

Recipe Tracker

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Click to view	Roasted Fillet of Beef	4 stars 	Main Course		
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LINK	RECIPE NAME	RATING	CATEGORY	TAGS	COMMENTS
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Recipe: Spinach Feta Pizza

PREP TIME



Spinach Feta Pizza

Main Course

45 minutes

INGREDIENTS

DIRECTIONS

COOK TIME

- 3/4 cup warm water
- 2 tablespoons olive or canola oil
- 1/2 teaspoon salt
- 2 cups bread flour
- 2 teaspoons active dry yeast
- 1 garlic clove, minced
- 1/8 teaspoon garlic salt
- 2 cups chopped fresh spinach
- 1 small red onion
- 1 cup sliced fresh mushrooms
- 1 cup shredded mozzarella cheese
- 1/4 cup crumbled feta cheese
- 1/2 teaspoon dried basil

In bread machine, place the first six ingredients on order suggested by manufacturer.

Select dough setting. Check dough after 5 minutes of mixing: add 1 to 2 tablespoons of water or flour if needed.

When cycle is complete, turn dough onto a lightly flowered surface. Knead for 1 minute.

Cover and let rest for 15 minutes.

Roll into a 12-in. pizza pan. Cover and let rise in a warm place until puffed, about 20 minutes.

Sprinkle with garlic and garlic salt. Top with spinach, onion, mushrooms, cheeses, and basil.

Bake at 400 degrees F for 35-40 minutes or until crust is golden and cheese is melted.

Let stand for 5 minutes before slicing.

15 minutes

YIELD

6 servings

NUTRITION REPORT CARD (amount per serving)



- 10 grams total fat
- 16 milligrams cholesterol
- 401 milligrams sodium
- 37 grams carbs

RECIPE TAGS

pizza, spinach, feta, cheese

Recipe: Pignoli (Pine Nut) Cookies

PREP TIME



Pignoli (Pine Nut) Cookies

Dessert

minutes

INGREDIENTS

2 - 1/2 Cups (1 lb. & 4 oz.) Almond Paste
1 - 1/2 Cups & 2 tbsp (13 oz.) Sugar
1 tsp. Vanilla
5 Large Egg Whites
Pine Nuts (to liking) (ALLERGIES!!!)
Bakers Joy Greasing Spray (find @ Walmart)

DIRECTIONS

Using a Kitchen Aid mixer, mix almond paste with sugar until no lumps on mixing speed #1.

Add rest of ingredients until well blended.

Spoon in pignolies into the mix.

Put in a pastry bag and form into a button. Add pignolies (alot of them) to the top.

I have found pignolies at Price Costco. They call them pine nuts. Bake on bakiing parchment paper.

Grease and dust parchment paper with flour. (I usually use the baking sheet paper - you can find it in the baking section of the food store).

Bake at 375 degrees until lightly browned on top.

COOK TIME

minutes

YIELD

servings

NUTRITION REPORT CARD (amount per serving)



grams total fat
milligrams cholesterol
milligrams sodium
grams carbs

RECIPE TAGS

cookies, pine nuts,

Recipe: Italian Butter (Jr.) Cookies

PREP TIME



Italian Butter (Jr.) Cookies

Dessert

minutes

INGREDIENTS

DIRECTIONS

COOK TIME

- 5 Cups (2.5 lbs) Crisco
- 2 Cups (1 lb.) Almond Paste
- 2 Cups (1 lb.) Sugar
- 2 Cups of Egg Whites
- 3 Cups (1.5 lbs) Cake Flour
- 3 Cups (1.5 lbs) All Purpose Flour
- 1 tsp. Vanilla
- 1/8 tsp. Baking Ammonia (if you can find it)
- 3-4 drops Yellow Food Color (look like butter)
- 1 tbsp (1/2 oz.) Salt
- Semi- Sweet Bakers Chocolate (for dipping)
- Sprinkles (for decoration)
- Honey (to make chocolate shine)
- Raspberry Preserve (cookie sandwich filling)
- Bakers Joy Greasing Spray (find @ Walmart)

Using a Kitchen Aid mixer, mix almond paste with sugar until no lumps on mixing speed #1.

Add Crisco a little at a time until complete.

Add salt, vanilla, food color, & baking ammonia.

Using a Kitchen Aid mixer speed #2, add egg whites a little at a time until complete and mix until mixture becomes fluffy.

Place mix in a large mixing bowl and fold in the cake flour and all purpose flour a little at a time by hand using large spoon.

Grease and dust parchment paper with flour. (I usually use the baking sheet paper - you can find it in the baking section of the food store).

Using cake bag, put mixture in it to create the type of cookies you want. Then using the chocolate/honey mix, sprinkles, & raspberry preserves create the various cookies you desire.

Bake at 350 degrees for about 10-12 minutes or until lightly browned on top.

minutes

YIELD

servings

NUTRITION REPORT CARD (amount per serving)

	#	grams total fat
	#	milligrams cholesterol
	#	milligrams sodium
	#	grams carbs

RECIPE TAGS

Recipe: Biscotti

PREP TIME



Biscotti

Dessert

minutes

INGREDIENTS

DIRECTIONS

COOK TIME

minutes

YIELD

servings

NUTRITION REPORT CARD (amount per serving)



- # grams total fat
- # milligrams cholesterol
- # milligrams sodium
- # grams carbs

RECIPE TAGS

Recipe: Tiramisu

PREP TIME



Tiramisu

Dessert

35
minutes

INGREDIENTS

- 6 egg yolks
- 3/4 cup white sugar
- 2/3 cup milk
- 1 1/4 cups heavy cream
- 1/2 teaspoon vanilla extract
- 1 pound mascarpone cheese
- 1/4 cup strong brewed coffee, room temp.
- 2 tablespoons rum
- 2 (3 ounce) packages ladyfinger cookies
- 1 tablespoon unsweetened cocoa powder

DIRECTIONS

In a medium saucepan, whisk together egg yolks and sugar until well blended. Whisk in milk and cook over medium heat, stirring constantly, until mixture boils. Boil gently for 1 minute, remove from heat and allow to cool slightly. Cover tightly and chill in refrigerator 1 hour.

