
2020 Recipes



by:

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Breakfast



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2020 Recipes



Recipe Name: Zucchini Loaf

Ingredients

1. 1 1/2 cups white sugar
2. 1 cup oil
3. 1 tsp vanilla
4. 2 cups flour
5. 2 cups grated zucchini
6. 1 tsp baking powder
7. 1 tbsp cinnamon
8. 2 tsp baking powder
9. 1 tsp salt

Directions

1. Preheat oven at 350 degrees F.
2. Beat all ingredients together.
3. Bake for 1 hour then let cool.

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Submitted by: Linda Miller, RE/MAX Sarnia Realty Inc.

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Recipe Name: Cinnamon Challah

Ingredients

1. 2 - 1/4 ounce packages of active dry yeast
2. 2 tsp plus 1 cup sugar
3. 1/4 cup warm water
4. 2 tsp salt
5. 1/2 cup canola oil
6. 2 cups boiling water
7. 2 well-beaten eggs
8. 7-7 1/2 cups flour
9. ground cinnamon
10. 3 egg yolks mixed with 2 tbsp honey

Directions

1. Dissolve yeast and 2 tsp of sugar in warm water (not hot or you'll kill the yeast!).
2. In a large bowl, combine remaining one cup sugar, salt, oil, and boiling water to melt together.
3. After it cools, mix in beaten eggs and expanded yeast.
4. Add flour to make dough. It will be sticky!
5. Turn dough out onto floured surface and knead until smooth.
6. Set dough in oiled bowl, turning to coat entire surface.
7. Cover with damp cloth and let it rise in a warm spot for 1-2 hours.
8. Turn dough onto floured surface. Divide into 3 equal parts for 3 loaves.
9. Divide parts into 3 for braiding.
10. Roll each part in cinnamon and braid strips into bread form.
11. Cover and let rise again for another hour.
12. Brush top with yolk + honey mixture and bake at 325 degrees F for about 20 minutes.

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Submitted by: Samantha Rotbart

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Recipe Name: Banana & Chocolate Muffins

Ingredients

1. 2 cups self-raising flour (or plain or GF flour with 2 tsp baking powder)
2. 3/4 cup brown (or white) sugar - about 1/2 cup chopped chocolate (of any kind!) or chocolate chips
3. 2 ripe bananas, mashed
4. 1 egg (or 'chia/flax egg')
5. 1/2 cup oil or melted butter
6. 3/4 tsp baking soda
7. 1 cup milk

Directions

1. All ya gotta do is sieve the flour and mix with the sugar and chocolate in a bowl.
2. Then mix all the remaining ingredients together, pour into the flour bowl and mix GENTLY until just combined.
3. Spoon into a 12-hole muffin tin lined with paper cases (if you have, if not grease the pan).
4. Bake 390 degrees F for 12-15 min until golden.

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Submitted by: Gill South

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Recipe Name: Breakfast Bagels with 3 Ingredients

Ingredients

1. 2 cups non-fat Greek yogurt
2. 2 cups self rising all purpose
3. flour
4. 1 egg

Directions

1. Preheat oven to 400° F. Line baking sheet with parchment or spray with cooking spray.
2. Mix yogurt and flour and form a ball.
3. Knead dough 30 seconds and separate into 8 balls.
4. Lightly flour and create a hole, stretch out hole to 1 inch wide and shape to a bagel form.
5. Place bagels on baking sheet and rest for 15 minutes.
6. Brush egg over bagels. Feel free to add seasonings after (sesame) or any variety of your choice.
7. Bake for 25-30 minutes.
8. Raise temperature to 450° F and bake 4-5 minutes or until the bagels are golden.

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Submitted by: Judy Chin @judyhometrends

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Recipe Name: Mango Bread

Ingredients

1. 8 oz margarine
2. 3 cups sugar
3. 6 eggs
4. 2 cups oil
5. 4 cups flour
6. 4 tsp baking soda
7. 1 tsp salt
8. 3 tsp cinnamon
9. 1 cup raisins
10. 1/2 cup coconut flakes
11. 4 cups ripe mango, chopped
12. 2 tsp vanilla

Directions

1. Preheat oven to 325 degrees F.
2. Mix the margarine and sugar until creamy.
3. Fold in eggs and oil.
4. Mix flour, baking soda, salt, cinnamon and vanilla in separate bowl.
5. Dredge raisins and coconut then set aside.
6. Mix wet and dry ingredients.
7. Fold in raisins, coconuts and mangoes.
8. Bake for 1 hour.

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Submitted by: Sharon Wong-Hollis, RE/MAX Interaction Realty

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Recipe Name: Aunt Susie's Biscuits and Gravy

Ingredients

1. Sausage
2. Flour
3. Water
4. Milk
5. Salt and pepper
6. Pillsbury grand biscuits
7. Butter

Directions

1. Make sausage in patties in large frying pan. Remove sausage and keep drippings (about 3 tbsp) in hot pan over medium heat. Sprinkle in equal amount of flour (3 tbsp) and scrape bottom of pan while stirring flour and drippings. When you see that the flour has browned a bit, splash about $\frac{1}{4}$ cup of water to bind flour and drippings. (Most people don't do this step, but I found that it binds the flour mixture and reduces lumps.) When you see that it is bound, add milk slowly, stirring constantly.

2. As the milk warms, you will smell the gravy coming together. Add salt and pepper to taste. Watch for the gravy to thicken and add milk to get to the ideal consistency.

3. Prepare biscuits according to the package and bake. When ready, open biscuits, add butter (if you wish) and top with gravy.

If you have leftovers, you did something wrong.

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Submitted by: Susan Zimmerman, RE/MAX Headquarters

Appetizers



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Recipe Name: Buffalo Chicken Dip

Ingredients

1. 2-3 chicken breasts
2. 16 oz cream cheese
3. 1 1/2 cup shredded cheese
4. 1 cup hot sauce
5. 1 bottle chunky blue cheese dressing

Directions

1. Cook chicken breasts
2. Shred chicken breasts
3. Add chicken and all ingredients into a crock pot
4. Cook on low head for two hours
5. Serve warm with chips

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Submitted by: Austin Anderson, RE/MAX Interaction Realty

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Recipe Name: Gandules con Escabeche

Ingredients

1. 1 large can green pigeon peas
2. 1 block queso fresco
3. 1/4 cup Cilantro, finely chopped
4. 1/4 cup Scallions, chopped
5. salt & pepper, to taste
6. 1/4 cup Parsley, chopped
7. 1 tbsp Garlic, minced
8. 1/4 cup white vinegar
9. 1/2 canola oil
10. Adobo, to taste

Directions

1. Cube cheese into small pieces
2. Finely chop the cilantro and parsley
3. Chop scallions
4. Drain the peas and pour into a large bowl
5. Add cheese, herbs, oil and vinegar
6. Mix well
7. Season to taste
8. Chill & serve!

