



2023

# HOME Cookin'

For The Holidays

COOKBOOK

benefitting  
**Home**  
A LIVESTREAMING EVENT

helping austin area musicians  
55 and older with housing expenses

FOR MORE INFORMATION VISIT  
[www.homeaustin.org](http://www.homeaustin.org)





# RAY'S FAMOUS CORN SOUP

Ray Benson

---

## INGREDIENTS:

- 2 tbsp Corn Starch
- 6-8 cups Whole Milk
- 1 medium sized Onion, peeled and chopped
- 1 clove garlic, minced
- 1½ sticks unsalted butter - do not use margarine  
(may substitute ¼ cup olive oil for ½ stick of butter)
- 2 tsp Chile Powder
- 2 tsp Ground Cumin
- 1 tsp Garlic Powder
- ½ tsp Black Pepper
- 1 – 1 ½ tsp Salt, or to taste
- 4 cups fresh or frozen Corn
- ½ cup Masa Harina
- 3-4 chopped Green Chiles

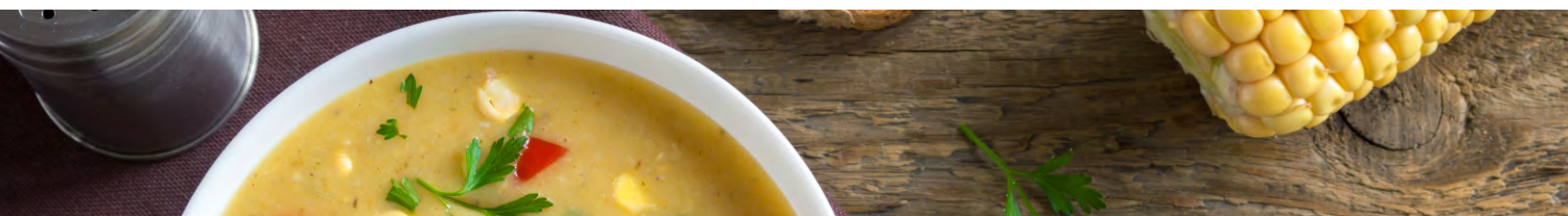
---

## DIRECTIONS:

- Dissolve cornstarch in 1 cup of the milk and set aside.
- In a large saucepan or soup pot, sauté the onion and garlic in butter (and Olive oil if using) until soft and translucent, about 8-10 minutes. Add spices and stir to dissolve them.
- Add the corn and then transfer to a blender or food processor.
- Turn the machine on and, while it is running, add the reserved 1 cup of dissolved cornstarch and milk. Return to medium heat and add masa harina and the remaining milk, stirring occasionally.
- Add the green chiles and cook for 10-15 minutes. Salt to taste.

Thickness varies – thin with milk or water to your taste.

To serve, pour the hot soup into oven proof serving bowls. Top with grated cheese and heat in the oven just long enough to melt the cheese. Do not brown. Top with picante or pico de gallo and serve with chips or corn tortillas.



# MARCIA'S EMERGENCY CHICKEN GUMBO

Marcia Ball

## INGREDIENTS:

---

- 1 jar of Roux (Kary's, Savoie's or Other)
- 2 large Onions
- 1 Bell Pepper
- 1 bunch of Green Onions (Optional)
- 1 bunch of Parsley
- 2 Bay Leaves
- 4 cloves of Garlic (not the whole head, just the pod)
- 2 Rotisserie Chickens (the kind you buy cooked at the grocery)
- 4 boxes of Swanson's Certified Organic Chicken Broth or Stock
- Salt, Black Pepper, Red Pepper

