

THE CLEVER COOK'S SECRET INGREDIENT



HENRY'S  HUMDINGERS

COOKING WITH A KICK



When people sample our flavors, they often say things like “Wow! This is really good” and “I’ve never tasted anything like that.” But what I hear the most is “How would I use this?” This is why my family and friends who have cooked with Henry’s Humdingers have put together some of our recipes. Once you see some of these ideas, I swear that you will come up with several of your own. If you have any real winners, I hope you send them to me so I can include them in the next edition of my Henry’s Humdingers Recipe Book. In the meantime, please enjoy some of our early favorites.

Henry J. Miller

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On a plane ride home a dashing young man with 11-year old quirky boyish charm buckles his seat belt like it's any other flight. I sat next to a beekeeper and he filled my mind with the fantastical world of bees and told me they were in jeopardy due to mysterious Colony Collapse Disorder. So before the flight landed I convinced my mom to buy me a hive.

Soon, we had so many hives and so much honey my family tired of the constant overwhelming sweetness, especially my grandpa who plays jazz in Paris. He likes his food and his music HOT! So we thought, "Hey let's mix spices with honey & create an epic collision of spicy & sweet that'll explode with awesomeness". And voila! - Grumpy Grandpa™, the duct tape for the kitchen was created.

Now my mom & dad try all sorts of recipes and put them up on our web site. There are more than 100 recipes from potato salad to fish tacos among others.

So I guess my grandpa was right, "Some Like It Hot!"



Apparently it is a universally accepted fact that grandmas are kind frail old ladies who knit sweaters and knee-high socks made of the scratchiest wool around. It is also believed they are sweet. But this is incorrect data.

My Nana likes the finer things like expensive perfume, fine wine and going to the theatre. She doesn't bake, she orders take-out and likes to shop. She dates. And ask any kid, Nanans will bend the rules when necessary. I think mine cheats at cards.

Naughty Nana™ is a spicy ginger mixture with a slow burn that breaks all the laws of taste and is making new ones. It reminds people of Asian cuisine. In fact, my dad eats it on peanut butter muffins and says it's out of this world.

And like the other Humdingers™ flavors, Naughty Nana™ is good glazed on vegetables, chicken and it's especially yummy on meat.

So give it a try. It's not at all what you expect. It might be honey, but it's not sweet.



Please introduce yourself to another Henry's Humdingers creation - Phoebe's Fireball™ an unforgettable concoction so spicy and sweet it will blow you away. Just like my adorable little cousin, Phoebe, the volleyball playing blue-eyed dragon - because she is just a little bit bad.

I gotta tell you - when you buy Humdingers you not only get a culinary Swiss Army Knife but you help save the bees because a portion of all sales goes to the preservation of honey bees.

You can put Phoebe's Fireball on anything, I like it on ribs or in mashed potatoes. You can use it as a marinade for prawns or pork too. For even more cool ideas check henryshumdingers.com - my mom & dad try all sorts of recipes and put up the ones we all like. There are over 100 recipes from coleslaw to pecan pie and pancakes - even cocktails (but I haven't tasted those).

Oh, sorry Grandpa, but some people (especially Texans) say they might just like this Humdingers™ the best.

C'est la vie.



Now, I know everyone has a different flavor palette, a few taste Grumpy Grandpa™ and go running for the hills whereas others take a spoonful of Phoebe's and look at us expecting something more.

Well, my dear old dad took this as a personal challenge, he got this weird look in his eye, rolled up his sleeves and retreated to his sinister lair. He definitely meant business so he didn't even bother going for those wimpy jalapenos, no he wanted some serious heat. Habaneros. After practically nuking the mouths of all the family members with test trials, he settled on his formula.

And now Henry's Humdingers is blazing a whole new trail, one mouth at a time with our newest flavor! Diabolical Dad™ This stuff will knock your socks off tenfold.

So if you have been craving more spice get ready to be satisfied. Try it on a steak, fish tacos. My mom likes it on breakfast burritos, but she's another story.

COOKING WITH A KICK

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Wicked Chicken Fingers
Charged Up Chicken Wings
Make You Sweat Jalapeno Poppers
Peppered Peach Salsa
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I love bees and all the good they do and it makes me crazy to think of all the bad things that are happening to them. It's just ughhh.

So, I'm donating part of what I make to
 The Foundation for the Preservation of Honey Bees.
 To find out more or even buy some Henry's Humdingers,
 visit the cool website my dad made at:
www.henryshumdingers.com
 or email us at: honeywithakick@gmail.com



Appetizers

Icarus Chicken Wings

Ingredients:

- 20 chicken wings
- 1½ cups all-purpose flour
- 3 Tablespoons garlic powder
- 1 teaspoon kosher salt
- ½ teaspoon freshly ground white pepper
- Vegetable oil, for frying
- 6 ounces jar **Diabolical Dad**
- 3 Tablespoons dark brown sugar
- ranch dressing, for serving

Directions:

Preheat the oven to 450° F. Line a baking sheet with parchment paper or aluminum foil.

In a large bowl, combine flour, garlic powder, salt, and white pepper. Put the wings in the flour mixture, shaking off the excess and let set on a plate.

In a large pot, heat several inches of vegetable oil to 350° F. When the oil is heated, put the wings in the flour mixture a second time, again shaking off the excess.

Deep fry the wings until crispy and golden brown, about 12 minutes. While wings are frying, mix the **Diabolical Dad**, and brown sugar in a large bowl until mixture is smooth. Remove the wings from the oil, pat dry and then dip in the **Diabolical Dad** sauce mixture to coat.

Lay the wings on the baking sheet. Bake coated wings until the sauce is dry, about 12 minutes. Serve hot with ranch dressing.

Wicked Chicken Fingers

Ingredients:

- 1 cup Italian bread crumbs
- 2 Tablespoons grated Parmesan cheese
- 1 garlic clove, minced
- ¼ cup vegetable oil
- 6 boneless skinless chicken breast halves

DIABOLICAL MUSTARD SAUCE:

- 2 Tablespoons cornstarch
- 1 cup water, divided
- ½ cup **Diabolical Dad**

- ¼ cup prepared mustard

Directions:

In a plastic bag, mix bread crumbs and Parmesan cheese; set aside. In a small bowl, combine garlic and oil. Flatten the chicken to ½ inch thickness; cut into 1 inch wide strips. Dip strips in oil; coat with crumb mixture. Place on a greased baking sheet. Bake at 350° F for 20 minutes or until golden brown.

For mustard sauce, dissolve cornstarch in 1 Tablespoon water in a saucepan. Add **Diabolical Dad**, mustard and remaining water; bring to a boil over medium heat. Boil for 1 minute, stirring constantly. Serve with chicken for dipping.

Charged Up Chicken Wings

Ingredients:

- 3 pounds chicken wings
- Salt and pepper to taste
- 1 Tablespoon butter
- ¼ cup Dijon mustard
- ¼ cup **Naughty Nana**

Directions:

Preheat oven to 400° F. Line a large rimmed baking sheet with foil and place a wire rack on top of the foil. Set aside. Cut the wings into thirds, cutting between the bones and discarding the wing tips. Arrange the wings on the rack and season with salt and pepper all over. Bake until skin is golden brown and crisp, 40 to 50 minutes.

Meanwhile, melt butter over low heat. Whisk in mustard and **Naughty Nana**, then transfer this mixture to a large bowl. Add the hot wings and stir to coat the chicken evenly with the Naughty Nana mustard glaze. Return wings to the foil-lined baking sheet. Pour any remaining glaze over the wings and bake until glazed and deep golden brown, 8 to 12 minutes more. Transfer to a serving platter and serve immediately.

Make You Sweat Jalapeño Poppers

Ingredients:

- 6 jalapeño peppers
- 4 ounces cream cheese, softened
- 2 Tablespoons shredded cheddar cheese
- 6 bacon strips, halved width wise
- ¼ cup **Phoebe's Fireball**

Directions:

Cut jalapeños in half lengthwise and remove seeds; set aside. In a small bowl, beat cheeses until blended. Spoon into pepper halves. Wrap a half-strip of bacon around each pepper half.

Coat peppers with **Phoebe's Fireball**. Place in a greased 1 inch deep 15 x 10-inch baking pan.

Bake at 350° for 18 to 20 minutes or until bacon is firm.

Peppered Peach Salsa

Ingredients:

- 3 or 4 ripe peaches, peeled, pitted and chopped
- 2 plum tomatoes, chopped
- 3 or 4 green onions, white and light green parts sliced
- ½ cup cooked black beans
- ½ cup **Naughty Nana**
- juice of ½ lime
- salt, to taste
- chopped cilantro, to taste

Directions:

Combine all ingredients in a bowl, seasoning with salt to taste. Flavor is best if ingredients are left to refrigerate before serving. Great on grilled fish or chicken, as a garnish for tacos, or scooped up with chips.

Sauces

Peppery Peanut Sauce

Ingredients:

- 1 cup dry roasted peanuts, unsalted
- 1/3 cup water
- 2 cloves garlic, minced
- 1/2 teaspoon dark soy sauce
- 2 teaspoons sesame oil
- 2 Tablespoons **Naughty Nana**
- 2 1/2 Tablespoons soy sauce
- 1/2 teaspoon tamarind paste OR 2 Tablespoons lime juice
- 1/3 cup coconut milk

Directions:

Place all ingredients in a blender or food processor. Blend or process until sauce is smooth.

If you prefer a runnier peanut sauce, add a little more water or coconut milk.

Do a taste test, adding more soy sauce if not salty enough. If too salty, add a squeeze of fresh lime juice. If you'd prefer it sweeter, add a little more **Naughty Nana**.

Serve warm or at room temperature, as a dip with fresh veggies, with fresh spring rolls, or other Asian finger foods. Or combine with noodles to create a Thai-style noodle dish or cold noodle salad.

Note: This sauce tends to thicken as it sits - just add a little water or coconut milk to thin it out, as needed. Otherwise it stores well if kept covered in the refrigerator (keep up to 2 weeks; freeze thereafter).

Blazing Barbecue Sauce

Makes 4 servings

Ingredients:

- 1 cup spicy prepared barbecue sauce
- 1/4 cup **Phoebe's Fireball**
- 1/2 teaspoon dry mustard

Directions:

Combine barbecue sauce, **Phoebe's Fireball** and mustard in small saucepan; mix well.

Bring mixture to boil, reduce heat and simmer 5 minutes.

Lady Za Za Pizza Sauce

Ingredients:

- 3 cups tomato-based pizza sauce
- 1 cup **Grumpy Grandpa**
- 2 teaspoons hot pepper sauce, or to taste

Directions:

Heat tomato-based pizza sauce with **Grumpy Grandpa**. Remove from heat; stir in hot pepper sauce.

Jazzin' Baby Pepper Sauce

Ingredients:

- ½ cup **Grumpy Grandpa**
- ¼ cup chunky peanut butter
- 2 Tablespoons soy sauce
- 1 Tablespoon chopped fresh coriander

Directions:

Combine all ingredients; mix well.

Fierce Adobo Sauce

Ingredients:

- ¾ cup chopped onion
- 1 Tablespoon garlic, finely chopped
- 2 Tablespoons vegetable oil, such as canola
- ½ teaspoon dried oregano
- ¼ teaspoon dried thyme
- 1 cup chicken broth
- 2 Tablespoons cider vinegar
- 1 cup orange juice
- ⅔ cup **Grumpy Grandpa**
- 1 bay leaf
- Salt, to taste

Directions:

Sauté onion and garlic in oil until soft, about 3 minutes. Stir in oregano and thyme; cook over medium heat, stirring constantly, until aromatic, about 1 minute. In a blender, process mixture, chicken broth and vinegar. Put mixture into a saucepan with orange juice, **Grumpy Grandpa** and bay leaf. Simmer until sauce thickens, about 30 minutes. Remove bay leaf. Season with salt, if necessary.

Perky Peach Sauce

Ingredients:

- 5 fresh peaches (sliced with skin)
- 1 Tablespoon dark brown sugar
- ½ jalapeño (with seeds)
- 3 Tablespoons butter
- 3 Tablespoons **Diabolical Dad**
- Juice of ¼ lemon
- Juice of ½ orange

Directions:

In a deep frying pan place butter, dark brown sugar, orange juice and lemon juice. Let butter melt with the dark brown sugar and juices. Add jalapeño and **Diabolical Dad** and stir on low until peaches soften and juice thickens, about 5 minutes. Serve with chicken strips.

Phoebe's Phabulous Marinade

Makes 2 cups

Ingredients:

- 1 cup vegetable broth
- 1 clove garlic, minced
- ⅓ cup **Phoebe's Fireball**
- ¼ cup tamari soy sauce
- 1 chipotle in Adobo sauce, minced
- 1 Tablespoon Adobo sauce
- 1½ teaspoons granulated onion powder
- 1 Tablespoon Dijon mustard
- 1 Tablespoon fresh chopped cilantro

Directions:

Whisk together broth, garlic, **Phoebe's Fireball**, soy sauce, chipotle and adobo sauce in 2-cup liquid measuring cup. Add onion powder, mustard and cilantro; mix well.

