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Making Life Blissful
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MAKING LIFE BLISSFUL
— TOP —
30
RECIPES

• SAVORY, SWEETS, & SALADS •

Recipes by
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making life blissful

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At Making Life Blissful, we believe that life is better when family and friends are an everyday priority in our busy lives. What better way to bring our loved ones blissfully together than with FOOD?! We are excited to share many of our most-loved recipes with you in this cookbook.

Our recipes come from two homes:

From the table of **Lisa Jorgensen**, owner and editor of Making Life Blissful

From the table of **Amy Jensen**, our fabulous recipe contributor at Making Life Blissful (and Lisa's SIL).

All recipes can be found at makinglifeblissful.com and have more detailed steps and pictures for you!

We hope you enjoy our cook book!

- Lisa and Amy

For more recipes, crafts, family ideas, and happy inspiration please visit:

www.makinglifeblissful.com

Crazy-Good Asian Salad



Our cute Grandma is 100 years young! We took her famous Asian Chicken Salad and added some fresh ginger. My kids request this more than any other salad!

1 head cabbage, shredded
3 green onions, chopped
1 red pepper, chopped
1 cucumber, chopped
2-3 TB toasted sesame seeds
2 cups almonds

1 can crunchy chow mein rice noodles or wonton pieces
4 cups cooked, chopped chicken
*You can also add freshly, chopped cilantro, chopped tomatoes, or shredded carrots.

- 1 Toast your almonds while you prepare the rest of the salad. Chop 2 cups of raw almonds.
- 2 Sprinkle onto a cookie sheet and bake at 350 degrees for 10-15 minutes. The time depends on your individual oven. Set the timer to stir every 5 minutes. The almonds are perfectly toasted when you can smell them and they are a soft golden brown.... the color of honey. EXCELLENT!
- 3 If the sesame seeds you are using are not already toasted. Toss them on the pan with the almonds and toast them together! Let them cool before tossing in the salad.
- 4 Chop the rest of your salad ingredients.
- 5 Toss toasted almonds, sesame seeds, chicken, and veggies together with the dressing. Sprinkle in chow mein noodles. Give it a quick toss and you've got a killer salad my friends! ENJOY!

Crazy-Good Asian Salad Dressing



This is THE DRESSING. The best Asian dressing for our Asian Salad and it's crazy-good too! You could drink it!

$\frac{3}{4}$ cup sugar
 $\frac{3}{4}$ cup rice vinegar
1 tsp FRESH ginger
1 tsp salt
3 TB soy sauce
1 TB fresh ground pepper.....only FRESH!

1 tsp sesame oil
1 cup peanut oil.....I use whatever oil I have....canola, vegetable
1 TB mayo (optional....this keeps the dressing from separating)

- 1 Toss all ingredients in your blender and blend until well mixed. Store in a jar in the fridge for up to three weeks. Try not to drink it!
- 2 All of these delicious ingredients come together for a colorful, fantastic salad! You can add whatever you want! Really! The dressing makes it! Add lettuce, purple cabbage, mandarin oranges, corn chips, whatever! It's CRAZY GOOD.

Toasted Almond Broccoli Salad



2 cups broccoli, separated into bite sized flowerets
 2 cups cauliflower, separated into bites sized flowerets
 1 cup red grapes, sliced
 1 cup green grapes, sliced
 4 stalks celery, chopped

½ cup dried cranberries
 ¾ cup sliced almonds...plus more to sprinkle on top
 1 or 2 spoonfuls of mayonnaise (your preference)
 Salt to taste
 Fresh pepper to taste

- 1 While you are chopping, slicing and sectioning your fruits and veggies, toast the almonds in a 350 oven until golden brown and fragrant. They will toast for about 10-15 minutes depending on your oven. Stir them every 5 minutes to ensure even toasting. YUM!
- 2 Cool toasted almonds completely. Stir broccoli, cauliflower, grapes, celery, and cranberries together.
- 3 Stir almonds in a spoonful of mayonnaise. This gives the mayonnaise and incredible toasted, savory flavor!
- 4 Toss the veggie/fruit mixture with the mayo/almond mixture until combined and the veggies are lightly coated. Season with salt and fresh pepper to taste. Enjoy!

