



DISHES & DUST BUNNIES

GOOD HOME COOKING & THE MAGICK OF MODERN HOMEMAKING

TOP 30 RECIPES COOKBOOK

Michelle Dunster





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**Dishes & Dust Bunnies Top 30 Recipes Cookbook
by Michelle Dunster**

DishesAndDustBunnies.com

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Hi there & Welcome!

Thanks so much for downloading my eCookbook!

Before you jump right into those scrumptious recipes, allow me to introduce myself. :)

I'm Michelle, a stay-at-home mom and full time blogger. I love to cook and make recipes, and I live life as a modern homemaker.

I started my blog Dishes & Dust Bunnies back in 2014 to share with others the recipes, tips, and hints that have made my life as a mom easier. I'm an east coast Canadian originally from New Brunswick, but now I live in the big city of Toronto with my son Donnie, and the love of my life, Paul.

I love sharing my recipes—I use a variety of styles and influences in my cooking. I especially enjoy old fashioned home cooked country meals similar to what I had growing up on my grandparents' farm. Although my style and fashion sense may be a bit different for the typical homemaker mom, I'm still a country girl at heart! And I'm passionate about keeping alive the traditions my grandmother taught me!

I'm absolutely thrilled to share this eCookbook with you containing the recipes my family and readers enjoy the most from Dishes & Dust Bunnies! Enjoy!

Michelle



If you make any of the recipes
in this eCookbook,
I'd love to see your results!



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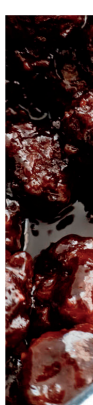
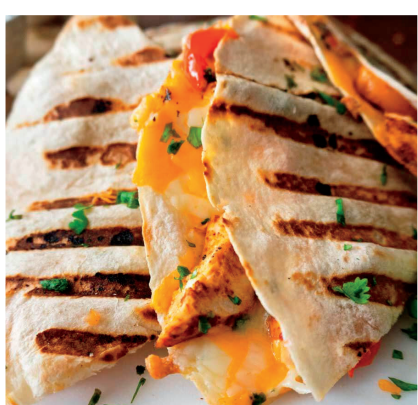


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homemade JALAPEÑO POPPERS



[Click here to see the full recipe with notes, variations and reviews!](#)

- 10–12 jalapeno peppers, halved and seeded
- Canola oil for frying – about 2 cups when frying in a deep pot on the stove

Filling Ingredients

- 2 cups cream cheese, softened
- 1 tsp garlic powder
- 1 tsp onion powder
- ½ tsp paprika
- ⅛ tsp cayenne
- pinch of salt
- ½ tsp Worcestershire sauce

Bread Crumb Coating

- 1 ½ cups Italian style bread crumbs (the kind with herbs added)
- 1 tsp garlic powder
- pinch of salt
- pinch of pepper
- 4 eggs, beaten
- 2 tbsp all-purpose flour

Make the Cream Cheese Filling:

1. Cream together the filling ingredients using a mixer (or by hand): cream cheese, garlic powder, onion powder, paprika, cayenne, salt, and Worcestershire sauce.
2. Using a spoon fill each jalapeno half with the cream cheese mixture. The filling should be overflowing a bit.

Make the Crispy Bread Crumb Coating:

1. Combine the bread crumbs, garlic powder, salt and pepper in a shallow dish or plate.
2. In a separate bowl, whisk together the eggs and the all-purpose flour.
3. Dip a filled jalapeno half into the egg and flour mixture and then into the bread crumb mixture. Make sure that it's coated on all sides and pack the breading onto the pepper using your hands so there's a nice layer of crumbs.
4. Repeat step 3 again with the jalapeno you just breaded. Dip it into the egg mixture and then into the bread crumb mix. Roll the jalapeno in the breadcrumb mix back and forth and pack it with your hands until it's covered.
5. Repeat steps 3 and 4 for the remaining jalapeno halves until all have been coated twice.
6. Set aside until ready to fry. You can place them in the fridge to firm up a bit before frying – this will help the coating stick.

Frying the Jalapeño Poppers:

1. To fry your jalapeño poppers, you can use a deep fryer or a large heavy bottomed pot on the stove. Be sure to use a cooking thermometer to monitor the temperature of your oil.
2. Preheat the oil in your deep fryer (or pot of oil in the stove) to 375°F.
3. Once the oil reached the right temperature for frying, drop about 3 or 4 poppers in at a time.
4. Fry for another 3-4 minutes or until golden.
5. Remove the poppers using a wire mesh basket or heat proof slotted spoon and place on a wire rack over a baking sheet to drain any excess oil. Do not lay them on paper towel as this will make them soggy and lose their crispness!
6. Continue to fry the rest of the poppers as above until all are finished.
7. Serve with marinara or one of your other favorite dipping sauces.



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[Click here to see the full recipe with notes, variations and reviews!](#)

- 3 lbs potatoes, peeled and sliced 1/4" thick (I use a mandoline slicer like this one to do the job)
- 1 medium onion, chopped small
- 2 cloves garlic, grated finely
- 3 tbsp butter
- 4 tbsps all purpose flour
- 1 tsp salt
- ½ tsp pepper
- 3 cups milk
- 3 ½ cups extra sharp cheddar cheese
- Chopped fresh parsley, for garnish

1. Preheat the oven to 425°F. Grease a 9"x13" glass baking dish with butter and set aside.
2. Prepare the potatoes by peeling and slicing them to 1/4" thick. While preparing the rest of the recipe, allow the potato slices to sit in a large mixing bowl filled with cold water. It's important not to skip this step – keeping the potatoes in the water while preparing the rest of the recipe will prevent them from turning brown from air exposure. This step is important in removing any excess starch.
3. In a medium saucepan on medium heat, melt the butter. Add the onions to the pot and cook for about 5 minutes until softened. Add the garlic to the pot and cook for about 1 minute.
4. Add the flour, salt and pepper to the pot and combine with the butter mixture using a whisk. Cook for about 6 minutes or until everything thickens up. You may need to increase the heat a little. Also, make sure you continually whisk, so nothing burns or sticks to the pot.
5. Once the contents of the pot of cooked and thicken up a bit, pour the milk into the pot. Increase the heat to high, and bring the contents of the pot to a boil. Stir the pot with the whisk as it cooks for about 5 minutes more. The milk mixture should start to thicken up a bit. Turn down the heat to LOW.
6. Add 3 cups of the shredded cheese to the pot and continue to stir, allowing the cheese to melt. Turn off the heat and remove it from the stove.
7. Into the glass baking dish, layer half of the potato slices evenly on top of each other. Pour half of the cheese sauce mixture from the pot over the potato slices. Try to make sure the sauce is poured evenly.
8. On top of the cheese sauce, layer the remaining half of the potato slices like you did before. Pour the remaining cheese sauce evenly over the potato slices.
9. Sprinkle the top with the remaining 1/2 cup of shredded cheese. Place into the oven to bake uncovered for 1 hour. The top should become golden.
10. Set the dish on the counter to cool down for about 5 minutes before serving. It's going to be very hot as soon as it comes out of the oven, so be careful!
11. Sprinkle the top with some chopped fresh parsley for garnish.

