

POTENTIAL
RECIPES
TO CRAVE

ANDRE STUCKEY

THIS IS A 26 PAGE RECIPE BOOK

" FROM THE AUTHOR OF "SEEKING MY POTENTIAL"
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POTENTIAL DIVINE POETRY,
POTENTIAL SEXY POETRY AND
POTENTIAL INTELLECTUAL POETRY COMES THE
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Sincerely,



ANDRE STUCKEY
CDC#: AK1711

KERN VALLEY STATE PRISON

* DATED & JUNE 9th, 2015

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INGREDIENTS SPICY CAJUN SALSA BURGERS

- 1/2 CUP SALSA
- 1 TEASPOON (TSP) CREOLE SEASONING
- 1/2 TEASPOON (TSP) GARLIC POWDER
- 1/2 TEASPOON (TSP) CRUSHED RED PEPPER FLAKES
- 1/2 TEASPOON (TSP) PEPPER
- 1 LB (POUND) GROUND BEEF
- 4 KAISER BREAD ROLLS, SPLIT & TOASTED

DIRECTIONS

IN LARGE BOWL COMBINE FIRST FIVE(S) INGREDIENTS
ADD THE BEEF, MIX LIGHTLY AND THOROUGHLY
SHAPE IN FOUR(4) 1/2 THICK PATTIES
GRILL BURGERS, COVERED, OVER MEDIUM HEAT
SERVE ON ROLLS

INGREDIENTSOOIE GOOEY CHEWIES

TEN (10) CHIC-O-STICKS (CRUSHED)
THREE (3) SNICKERS CANDY BARS (MELTED)
ONE (1) BAG OF BUTTERFINGERS COOKIES (CRUSHED)

DIRECTIONS

MIX INGREDIENTS AND FORM INTO A TREAT
AND MICROWAVE FOR 2 TO 3 MINUTES

REAL ITALIAN SPAGHETTI AND MEATBALLS

INGREDIENTS

- 2 TEASPOON (TSP) OLIVE OIL
- 2 CELERY STALKS, MINCED
- 2 CARROTS, PEELER AND MINCED
- 1 YELLOW ONION, PEELER AND MINCED
- 2 CLOVES GARLIC, PEELER AND MINCED
- 2 POUND (LB) GROUND BEEF
- 2 CUPS FINELY CRUSHED CRACKERS
- 2 LARGE EGGS, LIGHTLY BEATEN
- 1/4 CUP FINELY GRATED FONTINA
- 1/2 CUP FINELY GRATED PARMIGIANO - REGGIANO
- 2 TEASPOON (TSP) CHOPPED FRESH PARSLEY
- 2 TEASPOON (TSP) CHOPPED FRESH BASIL
- 4 CUPS TOMATO SAUCE
- 1 1/2 CUPS BEEF STOCK
- 1 POUND (LB) SPAGHETTI