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Submitted by: Aimee Weiss, RE/MAX Interaction Realty

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Recipe Name: Crock Pot Chicken Salsa

Ingredients

1. 1 pound boneless chicken breast
2. 1 can black beans (not drained)
3. 1 jar salsa
4. 1 can corn (not drained)

Directions

1. Place all ingredients in Crock Pot
2. 3 hours on high
3. Top with shredded cheese 15 minutes before serving.

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Submitted by: Pam Harris, RE/MAX Headquarters

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Recipe Name: Creole Spinach and Artichoke Dip

Ingredients

1. 1 box frozen, chopped spinach, drained and squeezed dry
2. 2 tbsp olive oil
3. 2 tsp garlic, finely chopped
4. 1 can artichokes, drained and chunked
5. 1 can evaporated milk
6. 3/4 cup cream of chicken soup
7. 1/2 cup Parmesan cheese
8. 1 tsp. Cajun seasoning
9. 1/2 tsp. garlic powder
10. 8 oz. shredded Italian cheeses
11. 1/2 cups cooked crawfish tails or shrimp - chunked - Seafood is optional

Directions

1. In large frying pan or non-stick pot, saute spinach in the olive oil for 2 minutes over medium-high heat.
2. Add garlic and saute another minute or two.
3. Add evaporated milk, soup, seasonings and Parmesan cheese.
4. Continue stirring until bubbly and Parmesan has melted.
5. Add artichokes, seafood and 6 oz. of Italian cheese.
6. When melted, place dip into baking dish and top with remaining cheeses.
7. Before serving, bake in 350 degree oven for 15 minutes until bubbly and heated through.
8. Serve with crustini bread rounds, crackers or tortilla chips.

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Submitted by: Susan Gutierrez Brady, RE/MAX Alliance Mandeville, LA

2020 Recipes



Recipe Name: French Onion Chicken Meatballs

Ingredients

For the meatballs:

1. 2 tbsp extra-virgin olive oil
2. 1 lb. ground chicken
3. 1/2 cup shredded Gruyère
4. 1/4 cup bread crumbs
5. 2 tbsp chopped parsley
6. 1 large egg, beaten
7. 2 cloves garlic, minced
8. 1 tsp kosher salt
9. ground black pepper

For the sauce:

1. 4 tbsp butter
2. 2 large onions, thinly sliced
3. 2 cloves garlic, minced
4. 2 cup beef broth
5. 2 tsp chopped thyme
6. Kosher salt & black pepper
8. 1 1/2 cups shredded Gruyère

Directions

1. Preheat oven to 425 degrees F.
2. Line a large baking sheet with foil and rub with oil.
3. In a large bowl, combine ground chicken, Gruyère, bread crumbs, parsley, egg, and garlic.
4. Season with salt and pepper.
5. Form into 16 meatballs, then place on prepared baking sheet
6. Bake for 25 minutes until golden and cooked through
7. In a large skillet over medium heat, melt butter.
8. Add onions and cook until very soft and golden, 25 minutes, stirring often.
9. Add garlic and cook until fragrant, 1 minute or so.
10. Add broth and thyme and season with salt and pepper.
11. Bring to a boil, then reduce heat and let simmer until slightly thickened, 10 minutes.
12. Add meatballs to skillet and sprinkle with Gruyère..
13. Cover and cook until meatballs are warmed through and cheese is melted, 5 minutes.
14. Serve warm, garnished with thyme.

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Submitted by: Renee Herscher, RE/MAX Interaction Realty

2020 Recipes



Recipe Name: Stuffing Balls

Ingredients

1. giblets from turkey (neck, liver, kidneys, heart)
2. 3 loaves of bread
3. 1 very small celery stalk
4. 1 large onion
5. 1 bundle fresh parsley
6. bacon
7. 1/2 bag of cubed dressing (Pepperidge Farms or Arnolds)
8. 1 tsp salt
9. 1 tsp pepper
10. 2 tsp poultry seasoning
11. 2 eggs
12. 3 1/2 cups of water (at least)

Directions

1. Remove crust from bread and rip into small pieces
2. Remove giblets from turkey (neck, liver, kidneys, heart), put in sauce pan with enough water to cover (at least 3 1/2 cups), and cook stove top about 15 minutes. Let cool and reserve the liquid and liver.
3. Finely chop celery and onion
4. Remove parsley leaves from stems
5. Cut up liver into fine, small pieces.
6. Mix bread, celery, onion, parsley, eggs, dressing, salt, pepper, liver, and poultry seasoning.
7. Add the giblet water to the mixture about 3 cups).
8. Mix well until everything is very wet.
****OPTIONAL: Leave wet mixture in fridge over night for a more flavorful experience****
9. Mold wet mixture into hand sized balls
10. Wrap 1 strip of bacon around each ball
11. Place balls on non-stick cookie sheet
12. Cook in oven at 375 for 20-25 minutes then broil til bacon is cooked but not crisp.

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Submitted by: Vanessa Hogge, RE/MAX Interaction Realty

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Recipe Name: Aunt Bea's Italian Style Stuffed Mushrooms

Ingredients

1. 24 medium sized mushrooms
2. 3 tbsp butter
3. 1/4 cup onion, chopped
4. 1/4 cup red bell pepper, chopped
5. 3 cloves garlic, minced
6. 1 cup Italian style bread crumbs
7. dash of salt
8. dash of pepper
9. Parmesan cheese, grated

Directions

1. Preheat oven to 350 degrees Fahrenheit
2. Clean each mushroom by wiping it down with a damp towel
3. Remove mushroom stems
4. Finely chop stems and set aside.
5. Use 2 Tbsp of butter to sautee onions, bell peppers, mushroom stems and garlic for about 5 minutes over medium - high heat.
6. Remove from heat,
7. Stir in breadcrumbs, salt, and pepper.
8. Fill mushroom caps with mixture
9. Melt 1 Tbsp of butter in a 13 x 9" pan in the oven.
10. Place caps, stuffing side up in the pan and sprinkle with cheese.
11. Bake for 15 minutes
12. Broil for 2 - 4 minutes until light brown. (Watch while broiling so they don't burn)
13. Serve hot!

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Submitted by: Lorraine Thomas, RE/MAX Interaction Realty

2020 Recipes



Recipe Name: Mary Francis' Cheese Log

Ingredients

1. 8 oz cream cheese
2. 8 oz Old English cheese
3. 8 oz pimento cheese
4. large clove of Garlic

Directions

By far the best and easiest cheese ball recipe! Mary Francis Terry was an alto in the church choir in Arkansas while I was growing up. Let's just say that her cooking was always on key!

1. I usually roll this recipe into a log and cover it with paprika. I've also rolled it in chives, Parmesan & red pepper flakes, and frosted pecans.

2. Enjoy with crackers or veggies!

(Note: Since the Cream Cheese comes in 8 oz packets, Old English Cheese comes in 5 oz jars and Pimento Cheese comes in 12 oz containers, I typically triple the recipe. It lasts in the fridge throughout the holidays.)



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Submitted by: Susan Zimmerman, RE/MAX Headquarters

Dinner



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2020 Recipes



Recipe Name: Macadamia Crusted Chilean Seabass w/ an Herb Beurre Blanc

Ingredients

4 Chilean sea bass filets (6-8 oz each w/ skinned removed)
1 cup macadamia nuts (unsalted)
¼ panko breadcrumbs (unseasoned)
1 – 1 ¼ cups butter
3 eggs
½ cup heavy cream
½ cup dry white wine
½ cup flour
4-5 whole pepper corns
4 sprigs of thyme
1 bay leaf
1 medium shallot
Kosher salt
White pepper

Directions

An elegant white flaky fish perfect for any special occasion!

Prep: 25 mins

Cook: 15 mins

Total: 40 mins

Yield: 4 servings

1. In a food processor, combine the macadamia nuts, bread crumbs and a pinch of salt. Slightly chop the nuts though be careful to avoid getting them too fine. You can also chop by hand if you prefer larger pieces of macadamia nuts.

2. Beat eggs until smooth. Place flour on one plate and the nut/crumb mixture on a separate plate. Preheat oven to 350 degrees

3. Crusting - Place the seabass into the eggs to lightly cover all sides. Then roll in the flour, back into the egg bath and finally into the nut/breadcrumbs mixture. The final coating should be light. Avoid a thick heavy crusting. Place crusted seabass into glass baking dish. Melt ¼ cup butter and brush top of crusted seabass. Sprinkle with salt and white pepper. Bake at 350 degrees for 15-20 mins or until the crust is slightly browned.