BACON WRAPPED WATER CHESTNUTS



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[Click here to see the full recipe with notes, variations and reviews!](#)

- 1 cup ketchup
- 1/4 cup brown sugar
- 1/2 tsp garlic powder
- 1 tsp Worcestershire sauce
- 2 (7oz/227ml) cans whole water chestnuts, drained and rinsed
- 1 lb smoky bacon, cut into thirds
- toothpicks

1. Preheat oven to 425°F.
2. Combine ketchup, brown sugar, garlic powder and Worcestershire sauce in a mixing bowl. Make sure everything is combined well.
3. Wrap each water chestnut with a bacon strip (which was cut bacon into thirds) and secure with a toothpick and drop into the mixing bowl with the sauce mix.
4. Once finished wrapping the bacon and water chestnuts, GENTLY fold the sauce over them in the mixing bowl. Make sure to evenly coat each piece with the sauce.
5. Using tongs, gently remove the wrapped water chestnuts from the mixing bowl and place them onto a broiler pan over a foil lined baking sheet. (I find that the clean up is much easier when using a foil lined sheet). If you don't have a broiler pan, you can try just using a baking sheet – just make sure you remove the cooked water chestnuts quickly, so they don't sit in the fat for too long.
6. Using a spatula remove any of the remaining sauce from the mixing bowl and drizzle over the wrapped water chestnuts.
7. Place the prepared water chestnuts into the oven to cook for about 45 minutes or long enough to crisp the bacon to your liking.
8. Using tongs, remove the appetizers to a serving plate.

easy homemade CRAB CAKES



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[Click here to see the full recipe with notes, variations and reviews!](#)

16 Crab Cakes | Appetizer | Prep: 5min | Cook: 20min | Method: Stove Top or Bake

- 1 lb crab meat, Jumbo lump crabmeat, claw meat, imitation crab, etc
- ¼–½ cup fresh dill, chopped
- 1 tsp lemon juice
- 1 ½ tsp grainy Dijon mustard
- 1 tsp garlic powder
- ½ tsp onion powder
- ½ tsp paprika
- ½ tsp Worcestershire sauce
- pinch of cayenne
- pinch of salt
- pinch of pepper
- ¾ cup of mayonnaise, the real kind; like Hellman's
- 1 egg
- ¾ cup dry bread crumbs
- Canola oil for frying
- Chopped green onions, for garnish
- Optional (but highly recommended): Homemade Tartar Sauce on the side

1. In a mixing bowl break up the crab meat so that it's in smaller chunks and flaky. Add the remaining ingredients to the crabmeat and combine well.
2. Form the mixture into 16 small patties.
3. Heat the canola oil in a large skillet over medium-high heat.
4. Make sure that the oil is hot (375°F) before dropping the crab cakes into the skillet. If the oil is not hot enough it will absorb into the crab cakes – you don't want that.
5. Cook the crab cakes for 2-3 minutes on each side or until golden. If cooking from frozen you'll need to cook an additional 1-2 minutes on each side.
6. Once they're finished cooking, remove them from the skillet and place on a wire rack over a baking sheet to drain any excess oil and to keep them crisp.
7. Garnish with chopped green onions. Serve with homemade tartar sauce, lemon, lemon wedges, coleslaw and fries or roasted potatoes.

NOTE: This is optional but a good idea. To make sure your crab cakes hold together well is to refrigerate the formed crab cakes in the fridge for at least an hour before cooking. This will help the flavors to meld together and will also make the crab cakes less likely to fall apart when you cook them.



Corn Fritters

[Click here to see the full recipe with notes, variations and reviews!](#)

- 2/3 cup cornmeal
- 1 cup all purpose flour
- 1 1/2 tsp baking powder
- 1/2 tsp salt
- 1 tbsp + 1 tsp sugar
- Pinch of cayenne pepper
- 3 green onions, chopped
- 1/3 cup milk
- 2 eggs
- 2 cups corn niblets (fresh or frozen – if frozen thaw them before mixing into the recipe)
- Vegetable/Canola oil – for frying

Other items needed:

- Deep frying or candy thermometer
- Cookie sheet with a couple layers of paper towels laid out.
- A metal cooling rack placed on top of the cookie sheet.

1. Combine dry ingredients in a medium mixing bowl. Everything should be well mixed.
2. Mix in the milk and eggs using a whisk.
3. Add in green onions and corn. Mix.
4. Heat oil in a large high sided frying pan. Oil should be about 1" deep.
5. Attach a candy/deep fryer thermometer to the side of the pan.
6. Once the temperature reaches 375°F drop spoonfuls (about 1 1/2 tbsps worth) of batter into the oil. Cook for about 3 minutes and then flip them over and cook an additional 3 minutes.
7. Remove from the oil and place on the metal wire rack over a cookie sheet to drain any excess vegetable oil.
8. Try not to overcrowd the pan while they are cooking. You can do these in several batches.
9. Serve right away and enjoy!

HOMEMADE DONAIR



DISHES & DUST BUNNIES

[Click here to see the full recipe with notes, variations and reviews!](#)

6-8 Servings | Main | Method: Oven & Stove Top | Canadian

1 ½ hrs in the oven + overnight to skill the meat | 20 minutes to assemble donairs

The Donair Meat

- 3 lbs lean ground beef
- ¾ cup Italian style bread crumbs
- 1 tbsp ground black pepper
- 1 ¼ tsp cayenne pepper
- 2 tsp dried oregano
- 3 tsp paprika
- 2 tsp onion powder
- 1 tsp garlic powder
- ½ tsp salt

Ingredients to assemble

Donairs

- Pita bread (for the wrap)
- diced tomatoes
- diced onion
- Donair sauce - The more, the better!
- Mozzarella Cheese – optional

Other things you need

- aluminum foil – for wrapping the donairs. You need to tear off 1 big sheet for each donair you plan to make.
- You're going to need a big stack of napkins... this is part of the experience! haha

How to make the Donair meat

1. Preheat the oven to 300°F
2. Using a stand mixer (if you don't have a stand mixer see my note below), combine all ingredients and mix well for 10 minutes on medium speed with the paddle attachment.
3. Once everything is very well combined, form the meat into a tightly packed oval loaf.
4. Place the loaf foil-lined baking sheet and cook in the oven for 2 1/2 hours.
5. Allow the meat to rest and cool down to room temperature. Wrap in plastic wrap and allow to cool in the fridge overnight. NOTE: If you can't wait overnight, see my note at the bottom.
6. The following day after the donair meat has chilled, cut the loaf into thin slices. I emphasize – thin slices are best.
7. When you're ready to make the donair wrap, move on to the next section. You're ready, aren't you... I know you are!
8. I usually portion out the meat for individual donairs and put them in the freezer for when I want to make some. This recipe is enough to make 6 good-sized donairs.

This recipe is continued on the next page!

Find out how to assemble Donairs on the following page... ☺



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[Click here to see the full recipe with notes, variations and reviews!](#)

How to Make Donairs Continued

To make a Donair Wrap

- Take a portion of donair meat and heat the slices up in a frying pan with a tiny bit of oil on low heat. You just want to heat the slices up and not brown them too much – just a little darkened is nice.
- While the meat is heating up in the frying pan, take a pita and quickly wet both sides under running water. Now take the pita and put it on top of the meat while cooking. Once the pita has been over the meat for about 1 minute, flip it over and let the pita steam for another 1 minute on the other side.
- NOTE: I know this sounds like a weird step, but it's necessary to make sure the pita is soft enough to wrap around all that meat – plus, you get a bit more of that donair flavour where it's good!
- Take the pita and place it on a square of aluminum foil.
- Top the pita with donair meat and remaining toppings as desired.
- Top with donair sauce. [Click here for my Donair Sauce recipe](#)
- Fold the pita around the meat and roll it up (like a giant taco, then fold over). Wrap the aluminum foil around the donair and place it into the oven for about 10 minutes to warm. (I usually set the oven to 350°F to warm them – this is great when you have cheese in them – so melty so good!)
- Repeat these steps for however many donairs you're making.
- Peel the aluminum foil away as you eat the donair. Make sure you have lots of napkins in hand – donairs are famously messy and delicious! Proper donair etiquette calls for using your hands.