Zippy Zydeco Barbeque Sauce

Ingredients:

- 2 cups ketchup
- 1 cup water
- 2 Tablespoons hot sauce
- ¼ cup **Grumpy Grandpa**
- 2 Tablespoons molasses
- 2 Tablespoons brown sugar
- 1 teaspoon Worcestershire sauce
- 1 teaspoon soy sauce
- 1 teaspoon salt
- 2 Tablespoons Cajun seasoning
- 1 pinch paprika
- 1 pinch ground white pepper
- 1 pinch ground black pepper
- 2 Tablespoons cornstarch
- 1 Tablespoon water
- ½ cup butter

Directions:

In a large saucepan over medium low heat, mix together ketchup, garlic, 1 cup of water, hot sauce, **Grumpy Grandpa**, molasses, brown sugar, Worcestershire sauce, soy sauce, salt, Cajun seasoning, paprika, white pepper and black pepper. Allow the mixture to simmer approximately 30 minutes.

In a small bowl, dissolve cornstarch in 1 Tablespoon of water. Adjust amount of water as needed to fully dissolve cornstarch. Stir into the sauce mixture. Continue simmering for another 15 minutes.

Stir butter into the sauce mixture. Continue simmering mixture approximately 15 more minutes, or until butter is melted and the sauce has begun to thicken. Serve over meats prepared as desired.

Rockin' Red Hot Rub

Ingredients:

- 1 teaspoon paprika
- 2 teaspoons soy sauce
- 2 teaspoons **Grumpy Grandpa**

Directions:

Combine all ingredients in a bowl. Mash until smooth. Rub over chicken breasts or pork

prior to cooking. Let marinate for several hours. Baste frequently with left-over rub while cooking. Makes about 1/3 cup.

Sweet & Spicy Glaze

Ingredients:

- 3 cups **Naughty Nana**
- 3 cups butter or margarine

Directions:

Combine all ingredients in a deep, heavy saucepan. Cook over medium heat, stirring frequently, until mixture is just blended and just beginning to boil. Remove from heat. Use to glaze fresh vegetables such as carrots, sweet potatoes and winter squash or to baste poultry and seafood.

Very Gingery Ginger Glaze

Ingredients:

- 3 Tablespoons **Naughty Nana**
- 3 ounces julienne ginger
- 2 Tablespoons peanut oil
- 1 cup hoisin sauce
- 2 Tablespoons chili paste
- 1/2 cup water

Directions:

Heat oil in wok or sauce pan.

Add all ingredients and stir to combine. Bring to boil. Reduce heat and simmer 15 minutes. Purée with immersion blender or allow to cool and purée in blender. Strain if desired.

Nana's Bit of Bourbon

Ingredients:

- 1 onion, chopped
- 1 Tablespoon butter
- 1 1/2 cups premium bourbon
- 1/4 cup **Naughty Nana**
- 1 (16 ounce) jar picante sauce
- 1/2 (16 ounce) jar hot salsa
- 2 (6 ounce) cans tomato paste
- 1 cup tomato-vegetable juice cocktail
- 2 Tablespoons ground black pepper

Directions:

In a large saucepan over medium heat, sauté the onion for 10 to 15 minutes, or until onion is caramelized. Reduce heat to low and pour in about 1 cup of bourbon to deglaze the pan. Return saucepan to medium high heat, add the remaining bourbon, and bring to a slow boil for 5 to 10 minutes, allowing the alcohol to cook out of the bourbon.

Add the **Naughty Nana**, picante sauce, hot pepper sauce, tomato paste, tomato-vegetable juice and ground black pepper and stir well. Bring this mixture to a slow, rolling boil for about 5 to 10 minutes. Remove from heat, cover and cool in the refrigerator.

Marinate your meat in a separate large, nonporous bowl for 3 to 4 hours, pouring sauce over meat. Boil remaining sauce for 10 minutes and serve with meat, if desired. Discard any excess marinade.

Moxie Mustard

Ingredients:

- 1 cup Dijon mustard
- ¼ cup **Phoebe's Fireball**
- ⅛ teaspoon ground tumeric

Directions:

Combine all ingredients; mix thoroughly. For best flavor, let stand overnight. Makes 10 2-Tablespoon servings. Serve with pretzels.

Big Blast Butter

Makes ¾ cup

Ingredients:

- ½ cup butter or margarine, softened
- ¼ cup **Phoebe's Fireball**
- 1 teaspoon grated orange peel
- ½ teaspoon ground cinnamon

Directions:

Combine all ingredients and mix well.

Dressings

Vibrant Vinaigrette

Makes $\frac{3}{4}$ cup

Ingredients:

- $\frac{1}{4}$ cup cider vinegar
- 2 Tablespoons **Naughty Nana**
- 3 Tablespoons soy sauce
- 1 small clove garlic, minced
- $\frac{1}{2}$ teaspoon grated ginger root
- $\frac{1}{8}$ teaspoon coarsely ground pepper
- 3 Tablespoons vegetable oil

Directions:

Combine all ingredients except oil; mix well. Gradually whisk in oil; blend well.

Balsamic Vinaigrette

- $\frac{1}{2}$ cup balsamic vinegar
- 1 small onion, chopped
- 1 Tablespoon soy sauce
- 4 Tablespoons **Grumpy Grandpa**
- 1 Tablespoon white sugar
- $\frac{2}{3}$ cup extra-virgin olive oil

Directions:

Place the vinegar, onion, soy sauce, **Grumpy Grandpa**, and sugar into a blender. Purée on high, gradually adding the olive oil. Continue puréeing 2 minutes, or until thick.

Peppery Peanut Dressing

Ingredients:

- $\frac{1}{2}$ cup peanut butter
- $\frac{1}{4}$ cup seasoned rice vinegar
- $\frac{1}{4}$ cup water
- $\frac{1}{2}$ teaspoon reduced-sodium soy sauce
- 1 teaspoon minced garlic
- $\frac{1}{2}$ teaspoon lemon juice
- 3 Tablespoons **Naughty Nana**
- 1 Tablespoon finely chopped fresh cilantro

Salads

Henry's Hot as Hell Chicken Salad

Ingredients:

- Two handfuls of spring mix lettuce
- 6 to 8 cherry tomatoes, cut in half
- 1 baby Persian cucumber, diced
- Cooked Henry's Hot as Hell Chicken cut into bite-sized pieces (page 31)
- Shredded cheddar cheese,
- Favorite salad dressing

Directions:

Layer the ingredients into your bowl and enjoy!

Snappy Spinach Salad

Serves 12

Ingredients:

- ¼ teaspoon salt
- 4 cups torn fresh spinach
- 1 cup minced fresh parsley
- 1 cup sliced mushrooms
- 2 medium tomatoes, cut into wedges
- 2 celery ribs, chopped
- 1 cup bean sprouts
- 1½ cups shredded cheddar cheese
- 1 cup salted sunflower seeds

Dressing:

- ¼ teaspoon salt
- ½ cup vegetable oil
- ¼ cup **Phoebe's Fireball**
- ¼ cup cider vinegar
- ¼ cup chopped onion

Directions:

In a large salad bowl, combine the first 9 ingredients. In a jar with a lid, combine the dressing ingredients and shake well. Drizzle over salad mixture.

Quick on the Draw Coleslaw

Ingredients:

- 2 pounds green cabbage
- 4 carrots
- 1 medium yellow onion
- ½ cup mayonnaise
- ¼ cup mustard
- 2 teaspoons apple cider vinegar
- 1 cup **Diabolical Dad**
- 1 teaspoon black pepper
- Salt and freshly ground black pepper

Directions:

Cut cabbage into quarters and remove core. Peel carrots and onion and cut into pieces that will fit through the feed tube of a food processor. Fit food processor with the large-holed grater attachment and push cabbage, carrots, and onions through feed tube to grate. In a large bowl, toss vegetables together. In another medium bowl, prepare the coleslaw dressing by whisking together the mayonnaise, mustard, cider vinegar and **Diabolical Dad**. Toss dressing with the cabbage mixture, and season with salt and pepper, to taste. Cover with plastic wrap and chill for at least 2 hours before serving.

Nana's Asian Style Pasta Salad

Serves 6

Ingredients:

- 1 pound linguine
- 4 Tablespoons sesame oil
- 3 Tablespoons balsamic vinegar
- 3 Tablespoons soy sauce
- 3 Tablespoons **Naughty Nana**
- 3 red bell peppers (seeded and thinly sliced)
- 3 cups snow peas
- 1 red onion (thinly sliced)
- ½ cup basil (chopped)

Directions:

Cook pasta in large pot of boiling salted water until tender, but still firm to bite. Drain very well. Transfer to large bowl. Whisk sesame oil, vinegar, soy sauce and **Naughty Nana** in a small bowl. Season with salt. Mix half of dressing into pasta, add the vegetables and rest of dressing, mixing well. Garnish with basil.

Soups

Butternut Squash Soup with Spicy Pecans

Ingredients:

- 2 butternut squash (about 4 ½ pounds), halved lengthwise, seeds removed
- Salt and pepper
- 1 large onion, chopped
- 2 ribs celery, chopped
- 3 Tablespoons butter
- 2 Tablespoons **Phoebe's Fireball**
- 1 cup pecans, coarsely chopped
- 2 cups chicken broth
- 2 cups milk

Directions:

Preheat the oven to 400° F. Place the squash cut side up on a rimmed baking sheet. Brush with the melted butter and season with salt and pepper. Bake until brown on the edges and fork-tender at the thickest part, about 1 hour.

Meanwhile, melt 1½ Tablespoons butter in a large soup pot over medium heat. Add the onion and celery, season with salt and pepper and cook, stirring occasionally, until softened, 6 to 7 minutes.

Melt the **Phoebe's Fireball** and remaining 1½ Tablespoons butter in a small skillet over medium-low heat. Add the pecans and ½ teaspoon salt and cook, stirring, until the nuts are toasted, about 5 minutes. Let cool.

Scoop the squash flesh from the skins and add to the soup pot. Add the broth and milk and bring to a simmer, stirring occasionally. Using an immersion blender, purée the mixture in the pot, over low heat, until smooth (or transfer in batches to a blender and purée).

Serve in bowls, topped with the pecans.

Spicy Chicken and Sweet Potato Stew

Ingredients:

- 1 teaspoon olive oil
- 1 onion (chopped)
- 4 cloves garlic (minced)
- 1 pound sweet potato (peeled and cubed)
- 1 orange bell pepper (seeded and cubed)
- 1 pound chicken breast (cooked, cubed)

- 1 can (28 ounces) diced tomatoes
- 2 cups water
- 1 teaspoon salt
- 2 Tablespoons chili powder
- 1 teaspoon ground cumin
- 1 teaspoon dried oregano
- 1 teaspoon cocoa powder
- 2 teaspoons **Phoebe's Fireball**
- 1½ Tablespoons all-purpose flour
- 2 Tablespoons water
- 1 cup corn (frozen)
- 1 can (16 ounces) kidney beans (rinsed and drained)
- ½ cup fresh cilantro (chopped)

Directions:

Heat olive oil in a large pot over medium heat. Stir in onion and garlic; cook and stir until the onion has softened and turned translucent, about 5 minutes. Stir in sweet potato, bell pepper, chicken, tomatoes, **Phoebe's Fireball** and 2 cups of water. Season with salt, , cumin, oregano, cocoa powder, and red pepper flakes. Increase heat to medium-high and bring to a boil. Dissolve flour in 2 Tablespoons water, and stir into boiling stew. Reduce heat to medium-low, cover, and simmer until the potatoes are tender but not mushy, 10 to 20 minutes. Stir the stew occasionally to keep it from sticking.

Once the potatoes are done, stir in corn and kidney beans. Cook a few minutes until hot, then stir in cilantro before serving.

Sassy Sweet Potato Soup

Ingredients:

- ½ red bell pepper
- 1 Tablespoon olive oil
- 1 onion, chopped
- 1 celery stalk, chopped
- 2 cloves garlic, minced
- 1 cup water
- 1 cup vegetable broth
- 3 plum tomatoes, chopped
- 1 (15 ounce) can black-eyed peas, drained and rinsed
- 1 (15 ounce) can sweet potatoes, drained and cut into chunks
- 2 Tablespoons **Phoebe's Fireball**

- 1 bay leaf
- 1 pinch dried thyme
- 1 pinch dried basil
- 1 pinch dried oregano
- 1 pinch dried rosemary
- 1 pinch garlic powder
- 1 pinch onion powder
- 1 pinch mustard powder
- 1 pinch cumin
- 1 pinch coriander
- salt and cracked black pepper to taste
- 2 Tablespoons chopped fresh parsley

Directions:

Set oven to broil. Brush red bell pepper lightly with olive oil, and place cut-side down on a baking sheet. Place sheet under broiler, and broil until pepper is blackened and blistered. Remove from broiler and, when cool enough to touch, peel skin. Chop pepper into bite-sized pieces. Heat olive oil in a large skillet over medium heat. Stir in onion, celery, and garlic; cook until onion is soft and translucent. Mix in water, **Phoebe's Fireball**, broth, tomatoes, black-eyed peas, sweet potatoes, and chopped bell pepper. Add brown sugar and cinnamon. Add bay leaf, thyme, basil, oregano, and rosemary. Mix in garlic, onion, and mustard powders. Stir in cumin and coriander. Bring contents to a boil. Reduce heat to medium-low; simmer, covered, until sweet potatoes begin to disintegrate, about 20 minutes. Season with salt and cracked pepper to taste. Stir in fresh parsley, and serve.

