



2015 Family Picnic & Grilling

cookbook



THANK YOU!

We would like to take this moment and extend our sincerest gratitude to all the people who participated in the Howdy Honda Family Picnic & Grilling Recipe Contest, submitted their recipes and made this cookbook a reality. Without any of you, none of this would have been created. It is because of you that all of us are able to read and enjoy this book today and in the future.

Each recipe has been submitted by a member of the Howdy Honda family which means so much to us. Many of the stories about your recipes' origins and chronicles about your Hondas have truly motivated us to work that much harder for each and every one of you. We enjoy all your visits to Howdy Honda, and through fun, enjoyable activities like this cookbook; we feel a real, personal connection with each of you.

Enjoy!



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S'More Cookie Bars

By: Sandra Entjer

Ingredients:

¾ cup of butter
3 cups graham cracker crumbs
1 cup of semi-sweet chocolate chips
1 cup of butterscotch chips
1 cup mini marshmallows

Makes 2 dozen bars.

Preparation:

Preheat oven to 350°F.

In baking pan 13x9 inch, combine butter and crumbs and press to form a layer.

Sprinkle with chocolate chips, butterscotch chips and mini marshmallows then pour condensed milk evenly over mixture.

Bake until bubbly about 20 to 25 minutes.

Refrigerate to cool completely and cut into squares to serve and enjoy.

About the Recipe:

This easy and delicious recipe has been in our family for a long time but I don't know where it came from.



Rachel's Beans

By: Ana Cortinas

Ingredients:

Pinto beans
Salt pork or bacon
Carrots, sliced
Onion
Cilantro

Celery
Small can of Chipotle pepper paste
1/3 bottle of regular BBQ sauce
Salt to taste

Preparation:

Soak clean pinto beans for 3 hours.
Drain the soaked beans.
Transfer beans to cooking pot.
Add salt pork or bacon.
Bring beans to a boil.
Reduce and simmer until soft (about 1.5 hours).

Add sliced carrots, onions, celery, and cilantro. Add a small can of Chipotle pepper paste with 1/3 of a bottle regular barbecue sauce, season with salt to taste and continue to simmer for another 1/2 hour and enjoy!

About the Recipe:

My sister in law Rachel always makes these beans for our family cookouts. The beans are a bit spicy so we always enjoy them with Spanish rice and Pico de Gallo. It's a family favorite, now we can't have a cook out without Rachel's beans.



Orange Shrimp Salad

By: Billie Meaux

Ingredients:

2½ lbs. peeled and devein shrimp (15-20 count)
1 tbsp. orange zest
2 tbsp. fresh orange juice
1 cup good mayonnaise
1 tsp. salt/pepper whisk together
1 tbsp. white wine vinegar

Vegetables:

¼ cup red onion chopped
¼ cup fresh dill chopped
2 tbsp. drained capers
Salt and pepper to taste

Preparation:

Place shrimp on cookie sheet, drizzle with oil, salt, pepper and spread out.
Cook in oven 400°F for 6-8 minutes.

Put in bowl, when still warm add wet zest mixture and toss.

Add vegetables and toss. Add salt and pepper to taste.
Decorate top with some of the filling.



Ramen Cabbage Salad

By: Janel Nye

For Salad:

½ head red cabbage, finely shredded
4 green onions, chopped
½ cup slivered almonds, roasted
2 tbsp. sesame seeds, roasted
1 package oriental flavored Ramen noodles,
crumbled and uncooked

For Dressing:

½ cup olive oil
2 tbsp. vinegar
1 tsp. black pepper
Seasoning packet from Ramen noodles
(use ½ packet to cut the salt)

Preparation:

Mix cabbage, onions, almonds, sesame seeds and Ramen noodles.
Add dressing and stir well.

Dressing:

Mix all dressing ingredients well and pour over the salad.

About my Honda:

I love my new 2015 Honda Fit. For the last 15 years, I've had a Red Honda Accord Coupe. So I was ready for a color change. The color is new this year: Passion Berry Grape. I call it "The Grape".



Marinated Chicken Thighs & Ciabatta

By: Renee Norton

Ingredients:

¼ cup extra-virgin olive oil	¼ cup chopped cilantro
2 tbsp. lemon juice	4 boned, skinned chicken thighs (about 1 lb.)
1 tsp. kosher salt, divided	¼ cup mayonnaise
¼ tsp. pepper	¼ cup roasted red peppers, drained and chopped
¼ tsp. ground cumin	4 ciabatta rolls (each 4 oz.), split
1 tsp. smoked Spanish paprika	2 cups arugula
1 garlic clove, minced	

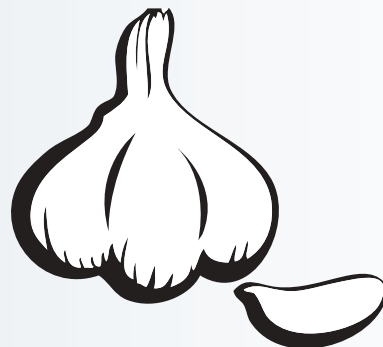
Preparation:

1. Mix oil, lemon juice, ½ tsp. salt, the spices, garlic and cilantro together in a medium bowl. Set aside ¼ cup of the mixture which you will use as marinade. Add chicken to bowl, turning to coat evenly. Put the chicken marinating in fridge for 30 minutes to 4 hours. The longer the better.
2. Blend mayonnaise, red peppers, and remaining ½ tsp. salt in a food processor until smooth, about 1 minute. Put in fridge until ready to use.
3. Prepare grill for high heat. Brush the left over marinade you set aside on bottom halves of each roll. Cook chicken, turning once, this will take 7 to 10 minutes. Grill rolls cut side down until warmed and grill marks appear, about 2 minutes. Let chicken and rolls cool off.
4. To make your sandwiches set 1 chicken thigh onto bottom half of 1 roll. Spread 2 tbsp. mayo onto cut side of top half. Sprinkle with arugula and set top of roll on chicken.

Make ahead: Wrap well in plastic wrap and chill overnight. Or make through step 3, then assemble while on a picnic with a grill or cookout!

