

Blueberry Swirl Cheesecake

1 Package 12 oz blueberries

1 Tablespoon Sugar

1 Tablespoon Water

1 ½ teaspoon Cornstarch

Crust:

1 ¼ cups graham cracker crumbs

¼ cup sugar

1/3 cup butter melted

Filling:

3 (8oz. each) cream cheese, softened

1 (14oz) can sweetened condensed milk

3 eggs

¼ cup lemon juice

In a blender, process the blueberries, sugar, water and cornstarch until blended. Transfer to a heavy saucepan; bring to a boil. Reduce heat; cook and stir over med heat for 2 min. or until thickened. Set aside 6 tablespoons for filling. Refrigerate remaining sauce for topping. Combine crust ingredients. Press onto the bottom of a greased 9 inch spring-form pan; set aside. In a mixing bowl, beat cream cheese and milk until smooth. Add eggs; beat on low just until combined. Add lemon juice, beat until blended. Pour ½ of the filling over crust, top with ½ of the reserved blueberry sauce. Repeat layers. Cut through filling with a knife to swirl blueberry sauce. Place on a baking sheet and bake at 325 degrees for 40-45 min. or until center is almost set. Cool 10 min. run a knife around edge to loosen, cool 1 hr. longer. Refrigerate overnight. Yield: 12 servings.

Chocolate Velvet Cake

- 2 (18.25 oz) boxes devil's food cake mix
- 2 (3.4 oz) boxes instant vanilla-flavored pudding mix
- 2 cups sour cream, divided
- 1 ½ cups water, divided
- 1 cup vegetable oil, divided
- 2 (1 oz) bottles red food coloring, divided
- 8 large eggs, divided
- 2 teaspoons baking soda, divided

Cream Cheese Frosting

- 1 to 2 milk chocolate bars

Fresh strawberries

Cream Cheese Frosting

- 3 (16 oz) containers cream cheese frosting
- 2 cups confectioners' sugar
- 1 teaspoon vanilla extract

In a large bowl, combine frosting, sugar and vanilla. Beat at low speed with an electric mixer for 3 to 4 minutes or until smooth

Preheat oven to 350 degrees. Spray 4 (8-inch) heart pans with on-stick cooking spray with flour. In each of 2 separate large bowls, combine 1 cake mix, 1 pudding mix, 1 cup sour cream, ¾ cup water, ½ cup oil, 1 bottle food coloring, 4 eggs and 1 teaspoon baking soda. Beat at medium speed with electric mixer for three minutes. Divide batter evenly among pans. Bake for 35-40 minutes. Let cool in pans for 10 minutes. Remove from pans and cool completely on wire racks. Using hands, crumble 1 cake layer. Reserve 1 cake layer for another use. Spread cream cheese frosting between remaining 2 layers and on top and sides of cake. Gently press desired amount of cake crumbs onto sides and top of cake. Starting at one long end of chocolate bar, pull a vegetable peeler down sides, making desired amount of curls. Sprinkle curls on top of cake. Arrange strawberries around top and bottom edges of cake.

Chorizo Filled Dates

4 ounces fresh (not smoked) Spanish chorizo sausage links, casings removed, coarsely crumbled

1 tablespoon chopped Italian parsley

12 large Medjool dates

6 slices applewood-smoked bacon, cut crosswise in half

2 tablespoons olive oil

Cook chorizo in heavy small skillet over medium heat until browned and cooked through, stirring frequently and breaking up lumps with spoon, about 5 minutes.

Drain off fat; transfer sausage to small bowl. Add parsley; stir to combine. Cool.

Working with one date at a time, cut slit along top of date.

Gently pry open date and remove pit, leaving pocket. Stuff pocket with 1 scant tablespoon chorizo mixture. Wrap 1 bacon piece around each date, overlapping ends slightly; fasten ends with toothpick.

Heat oil in medium skillet over medium heat.

Add dates, toothpick-side down and cook without moving until bacon browns, about 5 minutes. Continue to cook until bacon is brown on all sides, turning dates occasionally, about 6 minutes. Transfer to paper towels to drain. Remove toothpicks. Serve warm.

