Damman Family

Compiled by: Angie

Introduction

Angie's Sugar cookie frosting

Ingredients

- 2 cups powdered sugar
- 1 tbsp milk
- 1 tbsp corn syrup
- 1/4 tsp almond extract or 1/2 tsp vanilla extract
- food coloring

Instructions

Mix the confectioners sugar with milk (start with 1-2 tablespoons, you will likely need more milk for the perfect spreading consistency).

Beat in corn syrup ad almond extract until the icing is smooth and glossy (if the icing is too thick add in a small amount more of corn syrup).

Divide into as many separate bowls as you wish for different colours.

Add in food color

Paint the icing over the cookies using a brush, or dip edges of cookies into icing.

Allow to set on waxed paper

Notes

Best with Angie's sugar cookies

Angie's sugar cookies

Ingredients

- 1 cup real butter softened
- 1 cup sugar
- 2 eggs
- 1/2 tsp vanilla
- 1/2 tsp almond extract
- 3 1/4 cups flour
- 1/2 tsp baking soda
- 1/2 tsp baking powder
- 1/2 tsp salt

Instructions

1. Combine butter with sugar, eggs, vanilla and almond extract; beat until light and fluffy.

2
In another bowl combine the flour with baking powder, baking soda and salt; gradually stir into the butter mixture until well blended.
3
Cover bowl with plastic wrap and chill for 2 hours.
4
Set oven to 400°F.
5
Line cookie sheets with parchment paper (do not grease cookie sheets use parchment paper only).
6
On a very lightly floured surface roll out the dough into about 1/4-inch thickness. The thinner the better
7 Cut out cookies
8
Place cookies 2-inches apart on cookie sheet.
9
Bake 4-6 minutes.
10
Cool completely before icing

Notes

Angie's frosting is best on these.

Collard greens

Source: Trisha Yearwood

Ingredients

- 3 slices bacon, chopped
- 1 onion, chopped
- 1 bunch collard greens
- 1 tbsp garlic, chopped
- 1/2 tsp crushed red pepper flakes
- 1 tbsp brown sugar
- 2 tbsp apple cider vinegar
- 1 pinch salt & pepper to taste

Instructions

- Remove stems from greens
- Fry bacon, add onion halfway
- Add garlic pepper flakes, brown sugar vinegar
- Add greens, toss
- Cover and steam for 15 minutes

Notes

This is a super cheap dish

Crispy-Skinned Chicken a l'Orange

Source: Ten Dollar Dinners

Ingredients

- 3 skin-on bone-in chicken breast halves Read more at: http://www.foodnetwork.com/recipes/melissa-darabian/crispy-skinned-chicken-
- 1 tbsp vegetable oil
- 1/2 cup frozen orange juice concentrate thawed
- 4 tbsp honey

Instructions

- Preheat the oven to 375 degrees F.
- Liberally salt and pepper the chicken breast halves.
- Heat the oil in a large saute pan over medium-high heat and sear the chicken, skin side only, until brown and beginning to crisp, about 5 minutes.
- Meanwhile, make the orange glaze: In a small saucepan, heat the orange juice concentrate, honey, and salt and pepper, to taste, over medium heat, and boil for 3 minutes.
- Remove from the heat.
- Turn the chicken over and brush each piece with the glaze.
- Turn the chicken skin side up and transfer the pan to the oven. Bake until the internal temperature reaches 160 to 170 degrees F on an instant-read thermometer, brushing on more glaze halfway through, about 15 minutes in total. Let the chicken rest for 10 minutes on a cutting board. Remove the chicken breast from the bone and slice the meat on the bias. Transfer the chicken to a serving platter and serve.

Easy Yeast Buns

Source: Trisha Yearwood

Ingredients

- 1 cup water
- 1 pkg dry active yeast
- 1 cup sugar
- 1 1/2 sticks melted butter, cooled
- 1 egg
- 4 cups self rising flour

Instructions

- Dissolve yeast in 1 cup of warm water. stir in with non reactive utensil. I use my clean fingers. Let sit til it bubbles.
- In a blender mix sugar and butter.
- add egg
- then yeast water.
- Slowly add flour until smooth.
- Well grease a bowl.
- Flip over so dough is greased all over.
- Cover with plastic wrap. Refrigerate overnight.
- Grease muffin tins. Bake 350°, bake for 15-20 minutes. ??

Notes

These need to be refrigerated overnight

Fried Chicken

Source: Trisha Yearwood

Ingredients

- 1 pkg chicken pieces, legs thighs
- 2 cups buttermilk
- 1 tbsp hot sauce
- 1 tsp cayenne pepper
- 1 cup all purpose flour
- 1 tsp baking soda
- 1 tsp poultry seasoning
- 1 pinch salt & pepper to taste

Instructions

- Combine buttermilk and hot sauce and marinade chicken pieces for 2 hours in fridge.
- Mix pepper, flour, soda and seasonings together.
- Heat oil to 350°
- Preheat oven 400°
- Let chicken drip off excess marinade then dredge in flour mixture.
- Fry in oil until golden
- Drain on paper towe
- Put on baking sheet with a rack on top so heat can get all around chicken
- Bake in oven for 10 minutes

