



SHIRLEY
COOKING MADE EASY SINCE 1978

50 Favorite Recipes

January 2010



SAUCES, DIPS & DRESSINGS

Alfredo Sauce

Ingredients:

3 c. water

1 c. **Shirley J Universal Sauce**

1/2 t. **Shirley J Chicken Bouillon**

1/4 t. cayenne

1/2 t. black pepper

1/2 c. Parmesan cheese (grated)

Directions:

In a medium saucepan add water and **Shirley J Universal Sauce**, mix thoroughly and bring to a slow boil. Add **Shirley J Chicken Bouillon**, cayenne, and black pepper. Remove from heat, stir in Parmesan cheese.

Yield: 3 1/2 c.

Quick & Easy Alfredo Sauce

Ingredients:

4 c. water

1 c. **Shirley J Universal Sauce**

1/2 c. Parmesan cheese (grated)

Directions:

In a medium saucepan over medium heat combine water and **Shirley J Universal Sauce**; bring to a slow boil, add cheese and remove from heat.

Steak Butter

Ingredients:

4 oz. butter, softened not melted (41 stick)

1 1/2 t. Shirley J Pizza & Pasta Mix

Directions:

In a bowl combine both ingredients with the back of a spoon, until the seasoning is evenly distributed throughout the butter. Place on one end of a sheet of parchment or wax paper, and roll into a tube shape. Refrigerate and slice off desired amount and serve.

Shirley J Fondue

Ingredients:

1 c. **Shirley J Universal Sauce**

4 c, water

1 t. **Shirley J Chicken Bouillon**

8 oz. pepper jack cheese (shredded)

1/4 t. black pepper

Directions:

In a saucepan on medium heat, add water, pepper, **Shirley J Chicken Bouillon** and **Shirley J Universal Sauce**. Bring to a slow boil; add the cheese and stir allow cheese to melt before serving. Transfer to a fondue pot or slow cooker. Serve with bread, chips, vegetables, etc.

Spicy Indian Sauce

Ingredients:

2 c. cilantro

1/4 c. mint

1 jalapeño

6 cloves of garlic (peeled)

1 c. **Shirley J Universal Sauce**

4 c. water

Directions:

Using a kitchen blender or stick blender, blend the cilantro, mint, jalapeño, garlic and one cup of the water until smooth. In a saucepan add the **Shirley J Universal Sauce** and the remaining water, stir until the Universal Sauce mix has dissolved and bring to a slow boil. Combine the blended ingredients with sauce, simmer for 10 minutes.

Substitute for Canned Condensed Soups

(ex: cream of mushroom, chicken, celery etc.)

Ingredients:

1/4 c. **Shirley J Universal Sauce**

1 c. water

Directions:

Whisk together both ingredients until smooth. Mixture will be runny, but will thicken as it cooks. This makes about the same amount and consistency of a 10 3/4 ounce can of undiluted condensed soup.

Clam Dip

Ingredients:

- 1/2 c. **Shirley J Universal Sauce**
- 2 c. water
- 1/2 c. yellow onion (diced)
- 1/2 t. **Shirley J Chicken Bouillon**
- 1/2 t. granulated garlic
- 1/4 t. cayenne
- 1 T. Worcestershire sauce
- 8 oz. cream cheese
- 1/2 c. Mozzarella (grated)
- 1/4 c. parsley (chopped)
- 1 ea. 6 oz. can of clams (rinsed and drained)
- 1 T. oil

Directions:

Sauté the onions in oil, when they have started to brown add the water and the Shirley J Universal Sauce stir until it starts to boil. Add remaining ingredients, stir. Serve warm.

Yield: 4 cups

Onion Dip

Ingredients:

- 1 ea. medium yellow onion (diced)
- 1 ea. clove of garlic (minced)
- 1/2 c. sour cream
- 1 c. mayonnaise
- 1 T. **Shirley J Onion Seasoning**

Directions:

Sauté onions and garlic together until they start to brown, allow them to cool to the touch. Mix all ingredients together and chill for 2 hours.

Chocolate Mole

Ingredients:

2 ea. Ancho Chilies

2 ea. Chilis Negros

1 ea. Guajillo Chili

Sear the chilies in a dry non-stick pan until they start to show black marks, then cover with hot water and let them soak for about 20 minutes.

4 ea. medium Tomatillos (boil in water until they are soft, discard the water)

1 c. green chilies (diced)

1 c. toasted almonds

2 T. roasted Garlic

1 T. dried oregano leaves

1 T. **Shirley J Chicken Bouillon**

1 T. cumin

2 oz. unsweetened chocolate (chopped)

2 c. water

1/2 c. **Shirley J Universal Sauce**

2 lbs. cooked pork roast or chicken

Directions:

In a blender combine the chilies, green chilies, tomatillos, almonds, garlic, cumin, **Shirley J Chicken Bouillon** and chocolate then blend until smooth. In a large saucepan mix water and **Shirley J Universal Sauce** together with a whisk and simmer for about 4 minutes. Add the chili and chocolate mixture with oregano, then whisk until it is smooth. Pour over pork or chicken.

