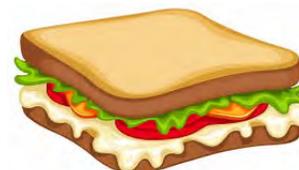




Because it's just too HOT to cook anything else!



Avocado Egg Salad



- 8 hard-boiled eggs, peeled
- 2 avocados, peeled, pitted, cubed
- ½ cup minced red onion
- ½ cup mayo
- 2 tablespoons yellow mustard
- 3 tablespoons sweet pickle relish
- ½ lime, juiced
- ¼ teaspoon paprika
- salt & pepper

Instructions

- In a bowl, add eggs and mash with a fork.
- Add the cubed avocados, minced onion, mayo, relish, mustard, lime juice, and paprika to the bowl.
- Gently mix the ingredients together until blended.
- Season with salt & pepper.
- Makes 6 sandwiches. Enjoy!
- Notes:** Store in an air-tight container and eat within a few days.

<http://sugarspiceandfamilylife.com/2014/04/avocado-egg-salad.html>



Watches the food network once

"I made a pureed nut spread w/ a grape relish reduction paired w/ brioche bun"



Copycat Applebee's Clubhouse Grille Sandwich

- 2 slices Texas Toast or thick sliced Bread
- 1 tbsp. softened Butter
- 2 tsp. Mayonnaise
- 1 slice Cheddar Cheese
- 1 slice Jack Cheese
- 3 slices Deli Sliced Ham
- 3 slices Deli Sliced Turkey Breast
- 2 slices crispy Thick Applewood Bacon
- 2 thin slices Tomato
- 2 tsp. Honey Barbecue Sauce
- Shredded Lettuce



Instructions

- Butter 1 side of each slice of bread and place butter sides down in skillet.
- Cook until golden brown.
- Move to plate.
- Stack ham slices, then turkey slices, then cheese slices in skillet over low until cheese melts.
- Place one piece of bread toasted side down.
- Spread barbecue sauce on other side.
- Transfer meat and cheeses from skillet on top of barbecue sauce.
- Add bacon slices on top.
- Top with tomato slices and shredded lettuce.
- Take other slice of toast and spread mayonnaise on unbuttered side and place mayonnaise toward lettuce on top.
- Slice diagonally and serve.

<http://cincyshopper.com/copycat-applebees-clubhouse-grille-sandwich-recipe/>

Pepperoni Pizza Grilled



Cheese

- 8 tbsp. Spaghetti Sauce
- 1 box Garlic Texas Toast (8 slices)
- 6 oz. Pepperoni Slices
- 8 oz. Mozzarella Cheese Slices

Instructions

- Preheat oven 425°.
 - Place garlic toast on baking sheet.
 - Bake for 7 min. or until toast is slightly toasted around edges.
 - Spread 4 slices with 1 tbsp. of sauce on each.
 - Top each 6 slices of pepperoni.
 - Top each with 1 slice of cheese.
 - Then another layer of pepperoni and cheese to each.
 - Spread 1 tbsp. of sauce on remaining toast slices and place on top of sandwich.
 - Heat a skillet or griddle over medium heat and drizzle lightly with olive oil.
 - Heat each sandwich until cheese is melted and contents are hot.
- <http://cincyshopper.com/pepperoni-pizza-grilled-cheese-aldi-meal/>

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WONDERFUL. YOU
DON'T NEED A SPOON
OR A PLATE!

Paul Lynde
American Comedian

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for more visit www.funhappyquotes.com



Turkey-Brie Sandwich w/Peaches & Arugula

- 1 ciabatta roll
- 3-4 turkey slices (I used Applegate)
- 2 whole (round) peach slices
- 4 slices of brie cheese
- ¾ c. arugula
- For the mayo:
 - ¼ c. mayo
 - 1 Tbsp. Sriracha sauce
 - ¼ tsp. chili powder

Instructions

1. Slice ciabatta roll; top with turkey slices, peach slices, and brie cheese.
2. Bake open face in 375 degree oven 10 minutes or until cheese is melted.
3. Top with arugula and spicy mayo.

