

# *Lazy Comfort Food*



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## *Honey Garlic Chicken*

Honey and garlic chicken will curb any craving for delicious Asian cuisine. No need to order Chinese takeout to enjoy the sweet, crispy, deliciousness of chicken and rice. Now, you can make this easy honey garlic chicken recipe right from the comfort of home. It's quick and simple!

# Honey Garlic Chicken

Serves 4

## Ingredients

- 2 pounds boneless skinless chicken breasts, cut into bite-size pieces
- 2 tsp salt
- 1 tsp pepper
- 2 tsp garlic powder
- 2 tbsp butter, divided
- 1 1/2 tbsp sesame oil (or olive oil)
- 1/2 cup finely chopped onion
- 2 tbsp minced garlic
- 1 1/8 cup (1 cup plus 2 tablespoons) honey
- 3/8 cup (1/4 cup plus 2 tablespoons) chili sauce
- 3 tbsp soy sauce
- Green onions, chopped, for garnish
- Sesame seeds, for garnish
- Cooked rice, for serving

## Instructions

1. Sprinkle the chicken with salt, pepper, and garlic powder.
2. In a large skillet, over medium heat, melt 1 tablespoon of butter. Add half of the chicken, cooking until it is cooked through or begins to turn golden brown on all sides. Remove chicken from the pan onto a plate lined with a paper towel and keep warm. Drain the skillet. Using the remaining 1 tablespoon of butter, repeat these steps for the remaining chicken.
3. To the same large skillet, heat the sesame oil. Add onion and saute until translucent.
4. Add honey, chili sauce, and soy sauce. Bring to a low boil and cook for 1 minute longer.
5. Return the chicken to the pan and heat through, stirring to coat the chicken with the sauce.
6. Serve the chicken over rice. Sprinkle the chicken with the chopped green onions and sesame seeds, if desired.



## Lasagna Roll Ups

Lasagna roll ups are a clever twist on the classic Italian lasagna dish. Lasagna rolls have many advantages over making a traditional lasagna – they’re easier to make, look neater and are perfectly portioned for easy freezing and reheating. Try this simple lasagna roll ups recipe once and you’ll never go back to sloppy lasagna squares again!

## Lasagna Roll Ups

Serves 12

### Ingredients

- 10-12 lasagna noodles cooked per package directions
- 1 lb lean ground beef
- 1/2 tbsp Italian seasonings
- 1 tsp garlic salt
- 1 tbsp minced garlic
- 1/2 yellow onion finely diced
- 1/2 tsp salt
- 1/2 tsp ground black pepper
- 24 oz jar marinara sauce

### Ricotta Filling

- 15 oz ricotta
- 1 large egg beaten
- 1/3 cup Parmesan shredded
- 1 1/2 cups Mozzarella Cheese shredded
- 1 tbsp dried parsley flakes

## Instructions

1. In a large pot cook noodles according to package directions. Once the noodles are soft and cooked, drain hot water. With noodles still in the pot, add cold water to the noodles to stop the cooking process and to keep noodles from sticking together.
2. In a large deep sided skillet cook ground beef until no longer pink. Drain grease and return beef to skillet. Add onion, Italian seasonings, garlic salt, minced garlic, salt, and ground black pepper. Stir and let cook for 5-7 minutes, or until onions are soft and tender.
3. Add marinara sauce to the meat mixture and stir well. Bring the sauce to a simmer. Cover with a lid and let simmer for 5 minutes then remove from the heat.
4. In a separate large mixing bowl combine ricotta cheese, egg, Parmesan cheese,  $\frac{3}{4}$  of the mozzarella cheese, and dried parsley flakes. Stir to combine.
5. On a large baking sheet lay out 5 lasagna noodles. Spread  $\frac{1}{4}$  cup of ricotta filling on the lasagna noodle. Use a rubber spatula to spread mixture the entire length of the noodle. Add 3 tbsp meat sauce to each lasagna noodle on top of the ricotta mixture. Use a rubber spatula to spread the meat sauce the entire length of the noodle.
6. Preheat the oven to 375 degrees and spray a 9×13 baking dish with cooking spray. Add  $\frac{1}{2}$  cup of meat sauce on the bottom of the baking dish and use the rubber spatula to spread evenly across the bottom of the dish.
7. Gently roll each lasagna noodle from one end to the other, and place in the baking dish. Repeat the process with the remaining 5 noodles and place them in the baking dish.
8. Top the rolled lasagna noodles with the remaining meat sauce. Add remaining mozzarella cheese to the top of each lasagna roll.
9. Cover with tin foil and place in the oven. Cook at 375 degrees for 40 minutes. Remove tin foil and broil for 2-3 minutes, or until cheese is lightly browned.

