

DINNER PARTY 1

Rosemary Corn Bread with Honey Butter

Freshly made corn bread baked with ground pepper and whole kernel corn served with whisked honey butter.

Mixed Green Salad with Lemon Vinaigrette

Fresh tomatoes, cucumbers, and carrots on a bed of romaine hearts and arugula with your choice of Lemon Vinaigrette or Ranch dressing.

Hunters Style Pork Loin

Tender pork loin roasted to perfection in rosemary and garlic and topped with a bacon, onion, and tomato relish.

Smoked Cheddar Cheese Grits

In Tennessee, there is no better pairing than creamy grits folded with smoked cheddar cheese.

Succotash with Roasted Red Peppers

Tender lima beans mixed with sweet corn and diced red peppers.

Peaches & Honey Ice Cream with Almond Wafer

Ice cream fresh from the Cruze Farm Girl Knoxville Farm topped with a crunchy homemade almond wafer

Beverage Choices

Sweet Mint Tea, Lemonade, Coffee and Water

DINNER PARTY 2

Mascarpone Crostini topped with Candied Pecans

Crisped sourdough bread slices with a thin layer of mascarpone cheese topped with whole candied pecans.

Cucumber and Tomato Salad

Marinated cucumbers, tomatoes and onion in an oil and vinegar dressing atop a bed of red tip lettuce and freshly shredded carrots.

Seared Chicken with Shiitake Mushrooms

Pan seared chicken thighs seasoned with oregano and topped with sauteed shiitake mushrooms and a wild onion relish.

Wild Rice Pilaf

Braised Green Beans with Country Ham

Fresh green beans sauteed with diced country ham and yellow onion.

Fresh Berry Shortcake

Lemon angel food cake with fresh berries and a dollop of whipped cream

Beverage Choices

Sweet Mint Tea, Lemonade, Coffee and Water



LIVING LIGHT

the cookbook

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Honeydew Lime Popcicles

Beverages

Sweet Mint Tea
Lemonade
Coffee

Dinner Party 1

Rosemary Cornbread with Honey Butter

Warm cornbread baked with freshly ground pepper and whole kernel corn served with whisked honey butter

Mixed Green Salad with Lemon Vinaigrette

Fresh tomatoes, cucumbers, and carrots on a bed of romaine hearts and arugula with your choice of Lemon Vinaigrette or Ranch dressing

Hunters Style Pork Loin

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Rosemary Cornbread with Honey Butter

Ingredients

Cornbread Mix	Two 8.5 oz boxes
Eggs, slightly beaten	2
Plain yogurt	One 8 oz container
Whole-kernel corn, frozen	14 oz
Fresh Rosemary, chopped	1 T
Pepper, freshly ground	Dash
Honey	2 T
Butter	1 stick
Salt	Pinch

Method

Heat oven to 400 degrees. Lightly coat a 13-by-9 inch baking pan with cooking spray and set aside. Stir corn bread mix, eggs, yogurt, corn, rosemary, and pepper together. Spoon the batter into the prepared pan. Bake 25 minutes or just until golden. Remove to a wire rack to cool. Cut into triangles.

In a small bowl, whisk together room temperature butter, honey, and a pinch of salt. Serve in a small bowl beside the cornbread triangles.

Mixed Green Salad with Lemon Vinaigrette

Ingredients

Romaine Hearts	1 bag
Arugula	1 bag
Cucumbers medium sized	4
Carrots, shredded	4 oz
Fresh Tomato	8
Lemons, squeezed	4
Olive Oil	3/4 cup
Salt	1 t
Pepper	1/2 t
Ranch Dressing	12 oz

Method

Wash lettuce and rinse in large strainer. Arrange cucumber, shredded carrots, and tomato cut into 8 wedges on 7" salad plates.

For vinaigrette, whisk together lemon juice, olive oil, salt and pepper. Place dressings in bowls on the side for service.

Hunters Style Pork Loin with Bacon, Onions and Tomato

Ingredients

Pork Loin	3 lbs
Olive Oil	3 oz
Fresh Garlic, minced	3 oz
Salt	2 T
Black Pepper	1 T
Fresh Rosemary, chopped	2 T
Bacon Cooked, diced	8 oz
Yellow Onions, diced	6 oz
Green Onions, diced	3 oz
Fresh Tomato, diced	3 oz

Method

Rub pork loin with olive oil, garlic, salt, pepper, and rosemary seasoning. Roast at 300 degrees for 40 minutes or until internal temperature of pork is at 155 degrees. Allow to cool for 10 minutes. Cook bacon, add onions and sauté over medium heat until golden brown, add tomato. Salt and pepper to taste.

Smoked Cheddar Cheese Grits

Ingredients

Quick Grits	1.25 lbs
Chicken Stock	1 quart
2% Milk	1 cup
Sweet Butter	3 oz
Smoked Cheddar Cheese	4 oz

Method

Simmer grits in stock, until about 75% cooked. Add milk and mix thoroughly. Salt and pepper to taste. Keep hot until served.