(Depending on the blender it may be necessary to add up to 1/2 cup of water to help the ingredients to smooth out.)

Vinaigrette

Ingredients:

3 T. **Shirley J Pizza & Pasta Seasoning**

1/4 c. water

1/4 c. red wine vinegar

1/4 c. salad oil

Directions:

Combine all ingredients in a bowl or a salad dressing cruet. Mix well or shake to combine ingredients; let stand in refrigerator for approx. 1 hour. Shake well before serving.

Appetizers, Salads & Sides

Onion Tartlets

Ingredients: (dough)

3 c. **Shirley J Universal Biscuit and Baking Mix**

3/4 c. water

Ingredients: (Filling)

8 eggs (beaten)

1/2 c. browned onion

1/2 t. **Shirley J Chicken Bouillon**

1/2 t. thyme

2 T. Parmesan cheese

1/4 t. black pepper

Directions:

Dough-- Mix water and **Shirley J Universal Biscuit and Baking Mix**; place a small amount in each well greased muffin tin (approx. 1 teaspoon full).

Filling -- Mix remaining ingredients together and spoon over the dough in the muffin tins, bake at 375 F. degrees for 10 minutes.

Parmesan Baked Garlic Toast

- 1 loaf of **Shirley J Sourdough Bread**, cut into 1" slices (already prepared)
- 4 oz. butter, at room temperature.
- 1 T. **Shirley J Pizza & Pasta Seasoning**
- 1/2 t. granulated garlic
- 1 c. Parmesan cheese (shredded)

Directions:

In a bowl, combine butter, seasoning, and garlic, mix thoroughly. Spread butter mixture on one side of each piece of bread. Place bread, butter side up on a sheet pan and sprinkle the cheese over each piece. Bake at 360 for 5-8 minutes or until the bread starts to brown.

Pasta Salad

Ingredients:

- 12oz bag tri-colored spiral pasta
- 1/4 c. salad oil
- 1/4 c. red wine vinegar
- 3 T. Shirley J Pizza and Pasta Seasoning
- 1/2 c. bell peppers (diced small)
- 1/2 c. zucchini cut into 1/4-inch half rounds
- 15 slices of pepperoni (cut in half)

Directions:

Cook pasta in boiling water and drain. Rinse in cold water. Combine remaining ingredients together in separate bowl, mix thoroughly; add pasta and toss. Let stand for 30 minutes before serving.

Shirley J Cornbread & Sausage Stuffing

Ingredients:

6 c. **Shirley J Corn Bread** (diced and dried over night)*

6 c. **Shirley J Honey Wheat Bread** (diced and dried over night)*

2 c. celery (diced)

3 c. yellow onion (diced)

5 c. country-style sausage (cooked and drained)

4 c. water

2 T. **Shirley J Chicken Bouillon**

1 T. sage (rubbed)

Directions:

Cook celery and onions in stockpot until onions begin to brown. Add water, Shirley J Chicken Bouillon and sage. In a separate bowl add sausage, bread and remaining ingredients, combine. Place stuffing mixture on half-size sheet pan and bake at 350 F for 15-20 minutes.

Made according to package directions

Creamy Rosemary Mashed Potatoes

Ingredients:

12 c. russet potatoes (diced and boiled, keep hot)

1 3/4 c. water

1/2 c. **Shirley J Universal Sauce**

1 stick butter (4 oz.)

1/2 t. **Shirley J Chicken Bouillon**

1/2 t. black pepper

2 T. fresh rosemary (minced)

Directions:

Combine water and **Shirley J Universal Sauce**, bring to a simmer. Add butter, **Shirley J Chicken Bouillon**, pepper and rosemary. Pour mixture over potatoes and whip until smooth with an electric mixer. Do not over whip.



Bleu Cheese & Bacon Potato Salad

Ingredients:

- 8 strips of bacon (cooked and crumbled)
- 1/4 c. onion (red or yellow, diced)
- 6 c. red potatoes (boiled and diced, skin on)
- 1 c. gorgonzola cheese (crumbled)

Dressing

- 1/3 c. water
- 1/3 c. vinegar
- 1/3 c. oil
- 2 cloves garlic
- 2 T. **Shirley J Pizza & Pasta Seasoning**
- 1/2 t. salt

Directions:

Place all ingredients for the dressing in a blender and mix on high for 1 minute. Place remaining ingredients in a serving bowl and cover with dressing. This can be served warm or cold.

