



# FRANCIS FINANCIAL FAVORITE RECIPES

*We hope you enjoy our favorite dishes!*

## **INGREDIENTS:**

- 2 1/4 cups all-purpose flour
- 2/3 cup NESTLÉ® TOLL HOUSE® Baking Cocoa
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1 cup (2 sticks) butter or margarine, softened
- 3/4 cup granulated sugar
- 2/3 cup packed brown sugar
- 1 teaspoon vanilla extract
- 2 large eggs
- 2 cups (12-oz. pkg.) NESTLÉ® TOLL HOUSE® Premier White Morsels

## **DIRECTIONS:**

1. PREHEAT oven to 350° F.
2. COMBINE flour, cocoa, baking soda and salt in small bowl. Beat butter, granulated sugar, brown sugar and vanilla extract in large mixer bowl until creamy. Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in morsels. Drop by well-rounded teaspoon onto ungreased baking sheets.
3. BAKE for 9 to 11 minutes or until centers are set. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.

# *Stacy's Favorite \*White Chocolate Chip Cookies\**



## INGREDIENTS:

- 1 cup light brown sugar, packed
- 1/2 cup granulated sugar
- 2 large eggs
- 1 cup chopped pecans
- 1/2 cup (1 stick butter), melted
- 2 tablespoons milk
- 1 tablespoon all-purpose flour
- 1 1/2 teaspoons vanilla extract
- One 9-inch deep dish pie shell, unbaked, or homemade pastry
- 1 cup pecan halves
- Vanilla ice cream or whipped cream, for serving

## DIRECTIONS:

1. Preheat the oven to 325 degrees F.
2. In a large mixing bowl, mix the brown sugar, granulated sugar and eggs until creamy. Add the chopped pecans, melted butter, milk, flour and vanilla extract and stir to combine. Pour the mixture into the pie shell. Arrange the pecan halves on top of the pie in a circular pattern.
3. Bake the pie for 55 minutes. Check for doneness by shaking the pan slightly. The pie should be firm with only a slight jiggle in the center. It will set more as it cools. Serve topped with vanilla ice cream or with a dollop of whipped cream.

# *Avani's Favorite \*Pecan Pie\**



## INGREDIENTS:

- 1 apple
- 2 teaspoons whole cloves
- 1 orange, thinly sliced
- 2 quarts apple cider
- 1/2 cup light brown sugar
- 1 teaspoon allspice
- Pinch grated nutmeg
- 1 cup dark rum
- Cinnamon sticks, garnish

## DIRECTIONS:

1. Stud the apple with the cloves.
2. In a medium pot, combine the studded apple and remaining ingredients except the rum. Slowly bring to a simmer over low heat.
3. Simmer for 10 minutes. Remove from the heat and add the rum. Discard the apple.
4. Ladle into mugs and garnish each with a cinnamon stick. Serve immediately.

# *Paul's Favorite \*Hot Apple Cider\**



# Sunaina's Homemade

## *\*Spinach and Turkey Quiche with Mushroom Sauce\**

### INGREDIENTS | Quiche:

- 4 Eggs
- 1 cup of milk
- 1 ready-made pie crust
- ¼ cup of fresh chopped spinach
- 4 Thin slices of Deli Turkey chopped into small squares
- ¼ cup cheddar cheese
- ½ of an onion
- 2 teaspoons of salt
- 2 teaspoons of pepper
- ½ of a tomato

### DIRECTIONS:

1. 1. Preheat oven to 400 degrees.
2. 2. Stir fry the onions until golden brown and then add them to the center of the pie crust.
3. 3. Add the chopped spinach on top of the onions and layer the bottom of the pie crust with the turkey squares.
4. 4. Mix the Eggs and the Milk in a blender and blend for 3-4 minutes. Add the salt and pepper.
5. 5. Once the mixture has started to froth pour into the pie crust.
6. 6. Sprinkle the cheese on top of the mixture.
7. 7. Bake in the oven for 40 minutes.
8. 8. When you start to see the quiche turn light brown put 4 thin slices of cut tomatoes on top of the quiche.
9. 9. Let bake for another 10 Minutes and the Quiche is ready to serve.

### INGREDIENTS | Homemade Mushroom Sauce:

- 1 cup of chopped mushrooms
- Half an onion
- 1/2 cup of all-purpose flour
- 1 1/2 cups of milk
- 1 teaspoon of salt
- 1 teaspoon of pepper

### DIRECTIONS:

1. Stir fry the onions on medium heat until brown.
2. Add in the mushrooms and continue to stir fry the mushrooms with the onions for about 8-10 minutes until mushrooms brown.
3. Add in 1 cup of milk.
4. Continue to stir the sauce and then gently pour in the 1/2 cup of all purpose flour.
5. You will start to see the sauce thicken.
6. Gradually add in the remainder 1/2 cup of milk
7. Stir for another 10 minutes until sauce has turned light brown and the mushrooms have fully cooked in the sauce.
8. Add a teaspoon of salt and a teaspoon of pepper (You can add more if needed for taste).

