

Honey Sesame Chicken

2 pounds or more Chicken, skinned and deboned

2 T Sesame Oil

3 T Honey

¼ cup low sodium tamari

½ cup catsup

1 t. garlic powder

¼ t. pepper

¼ cup water

Mix the oil, honey, tamari, catsup garlic powder, pepper and water to make a sauce.

In crock pot place the chicken and pour the sauce over top.

Heat on medium for 2-3 hours, depending on the sizes of your chicken pieces.

Nice to serve over rice as a side.

Prepared by Sharla Cook

OMG WALNUT SAUCE

This sauce makes a great spread as well as a sauce.

Makes about 1 ½ cups

1 cup raw walnuts

2 cloves garlic, peeled.

1 T low-sodium tamari

¼-1/2 cup water, for desired consistency

Combine the walnuts, garlic and tamari in a food processor and blend, adding water until the desired texture is reached – more water for a thinner dressing, less for a thicker dip. (Adding the water is amazing to watch as the mixture miraculously turns from dark and chunky to white and creamy!) Leftovers may be kept in the refrigerator for up to 5 days.

Jalapeno Walnut Sauce and Spread: For a spicier version seed and chop half a jalapeno pepper and add it to the blender.

Prepared without the Jalapeno by Sharla Cook

homemade pita bread recipe



4.9 from 187 reviews

Author: [Suzy Karadsheh](#) Total Time: 1 hour 48 minutes Yield: 8 whole pitas 1x



πιταχι

My family's authentic, fool-proof pita bread recipe is easy to make and requires a few ingredients you may already have on hand! Mix up the very simple dough, let it rise, and experience the magic of fresh, warm, perfectly puffy homemade pita bread. Baking and stovetop instructions included!

INGREDIENTS

- 1 cup lukewarm water
- 2 tsp active dry yeast
- 1/2 tsp sugar
- 3 cups all-purpose flour, divided (or 1 1/2 cup all-purpose flour and 1 1/2 cup whole wheat flour)
- 1 to 2 tsp kosher salt (I used Diamond Crystal kosher salt)
- 2 tbsp extra virgin olive oil (I used [Private Reserve](#) Greek extra virgin olive oil), more for the bowl

Cook Mode Prevent your screen from going dark

INSTRUCTIONS

1. **Make sponge:** In a large mixing bowl add the lukewarm water and stir in yeast and sugar until dissolved. Add 1/2 cup flour and whisk together. Place the mixing bowl in a warm place, uncovered to form a loose sponge. Give it 15 minutes or so, the mixture should bubble.
2. **Form the pita dough:** Now add salt, olive oil and almost all the remaining flour (keep about 1/2 cup of the flour for dusting later). Stir until mixture forms a shaggy mass (at this point, the dough has little to no gluten development and just looks like a sticky mess and you can easily pull bits off). Dust with a little flour, then knead the mixture inside the bowl for about a minute to incorporate any stray bits.