Serengeti Peanut Soup

Ingredients:

- 3 cups stock
- 1 sweet potato (peeled and chopped)
- 2 carrots (chopped)
- 1 pepper (yellow, chopped)
- 2 fresh chili peppers
- 1 Tablespoon oil
- 2 onions (chopped)
- 3 green onions (chopped)
- 2 Tablespoons **Naughty Nana**
- ½ cup peanut butter
- 1 cup tomato juice

- 2 garlic cloves (chopped)
- salt
- pepper

Directions:

Heat the oil in a large saucepan over high heat. Add pepper, carrots, garlic, onions and chilis. Cook for 2 minutes, then add potato and stock. Bring to boil and simmer 10 minutes. Transfer the vegetables to a food processor and purée until smooth. Return the purée to the saucepan and stir in peanut butter and tomato juice or mash the vegetables in the saucepan until slightly lumpy. Add **Naughty Nana**, salt and pepper. Serve sprinkled with green onions.

Tingling Tomato Soup

Ingredients:

- 1 pound tomatoes
- ½ pint chicken stock
- 6 cloves garlic
- 1 teaspoon ground nutmeg
- 8 Tablespoons **Phoebe's Fireball**
- olive oil
- black pepper

Directions:

Drizzle the whole fresh tomatoes with olive oil and oven roast until the skins have spilt and are easy to remove. Remove the skins from the roast tomatoes. Chop the garlic finely. In the saucepan, simmer the chicken stock, ground cinnamon, ground nutmeg and garlic for 10 minutes. Add the roasted tomatoes and **Phoebe's Fireball**. Lightly smash the tomatoes in the saucepan to form some chunks. Simmer for 10 to 15 minutes. Check seasoning and add black pepper as needed. Serve warm.

Spicy Curry Soup

Ingredients:

- 1 Tablespoon vegetable oil
- 1 shallot (minced)
- 3 garlic cloves (minced)
- 1 Tablespoon lemongrass (minced)
- 1 Tablespoon green curry paste (Thai)
- 1 Tablespoon curry powder (medium)
- 1 teaspoon hot chili paste (sambal oelek)

- 14 ounces coconut milk (lite)
- 16 ounces chicken broth
- 1 Tablespoon fish sauce
- 1 teaspoon **Diabolical Dad**
- 1 cup shiitake mushroom (sliced)
- 1 cup snow peas (trimmed)
- 1 cup sweet potato (peeled and cut into ½ inch cubes)
- ¼ pound rice stick noodles
- 2 chicken thighs (skinless boneless thinly sliced)
- 1 green onion (sliced)
- 1 jalapeño pepper (minced)
- 2 Tablespoons cilantro (chopped)
- 1 lime (quartered)

Directions:

Heat oil in a 4-quart saucepan over medium heat. Add ½ shallot, garlic and lemongrass; heat until fragrant, about 1 minute. Reduce heat to medium low and stir in curry paste, curry powder and chili paste. Add ½ cup coconut milk scooped from the top of the can. Stir until thick and fragrant, about 2 minutes. Add remaining coconut milk, broth, fish sauce and **Diabolical Dad**; bring broth to a boil, then turn down and keep warm. Bring a large pot of water to boil, add snow peas and cook 2 minutes. Remove peas to a bowl, saving the water. Bring the same pot back to a boil and add sweet potato, cook until tender, about 7 minutes. Remove, drain and place in another bowl. Bring same pot back to a boil and add rice sticks, cook for about 6 minutes. Remove, drain and place in another bowl. Bring broth mixture back to a simmer. Add chicken and mushrooms, simmer until cooked through, about 10 minutes. Add sweet potato. Cut noodles with scissors and warm up in the microwave if cold. Divide noodles into serving bowls, top with snow peas and hot broth, chicken, mushroom mixture. Top with remaining shallot, green onion, cilantro, and jalapeño. Squeeze lime quarters over and serve.

Jumpin' Jiang's Hot and Sour Soup

Ingredients:

- 2 teaspoons **Grumpy Grandpa**
- 1 ¼ cups water
- 2 Tablespoons rice vinegar
- 8 ounces firm tofu
- 1½ Tablespoons cornstarch
- 2 or 3 Tablespoons soy sauce

- 2½ cups chicken stock
- ⅓ cup green onion
- 2 cups fresh mushrooms
- 8 ounces boneless skinless chicken breasts
- 2 teaspoons dark sesame oil
- 4 large dried shiitake mushrooms
- ¾ cup canned bamboo shoots

Directions:

In a small saucepan, bring 1 cup of the water to a boil. Place the bamboo shoots in a small heatproof bowl and pour ½ cup of the boiling water over them; let soak for 5 minutes, then drain. Add the dried mushrooms to the water remaining in the saucepan and let soak for 15 minutes. Drain the mushrooms through a sieve, reserving the soaking liquid. Slice the mushrooms, discarding the stems.

In a large saucepan, heat the oil over moderate heat. Add the chicken and sauté for 4 minutes or until no longer pink on the outside. Add the soaked mushrooms, fresh mushrooms, green onions, stock, soy sauce, **Grumpy Grandpa**, and mushroom soaking liquid. Bring the saucepan mixture to a simmer.

Meanwhile, in a small bowl, mix the cornstarch with the remaining ¼ cup water. Stir the cornstarch mixture into the simmering soup and cook for 5 minutes. Stir in the tofu, vinegar, and red pepper sauce. Cook until the tofu is heated through.

Notes:

Seafood

Spunky Shrimp

Ingredients:

- 12 tiger shrimp, cleaned and peeled
- $\frac{3}{4}$ cup all-purpose flour
- 1 egg beaten
- $\frac{3}{4}$ cup unsweetened shredded coconut
- $\frac{1}{4}$ cup almond meal
- 2 Tablespoons breadcrumbs
- $\frac{2}{3}$ cup **Grumpy Grandpa**

Directions:

Preheat oven to 450° F. Line a baking sheet with parchment and spray with cooking spray. In a small bowl, season the shrimp with salt and pepper. Pour the flour into a shallow dish. In another shallow dish, gently toss the coconut, almond meal and breadcrumbs. Dredge shrimp in the flour and shake off any excess. Then dip each shrimp into the beaten egg followed by the coconut mixture. Shake off any excess and transfer to the baking sheet and place in the oven. Bake for 15 to 20 minutes or until golden brown. Put the **Grumpy Grandpa** into a ramekin and serve with warm shrimp.

Crazy Coconut Shrimp

Ingredients:

- $\frac{3}{4}$ pound peeled, deveined shrimp, fresh or frozen
- $\frac{1}{3}$ cup coconut milk
- 4 teaspoons white rice vinegar
- 1 Tablespoon **Naughty Nana**
- 2 teaspoons cornstarch
- $2\frac{1}{2}$ Tablespoons peanut or vegetable oil for stir-frying, divided
- $\frac{1}{2}$ teaspoon salt
- 1 cup de-seeded, diced tomato
- 1 to 2 teaspoons Chinese rice wine or dry sherry, optional
- 2 to 3 teaspoons chopped fresh parsley or cilantro, optional

Directions:

If using frozen shrimp, thaw under cold running water and pat dry. Remove the tails from the shrimp. In a small bowl, combine the coconut milk and rice vinegar. Whisk in the **Naughty Nana** and cornstarch. Heat $1\frac{1}{2}$ Tablespoons oil over medium-high heat. When

the oil is hot, add the ginger and stir-fry for a few seconds. Add the shrimp and the salt. Stir-fry the shrimp for about 2 minutes, until they turn pink. Remove from the wok. Heat 1 Tablespoon oil in the wok. When the oil is hot, add the diced tomato. Stir-fry for one minute, then push to the sides and add the shrimp back into the pan. Stir-fry the shrimp for another minute, splashing with a bit of Chinese rice wine or dry sherry if desired. Push to the sides with the tomato. Whisk the sauce again and pour into the middle of the wok, stirring quickly to thicken. Stir-fry the sauce with the shrimp and tomato for another minute to mix everything together. Stir in the chopped parsley or cilantro if desired. Serve immediately.

Sassy Scallops

Ingredients:

- ½ Tablespoon gluten-free tamari
- 1½ Tablespoons **Phoebe's Fireball**
- 1 Tablespoon Dijon mustard
- ½ Tablespoon rice wine vinegar
- 1 pound large sea scallops, tough muscles removed from the side of each
- 1 to 2 Tablespoons extra-virgin olive oil, divided
- 1 teaspoon toasted sesame seeds

Directions:

In a small bowl, whisk together tamari, **Phoebe's Fireball**, mustard, and vinegar; set aside. Pat scallops dry with paper towels then heat 1 Tablespoon oil in a large skillet over medium high heat. Cook scallops in a single layer, flipping once, until golden brown and just cooked through, about 2 minutes per side. (Work in batches, if necessary, adding the remaining 1 Tablespoon oil when needed.) Transfer scallops to a large plate as done.

Reduce heat to medium low and allow skillet to cool off a bit, then carefully add **Phoebe's Fireball** mixture to skillet and simmer briefly until reduced to a glaze. Return scallops to skillet and toss well to coat. Sprinkle with sesame seeds and serve.

Meats

Man! That's A Spicy Meatloaf

Ingredients:

- 2 pounds lean ground beef
- ½ pound minced mushrooms (optional)
- ½ onion, chopped
- 1 cup of bread crumbs
- ½ cup ketchup
- ½ cup of **Grumpy Grandpa**
- 2 eggs
- 1½ teaspoons salt
- 1½ teaspoons pepper

Directions:

Mix all ingredients together gently. I generally use my hands to knead the ingredients together as I have found you get a more thorough mix this way. Form into a loaf and place in baking dish or loaf pan. Cover with a layer of ketchup. Bake at 350° F for about an hour and a half or until internal temperature reaches 160° F. Remove from oven and let set for 10 minutes before serving.

Watch video:

<http://www.youtube.com/watch?v=brMyziipdFU>

Mighty Misbehavin' Meatballs

Ingredients:

- 2 (28 ounce) packages frozen meatballs
- 3 (4 ounce) cans jellied cranberry sauce
- 1 cup Naughty **Diabolical Dad**
- 2 (20 ounce) cans pineapple chunks in juice, drained

Directions:

Cook the meatballs over the stove for a few hours on low heat. Stir together the pineapple, **Diabolical Dad**, and cranberry sauce into a chunky mixture. Add cooked meatballs. Serve.

Molten Meatballs

Ingredients:

Meatballs:

- 1¼ pounds ground beef or turkey
- ¼ cup onion, diced
- 2 cloves garlic, minced
- 1 teaspoon **Phoebe's Fireball**
- 1 teaspoon fennel seeds
- ½ teaspoon oregano
- ½ teaspoon sea or kosher salt
- ⅛ teaspoon black pepper
- 2 eggs, beaten
- ⅓ cup seasoned bread crumbs

Sauce:

- 1 small onion, diced
- olive oil, for sautéing
- 4 cloves garlic, minced
- ¼ cup dried cherries, chopped
- ¼ cup dried cranberries, chopped
- ¼ cup raisins, chopped
- 1 Tablespoon **Phoebe's Fireball**
- 1 teaspoon fennel seeds
- 1 teaspoon smoked or sweet paprika
- ½ teaspoon coriander
- ½ teaspoon allspice
- 1 can (14 ounce) diced tomatoes
- 1 can (14 ounce) beef broth
- salt and pepper
- ¼ cup heavy cream (regular or light) or half and half

Directions:

Preheat oven to 400° F. In a large mixing bowl using a fork combine all the meatball ingredients. Form into meatballs and place on a baking sheet with sides or a large roasting pan. Bake for 15 minutes. Meanwhile, in a large, deep sided skillet sauté the onion in about 2 Tablespoons of olive oil over medium low heat until tender. Add garlic, cherries, cranberries, raisins, **Phoebe's Fireball** and all the spices; season well with salt and pepper; if pan is dry add another Tablespoon or two of olive oil. Mix the fruit and spices into the onion and

slowly sauté for 4 to 5 minutes, stirring often. Stir in beef broth and juice from the tomatoes. Finely chop the remaining tomatoes and add them to the sauce. Add meatballs and simmer for 35-40 minutes. Taste and re-season halfway through. Stir in heavy cream and simmer for 5 additional minutes.

