

Pumpkin Chocolate Chip Muffins

INGREDIENTS

1 cup canned pumpkin
2 eggs
1/2 cup water
1/2 cup unsalted butter, melted
1 3/4 cups flour
1/4 teaspoon salt
1 cup sugar
1 teaspoon baking soda
1/4 teaspoon baking powder
1 teaspoon cinnamon
1/2 teaspoon nutmeg
1/2 teaspoon ginger
1/4 teaspoon ground cloves
1-1/2 cup chocolate chips



INSTRUCTIONS

Preheat oven to 350°F.

In a large bowl, mix together the pumpkin, eggs, water and melted butter with a whisk until well combined.

In a medium bowl, combine the flour, salt, sugar, baking soda, baking powder, cinnamon, nutmeg, ginger and ground cloves and mix well.

Add the dry ingredients to the wet ingredients and mix well until combined. Stir in the chocolate chips.

Spray cast iron muffin pan with cooking spray or use paper muffin liners and pour in the batter to each cup. Add a few extra chocolate chips to the top of each muffin (optional).

Bake at 350F for 30 minutes, or until fully cooked. Allow to cool for 5 minutes.

Pumpkin French Toast

INGREDIENTS

3/4 cup milk
1/2 cup pumpkin puree
4 eggs
2 Tablespoons packed light-brown sugar
1 teaspoon vanilla extract
1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/4 teaspoon ground ginger
9 slices Texas toast (or other white bread)
Butter, for griddle



INSTRUCTIONS

Preheat griddle to 350 degrees.

In a mixing bowl whisk together milk, pumpkin puree, eggs, brown sugar, vanilla, cinnamon, nutmeg and ginger until well combined. Pour into a shallow dish.

Butter griddle and dip bread into egg mixture (allowing a few seconds for it to absorb mixture), then rotate and coat opposite side.

Transfer to griddle and cook until golden brown on bottom, then lift, butter griddle once more and flip french toast to opposite side and cook until golden brown. Serve warm with butter and maple or blackberry syrup.

Creamy Tomato Basil Soup

INGREDIENTS

1/2 cup butter
2 heaping Tablespoons minced garlic
1/2 cup flour
3 cups half and half
2 1/2 Tablespoons chicken base
1 (14 oz) can diced tomatoes
1 (14 oz) can fire-roasted diced tomatoes
1 cup tomato puree
1/3 cup brown sugar
2 1/2 Tablespoons dried basil, about 1/2 cup fresh
Basil leaves, chopped
Salt and pepper to taste
Milk if needed to thin to desired consistency
Parmesan cheese, shredded (optional)



INSTRUCTIONS

Melt butter in Dutch oven. Once melted add garlic and sauté for a minute or two. Stir in flour and make a roux. Once roux is formed, slowly pour in half and half, stirring as you pour. Stir consistently until it begins to thicken.

Stir in chicken base, diced tomatoes, tomato puree, brown sugar, basil, pepper and salt. Stir until heated through. If needed add milk to soup to thin it out to desired consistency. Top with shredded parmesan cheese (optional).

Sweet Potato and Cauliflower Soup

INGREDIENTS

- 1 large head of cauliflower
- 3 medium sweet potatoes, peeled and cubed
- 1 sweet onion, diced
- 2 cloves of garlic, diced
- 1 cup carrots, peeled and diced
- 2 celery stalks, diced
- Olive oil for drizzling
- 2 T butter
- 3 1/2 cups water
- 3 1/2 cups chicken stock
- Salt and pepper to taste



INSTRUCTIONS

Preheat the oven to 400 degrees. Chop the cauliflower from the stem and place on an ungreased cookie sheet, drizzle with olive oil. Roast the cauliflower for 25 minutes.

While the cauliflower is roasting, begin to prepare the soup. In a large Dutch oven, melt the butter. When the butter is melted add in the onion and garlic and sauté for 3-4 minutes until soft. Add in the celery and carrots and sauté for an additional 4-5 minutes until soft. When the veggies are soft, add in the stock and water and turn up the heat to bring to a boil. Add in the cubed sweet potato. After it comes to a boil, turn the heat down to a simmer and let cook until the potatoes are soft, about 25-30 minutes.