3. **Knead the dough:** Dust a clean working surface with just a little bit of flour. Knead lightly for a couple minutes or so until smooth. Cover and let the dough rest for 10 minutes, then knead again for a couple more minutes. The dough should be a little bit moist, you can help it with a little dusting of flour, but be careful not to add too much flour.
4. **Let the dough rise.** Clean the mixing bowl and coat it lightly with extra virgin olive oil and put the dough back in the bowl. Turn the dough a couple times in the bowl to coat with the olive oil. Cover the mixing bowl tightly with plastic wrap then lay a kitchen towel over. Put the bowl in a warm place. Leave it alone for 1 hour or until the dough rises to double its size.
5. **Divide the dough.** Deflate the dough and place it on a clean work surface. Divide the dough into 7 to 8 equal pieces and shape them into balls. Cover with a towel and leave them for 10 minutes or so to rest.
6. **Shape the pitas.** Using a floured rolling pin, roll one of the pieces into a circle that's 8-9 inches wide and about a quarter inch thick. It helps to lift and turn the dough frequently as you roll so that dough doesn't stick to your counter too much. (If dough starts to stick, sprinkle a tiny bit of flour). If the dough starts to spring back, set it aside to rest for a few minutes, then continue rolling. Repeat with the other pieces of dough. (Once you get going, you can be cooking one pita while rolling another, if you like). You have two options for baking the pita from here.
7. **To bake pita in the oven:** Heat the oven to 475 degrees F and place a heavy-duty baking pan or large cast iron skillet on the middle rack to heat. Working in batches, place the rolled-out pitas directly on the hot baking sheet (I was only able to fit 2 at a time). Bake for 2 minutes on one side, and then, using a pair of tongs, carefully turn pita over to bake for 1 minute on the other side. The pita will puff nicely and should be ready. Remove from the oven and cover the baked pitas with a clean towel while you work on the rest of the pitas.
8. **To cook pita on stovetop:** Heat a cast iron skillet over medium-high heat. (Test by adding a couple drops of water to the skillet, the skillet is ready when the beads of water sizzle immediately). Drizzle a tiny bit of extra virgin olive oil and wipe off any excess. Working with one pita at a time, lay a rolled-out pita on the skillet and bake for 30 seconds, until bubbles start to form. Using a spatula, flip the pita over and cook for 1-2 minutes on the other side, until large toasted spots appear on the underside. Flip again and cook another 1-2 minutes to toast the other side. The pita is ready when it puffs up forming a pocket (sometimes, with this method, the pita may not puff or may only form a small pocket. Try pressing the surface of the pita gently with a clean towel). Keep baked pita covered with a clean towel while you work on the rest.

NOTES

Make ahead note: You can prepare the dough ahead of time. Once it has risen, you can store it in the fridge until you need it! If you don't want to bake all 8 pitas on a given day, you can bake 1, 2 or

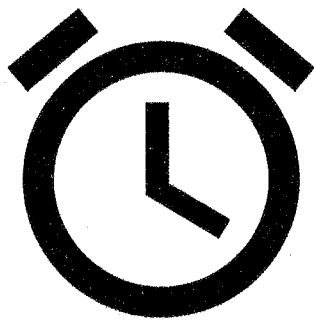
However many you need at a time. Save the rest of the dough in the fridge for later (if stored properly, the dough will keep in the fridge for up to 1 week).

For Whole Wheat Pita: Use 1 1/2 cup whole wheat flour and 1 1/2 cup all-purpose flour

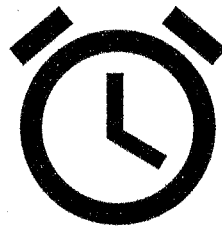
For Gluten Free Pita: Replace the flour here with the same amount of an all-purpose gluten free flour. [Bob's Red Mill all-purpose gluten free flour](#) or [Bob's Red Mill 1 to 1 baking flour](#) ([--affiliate link](#)) will work in this recipe.

Leftover storage and freezing instructions: Baked pita bread is best enjoyed fresh and hot-out-of-the oven. But, baked pita bread will store well for a few days in an air-tight bag. Warm it up in your oven or toaster oven or even over open flame. You can also freeze baked pita for up to 3 months; warm up in a medium-heated oven from frozen.

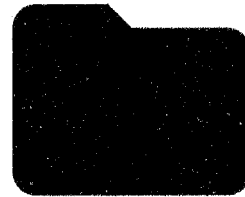
Visit our [online shop](#) to browse quality Mediterranean ingredients, including extra virgin olive oils and all-natural and organic spices



Prep Time: 1 hour 45 mins



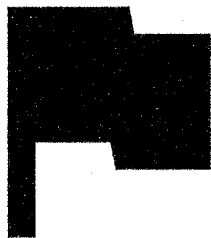
Cook Time: 3 mins



Category: Pita Bread



Method: Baked



Cuisine: Mediterranean

RED PEPPER PESTO

- 2-3 roasted red peppers (fresh or jarred*)
- 3-4 roasted garlic cloves (2 fresh if you love garlic)
- 2 T. almond slivers, walnuts, or pine nuts toasted
- 3-4 T. olive oil
- 2 T. parmesan cheese
- 1-2 T. hot water if needed

Puree ingredients until almost smooth adjusting with 1-2 T. hot water if needed.