Sizzlin' Hot Spaghetti

Ingredients:

- ¼ cup olive oil
- 1 onion, chopped
- 1 celery stalk, chopped
- ½ cup chopped carrots
- ½ red bell pepper, chopped
- 2 large Roma tomatoes, diced
- salt and pepper to taste
- 1 Tablespoon fish sauce
- 1 beef bullion cube
- 1½ pounds minced beef
- 1 Tablespoon Worcestershire sauce
- 1 small can of tomato sauce
- 1 small can of stewed tomatoes
- 1½ cups ketchup, more as desired
- 1 Tablespoon **Phoebe's Fireball**
- ¼ cup grated sharp cheddar cheese, more as desired
- 1 large Kielbasa sausage, sliced diagonally
- ½ cup sliced mushrooms
- 1 bay leaf
- 1 Tablespoon chopped parsley
- 1 teaspoon chopped basil
- 1 teaspoon chopped oregano

Directions:

In a saucepan sauté the garlic, onion, carrots, celery, tomatoes and red bell pepper in olive oil. Season with salt and pepper. Cook until vegetables are soft. Add the ground meat and cook until brown. Pour in 1 cup water, add bay leaf, beef bullion cube, the herbs and fish sauce. Simmer on medium heat. Add tomato sauce, stewed tomatoes and ketchup. Then add the **Phoebe's Fireball** and grated cheese. Finally, throw in the Kielbasa sausages and mushrooms. Give it a stir and slowly simmer for about 30 minutes. Adjust the seasonings as necessary. Serve with your choice of pasta. Top with more grated cheddar cheese.

Sinfully Spicy Sweet Chili

Servings: 6 to 8

Ingredients:

- 2 pounds ground beef
- 1 cup chopped sweet onions
- 1 chopped garlic clove
- ½ cup chopped green bell peppers
- 2 jalapeño peppers, diced
- 2 (15 ounce) cans chili beans
- 1 (14½ ounce) can of diced tomatoes
- 1½ teaspoons of chili powder
- 1 teaspoon cumin
- 1 teaspoon thyme
- ½ teaspoon salt
- ⅓ to ½ cup **Phoebe's Fireball**

Directions:

Crumble ground beef in large pan and brown. Add onion, green pepper and garlic. Cook until onion is translucent, drain oil. Add tomatoes, jalapeño peppers, chili beans, chili powder, cumin, thyme and salt. Stir and simmer on low for 25 minutes. Add Phoebe's Fireball, stir again. Serve alone, or over spaghetti.

Scorching Pumpkin Chili

Ingredients:

- 1 pound extra lean ground beef
- 3 (15 ounce) cans pinto beans
- 1 (15 ounce) can black beans
- 1 (15 ounce) canned pumpkin (NOT pumpkin pie mix)
- 1 (15 ounce) can corn
- 1 (10 ounce) jar of your favorite salsa
- 1 zucchini finely chopped
- 2 to 3 Tablespoons **Grumpy Grandpa**
- Onion to taste
- 1 Tablespoon of dark cocoa powder

Directions:

Sauté beef in a large pot and drain any excess fat. Add onions, garlic and finely chopped zucchini and sauté for a minute or two, then add the remaining ingredients. Simmer on low for several hours or transfer to a crock pot. Top with sour cream, cheese and chives.

Blazing Beef Fajitas

Ingredients:

- 1½ pounds boneless sirloin steak
- 1½ Tablespoons vegetable oil
- ¾ cup salsa
- ⅓ cup ketchup
- 2 Tablespoons **Phoebe's Fireball**
- 1½ Tablespoons mustard
- 6 flour tortillas (Eight inches in diameter)
- Sour cream (optional)
- Shredded lettuce (optional)
- Chopped tomato (optional)

Directions:

Cut beef into bite-sized pieces. Heat 12-inch skillet or wok on high heat. Add oil; rotate pan to spread oil. Add beef; stir-fry two to three minutes or until golden brown; deplete. Stir in salsa, ketchup, **Phoebe's Fireball** and mustard. Cook and stir for one to two minutes until warm. Serve in tortillas with remaining ingredients.

Strips On A Stick

4 servings

Ingredients:

- 1 top sirloin steak (about 1 pound)
- ⅓ cup soy sauce
- 2 Tablespoons white vinegar
- ⅓ cup **Naughty Nana**

Directions:

Slice beef across the grain into ¼-inch thick strips. Thread beef strips onto 12 wooden skewers and place in large glass baking dish. (Soak skewers in cold water 20 minutes before using to prevent them from burning.) Heat broiler or prepare grill for direct cooking. Combine soy sauce and vinegar; pour over skewers and marinate 10 minutes, turning once. Drain marinade into small saucepan; stir in **Naughty Nana** and brush mixture over beef. Bring remaining mixture to a boil; boil 2 minutes. Broil or grill skewered beef 3 to 4 minutes. Serve remaining **Naughty Nana** glaze as dipping sauce.

Flat Iron Steak With Attitude

Makes 6 servings

Ingredients:

- 3 Tablespoons **Grumpy Grandpa**
- 3 Tablespoons balsamic vinegar
- 3 Tablespoons olive oil
- 1 Tablespoon fresh lemon juice
- 1 teaspoon Worcestershire sauce
- ½ teaspoon dried tarragon
- ½ teaspoon dried rosemary, crushed
- ½ teaspoon garlic powder
- ½ teaspoon white pepper
- 1 pinch salt
- 1½ pounds flat iron steak

Directions

Whisk together the **Grumpy Grandpa**, vinegar, olive oil, lemon juice, Worcestershire sauce, tarragon, rosemary, garlic powder, white pepper, and salt. Pour into a resealable plastic bag and add the flat iron steak. Squeeze out excess air, seal, and marinate in the refrigerator at least 6 hours.

Preheat an outdoor grill for medium-high heat and lightly oil grate.

Remove the steak from the marinade, shake off excess, and discard the remaining marinade. Cook on preheated grill to desired degree of doneness, about 4 minutes per side for medium-rare.

Notes: _____

Volcano Island Pork Chops

Makes 6 servings

Ingredients:

- 1 clove garlic, minced
- 1 teaspoon chili powder
- 1 pod cardamom seeds
- ½ teaspoon water, or as needed
- 1 teaspoon vegetable oil
- ¼ cup rice wine vinegar
- ¾ cup **Diabolical Dad**
- 1 mango - peeled, seeded, and chopped
- ¼ teaspoon salt
- ½ teaspoon cilantro
- 2 teaspoons lemon juice
- 1 fresh jalapeño pepper, minced
- 1½ cups unsweetened applesauce
- 3 pineapple rings, chopped
- 1 pinch white pepper
- ⅓ cup soy sauce
- ⅓ cup rice wine vinegar
- 6 pork chops

Directions:

With a mortar and pestle, mash together the garlic, chili powder and cardamom seeds.

Mix in enough water to form a paste.

Heat the oil in a saucepan over medium heat. Stir in spice paste, and cook until it begins to bubble, about 30 seconds. Stir in vinegar; cook without boiling for 2 minutes. Stir in **Diabolical Dad** until it dissolves. Mix in mango, salt, cilantro, lemon juice, and jalapeño; simmer 20 minutes. Stir in applesauce and pineapple; simmer 10 minutes more. Season with white pepper. Place in a bowl, cover, and refrigerate until ready to use.

To prepare marinade, mix ⅓ cup of the **Diabolical Dad** mixture with soy sauce and ⅓ cup vinegar. Place pork chops in a large resealable plastic bag, and pour marinade over chops. Seal tightly, and place in the refrigerator for 1 hour.

Prepare grill for high heat. Drain marinade from bag, and heat in a saucepan until boiling. Lightly oil grill grate. Place pork chops on the hot grill. Cook 10 minutes, or to desired doneness, turning once and basting occasionally with the boiled marinade.

Warm remaining **Diabolical Dad** mixture over medium-low heat then drizzle over pork chops when serving.

Peppery Pork Roast

Ingredients:

- 3 pounds pork roast
- ¼ cup **Grumpy Grandpa**
- 2 Tablespoons Dijon mustard
- 2 Tablespoons black pepper
- ½ teaspoon dried thyme, crushed
- ½ teaspoon salt

Directions:

Preheat oven to 300° F. Score ½ inch slits in the roast and place in *baking dish*.

Combine **Grumpy Grandpa**, mustard, pepper, thyme, and salt in small *bowl*; mix until well blended. Brush mixture over roast, working well into slits.

Bake roast in preheated oven for one hour. Remove roast from oven and flip in pan. Brush remaining Grumpy sauce over roast. Return to oven and continue baking for 45 minutes to an hour or until internal temperature reaches 170° F. Let stand for 15 minutes before slicing.

Hot Under The Collar Pork

Ingredients:

- 1 (5 to 7 pound) pork shoulder
- ½ cup **Grumpy Grandpa**
- 1 Tablespoon ground cumin
- 1 Tablespoon salt
- 2 onions, coarsely chopped
- 2 cups low-sodium broth or water
- 1 cup cola

Directions:

Preheat the oven to 350° F. Rinse and dry the pork shoulder. Mix together cumin, and salt.

Rub the mixture generously and evenly over the pork shoulder. In a large roasting pan or Dutch oven add the chopped onions, **Grumpy Grandpa**, broth, and cola. Place the sea-

soned pork in the Dutch oven and roast for 4 to 6 hours, checking the pork every hour for tenderness and liquid level. When the pork is tender enough that it is falling apart, shred it with a fork. Reserve the juices and pour them over the shredded pork before serving.

Slow Cooker Pulled Porker

Makes 8 sandwiches

Ingredients:

- 1 teaspoon vegetable oil
- 1 (4 pound) pork shoulder roast
- 1 cup **Phoebe's Fireball**
- ½ cup apple cider vinegar
- ½ cup chicken broth
- ¼ cup ketchup
- 1 Tablespoon prepared yellow mustard
- 1 Tablespoon Worcestershire sauce
- 1 extra large onion, chopped
- 2 large cloves garlic, crushed
- 1½ teaspoons dried thyme
- 8 hamburger buns, split
- 2 Tablespoons butter, or as needed

Directions:

Pour the vegetable oil into the bottom of a slow cooker. Place the pork roast into the slow cooker; pour in the **Phoebe's Fireball**, apple cider vinegar, and chicken broth. Stir in the ketchup, yellow mustard, Worcestershire sauce, onion, garlic, and thyme. Cover and cook on High until the roast shreds easily with a fork, 5 to 6 hours.

Remove the roast from the slow cooker, and shred the meat using two forks. Return the shredded pork to the slow cooker, and stir the meat into the juices.

Spread the inside of both halves of hamburger buns with butter. Toast the buns, butter side down, in a skillet over medium heat until golden brown.

Spoon pork onto the toasted buns.

Notes: _____

Poultry

Henry's Hot as Hell Chicken

Ingredients:

- 8 boneless skinless chicken thighs
- 2 teaspoons garlic powder
- 2 teaspoons chili powder
- 1 teaspoon salt
- 1 teaspoon cumin
- 1 teaspoon paprika
- Pinch of crushed red pepper
- 6 Tablespoons of **Phoebe's Fireball**
- 3 teaspoons cider vinegar

Directions:

Preheat the broiler. Line a baking pan with aluminum foil then spray with cooking spray. Combine the garlic powder, chili powder, salt, cumin, paprika, and crushed red pepper together in a bowl then mix well. Season the chicken thighs evenly with the dry rub on both sides. Place thighs on the baking sheet. Spray each chicken thigh with cooking spray. Broil the chicken for 4-5 minutes on each side. (for chicken tenders this was closer to 3 minutes on each side)

Combine the Phoebe's Fireball and vinegar in a small bowl, stirring well. Remove the chicken from the oven; brush the chicken thighs with half of the Phoebe mixture. Broil for 1 minute. Remove chicken from the oven and turn over. Brush the chicken with the remaining half of the Phoebe mixture. Broil 1 minute or until chicken is done. Remove from the oven and let the chicken rest for 2-3 minutes before serving.

Notes: _____

Crazy Legs

Serves 4

Ingredients:

- 8 chicken thighs or drumsticks, bone in
- 2 Tablespoons butter, melted
- 2 cloves garlic, minced
- $\frac{1}{4}$ cup **Naughty Nana**
- $\frac{1}{4}$ teaspoon cinnamon
- 1 teaspoon ginger
- $\frac{1}{2}$ teaspoon cumin
- $\frac{1}{4}$ teaspoon turmeric

Directions:

Place the chicken pieces in a glass baking dish. Combine remaining ingredients and pour over chicken, turning pieces over a couple times to make sure they are well coated. Cover dish with foil and bake at 375°F for 45 minutes or until chicken is tender and no trace of pink remains. Pour a generous spoonful of sauce over chicken when serving. Remaining sauce can be poured over rice or vegetables if desired.

Sublimely Spicy Enchiladas

Ingredients:

- $\frac{1}{3}$ cup **Grumpy Grandpa**
- $\frac{1}{3}$ cup lime juice
- 2 cloves garlic, minced
- 1 pound shredded, cooked chicken
- 2 cups green enchilada sauce, divided
- 6 cups shredded Monterey Jack cheese, divided
- 10 (8 inch) flour tortillas
- 1 cup fat-free half-and-half

Directions:

Whisk together the **Grumpy Grandpa**, lime juice, and minced garlic in a large glass or ceramic bowl. Add the shredded cooked chicken and toss to evenly coat. Cover the bowl with plastic wrap, and marinate in the refrigerator for at least a half hour. Remove the shredded chicken from the marinade, and shake off excess. Save the used marinade.