About the Recipe:

The weekend after I bought my Honda Fit I took her to Caprock Canyons for a weekend of hiking and camping. This recipe is my go to when camping. After an all day hike there is nothing like a yummy satisfying hot meal. This can be prepared ahead of time and then grilled and assembled at your leisure within a few days. That makes this recipe perfect for my carnivore friends!



Couscous Confetti Salad

By: William Frank
Makes 8 1-cup servings

Ingredients:

1½ cups of couscous	½ cup of golden raisins or chopped dried apricots
2 cups of boiling water	Juice of 1 lemon
3-4 green onions, finely chopped, including tops	¼ cup seasoned rice vinegar
1 red bell pepper, seeded and finely diced	1 tbsp. olive oil
1 carrot, grated	1 tsp. curry powder
1-2 cups of finely shredded red cabbage	1½ tsp. of salt
½ cup of finely chopped parsley	

Preparation:

1. In a large bowl, combine the couscous with the boiling water. Stir to mix, then cover and let stand until all the water has been absorbed, 5 to 10 minutes. Fluff with a fork.
2. Add green onions, bell pepper, carrot, cabbage, parsley, and raisins or apricots.
3. In a small bowl mix the lemon juice, vinegar, oil, curry powder, and salt. Add to the salad and toss to mix. Serve at room temperature or chilled.

About the Recipe:

This delicious, healthy, colorful, and easy to make recipe comes from 21 Day Vegan Kickstart created by the Physicians Committee for Responsible Medicine.

About my Honda:

My fiancé and I were talking about how in the 6 years we have been together, we have only gone on one real vacation. We discussed how we should go on one soon but were not sure how possible it would be, largely because we are in the midst of planning our wedding. With only a couple days until Memorial Day Weekend, I randomly pitched the idea of taking a road trip in the Honda Fit I recently purchased. With zero planning, we decided to drive to Roswell, NM, a childhood dream of mine. We left on Saturday evening and camped out in the car on our ride up, which was surprisingly comfortable! We spent Sunday visiting the UFO Museum, Alien Zone, and all of the gift shops. On Monday we had to head back home, but decided to take a different route and make a side trip to Carlsbad Caverns. This place left me speechless! I had no idea of the size and beauty of this place. After a couple of hours we had to get back on the road for work the next morning.

This trip was very rushed and unplanned, but left us with so many memories. We learned that you do not have to take a long, expensive vacation to have a good time. Spending quality time with the one I love was all I needed.

Vampire Repellent Baked Pastry Pie

By: Jim Apfelbaum

Dough Yield: 1 large or two thinner 9" pizzas

Topping Yield: For one pizza

Making Dough:

3 cups all-purpose flour
2 ¼ tsp. dry yeast (one packet)
1 ½ cups warm water
1 tbsp. olive oil
1 tsp. salt
¼ tsp. garlic powder
¼ tsp. onion powder

Preparation:

Place yeast in medium-sized bowl, add water. Let sit for 5-8 minutes.

Add olive oil, salt, garlic, and onion powder, then flour in ½ cup increments. Form into ball.

Place on parchment sheet, dusted with flour, gently knead, adding flour as needed to remove stickiness. Lightly coat bowl with olive oil, replace dough ball, and cover with plastic and a towel. Leave for an hour at room temperature. It should double in size. Gently push down, reform, replace plastic and let sit for another hour, or refrigerate overnight.

Let dough rest at room temperature until pliable. Place on parchment. Add and spread just a little olive oil. Preheat oven to 450°F. Roll out dough. Place on pizza stone on middle rack.

Cook for 12-15 minutes, till brown.

Making Dracula Spread Topping:

Ingredients:

Bulb of garlic
Handful (half-cup) dried shiitake mushrooms
Handful (half-cup) sundried tomatoes
½ sweet onion (thinly-sliced)
Rosemary (dried or fresh)
Small heirloom tomato (in season)
Basil (fresh, if possible)
Olive oil
Salt & pepper
Avocado slices
Touch of balsamic vinegar



Baking Instructions:

Pre-heat oven to 400°F.

Gently break garlic bulb into cloves. Leave skin on. Place 4-8 cloves on sheet tin in oven on a piece of parchment paper, no oil. Roast for 30-40 minutes. They should be soft but not burnt or crusty. Remove paper skin, cut off bit of stem at top of clove.

Reconstitute dried mushrooms and tomatoes in just enough warm water to cover, about 1½ cups. Save a little of the water when done.

In medium-to-large saucepan, on medium heat, sauté onions in coconut or olive oil. Add softened mushrooms to pan, cook for five minutes.

Let onions and mushroom cool. To blender or food processor, add onion/mushroom mix, drained sundried tomatoes, spices and herbs to taste and quarter cup olive oil. Pulse repeatedly, not too juicy.

Apply over pizza, add avocado slices, and just a touch of sherry or balsamic vinegar, devour at will free of vampire anxiety.

About the Recipe:

Forget flying insects! How can anyone enjoy summer when dusk could bring unwelcome party crashers like the undead? I mean, really. Sure, you've got your garlic choker pendant. So last season. A silver stake? Bulky and you'll never get it through airport screening.

No, what you need is this cool, tasty, traditional Transylvanian cold pastry pie item, what you call in your country "pizza," ideal for sharing or going it alone. The crust is simple to make, dimwit-approved (Thank you. Thank you very much.) The ingredients are healthful and delicious. Gluten-free flours can be substituted (Spelt's best). The dough improves with overnight refrigeration, and can be frozen for later. The garlic can be roasted in the misty cool of the morning - in advance. The topping can be assembled, tweaked, packed, stowed in a tightly-sealed container and refrigerated, ideal for a picnic basket, and applied just before fighting over. The evidence is anecdotal evidence, true, but not ONE vampire has appeared while your correspondent has consumed this medicinal foodstuff – although you may keep a broom handy to ward off persistent moochers.

About my Honda:

My 2004 Civic purrs right on along.
The dog has dibs on the backseat.

