

## -- Spencer's Weekly Recipes --

### Aretha Frankenstein's Waffles of Insane Greatness

This recipe (from Aretha Frankenstein's restaurant in Chattanooga, TN) is the ideal I-just-woke-up-from-a-waffle-dream waffle, a morning-of alternative to the overnight yeasted kind. The cornstarch in the batter helps tamp down gluten formation, making these waffles silky and moist inside with a crust as thin and crisp as an eggshell. —Genius Recipes



I've made these several times and they stay crisp until the last bite. I've never let the batter sit for 30 min and they're still wonderful. Makes 5 waffles on my waffle iron. Great with strawberries and whip cream. *Double Yummy!!* ~Tricia



3/4 cup all-purpose flour  
1/4 cup cornstarch  
1/2 teaspoon baking powder  
1/4 teaspoon baking soda  
1/2 teaspoon salt  
1 cup whole milk or buttermilk  
(or a combination)

1/3 cup vegetable oil or melted butter  
1 egg

1 1/2 teaspoons sugar

3/4 teaspoon vanilla extract

Butter and pure maple syrup, for serving

- In a medium bowl, combine the flour, cornstarch, baking powder, baking soda, and salt; mix well. Add the milk, vegetable oil, egg, sugar and vanilla and mix well. Let batter sit for 30 min.
- Heat a waffle iron. Follow the directions on your iron to cook the waffles. Serve immediately or hold in a 200° degree oven, directly on the rack (don't stack them or they get soggy). They reheat well in the toaster.

<http://food52.com/recipes/13871-aretha-frankenstein-s-waffles-of-insane-greatness>



### Raspberry Tiramisu

1 cup seedless raspberry jam  
6 tbsp. orange liqueur (recommended:  
Grand Marnier)  
1 lb. mascarpone cheese, at room  
temperature  
1 cup whipping cream  
1/4 cup sugar  
1 tsp. pure vanilla extract  
28 soft ladyfingers or 2 (12-oz.) pound  
cakes, cut into 3 by 1 by 1 1/2-inch pieces  
3 (1/2 dry pint) baskets fresh raspberries  
(about 3 3/4 cups total)  
Confectioners' sugar, for serving



--Stir jam and 4 tbsp. orange liqueur in a small bowl to blend.

--Combine mascarpone and remaining 2 tbsp. orange liqueur in a large bowl to blend. Using an electric mixer, beat cream, sugar, and vanilla in another large bowl until soft peaks form. Using a large rubber spatula, stir 1/4 of the whipped cream into the mascarpone mixture to lighten. Fold the remaining whipped cream into the mascarpone mixture.

--Line the bottom of a 13x9x2-inch glass baking dish or other serving dish with half of the ladyfingers. Spread half of the jam mixture over the ladyfingers. Spread half the mascarpone mixture over the jam mixture, then cover with half the fresh raspberries. Repeat layering with the remaining lady-fingers, jam mixture, mascarpone mixture and raspberries. Cover and refrigerate at least 3 hours or overnight.

--Dust with confectioners' sugar and serve.  
<http://www.foodnetwork.com/recipes/giada-de-laurentiis/raspberry-tiramisu-recipe.html>

Parent Tip: Never, I mean, NEVER make eye contact with a child on the verge of falling asleep. They will sense your delight and abort mission immediately.

LENNYLEMONS

### Brunch Enchiladas



"Enchiladas filled with ham, vegetables and cheese and baked in a creamy egg batter."

-Some reviews suggested a can of diced green chilis in place of some bell pepper. Check out reviews for other suggestions.

~Tricia

- 1 lb. cooked ham, chopped
- 3/4 cup sliced green onions
- 3/4 cup chopped green bell peppers
- 3 cups shredded Cheddar cheese, divided
- 10 (7 inch) flour tortillas
- 5 eggs, beaten
- 2 cups half-and-half cream
- 1/2 cup milk
- 1 tablespoon all-purpose flour
- 1/4 teaspoon garlic powder
- 1 dash hot pepper sauce
- Salsa and Sour Cream for garnish

Directions

- 1). Place ham in food processor, and pulse until finely ground. Mix together ham, green onions, and green peppers. Spoon 1/3 cup of the ham mixture and 3 tbsp. shredded cheese onto each tortilla, then roll up. Carefully place filled tortillas, seam side down, in a greased 9x13 baking dish.
- 2). In a medium bowl, mix together eggs, cream, and milk, flour, garlic powder, and hot pepper sauce. Pour egg mixture over tortillas. Cover, and refrigerate overnight.
- 3). The next morning, preheat oven to 350°.
- 4). Bake, uncovered, in preheated oven for 50 to 60 min., or until set. Sprinkle casserole with remaining 1 cup shredded cheese. Bake about 3 min. more, or until cheese melts. Let stand a least 10 min. before serving.

