

## Butter Chicken with Rice

Makes 12 servings

### Ingredients

- 9 cups instant white rice
- 2 bunches green onions
- 12 boneless skinless chicken breast
- 3 cloves garlic
- 5 large cans canned, diced tomatoes
- 6 tbsp paprika
- 1 large white onion
- 2 tbsp cinnamon
- 2 red peppers
- 4 tbsp garam masala
- 2 litres 35% whipping cream
- 2 containers sour cream
- 1 cup butter
- 2 tbsp curry powder
- 1 bag tortillas (chips)
- 1 bunch cilantro

### Directions

1. Open your cans of tomatoes and dump into a pot. Put on med-high heat. Add paprika, garam masala, curry and cinnamon. Stir well and bring to a boil. Let this reduce until it has lost about 25% of it's liquid.
2. Rough chop your white onion so that it is left a little chunky. Finely dice your red peppers. Mince your garlic. Chop your raw chicken into 1" diced cubes.
3. In a large skillet, heat 1 tbsp oil. Add garlic, onions and chicken. Once chicken is half cooked, add red peppers.
4. Once your sauce has reduced by about 25%, you want to blend it gently to get rid of the large chunks. Once blended, add cream and put back on the stove to heat and slightly reduce again. Once it has reached a simmer, add 1 cup of butter.
5. Follow the directions on the package to cook your rice - or use equal amounts water to rice. Once cooked, add a small amount of butter and mix to keep it from sticking too much.
6. Once your cream has come to a complete boil, dump everything in your chicken pan into the sauce and let it finish reducing with the chicken mixture in the pot with it. Taste, then add salt and pepper.
7. Chop your green onions.
8. To serve, put chicken and sauce mixture on top of a portion of rice. Top with sour cream, green onion and PICKED cilantro.

## Spaghetti Squash Salad

Makes 12 servings

### Ingredients

- 2 pints cherry tomatoes
- 1 bunch green onion
- 4 oz fresh spinach
- 6 spaghetti squash
- 4 tbsp apple cider vinegar
- 3 tbsp olive oil
- 4 tbsp honey
- 3 carrots
- 3 cucumbers

### Directions

1. Cut your spaghetti squash in half lengthwise and clean out the insides, gently scraping the flesh of the squash to remove excess string. Throw a few chunks of butter in each half, season generously with salt and pepper. Wrap in foil then place in a 350 degree oven. Bake until not quite tender (a little less than an hour).
2. You want to test it with a fork when you think it is close to being done. It needs a small amount of resistance when stabbed. When ready, remove from oven and open the foil to let the heat escape. You want this to cool completely. Unwrap each section and let the air get to it.
3. Once your cooked spaghetti squash are cool enough to handle. You want to get a fork and peel all the meat of the squash onto a tray and lay it out to cool it completely. Drizzle a very small amount of olive oil on it, toss slightly and let sit.
4. While your squash is cooking:
5. Slice your green onion on a thin, hard biased so they are long and stringy. Peel your carrots. You are going to THICK shred both the cucumber and your carrots. DO NOT USE THE VERY CENTRE OF THE CUCUMBER.
6. Slice your cherry tomatoes in half. Thinly slice your spinach.
7. Mix all your vegetables together in a bowl.
8. In a separate bowl make your dressing. Combine together honey, vinegar, oil and salt and pepper.
9. Once your squash "noodles" are cooled, toss with the vegetables and dressing.

## Stuffed Jalapeno Boats

Makes 12 servings

### Ingredients

- 20 fresh, whole jalapeños
- 1 cup shredded cheddar cheese
- 1 container "FRENCH'S" jalapeño crispy toppers
- 5 avocados
- 1 cooking onion
- 5 Italian sausages
- Butter
- 1 tbs lemon juice

### Directions

1. Wash jalapeños, slice in half and remove seeds.
2. Remove your sausage's casing and break into small pieces.
3. Finely slice your onion. Cook in a skillet with butter and the broken up sausage until sausage is thoroughly cooked and onion is caramelized.
4. In a bowl, cream together cream cheese, avocados, lemon juice and cheddar cheese.
5. Once onions and sausage are done, mix in with cream cheese mixture. Add S & P to taste.
6. Line a baking sheet with tin foil and lay out your half peppers, inside part up.
7. Spoon the mixture into each half of pepper and push to the edges.
8. In a 325 degree oven, bake for approximately 15 minutes. Remove and top with crispy toppers.

## Cookie Cake Stack

Makes 12 servings

### Ingredients

- 1 ½ cups butter, melted
- 2 cups brown sugar, packed
- ¾ cup white sugar
- 5 and ¼ tablespoons golden syrup
- 5 ½ tsp Vanilla extract
- 3 eggs
- 4 cups flour
- ¾ tsp baking soda
- ½ tsp salt
- 2 cups chocolate chips
- 3 cups butter
- 9 cups powdered sugar
- 1 tablespoon vanilla
- 1/3 cup milk

### Directions

1. Preheat oven to 350 degrees.
2. Slowly melt your 1 ½ cups butter so it is almost all liquid, with some soft spots still.
3. Beat together both sugars and the melted butter. Once fully creamed, add syrup, 5 ¼ tsp vanilla and eggs and mix until JUST MIXED.
4. Add the flour, salt and baking soda into the dough and mix. If needed, add small amounts of extra flour to create the right texture. You do not want it dry!
5. Add chocolate chips and mix together.
6. Divide dough into 6 equal parts.
7. On parchment lined baking sheets, press out your large cookies to be about ¼ inch thick. Keep round and keep all of them very close to the same size.
8. Bake for about 10 minutes in the oven until centre is fully cooked and edges are golden brown. Make sure you do not over OR under cook the cookies.
9. Remove from oven and allow them to cool fully on the baking sheet.
10. In a large bowl, combine the remaining butter (3 cups), the powdered sugar and the last tablespoon vanilla. Beat until fluffy. Then slowly add the milk until you get the consistency you are looking for. You want it to be like buttercream.
11. Once your cookies are cooled, put down one and spread with icing. Top with a cookie, then icing. Repeat until you have run out of cookies. Do not top the last cookie with icing, leave it a cookie.
12. Cut like a cake and serve.

- 1 large box instant rice
- 1 small bag all purpose flour
- 1 package, boneless skinless chicken breast
- 1 bag golden brown sugar
- 5 large cans, diced tomatoes
- ½ dozen eggs
- 2 large onions
- 1 small container baking soda
- 2 red peppers
- 1 bag chocolate chips
- 2 litres 35% whipping cream
- 2 – 1kg bags icing sugar
- 3 bricks (lbs) salted butter
- 1 small carton 2% milk (250mls)
- 1 bag tortilla chips
- 1 bunch cilantro
- 2 bunches green onion
- 3 cloves garlic
- Small bag paprika
- Small bag garam masala
- 2 containers sour cream
- 2 pints cherry tomatoes
- 3 oz container fresh baby spinach
- 1 small bottle apple cider vinegar
- 1 small bottle honey
- 3 cucumbers
- 6 spaghetti squash
- 3 carrots
- 20 whole, fresh jalapeños
- 4 packages cream cheese
- 5 Italian sausages
- 5 avocados
- 1 small bottle lemon juice
- 1 small bag shredded cheddar cheese
- 1 container “FRENCH’S” jalapeño crispy toppers
- 1 small bag white sugar