Citrus Sauced Pork Chops

1 can (14oz chicken broth, divided)

¼ cup corn starch

6 Pork Chops (1/2" thick)

Salt & Pepper

1 Tablespoons corn oil

2 cups freshly squeezed Florida Orange Juice

1 cup baby carrots

2 tablespoons minced green onion

3 tablespoons honey

1 tablespoon white vinegar

2 tablespoons light corn syrup

2 tablespoons corn starch

1 tablespoon Dijon mustard

2 tablespoons jellied cranberry sauce

2 tablespoons soy sauce

2 tablespoons fresh parsley

Stir together 1/ cup chicken broth and 2 tablespoons corn starch in a small bowl until smooth- set aside. Season Pork Chops with salt and pepper, then coat lightly with remaining 2 tablespoons corn starch. Heat oil in large skillet over med-high heat. Add Pork Chops. Cook turning once, 10-15 minutes or until done. Remove from skillet, keep warm in oven. Drain any excessive fat from skillet. Add remaining chicken broth, orange juice, onion and carrots. Simmer 15 min or until carrots are done. Stir honey, corn syrup, vinegar, mustard, cranberry sauce and soy sauce into corn starch mixture. Add to skillet, stirring constantly, bring to a boil over medium heat and boil one minute. Stir in Parsley. Return pork chops to skillet until heated through. Serve with rice if so desired. Garnish with fresh slices of orange.

Couscous with Avocado, Mango and Shrimp

24 large shrimp, peeled and deveined

1 tablespoon seafood grill seasoning

Olive Oil, optional

2 cup water

1 (10 oz) box plain couscous

1 tablespoon olive oil

½ teaspoon salt

2 ripe Fresh Avocados, peeled, seeded and cut into 1-inch cubes

2 tablespoons fresh lemon juice

1 ripe mango, peeled, pitted and cut into 1-inch cubes

2 green onions, thinly sliced o diagonal

1 cup cooked edamame (shelled soy beans)

Mango Lime Dressing

1 ripe mango, peeled, pitted and cut into 1-inch cubes

½ cup fresh lime juice

¼ cup olive oil

2 cloves of garlic, finely chopped

1 teaspoon Dijon style mustard

½ teaspoon sea salt

¼ teaspoon ground white pepper

¼ teaspoon ground cumin

2 tablespoons snipped fresh mint leaves

2 tablespoons snipped fresh cilantro leaves

Instructions:

Toss shrimp with seasoning. BBQ or sauté' in olive oil for 3 minutes, turning over once. Remove to plate; set aside.

In a 2-quart pan bring water to a boil. Stir in couscous, oil and salt. Remove from heat, cover and let stand for 5 minutes.

In a bowl, combine avocado and lemon juice; set aside

Remove lid from pan and fluff couscous; cool. Pour couscous into a large mixing bowl. Add avocado, mango, onions and edamame.

Pour dressing over salad, as needed. Toss to coat.

Serve onto plates and top with cooked shrimp.

Mango-Lime dressing:

In a food processor, add mango, juice, oil, garlic, mustard, salt, pepper and cumin. Puree using the pulse button; set aside.

Mix mint and cilantro into dressing immediately before using.

Crab and Mango Salsa Phyllo Cups

Crab Salad

1 cup lump crabmeat

1/3 cup mayonnaise

2 tablespoons minced onion

1/2 teaspoon lemon juice

1/8 teaspoon salt

1/8 teaspoon Pepper

Mango Salsa

1 Mango, peeled and diced

1/2 cup peeled, diced cucumber

1 tablespoon finely chopped jalapeno

1/3 cup diced red onion

1 tablespoon lime juice

1/3 cup roughly chopped cilantro leaves

Salt and pepper to taste

Frozen phyllo cups

Directions:

Combine crabmeat, mayonnaise, onion, lemon juice, salt and pepper. Place in phyllo cup. Prepare salsa by mixing mango, cucumber, jalapeno, onion, lime juice, cilantro, salt and pepper. Place 1/2 teaspoon on top of crabmeat. Serve salsa and lime chips on the side as well.

Crab Tarts with Lemon~Dill Sauce

- 1 Tablespoon Mayonnaise
- 2 Tablespoons slightly beaten egg
- 1 Teaspoon freshly squeezed Florida lemon juice
- 1 Teaspoon Old Bay Seasoning
- 1/8 Teaspoon salt
- 1/3 cup bread crumbs (made from day old bread)
- 6 ozs. Drained crabmeat
- 2 Tablespoons thinly sliced green onion
- 1 Tablespoon diced pimento
- 2 Tablespoons minced celery
- 2 Tablespoon heavy cream
- 1 Tablespoon butter
- 1 pkg of Mini Fillo Shells (16)

Dill Sauce:

- 1 cup mayonnaise
- ¼ cup buttermilk
- 2 Tablespoons fresh Dill (chopped)
- 1 Tablespoon fresh Parsley (chopped)
- 1 Tablespoon grated Florida lemon zest
- 2 teaspoons fresh squeezed Florida lemon juice
- 1 small clove of Garlic; minced

-combine all of the ingredients in a bowl and mix well. Refrigerate until chilled; the sauce thickens as chilled. Garnish with lemon slices or curls.