Not your same, old broccoli salad recipe! This is different than the sweet broccoli salad you are used to. This is savory, with an amazing blend of new flavors!

Ivy League Chicken Salad



4 cups roasted chicken, chopped (we use rotisserie chickens)

½ to 1 cup lightly chopped pecans (or other nuts)

2 cups chopped celery

2 cups sliced red grapes

½ red onion, minced

2 TB FRESH thyme, washed, tiny leaves plucked from stem. FRESH Thyme makes it AWESOME! Dry thyme should not be used.

mayonnaise as desired

salt

fresh pepper

- 1 Toss chicken, pecans, celery, grapes, onion and thyme together. Stir in desired amount of mayonnaise to just moisten the other ingredients. Salt and pepper to taste.
- 2 Serve over a bed of lettuce or inside a sliced croissant.

Fresh, savory, crunchy, creamy deliciousness! Serve it at your next shower or luncheon and you will be a rock star!

Basil Summer Salad



2-3 Roma tomatoes, chopped
1 cucumber, chopped
1 can of black olives, sliced in half
1 cup fresh basil leaves (you can chop them if you want)
2-3 TB Parmesan cheese

2 TB olive oil
1 TB apple cider vinegar, if desired
garlic to taste (powder or minced is fine)
salt and pepper to taste
3 cups of pasta noodles, cooked and drained

- 1 Chop tomatoes, cucumbers, and olives.
- 2 Add LOTS of basil leaves, olive oil, apple cider vinegar, garlic, Parmesan cheese, salt & pepper. Make sure it's all well coated. Just add a little more vinegar if needed.
- 3 Then stir in some pasta noodles of your choice and mix well.

Simple to make and the perfect pasta dish for a quick dinner or BBQ. The fresh basil makes it even better!

Balsamic Glaze Spring Salad



The sweet and salty pecans, the crispy bacon, with creamy mild avocados, the crunchy fresh apples, crispy greens with a punch of blue cheese! To die for!

Dressing:

¼ cup good quality balsamic vinegar
 1/3 cup sugar
 ¼ cup oil
 1 tsp salt
 ¼ tsp garlic powder
 1/8 tsp fresh pepper
 pinch celery salt
 ½ tsp Dijon mustard

Salad:

1 large head green leaf lettuce
 1 head romaine lettuce
 6 oz package baby spinach
 2 ripe avocados, cubed
 1-2 apples, chopped
 ¼ to ½ cup blue or goat cheese clumps
 ½ cup real bacon bits, sautéed until crispy
 ½ cup pecans
 ¼ cup sugar
 salt

- 1 In a medium sauce pan, toss in your balsamic vinegar, sugar, oil, garlic powder, celery salt, fresh pepper, and salt. Cook over medium heat to melt the sugar. Keep stirring. Bring to a boil and cook for 1 minute.
- 2 Stir in Dijon mustard and boil for 30 more seconds. Remove from heat and cool. Add water to produce the preferred consistency.
- 3 To crisp the real bacon bits: Cook bacon bits in a pan over medium heat until brown and crispy. Set bacon aside but leave the small bit of grease in the pan.
- 4 To candy the pecans: add pecans to pan with leftover grease, add sugar and a sprinkle of salt. Stir constantly and cook over medium heat. Sugar quickly caramelizes and turns the pecans a glossy color. Watch closely so you don't burn the pecans. Remove from heat and cool on a plate.
- 5 Lightly toss lettuce, spinach, avocado, and apples to combine. Drizzle with balsamic reduction glaze, sprinkle with bleu cheese, bacon, and pecans.

Pizza Nachos



1-2 cups marinara sauce or red pizza sauce	good!)
1 cup black olives, sliced	1/2 cup pre-cooked breakfast sausage, sliced (we use turkey sausage--again tasty and healthier)
1/2 cup bell peppers, chopped	1 cup cheese, shredded
3/4 cup pepperoni, cut into quarters (we use turkey pepperoni--it's healthier and so	2-4 cups of corn tortilla chips

- 1 Add toppings as desired and microwave until cheese is melted (about 1-2 mins, depending on microwave).
- 2 For a nacho bar, set all the nacho fixings out and let kids choose and build their own nachos.

