



# GAME GRUMPS

## Mini Recipe Book





## Vanessa's Mashed Potatoes

Take four pounds of yukon gold or russet potatoes and peel/cut them into even sized pieces. Boil for 12 minutes or until a fork pierces them easily. Drain well and heat up. Return them to the pot so the residual heat dries them out further. Meanwhile, microwave a cup of whole milk and 6 tablespoons of melted butter along with some salt to taste until the butter is melted.

I usually use a ricer to mash the potatoes but you can use a masher or a fork if you have that instead for lumpier potatoes. Once mashed, add the milk and butter mixture.

Stir until it just comes together, if you overmix you'll get soup.

Taste and add salt and pepper to your desire.



## Arin's Favorite Canned Cranberry Sauce

One Can of Cranberry Sauce. To serve, open with a can opener and gently slide the sauce out of the can, being careful not to disrupt the can shape or the ridges on the side.

## Ike As A Person (Green Bean Casserole)

In a baking dish, combine four cans of french cut green beans, salted and drained, one can of Mushroom Soup, half a tin of fried onions, a dash of pepper, and a dash of Worcestershire sauce.

Bake at 350 degrees for 30 minutes.

Sprinkle the rest of the fried onions on top and bake another 10-15 minutes.

## Fried Cabbage

### **Fried Cabbage with Bacon**

**1/2 lb thick-cut bacon, cooked and roughly chopped**

**1-2 tbs bacon fat or butter**

**1 medium head of cabbage**

**Salt and pepper to taste**



Chop head of cabbage into easily fork-able 1" pieces (be sure to discard the core, or save to grate into your cole slaw for an additional peppery bite!)

In a medium skillet, add bacon fat and chopped cabbage and cover with lid over medium heat. This will build up the moisture the cabbage needs to cook down. Stir as needed to cook evenly.

Note: if your cabbage is not wilting, or you do not have a lid to keep moisture in, add 1-3 tbs of water to your pan.

This will cook out in the next step.

When all cabbage is soft and cooked through, remove lid and turn up heat to remove excess moisture and brown/caramelize. Stir frequently to prevent burning. Add additional fat if needed.

When cabbage is cooked and evenly browned, remove skillet from heat, add cooked bacon pieces, and mix. Salt and pepper to taste

## Sweet Potato Casserole

**3-4 lbs Sweet Potatoes, peeled + cubed**

**1/2 cup unsalted butter**

**1/4 cup dark brown cane sugar**

**2 teaspoons of salt**

**1 teaspoon ground cinnamon**

**1 teaspoon pure vanilla extract**

**Just a pinch of Nutmeg/Clove (optional)**

**1 cup chopped, toasted pecans**

**1 bag of mini marshmallows**



1. Pre-heat your oven to 350F. Bake your Sweet Potatoes for 1 hour, or until tender and soft when poked with a fork.
2. Combine softened sweet potatoes, butter, dark brown cane sugar, salt, spices, and vanilla into a bowl and beat until smooth.
3. Scoop mash into a 9x13 baking pan and spread into an even layer.
4. Spread pecans out over top of mash, use as much or as little as you want.
5. Cover it with those mini marshmallows- make sure you can't see any mash.
6. Put the pan into the oven again (350F) for 20-30 minutes depending on how toasty you want your marshmallows. We like it golden and toasty!

Serve and live deliciously.

# Corn Puddin'

(by Charlie's Grandma)

**1/3 cup sugar (originally 1/2)**

**3 tablespoons self-rising flour**

**4 eggs**

**1/2 stick (generous) melted butter**

**"pinch" ~1 tablespoon salt**

**1 large can PET (evaporated) milk**

**1 can cream style corn**

**1 can kernel corn**

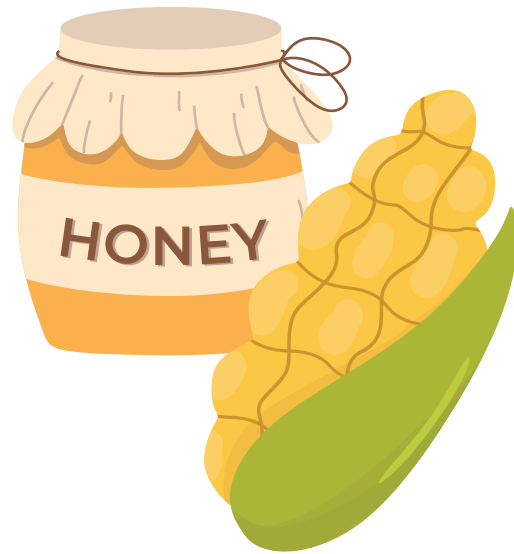
Preheat oven to 375 degrees F

Mix sugar, flour, and salt evenly.

Melt butter in the intended baking dish and use to grease- pour the rest in the mixture.

Add all other ingredients and mix.

Pour mixture in a shallow pan and bake for 45 minutes or until firm and slightly brown. If the top is browning too fast, cut oven temperature down.



## Hush Puppies

**1 cup cornmeal (see notes)**  
**1 cup all purpose flour**  
**1–2 tablespoons sugar (see notes)**  
**1/2 teaspoon baking soda**  
**1/2 teaspoon baking powder**  
**1/4 teaspoon Cajun or Creole seasoning**  
**1/4 teaspoon salt**  
**1/8 teaspoon fresh ground black pepper**  
**1/2 cup milk**  
**1/2 tablespoon white vinegar**  
**2 tablespoons vegetable oil**  
**1 large egg**  
**3 tablespoons grated onion**  
**Oil for frying (canola, vegetable or peanut)**



Whisk together cornmeal, flour, sugar, baking soda, baking powder, Cajun seasoning, salt, and black pepper in a large bowl.

In a separate medium bowl, add your milk and vinegar; let sit for 5 minutes. Whisk in vegetable oil, egg, and onion. Add wet ingredients to dry ingredients; mix just until incorporated.

Heat 1 1/2 inches of oil in a Dutch Oven or heavy skillet to 365 degrees. Using two small spoons, scoop a rounded spoonful onto one spoon and gently push it off with the second spoon. Fry for 3-5 minutes or until golden brown. Drain on paper towels. Serve promptly.



## Tarte au Sucre aka Sugar Pie

**2, 7 inch pie crusts (9 is okay too tho it just might not get full to the rim)**

**2 cups brown sugar, packed**

**3 tablespoons all-purpose flour**

**1 (370 ml) can Carnation Evaporated Milk**

**2 eggs, lightly beaten**

**1 teaspoon vanilla**

**1/4 cup butter, cold and diced into pea size pieces**



Preheat oven to 350 degrees.

In bowl, mix brown sugar and flour. In separate bowl, whisk together milk, eggs and vanilla.

Gradually add to flour mixture, mixing well throughout.

Put the pie crusts on a cookie sheet and fill the pie crusts.

Drop cold butter cubes throughout mixture.

Cook for 45 to 50 minutes, or until outside edges are firm and center is slightly jiggly.

Let cool to room temperature and consume with whipped cream!

Make sure to refrigerate your leftovers!