Spinach Pinwheels

Ingredients:

- 1 batch (prepared) **Shirley J Honey White Bread Mix** (see package directions)
- 1 c. feta cheese crumbles
- 2 ea. roma tomatoes (thinly sliced)
- 4 c. fresh baby spinach
- 1 c. mozzarella (grated)
- 2 T. **Shirley J Pizza and Pasta Seasoning**
- 3 T. oil

Directions:

Follow the directions on the bag to make one full batch of **Shirley J Honey White Bread**. After the dough has doubled its original size, cut in half. Roll each half out to a sheet about 25 inches by 10 inches in size. Brush first one with olive oil and layer on half of the tomatoes, half of the cheese and half of the spinach.

Sprinkle 1 T. of **Shirley J Pizza and Pasta Seasoning** on top and roll the dough over its self starting from one of the 25 inch sides, roll the dough until it makes a 25 inch tube; cut it into 1 1/2 - 2 inch sections. place on a greased or parchment lined sheet pan flat side up. Bake at 375 degrees F. for 15 minutes or until the pinwheels start to brown. Repeat the process for the second half of the dough.

Yields: 40-50 servings

SOUPS

Broccoli Cheddar soup

Ingredients:

- 1 c. **Shirley J Universal Sauce**
- 4 c. water
- 3 c. broccoli crowns (blanched)
- 3 c. cheddar cheese (shredded)

Directions:

Combine Shirley J Universal Sauce with water, bring to a slow boil over medium heat, reduce heat, add broccoli and cheese, stir and simmer for 10 minutes.

Yield: approx. 10 servings

Black and White Chili

Ingredients:

- 1 T. oil
- 1 1/2 c. yellow onion (chopped)
- 3 cloves garlic (chopped)
- 1 T. **Shirley J Chicken Bouillon**
- 1 T. cumin
- 1 (6 oz.) can of diced green chilies
- 4 c. water
- 1 c. **Shirley J Universal Sauce**
- 2 (15 oz.) cans of cannelloni beans
- 1 (15 oz.) can of black beans (drained and rinsed)
- 2 (12 oz.) cans of chicken

Directions:

In a medium stock pot, on medium heat, add oil, onions, and garlic. Let it cook for about 5 minutes. Stir to avoid burning. Next add green chilies, bouillon, and cumin, stir and let cook for 2-3 minutes. Add water and Universal Sauce, and whisk until smooth. Bring the soup to a simmer as it thickens. Add the rest of the ingredients.

Minestrone

Ingredients:

1 (28 oz.)	can diced tomatoes
1 1/2 qt.	water
2	carrots, large (peeled and diced)
2 (8 oz.)	tomato sauce
1 t.	Shirley J Beef Bouillon
2 T.	Shirley J Pizza and Pasta Seasoning
1/4 t.	black pepper
1/2 t.	garlic salt
1 (15 oz.)	can garbanzo beans
1 (15 oz.)	can green beans (cut)
1 (15 oz.)	can kidney beans (rinsed and drained)
1 1/4 c.	penne pasta (small-sized)
1 lb.	ground beef
1	onion (chopped)
To taste	salt and pepper
For garnish	Parmesan cheese

Directions:

Brown ground beef with onion, drain. Add tomatoes, water, carrots, tomato sauce and dry seasonings and spices. Bring to a boil, cover and then simmer over low heat for 20 minutes. Add beans and bring to a boil then add pasta. Cook for additional 15-20 minutes until pasta is tender. Garnish with cheese.

Yield:

10-12 servings.

New England Clam Chowder

Ingredients:

1 c. **Shirley J Universal Sauce**

3 c. water

1 c. clam juice

3 c. potatoes (diced and cooked with the skin on)

1 c. celery (chopped)

1 c. carrots (diced small)

1 c. yellow onion (diced small)

1/2 t. black pepper

1/2 t. **Shirley J Chicken Bouillon**

1 t. cumin

1 (6.5 oz.) can of clams (drained)

pinch of cayenne

Directions:

Saute onions, celery and carrots until the onions are brown. Add water, clam juice and **Shirley J Universal Sauce** to sauteed vegetables. Add remaining ingredients and simmer for another 5-10 minutes.



Poblano Corn Chowder

Ingredients:

- 1 T. oil
- 3/4 c. yellow onions chopped
- 3 c. garlic
- 2 poblano chilies with the skin removed and diced. (You can substitute 6 oz can of diced green chilies)
- 2 cobs of corn (roasted or grilled, kernels removed) (You can substitute 1 ½ cups of frozen corn roasted in the oven)
- 4 c. water
- 1 c. **Shirley J Universal Sauce**
- 1/2 t. oregano (ground or crushed)
- 1 t. cumin (ground)
- 1 t. **Shirley J Chicken Bouillon**
- 1 1/2 c. white or yellow cheddar cheese (grated)
- tortilla chips for garnish

Directions:

In a small stockpot, on medium heat add oil, garlic and onions. Cook for 4-5 minutes. Do not allow to burn. Next add chilies and roasted corn, let cook for about 2 minutes. Add water and Shirley J Universal Sauce, whisk until blended. Allow the mixture to come to a slow boil. Add the spices and Shirley J Chicken Bouillon, let simmer for 5 minutes. Turn heat off, add cheese and stir until all is incorporated evenly. Serve, garnish with tortilla chips.