## Notes

- If your lasagne noodles come in a pack of twelve, cook them all. It's handy to have a couple of spares in case any break whilst cooking or if you end up with some excess filling.
- It's a good idea to keep your cooked noodles in a pan of cold water whilst they're waiting to be rolled. This prevents them from sticking together.
- You should have two extra noodles for this recipe in case any noodles break or tear while cooking or rolling. You could stretch out the ricotta and meat sauce and make 12 total noodles instead of the 10 that it calls for. Depending on how big your baking dish is.



## Orange Chicken

Panda Express orange chicken is amazing, isn't it? Well, we think that this homemade orange chicken recipe is even better! It's a win-win. This tasty Chinese chicken dish consists of crispy fried chicken in a sweet and spicy orange sauce. Plus, it's so quick and easy to make that you can cook it in less time than it takes to dial for a takeout.



## Orange Chicken

Serves 4

### Ingredients

- 4 boneless skinless chicken breasts, cut into 1 inch pieces
- 4-5 tbsp sesame oil
- 3 eggs, beaten
- 1 1/2 cups flour
- 1/2 tsp salt
- 1/2 tsp ground white pepper
- 1/2 tsp onion powder
- 1/2 tsp cumin
- 1/2 tsp chili powder

### Sauce Ingredients

- 1 cup orange juice, pulp free (I used Simply Orange Pulp Free)
- 1/2 cup sugar
- 2 tbsp rice vinegar
- 2 tbsp soy sauce
- 1/2 tsp ground ginger
- 1/2 tsp garlic powder
- 1 orange, zested
- 1/4-1/2 tsp red chili flakes optional
- 1 1/2 tbsp corn starch
- 1 1/2 tbsp water

### Garnish

- 5 green onions, chopped
- sesame seeds
- orange zest

## Instructions

1. In a small bowl, add eggs and beat together with a whisk.
2. In a medium bowl add flour, salt, ground white pepper, onion powder, cumin, and chili powder. Whisk together to combine.
3. Take each piece of chicken and dip it in egg mixture, then dip in flour mixture to coat all sides of the chicken pieces. Set coated chicken on a plate until ready to put in the skillet.
4. In a large skillet over medium heat add sesame oil. Once oil is hot and shimmering, add coated chicken to the skillet, one piece at a time.
5. Once all chicken is added to the skillet and has browned on the bottom, individually turn each piece of chicken over and allow it to cook and brown on the other side. Once chicken is done cooking and browned on both sides remove to a paper towel lined plate.

## Sauce Directions

1. While the chicken is cooking add orange juice, sugar, rice vinegar, soy sauce, ginger, garlic powder, zest from 1 orange, and red pepper flakes to a medium saucepan. Whisk together to combine. Turn heat to medium and allow sauce to boil 3-4 minutes, whisking often.
2. In a separate small bowl add the cornstarch and water. Mix together until no lumps remain. Pour into boiling sauce mixture and whisk together. Continue to boil 1-2 additional minutes. Remove from heat and set aside to thicken as it sits.
3. Place the browned chicken in a large mixing bowl and pour  $\frac{3}{4}$  of the sauce over the top. Use tongs or a large spoon to gently toss and coat all chicken in sauce.
4. Serve immediately over rice and garnish with green onions. Use extra sauce to pour over rice when serving.



## Pork Tenderloin

Pork tenderloin is one of the juiciest pork dishes out there. It is full of flavor, easy to cook, and will quickly become a family favorite. Once you master the basics of the recipe there are loads of different ways to adapt it too including with a honey glaze or a balsamic one.

