**Cheddar and Thyme Biscuits**

2 cups flour

2 tsp bakind powder

4 T butter

¾ cup of milk

2 T fresh Thyme

½ Cup Cheddar Cheese

½ tsp salt

* Combine flour, baking powder, and thyme
* Cut in butter
* Add milk and cheese
* Roll dough out ½ inch thick
* Cut out biscuits and bake at 400 degrees for 12-15 min

**Roasted Root Vegetables**

1 large red onion chopped

2 sweet potatoes cubed

4 red potatoes cubed

2 turnips cubed

2 large beets cubed

1 cup olive oil

½ cup chopped rosemary

5 cloves of garlic chopped

2 large carrots chopped

* In a large boil comine all ingridients and toss
* Spread on a baking sheet and cook at 400 degrees for about 30 min

**Green Bean Casserol**

1 pound fresh green beans blanched

1 onion diced

1 ½ qts. Milk

1 stick butter

½ cup flour

¼ cup hot sauce

¼ cup of worchestershire

1 pack sliced button mushrooms

2 cups sharp cheddar shredded

1 can French fried onions

Salt and Pepper to taste

* Cook onions and mushrooms in butter until tender
* Stir in flour and cook for 2 mins
* Add milk, hot sauce, and worchestershire
* Bring to a simmer and whisk in cheese
* In a separate bowl mix sauce and beans together
* Transfer to a casserole dish and top with French fried onions
* Bake at 375 until golden brown and bubbly

**Chicken Marbella**

1 whole chicken cut in pieces

¼ cup olive oil

¼ cup red wine vinegar

½ cup pitted prunes

½ cup Spanish olives

¼ cup cappers with juice

1 head of garlic finely chopped

¼ cup dried oregano

½ cup brown sugar

½ cup white wine

¼ cup chopped parsley

* In a large bowl combine chicken with all ingredients except parsley
* Transfer to a baking dish and bake at 350 degrees about 50 mins or until chicken juices run clear
* Serve and spoon pan juices over chicken
* Top with parsley

**Butternut Squash Soup**

2 cups diced onions

1 cup diced celery

1 cup diced carrots

2 large butternut squash peeled and cubed

2 qts chicken stock

1 bay leaf

1 T curry powder

1 cup heavy cream

Salt and pepper to taste

Toasted sunflower seeds for garnish

* Cook onions, celery, and carrots over medium heat until tender
* Add squash, chicken stock, and bay leaf
* Simmer until squash is tender
* Puree mixture until smooth
* Return to heat and add curry powder and cream
* Bring back to a simmer and season with salt and pepper
* Serve and top with sunflower seed garnish