Melt butter in heavy skillet over med. Heat. Sauté' the onion, celery and garlic in butter about 3 minutes. Remove from heat. Add first 6 ingredients & pimento. Then heavy

cream. Gently fold in lump Crab Meat. Use small scoop to fill each shell. Place full filled shells on parchment lined baking sheet – 1” apart. Bake in pre-heated 350 degree oven for 20-25 min.

Dessert Eggrolls

8 egg roll wrappers

1 (8oz) package of cream cheese

$\frac{3}{4}$ cup sugar

1 teaspoon vanilla flavoring

40 blueberries (about $\frac{2}{3}$ cup, depending on size)

Cinnamon sugar mixture

Cream the softened cream cheese with the sugar and vanilla. Chill the mixture. Heat oil to 350 degrees. Place an egg roll wrapper on the counter so you are looking at a diamond. Place $\frac{1}{8}$ of the chilled filling in a rectangle between the two side corners, leaving enough space for the corners to be folded over. Place 4-5 blueberries on top of the cream cheese mixture. Fold up the bottom corner of the wrapper over the filling. Fold the top corner to seal. (dab finger in a cup of water and touch the top corner). Moisten eggroll wrapper with water and sprinkle with cinnamon sugar. Fry 3-4 at a time, allowing the oil to return to temperature between batches. Fry for 1 minute on the first side, flip and fry for 30 seconds more, until barely golden. The cream cheese filling will become liquid if you leave in too long.

Dried Beef Cheeseball

2-8oz Philadelphia Cream Cheese

2-2.5 oz Jars Armour sliced dried beef

3 tablespoons chopped onions

3 tablespoons fresh ground horseradish

In a medium mixing bowl mix cream cheese, chopped dried beef, horseradish, chopped onions until well blended. Refrigerate until ready for use. Serve with crackers. I use Ritz or Flip Side crackers.

Elegante' Swan Lemon Cream Puffs

Batter:

1 cup water

½ cup butter (no substitutes) cubed

1 cup all purpose flour

4 eggs (room temperature)

Lemon filling:

2 eggs

2/3 cup sugar

6 Tablespoons freshly squeezed Florida lemon juice

2 cups heavy whipping cream

4 Tablespoons sugar

Method:

In a saucepan, bring water and butter to a boil. Add flour all at once, stirring until a smooth ball forms. Remove from heat; let stand 5 minutes. Add eggs, one at a time, beating well after each addition. Continue beating until mixture is smooth.

Drop by large rounded spoon 3" apart, enough dough for swans' body, onto a parchment lined baking sheet. Take a good ½ cup of dough, place in a pastry bag, using tip #21 to make the head and neck of your swans. Bake at 400 degrees for 30-35 minutes or until golden brown. Remove to wire racks. Immediately remove 1/3 off tops. Discard soft dough from inside. Set puffs and tops aside to cool.

For filling: in a heavy saucepan, combine the eggs, sugar, lemon juice and butter. Bring to a boil over medium heat; cook and stir for 5-7 min. or until mixture is thick enough to coat a metal spoon.

Remove from heat. Cool quickly by placing pan in a bowl of ice water; stir for 2 minutes. Transfer to a bowl; press plastic wrap onto surface of filling. Chill for 1 hour until partially set. In a mixing bowl, beat cream and sugar until stiff peaks form; fold into lemon mixture. Fill cream puffs, place head & neck into 'front' filling. Cut each top into 2 pieces for wings, place them on sides. Dust with confectioner sugar. Enjoy!

Florida Orange Brownies

1 ½ cups all-purpose flour

2 cups sugar

1 teaspoon salt

1 cup (2 sticks) butter, softened

4 eggs

2 teaspoons pure orange extract

1 teaspoon grated orange zest

Glaze:

2 cup confectioners' sugar

4 tablespoons orange juice

2 teaspoons grated orange zest

Preheat oven to 350 degrees. Grease a 13x9 inch pan and set aside. In a mixing bowl, stir together flour, sugar and salt. Add butter, eggs, orange extract and orange zest and beat with hand held electric mixer until well blended. Pour batter into prepared pan and bake for 30 minutes, or until golden brown and set. Remove from oven and pierce top of entire cake with a fork. Combine all glaze ingredients in a bowl, stirring until smooth. Pour glaze over cut squares.