# Pork Tenderloin

Serves 4

## Ingredients

- 1 24 ounce pork tenderloin
- 1 tbsp olive oil
- 2 tsp garlic powder
- 1 tsp salt
- 1 tsp ground black pepper
- 1 tbsp dried parsley
- 1 tsp onion powder
- 3 tbsp salted butter, cut into 1 tbsp squares
- 1/4 cup fresh parsley, finely chopped

## Instructions

1. Preheat the oven to 400 degrees and line a baking sheet with aluminum foil. Set aside
2. In a medium bowl combine garlic powder, salt, pepper, dried parsley, and onion powder. Whisk to combine.
3. Pat pork tenderloin dry with paper towels. Sprinkle seasoning mixture on all sides, and on the ends of the pork too. Rub into pork with your fingers to evenly distribute seasonings
4. In a large skillet over medium heat add olive oil. Once olive oil is hot and shimmering add the pork tenderloin and sear pork until browned on all sides. Once browned on all sides and ends ,remove from the skillet and place on aluminum foil.
5. Place 3 squares of butter evenly spaced on top of the pork tenderloin and wrap aluminum foil tightly around the sides, top, and edges.
6. Place in the oven and let roast 20-30 minutes, or until the internal temperature reaches between 145 – 160 degrees in the middle of the tenderloin when tested with a meat thermometer.
7. USE THE FOLLOWING GUIDE TO COOK YOUR PORK:a. MEDIUM RARE: 145 – 150 degreesb. MEDIUM: 150: 155 degreesc. MEDIUM WELL: 155 – 160 degreesd. WELL DONE: 160 degrees or more
8. When the pork tenderloin reaches the desired temperature remove from the oven, sprinkle fresh parsley over the top, and tent with aluminum foil. Allow meat to rest for 5 minutes before slicing against the grain to serve



## *One Pot Chicken and Rice*

Chicken and rice is a one pot meal that provides a creamy, cheesy dinner for the entire family to enjoy. This chicken rice meal is a quick and easy to make dish that has an even quicker clean up. It's a delicious, hearty recipe and a go-to for those busy nights at home.

## One Pot Chicken & Rice

Serves 8

### Ingredients

- 1/4 cup olive oil
- 2 tbsp butter
- 1 medium onion diced
- 2 tsp minced garlic
- 2 large carrots shredded (about 1 cup)
- 2 tsp salt divided
- 2 lb boneless skinless chicken breast cut into 1-inch pieces
- 1/2 tsp pepper
- 1 cup white wine
- 5 cups hot chicken broth
- 2 cups Jasmine rice
- 1/4 cup fresh Italian parsley finely chopped
- 1/2 cup parmesan cheese

### Instructions

1. Place heavy soup pot on stove and turn to medium heat. Add olive oil and butter. Once butter is melted, add grated carrots, diced onion, minced garlic and 1 tsp salt. Sautee until tender, about 10 minutes, stirring occasionally.
2. Add chicken to pot. Sprinkle with 1 tsp salt and 1/2 tsp pepper. Stir occasionally so that chicken browns on all sides, about 8-10 minutes.
3. Turn heat to high and add 1 cup white wine. Cook until most of the wine has evaporated stirring occasionally.
4. Add hot chicken broth. Stir in rice. Bring to a boil, cover pot and reduce heat to low until the rice is fully cooked (about 15-20 minutes).
5. Turn off heat. Add chopped parsley and 1/2 cup parmesan cheese. Keep covered to remain warm if you are not serving right away.



## *Slow Cooker BBQ Chicken*

This slow cooker BBQ pulled chicken is incredibly easy to make. You just throw chicken breasts, barbecue sauce and spices into the Crock-Pot and wait until the chicken becomes fall-apart tender and juicy. Once added to buttered hamburger rolls it becomes a mouth-watering pulled BBQ chicken sandwich.

