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ALL-STARS

Top 10 Recipes

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One Bowl Brownies

DESSERT yields 1 (9 x 13) pan



» The perfect fudgy, chocolatey, gooey, thick brownies you'll ever taste. Bonus, you only need one bowl to make them!

INGREDIENTS

- 2 cups granulated sugar
- 1 and 3/4 cups flour
- 5 large eggs, room temperature
- 1 teaspoon salt
- 1 cup vegetable oil
- 1 teaspoon vanilla
- 1/2 cup cocoa powder
- 1 + cup semi-sweet chocolate chips

INSTRUCTIONS

1. Preheat oven to 350 degrees F.
2. Mix all ingredients together except chocolate chips.
3. Spread in a greased 9x13 pan.
4. Sprinkle chocolate chips on top.
5. Bake for 30 minutes (check after 20) or until a tooth pick is inserted & comes out almost clean.
6. Let cool completely before cutting and serving.

NOTES

Be careful not to over bake these, a slightly underdone brownie makes for an extra fudgy one! That being said, 30 minutes has always been the perfect amount of time for me!



Cheese Wontons



» Seriously, what's better than a crispy fried golden wonton stuffed with gooey, melty cheese and dipped in sweet and tangy honey mustard dipping sauce?



INGREDIENTS

HONEY MUSTARD

- 1/2 cup mayo
- 1 and 1/2 tablespoons Dijon mustard
- 3 tablespoons honey
- 1/2 tablespoon lemon juice

APPETIZER

yields 12 - 16 wontons

WONTONS

- 1 package wonton wrappers
- 1 (1 lb) block monterey jack cheese



INSTRUCTIONS

HONEY MUSTARD

1. Vigorously whisk all ingredients together in a medium bowl until well combined.
2. Cover and chill for at least a few hours, but preferably overnight.

WONTONS

1. Slice your cheese into small cubes. You'll need about 1 oz per wonton. Set aside.
2. Grab one wonton wrapper and brush it with water.
3. Place another wrapper directly on top of it. Press down firmly so they stick together.
4. Dip your pointer finger in water, and moisten the outside edges of the wonton w/ water.
5. See the figure to the left for wonton construction. Make sure the seams are firmly pinched together and with the wonton in your palm, squeeze out any excess air.*
6. Repeat this process with each wonton.
7. Place about 2 inches of vegetable oil in a saucepan on medium high heat until the oil is 325 degrees F.
8. Place your wonton(s) **carefully** in the hot oil** and cook until golden brown. It should take a minute or two, but the cooking time may vary.
9. After the wontons are golden brown***, put them on a paper towel to drain excess oil and serve immediately w/ honey mustard.

NOTES

* Check to make sure there are no holes in the wonton wrapper, as the cheese will melt out! If the cheese does start melting out while you're deep frying, don't panic! Just take it out, check your seals and try again with the next one.

** Make sure you're keeping an eye on the oil temperature. You may need to adjust the heat level as you're going to maintain 325 degree F oil.

*** I would suggest testing one at a time, until you feel comfortable on the amount of time it takes to get a golden, crunchy outside!



Best Monster Cookies

DESSERT

yields 4 - 5 dozen



➤ They're thick and a little bit chewy from the oatmeal, extra peanut buttery, filled with melty chocolate chips, and you get just a bit of crunch from the outside shell of the M&M's.