<http://www.lemontreedwelling.com/2014/07/turkey-brie-sandwich-wpeaches-arugula.html>

you can't be
sad when
holding a
sandwich

Grilled Chicken Melt with Sun-Dried Tomato Spread and Pesto

- 6 boneless skinless chicken thighs, trimmed of excess fat
- salt and pepper
- 6 ciabatta rolls - halved
- extra virgin olive oil
- 6 tbsp. Sun-Dried Tomato Spread
- 6 tbsp. pesto- Homemade or store bought
- 6 slices fresh mozzarella about 6 oz.



1. Lay out the chicken thighs and sprinkle both sides generously with salt and pepper.
2. Heat grill to medium. When the grill is up to temp, lay out the chicken thighs. Grill the thighs, turning a couple of times, for 10-12 min., or until the internal temperature of the thickest part reaches 165°F. Just before removing the chicken from the grill, lay out one slice of mozzarella over each chicken thigh. While that begins to melt, drizzle olive oil over the cut sides of the ciabatta rolls and lay them directly on the grill. When the cheese is hot all the way through, use a spatula to transfer the thighs and toasted rolls to a platter.
3. Spread 1 tbsp. of the Sun-Dried Tomato spread on the bottom, half of each roll, then 1 tbsp. of pesto on the top half of each roll. Use a spatula to transfer one chicken thigh, melted cheese side up onto each roll's bottom half. Position the top half, pesto side down, on the chicken. If desired, slice sandwich in half on the diagonal. Serve hot, warm, or room temperature.
<https://www.foodiewithfamily.com/grilled-chicken-melt-with-pesto-and-sun-dried-tomato-spread/>

Yankee Doodle Dandy Ice Cream Sandwich



- 8 large snickerdoodle cookies
- 1 pint of salted caramel ice cream
- 1 jar of caramel sauce
- 1 cup toffee bits

Instructions

1. Warm the caramel sauce according to the instruction on the label.
2. Spread evenly onto the flat side of the snickerdoodles.
3. Top each cookie with a 1/2 cup scoop of ice cream, then top with another cookie to make a sandwich.
4. Pour the toffee bits into a shallow bowl. Press and roll the edge of the sandwich in the toffee bits.
5. Serve and enjoy immediately, or store in the freezer. Makes 4.

<http://www.refinery29.com/ice-cream-sandwiches>

Make today happy,



~Tricia
Spencer's Fresh Markets
Morro Bay & Santa Maria

Pam Lolley's Crispy Chicken with

- 6 (6-oz.) boneless, skinless chicken breasts
- 2 tsp. kosher salt, divided
- 1 1/2 tsp. black pepper, divided
- 2 large eggs
- 1/2 cup whole milk
- 2 cups panko (Japanese-style breadcrumbs)
- 1 1/2 tsp. Italian seasoning
- 1/2 tsp. smoked paprika
- 3 tsp. salted butter
- 3 tsp. olive oil

How to Make It

1. Prepare the Chicken: Preheat oven to 350°F. Place chicken breasts between 2 sheets of plastic wrap, and flatten to about 3/4-inch thickness, using a rolling pin or flat side of a meat mallet. Sprinkle chicken with 1 tsp. each of the salt and pepper.
2. Whisk together eggs & milk in a shallow dish. Stir together panko, Italian seasoning, smoked paprika, and remaining 1 tsp. salt and 1/2 tsp. pepper in another shallow dish. Dip chicken, 1 piece at a time, in egg mixture, shaking off excess; dredge in panko mixture, coating well and pressing to adhere.
3. Melt 1 1/2 tbsp. butter with 1 1/2 tbsp. olive oil in a large skillet over medium. Cook 3 chicken breasts in skillet until golden, 3 to 5 min. per side. Remove chicken from pan, and place on a rimmed baking sheet. Repeat with remaining butter, oil, and chicken. Bake in preheated oven until chicken is cooked through, about 10 min.



.....Rice and Pan Gravy



- 4 cups hot, cooked long-grain white rice
- 2 tbsp. salted butter
- 2 tbsp. chopped fresh flat-leaf parsley
- 2 tbsp. chopped fresh chives
- 2 tsp. chopped fresh thyme leaves
- 1 tsp. kosher salt
- 1/2 tsp. black pepper

1. Prepare the Herbed Rice: Combine all ingredients in a bowl, and stir until butter is melted. Serve with chicken and Pan Gravy.

