**Leek and Bacon Quiche with Maille® Dijon Originale Mustard**

1-1/4 cup sugar, divided

9-inch ready-made shortcrust pastry base

1/4 cup butter

1 leek, thinly sliced

4 slices bacon, finely chopped

3 eggs

2 tablespoons Maille(R) Dijon Originale mustard

1/3 cup cream

2/3 cup Swiss cheese, grated

1. Prepare shortcrust pastry base in pan.
2. Gently fry leek and bacon in butter until leek softens. Whisk eggs, Maille(R) Dijon Originale mustard and cream together. Add the leek, bacon and cheese. Season and pour into pastry base.
3. Bake at 320 degrees F for 20-25 minutes or until set. Serve warm.

**Pear Cobbler**

**Note: blueberries, peaches or apples can be substituted for pears**

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1-1/4 cup sugar, divided

1 cup flour

1 ½ t. baking powder

¼ t. salt

1 cup milk

1 stick butter, melted

2 cups pears, peeled, cored & sliced thin

Pour 1 cup of sugar, flour, baking powder & salt into a mixing bowl, whisking in milk. Mix well. Pour in melted butter and whisk. Arrange the pears in the bottom of a buttered pie dish. Pour the batter over the pears. Sprinkle ¼ cup of sugar evenly over the top.  
  
Bake in the oven at 350 degrees for 50 – 60 minutes, or until golden and bubbly. If you desire, sprinkle an additional teaspoon of sugar over the cobbler 10 minutes before it’s done.

**My Mom’s Muffins**

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1 cup Whole Wheat Flour

1/2 cup All-purpose Flour

1/4 cup Ground Flaxseed/flaxseed Meal

1 cup Regular Oats

1/2 cup Packed Brown Sugar

1/2 teaspoon Salt

1 teaspoon Baking Soda

2 teaspoons Baking Powder

1/2 teaspoon Ground Cinnamon

1/2 cup Walnuts, Roughly Chopped

1/2 cup Raisins

1 cup Buttermilk

1 whole Egg

1 whole Banana, Peeled and Mashed with a Fork

1/2 cup Applesauce

1/4 cup Molasses

Extra Buttermilk As Needed For Thinning

Preheat the oven to 350 F. Thoroughly grease a 12-count muffin pan.  
  
In a large bowl, combine flours, flaxseed meal, oats, brown sugar, salt, baking soda, baking powder, cinnamon, walnuts, and raisins. Stir together until combined.   
  
In a separate bowl, mix together the buttermilk, egg, banana, applesauce and molasses.   
  
Pour the wet ingredients into the dry ingredients, stirring until it just barely comes together. Batter should be wet and sticky; if needed, splash in a couple extra tablespoons of buttermilk.  
  
Scoop 1/4 cup helpings into the muffin cups and bake for 16-18 minutes, or until deep golden brown.

Serve with softened butter and jelly if you're a rebel like me.

**No-Bake Peanut Butter Bars**

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2 cups Semi-Sweet Chocolate Chips

1/2 cup Creamy Peanut Butter

2 sticks Butter, Softened, plus more for greasing the pan

1 cup Chunky Peanut Butter

2 cups Powdered Sugar

1 box (12-ounces) Vanilla Wafers OR Graham Crackers

1 bag (12 Ounces) Semi-sweet MINI Chocolate Chips

1/2 cup Chopped Peanuts

For the topping: Using a double boiler or a microwave, melt the chocolate chips and creamy peanut butter. Allow to cool for a couple of minutes while you make the bars.  
  
For the bars: Grease a 9-by-13-inch pan with some butter. Using a stand or electric hand mixer, mix together the butter and chunky peanut butter until smooth. Stir in the powdered sugar a cup at a time.  
  
Add the vanilla wafers (or graham crackers) to a food processor and process until they are in crumbs. Then add the crumbs and mini chocolate chips to the peanut butter mixture and mix until just combined. Spread it evenly into the buttered pan and set aside.  
  