CHICKEN QUESADILLAS

Main Dish | Prep:20min | Cook: 15min | Method: Panini Press/Skillet/Oven | Tex Mex



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Ingredients:

Veggie Ingredients

- Sliced peppers (red, orange, green, etc)
- Sliced onions
- ½ cup or more of salsa

Chicken/Protein Ingredients:

- 6–8 chicken breasts (amount is up to you!)
- OR other meat/protein of your choice
- taco seasoning
- a little cooking oil

Other Ingredients

- flour tortillas
- shredded cheese – a combination of sharp cheddar and pepper jack is nice but you can use whatever you like)
- Chopped cilantro

For Servings

- sour cream
- salsa
- lime wedges

Prepare Your Ingredients:

1. Once all your ingredients have been prepared, lay out so you're ready to assemble your quesadillas easily. Have your tortillas, cheese, chopped cilantro, cooked chicken filling, and cooked peppers laid out and ready.
2. Cook your chicken/meat: This is the first thing you need to do when making homemade quesadillas. I like to grill chicken breasts that have been sprinkled with taco seasoning, then once they've cooled for a few minutes after cooking, I thinly slice them and set them aside until I'm ready to assemble the quesadillas.
3. Cook the Veggies: In a large pan or skillet, I cook sliced bell peppers (red, orange and green are all great!) along with some thinly sliced onions in a little oil. Once they're almost finished cooking, I add about ½ cup of prepared salsa and cook for a few more minutes. Set aside until you're ready to assemble the quesadillas.

How to Assemble a Quesadilla

1. Be sure to have your ingredients set out and ready to go – cooked chicken, cooked peppers and onions, chopped cilantro, cheese, and tortillas.
2. Sprinkle cheese on half of the tortilla circle. On top of this, add strips of the grilled chicken, then lay some cooked pepper and onion slices on top. Next, sprinkle some chopped cilantro, then add some cheese on top.
3. Fold the empty side of the tortilla over the side with the fillings.
4. Brush the top of the quesadilla with melted butter, then cook in a panini press, large skillet or in the oven. Be sure to brush some melted butter on the surface of your skillet or whatever you're using to cook the quesadilla.
5. Continue these steps with the remaining tortillas until you use up all your ingredients.

How to Serve Quesadillas

1. Before serving, allow the quesadilla to cool down a bit – about 5 minutes – this will make it easier to cut and help prevent the filling from slipping out. Cut each folded and cooked quesadilla in half so you have 2 triangles. I typically serve 4 triangles per person.
2. Serve along with a small bowl of salsa and small bowl of sour cream for each person. Place a lime wedge on the plate.

TIP: The lime juice adds a wonderful flavor to the quesadillas! I like to squeeze a bit of lime over top of my quesadillas as I devour them – or you could squeeze some into your salsa!

EASY CLASSIC CHILI



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Ingredients:

- 2 lbs lean ground beef
- 2 medium onions, chopped
- 1 ½ cups frozen corn
- 1 tbsp chili powder
- 1 ½ tsp cumin
- 1 tsp oregano
- ½ tsp cayenne (use more if you like it hotter)
- 1 tsp garlic powder
- 1 ½ tsp salt
- 2 (19 oz) cans red kidney beans
- 2 (28 oz) cans diced tomatoes with herbs and spices
- 1 (5 oz) can tomato paste

Toppings

- sour cream
- shredded sharp cheddar cheese
- chopped green onions
- lime wedges, for squeezing on top of the chili (this is one of my favourite things to go with chili!!)

Stove Top Instructions:

1. Brown the ground beef in a large pot.
2. Add chopped onions and spices to the ground beef and cook on medium for a few minutes until onions are slightly softened.
3. Drain and rinse the kidney beans.
4. Add beans, corn, diced tomatoes and tomato paste to the pot. Combine.
5. Lower the heat to simmer and cook for 45 minutes or more. The longer the chili simmers the better it will taste.
6. Serve topped with a dollop of sour cream, shredded sharp cheddar cheese, chopped green onions and whatever else you'd like!

Slow Cooker/Crock Pot Instructions:

1. Brown the ground beef in a skillet (or directly in your slow cooker if it has a sauté/browning function).
2. Add chopped onions and spices to the ground beef and cook on medium for a few minutes until onions are slightly softened.
3. Pour the contents of the skillet into the slow cooker.
4. Drain and rinse the kidney beans.
5. Add beans, corn, diced tomatoes and tomato paste to the slow cooker. Combine.
6. Cook on LOW for 5-6 hours
7. Serve topped with a dollop of sour cream, shredded sharp cheddar cheese, chopped green onions and whatever else you'd like! Note: I used a 5.5 Quart slow cooker

Instant Pot/Pressure Cooker Instructions:

1. Turn on the sauté function of the instant pot/pressure cooker. Brown the ground beef.
2. Add chopped onions and spices to the ground beef. Combine.
3. Drain and rinse the kidney beans.
4. Add beans, corn, diced tomatoes and tomato paste to the instant pot/pressure cooker. Combine.
5. Secure the lid and seal the valve. Set the instant pot to the "Bean/Chili" setting (or High pressure for 40 minutes).
6. Once finished, allow the pressure to release naturally. Once the value drops, remove the lid and stir your chili.
7. Serve topped with a dollop of sour cream, shredded sharp cheddar cheese, chopped green onions and whatever else you'd like!

SHRIMP & BACON PASTA CARBONARA



DISHES & DUST BUNNIES

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Ingredients:

- 1 lb linguine pasta, cooked according to package directions and set aside
- 2/3 cup of reserved water from the cooked pasta
- 1 lb raw shrimp, peeled and deveined
- 1/4 cup butter
- 1/2 tbsp olive oil
- 4 cloves garlic, minced
- salt, to taste
- pepper, to taste (just a little is good)
- 6 bacon strips, cut in 1" sections
- 1/3 cup of grated parmesan cheese
- 2–3 eggs, beaten (I used 3 for the dish in the pictures but it's up to your preference)
- chopped fresh Parsley, for garnish

Instructions:

1. In a large skillet or frying pan, combine the butter and the minced garlic. Cook for a minute on medium heat to infuse the butter with the garlic flavor. Add the peeled and deveined shrimp and cook until they are pink on all sides. Depending on the size of your shrimp, cooking time should only be a few minutes.
2. Be sure to season with salt and a little pepper, to taste. Once shrimp has cooked remove from the pan and set aside in a dish. Make sure that you also pour the garlic infused butter into the bowl along with the shrimp too.
3. Cook the pasta according to package directions, reserve some of the pasta water and drain. Set aside until needed.
4. Cook the bacon over medium heat in the skillet until it's browned. Then, use a paper towel to blot up any excess grease and fat from the bacon. After removing the bacon from the pan, pour out any remaining grease and fat so that only clean oil remains in the pan.
5. Add the pasta and reserved pasta water to the skillet, then gently toss with the beaten eggs so that the eggs are evenly coating the pasta. Do this as quickly as possible so that the eggs don't clump together. You want them to evenly coat the pasta – try to avoid creating "chunks" of egg – everything should be smooth.
6. Add the parmesan cheese and toss it with the pasta. Return the reserved shrimp with garlic butter and the bacon to the skillet.
7. Serve right away and garnish with a sprinkling of fresh parsley.

MAPLE GLAZED SALMON

4 Servings | Main | Prep: 30min | Cook: 15-20min | Method: Bake/Broil



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Ingredients:

- 1 lb. salmon fillet
- 1/4 cup Maple syrup
- 2 tbsp. soy sauce
- 2 cloves garlic, finely minced
- Pinch of ground ginger – or more to taste
- Pinch of pepper

Instructions:

1. Place the salmon in an oven safe glass baking dish (or rimmed metal baking sheet) and sprinkle with garlic, ginger and pepper.
2. Combine the soy sauce and in maple syrup in a small measuring cup and pour over the salmon.
3. Allow the salmon to marinate in the dish with the maple syrup and spices for about 30 minutes. Flip your salmon over half way through marinating so the skin side is up and pink part is immersed in the sauce – this will help spread the flavours through the whole piece. I allow mine to marinate in the dish on the counter while I prep anything else I'm going to be serving with the salmon. You can also marinate this over night if you like.
4. Before cooking your salmon, flip it back over so the pink side is facing up. Spoon some of the sauce over top. Set your oven to broil and cook the salmon for about 15 to 20 minutes. While the salmon is cooking, be sure to check on it a few times and spoon some of the maple syrup mixture from the bottom of the dish over top of the salmon.
5. The top of the salmon should become golden and the texture should be flaky when done.
6. Split the salmon into about four pieces and serve with rice and veggies. Don't forget to spoon some of that delicious sauce from the bottom of the pan onto the tops of your salmon.