## DIRECTIONS:

---

- Use a large heavy pot (8 quart or so) like a cast iron dutch oven (no feet), le Creuset, or Magnalite.
- First chop the onions, garlic and bell pepper into nickel size pieces and set aside. You can put them all in one bowl. If you're using the green onions, chop the white part in there too. Chop and save the green part for garnish on the gumbo when serving.
- Put 1/2 a pint jar of prepared roux in the pot on medium heat. It's sometimes hard like natural peanut butter so you need to let it heat just a bit, so it softens up a little, but it doesn't need to brown any more. When it's soft and runny, add the onions and stuff and stir it in. Let the mixture heat some more while the onions wilt some, then stir in a box of chicken broth. Cook's Magazine says that Swanson's Certified Organic is the best they tested so that's what I use. Stir it up so the roux starts to dissolve into the broth and thicken it. Then, stir in a second box of broth. Add the bay leaves and a handful of chopped parsley. Take the meat off of the two rotisserie broiled chickens and add to the pot. I use whatever kind they have or mix them up (lemon, Cajun, BBQ). I just bone them straight into the pot and don't add much of the skin so there's less grease. Stir it up and let it cook on a low boil or high simmer for 15 or 20 minutes. If it seems too thick, add more broth, as much as you need to make it like a thick soup. Taste for seasoning and adjust with salt and black pepper.
- The rotisserie chickens are already seasoned so I don't add much. Don't be afraid of a little cayenne pepper, though. It's a big pot and it needs a little punch.
- Serve in a shallow bowl over cooked rice with a sprinkle of green onion tops.

## SPECIAL NOTES:

-First of all, this is how to make gumbo in a hurry. Everyone has their favorite tricks and tips and should feel free to use them.

-Some people like sausage in their gumbo. Some andouille sausage or a piece of smoked duck might be good. I'd brown the sausage in a separate skillet before I added it to the gumbo to get rid of some of the grease. Personally, I like to put oysters in my chicken gumbo. It's like a special little treat for me.

-No, I didn't put in any okra but if I did, I would use about a cup, chop it small like the onions and bell peppers and add it at the same time as them so it cooks down into the broth. I didn't use celery either. I don't like the texture. Heresy!

-I also don't use file, the ground sassafras thickener. It can overpower the other flavors.

-If you want to make your own roux, put a cup of vegetable oil (not olive) and a cup of flour in that heavy pot over medium high heat and start stirring. The texture should be like a paste that moves with the spoon but then flows back over the bottom of the pot. Keep stirring. I did a cooking demo at the Smithsonian once that proved that I could put the whole Emergency Gumbo together before my able assistant, Katie, had finished browning the roux. Keep stirring. Also, it's a not-too-well-kept secret that many home cooks and restaurants in Cajun country use a roux in a jar. Keep stirring. Is it the color of a Hershey bar? Keep stirring.

-You can also cut up your own chicken and brown it in some oil in the big heavy pot before you use that oil to make your roux. Or you can cut up your chicken and bake it in the oven and then add it to your gumbo.

There are many ways to make a richer gumbo but not so many to make a quicker gumbo. Enjoy!





# JOE'S HEALING HOLY POSOLE

Joe & Sharon Ely

---

## INGREDIENTS:

---

Meat; Pork loin or Chicken

1 full bulb of garlic, peeled and sliced

1 very large can of Hominy

2 large cans (27 oz) of whole or diced tomatoes

1 large can of green chiles (whole or diced) OR

10 roasted fresh green chiles

4 tbsp chicken bouillon

3 tbsp cumin

1 tbsp oregano

4 tbsp Chimayo red ground chile

2 tbsp Chimayo red chile seeds

4 bay leaves

Water

¼ cup Oil

## DIRECTIONS:

---

-Heat ¼ cup oil in bottom of Large Pot.

-Add meat and brown.

-Add peeled and sliced full bulb of garlic (or more if you like).

-Add can of Hominy, drain water from can before pouring into pot. You can add 2 very large cans of Hominy if you are making a lot (Juanita's brand is a good natural brand I like to use). Fill Hominy cans with good spring water and add to the pot on top of the Meat, Garlic & Hominy.

-Add 2 large cans of tomatoes with the juice. Add the same amount of water (2 tomato size cans).

-Add Chicken Bouillon (or more, according to taste). I use "Better Than Bouillon" but you can use bouillon cubes if you don't mind the MSG in bouillon cubes. You can add a combination of both... but the chicken bouillon is the "SECRET" to making the soup salty enough and taste great!

-Add 1 large can of Green Chiles, preferably whole, or diced and include the juice from the can as well, it helps preserve the soup because of the citric acid. Or you can SUBSTITUTE the cans for 10 Roasted fresh Green Chiles.

