

# Wholesome Farmhouse Recipes



*10 Recipes  
Under 30 Minutes*

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# Easy Crepes



*Prep Time*

*5 Mins*

*Cook Time*

*10 Mins*

*Total Time*

*15 Mins*

## Ingredients:

- 1 Cup All-Purpose Flour
- 2 Eggs
- ½ Cup Milk, Whole Milk preferred
- 1 Tablespoon Milk
- ½ Cup Water
- ¼ Teaspoon Salt
- 2 Tablespoon Butter, Melted
- 2 Tablespoons Granulated Sugar, Optional
- 1 Teaspoon Vanilla, Optional
- Butter, preferred or nonstick cooking spray for cooking the crepes

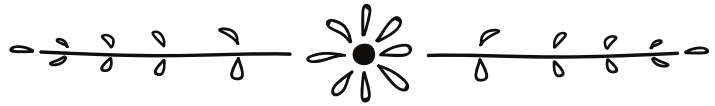
## Instructions:

- Melt the butter. Melt the butter in the microwave or on the stove. Let it cool for a few minutes before using in the batter. If the butter is too hot, it could scramble the eggs.
- Combine all ingredients in a blender. Basic ingredients Flour, Eggs, Milk, Water, Salt, Butter, optional sugar, and vanilla. Add the cooled melted butter to the blended ingredients.
- Using a blender to mix the ingredients works well because it is quick and gets the ingredients mixed well and frothy in minutes. This is a perfect consistency for making the crepes. If you don't have a blender, just use a mixing bowl and whisk until the ingredients are mixed.
- Chill the batter. Chill the crepe batter for at least 60 minutes before cooking it. This allows the glutens to form, and it will give you a better taste and texture.

- Butter a nonstick skillet. I find that an 8-inch nonstick skillet works best for me. You can use a cast iron or stainless-steel skillet, but you need to make sure to generously butter the pan between each crepe. With a nonstick skillet, I still brush with butter between each crepe, but it is used more for taste than to make sure that the crepes do not stick.
- Use medium to medium-low heat. It can be tempting to use a high heat; however, these thin crepes will cook in less than 60 seconds on each side. So, it is important not to burn the edges before the center cooks. A medium to medium-low heat works well for this.
- Make Crepes Thin. For each crepe use 3-4 Tablespoons of the batter. Then immediately lift the pan off the heat and tilt it all around until the batter covers the entire bottom of the pan. Return the pan to the heat and cook for 30-60 seconds. Use a spatula to flip the crepe over and cook the other side 30-60 seconds until it is golden brown. Remove the crepe from the pan and put it on a plate lined with a towel. Cover them with the towel to keep them warm while you continue the same process to cook the rest of the crepe batter.
- Fill the Crepes. Add your favorite fillings and toppings to the crepes. They can be folded or rolled or stacked with the additional fillings and toppings.



# *Creamy Cherry Cheese Dip*



*Prep Time*

*15 Mins*

*Cook Time*

*0 Mins*

*Total Time*

*15 Mins*

## **Ingredients:**

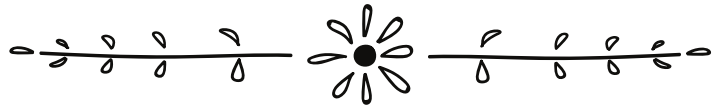
- 16 Oz Cream Cheese, regular or whipped
- ½ Cup Celery, Diced
- ¼ Cup Onion, Diced or 1 tsp onion powder
- ½ Cup Maraschino Cherries, Diced

## **Instructions:**

- In a medium mixing bowl, combine ingredients.
- Make sure your cream cheese is room temperature for easier mixing.
- Stir until all of the ingredients are well combined and the cream cheese is no longer white, but instead a light pink color.
- Serve on top of bagels, crackers, etc. Enjoy!



## *Beef Teriyaki Skillet in Minutes*



*Prep Time*

*5 Mins*

*Cook Time*

*10 Mins*

*Total Time*

*15 Mins*

### Ingredients:

- 1 Pound Ground Beef, Extra Lean preferred
- 1 Cup Onion, Diced Fine
- 1 Teaspoon Garlic, Minced or from the jar
- 1 Teaspoon Ginger, it can be fresh minced or from a squeeze container
- 3/4 Cup Teriyaki Sauce, Thick Sauce
- 1 Green Onion, Sliced optional garnish
- 1 Tablespoon Sesame Seeds, optional garnish

### Instructions:

- In a large saucepan add one teaspoon of olive oil over medium-high heat, then add the ground beef, onion, garlic, and ginger to the skillet.
- Break up the meat as it is browning in the pan. Cook until the meat is cooked through (no longer pink) and the onion is tender and translucent. This will take approximately 6 minutes.
- Add the teriyaki sauce to the ground beef mixture. Stir to combine and bring to a simmer and let cook for 3 minutes until the sauce begins to thicken.
- Serve in Romaine lettuce, on Butter lettuce, over rice, or even in a tortilla wrap.



