

## Cooking with Cottey

Recipes from *The Best of Cottey Cooking*, by Michael Richardson, Rust Publishing 2010  
Compiled by Laura Cox, BI

### Grilled Chicken Provencal

4 boneless chicken breasts

#### Marinade

6 TBL Olive Oil

2 tsp Lemon Juice

1 tsp minced Garlic

¼ tsp dried Basil

¼ tsp dried Oregano

¼ tsp Salt

1/8 tsp black Pepper

#### Sauce

2 TBL Olive Oil

¼ C diced Onion

1 ½ tsp minced Garlic

½ C diced Mushrooms

1 TBL minced fresh Basil

¼ C dry white Wine

2 TBL chopped Kalamata olives

¾ C Chicken broth

1 C Spaghetti Sauce

1 TBL Butter

Parmesan cheese, grated

Fresh minced basil

#### Marinate Chicken

Rinse and trim chicken, pat dry.

In small bowl combine all marinade ingredients. Place chicken in non-aluminum container. Pour marinade over chicken, coat all sides. Cover and chill for at least 3 hours or overnight

#### Sauce

Heat oil in saucepan, add the onion. Cook for 2 minutes, add the garlic and mushrooms, cook for 2-3 minutes until softened. Add the basil and wine, cook until wine reduced to almost dry. Add the olives, broth and spaghetti sauce. Cover and cook over medium-low heat for 15 minutes. Uncover and cook low heat for 6-7 minutes or until thickened. Swirl in butter just before serving

Drain and discard marinade. Cook chicken on charcoal or gas grill until thoroughly cooked through about 6-7 minutes per side. Place chicken on plates or serving platter. Top each with the sauce and sprinkle with parmesan cheese and fresh basil

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### Potatoes Mykonos

4 servings

preheat oven 350

2 C Russet or Gold Yukon potatoes  
Peeled and cut into cubes

In large bowl, combine all ingredients for the flavored oil, whisk to blend.  
Toss the cubes in oil, coat completely

#### Flavored Olive Oil

2 TBL Olive Oil

2 tsp Lemon Juice

¼ tsp dried Oregano

¼ tsp Garlic Powder

¼ tsp Onion Powder

¼ tsp Paprika

¼ tsp Salt

1/8 tsp Black Pepper

Lightly oil roasting pan, to keep potatoes from sticking. Spread potatoes in one layer. Roast for 30 minutes. Turn the cubes with spatula, roast for 20-25 minutes, til golden brown and tender

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## Lemon Chiffon Pie

1 (9 in) graham cracker crust

### Filling

1 (14 oz.) can Sweetened Condensed Milk

½ C Freshly squeezed Lemon Juice  
(about 3 lemons)

1 (8 oz.) container Whipped Topping

### Topping

½ C Whipped topping

5-6 Strawberries- sliced or quartered

Whisk together the condensed milk and Lemon juice. Fold in whipped topping, pour into the crust. Chill for at least 2 hours before serving. Garnish each slice with a dollop of whipped topping and a slice of strawberry.

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## Pistachio Coffee Cake

Preheat oven 350

Grease 9 x13 pan

### Cake

1 Box yellow or white Cake mix

1 (3.4 oz.) box Pistachio instant pudding

1 C Vegetable oil

6 Eggs

1 (8 oz.) carton Sour cream

In large bowl combine all cake ingredients, beat for 3 minutes.

Combine all filling ingredients in food processor- Process until mixture is coarse crumbs

### Filling

½ C (2 oz.) Pecan pieces

1 ½ C Sugar

2 TBL Ground Cinnamon

2 TBL Butter- cold

Spread 2 ½ C of cake batter on bottom of pan.  
Sprinkle 1 ¾ C of filling evenly over batter-pat down  
Spread remaining batter over filling to cover  
Sprinkle remaining filling over the top

Bake for 20 minutes. Rotate the pan and bake for 16-20 minutes more. Let cool for 30 minutes

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## Chocolate Crumb Bars

30 bars

Preheat oven 350 Grease 9x13 pan

1 C ( 2 sticks) Butter- softened

1 ¾ C Flour

½ C Sugar

¼ tsp Salt

2 C (12 oz) Semisweet Chocolate chips

1 ( 14 oz) can Sweetened Condensed Milk

1 tsp Vanilla

In mixing bowl, add butter, flour, sugar & salt. Mix until crumbly. Press 2 cups of crumb mixture into bottom prepared pan- reserve leftover crumbs  
Bake 12-14 minutes until goldenbrown

In saucepan, combine 1 cup of chips & condensed milk. Warm over low heat, stir until chocolate melted & smooth. Stir in vanilla, spread over crust.