**Add Seasoning:**

3 tbsp Cumin

1 tbsp of Oregano

4 tbsp Chimayo red ground chile (or any New Mexico red Chile), Chimayo is sweeter chile and comes from the healing dirt of Chimayo.

2 tbsp of Chimayo red chile seeds (or any New Mexico red chile seeds).

4 Bay Leaves

Simmer for an hour or so... add more garlic and bouillon according to your taste. Add more water as needed. The soup will be much better the second or third day because the Hominy will have a chance to marinate with the broth!





# JD'S GRANDMA'S OL' PENNY GUMBO

---

Jesse Dayton

## DIRECTIONS:

---

Mix half a cup of oil and a full cup of flour in a cast iron skillet on low temperature. Mix the flour and oil together for the time it takes to drink 2 cold beers, (regular drankin, son, not sport drankin!), and keep stirring until the roux turns the color of an old dark copper penny. This is usually about an hour's time or less. Once the color is right, take it off the flame.

Cut up the Holy Trinity, which is the three main vegetables for gumbo.

- 2 Bell Peppers
- 2 Sweet Onions
- 1 stalk of celery

Put your roux back on the fire on medium and dump your vegetables in and cook them down.

Boil a full-size chicken 'til it floats. Save your chicken stock! Remove the chicken and shred the chicken off the bone with your hands. This helps the texture of the gumbo and no one wants bones or big pieces of chicken in their gumbo.

Scoop out all the roux and veggies into a soup pan. Ok, this is the most important part of the entire recipe, and where most non-Cajuns completely destroy this dish so y'all listen up! Ladle a small amount of the chicken stock that's left over from boiling the chicken into your soup pan with the roux and stir it in. You can never take away if you just pour all the stock in there, so don't! This is why so many amateurs have watery gumbo, instead of creamy viscous dark brown gumbo. Once you get the roux warm and creamy brown, add the shredded chicken with salt and pepper to taste.

Pour this over some white rice. If you're highfalutin from New Orleans, use Crystal hot sauce. If you're a swamp rat and want less vinegar, use Tabasco. File is optional. Then get ready to lose your damn mind!



# TURK'S TOMATILLO SALSA

---

Turk Pipkin

## INGREDIENTS:

---

1 lb fresh tomatillos

1 each medium to large Anaheim and Poblano Pepper

Salt

*Adjust all of these more or less for the quantities you need*

## DIRECTIONS:

---

- Roast the peppers on an open flame or under a broiler.
- Boil the tomatillos in a saucepan until tender. Doesn't take long.
- Peel the blackened, roasted outer skin from the peppers. Some like to put their peppers in a paper bag to cool, then shake the bag to start the skin removal. My method is to lay the peppers flat on a cutting board, slice them open on one side and remove the stem and seeds, then slice into 2 or 4 flat strips. With uncooked side down, use a flat knife blade to gently scrape most of the blackened part off.
- Drain the tomatillas and put them in a food processor or blender.
- Add the peeled peppers and a little salt.
- Blend for 2 to 3 minutes and taste for spice level and possibly more salt.

Note: Anaheims and Poblanos have a widely varying heat range. Can be worthwhile to taste a small bit of each to judge how much pepper you need. The salsa will keep for days in the fridge, but will likely be hotter on day two.





# LISA LOVES NACHOS

Lisa Loeb

## INGREDIENTS:

Refried Beans (leftovers from a Mexican restaurant are best) I also love Amy's Organic refried beans low salt in a can.

Shredded Cheese (Cheddar is best, or a Mexican blend, but you can leave out the cheese if the leftover beans already have cheese on them)

Hot Sauce

Tortilla Chips

## DIRECTIONS:

- Take the chips and spread them out on the plate. Stack them if you wish, but I think spread out is better. If you're on some kind of eating program, put the number of chips you actually want onto the plate. Put the rest away. Far Away!
- Spoon on some beans, then cheese and put the plate in the microwave for about a minute. Don't burn the chips and make sure the cheese is melted.
- Take out the plate. Be careful not to burn yourself.
- Add sour cream, guacamole, hot sauce and eat.

Worst case, if you don't have most of the ingredients, just put cheese on chips and either throw them in the toaster oven, in a pan or in the microwave on a plate.

Enjoy! (Good for breakfast, lunch, dinner, and late-night snacks!)



