

# Passover Puffs-- not done in a crock pot



Due to popular request, here is my recipe for Passover Puffs. These are great for making sandwiches. Yes they are made with matzah meal, but no—they don't taste like Passover food.

If you want to add some variety, try adding more or less sugar, depending if you are serving them with sweet or savory foods. Also, you can add cheese into them before cooking or seasonings to spice them up. I like them plain, with some cream cheese and jam.

Seriously, you can live on these for the next week. Enjoy!

1 c. boiling water

1/2 c. vegetable oil

1/2 t. salt

2 t. sugar

1 c. matzah meal

1/2 c. cake meal

4 eggs

Boil water, oil and salt. Add dry ingredients, remove from heat and mix. Add eggs, mix. Drop in big scoops (or use a muffin pan to make them pretty) onto greased cookie sheet. Bake at 425 degrees for 30 minutes and then 325 for 30

minutes.

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## Crock Pot Bread Pudding



This crock pot bread pudding makes a great breakfast or dessert!

If you could smell my house right now, it is sweet and a little spicy with a creaminess swirling around with every breath. Somehow, it is like a combination of slow Sunday mornings and early weekday diner breakfasts. If you are preparing your house for the Jewish holiday of Passover– this is the ultimate way of using up the last of your *chametz* (leavened bread). You can use any combination of plain breads, but I'd recommend using white, wheat, french, italian... even leftover hamburger or hot dog buns if you've got them. Honestly, this might be for dessert, but if I had more bread to use, I would totally make it again for breakfast.

As this time of year seems to fill with baby and wedding showers in preparation for summer celebrations, I would also absolutely recommend making this to share at a brunch. Since it only takes three hours, you can start it when you wake up and be ready to entertain guests with ease. For my male readers and/or sports fanatics— you might be spending too many nights staying up and watching March Madness basketball games; start the following day with this hearty dish to help wake you up and fill you up (and maybe even absorb that last bit of “adult beverage” festering in your belly).

So no matter what catagory you might fit into from this post, I think you all will fall in love with this sweet dish. Enjoy!

6 c. cubed bread

8 eggs, beaten

4 cups milk

1/4 c. sugar

1 t. cinnamon

pinch nutmeg

1 t. vanilla

2 T. maple syrup

1/2 c. raisins

Throw all the bread cubes into the crock pot first. Then, in a separate bowl, mix together the eggs, milk, sugar, cinnamon, nutmeg and vanilla. Pour mixture onto the bread crumbs and make sure all pieces are coated. In another separate (small) bowl, mix together the raisins and maple syrup and then sprinkle the coated fruit on top of the swelling bread in the crock pot. Cook on high for 2.5 to 3 hours. You want to make sure the eggs are cooked through and there isn't any liquid

left.

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## Crock Pot Shrimp and Grits

Anytime I make shrimp, I always feel the need to call everyone “Bubba” and watch a repeat of Forrest Gump. I love the scene where Bubba lists off “shrimp is the fruit of the sea. You can barbecue it, boil it, broil it, bake it, saute it. Dey’s uh, shrimp-kabobs, shrimp creole, shrimp gumbo. Pan fried, deep fried, stir-fried. There’s pineapple shrimp, lemon shrimp, coconut shrimp, pepper shrimp, shrimp soup, shrimp stew, shrimp salad, shrimp and potatoes, shrimp burger, shrimp sandwich. That- that’s about it.” But Bubba forgot about one of my favorites– shrimp and grits.

Living in the South, recipes for grits are as common as dinner rolls– you can have traditional ones, flavorful ones, different recipes for breakfast, lunch or dinner and no matter how you fix it, it’s good. Depending where you go in the South, grits take on different traditions. In Charleston, the beginning of the grits is a few pieces of bacon and that has become a common trend across the country; the smokiness of the bacon is a nice balance against the other flavors. I’ve read that grits is actually the official state food of South Carolina. Maybe we should petition to make it an official food of our whole country!

I prefer this recipe because it’s not too spicy and has a lot of flavor without being overwhelming. Keeping it simple makes it easy to serve for any meal of the day or as a special side dish. If you’d like to spice it up, add a few drops of Tobasco to the whole mix or to your own bowl.

4 cups water or chicken broth

1 c. quick-cooking grits, uncooked

2 garlic cloves, minced

1/2 medium onion, chopped

1 lb small shrimp, peeled and cleaned, vein removed

2 T. butter

1 c. shredded cheddar cheese

1 can diced tomatoes, drained

1 t. Worcestershire sauce

1/2 t. red pepper flakes (optional)

Start by putting the broth, salt and grits in the pot. Most of the cooking needs to happen to these three ingredients. Cook on low for 6-8 hours. Saute the onion and garlic in the 2 tablespoons butter until it's all tender and cooked through, then add the shrimp for another 4-5 minutes of sauteing or until the shrimp are no longer pink. Add this mixture to the grits along with the cheese, red pepper flakes and can of diced tomatoes. Cook for another hour on low.