Use to top Naan, toasted Italian or French bread halves (or sliced crostini).
Dollop with Greek yogurt, labné, or ricotta. Sprinkle with more toasted nuts.

This is so versatile - vary bread selection, alternate pesto - yogurt or yogurt - pesto. Select other toppings: sliced olives, toasted seasoned chick peas, cheese cubes or grated, crumbled cooked sausage, thin pepperoni strips, other finely diced veggies, roasted sweet potato cubes, diced shrimp. Also layer pesto and yogurt on a plate with choice of toppings. Use with veggie or bread dippers.

Other uses: pasta, savory cheesecake, eggs...

* Pat jarred peppers to dry as some can be very wet. Adjust with 1-2 T. bread crumbs for a heavier texture.

Cindy Wehrle

Recipe for:
From the kitchen
Ingredients:

Simple Chocolate Cake

1 stick unsalted butter	2 teaspoons baking soda
2 1/4 cups light brown sugar	1/2 teaspoon salt
3 eggs	2 1/4 cups sifted Swans Down® Cake Flour
1 1/2 teaspoons vanilla extract	1 cup sour cream
3 ounces unsweetened chocolate, melted	1 cup boiling water


Preheat oven to 350° F. Grease and flour two 9-inch layer pans. In a large mixing bowl, cream butter till smooth. Add brown sugar and eggs. Beat with mixer till light and fluffy. Beat in vanilla and chocolate, then baking soda and salt. Add flour alternately with sour cream, beating until smooth. Pour in boiling water, stirring with spoon until blended. Pour batter into layer pans and bake approximately 30 minutes or until done. Cool completely.

Chocolate Buttercream Frosting

3 3/4 cups confectioners sugar	1 teaspoon vanilla extract
1 stick butter, softened	2 ounces unsweetened chocolate, melted and cooled
3-4 tablespoons milk	

Combine in a large bowl, confectioners sugar, butter, milk and vanilla. Beat at medium speed 1-2 minutes until creamy. Add chocolate and beat until well blended. If necessary add more milk 1 tablespoon at a time to reach desired spreading consistency.

Oven temp:



Breads

STRAWBERRY BREAD

2 loaves

2 cups flour	1/4 cups oil
1 teaspoon baking soda	2 cups sugar
1 teaspoon salt	2 (10-ounce) packages frozen strawberries with juice/sugar, thawed
1 tablespoon cinnamon	
4 eggs	

▲ In medium bowl sift together flour, soda, salt and cinnamon. In large bowl beat eggs; add oil, then beat in sugar. Gradually beat in flour mixture and strawberries. Pour into two greased and floured 5x9-inch loaf pans and bake for 1 hour at 350°. Cool for 10 minutes in pan. Remove and finish cooling on rack. Very moist.

Pass It On... Serve with sweet butter for breakfast, brunch, tea or as a lunch salad accompaniment.

Beetroot And Coconut Pilau ★★★★★

A rich and spicy beetroot rice dish. This pilau rice packs tons of flavour - it's the perfect way to use up leftover rice.

Course Main Course, Rice **Cuisine** Asian, Indian **Diet** Gluten Free, Low Lactose, Vegan, Vegetarian

Keyword beet recipes, beetroot and coconut, beetroot and coconut recipe, beetroot rice

Prep Time 10 mins **Cook Time** 25 mins **Total Time** 35 mins **Servings** 4 **Calories** 435

Ingredients

- 300 g Basmati Rice
- 500 g Raw Beetroot peeled and coarsely grated
- 3 Cloves Garlic finely diced
- 1 Medium Onion finely diced
- 1 Medium Green Chilli finely diced
- 1 Teaspoon Cumin Seeds
- 1 (400ml) Can Coconut Milk
- 20 g Fresh Coriander finely chopped
- 75 g Unsalted Peanuts
- 1 Tablespoon Vegetable Oil