# MISS LAVELLE'S COLLARD GREENS

Lavelle White

## Personal Recipe is Classified!

Disclaimer: This is not Miss Lavelle's personal recipe.

### DIRECTIONS:

But if you want to make some collards, you can start with a big mess of greens. You can get them in a bunch, or you can get them in a bag. The bag is easier, all washed and ready to go. HEB has them in 16-ounce bags.

Get two bags and about a pound of salt pork or a ham hock or a ham bone or a smoked turkey leg and an onion and some garlic.

Cut the salt pork into two-inch chunks and boil, covered with water for 10 minutes to purge some of the salt. Drain the pork and sauté the chunks in a big heavy pot until they get a little crispy. Add one chopped onion and a few cloves of garlic and stir until the onion is wilted.

Throw in the greens and add about three cups of water or chicken broth. Season it with salt and black pepper and red pepper. Bring it to a boil and then reduce the heat to a simmer and cook it covered for an hour. Stir it pretty often and don't let it dry out because you want some pot likker to dip your cornbread in.





# GINA'S FAVORITE GREEN BEAN CASSEROLE

Gina Chavez

## INGREDIENTS:

- ½ cup of raw cashews, soaked in half a cup of hot water for an hour
- 3 medium onions, two sliced thin and one diced
- 3 tbsp of whole-grain bread crumbs
- 3 tbsp of flour
- 2 lbs of green beans, frozen or fresh
- 1 tbsp of olive oil
- 3 cloves of garlic, minced
- 1 tbsp of soy sauce
- ¼ cup of white wine
- Salt, pepper and a dash of nutmeg

## DIRECTIONS:

- Grease a 9 by 13 baking pan.
- Preheat the oven to 475 degrees. Grease a baking sheet. Slice two of the onions thin and combine them with the breadcrumbs, flour, and half a teaspoon of salt, tossing to coat the onions and separate the slices. Spread them on the greased baking sheet. Bake for about 20 minutes, turning them halfway through. When they're out of the oven, turn the heat down to 350 degrees.
- Boil two inches of water in a large pot and add the green beans. Cover and simmer about ten minutes until the green beans are tender but not too limp. Drain them and run cold water over them so they don't overcook.
- Heat the olive oil in a large skillet and add the diced onion. Sauté until the onion wilts, then add the mushrooms and the garlic for ten more minutes. Stir often. Add the wine and soy sauce, teaspoon of salt, pepper to taste, and a dash of nutmeg. Simmer for about five more minutes.
- Put the soaked cashews and water into the blender and blend until they're creamy. Combine the smooth cashews, the mushroom mixture, and the green beans in the greased casserole dish. Top with the baked onions.
- Bake at 350 degrees for about 20 minutes.



# WHITNEY'S REAL DEAL CRANBERRIES

A. Whitney Brown

## INGREDIENTS:

---

**STEP ONE:** Never buy them in a can!

2 bags of Cranberries

1 cone of Piloncillo (cane sugar)

Water

## OPTIONAL ADD INS:

Grated Habanero, Ginger, Lemon zest, Nutmeg, Pecans

## DIRECTIONS:

---

In a medium to large pot over a low to medium flame, add 2 bags of cranberries, 1 cone of Piloncillo, add water (but not enough to cover the cranberries) cover, (or live risky) stir occasionally, in about 10-15 minutes you can mash them lightly, leaving some whole berries. Add in your fun stuff like grated habanero, some pecans, added sweetener? Try maple syrup! Turn off the heat and let sit until cool. Fill your jars and add it to peanut butter sandwiches or ice cream later.

## BONUS RECIPE! A WHITNEY BROWN'S BACKYARD PEPPER SAUCE!

There are bottles of this sauce all over the world from Whitney's backyard to Belgium, Japan, Brazil and is a staple always to be found in his wife, Carolyn Wonderland's purse while on tour.