INGREDIENTS

- 3 large eggs, room temperature
- 1 and 1/4 cups brown sugar, packed
- 1 cup granulated sugar
- 1/2 teaspoon salt
- 1/2 teaspoon vanilla extract
- 1 and 1/2 cup creamy peanut butter
- 1 stick (1/2 cup) unsalted butter, softened
- 3/4 cup M&M's
- 1/2 cup semi-sweet chocolate chips
- 2 teaspoons baking soda
- 4 and 1/2 cups oatmeal*

INSTRUCTIONS

1. Start by whisking together room temperature eggs, brown sugar, and granulated sugar.
2. Once the eggs and sugars have combined, stir in salt, vanilla extract, peanut butter, and room temperature butter. Mix this until the peanut butter and butter have been fully incorporated.
3. Stir in M&M's, chocolate chips, baking soda, and oatmeal.
4. Place in tupperware and chill for at least an hour, this will help the cookies maintain shape.
5. Preheat your oven to 350 degrees F.
6. Scoop your cookie dough onto a baking sheet lined with a silicone mat (for best results) or parchment paper and bake for 8 minutes. Remove from the oven and let set for 3 minutes.
7. Remove from the baking sheet and place the cookies on a cooling rack.
8. Serve immediately or store in airtight containers!

NOTES

*I've had success with quick cooking oats and rolled oats, although the results are different. Quick cooking oats aren't quite as thick, fluffy, and sturdy as the rolled oats. Both are delicious!

★ ★ ★
LEVEL OF DIFFICULTY

Egg Muffin Cups



BREAKFAST yields 12 muffins



» These muffin cups can be made in advance, have less than 50 calories per muffin, and are packed with vegetables, so eat up!

INGREDIENTS

- 1 cup diced yellow onion
- 1 cup diced red pepper
- 1 cup diced green pepper
- 2 cups baby spinach, packed then chopped
- 1 cup diced mushrooms
- 2 cloves garlic, minced
- Salt, to taste
- 1 tablespoon olive oil
- 4 whole eggs
- 4 egg whites
- Hot sauce, optional for drizzling on top

INSTRUCTIONS

1. Preheat the oven to 350 degrees F and grease a 12 slot regular sized muffin pan w/ cooking spray.
2. Dice your veggies and set aside.
3. Whisk the eggs and egg whites together in a large (4 cup) measuring cup and set aside.
4. Heat a non stick pan over medium heat. Once hot, add in olive oil.
5. Add in the red pepper, green pepper, yellow onion, and a pinch of salt.
6. Saute for about 5-7 minutes, or until the peppers are tender.
7. Add in spinach and mushrooms and cook for another 2 minutes. In the last 30 seconds, add in minced garlic.
8. Taste and re-season with salt if necessary!
9. Pour the cooked veggies into the whisked eggs. Stir to combine.
10. Pour the egg/veggie mixture evenly into the muffin pan.
11. Bake for about 15 minutes, until the tops are firm to the touch or if an inserted toothpick comes out clean.
12. Let cool in the pan for a few minutes, before removing!
13. Serve immediately or finish cooling and store in fridge for no longer than 4 days.



Puppy Chow

DESSERT serves 8



» A classic dessert done right. The ingredients are the same, so what makes my puppy chow even better? The “More” ratio! More chocolate, more peanut butter, and more powdered sugar!

INGREDIENTS

- 1 (12.8 oz) box rice chex
- 1 and 1/4 teaspoon vanilla extract
- 1 and 1/2 cup semi-sweet chocolate chips
- 4 and 1/2 - 5 cups powdered sugar
- 3/4 cup creamy peanut butter
- 1/2 cup unsalted butter

INSTRUCTIONS

1. Start by taking the whole box of chex cereal and place it into a very large bowl. If you don't have a big enough bowl, a **new** garbage bag is a great alternative. Set this aside.
2. Place chocolate chips, peanut butter and butter in a large microwave safe bowl.
3. Microwave for 60 seconds and stir until smooth. If the chocolate chips haven't melted enough, microwave at 30 second intervals, stirring in between, until the mixture is completely melted.
4. Stir in vanilla extract.
5. Pour the chocolate mixture over the chex cereal and stir together gently with a spatula. If using a garbage bag, shake gently, until all the chex pieces are completely covered in chocolate.
6. Pour in the powdered sugar. Make sure all the chex are completely covered. Too much powdered sugar is better than not enough.
7. Store in an airtight container!