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## Crock Pot Bean Medley

We're going to a BBQ at my brother's house this weekend and since the assumption is that I'll bring something from the crockpot, I know I need to come up with something tasty and creative. The catch is that I don't really want to go grocery

shopping today. So, I'm diving into the pantry in the hopes that I will surface with a plan and an amazing side dish. I also want to make this dish over night so that it is ready to go in the morning.

Baked beans are a very typical BBQ side dish, but I would like to make a bean dish that isn't brown and smokey or looks like it's was dumped into a bowl and served. Beans are an easily accessible food— even if they look like they were prepared a little different, everyone still usually takes a scoop to eat. This combination is a nice variation because it is more colorful and the light colors are a nice balance for spring. Enjoy!

*\*\*NOTE: Assume that each can is about 15 ounces. This recipe works best in a 6-quart pot. Feel free to divide all ingredients in half if you are not cooking for a large gathering of people, a sports team or a small army.\*\**

2 cans black beans, drained and rinsed

2 cans dark red kidney beans, drained and rinsed

2 cans great northern or cannellini beans, drained and rinsed

2 cans sweet corn kernels, drained

8 oz. frozen cut green beans

1/2 medium onion, chopped

1/2 red bell pepper

1/4 c. apple cider vinegar

1/4 c. brown sugar

1/2 t. celery seed

1/2 t. oregano

1/2 t. black pepper

3 T. ketchup

3 T. tomato paste

1 T. brown or dijon mustard

Drain and rinse all the beans before putting them in the crockpot. Add the rest of the veggies. Mix together the brown sugar, apple cider vinegar, tomato paste, mustard, ketchup and seasonings and dump in on everything in the crock pot. Give it one good stir and then set it on high for 3 hours or low for 5-6.

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## Crock Pot Escalloped Cabbage Casserole

My husband's family use to have this amazing tradition; every Wednesday night we would all go to his grandmother's house for dinner. Gaga's recipes usually start with butter or oil and a little salt and pepper and from there, it could be chicken or beef or vegetables or any number of simply wonderful simple dishes. But one of my favorites is Gaga's cabbage casserole.

Every time Gaga made this, I knew that the kitchen would be uncomfortably warm from the oven being on and that it would taste so good that there would rarely be leftovers. This dish doesn't even taste like cabbage, it tastes like fluffy goodness that you can say is actually good for you. Save yourself the perspiration and make this dish in your crock pot instead. If you want to finish the casserole off, remove the crock and place it under the broiler for a couple minutes,

just so the top layer crisps.

This dish is simple and the salt and pepper really give it most of its flavor, so it's great to make as a complement to pretty much any meat. It's not a main dish, but it will probably be a favorite! I wouldn't recommend freezing this casserole, but refrigerating it and reheating it is fine.

1/2 head cabbage

1 sleeve of saltine crackers (if you want it to taste more buttery, use a Ritz style cracker instead)

milk

3 T. olive oil

salt and pepper

Shred the cabbage, the smaller the pieces, the better. Put the crackers in a zipper bag and smash them till they are itty bitty, but not powder. Layer the cabbage and then the cracker crumbs in the crock pot; in between layers drizzle about 1 T. of olive oil and a pinch each of salt and pepper. When all of the cabbage, crackers, seasonings and oil have been layered, pour milk into the crock pot until it almost reaches the top layer, but not quite. It usually takes about 4 cups of milk. Cook on high for 3 hours. There shouldn't be much liquid left when the casserole is done— the crackers absorb most of it, but make sure that your cabbage is soft, it shouldn't be crunchy at all.

Enjoy this with pretty much anything. Gaga would be proud if you made this on a Wednesday night at your house, too.

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# Crock Pot Cranberry Pork Loin

Sometimes it's tough to figure out how to cook a large piece of meat— especially if you don't want it to taste, well... tough. I know some of my readers don't eat this "other white meat" so you can also try this recipe with a turkey tenderloin if you'd prefer.

This recipe makes me think of holidays. There is something very festive about using cranberries; these unique fruits are tangy and sweet and really can be complemented with an array of side dishes and other flavors. Try this dish at your next family gathering or for dinner tonight!

1-2 lb. pork loin

1/4 c. cranberry juice

1/2 c. black cherry preserves

1/4 c. dried cranberries

1/4 t. all spice

1/2 c. sugar

Place pork loin in crock pot and if you have it, use the trivet underneath. Mix together preserves, juice, allspice and sugar. Pour mixture over meat and then add cranberry juice to the pot. When you pour the juice, be careful not to rinse the seasonings and preserves off of the meat. Cook for 6 hours on low. If you want to use the juices as gravy, then remove meat and add 1 T. corn starch dissolved into 1/4 c. water to the remaining juices and cook until gravy thickens.

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# Crock Pot Corned beef and cabbage

*(yes, this is a day early, but it's to motivate you to go out tonight and buy your supplies so you can make this amazing meal tomorrow)*

Happy St. Patrick's Day! Many of us will pretend to have some Irish heritage this week and join in celebrations across the country. Whether you attend a parade or just go to work with a "Kiss me, I'm Irish!" button, you can have a festive tradition meal ready by the time you come home.