The other night I wanted to do something cool with my kidlets, so I decided to switch it up and have a NACHO BAR! Oh, the possibilities are endless my friends . . .

Roasted Veggie Sandwich w/ Aioli



- | | |
|---|--|
| 1 TB mayonnaise | 1 bag baby spinach |
| 1 TB refrigerated pesto | olive oil |
| 3 roma tomatoes, sliced in round slices | garlic salt |
| 2 small zucchini, sliced lengthwise | fresh pepper |
| ½ red onion, thinly sliced | 1 Hardy Italian bread loaf or Ciabatta Rolls....but NOT French bread, it turns into a soggy mess |
| 2 yellow peppers, sliced in strips | |

- 1 Mix the mayonnaise and pesto. Chill until ready to serve.
- 2 *Heat cast iron skillet or frying pan on high heat. Add a touch of olive oil. Toss in red onion, peppers and zucchini. Sprinkle all with garlic salt and fresh pepper. Cook for 30 seconds to achieve a great char on bottom side. Flip over and cook for another 30 seconds....at this time, toss in tomato slices to heat quickly. Remove veggies from skillet to a plate.
- 3 *Slice two generous slices of Italian bread loaf. Spread with desired amount of Pesto Aioli. Stack bottom slice of sandwich with red onion, tomatoes, zucchini and peppers. Top with crisp fresh spinach. Top with second slice of Aioli slathered Italian bread. Serve IMMEDIATELY!

The first time I served this to my crew...everyone turned up their noses! But, they took a bite, and they were hooked! We have this regularly at the request of the kids!

Easy Cheesy Chicken Alfredo



It's a creamy, homemade, comforting-in-every-way Alfredo Sauce that I promise you will need someday to make your day!

- | | |
|--|---------------------------------------|
| 1 cube of butter | 3/4 cup fresh Parmesan cheese, grated |
| 3 TB flour | 3/4 cup mozzarella cheese, grated |
| 1 cup of whipping cream (the heavier, the better) | 2 cloves of minced garlic |
| 1 1/2 cups milk (I actually use skim--not that it helps much, but any will do) | salt and pepper to taste |

- 1 Whisk butter and flour in a pan over low until blended. Add all remaining ingredients, stirring constantly. Simmer over low to med heat until sauce thickens (at least 20 mins). And never stop stirring . . . 'til your desired thickness is reached.
- 2 Pour sauce over: 1-2 lbs of boneless chicken breasts, cooked and seasoned to your taste (I put mine in the slow cooker with some garlic seasonings).
- 3 Put sauce on pasta, garlic bread or pizza.

LOWER FAT VERSION:

I have tried to lower the fat on this before. You can do this by using Half n' Half or canned evaporated milk instead of the whipping cream. Use skim milk, low-fat mozzarella, and just less cheese in general. It helps a little. :)

Vegetable Beef Soup



- | | |
|---|---|
| 2-3 Potatoes | 4 cups water |
| 2-3 Carrots | 1 can diced tomatoes |
| 1/2 Onion | 2 cups tomato juice |
| 1/2 lb -1 lb of beef (roast, stew meat, hamburger--I use leftover roast beef) | 2-3 beef bouillon cubes (or beef stock) |
| 2-3 celery stalks | 2 bay leaves |
| | salt and pepper to taste |

- 1 Chop all the vegetables
- 2 Shred or chop up the beef
- 3 Bring water, tomato juice to boil. Add the vegetables, diced tomatoes, and the meat. Just put in 2 bay leaves as you cook for flavor. Add the bouillon cubes and salt and pepper as it cooks. Simmer everything until tender.

This soup is versatile, cheap, and good for you. My mama used to make it every winter and always paired it with homemade cinnamon rolls.

Chicken Bruschetta Pizza



- | | |
|-------------------------------------|--|
| 1 loaf French bread | 2 TB garlic (fresh or powder), divided |
| 1-2 cups of diced tomatoes | salt and pepper to taste |
| 2 cups chopped chicken breast | |
| 1-2 cups shredded mozzarella cheese | |
| 2 TB Basil, divided | |
| 1 tsp Oregano, divided | |

- 1 Slice the French bread in half, but keep it connected. Add half the spices to the tomatoes. Add the other half of the spices to your chicken. Cook and chop the chicken breast.
- 2 Top the French bread with chicken. Then evenly spread out the tomatoes on the chicken. Add the cheese on top. Place on pizza pan or baking sheet.
- 3 Bake 350 until cheese is melted and bread is toasty--about 6-8 mins. Stay nearby to watch it. Slice and serve immediately.