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Submitted by: Nick Bailey, RE/MAX Headquarters

2020 Recipes



Recipe Name: Keto Mac and Cheese

Ingredients

1. cauliflower florets 1 bag
2. cream cheese 8 oz
3. 2 cups of Colby shredded cheese
4. whipping cream 1/4 cup
5. ground mustard 1 tsp
6. bacon crumbles

Directions

1. Boil the cauliflower 5 minutes.
2. Drain and put into pot or bowl.
3. Add in cream cheese and whipping cream.
4. Once mixed add in the ground mustard.
5. Then add in the cheese and turn over with spoon so the cauliflower doesn't break.
6. Serve hot and add black pepper and salt to your liking.
7. Top with bacon.

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Submitted by: Leah Herbold, RE/MAX River Cities Of New Braunfels

2020 Recipes



Recipe Name: Vegan Stuffed Jumbo Shells

Ingredients

1. 8 oz jumbo pasta shells
2. 3 tbsps coconut oil
3. 1/2 Vidalia onion, chopped
4. 24 oz spaghetti sauce
5. 1/2 cup water
6. 12 oz plant-based ground burger
7. 10 oz white mushrooms, chopped
8. 2 cups broccoli, chopped
9. 10 oz dairy-free cheese
10. 1/4 tsp pepper

Directions

1. Cook the pasta and set aside.
2. Put the 'cheeze' in a food processor and pulse into smaller pieces or use shredded if available.
3. Heat 1 tablespoon coconut oil in a large skillet.
4. In the skillet, brown the ground burger or sausage. Take out of the pan and set aside.
5. Add another tablespoon oil in the skillet.
6. Sauté the onion about 10 minutes and set aside.
7. Add oil and sauté the mushrooms about 10 minutes.
8. Steam or sauté the broccoli for 5 to 10 minutes.
9. Put the spaghetti sauce, mushrooms, onions, "burger" and broccoli back into the skillet. Add the 1/2 cup water, stir.
10. Cook at medium heat for 10 minutes.
11. Put 1/4 cup of the skillet's sauce in the bottom of a casserole dish.
12. Add about half of the cheese into the sauce, mix well.
13. Stuff the shells with the sauce mixture and lay in the prepared casserole. Pour the rest of the sauce over.
14. Sprinkle the remaining cheese all over the top.
15. Bake at 350 degrees for 20 minutes.

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Submitted by: Colleen Ferro, RE/MAX Interaction Realty

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Recipe Name: Pasta Cacio e Pepe

Ingredients

1. pinch of Himalayan salt
2. 6 oz dry pasta
3. 1 1/2 tsp coarse black pepper
4. 1 cup grated Pecorino Romano
5. 4-6 quarts of water

Directions

1. In a large pot and water and salt.
2. Bring to a boil.
3. Add pasta, cook until al dente (or softer if you prefer).
4. Mix pepper and Pecorino Romano in a bowl.
5. Remove pasta from directly from water and put into bowl of mixed pepper and Pecorino Romano.
6. Mix well and add splashes of cooking water until cheesy becomes creamy.

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Submitted by: Shawn Raval, RE/MAX Interaction Realty

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Recipe Name: Peposo

Ingredients

1. 6 bone-in beef short ribs (8 oz each)
2. 1-2 tbsp kosher salt (to taste)
3. 8 cloves garlic
4. whole mini portobello mushrooms (to taste)
5. 1-2 tbsp tomato paste (to taste)
6. 2 tbsp crushed black peppercorn
7. 1 tbsp ground black pepper
8. 3-4 sage leaves (to taste)
9. 3-4 small sprigs rosemary (to taste)
10. 2 cups Chianti red wine
11. 1 tsp salt
12. 2 bay leaves

Directions

1. Coat short tips in kosher salt.
2. Put on a rack and leave in the refrigerator overnight.
3. Simmer everything on low in a Dutch pot, cast iron or 5 quart pot, covered, for about 3 1/2 -4 hours or until fork tender. Turn occasionally after 2 hours.
4. Serve with mashed potatoes or rice with the sauce drizzle on top.

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Submitted by: Jimmy Tam, RE/MAX Interaction Realty

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Recipe Name: One-Pan Honey Garlic Salmon & Asparagus

Ingredients

1. 14 oz asparagus, trimmed
2. 3 tbsp olive oil
3. salt, to taste
4. pepper, to taste
5. 6 oz salmon, 4 fillets
6. 4 tsp honey
7. 7 cloves garlic, minced

Directions

1. Preheat oven to 400 degrees Fahrenheit.
2. Add the asparagus onto a baking tray and coat with 2 tbsp olive oil, 3 cloves of minced garlic, salt, and pepper.
3. Place salmon fillets in the middle of the backing tray
4. In a small bowl, add remaining olive oil, garlic, and honey.
5. Mix until well combined
6. Coat salmon with mixture
7. Bake for 12 - 15 minutes

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Submitted by: Richard Khemraj, RE/MAX Interaction Realty

2020 Recipes



Recipe Name: Macaroni Au Gratin

Ingredients

1. 2 (16 oz) packages of rigatoni or penne pasta
2. 16 cups of water
3. 1 1/2 tsp seasoned salt
4. 2 tbsp butter
5. 2 (12 oz) cans evaporated milk
6. 1/2 onions, finely chopped
7. 1/3 cup bell peppers, finely chopped
8. 1 clove garlic, crushed
9. 1 cup mayo
10. 2 cups Parmesan cheese, grated
11. 3 cups Gouda or cheddar cheese

Directions

1. Preheat oven to 350 degrees F.
2. In large pot, add water and bring to a boil.
3. Once boiling, add pasta and allow it to cook for 10-15 or until al dente.
4. Drain and set pasta aside.
5. In the same pot, saute butter, garlic, onions, and bell peppers over medium heat for 1-2 minutes.
6. Add pasta to sautéed ingredients along with 1 can of evaporated milk and mix well.
7. Add seasoned salt, mayo, 1 cup of Parmesan, 2 cups Gouda or cheddar, and remaining can of evaporated milk.
8. Mix well.
9. Pour pasta into 15 x 10 x 2" baking dish.
10. Sprinkle remaining cheese on top.
11. Bake for 45 to 60 minutes until top is golden brown.
12. Let sit for 10 minutes to cool before serving.

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Submitted by: Carl Apollon, RE/MAX Interaction Realty

2020 Recipes



Recipe Name: Garlic Butter Chicken with Lemon Zucchini Noodles

Ingredients

1. 3-4 chicken breasts, cut into bite-sized chunks
2. 4-5 medium zucchinis, spiralized (or store bought)
3. 4 tbsp butter, divided
4. 2 tsp minced garlic
5. 2 tbsp hot sauce
6. 1/4 cup chicken broth
7. 1/2 lemon (1 tbsp lemon juice)
8. 1 tbsp minced parsley
9. crushed red pepper flakes (optional)
10. 2 tbsp olive oil
11. 2 tsp salt
12. 1 tsp black pepper
13. 2 tsp garlic powder
14. 1 tsp Italian seasoning

Directions

1. Combine chicken bites and olive oil, salt, pepper, garlic powder, Italian seasoning, and one (1) tablespoon hot sauce. Mix until evenly seasoned.
2. Let marinate in refrigerator for a minimum of 30 minutes.
3. Heat two (2) tablespoons of butter in a large skillet over medium-low heat.
4. Fry chicken bites in the skillet until golden brown on all sides. Put chicken aside.
5. Add two (2) Tbsp of butter, lemon juice, one (1) Tbsp hot sauce, and chicken broth to skillet.
6. Bring to simmer.
7. Reduce for 1 - 2 minutes while stirring regularly.
8. Stir in parsley and garlic.
9. Add zucchini noodles and stir for 2 - 3 minutes until cooked.
10. Reduce for 1 minute.
11. Add the chicken bites to skillet.
12. Stir for another minute.
13. Garnish with parsley and/or red pepper flakes.
14. Serve immediately.