HONEY GARLIC CHICKEN



DISHES & DUST BUNNIES

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Ingredients:

- 3 lbs skin on chicken thighs (you can use any chicken you like really, not only thighs)
- 4 – 6 cloves garlic, finely minced
- 1 small onion, grated or minced into fine pieces
- ¼ cup soy sauce (I used the reduced sodium kind)
- ⅓ cup ketchup
- ⅓ cup + 1 tbsp honey
- Pinch of red pepper flakes
- 1 tbsp rice wine vinegar
- 1 ½ tbsps brown sugar

For the Sauce on the Side:

- 2 tsps cornstarch
- Drippings from the baking dish

1. Preheat the oven to 375°F.
2. In a glass 9"x10" baking dish, whisk together all ingredients except for the chicken. Combine well.
3. Place the chicken into the dish and spoon some of the mixture over top of each piece.
4. Optional: You can marinate the chicken in this mixture ahead of time if you like.
5. Place the baking dish in the oven uncovered and bake for 45 – 60 minutes. (Make sure also to spoon some of the sauce over the chicken a few times as it cooks)
6. Once the chicken is finished cooking, remove each piece from the baking dish and place them on a serving plate.
7. Serve with rice, veggies or anything else you might enjoy it with!

How to make the Sauce on the side:

1. Skim the fat off the top of the drippings as much as possible. If there's a little fat left, that's ok too. You can also remove most of the fat using a gravy separator if you have one.
2. Combine about 1/4 of the drippings and the cornstarch in a small dish and set aside. Mix it together using a whisk to make sure there are no lumps.
3. Pour the remaining drippings into a sauce pot and bring to a boil.
4. Add the cornstarch mixture and lower the heat. Stir constantly using a whisk until the sauce reaches the desired consistency. Remove from the heat and serve with the chicken.

Thai Green Curry Chicken



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- 1 tbsp peanut oil
- 1 medium onion,
- 1 inch piece of peeled fresh ginger
- 4 cloves garlic
- 2 lbs boneless, skinless chicken breast, thinly sliced
- 1 medium red bell pepper, seeded and thinly sliced
- 1 cup bamboo shoots
- 1 cup broccoli florets, chopped into bite sized tops
- 2 cups chicken stock
- 3 1/3 cups coconut milk
- 6 – 8 Thai basil leaves, roll the leaves up together then cut into strips (you can use regular basil if that's what you have)
- 2 1/2 – 3 tsps Thai green curry paste (I LOVE Aroy-D brand!)
- 3 tbsp brown sugar
- 1 tbsp reduced sodium soy sauce
- 1 lime, juiced
- 2 tbsp + 1/2 tsp fish sauce

1. In a small food processor, process the garlic, ginger and onion together until it forms a paste.
2. Heat peanut oil in a large wok on medium. Once heated, drop in the onion, garlic and ginger paste. Stir and cook until fragrant – about 2 minutes.
3. Add the green curry paste to the wok and combine well with the other ingredients. The paste should begin to smell gorgeously fragrant.
4. Add brown sugar and soy sauce. Combine.
5. Add the chicken stock and combine with the ingredients. Turn up the heat and add the strips of chicken. Cook for about 10 minutes.
6. The contents of the wok should begin to bubble by now and the chicken should be just about cooked through and no longer pink.
7. Add the red peppers, broccoli, bamboo shoots and basil leaves. Stir well.
8. Pour in the coconut milk and reduce the heat. Combine well.
9. Cover with a lid and cook for another 10 minutes.
10. Once finished cooking, remove from heat and add the lime juice and fish sauce. Stir to combine. It's important that you add the fish sauce and lime at the very end, otherwise their flavour and scent will disappear. These 2 ingredients really top off the dish and make it spectacular so please don't leave them out!
11. We like to serve this with fresh steamed jasmine rice but you can also serve it on it's own as a sort of soup! Personally though, I like to have the rice on the side since I can soak up every last drop.

slow cooker SLOPPY JOES



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- 2 lbs lean ground beef
- 2 cloves of garlic, minced
- 1/2 cup onion, finely chopped
- 1/2 tsp garlic powder
- 1/4 tsp salt
- 1/2 tsp pepper
- 1/2 cup water
- 3 tbsp Worcestershire sauce
- 1/2 tsp paprika
- 1 1/2 tsp prepared yellow mustard
- 1 1/2 tbsp brown sugar
- 1 1/4 cup ketchup
- 1/4 –1/2 tsp hot sauce (optional)

1. In a large skillet on medium-high heat, brown up the ground beef.
2. Once browned, drain any excess fat.
3. Put the cooked ground beef into the slow cooker.
4. In a measuring cup or mixing bowl, combine all of the other ingredients, including onion and garlic. Combine this well so everything is combined.
5. Pour the sauce over the ground beef in the slow cooker and stir it around to coat everything.
6. Set the slow cooker to cook for 5 hours on LOW.
7. Once finished, stir the meat and sauce around.
8. Serve on toasted hamburger buns.



Chicken Parmesan sliders

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- 12 pack of small dinner rolls (King's Hawaiian or similar)
- 1 cup Parmesan cheese
- 1 cup mozzarella
- 1 1/4 cup pasta sauce
- 10 chicken strips or chicken tenders, cooked according to package directions
- 4 cloves garlic, minced
- 1/4 teaspoon basil
- 1/2 teaspoon oregano
- 1/2 teaspoon sage
- 2 tablespoons of butter

1. Preheat the oven to 375°F.
2. Spray a glass 9" x 13" baking pan with cooking spray or butter.
3. Leaving the dinner rolls intact, slice them right through the middle lengthwise so you have one top and one bottom.
4. Place the bottom half of the dinner rolls into the baking dish.
5. On top of the bottom layer dinner rolls, arrange the cooked chicken strips so that each slider/sandwich has an equal amount.
6. Pour the pasta sauce over the chicken strips.
7. Next, sprinkle the mozzarella and parmesan cheese evenly over the pasta sauce.
8. Place the top half of the dinner rolls on top to form a "giant" sandwich. lol
9. Melt the butter and brush over the top of the dinner rolls.
10. Sprinkle with minced garlic, oregano, sage and basil.
11. Cover the baking dish with aluminum foil and bake.
12. Allow to bake for 30 minutes, then the aluminum foil and kitchen baking uncovered for 10 to 15 minutes.
13. Once the sliders have finished baking, use a serrated edge knife to cut the sliders apart.
14. Serve and enjoy!

