1. Cameron Mathison - Quick Pantry Minestrone
2. Debbie Matenopoulos - Bacon Peanut Butter Cookies
3. Maria Provenzano - Chocolate Pumpkin Swirl Bread
4. Debbie Matenopoulos - Greek Biscotti
5. Cameron and Vanessa Mathison’s Easy at Home Paella
6. Debbie Matenopoulos - Rice Pudding
7. Larissa Wohl’s Homemade Dog Treats
8. Debbie Matenopoulos - Shortbread Cookies
9. Debbie Matenopoulos - Spring Risotto
Cameron Mathison - Quick Pantry Minestrone

Serves 6-8

Ingredients:

- Oil for sautéing
- 1 medium yellow onion, chopped
- 1 medium carrot, diced
- 2 celery stalks, diced
- 1 tablespoon minced rosemary leaves
- 2 cloves garlic, minced
- 450g chopped tomatoes (from can or box)
- 8 cups liquid (water, stock, or any combination thereof)
- 2 15-ounce cans navy beans (or kidney beans)
- 1 parmesan rind (if you have one in your fridge)
- 8 ounces fresh green beans, cut into ½ inch pieces (or 1 can green beans, drained)
- 1 cup dried pasta (macaroni, orecchiette, anything small)
- Chopped basil or parsley if you have it on hand for garnish!

Home & Family
At Home With Our Family Recipe Book
Cameron Mathison - Quick Pantry Minestrone

Directions:

1. Make the soup base: heat oil in Dutch oven or stock pot, sauté onion, carrot, celery, and minced rosemary. Season with salt and pepper. Cook until vegetables are softened, 10-15 minutes, stirring to prevent burning. Add oil as necessary.

2. Add garlic and cook for 1-2 minutes, until fragrant.

3. Add tomatoes, stir and cook until the liquid has cooked off, 5-7 minutes.

4. Add beans and whatever liquid you plan to use, as well as the parmesan rind if you have it. Bring to a boil, drop to simmer, cook for at least 10 minutes and up to 2 hours before adding final ingredients.

5. When ready to serve, add dried pasta and green beans, stir and cook for 10-15 minutes, until both are tender.

6. Stir in chopped herbs just before serving. Season with salt and pepper to taste.
Debbie Matenopoulos - Bacon Peanut Butter Cookies

Ingredients:

- 1 1/4 cups flour
- 1/4 tsp baking soda
- 1/4 tsp baking powder
- 1/8 tsp cinnamon
- 4 -5 strips bacon, crumbled
- 4 tbsp butter, softened
- 1/2 cup peanut butter
- 1/2 cup granulated sugar
- 1/2 cup packed brown sugar
- 1 egg
- 1 tsp vanilla
- 1/2 cup semisweet chocolate chips (optional)
- 1/2 cup chopped honey-roasted peanuts (optional)
Debbie Matenopoulos - Bacon Peanut Butter Cookies

Directions:

Yield ~12 Cookies

1. Preheat your oven to 375 degrees Fahrenheit.

2. Next, prepare your bacon.

3. For extra crispy bacon, I microwave slices on a plate between layers of paper towels. I heat them on high for 4-5 minutes. You can also skillet cook them.

4. Let your crispy bacon cool. Then, crumble it into small bits.

5. Mix flour, baking soda, baking powder, and cinnamon in a large bowl.

6. In a mixer, blend softened butter and peanut butter together.

7. Slowly, add in granulated sugar and brown sugar, mixing until creamy.

8. Next, add in egg and vanilla, mixing until fluffy. Slowly add in dry ingredients, blending thoroughly. (Note my beloved vintage KitchenAid mixer! My mom handed it down to me, but it’s actually as old as I am and works like a champ!) Stir in bacon, chocolate chips, and chopped nuts (if you’re using them).

9. If you’re a huge chocolate fan, like me, feel free to toss in extra chocolate chips. Everything’s better with bacon and chocolate!

10. Finally, place scoops of dough onto a greased or non-stick baking sheet

11. You might have to press the dough into firm balls to keep it together, as the peanut butter can make it a bit crumbly.

12. Bake the cookies for about 12-14 minutes, or until golden brown.
Maria Provenzano - Chocolate Pumpkin Swirl Bread

Ingredients:

- 2 medium loaf pans

For Bread:

- 1 3/4 cup unbleached all-purpose flour
- 1 1/2 teaspoons pumpkin pie spice
- 1 teaspoon baking powder
- 1/2 teaspoons baking soda
- 1/2 teaspoon salt
- 2 eggs, room temperature
- 1 cup sugar
- 1/4 cup brown sugar
- 1/2 cup unsalted butter, melted and cooled
- 1/2 cup sour cream, room temperature
- 2 teaspoons vanilla extract
- 1 cup canned pumpkin
Maria Provenzano - Chocolate Pumpkin Swirl Bread

- 4 oz dark chocolate, melted and cooled
- 2 tablespoons unsweetened cocoa powder

For the Streusel:

- 1 1/2 cups unbleached all-purpose flour
- 1/2 cup brown sugar
- 1/4 cup sugar
- 1/2 teaspoon cinnamon
- 1/4 teaspoon salt
- 1/2 cup unsalted butter, melted

Directions:

1. Preheat oven to 350 degrees.

2. Spray the loaf pans with cooking spray; cut a piece of parchment paper to fit the bottom of the loaf pan and place in the bottom, and spray again with cooking spray; this helps with removing the bread when it is done baking.