## Slow Cooker BBQ Pulled Chicken

Serves 8

### Ingredients

- 3 chicken breasts
- 1 (18 oz) bottle Sweet Baby Ray's Hickory & Brown Sugar Barbeque Sauce
- 1/3 cup light brown sugar
- 2 tbsp apple cider vinegar
- 1 tsp olive oil
- 1 tsp garlic powder
- 1 tsp onion powder
- 1/4 tsp smoked paprika
- 1/4 tsp chipotle chili powder
- 1/4 tsp ground white pepper

### Instructions

1. Place chicken breasts in the Crock-Pot. Turn heat to low.
2. In a separate bowl combine Sweet Baby Ray's Barbecue Sauce, light brown sugar, apple cider vinegar, olive oil, garlic powder, onion powder, smoked paprika, chipotle chili powder, and ground white pepper. Use a whisk to stir and combine.
3. Cover and cook on low for 6-7 hours, or high for 3-4.
4. When chicken is tender and pulls apart easily with a fork it is ready to be shredded.
5. Using two forks, shred chicken while still in the Crock-Pot. Mix chicken and barbecue sauce together until well coated.





## Upside Down Pizza

This is the best recipe for upside down pizza – complete with a double meat filling (ground beef and pepperoni) and a bubbly popover top. An interesting take on the classic slice, and it tastes just as good. This is a pizza casserole transformed into an epic treat.

## Upside Down Pizza

Serves 8

### Ingredients

#### Meat Mixture

- 1.5 lb lean ground beef
- 1/2 large yellow onion diced finely
- 1 (24 oz) jar traditional spaghetti sauce
- 1 (7 oz) package pepperoni chopped
- 1 tbsp minced garlic
- 1 tbsp Italian seasoning
- 1 tsp salt
- 1/2 tsp black pepper

#### Popover Top

- 3 large eggs room temperature
- 1 1/2 cups whole milk room temperature
- 2 tbsp olive oil
- 1 1/2 cups all purpose flour sifted through mesh into bowl
- 3/4 tsp salt
- 1/3 cup shredded parmesan cheese

## Instructions

1. Preheat the oven to 400 degrees. Spray a glass 9×13 baking dish with cooking spray. Set aside.
2. In a large skillet cook ground beef over medium heat until no longer pink. Drain grease and return ground beef to the skillet and use a meat masher to break meat into small pieces.
3. Add onions and cook for 5 minutes, stirring often so they do not burn. Add minced garlic and cook for an additional 2 minutes, stirring often.
4. Add Italian seasoning, salt, black pepper, and pepperoni. Stir well and continue to cook for an additional 3-5 minutes, or until pepperoni is cooked and heated through.
5. Add spaghetti sauce to the meat mixture and stir well. Let simmer for 3 minutes.
6. Add the meat mixture to the bottom of the baking dish and spread out evenly using a rubber spatula. Top with shredded mozzarella cheese.
7. Place in the oven at 400 degrees while you combine the popover top mixture. You want your baking dish to be very hot when you pour the popover mixture into it.
8. In a separate medium mixing bowl combine sifted flour, eggs, milk, vegetable oil, and salt. Use a large spoon to mix together. Don't over mix. (NOTE: This batter will be a bit runny and should be able to pour onto the top of the casserole)
9. Remove the baking dish from the oven and pour the bubble up top over the meat mixture, making sure to get the top all the way to the edges of the casserole dish. Sprinkle  $\frac{1}{3}$  cup shredded parmesan cheese over the top of the bubble up top and place in the oven.
10. Cook at 400 degrees for 30 minutes, or until the popover top crust has puffed up and is a deep golden brown color.
11. Remove from the oven and serve immediately.



# Potato Salad

Potato salad is a classic summer side dish that goes great with any meal. This potato salad recipe is easy and delicious, with a creamy sauce, crunchy celery, and the perfectly softened potatoes. It's a summer side salad that everyone will love.

# Potato Salad

Serves 12

## Ingredients

- 5 lbs golden or red potatoes do not peel before boiling
- 1 tbsp Kosher salt
- 2 tbsp apple cider vinegar or white vinegar
- 2 celery stalks chopped (about 1 cup)
- 6 eggs hard boiled, chopped
- 2 cups Miracle Whip, mayonnaise or half and half combination If using only mayonnaise, add 1 tablespoon vinegar If using a half and half combination, add 3/4 teaspoon vinegar
- 1/2 cup pickle relish
- 1 1/2 tbsp yellow mustard
- 1 medium onion chopped
- 1 tbsp fresh dill chopped
- 1/4 tsp salt
- 1/4 tsp pepper
- paprika sprinkled on top (optional)

## Instructions

1. Place unpeeled potatoes in a pan. Cover with cold water, add 1 tablespoon of Kosher salt, and bring to a boil. Boil gently for 20 to 25 minutes.
2. Drain potatoes, sprinkle with 2 tablespoons of vinegar, and allow to cool for 20 to 25 minutes.
3. While the potatoes are cooling, chop the celery, prepare the hard boiled eggs, and make the dressing.
4. For the dressing, combine Miracle Whip, pickle relish, yellow mustard, onion, fresh dill, salt, and pepper. Mix until creamy. Set aside.
5. Peel potatoes and coarsely chop. Add celery, eggs, and dressing. Stir well but gently. Refrigerate. It is best to make this well ahead of time, even if it is the day before.