## INGREDIENTS:

---

Hot Peppers & Lemon Juice

## DIRECTIONS:

---

The trick is hybridizing your favorite pepper! It took 7 years and Whitney's is a cross between Trinidad Scorpion, Carolina Reaper, Maruga and Bhut Jolokia. You can mix and match your favorite hot peppers, too! Pick them, wash them, pull off the stem, rough chop them and throw a bunch in the blender. Cover peppers with fresh lemon juice, blend! Store in an empty (clean) Tequila Bottle for one year. There will be bubbles, so tap the bottom occasionally to settle. Some folks prefer apple cider vinegar to lemon juice, but Whitney finds the lemon juice keeps the color much longer. Refrigerate or not, good for a long, long time!





# EVE'S GRANDMA'S DELICIOUS LATKES

Eve Monsees

This recipe came to us on 3 x 5 cards in Eve's Grandma's handwriting. Delicious for every holiday of the season, they go well with applesauce and sour cream.

## INGREDIENTS:

- 1 medium onion or more if you like
- 3 large potatoes
- 2 eggs, beaten
- 1 teaspoon of salt
- 3 heaping tablespoons of flour
- ¼ teaspoon of baking powder

## DIRECTIONS:

- Shred the potatoes and onions or grate them on the large hole side of the grater like for hash browns. Or you can use the metal S blade on a food processor. Place the grated mix in a colander and mash out the water.
- In a large bowl, combine the potatoes, onions, beaten egg and salt. Mix the flour and baking powder together and add it in, coating the mixture.
- Heat a quarter inch of oil in a heavy skillet. Form the latke mixture into thin patties two to three inches across.
- There should be a sizzle when you put the latke in the oil. Fry on each side to a golden brown.
- Drain latkes on paper towels.



# MARCIA'S GOT HER RED BEANS COOKIN'

Marcia Ball

---

## INGREDIENTS:

---

- 1 lb Red Kidney Beans (I use Camelia if I can find them!)
- 1 1/2 Pounds Smoked Sausage or Andouille
- 1 Medium Onion
- 1 Bell Pepper
- 2 Stalks Celery
- 2 Bay Leaves
- 4 Cloves Garlic
- 32 Oz Swanson's Chicken Stock (plus some water)
- 1/2 c Parsley
- Creole Seasoning or Salt
- Black Pepper
- Cayenne
- Hot Sauce

## DIRECTIONS:

---

- Soak your beans with a little salt overnight or all day before you cook them - that really makes them get tender faster.
- Chop all the veggies.
- Cut the sausage into two inch chunks.
- Put a little oil in a big heavy pot.
- Add the sausage and sizzle until it's heated through and a little browned.
- Add the "holy trinity" - onion, celery, bell pepper, plus the garlic - and stir it in.
- Let the veggies wilt and soften but not brown.
- Keep stirring!
- Pour in the chicken stock.
- Add the beans and some of the soaking water and the bay leaves.
- Stir. Cover (partially) and let it simmer for a half hour. Stir some more.
- Don't let it boil too high or stick to the bottom - add more water if they start to dry out.
- Taste it. The chicken stock has salt in it so you want to not overdo that. You can add creole seasoning or salt, black pepper, and cayenne, or hot sauce.



- When the beans are good and tender, mash some of them against the side of the pan with a big spoon to thicken the broth.
- Add the parsley.
- Make some rice while the beans are finishing up.
- Serve over the rice with a sprinkle of green onion tops.

*As Louis Armstrong would say,*

*Red beans and ricely yours,*

*- Marcia*



# LAVELLE'S OH, YEAH! CORNBREAD!

Lavelle White

There are lots of different kinds of cornbread – some sweet, some made with buttermilk, some with cheese or bacon or jalapenos, or kernels of corn or in it. Or all of the above. And they are all good because cornbread is good! And it's pretty basic so here goes:

## INGREDIENTS:

- 1 Cup of all-purpose flour
- 1 Cup of yellow corn meal
- Sugar – anywhere from none to a half a cup depending on how sweet you like it
- 3 Teaspoons of baking soda
- Half a teaspoon of salt
- 1 Cup of milk or buttermilk
- 2 Eggs
- 1 stick of butter melted (that's half a cup or 8 tablespoons)

## DIRECTIONS:

- Heat the oven to 400 degrees.
- Grease a nine-inch baking pan or a black iron skillet and put it in the oven while the oven is heating.
- Mix the dry ingredients together in one bowl. Mix the wet ingredients in another bowl. Mix them together.
- Take the hot pan or skillet out of the oven and pour the batter in.
- Bake for 25 or 30 minutes until it's golden brown on top and a straw stuck in the middle comes out clean.