Stir remaining chips into reserved crumbs. Sprinkle over top of chocolate filling. Bake 25 minutes. Cool

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## **Artichoke Spinach Salad** (3-4 servings)

### **Dressing**

2 oz. Cream Cheese- softened  
2 TBL Mayonnaise  
2 TBL Milk  
2 ½ tsp Grated Parmesan Cheese  
1/8 tsp Garlic Salt  
1/8 tsp Onion Powder  
1/8 tsp Salt  
2 drops Red Pepper Sauce  
Pinch white pepper

Combine all dressing ingredients in medium bowl.  
Whisk until smooth and blended- set aside

Combine all salad ingredients together in large bowl. Gently stir dressing into the salad until well coated. Cover and chill until serving time.

### **Salad**

1 (14 oz.) can Artichoke hearts, rinsed, drained, squeezed dry, quartered  
1 1/3 C fresh Spinach, cut into strips  
4 tsp minced Red Onion  
2 TBL diced Red Pepper  
½ C (4 oz) diced Fresh Mozzarella Cheese

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## **Italian Meatballs with Marinara Sauce** 4 servings 350 oven

### **Meatballs**

¾ lb ground Beef  
1 Egg  
1 TBL + 1 tsp minced fresh Parsley  
1 tsp minced Garlic  
1 slice white bread, crust removed  
¼ C Milk  
½ tsp Salt  
¼ tsp Black Pepper  
¼ tsp dried Basil  
¼ tsp dried Oregano  
¼ tsp Garlic powder  
¼ tsp Onion powder  
1 TBL + 2 tsp grated Parmesan cheese

### **Meatballs**

In large bowl, mix beef, egg, parsley and garlic.  
Soak the bread in milk, gently squeeze the milk from the bread and shred into meat mixture.  
Stir in all the spices, mix well. Stir in parmesan, mix well and blend into meat. Cover and chill meat for 30 minutes, Form into 12 meatballs.  
Place on oil sprayed baking sheet. Bake 20-25 min.  
Place on paper towel to soak up excess grease, Keep warm.

### **Marinara Sauce**

1 ( 28 oz) can whole peeled Tomatoes  
4 TBL Olive oil  
2 tsp minced Garlic  
¼ tsp dried Basil  
¼ tsp dried Oregano  
½ tsp Salt  
¼ tsp black Pepper

### **Marinara Sauce**

Place the canned tomatoes in a food processor.  
Process until smooth, set aside. Heat the oil in a saucepot. Add the garlic, basil, oregano, cook for 30 seconds. Add the tomatoes just before garlic browns in oil. Stir to incorporate the oil in the sauce, add salt and pepper. Cook, uncovered, over low simmer for 25 minutes, stir often.

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## Triple Chocolate Pudding Pie with Cappuccino Cream

Serves 12-16

### Crust

3 C chocolate sandwich Cookies:  
crushed/processed to crumbs  
4 TBL Butter

### For Crust

Combine crumbs and melted butter. Press into bottom and sides of a 9 inch springform pan. Bake for 8 minutes, cool

### Filling

1 ¼ C Sugar  
½ C Unsweetened Baking Cocoa  
¼ C Cornstarch  
3 ½ C Half & Half  
4 Egg Yolks  
2 (1.55 oz) Milk Chocolate bars-chopped  
2 TBL Butter  
1 tsp Vanilla

### For Filling

In large saucepan, whisk the sugar, cocoa and cornstarch. Gradually whisk in 1 cup of Half & Half until smooth. Whisk in remaining 2 1/2 cups and the egg yolks. Cook over medium high heat, whisk constantly, until mixture thickens and boils, continue whisking over heat for 1 minute. Remove from heat and add both chocolates and butter. Whisk until smooth then mix in vanilla. Pour filling into crust. Press plastic wrap directly onto filling and chill until filling set: 6 hours or overnight

### Topping

4 C Whipped Topping  
2 TBL + 2 tsp Unsweetened Baking Cocoa  
4 tsp Strong Coffee- cooled (espresso recc)  
1 tsp Vanilla

### For Topping & Garnish

Whisk together all topping ingredients. Remove plastic wrap over filling. Spread over chilled filling. Sprinkle with grated chocolate. Chill until serving. Remove sides of springform pan and cut into pieces.