## *Easy Pan Fried Pork Sirloin Dinner*



*Prep Time*

*15 Mins*

*Cook Time*

*15 Mins*

*Total Time*

*30 Mins*

### **Ingredients:**

- 6 Pork Sirloins
- 2 tbsp extra virgin olive oil
- 1 tbsp steak and chop seasoning
- 6 tbsp orange marmalade
- 4 cups Coleslaw or Try our Sweet and Tangy Cilantro Lime Slaw!

### **Instructions:**

- Prepare coleslaw in a medium to large mixing bowl. Try our Sweet and Tangy Cilantro Lime Slaw!
- Preheat a large frying pan over medium to medium-high heat.
- While the pan is heating up, use a brush to coat one side of the pork with extra virgin olive oil. Sprinkle seasoning and pat in the seasoning. Then flip to the opposite side and repeat with the olive oil and seasoning.
- Once your pan is hot, add in several sirloins. Cook about 4 minutes and check to see that they have seared/browned on that side and then flip and cover for several more minutes. Temperature check that they have reached an internal temp of 145. Repeat for the rest of the sirloins.
- Enjoy with slaw and a dollop of orange marmalade.

# Homemade Salisbury Steak with Savory Mushroom Gravy



*Prep Time*  
*15 Mins*

*Cook Time*  
*15 Mins*

*Total Time*  
*30 Mins*

## Salisbury Steak Ingredients:

- 2 Pounds Ground Beef
- 1 Medium Onion, Diced
- 1 Cup Breadcrumbs
- 2 Cloves Garlic, Minced or 2 Tablespoons of Jarred Minced Garlic
- 2 Large Eggs
- 4 Tablespoons Ketchup
- 2 Beef Bouillon Cubes
- 1 Teaspoon Worcestershire Sauce
- 3 Teaspoons Dijon Mustard
- Salt and Pepper, to Taste

## Onion and Mushroom Gravy Ingredients:

- 2 Tablespoons Olive Oil or butter
- 1 Large Onion, diced or sliced thin
- 8 Ounces Mushrooms, Sliced
- 2 Tablespoons Butter
- 3 Tablespoons Flour
- 3 Cups Beef Stock
- 2 Tablespoons Dijon Mustard
- 2 Tablespoons Worcestershire Sauce
- Salt and Pepper, to Taste

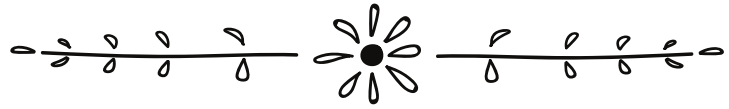


## Instructions:

- Add the minced onion, garlic, and breadcrumbs to a large bowl. Add the ground beef, egg, ketchup, crumbled bouillon cube, Worcestershire sauce, and Dijon mustard. Use your hands or a spoon to mix until the mixture is well combined. Divide into 10 portions and make oval shaped patties.
- In a 12-inch nonstick skillet or cast-iron skillet, add olive oil or butter and cook the beef patties in batches of 4 or 5 approximately 1-2 minutes on each side. They will not be cooked through at this point. Remove to a plate and set aside.
- In the same skillet, add the onions and cook for 4-5 minutes until they are translucent and starting to caramelize then add the mushrooms and cook for another 2-3 minutes.
- Make the roux in the same pan by adding the butter to the skillet. Once melted, add the flour, and stir to incorporate and cook for 30 seconds. Continue mixing while adding the beef stock and water. Once this is well combined with the roux, add the rest of the ingredients, Dijon mustard, Worcestershire sauce, salt, and pepper.