<http://www.southernliving.com/recipes/pam-lolleys-crispy-chicken-rice-pan-gravy-recipe>



Frozen Grapes Keep Your Wine Chilled Without Watering It Down



Beef Flautas with Buttermilk-Avocado Crema

- 1 lb. fresh Mexican chorizo, casings removed (3 links)
- 1/2 cup chopped white onion
- 2 garlic cloves, minced
- 1 pound ground chuck
- 1/2 teaspoon chili powder
- 1 teaspoon kosher salt, divided
- 1/4 cup chopped fresh cilantro
- 12 (6-inch) flour tortillas
- 1 large egg, lightly beaten
- 1/3 cup canola oil
- 1 ripe avocado, chopped
- 1 cup sour cream
- 1/2 cup buttermilk
- 1 tablespoon fresh lime juice



1. Crumble chorizo in a large skillet, and cook over medium-high, stirring occasionally, 5 min. Stir in onion and garlic, and cook, stirring occasionally, until onion is tender, about 5 min. Add ground chuck, chili powder, and 1/2 tsp. salt; cook, stirring often, until beef is browned and done, about 10 min. Remove from heat, and stir in cilantro.
2. Using a slotted spoon, divide chorizo-beef mixture evenly among tortillas (about 1/4 cup per tortilla), placing mixture just below center of each tortilla. Roll tortilla over filling, leaving about 1 inch of tortilla exposed. Brush exposed edge with a small amount of beaten egg; press gently to seal roll.
3. Heat oil in a large skillet over medium; fry flautas, in batches, until crispy, 3 to 4 min. per side. Drain on paper towels.
4. Process avocado, sour cream, buttermilk, lime juice, and remaining 1/2 tsp. salt in a food processor until smooth. Serve flautas with crema.

<http://www.southernliving.com/recipes/beef-flautas-buttermilk-avocado-crema-recipe>

Chocolate Tiramisu Poke Cake

1 (15.25- oz.) box devil's food cake mix, plus the ingredients called for on package
1 (3.4-oz) package instant vanilla pudding mix, plus the ingredients called for on pkg.
1/4 cup coffee liqueur
8 oz. mascarpone cheese, softened
8 oz. cream cheese, softened
1/2 cup unsalted butter, softened
1 teaspoon vanilla extract
2 cups powdered sugar
1/2 cup crushed chocolate covered espresso beans



How to Make It

1. Prepare cake according to package instructions for a 9x13-inch cake. Cool cake 20 min.
2. Using a wooden dowel or the round handle of a wooden spoon, poke holes over the entire cake surface; don't poke all the way to the bottom of the cake pan.
3. Prepare instant pudding according to package instructions. Stir in coffee liqueur; pour about half of the mixture over the surface of the cake, making sure to pour into the holes until filled. Once the holes are filled, spread a thin layer of pudding over the surface of the cake, about 1/8-inch-thick. Refrigerate cake for 30 min.
4. Combine mascarpone, cream cheese, butter, and vanilla in bowl of a stand mixer fitted with a whisk attachment; and beat on med-high speed until mixture is creamy and well blended. Gradually add powdered sugar, beating on medium speed and scraping down sides of bowl as needed. Spread the mascarpone mixture evenly over surface of the cake; sprinkle with crushed espresso beans. Refrigerate until ready to serve.

<http://www.myrecipes.com/recipe/chocolate-tiramisu-poke-cake>

Cheesy Potato Skins



- Pre-baked Potatoes
- Cheddar Cheese (not pre shredded)
- Cooked and Crumbled Bacon
- Melted Butter

Ingredient amounts are based on how many potatoes you use. Rough amounts for 10-12 potatoes is 1 lb. bacon and 1 lb. of cheddar cheese.

Instructions

1. If you bake potatoes in aluminum foil be sure to unwrap them right out of the oven so the skins don't get soggy. Once they are cool enough, cut potatoes in half and scoop out the center, leaving about a 1/2 inch layer of potato. Brush potatoes all over with melted butter and put under broiler for about 6 to 8 min. or until they look a little browned. Now add the cheese and bacon and broil again for 1 to 2 more min. or until cheese is melted.
2. Serve with a side of sour cream sprinkled with chives.
<https://www.favfamilyrecipes.com/potato-skins/>

Make today great,

~Tricia
Spencer's Fresh Markets
Morro Bav & Santa Maria

Caramel Apple French Toast

Granny Smith, Braeburn, Gala, and Pink Lady apples all work great for this recipe too.