### Garnish

1 (1.55 oz) Milk Chocolate bar- grated

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## Black Bean & Veggie Chili

1 TBL Vegetable Oil  
1 C diced Onion  
½ C diced Green Bell Pepper  
½ C diced Red Bell Pepper  
1 tsp minced Garlic  
1 C diced Zucchini  
½ tsp Salt  
1 tsp Cumin  
½ tsp dried Basil  
½ tsp Onion Powder  
2 ½ tsp minced Cilantro  
2 C Vegetable Broth  
1 (14.5 oz) can Diced Tomatoes- undrained  
½ C Tomato Sauce  
½ C Salsa  
½ C Corn kernels (frozen or can)  
1(15 oz) can Black Beans – rinsed and drained  
¾ C Water

Heat the oil in soup pan. Add the onion and peppers and cook for 4minutes, stirring frequently, Add the garlic, zucchini, salt, cumin basil, onion powder, and cilantro, cook for 3 more minutes. Add remaining ingredients and bring to boil. Reduce heat to low and simmer, covered for 20 minutes or until vegetable tender.

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## Cheese Cornbread

1 ½ C yellow Cornmeal  
1 TBL Baking Powder  
1tsp Salt  
½ tsp Onion Powder  
4 tsp Sugar  
2 C shredded Sharp Cheddar Cheese  
¾ C grated/finely chopped Onion  
4 Eggs  
½ C Vegetable Oil  
1 C Sour Cream  
1 C Creamed Corn

Preheat oven 375

Stir together the cornmeal, salt, baking powder, onion powder and sugar. Stir in cheese and onion until combined, then stir in remaining ingredients.

Pour into greased 9X13 baking pan  
Bake 25-28 minutes, until golden color

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## Orange Muffins

6 TBL vegetable oil  
1 C Sugar  
2 Eggs  
1 ½ C Flour  
1 tsp Salt  
1 tsp Vanilla  
¼ C Fresh Orange Juice  
2 TBL grated Orange zest

Preheat oven to 350      Spray 12 muffin tins

**Batter:** Combine the oil, sugar and eggs, mix well.  
Stir in remaining batter ingredients, beat til smooth  
Spoon batter into prepared pan- fill 2/3 full  
Bake 12-15 minutes

**Icing** ½ C powdered sugar   2-3 tsp Fresh Orange Juice  
Combine powdered sugar and 2 tsp orange juice  
Add more orange juice as needed- not too thick  
Spread icing over muffin

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## Strawberry Cheesecake Cookies

Preheat oven 375

### Cookies

¾ C Butter-softened  
1 (3 oz pkg) Cream Cheese, softened  
½ C Sugar  
1 ½ tsp Vanilla  
1 ½ C Flour

### Frosting

4 oz Cream Cheese, softened  
2 TBL Powdered Sugar  
2 TBL Strawberry Preserves  
Red Food Coloring- optional

6-8 Fresh Strawberries- sliced  
¼ C Powdered Sugar – optional

**Cookies:** In mixing bowl, combine the butter, cream cheese and sugar. Beat until light and fluffy. Stir in the vanilla, then gradually add the flour, combine til dough is smooth. Chill dough for 30 minutes

Portion dough into 1 inch ball on ungreased baking Sheet. Flatten ball with fingers. Bake for 6 minutes. Rotate pans and bake 4-5 minutes. Let cool 1 minute Transfer to wire rack. Let cool completely

**Frosting:** Beat together cream cheese, sugar and preserves until smooth. Add food coloring if using 1 drop at a time until color wanted reached. Frost the cookies, sprinkle with powdered sugar, top with sliced strawberry to look festive.

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## Onion Soufflé

Serves 8-12

Preheat oven 425

1 C chopped Onion- patted dry  
1(8 oz) pkg Cream Cheese- softened  
grated Parmesan Cheese  
1/3 C Mayonnaise

In a bowl mix first 4 ingredients, stirring well until blended. Spread mixture into a greased 8 inch pan.  $\frac{3}{4}$  C Bake for 15 minutes- until golden brown on top. Cool, spread jam on top, cut into squares.