# Easy Homemade Pizza



*Prep Time*

*10 Mins*

*Cook Time*

*20 Mins*

*Total Time*

*30 Mins*

## Ingredients:

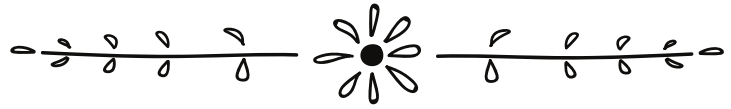
- 1 homemade pizza crust recipe or your favorite pizza crust
- ¼ – ½ cup pizza sauce, or desired sauce such as alfredo
- 8 ounces cheese shredded, such as mozzarella
- 2 Cups Toppings
- Fresh herbs or other garnishes

## Instructions:

- Prepare pizza dough according to recipe instructions.
- Preheat oven to 400°F.
- Roll or press dough into a lightly grease sheet pan. If I use my homemade dough, I like to use a rolling pin to shape dough into a large rectangle and then transfer to the sheet pan and use my fingers to press it to fit all the way to the edges of the pan. However, if I use a purchased refrigerated pizza dough, I just need to open it and use my fingers to press it into the pan.
- I like to dock the crust and prebake at 400°F. for 8-10 minutes.
- Then spread your choice of sauce on top of the crust.
- Add the cheese and toppings.
- Bake until crust is golden and cheese is melted, about 10-15 minutes.
- Cut the pizza into desired shapes and serve immediately.



## Chicken Stir Fry with Vegetables



*Prep Time*

*10 Mins*

*Cook Time*

*15 Mins*

*Total Time*

*25 Mins*

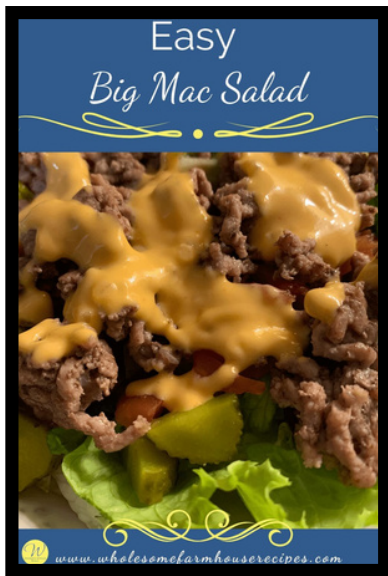
### Ingredients:

- 2 Large Chicken Breasts, Cut-up into bite-Sized pieces
- 2 Tablespoons Olive Oil
- 1 Cup Carrots, Peeled and Cut-up into bite-Sized pieces
- 1 Cup Bell Pepper, Cleaned and Cut-up into bite-Sized pieces
- 1 Cup Broccoli, Cleaned and Cut-up into bite-Sized pieces
- 1 Cup Sweet Vidalia Onion, Cleaned and Cut-up into bite-Sized pieces
- 1 Cup Pea Pods
- 1 Cup Yellow Squash, Cut-up into bite-Sized pieces
- 1 Cup Mushrooms, Cleaned and Cut-up into bite-Sized pieces
- 1 Packet Knorr Homestyle Stock concentrate
- 2-3 Tablespoon Sweet Soy Glaze
- 1 Cup Water
- 1 Tsp. Corn Starch

### Instructions:

- Prepare Chicken. Add a bit of olive oil to a skillet and the diced chicken. Cook this about three minutes. The chicken will not be done yet, it will finish cooking with the vegetables. If you happen to have rotisserie chicken; just dice and add.
- Vegetables. The crisp vegetables that take a bit longer to cook like carrots and onions get added to the pan now. After these have cooked approximately 4 minutes add the remaining vegetables and continue to cook another 4 minutes. Cook them just until they are tender crisp.

- **Time for the Sauce.** Add the chicken stock or Packet Knorr Homestyle Stock concentrate, sweet soy sauce glaze, water, and corn starch. (Dissolve the corn starch in the water before adding).
- Serve with Rice or Noodles



# Easy Big Mac Salad



*Prep Time*

*10 Mins*

*Cook Time*

*10 Mins*

*Total Time*

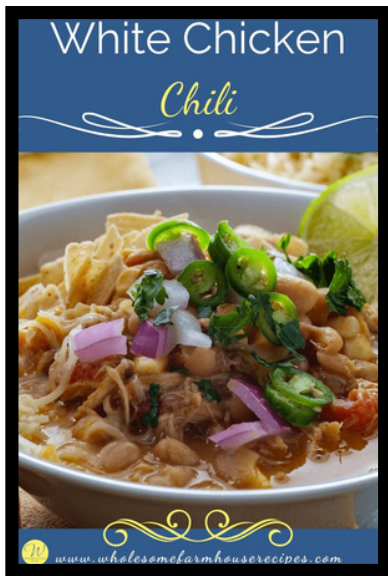
*20 Mins*

## Ingredients:

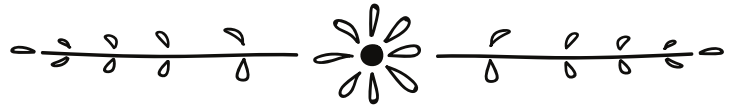
- 1 head Iceberg lettuce
- 1 large tomato
- 1 small onion
- 1 cup chopped dill pickles
- 2 cups cooked ground beef
- ½ cup thousand island dressing

