

Jalapeno Popper Chicken Chili X 6

Pd 4 - Kit 1 = 2 batches

Pd 4 - Kit 2 = 2 batches

Pd 4 - Kit 3 = 2 batches

1 pound bacon	1 tsp ground cumin
3 tbsp extra virgin olive oil	1 tsp oregano
1 small onion, diced	1 (10 oz) can dice tomatoes w/ chilies
1 can diced jalapenos, drained	1 + 1/2 cups chicken broth/stock
3 cloves garlic, minced (1 tbsp minced)	1 (14 oz) can navy beans, drained
2 cans of cooked chicken	1 (14 oz) can corn, drained
2 tsp chili powder	8 ounces cream cheese

- Cut the bacon into 1-inch pieces and cook in a large soup pot until crispy. Set aside. (may use bacon bit, then no need to cook)
- In another large soup pot heat 2 tbsp extra virgin olive oil over medium heat and sauté onion, jalapeno, and garlic until tender. (5 minutes)
- Add chicken to the soup pot adding another tablespoon of olive oil as well. Add cumin, chili powder, and oregano. Cook for 5 minutes.
- Transfer to roaster
- Stir in a can of diced tomatoes, chicken broth, corn, and navy beans and increase heat to bring to a simmer. Let simmer for 30 minutes. (keep on low all day)
- Cut cream cheese into cubes and stir in until completely melted. Then add bacon. Remove from heat and serve with corn chips.

Beef Stew X 2

2 lb beef stew meat
2 c baby carrots
5 small red potatoes, cut into bite-sized pieces
1 medium onion, finely chopped
2 celery ribs, sliced
1 tsp salt
1 tsp pepper
3 cloves of garlic, minced
1 (6oz) can tomato paste
32oz beef broth
2 tbsp worcestershire sauce
1 tbsp dried parsley
1 tsp oregano

Pd 4 - Kit 4 = 1 batch
Pd 4 - Kit 5 = 1 batch

1 c frozen peas
1 c frozen corn
¼ c gluten-free flour
¼ c water



- Combine beef, celery, carrots, onion, potatoes in the crockpots
- In another bowl combine, salt, pepper, garlic, tomato paste, beef broth, Worcestershire sauce, parsley & oregano until thoroughly mixed. Pour over the beef and vegetable mixture.
- Cook on high for 6-7 hours.
- *I will do this part before serving - please sure everything out so it is ready to go*
 - 30 min before serving
 - Mix flour and water together in a small bowl, then add to the crockpot, make sure to stir it in
 - Add the peas & corn
 - Cook for an additional 30 minutes before serving

Chicken Noodle Soup X 2

Pd 4 - Kit 6 = 2 batches

8 c of water

1 tbsp dried onion

3/4 tsp pepper

5 cubes Chicken bouillon

3 chicken breast – cubed

2 c carrots – chopped

2 c celery – chopped

1 (16oz) bag of egg noodles (Frozen)

Bring 8 cups of water to a boil; place the chicken in the water. Go ahead and add onions, pepper, and bouillon at this time. Boil for 10 minutes. Now add the carrots and celery. Once everything is fork-tender you may add the noodles. This will be the time to taste the broth to see if it needs more onion, pepper, or bouillon.

Gluten-Free Brownies

Pd 7 - Kit 1 = 1 batch

- Make brownies according to the package

Toffee Butter Crunch X 2

Pd 7 - Kit 2 = 2 batch

1 c butter
1 c sugar
3 tbsp water
1 tbsp light-colored corn syrup
1 c semisweet chocolate chips
½ c finely chopped pecans or almonds, toasted

1. Line a 15x10 inch baking pan (jelly roll) with foil, extending foil over edges of pan; set aside.
2. Butter the sides of a soup pot. In a soup pot melt butter; add sugar, water, and corn syrup. Cook and stir over medium-high heat until mixture boils. Clip a candy thermometer to the side of the pan. Reduce heat to medium; continue boiling at a moderate, steady rate, stirring frequently, until the thermometer registers 290 F, soft-crack stage (about 15 minutes). Watch carefully after 280 F to prevent scorching. Remove pot from heat; remove thermometer. Pour candy into the prepared pan, spreading quickly.
3. Let candy stand about 2 minutes or until set; sprinkle with chocolate pieces. Let stand for 2 minutes. When chocolate has softened, spread over candy. Sprinkle with nuts, let set on the counter until firm. When firm, use foil to lift it out of the pan; break into pieces. Store tightly covered in the refrigerator for up to 3 weeks.