This is one of my kidlets' all-time favorite meals. It's toasty, cheesy, and SIMPLE. I make this in the summer because it's quick, but still gives you that homemade feeling.

Green Chili Tacos



2 – 7 oz cans green chilies,
blended in blender

4 chicken breasts, frozen or
fresh

1 ½ TB Montreal Steak
Seasoning

Corn tortillas

Desired toppings such as
cheese, sour cream, salsa, or
Fresh Cabbage Pico de Gallo
(page 15)

- 1 Blend green chilies in the blender until smooth. Place chicken breasts in crock pot. Pour green chili sauce over chicken. Sprinkle with Montreal Steak Seasoning. Cook several hours on high until chicken is cooked.
- 2 When chicken is tender, shred with two forks to incorporate all the green chili sauce. There will be just enough sauce to season all the succulent chicken! Delish. Serve in warm corn tortillas with your favorite toppings....cheese, lettuce, tomatoes, salsa, sour cream, or with cabbage pico!

There is nothing better than tossing dinner in the slow cooker in the morning and taking off for a busy day. This dinner is deliciously easy!

Fresh Cabbage Pico de Gallo



1 head of cabbage, shredded
 1 bunch cilantro, chopped
 3 large tomatoes, chopped
 3 green onion, finely chopped
 2 slices pickled jalapenos,
 minced

¼ cup juice from pickled
 jalapenos
 salt
 FRESH ground pepper

- 1 Shred your head of cabbage into small little bits of crunchiness.
- 2 Chop cilantro into little minced bits. Don't worry if you have a few stems in your chopped cilantro. Mince your green onions, and jalapenos. Dice up those tomatoes too.
- 3 Toss cabbage, cilantro, tomatoes, onion, jalapenos, jalapeno juice, salt to taste, LOTS of FRESH ground pepper. Grab some chips and DIG IN!

Our kids die for this cabbage pico. We have it with corn chips and a side of beans and rice. It also goes well with Green Chili Tacos. A great power food!

Simple Shepherd's Pie



2-3 carrots, diced (canned or frozen carrots work too)	or frozen would be fine as well)
1 lb ground beef	2 cans of condensed tomato soup
1/2 onion chopped (or 1/4 cup of dried onion flakes)	salt and pepper to taste
1 minced garlic glove (or garlic powder works too)	2-3 cups of mashed potatoes (I use real ones but potato flakes work great also)
1-2 cans of green beans (fresh	2 cups shredded cheese

- 1 Cook the diced carrots in a pan first. Let them boil in water to soften them. I make mine in a big frying pan that can go directly into the oven. You can also transfer it all later into a casserole dish.
- 2 When carrots are tender, add garlic, onions, salt and pepper, and ground beef. Cook until beef is cooked through and crumbled. Add green beans and tomato soup. You can add some water here if you need to for desired consistency. You don't want it to be too runny, but some of the moisture will begin to boil out, so keep that in mind.
- 3 Simmer over medium heat for about 15-20 minutes. If you are going to use a casserole dish, then transfer all the meat sauce after it's cooked. Spread mashed potatoes on top. Top with shredded cheese. Melt cheese in the oven at 350 for 5-10 minutes. Stay close by to make sure you don't over cook it. Serve it immediately OR save for the next day. This is a great make-ahead meal. It also freezes well.

This is a great recipe to use up your pantry items or food storage. It's comforting and yummy!

Skinny Breakfast Casserole



The best part about this casserole is that it's easy. It uses heart-healthy ingredients to make it a no-guilt dish.