Succotash with Roasted Red Peppers

Ingredients

Lima Beans frozen	1 lbs
Sweet Corn Kernels frozen	1 lbs
Red Peppers diced canned	8 oz
Crushed Garlic	3 cloves
Fresh Basil, Chopped	1/8 cup
Sweet Butter	3 oz

Method

Melt sweet butter in a sauce pan over medium heat, add and brown garlic cloves. Stir in lima beans, sweet corn, and diced red peppers and cook until tender. Toss with roughly chopped fresh basil before serving. Salt and pepper to taste.

Peaches & Honey Ice Cream with a Homemade Almond Wafer

Ingredients

Egg White	1
Sugar	1/4 cup
All-purpose Flour	3 T
Butter , melted	2 T
Water	1 t
Almond Extract	1/2 t
Sliced Almonds	3/4 cup
Peaches and Honey Cruze Farm Girl Ice Cream	

Method

Line 2 rimless baking sheets with parchment paper or grease; set aside. In large bowl, whisk together egg white, sugar, flour, butter, water and vanilla just until blended. Spoon by teaspoonfuls (5 mL), 2 inches (5 cm) apart, onto prepared baking sheets; using offset spatula, spread each to 3-inch (8 cm) circle. Sprinkle each with a few almonds. Bake in centre of 350°F oven, one sheet at a time, until edges are just beginning to brown, about 8 minutes. Transfer to rack; let cool completely.

Spoon ice cream into bowl with almond wafer garnish.

Dinner Party 2

Mascarpone Crostini with Candied Pecans

Crisped sourdough bread slices with a thin layer of mascarpone cheese topped with whole candied pecans

Cucumber and Tomato Salad

Marinated cucumbers, tomatoes and onion in an oil and vinegar dressing atop a bed of red tip lettuce and feta cheese

Seared Chicken with Shiitake Mushrooms

Pan seared chicken thighs seasoned with oregano and topped with sauteed shiitake mushrooms and a wild onion relish

Wild Rice Pilaf

Braised Green Beans with Country Ham

Fresh green beans sauteed with diced country ham and yellow onion

Fresh Berry Shortcake

Lemon angel food cake with fresh berries and a dollop of whipped cream

Beverage Choices

Sweet Mint Tea, Lemonade, Coffee and Water

Mascarpone Crostini topped with Candied Pecans

Ingredients

Sourdough Baguette	1
Olive Oil	1/8 cup
Mascarpone Cheese	8 oz
Whole Pecans, raw	2 cups
Egg white, lightly beaten	1
Ground Cinnamon	2 t
Sugar	1/4 cup
Allspice	1/2 t
Salt	1/2 t

Method

Slice baguette on wide diagonal and brush one side with olive oil. Place slices on baking sheet and bake 8-10 minutes in 350°F oven. Remove from oven and cool. Spread each slice with a thin layer of mascarpone cheese. Top with candied pecans.

To candy pecans, mix whole pecans with egg white. Separately mix dry spices, then add to pecan mixture. Place on parchment lined baking sheet. Bake 30 minutes in 300°F oven. Cool before placing on crostini.

Cucumber and Tomato Salad

Ingredients

Cucumber	3 ea
Tomatoes	2 ea
Yellow Onion Thin Julienne Strips	3 oz
Olive Oil	3 oz
White Vinegar	3 oz
Sugar	3 oz
Feta Cheese	4 oz
Leaf Lettuce Red Tip	16 leaves

Method

To make dressing, blend olive oil, white vinegar, and sugar. Peel and de-seed cucumbers before slicing them into half moons. Cut tomatoes into 8 wedges. Marinate cucumbers, tomatoes and onions for 2 hours in the dressing. Plate on red tip lettuce with feta cheese and keep cold for service. Salt and pepper to taste.

Seared Chicken with Shiitake Mushrooms and a Wild Onion Relish

Ingredients

Chicken Thighs	8-6 oz
Olive Oil	4 oz
Dried Oregano	1 T
Salt and Pepper	
Garlic	3 oz
Shiitake Mushrooms Diced	6 oz
Green Onions diced	3 oz

Method

Season chicken thighs with oregano, and salt and pepper to taste. Heat olive oil in pan over medium-high heat. Add chicken, rotating after it changes color a quarter of the way up and the seared side has a nice brown color. Reduce heat and cook until meat is cooked thoroughly. Sauté garlic and shiitake mushrooms and green onions in sauce pan. Plate over a bed of rice.

Wild Rice Pilaf

Ingredients

Wild Rice	1.25 lbs
Golden Raisins	1 cup
Butter	2 oz
Salt	

Method

Cook wild rice mix over medium heat for 15 minutes.
Place raisins in hot water and soak until rehydrated.
Fold into warm rice with butter. Salt to taste.

Braised Green Beans with Country Ham

Ingredients

Butter	2 oz
Country Ham small diced	2 oz
Yellow Onion small diced	3 oz
Green Beans Fresh	2 lbs
Chicken Stock	12 oz

Method

Pick ends off of fresh green beans to prepare. In a 2 quart sauce pan, sauté ham over medium heat for 4 minutes. Add onions and sauté until soft. Add green beans and chicken stock and cook covered until green beans are tender.