In a medium bowl, beat cream with vanilla until stiff peaks form. Whisk mascarpone into yolk mixture until smooth.

In a small bowl, combine coffee and rum. Split ladyfingers in half lengthwise and drizzle with coffee mixture.

Arrange half of soaked ladyfingers in bottom of a 7x11 inch dish. Spread half of mascarpone mixture over ladyfingers, then half of whipped cream over that. Repeat layers and sprinkle with cocoa. Cover and refrigerate 4 to 6 hours, until set.

COOK TIME

10
minutes

YIELD

12
servings

NUTRITION REPORT CARD (amount per serving)



30.5 grams total fat

215.7 milligrams cholesterol

milligrams sodium

grams carbs

387
calories

RECIPE TAGS

Recipe: Roasted Fillet of Beef

PREP TIME



Roasted Fillet of Beef

Main Course

minutes

INGREDIENTS

DIRECTIONS

COOK TIME

minutes

YIELD

servings

NUTRITION REPORT CARD (amount per serving)



- # grams total fat
- # milligrams cholesterol
- # milligrams sodium
- # grams carbs

RECIPE TAGS

Recipe: Chili

PREP TIME



Chili

Main Course

10
minutes

INGREDIENTS

- 3 pkgs McCormick Mild Seasoning Mix
- 3 lbs. Ground Beef
- 3 Cans (14 1/2oz ea) Diced Tomatoes, undrain
- 2 Cans Tomatoe Sauce
- 3 Cans (14-16 oz ea) Red Kidney Beans
- 1 Cup Finely Chopped Onion
- 1 Cup Finely Chopped Green Pepper
- Salt
- Pepper
- Shreaded Cheddar Cheese
- Sour Cream

DIRECTIONS

Brown ground beef in a large skillet add chopped onion and green pepper and add salt & pepper to taste.

Once meat is browned drain fat from skillet and place ground meat mix into a large sauce pan.

Add seasoning mix, diced tomatoes, tomatoe sauce, kidney beans and stir well.

Bring to boil stirring occasionally. Lower the heat then cook for about 30 minutes. For an exceptional chili cook move chili into a crock pot and cook on low for 3 - 4 hours.

Serve with shredded cheese and a scoop of sour cream.

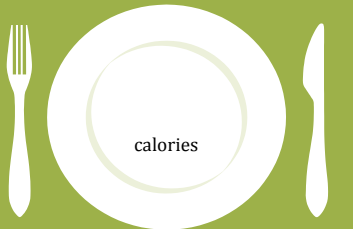
COOK TIME

60
minutes min

YIELD

12
servings

NUTRITION REPORT CARD (amount per serving)



calories

grams
total fat

milligrams
cholesterol

milligrams
sodium

grams
carbs

RECIPE TAGS

Recipe: Watergate Salad

PREP TIME



Watergate Salad

Dessert

10
minutes

INGREDIENTS

- 1 (3.4 ounce) pkg inst. Pistachio pudding mix
- 1 (20 ounce) can crushed pineapple, drained
- 1 1/2 cups miniature marshmallows
- 1 (12 ounce) cool whip topping, thawed
- 1/2 cup flaked coconut
- 1/2 cup maraschino cherries, drained

DIRECTIONS

In a large bowl, combine pudding mix and pineapple; mix well. Add marshmallows and 3/4 of the container of dessert topping (add more to get a creamier consistency). Toss in the coconut; mix well. Transfer to a serving dish and top with halved cherries and any extra coconut. Chill for at least an hour before serving. Will be good the next day.

COOK TIME

0
minutes

YIELD

6
servings

NUTRITION REPORT CARD (amount per serving)



11.5 grams total fat

0 milligrams cholesterol

milligrams sodium

grams carbs

RECIPE TAGS

Recipe: Peanut Butter Kiss Cookies

PREP TIME



Peanut Butter Kiss Cookies

Dessert

minutes

INGREDIENTS

- 1 cup Sugar
- 1 cup Packed Brown Sugar
- 1 cup Butter
- 1 cup Peanut Butter
- 2 Eggs
- 1/4 cup Milk
- 2 tsp. Vanilla
- 3 1/2 cup Flour
- 2 tsp. Baking Soda
- 1 tsp. Salt
- Large Bag of Kisses

DIRECTIONS

Mix sugar, brown sugar, butter, peanut butter to a creamy consistency.

Add eggs, milk, & vanilla and beat well.

In a separate bowl, stir together flour, baking soda, & salt. After mixed mixed together, add these ingredients into the main mixture and beat well.

Shape into 1" balls (bater will be sticky). Roll balls in regular sugar and place on ungreased cookie sheet.

Bake for 8 minutes on 375 degrees.

Remove from oven and place a candy kiss in the centerwhile cookie is warm. Then place cookies back in oven for about 30 seconds.

COOK TIME

minutes

YIELD

7 dz servings

NUTRITION REPORT CARD (amount per serving)

- grams total fat
- milligrams cholesterol
- milligrams sodium
- grams carbs

RECIPE TAGS

Recipe: Egg Nog

PREP TIME



Egg Nog

Beverage

10
minutes

INGREDIENTS

DIRECTIONS

COOK TIME

minutes

YIELD

servings

NUTRITION REPORT CARD (amount per serving)



grams
total fat

milligrams
cholesterol

milligrams
sodium

grams
carbs

RECIPE TAGS