# Ryans Etc Cookbook

Compiled by: sisters

# Introduction

# Banana Bread

## Description

I have made this bread for 20 years and it is always good no matter what variation you do. There is a lower fat version in Southern Living Cookbook.

## Ingredients

- 3 1/2 cups flour (all purpose) can sub 1 cup wheat
- 3 tsps baking powder
- 1 tsp salt
- 1 tsp baking soda
- 2 cups banana, mashed ripe (4-6)
- 2 tbsp lemon juice
- 3/4 cup shortening/margarine
- 1 1/2 cups sugar
- 3 eggs
- 3/4 cups milk
- 3/4 cup walnuts, chopped

## Instructions

- Sift flour,baking powder,salt,baking soda together.
- Add lemon juice to bananas.
- Cream shortening and sugar, add eggs then beat for 4 minutes until light and fluffy.
- Add dry to wet ingredients alternating with the milk
- Fold in bananas and nuts (3/4 cup).
- Pour into 2 greased loaf pans.
- Oven @ 350
- Bake 50-60 minutes, check with toothpick@ 50min.
- Cool completely before slicing

# Black Russian Cake

**Source:** Nicole

## Ingredients

- 1  yellow cake mix, plain (not with pudding)
- 1/2 cup sugar
- 1 cup vegetable oil
- 1 box large chocolate pudding or 2 small
- 4  eggs
- 1/4 cup vodka
- 1/4 cup Kahlua coffee liqueur
- 3/4 cup water

## Instructions

- Preheat oven to 350°
- Spray Bundt pan with Pam
- Beat all ingredients together for 4 minutes
- Pour in pan and Bake 45 minutes
- Cool 10 minutes, turn cake out onto plate and glaze
- **Glaze:** 1/2 cup powdered sugar and 1/4 cup Kahlua

# Chicken pot pie

**Source:** Bisquick

## Description

what to do with leftover chicken meat and or veggies

## Ingredients

- 1 2/3 cups frozen veggies (I used peas and corn w/ some fresh carrots)
- 1 cup chicken, cooked and chopped
- 1 can 10 3/4 oz. cream of chicken soup or mushroom
- 1 cup Bisquick mix
- 1 cup milk 2%
- 1 egg

## Instructions

- Oven @ 400°
- mix veggies,meat + soup
- pour into 9 inch greased pie pan
- mix bisquick,milk + eggs together, pour over meat mixture
- Cook 30 minutes

## Notes

To make this tastier I added 1/2 tsp garlic powder, salt and pepper to chicken mix.

# Death by Brownie

**Source:** hersheys

## Description

This is what you make to say thank you, help me, and I love you.

## Ingredients

- 1 cup butter (2 sticks)/margarine
- 2 cups sugar
- 2 tsp vanilla
- 4 eggs large
- 3/4 cup Hersheys Dark European Cocoa
- 1 cup flour (all purpose)
- 1/2 tsp baking powder
- 1/4 tsp salt
- 1 cup walnuts, chopped

## Instructions

Oven 350°

Grease 8 1/2 X 11 in pan

Melt butter in microowave @ 2 min or so (high)

Add eggs one at a time, beating well.

Add cocoa slowly and beat until well blended.

Add flour and dry ingredients.

Stir in nuts.

Bake 30-35 minutes, less time for dark pan. Cool

# Monster cookies

## Ingredients

- 3  eggs
- 1 cup sugar
- 1 1/4 cup Brown sugar (packed)
- 12 ozs peanut butter,creamy
- 1 stick butter/margarine softened
- 4 1/2 cups oatmeal old fashioned (5min)
- 1/2 tsp salt
- 1/2 tsp baking soda
- 1/2 tsp vanilla
- 1/2 cup chocolate chips
- 1/2 cup nuts, pecans or walnuts, chopped
- 1 cup M&Ms plain

## Instructions

- Mix eggs and sugars
- Add peanut butter, butter, vanilla, salt + baking soda
- Add chips,nuts + M&M's
- Spoon onto parchment lined cookie sheet
- Bake 8-10 minutes

# Puttanesca (Slut) Sauce

## Description

Best use of pantry items and no need to go to the store!