Turkey Chowder

Ingredients:

- 1 c. **Shirley J Universal Sauce**
- 4 c. water
- 1 c. turkey (shredded)
- 1 c. corn
- 1 c. potato (cooked and chopped)
- 1t. **Shirley J Chicken Bouillon**
- 1/4 t. black pepper
- 1 T. fresh sage (chopped small)

Directions:

Combine **Shirley J Universal Sauce** and water in a medium pot. Whisk together and bring to a simmer. Add remaining ingredients one at a time and allow to cook on low heat for about 15 minutes.

Tomato Parmesan Soup

Ingredients:

- 1 T. oil
- 1/2 c. yellow onions (small diced)
- 4 cloves of garlic (chopped)
- 1/4 t. red pepper flakes
- 1/4 c. basil (dried)
- 1 t. thyme
- 3 t. **Shirley J Chicken Bouillon**
- 1 (28oz can) diced tomatoes, (blended until smooth, do not drain)
- 4 c. water
- 1 c. **Shirley J Universal Sauce**
- 1 c. fresh Parmesan cheese (grated)
- 8 oz. croutons

Directions:

In a small stockpot on medium heat, add oil, onions, and red pepper flakes. Cook for 2-3 minutes then add garlic (do not burn). Add basil, thyme, Shirley J Chicken Bouillon, pepper and tomatoes. Add water and Shirley J Universal Sauce and whisk together until smooth. Allow the soup to boil and thicken. Serve; garnish with Parmesan cheese and croutons. Add black pepper to taste.

Texas Chili with Beans

Ingredients:

- 1 T. oil
- 2 c. yellow onions, chopped
- 5 garlic cloves, chopped
- 1/2 c. green bell pepper diced, seeds removed
- 1/2 t. red chili flake
- 2 lbs. stew meat cubed with the fat removed
- 4 t. **Shirley J Dutch Oven & Slow Cooker Seasoning for Beef**
- 4 c. water
- 1 c. **Shirley J Universal Sauce**
- 2 T. chili powder
- 1 1/2 T. cumin (ground)
- 2 15oz can red beans, drained and rinsed
- Top with cheddar cheese and jalapenos

Directions:

In a medium to large stock pot, on medium heat, add oil, onions, garlic, bell peppers, and chili flake. Cook for about 5 minutes. (do not let it burn). Add stew meat and beef seasoning, cook until meat is browned. Add water and Universal Sauce, chili powder, cumin and parsley. Allow to simmer uncovered, about 45 minutes or until the meat is tender, stir to keep the bottom from burning. When meat is tender add beans.

Midwestern Chowder

Ingredients:

- 2 c. potatoes (diced)
- 1/2 c. carrots (sliced)
- 1/2 c. celery (sliced)
- 1/4 c. onions (chopped)
- 1/4 t. black pepper
- 2 c. shredded cheese
- 1/15 oz can whole kernel corn (drained)
- 1/15 oz can creamed corn
- 4 c. water
- 1 c. Shirley J Universal Sauce

Directions:

Add first five ingredients to a stock pot, cover with water; Bring to a boil and cook for approx 10 minutes or until potatoes are almost done (don't overcook), drain water from cooked veggies and set aside. In separate pot add the four cups of water and Shirley J Universal Sauce, stir well and bring to a low boil. Add remaining ingredients (cheese and corn) stir and simmer for 10 minutes or until potatoes are fork tender.

Yield: 10-12

Spicy Sausage Chowder

Ingredients:

- 1 T. salad oil
- 1 c. diced onion (fine)
- 1/2 c. celery (diced)
- 1/3 c. carrot (diced)
- 2 c. corn (frozen, fresh, or canned)
- 1 T. ground cumin
- 1 lb. Italian sausage (not link)
- 8 c. water
- 2 c. **Shirley J Universal Sauce**

Directions:

In small stockpot brown onion, celery, carrot in oil; add sausage and cook until cooked and crumbled. Remove most of the resulting drippings. Add water and Shirley J Universal Sauce, stir until mixed well. Add corn and bring soup to a slow boil over medium heat. Simmer 5-10 minutes after boiling.

BREADS

Apple Cinnamon Bread

Ingredients:

- 3 c. **Shirley J Universal Muffin Mix**
- 1 1/4 c. water
- 1 c. apple pie filling (cut apples into bite-sized pieces)
- 1/2 c. walnuts
- 1 t. cinnamon

Topping:

- 1/2 c. oats
- 2 T. brown sugar

Mix together by hand and set to the side.

Directions:

Combine **Shirley J Universal Muffin Mix**, cinnamon and water in a bowl and blend with electric mixer for 30 seconds on low speed, scrape the sides of the bowl and blend for another 30 seconds on medium speed. Add the apples and walnuts. Divide mixture evenly into two well-greased 4x8 bread pans, sprinkle top with oatmeal topping and bake at 375 degrees F for about 30-40 minutes. To check if the bread is cooked place a toothpick in the middle and remove. If toothpick is clean when removed bread is done.