1/2 cup chopped green onion
3/4 cup diced bell pepper
1 tsp garlic powder
1 lb lean turkey breakfast sausage
4-5 pieces of 100% whole wheat bread

1 large carton of egg white Egg Beaters Southwestern Style (30 oz)
salt and pepper to taste
olive oil cooking spray

optional: grated low fat cheese

- 1 Brown and crumble the turkey sausage in a pan. As it finishes, add in the chopped bell pepper, garlic powder, salt and pepper, and green onions. Set aside.
- 2 Slice the whole wheat bread into small cubes. Coat a 9x13 casserole dish with cooking spray. Place the cubed bread evenly in the bottom of the casserole dish. Top with the crumbled sausage mixture. Then pour the entire carton of Egg Beaters onto the sausage and bread. It should soak all around it and fill up the dish. If desired, top with a low fat grated cheese.
- 3 You can let it sit in the fridge overnight if you need to, or just cook it right away. Bake at 325 degrees for about 25-30 minutes. When the eggs are cooked through and the cheese is melted, it's done! Serve immediately with fat free sour cream or plain Greek yogurt.

Citrus Yogurt Scones



- | | |
|--------------------------------|--|
| 3 cups flour | ½ TB finely grated lemon zest |
| 4 tsp baking powder | ½ cup fresh squeezed orange juice |
| ½ tsp baking soda | ½ cup plain yogurt |
| ¼ tsp salt | 1 large egg |
| ½ cup butter, cut up | ½ cup finely chopped, blanched almonds |
| ¾ cup sugar | |
| 1 TB finely grated orange zest | |

- 1 Combine first 5 ingredients.
- 2 Cut in butter with pastry blender or two knives, until mixture resembles course crumbs. Set aside.
- 3 Combine sugar with orange and lemon zest. Stir until well mixed, set aside.
- 4 Whisk together orange juice, yogurt and egg until well blended.
- 5 Combine almonds and white chocolate chips
- 6 Stir together flour mixture, zest mixture, almonds and chocolate chips.
- 7 Add yogurt/juice mixture to flour/zest mixture.
- 8 Stir gently until just combined.
- 9 Turn out onto counter top and knead by hand until combined.
- 10 Divide dough in half. Roll into a circle about ½ inch thick and the size of a dinner plate. Cut into 16 pizza slice shapes.
- 11 Place on ungreased cookie sheet and bake in 375 degree oven for about 20 minutes.
- 12 Cool. Drizzle with glaze made from orange juice and powdered sugar.

We bake a tower of these scones, make some eggs and bacon, and blend up a fruit smoothie to go with these scones. Our favorite way to begin a peaceful Sunday!

Mountain Mud Pie



This will be a favorite at your house! You'll want to eat this for dinner...or sneak some for breakfast! I promise!

1 favorite box brownie mix
 ½ cup light corn syrup
 ¼ cup peanut butter
 ½ cup chopped roasted peanuts...PLUS extra to sprinkle on top
 2 tsp water

½ gallon light vanilla ice-cream
 ½ gallon light chocolate ice-cream
 ½ cup semi sweet chocolate, good quality
 ¼ cup cream, boiling

- 1 Make brownies according to package directions, bake in a greased 8 to 9 inch spring form pan. Cool completely.
- 2 Stir corn syrup, peanut butter, peanuts and water until well combined. Add extra bits of water as needed to make a soft caramel sauce consistency that can easily be poured. Set aside.
- 3 Scoop ALL chocolate ice cream into a nice layer on top of the brownie layer in the spring form pan. Next, pour peanut butter caramel mixture over chocolate ice-cream and spread to the edges. Scoop ALL vanilla ice-cream and lay on top of peanut butter caramel layer. Cover with plastic and freeze at least 4 hours, I usually make this a day ahead and freeze overnight.
- 4 Heat up cream in glass bowl in the microwave until boiling. Remove from microwave and stir in chocolate. Whisk until smooth. Drizzle over top of pie, sprinkle with extra peanuts and serve. TO DIE FOR!

Simple Sugar Cookies



3/4 cup softened butter
1 cup sugar
2 eggs
1 tsp. vanilla
3 cups sifted flour
1 tsp. baking soda

1 tsp. baking powder
1 tsp. salt

- 1 Cream butter, sugar, eggs, and vanilla
- 2 Add the rest of the ingredients (dry) and mix thoroughly.
- 3 Mix until you have a nice thick dough. Add more flour as needed to achieve this.
- 4 Cut into shapes as desired.
- 5 Bake at 375 for 6-8 minutes. Smother with our Easy Cream Cheese Frosting.