Apricot Onion Jam

1  $\frac{1}{2}$  C Onion quartered, lengthwise,  
Thinly sliced

1  $\frac{1}{2}$  TBL Butter

2 TBL + 2 tsp Sugar

$\frac{1}{2}$  tsp Salt

$\frac{1}{2}$  tsp Black Pepper

Pinch Crushed Red Pepper Flake

$\frac{1}{2}$  C dry White Wine (or water)

2 tsp Red Wine Vinegar

$\frac{1}{2}$  C packed Dried Apricots thinly sliced

Apricot Jam: In a heavy skillet, add the onion, butte and seasonings. Cover and cook over low heat, stir occasionally until onion is soft- about 13 min. Add the wine, vinegar and apricots. Simmer uncovered, stir occasionally-about 20-23 min, until thick. Serve, spread at room temperature.

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## Golden Potato Casserole

Serves 8

Preheat oven to 350

$\frac{1}{2}$  C cream of mushroom soup

$\frac{1}{2}$  light Sour Cream

2 TBL Milk

2 Tbl melted butter- divided

4  $\frac{1}{2}$  tsp minced Onion

$\frac{1}{4}$  tsp =  $\frac{1}{8}$  tsp salt

2 C shredded Has Brown Potatoes,  
Thawed, patted dry

2 C shredded Cheddar Cheese

$\frac{1}{4}$  C Cornflakes- finely crushed

In large bowl, combine soup, sour cream, milk 2 TBL butte, onion and salt; stir in potatoes and cheese. Transfer to greased casserole pan, spread mixture.

Toss crushed cornflakes with remaining 1 TBL butter, sprinkle over potatoes.

Bake uncovered 35-40 minutes until heated

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## Gingersnaps

2  $\frac{1}{4}$  C All Purpose Flour

1 C packed Brown Sugar

$\frac{3}{4}$  C Vegetable Oil

$\frac{1}{4}$  C Molasses

1 Egg

1 tsp Baking Soda

1 tsp ground Ginger

1 tsp ground Cinnamon

$\frac{1}{2}$  tsp ground Cloves

6 TBL sugar

In large bowl, place half of the flour. Add the brown sugar, oil, molasses, egg, baking soda and spices. Beat until thoroughly combined, scraping sides of bowl. Stir in remaining flour until well combined

Preheat over 350. Shape the dough into 1 inch balls, roll in sugar to coat. Place on ungreased cookie sheet. Bake 6 minutes, rotate pan and bake 4-5 more minutes. Cool on sheet 1-2 minutes, then remove to wire rack

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## Egg Puff Casserole

Preheat oven to 350

Grease 9x13 pan

12 Eggs  
½ C + 2 TBL Flour  
2 ½ C (24 oz) sm. curd Cottage Cheese- drained  
2 ( 8 oz) pkg, shredded Cheddar-Jack Cheese blend  
5 TBL Butter- melted  
½ tsp Salt  
1 sm. can diced Green Chiles

Beat eggs until light & lemon colored  
Stir in remaining ingredients, mix until smooth  
Pour into greased pan. Bake 40-45 minutes-  
until golden brown & test inserted comes clean

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## Pumpkin Cake Roll

10-12 Servings

Preheat oven 350

Grease 15x10 jelly roll pan, line with wax paper, grease wax paper

### Cake

3 Eggs  
1 C Sugar  
2/3 C canned Pumpkin  
1 tsp Lemon juice  
¾ C all purpose Flour  
1 tsp Baking Powder  
2 tsp Cinnamon  
1 tsp Ginger  
½ tsp ground Nutmeg  
½ tsp Salt

### For Cake

Beat eggs on high speed for 5 minutes. Gradually add the sugar. Stir in the pumpkin and lemon juice. In a bowl stir together all the dry ingredients. Gradually add to the pumpkin mixture, stirring until batter is smooth. Spread into prepared pan

Bake for 10 minutes. Rotate the pan and bake for 10-12 more minutes, until cake dry when touched and slightly pulled away from pan edges. Let cool for 15 minutes, turn out onto a large towel sprinkled with powdered sugar. Peel off waxed paper and roll up from the long sides in the towel. Let cool completely.

### Filling

6 oz. Cream Cheese – softened  
1 C Powdered Sugar  
4 TBL Butter, softened  
½ tsp Vanilla

In medium bowl, beat together all filling ingredients until smooth and creamy. Set aside

Unroll the cake and spread with the filling. Gently roll up the cake over the filling and lay seam side down. If cake cracks, gently pinch together as much as possible. Sift more powdered sugar over the top. Slice with sharp serrated knife.