<http://allrecipes.com/recipe/23760/brunch-enchiladas/print/?recipeType=Recipe&servings=10>

## Grands!® Monkey Bread

I've made these before and they're a real hit. Fits perfect in a loaf pan if you cut the recipe in half. Sinfully good! ~Tricia



1/2 cup granulated sugar

1 teaspoon cinnamon

2 cans (16.3 oz. each) Pillsbury™ Grands!™

Flaky Layers refrigerated biscuits

1/2 cup chopped walnuts, if desired

1/2 cup raisins, if desired

1 cup firmly packed brown sugar

3/4 cup butter or margarine, melted

1. Heat oven to 350°F. Lightly grease 12-cup fluted tube pan with shortening or cooking spray. In large -storage plastic food bag, mix granulated sugar and cinnamon.

2. Separate dough into 16 biscuits; cut each into quarters. Shake in bag to coat. Arrange in pan, adding walnuts and raisins among the biscuit pieces.

3. In small bowl, mix brown sugar and butter; pour over biscuit pieces.

4. Bake 28 to 32 min. or until golden brown and no longer doughy in center.

Cool in pan 10 min. Turn upside down onto serving plate; pull apart to serve.

<http://www.pillsbury.com/recipes/grands-monkey-bread/7a1e41b1-4708-4028-8ce6-fcb5baebbc19#!>

DO NOT FEAR  
CHILDBIRTH, THAT'S  
THE EASY PART.

THERE IS NO  
EPIDURAL FOR  
MOTHERHOOD.

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## Chocolate-Buttermilk Pudding

### PUDDING

3/4 cup granulated sugar

3 tablespoons unsweetened cocoa

2 tablespoons cornstarch

1/4 teaspoon table salt

1 cup buttermilk

1 1/4 cups heavy cream

2 large egg yolks

1 large egg

1 (4-oz.) semisweet chocolate baking bar,  
finely chopped

1 tablespoon butter

1 teaspoon vanilla extract

### BUTTERMILK CREAM

3/4 cup heavy cream

1/4 cup powdered sugar

1/4 cup buttermilk



### Preparation

1. Prepare Pudding: Whisk together first 4 ingredients in a large saucepan. Slowly whisk in 1 cup buttermilk to make a smooth paste. Whisk together 1 1/4 cups cream, egg yolks, and egg in a 2-cup glass measuring cup. Slowly add cream mixture to buttermilk mixture, whisking constantly until well blended.

2. Cook pudding over medium heat, whisking constantly, about 10 minutes or until mixture begins to boil and thicken. Remove from heat.

3. Add chopped semisweet chocolate; whisk until smooth. Add butter and vanilla, and whisk until butter melts and pudding is smooth.

4. Transfer to a bowl, and place plastic wrap directly on warm pudding (to prevent a film from forming). Chill 4 to 24 hours.

5. Prepare Buttermilk Cream: Beat 3/4 cup cream, 1/4 cup powdered sugar, and 1/4 cup buttermilk at high speed with an electric mixer until soft peaks form. (Do not overbeat.) Divide pudding among 6 (6- to 8-oz.) bowls; dollop with buttermilk cream.

<http://www.myrecipes.com/recipe/chocolate-buttermilk-pudding#mr-livefyre-ratings>

## INSTANT POT HONEY GARLIC CHICKEN



- 3-4 boneless, skinless chicken breasts
- Salt and pepper to taste
- 1/2 cup honey
- 1/3 cup soy sauce
- 1/3 cup onion, diced
- 1/4 cup ketchup
- 2 tbsp. vegetable oil
- 4 garlic cloves, minced
- 3 tsp. cornstarch dissolved in 1/4 cup water
- Sesame seeds & green onion for topping
- Rice for serving



### Instructions

1. Start by placing your chicken in the bottom of the Instant Pot. Season well with salt and pepper.
2. In a small bowl, combine honey, soy sauce, onion, ketchup, oil, and garlic. Pour mixture over chicken and put IP Lid on and set to seal.
3. Cook on the Meat setting (or on HIGH pressure for non IP) for 15 min. and then quick release once the 15 min. is up. Remove chicken from pot, leave the sauce in the pot.
4. Dissolve 3 tsp. corn-starch in 1/4 cup of water in a small bowl and pour into your Instant Pot. Stir to combine with sauce. Push Sauté button and cook sauce for about 5 min, or until slightly thickened.
5. Cut chicken into bite size pieces, return to pot and toss with sauce before serving. Sprinkle with sesame seeds and green onions, and serve over rice.

[Instant Pot Honey Garlic Chicken - Family Fresh Meals](#)