

Jennie's Lasagna *with Vegan Modifications Added

This is a family recipe that I've modified to be a little healthier. It is also my Mom's FAVORITE thing I make, best part is she doesn't even know it's better for her heart health! I love to make this ahead of time, throw it in the freezer and I always know I have something delicious as a back up meal when my schedule is too hectic to cook.

Ingredients:

1 lb Ground Turkey Meat or Plant Based Ground Meat
1 jar Marinara Sauce (I'm liking Rao's)
1 Shallot, chopped finely
2 Medium Carrots coarsly chopped
1 Garlic Clove, finely minced
1/2 cup White Wine
1 t Chicken or Vegetable Bullion
Approximately 4 cups Grated Mozzarella (Can use Vegan Shredded option)
Approximately. 2 cups Grated Parmesan Cheese (can use Vegan Shredded option)
1 or 2 boxes No Boil Lasagna Noodles (I use Gluten Free option)

Bochamel:

(White Sauce)

1/2 stick of Butter or Plant Based Butter
1 T Olive Oil
2 T Flour (I use Gluten Free option)
2 cups Milk or Plant Based Milk option like Plain NON flavored Almond or Oat Milk
Salt & Pepper
Dash of Nutmeg

In your **BFF Cast Iron Skillet** :) sauté chopped shallot and carrot in a splash of Olive Oil, when softened add mince garlic. When soft and translucent add ground meat. Stirring as it cooks. Add white wine. Add marinara sauce, bullion and some pepper to taste. Simmer for 5-10 more minutes, until meat is cooked thoroughly.

Separately, cook Boshamel (White Sauce).

In a small sauce pan, put in butter, olive oil, sift in 2 Tbsps flour, and 1 cup of the milk. Add salt and pepper. Cook on low, stirring frequently. When it starts to thicken, add the second cup of milk and dash on nutmeg. Simmer for a few more minutes until it thickens a little more and set aside. *Note- it doesn't need to be terribly thick, just a little.

Take red meat sauce and put in the blender, mince for 2-3 quick turns.

In your gorgeous **BFF Casserole Dish** which be used in the freezer! :) put a thin layer of red sauce on bottom. Then, put one layer of the No Boil Pasta down on top, covering the whole pan. Pour one big spoonful of boshamel and spread around, covering the pasta. Then pour a thin layer of red sauce on top of boshamel, spreading to cover. Sprinkle a handful of mozzarella and a small handful of parmesan on top of the red sauce layer. Cover with another layer of pasta and repeat the layering of boshamel, red

sauce, cheese, pasta until you get to the top of the casserole dish (maybe 4 layers high). *Your top layer should be a sauce layer not a pasta layer*

After putting a nice layer of sauce and cheese on top, cover loosely with tin foil and cook in the oven at 350 degrees for 1/2 hour or until golden and bubbly. Take out of the oven and let sit for 15-20 minutes before cutting and serving to allow the sauce a chance to settle and thicken so it won't be a runny mess.

Allow to cool completely and cover tightly with tin foil before putting in freezer!

*Sometimes I will make a double batch to have one for dinner tonight and one in the freezer for another night.

Mom's Chicken Enchiladas

*recipe courtesy of Carolyn Garth, but don't tell her I gave it to you!

This is honestly one of the most Inauthentic Mexican food dishes I've ever seen! But we loved it. Growing up in Central Illinois, we didn't have access to the incredible world of all the diverse Spanish cuisine wonders, so this felt authentic to us. Now when I have family in town, I always make a big batch of this and have on hand in my freezer for last minute meals.

I'm just going to share the recipe as it's written on this crinkled and yellowing recipe card that has seen so many days!

Sauce:

1 can chicken Or vegetable broth

2 TBSP Butter or Plant Based Butter + 2 TBSP Flour: Mix until it's a paste

Pour broth into flour paste, cook and stir until thick and bubbly.

Add 8 ounces Sour Cream or Plant Based Sour Cream & 1 small can Diced Green Chilis

Tortillas:

Heat oil. Cook corn tortillas 2 min on each side. Set aside on paper towel

Filling:

Put diced Onion, shredded/cooked Chicken, and shredded Monterrey Cheese on tortilla. Roll and place in greased baking dish **Your **BFF Collection Casserole Dish** will work perfectly for this dish!

Pour Sauce over top and add remaining shredded Cheese.

Bake @350 for 20 minutes.

Jennie's Midwestern Rice Cakes

This is one of my all-time favorites from a treasured childhood cookbook 'How to feed your family on \$16 a week', published in 1976. My mom had this cookbook and I would spend hours reading thru the recipes. I loved cooking for my family and thought it was so cool to be able to make delicious things with ingredients we had on hand or grew on our farm in Illinois. Driving to the grocery store that was 30 minutes away wasn't an option and we learned to make do with what we had. Looking back, I'm so grateful for these life lessons.

Ingredients:

3 cups cooked & cooled white or brown rice
2 eggs
1/2 t vanilla extract
1/4 t salt
Vegetable or Avocado oil
Butter or Plant Based Butter
Pure Maple Syrup

Instructions:

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Mix all ingredients in a bowl.

Place your **BFF Collection Cast Iron Skillet** on stove top and preheat with medium heat until hot. Add a splash of vegetable oil (I use avocado oil for a healthier option) and let heat up slightly. Gently lay down 3 big, separate spoonfuls of rice in the oil. Let sit and cook for a minute or so, then flatten with a spatula until size of a small pancake. Cook on both sides until slightly golden brown on the edges and moist in the middle.