These sugar cookies have nothing weird in them. No buttermilk, or sour cream, or whatever They just have regular cookie ingredients. AND THEY TASTE PERFECT.

Easy Cream Cheese Frosting



This goes perfectly with my Sugar Cookies, My Man's Cinnamon Rolls, and Sugar Cookie Bars, and whatever else you want to smother it on.

1 cube butter, softened
8 oz cream cheese, softened
(1/3 fat works well too)
1 tsp vanilla
1/8 to 1/4 cup milk
3-5 cups of powdered sugar

- 1 Make sure your butter and cream cheese are nice and soft (like this picture). Put them together in a bowl and mix (use a kitchen aid or electric mixer).
- 2 Cream them together well. Then add vanilla and mix again.
- 3 Slowly add in a little of the powdered sugar and mix. Then add in a little of the milk and mix. Keep doing this until you get the thickness and creaminess you want. Be careful not to put in all the milk at once or it will make it clumpy.
- 4 If you want it thicker, add more sugar. If you want it thinner, add more milk.

My Man's Cinnamon Rolls



It's no secret that My Man can bake better than me. He makes the BEST manly cinnamon rolls in the whole wide world!

- | | |
|--|--------------------------|
| 1 pkg. dry yeast | 2 eggs, beaten |
| 1/2 cup warm water | 1 1/2 cups milk |
| 1 TB sugar | 4 1/2 cups flour |
| 1/2 cup oil | 1 cup melted butter |
| 1/2 cup sugar | 1/2--3/4 cup brown sugar |
| 1 tsp. salt | 1/4 cinnamon |
| 1/2 cup potato flakes (use regular mashed potato flakes) | |

- 1 Prep yeast as directed on package, then add oil, sugar, salt, potato flakes, eggs, milk and flour. Mix all ingredients until you have a nice dough.
- 2 Roll out the dough and spread it with butter, brown sugar and cinnamon.
- 3 Roll dough into a log and cut into slices. Place on a greased pan. In order to fill the gaps, place extra dough (from the ends of the log) in between the rolls.
- 4 Cover and let rise one hour until doubled.
- 5
- 6 Bake at 350 degrees until golden brown.
- 7 Top with our Easy Cream Cheese Frosting!

Perfect English Toffee--Part 1



We have made this Perfect English Toffee for years. It is the ultimate combination of toasted almonds, buttery-crunchy toffee and chocolate.!

2 cups chopped
almonds....toasted
2 cups butter
2 cups sugar
2 TB light corn syrup
6 TB water

1 ½ cup mixture semi and milk
chocolate chips
Bowl of Ice (to test the hardness
and texture)

- 1 Toast almonds by spreading them out on a jelly roll pan and baking them in a 350 degree oven for 15 minutes, take pan out every five minutes to stir and toss nuts, this toasts them evenly.
- 2 Butter another jelly roll pan. Once almonds are toasted, sprinkle half of nuts onto the buttered pan, make sure to keep nuts at least 1 inch away from sides.
- 3 Butter sides of a heavy saucepan. Melt butter in saucepan, then add sugar, corn syrup, and water. Cook over med-low heat, stirring consistently, until sugar is dissolved. Then turn heat up to med-high heat and bring to boil. Continue cooking while slowly and **CONSISTENTLY STIRRING** the mixture.
- 4 Cook and stir over medium heat until the soft-crack stage (about 15 minutes). I don't use a candy thermometer any more....they proved inconsistent. Now I use the ice method: Place a small bowl of ice next to the pot you are stirring. After you have been stirring the candy for about 12 minutes, drizzle a small amount of hot mixture onto the ice. Continue stirring your pot as the candy cools. Pick it up and bite the toffee. When done it should easily crack and crunch in your mouth....not sticking to your teeth. If it bends like stiff caramel....keep cooking.

Perfect English Toffee--Part 2



We have made this Perfect English Toffee for years. It is the ultimate combination of toasted almonds, buttery-crunchy toffee and chocolate.!