## Steak Marinade

A good steak marinade will not only add flavor to your steak, but it will also tenderize the meat to give it a delicious texture. This quick and easy marinade recipe uses the perfect blend of seasonings for the best steak on the grill or cast iron skillet—all with simple ingredients that you'll probably already have in your spice cabinet.

## Steak Marinade

Serves 4

### Ingredients

- 4 rib eye steaks
- 1/3 cup soy sauce
- 1/3 cup lemon juice
- 1/2 cup olive oil
- 1/4 cup Worcestershire sauce
- 1 tbsp minced garlic
- 1 tsp ground black pepper
- 1/2 tsp salt
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tbsp Italian seasonings
- 1/8 tsp red pepper flakes
- 4 tbsp cold butter cut into 1 tbsp pats
- parsley for garnish finely chopped
- sea salt to taste (optional)

## Instructions

1. In a small mixing bowl combine soy sauce, lemon juice, olive oil, worcestershire sauce, minced garlic, ground black pepper, salt, garlic powder, onion powder, Italian seasonings, and red pepper flakes.
2. Place your steaks into a large, gallon-sized Ziploc bag or 9×13 baking dish. Pour the marinade over the steaks ensuring that they are completely coated on all sides. Close the Ziploc bag or cover the baking dish with plastic wrap.
3. Place the steaks into the refrigerator for two to four hours. For extra flavor, you could marinate them overnight. If you choose to marinate overnight, you should turn the steaks over mid-way through the marinating process.
4. Remove the steaks from the marinade 20 to 30 minutes before you cook them. Bringing them to room temperature before cooking will result in a juicier steak. Meanwhile, turn your grill temperature to high, open the dampers and leave the lid closed for 10 to 15 minutes. The best temperature to cook steak is between 450 – 500 degrees.
5. Place your steaks on the grill. Add sea salt if desired. Close the lid and cook for three to four minutes.
6. Open the grill and flip each steak over to a new part of the grill that is hot. Your steaks will have already absorbed all of the heat in the spot that they were cooking on, so using a new part of the grill will form grill marks on the other side of the meat. Close the lid and cook for another three to four minutes.
7. Use a meat thermometer to check the internal temperature of each steak to see when they're ready. Continue to check every two minutes until the desired temperature is achieved.
8. When the steaks are done, place them on a cutting board under a tent of foil for five minutes. Resting will allow the steak to re-distribute the juices so the liquid doesn't run out when you cut into it.
9. Top each steak with a one tablespoon pat of butter and fresh chopped parsley to serve.

## Notes

- RARE STEAK: 120-130 degrees
- MEDIUM RARE STEAK: 130-135 degrees
- MEDIUM STEAK: 135-145 degrees
- MEDIUM WELL: 145-155 degrees
- WELL DONE: 155 degrees and up





## *Lemon Chicken*

This easy lemon chicken recipe is ideal for a healthy weeknight dinner. Juicy chicken breasts are coated in flour and pan-fried in a skillet before being simmered in a zingy lemon sauce. This is one dish we're sure you'll be cooking again and again.