Fresh Berry Shortcake

Ingredients

Sugar, divided	2 cups
Sifted Cake Flour (not self-rising)	1 1/3 cups
Egg Whites, at room temp.	1 1/2 cups
Salt	3/4 t
Cream of Tartar	1 1/2 t
Pure Vanilla Extract	3/4 t
Grated Lemon Zest (2 lemons)	1 1/2 t
Berries	
Whipped Cream	

Method

Preheat the oven to 350°F. Combine 1/2 cup of sugar with flour and sift together 4 times. Set aside. Place the egg whites, salt, and cream of tartar in the bowl. Mix with whisk attachment on high until the eggs make medium-firm peaks (~1 min). On medium, add the remaining sugar. Whisk for a few minutes until thick and shiny. Whisk in the vanilla and lemon zest until very thick (~1 min). Sift 1/4 of the flour mixture over the egg whites and fold it into the batter with spatula. Continue adding by 1/4. Pour the batter into ungreased pan and bake for 35 - 40 min. Invert the pan on a cooling rack until cool. Top with berries and whipped cream.

Movie Night

Sweet and Spicy Popcorn

Plain popped popcorn spiced with cumin, brown sugar, smoked paprika and a dash of cayenne.

Honeydew Lime Popsicles

Frozen blend of ripe honeydew melon, freshly squeezed lime juice and sugar.

Beverage Choices

Sweet Mint Tea, Lemonade, Coffee and Water



Sweet and Spicy Popcorn

Ingredients

Plain Popped Popcorn	8 cups
Butter, melted	1/4 cup
Brown Sugar	2 T
Cumin	2 t
Salt	1 t
Smoked Paprika	2 t
Cayenne	dash

Method

Spray popcorn with butter. Mix spices separately. Add popcorn and spices to a large sealable container. Shake to coat and serve.

Honeydew Lime Popcicles

Ingredients

Honeydew Melon, peeled, seeded	1
Sugar	1/4 cup
Limes, juiced	4
Water	1/4 cup

Method

Dissolve sugar in water. Blend melon cuts and lime juice until smooth. Mix syrup with puree. Pour into molds and freeze, about 2 hours.

Beverages

Sweet Mint Tea

Southern-style sweet iced tea flavored with fresh mint

Fresh Squeezed Lemonade

Freshly squeezed lemon juice blended with water, sugar and ice with fresh ginger and lime slices

Coffee

Hot coffee fresh from the French press



Sweet Mint Tea

Ingredients

Tea bags, family size	4
Fresh Mint	1 bunch
Sugar	2 cups
Water	1 gallon

Method

Bring one quart water to a boil in a large pot. Remove from heat and add tea bags. Allow to steep for 20 minutes. In a one gallon container, mix sugar with one cup of hot water. Once tea has steeped, pour into gallon container with syrup. Add water to equal one gallon. Serve with one mint leaf per glass.

Fresh Squeezed Lemonade

Ingredients

Lemons, juiced	5 to 6
Sugar	1/2 cup
Water	4 cup
Ice, crushed	1 cup
Limes, thinly sliced	
Fresh Ginger, thinly sliced	

Method

Juice lemons and strain to remove seeds. Add sugar and water, and mix until dissolved. Serve over ice with two fresh lime slices and a small slice of ginger per glass.

For more information, contact Team Living Light:

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DINNER PARTY 1

All-purpose Flour

Almond Extract

Arugula

Bacon

Balsamic Dressing

Black Pepper

Butter

Carrots

Chicken Stock

Coffee

Corn Bread Mix

Cream

Cucumbers

Diced Red Peppers Canned

Eggs

Fresh Basil

Garlic

Ginger

Green Onions

Honey

Lemons

Limes

Lima Beans Frozen

2% Milk

Mint

Olive Oil

Pepper

Peaches and Honey Cruze

Farm Girl Ice Cream

Pork Loin

Quick Grits

Ranch Dressing

Romaine Hearts

Rosemary

Salt

Sliced Almonds

Smoked Cheddar Cheese

Sugar

Sweet Butter

Sweet Corn Kernels Frozen

Tea

Tomatoes

Water

Yellow Onions

Yogurt

Dinner Party 2

Allspice	Leaf Lettuce red tip
All-purpose Flour	Lemons
Berries	Limes
Black Pepper	Mascarpone Cheese
Butter	Mint
Chicken Stock	Olive Oil
Chicken Thighs	Oregano Dry
Coffee	Pecans
Country Ham	Sugar
Cream	Salt
Cream of Tartar	Shiitake Mushrooms
Cucumber	Sourdough baguette
Cumin	Tea
Eggs	Tomato
Feta Cheese	Vanilla Extract
Garlic	Water
Ginger	Whipped Cream
Golden Raisins	White Vinegar
Green Beans	Wild Rice
Green Onions	Yellow Onion

Movie Night

Butter

Brown Sugar

Cayenne

Coffee

Cumin

Ginger

Honeydew melon

Lemons

Limes

Mint

Pepper

Popcorn

Salt

Sugar

Tea

Water