Cherry Chocolate Bread

Ingredients:

- 3 c. **Shirley J Universal Muffin Mix**
- 1 1/4 c. water
- 1/2 c. dried Cherries (chopped)
- 1/2 t. cherry extract
- 1 c. semi-sweet chocolate chips

Directions:

Combine **Shirley J Universal Muffin Mix**, cherry extract and water in a bowl and blend with an electric mixer for 30 seconds on low speed. Scrape the sides of the bowl and blend for another 90 seconds on medium speed. Add the chocolate and cherries by hand. Divide mixture evenly into two well-greased 4x8 bread pans, and bake at 375 for about 25-30 minutes. To check if the bread is done, place a butter knife in the middle and remove, if batter is not sticking to the knife, the bread is done.

Honey Wheat Flat Bread

Ingredients (bread):

- 2 c. **Shirley J Honey Wheat Bread Mix**
- 2 t. instant yeast
- 3/4 c. warm water (amount may vary)

Ingredients (topping):

- 2 roma tomatoes (diced)
- 4 oz. feta cheese
- 1 T. olive oil
- 1 t. **Shirley J Pizza & Pasta Seasoning**
- 1/2 c. black or kalmata olives (chopped)

Directions:

Thoroughly mix all topping ingredients in a bowl and set aside.

Follow the mixing directions on the bread package (for one loaf), according to the type of equipment used, with the following changes: after dough has rested the first time, cut a silver dollar sized ball from the dough. Using a rolling pin roll the dough ball until it is about 1/4-inch thick, cook in a nonstick pan on the stove top or a griddle, without any oil, until each side is brown, about 40-60 seconds per side. Repeat until all the dough has been cooked. Top each bread round with prepared topping.

Note: If you are eating this right away, cover with a kitchen towel. This will help keep bread warm. If you are not eating until later, you can place the cooled flat bread in a plastic bag and reheat for about one minute in the oven, right before service.

Lemon Poppy Seed Bread

Ingredients:

- 3 c. **Shirley J Universal Muffin Mix**
- 1 1/3 c. water
- 2 T. lemon zest (the zest from 2 lemons)
- 1/3 c. juice from 2 lemons (about 1/3 cup)
- 1 t. lemon extract
- 1T. poppy seeds

Directions:

Combine **Shirley J Universal Muffin Mix**, lemon extract, lemon juice and water in a bowl and blend with an electric mixer for 30 seconds on low speed, scrape the sides of the bowl and blend for another 30 seconds on medium speed. Add the lemon zest and poppy seeds by hand. Divide mixture evenly into two well-greased 4x8 bread pans, and bake at 375 degrees F. for about 25-30 minutes. To check if the bread is cooked place a toothpick in the middle and remove, if batter is not sticking, the bread is done.

Raisin Bread

Ingredients:

- 1 c. brown sugar
- 1 c. raisins
- 1 T. cinnamon
- 2 c. **Shirley J Honey Wheat or Honey White Bread Mix**
- 3/4 c. warm water
- 2 t. instant yeast

Directions:

Follow mixing instructions on bread pouch, according to type of equipment you are using but add raisins and cinnamon during the last minute of mixing. Follow directions for baking etc. on bread mix pouch.

Note: Lightly dust raisins in flour to coat them lightly before adding to bread mixture to prevent raisins from sticking together. (Tip: plumping raisins in a plastic bag or covered bowl for a few minutes with 1 t. of water makes for a juicier raisin in the bread.)

Note: Above ingredients are for 1 loaf of bread; if additional loaves are made increase ingredients accordingly.

Bacon Pepper Jack Corn Bread

Ingredients:

- 3 c. **Shirley J Corn Bread & Muffin Mix**
- 1 1/2 c. water
- 8 strips of bacon (fully cooked, and cut or crumbled)
- 2 c. pepper jack cheese (cubed or grated)

Directions:

Combine all the ingredients and mix until water is incorporated. Place in a greased 9 1/2 pan and bake at 375 for 15-18 minutes, or until the bread is cooked in the middle.

Ingredients:

- 3 c. Shirley J Corn Bread & Muffin Mix
- 1 1/2 c. water
- 8 strips of bacon (fully cooked, and cut or crumbled)
- 2 c. pepper jack cheese (cubed or grated)

Directions:

Combine all the ingredients and mix until water is incorporated. Place in a greased 9x12 pan and bake at 375 for 15-18 minutes, or until the bread is cooked in the middle.

