

Pan-Fried Chicken with Bacon Cream Sauce

- 2 tablespoons olive oil
- 5 chicken thighs
- salt and pepper
- 3 garlic cloves minced
- 1 cup chicken stock
- 8 strips bacon , cooked, fat drained off, and chopped into small chunks - divided
- 1 lemon thinly sliced
- 2/3 cup heavy cream
- 2 green onions chopped



Instructions

- Heat olive oil in a large skillet on medium-high heat. Generously season chicken thighs with salt and pepper-make sure to season under the skin. Add chicken skin side down to the hot skillet. Cook about 5-7 min. on high-medium heat, covered, skin side down, without flipping, checking occasionally, until the skin side is very well browned.
- Remove chicken from the skillet.
- Add minced garlic and a small amount of chicken stock to deglaze the pan and cook the garlic for about 1 min.. Add remaining chicken stock (1 cup). Add half the bacon (cooked, fat drained off, and chopped into small chunks).
- Add chicken back to pan, on top of bacon and in the chicken broth. Arrange 5 thin lemon slices around chicken thighs - and cook, simmering, covered, about 20 min, until chicken is done and is no longer pink in the center.
- After chicken is cooked, remove from skillet. Remove lemon slices from the skillet. Add 2/3 cup heavy cream to the skillet. Bring to boil and mix everything well, scraping from the bottom. Immediately reduce to simmer, add chicken thighs back to the skillet and reheat.
- To serve, spoon some of the sauce over the chicken thighs, and sprinkle with remaining chopped bacon and chopped green onions.

<https://julasalbum.com/skillet-chicken-with-bacon-cream-sauce/#wprm-recipe-container-9569>



SLOW COOKER CHICKEN CACCIATORE

- 8 chicken thighs, with the bone, skin removed
- 28 oz. can crushed tomatoes
- 1/2 red bell pepper, sliced into strips
- 1/2 green bell pepper, sliced into strips
- 1/2 large onion, sliced
- 1 tsp dried oregano
- 1 bay leaf
- salt and fresh pepper to taste
- 1/4 cup fresh herbs such as basil or parsley for topping

DIRECTIONS: Quick method

- Season chicken with salt and black pepper and place in the slow cooker.
- Pour tomatoes over the chicken, top with onions and peppers, add oregano, bay leaf, salt and pepper, give it a quick stir and cover.
- Set crock pot to LOW 8 hours or HIGH 4 hours.
- When the timer beeps, remove lid and keep the crock pot on HIGH one hour to help it thicken.

Better method but requires more prep:

- Heat a large skillet over medium-high, lightly spray with oil and brown chicken on both sides a few minutes, season with salt & pepper. Add to slow cooker.
- To skillet, spray a little more oil and add onions and peppers. Sauté until juices release and vegetables become golden, a few minutes. Add to slow cooker. Pour tomatoes over chicken and vegetables, add oregano, bay leaf, salt and pepper; give it a stir and cover.
- Set crock pot to LOW 8 hours or HIGH 4 hours. Remove bay leaf, adjust salt and pepper and enjoy!

https://www.buzzfeed.com/melissaharrison/best-recipes-of-2017?utm_term=.abOp01YWb#.gyKpdLxJY

Prairie State Oatmeal Cake

- 1 cup quick-cooking rolled oats
- 1 1/2 cups boiling water
- 1 1/2 cups all-purpose flour
- 1 1/2 teaspoons ground cinnamon
- 1 teaspoon baking soda
- 1/2 cup shortening
- 1 cup granulated sugar
- 1 cup packed brown sugar
- 2 eggs
- 6 tablespoons butter
- 1 cup coconut
- 2/3 cup packed brown sugar
- 2 tablespoons milk
- 3/4-1 cup chopped walnuts
- 1/2 teaspoon salt



Directions

- Grease a 13x9x2-inch baking pan. Set aside.
- In small bowl, combine oats and boiling water; let stand 20 min. In medium bowl, combine flour, cinnamon, baking soda, and salt.
- In large bowl, beat granulated sugar, the 1 cup brown sugar, and the shortening on medium speed of electric mixer until combined. Beat in eggs. Beat in oatmeal mixture.
- Gradually add flour mixture, beating until combined (if necessary, stir in last portion by hand). Turn the batter into prepared pan.
- Bake in a 350 degree F oven for 30 to 40 min. or until wooden pick inserted in center comes out clean. Place pan on wire rack.
- In saucepan, combine butter, coconut, the 2/3 cup brown sugar, and the milk Cook and stir until boiling. Stir in walnuts. Spoon over hot cake. Cool. Makes 16 servings.

