

scandalous kitchen delights

Cathy Tuch



CROCODILE COOKIES

INGREDIENTS

- 2 sticks unsalted butter.
- 2 tsp cinnamon.
- 1/3 cup packed light brown sugar.
- 1 tsp sugar.
- 1 egg.
- 1/2 tsp ground ginger.
- 1 tsp vanilla.
- 1 pkg 12 oz semi sweet chocolate chips.
- 1 tsp baking soda.
- 1 cup chopped walnuts.
- 1 cup confectioners sugar for rolling.



INSTRUCTIONS

- Cream butter, brown sugar with mixer until light and fluffy, Mix in eggs, vanilla, add dry ingredients, mix at low speed blend well.
- Mix in chocolate chips, nuts with a fork.
- Refrigerate dough till firm about one hour.
- Pinch off small dough pieces to shape into 1 inch balls. Or use your imagination and a fork to make croc images. Refrigerate 2-3 hours or overnight.
- Preheat oven to 350 degrees. Bake 10-12 minutes until tops look puffed. Cookies will be soft, but will firm as they cool down. Do not overbake, to avoid dryness. Cookies may be frozen. Makes approximately 72 cookies.

CHICKEN, AVOCADO AND MANGO SALAD

INGREDIENTS

- 2 TBSP light brown sugar.
- 3 cups shredded, cooked chicken.
- 1/4 cup water.
- 2 medium mangos, peeled, seeded and cubed.
- 1/3 cup lime juice.
- 1.4 tsp chili sauce .
- 2 avocados , peeled pitted and diced.
- 1/4 cup garlic sauce.
- 1 - 10 oz package spring mix lettuce.

INSTRUCTIONS

- In a medium saucepan and over medium high heat, stir together the brown sugar and water, and bring them to boil. Immediately pour them into a medium bowl and stir in the garlic and chili sauces, and lime juice. Set the dressing aside.
- In a large bowl, toss together the chicken, mangos and the avocados. Arrange the spring salad mix on the individual guests plates, then top the salad mix with a few spoonfuls of the chicken mixture.
- Pour the dressing across the top of the salad mixture to finish.
- Enjoy a very colorful and tasty blend of refreshing flavors to the palate in a delicious spicy lime dressing. Also to save time, the dressing may be made in advance.

SLOW COOKER PUMPKIN TURKEY CHILI

INGREDIENTS

- 1 TBSP olive oil
- 1 can chili beans -15oz
- 1lb ground turkey
- 1 can black beans -15oz
- 1 chopped onion
- 3 TBSP brown sugar
- 1 can diced tomatoes - 28oz
- 1 TBSP pumpkin pie spice
- 2 Cups cubed pumpkin or butternut squash
- 1/2 TBSP chili powder

INSTRUCTIONS

- Heat the olive oil in large popover on medium heat, and brown the turkey, stirring often until its crumbly, and no longer pink; about 10 minutes.
- Drain and discard any fat.
- Then transfer turkey to a slow cooker and stir in the onions, diced tomatoes, squash, chili beans, black beans, brown sugar, pumpkin pie spice, and the chili powder.
- Set to low, cover, and cook until the squash is tender and starts to break apart. Approximately 2-3 hours.
- Serve with corn bread. A wonderful warm meal especially on a cool day. Enjoy!

SPINACH & FETA PITA BAKE

INGREDIENTS

- 6 oz sundried tomato pesto.
- 1/2 cup crumbled feta cheese drizzled with olive oil use as a topping to lightly coat.
- Six - 6-inch pita breads; use any pita variety you like.
- 2 TBSP grated parmesan cheese.
- 2 roma plum tomatoes chopped.
- 3 TBSP olive oil, extra virgin preferred).
- 1 medium bunch of spinach, rinsed, chopped; use ground black pepper to taste.

INSTRUCTIONS

- Preheat oven to 350 degrees.
- Spread tomato pesto on one side of the pita bread and place the pesto side up on a baking sheet.
- Top pitas with the tomatoes, spinach, feta cheese, and the parmesan, then drizzle with olive oil and season with pepper.
- Bake in a preheated oven until the pita breads are crisp, about 12 minutes. Cut the pitas into squares.
- These scrumptious pita bakes are best when served warm. ■