Preheat oven to 350° F. Lightly grease a 9 x 13 inch baking dish, and spread $\frac{1}{2}$ cup of enchilada sauce over the bottom.

Combine marinated shredded chicken with 5 cups of shredded cheese in a bowl. Mix lightly. Spoon about $\frac{3}{4}$ cup of the chicken-cheese mixture down the center of each tortilla.

Sonora Chicken Wraps

Serves 8

Ingredients:

- ½ cup mayonnaise
- ¼ cup seedless chopped cucumber
- 2 Tablespoons **Phoebe's Fireball**
- 2 Tablespoons olive oil
- 1½ pounds boneless skinless chicken breast halves cut into strips
- 1 cup salsa
- 8 flour tortillas
- 10 ounces spinach leaves

Directions:

Mix together the mayonnaise, cucumber, and 1 Tablespoon **Phoebe's Fireball**. Cover and refrigerate. Heat the oil in a skillet on medium high heat and cook the chicken strips until they turn golden, about 8 minutes. Stir in the salsa and 1 Tablespoon of **Phoebe's Fireball**. Reduce the heat to medium low and simmer until the flavors are blended, about 5 minutes. Stack the tortillas, 4 at a time in a microwave and heat until warm, 20 to 30 seconds. Spread each tortilla with 1 Tablespoon of mayonnaise-cucumber mixture, top with layer of spinach leaves, and arrange ½ cup of chicken mixture on the spinach leaves. Fold the bottom of each tortilla up about 2 inches, start rolling the wrap from the right side up. When the wrap is half-rolled, fold the top down, enclosing the filling and continue rolling.

Naughty and Nice Chicken and Rice

Ingredients:

- 2 to 3 Tablespoons nonfat chicken broth, more as necessary
- 2 boneless, skinless chicken breasts cut into 4 or 5 pieces
- 1 Tablespoon **Naughty Nana**
- 1 cup chunky salsa
- 6 Tablespoons apricot preserves
- 1 cup hot cooked rice

Directions:

Spray a nonstick skillet with cooking spray. Add chicken broth and heat over medium-high heat. Add chicken. Cook, stirring frequently, until chicken is cooked through. Add more broth as needed if pan becomes dry. Combine salsa, **Naughty Nana** and preserves in a bowl, mix well. Pour over chicken in skillet and bring to a boil over medium-high heat. Reduce heat to low, cover and simmer 5 to 6 minutes until heated through. Serve over cooked rice.

Zesty Chicken Breasty

Makes 6 servings

Ingredients:

- 6 Tablespoons dark soy sauce
- ¼ cup fresh lime juice
- 2 Tablespoons sunflower oil
- 1 jalapeño pepper, seeded and chopped
- 2 cloves garlic, minced
- 1 (1 inch) piece fresh ginger root, minced
- 1 teaspoon ground coriander
- 3 Tablespoons **Diabolical Dad**
- 2 Tablespoons grated lime zest
- 6 (6 ounce) skin-on, boneless chicken breasts
- 1 Tablespoon cornstarch
- 1 Tablespoon water

Directions:

Whisk the soy sauce, lime juice, sunflower oil, jalapeño pepper, garlic, ginger, coriander, **Diabolical Dad**, and lime zest together in a bowl until well mixed. Place the chicken into a resealable plastic bag, and pour the marinade over the top. Mix to coat chicken, then seal bag, and refrigerate at least 2 hours.

Heat a large, nonstick skillet over medium-high heat. Remove the chicken from the marinade, and shake off excess. Place into skillet, skin-side down, and cook until the skin crisps, about 4 minutes. Turn chicken over, and continue cooking on the other side until no longer pink in the center. Once done, remove the chicken and keep warm. Pour the remaining marinade into a skillet. Dissolve cornstarch in water, and stir into the sauce until thickened and clear. Bring the mixture to a boil, reduce heat to medium-low, and simmer 5 minutes. Serve chicken with sauce.

Cantankerous Chicken

Ingredients:

- 4 boneless skinless chicken breasts
- 2 ripe avocados, seeded and peeled
- Juice of one lemon
- 12 ounces of sweet mini bell peppers

Marinade:

- Juice of 1 lemon
- ½ onion

- 2 Tablespoons soy sauce
- ½ red bell pepper

Grumpy Glaze:

- ½ cup **Grumpy Grandpa**
- 2 Tablespoons dry sherry

Instructions:

To make the marinade, combine lemon juice, onion, soy sauce and red bell pepper in a blender. Purée until smooth. Add chicken to the marinade and marinate for 45 minutes. Heat the grill to medium heat. Remove chicken breasts from marinade. Grill chicken on both sides until cooked through. Lightly glaze the chicken on all sides with the remaining glaze. Keep warm. Mist the mini bell peppers with olive oil cooking spray and grill until lightly charred on all sides, about 12 minutes. Slice avocados into 4 slices per half. Sprinkle with lemon juice and place on grill. Grill for 2 minutes per side and brush lightly with glaze.

Grandpa's Hula Chicken

Ingredients:

- ¼ cup extra-virgin olive oil
- 1 small onion, finely chopped
- 1 clove garlic, finely chopped
- ½ cup **Grumpy Grandpa**
- 1 teaspoon lemon juice
- 8 skinless, boneless chicken breasts (about 4 pounds)
- Salt
- 1 pineapple — peeled, cored and cut into 8 thick rings

Directions:

In a small saucepan, heat 1 Tablespoon olive oil over medium heat. Add the onion and garlic and cook, stirring, until translucent and beginning to brown, 6 to 8 minutes. Add the **Grumpy Grandpa**, and simmer for 1 minute. Remove from the heat, stir in the lemon juice and set aside.

Preheat a grill or large grill pan to medium-high. Rub the chicken with the remaining 3 tablespoons olive oil and season with salt. Grill until well marked, about 7 minutes. Flip and cook until the bottoms are well marked and the chicken is cooked through, another 2 minutes. Transfer to a plate and brush with the reserved **Grumpy Grandpa** glaze. Cover with foil and let rest for 5 minutes.

Meanwhile, grill the pineapple until well marked on one side, about 4 minutes, then flip and cook for another 2 minutes. Serve with the chicken.

Grilled Avocado Spunky Chicken

Ingredients:

- 4 boneless skinless chicken breasts
- 2 ripe avocados, seeded and peeled
- Juice of 1 lemon
- 12 ounces of sweet mini bell peppers

Marinade:

- Juice of 1 lemon
- ½ onion
- 2 Tablespoons soy sauce
- ½ red bell pepper

Spicy Glaze:

- ½ cup **Grumpy Grandpa**
- 2 Tablespoons dry sherry

Directions:

To make the marinade, combine lemon juice, onion, soy sauce and red bell pepper in a blender. Purée until smooth. Add chicken to the marinade and marinate for 45 minutes. Heat the grill to medium heat. Remove chicken breasts from marinade. Grill chicken on both sides until cooked through. Lightly glaze the chicken on all sides with the spicy glaze. Keep warm. Mist the mini bell peppers with olive oil cooking spray and grill until lightly charred on all sides, about 12 minutes. Slice avocados into 4 slices per half. Sprinkle with lemon juice and place on grill. Grill for 2 minutes per side and brush lightly with spicy glaze. To serve, top chicken breasts with grilled avocado slices and place mini peppers alongside. Serve with remaining spicy glaze.

Kickin' Chicken Lickin'

Ingredients:

- 8 boneless, skinless chicken thighs (about 2 pounds)
- 2 teaspoons vegetable oil

Glaze:

- ½ cup **Grumpy Grandpa**
- 1 Tablespoon cider vinegar

Rub:

- 2 teaspoons granulated garlic
- 2 teaspoons chili powder
- ½ teaspoon onion powder
- ½ teaspoon coriander

- 1 teaspoon salt
- 1 teaspoon cumin
- ½ teaspoon chipotle chili powder

Directions:

Preheat grill to medium-high heat or about 400° F. Combine the rub ingredients in a small bowl. Trim any visible fat off the chicken thighs, rinse and pat dry. Drizzle oil over chicken and rub in with your hands. Rub the spice rub into the chicken thighs. Grill for 3-5 minutes on each side.

Glaze:

While chicken is cooking, warm jar of **Grumpy Grandpa** in a bowl of hot water. Whisk in vinegar. Reserve 2 Tablespoons glaze and brush the rest on the chicken in the final moments of cooking. Remove chicken from the grill and allow to stand 3-5 minutes. Drizzle reserved 2 Tablespoons of glaze over chicken.

Mojave Mustard Chicken

Makes 4 servings

Ingredients:

- ⅓ cup Dijon mustard
- ¼ cup **Naughty Nana**
- 2 Tablespoons mayonnaise
- 1 teaspoon steak sauce
- 4 skinless, boneless chicken breast halves

Directions:

Preheat the grill for medium heat.

In a shallow bowl, mix the mustard, **Naughty Nana**, mayonnaise, and steak sauce. Set aside a small amount of the honey mustard sauce for basting, and dip the chicken into the remaining sauce to coat.

Lightly oil the grill grate. Grill chicken over indirect heat for 18 to 20 minutes, turning occasionally, or until juices run clear. Baste occasionally with the reserved sauce during the last 10 minutes. Watch carefully to prevent burning.

Citrus Chicken Bombs

Makes 4 Servings

- 4 skinless, boneless chicken breast halves
- ¼ cup lemon juice
- ¼ cup lime juice
- 3 cups orange juice
- ¼ cup crushed fresh mint leaves
- 3 Tablespoons **Diabolical Dad**

Directions

Place the chicken into a large bowl, and pour in the lemon juice, lime juice and orange juice. Sprinkle the mint leaves over, and drizzle with **Diabolical Dad**. Cover and refrigerate overnight.

Preheat a grill for medium heat. When the grill is hot, lightly brush the grate with oil. Place the chicken onto the preheated grill, and discard the marinade. Cook for 6 to 8 minutes per side, or until no longer pink and juices run clear.

TNT Turkey Breast

Ingredients:

- 3 Tablespoons **Grumpy Grandpa**
- 1 cup chopped onion
- 1 cup orange juice
- ½ cup bourbon
- boneless turkey breast (about 3 pounds)
- 3 Tablespoons salt
- 1 Tablespoon pepper
- 1 Tablespoon minced garlic

Directions:

Preheat oven to 350° F. In a saucepan over medium heat, stir together **Grumpy Grandpa**, onion and orange juice for about 5 minutes. Add bourbon and bring to a boil to burn off alcohol; set aside.

Rub salt, pepper and garlic over turkey breast and place in a cooking bag. Pour warm orange juice glaze over turkey breast, fold opening of bag under and place in a foil lined baking dish. Bake for 1½ hours or until internal temperature reaches at least 165° F.

Remove from oven, let stand for 5 to 10 minutes before slicing. Pour a Tablespoon or two of liquid from bag over each slice when serving.

Watch video:

http://www.youtube.com/watch?v=H4q__XrgPJgc

Vegetarian

Beets You Up

Makes 6 to 8 servings

Ingredients:

- 6 medium red or golden beets (about 2 pounds)
- Kosher salt
- 1 Tablespoon apple cider vinegar
- 1 Tablespoon balsamic vinegar
- 2 teaspoons pomegranate juice
- ¼ cup **Diabolical Dad**
- Coarse sea salt
- Freshly ground black pepper
- 4 Tablespoons extra-virgin olive oil
- 2 Tablespoons toasted pepitas

Directions:

Fill a large pot three-quarters full with cold water and add the beets. Sprinkle the water generously with kosher salt. Bring to a boil over medium heat, and then reduce the heat and simmer gently until the beets are tender when pierced with the tip of a knife, 30 to 35 minutes. Drain and let cool for about 10 minutes.

Peel the beets by “wiping” the skin off with a kitchen towel. Trim the tough parts of the tops and bottoms with a small knife and cut each beet into 6 to 8 wedges, like wedges of an orange.

Place the beets in a bowl. Whisk together the cider vinegar, balsamic vinegar, pomegranate juice, **Diabolical Dad** and sea salt and pepper to taste in another bowl until well mixed. Add the beets and toss thoroughly to coat. Marinate in the refrigerator for 10 to 15 minutes.

When ready to serve, add the olive oil and stir to coat the beets. Taste for seasoning, adding more sea salt and pepper if needed. Top with the pepitas.

Oh My Gosh Squash

Ingredients:

- 1/3 cup **Naughty Nana**
- 1/4 cup butter or margarine, melted
- 1/2 teaspoon salt
- 1/4 teaspoon ground cinnamon
- 4 medium acorn squash

Directions:

In a bowl, combine the **Naughty Nana**, butter, salt, cinnamon and ginger. Cut squash in half; discard the seeds. Fill squash halves with butter mixture. Place in a greased 1 inch deep 15 x 10 inch baking pan. Cover and bake at 375° F for 1 hour or until squash is tender.

Uncover; bake 10 minutes longer.