# Lemon Chicken

Serves 4

## Ingredients

- 4 boneless skinless chicken breasts about 2 pounds
- 1 cup flour
- 1 tbsp salt
- 1/2 tsp pepper
- 4 tbsp butter divided
- 2 tbsp olive oil
- 1/2 cup chicken broth
- 1/2 cup lemon juice
- 1/4 cup fresh parsley chopped
- 8 thin slices of lemon

## Instructions

1. Place chicken breasts into a Ziploc bag or between two slices of plastic wrap. Using either the smooth side of a meat tenderizer or a rolling pin, pound meat to 1/4 to 1/2 inch thickness. Cut each chicken breasts lengthwise in half. Set aside.
2. In a gallon ziploc bag, combine flour, salt, and pepper. Set aside.
3. In a large skillet over medium-high heat, melt 2 tablespoons of butter along with the olive oil. Heat until the butter and oil sizzle a little when splashed with a bit of water.
4. While the butter and oil are heating, put 2 or 3 pieces of the chicken into the ziploc bag of flour; shake the bag so that each piece is completely coated. Shake off any excess flour. Place chicken into the pan.
5. Repeat for the rest of the chicken or until the pan is full but pieces are not touching. (If there is not enough room for all of the chicken, just repeat this step for the rest of the chicken while keeping the first batch warm.)
6. Cook chicken until golden brown, about 4 to 5 minutes per side. (The interior temperature should reach 165 degrees.)
7. Make the sauce by adding the broth, lemon juice, and parsley to the pan. Stir, scraping up any bits left from the chicken. Add lemon slices and cook on low heat for 2 more minutes.
8. Return chicken to the pan with the sauce, simmering on low for just a few minutes until chicken is heated through.



## Funeral Potatoes

Funeral potatoes, referred to by many as just cheesy potatoes, are the ultimate crowd pleaser when it comes to warm side dishes. This is an easy, made from scratch casserole dish that consists of mixing together simple ingredients like hashbrowns, shredded cheese, and sour cream. Funeral potatoes are the best dish to bring to pass at your next potluck or gathering.

# Funeral Potatoes

Serves 6

## Ingredients

- 1 (30 oz) package of traditional frozen hash brown thawed 30 min before cooking
- 1/2 large yellow onion chopped
- 1 tbsp butter
- 1 tsp salt
- 1/2 tsp ground black pepper
- 1/2 tsp garlic powder
- 2 cups sour cream
- 2 1/2 cups shredded cheddar cheese
- 1 can cream of chicken soup
- 3 cups corn flakes crushed

## Instructions

1. Add 1 tablespoon of butter to a medium sized skillet. On medium-high heat, cook your onions until they are soft. about 5 minutes.
2. In a large mixing bowl combine your hash browns, salt, black pepper, sour cream, shredded cheddar cheese, cream of chicken soup and your cooked onion. Stir well
3. Put your potato mixture into a 9×13 casserole dish and cook in the oven for 30 minutes. Take out and stir the whole casserole well. Put back in the oven and continue to cook until it's bubbling on the sides and in the middle, about 20-30 more minutes depending on your oven. Once it's bubbling in the middle you know it's done.
4. Crush corn flakes by putting them in a gallon ziploc bag and use a rolling pin.
5. Take the casserole out of the oven and sprinkle the crushed corn flakes on the top. Put back in the oven for an additional 5 minutes but watch carefully so the topping doesn't burn.



## Baked Beans

This baked beans recipe gives you an easy way to make flavorful baked beans in the oven, using classic ingredients like bbq sauce and bacon. You can't go wrong with this hearty, homemade side dish. The sweet and smoky flavor is so good, it'll taste like they were made completely from scratch!

## Baked Beans

Serves 6

### Ingredients

- 4 or 5 slices bacon cooked until just brown
- 1/2 cup onion chopped
- 1/2 cup BBQ sauce (Sweet Baby Ray's)
- 1/4 cup ketchup
- 1/2 cup molasses
- 1/4 cup light brown sugar
- 1 tbsp Dijon mustard
- 2 tbsp Worcestershire sauce
- 1/2 tbsp apple cider vinegar
- 1 (28 oz) can baked beans Bush's Best Original Baked Beans

### Instructions

1. Cook bacon in the oven. Line a pan with 2 layers of foil, lay the bacon on top of it, place in a cold oven, and turn the oven on to 400 degrees. For this recipe, cook the bacon for 18-20 minutes, just until the bacon is browning. It will finish cooking later in the oven on top of the baked beans.
2. In an oven proof pan, such as a cast iron skillet, saute your onion until it is soft.
3. While the onion is cooking, in a small bowl, combine the BBQ sauce, ketchup, molasses, brown sugar, Dijon mustard, Worcestershire sauce, and apple cider vinegar. Set aside.
4. Pour the baked beans into the pan with the onions. Add the sauce. Stir well. Then, cut slices of bacon into thirds or fourths and lay them on top of the beans.



