

5 Quick & Easy Recipes

from Living in the Shoe





Our children LOVE this shrimp! It is definitely one of our specials.

Garlic Butter Shrimp

Serves 4-6

Ingredients

2 lbs. shrimp, cooked, tail off

½ cup butter, melted

Garlic salt

Sea salt and black pepper

Squeeze of lemon, optional

Preheat oven to 375. Place shrimp on cookie sheet. Pour melted butter over the shrimp and sprinkle with seasonings. Squeeze lemon juice on top. Cover with foil and bake for 20-30 minutes – until hot.

We double this recipe for our family of eight.



Rich little bites of cheesecake to brighten your day!

Mini Cheesecakes with Chocolate Ganache

Makes 3 dozen

Ingredients:

4 (8 ounce) packages cream
cheese, room temperature
4 eggs room temperature
1 cup sugar
dash vanilla

Chocolate Ganache Ingredients:

1 cup heavy whipping cream
1 1/2 cups semi-sweet chocolate chips

Cream together your cream cheese and
sugar. The cream cheese must be softened
to room temperature. Add eggs and vanilla.

Pour into lined muffin tins. Make tins 2/3
full.

Bake at 350 for 15-20 minutes - until they
have set. Remove from oven. Let cool.

Make Chocolate Ganache:

Heat the whipping cream, but don't
boil. You only want it hot.

Pour the hot cream over the chocolate chips
and let sit for 3 minutes. Stir until
chocolate chips are melted.

Drizzle ganache over cheesecakes and chill
in refrigerator.

For fruit cheesecakes: You can omit the chocolate ganache and use fruit topping instead.



This is one of our quick "throw-in-a-pan" suppers!

Oven Chicken and Rice

Serves 8-10

Ingredients:

3 cups brown rice


6 1/2 cups water

Seasonings: Johnny's all purpose, salt & pepper, garlic powder

12 chicken thighs

Put rice in roaster pan. Lay chicken pieces on top and sprinkle with seasonings. Pour water over all. Cover and bake at 350 for 1 1/2 hours (until chicken and rice are cooked through).

This is perfect for weeknight suppers when time is scarce!



One of our favorite foods for breakfast!

Broiled Egg Sandwiches

Serves 6-8

Ingredients:

*4 hamburger buns
12 eggs
½ cup bacon bits
Salt and pepper
1 1/2 T. sour cream
8 slices cheese, any hard cheese*

Scramble the eggs in your favorite pan. While they are cooking, add in the bacon bits, sour cream, salt and pepper. When almost set, remove from heat.

Broil in the oven for 1-2 minutes. Watch carefully – they burn quickly!

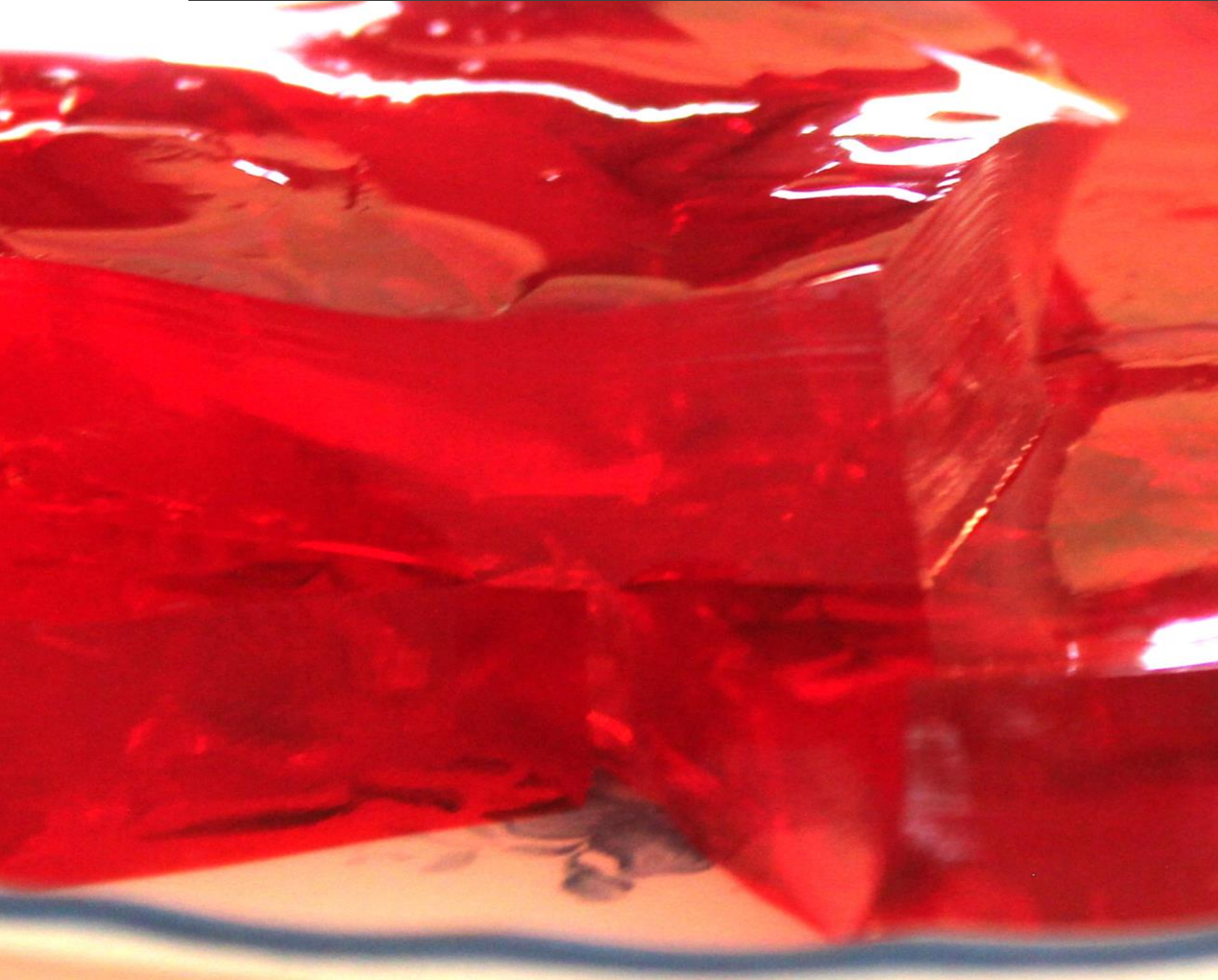
Lay each half of bun face up on a cookie sheet. You will have 8 sandwiches. Put the scrambled eggs on each bun half and top with a slice of your favorite cheese.

Think outside the box with your cheese! Swiss, pepperjack, provolone, muenster, or cheddar are all great choices.

A treat around here – especially for little people!

Finger Jello

Makes 9 x 13 pan



Ingredients:

4 cups water, boiling
3 T. unflavored gelatin
1 ½ cups Jello, any flavor

Mix together the gelatin and jello while water is heating. Pour boiling water over and mix well.

Pour into 9x13 pan and place in fridge. Cool several hours until set.

*You can purchase bulk unflavored gelatin and Jello at most bulk food stores.