SWEET & SOUR MEATBALLS

8 Servings | Main/Appetizer | Prep: 30min | Cook: 35min | Method: Stove Top | Asain Inspired



DISHES & DUST BUNNIES

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Sweet and Sour Sauce

Ingredients:

- 3 cups brown sugar
- 1½ cup vinegar
- 2 tbsps mustard
- 1 cup ketchup
- 1 onion, halved then thinly sliced

Additional Ingredients:

- 2 – 3 lbs meatballs (you can use my homemade meatball recipe or use store bought)
- Optional: 2 cups chopped broccoli or other veggies you prefer, steamed and served on the side
- Optional: steamed white rice, If serving the meatballs as a main course

1. If using my homemade meatball recipe, please prepare them first. If using store bought meatballs, heat and cook according to directions.
2. Whisk together the sauce ingredients in a mixing bowl and set aside until needed.
3. In a large pan, set to medium heat, cook the onions in a little cooking oil until they're softened.
4. Once the onions have softened, add the sauce and combine.
5. Turn up the heat and cook the sauce for about 10 minutes.
6. Add the meatballs to the sauce and combine. Be careful to avoid breaking apart the balls.
7. Turn the heat down and simmer for 15-20 minutes uncovered. The sauce should start to thicken as it simmers.
8. As a main course, serve over white rice with steamed veggies OR as an appetizer, serve plated with toothpicks on the side. Please see my note below for more info.

BEEF STROGANOFF

6-8 Servings | Main | Prep: 10min | Cook: 20min | Method: Stove Top



DISHES & DUST BUNNIES

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- 1 lb extra lean ground beef
- 3 tbsps butter
- 1 medium onion, thinly sliced
- 8 oz cremini or button mushrooms, sliced
- 4 cloves of garlic, minced
- 3 cups beef stock
- 1 ½ tbsp Worcestershire sauce
- ½ tsp salt
- ½ tsp pepper
- 4 tbsps all purpose flour
- ⅔ cup sour cream (full fat is best!)
- ½ cup of water
- 340g package of broad egg noodle pasta (I use No Yolks kind)
- Flat leaf Parsley, chopped

1. In a large pan or skillet on medium heat, brown the ground beef.
2. Add butter, sliced onions and mushrooms. Combine and allow to cook until the onions and mushrooms have softened.
3. Tip: You'll get a lot more flavour if you allow the onions to caramelize a bit! To do this, I push the ground beef and mushrooms to the sides of the pan and let the onions cook in the center as the heat is more concentrated there. Once browned a bit, I combine the beef, onions and mushrooms again.
4. Add garlic, stir and cook for a few minutes until fragrant.
5. Add beef stock, Worcestershire sauce, salt and pepper.
6. Sprinkle in flour 1 tbsp at a time, while stirring – make sure to avoid leaving any lumps – crush any with your spoon. This is an important step as it thickens the sauce. Allow the contents of the pan to cook with the dissolved flour for a couple minutes – you should see it begin to thicken.
7. Bring the mixture in the skillet to a boil. Turn down the heat, then stir in the sour cream. Allow to cook for a couple minutes.
8. Next, add ½ cup of water, then add the noodles and combine. Cover the pan with a lid and allow to cook for about 10 minutes or until the noodles are softened. It's super important to cover the pan with a lid in this step so the moisture can cook into your noodles!
9. Next, lift the lid on your pan and stir everything. Grab a spoon and give it a taste test – add more pepper if needed.
10. Serve and garnish with parsley. Enjoy!

HOMEMADE POPCORN CHICKEN



DISHES & DUST BUNNIES

[Click here to see the full recipe with notes, variations and reviews!](#)

- 3 lbs boneless, skinless chicken breast, cut into bite sized pieces
- ¾ cup buttermilk
- 1 tsp smoked paprika
- 1 ½ cups all purpose flour
- ½ tbsp cornstarch
- ⅛ tsp pepper
- 1 tsp salt
- 1 tsp garlic powder
- Pinch of cayenne pepper (optional)
- ½ cup all purpose flour, set aside
- Canola oil, for frying (use enough so the chicken pieces will be swimming!)

Prep the Chicken

1. In a mixing bowl, soak the chicken pieces in the buttermilk for at least 30 minutes. For best results, I like to soak the chicken overnight in the fridge (but it's not absolutely necessary).
2. In a large mixing bowl, combine 1 ½ cups of flour with cornstarch, paprika, pepper, salt, garlic powder and cayenne pepper. Make sure everything is combined well – I like to use a whisk for this.
3. Take the chicken, a couple pieces at a time and drop them into the flour mixture. Make sure that you give each piece a little squeeze to pack the flour mixture onto the chicken. Do this with each piece of chicken until they are coated.
4. Place the chicken back into the fridge to chill while heating up your oil for frying.

Cook The Popcorn Chicken

1. Before frying, make sure your deep fryer oil (or large pot of oil in the stove) has reached 375°F. Take the chicken out of the fridge. You'll notice that a lot of the flour mixture has been absorbed by the buttermilk on the chicken – this is exactly what you want to happen. Take each piece of chicken and dredge them in the reserved flour for a final coat before frying.
2. Roll the chicken pieces between the palms of your hands to form them into their “popcorn” shape.
3. Drop about 10 – 15 little chicken pieces in the fryer to cook. Try not to overcrowd them so they cook evenly and become nice and crisp.
4. Allow the popcorn chicken to cook for about 7 minutes, or until golden. Use a slotted spoon or similar tool to turn them a few times during cooking, if necessary. The pieces will be golden when ready.
5. Once the popcorn chicken has finished cooking remove them from the oil using a mesh basket or strainer and lay them onto the wire rack over a baking sheet to drain. This is important to maintain the crispness of the popcorn chicken.
6. IMPORTANT: DO NOT lay the popcorn chicken on paper towel as this will make them greasy and lose their crispness. While frying the remaining chicken, you can keep the finished pieces in the oven to warm (at 200°F) while on the wire rack.
7. Continue frying batches of chicken until all have been cooked and set on the rack to drain.



INSTANT POT INDIAN BUTTER CHICKEN



[Click here to see the full recipe with notes, variations and reviews!](#)

- 2 onions
- 8 cloves of garlic
- 2 lbs boneless, skinless chicken breast – cut into cubes/pieces
- 1 cup butter
- 2 tsp garam masala
- 1 tsp cayenne pepper (You can use more if you like more of a spicy kick)
- 5 tsp curry powder
- 2 tsp cumin
- 2 tsp ground ginger
- 1 tsp salt
- 2 (400ml/13.5oz) cans coconut milk (unsweetened) OR heavy Cream
- 2 (6oz) cans tomato paste
- 2 cups chicken stock
- Cilantro – for garnish

1. Set the Instant Pot to “Saute”. Add the butter to the pot and allow to melt.
2. Using a food processor, process the onions and garlic until they form a smooth paste.
3. Once the Instant Pot has heated and the butter has melted (and looks clear), add the onion and garlic paste and stir. Cook for about 5 minutes.
4. To the pot, add garam masala, cayenne pepper, curry powder, cumin, ground ginger and salt. Stir and cook for about 5 minutes – the spices should be getting fragrant.
5. Add the chicken pieces, stir to coat with the contents of the Instant Pot. Cook 5 minutes.
6. Add tomato paste and stir to combine well with the contents of the pot.
7. Next add the chicken stock and coconut milk. Stir to combine well.
8. Put on the lid of the Instant Pot and set it to “Meat/Stew” on High Pressure for 35 minutes. Make sure the pressure release is closed while cooking.
9. Once cooking has finished, allow the Instant Pot to release pressure naturally for 10 minutes. Then open the pressure release knob.
10. Open the pot and give that delicious butter chicken a stir. Turn on the “Saute” function and allow the sauce to simmer and reduce (uncovered) for about 10 minutes. (If you'd like it thicker see my note at the bottom of the recipe).
11. Serve over top of fresh steamed basmati rice and naan bread.
12. Garnish with chopped cilantro if desired.