3. Melt the butter and allow it time to cool to room temp; slightly warm is okay.

4. Melt the chocolate and allow it time to cool so that it is only slightly warm.

5. In a large bowl, whisk together the flour, both sugars, pumpkin pie spice, baking powder, baking soda, and salt.

6. In another bowl, whisk together the eggs, sour cream, pumpkin, and vanilla.

7. Stir the wet ingredients into the dry ingredients until combined.

8. Divide the batter in half into separate bowls.
9. Add the melted chocolate and sifted cocoa powder into one of the batters and whisk together until combined.

10. Add the two batters into the two loaf pans alternating scoops between pumpkin and chocolate.

11. Use a table knife to swirl through the batter.

12. Make the streusel by mixing together the flour, two sugars, cinnamon, and salt into a bowl; drizzle in the melted/cooled butter; mix with a fork until the butter is combined, but do not over mix! You want to have big and small pieces.

13. Top each loaf evenly with the streusel.

14. Bake for 50-60 minutes, or until the center is set and an inserted toothpick comes out clean.

15. Allow cake to cool for about 30 minutes before removing from the pan.
Debbie Matenopoulos - Greek Biscotti

Ingredients:

- 1 cup vegetable oil
- ¾ cup granulated sugar
- 4 large eggs
- ½ teaspoon vanilla extract
- 3 ½ cups flour
- 1 ½ teaspoons baking powder
- ½ teaspoon baking soda
- ¼ teaspoon sea salt
- ¾ cups chocolate chips
Debbie Matenopoulos - Greek Biscotti

Directions:

1. Heat oven to 350°F. Line 2 large cookie sheets with parchment paper.

2. In the bowl of an electric mixer fitted with the paddle attachment, beat together the oil and sugar on medium-high speed until light and fluffy, about 2-3 minutes. With the motor running, add the eggs 1 at a time, allowing each to be incorporated before adding the next. Then add the vanilla and mix until just combined.

3. In another large mixing bowl, whisk together the flour, baking powder, baking soda, and salt. With the motor of the mixer running on low, slowly add the dry mixture to the wet mixture on-third at a time, pausing after each addition. Mix just until the dough no longer sticks to the sides of the bowl, being careful not to overmix, or your cookies will be tough. Remove the bowl from the mixer and work the chocolate chips into the dough by hand.

4. Very lightly oil a marble baking slab or a large plastic cutting board as well as your hands, and lightly oil a large serving spoon to use as a measure. Scoop out a heaping portion of the dough with the oiled serving spoon and shape into the form of a long pretzel roll or a small baguette, about 9 inches long. Continue with the remaining dough. You should end up with five 9"x3" loaves of dough. Keep some paper towels nearby in case your hands or the surface gets too greasy. Transfer the dough logs to the prepared cookie sheets, taking care not to place them too close together as they will expand in the oven.

5. Transfer to preheated oven and bake for 20-35 minutes, until lightly browned. Remove from oven, cool for a few minutes until cool enough to handle, and using a serrated knife, cut each log into ¾" slices on a slight diagonal angle. Lay the slices cut side down on the same baking sheets and return them to the oven to crisp up for another 15-20 minutes, or until golden. Paximathia will keep in an airtight container at room temperature for up to 1 week.
Cameron and Vanessa Mathison’s Easy at Home Paella

Ingredients:

- 1 tablespoon vegetable oil
- 14 ounces chorizo, cut into 1/2 inch slices on the diagonal
- 1 small onion chopped
- 1 red bell pepper chopped
- 2 cloves, garlic chopped
- 1/4 teaspoon pimenton or paprika
- 2 cups short or medium-grain rice
- 1 pinch saffron threads
- 2 bay leaves
- 4 cups chicken stock
- 1 1/4 pounds roast chicken (meat from 3-pound chicken skinned, cut in chunks)
- 1/2 cup frozen peas
- 1 tomato, chopped
- Coarse salt and freshly ground black pepper to taste
- Freshly ground black pepper
Cameron and Vanessa Mathison’s
Easy at Home Paella

Directions:

1. Heat oven to 400°F. Heat oil in a large casserole or paella pan over high heat. Add chorizo and cook until browned and fragrant, about 1 minute. Add onion, red bell pepper, and garlic. Cook, stirring occasionally, until vegetables are tender, about 3 minutes.

2. Add rice (medium or short grain rice), pimenton, saffron, and bay leaves. Stir to combine and coat the rice, about 1 minute. Add chicken stock and bring to a boil. Add roast chicken, frozen peas, and tomato; stir to combine.