2 cups chopped
almonds....toasted
2 cups butter
2 cups sugar
2 TB light corn syrup
6 TB water

1 ½ cup mixture semi and milk
chocolate chips
Bowl of Ice (to test the hardness
and texture)

- 5 Towards the end of the cooking....be VERY, VERY consistent with your stirring. The toffee will suddenly turn the color of a brown grocery bag. This is when you will want to remove it from the heat and do another ice test with the hot mixture. When it is ready it will crack and break easily as you chew it. Don't stress....just stir consistently....keep dripping the hot toffee on the ice cubes and you'll know when it's done.
- 6 *When candy is done cooking...pour it carefully over the toasted almonds waiting in the jelly roll pan. Take care to cover all the nuts.
- 7 *Let stand about 5 minutes and sprinkle chocolate chips over top of warm toffee. When the chocolate is softened, spread it evenly over toffee. Sprinkle with remaining almonds. Chill until firm. Using a knife and mallet....carefully break toffee into delicious bite size pieces. Store in an air-tight container

Heavenly Morsels



1 pkg of chocolate chips
16 whole graham crackers
1 can sweetened condensed
milk

- 1 Crush the graham crackers into fine crumbs. Mix sweetened milk and the chocolate chips in a bowl. When chocolate chips are coated, add the crumbs. Mix it all by hand with a spoon. You will end up with a sticky batter. (Make sure all the crumbs are wet and gooey).
- 2 Drop by teaspoonful on a greased cookie sheet. Bake at 350 for 10 minutes. The cookies spread and look shiny (like they are not done, but they really are). They harden quickly and turn chewy when you pull them out of the oven. They freeze well.

We make these every year, not just because they are scrumptious and chewy, but because they are sooooo simple. These cookies take only 3 ingredients!

Sugar Popcorn



2 cups popcorn kernels (un-popped)
1 1/2 cups white sugar
4 TB water
1 TB butter
Food coloring

- 1 Pop your popcorn (air popped works best). This time I put my own kernels in the paper bag in the microwave (1/2 cup at a time). Roll the bag top. Pop for about 2 minutes (listen to when it slows down).
- 2 Put all ingredients in sauce pan (minus the popcorn). Bring everything to boil, stirring constantly.
- 3 As soon as it boils, pour it immediately over your popcorn and stir it around until all the popcorn is covered. Let it stand a few minutes. The popcorn does not really stick together. It's easy to separate.

This recipe is from my mama. She would make this when I needed to bring a green food for St. Patty's. She could whip it up in minutes and have enough for my whole class!

Pumpkin Custard Pie



Grandma is famous for her pumpkin custard pie and with the addition of the cream cheese layer....it's to-die-for.

Pie:

2 baked pie crusts, cooled
1 can (29 oz) pumpkin
1 ½ cups sugar
1 cup flour
1 ½ tsp salt
1 tsp nutmeg
½ tsp ginger
3 tsp cinnamon
2 ½ cups milk

4 large eggs

2 TB butter

Cream Cheese Layer:

8 oz. cream cheese, softened
½ cup sugar
2 cups heavy whipping cream,
divided after whipping
2TB sugar
1 TB instant vanilla pudding
powder

- 1 Combine dry ingredients. In a saucepan stir pumpkin and dry ingredients until combined.
- 2 Pour milk and eggs into a blender. Blend in high power until well combined.
- 3 Stir milk mixture into pumpkin mixture until combined. Cook over med high heat 10-12 min, stirring and scraping bottom of pan constantly until pumpkin custard bubbles. Cook, stirring constantly for 3 more minutes. Mixture will be the consistency of thick pudding. Remove from heat and stir in butter until well incorporated. Chill 3 hours.
- 4 Beat cream cheese with ½ cup sugar until smooth. Whip heavy cream until soft peaks form. Divide in half. Beat one part of whipped cream into the cream cheese mixture. In a separate bowl beat the other part of whipped cream with remaining 2 TB sugar and instant vanilla pudding powder until pudding powder is dissolved.
- 5 Divide cream cheese mixture between 2 baked, cooled pie crusts. Spread evenly in the bottom of each pie crust. Spoon pumpkin custard into each pie. Use small spoonfuls. Dot the cream cheese layer a little at a time until the cream cheese layer is covered and pie is full. Spread pumpkin custard with a knife. Decorate as desired with whipped mixture. Chill at least 3 hours.

Cookie Dough Brownies



This is the delicious combination of brownies and cookie dough. The best of both worlds!