NOTES

DO NOT OVER MIX. The chunks are the best part!



Creamy Corn Casserole

SIDE DISH

serves 6



» My favorite holiday side dish! It's so yummy, filled with corn, and tastes like ultra creamy cornbread!

INGREDIENTS

- 1 can cream style corn
- 1 can (regular) corn, drained
- 2 tablespoons granulated sugar
- 1 stick unsalted butter, softened
- 8 oz sour cream
- 2 eggs, slightly beaten
- 1 (8.5 oz) box Jiffy cornbread mix

INSTRUCTIONS

1. Preheat oven to 350 degrees F.
2. Mix everything from corn - eggs together.
3. Add 1 box Jiffy cornbread mix and stir.
4. Bake in a lightly greased 9 x 13 pan for 35 mins or until the mixture has set. It may still be slightly "jiggly", but that's ok!





Easy Chocolate Fudge

DESSERT *yields 1 (8 x 6in) pan*

» A passed down family recipe! This easy chocolate fudge is made in one bowl, has 5 ingredients, and is cooked in the microwave for 90 seconds! The easiest dessert you'll make during the holiday season!



INGREDIENTS

- 1 lb powdered sugar, sifted
- 1/2 cup cocoa powder, sifted
- 1 stick (1/2 cup) unsalted butter, cubed
- 1/4 cup chocolate milk
- 1 tablespoon vanilla
- 1/2 cup chopped pecans, optional

INSTRUCTIONS

1. Line a 6 x 8 (or similar sized) glass pan with plastic wrap or wax paper misted very lightly with cooking spray.
2. Put all ingredients, excluding vanilla and optional nuts, into a bowl.
3. Microwave for 90 seconds.
4. Whisk until smooth.
5. Whisk in vanilla and optional nuts.
6. Pour into prepared pan, cover, and chill in the refrigerator until set.

Taco Pizza



» An easy homemade pizza dough topped with your favorite taco toppings!



INGREDIENTS

PIZZA CRUST

- 1 packet active dry yeast
- ½ teaspoon brown sugar
- 1 and 1/2 cups warm water (110 degree F)
- 1 teaspoon salt
- 2 tablespoons olive oil
- 4 cups flour

PIZZA SAUCE

- 1 cup canned refried beans
- ¼ cup taco sauce
- ¼ cup pizza sauce, I used Ragu

TOPPINGS

- 1 pound ground beef
- 1 packet taco seasoning
- 8 oz mozzarella cheese, shredded, or more to taste
- 8 oz colby jack cheese, shredded, or more to taste
- 1 bag shredded lettuce
- Taco Doritos
- Sour cream, for topping if desired
- Taco sauce, for topping if desired

INSTRUCTIONS

PIZZA SAUCE

1. Mix together refried beans, taco sauce, and pizza sauce.

INSTRUCTIONS
cont'd

PIZZA CRUST

1. Start by dissolving yeast and brown sugar in warm water for 10 minutes. Then stir in salt & olive oil. Pour this mixture onto 3 cups of flour that have been measured out into a bowl and stir to combine.
2. Dump the dough onto a well-floured surface. Measure out another cup of flour and slowly start kneading it in. You may need more or less flour, so just keep kneading and adding the flour slowly until the dough is no longer sticky.
3. Place the dough into a well oiled bowl, cover with a dish cloth, and place in a warm, dry place and let rise for an hour.
4. After the hour is up, the dough should be significantly larger. Punch it down, and then dump it out onto a lightly floured surface.
5. Cut the dough into two. Place one ball of dough aside for later. Roll the dough out with a floured rolling pin, until the dough is about 1/4 in - 1/2 in thick.