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Submitted by: Marcia Demers, RE/MAX Interaction Realty

2020 Recipes



Recipe Name: Easy Cheesy Chicken, Rice, & Broccoli Casserole

Ingredients

1. 2 cans cream of chicken
2. 1 cup sour cream
3. 1/2 cup milk
4. 3 1/2 cups cheddar cheese
5. 1/2 cup onion, chopped
6. 1 cup mayo
7. 2 eggs, slightly beaten
8. 1/4 tsp pepper
9. 1 sleeve of Ritz crackers
10. 2 tsp Worcestershire
11. 1 tbsp lemon juice
12. 1/2 tsp poultry seasoning
13. 1/2 tsp salt
14. 2-3 cups chicken, cooked & chopped
15. 3 cups broccoli florets, chopped
16. 3 cups rice, cooked
17. 1 tsp thyme
18. 1/3 cup butter, melted

Directions

1. Preheat oven to 350 degrees F.
2. Steam broccoli for about 5 minutes or until tender. After cooked, place to the side.
3. In a large mix bowl, mix cream of chicken soup, sour cream, milk, Worcestershire sauce, lemon juice, poultry seasoning, salt, pepper, onion, 1 1/2 cup cheese, eggs and mayo until evenly combined.
4. Add cooked chicken, broccoli, and rice, mix well.
5. Grease a 9 x 13 dish and pour mixture into it.
6. In a separate bowl, mix 2 cups cheddar cheese, crushed Ritz crackers, thyme and melted butter.
7. Pour over top of chicken, rice and broccoli mixture -- Be sure to spread evenly.
8. Bake for 30 - 35 minutes until top is golden brown.
9. Serve hot!

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Submitted by: Jennifer Hogge, RE/MAX Interaction Realty

2020 Recipes



Recipe Name: Chicken Curry

Ingredients

1. 1 whole chicken
2. 1 1/2 tbsp curry powder
3. 1 tbsp garam massala
4. 1 tbsp roasted ground cumin (geera)
5. 2 tbsp ground garlic
6. 1/2 chopped onion
7. 2 broad leaf thyme [puddina (optional)]
8. 2 stems scallions
9. 1 large potato
10. 4 tbsp vegetable oil
11. 1 tsp salt
12. pepper to taste (optional)

Directions

1. First cut up the chicken, remove and discard skin and wash thoroughly, drain dry. Set aside.
2. In a bowl add the garlic, curry powder, cumin, garam massala, and onion.
3. Add some water and mix into a paste (not too thick).
4. Set stove to medium heat.
5. Heat the oil and add the curry paste to it, cook for 2 mins. stirring to prevent burning.
6. In the approx 2 mins. the paste will release all the aromas from the spices.
7. If the paste is drying out add a tiny bit of water and stir.
8. After the 2 mins or so, add the chicken and salt, stir well to coat the chicken with the paste. Cover the pot and let the chicken release its own juices and evaporate.
9. Stir once during this time.
10. When the water has evaporated, add the chopped scallions and the potato cut into about 8 pieces.
11. Add water to the level of the contents of the pot.
12. Let cook until gravy has evaporated.

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Submitted by: David Mohabir, RE/MAX Interaction Realty

2020 Recipes



Recipe Name: Arroz con Pollo

Ingredients

1. 1 tbsp olive oil
2. 4 chicken thighs
3. 4 chicken drumsticks
4. 2 tsp salt
5. 1/2 tsp ground black pepper
6. 2 oz smoked ham, diced
7. 1 small onion, chopped
8. 2 cloves of garlic, minced
9. 1 red bell pepper, chopped
10. 1 green bell pepper, chopped
11. 1 tbsp tomato paste
12. 1 cup rice
13. 2 cups chicken broth or homemade stock
14. 1 3/4 cups canned tomatoes, drained & chopped
15. parsley

Directions

1. In large, deep, frying pan, heat the oil over moderately high heat.
2. Season the chicken with 1/4 tsp each of salt and pepper.
3. Cook chicken in the oil until well browned.
4. Reserve 2 Tbsp of the fat from the pan; dump out the rest.
5. Reduce heat to moderately low.
6. Cook ham, onion and garlic until onion starts to soften.
7. Add the bell peppers, cook until softened.
8. Add the tomatoes, tomato paste, broth/stock, salt, and pepper.
9. Bring to a simmer.
10. Stir in the rice and add the chicken in an even layer.
11. Simmer, partially covered over moderately low heat until the chicken and rice are cooked, about 20 to 25 minutes.
12. Sprinkle with parsley and serve.

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Submitted by: Rosa Brito, RE/MAX Interaction Realty

2020 Recipes



Recipe Name: African Chicken Stew

Ingredients

1. 2 medium sweet potatoes
2. 1 can chickpeas, drained
3. 2 lbs skinless chicken thighs
4. 1 can diced tomatoes with green chilies
5. 1 can diced tomatoes, salt-free
6. 1 cup creamy peanut butter
7. 1 small sweet onion
8. 1 small green pepper
9. 2 - 3 minced garlic cloves (to preference)
10. 2 1/2 cups chicken stock
11. 1 Tbsp Cajun seasoning
12. Cilantro (for garnish)

Directions

1. Peel and cut sweet potatoes into 1/4 inch cubes.
2. Cut chicken into 1/4 inch cubes.
3. Dice onion and green pepper.
4. Put chicken, sweet potatoes, tomatoes, chickpeas, peppers, onions, garlic, seasoning and stock into slow cooker
5. Cook on high for 4 - 6 hours
6. Take out 1 cup of stock to mix with the peanut butter.
7. Add peanut butter and stock mixture back in to the stew.
8. Garnish with cilantro.

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Submitted by: The Byers Team, RE/MAX Interaction Realty

2020 Recipes



Recipe Name: Turkey Pot Pie

Ingredients

1. 1 tbsp unsalted butter
2. 2 tbsp olive oil
3. 1 medium chopped onion
4. 1 celery stalk, chopped
5. 2-3 chopped carrots
6. 1 tbsp. fresh thyme leaves
7. Kosher salt
8. freshly ground pepper
9. 3 medium diced potatoes
10. 2 1/2 cups chicken broth
11. 3/4 cup milk
12. 1/4 cup all-purpose flour
13. 2 tsp Worcestershire
14. 3 cup shredded cooked roast turkey breast
15. 1/2 cup frozen peas
16. 1 cup grated Parmesan
17. 1 store bought puff pastry
18. 1 egg, lightly beaten with
19. 1 tbsp. water

Directions

Preheat the oven to 425°F. Add the butter and olive oil to a large pot over medium heat, then add the onion, celery, carrots, thyme leaves, a generous amount of salt and pepper to cook, stirring occasionally until onions have browned slightly. Stir in the potatoes and add the broth. Bring to a boil, cook until the potatoes are mostly tender. While the vegetables are simmering, in a measuring cup or small bowl, whisk together the milk and flour. Slowly add the flour-milk mixture, along with Worcestershire sauce, to the pot, and turn up the heat to medium. Stir and cook until the filling gets bubbly and thickened. Remove the pot from the heat and stir in the chicken and peas. Add the pot pie filling to a 13-by-9-inch baking dish. Sprinkle Parmesan on top of the filling and cover with the puff pastry. Cut 6 to 8 slits on the top to allow the steam to escape while baking. Using a pastry brush & paint the surface with the egg wash. Place the pie in the oven and set the timer for 25 minutes but keep an eye on that pie! If the top darkens before 20 minutes, cover loosely with foil. Bake until the pastry is puffy and golden, and the filling is bubbling through the slits.