<http://www.midwestliving.com/print/recipe/cakes/prairie-state-oatmeal-cake>

Zucchini Brownies

1 1/2 cups all-purpose flour
1 teaspoon baking soda
3/4 teaspoon baking powder
1/2 teaspoon salt
2 eggs
1 1/2 cups sugar
3/4 cup vegetable oil
2 ounces unsweetened chocolate,
melted and cooled
1 1/2 cups finely shredded zucchini
1/2 cup finely chopped nuts

Cream Cheese Frosting

6 ounces cream cheese
6 tablespoons butter
1 1/2 teaspoons vanilla
3 1/2-4 cups powdered sugar



Directions

1. For brownies: In a small bowl, combine flour, baking soda, baking powder and salt.
2. In a large mixing bowl, beat eggs with electric mixer on low speed until combined. Add sugar, oil and melted chocolate; beat until blended. With mixer on low speed, add flour mixture. Beat just until well combined. With a spoon, stir in zucchini and nuts. Turn batter into a greased and floured 15x10x1-inch baking pan. (For thicker brownies, use a 13x9x2-inch pan.)
3. Bake in a 350 ° oven for 30 to 35 min. or until surface springs back when pressed lightly. (Bake for 25 to 30 min. if using a 13x9x2-inch pan.) Cool in pan on wire rack.
4. Meanwhile, make Cream Cheese Frosting. In a large mixing bowl, beat cream cheese, butter and vanilla with an electric mixer on medium speed until light and fluffy. Gradually beat in powdered sugar to reach spreading consistency. Spread over cooled brownies in pan. Serve immediately or store, covered, in refrigerator.

<http://www.midwestliving.com/recipe/cookies/zucchini-brownies/>



Homemade Corn Muffins with Honey Butter

1/4 cup butter, softened
1/4 cup reduced-fat cream cheese
1/2 cup sugar
2 large eggs
1-1/2 cups fat-free milk
1-1/2 cups all-purpose flour
1-1/2 cups yellow cornmeal
4 teaspoons baking powder
3/4 teaspoon salt

HONEY BUTTER:

1/4 cup butter, softened
2 tablespoons honey

Directions

In a large bowl, cream the butter, cream cheese and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Stir in the milk.

Combine the flour, cornmeal, baking powder and salt; add to creamed mixture just until moistened.

Coat muffin cups with cooking spray; fill three-fourths full with batter. Bake at 400° for 18-22 minutes or until a toothpick inserted in the center comes out clean. Cool for 5 minutes before removing from pans to wire racks. Beat butter and honey until blended; serve with warm muffins. Makes 16.

<https://www.tasteofhome.com/recipes/homemade-corn-muffins-with-honey-butter/>

CokeCola Cake

2 cups all-purpose flour
2 cups sugar
1 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1 can (12 ounces) cola
1 cup butter, cubed
1/4 cup baking cocoa
2 large eggs
1/2 cup buttermilk
1 teaspoon vanilla extract
GLAZE:
1 can (12 ounces) cola
1/2 cup butter, cubed
1/4 cup baking cocoa
4 cups confectioners' sugar, sifted



- Preheat oven to 350°. Grease a 13x9-in. baking pan.
- In a large bowl, whisk the first five ingredients. In a small saucepan, combine cola, butter and cocoa; bring just to a boil, stirring occasionally. Add to flour mixture, stirring just until moistened.
- In a small bowl, whisk eggs, buttermilk and vanilla until blended; add to flour mixture, whisking constantly.
- Transfer to prepared pan. Bake 25-30 min. or until a toothpick inserted in center comes out clean.
- About 15 min. before cake is done, prepare glaze. In a small saucepan, bring cola to a boil; cook 12-15 min. or until liquid is reduced to 1/2 cup. Stir in butter and cocoa until butter is melted; remove from heat. Add confectioners' sugar; stir until smooth. Pour immediately over hot cake.

<https://www.tasteofhome.com/recipes/kecol-a-cake/>