## Instructions:

- Cook the ground beef. While the beef is cooking, chop or shred the head of lettuce. Chop pickles, onion, and tomato.
- Assemble the salads by adding lettuce to your bowl and topping with tomato, onion, pickle, ground beef, and salad dressing.
- You can also use croutons, tortilla strips, or nuts if you'd like that extra punch. Serves about four people.



# White Chicken Chili



*Prep Time*

*10 Mins*

*Cook Time*

*20 Mins*

*Total Time*

*30 Mins*

## Ingredients:

- 2 Tablespoons Olive Oil
- 1 Large Onion, diced
- 2 Tablespoons Garlic, minced
- 1 Cup Celery, diced
- 15.5 Ounces Great Northern Beans, 1 can
- 15.8 Ounces Blackeye Peas, 1 can
- 2 pounds Chicken, diced and shredded
- 1 Packet Chili Powder
- 6 Cups Chicken Broth
- 4 Cups Water
- 1 Teaspoon Salt
- 1/2 Teaspoon Seasoned Salt
- 1/2 Teaspoon Nutmeg
- 2 Tablespoons Maple Syrup
- 1 Cup Elbow Macaroni, Optional
- 1/2-1 Pint Heavy Cream
- 1/2 Cup Fresh Parsley
- Any other optional toppings you would like on your chili

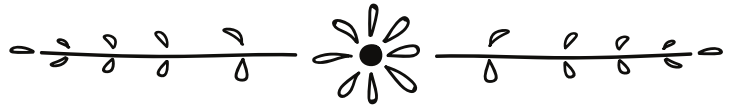
## Instructions:

- In a large kettle, sauté the onion and garlic in olive oil a few minutes until they are translucent and starting to caramelize. Add everything else (except for the heavy cream and fresh parsley). Stir to combine ingredients.

- Heat covered on medium-high until the soup begins to boil, stirring occasionally. Then turn off the heat. Add the heavy cream and fresh parsley. Stir to combine.
- Let sit until the pasta has softened. Approximately 5-10 minutes.
- Serve with your favorite toppings.



## Crunchy Asian Ramen Salad



*Prep Time*

*15 Mins*

*Cook Time*

*5 Mins*

*Total Time*

*25 Mins*

### Ingredients:

- 3 Tablespoons Butter
- 9 Ounces Ramen Noodles, 3, 3-Ounce Packages Seasoning Packet Removed, Break up the Ramen Noodles while still in the package for less mess.
- 1 Cup Walnuts, Chopped coarsely
- 1 Head Napa Cabbage, Clean Dried, and Cut to Bite-sized pieces
- 2 Cups Green Cabbage, Shredded Cabbage the kind you purchase in a bag Can be Shredded Cabbage the kind you purchase in a bag
- 1 Bunch Green Onions, Sliced Thin
- 3/4 Cup Dried Cranberries

### Dressing:

- 1/2 Cup Light Flavored Olive Oil Or some other light oil you like
- 1/4 Cup White Vinegar
- 1/2 Cup White Sugar
- 2 1/2 Tablespoons Low-Sodium Soy Sauce

### Instructions:

- Melt the butter in a large skillet over medium heat. While the butter is melting, crush the ramen noodles while still inside the package. Remove the seasoning packet (the seasoning packet is NOT used in this recipe). Add the crushed noodles to the melted butter in the skillet. Sauté stirring frequently, until the noodles are a golden brown. Remove from skillet and let cool.



- Cut the Napa cabbage, slice the green onions, and combine this with the bagged cabbage in a large mixing bowl. Add half of the dried cranberries and walnuts (you can also toast these first before adding or buy them already toasted). Add half of the Ramen noodles.

## Instructions for Dressing:

- Combine the oil, vinegar, sugar, and soy sauce in a jar and shake a few minutes; until the sugar has dissolved. You can also put the ingredients in a bowl and use a whisk to combine.
- A few minutes before serving this cabbage salad, pour the salad dressing over the greens. Mix. Add the remaining Ramen Noodles, cranberries, and walnuts on the top.