



# Cozy Carmel Community Cookbook



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# BAKED OATMEAL

*shared by Debbie*

## INGREDIENTS

- **3 cups** oats
- **½ - ¾ cup** brown sugar
- **1 tsp** cinnamon
- **2 tsp** baking powder
- **½ tsp** salt
- **2 eggs**, beaten
- **¼ cup** melted butter
- **¼ cup** applesauce
- **1 cup** milk
- **½ - ¾ cups** dried cherries (or other preferred fruit, dried or fresh)
- **½ - ¾ cups** chopped pecans or walnuts

## INSTRUCTIONS

Preheat oven to 350 degrees and grease an 8-inch square baking pan.

Mix oats, brown sugar, cinnamon, baking powder, and salt together in a bowl. Beat in eggs, melted butter, and applesauce.

Fold in cherries and pecans.  
Spread mixture into baking pan.

Bake at 350 degrees for 30-35 minutes.

Spoon out servings and serve with warm milk or a small scoop of vanilla ice cream. When cooled, the oatmeal can be cut into servings.

## WHY IS THIS RECIPE ONE OF YOUR COZY FAVORITES?

This is an easy and delicious alternative to the usual bowl of oatmeal. And with the scoop of ice cream on top, it's like eating a (healthy) dessert for breakfast.



# SLOW COOKER SWEET POTATO CHILI

*shared by Gina Tannehill*

## INGREDIENTS

- 1 medium red onion, chopped
- 1 green bell pepper, chopped
- 1 red bell pepper, chopped
- 1 medium sweet potato, peeled and cut into ½-inch cubes
- salt and freshly ground black pepper
- 4 garlic cloves, pressed or minced, or 1 heaping tbsp of minced garlic
- 1 tbsp chili powder
- 1 tsp ground cumin
- 2 tsp unsweetened cocoa powder
- ¼ tsp ground cinnamon
- 2 cans diced tomatoes with chilies (such as Rotel), undrained
- 1 15-oz can black beans, rinsed and drained
- 1 15-oz can kidney beans, rinsed and drained
- 2 cups vegetable broth
- SUGGESTED GARNISHES: sour cream, grated cheese, thinly sliced green onions, and/or chopped cilantro

## INSTRUCTIONS

Combine all ingredients in a slow cooker and cook on low for 7-8 hours or on high for 4-5 hours. Before serving use a potato masher (or an immersion blender) to mash some of the chili for a thicker consistency to suit your preference. Season chili with salt and pepper to taste. Divide the chili into individual bowls, garnish as desired, and serve.

## WHY IS THIS RECIPE ONE OF YOUR COZY FAVORITES?

This delicious vegetarian chili is hearty, healthy, and easy to prepare. Our family loves to eat it on cold nights with a side of corn bread.

# SLOW COOKER CHICKPEA CURRY SOUP

*shared by Stacey S.*

## INGREDIENTS

- **3 chicken breasts**, cut into chunks (can omit to make the recipe vegetarian)
- **2 15-oz cans chickpeas**, drained
- **1 medium yellow onion**, diced
- **2 medium cloves of garlic**, minced
- **2 cups low sodium vegetable or chicken broth**
- **1 cup dry lentils**, rinsed
- **1 cup pumpkin puree**
- **2 tbsp yellow curry powder**
- **¼ tsp ground cayenne pepper**
- **1 tsp salt**
- **1 15-oz can coconut milk**
- **1 10-oz package of frozen butternut squash** (cooked per package directions)
- **1 10-oz package of frozen sweet potatoes** (cooked per package directions)

## INSTRUCTIONS

Add all ingredients EXCEPT milk, squash, & sweet potatoes to slow cooker. I like to mix the garlic, pumpkin puree, curry, cayenne, and salt to the broth, then pour over the other ingredients to better distribute the spices.

Cook on low 8-10 hours or high 5-6 hours.

Stir in milk, cooked squash, and cooked sweet potatoes. Continue to cook on low for another 30 minutes. Soup will thicken as it sits.

Serves 4-6. Can be served over quinoa, rice, barley, ancient grains, etc. Use a crock pot liner to make clean up easier.



## WHY IS THIS RECIPE ONE OF YOUR COZY FAVORITES?

I received this recipe from my vegetarian sister, but I added the chicken. I love the yellow curry flavor since it's not spicy. It's got enough yumminess that it's like a big hug of goodness. I make it many times over the winter months.