Instructions

1. Preheat your oven to 200°C/425°F (fan oven).
2. Wash the **300g rice** in a few changes of cold water until the water is clear. Drain the rice then place into a small saucepan and cover with 500ml of water. Bring to the boil then cover and simmer for 10-12 minutes until all the water has been absorbed. Remove the rice from the heat and allow to sit in the pan until needed.
3. Heat the **tablespoon of vegetable oil** in a large frying pan over a medium heat. Toss in the **1 teaspoon of cumin seeds** and toast until they begin to give off a strong fragrance.
4. Add in the **1 diced chilli, 1 diced medium onion** and **3 cloves of diced garlic**. Sautee the mixture for about 5 minutes until the onion has started to take a little colour.
5. Tip the **500g grated beetroot** and **1 can coconut milk** into the pan and stir to combine. Bring the milk to a rolling simmer, cover and cook for 10 minutes.
6. Whilst the beetroot is cooking you can roast the **75g of peanuts**. Loosely chop the nuts and then spread onto a baking tray. Place into the oven and roast for 10 minutes until starting to turn golden brown. Remove from the oven and season with a generous helping of table salt.
7. Once the beetroot has simmered, uncover and season to taste. Then tip in the cooked riced, stir well. Once the beetroot is evenly incorporated with the rice, fold in the **20g chopped coriander**.
8. Serve the beetroot rice with the roasted nuts scattered over the top.

Nutrition

Southern Red Velvet Cake



Recipe courtesy of Cakeman Raven

Show: Sara's Secrets Episode: Cakeman Raven

Level: Intermediate

Total: 1 hr

Prep: 30 min

Cook: 30 min

Yield: about 6 to 8 servings

Ingredients:

Vegetable oil for the pans

2 1/2 cups all-purpose flour

1 1/2 cups sugar

1 teaspoon baking soda

1 teaspoon fine salt

1 teaspoon cocoa powder

1 1/2 cups vegetable oil

1 cup buttermilk, at room temperature

2 large eggs, at room temperature

2 tablespoons red food coloring (1 ounce)

1 teaspoon white distilled vinegar

1 teaspoon vanilla extract

Cream Cheese Frosting, recipe follows

Crushed pecans, for garnish

Cream Cheese Frosting:

1 pound cream cheese, softened

4 cups sifted confectioners' sugar

2 sticks unsalted butter (1 cup), softened

1 teaspoon vanilla extract

Directions:

- 1 Preheat the oven to 350 degrees F. Lightly oil and flour three 9 by 1 1/2-inch round cake pans.
 - 2 In a large bowl, sift together the flour, sugar, baking soda, salt, and cocoa powder. In another large bowl, whisk together the oil, buttermilk, eggs, food coloring, vinegar, and vanilla.
 - 3 Using a standing mixer, mix the dry ingredients into the wet ingredients until just combined and a smooth batter is formed.
 - 4 Divide the cake batter evenly among the prepared cake pans. Place the pans in the oven evenly spaced apart. Bake, rotating the pans halfway through the cooking, until the cake pulls away from the side of the pans, and a toothpick inserted in the center of the cakes comes out clean, about 30 minutes.
 - 5 Remove the cakes from the oven and run a knife around the edges to loosen them from the sides of the pans. One at a time, invert the cakes onto a plate and then re-invert them onto a cooling rack, rounded-sides up. Let cool completely.
 - 6 Frost the cake. Place 1 layer, rounded-side down, in the middle of a rotating cake stand. Using a palette knife or offset spatula spread some of the Cream Cheese Frosting over the top of the cake. (Spread enough frosting to make a 1/4 to 1/2-inch layer.) Carefully set another layer on top, rounded-side down, and repeat. Top with the remaining layer and cover the entire cake with the remaining frosting. Sprinkle the top with the pecans.
- ### Cream Cheese Frosting:
- Yield:** enough to frost a 3 layer (9-inch) cake
- 7 In a standing mixer fitted with the paddle attachment, or with a hand-held electric mixer in a large bowl, mix the cream cheese, sugar, and butter on low speed until incorporated. Increase the speed to high, and mix until light and fluffy, about 5 minutes. (Occasionally turn the mixer off, and scrape the down the sides of the bowl with a rubber spatula.)
 - 8 Reduce the speed of the mixer to low. Add the vanilla, raise the speed to high and mix briefly until fluffy (scrape down the bowl occasionally). Store in the refrigerator until somewhat stiff, before using. May be stored in the refrigerator for 3 days.

