



The Gourmet Cupboard

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Meals of the Month Club Recipes *- July, 2018-*

Below are the recipes that come with this month's Meals of the Month Club buy for you to enjoy!

Spicy Raspberry (or Peach) Chicken (using Spicy Chipotle Dip)

Cheesy Potato Casserole with Ham

County Breakfast Casserole using Country Cream Gravy

Mexican Meatloaf

Slow Cooker Margarita Chicken

Jambalaya

Lasagna Soup

Shrimp and Grits

Spicy Raspberry (or Peach) Chicken

Requires:

Spicy Chipotle Dip

4 chicken breasts, cut into pieces

$\frac{3}{4}$ c cup raspberry or peach preserves

$\frac{1}{2}$ cup water

Few Tbsp. olive oil

Directions:

Sprinkle the Spicy Chipotle Dip on chicken. Pour oil into skillet, heat, and then, on medium-low, cook outside of chicken pieces on both sides. Mix the preserves with water and pour into skillet. Cook until chicken is done.

Cheesy Potato Casserole with Ham

Makes 9x13 pan.

1 (11oz) can cheese soup

1 cup milk

$\frac{1}{4}$ cup of melted margarine

French fried onions

Ham

Mexican Meatloaf

Makes a 9x5 loaf.

Requires:

- 1 lb ground beef
- 1 cup picante sauce
- 4oz can of chopped green chilies (optional)
- 1/2 cup grated cheddar cheese

Slow Cooker Margarita Chicken

Requires:

- 4 skinless, boneless chicken breasts
- 1 tablespoon butter

County Breakfast Casserole

Requires:

- 1 (20 oz) package hash browns
- 1 pound sausage, cooked and crumbled
- 8 oz grated cheese (cheddar, Colby Jack, etc.)
- 8 eggs
- 1 ½ c milk (or combination heavy cream and milk: is a bit creamier)
- 1 package TGC Country Gravy Mix, prepared

Cooked the hash brown in the oven until about ½ done. Layer in 9x13 greased pan the hashbrowns, half the cheese, and the sausage. Mix the eggs with the milk and pour over the potato mixture. Add the rest of the cheese. Bake until done; about 30-40 minutes.

In the meantime, make the TGC Country Gravy Mix as stated. Pour over the top of the breakfast casserole and serve.

Ann Killam from Wonder Lake, IL

Lasagna Soup

Requires:

- 1lb ground Italian sausage, cooked
- 1 (15 oz) can crushed tomatoes
- 1/4 cup [heavy cream](#) or half-and-half

Jambalaya (Serving suggestion: Great to serve with green beans and/or a salad)

Makes 8 cups.

Requires:

- 1 (8oz) can tomato sauce
- 1 cup chopped and cooked chicken, ham, smoked sausage, ground sausage, shrimp or ground meat (our favorite is ground sausage!)

Shrimp and Grits

Requires:

4 cups milk

2 cups grated cheddar cheese

1/2 cup heavy cream

1 lb shrimp

1/2 cup butter