Coleslaw

By: Lauren Piwonka

Ingredients:

2 (10-ounce) packages finely shredded cabbage	½ cup mayonnaise
1 carrot, shredded	¼ cup milk
½ cup sugar	¼ cup buttermilk
½ tsp. salt	2½ tbsp. lemon juice
⅛ tsp. pepper	1½ tbsp. white vinegar

Preparation:

Combine cabbage and carrot in a large bowl.

Whisk together sugar and next 7 ingredients until blended; toss with vegetables.

Cover and chill at least 2 hours.



About the Recipe:

This recipe is used at my family's Memorial Day picnic every year. We have a BBQ at my family's farm, and this coleslaw complements the meat perfectly.

About My Honda:

I have fond memories of driving to my grandmother's farm every year with Grayson (my Honda). It gets pretty rocky when driving down the dirt road that leads to it, but Grayson pulls through.

Jicama Slaw

By: Joe Smith



Ingredients:

1 medium or large jicama
1 large tart apple (Granny Smith, or whatever is handy)
½ cup chopped walnuts
½ cup or so dried cranberries
Juice of one or two limes
½ cup mayonnaise
Tapatio Hot Sauce or Valentina Mexican Hot Sauce to taste

Preparation:

Peel and coarsely grate the jicama and apple, sprinkle generously with lime juice.

Mix with all remaining ingredients.

Serve well chilled.

About My Honda:

I “inherited” my salvage title, project Honda Accord V6 from my son when he went to Afghanistan with the Army. Howdy Honda and a few friends helped return the car to road worthy condition. This is my 5th Honda, and I have loved them all. It is the nicest and fastest car I have ever driven, and it helps me feel close to my son who is so far away.

Grilled Corn with Garlic Butter, Lime and Queso Fresco

By: Misti Beirne

Ingredients:

4 garlic cloves, coarsely chopped
8 ears corn, still in their husks
2 fresh limes, quartered
6 tbsp. unsalted butter, slightly softened
½ cup crumbled Queso Fresco or mild feta
Kosher salt and freshly ground black pepper
Cayenne, optional

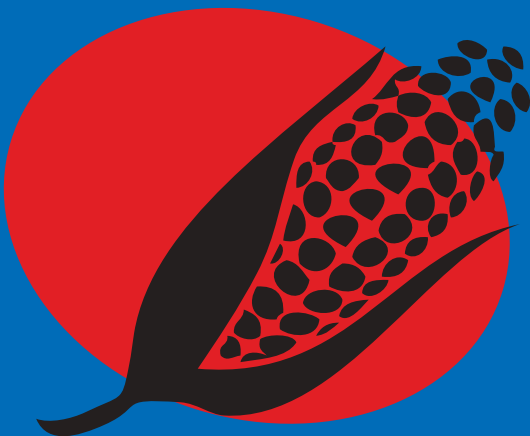
Preparation:

Heat the grill to high.

Peel back the husks from the corn but keep them attached at the base. Remove the silk strands from the corn and pull the husks back up. In a large bowl of cold water, soak the corn for at least 10 minutes. In a food processor, combine the butter and garlic until smooth. Season to taste with salt and pepper. Alternatively, if you're not using a food processor, mix the ingredients with a whisk or wooden spoon until smooth.

Place the corn on the grill, close the grill hood, and cook for 15 to 20 minutes, turning occasionally, until the corn is steamed through and hot but the kernels are still juicy and crisp. Test by carefully piercing the corn with a knife. Unwrap the husks from the corn and immediately brush the corn with garlic butter.

Squeeze the limes over the corn and sprinkle with cheese and cayenne, if using. Serve immediately.



Pita Pockets Filled with Taboos Tabbouleh

By: Billie Meaux

Ingredients:

2 cups of cherry tomatoes cut in half
2-3 cucumbers, cut up chunky
Scallions about 1 cup
¼ cup lemon juice
¼ cup olive oil

Fresh pitas
1 cup fresh mint
1 cup fresh parsley
Feta cheese
Salt & pepper to taste

Preparation:

Tabbouleh:

Mix in bowl: 1½ cups boiling water, ¼ cup lemon juice, ¼ cup olive oil, and 1½ tsp salt.
Stir and cover for an hour.

Add veggies, fresh mint and parsley (roughly chopped).
Add pepper and salt to taste. Make ahead of time for better flavor.
Stuff a pita with mixture.

Cut feta in nice chunks and place inside pita.
Wrap in parchment paper.

Serve with fresh peaches and ginger cookies and individual champagne bottles.



Calico Beans

By: Bill Smith

Ingredients:

2 cans of pork and beans

2 cans of lima beans

2 cans of kidney beans

12 to 16 oz. of bacon cut into small pieces and browned

1 lb. of ground beef browned and seasoned with salt and pepper to taste

½ cup ketchup

½ cup packed brown sugar

1 tbsp. onion flakes or one small onion chopped and browned with the ground beef

1 tbsp. of prepared mustard

Preparation:

Combine all ingredients and bake for one hour at 350°F.

Summer Salad

By: Kelly Mitchell Ford

Ingredients:

1 small Jell-O vanilla pudding (cook & serve)
1 16 oz. can chunk pineapple
2 large bananas, sliced
1 small tapioca pudding
1 small can mandarin oranges
1 small jar maraschino cherries

Preparation:

Drain juice from the pineapple and oranges, and add enough water to make 3 cups liquid. Add puddings to the liquid and cook until it boils.

Cool 30 minutes.

Add the fruit. Refrigerate.

About the Recipe:

This is a refreshing fruit salad that my grandma and mom would make at holidays. We would always joke that we were eating our fruit/veggies, but this is clearly a dessert.



Lucy's Black Bean and Corn Salad

By: Don Archer & Friend Lucy

Ingredients:

1 can (12 oz.) whole kernel corn drained
1 can (15 oz.) black beans drained and rinsed
1 red pepper, finely chopped
½ cup green onions, sliced diagonally
½ cup chopped red onion
1 clove minced garlic
1 medium tomato, chopped
1 jalapeño pepper seeded and finely chopped
Cilantro sprigs (chopped and added to salad)

Dressing:

6 oz. Italian dressing (I use light dressing)
¾ tsp. hot pepper sauce
1 tbsp. fresh lime juice
½ tsp. chili powder
1 tbsp. chopped cilantro

Preparation:

In large bowl, combine corn, beans, bell pepper, green and red onions, garlic, tomato and jalapeño pepper.

