

Recipes from

# KEY LIME PIE

A CULINARY MYSTERY BY

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*Kickin' Craisin Cookies*

1 cup butter  
1 cup sugar  
1 cup brown sugar  
2 eggs  
1 teaspoon vanilla  
2 cups flour  
2½ cups quick oats  
½ teaspoon salt  
1 teaspoon baking powder  
1 teaspoon baking soda  
½ teaspoon cloves  
½ teaspoon ground ginger  
1 teaspoon cinnamon  
Dash of cayenne pepper  
1½ cups Craisins  
½ cup white chocolate chips (optional)  
½ cup chopped walnuts or pecans (optional)

Preheat oven to 400 degrees. Cream butter and sugars. Add eggs and vanilla and mix until well combined. Add dry ingredients and mix well. Add Craisins, chocolate chips, and nuts, using a wooden spoon to mix (dough will be too thick for most mixers).

Drop by tablespoons or use a 1-inch scoop to make dough balls and place on an ungreased cookie sheet about two inches apart. Bake 6 to 9 minutes or until just browned—do not overbake. Allow to cool on pan 2 minutes before moving to cooling rack. Cookies should be crisp on the outside and chewy on the inside.

Makes 3 dozen.

### *Super Sausage Gravy*

1 pound ground sage sausage  
½ cup flour  
½ teaspoon basil (add more, if desired)  
1 (12-ounce) can evaporated milk\*  
2 to 4 cups water  
Salt and pepper to taste

Brown sausage, breaking up clumps as it cooks; do not drain. Sprinkle flour and basil over the sausage and cook 3 minutes, stirring constantly. Add evaporated milk and 1 cup of water. Bring to a boil, stirring constantly, and then lower heat, stirring until desired consistency is reached, adding more water as needed. Salt and pepper to taste.

Serve over biscuits. (Frozen biscuits work great—just thaw and bake them first.)

Serves 6.

\*Can use regular milk in place of evaporated milk and water.

### *Southern BBQ Slow-Cooked Chicken*

1 (36-ounce) bottle ketchup  
6 tablespoons brown sugar  
2 tablespoons Worcestershire sauce  
2 tablespoons soy sauce  
2 tablespoons cider vinegar  
2 teaspoons crushed red pepper flakes, or to taste  
1 teaspoon garlic powder, or 2 to 3 cloves fresh garlic, pressed  
6 boneless, skinless chicken breasts

Combine all ingredients for the sauce in the slow cooker. Add the chicken and coat it well with the sauce. Cook on high for 3 to 4 hours, or low for 6 to 8 hours, until chicken is fully cooked. Use two forks to shred chicken and serve over cooked rice or on rolls for sandwiches.

Serves 8.

\*Makes great leftovers.

## *Fruity Pasta Salad*

2 cups mayonnaise  
1 teaspoon minced garlic  
 $\frac{1}{2}$  teaspoon celery seed  
 $\frac{1}{2}$  cup honey  
1 teaspoon salt  
 $\frac{1}{2}$  teaspoon pepper  
2 to 3 chicken breasts, diced\*  
1 (16-ounce) package tri-colored pasta (Rotini, wacky mac, penne etc.)  
2 (15-ounce) cans mandarin oranges, drained (Shawn likes fresh mangoes, for a more tropical taste)  
 $\frac{1}{4}$  pound sugar snap peas, sliced diagonally  
 $\frac{1}{2}$  cup chopped green onions  
Chow mein noodles

In a medium-sized bowl, mix the mayonnaise, minced garlic, celery seed, honey, salt, and pepper together. Cover and place in the refrigerator. Cook the chicken in a pan, then dice and place in a large bowl. While the chicken is cooking, cook the pasta, then drain and add to chicken. Add the mandarin oranges, sugar snap peas, green onions, and mayonnaise sauce to the bowl. Gently mix together until everything is covered with the sauce. Refrigerate for one hour before serving. Top with chow mein noodles.

Serves 12.

\*Can use canned chicken in a pinch.

### *Jack's Gumbo*

2 tablespoons olive oil  
12 ounces chicken breast or thighs, diced  
1 small yellow onion, chunked (double onions for Jack)  
1 red pepper, seeded and chunked (double peppers for Jack)  
2 stalks celery, chunked  
6 ounces formed sausage, sliced (Andouille if you can find it, though Kielbasa works fine)  
1 quart chicken or ham stock  
2 bay leaves  
2 cloves garlic, sliced or crushed  
1½ tablespoons Creole blend spice  
¼ cup roux (can use other mode of thickening to save time)  
Salt and pepper to taste

Heat oil in a 4-quart saucepan. When hot, add chicken and brown. Remove chicken and add onion, red pepper, and celery to pan, sautéing until golden. Add cooked chicken, sausage, stock, bay leaves, garlic, and Creole spice. Simmer for 30 minutes.\* Add roux with a whisk, stirring constantly till thick. Season with salt, pepper, and additional Creole spice to taste.

Serve as a soup or over cooked rice.

Serves 8.

\*I like to add half a pound of shrimp 20 minutes before serving. (If the shrimp is added too early, it gets tough.)

