



DURÉE'S OVERNIGHT COOKIES:

INGREDIENTS

- 2 Egg Whites
- 2/3 Cup Sugar
- Pinch of Salt
- 1 Cup Chocolate Chips
- 1 Teaspoon Vanilla



- **11** Preheat oven to 350 degrees
- 12 Beat egg whites until foamy
- 13 Add sugar and beat until stiff
- Add salt, chocolate chips and vanilla and mix well (fold)
- Line cookie sheet with foil and drop batter by teaspoon.
- Place them into the oven and turn the heat off immediately
- Keep in the oven all night and wake up to delicious cookies!



MARIELLE'S LEMON CHICKEN:

INGREDIENTS

- 4-8 chicken cutlets
- 1/2 cup flour
- 1/4 teaspoon salt
- Pinch ground black pepper
- 1 egg
- 3 tablespoons grated Parmesan cheese
- 4 tablespoons extra virgin olive oil
- 4 tablespoons butter
- 1/2 cup chicken stock
- 2 tablespoons lemon juice
- 1/4 cup capers (optional)



- Pound chicken cutlets until 1/4 inch thin
- **12** Whisk the egg and put on a plate
- Mix flour, salt, pepper, and grated Parmesan on a separate plate
- Dip chicken in the egg. Then, dredge them thoroughly in the flour mixture, until well coated
- Heat olive oil and 2 tablespoons of the butter in a large skillet on medium high heat
- Brown well on each side, about 3 minutes per side. Remove and set aside
- lemon piccata sauce, add chicken stock, lemon juice, and capers to pan
- Let sauce reduce. Whisk in remaining 2 tablespoons of butter. Pour over chicken and serve with a starch or veggies



ABBIE'S BANANA BREAD:

INGREDIENTS

- 3 bananas
- 1 ½ cups of flour
- 1 cup of sugar
- 1 tea spoon of baking powder
- 1 egg ½ stick of butter
- 4 table spoons of chocolate chips



- **01** Preheat oven to 325 degrees
- **12** Mash bananas in a bowl
- Add flour, sugar, egg, salt and baking powder and stir
- **14** Melt butter, add and mix
- 15 Pour mix in to bread pan or cupcake pan
- **16** Add chocolate chips on top
- **07** Bake for 70 minutes



JENNA'S SIMPLE PASTA SALAD:

INGREDIENTS

- Pasta (any preference)
- 2 cucumbers, chopped
- Black olives, sliced
- 1 (16 ounce) bottle Italian salad dressing
- 1/2 cup Parmesan or mozzarella cheese, shredded or diced



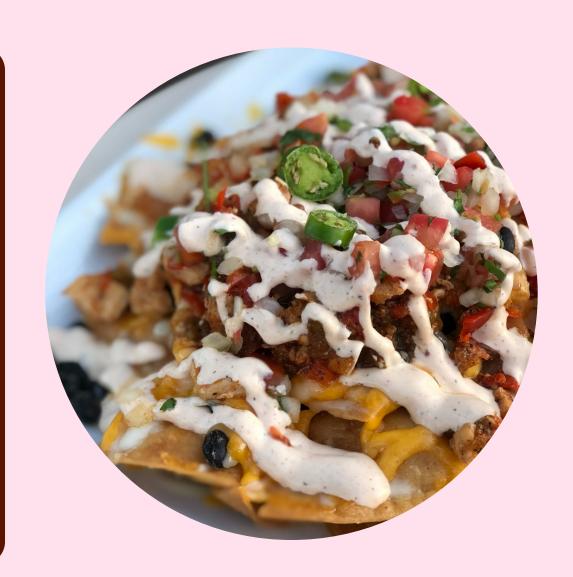
- 11 Bring a large pot of lightly salted water to a boil
- 12 Cook for 8 to 12 minutes, until al dente, and drain
- In a large bowl, toss the cooked pasta with the Italian dressing, and veggies, mix
- 14 Cover, and refrigerate until serving



SAM'S KITCHEN SINK NACHOS:

INGREDIENTS

- Tortilla Chips
- Shredded Cheese
- Ground Beef
- Black Beans
- Jalapeno Peppers
- Grape Tomatoes (halved)
- Onions
- Sour Cream
- Salsa
- Guacamole
- Anything else you want to add!



- 11 Add ground beef to a skillet and let it cook until brown
- **Q** Drain the ground beef of extra liquid
- **13** Preheat oven to 350 degrees
- **Q4** Fill a baking sheet with tortilla chips
- 15 Add the ground beef and cheese on top of the chips
- Add any other toppings. I like to add black beans, corn, grape tomatoes, onions and jalapeno peppers
- **07** Cook in the oven for 10-15 minutes
- Once cooked, add your salsa, guacamole and sour cream



CHRISSY'S MARGARITAS:

INGREDIENTS

- 4 freshly squeezed limes, juiced (roll them first to release the oils from the rind, then cut crosswise)
- 4 oz Milagro Silver
- 2 oz Grand Marnier
- 2 oz simple syrup



- **1** Juice the limes
- Salt two glasses by dipping each rim in the lime juice and then directly into margarita salt
- **13** Shake off any loose salt
- 14 Divide up the lime juice and pour half into each glass
- Combine the tequila, Grand Marnier and simple syrup in a shaker
- **16** Add ice and shake the mixture
- 17 Divide half of the content into each glass and enjoy!



CAROLINE'S JALAPEÑO BAGELS:

INGREDIENTS

- 1 block of cream cheese
- 2 jalapeños (or Serrano peppers) diced
- 4 pieces of bacon crispy, crumbled
- Monterey Jack cheese
- Garlic powder
- Salt
- Pepper



- Pre heat oven to 350
- 12 Put block of cream cheese in mixing bowl
- Add 1 cup of Monterey Jack cheese, 1 tsp of garlic powder, diced jalapeños, bacon bits, salt and pepper to taste. Mix together.
- **Q** Spread cream cheese mixture on bagel
- 15 Add more Monterey Jack cheese on top of the bagels
- **Sake for 10 mins on 350**
- **07** Broil for 2 min
- Take out of oven and add jalapeño piece on top for garnish