Serve it with your collard greens.





# LUCINDA'S GRANDMOTHER'S CORNBREAD

Lucinda Williams

My grandmother, Angie, lived to be 100 years old. This cornbread may be the secret.

## INGREDIENTS:

- 1 cup finely ground yellow cornmeal
- 1 cup all-purpose flour
- ¼ cup granulated sugar
- 4 teaspoons baking powder
- ½ teaspoon salt
- 1 egg
- 1 cup milk
- 3 tablespoons bacon drippings or vegetable oil
- 1 tablespoon vegetable oil

## DIRECTIONS:

- Preheat the oven to 425 degrees
- Swirl a tablespoon of oil in a 9-inch cast iron skillet and put it in the oven while it is heating.
- In a large bowl, mix up the cornmeal, flour, sugar, baking powder and salt.
- In another bowl, beat the egg and milk and add in the bacon drippings or oil.
- Slowly pour the liquid ingredients into the flour mixture, stirring until the mixture is blended.
- Take the hot skillet out of the oven. Careful. Pour the cornbread mixture into the skillet and bake it for 20 to 25 minutes until it is golden brown on top.





# DELBERT'S FAVORITE CHICKEN POT PIE

Shelley King

## INGREDIENTS:

- Pie Crust (Pillsbury Pie Crust 2 count box)
- 2 Tablespoons Butter or Oil
- 1/4 cup onions diced
- 1/4 cup carrots sliced into small pieces
- 1/4 cup leaks or green onions chopped small
- 1/4 teaspoon each salt & pepper
- 1 - 10 1/2 ounce can condensed cream of chicken soup
- 1 - 10 1/2 ounce can condensed cream of celery soup
- 2 - 1/2 cup diced cooked chicken
- 1 - 16 oz bag of mixed frozen veggies

## DIRECTIONS:

- Preheat oven 450 degrees
- Press one pie crust into standard 9½ inch Pyrex pie plate-poke holes in it
- Bake for 10 min
- Remove from oven.
- In a large pan/pot sauté onion, leaks, carrots in butter or oil.
- Add chicken and cream soups, salt & pepper.
- Add frozen veggies and heat through.
- Pour into the pie crust that you just baked.
- Top it with the other pie crust
- Pinch the edges down, poke some holes in it.
- Bake it for 40-50 minutes until golden brown.
- Let cool for a few minutes before serving.

Enjoy!



# CHARLEY WANTS CRAWFISH ETOUFFEE

Charley Crockett

## INGREDIENTS:

- 2 large onions, chopped
- 1 cup of celery, chopped
- 1 bell pepper, chopped
- 3 garlic cloves, minced
- ½ cup of olive oil
- ½ cup (1 stick) butter
- 3 lbs. of medium shrimp or crawfish tails, peeled and deveined
- 3 tsp of paprika
- 1 heaping tbsp of all-purpose flour
- 1 cup of parsley, chopped and divided
- 1 bunch of green onions, chopped
- 1 tsp of salt
- ½ tsp of black pepper
- ¼ tsp of cayenne red pepper

## DIRECTIONS:

- In a large saucepan, sauté the onions, celery, bell pepper, and garlic in the oil and butter until the vegetables have wilted, about 5 minutes.
- Add the shrimp or crawfish and season with the salt, pepper, and cayenne.
- Cover and cook over low heat for about 10 minutes, stirring once. It will make its own juice.
- Sprinkle the flour over it and stir it in. Add half of the parsley...
- Cover and simmer for 5 more minutes.
- Taste and adjust for seasoning to your taste.
- Serve over white rice and garnish with the green onion tops and a sprinkle of parsley.



# RUTHIE'S CRACK CHICKEN

Ruthie Foster

## INGREDIENTS:

- 4 raw Chicken Breasts
- 2 packets reduced fat Cream Cheese
- 1 packet Ranch Dressing mix
- 1 cup reduced fat Cheddar Cheese
- 6 pieces cooked Center Cut Bacon

## DIRECTIONS:

- Spray slow cooker with nonstick cooking spray.
- Add all ingredients, except the bacon.
- Cook on high for 5-6 hours, then break apart chicken.
- Serve warm and sprinkle pieces of cooked bacon on top!





