



# Oprah's Chicken and Dumplings

**CATEGORY:** Dinner

**SERVES:** 6

**PREP TIME:** 15 min

## INGREDIENTS:

2 lb. Boneless, Skinless Chicken

1 Medium Onion Chopped

2 Celery Ribs Chopped

4 Carrots Cut into Pieces

2 qt. Chicken Broth

Salt & Pepper to Taste

DUMPLINGS

1½ Cup All Purpose Flour

2 Tbsp. of Oil

1 Cup Water

Optional: Parsley

## DIRECTIONS:

Place chicken, broth, onion, celery, and carrots in large pot and bring to boil. Reduce heat and simmer for 45 minutes.

Mix flour and oil into bowl and gradually add water until dough becomes stiff. Roll out dough to ¼ inch thickness and cut into strips. Drop dough into simmering pot one at a time and avoid clumping. Simmer 8 minutes.

## NOTES:

Serve with fresh bread and salad.

This soup reheats well and makes great leftovers.



# Easy Banana Bread

**CATEGORY:** Desserts

**SERVES:** 6

**PREP TIME:** 5 min

## INGREDIENTS:

1½ Cup All Purpose Flour

½ Cup Brown Sugar

1 tsp. Baking Soda

1 Egg

1 tsp. Baking Powder

2 Tbsp. of Milk

½ Cup Melted Butter

2 Over-Ripe Bananas

½ Cup White Sugar

Optional: A Sprinkle of Cloves,  
Cinnamon, and Nutmeg

## DIRECTIONS:

Mix dry ingredients together in bowl.

Add melted butter, egg, and milk.

Mix in ripe bananas.

Heat oven to 350 degrees. Lightly grease pan.

40 minutes for bread pan / 23 minutes for muffin pan.

## NOTES:

Makes 12 muffins or one loaf.



# Pot Roast with Mushroom Gravy

CATEGORY: Dinner

SERVES: 4-6

PREP TIME: 10 min

## INGREDIENTS:

2 1/2 - 3 pound roast beef

1 can of mushrooms

1 package of onion soup mix

1/2 cup of water

Salt and pepper to taste

2 tablespoons of cornstarch

## DIRECTIONS:

If using an Instant Pot, set to saute and sear the roast until brown.

Cover roast with onion soup mix, mushrooms and water  
Set Instant Pot for 30 minutes on meat setting.

If using a slow cooker, cook roast on slow for 6-8 hours.

## NOTES:

For gravy.

Remove roast from Instant Pot or Slow Cooker. Pour remaining liquid and mushrooms into saucepan.

In small bowl, mix cornstarch with 1/4 cup warm water until blended. Add cornstarch mixture to mushroom gravy. Cook over high heat, stirring often, until boiling.

Pour over roast and mashed potatoes - no need to strain!



# Chocolate Chip Cookies

CATEGORY: Dessert

SERVES: \_\_\_\_\_

PREP TIME: \_\_\_\_\_

## INGREDIENTS:

1 cup butter, softened

½ teaspoon salt

1 cup white sugar

3 cups all-purpose flour

1 cup packed brown sugar

2 cups chocolate chips

2 eggs

2 teaspoons vanilla extract

1 teaspoon baking soda

2 teaspoons hot water

## DIRECTIONS:

Preheat oven to 350 degrees F (175 degrees C)

Cream together the butter, white sugar, and brown sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla. Dissolve baking soda in hot water. Add to batter along with salt. Stir in flour and chocolate chips. Drop by large spoonfuls onto ungreased pans.

## NOTES:

Bake for about 10 minutes in the preheated oven, or until edges are nicely browned.

Note: You CAN substitute butter for margarine and they still turn out awesome!

# Recipe

## Homemade Bread

CATEGORY: Appetizer

SERVES: \_\_\_\_\_

PREP TIME: FOREVER

### INGREDIENTS:

2 cups warm water

1/4 cup sugar

1.5 tbsp yeast

1.5 tsp salt

1/4 cup vegetable oil

5.5 cups flour (I just used all purpose)

### DIRECTIONS:

Dissolve sugar in warm water. Add yeast and let proof. Mix oil into yeast mixture once proofed. Mix flour and salt in separate bowl. Add dry mixture to wet mixture one cup at a time and stir / mix until soft dough forms. Knead for 3-5 minutes. Place in oiled bowl, turn over to coat both sides. Let rise one hour. Punch down, shape into loaves. Place into greased bread pans. Let rise 30-40 minutes. Bake at 350 for approx 30 minutes.

### NOTES:

Brush tops with butter while warm.

You may need to let rise for longer, depending on temp and yeast. Let rise until really big before baking!

### IMAGE:

