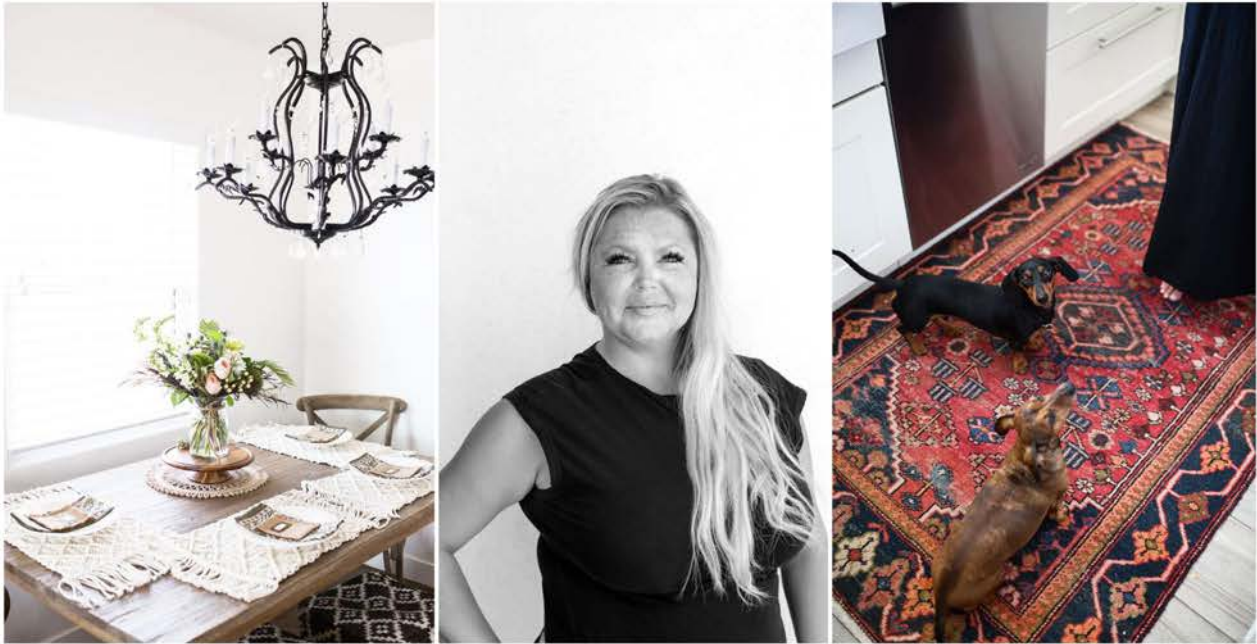




SONORAN DESERT LIVING'S
A CURATED KITCHEN

OUR FAVORITE RECIPES, HOME DESIGN, AND BRANDING TIPS



- WELCOME -

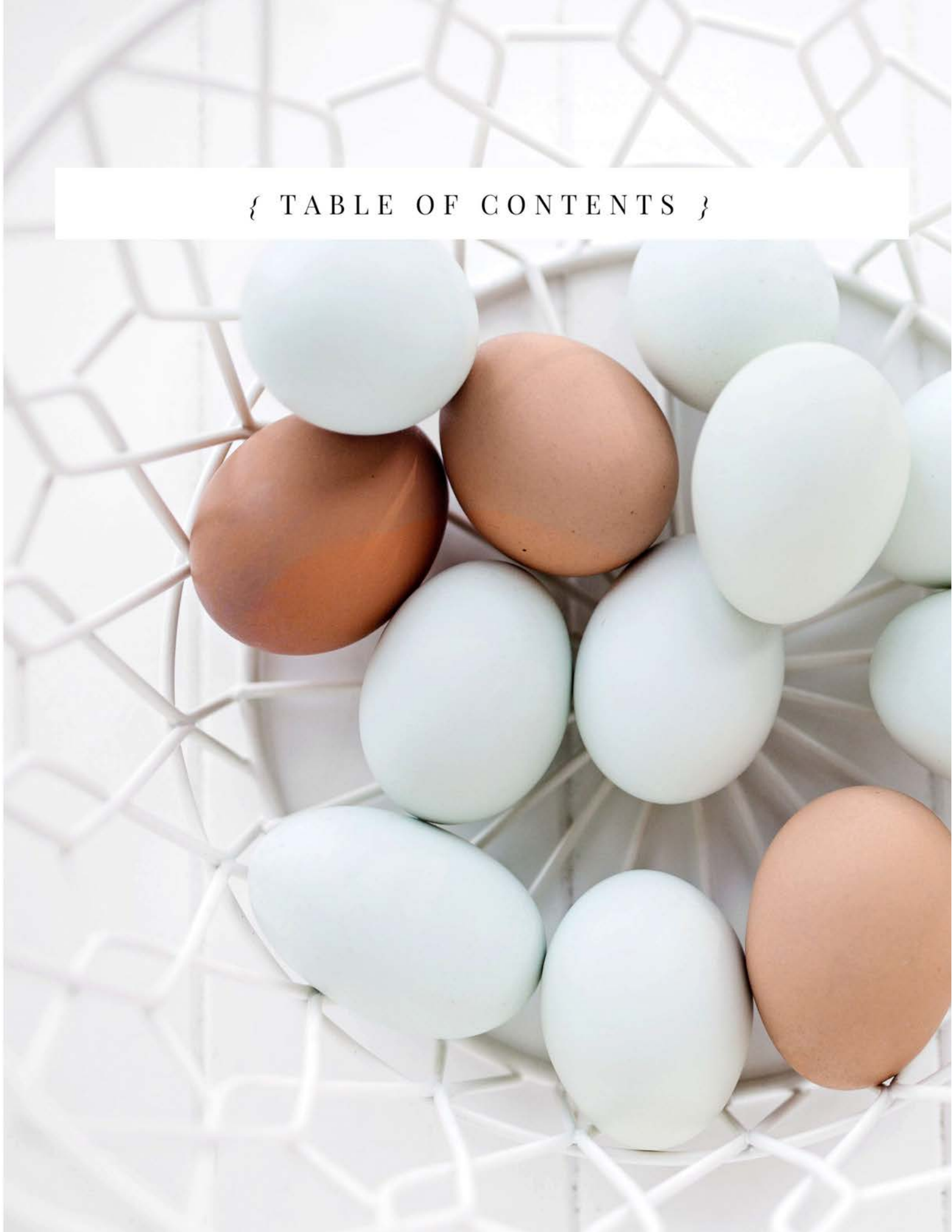
This book is from our family to yours! We are so grateful for all of you that have followed us along the way. One of the most important things to us is that we are real.

From our open house parties to Instagram stories, we welcome our friends into our lives. We hope you enjoy this curated collection of recipes for years to come.

Sincerely,
Rachel
Realtor & Interior Designer



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POMEGRANATE MAPLE FIZZ COCKTAIL

DIRECTIONS

Remove the arils from the pomegranate. If you place them in a bowl of water, the fleshy bits will rise to the top and you can scoop them out. Place the arils in a blender and blend until it turns into a juice. Pour into a fine sieve over a mug and discard the seedy pulp. It will produce around a 1/4 cup of pomegranate juice. Add the maple syrup and stir. Then divide between 4 glasses. Add a shot of vodka (optional) and top with the tonic.

INGREDIENTS

1 pomegranate
2 tablespoons maple syrup
12 ounces tonic water
2 shots of vodka (optional)

INFORMATION

Prep Time: 10 minute
Recipe Type: drinks
Serves: 2

NOTES

SOURCE:

<https://www.cupfulofkale.com>



WHITE PEACH MARGARITA

INGREDIENTS

3 unpeeled juicy white peaches
3 tablespoons of good quality tequila
1 tablespoon of triple-sec
Juice of 1 lemon (or more to taste)
1 heaping tablespoon of honey
Mint sprigs and blossoms for garnish

INFORMATION

Prep Time: 5 minutes

Recipe Type: drinks

Serves: 2-3

DIRECTIONS

Roughly chop 2 of the white peaches. Slice the remaining peach into wedges for garnish and set aside. Alternatively, freeze your peach wedges to chill your drink. Do this on a parchment lined plate to prevent sticking.

Add your chopped peaches to a blender. Top with tequila, Triple sec, lemon juice, and honey. Blend until perfectly smooth. The consistency should be velvety smooth, not thick. Strain if necessary (see note).

Taste your margarita mix to see what it needs. More honey? More lemon? More alcohol? Adjust accordingly to suit your taste. Fill two glasses with ice. Pour your peachy margarita mix over the top and stir well.

Garnish with mint and peach wedges.

Serve right away. Cheers!

NOTES

I use a powerful Vitamix to blend the peaches. If your blender is not the greatest, puree in batches and/or add a splash of water to loosen up the ingredients. Strain if necessary to make the puree perfectly smooth.

SOURCE:

The Clever Carrot at
<https://www.theclevercarrot.com>



ROSE LEMONADE ELDERFLOWER SANGRIA

INGREDIENTS

5 ounces rosé
1 ounce elderflower liqueur
1 ounce freshly squeezed lemon juice
1 ounce simple syrup (you can make or
buy, see notes for recipe)
splash of seltzer water
sliced strawberries
lemon slices
fresh mint for garnish

INFORMATION

Prep Time: 10 minutes
Recipe Type: drinks
Serves: 1

DIRECTIONS

Fill a glass with crushed ice. Add a lemon slice and a few strawberry slices. I like to push them down a little bit too. Add the rosé, elderflower liqueur, lemon juice, and simple syrup and stir to combine. Add a splash of seltzer water and stir again. Top with more sliced strawberries and a sprig of fresh mint.

NOTES

I find a dry rosé works best for this cocktail.

To make a simple syrup:

Combine 1 cup of water and 1 cup of sugar in a small saucepan. Bring to a boil and stir for 30 seconds until dissolved. Remove from heat and let cool completely before using for the cocktails. Will keep in the fridge for up to 2 weeks!

SOURCE:

Molly at <https://www.spicesinmydna.com>





BLOOD ORANGE SPARKLING VODKA

INGREDIENTS

Vodka
4 blood oranges (1 reserved for garnish)
5 sprigs tarragon (1 reserved for garnish)
1/2 cup sugar
1/2 cup water
sparkling water

INFORMATION

Prep Time: 10 minutes
Recipe Type: drinks
Serves: 1

DIRECTIONS

Tarragon Simple Syrup:
Bring sugar and water to a boil in a saucepan. Cook, stirring until sugar dissolves. Remove from heat and add tarragon. Let steep for up to 2 hours. Then remove tarragon and let cool completely before using.

Fill a glass with 1/2 part tarragon simple syrup, two parts blood orange juice and 1 part vodka stirring together. Add a handful of ice cubes and top with sparkling water. Garnish with blood orange slices and tarragon sprigs.

NOTES

SOURCE:

<https://www.localhaven.net/blog>



FRESH CHERRY COOLERS

DIRECTIONS

Wash and pit the cherries. Place the lemon juice, water, sugar or sugar substitute, bourbon (if using) and vanilla in a medium saucepan. Stir and add the cherries, start cooking them uncovered at medium-low for about 7 minutes. Stir until mixture starts to thicken and cherries are tender. Using a muddling tool or immersion blender, smash cherries until you obtain the desired consistency. You may need to add more water (or bourbon) in order to get a smoother and runnier consistency. Remove from heat and set aside until cool.

Place the cherry sauce on the bottom of the glass and add the crushed ice (I like to fill the glass with ice to the top). Pour the Fresca and add vodka (if using). Garnish with a couple of sprigs of thyme. Sometimes I just use club soda since I don't like my drinks really sweet.

INGREDIENTS

8-10 oz citrus soda or club soda
1-1.5oz fresh cherry sauce
1 oz vodka
Fresh thyme for garnishing
crushed ice

Cherry Sauce:

3 cups of fresh or frozen cherries, pitted
1/3 cup sugar
2 tbs of fresh lemon juice
1 tps of vanilla extract
1-2 tsp of bourbon (if desired)

INFORMATION

Prep Time: 5 minutes
Ready in: 5 minutes
Recipe Type: drinks
Serves: 2-3

NOTES

SOURCE:

The Clever Carrot at <https://www.foodandflair.com>



- BEFORE AND AFTER -

We had the opportunity to incorporate green into a kitchen and absolutely loved it. Still playing on our white on white roots, we added texture through the raised diamond backsplash and matte white farm sink. The brass, diamond gold sparkle pendants, and island legs added a bit of sophistication and then the barn wood shelves, wood trim on hood added our modern bohemian touch. A lot goes in to create the end product this is one of our favorites!