Serve 4 squash halves. Drain and discard butter mixture from remaining squash; mash.

Refrigerate squash for another use.

Racy Roasted Cauliflower

Ingredients:

- 1/4 cup **Naughty Nana**
- 2 Tablespoons whole grain mustard
- 2 Tablespoons butter
- 1/3 cup bread crumbs
- 2 whole cauliflower heads, trimmed and cleaned

Directions:

Preheat oven to 360° F. Combine the **Naughty Nana**, mustard, butter, and breadcrumbs. Set aside. Place each head of cauliflower stem side down in a baking dish. Add about 1/4 inch of hot water. Cover and bake 8 to 10 minutes. Pour off water, increase temperature to 400° F. Bake for 5 minutes, remove and coat well with the bread crumb mixture. Roast 12-15 minutes.

Notes:

Spicy Sweet Potatoes

Ingredients:

- 4 to 5 sweet potatoes peeled and cut into one inch cubes
- ¼ cup olive oil
- ¼ cup **Phoebe's Fireball**
- 1½ teaspoons cinnamon
- salt and pepper to taste

Directions:

Line a sided cookie sheet with aluminum foil. Spread cut sweet potatoes evenly on pan and drizzle olive oil, **Phoebe's Fireball**, cinnamon, salt and pepper over potatoes. Bake at 375° F for ½ hour.

Remove from oven and lightly drizzle with olive oil.

Watch video:

<http://www.youtube.com/watch?v=yPAiEGnBceg>

Sweet Potato Wedgies

Ingredients:

- Nonstick baking spray
- 2 pounds sweet potatoes, peeled or scrubbed, cut into thin wedges
- ¼ cup extra-virgin olive oil
- 1 Tablespoon **Phoebe's Fireball**
- Finely ground sea salt, for seasoning
- Freshly ground pepper, for seasoning

Directions:

Preheat oven to 450° F. Spray baking spray on large baking sheet. Combine oil, **Phoebe's Fireball**, salt, and pepper in small bowl. Place potato wedges in large bowl; pour oil mixture over potatoes and toss to coat. Spread potatoes in single layer on prepared baking sheet. Bake potatoes for 15 minutes; remove from oven and turn potatoes. Bake again until potatoes are tender and slightly caramelized, about 15 more minutes. Transfer potatoes to serving dish and season to taste with salt and pepper; serve immediately.

Devilishly Sweet Potatoes

Ingredients:

- Sweet Potatoes
- Heavy Cream
- **Diabolical Dad**

Directions

Take one large Sweet Potato per person and bake at 425° F for 40 to 60 minutes or until tender. Remove skin - or not - your choice. Put in a bowl and add about 1 ounce of **Diabolical Dad** per potato - or more if you like it spicier.

Mix in 1 Tablespoon or so of heavy whipping cream. Mix until smooth using a mixer or just beat them by hand.

Burritos Go Boom

Ingredients:

- ½ large sweet potato
- 1 cup black beans
- 1 garlic clove
- ½ onion
- 2 wedges soft cheese
- 1 Tablespoon **Grumpy Grandpa**
- Salt and pepper to taste

Directions:

Bake sweet potato in skin at 400° F for one hour. Brown onion and garlic in skillet until soft. Add black beans and spices and cook for 5 minutes. Mash together black beans, **Grumpy Grandpa**, and the soft cheese until creamy. Heat tortilla. Mash sweet potato on top of tortilla. Add the bean-cheese mixture. Roll and Enjoy!

Notes: _____

Blazin' Baked Beans

4 to 6 servings

Ingredients:

- 2 (12 ounce) cans cannelli beans, drained and rinsed
- 8 cups chopped kale
- 3 Tablespoons **Grumpy Grandpa**
- 4 cloves garlic, minced
- 1 yellow onion, minced
- ½ cup barbecue sauce
- ½ cup warm water
- 2 Tablespoons cider vinegar
- 2 Tablespoons Dijon mustard
- ¼ teaspoon salt
- 1 Tablespoon olive oil

Directions:

Preheat the oven to 350° F. Heat the olive oil in a large skillet over medium high heat. Add the onion and saut for about 6 minutes, until soft and translucent. Add the chopped kale and cook for a few minutes, tossing frequently. Add remaining ingredients and mix well. Bake beans, covered, in a 9-inch glass pan (or casserole dish) for 45 minutes.

Phoebezilla's Steamed Vegetables

Makes 6 servings

Ingredients:

- ½ cup **Phoebe's Fireball**
- ¼ cup peanut butter
- 2 Tablespoons soy sauce
- 1 Tablespoon chopped fresh cilantro
- 4 cups broccoli florets
- 4 cups sliced carrots
- 4 cups snow peas

Directions:

Combine **Phoebe's Fireball**, peanut butter, soy sauce, and cilantro in small bowl; mix well and set aside. Steam vegetables until crisp-tender; drain well. Toss steamed vegetables with peanut sauce in large bowl.

Vivacious Vegetables

Ingredients:

- 1 potato, peeled and cubed
- 1 small cauliflower, florets broken into medium pieces
- 2 carrots, cut into strips
- 20 french beans, whole
- 1 bell pepper cut into strips
- ½ cup sprouted mung beans
- 2 green hot peppers, slit vertically
- ½ onion, chopped
- 1 Tablespoon **Naughty Nana**
- 1 teaspoon cumin seeds
- 2 cloves
- 2 cardamom
- 1 teaspoon turmeric
- 1 teaspoon chili powder
- salt
- ¼ cup raisins
- ¼ cup almonds
- 3 Tablespoons oil
- ½ teaspoon turmeric

Directions:

In a large flat-bottomed pan or a big skillet dry roast the cardamom and the cloves until fragrant. Add the oil, when the oil is hot (it will shimmer), add the cumin seeds. When the cumin seeds start to sizzle, add the onions and hot peppers. Stir fry at medium heat until the onions are soft. Add all the vegetables, mung sprouts, salt, chili powder and turmeric. Toss and fry until all the oil and the spices coat the vegetables – for about 6 to 8 minutes. Add ½ cup of water and tightly cover it and cook in the steam. In the meantime, roughly dry grind the almonds and the raisins into a coarse powder. Uncover and check if the vegetables are cooked. They should be crisp tender. If not, sprinkle in a few teaspoons of water, cover and cook a bit longer. Add the almond and raisin powder and **Naughty Nana** to the vegetables. Cook while tossing gently until the powder evenly covers the vegetables and the remaining water dries up. Make sure the vegetables are still crisp and not mushy. Increase the heat and fry for another 5 minutes and toss. Serve warm with rice or bread as a side dish.

Grandpa Goes Green

Serves 4

Ingredients:

- ¾ pound green beans
- 2 teaspoons soy sauce
- 2½ teaspoons **Grumpy Grandpa**
- 2 teaspoons canola oil

Directions:

Arrange a steamer basket in a pot over boiling water and steam the green beans 3 to 4 minutes. In a bowl mix the soy sauce, and **Grumpy Grandpa**. Heat the canola oil in a skillet over medium heat and add the green beans. Fry for 3 to 5 minutes. Pour in the **Grumpy Grandpa** mixture. Continue cooking and stirring about 2 minutes or until the liquid is evaporated.

Red Hot Tofu

Ingredients:

- One (14 ounce) package extra firm tofu, drained and cut lengthwise into 8 slices
- ½ cup fresh lime juice
- ⅓ cup **Grumpy Grandpa**
- ¼ cup soy sauce
- 2 teaspoons chili paste
- 3 cloves garlic, minced (about 1 Tablespoon)
- ¼ teaspoon ground black pepper

Directions:

Place tofu slices on several layers of paper towels; cover with additional paper towels. Let stand 20 minutes, pressing down occasionally with your hands to squeeze out water. Arrange tofu in single layer in 13 x 9-inch glass baking dish. Whisk together lime juice, **Grumpy Grandpa**, soy sauce, chili paste, garlic and pepper in small bowl. Pour over tofu, coating each slice. Cover tightly with plastic wrap and chill 4 hours, or overnight. Spray grill rack or pan with nonstick cooking spray. Heat grill or grill pan to medium heat. Remove tofu slices from baking dish, reserving marinade. Grill tofu slices 3 to 4 minutes on each side, or until browned and crisp on the outside. Return tofu to baking dish and toss with reserved marinade. Serve immediately.

Gnarly Barley Spinach

Makes 6 servings

Ingredients:

- 2 teaspoons canola oil
- ½ cup finely chopped onion
- ⅔ cup pearl barley
- 1 (14 ounce) can vegetable broth
- ¼ cup long-grain brown rice
- ½ to 1 teaspoon **Grumpy Grandpa**
- 2 cups fresh spinach
- 1 teaspoon fresh thyme leaves
- ⅓ cup pecans or walnuts, toasted and coarsely chopped

Directions:

Heat oil and onion in a large saucepan over medium heat; cook, stirring, 5 minutes. Stir in barley; cook until barley begins to brown, about 3 minutes. Stir in broth, 1 to ¾ cups water, and brown rice. Bring to a boil; reduce heat. Cover and simmer until barley and rice are tender and most of the liquid is absorbed, about 45 minutes. Remove from heat and let stand for 5 minutes.

Stir in spinach, thyme, **Grumpy Grandpa**, and nuts just before serving.

Cayenne Sweet Corn

Ingredients:

- 1 (16 ounce) can of golden sweet corn, drained (leaving approximately ¼ cup water)
- 6 Tablespoons butter
- 1 Tablespoon **Grumpy Grandpa**
- 1 teaspoon cumin powder
- ½ teaspoon ground cayenne pepper (or to taste)
- ½ teaspoon sweet basil flakes
- Salt to taste

Directions:

Combine ingredients into small saucepan and stir. Bring to boil.

Cook for 2-3 minutes. Serve immediately.

Grilled Corn with Amped Butter

Ingredients:

- ½ cup butter, softened
- ⅓ cup **Diabolical Dad**
- 8 ears fresh corn
- ¼ cup fresh cilantro, chopped
- 8 lime wedges

Directions:

In a small bowl stir together the butter and **Diabolical Dad**; set aside. Fold back husks and remove silk from corn; pull husks back up over corn. Place corn in a large bowl of ice water and soak for 15 minutes. Remove and shake off excess water. Place on grill over medium hot coals and cook for 15 to 20 minutes, turning frequently. Remove husks and spread each ear with seasoned butter. Sprinkle with cilantro and serve with lime wedges.

Tantalizing Tomato Chutney

Makes 64 servings

Ingredients:

- 12 medium tomatoes, peeled, seeded and chopped
- 3 medium green apples, pared, cored and chopped
- 3 medium onions, chopped
- 1 Tablespoon dry mustard
- 2 Tablespoons salt
- ¼ teaspoon ground red pepper
- 1½ cups **Naughty Nana**
- 2½ cups cider vinegar

Directions:

In a large stainless steel or enamel saucepan, combine all ingredients, and bring mixture to a boil. Cook, uncovered, over very low heat, stirring occasionally, for 2 hours or until thick. Carefully ladle chutney into 4 hot sterilized pint jars, filling to ¼ inch from top. Wipe rims of jars; top with lids; screw on bands. Place jars on rack in canning kettle of hot water, adding water if necessary to bring water level to 1 inch above tops of jars. Bring water to a rolling boil; boil 25 minutes. Remove jars carefully and cool on wire rack. Makes 8 half-pint jars (64 2-Tablespoon servings).

Beverages

Spacey Spicy Cider

Ingredients:

- 1 gallon fresh apple cider
- 1 cup **Phoebe's Fireball**
- ½ cup orange juice
- Juice of ½ lemon
- 6 to 7 cinnamon sticks
- 1 Tablespoon whole cloves
- ½ teaspoon allspice
- 1 apple
- 1 orange
- 1 cup dark rum (optional)

Directions:

Add cider, **Phoebe's Fireball**, orange juice, lemon juice, cinnamon sticks, cloves and allspice to a 2 gallon pot. Simmer on medium-low heat for 1 hour. Slice apple and orange into about 6 slices each, leaving the core and peels, and add to pot. Add rum. Serve warm.

Tropical Heat Wave

Ingredients:

- 2 Tablespoons ground coffee beans
- 2 whole cloves
- ½ (3-inch) cinnamon stick
- 2 cups water
- ½ cup coconut milk
- 2 Tablespoons **Naughty Nana**

Directions:

Combine the ground coffee, red pepper, cloves, and cinnamon stick in a coffee filter set into a drip coffee brewer. Pour the water into the brewer's water reservoir. Set the coffee brewer on to brew.

While the coffee brews, gently warm the coconut milk in a small saucepan over medium-low heat. Stir in the **Naughty Nana** until dissolved. Pour the brewed coffee into the mixture; stir. Divide the liquid into 2 mugs to serve.

Packin' A Punch

Ingredients:

- 2 oranges
- 8 whole cloves
- 6 cups apple juice
- 1 cinnamon stick
- ¼ teaspoon ground nutmeg
- ¼ cup **Phoebe's Fireball**
- 3 Tablespoons lemon juice
- 2¼ cups pineapple juice

Directions:

Preheat oven to 350° F. Stud the whole oranges with cloves, and bake for 30 minutes.