DIRECTIONS

PREHEAT OVEN AT 400°F, HEAT OIL IN MEDIUM SAUTE PAN OVER MEDIUM-HIGH HEAT

ADD CELERY, CARROTS, ONION AND GARLIC, SAUTE UNTIL TENDER SET ASIDE TO COOL

IN LARGE BOWL, COMBINE VEGETABLE MIXTURE, BEEF, CRACKERS EGGS, CHEESES, HERBS

MIX WITH HANDS UNTIL EVERYTHING IS INCORPORATED BUT DONT OVERWORK THE MIXTURE

FORM A 2-INCH MEATBALL WITH ICE CREAM SCOOP

SPACE MEATBALLS EVENLY ON BAKING SHEET

BAKE, TURNING MEATBALLS EVENLY ONCE MIDWAY THROUGH, UNTIL GOLDEN BROWN, ABOUT 10 MINUTES ON EACH SIDE

TRANSFER BROWNED MEATBALLS TO STOCKPOT AND ADD SAUCE AND STOCK

AND BRING TO BOIL OVER MEDIUM HEAT

LOWER HEAT AND SIMMER, ALLOWING MEATBALLS TO COOK THROUGH ABOUT 15 MINUTES

SERVE SPAGHETTI WITH PARMIGIANO-REGGIANO

INGREDIENTS

SEAFOOD GUMBO

- 3/4 CUP VEGETABLE OIL
- 1 CUP ALL-PURPOSE FLOUR
- 1 1/2 CUPS FINELY CHOPPED ONIONS
- 3/4 CUP FINELY CHOPPED GREEN BELL PEPPER
- 3/4 CUP FINELY CHOPPED CELERY
- 2 TEASPOON (TSP) MINCED GARLIC
- 1 oz. ~~BEER~~ BEER (AMBER BEER)
- 6 CUPS FISH STOCK
- 1/2 POUND (LB) BLUE CRABS, CLEANED
- 2 BAY LEAVES
- 2 TEASPOON (TSP) WORCESTERSHIRE SAUCE
- 1/2 TEASPOON (TSP) CAYENNE PEPPER
- 1 POUND (LB) MEDIUM SHRIMP, PEELED AND DEVEINED
- 1 POUND (LB) FILLETS OF CATFISH, GROUPER, SNAPPER AND SOLE
- 1 TEASPOON (TSP) EMERIL'S ORIGINAL ESSENCE SEASONING
- 2 CUPS OYSTERS, SHUCKED, WITH THEIR LIQUOR
- 1/4 CUP CHOPPED PARSLEY
- 1/2 CUP CHOPPED GREEN ONION
- 2 CUPS WHITE RICE, COOKED, FOR SERVING

DIRECTIONS

PLACE AN 8-QUART STOCKPOT OVER MEDIUM HEAT AND ADD OIL WHEN OIL IS HOT, ADD FLOUR STIR OIL AND FLOUR TOGETHER WITH A WOODEN SPOON TO FORM A ROUX LOWER HEAT TO MEDIUM-LOW AND CONTINUE TO STIR ROUX FOR 15 TO 20 MINUTES, OR UNTIL IT BECOMES THE COLOR OF MILK CHOCOLATE

*NOTE: IF BLACK SPECKS APPEAR, DISPOSE OF ROUX AND START AGAIN

ADD ONIONS, PEPPERS AND CELERY TO ROUX AND STIR FOR 5 MINUTES

ADD GARLIC
COOK FOR 30 ~~SECONDS~~ BEFORE ADDING BEER, STOCK AND CRABS
SEASON GUMBO WITH BAY LEAVES, WORCESTERSHIRE AND CAYENNE

BRING TO A BOIL AND LOWER HEAT TO SIMMER
SIMMER FOR 1 HOUR. SKIMMING (TAKE OFF THE FOAM) AND ANY OIL THAT RISES TO THE SURFACE

SEASON SHRIMP AND FILLETS WITH 1/2 TSP. ESSENCE
STIR INTO GUMBO AND COOK FOR 2 MINUTES, ADD OYSTERS TO POT AND COOK, STIRRING OFTEN, FOR 5 MINUTES

GARNISH WITH PARSLEY AND GREEN ONION AND SERVE IN BOWLS OVER RICE

INGREDIENTSWILDBERRY CRUSH DRINK

2 STRAWBERRIES

5 BLUEBERRIES

JUICE OF 1 GRAPEFRUIT

6 TEASPOONS (TSP) OF SUGAR

1 CUP CRUSHED ICE

1/2 OZ BELVEDERE WILD BERRY VODKA

DIRECTIONS

Muddle (mix) the fruit with grapefruit juice and sugar

Pour into a tall glass

Add the Belvedere Wild Berry Vodka and crushed ice

and continue to stir

top off with crushed ice

INGREDIENTSLOVELY LEMON BAR COOKIES

- $\frac{1}{2}$ POUND (LB) (2 STICKS) BUTTER
 $2\frac{1}{4}$ FLOUR
 $2\frac{1}{2}$ CUPS OF SUGAR
 4 EGGS, BEATEN
 $\frac{1}{2}$ CUP LEMON JUICE
 $\frac{1}{2}$ TEASPOON SALT
 1 TEASPOON (TSP) BAKING POWDER