WHITE PAINT TIPS

All white paint colors aren't the same! Many of our homes are designed with white, we feel it's a great base palette where anything can be added to create dimension. When evaluating a home, I look at the amount of natural light that will be available pre and post construction. Based on that I can see if there will be a lot of shadowing or if it is relatively white and bright. This will cause me to lean towards one shade family or another. Next I account for the style that we will be designing. Is it a softer farmhouse style or a sharper modern design? Finally, I look at the other "anchor" colors. These include any accent walls, cabinetry colors, tile, and exterior colors/details.

Here are a few of our favorite white colors!

BENJAMIN MOORE CHANTILLY LACE OC-65

BENJAMIN MOORE DECORATORS WHITE CC-20

BENJAMIN MOORE WHITE DOVE OC-17

DUNN EDWARDS WHISPER DEW 340

BENJAMIN MOORE PALE OAK OC-20

SHERWIN WILLIAMS SNOW BOUND SW 7004

SWEET DRY RUB

DIRECTIONS

In a small bowl add all ingredients for the rub. Stir well and store in an airtight. Shelf stable for up to a month

NOTES

INGREDIENTS

¼ cup dark brown sugar
1 tablespoon coarse sea salt
2 teaspoons cracked black pepper
2 teaspoons smoked paprika
2 teaspoons garlic powder
2 teaspoons onion powder
1 teaspoon ground mustard
½ teaspoon cayenne pepper

SOURCE:

www.smokedbbqsource.com

LEMON AND ROSEMARY MARINADE

INGREDIENTS

Lemon zest
1-2 lemons cut into wedges
1 lemon juiced
3-4 chopped rosemary sprigs
2-3 cloves of garlic chopped
extra light olive oil
gallon storage bag

DIRECTIONS

Mix all ingredients in a storage bag. Seal storage bag
refrigerate until use.

NOTES



GRILLED ONIONS

INGREDIENTS

2 sweet onions such as Walla Walla or
Vidalia
1 tablespoon olive oil
kosher salt
fresh ground pepper

INFORMATION

Prep Time: 10 minutes
Cook Time: 30 minutes
Ready in: 40 minutes
Recipe Type: Appetizer

DIRECTIONS

Hold the onion on a cutting board with the root facing sideways. About $\frac{3}{4}$ of an inch from the root, drive a wooden skewer through the center of the onion. Push the skewer all the way through, so the flat end of the skewer is next to the onion and the pointed end is as far away from the onion as possible. On one side of the skewer, slice the root end of the onion. On the other side of the skewer, leaving about $\frac{3}{4}$ inch of onion, slice the onion so that the skewer is going through the center of the slice. Cut the skewer that is sticking out of the onion. Repeat until both onions have been sliced into even $\frac{3}{4}$ inch slices. Trim skewers so there is no excess sticking out of the onion.

On a charcoal grill:

Make a two zone fire — coals on one side and no coals on the other. Place the onions on the cool side of the grill and flip and rotate every 10-15 minutes until they are golden brown. Onions are done when golden and tender.

On a gas grill:

Heat the grill 5-10 minutes. Lower the burners to low and cook the onions on the low burner, flipping every 10 minutes until golden brown. Onions are done when golden and tender.

NOTES

SOURCE:

<https://www.foxandbriar.com>

HERBED GOAT CHEESE

INGREDIENTS

8 oz. goat cheese, cut into ¼ inch disks
extra virgin olive oil (enough to fill
container)
a few sprigs minced fresh dill
a handful of julienned fresh basil
crushed red pepper flakes
kosher salt
1tablespoon cracked peppercorns

INFORMATION:

Prep Time: 20 minutes

Cook Time: 0 minutes

Ready in: 20 minutes

Recipe type: Appetizer

Serves: 4-6

DIRECTIONS

Line a container with a thin layer of olive oil. Nestle a layer of the sliced goat cheese in the oiled container. Top with half the fresh dill and basil followed by a good sprinkle of salt and cracked peppercorns. Drizzle with olive oil and continue with another layer of cheese and herbs.

Dish is best served at room temperature with bread/crostini or crackers. Can be covered and refrigerated for up to 24 hours. Leftover oil is delicious as a salad dressing or dip for bread.

NOTES

SOURCE:

www.shutterbean.com





Ahwatukee is a suburb of Phoenix. Most of the homes were built in the 90's and 2000's. We love doing projects in this area since these homes have open concepts with soaring ceilings. This kitchen was a challenge due to it's size constraints so I packed every single thing in I could!