Mocha Brownies

Source: The Pioneer Woman

Ingredients

- 2 sticks butter
- 2 cups sugar
- 4 eggs
- 3 tsp vanilla
- 4 ozs unsweetened chocolate melted
- 1 1/2 cups flour
- 2 sticks butter softened
- 5 cups Powered Sugar
- 1/4 cup cocoa
- 1/4 tsp salt
- 3 tsp vanilla
- 1/2 cup strong brewed coffee cooled

Instructions

- Preheat the oven to 325 degrees F.
- Spray an 8-inch square baking pan with nonstick baking spray.
- For the brownie batter: Place the chocolate in a microwave-safe bowl.
- Melt the chocolate in the microwave in 30-second increments, being careful not to let it burn. Set it aside to cool slightly.
- In a medium mixing bowl, cream the butter and granulated sugar.
- Beat in the eggs.
- With the mixer on low speed, drizzle in the melted chocolate.
- Add the vanilla extract and mix.
- Add the flour to the bowl and mix just until combined; do not over mix.
- Pour the batter in the prepared baking pan.
- Spread it to even out the surface.
- Bake until the center is no longer soft, 40 to 45 minutes.
- Set the brownies aside to cool completely before icing.
- For the icing: In a large mixing bowl, combine the butter, powdered sugar, cocoa powder, salt and vanilla.
- Mix until slightly combined,
- then add 1/2 cup of the coffee.
- Whip until the icing is light and fluffy.
- If the icing is overly thick, add 1/4 cup more coffee. It should be very light and fluffy.
- Ice the cooled brownies, spreading the icing on thick. Refrigerate until the icing is firm, and then slice the brownies into VERY SMALL squares. A little goes a long way!
- Notes

  Cook Notes: Can also serve in a bowl topped with coffee ice cream and hot fudge sauce. Sinful!

  Note: Icing recipe can easily be halved.

  Bake brownies in a 9 x 13 inch pan if you want them a little thinner.

Pie Crust

Ingredients

- 2 cups flour
- 3/4 tsp salt
- 2 cup shortening or butter
- 1/2 tsp vinegar
- 4 tbsp water

Instructions

- Sift flour and salt
- cut in shortening until pea size
- mix vinegar awater together
- sprinkle one tablespoon at a time of water mixture into flour until dough almost cleans side of the bowl gather dough into a ball and cover with plastic wrap and refrigerate for 30 minutes
- bake 450° 12 to 15 minutes or according to pie recipe

Pork Chops

Source: Sandra Lee

Ingredients

- 1 1/2 tsp italian seasoning
- 1 tsp garlic powder
- 1/2 cup flour
- 1/4 cup corn meal
- 1/4 cup bread crumbs
- 1 tsp paprika
- 1/4 tsp cayenne pepper
- 1/2 cup olive oil
- 4 pork chops

Instructions

- ?Heat oil in pan/hot
- Combine rest of ingredients
- coat pork chops
- fry in oil 3-4 minutes each side

Pork Parmesan

Source: Sandra Lee

Ingredients

- 2 tsp garlic minced
- 1 tsp italian seasoning
- 2 tbsp olive oil
- 1 pork chop cooked cut into strips
- 15 oz tomato sauce
- 1 tbsp basil fresh
- 1/2 french loaf
- 1 cup parmesan cheese
- 1/4 cup mozzerella

Instructions

- Mix garlic italian seasoning, olive oil, tomato sauce and basil.
- Heat in microwave.
- spread on french bread
- layer of pork chop
- mix cheeses together
- sprinkle on all
- bake under broiler until cheese melts

Rice Krispie turkey

Source: www.kidsfunreviewed.com

Ingredients

- 4 cups cocoa krispies
- 2 cups mini marshmallows
- 2 tbsp butter
- 2 tsp cocoa powder
- 1/4 pkg peanut butter
- 1 pkg Icing, premade
- 1/2 pkg candy corn
- 1 pkg double stuffed oreos

Instructions

Put marshmallowe and butter in microwave safe bowl. Microwave for 1 minute. Stirring every 20 seconds.

Add cocoa power and peanut butter. Mix

Add krispies, stir to coat well.

Shape into balls, Makes 12.

Assemble:Poke 6-8 candy corn into oreo cream.

Use icing to attach oreo tail to krispie ball.

Attach another candy corn to front for the head

Sausage gravy

Source: The Pioneer Woman

Ingredients

- 1 lb breakfast sausage
- 1/3 cup flour
- 4 cups milk
- 2 tsp black pepper
- 1/2 tsp Seasoning Salt

Instructions

- With your finger, tear small pieces of sausage and add them in a single layer to a large heavy skillet.
- Brown the sausage over medium-high heat until no longer pink. Reduce the heat to medium-low.
- Sprinkle on half the flour and stir so that the sausage soaks it all up, then add a little more until just before the sausage looks too dry.
- Stir it around and cook it for another minute or so, then pour in the milk, stirring constantly.
- Cook the gravy, stirring frequently, until it thickens. (This may take a good 10-12 minutes.)
- Sprinkle in the seasoned salt and pepper and continue cooking until very thick and luscious.
- If it gets too thick too soon, just splash in 1/2 cup of milk or more if needed. Taste and adjust seasonings.
- Spoon sausage gravy over warm biscuits and serve immediately!

Notes

Use with any kind of biscuits, drop biscuits are best.

Tortilla Chips

Ingredients

- 1 pkg corn tortillas
- 1 cup olive oil
- 1 pinch salt

Instructions

- Spread on cookie sheet single layer
- Bake in 350° 15 minutes