In a large saucepan, combine the apple juice and cinnamon stick. Bring to a boil, reduce heat to medium, and simmer 5 minutes. Remove from heat, and stir in the nutmeg, **Phoebe's Fireball**, lemon juice, and pineapple juice.

Serve hot in a punch bowl with the 2 clove-studded baked oranges floating on top.

Fireball Cocoa with a Cinnamon Whip

Ingredients:

- 1½ quarts heavy cream
- 1 pint whole milk
- 3 Tablespoons **Phoebe's Fireball**
- 2 cups of semi-sweet chocolate chips

CINNAMON WHIPPED CREAM:

- 1 pint heavy cream
- 1 teaspoon granulated sugar
- 1 teaspoon cinnamon

Directions:

In a medium saucepan, stir in heavy cream, **Phoebe's Fireball**, and milk on medium high heat, bringing to a slow simmer. In a double boiler, fill the lower pot with water, add the chocolate chips to the upper part. It is important to note that the bowl of choice must be able to withstand a solid amount of heat. Bring the water to a gentle slow boil and the heat of the water will begin to slowly melt the chocolate chips in the bowl.

Once all the chocolate chips have melted, add them to the cream saucepan and bring that chocolaty creamy liquid to a warm drinking temperature. (140° to 160° F). While doing this, whisk the mixture to create a nice foamy finish.

Lastly, you need to make the cinnamon whipped cream. If you have a mixer with a whip

attachment, this will work best. If not, you can do this by hand. In a chilled bowl add the last pint of extremely cold heavy cream, the cinnamon and the granulated sugar and whisk vigorously. It is extremely important to add the sugar at the beginning here. The sugar is the stabilizer for the soft peaks you're whisking to achieve. It is also important not to over whisk. Once the cream has reached its soft peak stage, you're done. If you continue to whisk, you're on your way to making butter. When finished, you can use it right away, or store it in your refrigerator. Add the Cinnamon Whipped Cream to the Spicy Chipotle Hot Chocolate in individual cups and serve.

Iced Tea Bomb

Ingredients:

- 1 quart water
- 8 Earl Grey tea bags
- 8 cinnamon sticks, broken into pieces
- 8 cardamom pods, crushed
- 2 Tablespoons coriander seeds, crushed
- 2 teaspoons anise seeds, crushed
- 2 teaspoons allspice berries, crushed
- 3 Tablespoons **Diabolical Dad**
- Lime wedges, thinly sliced oranges and cinnamon sticks, for garnish
- Rum (optional)

Directions:

Bring the water to a boil in a medium saucepan. Add the tea bags, remove from heat and let steep for 20 minutes; discard the tea bags. Reheat the tea and pour it into a heatproof bowl. Add all of the spices, cover and let steep overnight.

Strain the tea into a medium saucepan. Reheat the tea and stir in the **Diabolical Dad**; let cool. For each drink, pour the spiced tea over cracked ice with one shot of rum (optional). Garnish with a lime wedge, an orange slice and a cinnamon stick and serve.

Notes:

Breakfast

Your Wake Up Call

Makes 4 servings

Ingredients:

- 3 Tablespoons extra-virgin olive oil, plus some for drizzling, divided
- ½ pound ham steak, ½-inch thick, chopped
- ½ pound sliced, thick-deli-cut or rotisserie turkey breast, chopped
- 4 scallions, chopped, whites and greens
- 12 large eggs
- ¼ cup milk or half-and-half
- Salt and freshly ground black pepper
- 2 Tablespoons butter
- 4 cups frozen shredded hash brown potatoes
- 1 medium yellow onion, peeled and grated
- 1 (8-ounce) block Emmentaler Swiss cheese
- 1 fresh pineapple, cut into spears
- 4 to 5 pieces crystallized ginger, grated or very thinly sliced
- 8 slices pumpkinseed bread, with raisins if available
- 2 cups ricotta cheese
- 4 to 5 small or 2 to 3 large sprigs fresh rosemary, leaves finely chopped
- 4 Tablespoons [Naughty Nana](#)

Directions:

Preheat oven to 375° F.

Heat 2 tablespoons oil in a 10-inch nonstick skillet over medium to medium-high heat. Add the ham and turkey and cook 3 to 4 minutes, add scallions and cook 1 to 2 minutes more. Beat eggs with milk or half-and-half, salt and pepper. Pour over the meats and scallions and cook the eggs a few minutes, lifting to settle. Transfer to oven.

While turkey and ham are heating through, heat a second nonstick skillet with 1 Tablespoon oil and 2 Tablespoons butter over medium heat. Add potatoes and grated onion and cook 7 to 8 minutes. Season the hash browns with salt and pepper. Turn and press the potatoes down to brown and crisp. Grate Emmentaler cheese.

Remove frittata from oven after 5 to 6 minutes, once eggs have set on top but are still a bit soft at the center. Cover the frittata with cheese and bake 5 to 6 minutes more until golden on top. Let stand a few minutes before cutting in wedges to serve.

Preheat grill to medium-high heat.

Desserts

Hot Lava Baklava

Makes about 35 pieces

Ingredients:

- 2 cups finely chopped walnuts
- ½ cup sugar
- 1 teaspoon cinnamon
- 1 pound frozen phyllo sheets (about 20 sheets), thawed
- 1 cup (2 sticks) salted butter, melted
- 1 cup **Phoebe's Fireball**
- ⅔ cup water
- 2 teaspoons lemon juice
- 1 small cinnamon stick
- 4 whole green cardamom pods

Directions:

Preheat oven to 400° F. Butter a 1 inch deep 15 x 10 inch jelly roll pan or rimmed baking sheet. Mix the walnuts, sugar and cinnamon in a bowl and set aside. Lay the phyllo sheets out on a countertop and cover with a slightly damp towel to prevent them drying out. Working quickly, place a sheet of phyllo in the prepared pan, brush with melted butter and then place another sheet on top. Continue with sheets, brushing each with melted butter until you have used about half or 10 sheets. Evenly spread all of the walnut-sugar mixture over the stack of phyllo. Repeat the process of layering the remaining sheets, one by one, brushing melted butter over each sheet. Fold the ends of the sheets over on top of the pastry and brush with melted butter, or gently cut the overhang and discard. Using a sharp knife, cut the pastry through to the bottom into diamond shapes by cutting diagonal parallel lines about 2 inches apart. Bake for 30 to 35 minutes or until the baklava is golden brown.

Meanwhile, make syrup by stirring **Phoebe's Fireball** with water, lemon juice, cinnamon and cardamom in a saucepan. Bring to a boil and simmer for 25 minutes. Cool. Remove baklava from oven and let cool for 10 minutes. Ladle the warm syrup evenly over the baklava. Let cool completely before serving.

Zippy Zucchini Bread

Ingredients:

- 3 cups self-rising flour
- 1 Tablespoon ground cinnamon
- ½ teaspoon ground nutmeg
- 1 teaspoon salt
- 3 eggs
- 1⅓ cups white sugar
- ½ cup vegetable oil
- ½ cup melted butter
- ½ cup **Phoebe's Fireball**
- 2 Tablespoons vanilla extract
- 3 cups grated unpeeled zucchini
- 1 cup chopped walnuts
- ½ cup flaked coconut

Directions:

Preheat oven to 350° F. Grease two 9 x 5 inch loaf pans. Stir together the flour, cinnamon, nutmeg, and salt in a bowl until blended; set aside. Whisk eggs, sugar, oil, butter, **Phoebe's Fireball**, and vanilla together in a large bowl. Stir in zucchini, walnuts, and coconut. Add the flour mixture and stir until well combined. Divide the batter between the prepared loaf pans. Bake until a toothpick inserted in the center comes out clean, about 1 hour. Cool completely. Store loaves overnight in plastic bags for best flavor.

Hot Head Bread Pudding

Ingredients

- 2 eggs
- 2 cups milk, at room temperature
- 1 stick (4 ounces) plus 2 Tablespoons butter, melted
- 2 Tablespoons pure vanilla extract
- 1½ cups sugar
- 3½ to 4 cups cubed sourdough bread
- ⅓ cup chopped pecans
- ¾ cup **Phoebe's Fireball**
- Dash salt
- ½ cup heavy cream

Directions:

Preheat the oven to 325° F. Using an electric mixer, beat the eggs, then beat in the milk, 2

Tablespoons melted butter and the vanilla. Gradually add the sugar and mix until dissolved. Place the bread cubes in a 9-inch round baking dish and pour the egg mixture on top. Sprinkle the pecans on top and press them into the bread. Bake until set, about 50 minutes. A few minutes before the pudding is done, in a medium saucepan, heat the remaining 1 stick melted butter with the **Phoebe's Fireball** and salt over medium heat, whisking to combine. Remove from the heat and whisk in the cream. Drizzle half the warm sauce over the bread pudding and serve the rest alongside.

Brownie Bombers

Ingredients:

- 8 ounces good-quality bittersweet chocolate, broken into pieces
- 1 stick (4 ounces) unsalted butter, cut into pieces, plus extra for greasing the pan
- $\frac{3}{4}$ cup packed dark brown sugar
- $1\frac{1}{4}$ cups all-purpose flour
- $\frac{1}{3}$ cup unsweetened cocoa powder
- 1 cup **Phoebe's Fireball**
- $\frac{1}{2}$ teaspoon baking powder
- $\frac{1}{4}$ teaspoon salt
- 4 large eggs
- 1 pint vanilla ice cream
- One bar bittersweet chocolate, shaved into curls with a vegetable peeler

Directions:

Preheat the oven to 350° F. Butter a 9 x 13-inch baking pan.

Place the chocolate and butter in a medium saucepan and melt over low heat, stirring until smooth, about 5 minutes. Remove the chocolate from the heat and whisk in both sugar and **Phoebe's Fireball** until smooth.

In a resealable plastic bag, combine the flour, cocoa powder, chili powder, baking powder and salt and shake together to mix. Whisk the eggs, 1 at a time, into the barely warm chocolate mixture. Add the flour mixture and stir until smooth. Pour the brownie mixture into the prepared pan and bake until set, about 25 minutes. Let cool 5 minutes, then cut the brownies into desired shapes with a cookie cutter or knife. Serve warm with a scoop of ice cream and the chocolate curls.

Mini Flourless Hot Chocolate Cakes

Makes 8 cakes

Ingredients:

- 10 ounces semisweet chocolate, coarsely chopped
- 7 ounces plus 2 Tablespoons butter, salted
- 1 Tablespoon ground cinnamon
- 1 vanilla bean, split and seeds scraped
- ¼ teaspoon ground star anise
- 2 teaspoons cardamom
- 1 scant pinch cayenne pepper
- 5 large eggs, room temperature
- ½ cup sugar
- ½ cup **Phoebe's Fireball**
- Cocoa powder for dusting
- Powdered sugar for dusting

Directions:

Preheat the oven to 325° F. Using the 2 Tablespoons of butter, grease 8 (⅓ cup) ramekins and dust with cocoa powder, tapping out any excess. Melt chocolate, **Phoebe's Fireball**, and butter in a double boiler, stirring occasionally until smooth. Add cinnamon, vanilla bean seeds, star anise, cardamom and cayenne pepper; stir. Remove from heat. In a large bowl, beat together eggs and sugar using an electric mixer. Add the melted chocolate and mix until smooth. Divide the mixture evenly between the ramekins and place them in a large roasting pan. Fill the roasting pan with enough boiling water to come up to the middle of the ramekins. Bake for 1 hour. Insert a wooden skewer or tip of a knife into the center of one of the cakes. Look for a wet crumb. If the center jiggles and the skewer comes out wet, continue to bake for an additional 10 minutes. Repeat until the skewer or knife comes out with a wet crumb. Remove ramekins from the water bath and allow to cool slightly. Dust with powdered sugar. Cakes can be served warm, room temperature, or chilled and topped with whipped cream.

Capricious Cake

Ingredients:

- 3 eggs
- ¾ cup brown sugar
- ¼ cup melted butter or margarine
- ¾ cup **Phoebe's Fireball**
- 2¼ cups all-purpose flour

- ¾ teaspoon baking powder
- ¾ teaspoon baking soda
- ½ teaspoon salt
- ½ teaspoon nutmeg
- ½ teaspoon cloves
- ½ cup raisins
- ½ cup currants
- ½ cup chopped walnuts
- ¾ cup milk

Directions:

In mixer bowl, beat eggs and sugar just to blend. Mix in butter and **Phoebe's Fireball**. Sift together flour, baking powder, soda, salt and spices. Toss raisins, currants and walnuts with a Tablespoon of the flour mixture; set aside. Add dry ingredients to batter alternately with milk, beating just until smooth after each addition. Stir in raisin mixture. Pour batter into greased and floured 9 x 5-inch loaf pan. Bake at 325° F for 60 to 70 minutes or until toothpick inserted in the center comes out clean. Cool in pan 10 minutes; loosen edges and remove to wire rack. Brush warm loaf with additional **Phoebe's Fireball**; cool. Wrap and let stand 24 hours. Brush with **Phoebe's Fireball** again before slicing and serving.