# FEEL BETTER THAI-STYLE CHICKEN SOUP

*shared by Sara O.*

## INGREDIENTS

- 2 tbsp vegetable oil
- 1 bunch green onions, sliced
- 5 garlic cloves, minced
- 1 1-inch piece of fresh ginger, peeled and finely chopped
- 1 jalapeño, thinly sliced (remove seeds if you prefer less heat)
- 1 ½ cups baby carrots, cut into matchsticks
- 1 ½ cups fresh green beans, both ends trimmed and cut in half lengthwise (julienne-style cut)
- 32 oz low-sodium chicken broth or stock
- 1 14-oz can unsweetened coconut milk
- 1 lb boneless, skinless chicken thighs
- 5 oz shiitake mushrooms, sliced
- 1 tbsp fish sauce (or more to taste)
- 1 tsp lime zest
- lime wedges (for serving)
- chopped fresh herbs such as cilantro or basil (for serving)

## INSTRUCTIONS

Heat oil in a large, heavy pot on medium-high heat. Cook green onions, garlic, and ginger, stirring frequently until softened. Add jalapeño, carrots, and green beans and cook a couple more minutes or until they just begin to soften.

Add broth, coconut milk, and fish sauce and stir. Then tuck chicken into the soup. Bring to boil, then reduce heat to a simmer. Add shiitakes after the soup has simmered about ten minutes.

Cook until chicken is cooked through. Remove chicken and place on a cutting board or large plate. Use two forks to shred chicken and return it to the soup.

Stir in lime zest and taste broth. Add more fish sauce to taste. (If you don't have fish sauce on hand, salt to taste, and more lime zest can be used to "lift" broth a bit).

Serve with herbs and lime wedges.

## WHY IS THIS RECIPE ONE OF YOUR COZY FAVORITES?

This modification of a Thai Chicken Soup recipe from *Bon Appétit* is my household's go-to chicken soup for when someone is under the weather. The coconut milk makes the gingery, garlicky broth super velvety and comforting. I often add a dollop of chili paste like sambal oelek into my bowl because the added spice makes it even more warming.

# QUICK RICE

*shared by the  
Eckard-Good Family*

## INGREDIENTS

- **3 cups** instant rice
- **3 cans** mushroom soup (undiluted)
- **1 can** water chestnuts, drained and sliced
- **1 jar** mushrooms, drained and sliced
- **1 large** green pepper, chopped
- **1 large** yellow onion, chopped
- **1 stick** butter, cut up
- **6 tbsp** chopped parsley
- **1 can** water
- **2 tbsp** mayonnaise
- **1 tsp** salt

## INSTRUCTIONS

Preheat oven to 350 degrees.

Mix all ingredients together in a large bowl. Place in 9" x 13" flat casserole dish.

Bake at 350 degrees for 40 minutes.

## WHY IS THIS RECIPE ONE OF YOUR COZY FAVORITES?

It is such a delicious, easy recipe to make. Everyone loves it, and if there is some of it left, store it overnight in the refrigerator. Use it the next day by mixing 3-4 tablespoons water in it and reheat it on top of the stove on a low heat. Stir it as it heats and serve immediately. It's quick and easy to serve at a second meal.





# SCALLOPED CHICKEN

*shared by the Booth Family*

## INGREDIENTS

- **½ cup** salted butter
- **½ cup** chicken broth
- **3 cups** dried bread cubes
- **1 tbsp** poultry seasoning
- **¼ tsp** nutmeg
- **2 tbsp** flour
- **½ tsp** salt
- **1 ¾ cup** milk
- **2 eggs**, slightly beaten
- **2 tbsp** dried parsley
- **⅛ tsp** paprika
- **1 ½ cups** cooked chicken

## INSTRUCTIONS

Preheat oven to 350 degrees.

Heat ¼ cup butter and broth together in small saucepan. Place bread cubes in a greased 9” x 13” baking dish. Sprinkle with poultry seasoning, then pour broth over top. Top with the chicken.

Melt remaining ¼ cup butter over low heat. Stir in flour and salt. Add milk and cook over medium heat until mixture boils and thickens, stirring constantly. Remove from heat, cool slightly, stir in eggs and parsley, and pour sauce over chicken and bread cubes. Sprinkle with paprika.

Bake at 350 degrees for 30 minutes.

(NOTE: if you have leftover stuffing, you can substitute this for the bread cubes and omit broth/butter.)