In a jar with tight lid combine all dressing ingredients. Shake well and pour dressing over vegetable mixture.

Stir and refrigerate at least 6 hours (or overnight) before serving.

About the Recipe:

We have salad suppers once or twice a year at our St. Catherine of Siena KOCA meetings. Lucy brought this salad to several of our meetings and she generously shared the recipe with me. It is delicious and can be served as a salad or as a salsa with corn tortillas.



Apple Slaw w/Dressing

By: David Lemon

Ingredients:

2 cups shredded cabbage
1 apple grated
5 radish grated
Green onion, minced

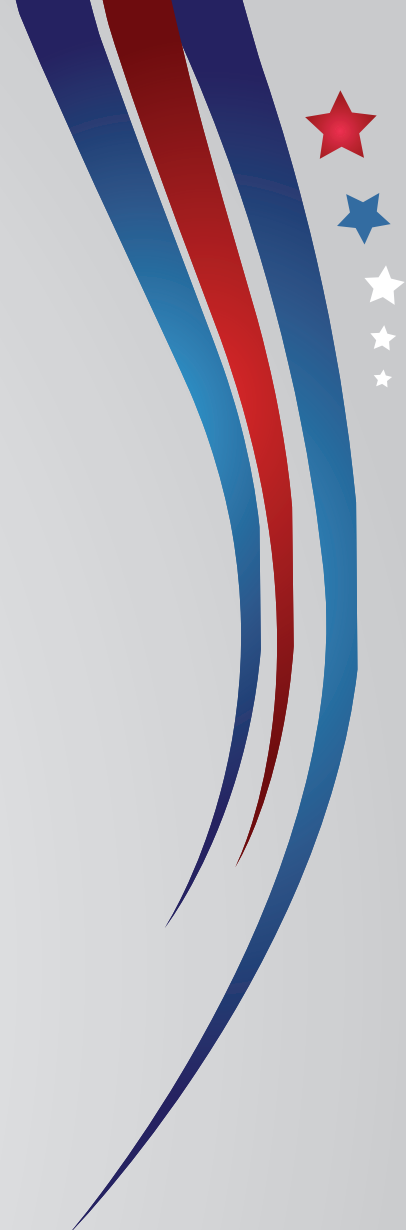
Dressing:

¼ cup sugar (honey or agave syrup work well)
½ tsp. salt
½ cup vinegar
¼ cup apple sauce
2 tsp. brown mustard
Pepper to taste

Preparation:

In a large bowl, combine sugar, salt, vinegar, and water. Add cabbage, apple, radish and toss. Cover and refrigerate for at least one hour. Drain completely before using. Top with green onion.

Great on burgers and grilled meat.



Addicting Ice Cream Sandwich Cake

By: Jenna Sinopoli

Ingredients:

24 ice cream sandwiches (two boxes)
1 12-ounce container of Cool Whip
1 jar hot fudge sauce
1 jar caramel ice cream topping
16 Reese's peanut butter cups, chopped up

Preparation:

Line the bottom of a 9x13 baking dish with ice cream sandwiches.

Then add a layer of cool whip, and top it with the fudge sauce, caramel sauce, and peanut butter cups. Start the next layer with the remaining ice cream sandwiches, and then finish with cool whip and sauces and peanut butter cups. Let the cake set in the freezer for at least 30 minutes.

If you leave the cake in the freezer overnight, thaw slightly in the refrigerator before serving to make it easier to cut.

About the Recipe:

I got this recipe from a friend, and I love how easy it is to make. It's also easy to customize as you can add a peanut butter layer, or try a different type of candy if you'd like.



Tommy's Doctored Baked Beans

By: "TC" Campbell

Ingredients:

1 28 oz. can Bush's Original Baked Beans
½ cup ketchup
½ lb. bacon
½ cup onion chopped
⅓ cup molasses
⅓ cup brown sugar
1 tbsp. dry mustard

Preparation:

Cut bacon into ¼ -inch pieces and fry to light brown but not crispy. Drain bacon and remove remaining grease with paper towels.

Mix all ingredients together in oven safe casserole. Cover and cook in oven for 1 hour at 350°F. Secret is that once cooking starts do not stir. This avoids beans from getting mushy.

Great with ribs, steaks, pork tenderloin or any BBQ.

About My Honda:

Just love it, going on 160,000 miles and just maybe another 160,000 miles are still in it.



Mike's Blueberry Muffins

By: Michael Jewell

Ingredients:

½ cup butter (Earth-balance substitute can be used)
¾ cup sugar
2 large eggs
1 tsp. vanilla
2 tsp. baking soda
¼ tsp. salt
2 ½ cups blueberries
2 cups all-purpose flour
1 cup milk (nut milk is okay)

Topping:

1 tsp. sugar
¼ tsp. nutmeg

Preparation:

Cream butter and sugar. Add eggs one at a time and beat. Beat in vanilla, baking powder and salt. Mix in ½ cup mashed berries. Fold in 1 cup of flour and then ¼ cup milk.

Repeat with the other half of the flour and milk. Fold in the remaining blueberries. Fill 12-18 greased muffin cups. Sprinkle nutmeg/sugar mixture over the top of each.

Bake at 375°F for 25-30 minutes. Let cool in pan 30 minutes more.

About My Honda:

I am participating in Howdy Honda Gold Rewards Program. By the way, I love my new 2016 Honda HR-V! We're using it to go camping this weekend.



Broccoli Rice Casserole

By: Jennifer Kam

Ingredients:

1 package of frozen chopped broccoli
¼ chopped onion
3 cups of cooked rice
1 can of cream of mushroom soup
1 cup of shredded cheddar cheese
¼ stick of margarine
Salt and pepper to taste

Preparation:

Cook broccoli as package directs. Sauté onions in margarine.
Mix the ingredients together.

Bake in a 300°F oven for 20-30 minutes.

Serve warm or room temperature.