MAIN DISHES

Macaroni and Cheese

Ingredients:

8 oz. elbow macaroni

3 c. water

3/4 c. **Shirley J Universal Sauce**

12 oz. cheddar cheese (shredded)

1 c. bread crumbs (dry)

1/4 c. butter (melted)

Directions:

In large pot, cook elbow macaroni according to package directions. While pasta is cooking, combine water and **Shirley J Universal Sauce** in separate, medium saucepan. Bring mixture to a slow boil, after mixture boils remove from heat and place cheese directly into sauce. Stir to incorporate. After macaroni is cooked, drain well and return pasta to its original pan, add sauce and stir well (cheese does not have to be melted completely). Place into oven proof casserole dish. Meanwhile combine butter and bread crumbs, mix thoroughly to coat breadcrumbs; coat top of casserole with buttered breadcrumb mixture. Bake at 350 degrees for 30 minutes or until casserole is hot and bubbly.

Cranberry BBQ Chicken Skewers

Ingredients:

1 1/2 lb. chicken tenderloins

12 6-inch bamboo skewers

1 (16 oz) can of jellied cranberries

1/4 c. **Shirley J BBQ Sauce Mix**

1/2 c. water

Directions:

Place one skewer into each piece of chicken lengthwise. Salt and pepper to taste, grill or sear in a pan or BBQ until the chicken is fully cooked. Baste with sauce (below) during cooking, if desired.

Sauce:

Combine the Shirley J BBQ Seasoning, water and cranberries and allow to sit for 5 minutes before serving. Use as a dip and as a basting sauce.

BBQ Brisket

Brisket

1/2 c. **Shirley J BBQ Sauce Mix**

4-5 lbs beef brisket

5 roma tomatoes (diced)

Sauce

1 1/2 c. **Shirley J BBQ Sauce Mix**

3 cups water

Directions:

Brown the brisket in a heavy skillet until the meat has been seared on all sides. Next rub the brisket with BBQ Sauce Mix, making sure to cover the entire surface of the meat. In a roasting pan, put the tomatoes on the bottom and place the brisket on top with the fat side up.

Cover with foil and bake a 300°F for 6 hours or until tender. Remove foil for the last hour of cooking. Remove the brisket and cut against the grain of the meat into 1/4 inch slices or may be shredded. Serve with BBQ sauce on the side.

Sauce: Mix the water and Shirley J BBQ Sauce Mix together and bring to a simmer.



Thai Peanut Sauce over Rice Noodles with Shrimp

Ingredients:

Sauce

1 c. **Shirley J Universal Sauce**

4 c. water

1 t. garlic powder

1 t. dried onion flakes

1 t. ginger

1 T. sriracha

1/2 c. peanut butter (smooth or crunchy)

1/4 c. sugar

1 t. coconut extract

1 c. fresh cilantro (chopped)

4 c. rice noodles (cooked)

-or-

3 c. steamed rice

3 c. shrimp (cooked, peeled & de-veined)

Directions:

Combine **Shirley J Universal Sauce** and water in a medium pot. Whisk and bring to a simmer for 5 minutes. Add the garlic, onion, ginger, sriracha, sugar and coconut extract. Stir in the peanut butter until smooth. Simmer for 5 minutes.

Place shrimp on the noodles or rice and cover with sauce. Garnish with fresh cilantro and serve.

Chicken Pot Pie #2

Ingredients:

- 2 whole stewing chickens (approx 2 1/2 lb. each)
- 1 large onion (diced)
- 1 medium bunch of celery (diced)
- 4 large potatoes (peeled and diced)
- 1 1/2 lbs. carrots (peeled and diced)
- 12 oz frozen peas
- 3 t **Shirley J Chicken Bouillon**
- 7 c water (may vary)
- 1 3/4 c **Shirley J Universal Sauce**
- Shirley J Biscuit and Baking Mix**

Directions:

Cover chickens with water and boil until meat is tender and begins to fall from the bones. Remove chicken and reserve the resulting stock. Pull chicken from bones removing all bone and skin. Dice into bite size chunks, set aside. Measure chicken stock, add sufficient water to bring total to 7 cups, add **Shirley J Chicken Bouillon** and **Shirley J Universal Sauce**, stir and bring to a boil, simmer for 5 minutes, add chicken and set aside. In a separate pot, cover onion, celery and potatoes with water and boil until potatoes are tender, then drain. Add cooked veggies to the chicken and gravy mixture add frozen peas, stir.

For individual pot pies, place 4-6 oz. of filling into individual oven-proof ramekins and top individually with **Shirley J Universal Biscuit and Baking Mix** dough mixed according to package directions. Brush top with beaten egg for golden brown color. Bake in 350 degree oven for approx 25 minutes or until golden brown.

For family style pot pie place the filling into an oven proof casserole dish to within 1 inch of top; roll out **Shirley J Universal Biscuit and Baking Mix** crust, place crust on top of filling and seal to dish. Cut slit, brush with egg and bake as above.