## INGREDIENTS:

- 1 cup medium yellow cornmeal (bobsredmill.com)
- 1 cup all-purpose flour
- 1/4 cup sugar
- 1 tablespoon baking powder
- Coarse salt
- 1/8 to 1/4 teaspoon cayenne pepper
- 1 large egg
- 1 cup goat's milk (whiteegretfarm.com)
- 4 tablespoons melted unsalted butter, plus 1 tablespoon room temperature
- Finely grated zest of 1 lemon (about 1 teaspoon)
- 2 tablespoons honey

## DIRECTIONS:

1. Preheat oven to 400 degrees. Whisk together cornmeal, flour, sugar, baking powder, 1 teaspoon salt, and the cayenne pepper to taste. Whisk together egg and milk. Gently stir milk mixture into cornmeal mixture. Stir in melted butter and zest.
2. Meanwhile, place remaining tablespoon butter in an 8-inch ovenproof skillet (preferably cast iron) or an 8-inch round cake pan or pie dish. Heat in oven until melted and foaming, about 2 minutes. Remove from oven, and pour batter into skillet. Bake until top is golden and a toothpick inserted into the center comes out clean, about 25 minutes. Brush top with honey; let cool.

# *Mai's Favorite \*Honey Cornbread\**



<http://www.marthastewart.com/256933/honey-cornbread>

## INGREDIENTS:

- 2 cups Milk
- 2 cups Half-and-half
- 1 cup Good Semi Sweet Chocolate Chips
- 1 teaspoon Sugar (optional)
- VARIATIONS: Orange Rind, Orange Syrup, Cinnamon Sticks, Raspberry Syrup, Abuelita Chocolate, Mint Extract, Peppermint Patties, Whipped Cream, Chocolate Shavings

## DIRECTIONS:

1. To make the basic hot chocolate, combine milk with half-and-half in a small saucepan. Warm over medium-low heat, then stir in chocolate chips. Stir until melted (though there will still be lovely particles of chocolate throughout.) If it's too chocolatey for you, splash in a little more milk. If it's not quite sweet enough for you, add 1 teaspoon sugar. Serve in mugs with whipped cream.

## VARIATIONS:

1. Orange Hot Chocolate: Add 4 slices of orange rind as you warm the milk mixture. Add a splash of orange syrup if you have it, but it isn't necessary.
2. Raspberry Hot Chocolate: Add 3 tablespoons raspberry syrup to the hot chocolate. Drop a couple of raspberries into each cup.

# *Tim's Favorite \*Hot Chocolate\**



## **INGREDIENTS:**

- ❑ 2 1/2 pounds red snapper, cut into 2-inch pieces (or substitute with grouper, red fish, flounder, striped bass, escolar or any other white fleshed fish)
- ❑ 1 cup roughly chopped onion, plus 1 cup julienned onion
- ❑ 2 cups roughly chopped tomatoes, plus 2 tomatoes sliced into 1/4 inch rounds
- ❑ 2 cloves garlic, plus 1 tablespoon minced garlic
- ❑ 5 tablespoons chopped fresh cilantro leaves
- ❑ 2 teaspoons salt
- ❑ 3 tablespoons fresh-squeezed lime juice
- ❑ 1/4 cup olive oil
- ❑ 1 (14.5-ounce) can coconut milk

## **DIRECTIONS:**

1. Place the fish in a large non-reactive mixing bowl. In the carafe of a blender, combine the chopped onion, the chopped tomatoes, 2 cloves of garlic, 1 tablespoon of cilantro, 1 teaspoon of salt, and the lime juice. Blend until smooth in the blender, then pour directly over the fish. Cover with plastic wrap and refrigerate for 1 hour.
2. Heat a large sauté pan over medium-high heat. Add the olive oil to the pan, and once hot, add the julienned onions to the pan and sauté, stirring often until translucent, about 3 to 4 minutes. Add the minced garlic to the pan and sauté for an additional 30 seconds. Pour the fish and the marinade into the sauté pan and add the remaining teaspoon of salt and the coconut milk and stir to combine. Once the liquid comes to a boil, dot the top of the pan with the sliced tomatoes and cover with a lid. Reduce the heat to medium-low and continue to cook until the flesh starts to flake, about 10 minutes.
3. Remove the cover from the pan and sprinkle the remaining 4 tablespoons of cilantro over the fish. Serve accompanied by steamed white rice.

# *Maelis' Favorite* *\*Moqueca\**



Read more at: <http://www.foodnetwork.com/recipes/emeric-lagasse/moqueca-brazil-recipe/index.html?oc=linkback>



## INGREDIENTS:

- Chicken portions (thighs are better than breast)
- Honey (roughly 2 tablespoons)
- Cinnamon – at least half a tea spoon
- Fresh Ginger – grate a generous amount into the saucepan
- Cooking Oil (preferably olive oil)

## DIRECTIONS:

1. Fry the chicken with olive oil in the sauce pan or a separate frying pan, until the chicken is browned all over.
2. Add the honey, cinnamon and ginger to a sauce pan and mix. Then add the chicken and mix well to ensure the chicken is covered with all the ingredients. Add half a cup of water to the pan, bring to a boil, then simmer on low and cover. From time to time, lift the lid to ensure the dish hasn't dried up and mix again. If it looks dry, add a little water and continue to simmer.
3. The chicken should simmer for roughly 1 hour. It is ready when the chicken starts coming off the bone. The goal is for the sauce to become syrupy. Therefore if there's still a lot of water in the pan you may want to continue cooking for a little longer.

# *Sharon's Favorite \*Ruti's Chicken in Honey, Cinnamon and Ginger\**

*Fun Fact:*  
**Ruti is  
Sharon's  
Mum!**