# JIMMIE'S TILT-A-WHIRL SPAGHETTI

Jimmie Vaughan

A little bit hot, this is a dish you can put on the table in a flash.

## INGREDIENTS:

---

3 tbsp of olive oil  
3 to 6 cloves of garlic  
6 to 8 medium tomatoes  
1 tomato bouillon cube  
1 chopped jalapeno pepper  
½ lb. of dry pasta  
Grated Parmesan cheese

## DIRECTIONS:

---

- In a large skillet, heat the olive oil over medium heat and sauté the garlic until golden. Add the tomatoes and smash them into the oil and garlic. Add the tomato bouillon and the jalapenos. Simmer on low heat for 15 minutes.
- While the sauce is cooking, boil the pasta in a large pot of salted water until done al dente. Drain.
- Serve the sauce swirled over the hot pasta with some grated Parmesan cheese.

Mangia!



# SPAGHETTI FLORENTINE

Kimemie Rhodes

A little bit hot, this is a dish you can put on the table in a flash.

## INGREDIENTS:

---

- 1 Package Spaghetti
- 1/2c + 3 tsp Olive Oil
- 5 Cloves Garlic
- 1 Pint Cherry Tomatoes
- 1 Bundle Fresh Basil
- 1/2c Fresh Parmesan Cheese

## DIRECTIONS:

---

- Bring large pot of salted water to a boil
- Add 1 package of spaghetti and cook until done
- Drain and stir in 3 tsp olive oil
- Cover and keep warm
- Mince 5 cloves fresh garlic
- Wash 1 pint whole fresh cherry tomatoes
- Saute garlic and tomatoes in 1/2 c olive oil until garlic is golden brown
- Stack the basil leaves then roll them in 1/4" slices
- Unroll and set aside
- Add the saute to the spaghetti and toss until coated
- Serve topped with grated fresh parmesan cheese and shredded basil



# SHAKSHUKA WITH FETA

Kevin Russell

## INGREDIENTS:

- 3 tbs extra-virgin olive oil
- 1 large onion, halved and thinly sliced
- 1 large red bell pepper, seeded and thinly sliced
- 3 garlic cloves, thinly sliced
- 1 tsp ground cumin
- 1 tsp sweet paprika
- 1/4 tsp ground cayenne
- 1 (28-ounce) can whole plum tomatoes with their juices, coarsely chopped

## DIRECTIONS:

- Heat oven to 375 degrees.
- Heat oil in a large skillet over medium-low.
- Add onion and bell pepper.
- Cook gently until very soft, about 20 minutes.
- Add garlic and cook until tender, 1 to 2 minutes; stir in cumin, paprika and cayenne, and cook 1 minute.
- Pour in tomatoes and season with  $\frac{3}{4}$  teaspoon salt and  $\frac{1}{4}$  teaspoon pepper
- Simmer until tomatoes have thickened, about 10 minutes.
- Taste and add more salt and pepper if needed.
- Stir in crumbled feta.
- Gently crack eggs into skillet over tomatoes.
- Season eggs with salt and pepper.
- Transfer skillet to oven and bake until eggs are just set, 7 to 10 minutes.
- Sprinkle with cilantro and serve with hot sauce.





# TAMECA'S VEGAN BANANA BREAD

Tameca Jones

## INGREDIENTS:

---

- 3 Ripe Bananas peeled
- ½ c Plant Based Milk
- ½ c Vegetable Oil
- 1 tbs Lemon Juice
- ½ c Brown Sugar
- 2 ¼ c Flour
- 1 tsp Salt
- 1 tsp Baking Powder
- 1 tsp Baking Soda
- 3 tbs Ground Flaxseeds

## DIRECTIONS:

---

- Pre heat oven to 350 degrees
- Mash and smash bananas
- Mix wet ingredients into bananas
- Mix dry ingredients together
- Add wet ingredients into dry and mix well
- Oil up your bread pan
- Pour batter into bread pan
- Bake at 350 degrees for 45 minutes



# RODNEY'S PANCAKES

Rodney Crowell

## INSTRUCTIONS:

### Step One:

2 T almond butter plus 1 banana

“squash almond butter and banana all up” in a bowl

### Step 2:

2 eggs

Crack one egg into the bowl with almond butter and banana

Add only the egg white from the second egg to bowl

### Step 3:

Blueberries! Add as many wild blueberries as desired and “just whip it all up”

### Step 4:

1 T coconut oil

Add coconut oil to a frying pan and heat

Add pancakes to hot oil and cook on both sides

### Step 5:

“butter butter butter” to taste and since Rodney is a “honey guy” he coats with honey, but you can also use syrup if you like!