Only put peacaon on one batch

Caramel Stuffed Krispie Treats X 2

Pd 7 - Kit 3 = 1 batch

Pd 7 - Kit 4 = 1 batch

Ingredients

Caramel Filling

- 14 oz caramel kraft bits
- 14 ounces sweetened condensed milk
- 8 Tablespoons butter

Rice Krispy Layer

- 12 Tablespoons butter, halved
- 10 cups Rice Krispies, halved
- 8 cups mini marshmallows split in half
- Additional 2 cups mini marshmallows for sprinkling



Instructions

1. Line 9 x 13 pan with nonstick foil.

Caramel

1. Microwave the caramel bits, butter, and condensed milk until melted and smooth when stirred.

Rice Krispy Treats

1. Microwave 6 T. butter and 4 cups marshmallows just a minute and stir until melted. Stir in cereal and press into pan.
2. Pour on the caramel.
3. Sprinkle on the additional 2 cups of marshmallows and pop in the freezer for 15 minutes.
4. Use the remaining Krispy ingredients and repeat directions.
5. Press this layer on top of the marshmallows and caramel layer and return to the freezer for 15 minutes.
6. Switch to the fridge and let it set up for a few hours.
7. Cut into nice big squares!

Salted Caramel Chocolate Chip Cookie Bars X 2

Pd 7 - Kit 5 = 1 batch

Pd 7 - Kit 6 = 1 batch

Ingredients

- 1 cup unsalted butter, softened
- 1 cup packed light brown sugar
- 1/2 cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 teaspoon kosher salt
- 1 teaspoon baking soda
- 2 1/2 cups all-purpose flour
- 2 cups semisweet chocolate chips
- 14 ounce can sweetened condensed milk
- 10 ounces soft caramels, unwrapped
- 1 teaspoon flaked sea salt



Instructions

1. Preheat the oven to 350 degrees F. Line a 9 X 13-inch baking dish with foil and liberally coat with nonstick cooking spray.
2. In the bowl of an electric mixer, beat the softened butter with both sugars until light and fluffy, about 2 minutes. Add the eggs, vanilla, salt, and baking soda. Mix well, then scrape the sides of the bowl with a spatula.
3. Turn the speed to low and add the flour. Beat to combine, then mix in the chocolate chips.
4. Press half of the cookie dough into the bottom of the prepared baking dish.
5. In a medium saucepan, add the sweetened condensed milk and unwrapped caramels. Set over medium-low heat and stir until the caramels melt, making a smooth caramel filling. Pour the filling over the cookie dough base.
6. Drop the remaining cookie dough over the caramel filling in small teaspoons-sized clumps. Bake the bars for 25-30 minutes, until the center is just set.
7. Sprinkle with sea salt flakes and allow the bars to cool completely. Then lift the bars out of the pan by the edges of the foil and cut. Store in an airtight container at room temperature for up to 3 days.

Grocery list

Veg

8 small onion
Large jar of mince garlic
8 c baby carrots
10 small red potatoes
2 bags celery

Frozen

2 c frozen corn
2 c frozen peas
2 (16oz) bag of egg noodles

Frig

6 (8 oz) cream cheese
8 c butter
6 large eggs

Canned

6 (10 oz) can dice tomatoes w/ chilies
6 (14 oz) can navy beans
6 (14 oz) can corn
9 cups chicken broth/stock
12 cans of cooked chicken
6 can diced jalapenos
2 (6oz) can tomato paste
2 (32oz) beef broth

Baking

1 large jar chili powder
10 cubes Chicken bouillon
Gluten-free brown mix
20 cups mini marshmallows
48 oz caramel kraft bits
4 (14 oz) sweetened condensed milk
4 bags semisweet chocolate chips
2 cup packed light brown sugar

Meat

6 pound bacon
4 lb beef stew meat
6 chicken breast

Misc.

20 cups Rice Krispies
Crackers - 6 bags
Corn chips - 6 bags

Pop - diet coke, coke, Pepsi, mountain dew, diet mountain dew, sprite, water

Plates - medium-sized
Bowls
Spoons