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## Ziti with Spicy Chicken, Garlic and Tomato 4 servings

1 ¾ C Ziti noodles  
8 oz. chicken tenders, rinsed,  
Halved lengthwise  
2 C Chicken broth

Boil noodles in salted water until cooked, drain, set aside.  
Place the chicken tenders in the broth in saucepan.  
Simmer for 8-10 minutes. Remove chicken from broth,  
cover, set aside. Strain broth for use in sauce.

Sauce



1 ¼ C Chicken broth-reserved  
From above  
¼ C dry White Wine  
¼ tsp Balsamic Vinegar  
2 ½ tsp Cornstarch  
1 ½ tsp Water  
2 oz. Cream Cheese  
¼ C + 2 TBL Heavy Cream  
½ tsp Salt

#### **Skillet Mixture**

4 Slices Bacon- cut into strips  
2 tsp minced Red Onion  
½ tsp minced Garlic  
1/8 tsp dried Basil  
1/8 tsp dried Oregano  
¼ tsp Crushed Red Pepper flakes  
¼ C diced Roma Tomatoes  
¼ C + 2 TBL grated Parmesan cheese

Rinse the saucepan and add the 1 ¼ C chicken broth, the wine, and vinegar. Bring to a boil, let boil for 1 minute. Combine the cornstarch and water to make a pourable mixture, gradually add to boiling broth, stirring until thickened. Remove from heat. Place cream cheese and cream in a microwave safe bowl and heat, covered, until center is hot not boiling. Stir together until blended, then stir into broth mixture with salt. Cover and keep warm.

In large skillet cook the bacon strips, until crisp, stir frequently. Drain off grease and add remaining skillet ingredients. Cook, stirring for 1 minute, stir in cooked chicken, sauce mixture and cooked ziti. Stir in ¼ parmesan. Place on individual plates or platter top with remaining parmesan cheese and serve.

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## **Seafood Enchiladas**

(serves 4)

Filling: 2 tsp Vegetable Oil  
¼ C finely chopped Onion  
2 TBL finely chopped Celery  
½ tsp minced Garlic  
¾ C (6.5 ounces) raw Shrimp  
Peeled and chopped  
¾ tsp Cajun Seasoning  
¼ tsp Salt  
1 ½ tsp Flour  
2 TBL Chicken Broth  
2 TBL + 1 tsp Sour Cream  
½ C (3 ounces) crabmeat  
(or imitation crabmeat)  
4 (8 inch) flour tortillas

Heat the oil in a large skillet. Add the onion & celery cook for 3-4 minutes until softened. Add garlic, cook 1 min then stir in shrimp, Cajun seasoning, salt and flour. Cook 3-4 mins or until shrimp cooked through, stirring often. Stir in broth and sour cream, then stir in crabmeat. Remove from heat. Filling should be thick.

Warm the tortillas, covered until softened and pliable, about 5 minutes. Divide the filling equally among the 4 tortillas. Fold up to enclose filling; place seam side down in slightly oiled baking pan.

Preheat oven to 350

#### **Sauce**

¾ C Chicken  
2 tsp Cornstarch  
Dash of Salt  
5 TBL Sour Cream  
1 C shredded Pepper Jack  
(or Monterey Jack or other)

Bring the chicken broth to boil in a small saucepan. Combine Sauce the cornstarch with just enough water to make a pourable. Broth gradually add to broth while stirring until thickened. Remove from heat. Add dash of salt and stir in sour cream until smooth.

Pour sauce over enchiladas to cover. Top with shredded cheese. Bake uncovered for 20 minutes or until cheese melted & bubbly. Serve with salsa, guacamole and sour cream on side.

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## English Toffee Cookies

1 C ( 2 sticks) Butter, softened  
¾ C + 1 TBL packed Brown Sugar  
1/3 C Sugar  
1 Egg  
2 tsp Vanilla  
2 ¼ C all purpose Flour  
1 tsp Baking Soda  
½ tsp Salt  
1 ½ C (8 ounces) chocolate English  
Toffee pieces

Preheat oven to 350

Cream together butter and sugars. Beat in egg and vanilla.  
In separate bowl combine flour, baking soda and salt.  
Gradually, add to creamed mixture on low speed  
Stir in toffee pieces

Pinch dough into 1 ½ inch balls , place on greased baking  
sheet 2 inches apart. Bake for 6 minutes, rotate pans & bake  
5 more minutes. Remove from oven, after 2 minutes transfer  
to wire rack or cool surface. Store in airtight container

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