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#remaxrecipes

Submitted by: Jennifer Rees-Evans, RE/MAX Headquarters

2020 Recipes



Recipe Name: Sausage Stuffing

Ingredients

1. 10 cups dry seasoned stuffing such as Pepperidge Farms Seasoned Stuffing
2. 1 pound breakfast sausage
3. 1 cup onion chopped
4. 1 cup celery chopped
5. 1 tbsp parsley
6. 1 egg beaten
7. sage (if desired, to taste)
8. 2-4 cups chicken stock

Directions

1. In a large frying pan or skillet over medium heat, cook sausage until mostly browned, crumbling with a wooden spoon or spatula.
2. Add onions, parsley, and celery. Cook together for 5 minutes, or until onion is translucent. Remove from heat and let cool slightly.
3. Pour dry seasoned stuffing into a large bowl or 9×13" baking pan. Add sausage-vegetable mixture, sage, and egg to stuffing in pan. Pour over 2 cups chicken stock and mix well to combine. Add more chicken stock, as desired, to reach desired moistness: 2 cups total for a drier stuffing, 4 cups for a much moister, denser stuffing (our preference).
4. Stuff in your turkey and bake as directed, or bake in a 9×13" pan at 350° F for 35-40 minutes. Remove from oven and serve alongside carved turkey or chicken.

RE/MAX

#remaxrecipes

Submitted by: Gabriela Lansdale, RE/MAX Headquarters

2020 Recipes



Recipe Name: Old Fashioned Macaroni and Cheese

Ingredients

1. 1 pound sharp cheddar cheese - grated
2. 3 tbsp corn starch
3. 3 tsp butter
4. 3 ½ cups milk
5. 1 pound elbow macaroni
6. 1 ½ tsp dried mustard
7. 3 shakes of Worcestershire Sauce
8. Black pepper to taste
9. Plain Bread Crumbs

Directions

1. Boil macaroni to al dente.
2. Put the corn starch in the bottom of a three-quart pot.
3. Pour about a cup of milk into the pot and stir until dissolved.
4. Pour in the rest of the milk, add the pepper, mustard, butter and Worcestershire sauce.
5. Warm milk mixture until butter melts.
6. Sprinkle in grated cheese a little bit at a time giving the milk time to warm up a little in between clumps of cheese.
7. Once all the cheese is in the sauce stir until all of the cheese is melted (5 min)
8. Stir the whole time the milk is in the pan so it does not scorch. Pour macaroni into a 9x13 glass pan sprayed with Pam or rubbed with butter.
9. Pour the cheese sauce over the macaroni and stir until evenly distributed in the noodles.
10. Sprinkle with plain bread crumbs until covered but not over done.
11. Bake at 400 for 30 to 45 min or until the top is bubbling and crusty.

RE/MAX

#remaxrecipes

Submitted by: Andrea Cox. RE/MAX Resorts of Grand County, Grand Lake

2020 Recipes



Recipe Name: Mim's Famous Stew

Ingredients

1. peeled/chopped potatoes
2. peeled/chopped carrots
3. chopped green cabbage
4. large can chopped tomatoes
5. stew meat
6. flour (enough to coat meat)
7. small can tomato paste
8. season to taste

Directions

This is nothing fancy, but my grandma, Mim, would make it every year on the first snow. I loved bringing my friends over after school, our noses red from the cold, and sit in my grandma's kitchen with large bowls of this stew!

There is no recipe in terms of how many cups of this or cups of that, it's usually just to taste!

1. Brown the meat with flour in large stew pot.
2. Add the remaining ingredients and add enough water to cover them.
3. Bring to a boil and then simmer until veggies are soft.

I always enjoyed this stew by adding something crunchy on top, like Cheetos, soda crackers, or Cheez-Its!

Reheat the following day for even thicker/better leftovers.

RE/MAX

#remaxrecipes

Submitted by: Brittany Wade, RE/MAX Headquarters

2020 Recipes



Recipe Name: Left Over Turkey Pot Pie

Ingredients

1. 1 pie crust - store bought
2. 1/2 stick of butter
3. 1/2 cup finely diced onion
4. 1/2 cup finely diced carrot
5. 2 cups leftover turkey
6. 1/4 cup of flour
7. 2 to 3 cups of low-sodium chicken or turkey broth (add more as needed)
8. 1 cup white wine
9. 3/4 cup heavy cream
10. (optional) frozen peas
11. fresh thyme chopped
12. salt and pepper to taste
13. sage

Directions

1. Preheat Oven to 400.
2. Melt butter in skillet or Dutch oven and add onion, carrots, celery, and cook until translucent.
3. Add turkey and stir. Sprinkle flour over mixture and set down to medium heat and stir every couple of minutes.
4. Pour broth and stir constantly. Splash in as much wine as you like! Pour in peas (if you'd like).
5. Pour mixture into casserole dish or deep pie pan.
6. Add sage and roll out the pie crust, place on top part and press into the sides of the dish. Cut vents in the top.
7. Bake for 30-40 minutes until golden and bubbly and the crust is done. Allow some time to cool before serving.

RE/MAX

#remaxrecipes

Submitted by: Stacey Mardt, RE/MAX Centre Realtors

2020 Recipes



Recipe Name: Diamond BBQ Chicken

Ingredients

1. Chicken Breast
2. Salt
3. Black Pepper
4. Garlic
5. Turmeric
6. Paprika
7. Olive Oil
8. Nona Pias Balsamic Glaze
9. BBQ
10. Grill Tongs
11. Crispy Boys (beers kept in the refrigerator crisper)

Directions

1. Wash chicken with water to remove residue and dry with a paper towel ,make sure to grill at room temperature for juicy chicken
2. Season the chicken on a plate with all of the ingredients
3. Turn on the BBQ and let the chicken marinate for 20 minutes, toss it in the seasoning.
4. Crack open a crispy boy and "check the grill temperature"
5. Repeat Step 4
6. Grill chicken on 45 degree angle for 4 min turning half way, flip to opposite side and repeat, 8-10min on the grill, move chicken to top rack, turn the grill down to medium to let it cook from the inside out (another 10 min). A Diamond Chicken pattern will appear and friends will be envious, similar to working at RE/MAX...
7. Plate with broccoli and rice or a salad of your choice
8. Repeat step 4, as necessary #2020

RE/MAX

Submitted by: Zachary Mills #remaxpg

#remaxrecipes



Sides



#remaxrecipes

2020 Recipes



Recipe Name: Rich Cornbread

Ingredients

1. 3/4 cup cornmeal
2. 1 cup all-purpose flour
3. 1/4 cup sugar
4. 1 tsp baking powder
5. 1/4 tsp salt
6. 1 egg, beaten
7. 1 cup milk
8. 1/4 cup melted butter

Directions

1. Preheat oven to 425 degrees F.
2. In a large bowl, mix dry ingredients together.
3. Beat together egg, milk, and melted butter.
4. Add all at once to dry ingredients and blend thoroughly, but do not over-beat.
5. Spoon batter into 8" square (buttered) baking pan.
6. Bake in oven for 20 to 25 minutes, or until lightly browned.