### *Ham Stock*

1 ham hock  
2 quarts water  
2 stalks celery

Combine all ingredients in large soup pan. Simmer for 6 hours. Strain and discard ham bone and celery. This stock also freezes well.

### *Roux*

½ cup butter  
½ cup flour

Melt and brown butter in saucepan; the browner you cook the butter, without burning, the richer the flavor of the roux. Add flour; cook for at least 2 minutes. You can store roux in the refrigerator for up to 4 months; use as a savory thickener for soups, sauces, and gravies.

## *Butterfinger Cookies*

$\frac{1}{2}$  cup butter, softened  
 $\frac{2}{3}$  cup sugar  
 $\frac{3}{4}$  cup brown sugar  
1 egg  
 $1\frac{1}{4}$  cup peanut butter (chunky or creamy)  
 $1\frac{1}{2}$  teaspoon vanilla  
1 cup flour  
 $\frac{1}{2}$  teaspoon baking soda  
 $\frac{1}{4}$  teaspoon salt  
5 (2.1-ounce) Butterfinger candy bars, chopped\* (about 2 cups)

Preheat oven to 350 degrees. Cream butter and sugars. Add egg; mix. Add peanut butter and vanilla; mix until smooth. Add flour, baking soda, and salt. Mix well. Add Butterfingers; mix. Roll into 1-inch balls, use a 1-inch scoop, or drop by 1-inch spoonfuls onto ungreased baking sheet. Bake 10 to 12 minutes, just until browned. Allow cookies to cool 2 minutes on baking sheet before moving to cooling rack.

Makes 4 dozen.

\*Chop Butterfingers with a chef's knife or put in a zip-top bag and crush with a rolling pin. Food processors make the pieces too fine and you lose the crunch.

## *Lizzy's Mango Corn Bread*

2 cups flour  
2 cups cornmeal  
2 tablespoons baking powder  
1 teaspoon salt  
 $\frac{1}{2}$  teaspoon cinnamon  
 $\frac{1}{4}$  teaspoon nutmeg  
1 cup butter  
 $\frac{1}{2}$  cup sugar  
4 eggs  
2 cups milk  
1 mango, chopped  
1 tablespoon sugar

Preheat oven to 350 degrees. Combine dry ingredients and set aside. Cream butter and sugar. Add eggs and milk. Add in dry ingredients, stir until just mixed. Add mango. Stir to combine. Pour batter into a greased 9x13-inch pan. Bake 35 to 45 minutes or until toothpick inserted into the center comes out clean. When bread is done baking, sprinkle top with sugar. Serve with softened butter.

Makes 12 servings.

Note: Can use a corn bread mix. Follow package instructions to prepare batter, then add cinnamon, nutmeg, and mango. Mix according to recipe.

### *Cajun Coleslaw*

- 2 teaspoons sugar
- 1 cup remoulade
- 1 (14-ounce) bag coleslaw blend (or equal amounts of green and purple cabbage, sliced thin)

Mix sugar and remoulade. Add coleslaw mix and stir until cabbage is well-coated. Refrigerate until serving.

### *Remoulade*

- 2 cups mayonnaise
- 3 tablespoons ketchup
- 2 tablespoons Creole, Cajun, or deli-style mustard (not yellow)
- 1 tablespoon fresh parsley, chopped
- 1 tablespoon lemon juice, freshly squeezed
- 2 teaspoons prepared horseradish
- 2 garlic cloves, chopped
- 1 teaspoon Worcestershire sauce
- 1 teaspoon celery salt
- 1 teaspoon paprika
- 1 teaspoon cayenne pepper

Mix all ingredients together, adjusting spices according to taste. Refrigerate overnight so that flavors have a chance to blend.

Makes about 2½ cups.

\*Tastes great in place of mayo on sandwiches and in deviled eggs.



## *Key Lime Pie*

4 ounces cream cheese, softened to room temperature  
1 tablespoon grated lime zest  
 $\frac{1}{2}$  teaspoon salt  
1 can sweetened condensed milk  
1 egg yolk  
 $\frac{1}{2}$  cup fresh lime juice (about 4 limes; if using key limes, use about  $\frac{1}{3}$  cup of juice, add more to taste)  
whipped cream (for garnish)  
sliced limes (for garnish)

Preheat oven to 325 degrees.

Using electric beaters, mix cream cheese, zest, and salt until creamy. Add sweetened condensed milk and mix until incorporated. Add egg yolk, mix until combined. Add lime juice and stir until well blended. Mixture will thicken slightly. Pour filling into your choice of prepared crust (pastry, crumb, sugar cookie) and bake until set, about 20 to 30 minutes. Cool to room temperature. Cover and refrigerate 2 hours before serving. Garnish with whipped cream and sliced limes.

Serves 8.

## *Sadie's Favorite Crumb-Crust*

$1\frac{1}{2}$  cups animal cracker crumbs (not the frosted kind)  
3 tablespoons brown sugar  
6 tablespoons butter, melted

Preheat oven to 325 degrees. Mix ingredients together and press into a 9-inch pie tin. Bake 18 to 20 minutes or until golden brown.