Yield:

Approx. 20/5" individual chicken pies

Zucchini Noodles & Shrimp with Creamy Tomato Sauce

What You Need:

4 large zucchini, julienned

1 cup **Shirley J Universal Sauce**

4 cups water

1 tsp garlic powder

1/2 cup sun-dried tomatoes, chopped

1 cup shrimp, peeled and de-veined

Directions:

Julienne zucchini into long strips, using vegetable stripper. Make strips like long noodles. Stop peeling when you reach the seeds. Set aside.

Combine Universal Sauce and water, stir and bring to a simmer. Add remaining ingredients, stir until combined and thick. Blanch noodles and set on platter. Ladle sauce over noodles and serve.

Chicken in Mushroom Sauce

Ingredients:

1 c. **Shirley J Universal Sauce**

4 8-oz. chicken breasts (boneless, skinless)

4 slices Swiss cheese

3 c. wild rice (cooked)

2 T. olive oil

2 c. mushrooms, any type (sliced)

1/2 cup green onion (chopped)

1 clove garlic (minced)

1/4 c. parsley (minced)

Pepper to taste

3 c. water

Directions:

Sear chicken in oil until it is brown on each side and cooked through. Set aside. Combine Shirley J Universal Sauce and water and bring to a simmer. Add the mushrooms, onions, garlic and parsley, and cook until the mushrooms are tender. Add pepper. Place chicken in baking dish, layer cheese on top of each chicken breast, and cover with sauce.

Bake at 350 degrees F. for 15-20 minutes until cheese starts to melt and is heated thoroughly. To serve, place the wild rice on serving dish and arrange chicken and sauce on top of the rice. Garnish with chopped parsley.

Chicken Cranberry Braid

What's in it?

Shirley J Honey White Bread Mix (or any Shirley J bread mix)

1/2 c. mayo

2 T. Dijon mustard

1/2 t. course ground pepper

1 can (12 oz) canned chicken (or any type of chicken you prefer)

1/2 cup chopped celery

1/2 cup dried cranberries

4 oz. Mozzarella cheese

1/4 cup almonds, slivered

Directions:

Mix bread according to package directions, use 1/2 of the batch recipe. Let bread rest for 15-20 minutes after mixing, per instructions on bag.

Remove bread to floured surface; roll out into approximately 12" x 18" rectangle. Place dough rectangle on 12"x 18" sheet pan lined with parchment paper. Make 4" cuts approximately 1" wide along each 18" edge of the rectangle, leaving 4" in center for filling. Place filling in middle of dough rectangle, smooth to fill to the edge of dough cuts. Fold the edges of the dough over to middle of the pan, covering fillings.

Alternate sides and tuck strips of dough under each other, giving the appearance of a woven top. Cover and let rise for 10 minutes in a warm place. Brush with egg whites and bake in a 350 degree preheated oven for approximately 20 minutes or until golden brown.

Vegetarian Alfredo Pizza

Ingredients:

Crust

8 cups **Shirley J Sourdough Bread Mix** (or any of our bread mixes)

2 TB dry active yeast

3 cups warm water

Sauce

1 cup **Shirley J Universal Sauce**

2 TB parmesan cheese

1 tsp garlic powder

1/4 tsp black pepper

3 cups water

Toppings

3 cups Mozzarella cheese

1 cup yellow squash (sliced)

1 cup broccoli crowns (stems removed)

1 cup bell peppers

1 cup mushrooms (sliced)

1 cup Roma tomatoes (diced)

1/2 cup red onion (sliced)

Directions:

Dissolve yeast in water. Add mix and knead until smooth. If using an electric mixer, mix on medium speed for 10-12 minutes. Let rest in a bowl covered with a damp towel for 15-20 minutes. Then divide the dough into 3 even pieces. Roll each piece out to about 1/2 inch thick rounds and prebake on a sheet pan at 400 degrees F for about 11 minutes. When crusts have cooled to the touch, to each crust add approx. 1 cup sauce, followed by cheese. Add rest of ingredients and bake at 400 degrees F until the cheese has melted, approx. 8 minutes.

Makes 3 large pizzas.

BREAKFAST

Yellow Corn Pancakes

Ingredients:

2 c. Shirley J Corn Bread & Muffin Mix

1 1/2 c. milk

Oil or butter for cooking

Directions:

Combine **Shirley J Corn Bread and Muffin Mix** with milk in a bowl. In a non-stick pan or on a griddle at medium-low heat, place a small amount of oil and about 1/4 cup of batter. Cook pancake for about 60 seconds on each side, or until pancake is cooked through. If the pancake is burning adjust the temperature lower and cook longer.

Sweet Potato Pancakes & Waffles

Ingredients:

3 1/3 c. Shirley J Pancake & Waffle Mix

3/4 c. mashed sweet potatoes

1/3 c. brown sugar

2 1/2 c. water

Directions:

Combine all ingredients together in a large mixing bowl. Use a 1/4 measuring cup to portion out. Cook on a non-stick greased pan on medium heat. Cook until small bubbles surface over the entire pancake then flip over to cook the other side.