DIRECTIONS

- Preheat oven to 350°F
 CUT EACH STICK OF BUTTER INTO 8 PIECES
 COMBINE IN FOOD PROCESSOR OR LARGE BOWL, WITH 2 CUPS FLOUR
 AND $\frac{1}{2}$ CUP SUGAR UNTIL MIXTURE LOOKS LIKE CORNMEAL
 SPREAD INTO GREASED 9 BY 13 INCH PAN AND PAT DOWN
 WITH YOUR HANDS
 BAKE FOR 15 TO 20 MINUTES OR UNTIL CRUST IS
 GOLDEN AROUND THE EDGES
 REMOVE FROM OVEN
 IN A LARGE BOWL, MIX 2 CUPS SUGAR WITH EGGS
 USING HAND MIXER OR LARGE SPOON
 ADD LEMON JUICE, SALT AND BAKING POWDER
 ADD REMAINING $\frac{1}{4}$ CUP FLOUR AND MIX THOROUGHLY
 POUR MIXTURE OVER CRUST AND BAKE 30 TO 35 MINUTES
 REMOVE FROM OVEN AND SPRINKLE WITH SUGAR
 LET COOL AND CUT INTO BARS

INGREDIENTSLEMON BLUE SWIRL PIE

- 50 VANILLA WAFERS
- 5 TABLESPOONS (TBSP) SUGAR
- 4 TABLESPOONS (TBSP) (1/2 STICK) BUTTER, MELTED
- 5 EGG YOLKS
- 1 CAN (14 OZ) SWEETENED MILK
- 1 1/2 CUP FRESH LEMON JUICE
- 2 DROPS BLUE FOOD COLORING
- 1 CUP FROZEN WHIPPED TOPPING FROSTING

DIRECTIONS

PREHEAT OVEN TO 375°F

IN A FOOD PROCESSOR, GRIND WAFERS INTO FINE CRUMBS
ADD SUGAR AND MELTED BUTTER UNTIL COMBINED

TRANSFER TO 9-INCH PIE DISH AND PRESS INTO BOTTOM
AND SIDES OF PAN

BAKE FOR 10 MINUTES, OR UNTIL LIGHTLY BROWNED
SET ASIDE TO COOL

REDUCE OVEN TEMPERATURE TO 325°F

IN A LARGE BOWL, MIX TOGETHER EGG YOLKS, MILK
AND LEMON JUICE

TRANSFER 1/4 CUP OF FILLING TO A SMALL BOWL, SET ASIDE
POUR REMAINING FILLING INTO PREPARED PIE PAN

STIR FOOD COLORING INTO THE FILLING IN THE SMALL BOWL
TO DESIRED SHADE

POUR THE FILLING THATS IN THE SMALL BOWL ON
TOP OF PIE

BAKE UNTIL FILLING IS SET, ABOUT 30 MINUTES
COOL COMPLETELY

POUR WHIPPED TOPPING FROSTING ON TOP OF PIE
TO YOUR LIKING

INGREDIENTSBLUEBERRY BLAST MUFFINS

1 1/2 CUPS FLOUR

1/2 TEASPOON SALT

2 TEASPOON BAKING POWDER

1 CUP MILK

1 CUP FRESH OR FROZEN BLUEBERRIES

DIRECTIONS

COMBINE INGREDIENTS, THEN MIX WELL

BAKE AT 400°F FOR 30 MINUTES IN MUFFIN BAKING SHEET

INGREDIENTSPEANUTTY ENERGY DRINK

- 1 CUP CHOCOLATE MILK
- 1 FRESH OR FROZEN BANANA
- 3 TABLESPOON PEANUT BUTTER
- 1 TABLESPOON CACAO POWDER

DIRECTIONS

COMBINE INGREDIENTS IN A BLENDER
AND BLEND UNTIL SMOOTH

INGREDIENTS

BLUE SUNRISE SMOOTHIE

- 3 CUPS BLUEBERRIES
- 2 TABLESPOON (TBSP) CHIA SEEDS
- 1 CUP TROPICANA FARMSTAND TROPICAL BLUE
- 1 CUP MILK (preferably Almond milk)
- 1/2 CUPS DICED MANGO
- 2 CUPS DICED PINEAPPLES

DIRECTIONS

PLACE BLUEBERRIES, CHIA SEEDS, TROPICANA JUICE AND MILK (P. ALMOND) IN A BLENDER OR FOOD PROCESSOR
ADD MANGO AND PINEAPPLES INTO THE BLENDER
STIR UNTIL SMOOTH
POUR SMOOTHIE INTO GLASSES AND DRINK IMMEDIATELY