(NOTE: double batch in a big cast fry pan, bake for 25 min)

RE/MAX

#remaxrecipes

Submitted by: Linda Miller, RE/MAX Sarnia Realty Inc.

2020 Recipes



Recipe Name: Classic Cranberry Sauce

Ingredients

1. 1 (12 oz) package fresh cranberries
2. 1 1/2 cup sugar
3. 3/4 cup orange juice
4. 1 tsp ground cinnamon
5. 1/4 tsp ground ginger
dash of ground cloves

Directions

1. Combine all ingredients in a medium saucepan.
2. Bring to a boil over medium-high heat.
3. Once bubbling, reduce heat to medium-low heat and cook.
4. 15 minutes or until most cranberries have popped.
5. Remove from heat.
6. Let cool.
7. Served chilled, room temperature or warmed.

RE/MAX

Submitted by: Elaine Brown

#remaxrecipes

2020 Recipes



Recipe Name: Sweet Holiday Salad

Ingredients

1. 3 golden delicious apples
2. 3 red delicious apples
3. 1 can of sliced peaches (reserve the syrup!)
4. 1/2 cup of dried cranberries
5. 1.2 cup of chopped pecans
6. 2 cups of cream or sour cream
7. 1/2 cup of condensed milk

Directions

1. Cut all the apples and peaches in medium dices and put in a bowl.
2. Mix the sour cream and the condensed milk until well combined.
3. Place the mix of cream and condensed milk on the fruit and mix together.
4. Add the syrup on the salad and mix one more time.
5. Add the dried cranberries and pecans on top of the salad. You can also add maraschino cherries to decorate.
6. Keep in the fridge for 2 hours and present cold.

RE/MAX

Submitted by: Pamela Victoria from Mazattan, Mexico

#remaxrecipes

2020 Recipes



Recipe Name: Sweet Potato Soufflé

Ingredients

Potatoes:

3 cups cooked, mashed
sweet potatoes

1 cup sugar

½ tsp salt

1/3 stick butter, melted

2 eggs

½ cup sweetened condensed
milk

1 tsp vanilla

Topping:

1 cup light brown sugar

½ cup flour

1 cup chopped pecans

½ stick butter, melted

1 cup coconut

Directions

1. Mix all ingredients for potatoes and put in a buttered dish.

2. Mix all topping ingredients & sprinkle on top of potatoes.

3. Bake at 350 degrees for 25 minutes.

(NOTE: If you make the night before, add 15-20 minutes of
baking time)

RE/MAX

#remaxrecipes

Submitted by: Jennifer Burke, RE/MAX Headquarters

2020 Recipes



Recipe Name: Yummy Rolls

Ingredients

1. 3 ready to serve rolls
2. 11 tbsp butter, softened
3. 2/3 cup mayo
4. 2/3 grated Parmesan cheese

Directions

1. Preheat oven to 350 degrees F.
2. Combine butter, mayo, and cheese.
3. Coat tops and sides of rolls.
4. Bake for 15 minutes.

RE/MAX

Submitted by: Sharon Wong-Hollis, RE/MAX Interaction Realty

#remaxrecipes

2020 Recipes



Recipe Name: Onion Parmesan Roasted Red Potatoes

Ingredients

1. 2 lbs red potatoes, quartered
2. 1/3 cup vegetable oil
3. 1 packet of dry onion soup mix
4. grated Parmesan cheese
5. pepper

Directions

1. Preheat oven to 350 F.
2. Combine all ingredients into a plastic bag.
3. Seal and shake until well coated.
4. Empty bag into 13 x 9" dish
5. Cover and bake for 35 minutes.
6. Uncover and bake for 15 more minutes or until potatoes are tender.

RE/MAX

Submitted by: Renee Herscher, RE/MAX Interaction Realty

#remaxrecipes

2020 Recipes



Recipe Name: Divine Asparagus

Ingredients

1. 1/2 lb sweet potatoes
2. 1/2 lb carrots
3. 1 bunch asparagus, trimmed
4. 1 - 2 bunches of broccoli
5. 1/2 medium sweet onion
6. pinch of cayenne pepper (optional)
7. 2 tbsp olive oil
8. 4 tbsp balsamic vinegar
9. 1/4 tsp garlic powder
10. 1 1/2 tsp dried oregano
11. 1/2 tsp dried thyme
12. salt & pepper (to taste)

Directions

1. Preheat oven to 425 F
2. Peel and cut sweet potatoes and carrots into 1/4 - 1/2 inch slices.
3. Chop Broccoli into 1 inch pieces.
4. Peel and chop onion to desired size
5. Add carrots to a large pot and fill with water. Season with salt (to taste).
6. Bring to a boil, reduce heat, and simmer for 5 minutes.
7. Add sweet potatoes and cook for 5 more minutes all together.
8. Drain and run under cold water to stop cooking.
9. In a medium bowl, whisk together oil, balsamic, and spices
10. Dip sweet potato pieces in and fully coat then layer onto baking sheet.
11. Add remaining veggies to sauce and coat evenly then layer onto baking sheet
12. Pour remaining dressing over top.
13. Cook for 15 minutes. Toss and cook for another 10-15 minutes, or until they are caramelized to your liking.

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#remaxrecipes

Submitted by: Lindsey Nastyn, RE/MAX Interaction Realty

2020 Recipes



Recipe Name: Sweet Potato Souffle

Ingredients

Souffle Ingredients:

1. 1 1/2 sticks butter
2. 5 medium sweet potatoes
3. 2 large eggs
4. 1 cup granulated sugar
5. 1 1/2 tsp vanilla
6. 1/2 cup milk
7. Pinch of salt

Topping Ingredients:

1. 1 cup chopped pecans
2. 1 cup brown sugar, packed
3. 1/2 cup all-purpose flour
4. 1/2 stick of butter (softened)

Directions

For the souffle:

1. Preheat the oven to 350 degrees F.
2. Grease a 2 1/2-quart baking dish with butter.
3. Poke the sweet potatoes with a fork and bake on a foil-covered baking sheet until they are soft, approx. 1 hour.
4. When cool enough to handle, peel the potatoes, place the flesh in a large mixing bowl and mash until very smooth.
5. Add the eggs, sugar, butter, vanilla, milk and salt.
6. Combine well with an electric mixer or hand mixer. Turn the mixture into the baking dish.

For the topping:

1. In a medium bowl, stir together the pecans, brown sugar, flour and butter until thoroughly combined.

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Submitted by: Nancy Villarreal, RE/MAX Circle of Legends

2020 Recipes



Recipe Name: Famous Texas Creamed Corn

Ingredients

1. 4 lbs. frozen sweet corn
2. 2 8 oz blocks cream cheese, diced into 1 inch squares
3. 1 stick (4 oz) of salted butter
4. 3/4 cup heavy whipping cream
5. 4 tbsp of sugar
6. 1 tsp black pepper
7. 1/2 tsp salt

Directions

1. Throw all the ingredients, without any sort of ceremony or circumstance, into a crock-pot on medium or low for at least 4 hours. If you need it done faster, cook it on the stove or on high in the crock-pot, but be prepared to sacrifice a little of the savory goodness that results when corn is allowed to soak in dairy for hours. All the cream cheese pieces should be completely melted and will easily break down and combine with the cream and butter to make the 'gravy'. Do not over-salt. There is plenty of salt in the butter and cream cheese. Over-salting will ruin this dish!

(Note: This makes a lot of creamed corn, feel free to cut the recipe in half...it comes out just as tasty!)