Brownie Layer:

2 c. sugar
1 1/2 c. flour
1/2 c. cocoa
1/2 tsp. salt
1 c. vegetable oil
4 eggs
2 tsp. vanilla

Cookie Dough Layer:

1/2 c. butter, softened

1/2 c. brown sugar

1/4 c. sugar

Add and Mix Well:

2 TB milk

1 tsp. vanilla

pinch of salt

1 c. flour

Glaze: (optional)

1 c. chocolate chips

1 TB shortening (this is optional too)

- 1 Combine the first 4 ingredients, then add the vegetable oil, eggs, and vanilla. Beat for three minutes, pour into greased 9 by 13 pan, bake for 30 minutes, and let the brownies cool completely.
- 2 Cream together the butter, brown sugar, and sugar. Add the milk, vanilla, salt and flour, and mix well.
- 3 Spread the cookie dough mixture over baked and cooled brownies.
- 4 Melt the chocolate chips and shortening and pour over the brownies.

Fresh Berry Trifle



4 cups vanilla pudding (instant works fine)

3-4 cups whipped cream (fresh is best!)

2-3 cups of cake cubes (about a 9x13 size cake)

1 cup blueberries or raspberries

or blackberries

2 cups strawberries (sliced)

Optional: you can add more berries if you like--the more the better!

- 1 Wash and pat the berries dry. Let them air dry while you prep the rest. Cut your cake into cubes, whip your cream, and make your pudding.
- 2 Then start layering in a medium size bowl or trifle dish. Start with the pudding, then add cake cubes so they can soak in the pudding. Add the fruit and whip cream.
- 3 To make it look pretty, stick the outer-edge row of to the glass in a nice line, alternating with strawberries, cake, blueberries, etc.
- 4 Continue layering until all the ingredients are gone, finishing with whip cream on top. Refrigerate for at least 2 hours. Enjoy!

This is the most requested dessert in our house! It's fresh and light taste will blow you away!

Fresh Strawberry Orange Syrup



2 cups of strawberries (about
1/2 of a 16 oz package)
2 oranges
2 TB orange zest
1/2 cup to 1 cup sugar (to taste)
2-4 TB agave nectar (optional)

- 1 Cut the tops off your strawberries. Zest the peel of your orange. (I use a grater.)
- 2 Cut off the peel of your oranges and slice it into quarters. You can just peel it by hand, but I like to slice it off with a knife so I don't have the white pith in the syrup.
- 3 Put all the fruit and zest in the blender. Add the sugar and agave syrup a little at a time. You'll want to blend it a little and then test the sweetness. Add more if needed, but don't over-sweeten it. You can use all granulated sugar, or you can use all agave syrup. I used a little of both until I liked the sweetness of it.

While making waffles the other day, I came up with Strawberry-Orange Syrup. And oh my . . . it's so fresh, so sunny, and so easy.

Autumn Harvest Snack Mix



Pretzels
Chex Muddy Buddies
Reese's Pieces
Candy Corn
Bugles
Dry Roasted Peanuts

- 1 Mix everything together. Sprinkle the smallest items in last, otherwise they stay buried in the bottom of the bowl.

Don't you love how EASY this snack mix is and how perfect it is for movie nights, parties, or an after-school snack?

5 Minute Fudge



This is my Grandma's secret recipe for fudge. Easiest fudge on the planet! It's so easy that even kids can make it.

1.5 bags of chocolate chips
1 can of sweetened condensed milk
2-3 handfuls of marshmallows
Nuts or peppermint pieces are optional

- 1 In a medium bowl combine milk and chocolate chips. Melt in the microwave for 2 minutes. Check and stir the chips. Heat for a few more seconds in the microwave as needed to melt all the chocolate chips.
- 2 Add the handfuls of marshmallows (and nuts) and stir well. You want all the marshmallows to melt. If needed put in the microwave for just a few SECONDS.
- 3 Pour into a buttered pan or dish. If desired, add peppermint candy cane pieces before it cools. Let cool in fridge and then cut and serve. Done!

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I HOPE YOU ENJOYED OUR COOKBOOK!

This is just a small sample of blissful living that we have shared on our website.

Please visit Making Life Blissful for more recipes, fun ideas, and inspiration!

www.makinglifeblissful.com

- Lisa

