## Heavenly Oils Recipes: <a href="https://heavenlyoliveoils.com/recipes/">https://heavenlyoliveoils.com/recipes/</a>

### **Strawberry-Balsamic Baked Beans**

Excellent use of Heavenly Oils used at WOW zoom meeting October 8, 2020 Submitted by Jeanne Lueders

2 Tbs olive wood smoked olive oil

1 onion, diced

2 garlic cloves, diced

Dash of salt & ground black pepper

2 strips bacon, diced (not cooked)

1 can navy beans, drained

1/4 cup ketchup

2Tbs strawberry-balsamic jam

1Tbs brown sugar

1/2 tsp ground mustard

1/4 tsp red pepper flakes

1 tsp Traditional Balsamic vinegar (Heavenly oils)

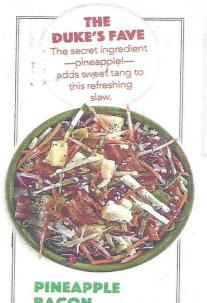
1 1/4 cups water

Heat oil to sautés onion and garlic, salt & pepper.

Add bacon, cook slightly until caramelized 5-7 mins.

Add remaining ingredients; turn heat to medium-low to simmer, 30 - 40 minutes. Serve immediately.

# **Pineapple Bacon Coleslaw** Submitted by Bernie Botbyl



# BACON COLESLAW

All you need is a handful of ingredients to make this flavorful slaw from The Official John Wayne 5-Ingredient Homestyle Cookbook.

Place 4 slices thick-cut bacon, diced, in a cold skillet over medium. Cook, stirring frequently, 5-7 minutes or until crisp. Use a slotted spoon to transfer bacon to a paper-towel-lined plate.

Drain 1 (20-oz) can pineapple chunks in juice, reserving 3 Tbsp juice. In a small bowl, whisk reserved juice, 6 Tbsp mayonnaise, 1 tsp salt and 1/2 tsp black pepper. In a large bowl, combine 1 (16-oz) pkg tricolor coleslaw mix, bacon, pineapple and 4 green onions, thinly sliced. Add mayonnaise mixture; stir well to combine. Serves 6.

Head to Parade.com/neworleans for a make-ahead muffuletta sandwich from game-day guru Daina Falk.

#### Corn Casserole

Submitted by Marla Worley

16 ounce can of corn, drained 16 ounce can of cream of corn 8 Tablespoons Butter 8 ounces sour cream 1 Jiffy Corn Muffin Mix

Mix everything together. Add salt and pepper to taste. I add a little sugar, just about 2 tablespoons, as we like it a little sweeter.

Fits in an 8x8 or 9x9 pan. For large dinners, double the recipe and bake in a 9x13 pan.

Bake 400° for 30 minutes, add time if making 9x13 size. Needs to be well set.

This is great if you are making a large dinner. It can be made a day ahead, refrigerated, set out for around an hour just before baking, so it isn't so cold going into the oven, and then may need a bit longer to bake.

### **Dee Windsors' Cole Slaw**

Submitted by Nancy Potter

10 ounces angel hair cabbage (1 medium head) set slicer blade to 2 ½ mm

1 Large onion

1 Large green pepper (or any color pepper you want)

½ cup sugar and 1 tsp salt (sprinkle over above mix) Note: even if you think that's too much sugar, try it once-it's good)

### Boil together:

½ tsp salt

1 tsp sugar

½ tsp dry mustard

½ tsp celery seed

½ cup peanut oil

½ cup vinegar (apple cider)

Pour over cabbage and chill for 4 hours before serving

Good for at least 10 days in the frig.