RE/MAX

Submitted by: Fred Wulff, Realtor, RE/MAX Corridor

#remaxrecipes

Desserts



#remaxrecipes

2020 Recipes



Recipe Name: Reindeer Mix

Ingredients

1. 1 10oz. bag of round mini pretzels
2. 5 cups of Cheerios
3. 5 cups of corn Chex
4. 2 cups of salted peanuts without skin
5. 2 12oz. bags white chocolate chips
6. 1lb. M&M's (red and green)
7. 3 tbsp vegetable oil

Directions

1. Mix first four ingredients in large bowl.
2. Melt white chocolate chips and oil in microwave on medium setting until smooth.
3. Pour over dry mix and stir with metal spoon.
4. Add M&M's and mix them in.
5. Pour onto waxed paper. Let cool and gently break apart as needed.
6. Store in cool place in metal can. Stays fresh for at least a week.

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Submitted by: Jeannette Schneider, RE/MAX Headquarters

#remaxrecipes

2020 Recipes



Recipe Name: Pumpkin Pie Squares

Ingredients

1. 1 package Pillsbury yellow cake mix
2. 1/2 cup melted
3. 3 eggs
4. 1 lb 14oz can pumpkin pie mix
5. 2/3 cup milk
6. 1/4 cup sugar
7. 1 tsp. cinnamon
8. 1/4 cup butter

Directions

1. Preheat oven to 350 degrees.
2. Grease bottom of 13" x 9" pan.
3. Crust: Combine dry cake mix (minus 1 cup that is set aside) with 1/2 cup melted butter and 1 egg. Mix with spoon and press into pan.
4. Filling: Combine pumpkin pie mix, 2 eggs and 2/3 cup milk in a mixer until smooth. Pour over crust.
5. Topping: Combine 1 cup reserved cake mix, sugar, cinnamon and butter. Sprinkle over filling.
6. Bake for 45-50 minutes.
7. Chill; cut into squares.
8. Optional: Serve with whipped cream.

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Submitted by: Jeanette Schneider

#remaxrecipes

2020 Recipes



Recipe Name: Grammy Palmer's Striped Delight

Ingredients

1. 1/4 cup sugar
2. 1/3 cup butter
3. 1 1/2 cups graham cracker crumbs
-
4. 8 oz cream cheese
5. 1/4 cup sugar
6. 2 tbsp cold milk
7. 4 oz cool whip
-
8. 2 (4 serving size) packages of chocolate fudge instant pudding
9. 3 1/2 cups milk
-

Use remaining cool whip, grated chocolate bar, or mini chocolate chips to garnish

Directions

1. Combine sugar, butter, and graham cracker crumbs together and press firmly into the bottom of a 9" x 13" pan.
2. Beat cream cheese, sugar, and milk together until smooth. Fold in cool whip and spread over the crust.
3. Prepare pudding as directed on package using 3 1/2 cups of milk. Pour over cream cheese layer. Chill several hours or overnight.
4. Spread remaining cool whip over pudding layer. Garnish with grated chocolate bar or mini chocolate chips.

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Submitted by: Tracy Pauley

#remaxrecipes

2020 Recipes



Recipe Name: Grandma's Family Tradition German Christmas Stollen

Ingredients

1. 2/3 cups butter
2. 10 tbsp sugar
3. 2 eggs
4. lemon zest
5. 3 2/3 cups all purpose flour
6. 8 tsp baking powder
7. 1/2 cup of evaporated milk
8. 100 grams golden raisins
9. 100 grams almonds, finely chopped

For the glaze & dusting:

1. 1 stick unsalted butter, melted
2. powdered sugar for generous dusting

Directions

1. Turn the oven to 300 degrees F.
2. Mix the butter until its creamy by mixer.
3. Add the sugar to the creamy mix.
4. Beat the eggs in a separate bowl.
5. Add the eggs and zest to the mix
6. Sift the flour and baking powder.
7. Intersperse the flour mix with the milk (might need more milk if its too dry)
8. Take it out of the mixer and add the raisins with the flour so they don't go to the bottom.
9. Turn the dough out onto a floured work surface and cut it in two equal halves. Press or roll each piece into an oval to about 1 inch thickness.
10. Fold in 2 but don't fold the right side all the way over the left edge of the stollen.
11. Place the stollen on a lined baking sheet.
12. Bake for 55 minutes or until golden.
13. Then generously brush the stollen with the melted butter while still warm and immediately sprinkle with powdered sugar, rubbing it into the creases and down the sides.

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Submitted by: Katia de Orbegoso

2020 Recipes



Recipe Name: Ooey Goey Chewy Chocolate Chip Cookies

Ingredients

1. 1 cup all-purpose flour, scooped and leveled
2. 1 cup unbleached bread flour, scooped and leveled
3. 1 3/4 tsp kosher salt
4. 3/4 tsp baking soda
5. 1 1/4 cups dark brown sugar, packed
6. 1/2 cup (1 stick) unsalted butter, melted and cooled at room temperature for 20 minutes
7. 1 cup granulated sugar, divided
8. 1 tbsp vanilla extract
9. 2 large eggs
10. 8 oz semisweet chocolate, chopped
11. 1/2 cup vegetable oil

Directions

1. Preheat the oven to 375 degrees F.
2. In a medium bowl, whisk together the all-purpose and bread flours, salt, and baking soda.
3. In a large bowl, whisk together the melted butter, vegetable oil, brown sugar, 1/2 cup of granulated sugar, and the vanilla.
4. Add the eggs and whisk vigorously until the mixture is smooth, about 30 seconds.
5. Add the dry ingredients to the wet ingredients and stir with a spatula or wooden spoon until smooth.
6. Gently fold in the chopped chocolate.
7. Line 2 baking sheets with parchment paper or nonstick baking mats.
8. Scoop the dough into rounded balls, 1 1/2 tbsp in size.
9. Roll each ball in remaining 1/2 cup granulated sugar and place on the prepared baking sheets, spacing 3 in. apart.
10. Bake for 7-8 minutes, until the cookies are lightly browned and cracked.
11. Remove from the oven and gently tap the baking sheets on the counter top several times, allow to cool.

RE/MAX

#remaxrecipes

Submitted by: Elvin Villalobos, RE/MAX Interaction Realty

2020 Recipes



Recipe Name: Grater Cake

Ingredients

1. 2 cups grated coconut
2. 3 cups granulated sugar (or 1 lb brown sugar)
3. 1/2 cup water
4. 1/2 tsp ginger (optional)
5. pinch of salt

Directions

1. Combine all ingredients in a thick bottomed saucepan.
 2. Boil until coconut is cooked and the liquid dries up and the mixture is sticky enough to hold together.
 3. Remove from heat and beat mixture for 2 to 3 minutes.
 4. Drop onto a greased tray or pour into square dish and press with back of spoon.
 5. When cool, cut with knife and serve
- (A second batch may be made and colored pink then placed on top of the first mixture which is white)

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#remaxrecipes

Submitted by: Donna Addison-Scott, RE/MAX Interaction Realty

2020 Recipes



Recipe Name: Brigadeiro

Ingredients

1. 1 (14oz) can sweet condensed milk
2. 4 tbsp cocoa powder, sifted
3. 2 tbsp butter
4. a pinch of salt
5. sprinkles (chocolate or rainbow)

Directions

1. In a small sauce pan mix the sweet condensed milk, the cocoa powder, the salt and the butter.
2. Cook over medium-high heat until thick.
3. Let cool to room temperature
4. Grease your hands (I like to use butter to do it but you can use Crisco or coconut oil)
5. Roll into little balls
6. Add sprinkles & serve!