When the cauliflower is done roasting, let cool until potatoes are ready.

After the potatoes are soft, add in the cauliflower and use an immersion blender (or puree in batches in a blender) and blend until the soup is the desired consistency. If it feels too thick add a 1/2 cup of water to thin slightly. Season to taste.

Chili Macaroni and Cheese

INGREDIENTS

- 1 Tablespoon olive oil
- 2 cloves garlic, minced
- 1 onion, diced
- 8 ounces ground beef
- 4 cups chicken broth
- 1 (14.5-ounce) can diced tomatoes
- 3/4 cup canned white kidney beans, drained and rinsed
- 3/4 cup canned kidney beans, drained and rinsed
- 2 teaspoons chili powder
- 1 1/2 teaspoon cumin
- Salt and pepper to taste
- 10 ounces elbows pasta
- 1 cup shredded cheddar cheese



INSTRUCTIONS

Heat oil in Dutch oven over medium heat. Add garlic, onion and ground beef, and cook until browned, about 3-5 minutes, making sure to crumble the beef as it cooks.

Stir in chicken broth, tomatoes, beans, chili powder and cumin. Season with salt and pepper, to taste. Bring to a simmer and stir in pasta. Bring to a boil and cover. Reduce heat and simmer until pasta is cooked through, about 13-15 minutes.

Remove from heat. Top with cheese and cover until melted, about 2 minutes.

Roasted Butternut Squash and Bacon Pizza

INGREDIENTS

1 large ball of pizza dough (enough for a 12" thin crust pizza)
1/3 cup + 2 Tablespoons olive oil, divided
1 small butternut squash, sliced
1 Tablespoon honey
1 teaspoon chili powder, divided
1/4 teaspoon cinnamon
6 slices thick cut bacon, chopped
1 sweet onion, sliced thin
1 Tablespoon butter
1 large chipotle chile in adobo, minced
1/2 teaspoon cumin
Salt and pepper, to taste
8 ounces sharp cheddar cheese, shredded
2-4 ounces feta, crumbled



INSTRUCTIONS

Preheat Artisan Pizza Oven to 500°F

In a small bowl whisk together 2 tablespoons olive oil, 1/2 teaspoon chili powder, cinnamon, honey and a pinch of salt and pepper. Spread the butternut squash out in a single layer on baking sheet. Drizzle the olive oil mixture over the squash and toss well to coat. Roast until squash is tender, 20 to 25 minutes, stirring halfway through. Remove and set aside. While the squash roasts, caramelize the onions.

Heat a large skillet with high sides over medium-high heat and cook bacon until crispy. Remove to a paper towel-lined plate. Remove all but one tablespoon of bacon fat from the pan and then add the butter. Add the onions and cook about 10 minutes or until caramelized, stirring frequently.

In a bowl whisk together the remaining 1/3 cup olive oil, chipotle chile pepper in adobo, 1/2 teaspoon chili powder, cumin, salt and pepper.

Get pizza dough and lightly flour pizza peel. Use your hands and roll the dough out until you have a flattened disk. Place the pizza on floured pizza peel and then use your hands to gently tug, pull and push the pizza dough into your desired shape. Spread the chipotle olive oil mixture over the dough. Add the caramelized onions and half the roasted butternut squash. Add the cheddar cheese and remaining butternut. Sprinkle with feta cheese. Bake the pizza for 6-10 minutes.

Sweet Cornbread

INGREDIENTS

2 cups flour
3/4 cup sugar
2/3 cup cornmeal
1 Tablespoon baking powder
1 teaspoon salt
16 oz sweet corn (thawed, if frozen)
3/4 cup water
1/3 cup canola/vegetable oil
2 eggs



INSTRUCTIONS

Preheat oven to 350. Spray or butter cast iron skillet or Wedge pan.

Combine all the dry ingredients with a whisk in a medium/large bowl.

Puree the corn and water until smooth in a food processor.

Add all wet ingredients to the dry; mix until combined. Pour into skillet or pan and bake for approximately 25 minutes.