## WHY IS THIS RECIPE ONE OF YOUR COZY FAVORITES?

It is like both Thanksgiving dinner and a quiche mixed. It is even delicious cold for breakfast!



# FRAZALENE

*shared by Susan W.*

## INGREDIENTS

- 1 cup egg noodles
- 1 lb lean ground beef
- 1 onion, diced
- 1 green pepper, diced
- 1 clove of garlic (or garlic powder)
- 1 can of corn
- 1 can of tomato soup
- grated cheese for topping (optional)

## INSTRUCTIONS

Preheat oven to 350 degrees.

Prepare noodle according to package directions and drain.

Brown meat in a skillet and put on paper towel-lined plate to drain off fat.

Sauté onion, pepper, and garlic in the skillet until softened. Stir in corn, soup, and cooked meat. If the mixture seems dry, add a bit of water. Stir in the cooked noodles.

Pour into casserole dish and top with grated cheese (optional).

Bake at 350 degrees for 20 minutes.

## WHY IS THIS RECIPE ONE OF YOUR COZY FAVORITES?

I'm not sure where this recipe (and its unusual name) came from, but it was a childhood favorite for at least two generations of our family.

# ENCHILADA CASSEROLE

*shared by Christy W.*

## INGREDIENTS

- 1 onion, diced
- ½ **tbsp** vegetable oil
- ½ **tsp** salt
- 1 **tsp** chili powder
- 3 garlic cloves, minced
- 2 **tsp** cumin
- 2 **tsp** sugar
- 1 **15-oz** can tomato sauce
- ¼ **cup** water
- 1 jalapeño, minced
- 6 **oz** of corn tortillas, cut into quarters
- 1 **lb** ground beef
- 1 ½ **cups** frozen corn
- ½ **cup** shredded cheddar cheese

## INSTRUCTIONS

Heat oil in a large saucepan and cook diced onion until softened (about 5 minutes). Stir in the salt, chili powder, garlic, cumin, and sugar. Cook until fragrant (about 15 seconds). Stir in the tomato sauce and water. Bring to a simmer and cook until slightly thickened (about 5 minutes). Set this sauce aside.

Preheat oven to 375 degrees.

Brown the beef in a large, nonstick skillet. Drain off the fat. Add the corn, jalapeño,

and the sauce that you prepared earlier. Mix well.

Spray an 8-inch square baking dish with cooking spray. Spread ¼ of the beef mixture over the bottom of the baking dish. Top with ⅓ of the tortilla quarters. Repeat these layers two times, ending with the beef mixture. Cover with foil.

Bake at 375 degrees for 30 minutes. Uncover and sprinkle with cheese. Bake an additional 5 minutes or until casserole is bubbly and cheese is melted.

## WHY IS THIS RECIPE ONE OF YOUR COZY FAVORITES?

This is the first recipe my husband suggests when we're thinking up meals for the week. It's not a fussy recipe, and the leftovers are tasty (if there are any!). If it seems like too much effort, you can substitute two cans of enchilada sauce for the homemade sauce in this recipe.



# MOM'S TURKEY TETRAZZINI

*shared by Erica*

## INGREDIENTS

- 8 oz wide egg noodles
- 1 green pepper, diced
- 1 cup celery (3-4 ribs), diced
- 1 small onion, diced
- 8 oz fresh sliced white mushrooms
- 4 tbsp butter
- 3 tbsp flour
- 1 cup chicken broth
- 1 cup half-and-half
- 3 cups cooked turkey or chicken, diced
- 2 cups shredded cheddar cheese



## INSTRUCTIONS

Preheat oven to 350 degrees.

Cook noodles as directed on package and drain.

Meanwhile, in large stock pot or 5-quart sauté pan, sauté green pepper, celery, and onion in 1 tbsp butter about 5 minutes over medium heat. Do not brown. Add mushrooms and sauté another 3-5 minutes. Add salt and pepper to taste.

Add remaining butter and let melt. Stir in flour and sauté about a minute.

Add chicken broth and half-and-half about 1/2 cup at a time while stirring to prevent lumps. Let cook and bubble about 5-10 minutes until thick. Stir in diced cooked turkey and cooked noodles. Pour into a greased 9" x 13" baking dish. Cover with shredded cheese.

Bake at 350 degrees for 60 minutes until brown and bubbly.

## WHY IS THIS RECIPE ONE OF YOUR COZY FAVORITES?

This Turkey Tetrazzini is a great "from scratch" way to use your leftover holiday turkey. The sauce is creamy but light, and the cheese and noodles form a crust on the edges that is my favorite part! I have adapted the recipe that was passed down to me from my mom, and it reminds me of eating dinner in my childhood home.