State Fair Potato Salad

By: Karen Peterman

Ingredients:

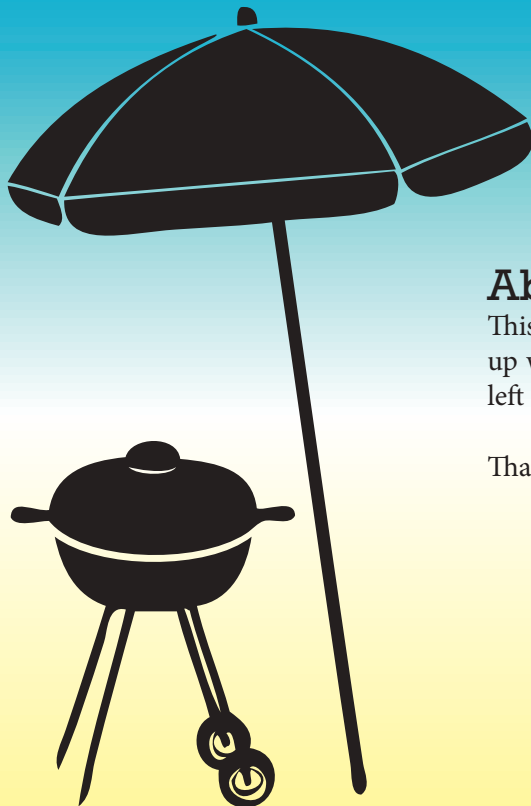
3½ pounds red-skinned potatoes, peeled,
cut into ¾-inch pieces
¼ cup juices from jar of sweet pickles
¾ cup mayonnaise
½ cup buttermilk
4 tsp. Dijon mustard
1 tsp. sugar
½ tsp. ground black pepper
3 hard-boiled eggs, peeled, chopped
½ cup red onion, chopped
½ cup celery, chopped

Preparation:

Cook potatoes in large pot of boiling salted water until just tender, about 10 minutes. Drain, transfer to large bowl. Drizzle pickle juices over potatoes and toss gently. Cool to room temperature.

Whisk mayonnaise, buttermilk, mustard, sugar, and pepper in medium bowl to blend. Pour over potatoes. Add eggs, onion, celery, and pickles and toss gently to blend. Season to taste with salt.

Can be made 8 hours ahead. Chill. Bring to room temperature before serving.



About the Recipe:

This is GREAT potato salad. I wish I could take the credit for coming up with the recipe. It always gets rave reviews and there is never any left at any potluck or picnic I bring it to!

Thanks to Bon Appetite July 2002 also!

Buttermilk Pecan Pie

By: Beth Gleason

Ingredients:

½ cup (1 stick) butter
2 cups sugar
3 eggs
2 tsp. vanilla

3 tbsp. flour
¼ tsp. salt
1 cup buttermilk
½ cup chopped pecans*

Preparation:

Cream butter and sugar until light.

Add vanilla, then eggs one at a time.

Combine flour and salt and blend in. Then add buttermilk.

Sprinkle chopped pecans on the bottom of your favorite prepared pie shell (unbaked) and pour the mixture over the pecans.

*You can also substitute fresh blueberries or raspberries on the bottom of the pie instead of pecans - festive for the 4th!

Bake at 300°F for 1 and ½ hours. Serve warm or at room temperature.

Perfect to take to a picnic - it will disappear fast!

About My Honda:

Proud owner of a Howdy Honda Fit.
(2008 and still going strong!)



Chocolate Cinnamon Picnic Cake

By: Troy Frerich

Ingredients:

2½ cup flour
1¾ cup sugar
½ cup cocoa
1½ tsp. baking soda
½ tsp. salt

1 tsp. cinnamon
1¾ cup water
½ cup oil
1 ½ tbsp. vinegar
1 tsp. vanilla

Preparation:

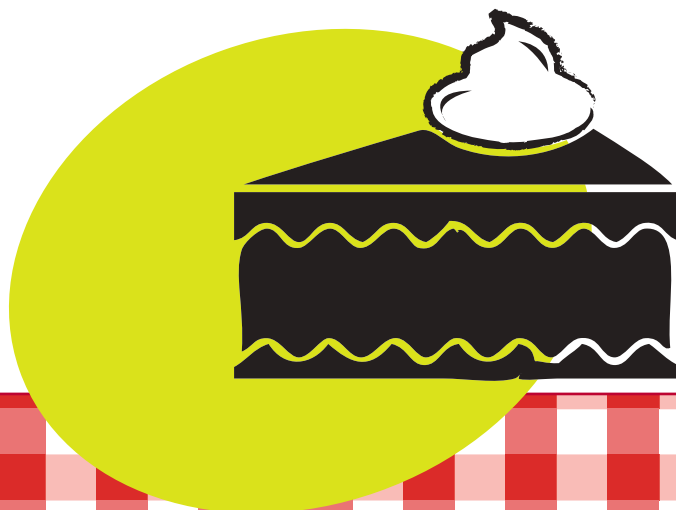
Mix all ingredients at once with a wire whisk or spoon and put in ungreased 9x13 pan.

Bake 20 min. at 400°F.

Ice cake with chocolate icing from can or make your own.

Ice hot right from the oven. You can put chopped nuts on top.

Quick, good and easy cake recipe. I love my Honda.



Peruvian Grilled Lamb

By: Adam Hammick

Marinade ingredients:

½ cup canola oil
¼ cup lemon juice
¼ cup white wine vinegar
16 sliced garlic cloves

2 tsp. turmeric
2 tbsp. paprika (not hot)
1 tsp. ground cumin
Salt and pepper

Preparation:

Marinate for four hours. Without cleaning the marinade from the meat, grill until medium rare. Don't overcook!

This is my favorite meat dish, period. Test the inside often so that you can take it off the heat as soon as possible, while it's still red and tender.

About the Recipe:

This is my favorite thing to grill with friends by the pool on a summer day. I also love driving to the beach in my Fit and cooking it there, with a big supply of Lone Stars.



Sweet BBQ Pork Sandwiches

By: Adam Rubenstein

Ingredients:

3 lbs. pork tenderloin

18 oz. your favorite BBQ sauce

12 oz. Coke

Preparation:

Place pork in a crock pot.