Pour the topping over the base. Spread it out evenly and sprinkle over the chopped peanuts. Refrigerate for at least 1 hour, then cut into 20 bars.  
  
Keep refrigerated, as the bars and chocolate will soften at room temperature.

**Roasted Potatoes with Sausage (Modified)**

2 bags of frozen roasted potatoes with peppers & onions. Add fresh rosemary to taste or soak dried rosemary in a tablespoon of water or olive oil.

If using fresh potatoes cook ahead. Cut the potatoes, chop 1 onion and 1 pepper. Saute in 2 tablespoons of olive oil.

I chose to add sundried chicken sausage to one batch and sweet apple chicken sausage to another batch. I sliced and oven baked the sausage. I oven baked the frozen roasted potatoes and drizzled with olive oil and added the rosemary. Then mixed the sausage in with the potatoes.

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**Grilled Corn Guacamole**

3 ears Corn, Shucked

6 whole Avocados, Diced

1 whole Large Tomato, Diced

1/3 cup Onion, Finely Diced

2 cloves Garlic, Finely Minced

2 Tablespoons Diced Fresh Jalapeno

1 whole Lime, Juiced

1/2 teaspoon Kosher Salt

1/4 teaspoon Ground Cumin

1/2 cup Cilantro Leaves

Grill corn until nice and golden, with good grill marks on the kernels. Allow to cool a bit, then cut the kernels off the cobs. Set aside.   
  
Halve avocados and remove pit. Cut avocado into a dice inside the skin, then scoop out with a spoon.   
  
In a bowl, combine corn kernels, diced avocados, diced tomato, jalapenos, minced garlic, lime juice, salt, and cumin. Stir gently to combine. Add cilantro and stir in.

**Spinach Artichoke Dip**

3 Tablespoons Butter

4 Tablespoons Garlic, Minced

1 bag Spinach

Salt And Pepper, to taste

2 cans Artichoke Hearts, Rinsed and Drained

3 Tablespoons Butter (additional)

3 Tablespoons Flour

1-1/2 cup Whole Milk (more if needed)

1 package (8 Ounce) Softened Cream Cheese

1/2 cup Crumbled Feta

1/2 cup Grated Parmesan

3/4 cups Grated Pepper Jack Cheese

1/4 teaspoon Cayenne

Extra Grated Pepper Jack

Pita Wedges, Tortilla Chips, Crackers

Melt 3 tablespoons butter in a skillet over medium heat. Add the minced garlic and cook for a couple of minutes. Crank up the heat a bit and throw in the spinach. Stir around and cook for a couple of minutes until the spinach wilts. Remove the spinach from the skillet and put it in a small strainer. Squeeze the excess juice back into the skillet. Set the spinach aside.   
  
Throw in the artichokes and cook over medium high heat for several minutes, until liquid is cooked off and artichokes start to get a little color. Remove the artichokes.   
  
In the same skillet or a different pot, melt 3 additional tablespoons of butter and whisk in 3 tablespoons of flour until it makes a paste. Cook over medium-low heat for a minute or two, then pour in milk. Stir and cook until slightly thickened; splash in more milk if needed.   
  
Add cream cheese, feta, Parmesan, pepper jack, and cayenne and stir until cheese are melted and sauce is smooth. Chop artichokes and spinach and add to the sauce. Stir to combine.   
  
Pour into buttered baking dish. Top with extra grated pepper jack and bake at 375 for 15 minutes, or until cheese is melted and bubbly.   
  
Serve with salted pita wedges (recipe below), chips, or crackers!

**Salted Pita Wedges**

6 pieces Pita Bread

1/2 cup Olive Oil

3 Tablespoons Kosher Salt

Preheat the oven to 375 F.  
  
Cut the pita pieces into six wedges each. Lay the wedges on a foil-lined baking sheet and brush both sides generously with olive oil. Sprinkle both sides with salt, then bake them for 15 to 18 minutes until they're golden brown and crisp.   
  