Shirley J Sweet Rolls

Ingredients:

6 cups **Shirley J Universal Sweet Roll Mix**

nuts and raisins, optional

butter or margarine, softened

brown sugar

cinnamon

2 T. instant or rapid rise yeast

1 c. warm water

Directions:

Combine **Shirley J Universal Sweet Roll Mix** and yeast with electric mixer and dough hook. Mix for 15 seconds on first speed to blend. Add water and mix on first speed for 30 seconds. Continue to mix, this time on second speed, for 10 minutes to develop dough. Dough should be smooth and elastic. Cover dough and let rest for 15-20 minutes.

Roll out dough on floured surface and flatten in rectangle shape to approx. 1/2 inch thick. Generously coat dough surface with softened butter. Sprinkle with cinnamon and sugar, and add raisins and nuts, if desired. Roll up dough into a tight log form. Using dental floss or thread, cut approx. 1/2 inch thick slices and place onto sheet pan covered with parchment paper. Cover with towel and place pan in warm place for rolls to rise, approx. 40-50 minutes. Bake in a preheated 370 degree F oven for 13-15 minutes, or until golden brown.

Makes (14) 4 oz. sweet rolls.

Orange Cranberry Scones

Ingredients:

2 c. **Shirley J Universal Biscuit & Baking Mix**

4 T. sugar

2/3 c. water

2/3 c. dried cranberries

1 zest from one orange, chopped

1/2 c. large grain sugar for dusting the top

Directions:

Mix all ingredients in a mixing bowl, just until all ingredients are incorporated. Do not over mix. Spoon or cut into the desired shape and place on a sheet tray lined with parchment or non-stick spray. Dust the top with large grain sugar. Bake at 425 for 10-12 minutes.

DESSERTS

Chocolate Peppermint Cookies

Ingredients:

- 4 c. **Shirley J Universal Cookie Mix** (pack loosely)
- 1 c. cocoa powder
- 1 c. chocolate chips
- 3/4 c. water
- 5 peppermint candy canes (crushed into pieces)

Directions:

Combine **Shirley J Universal Cookie Mix**, cocoa, chocolate chips and water together. The mix will appear dry. Scoop cookies into the desired size; flatten slightly and sprinkle with the candy cane pieces. Bake at 375 degrees F. for about 9-10 minutes. Do not overcook.

Peanut Butter Cup Cookies

Ingredients:

- 4 c. **Shirley J Universal Cookie Mix**
- 1/4 c. cold water
- 1/2 cup peanut butter
- 24 chocolate peanut butter cups (unwrapped)

Directions:

Place **Shirley J Universal Cookie Mix** in a mixing bowl with a paddle attachment, mix on low for 30 seconds. Next add peanut butter. Slowly add water until it is all incorporated into the mix. The mix may appear too dry, but do not add more water. When all the water is incorporated into the mix, remove and form into a 1 1/2" diameter log. Cut the log into 1/2" pieces. Place each piece in a greased mini muffin tin. Bake at 350 for 12-15 minutes. Remove from the oven and instantly push a peanut butter cup into each one. Allow it to completely cool in a freezer before removing from the tin.

Hazelnut & White Chocolate Cookies

Ingredients:

- 4 c. **Shirley J Universal Cookie Mix**
- 1 c. roasted hazelnuts (crushed)
- 1/3 c. water
- 1 T. water
- 8oz white chocolate chips

Directions:

Combine all ingredients in a bowl. Roll into 1 1/2-inch balls flatten on a greased or parchment lined cookie sheet. Bake for 10-13 minutes at 350 degrees F.

Caramel Apple Brownies

Ingredients:

- 3 1/2 c. **Shirley J Fudge Brownie Mix**
- 1/2 c. apple cider (heated not boiling)
- 1 c. apple pie filling
- 30 caramel candy pieces (unwrapped)

Directions:

Heat the pie filling and the caramels together until the caramel is dissolved. Combine apple cider and Shirley J Fudge Brownie Mix with an electric mixer for 90 seconds and pour into a well-greased 9 1/2 pan. Pour the caramel apple mixture on top and bake for 30 minutes at 350, or until the brownies are cooked in the middle.

Strawberry Shortcake

Short Cake

- 3 c. **Shirley J Universal Biscuit & Baking Mix**
- 3/4 c. Water
- 3/4 c. Granulated Sugar

Whipped Cream

- 3 c. Whipping Cream
- 1/2 c. Powdered Sugar
- 4 c. Sliced Strawberries

Add **Shirley J Universal Biscuit & Baking Mix**, sugar and water and mix together, do not over mix. Scoop the mix with a 1/3 c measuring cup onto a greased or parchment covered cookie sheet. Bake at 375 for about 10-12 minutes

Combine powder sugar, cream and whip with a wire whisk or an electric mixer until the mixture is stiff.

When the short bread is cool cut each one in half. Place one half down and cover with strawberries. Next place the other half of the shortbread on top and cover with strawberries and top with about 5 TB whipped cream.



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