Mix BBQ sauce and Coke in a mixing bowl. Stir well.

Pour mixture over pork and cover Crockpot.

Cook on LOW for 6-7 hours.

Remove and shred using 2 forks.

Serve on Hawaiian Sweet Bread Buns.

About the Recipe:

I took a recipe and made it with my own BBQ twist. Kids love it and it is simple. Perfect for an afternoon by the pool.

About My Honda:

We have been a Honda family for 20 years. Even when life changes happen with kids and moving to a different part of town, we keep coming back to Honda.

Fine Wine (non-alcoholic drink)

By: Mick 'N Zeno

Ingredients:

1 cup of Lipton Lemon Tea
2 liter bottle of pineapple soda

Preparation:

1. Pour the tea mix into a 2 gallon pitcher.
2. Slowly pour the soda into the pitcher, while stirring.
3. Enjoy!



Green Eggs & Ham Deviled Eggs

By: Heather Bolt

Ingredients:

1 dozen eggs, boiled
1 cup guacamole
Salt and pepper to taste
Prosciutto

Preparation:

Cut boiled eggs in half, keep yolks in separate bowl. Arrange the egg halves on plate.

Mix egg yolks, guacamole, salt and pepper with fork. Evenly fill egg halves.

Place small strip of prosciutto on each egg.

Keep cool until ready to serve.

About the Recipe:

Since moving to Texas, the guacamole consumption for our family has increased exponentially. Growing up in the South, deviled eggs have been a staple at picnics, family get together and church gatherings. Why not put together two things we love at once? After the product was put together we realized we had made green eggs, and added the prosciutto on top to finish out a real, crowd pleasing, appropriately named, side dish.





Boiled Eggs and Avocado Deviled Eggs

By: Dorothy Perkins

Perfect Hard Boiled Eggs

Use the right pan! A pot made of sturdy stainless steel only. The lid can be glass. A large 6 to 8 qt. stock pot works well for 6 eggs. Place raw eggs in the pot and submerge in cool water; make sure that the water covers the eggs by about 2 to 3 inches.

Turn the burner on high and bring pot to a quick boil. Allow eggs to boil for one minute and turn off heat. Cover the stock pot and let eggs rest for 10 minutes (8 minutes for soft boiled).

Remove the eggs from the warm pot and submerge immediately in an iced water bath. This prevents the yolk from developing an unappetizing green-grey hue. When cooled, remove and peel the eggs for use.

Deviled Avocado Eggs

Ingredients:

1 lg. avocado	3 tsp. lime juice
3 hardboiled eggs	1 tbsp. diced red onion
1 tsp. cilantro	Chili or paprika to taste

Mash 1 lg. avocado with 3 hardboiled egg yolks. Add 1 tsp. cilantro, 3 tsp. lime juice, 1 tbsp. diced red onion and a pinch of salt and pepper and mix.

Place the hardboiled egg white halves in a row and spoon the egg yolk mixture into them. Top with a sprinkle of chili or paprika.

About the Recipe:

Finally learned there is a method to boiling eggs instead of just putting eggs in water and boiling them.

About My Honda:

Love my second Honda Accord even more than the first which had not one problem for seven years. The second 2013 Accord has the navigator and safety features that are standard! Being older now, there are friends who no longer keep or drive a car. Love taking friends lunching, shopping, or to interesting places. They LIKE my car too.

Delicious Banana Pudding for Big Gatherings

By: Beverly Wilson

Ingredients:

6 bananas	1 box Vanilla Wafers
5 (large) boxes of instant vanilla pudding	1 can sweetened condensed milk
1 large and 1 small Cool Whip	1 gallon of milk

Preparation:

In a large bowl mix the following: 2 boxes of the instant vanilla pudding at a time along with 3 cups of cold milk. Stir up until you get to the last box. Put in 2 cups of milk and the one can of the sweetened condensed milk. Stir up the mixture until smooth without lumps and set aside.

Take another large glass bowl and layer the following ingredients:

Put a layer of the Vanilla Wafers in the bottom and along the side of the bowl.

Then take a large spoon and put in some of the vanilla pudding.

Cut up a banana and then layer with Cool Whip.

Repeat this process until all the pudding is gone.

On the last layer you will end with the Cool Whip on top. Then take a few of the Vanilla Wafers and crush them up and sprinkle over the top to make it pretty.

Feeds about 20 people and is delicious.



Barbecue Chicken Sauce

By: Janet Butler

Ingredients:

¾ bottle Kraft barbecue sauce
1 bottle ketchup
3 tbsp. vinegar
2 tbsp. salad oil
1 tbsp. Liquid Smoke

2 tbsp. Worcestershire sauce
1 lemon
¼ lb. oleo
4 tbsp. brown sugar

Preparation:

Mix all ingredients and heat until butter melts.

Brush over chicken while cooking.





Korean B-B-Q

By: Han Milare

Ingredients:

Any types of meat

1 cup soy sauce

5 tbsp. honey or sugar

4 mashed garlic cloves

3-4 dashes black pepper

½ tsp. sesame oil

Add a few dashes red pepper flakes if you want a kick

Preparation:

Mix all ingredients in a bowl, then marinade any meat at least 4 hours but overnight is best.

Grill & enjoy!

About the Recipe:

This reminds me of my mom, when I make it. She passed away more than 20 years ago but I'm sharing her love to my family.



About My Honda:

My Honda story is that the summer I bought my civic, I drove all over Texas to take my high school daughter to 12 different colleges for her to choose one she wanted to attend. It was adventurous fun and a great bonding time for us!



Blackberry & Spinach Salad

By: Minister Michelle Thompson

Ingredients:

3 cups of spinach, rinsed and dried	1 green onion, sliced
1 pint fresh blackberries	¼ cup finely chopped walnuts
6 ounces crumbled feta cheese	½ cup grilled chicken
1 pint cherry tomatoes, halved	(not included in calorie count below)

Preparation:

Just take all the ingredients and toss in a bowl. It tastes great with bacon dressing or balsamic vinegar.

Serves 8, 110 calories per serving.

