



Mini-Cherry Pies



12 servings



60 minutes

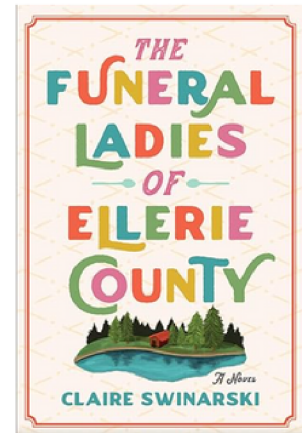
INGREDIENTS

- 2 cups all-purpose flour
- 1 tsp salt
- 2/3 cup plus 2 tablespoons shortening
- 7 tablespoons water
- 4 cans tart cherry pie filling
- 1 tablespoon almond extract
- 1/4 cup brown sugar
- 1 can whipped topping (optional)

DIRECTIONS

1. Pre-heat oven to 350F.
2. Measure the flour into a mixing bowl and mix the salt through it. Use your hands to work in the shortening until the shortening particles are the size of giant peas.
3. Sprinkle with water, 1 tablespoon at a time, mixing lightly with a fork until all the flour is moist. Gather the dough together with your fingers so it cleans the bowl. Press it firmly into two evenly divided balls.
4. Dust your counter with flour. Roll out your dough to not quite 1/8 inch thick. Roll lightly - don't add too much flour, or the crust will be too tough.
5. Grease 12 muffin cups with cooking spray.
6. Using a small cup about 4" wide as a template, cut 12 circles out of the rolled crust. You might need to gather scraps and re-roll to get all 12, repeat with second crust.
7. Gently smoosh the pie crusts down into each muffin tin.
8. Open your canned cherries and drain them slightly to remove some of the extra liquid. In a medium mixing bowl empty your canned cherries and add 1/4 cup brown sugar and 1 tablespoon almond extract and mix together.
9. Spoon mixture into each crust filled muffin tin to about 3/4 full, do not overfill.
10. Bake for 30 to 40 minutes until the crust is lightly golden and the filling has begun to bubble.
11. Remove muffin pan from oven and cool for 15 minutes, then gently loosen pies and remove from tin to cool to room temperature.
12. Store in refrigerator in air tight container.
13. Serve with a dollop of whipped cream, optional.

Recipe Inspired By :



NOTES & SUBS:

Crust: Feel free to sub out with pre-made refrigerated pie crust.

Filling: Cherry pie filling can be used in place of tart cherries. Or substitute with your favorite pie filling: peach, apple, pumpkin. Go nuts.



Cowboy Crack Dip



12 servings



60 minutes

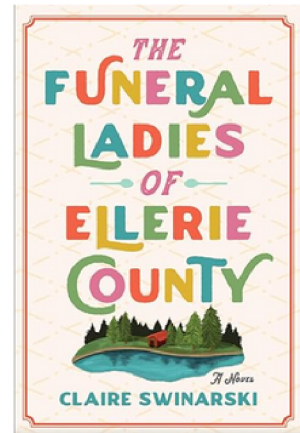
INGREDIENTS

- 8 oz cream cheese, softened
- 2 1/2 cups shredded cheese, divided
- 1/3 cup chopped green onions
- 1/4 cup chopped cilantro
- 1/2 cup mayonnaise
- 1/2 cup sour cream
- 8 pieces cooked bacon, crumbled
- 1-2 jalapeños, finely diced

DIRECTIONS

1. Pre-heat your oven to 400 degrees.
2. Line a 9x13 baking sheet with parchment paper. Cut open the package
3. of bacon and lay it out on the parchment paper. It's ok if the edges
4. touch or even slightly overlap.
5. Place your cooking sheet in the oven for 10 minutes. Flip the bacon
6. over with kitchen tongs to the other side and return to oven.
7. Repeat cooking/flipping until bacon is done to desired crispness. Don't let it burn.
8. Remove your bacon from the pan and place on a paper towel lined plate to cool.
9. When cooled, crumble in small pieces.
10. Reduce oven heat to 350 degrees.
11. Spray a baking dish with non stick spray.
12. In a medium mixing bowl, stir together softened cream cheese, mayo, sour cream, and 2 cups shredded cheese (save the other half cup for the top).
13. Add bacon, onions, cilantro, and jalapenos. Stir together.
14. Spoon into prepared baking dish and sprinkle with remaining cheese.
15. Bake for 20-25 minutes or until bubbly and golden.
16. Serve hot with chips.

Recipe Inspired By :



NOTES & SUBS:

Substitute cooked ground sausage for the bacon, for an extra kick make it hot sausage.

If you don't like spice omit the jalapenos.



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Big Batch Old-Fashioneds



12 servings



10 minutes

INGREDIENTS

- 1 1/2 cups Wild Turkey bourbon
- 1 1/2 cups Rittenhouse Rye whiskey
- 1/4 cup simple syrup (recipe below)
- twelve dashes bitters
- 1/4 cup demerara sugar
- 1/4 cup water
- orange slices for garnish
- large ice cubes.

DIRECTIONS

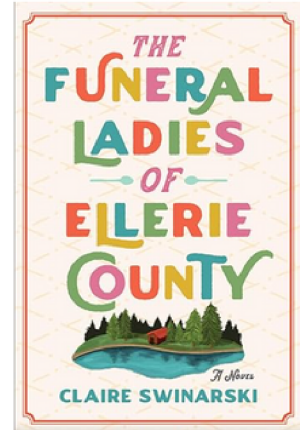
Simple Syrup:

1. Combine 1/2 cup demerara sugar and 1/2 cup water in a small saucepan over medium heat.
2. Stir until sugar is dissolved. Let cool to room temperature.

Old Fashioneds:

1. Combine bourbon, whiskey, cooled simple syrup, and bitters in a pitcher.
2. Rub a slice of orange around the rim of each tumbler and place one large ice cube in each.
3. Pour old fashioned over ice cube and garnish with orange slice.

Recipe Inspired By :



NOTES & SUBS:

Recipe makes 12 old fashioned.