# BAKED CHEESY PASTA WITH WILD MUSHROOMS

*shared by Diann*

## INGREDIENTS

- 1 lb mixed mushrooms such as oyster, maitake, or shitake, or combine some of these with white or cremini mushrooms
- 3 tbsp olive oil
- ½ tsp kosher salt
- ½ tsp black pepper
- 2 fresh rosemary branches
- ½ lb orecchiette, farfalle, or other short pasta
- ¾ cup heavy cream
- ½ cup fresh ricotta
- 5 oz fontina cheese, grated (1½ cups)
- 2 oz parmesan, grated (½ cup)
- 1 tsp finely chopped fresh sage
- 1 garlic clove, finely grated

## INSTRUCTIONS

Preheat the oven to 450 degrees. Trim the mushrooms and cut into 1-inch pieces. Toss with olive oil, salt, pepper, and rosemary. Spread on a large baking sheet and roast, tossing once or twice, until golden brown and crisped around the edges, 15-18 minutes. Discard rosemary.

Meanwhile, bring a large pot of salted water to a boil. Add the pasta and cook for at least a few minutes less than the package directs. (You want the pasta very al dente; it will finish softening in the sauce.) Drain well.

Turn oven up to 500 degrees. In a large bowl, stir together the cream, ricotta, fontina, parmesan, sage, pepper, garlic, and a pinch of salt. Stir in the pasta and mushrooms.

Arrange in a shallow 2-quart gratin dish or a 9" x 13" baking dish.

Bake at 500 degrees until the cheese is melted and bubbly and browned in spots, 10 to 15 minutes.

## WHY IS THIS RECIPE ONE OF YOUR COZY FAVORITES?

This recipe is by Melissa Clark and is from the *New York Times*. It seems like a gourmet meal, but hey, it is just upscale “mac and cheese”—the coziest of all comfort food.



# GRANNY'S SPAGHETTI CASSEROLE

*shared by Mary Bennett*

## INGREDIENTS

- 16 oz spaghetti
- 4 tbsp margarine, melted
- 2/3 cup parmesan cheese
- 4 large eggs, beaten
- 1 lb ground beef, cooked
- 4 cups cottage cheese
- ½ of a jar spaghetti sauce
- ½ - 1 cup red wine
- 16 oz tomato sauce
- 1 small can tomato paste
- 4 cups mozzarella cheese, shredded

## INSTRUCTIONS

Preheat oven to 350 degrees. Prepare spaghetti according to package directions and drain. Combine the melted margarine, parmesan cheese, and beaten eggs, and set aside.

Brown the ground beef and drain off fat. Combine with spaghetti sauce, red wine, tomato sauce, and tomato paste.

Grease a 9" x 13" baking dish. Layer the ingredients in the following order:

**Layer 1:** spaghetti topped with combined margarine, parmesan, and eggs

**Layer 2:** cottage cheese

**Layer 3:** spaghetti sauce, red wine, tomato sauce, tomato paste, ground beef

**Layer 4:** mozzarella cheese

Bake at 350 degrees for 30 minutes.

## WHY IS THIS RECIPE ONE OF YOUR COZY FAVORITES?

It is a family favorite comfort food that originated with my mother, and now it is being prepared by my adult children.

# BOLOGNESE EXTRAORDINAIRE

*shared by the Phillips Family*

## INGREDIENTS

- 1 lb ground beef
- 1 lb ground pork or turkey
- 1 large onion, diced
- 2 large carrots, diced
- ½ **tbsp** olive oil
- 1 large can crushed tomatoes
- 1 small can tomato paste
- ½ **cup** water
- 1 **tsp** salt
- ¼ **tsp** pepper
- 1 **tsp** oregano
- 1 **tsp** basil
- 1 **tsp** chili powder (optional)
- 1 **tbsp** sugar
- ¼ **cup** balsamic vinegar
- 2 **tbsp** butter
- 8 oz mushrooms, quartered

## INSTRUCTIONS

In large skillet or saucepan, brown meat. Drain well. (I also place cooked meat on paper towels to absorb additional fat.)

Using the same skillet or saucepan, sauté onion and carrots in olive oil.

Add meat to the vegetables. Add all other ingredients except mushrooms and simmer, covered, for 45-60 minutes.