Sweetly Spiced Chai Bundt Cake

Ingredients:

- 2½ cups all purpose flour
- 1½ cups (packed) golden brown sugar
- 2 teaspoons baking soda
- ½ teaspoon salt
- 1¾ cups hot water
- 1 cup instant chai tea powder
- ½ cup **Phoebe's Fireball**
- ½ cup (1 stick) unsalted butter, melted
- ½ cup buttermilk, room temperature
- 2 large eggs
- 1 large egg yolk
- Vanilla ice cream

Directions:

Preheat oven to 350° F. Butter and flour 2 nonstick mini Bundt pans (6 cakes per pan). Sift flour, sugar, baking soda, and salt into large bowl. Whisk 1¾ cups hot water and chai tea powder in another large bowl to blend. Whisk **Phoebe's Fireball**, melted butter, but-

termilk, eggs, and egg yolk into chai mixture to blend. Stir chai mixture into flour mixture until just blended. Divide batter among prepared Bundt pans (about ½ cup per pan). Bake cakes until toothpick inserted near center comes out clean, about 25 minutes. Invert immediately onto rack. Cool 10 minutes. Serve warm with scoop of vanilla ice cream drizzled with warmed **Phoebe's Fireball**.

Heaven and Hellish Cheesecake

Ingredients

Crust:

- 1½ cups wheat-meal biscuits (or about 26 graham crackers) ground to crumbs
- 1 pinch of salt
- ⅓ cup melted sweet butter

Filling:

- 32 ounces cream cheese
- 1 pinch of salt
- 1 cup **Diabolical Dad**
- 4 eggs
- 2 Tablespoons heavy cream
- 1 lime, zested
- 1 teaspoon vanilla

Directions:

Preheat the oven to 400° F. Position top rack in the center of the oven. Place a baking pan on the rack below this. Boil water.

Crust:

Mix the crumbs and salt together in a small bowl, then add butter and mix. Set aside ¼ cup for topping. Press the rest into the bottom and sides of a 9-inch springform pan.

Filling:

Cream the cream cheese, then add **Diabolical Dad** and salt. Beat in the eggs one at a time until incorporated. Add the cream and blend. Beat the zest and vanilla into this mixture. Pour into the crust, then gently tap the pan to level the filling. Sprinkle the reserved crumbs on top.

Pour boiling water into the pan on the oven's lower rack. Place the cheesecake on the rack above it. Bake for approximately 1 hour or until the cheesecake pulls away from the edge of the pan. Remove from the oven and allow to set for 20 minutes. Wrap and keep in the refrigerator overnight or, if rushed, place in the freezer for 2 to 3 hours.

Garnish, if desired, with slices of lime and habanero peppers.

Spicy Applesauce Ginger Cake

Ingredients:

- 1 cup **Naughty Nana**
- ½ cup butter
- 3 eggs, beaten
- 1 teaspoon vanilla
- 1 cup applesauce
- 1 teaspoon cinnamon
- 2 cups flour, sifted
- ½ teaspoon salt
- 1 teaspoon baking soda
- ½ teaspoon nutmeg
- ¼ teaspoon powdered cloves
- 1 cup nuts, chopped

Directions:

Cream **Naughty Nana** and butter. Blend in eggs, vanilla and applesauce. In separate bowl, combine dry ingredients, then stir gradually into creamed mixture. Add to a greased 9 x 13-inch pan. Bake at 325° F for 25 to 40 minutes.

Awesome Apple Tarts

Ingredients:

- 3 apples (thinly sliced, skin on)
- ¼ cup orange juice
- ¼ cup brown sugar (firmly packed)
- ¼ cup **Phoebe's Fireball**
- 2 Tablespoons cinnamon
- ¼ Tablespoon nutmeg
- ½ Tablespoon chili powder
- corn starch
- 12 prepared tart shells

Directions:

Preheat oven to 375° F. Place the apples, orange juice, and brown sugar in a large pan. Bring to a simmer on medium-high heat until the sugar dissolves completely. Reduce to medium heat, stir in the **Phoebe's Fireball** and nutmeg. Let everything cook for 10 minutes, stirring occasionally. After 10 minutes, if the mixture has not thickened up, whisk together some corn starch and a small amount of water. Pour into the pan, stir, and you'll have a better consistency in about a minute. Remove from heat. Spoon the apple mixture into each

of your prepared tarts and bake for 15 minutes, or until the pastry starts to turn golden brown. Let cool for a few minutes before serving.

Pears On Fire

Makes 6 servings

Ingredients:

- 6 medium ripe pears
- 2 Tablespoons **Phoebe's Fireball**
- $\frac{1}{4}$ to $\frac{1}{2}$ teaspoon Chinese five-spice powder
- $\frac{1}{4}$ to $\frac{1}{2}$ teaspoon ground cinnamon

Directions:

Cut a $\frac{3}{4}$ inch slice off the top of each pear, reserving tops. Core pears, leaving bottoms intact. Cut a $\frac{1}{8}$ inch slice from bottoms to level if necessary. Drizzle insides of each pear with 1 teaspoon of **Phoebe's Fireball**. Combine five-spice powder and cinnamon; sprinkle inside pears. Replace pear tops.

Arrange pears upright in a shallow 2-quart microwave-safe dish. Microwave, uncovered, for 4 to 7 minutes or until pears are tender, turning every 2 minutes. Serve warm with juices spooned over pears.

Poached Figs with a Kick

Ingredients:

- 3 cups water
- $\frac{1}{2}$ cup sugar
- $\frac{1}{2}$ cup **Phoebe's Fireball**
- 12 allspice berries
- 12 cloves
- 12 juniper berries
- 12 fresh slightly unripe figs
- Fresh mint sprigs

Directions:

Combine water, sugar and **Phoebe's Fireball** in heavy large skillet. Stir over low heat until sugar dissolves. Add allspice, cloves and juniper berries. Bring to simmer. Add figs, cover and simmer until figs are just tender, about 20 minutes. Using slotted spoon, transfer figs to bowl. Chill until cold.

Bring cooking liquid to boil. Boil until reduced to syrup consistency, about 5 minutes. Strain. Cool.

Arrange figs in dessert goblets and drizzle with syrup. Garnish with mint and serve.

Fire and Ice Cream

Ingredients:

- 2 cups 2% milk
- 4 eggs
- 1 teaspoon vanilla extract
- 1 cup **Phoebe's Fireball**
- $\frac{3}{4}$ cup sugar
- 1 (12 ounce) can evaporated milk
- 1 ounce chopped or shaved bitter-sweet chocolate

Directions:

Combine the milk, **Phoebe's Fireball**, vanilla and sugar in a saucepan, whisking to incorporate the sugar. Place over low heat and bring to a simmer, whisking constantly.

Remove the pan from the heat and slowly whisk in the eggs until fully combined.

Return the pan to low heat and cook, stirring constantly, until the mixture thickens and coats the back of a spoon - be mindful the eggs don't curdle.

Remove from the heat again and cool before stirring in the evaporated milk.

Pour mixture into a glass container.

Scrape the seeds from the vanilla pod into the mixture, stir to blend and refrigerate for at least 6 hours, or overnight, until thoroughly chilled.

Freeze in your ice cream maker. Add the chocolate when it has become semi-frozen.

Phoebe's Feisty Sauce

Yield: 1½ cups

Ingredients:

- $\frac{3}{4}$ cup half-and-half
- 1 Tablespoon unsalted butter
- 4 Tablespoons **Phoebe's Fireball** (or to taste)
- $\frac{1}{2}$ pound Mexican chocolate, chopped
- $\frac{1}{4}$ teaspoon pure vanilla extract

Directions:

Combine the half-and-half, butter and **Phoebe's Fireball** in a small heavy-bottomed saucepan over medium heat. Heat the mixture until a thin paper-like skin appears on the top.

Do not boil. Add the chocolate and vanilla and stir until the chocolate melts and the mixture is smooth. Remove from the heat and let cool. The sauce can be kept refrigerated for several days, but it must be returned to room temperature before serving.

Treats

New School Old German Cookies

Makes 4 dozen

Ingredients:

- 1 cup shortening
- 1 cup **Naughty Nana**
- 1 cup white sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 1 teaspoon baking soda
- 4 cups all-purpose flour

Directions

In a saucepan over low heat, melt together shortening, **Naughty Nana** and sugar. Let cool. Mix together eggs, vanilla, and baking soda. Gradually add to cooled **Naughty Nana** mixture.

Slowly add 4 cups of flour to mixture. Stir until well blended. Drop by teaspoonfuls onto cookie sheets about 2 inches apart. Bake at 350° F until golden (about 12 to 15 minutes).

Watch video:

<http://www.youtube.com/watch?v=P5lxkzd-ItM>

Spiced Tea Cookies

Makes about 5 dozen cookies.

Ingredients:

- ½ cup **Phoebe's Fireball**
- ½ cup molasses
- ¾ cup packed brown sugar
- 1 teaspoon grated lemon peel
- 1 Tablespoon lemon juice
- 1 egg
- 2¾ cup all-purpose flour
- ⅓ cup cut up citron
- ⅓ cup chopped nuts
- 1 teaspoon ground allspice
- 1 teaspoon ground nutmeg
- ½ teaspoon baking soda

Almond Alert - Snack Mix

Serves 8

Ingredients:

- ¼ cup coconut flakes
- 4 cups Almond Crunch Flax Cereal
- 2 Tablespoons golden flax seeds
- 3 Tablespoons canola oil
- 2 Tablespoons white sesame seeds
- ¼ teaspoon salt
- 2 Tablespoons **Naughty Nana**

Directions:

Preheat oven to 300° F. Begin by toasting coconut flakes. Spread coconut on a cookie sheet, place in oven for 2 to 3 minutes. In a large bowl, combine all ingredients. Toss well to thoroughly coat and mix. Spread mixture evenly on a baking sheet for 3 to 5 minutes. Let cool.

Sumthin Pumpkin

Ingredients:

- 2 egg whites
- ½ cup **Phoebe's Fireball**
- 1 teaspoon salt
- 2 cups fresh pumpkin seeds

Directions:

Preheat oven to 375° F. Line a baking sheet with parchment paper. In a medium-sized bowl, whisk together egg whites, **Phoebe's Fireball** and salt. Add the pumpkin seeds and toss to coat. Spread seeds in a single layer across the parchment-lined baking sheet and bake for about 15 minutes. Stir them up a bit and pop them back into the oven until golden in color, about 5 minutes more. Taste and season with more salt if needed.

Notes:

Fierce Fire-Roasted Peanuts

Ingredients:

- 1/3 cup white sugar
- 1/4 teaspoon garlic powder
- 2 Tablespoons butter
- 2 Tablespoons **Phoebe's Fireball**
- 1 teaspoon salt
- 1 pound skinless peanuts

Directions:

Preheat oven to 325° F. Stir together the sugar, and garlic powder in a small bowl; set aside.

Stir together the butter, **Phoebe's Fireball** and salt in a large saucepan over medium heat until the butter has melted, and the mixture is bubbly. Stir in the peanuts until well coated, then pour out into a 9 x 13-inch baking dish.

Bake in preheated oven until the nuts are golden brown, about 30 minutes. Stir the mixture 2 or 3 times to ensure even cooking. Once done, scrape the peanuts into a large metal bowl, and sprinkle with the spice mixture. Toss the peanuts to evenly coat with the spice mixture. Allow the peanuts to cool to room temperature, tossing every few minutes so the nuts do not stick together.

Spicy Pretzel Bake

Ingredients:

- 4 cups thin pretzel sticks
- 3 Tablespoons **Grumpy Grandpa**
- 2 teaspoons butter, melted
- 1 teaspoon onion powder
- 1 teaspoon chili powder

Directions:

Line a 1-inch deep 15 x 10-inch baking pan with foil; coat the foil with cooking spray. Place pretzels in a large bowl.

In a small bowl, combine the **Grumpy Grandpa**, butter, onion powder and chili powder. Pour over pretzels; toss to coat evenly. Spread into prepared pan.

Bake at 350° F for 8 minutes, stirring once. Cool on a wire rack, stirring gently several times to separate.

Sweet 'n' Salty Sizzlin' Popcorn

Ingredients:

- 4 cups popped popcorn
- ¼ cup dark brown sugar
- ¼ cup unsalted butter
- ¼ cup **Phoebe's Fireball**
- ¼ teaspoon salt

Directions:

Preheat oven to 300° F. Bring all ingredients except the popcorn to a boil in a stainless steel saucepan. When all the ingredients have boiled, pour over the popcorn in a metal bowl and toss to coat. Once evenly coated, spread the mixture on a baking sheet, Sprinkle with salt and place in the oven for 10 minutes. Remove and let cool.

Ornery Edamame

Ingredients:

- 1 package frozen edamame
- 1½ teaspoons salt
- 1 teaspoon **Naughty Nana**

Directions:

In a small bowl combine the salt and **Naughty Nana**. Stir well and set aside. Boil edamame according to package, drain. Blot them dry with paper towels, then pour the seasoning on top.

Notes: _____