Grandma's Christmas Meatballs

Meatballs:

1 pound ground beef

1 egg

½ cup bread crumbs

¼ cup milk

1 teaspoon Worcestershire sauce

½ teaspoon pepper

1 teaspoon salt

Mix all ingredients in a bowl. Form small meatballs and place in a baking pan. Bake at 400 degrees for 20 minutes.

Sauce:

1 12oz bottle of chili sauce

1 10oz jar of grape jelly

1 tablespoon lemon juice

Heat all ingredients in a saucepan on medium heat until jelly is melted and sauce is heated through. Add cooked meatballs and stir to coat. Keep warm until ready to eat. Recipe can easily be doubled or tripled to feed a crowd.

Juiced Up Roast Pork

2 cups orange juice

½ cup firmly packed brown sugar

¼ cup loosely packed fresh oregano leaves

¼ cup loosely packed fresh sage leaves

1 Tablespoon salt

1 Tablespoon garlic powder

1 Tablespoon paprika

1 ½ teaspoon onion powder

1 teaspoon chili powder

1 (5 to 6 lb) boneless pork shoulder roast

Process first 9 ingredients in a blender until smooth. Pierce roast with sharp knife at 2 in intervals. Place roast in a large zip-top plastic freezer bag; pour orange juice mixture over roast, turning to coat. Seal and chill at least 4 hours or up to 8 hours, turning occasionally. Remove roast from marinade, reserving marinade. Place roast on a wire rack in a foil-lined roasting pan. Bake 450 degrees for 30 min. Reduce oven temperature to 300 degrees and bake 4 more hours or until a meat thermometer inserted into thickest portion of roast registers 150 degrees, basting with reserved marinade every 30 minutes during first 3 hours. Let roast stand 10 min. before slicing. Serve with rice of your choice.

Kumquat Cheesecake

8 oz cream cheese

1 cup powdered sugar

2 cups cool whip

1 cup pureed kumquats

Blend cream cheese (at room temperature) and sugar until creamy

Add kumquat puree and cool whip to this mixture.

Pour into crust and chill.

Kumquat Salmon

- 1 Fillet of Salmon (fresh is best but frozen will work ok, I thawed good)
- 2 Tablespoons olive oil
- 1 to 1 ½ Tablespoons Kosher or Sea Salt and ground pepper to taste
- 2 Tablespoons melted butter (divided)
- 3 Tablespoons fresh grated Ginger Root (divided)
- ½ cup heavy cream
- ½ cup Kumquat Puree
- ½ cup Key Lime cut in wedges
- ½ Key Lime juice
- 1 small shallot – cut into pieces
- 2 Tablespoons Almond slices toasted, can use ‘Almond Accent’ honey almond slices from store
- 4 Tablespoons ‘Panko’ Bread flakes
- 4 Tablespoons White Wine

Directions

Skill Fillet of salmon (most places will do for you when buying)

Rinse and thoroughly dry the fillet, put the fillet in a zip-lock bag and put lime juice ½ Tablespoon oil, salt, pepper, 1 tablespoon ginger root and white wine in bag and marinate while you are getting the rest ready.

Make Kumquat puree – cut cumquats in half and remove the seeds very important as they are very bitter. Put rest of Kumquats skin and all in blender and puree, add 1-tablespoon ginger root to mixture and shallot pieces and blend until smooth.

Whip heavy cream until very stiff.

Add 1 teaspoon ginger root and whisk in. Next mix together equal portion of Kumquat Puree and whipped cream mixture (about ¼- 1/3 cup each) together. Keep cool until ready to put on fish. Add the Panko bread flakes to the mixture and blend well with whisk, just before putting on fish.

Oil a cast iron pan or steak plate with oil and place salmon on platter and coat both dishes with oil, leave dark skin side up and pour 1 tablespoon butter over and put under broiler for approximately 3-5 minutes. Remove pan and fish and turn fish over on platter. Put the rest of the butter over the salmon and place back in oven for 1 ½-3 minutes. Remove and spoon Kumquat mixture over the fish and put back in oven and broil until golden-orange brown. (1-3) minutes.

Remove and sprinkle almond slices over and serve immediately with lime wedges for decoration and extra lime juice if wanted.

*Kumquat puree can be made in larger batches and portions kept in refrigerator for weeks and even frozen in usable quantities for months.