- 1 loaf French bread
- 6 eggs
- 1 1/2 cups milk
- 1/3 cup sugar
- 1 Tbsp. vanilla
- 6 apples peeled, cored, and sliced (tart apples taste best)
- cinnamon nutmeg, white sugar and brown sugar to taste



Instructions

1. Cut bread into large slices (about 3" wide) and arrange in a lightly sprayed 9x13" pan. In a large bowl beat together eggs, milk, sugar, and vanilla. Pour mixture over bread slices. Arrange apples on top of bread. Sprinkle cinnamon, nutmeg, and sugars (sprinkle brown sugar the most generously) over the apples. Cover and refrigerate overnight.
2. In the morning bake for 1 hour at 350° until golden brown.
3. Top with your favorite caramel topping. Mrs. Richardson's Butterscotch Caramel is our favorite but even better than that is making it from bagged caramels: 1 pkg. unwrapped caramels and 2/3 cup whipping cream. Melt together in microwave.

<https://www.favfamilyrecipes.com/caramel-apple-french-toast/>



Upside-Down Banana Bread

4-5 ripe bananas
3 eggs
1/2 cup oil
1/2 cup granulated sugar
1 Tbsp. ground cinnamon
2 cups flour
1/2 cup butter
1 cup brown sugar
2-3 bananas, sliced
Vanilla ice cream

Preparation--

1. Preheat oven to 350°F/175°C.
2. In a large bowl, mash the ripe bananas.
3. Add the eggs, oil, sugar, and cinnamon, mixing until evenly incorporated.
4. Add the flour and mix until the batter has no large pockets of flour. Set aside.
5. In a pot over low heat, melt the butter, then mix in the brown sugar until dissolved.
6. Bring up the heat to medium, cooking until the mixture starts bubbling.
7. Remove the caramel from heat and pour into a greased 9x9 baking pan.
8. Lay the banana slices evenly on top of the caramel.
9. Spread the banana bread batter on top. Bake 40-50 minutes.
10. Cool until the bottom is barely warm and use a knife to loosen the edges from the pan.
11. Place a plate upside-down on top of the pan, then invert the pan, flipping the banana bread onto the plate.
12. Slice, then serve with vanilla ice cream. Serves 6-8.

https://www.buzzfeed.com/alvinzhou/youve-totally-been-making-banana-bread-the-wrong-way-your-en?utm_term=.v1P4lprPQ#.fezXY5EeB

Lemon Cheesecake Bites

3/4 cup graham cracker crumbs (7 graham crackers)
1 tbsp. brown sugar, packed
3 tbsp. unsalted butter, melted
8 oz. cream cheese, room temperature
1/2 cup powdered sugar
1/2 cup granulated sugar
1/4 cup sour cream
3 eggs
1 tsp. vanilla extract
3 tbsp. lemon juice
Blueberries, raspberries & powdered sugar (to garnish)



1. Preheat oven to 350°F / 175°C. Place baking cups in cupcake tin.
2. In medium bowl combine graham crackers, brown sugar, and melted butter and stir to coat. Divide mixture and press into baking cups. Freeze crusts for 12-15 minutes or until hard.
3. Stir cream cheese until smooth. Add sugars, mix again, and then add sour cream and mix.
4. Add 1 egg at a time then add vanilla extract and lemon juice, stir until smooth.
5. Fill chilled baking cups with cheesecake mixture. Bake for 20-22 minutes or until centers are firm. Remove and allow to cool for 15 minutes. Chill in refrigerator for at least 2 hours or eat room temp.
6. Garnish with raspberries and blueberries. Makes 12-16.

https://www.buzzfeed.com/merleoneal/you-can-make-these-lemon-cheesecake-bites-in-a-muffin-tin?utm_term=.tg30j3wn5#.em0lNrmXx

Salted S'mores Truffles



1 pack graham crackers (or 1 1/2 cups graham cracker crumbs)
1 cup mini chocolate chips
1/4 tsp salt
1 1/2 cups marshmallow fluff
2 large chocolate bars for melting (recommend dark chocolate)
Coarse salt for topping