## Ingredients

- 1/4 cup evoo
- 4 cloves garlic (large), minced
- 3 cups tomatoes, chopped
- 4  anchovy fillets, chopped
- 2 cans 12 oz., tomato sauce
- 2 tbsps capers, drained
- 1 can olives,sliced,small can
- 1/4 tsp crushed red pepper flakes
- 1 lb linguine/fettucine

## Instructions

- Heat oil on medium in large pot
- Lightly brown garlic, add tomatoes + cook 5 minutes
- Puree sauce with hand blender
- Add anchovies and tomatoes sauce
- Add capers, olives and pepper flakes
- Simmer 10 minutes to 1 hour
- Cook pasta , drain and toss with sauce

## Notes

This sauce is also very good with shrimp and scallops. I used chopped tomatoes in large can (28 oz) for 3 cups tomatoes.

# Shrimp Diavolo with linguini

## Description

This is some spicey good stuff!

## Ingredients

- 2 tbsps evoo
- 1  large onion, chopped
- 3 cloves garlic - minced
- 28 ozs chopped tomatoes
- 8 ozs tomato sauce (8 oz)
- 1 tsp salt
- 3/4 tsp crushed red pepper flakes( or less)
- 1 1/4 lbs shrimp-medium, peeled and deveined
- 1/4 cup fresh basil, sliced
- 1 lb linguini

## Instructions

- Heat oil, saute onion+ garlic on medium until soft-8min
- Add tomatoes,sauce,salt + pepper. Bring to a simmer.
- Cook 10 minutes over medium heat
- Meanwhile cook pasta in separate pot
- Add shrimp to sauce cook 4 min(or just add + turn off heat,cover)
- Combine linguini with sauce+schrimp
- Garnish with basil

# Spanish Chicken and Potatoe Roast

**Source:** food network

## Description

This came from a Food Network magazine. I made it for Nicole and she just about finished it herself. She has since started making it as her favorite casserole.

## Ingredients

- 1 1/2 lbs Yukon Gold Potatoes,quartered
- 1 1/2 lbs chicken thighs,skinless, boneless
- 4 cloves garlic (large), crushed
- 2 tbsps evoo
- 2 tsp paprika, smoked
- 4 tbsps parsley chopped
- 2 lemons
- 2 red onions, large thinly sliced (3 medium)

## Instructions

- Put baking sheet in upper 1/3 of oven, place 13X9 metal baking pan on sheet- heat oven to 500°
- Put potatoes, garlic,evoo, 1 tblsp H2o and 1/2 tsp salt in large microwave safe dish and toss to coat
- Cover with plastic wrap, pierce in places, micro on high 8min
- Pat chicken dry,place in bowl. Sprinkle with paprika, 1 tap salt,and 1/2 tsp pepper. Add 2 tblsp parsley and lemon juice,toss -set aside
- Carefully remove pan from oven, add potatoes, place onions on top and bake for 12 minutes
- Flip potatoes and lay chicken on top until cooked through, about 12 minutes
- Remove from oven and top with parsley and lemon wedges

# Sweet Potatoes in Orange Shells

**Source:** Dr. and Mrs. Belmonte (dad's peers)

## Description

This a newer(5 years) Christmas tradition that Grandpa John and Lisa did, Lisa carries on the tradition.

Cook the sweet potatoes for 1-1 1/2 hours, then mash.

Use a juicer to clean out orange halves, save juice.

## Ingredients

- 3 lbs sweet potatoes ,6 large
- 6 oranges, medium size, halved
- 2 eggs
- 1 cup Brown sugar (packed)
- 1 tsp butter, melted
- 1/2 tsp cinnamon
- 1 cup pecans (chopped) optional

## Instructions

- Mix smashed potatoes with all ingredients, add OJ if mix is dry
- put orange shells on baking pan
- Fill shells with potatoes using swirling motion, use Zip-lock bag with corner snipped
- Spinkle with pecans
- Bake @ 375° for 20 minutes

# Waldorf Lettuce Salad

## Description

This is Katie's special salad, we made it for a holiday dinner.

## Ingredients

- evoo
- 1 cup cider vinegar
- 2 tsps celery seed
- 1 tsp mustard powder
- 1 tsp salt
- 1/2 cup sugar
- 3 tbsp onion,grated

## Instructions

Mix Dressing ingredients together, add evoo slowly, tasting as you go.

Make salad with: celery, lettuce, crumbled blue cheese, red grapes(halved), walnuts, and apples.

Toss with dressing