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Submitted by: Amy Silva, RE/MAX Interaction Realty

#remaxrecipes

2020 Recipes



Recipe Name: Amazing Raisin Cake

Ingredients

1. 3 cups flour
2. 2 cups sugar
3. 1 cup mayonnaise
4. 1/3 cup milk
5. 2 eggs
6. 2 tsp baking soda
7. whipped cream (or Cool Whip)
8. 1/2 tsp ground cinnamon
9. 1/2 tsp nutmeg
10. 1/2 tsp salt
11. 1/4 tsp cloves
12. 3 cups chopped, peeled apples
13. 1 cup seedless raisins
14. 1/2 cup chopped walnuts

Directions

1. Preheat oven to 350 degrees F.
2. Grease and flour two 9 in layer cake pans.
3. In large bowl mix with mixer the flour, sugar, mayo, milk, eggs, baking soda, and spices for 2 minutes on a low speed, be sure to scrape the sides frequently.
4. Fold in apples, raisins and walnuts.
5. Pour into pans
6. Bake for 45 minutes.
7. Let cool in pan for 10 minutes
8. Frost and enjoy!

RE/MAX

#remaxrecipes

Submitted by: Sharon Wong-Hollis, RE/MAX Interaction Realty

2020 Recipes



Recipe Name: Pumpkin Mousse

Ingredients

1. 1 (3.4-oz) package instant vanilla pudding
2. 1 tsp pumpkin spice
3. 1/2 tsp cinnamon, plus more for garnish
4. 1/2 tsp kosher salt
5. 1 (15-oz) can pumpkin purée
6. 2 tbsp maple syrup
7. 1/2 tsp pure vanilla extract
8. 1 cup whole milk
9. 1 1/2 cups heavy cream

Directions

1. In a large bowl, whisk together pudding mix, spices, and salt.
2. Add pumpkin, maple syrup, vanilla, and whole milk and beat with a hand mixer until smooth.
3. In another large bowl, whip heavy cream until stiff peaks form, 3 to 4 minutes.
4. Fold two-thirds of the whipped cream into pumpkin mixture until smooth.
5. Spoon or pipe into serving dishes and top with remaining whipped cream.
6. Garnish with a sprinkle of cinnamon or pumpkin spice and serve.

RE/MAX

#remaxrecipes

Submitted by: Jennifer Rees-Evans, RE/MAX Headquarters

2020 Recipes



Recipe Name: Caramel Pecan Cheesecake

Ingredients

1. 2 cups crushed shortbread cookies
2. 3 tbs melted butter
3. 1/4 cup plus 2 tbs all purpose flour, divided
4. 2 jar caramel topping
5. 1 cup chopped pecans
6. 5 packages (8 oz each) cream cheese softened
7. 1 3/4 cups sugar
8. 1 1/2 tsp vanilla extract
9. 4 large eggs, room temp, lightly beaten
10. 2 large egg yolks, room temp, lightly beaten
11. 1/3 cup heavy whipping cream
12. 2 cups sour cream
13. 1/3 cup sugar

Directions

1. Preheat oven to 350 degrees. Combine cookie crumbs & butter; press onto the bottom & 1 inch up the sides of a greased 10 " spring-form pan. Bake until set. 8-10 minutes. Cool on a wire rack. Reduce oven to 325 degrees.
2. Meanwhile, stir 1/4 cup flour into caramel topping. Reserve 1/3 cup caramel mixture and 2 tbs of pecans. Drizzle remaining caramel mixture over crust; sprinkle with remaining pecans.
3. In another bowl, beat cream cheese, sugar, vanilla and remaining flour until smooth. Beat in eggs and yolks just until combined. Stir in cream. Pour into crust; place spring-form pan on a rimmed baking sheet. Bake until center is almost set, 65-70 minutes.
4. For topping, combine sour cream & sugar; carefully spread over warm filling. Bake until topping is set, 10-12 minutes longer. Cool on a wire rack for 10 min. Carefully run a knife around edge of pan to loosen; cool 1 hour more.
5. Chill for 8 hours or overnight, covering when completely cooled. Remove sides of pan. Just before serving, drizzle with reserved caramel mixture; sprinkle with pecans.

RE/MAX

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Submitted by: Vickie Blackwell, Office Administrator, RE/MAX of Orange Beach

2020 Recipes



Recipe Name: Buckeye Candies

Ingredients

1. 1 stick butter
2. 1 1/2 cups smooth peanut butter
3. 1 pound powdered sugar
4. 1 tbsp vanilla
5. 1 12 ounce package of chocolate chips
7. 1/2 cake paraffin

Directions

1. Cream butter and peanut butter.
2. Mix in sugar and vanilla.
3. Shape into small balls and refrigerate or freeze for 1/2 hour.
4. Melt chocolate and paraffin in a double boiler.
5. With a toothpaste, dip the frozen balls into the chocolate leaving just the top empty of chocolate.
6. Cool on waxed paper and smooth out the hole from the toothpaste.
7. Makes 40 balls.

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Submitted by: Susie Winders, RE/MAX Headquarters

Drinks



#remaxrecipes

2020 Recipes



Recipe Name: Rum Punch

Ingredients

1. lime juice
2. granulated sugar
3. simple syrup
4. water
5. rum

Directions

1. 1 part lime juice.
 2. 1 part granulated sugar.
 3. 1 part simple syrup.
 4. 3 parts rum.
 5. 4 parts water.
 6. Mix all ingredients together thoroughly and serve over ice.
- (For extra kick, add a pinch of salt, grated nutmeg, and/or 6 pimento berries!)

RE/MAX

Submitted by: Donna Addison-Scott, RE/MAX Interaction Realty

#remaxrecipes

2020 Recipes



Recipe Name: Coquito - Coconut Eggnog

Ingredients

1. 2 (12 oz) cans evaporated milk
2. 1 (15 oz) can of cream coconut
3. 1 (13.5 oz) can coconut milk
4. 1/2 cup sweetened condensed milk
5. 1/2 cup white rum
6. 1 tsp vanilla extract
7. 1/2 tsp ground cinnamon

Directions

1. Chill your Prosecco and apple cider
2. Once cold, mix together champagne, apple cider, and caramel syrup
3. Chop apples into small cubes, about 1/2-1 inch pieces and add to sangria
4. Chill in the refrigerator until ready to serve.
5. Serve and Enjoy!

RE/MAX

Submitted by: Eder Ramirez, RE/MAX Interaction Realty

#remaxrecipes

2020 Recipes



Recipe Name: Caramel Apple Sangria

Ingredients

1. 4 apples cut into 1/2-1 inch cubes (granny smith or honey smith are best.)
2. 1/2 cup caramel syrup
3. 1 gallon apple cider
4. 1 bottle Prosecco
5. 2 cans ginger ale, optional

Directions

1. Chill your Prosecco and apple cider
2. Once cold, mix together champagne, apple cider, and caramel syrup
3. Chop apples into small cubes, about 1/2-1 inch pieces and add to sangria
4. Chill in the refrigerator until ready to serve.
5. Serve and Enjoy!

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Submitted by: Lindsey Nastyn, RE/MAX Interaction Realty

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2020 Recipes



Recipe Name: Hop, Skip and Go-Naked Cocktail

Ingredients

1. 1 can limeade concentrate
2. 1 can beer
3. 1 can vodka

Directions

This is a wonderful and refreshing drink after a round of golf on a summer day – preferably sitting a gazebo in the Mississippi Delta.

1. Using a pretty pitcher, pour one can Limeade concentrate.
2. Using the same concentrate can, add equal amount of beer and equal amount of vodka.
3. Add ice, stir and serve in a pretty glass.

Some people think this is a bit too strong, and they add a can of water. That is fine; you are just a hop, skip and a jump from a refreshing drink made to your own taste!

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Submitted by: Susan Zimmerman, RE/MAX Headquarters