Recipe courtesy of Cakeman Raven, Cakeman Raven Confectionery, New York City, NY

Submitted by Marty Oakley

Submitted by Marty Oakley

THANK YOU BRAND®

**CHERRY
CHIFFON DESSERT**

A creamy one-bowl recipe for your next pot-luck supper.

- 1 can (21 oz.) Thank You® Cherry or Light Cherry Pie Filling
- 1 can (14 oz.) sweetened condensed milk or 1 cup (8 oz. carton) non-fat plain yogurt
- 1 container (8 oz.) frozen whipped topping, thawed
- 1 can (15 oz.) crushed or chunk pineapple, drained
- 1 cup miniature marshmallows

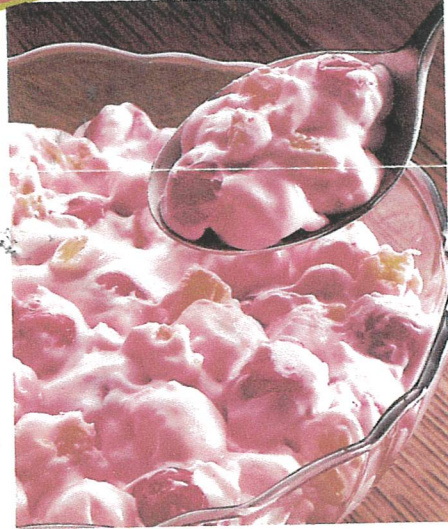
Combine ingredients in large bowl, folding together until blended. Spoon into decorative serving bowl. Chill.

Makes 12 to 14 servings.

Prep time: 5 min. **Chill time:** 30 min.

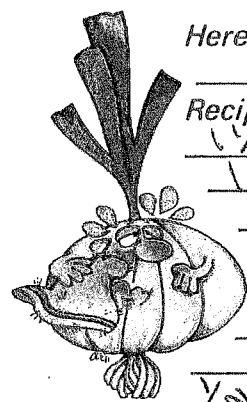
Try this recipe with Thank You Peach or Strawberry, too.

For a lighter dessert: Use light whipped topping. Use pineapple packed in juice.



I use Greek vanilla yogurt
and added 3/4 c chopped pecans.

Lauren & Becky
Kuhn



Here's what's cookin': S-way chili

Recipe from: 2 large onions, diced

1 1/2 lbs grd beef

1 clove garlic, minced

1 T. chili powder

1 t. allspice

1 t. cinnamon

1 t. cumin

1 t. red pepper

1/2 t. salt

1 15 oz can tomato sauce

1 T. Worcestershire

1 T. vinegar + 1/2 cup water

spag.

Red Kidney Beans drained

1/4 lb sharp cheddar cheese shredded

In 12 in. skillet over high heat, cook
grd. beef, garlic + 1/2 onion until
all juice is evaporated + meat is well
browned, stirring often. Stir in next
6 in. + cook 1 minute. Stir in tomato
sauce, worces., vinegar + 1/2 cup
water, over high heat, heat until
boiling. Reduce to low, cover +
simmer 1 hour, stirring occ.
Serve over spag.

Serves: _____

AKA "Cincinnati Chili"

Turkey Chili

2 Tbsp. oil
4 carrots, scraped and sliced
1 cup chopped celery
2 cups chopped onion
2 lbs. ground turkey
2 bay leaves
1 tsp. dried oregano
3 Tbsp. chili powder
2 tsp. cumin
28 oz. dei Fratelli seasoned diced tomatoes
72 oz. tomato sauce
1 can corn, drained
2 cans black beans, rinsed
2 tsp. salt
½ tsp. pepper
1/8 tsp. cinnamon

Sautee the first 4 ingredients. Add ground turkey and cook until lightly browned. Continue to stir and break the turkey into smaller pieces. Drain any oil. Add remaining ingredients and simmer for at least 1 hour. Remove bay leaves before serving. Top with sour cream, plain Greek yogurt or shredded cheese, if desired.