INGREDIENTSSTUCKEY AND WARD'S FAMILY BANQUET

- 2 (5 oz) FILET MIGNONS
- 2 (5 oz) TOP SIRLOINS
- 4 (4 1/2 oz) CHICKEN FRIED STEAKS
- 20 oz. PKG ALL-BEEF MEATBALLS
- 4 (4 oz) OMAHA STEAKS BURGERS
- 16 oz. PKG OMAHA STEAKHOUSE FRIES
- 4 CARAMEL APPLE TARTLETS

INGREDIENTSLEMON CHICKEN AND ROSEMARY

OLIVE OIL COOKING SPRAY

2 (4.oz) BONELESS, SKINLESS CHICKEN CUTLET

KOSHER SALT AND FRESHLY GROUND BLACK PEPPER

2 CLOVE GARLIC, THINLY SLICED

2 CUP BROCCOLI

1 1/2 CUP LEMON JUICE

1 CUP UNSALTED CHICKEN STOCK

3 TEASPOON CHOPPED FRESH ROSEMARY

DIRECTIONS

SPRAY LARGE NONSTICK SKILLET WITH COOKING SPRAY

AND PLACE OVER MEDIUM-HIGH HEAT

SEASON CHICKEN LIGHTLY WITH SALT AND PEPPER

AND COOK UNTIL BROWNED ON BOTH SIDES

TRANSFER TO PLATE AND SET ASIDE

PLACE BROCCOLI AND GARLIC AND COOK UNTIL

WILTED (THOROUGHLY COOKED) THEN TRANSFER MIXTURE TO CUTTING BOARD AND CHOP FINE

RETURN EVERYTHING TO PAN, ADDING CHICKEN STOCK

AND ROSEMARY AND LEMON JUICE

PLACE OVER MEDIUM-HIGH HEAT AND SIMMER UNTIL

CHICKEN IS COOKED THOROUGHLY AND STOCK HAS REDUCED

SEASON WITH SALT AND PEPPER AND PLACE ON PLATE

SPOONING SAUCE AND MIXTURE ON TOP

CHOCOLATE - RAISIN - PECAN COOKIESINGREDIENTS

- 1 TEASPOON (TSP) GROUND CINNAMON
- 1 CUP ROLLED OATS
- 4 TABLESPOON (TBSP) CHOCOLATE PROTEIN POWDER
- 2 CUP OF SMALL RAISINS
- 1 CUP OF CRUSH PECANS
- 3 TABLESPOON (TBSP) CACAO POWDER
- 4 TABLESPOON (TBSP) HONEY
- 3 TABLESPOON (TBSP) VIRGIN COCONUT OIL, MELTED
- 1 TEASPOON (TSP) VANILLA EXTRACT

DIRECTIONS

IN A BOWL, COMBINE THE CINNAMON, OATS, PROTEIN POWDER
~~AND CACAO~~ AND CACAO, RAISINS AND PECANS, STIR TOGETHER
 IN ANOTHER BOWL, COMBINE THE HONEY, COCONUT OIL
 AND VANILLA, STIR TOGETHER
 COMBINE BOTH BOWLS AND ITS CONTENTS
 STIR EVERYTHING TOGETHER
 FORM INTO SMALL COOKIES AND PLACE ON AN
 UNLINED COOKIE SHEET

BAKE

PLACE IN OVEN AT 400°F AND BAKE UNTIL BROWN
 AND ENJOY

Freeze

FREEZE FOR AT LEAST 2 HOURS AND THEN
 LET THE COOKIES SIT IN A BASKET OR
 COOKIE JAR AND ENJOY

GINGER - PEACH - GRANOLA PUDDING PARFAIT

INGREDIENTS

- 2 CUPS ALMOND MILK
- 2 TABLESPOON (TBSP) VANILLA PROTEIN POWDER
- 3 TABLESPOON (Tbsp) CHIA SEEDS
- 2 TEASPOON (TSP) GRATED FRESH GINGER
- 2 CUPS DICED PEACHES
- 2 CUPS ALL-NATURAL GRANOLA

DIRECTIONS

IN A BLENDER OR SHAKER, COMBINE THE ALMOND MILK AND PROTEIN POWDER UNTIL SMOOTH
 STIR IN THE CHIA SEEDS AND GINGER
 REFRIGERATE OVERNIGHT
 IN TWO DISH, LAYER THE CHIA PUDDING WITH PEACHES, GRANOLA AND ENJOY

