

NOTE: There are four recipes to follow:

Crockpot Hawaiian BBQ Chicken Sandwiches

Original recipe from massholemommy.com

Here's what you need:

- 3-4 lbs. Chicken Breasts
- 16 oz. Prepared Coleslaw
- 2 cups Pineapple Juice
- 1 ½ cups Barbeque Sauce
- 1 cup Brown Sugar
- 1 Tbsp. Worcestershire Sauce
- 1 tsp. Minced Garlic
- 2 tsp. Salt
- 1 Onion sliced
- 2 Tbsp. flour, optional



Here's what you do:

1. Place all the ingredients, except the chicken & onion, in a bowl and mix well.
2. Put the chicken and onion in a crockpot and pour the sauce over it. Cook on high for 4-5 hours.
3. Once chicken is cooked through, remove it and shred it.
4. If you would like to thicken the sauce a little, you can add the flour to the sauce and mix well.
5. Add back in the shredded chicken and let cook for about another hour to let the sauce thicken up.
6. Once it is done, place a heaping spoonful on a bun and top with coleslaw

That's it! Your sandwiches are now ready to serve! **ENJOY!**



Quinoa Salad

Here's what you need:

- Quinoa (my favorite us Near East Rosemary and Olive Oil)
- Sundried Tomatoes
- Artichoke hearts
- Lemon (to taste)
- Feta Cheese
- Walnuts
- Garlic (to taste)



Here's what you do:

1. Make Quinoa and set aside to cool.
2. Cut sundried tomatoes and artichoke hearts into size desired. If your sundried tomatoes and artichoke hearts were not in a jar sitting in some kind of oil, lightly toss them in olive oil now. Crush walnuts into smaller bites.
3. Toss sundried tomatoes, artichoke hearts, walnuts, garlic, and feta cheese in quinoa. Use as much or as little as you like for all.
4. Squeeze fresh lemon over top to taste.

ENJOY!

Key Lime Cheesecake

Here's what you need:

For Crust

- 1 ½ Cups Graham Cracker Crumbs (about 10 sheets)
- 7 Tablespoons Butter
- 2 Tablespoons Sugar
- 1 Tablespoon Brown Sugar

Or you can use a premade Graham Cracker Crust

For Filling

- 1 Block Cream Cheese
- 1 14 oz Can of Condensed Milk
- 1/3 Cup of Lime Juice
- 1 ½ teaspoon Vanilla
- Cool Whip



Here's what you do:

1. If making crust blend graham crackers in blender until a they are a fine crumb. Add sugar and brown sugar, then add melted butter and stir until all combined, it will resemble wet sand. Press into pie pan with heal of hand or bottom of measuring cup.
2. In a separate bowl combine cream cheese, condensed milk, lime juice, and vanilla. Mix on medium until smooth. Pour into crust.
3. Let pie sit in fridge for ½ hour to an hour. Add Cool Whip if desired.

ENJOY!

Homemade Raspberry Peach Lemonade

Original recipe from thechunkychef.com

Here's what you need:

- 4 peaches, pitted, then diced into large chunks
- 1 cup fresh raspberries
- 9 cups water
- ½ cup sugar
- 1 ¼ cup fresh lemon juice- approximately 4 lemons
- Ice
- Mint (optional)

Here's what you do:

1. Add diced peaches, raspberries, and 1 ¼ cup water to blender and puree. Strain mixture into a bowl so the liquid falls through and the seeds/skins are caught. Discard seeds/skin and keep the juice.
2. Add sugar and ½ cup water to small saucepan and heat over medium heat until sugar dissolves into water. Stir occasionally. Boil about 3 minutes until liquid becomes syrupy. Set aside to cool slightly.
3. Add 7 cups of water, lemon juice, and ice cubes into large pitcher. Stir to combine. Pour in cooled simple syrup and peach raspberry liquid. Stir again to combine.
4. Refrigerate until ready to drink. Add mint and extra peach chunks and raspberries as desired for garnish.

ENJOY!

