

Recipe for: **Banana nut raisin bread**

To prepare: Preheat oven to 350 F. Grease a 9x5 loaf pan. Makes 1 loaf

Ingredients:

Wet ingredients:

2 large overripe bananas
6 Tbs. Butter
1 tsp. Vanilla extract

Dry ingredients:

1 & 1/3 cups all-purpose flour
2/3 cup sugar
1/2 tsp. Baking soda
1/4 tsp. Baking powder
1/2 tsp. Salt

Nuts & Fruits

1/3 cup chopped walnuts
1/3 cup raisins

Directions:

Melt the butter. Mash the banana. Lightly beat the eggs. Combine all the Wet Ingredients together and mash until smooth. Add the nuts & fruits to the Wet ingredients and mix gently. In a separate bowl, whisk all Dry ingredients together, Fold all the ingredients together until no more white flour is uncovered while folding. Pour the mixture into the prepared loaf pan and bake for 55 minutes. Let the loaf cool in the pan for at least 5 minutes, then turn out onto a cooling rack, cool completely. Store in foil, wrap tightly. Refrigerate 5-7 days. Freeze 3 months.



From the Family of: Patience Choi, Little Einstein, USA

Recipe for: **White Bean Chili**

To prepare: After preparing, cook in slow cooker or on top of the stove until desired temperature.

Ingredients:

2 Medium onions
1 tube spicy sausage
1 lb ground turkey
3 Jars Northern Beans or (4 cups white beans)
1 Quart sour cream
1 Jar jalapeno's

Directions:

Sauté onions and meat using juice from jalapenos

Cook down and drain
Add to slow cooker or pot
Add beans and sour cream
Add peppers to taste



From the Family of: Brandon Dobson, DaVinci, Michigan USA