We like to top these with butter (we use plant based for healthier option) and drizzle with pure maple syrup. And of course, finish with a little dash of sea salt. Cheapest, yummiest breakfast ever!

Tori's Meaty Lasagna

I coined this recipe when my 1st tv movie came out in 1991 and it became a good luck tradition. For decades every time a tv movie or show premiered I make this lasagna dish for family and friends. It's been featured in my cookbook/party planning book CelebraTORI below and on all of my cooking shows for The Cooking Channel and my current cooking show At Home With Tori now on Tubi. It's a fan fave but a tradition I've passed down to my kids. My daughter Stella now makes it for family birthdays CelebraTORI moments like graduation ;) and birthdays.

Ingredients

Olive oil, for sauteing and pasta water
½ cup minced onion
2 cloves garlic, crushed
1 pound ground beef
1 pound sweet Italian sausage
1 can (28 ounces) stewed or crushed tomatoes
2 cans (6 ounces) tomato sauce
½ cup water
2 tablespoons white sugar
1 ½ tablespoons dried parsley
1 ½ tablespoons dried basil
1 tablespoon salt
1 teaspoon Italian seasoning
¼ teaspoon dried oregano
1 package lasagna noodles
½ teaspoon salt, to add to pasta water
16 ounces ricotta cheese
2 whole eggs, beaten
2 tablespoons finely chopped fresh Italian parsley
½ cup grated Parmesan cheese
½ teaspoon salt
Approximately 2 eight-ounce packs of shredded mozzarella cheese

Instructions

Prepare Sauce

1. Use 1 tablespoon olive oil to coat a large skillet. Add onions and garlic and stir until they are soft and translucent. Add ground beef and sausage. Combine and cook over medium heat until onions are browned.
2. Pour meat mixture into a large saucepan over medium heat. Add the tomatoes (with their juice), tomato paste, tomato sauce, water, white sugar, dried parsley, dried basil, salt, Italian seasoning, pepper, and dried oregano, or to your taste. Sometimes I add Lawry's seasoned salt instead of salt. Be a scientist and experiment with your sauce!

3. Let the sauce simmer covered, and stir occasionally for approximately 1 ½ hours or until thickened.

Prepare Noodles:

Bring a large pot of lightly salted water to a boil. Add a few drops of olive oi. Add lasagna noodles and cook in boiling water for 8 to 10 minutes. You want the noodles slightly undercooked. Drain the noodles and rinse in cold water.

Prepare Cheese Mixture:

While meat/tomato mixture is simmering, in a mixing bowl combine ricotta with beaten eggs. Then add fresh chopped parsley, grated Parmesan cheese, and salt. Stir together and set aside.

Assemble

1. Spread 1 ½ cups of meat sauce in the bottom of a 9x13 inch baking dish.
2. Arrange six noodles, overlapping lengthwise over meat sauce.
3. Spread with half of the ricotta cheese mixture. Sprinkle lightly with shredded mozzarella.
4. Spoon 1 ½ cups of meat sauce over mozzarella.
5. Add another layer of lasagna noodles and repeat steps until your lasagna has reached just below the top of the dish. End on a meat sauce layer.
6. Cover the whole top layer with remaining mozzarella cheese and sprinkle extra grated Parmesan cheese over the top.

Bake

1. Spray foil with cooking spray (to prevent cheese sticking to it) and cover lasagna.
2. Bake at 375 degrees for 25 minutes.
3. Remove the foil and bake another 25 minutes or until top is lightly browned, and bubbly not burned.
4. Cool for 15 minutes before serving.
5. Serve with glass of Chianti!

Tori's Shepard Pie

This is another ONE that I'm known for my entire life. We grew up eating this. It was comforting and when I was little a way to get my vegetables in. And, it's sharable! Easy, can go from oven to table. And then great as leftovers. Easily accessorized with ketchup. I now make this for my kids and they'll pass it on to theirs. It's a home run! And, perfect with the chic BFF Collection cookware. I honestly was inspired to kick up the look of cookware to go from oven to table with this recipe in mind.

Ingredients

FOR THE MASHED POTATOES

3 lb. Yukon gold potatoes, peeled and quartered lengthwise

kosher salt

2 tbsp. butter, melted

1/2 c. whole milk

1 c. sour cream

Freshly ground black pepper

FOR THE SHEPHERD'S PIE

1 lb. ground beef (can substitute lamb or turkey if preferred)

1 small onion, chopped

2 cloves garlic, minced

1 can beef gravy

1/4 tsp. Worcestershire sauce

kosher salt

Freshly ground black pepper

1 c. fresh or frozen baby green peas

1/4 tbsp. butter

Instructions

Step 1

Make the Mashed Potatoes: Put potatoes into a saucepan and season with salt. Add water until potatoes are completely covered and bring to a boil. Reduce heat and simmer, covered, until fork tender, 18 to 20 minutes.

Step 2

Drain potatoes and transfer to a bowl, then add butter, milk, and sour cream. Using masher, mash potatoes and use a strong spoon to mix further. (Add more milk if needed to achieve smoother consistency.) Season with salt and pepper.

Step 3

Make Shepherd's Pie: Preheat oven to 350°. In a large skillet, cook beef and onion over medium heat until meat is browned. Add garlic to skillet and cook, 1 minute, then drain grease. Stir in gravy and Worcestershire sauce and season with salt and pepper.

Step 4

In a separate saucepan, heat thawed peas with butter and salt. Transfer meat to a 1 1/2-quart baking dish. Layer peas on top of meat, then spread mashed potatoes over the top.

Step 5

Bake uncovered until heated through, 30 minutes.