Pie Perkins

CHERRY CRUMBLE



5 from 4 reviews

Author: Debi ~ QuicheMyGrits Total Time: 1 hour Yield: 8 1x



Cherry Crumble is a cherry lover's dream! It's filled with tart, sour cherries...then covered with a buttery, crisp topping.

INGREDIENTS

OR 2-15oz jars red tart cherries in water

CHERRY FILLING

- 1 (24 oz) jar tart pitted cherries in syrup - *if not syrup - add 2/3 c. sugar*
- 2 Tbsp. cornstarch *OR 2 1/2 TBSP. Clear Jel Cook*
- 2 Tbsp. water
- 1/4 tsp. ground cinnamon
- 1 tsp. vanilla *1/4 - 1/2 tsp. almond extract*

CRUMBLE TOPPING

- 1 stick butter, chilled and cubed
- 1/2 cup granulated sugar
- 1 cup all purpose flour
- 1/2 tsp. cornstarch *or Clear Jel Cook*
- 1 tsp. baking powder
- 1/4 tsp. salt
- dusting of ground cinnamon

INSTRUCTIONS - See NOTES

CHERRY FILLING

- Pour the jar of cherries including syrup into a saucepan. Heat on medium until bubbly.
- Mix the cornstarch with water in a small bowl until creamy. Pour into cherries and stir over heat.
- Add cinnamon and vanilla. Stir frequently for 5 minutes until thickened, then turn off heat.
- Pour the cherry filling into a 9" pie plate.

CRUMBLE TOPPING

- Preheat oven to 350 degrees.
- Cut a stick of chilled butter into cubes.
- In a separate mixing bowl, stir the sugar, flour, cornstarch, baking powder and salt together.
- Fold the butter into the dry ingredients and mix with a mixer or food processor until crumbly.
- Using your hands, mix together to form the crumble. Sprinkle it over the cherries in the pie plate. Make sure to use it all.
- Sprinkle the topping with a dusting of cinnamon.

- Bake at 350 degrees for 45 minutes until crust is golden brown and cherries are bubbling.

NOTES

Store leftovers in an airtight container in refrigerator for up to 5 days. Place Cherry Crumble in the oven to reheat and broil topping for a few minutes to crisp it up.

If using another type of cherries without syrup, you'll need to make a syrup with 1 cup of water and 1/2 cup of sugar to add to the filling. Mix in cornstarch as directed, and add cinnamon and vanilla.

It's not necessary to add extra sugar to the filling if using the original recipe since the syrup (or juice) contains sugar.

Find it online: <https://quichemygrits.com/cherry-crumble/>

Exclusive Member of Mediavine Food

Julie's Apple Cake

4 cups finely chopped, peeled Granny Smith apples
2 cups granulated sugar
Two eggs
2 teaspoons vanilla
1/2 cup vegetable oil
2 cups flour
2 teaspoons baking soda
2 teaspoons cinnamon
1 teaspoon salt

In a large bowl, mix, apple, and sugar thoroughly.

Stir in egg, vanilla and oil.

And another bowl mix all dry ingredients together and stir in to Apple mixture.

Bake at 3:25° to 350° for 25 to 35 minutes or until toothpick comes out with only crumb.

Makes a 9 x 12 cake

Options include raisins, nuts and frosting with cream cheese, frosting, powdered sugar, or no frosting as this is a moist sweet cake.

Basic cream cheese frosting is 8 ounces softened cream cheese, beaten with 1/2 cup softened butter, one or 2 teaspoons vanilla extract, and 2 to 4 cups, confectioners sugar, depending upon the sweetness.

Sheila