STUCKEY'S POTATO SALADINGREDIENTS

- 3 POUNDS (LB) SMALL RED POTATOES (ABOUT 12)
- 1/2 CUP WATER
- 1 CUP KRAFT CLASSIC RANCH DRESSING
- 12 SLICES BEEF PASTRAMI, COOKED, CRUMBLED
- 1 CUP KRAFT SHREDDED CHEDDAR CHEESE
- 4 GREEN ONIONS, THINLY SLICED

DIRECTIONS

PLACE POTATOES IN 2-QT MICROWAVEABLE DISH.
ADD WATER; COVER WITH LID
MICROWAVE ON HIGH 12 TO 15 MIN. OR JUST
UNTIL POTATOES ARE TENDER; DRAIN.
PLACE IN LARGE BOWL
REFRIGERATE FOR 1 HOUR OR UNTIL COMPLETELY
COOLED
MIX RANCH DRESSING UNTIL BLENDED
ADD TO POTATOES WITH REMAINING INGREDIENTS
MIX LIGHTLY

INGREDIENTSSTUCKEY'S CHOCOLATE TARTS

- 1 (24 COUNT) BOX MINI TART SHELLS
- 2 CUPS OF CHOCOLATE SLIM QUICK PROTEIN SHAKE
- 2 VANILLA BEAN
- 6 EGG YOLKS
- 6 TABLESPOON (Tbsp) SUGAR
- 1/2 CUP CORNSTARCH
- 4 TABLESPOON (Tbsp) UNSALTED BUTTER
- 1 TEASPOON (TSP) ALMOND EXTRACT
- 1/2 CUP WHIPPING CREAM

CRUST

BAKE TART SHELLS ACCORDING TO DIRECTIONS OF BOX THEN LET COOL

FILLING

FOR PASTRY CREAM, HEAT CHOCOLATE SLIM QUICK PROTEIN SHAKE WITH SCRAPED SEEDS AND POD OF VANILLA BEAN IN BOWL, WHISK EGG YOLKS, SUGAR AND CORNSTARCH TOGETHER SLOWLY POUR HOT CHOCOLATE SLIM QUICK PROTEIN SHAKE INTO EGG MIXTURE WHILE WHISKING, THEN RETURN MIXTURE TO SAUCEPAN OVER MEDIUM HEAT, WHISK CHOCOLATE SLIM QUICK PROTEIN SHAKE CONSTANTLY UNTIL THICKENED AND GLOSSY. ABOUT 5 MINUTES REMOVE FROM HEAT AND STRAIN STIR IN BUTTER AND ALMOND EXTRACT COVER TOP OF PASTRY CREAM DIRECTLY WITH PLASTIC WRAP AND CHILL COMPLETELY WHIP CREAM INTO STIFF PEAKS AND FOLD INTO CHILLED PASTRY CREAM SPOON OR PIPE A LITTLE FILLING INTO EACH COOLED TART SHELL, DUST WITH SUGAR IF DESIRED

INGREDIENTSSINFUL CHOCOLATE STRAWBERRY SHAKE

- 2 CUPS CHOCOLATE ALMOND MILK
- 2 CUPS STRAWBERRY GREEK YOGURT
- 1 CUP FRESH STRAWBERRIES
- 1 CUP GRANOLA (CRUSH)
- 2 SCOOPS "PURELY INSPIRED" VERY BERRY PLANT BASED PROTEIN NUTRITIONAL SHAKE

DIRECTIONS

COMBINE INGREDIENTS IN A BLENDER AND BLEND UNTIL SMOOTH

INGREDIENTS

BANANA - GRANOLA - CHOCOLATE SMOOTHIE

- 2 CUPS CHOCOLATE ALMOND MILK
- 2 FRESH BANANAS
- 1/2 CUP GRANOLAS (CRUSHED)
- 1/2 CUP BLACKBERRIES
- 2 SCOOPS "PURELY INSPIRED" VANILLA PLANT BASED PROTEIN
NUTRITIONAL SHAKE

DIRECTIONS

COMBINE INGREDIENTS IN A BLENDER AND
BLEND UNTIL SMOOTH

INGREDIENTS GRANOLA SHORTCAKE WITH BERRIES AND CREAM

- 1 CUP SOY FLOUR
- 1 TEASPOON BAKING POWDER
- 4 TABLESPOON (TBSP) SUGAR
- 3 TABLESPOON (TBSP) BUTTER, MELTED
- 1 EGG YOLK
- 2 CUPS OF FROSTING
- 1 TEASPOON VANILLA EXTRACT
- 2 CUPS GRANOLA (CRUMBED OR CRUSHED)
- 1/4 CUP FRESH STRAWBERRIES (QUARTERED)