ASSEMBLING:

1. Preheat oven and pizza stones (preferred) or a baking sheet for 15 minutes at 425 degrees F.
2. Top dough with pizza sauce. Top the sauce with mozzarella cheese, then ground beef (cooked until no longer pink, and then mixed with taco seasoning), and then colby jack. Make sure you leave enough of each ingredient for the other pizza!
3. Bake this 10-15 minutes, or until the dough is golden brown and the cheese is melted!
4. Cut with a pizza cutter and top with desired topping! We always top with shredded lettuce, sour cream, taco sauce, and crushed taco flavored doritos!
5. Repeat above steps for the second pizza.



Summer Shandy Lemon Bars

DESSERT yields 1 (8 x 8 in) pan



» The base is a simple shortbread crust. It's rich, buttery, and perfectly sweet. The filling is a twist on a classic. It's light, lemony, and the Summer Shandy comes through beautifully.

INGREDIENTS

CRUST

- 1/2 cup unsalted butter, softened
- 1/4 cup granulated sugar
- 1 cup flour
- 1 teaspoon vanilla
- 1/4 teaspoon salt

FILLING

- 4 large eggs
- 1 and 1/2 cups granulated sugar
- 1/4 cup flour
- 1/2 cup freshly squeezed lemon juice
- 1/4 cup Leinenkugel Summer Shandy
- 1 teaspoon lemon zest
- Powdered sugar, for dusting

INSTRUCTIONS

CRUST:

1. Preheat oven to 350 degrees F and grease an 8 x 8 nonstick baking pan.
2. Using your stand mixer, cream together butter and sugar until fluffy, about 2 minutes.
3. Mix in flour, vanilla, and salt until well combined.
4. Place dough in baking pan and press down until it fits evenly in the pan.
5. Bake for 15 minutes.
6. Let cool slightly, about 10 minutes, while you make the filling.

FILLING:

1. Using the whisk attachment on your mixer or hand whisk together eggs and sugar for 60 seconds.
2. Add in flour, lemon juice, Summer Shandy beer, and lemon zest. Stir until fully incorporated.
3. Pour over slightly cooled crust and bake for an additional 20-25 minutes.

Allow to cool completely before refrigerating. Cover with saran wrap and chill in the fridge overnight.

4. Before serving dust with powdered sugar and cut into bars!

Original Post: <http://showmethenyummy.com/summer-shandy-lemon-bars/>



Crockpot Jalapeño Popper Chicken Chili

MAIN DISH
serves 6



» This chili is yummy, easy to make, perfectly spicy, ridiculously creamy, and filled with chicken, jalapeños, beans, spices, and cream cheese!

INGREDIENTS

- 2 tablespoons butter
- 1 cup onion, diced
- 5 jalapeño peppers diced, seeds removed (leave some seeds for extra heat)
- 4 cloves garlic, minced
- 1 can black beans, rinsed and drained
- 1 can corn, undrained
- 1 can rotel (diced tomatoes and green chiles), undrained
- 2 chicken breasts (about 1 pound)
- 1 package ranch dressing mix
- ¼ teaspoon red pepper flakes
- 1 teaspoon cumin
- 1 tablespoon chili powder
- 1 teaspoon onion powder
- 1 (8 oz) package light cream cheese

INSTRUCTIONS

1. Start by finely chopping some onions, jalapeños, and mincing some garlic.
 2. Heat a nonstick pan over medium heat and melt butter.
 3. Saute the onion and jalapeños until tender, about 5 minutes. Add in garlic and a pinch of salt and cook for thirty seconds.
 4. Grease your crockpot with cooking spray.
 5. Add your vegetables to the crockpot with black beans, corn, rotel, chicken breasts, dry ranch dressing mix, and the spices.
 6. Mix this up and top with a package of light cream cheese. No need to stir the cream cheese in.
 7. Set your crockpot to low for 6-8 hours, cover with the lid, push start and walk away!
 8. After the 6-8 hours is up, use two forks to shred chicken and to incorporate the cream cheese.
 9. Salt to taste.
- Serve with cornbread, tortilla chips, shredded cheese, sour cream, crumbled bacon, etc.