- Crush graham crackers into a fine crumb and pour into a medium mixing bowl (break up any remaining large pieces). Add the mini chocolate chips, 1/4 tsp salt, and marshmallow fluff and mix well.
- Roll the mixture into 1-inch balls and place on a wax paper lined baking sheet. Freeze for 15 minutes.
- Break apart chocolate bars and add to a microwave safe bowl. Microwave chocolate for 75 seconds, stopping every 30 seconds to check and stir.
- Remove balls from the freezer and individually roll in melted chocolate to coat. Place back on a wax paper lined tray and sprinkle with coarse salt.
- Chill until firm. Enjoy!

https://www.buzzfeed.com/scottloitsch/these-salted-s-mores-truffles-are-guaranteed-to-stop-traffic?utm_term=.ar414paJz#.urlzLXIN9



Chocolate Cupcake In An Orange Cup

For the cupcake:

3 oranges (recipe indicates it makes 12 which means 6 oranges. Also makes sense with an entire cake mix. ~Tricia)
Chocolate cake mix

3 eggs
1/2 cup oil
1 cup orange juice

For the icing:

4 oz. cream cheese, room temp
1 tsp. vanilla extract
1/4 tsp. orange zest, plus more for garnish
1 stick butter, room temperature
1 1/4 cup powdered sugar



Instructions

1. Cut orange in half. With a paring knife, carefully cut along the entire edge. With a spoon, scoop out the "meat" and set aside in a bowl. Repeat for all oranges. This will yield 6 empty orange halves.
2. Juice the orange, reserve for the cake mix.
3. Pre-heat oven to 350° F. In a medium bowl, combine cake mix, eggs, oil and freshly squeezed orange juice. Mix until the batter has no lumps.
4. Place the orange cups into a muffin tin and fill with 1/4 cup of the chocolate batter. Bake 25 minutes.
6. In a medium bowl, blend cream cheese, vanilla extract and orange zest until nice and smooth. Add butter and mix on medium high for a couple of minutes. Add powdered sugar and mix until the frosting is uniformly smooth. Put icing into a piping bag.
7. Let cupcakes cool down. Top the cakes with icing. Sprinkle extra orange zest on top for garnish. Makes 12.

https://www.buzzfeed.com/hitomi/hara/stop-throwing-away-your-orange-peels-and-make-this-cupcake?utm_term=.drArDPOny#.psm5LegYV

Procrastibaking:

The art of making cupcakes instead of doing something else you should be doing.



Maple Cupcakes

2 1/2 c. all-purpose flour
2 tsp. baking powder
1 tsp. baking soda
1/2 tsp. salt
3/4 tsp. ground ginger
1 stick unsalted butter
1/2 c. light-brown sugar
2 large eggs
1 1/4 c. maple syrup
2 tsp. vanilla extract
1/2 c. Buttermilk
1/2 c. walnuts or pecans



Directions

Heat oven to 350 degrees F. Sift together the flour, baking powder, baking soda, salt, and ginger. Set aside. Beat the butter and sugar together using a mixer set on medium speed in a large bowl until fluffy. Beat in the eggs, syrup, and vanilla. Stir in flour mixture by thirds, alternating with the buttermilk. Stir in nuts. Fill 18 lined muffin cups and bake until a tester comes out clean, about 20 min. Cool completely. Ice with Maple-Butter Frosting (next column).

<http://www.countryliving.com/food-drinks/recipes/a1351/maple-cupcakes-3461/>

Maple-Butter Frosting

1 c. unsalted butter
3 oz. cream cheese
.67 c. dark-brown sugar
1/4 tsp. salt
3/4 c. maple syrup
3/4 tsp. vanilla extract
1 c. confectioners' sugar

Directions

1. Beat the butter, cream cheese, brown sugar, and salt in a medium bowl with a mixer set on medium speed until light and fluffy, about 3 minutes. Continue beating, and add the maple syrup and vanilla. Gradually add the confectioners' sugar, increase the speed to high, and beat until light and fluffy, about 1 minute. Chill for 1 hour before using.

<http://www.countryliving.com/food-drinks/recipes/a1878/maple-butter-frosting-4002/>



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~Tricia

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