DIRECTIONS

PREHEAT OVEN TO 375°F

IN LARGE MIXING BOWL, COMBINE FLOUR, BAKING POWDER
4 TBSP. SUGAR AND BUTTER

ADD EGG

MIX TOGETHER UNTIL BLENDED

DROP MIXTURE BY SLIGHTLY ROUNDED 1/4 CUPFULS ONTO
BAKING SHEET TO MAKE 6 MOUNDS

USING FINGERTIPS, SHAPE EACH INTO 2 1/2 INCH ROUNDS

COVER WITH PLASTIC WRAP AND REFRIGERATE 20 MINUTES

BAKE SHORTCAKES 15 MINUTES, UNTIL GOLDEN AROUND
THE EDGES AND FIRM TO THE TOUCH

TRANSFER TO WIRE RACK AND LET COOL COMPLETELY

WITH AN ELECTRIC MIXER ON MEDIUM HIGH, BEAT
FROSTING AND VANILLA EXTRACTS TO SOFT PEAKS

SPLIT EACH SHORTCAKE IN HALF HORIZONTALLY

PLACE BOTTOM HALF ON PLATE, SPREAD WITH HALF OF
FROSTING AND STRAWBERRIES, THEN COVER WITH OTHER
SHORTCAKE HALF AND TOP WITH THE REST OF THE
FROSTING AND STRAWBERRIES TO FINISH

MACKADAMION NUTS, ALMOND, GRANOLA YOGURT MIXINGREDIENTS

- 1/2 CUPS ROLLED OATS
- 1 CUP MACKADAMION NUTS
- 1/2 CUP ALMONDS
- 1/4 CUP SUNFLOWER SEEDS
- 1/2 TEASPOON (TSP) CINNAMON
- 1 TEASPOON (TSP) SALT
- 2 TABLESPOON (TBSP) BUTTER, MELTED
- 1/2 CUP HONEY
- 1 CUP GRANOLA (CRUMBLED)
- 1 CUP CHOCOLATE Reese's PEANUT BUTTER CUPS (CRUSHED)
- 2 CUP YOGURT

DIRECTIONS

- PREHEAT OVEN TO 325° F
- IN LARGE BOWL, COMBINE OATS, ALMONDS, MACKADAMION NUTS, SUNFLOWER SEEDS, CINNAMON AND SALT
- IN SEPERATE BOWL, MIX TOGETHER BUTTER AND HONEY
- POUR MIXTURE OVER DRY INGREDIENTS AND STR THOROUGHLY
- SPREAD EVENLY ON BAKING SHEET LINED WITH PARCHMENT PAPER
- PLACE BAKING SHEET IN CENTER OF OVEN AND BAKE 25 TO 30 MINUTES OR UNTIL THE MIXTURE IS LIGHTLY BROWNED OR HARDENED
- REMOVE TRAY FROM OVEN AND ALLOW TO COOL
- WHEN COOL BREAK UP WITH FINGERS THEN ADD Reese PEANUT BUTTER CUPS AND GRANOLA
- SERVE OVER YOGURT

INGREDIENTS

PEPSI STRAWBERRY MARGARITA - TINI

- 1/2 CUP SANDRA LEE COCKTAIL TIME STRAWBERRY MARGARITA
- 1 SPLASH LEMON JUICE
- 1/2 CUP PEPSI
- 1/4 CUP CRANBERRY JUICE
- 1/4 CUP LEMON LIME SODA OR SPRITE

DIRECTIONS

IN LARGE GLASS FILL WITH ICE
 STIR TOGETHER PEPSI, STRAWBERRY MARGARITA AND LEMON JUICE
 FILL GLASS WITH CRANBERRY JUICE AND LEMON LIME SODA
 OR SPRITE

INGREDIENTSCRUMBCAKE BANANA GRANOLA PIE

- 60 VANILLA WAFERS
- 4 TABLESPOON SUGAR
- 4 TABLESPOON (TBSP) (1/2 STICK) BUTTER, MELTED
- 5 EGG YOLKS
- 1 CAN (14 oz) SWEETENED MILK
- 4 (3oz) CRUMB CAKES (CRUSHED)
- 2 CUPS SMASHED BANANAS
- 2 CUP GRANOLA (CRUSHED)
- 1 CUP FROSTING