I did a little research online and found out that "corned beef and cabbage is the traditional meal enjoyed by many on St. Patrick's Day, but only half of it is truly Irish. Cabbage has long been a staple of the Irish diet, but it was traditionally served with Irish bacon, not corned beef. The corned beef was substituted for bacon by Irish immigrants to the Americas around the turn of the century who could not afford the real thing. They learned about the cheaper alternative from their Jewish neighbors." ( from [www.religionfacts.com](http://www.religionfacts.com))

However it became traditional, this is one of my favorite spring meals. Also, if you have leftover corned beef, try making corned beef hash and poached eggs this weekend for a second great meal from this easy crock pot recipe.

1 2-3 lb. corned beef

1/2 head cabbage, wedged

1 onion, wedged

4 red potatoes, quartered

1 c. baby carrots

2 bay leaves

1/2 t. celery seed

salt and pepper

Place potatoes, carrots and onion in bottom of crock pot. If you have a trivet, you can use that to make it easier to lift the corned beef out when it is done cooking. Sprinkle seasonings on meat. Lay corned beef on veggies. Add about 1/2 c. water. Cook on high for 4-6 hours. Add cabbage on top of meat and cook for another hour.

Enjoy your festivities (responsibly please)! ☐

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## Crock Pot Pomme de Tara

A friend of mine wants to use her crock pot more, but has an allergy to tomatoes. After doing a little research, I agreed with her— most crock pot recipes seem to have some sort of tomato or tomato-based product in them! It is an injustice that my friend should not be able to embrace easy crock pot cooking more often. So, my next few recipes will definitely not be red. And if it's just that you don't like tomatoes, these might just become some of your new favorites too.

This is an easy potato casserole that gets jazzed up by the cheese and chips. Since the french word for potato is "pomme de terre", I am honoring my friend Tara with this recipe for "Pomme de Tara". Enjoy! ☐

**(Is there a recipe you'd like to see or an ingredient you'd like to avoid?? Click on my contact page and send me a note—I'm happy to post something just for YOU!)**

6-8 potatoes, diced

1 onion, chopped

4 T. butter, melted

1 c. milk

1 c. sour cream

1-2 garlic cloves, chopped fine

1 t. parsley

salt and pepper

1 cup Cool Ranch Doritos– crunched up into little bitty pieces

1 cup shredded cheddar cheese

Put potatoes and onions in the crockpot first. In a separate bowl, mix together melted butter, milk, sour cream and seasonings. Pour mixture over potatoes and onions and stir. Cook on low for 6 hours. Turn pot off and mix shredded cheese and Doritos into pot, but don't overstir– you don't want your soft potatoes to turn into mashed potatoes. Feel free to top this with crumbled bacon, chives or green onions. Makes a great side dish for breakfast, lunch or dinner!

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## Crock Pot Sassy Meatballs

I'm too excited about tomorrow's dinner to wait until morning to post this. It's funny– I have been posting all these recipes that are hearty and healthy, but mostly vegetable-based. Not this one! For all you meat lovers, this is simple,

sassy and super! (Thank you to my friend BBM for introducing me to this sauce.) This recipe is fantastic to throw together for any occasion. It makes a great appetizer, can be thrown on egg noodles for dinner or on little crusty rolls as sandwiches. While it only has a few ingredients in it, the flavors mingle together in a tangy, unique way. Whether you serve it with toothpicks or forks, you'll be pleased by how little efforts it takes to make great taste.

(Start by making your own meatballs using 1 lb beef, 1 lb turkey, 2 eggs, 1 T. chopped parsley and 1/2 c. breadcrumbs. Mix it all together, form little balls and then bake them on a cookie sheet at 400 degrees for about 25 minutes. I'm going to make these tonight and then do the crock potting tomorrow at lunchtime. Or, if you prefer, you can totally buy frozen meatballs and use those instead. I won't tell!)

2 lb. meatballs

8 oz. grape jelly

1 jar Heinz chili sauce

1 can pineapple chunks, drained

1 green pepper, diced

2 T. fresh minced parsley

Put all solids into the crockpot. Mix jelly and chili sauce together and then pour into crockpot. Cook 4-6 hours on low.

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# Crock Pot Tapioca Pudding

Growing up, my dad really liked tapioca pudding and I could never understand why he enjoyed eating eyeballs. They look gooey and slimey and smelled like playdough. I also remember seeing vats of it at Chinese buffet restaurants and was again reminded of things like eyeballs and fish eggs.

Then I discovered that with a little love, it could actually be a delicious treat. The addition of vanilla and cinnamon make this more of a dessert, but I wouldn't be opposed to eating it for breakfast. As an additional note—tapioca pearls are also a great way to thicken up desserts, stews and sauces, but use the small pearls in those instances.

Try serving this dish with vanilla wafers or a few little chocolate cookies that might be “thin” and “minty”. If you eat it warm, you might also like it with some pound cake and fresh fruit.

4 cups milk

1/2 c. sugar

1/2 c. tapioca

2 eggs, lightly beaten

1 t. vanilla

1/2 t. cinnamon

pinch nutmeg

Mix everything together in the crock pot and then cook on low for 4 hours or on high for about 2 hours. Can be served warm or cold.