SALISBURY STEAK

with MUSHROOM & ONION GRAVY

4 Servings | Main | Prep: 15min | Cook: 30min | Method: Stove Top



[Click here to see the full recipe with notes, variations and reviews!](#)

For the Salisbury steak patties:

- 2 lbs lean ground beef
- 1 egg
- 1 tbsp Worcestershire sauce
- 1 tsp garlic powder
- 1/2 cup breadcrumbs
- 1/4 tsp black pepper
- 1/4 tsp salt
- 1/4 tsp thyme
- 1 tsp beef bouillon powder

For the gravy:

- 3 tablespoons butter
- 1 onion, thinly sliced
- 8 ounces mushrooms, sliced
- 2 teaspoons thyme
- 3 tablespoons ketchup
- 1/4 teaspoon Dijon mustard
- 1/2 teaspoon soy sauce

- 4 cups beef stock, sodium reduced
- 1 1/2 tsp Worcestershire sauce
- 1/2 tsp beef bouillon powder
- 1/4 tsp onion powder
- 1/2 tsp garlic powder
- 3 tbsps all-purpose flour
- chopped fresh parsley

For the patties:

1. Combine the ingredients for the patties in a large mixing bowl. I find that combining the ingredients using my (clean!) hands works the best.
2. Form the ground beef mixture into 4 large oval shaped patties.
3. On medium heat, melt the butter in a large heavy bottomed frying pan or skillet.
4. Once the butter is hot, place the patties into the pan and cook until browned – about 5 minutes. Flip the patties over and brown the other sides for about 5 minutes.
5. Once both sides of the patties have been browned, carefully remove them from the frying pan and set aside on a plate.

For the gravy:

1. Cook the onions in the butter and liquid leftover in the pan – about 5 to 6 minutes, or until translucent. Stir a few times to make sure nothing is sticking to the bottom of the pan.
2. Once the onions have cooked, add the mushrooms to the pan and stir to make sure there are coated in all the liquid/butter mixture in the pan. Cook for 5 to 6 minutes or until mushrooms are softened.
3. Turn down the heat so that it's between low and medium.
4. To the pan add thyme, ketchup, Dijon mustard, soy sauce, Worcestershire sauce, beef bouillon powder, onion powder and garlic powder. Stir everything around with the onions and mushrooms and make sure everything is combined well. Cook for about 2 minutes. **(Instructions Continued on the Next Page)**

SALISBURY STEAK

with MUSHROOM & ONION GRAVY

4 Servings | Main | Prep: 15min | Cook: 30min | Method: Stove Top



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Salisbury Steak Continued

5. Next sprinkle in half of the all-purpose flour. Combine well with the contents of the pan. Add the other half of the all-purpose flour and combine well.
 6. Cook for about 2 minutes while stirring and scraping up any bits from the bottom of the pan. There should be no lumps left from the flour – make sure you stir enough to crush any of those little lumps!
 7. Next add the beef stock to the pan, increase the heat to medium-high and bring to a boil. Turn down the heat to low. Scrape up any browned bits on the bottom of the pan – this will give the gravy MASSIVE flavour.
 8. Add the Salisbury steak patties to the pan and spoon the sauce, mushrooms and onions over top.
 9. Cover the pan with a lid and allow to simmer on the stove for about 20 minutes. Remove the lid from the pan and carefully stir the sauce around the Salisbury steaks. Give the gravy a little taste test and add any extra pepper if needed (the amount used is just according to your taste).
 10. Allow the contents of the pan to simmer uncovered to allow the gravy to thicken to your liking. Usually an extra 5 minutes will do it but feel free to adjust the time depending on how thick you like your gravy.
- Serve the Salisbury steak right away on top of mashed potatoes, rice or egg noodles. Smother with lots of that delicious gravy and sprinkle some parsley over top! MMMmmmm...

HOT FUDGE CHOCOLATE PUDDING CAKE



DISHES & DUST BUNNIES

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Ingredients:

1st Layer (Bottom) Ingredients:

- 3/4 cup sugar
- 1 1/4 cup all purpose flour
- 1/2 cup cocoa
- 2 1/4 tsp baking powder
- 1/2 tsp salt
- 1/3 cup melted butter
- 2 tsp vanilla
- 2/3 cup milk

2nd Layer Ingredients:

- 3/4 cup sugar
- 1/2 cup cocoa
- 2/3 cup brown sugar

Optional:

- Ice cream for serving on top

3rd Layer Ingredients:

- 1 1/4 cup hot water

1. Preheat the oven to 350°F.

Prepare the First Layer

1. In a medium mixing bowl, combine 3/4 cup of the white sugar, flour, 1/2 cup of the cocoa, baking powder, and salt.
2. Combine with melted butter, vanilla and milk. Mix until smooth and well combined.
3. Spread the above batter in a greased 2 quart glass baking dish (a 10" glass pie plate will also work).

Prepare the Second Layer

1. In another bowl combine the remaining sugar and cocoa with the brown sugar. Use a whisk to do this so everything is well combined.
2. Sprinkle the above over top of the batter that was spread in the baking dish.

Prepare the Third Layer

1. Now, GENTLY pour the hot water over the powdered layer. DO NOT MIX THIS! The hot water must sit on top of these layers for the magic to happen!
2. Now place the baking dish in the oven and bake for 35 – 40 minutes.
3. Allow the pudding cake to stand for 15 – 20 minutes before serving.
4. Serve warm with a dollop of ice cream on top if desired!



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Ingredients:

- 2 $\frac{3}{4}$ cups all purpose flour
- 1 tbsp + $\frac{1}{4}$ tsp baking powder
- 1 $\frac{1}{4}$ tsp baking soda
- $\frac{1}{2}$ tsp salt
- 1 $\frac{1}{4}$ cups sugar
- $\frac{1}{2}$ cup unsalted butter, melted and cooled
- 3 large eggs
- $\frac{1}{2}$ cup milk
- 3 tsp vanilla
- 2 cups semi sweet chocolate chips
- Optional – 1 tbsp coarse sugar – the clear kind that's used for decorating confections, etc

1. Pre-heat the oven to 425°F.
2. Using cooking spray coat the muffin pan. Make sure that the whole top of the muffin pan is covered, not just the part that the batter goes into.
3. Place paper muffin/cupcake liners into the muffin pan.
4. Combine dry ingredients (flour, baking powder, baking soda, salt, sugar) in a medium bowl using a whisk so that everything is well combined. Stir in 1 $\frac{3}{4}$ cups of the chocolate chips.
5. In a separate bowl combine all the wet ingredients (melted butter, eggs, milk, vanilla), making sure the eggs are well incorporated.
6. Pour the wet ingredients into the dry and stir until *just* combined.
7. IMPORTANT: Avoid over mixing! If you stir too much, the muffins will become too dense, not rise and become more like a puck. The muffins should be fluffy and moist, so all you need to do is combine the ingredients until *just* combined. Once the dry ingredients dissolve into the wet, you're done mixing!
8. Scoop out the batter evenly into each section of the muffin pan. Try to fill the muffin tins as close to the top as possible in order to help those delicious muffin top dome rise!
9. Sprinkle the tops of the batter with the remaining chocolate chips and the coarse decorative sugar.
10. Bake in the oven for 7 minutes at 425°F (middle rack) then reduce the heat to 375°F and bake for 15-20 min. (The muffins stay in the oven when you lower the temperature)
11. Once the muffins are finished baking cool in the muffin pan for 5-10 minutes.
12. Transfer muffins to a cooling rack. They're great served warm with a little butter.



- 2 cups heavy cream
- 4 tbsps confectioner/powdered sugar
- 2 tsp vanilla

To make by hand:

1. Add all the ingredients to a mixing bowl.
2. Using a large balloon whisk, whisk together the ingredients by hand for about five minutes until soft peaks start to form.
3. Test out your whipped cream by lifting the whisk out of the bowl – you'll know the whipped cream is ready when the cream has formed soft peaks and holds onto the whisk.
4. Be careful not to overdo the whisking – if you whisk the whipped cream too much it will start to lose its fluffy peaks and deflate. One of the important keys to making great whipped cream is to know when to stop whisking – just keep an eye out and stop when it reaches the right consistency.