3. Transfer skillet to oven. Cook uncovered until rice is tender and no liquid remains, about 20 minutes. Remove from the oven. Fluff with a fork and serve immediately.
Debbie Matenopoulos - Rice Pudding

Serves 4

Ingredients:

- 1 cup rice
- 2 cups water
- Pinch salt
- 3 cups milk
- ½ -¾ cup sugar
- 1 teaspoon vanilla extract
- Jam and/or ground cinnamon for garnish and serving
Debbie Matenopoulos - Rice Pudding

Directions:

1. Add rice, water, and salt to saucepan. Cover and cook over lowest flame for about 45 minutes, until grains are broken and falling apart. If the rice starts to stick at any point, add a little more water, ¼ cup at a time and stir.

2. Remove lid from pot, add milk and sugar. Taste and add more sugar as needed. Cover and simmer on lowest flame for another 45-60 minutes, until pudding is creamy and thick.

3. Remove pudding from flame, stir in vanilla.

4. Serve bowls with ground cinnamon on top or garnished with jam!
Larissa Wohl’s Homemade Dog Treats

Ingredients:

- 1 1/2 cup plain oats
- 1 cup flour
- 1/3 cup peanut butter (creamy and make sure it is Xylitol free)
- 1/2 cup coconut oil
- 2 eggs
- Plain Greek yogurt and chopped up treats for decorating

Directions:

1. Preheat oven to 375 degrees and prepare your baking tray.
2. Mix all ingredients besides Greek yogurt and chopped treats.
3. Roll mixture into small balls and place on baking tray.
4. Cook for around 14 minutes or until golden brown.
Larissa Wohl’s Homemade Dog Treats

5. Let cookies cool and then decorate with yogurt and chopped treats.
6. Place cookies in freezer for a few minutes so yogurt can harden.
7. Enjoy!
Debbie Matenopoulos - Shortbread Cookies

Ingredients:

- 1 ½ cups All Purpose Flour
- ½ cup Almond Meal
- 1 cup Unsalted Butter
- ½ cup Granulated Sugar
- ¾ teaspoon Sea Salt
- ½ teaspoon Almond Extract

Directions:

1. Grease sides and bottom of 9-inch tart pan with butter.

2. Sift AP flour into bowl, then whisk in almond meal.

4. Add all the flour mixture, then beat on the lowest speed until barely combined and dry spots just disappear.

5. Press dough into prepared tart pan evenly. Cover with plastic wrap then refrigerate for at least one hour.

6. Heat oven to 300°. Use a skewer or fork and poke holes along the surface of the dough to prevent bubbling and cracking in the oven.

7. Bake 50-60 minutes, until golden brown. Remove from the oven and cool for 10 minutes before removing from tart pan ring. Slice into wedges and place cookies on wire rack to cool completely.
Debbie Matenopoulos - Spring Risotto

Ingredients:

- 1 1/2 cups short or medium grain rice
- 4 - 5 cups chicken broth and vegetable broth
- 2/3 cup dry white wine
- 1 medium sized yellow onion
- 1 clove garlic
- 1 cup frozen peas
- 1 bunch asparagus chopped into bite size pieces
- 1 1/2 - 2 cups of fresh grated Parmesan cheese (more for sprinkling on top of each serving)
- 1 1/2 tablespoons butter
- 2 tablespoons Olive Oil
- 1/4 teaspoon salt
- 1 tablespoon lemon zest
- 1 tablespoon freshly squeezed lemon juice
- **OPTIONAL:** Baby Bella mushrooms
Debbie Matenopoulos - Spring Risotto

Directions:

1. Chop onion, garlic, asparagus and (mushrooms-optional) and set aside. Warm chicken or vegetable broth in a stock pot and keep on back burner.

2. On a medium heat, heat butter and 1 of the tablespoons of olive oil in deep skillet, saucepan or Dutch oven with a lot of surface area.

3. Add chopped asparagus and salt to butter/oil mixture and sauté for 3-4 minutes.

4. Add frozen peas and combine just until defrosted. Remove vegetables from pan and set aside in bowl.

5. In same pan add remainder of olive oil (may need a little more butter as well) and chopped onion. Sauté for 4-5 minutes just until translucent.

6. Add minced garlic. Sauté one minute. Take care not to burn the garlic.

7. Add short grain/medium grain rice. Toast rice and combine well with sautéed onion mixture.

8. Add white wine. Stir continuously and allow wine to cook off for about 2 minutes.

9. On a medium heat begin to add warm chicken broth or vegetable broth one or two ladles at a time while continuously stirring until the rice absorbs the liquid. It is very important to continuously stir the rice so that it does not stick. You will continue this process until all of the broth is combined (about 35 minutes) The rice will become creamier and creamier as the liquid is absorbed and it releases its starches.

10. Turn down to low heat. Add grated Parmesan cheese, lemon zest, lemon juice, and vegetables that have been previously cooked and set aside. Fold together to ensure everything is perfectly melded and well combined.


12. Serve and enjoy.
Home & Family

Check out more At Home With Our Family videos, recipes and DIYs at https://www.hallmarkchannel.com/home-and-family