Serve warm or at room temperature.

**Spicy Whiskey BBQ Sliders**

2 pounds Ground Meat (beef, Bison, Turkey)

Salt And Pepper

5 or 6 dashes Worcestershire sauce

4 Tablespoons Butter

1 whole Large Onion, Diced

1/2 cup Whiskey

2 cups bottled Barbecue Sauce

1/2 cup drained jarred Jalapeno Slices, more to taste

12 whole Slider Buns or Dinner Rolls, Split

Add the ground meat to a large bowl along with the salt, pepper and Worcestershire. Use your very clean hands to smush and mix it all together.

Form the meat into 12 small patties, then make a well in the center with your thumb. Melt the butter in a skillet over medium-high heat and cook the patties until just about done in the middle, approximately 3-4 minutes per side. Remove the patties from the skillet and set aside.    
  
Throw the diced onions in the skillet and stir to cook, about 3 minutes. Pour in whiskey (be careful if you're cooking over an open flame; turn it off momentarily to be extra careful) and stir. Allow the whiskey to reduce by half, about 2 to 3 minutes, then stir in jalapenos and the barbecue sauce.   
  
Reduce the heat to low and place the patties in the barbecue sauce, turning to coat. Allow the patties to simmer in the sauce until everything's hot and bubbly.  
  
Place the patties on individual buns and be sure to spoon extra sauce (with the jalapenos!) over the top of each one before topping with the other half of the bun.

**Heavenly Crème Filled Cupcakes**

Baking spray

2 cups all-purpose flour

2 cups granulated sugar

1/4 teaspoon salt

1/2 cup buttermilk

1 teaspoon baking soda

1 teaspoon vanilla extract

2 whole eggs

2 sticks butter

4 tablespoons (heaping) cocoa powder

1 cup boiling water

1 cup heavy cream

6 tablespoons corn syrup

8 ounces bittersweet chocolate

2 teaspoons vanilla extract

1 stick butter

1/2 cup shortening, such as Crisco

4 cups powdered sugar

1/8 teaspoon salt

1/4 cup whole milk

1 1/2 teaspoons vanilla extract

For the cupcakes: Preheat the oven to 350 degrees. Thoroughly spray 18 muffin cups with baking spray.

To make the cake batter, combine the flour, granulated sugar and salt. Set aside. In a separate container, combine the buttermilk, baking soda, vanilla and eggs. Stir to combine and set aside. In a saucepan, melt the butter over medium heat. Add the cocoa powder and stir to combine. Add the boiling water, allow to bubble for a few seconds and then turn off the heat. Pour the chocolate mixture over the flour mixture. Stir a few times to cool the chocolate. Pour the buttermilk mixture over the top and stir to combine. Fill muffin cups just over half full (do not overfill!). Bake for 13 to 15 minutes. Allow to cool for 5 minutes in the pan, and then remove the cupcakes and allow to cool completely on a baking rack.

For the ganache: To make the ganache, heat the cream and corn syrup over medium heat. Chop the chocolate and add to a bowl. Add the vanilla to the cream mixture, and then pour the cream mixture over the top of the chopped chocolate. Whisk together until melted, smooth and glossy. Allow to cool slightly.

For the creme filling: Whip together the butter and shortening until light and fluffy. Sift together the powdered sugar and salt and add it to the butter mixture in batches. Add the milk, then the vanilla, beating the whole time. Scrape the sides of the bowl, and beat until very light and fluffy. Put the filling into a pastry bag fitted with a medium tip. When the cupcakes are totally cool, insert the tip of the pastry bag into the bottom of the cupcake and fill with creme filling. When cupcakes are filled, spoon ganache so that it completely coats each cupcake OR dip to coat. Let them set before serving.

This made about 60 mini cupcakes. Used liners and filled from the top using a bismark tip. Baked at 350 for 11 minutes.