To make using a mixer:

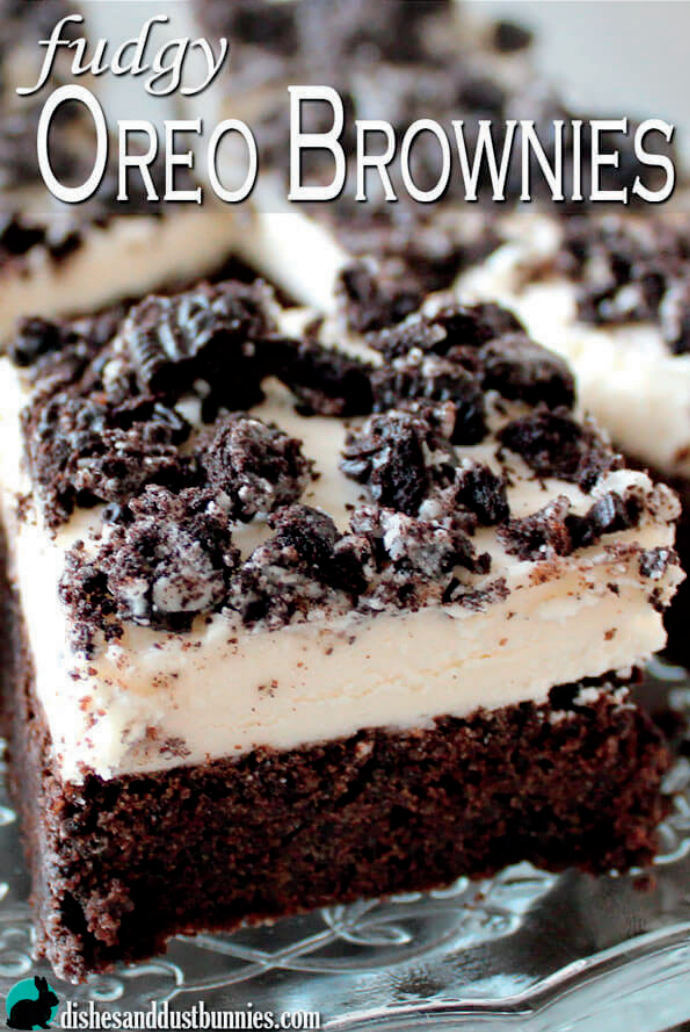
1. Mix together all the ingredients in a large mixing bowl using an electric mixer or stand mixer starting on low speed.
2. Slowly increase the speed of your mixer and carefully watch for soft peaks beginning to form.
3. Once soft peaks begin to form slow down your mixer to low speed and stop.
4. Be careful not to mix the whipped cream at too fast of the speed or you may end up with deflated whipped cream. Just make sure that you keep your speed on low and only increase little by little as needed – stop as soon as you think it's reached the right consistency.
5. If using this method, keep in mind that it should take only about 2 to 3 minutes using a machine

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- 1 1/4 cup all purpose flour
 - 1 tsp baking soda
 - 1 cup sugar
 - 2 large eggs, beaten
 - 1 stick butter, unsalted
 - 1 tsp vanilla
 - 3 very ripe bananas, mashed
 - 4 oz semi-sweet Bakers chocolate
 - 2/3 cup semi-sweet chocolate chips
1. Pre-heat the oven to 350°F.
 2. Combine dry ingredients. Use a whisk to make sure everything is well incorporated.
 3. Melt 4oz chocolate along with the butter in a glass bowl. You can do this easily in the microwave by setting it on medium power for 1 minute. Take the chocolate and butter out and stir together with a spoon until combined. As you stir the warm butter will gradually melt the chocolate pieces. Don't overdo it with the time in the microwave since you don't want the chocolate to burn. If there is still some chocolate that hasn't melted you can put it back in the microwave for another 15 seconds.
 4. Once chocolate/butter is melted combine with the remaining wet ingredients.
 5. Pour the wet ingredients into the dry and combine.
 6. Once the wet and dry ingredients are combined add the eggs and continue to stir until everything is well mixed together.
 7. Take 1/3 of the chocolate chips and pour them into the batter. Fold them in so they are evenly distributed.
 8. Pour the batter into a well greased loaf pan and top evenly with the remaining chocolate chips.
 9. Bake in the oven for 55 minutes.
 10. Once finished cool on a wire rack (while still in the pan).
 11. Once cooled, wrap in plastic wrap and place in the fridge overnight. The flavours will be so worth the wait!



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- 1/2 cup butter, unsalted
- 1 oz unsweetened chocolate
- 3/4 cup sugar
- 2 eggs
- 1/2 tsp vanilla
- 1/4 cup all-purpose flour
- 15 Oreo cookies, processed finely in a food processor
- Oreo Cream Frosting Ingredients
- 1/2 stick of butter, unsalted
- 1/4 cup vegetable shortening
- 1 1/4 cup confectioners sugar (aka powdered sugar)
- 1/2 tsp vanilla
- 6 Oreo cookies, roughly crushed (use a zip top bag and rolling pin)

1. Pre-heat the oven to 350°F. Line a 8"x8" square baking pan with parchment paper. The parchment paper should be cut into a rectangle so that some of it extends about an inch out of the pan. This will make your handles for easily lifting the brownies out!
2. Melt the chocolate and butter and combine well. You can use the double boiler technique, but I find it easier to just heat it in a glass measuring cup in the microwave. Heat it in 30 second increments and stir.
3. Once the chocolate and the butter have melted together allow to cool for a few minutes, then add the sugar, vanilla and eggs. Use a whisk so the eggs are well incorporated.
4. In a medium sized bowl Combine the processed Oreo cookies and the all purpose flour. To the mixing bowl add the chocolatey butter mixture. Combine well with a mixing spoon. Once the batter is well combined, pour the batter into the baking pan (lined with parchment paper) and spread it out evenly using a spatula.
5. Bake this in the oven for 30 minutes.
6. Once the brownie is finished baking, allow to cool while still in the pan for about 15 minutes. After this, you can carefully lift the brownie out of the pan and allow to reach room temperature on a cooling rack. Once cooled, evenly frost with the Oreo cream and sprinkle with the roughly crushed Oreo cookies.
7. Place in the fridge to chill for about 1 hour to allow for easier slicing. Remove from the fridge at least 10 minutes before serving. Slice into 9 even squares.

How to make the frosting

1. While the brownie is baking, cream together the butter and the vegetable shortening using a stand mixer or hand mixer. Add the vanilla.
2. While mixing add the confectioner's sugar about 1/4 of a cup at a time until well combined.



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- 2 1/2 cups all purpose flour
 - 1 cup cocoa
 - 1 1/4 tsp baking soda
 - 1 1/4 cups butter (room temperature) – if you use unsalted butter, add 1/4 tsp of salt to the dry ingredients when you mix
 - 2 1/4 cups sugar
 - 3 eggs
 - 2 1/2 tsp vanilla
 - 1/4 cup sugar – on the side
1. Pre-heat the oven to 350°F.
 2. Using an electric mixer, cream together the butter and sugar. Add the vanilla and combine.
 3. In a separate bowl combine the flour, baking soda and cocoa. If you used unsalted butter add 1/4 tsp salt to this. Use a whisk to combine and set aside.
 4. Into the creamed butter/sugar mixture, beat in the eggs.
 5. Pour the wet ingredients into the dry and combine using a mixing spoon.
 6. Form the dough into balls roughly the size of golf balls. Roll and coat them in the reserved 1/4 sugar.
 7. Place 6 balls evenly spaced onto a parchment paper lined cookie sheet and bake for about 12 minutes. Once the first 6 are done, then the next can go into the oven.
 8. It's important to avoid crowding the cookie sheet so that the cookies don't all become 1 giant cookie. It's a good idea to have 2 cookie sheets on hand so you can get one ready while the other ones bake.
 9. Allow the cookies to cool for a couple minutes on the cookie sheet before moving them to a cooling rack.