## Corn Pudding

This classic Southern corn pudding is a creamy, baked side dish that is easy to make from scratch — the perfect comfort food! Sweet whole kernel corn and cream corn are mixed with sugar, butter, milk, and cornstarch before being baked.

## Corn Pudding

Serves 6

### Ingredient

- 5 eggs
- 1/3 cup butter
- 1/4 cup white sugar
- 1/2 cup whole milk
- 4 tablespoons cornstarch
- 1 15.25 ounce can whole kernel corn (drained)
- 2 14.75 ounce cans cream-style corn

### Instructions

1. Preheat oven to 400°F.
2. Grease one 9 inch round pie plate.
3. Combine canned corn and eggs.
4. Add sugar and cornstarch, then stir in milk and butter.
5. Pour in prepared dish.
6. Bake 55 minutes until slightly brown on top.
7. Serve hot and ENJOY!





## Garlic Mashed Potatoes

These classic, delicious garlic mashed potatoes are the perfect side dish. Simple, hearty, and easy to make, this will become a go-to addition for any meal.

## Garlic Mashed Potatoes

Serves 12

### Ingredients

- 2 pounds Yukon gold potatoes scrubbed
- 2 pounds Russet potatoes scrubbed
- 3 whole cloves of garlic
- 1 tablespoon salt
- Salt and pepper to taste
- 4 tablespoons butter
- $\frac{3}{4}$  cup whole milk
- 4 ounces cream cheese cubed and at room temperature
- 1 cup shredded parmesan cheese divided into  $\frac{3}{4}$  cup and  $\frac{1}{4}$  cup
- 2 tablespoon butter melted
- $\frac{1}{2}$  teaspoon garlic powder
- Freshly ground pepper optional

## Instructions

1. Scrub the outside of the potatoes. Cut the potatoes into big even sized chunks, about 1 inch. (You can peel them if you prefer). Place the potatoes into a large stock pot along with enough cold water to cover completely up to about 1 inch above the potatoes.
2. Add the two cloves of garlic into the water and then heavily salt the water, up to about 1 tablespoon.
3. Over high heat bring the potatoes to a boil and then reduce the heat to continue a steady boil and cook the potatoes 10-15 minutes or until you can easily insert a knife or fork into the potato.
4. Carefully drain the water off of the potatoes. Place the potatoes back into the hot stock pot and give a little shake.
5. While the potatoes are boiling in a small saucepan melt the butter and add the milk, salt and pepper and garlic powder. Over low heat warm the mixture.
6. Mash the potatoes to your desired consistency and using your favorite mashing method. If you like the potatoes smooth use a finer potato masher or a mixer. For a chunkier mash use a bigger potato masher. Just be careful to not overmix or the potatoes will be like glue.
7. Add the cream cheese cubes and  $\frac{3}{4}$  cup parmesan cheese and gently stir into the potatoes just until mixed in.
8. Pour in the butter and milk mixture. Stir until combined.
9. Place into the serving bowl.
10. Melt the butter in a small dish and add the garlic powder. Drizzle the melted butter over the top of the potatoes.
11. Add fresh ground pepper for garnish over the top.
12. Sprinkle the potatoes with  $\frac{1}{4}$  cup parmesan cheese.



## Glazed Carrots

These glazed carrots are incredibly versatile and require only a few basic ingredients. Carrots, sugar, butter, salt, and pepper — are all things that you'd expect to find in your pantry and fridge. The sweetened butter sauce makes them a must-have for any family dinner or holiday meal.

## Glazed Carrots

Serves 6

### Ingredients

- bag of baby carrots or any sliced up carrots
- 1/2 cup of butter
- 1/4 cup of light or dark brown sugar
- salt and pepper to taste
- parsley for garnish

### Instructions

1. Put carrots, brown sugar and butter in a pan over medium heat, stirring occasionally so they don't burn.
2. Once the liquid reduces and becomes like a glaze, season with salt and pepper to taste. Serve once they are tender.
3. For garnish, you can sprinkle in some chopped parsley, thyme, rosemary, or other herbs (optional).