Sauté mushrooms in butter before adding to the other ingredients.

Serve over your favorite pasta. Sprinkle with shredded or grated parmesan, if desired. Makes about 8 servings, depending on appetite!



## WHY IS THIS RECIPE ONE OF YOUR COZY FAVORITES?

It's an easy-to-make, hearty dish that's a favorite with all ages in our family.

# BEST CHOCOLATE CHIP COOKIES EVER

(ACCIDENTALLY VEGAN!)

*shared by Maddie*



## INGREDIENTS

- **½ cup coconut oil**  
(use triple filtered to get rid of the “coconut flavor” in the finished cookies)
- **1 cup brown sugar**
- **¼ cup any type of milk**
- **1 tbsp vanilla extract**
- **2 cups all-purpose flour**
- **1 tsp baking soda**
- **1 tsp baking powder**
- **½ tsp salt**
- **12-oz bag chocolate chips**  
(Trader Joe’s are the best!)

## INSTRUCTIONS

Preheat oven to 350 degrees.

Mix coconut oil and brown sugar in a large bowl. Add milk and vanilla. Next add in the flour, baking powder, baking soda, and salt. (If dough seems too crumbly, gradually add milk in very small increments until you reach standard cookie dough consistency.) Fold in the chocolate chips.

Roll dough into balls roughly tablespoon size and place on baking sheet. Flatten slightly with palm before baking.

Bake at 350 degrees for 11 minutes.

## WHY IS THIS RECIPE ONE OF YOUR COZY FAVORITES?

These cookies wow everyone I know. I constantly get requests to make them for friends and family, who can’t tell that they are missing eggs and butter! Everyone is always surprised to find out the secret ingredient is coconut oil; you can’t taste it at all. They are sweet and gooey and quite frankly the best thing I bake. I hope you enjoy these!

# KITCHEN SINK COOKIES

*shared by the  
Lineback Family*



## INGREDIENTS

- 1 cup butter (softened)
- 1 cup packed brown sugar
- ½ cup granulated sugar
- 1 tsp vanilla
- 1 egg
- 2 ¼ cups all-purpose flour
- 1 tsp baking soda
- ½ tsp salt
- ¾ cup semisweet chocolate chips or chunks
- ¾ cup milk chocolate chips or chunks
- ¾ cup chopped pretzels
- ½ cup toffee bits
- ½ tsp flaky sea salt

## INSTRUCTIONS

Preheat oven to 350 degrees.

In large bowl, beat softened butter, sugars, vanilla, and egg with electric mixer on medium speed or with spoon until light and fluffy.

Stir in flour, baking soda, and salt. (Dough will be stiff.)

Stir in semisweet and milk chocolate chips, pretzels, and toffee bits.

On ungreased large cookie sheets, drop by rounded ¼ to ½ cupfuls of dough 4 inches apart. Flatten slightly. Sprinkle a few salt flakes on top of each cookie.

Bake at 350 degrees for 13 to 16 minutes or until light browned around edges (centers will be soft). Cool for 5 minutes, and then remove from cookie sheet to cooling rack. Cool completely.

## WHY IS THIS RECIPE ONE OF YOUR COZY FAVORITES?

My family loves the Panera Kitchen Sink cookies, and this is a copycat recipe. Reminds me of growing up on the farm and walking in off the school bus and having warm cookies waiting for us.

# SOUR CREAM SOFTIES

*shared by the  
Lotarski Family*

## INGREDIENTS

- 3 cups flour
- 1 tsp salt
- ½ tsp baking soda
- ½ tsp baking powder
- 1 stick butter or margarine
- 1 ½ cups sugar
- 2 eggs
- 1 tsp vanilla extract
- 1 cup sour cream
- 1 can vanilla or cream cheese frosting for tops
- sprinkles for decoration

## INSTRUCTIONS

Preheat oven to 350 degrees.

Measure dry ingredients and set aside.

Cream butter and sugar. Beat in eggs and vanilla extract. Sift in dry ingredients, alternating with sour cream.

Line baking sheet with foil. Drop tablespoon-sized balls of the dough onto the lined baking sheet.

Bake at 350 degrees for 8-10 minutes or until light brown on bottom.

Cool and frost. Decorate with sprinkles.

## WHY IS THIS RECIPE ONE OF YOUR COZY FAVORITES?

This has been a family favorite for generations. We bake them together every year for the holidays. It's a great tradition.





**This collection  
of recipes was compiled  
in January 2021.**