Peanut Butter OATMEAL COOKIES

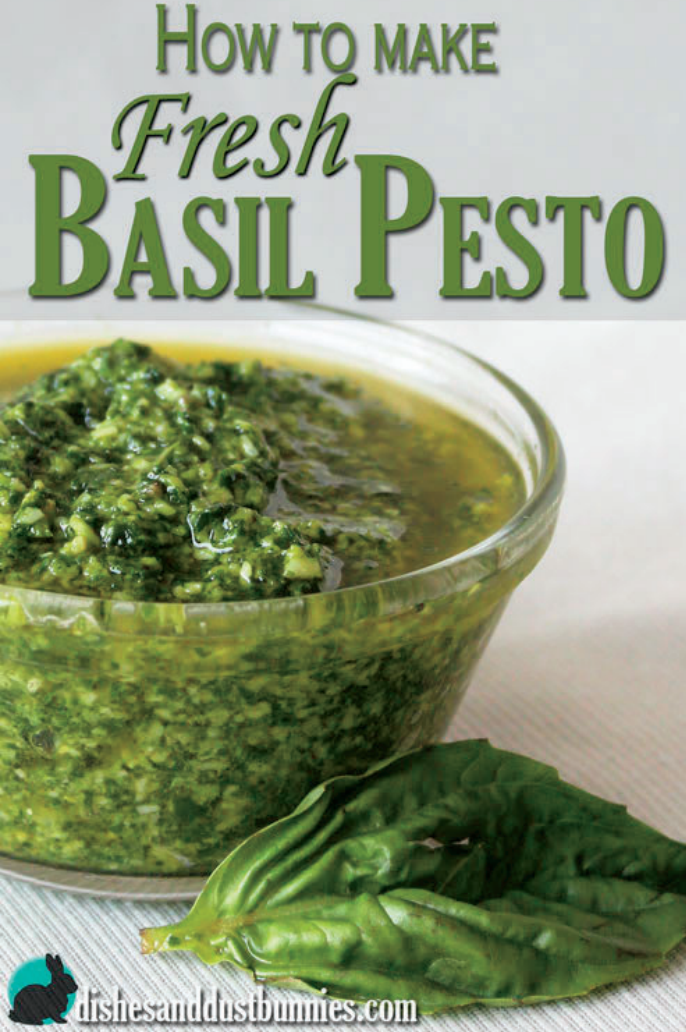


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- 1/2 cup butter, softened
- 1 cup brown sugar
- 1/2 cup white sugar
- 2 eggs
- 1 tsp vanilla
- 3/4 cup smooth peanut butter
- 1 cup all purpose flour
- 1/2 tsp baking soda
- 1/2 tsp baking powder
- 1/2 tsp salt
- 2 cups large flake oats

1. Preheat the oven to 350°F
2. Cream together both sugars with the butter.
3. Add vanilla and beat in one egg at a time until smooth and combined.
4. Stir in peanut butter and make sure it's mixed well.
5. In a separate bowl combine flour, baking powder, baking soda, salt and oats. I use a whisk to combine this so everything is mixed well.
6. Add the dry ingredients to the wet about 1/2 cup at a time to make sure it's well combined.
7. Onto a cookie sheet lined with parchment paper, spoon out the dough in scoops of about the size of a rounded tablespoon. Make sure that each are about 2" apart on the cookie sheet. I'm able to fit about 12 on each cookie sheet. Don't overcrowd the cookie sheet or you might end up having a giant cookie!
8. Bake in the oven for 15 – 18 minutes.
9. Let cool for about 5 minutes on the cookie sheet before placing them onto a wire cooling rack.



- 3 cups fresh basil leaves, removed from stems
- 1/4 cup pine nuts
- 2–3 cloves of garlic
- 1/2 cup Parmesan cheese (try to use high quality fresh cheese rather than the stuff in the shaker)
- 1/4 tsp salt + some on hand to adjust taste
- pinch of ground black pepper
- 1/4 cup good quality extra virgin olive oil
- Splash of lemon juice

1. Into a food processor place all ingredients except for the oil.
2. Pulse ingredients on low until everything is starting to get the proper consistency.
3. Now, slowly pour in the olive oil. It's important that this is done slowly since olive oil can become bitter and emulsify if processed too quickly.
4. Once processed remove from the processor and put into a storage container such as a jar.
5. Add a splash of lemon juice and stir.
6. Do a taste test and add a little more salt and pepper if needed.
7. This should keep in the fridge for about a week but you can also put it in the freezer and it should be good for a couple months.

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homemade RANCH DRESSING MIX



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- 3/4 cup powdered buttermilk
- 2 1/2 tbsps dried parsley flakes
- 1 1/4 tsp dill weed
- 1 1/2 tbsp onion powder
- 2 tsp garlic powder
- 1 tsp sea salt
- 3/4 tsp black pepper
- 4 tsp dried chives
- 1/4 tsp thyme
- 2 tsps sugar

1. Set aside 1 1/2 tbsps of the parsley flakes and all of the chives.
2. Process the rest of the ingredients in a food processor until fine.
3. Remove the ingredients from the food processor and put into an airtight container.
4. Add the Parsley flakes and chives that were set aside and shake the container so that everything is mixed.

How to use Ranch Dressing mix:

About 3 Tbsps of the mix is equal to 1 pack of store bought

To make Ranch Salad Dressing:

Combine 3 Tbsps of ranch dressing mix with 1 cup of mayonnaise and 3/4 cup of milk. You can adjust the amount of milk depending on how thick you like your dressing. Put in the fridge to chill for at least 30 minutes before using so the flavors develop. This should keep in the fridge for about 1 week.

To make Ranch Dip:

Combine 3 Tbsps of the ranch dressing with 1 cup of mayonnaise and 1 cup of sour cream. Put in the fridge to chill for at least 30 minutes before using so the flavors develop. This should keep in the fridge for about 1 week.

easy homemade TZATZIKI SAUCE

2 cups prepared Tzatziki | Dip/Sauce | Time: 30min | Greek



- 1 large English cucumber
- 1 tbsp fresh dill
- 1 tbsp lemon juice
- 3 cloves garlic, minced
- Salt
- Pepper
- 2 cups Greek Yogurt

1. Slice the cucumber in half lengthwise.
2. Using a spoon scoop out the seeds in the middle and discard.
3. Using a grater, finely grate the cucumber into a mesh strainer over a bowl.
4. Sprinkle some salt on the cucumber and squeeze out some of the moisture using your hand.
5. Allow the cucumber to sit in the strainer for 25-30 minutes to drain any more excess moisture.
6. Discard the water that accumulated in the bowl.
7. In a medium sized bowl combine all ingredients. Season with salt and pepper to taste.
8. Place the sauce in the fridge for at least 1 hour before using in order to allow the flavors to develop

[Click here to see the full recipe with notes, variations and reviews!](#)



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- 2 cups Italian style bread crumbs
- 1 tbsp garlic powder
- 2 tsp onion powder
- 1 tsp salt
- ½ tsp ground black pepper
- 2 tsp paprika
- 1 tsp oregano

1. Combine all ingredients in a mason jar or other air tight container.

To use the Mix

1. Use 1/4 to 1/2 a cup of the mix for every 2 lbs of meat that you plan to use this with.
2. In a large ziploc bag combine the mix and the meat. Now shake it until everything is covered.
3. Lay the meat out on a broiler pan (sprayed with cooking spray) and sprinkle any of the remaining mix over top.
4. If you'd like, you can drizzle a little vegetable oil over the tops of the meat to make them a bit more crispy.
5. Bake chicken or pork in the oven at 400°F for about 20-30 minutes, until cooked through. Fish will only take about 10-15 minutes at the same temperature.



DISHES & DUST BUNNIES

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