Enjoy!

About the Recipe:

My realtor shared this recipe with me. It's so deliciously filling without being heavy on the tummy!!!

When the weather is warm, a cool salad can really hit the spot! This recipe is healthy and easy to put together.

About My Honda:

I have a 2002 Honda Civic LX. I purchased it used in 2006 with 72,000 miles and at this present date it has 194,000 miles, and it's still going strong just like the energizer bunny. My first long distance drive in my Honda was to Galveston, TX and what a smooth ride it was on the highway, when I consider any other vehicle I had previously driven. I love my Honda!!!

“Submit yourselves therefore to God. Resist the devil, and he will flee from you.”.....James 4:7
Minister Michelle Thompson.

Carolina Style Pork BBQ Recipe

By: Yingchi Chen

Ingredients:

2 onions, quartered	1 cup cider vinegar
2 tbsp. brown sugar	1/3 cup Worcestershire sauce
1 tbsp. smoked paprika	1 1/2 tsp. crushed red pepper flakes
2 tsp. salt	2 tsp. sugar
1/2 t ground black pepper	1/2 tsp. dry mustard
1 (4-6 lbs.) pork butt or shoulder roast	1/2 tsp. granulated garlic
1 tbsp. Liquid Smoke	1/4 tsp. cayenne pepper

Preparation:

Place onions in crock pot. Blend brown sugar, paprika, salt and pepper; rub over roast. Place roast in crock pot. Drizzle liquid smoke over roast.

Combine vinegar, Worcestershire sauce, red pepper flakes, sugar, mustard, garlic and cayenne pepper and stir to mix well.

Drizzle about 1/3 of mixture over roast. Cover and refrigerate remaining mixture. Cook roast on low for 8-10 hours.

Remove meat and onions, discard onions and shred meat. Add juices from crock pot and remaining vinegar mixture (a portion may be reserved to pass).

Serve plain or as sandwiches.

About the Recipe:

I used this recipe to compete against a Texas style BBQ.



The Best Burger Ever

By: Mick G

Ingredients:

3 pounds of lean ground meat (9% fat)
4 oz. good quality blue cheese crumbled
1 tsp. of Worcestershire sauce
¼ tsp. hot pepper sauce

1 tsp. course ground black pepper
1½ tsp. salt
1 tsp. dry mustard

Preparation:

Mix all of the ingredients in a large bowl. Cover and refrigerate for 2 hours. Remove from refrigerator and gently form, (do not use a burger press) in patties.

Oil the grill grate and grill the burgers to the desired doneness.

Serve on a fresh onion roll or other type.

About the Recipe:

These burgers are the juiciest most flavorful burgers I have ever encountered. The combination of the blue cheese, chives and pepper sauce makes for a huge flavor and tasty addition to any picnic.

Makes about 10 good size patties.



Jalapeño Corn

By: Jose Sanchez

Ingredients:

4 small cans of corn (15 oz.) or 2 of the medium cans (29 oz.)

1 block of cream cheese (8 oz.)

½ of a small (7 oz.) can of jalapeño (add more if you want more spice or some of the juice)

Preparation:

Add all ingredients into pot on stove and warm until the cream cheese is melted.

Serve warm.



Strawberry Hand Pies

Sweet Summertime Dessert

By: Annette Espinoza

Ingredients:

2 $\frac{3}{8}$ cup all-purpose flour

1 $\frac{1}{4}$ tsp. salt

2 large egg yolks

$\frac{3}{4}$ lb. strawberries

3 tbsp. strawberry jam

1 tsp. baking powder

1 stick cold unsalted butter

1 tsp. vanilla extract

$\frac{1}{2}$ cup confectioner's sugar

1 tbsp. sanding sugar

Preparation:

Preheat oven to 350°F.

In a large bowl, combine 2 $\frac{1}{4}$ cups flour, baking powder, and 1 teaspoon salt. Using a pastry blender or 2 knives, cut butter into flour mixture until mixture resembles coarse sand. Add 1 egg yolk, $\frac{1}{2}$ cup chilled water and $\frac{1}{2}$ teaspoon vanilla and mix until just combined. (If dough is dry or crumbly and doesn't stay together, add up to 3 tablespoons chilled water.)

Transfer dough to a lightly floured surface and knead 2 to 3 times, just until dough comes together. Return dough to bowl, cover with plastic wrap, and refrigerate until chilled, about 15 minutes.

Meanwhile, make filling: In a medium bowl, combine strawberries, confectioner's sugar, and jam, plus remaining flour, vanilla, and salt. Set aside.

In a small bowl, beat remaining yolk and 1 tablespoon water for egg wash; set aside. On a lightly floured surface, roll out dough to $\frac{1}{2}$ -inch thickness. Using a 3-inch round cookie cutter, cut dough into 6 rounds.

Roll 1 round into a 6-inch circle. Spoon a heaping 2 tablespoons filling onto half of circle, leaving $\frac{1}{2}$ -inch border. Brush the edges with egg wash, and then fold dough over filling. Using a fork, crimp the edges to seal hand pie. Transfer to a parchment-lined baking pan. Repeat with remaining dough rounds and filling.

Using a toothpick, poke a few holes in the top of each pie. Brush with remaining egg wash and sprinkle each pie with $\frac{1}{2}$ teaspoon sanding sugar. Bake until golden brown, 30 to 35 minutes.

Transfer to a wire rack to cool.



Pljeskavica, Balkan-style Grilled Meat

By: Christine Wenk-Harrison

Ingredients:

2 pounds of ground meat, usually a mixture of 2 varieties (beef, pork or lamb)
3 tbsp. Hungarian paprika, medium to hot (adjust to taste)
1 tsp. each of salt and black pepper
A dash of red chile pepper flakes (to taste)
1 cup onions, finely chopped
3 cloves of garlic, minced or finely chopped
6 tbsp.-size pieces of a hard, salty cheese such as feta cheese

Preparation:

Combine the meat mixture of choice and spices. Add the onions and garlic and mix gently. The meat can be refrigerated for a few hours to enhance the flavors.

