped Brie

Ripe Pears with Prosciutto Ham with Parsley, Olive Oil and Garlic Sauce

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Grace's Italian Cheese Spread

The Infamous Planter's Punch Recipe

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Chilled Miami Poolside Salad

Warm Orzo Salad with Mint and Feta Cheese

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Wild Rice and Edamame Salad

Steak Salad with Tomato Vinaigrette

Tomato Avocado Salad with Lime-Cumin Dressing

Special Balsamic Vinaigrette

Jenny's Fabulous Sherry Vinaigrette

Heirloom Tomato Salad with Icy Tomato Granita

Hearty Chicken Noodle Soup

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Ultimate Steak—For Steak Purists
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Stuffed Chicken with Roasted Red Pepper Sauce
Chicken Breasts with Avocado and Pomegranate Salsa
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Sear-Roasted Chicken Breasts
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Pan Seared Chicken Breasts with Morel Sauce
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Low-Fat Blackened Tomato Sauce
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Low Country Captain Chicken
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Weeknight Roast Chicken
Bistro Chicken with Tomato and Tarragon
Peruvian Chicken
Foolproof Barbecued Chicken
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Shrimp and Grits McBride
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and Bacon
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Mashed Purple Peruvian Potatoes
with Sweet Lime Butter
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Baked Rice with Chiles, Corn and Sour Cream
Asparagus Risotto with Mint
Risotto of Woodland Mushrooms
and Roasted Celery Root
David's Lemon Risotto Capri Style
Cheddar Cheese Risotto
Risotto Cakes
Rustic Tomato Pie
Fall Fennel Gratin with Tomato
Orange and White Vegetable Purée
Southwestern Cheese Grits
Jay's Mother's Jalapeño Cornbread
Southwestern Baked Black Beans
Green Chile Hominy Casserole
Spring Vegetable Pasta Cooked Risotto Style
Orzo with Feta and Cherry Tomatoes
Linguini with Tomatoes, Basil and Brie
Jenny's Baked Macaroni and Cheese:

Spaghetti with Green Tomatoes
Deconstructed Pesto Pasta
Fresh Whole Cranberry Relish
Aunt Karen's Overnight French Toast

185 **VEGGIES**

Grilled Asparagus and Onions
Grilled Artichokes with Olive Oil, Lemon and Mint
Cheesy Lemon Artichokes
Spicy Sichuan Cucumbers
Sesame Green Beans
Balsamic Bacon Green Beans
Green Bean Bundles
Classic Black Beans
Our Mother's Broccoli Casserole
Creamed Corn with Bacon and Leeks
Argentinean Corn Pudding (Humita)
Succotash with Farro
Sautéed Grape Tomatoes with
Fresh Basil and Garlic
Baked Onions with Sage and Gruyere
Zucchini Gratin with Tomatoes and Gruyere

199 **DESSERTS**

Eggless Chocolate Mousse
Coco Pazzo Panna Cotta
Pumpkin Panna Cotta
Pumpkin Ice Cream Pie
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Bourbon-Chocolate Topsy Cake
Pop-the-Question Rum Cake
Molly's Chocolate Chip Pound Cake
Brown Butter Raspberry Tart
Diane's Fruit Oat Square
Pistachio Cranberry Icebox Cookies
Christmas Ginger Snaps
Grandma Kirchoff's Frosted Banana Bars
Elegant Ice Cream Sandwiches