DIRECTIONS

PREHEAT OVEN TO 375°F

IN A FOOD PROCESSOR GRIND WAFERS INTO FINE CRUMBS
 ADD SUGAR AND MELTED BUTTER UNTIL COMBINED
 TRANSFER TO 9-INCH PIE DISH AND PRESS INTO BOTTOM
 AND SIDES OF PAN
 BAKE FOR 10 MINUTES OR UNTIL LIGHTLY BROWNED
 SET ASIDE TO COOL

REDUCE OVEN TEMPERATURE TO 325°F

IN LARGE BOWL, WHIP TOGETHER EGG YOLKS, MILK
 AND SET ASIDE FOR 5 MINUTES
 POUR MIXTURE INTO PREPARED PIE PAN

MIX CRUMB CAKES, BANANAS AND GRANOLA COMPLETELY
 PLACE THIS MIXTURE ON TOP OF PIE AND SPREAD
 AROUND

BAKE UNTIL THIS FILLING IS SET, ABOUT 20 TO
 30 MINUTES ... COOL COMPLETELY
 SPREAD FROSTING AROUND PIE

INGREDIENTSCHOCOLATE CARROT CAKE PIE

- 60 VANILLA WAFERS
 4 TABLESPOON (TBSP) SUGAR
 4 TABLESPOON (TBSP) (1/2 STICKS) BUTTER, MELTED
 5 EGG YOLKS
 1 CAN (14 OZ) SWEETENED MILK
 8 (3 OZ) "HOSTESS" CHOCOLATE CAKES
 8 CARROT CAKES (3 OZ)
 8 "LITTLE DEBBIES" SWISS ROLLS
 1 CUP CHOCOLATE FROSTING
 1 CUP MACKADAMION NUT

DIRECTIONS
 Preheat oven to 375° F

IN A FOOD PROCESSOR GRIND WAFERS INTO FINE CRUMBS
 ADD SUGAR AND MELTED BUTTER UNTIL COMBINED
 TRANSFER TO 9-INCH PIE DISH AND PRESS INTO BOTTOM
 AND SIDES OF PAN
 BAKE FOR 10 MINUTES OR UNTIL LIGHTLY BROWNED
 SET ASIDE TO COOL

Reduce oven temperature to 325° F

IN LARGE BOWL, WHIP TOGETHER EGG YOLKS, MILK
 AND SET ASIDE FOR 5 MINUTES

POUR MIXTURE INTO PREPARED PIE PAN

MIX CHOCOLATE CAKES, CARROT CAKES, SWISS ROLLS AND
 MACKADAMION NUTS COMPLETELY

PLACE THIS MIXTURE ON TOP OF PIE AND SPREAD
 AROUND

BAKE UNTIL THIS FILLING IS SET, ABOUT 20 TO
 30 MINUTES... COOL COMPLETELY

SPREAD CHOCOLATE FROSTING AROUND PIE

INGREDIENTSPINA COLADA PINEAPPLE RUM DRINK

9oz CAPTAIN MORGAN PINEAPPLE RUM

9oz PINEAPPLE JUICE

1 LEMON LIME SODA OR SPRITE

3oz RUBY RED GRAPEFRUIT JUICE

6oz CRANBERRY JUICE

1 PEPSI SODA

1/2 OUNCE OF RUM CHATA

DIRECTIONS

MIX ALL DRINKS AND STIR THOROUGHLY

INGREDIENTSCITRUS GRAPEFRUIT RUM DRINK

9oz CAPTAIN MORGAN GRAPEFRUIT RUM

1 GRAPEFRUIT SODA

9oz CITRUS JUICE

1 Lemon LIME SODA OR SPRITE

1/2 ounce OF RUM CHATA

DIRECTIONS

MIX ALL DRINKS AND STIR THOROUGHLY

INGREDIENTSTROPICAL RUM DRINK

9oz CAPTAIN MORGAN COCONUT RUM

9oz ORANGE JUICE

6oz CRANBERRY JUICE

1 LEMON LIME SODA OR SPRITE

1/2 ounce OF RUM CHATA

DIRECTIONS

MIX ALL DRINKS AND STIR THOROUGHLY