

Meh's 10th Birthday Cookbook



@carl669 got boozy on us:

Ingredients:

- 2 oz bourbon
- 1 ice cube (optional)

Pour bourbon into rocks glass. Add ice cube if desired.

To serve, sit on porch and play cards with a loved one.

Variation:

- 3 dashes bitters
- 1 tsp quality maple syrup
- 1 luxardo cherry + 1/2 tsp cherry syrup
- 3 oz bourbon

Combine in rocks glass and stir well. Add 1-2 ice cubes. to serve, see above suggestion



@Ordinaryotter's Chicken Cobbler

Ingredients:

- 1 rotisserie chicken, shredded (a few chicken breasts shredded can also get the job done)
- 12 ounce bag of frozen peas and carrots (or frozen veggies of your choice the frozen mix of peas, carrots, corn and green beans tastes good too)
- Salt and pepper
- Sautéed garlic or garlic powder (optional)
- 2 cups Red Lobster Cheddar Bay biscuit mix
- 2 cups milk
- 2 cups chicken stock
- 10.5 ounce can cream of chicken soup
- 1 stick salted butter

Step 1: Turn on the heat and melt

Heat oven to 350°F. Place butter in a 9-by-13-inch pan and pop the pan in the oven to melt the butter as it heats.

Step 2: Layer the chicken and vegetables

Once butter is melted, add the chicken and spread into an even layer. Next, layer the frozen vegetables over the top. Season with salt and pepper, garlic if desired, and any other spices or herbs.

Step 3: Pour the liquids

Mix together the milk and biscuit mix along with the seasoning packet that comes with Red Lobster Cheddar Bay mix. Pour that milk-biscuit mix over the chicken and vegetables as a layer—do not mix together. Next, whisk together the chicken stock and cream of chicken soup, then pour over the top as another layer. Do not mix that either.

Step 4: Bake it, rest it and serve

Bake uncovered for 45-50 minutes. It is going to look runny, but let it sit for at least 10 to 15 minutes. The sauce will thicken to a gravy consistency. Serve with cracked black pepper.

@Vrysen's Chess Pie

Ingredients:

- 2 C sugar
- 1 stick butter (unsalted)
- 6 egg yolks
- 1 T corn meal
- 1 T flour
- 1 13 ounce can evaporated milk

Steps:

Cream sugar and butter.

Add yolks, mixing well.

Fold in the remaining ingredients.

Pour into unbaked pie shell.

Bake at 350 F until set. (Approx 30 minutes)

(For the 8 inch shells at Wegmans, use less filling.)

This should make 1 ½ - 2 pies.

Do not overfill. Pie will not set right.

@studerc's Famous Monster Cookies

Cream/Mix

- 1 stick of butter
- 1.5 cups Peanut Butter
- 1 cup white sugar
- 1 cup brown sugar

Add in 1 egg at a time into mixture, total of 3 eggs.

Incorporate 1 tablespoon of vanilla, mix well.

Add in 3.5 cups of old fashioned oats, 1 teaspoon of baking soda, and 1 teaspoon of salt.

Hand mix in 1 cup of chocolate chips and 1 cup of M&Ms.

Scoop out onto a baking sheet and bake at 350 for 11-13 minutes.

Allow them to cool on the baking pan for 10 minutes and remove to a cooling rack.

Makes approximately 3 dozen per batch.

@FoodGeekFish's Simple Key Lime/Lime Cream Pie

Ingredients:

- 9" graham pie shell
- 2 (14 oz) cans, sweetened condensed milk
- 1/2 C sour cream
- zest from 2 limes or 5 key limes
- 3/4 C lime/key lime juice

Steps:

Preheat oven to 350°

Combine sweetened condensed milk, sour cream, and zest in a medium bowl. Whisk to combine.

Add lime juice to bowl and whisk again. Mixture will thicken and take on a pudding-like texture.

Once all lime juice is incorporated, pour into pie shell and bake 5 minutes.

Remove from oven, cook on wire rack for 2-3 hours. Refrigerate for at least 4 hours.

Serve cold with whipped cream to garnish.

[@cbilyak](#)'s Super Simple Yet Incredibly Delicious Chicken Tacos

Ingredients:

- 3 large chicken breasts
- 1 can black beans
- 1 can whole corn drained (can use bag of frozen if you prefer)
- 1 jar salsa - spice level of your choosing
- 1 packet of your preferred taco seasoning

Steps:

Throw everything in a crockpot / slow cooker and cook on medium for about 4 hours.

When chicken is done, shred and throw back in the pot.

Stir together and serve however you prefer: tortillas, on top of salad, by itself, whatever floats your boat with whichever accompaniments you like on tacos.

[@Jamileigh17](#)'s Avocado Dip

Ingredients:

- insides of 2 avocados, pit removed
- 1 small onion
- 1 bunch cilantro
- 1 serrano or jalapeno pepper (depending on your heat preference)
- 3 tomatillos, husk removed.
- 1 tablespoon lime juice

Steps:

Blend until smooth and chill. Delicious with tortilla chips dipped in it, or used in tacos.

@KyeH's Ramen Noodle Salad

Ingredients:

- 2 (3 oz) pkgs. dry ramen, broken into small pieces, seasoning packet discarded
- 1 cup sliced almonds
- 6 cups thinly sliced green cabbage or Napa cabbage
- 2 cups thinly sliced red cabbage (Pre-shredded Coleslaw mix would work too)
- 2 cups grated carrots
- 2/3 cup chopped green onions

Dressing:

- 1/2 cup vegetable oil
- 1/4 cup rice vinegar
- 1/4 cup honey (can use more or less to taste, can also use sugar instead)
- 1 Tbsp peeled and minced fresh ginger
- 1 tsp minced garlic
- 1/2 tsp toasted sesame oil
- Salt and black pepper to taste
- Maybe some powdered chili peppers, to taste

Steps:

In a mixing bowl, whisk together oil, rice vinegar, honey, ginger, garlic, sesame oil, salt, and pepper.

Refrigerate while preparing salad ingredients.

Preheat oven to 400 degrees.

Break up ramen still in its package (rolling pin works well)

Toast almonds and ramen on a rimmed baking sheet in preheated oven 3 minutes, remove from oven, toss mixture and then spread out again. Return to oven and toast until golden brown about 3 - 4 minutes longer. Let cool.

Dump all the dry ingredients in a large bowl, then pour the dressing over the salad and toss well to combine.

@xobzoo's [Wife]'s Turkey Surprise

Preparation:

Come home very late from work or school, say around 11:00 pm or so.

Open refrigerator and look for supper to reheat.

Find note in refrigerator instead:

Surprise, Turkey!

Fix it yourself! We ate hours ago! Don't wake me up, and be sure to wash the stupid dishes you get dirty!

Goodnight.

Lightly sprinkle small bowl with cornflakes and cover with just a bit of milk.

@tthomson2009's Grandma's Cheesy Potatoes

Potatoes:

- 2 lbs shredded potatoes (hashbrowns work great)
- 3/4 cup melted butter
- 1 tsp salt
- 1/2 cup chopped onions
- 1/4 tsp pepper
- 16 oz sour cream
- 1 large can cream of mushroom soup.
- 16 oz shredded cheese

Topping:

- 2 cups crushed corn flakes
- 1/4 cup melted butter

Steps:

Mix first eight ingredients together.

Put in greased 9x13 pan.

Mix cornflakes with melted butter and add to top of potatoes.

Bake at 350 for one hour.

Top with additional half cup of cheese 15 minutes before done.
