

Farmhouse New Year's Menu

Appetizers

Spinach Dip and Corn Chips

Two 10 oz packages of frozen chopped spinach

2 cups of sour cream

1 pkg ranch dressing mix

Directions:

1. Preheat oven to 350 degrees
2. Cook spinach and squeeze dry in a colander.
3. Mix sour cream and ranch dressing until well blended. Stir in spinach.
4. Put mixture into a small baking dish or a 10-inch cast iron skillet.
5. Heat in oven until bubbly. Serve with corn chips.

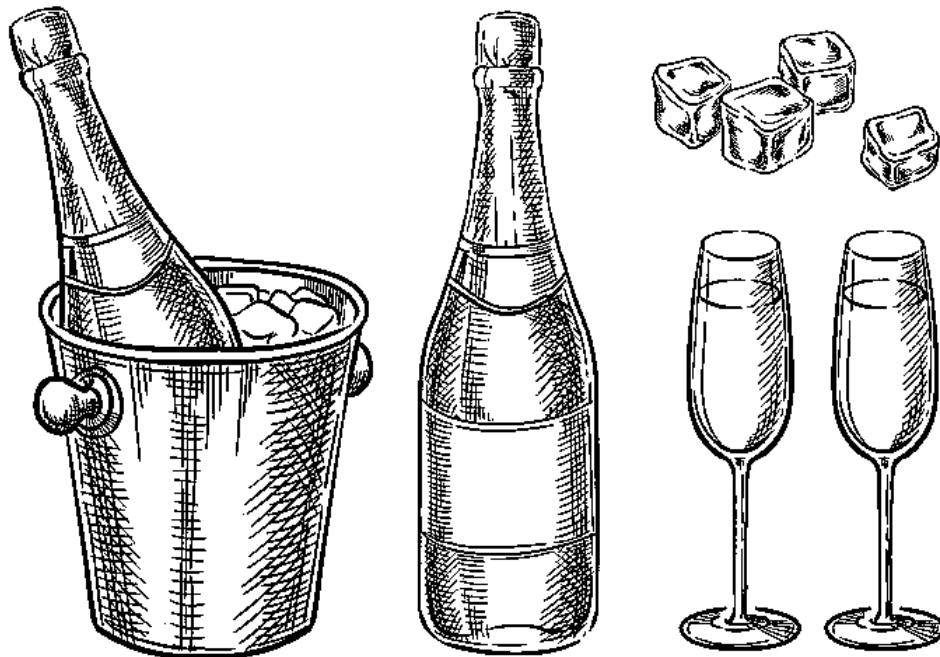
Popcorn Shrimp

1-2 boxes of frozen popcorn shrimp

Directions:

For best results, thaw shrimp out completely before cooking according to instructions on the box. Serve with a jar of cocktail sauce.

Serve with Cooks California Champagne



Main Dish

Cajun Penne Pasta

1 lb box of penne pasta
1 green pepper diced
1 red pepper diced
1 small onion diced
2 tbsp oil
15 oz jar of alfredo sauce
14 oz can of fire roasted diced tomatoes
3 tbsp Cajun seasoning
1 tsp garlic powder
1 ½ tsp paprika
1 small to medium cooked rotisserie chicken
1 pound of smoked sausage

Directions:

1. In a large pot, cook pasta according to instructions on box. Drain in a colander and set aside.
2. Sauté diced peppers and onion in oil until soft and translucent and set aside.
3. Cut smoked sausage into coins and cook in skillet until browned.
4. Pour jar of alfredo sauce and tomatoes into the large pot.
5. Add sautéed pepper and onions. Add Cajun seasoning, garlic powder and paprika. Mix well.
6. Cut entire rotisserie chicken (or as much as needed) into bite sized pieces and stir into pot.
7. Add pasta and smoked sausage into pot and stir everything together. Cook on medium heat until heated through.

Sides

Martha Stewart Black Eyed Peas

Tbsp vegetable oil
1 small onion finely chopped
½ tsp oregano
Two 15 oz cans of black-eye peas, drained and rinsed
14 ½ can of reduced-sodium chicken broth
¼ tsp of hot sauce

Directions:

1. In a large saucepan, heat oil over medium. Add onion; season with salt and pepper, and cook until softened, 3 to 5 minutes.
2. Add oregano, black-eyed peas, and broth. Bring to a boil, reduce to a simmer, and cook until liquid is thick and peas are tender, 15 to 20 minutes. Stir in hot sauce; season with salt and pepper. Serve.

Fried Okra

Two bags of frozen breaded cut okra

One small onion chopped

¼ Cup vegetable oil

2 Teaspoons of garlic powder

salt and pepper to taste

Directions:

1. Pour oil into a large skillet over medium-high heat.
2. Add chopped onion and sauté for 2-3 minutes.
3. Add both bags of okra and garlic salt and salt and pepper. Mix okra in with onion.
4. Put lid on the skillet and cook for 30+ minutes stirring occasionally until the okra seeds begin burst and the breading bakes crispy. Remove from heat and serve.

Cornbread Muffins

Two boxes of Jiffy Cornbread Mix

3 eggs

1 ½ cup of buttermilk

Directions:

1. Preheat oven to 400 degrees.
2. Combine ingredients and blend until smooth.
3. Pour into a greased muffin tin or use paper baking cups.
4. Bake for 15-20 minutes or until golden brown.



Dessert Cream Cheese Tarte

1 ½ cup milk

1 tbsp vanilla

4 eggs

2 cups sugar

1 cup Bisquick mix

Four 8 oz pkgs of cream cheese

Topping:

4 cups of sour cream

2 tbsp sugar

1 tbsp vanilla

Directions:

1. Preheat oven to 350 degrees.
2. In a large saucepan, barely melt cream cheese on low heat so that its soft enough to stir.
3. In a large mixing bowl, blend together milk, eggs, sugar and baking mix for 15 seconds.
4. Add cream cheese and mix again until well combined.
5. Pour into a greased 9 X 13 baking dish and bake for 45-50 minutes until center is firm.
6. For Topping: mix sour cream, sugar and vanilla together. Spread on carefully after tarte is cool.