Make 6 meat patties, about half an inch thick. Place a tablespoon of diced cheese inside the center of each patty. Grill over wood or coal fire until browned on both sides. Use a thermometer to check that the center reaches preferred temperature.

A variety of garnishes are traditionally served, including chopped white onions, chopped tomatoes, plain yoghurt or sour cream, and ajvar (a red pepper and eggplant spread). Jars of this delicious condiment are sold at Middle Eastern and Eastern European grocery stores and Trader Joe's.

About the Recipe:

My husband and I were introduced to this main dish when we lived in Germany and enjoyed dining in the numerous Balkan restaurants. Later we worked in Bosnia and tasted a slightly different version of this dish, a popular, grilled entree in most of the Balkan countries. The above ingredients can be formed into small, sausages without casings and grilled to produce cevapcici. In Bosnia these little grilled sausages are not normally made with pork and are served with a delicious flatbread. Pita bread can be substituted.

About My Honda:

We have owned four different Hondas. My husband's favorite is his Ridgeline, which he plans to be buried in.

Ultimate Slow Cooker Queso

By: Beth Bradshaw

Ingredients:

1 tsp. oil
½ small minced onion
1 large minced garlic clove
1 medium jalapeño, minced
¼ tsp. salt
1 large tomato, finely diced
3 cups shredded cheese
18-ounce block cream cheese cut into 2" cubes
½ cup milk or additional as needed

Makes 6-8 servings

Preparation:

Cook vegetables in oil in slow cooker. Add shredded cheese, cream cheese and milk and stir to combine. Cook on low for 1½ hours.

About the Recipe:

Queso was a big part of the indoor picnics when I worked at a bank.



About My Honda:

Also, I want to say my 2013 Honda Civic is very reliable and fuel-efficient transportation.

Pico the Gallo

By: Maria Sanchez

Ingredients:

2-3 fresh jalapeño peppers

1 Serrano pepper

4-5 Roma tomatoes

½ cilantro bunch (more if you like it)

½ large yellow onion (can add more if you like it)

Salt to taste (be mindful to not add too much salt if you are going to eat with salted corn chips)

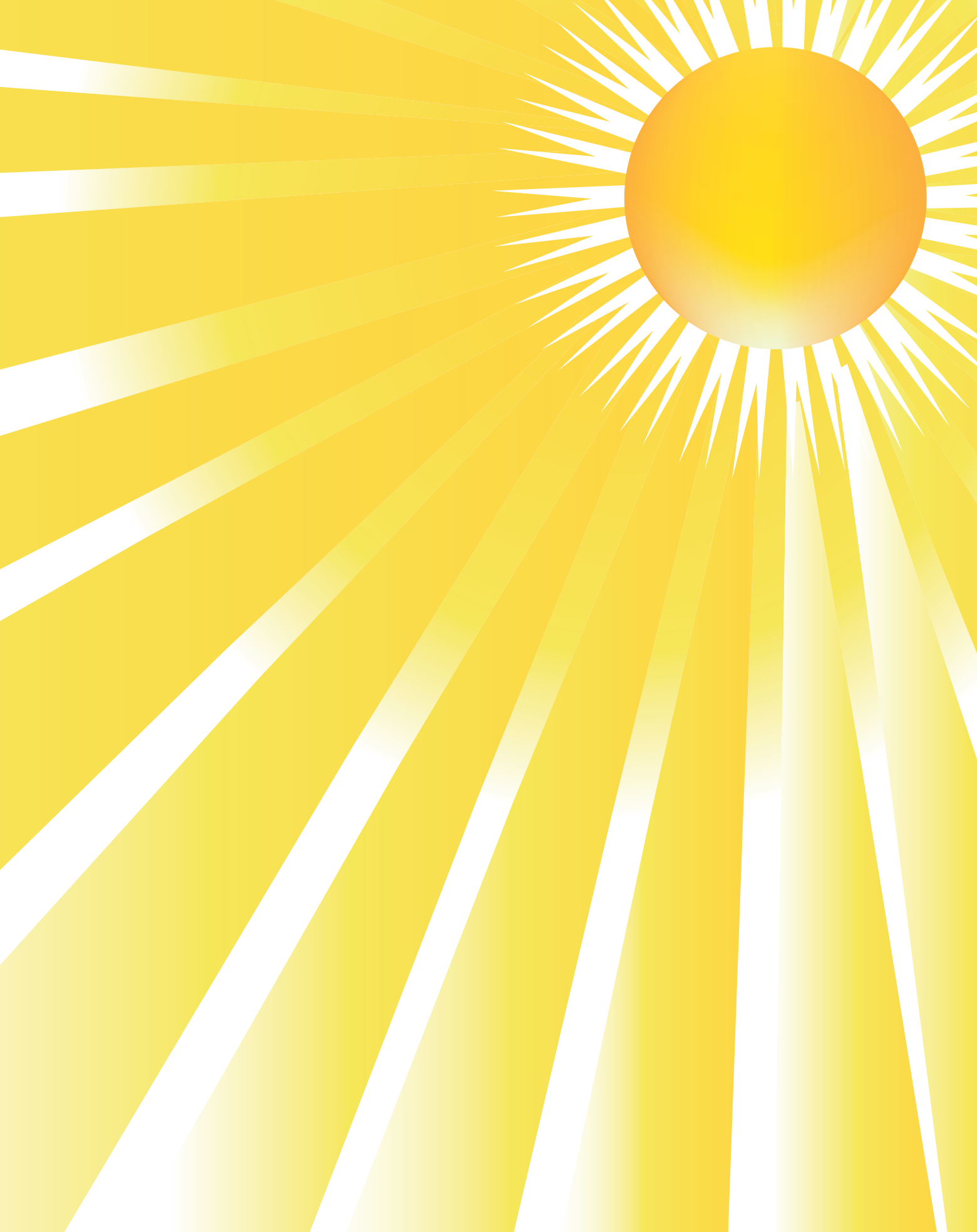
Preparation:

Dice everything and put in a bowl.

Be careful when cutting the peppers because if you touch your eyes, even after washing, it will sting. Wear gloves or use a fork to hold the pepper.

Everything can be adjusted to personal taste.





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