Skillet Au Gratin Potatoes

INGREDIENTS

- 2 Tablespoons butter
- 1/2 medium onion, diced
- 1 teaspoon minced garlic
- 3 Tablespoons all purpose flour
- 1 cup chicken broth
- 1 cup heavy cream
- 2 1/2 cups shredded mozzarella cheese (or cheese of choice)
- 2-3 green onions chopped
- Salt and pepper, to taste
- 1.5 lb bag of Yukon gold potatoes, sliced



INSTRUCTIONS

Preheat the oven to 375 degrees F.

In a cast iron skillet (10-12"), melt the butter. Add the onion and cook for 2-3 minutes, until softened. Add the garlic and cook 1 minute, or just until you can smell it.

Stir in the flour with a whisk until smooth and combined. Add the chicken broth, heavy cream to the skillet and cook, whisking often, until the sauce thickens considerably.

Stir in 2 cups of shredded cheese and the green onions until smooth. Salt and pepper the sauce to taste.

Stir in the sliced potatoes and stir until coated. Place the lid on the skillet and cook over medium heat for 15 minutes, stirring occasionally.

After 15 minutes, remove the lid, sprinkle on the remaining 1/2 cup cheese and cook in the oven for 20 minutes or until bubbly and potatoes are tender. Serve.

Smoked Stuffed Pork Tenderloin

INGREDIENTS

- 2 1-pound pork tenderloins, trimmed
- 4 thin slices prosciutto (or enough to cover one tenderloin)
- 1/2 cup fresh breadcrumbs
- 2 Tablespoons minced fresh parsley
- 2 Teaspoons minced fresh rosemary
- 1 minced garlic clove
- 2 Tablespoons extra virgin olive oil
- Salt and pepper to taste



INSTRUCTIONS

Preheat smoker to 225°F.

Place the tenderloins on a cutting board. Drape the prosciutto slices over one of the tenderloins with the slices hanging over the tenderloin on both sides.

Combine the breadcrumbs, parsley, rosemary and garlic and spread evenly on top of the prosciutto. Fold over the ends of the slices and top with the second tenderloin.

Tie the tenderloins together using kitchen twine at about 1-inch intervals. Liberally salt and pepper the meat.

Put the tenderloin in the smoker, insert probe in the thickest part of the tenderloin. Smoke until the internal temperature is reached 160° F. Let the tenderloin rest 10 minutes before removing the string and slicing.

INGREDIENTS

1/2 lb. ground beef
1/2 lb. sausage
1/2 cup bread crumbs
3/4 cup plain yogurt
1/4 cup milk
2 eggs
2 teaspoons chopped garlic
1/2 cup Parmesan cheese
1 Tablespoon dried parsley
1 teaspoon dried oregano
1 1/2 teaspoon kosher salt
Black pepper



INSTRUCTIONS

Preheat the smoker to 350°F.

Using a medium size bowl, mix the wet ingredients together, and then put the seasonings in. Mix the ground beef and sausage together well and then add it to the other ingredients in the bowl. Mix very well and form into a loaf.

Now roll it in your favorite rub.

Put it on the smoker grill rack and put the meat probe in the center.

Turn smoker to Hi smoke for about 30 minutes and then finish cooking at 350°F degrees until the internal temperature reaches 160°F degrees.

Smoked Whole Chicken

INGREDIENTS

1 whole chicken
Your favorite poultry rub

INSTRUCTIONS

Preheat smoker to 300°F.

While smoker is heating up, rinse chicken in cold water, pat dry, and cover entire chicken with rub.

Once smoker reaches temp, place chicken on center of grate and insert meat probe in to chicken breast, away from the bone. Smoke for 60 to 75 minutes, or until internal temperature reaches 165°F.



Smoked Brisket

INGREDIENTS

10-12 lbs beef brisket
Your favorite rub

INSTRUCTIONS

Preheat smoker to 250°F. With a paper towel pat the brisket dry. Generously season all sides of the brisket with rub.

Put brisket in the smoker, fat side up and smoke for 12 hours or until internal temperature reaches 180°F. After 12 hours, wrap brisket in aluminum foil and continue smoking for 3 hours or until internal temperature reaches between 190°-205°F. Let brisket rest in aluminum foil for 1 hour in a cooler.

Pro tip: Depending on the size of your brisket, smoking time may vary. Always go by internal temperature to get best results.