Top with a sprinkling of fresh blueberries

Serves 1 hungry songwriter





# HEART HEALTHY SMOOTHY

Kimie &  
Gabriel Rhodes

## INSTRUCTIONS & INGREDIENTS:

---

Everyone knows how to make a smoothie!

The point of this recipe is to have a delicious way to add plenty of heart boosting potassium and vitamin D to your daily diet.

You can use any number of things to make this smoothie as long as they are high potassium fruits. This is one of our favorite combinations!

2 organic bananas

10 fresh organic blueberries

1 whole organic peach

1 c orange juice fortified with calcium and vitamin D

A small handful of ice cubes

Place all ingredients into a blender and blend until smooth.

Serves 2





# LEMON BLUEBERRY EAGLE PARFAIT

Shinyribs

## INGREDIENTS:

Siete Grain Free Cookies  
Gluten Free Graham Crackers or Nuts  
16 oz Cottage Cheese  
3 Lemons  
1/2 c + 1 tbsp Monkfruit Sweetener (or your favorite alt sweetener)  
1-1.5 c Blueberries (frozen or fresh)

## DIRECTIONS:

- Process cookies and graham crackers or nuts into a cup of crumbs
- Pulse cottage cheese in food processor until smooth
- Zest one lemon into the cottage cheese and add the juice of 2 lemons
- Add sweetener and pulse
- In saucepan, add 1 tbsp sweetener and the juice of half a lemon with the blueberries
- Bring blueberry mixture to a boil then remove from heat and let cool
- Assembly Time!**
- Layer cookie crust, then lemony cottage cheese mixture, then blueberries



# MARSHA'S OLD-FASHIONED CHRISTMAS

Marsha Milam

It's an old-fashioned drink for the holidays.

## INGREDIENTS:

Milam & Greene Port Finished Rye whiskey  
Simple syrup  
Cranberries – about a ¼ cup of fresh ones  
Angostura bitters  
An orange

## DIRECTIONS:

- Start with the simple syrup. Boil water. Put one cup of sugar in a bowl and pour one cup of boiling water in. Stir until the sugar is completely dissolved. Let it cool. Add the cranberries.
- Put about a quarter ounce of simple syrup and three cranberries in a rocks glass. That's the holiday touch.
- Add a couple of dashes of Angostura bitters and two ounces of rye whiskey. Fill the glass with ice. Stir to chill the drink.
- Use a vegetable peeler to peel a wide strip of orange peel. Twist the peel to extract some of the oil into the drink and rub the oily side around the rim of the glass. Put it in the drink.
- Toast to Peace on Earth.



# RAUL'S MO-HO-HO-JITO

Raul Malo

This recipe makes two drinks because you don't need to be drinking alone during the holidays.

## INGREDIENTS:

---

- 20 Mint leaves
- 1 Lime cut in 8 wedges
- 4 tbsp of sugar or to taste
- 2 cups of ice cubes
- 3 fluid ounces of rum
- 1 cup of club soda

## DIRECTIONS:

---

- In a cocktail shaker, place the mint leaves and two lime wedges. Use a muddler to crush the mint and limes to release the oils and juice.
- Add four more lime wedges and muddle again to release more juice.
- Fill the shaker almost to the top with ice.
- Pour the rum over the ice and add the club soda.
- Stir it and add sugar if it's not sweet enough for you.
- Serve in two glasses garnished with the last two lime wedges.

Toast the holiday season.





**HOME**  
Cookin'

For The Holidays  
benefitting  
**Home**  
A LIVESTREAMING EVENT

helping Austin area musicians  
55 and older with housing expenses

LEARN MORE AT  
[www.homeaustin.org](http://www.homeaustin.org)