Orange Pie

One 9 inch ready-made pie crust baked as directed

1 Cup orange juice

1 Cup orange sections

2 tablespoons grated orange rind

1 Cup sugar

5 tablespoons corn starch

3 egg yolks beaten

2 tablespoons lemon juice

2 tablespoons butter

Meringue

3 egg whites

½ tsp vanilla

¼ tsp cream of tartar

6 tablespoons sugar

Combine first five ingredients in sauce pan, cook on low heat until clear. Add small amount of mixture to beaten eggs. Gradually add all to eggs, being careful not to cook the eggs. Cook 5 minutes longer. Remove from heat and blend in lemon juice and butter. Pour into pre-baked pie shell-filling and shell should be the same temperature. Top with meringue.

Salted Caramel Dipped Strawberries

20 large fresh strawberries

40 caramels

3 Tablespoons whipping cream

$\frac{1}{4}$ teaspoon salt

1 $\frac{1}{4}$ cups coarsely chopped mixed nuts

Pat strawberries completely dry with paper towel. Microwave caramels & 3 tablespoons whipping cream & salt until smooth stirring at 1 min. intervals. Dip each strawberry halfway into caramel mixture, roll in nuts and place on wax paper-let stand 15 minutes.

Strawberry and Cheesecake Checkers

2 packages (8oz each) cream cheese, softened

½ cup sugar

½ teaspoon vanilla

2 eggs

Crust:

1 cup graham cracker crumbs

1/3 cup firmly packed brown sugar

¼ cup butter or margarine, melted

Sliced strawberries

Wiltons black or chocolate candy melts

Wilton's red candy melts

Directions:

Mix graham cracker crumbs, brown sugar and butter; press onto bottom of 9 inch spring form pan. Bake at 325 degrees for 10 minutes

For filling, mix cream cheese, granulated sugar and vanilla at medium speed with electric mixer until well blended. Add eggs; mix until blended.

Pour into crust and bake at 350 degrees for 40 minutes or until center is almost set. Cool. Refrigerate at least 3 hours overnight.

Slice strawberries and place a spoonful of the cheesecake on top of strawberry. Dip the strawberry and cream cheese into Wilton's candy melts that have been melted in microwave. Let cool. When hardened, place on a check board and serve.

Sweet and Wholesome Homemade Granola Bars

½ cup butter

1/3 cup sugar

1/3 cup honey

¼ cup flour

½ teaspoon vanilla extract

¼ teaspoon cinnamon

2 cups rice cereal

2 cups rolled oats

1 cup dried strawberries and/or blueberries

½ cup sliced almonds

Heat the oven to 350 degrees. Coat a 9x13 inch pan with nonstick cooking spray and set aside. Melt butter in a large pot over low heat. Remove the pot from heat and whisk in the sugar, honey, flour, vanilla extract and cinnamon. Add the remaining ingredients and mix well. Transfer the mixture to the baking pan. Using a sheet of waxed paper and the palms of your hands, press the granola firmly into the pan, packing it to a flat and even thickness. Bake for 20 minutes, until golden brown. Allow granola to cool 1 hour in the pan, then transfer to a wire rack to cool completely before cutting into bars or crumbling.

Tres Leche Cake

1 cup sugar

5 large eggs

1/3 cup milk

½ teaspoon vanilla extract

1 cup all-purpose flour

1 ½ teaspoon baking powder

½ teaspoon cream of tartar

Milk Syrup:

1 can (12 Oz) evaporated milk

1 cup sweetened condensed milk

1 cup heavy cream (or whipping)

1 teaspoon vanilla extract

Garnishes:

Any fruit of your choice

Directions:

Preheat oven to 350 degrees. Generously butter a 13x9 inch baking dish. Beat ¾ cup sugar and the egg yolks until light and fluffy, about 5 minutes. Fold in the milk, vanilla, flour and baking powder. Beat the egg whites to soft peaks, adding the cream of tartar after 20 seconds. Gradually add the remaining ¼ cup sugar and continue beating until the whites are glossy and firm but not dry. Gently fold the whites into the yolk mixture. Pour this batter into the buttered baking dish. Bake the cake until it feels firm and an inserted toothpick comes out clean, about 30-45 minutes. Let the cake cool completely in baking dish. Pierce the cake all over with a fork.

Milk syrup:

Combine the evaporated milk, sweetened condensed milk, cream and vanilla in a mixing bowl. Whisk until well blended. Pour the syrup over the cake, spooning the overflow back on top until it is all absorbed.

Top the cake with whipped cream and your choice of fruit.