I guess all of my kitchens start with a wish list- island, range hood, pendants... When I am designing a home there is always that moment where I find the wow factor and then it just flows from there. On this house it was the island. The space was narrow so traditional seating was not going to work, the open shelving gave it a unique handmade look. The pendant lights were tricky with such a tall ceiling, we love these handmade old oil can pendants and were able to customize the length.

APRICOT VINAIGRETTE + BLACKBERRY FETA SALAD

DIRECTIONS

Dressing: Combine ingredients in a food processor and blend until smooth and creamy. Store up to 5 days, I like to refrigerate the dressing.

Salad: Combine all ingredients, corn can be roasted corn cut off the cob or I like to defrost white frozen corn.

INGREDIENTS

Dressing:

¼ cup apricot preserves
3 tbsp apple cider vinegar
1/3 cup extra light olive oil
2 tsp dijon mustard
1 garlic clove, minced finely
2 tbsp sweet onion, minced
½ tsp salt
¼ tsp black pepper

Salad:

Baby Spinach or 50/50 mix
corn on the cob
blackberries
feta cheese
slivered almonds
1 tbsp fresh dill chopped

NOTES

SOURCE:

our recipe for salad, dressing www.heathersdish.com

INFORMATION

Prep Time: 10 minutes

Recipe Type: salad

Serves: 4



APPLE FETA SPINACH SALAD + APPLE CIDER DRESSING

DIRECTIONS

Dressing: Combine ingredients in a cocktail shaker and shake until smooth and creamy. Store up to 5 days, I like to refrigerate the dressing. I like to use whole grain mustard for this recipe

Salad: Combine all ingredients

INGREDIENTS

Dressing:

¼ cup extra light olive oil
¼ cup honey
¼ cup apple cider vinegar
2 tsp dijon mustard

Salad:

Baby Spinach
1 honeycrisp apple chopped
1 handful dried cranberries
slivered almonds
feta cheese

NOTES

SOURCE:

our recipe for salad, dressing www.eatwell101.com

INFORMATION

Prep Time: 10 minutes

Recipe Type: salad

Serves: 4



BALSAMIC + ITALIAN SALAD

DIRECTIONS

Dressing: Combine ingredients in a cocktail shaker and shake until smooth and creamy. Store up to 5 days, I like to refrigerate the dressing.

Salad: Combine all ingredients, my personal favorite is mozzarella for the cheese

INGREDIENTS

Dressing:

- ¼ cup balsamic vinegar
- ¾ cup extra light olive oil
- ½ tsp sea salt
- ½ tsp black pepper
- 1 tbsp dijon mustard
- 1 garlic clove inced
- 2tbsp honey

Salad:

- Baby Spinach or 50/50 mix
- ½ cup marinated artichoke hearts
- ½ cup roasted red bell peppers
- Feta or shredded mozzarella cheese
- slivered almonds
- red onion slices

INFORMATION

Prep Time: 10 minutes

Recipe Type: salad

Serves: 4

NOTES

SOURCE:

our recipe for salad, dressing www.barefeetinthekitchen.com



LEMON BASIL CORN SALAD WITH QUESO FRESCO

INGREDIENTS

4 cups cooked corn (about 5-6 ears of
corn)
¾ teaspoon lemon zest
2 tablespoons lemon juice
1 tablespoon extra virgin olive oil
1 cup crumbled queso fresco
½ cup diced red bell pepper
¼ cup basil
salt and pepper to taste

INFORMATION:

Prep Time: 15 minutes
Cook Time: 5 minutes
Ready in: 20 minutes
Recipe type: side
Serves: 8

DIRECTIONS

Combine 4 cups cooked corn, lemon zest, lemon juice, olive oil, queso fresco, and bell pepper and toss gently. Add salt and pepper. Immediately before serving cut basil into long thin strips and toss into salad.

NOTES

SOURCE:

www.vintagekitty.com

BLOWTORCH PRIME RIB

INGREDIENTS

1 prime grade bone in prime rib
(trimmed and trussed)
salt + pepper
propane blow torch

INFORMATION

Prep Time: 20 minutes

Cook Time: approx 20 minutes per lb

DIRECTIONS

Preheat oven to 275 degrees F. Have your butcher trim and truss the roast. Take roast out and let it reach room temperature.

Hold a blowtorch (I recommend a propane blowtorch) about an inch from the roast and lightly brown any white fat and red meat on all sides. When you are done torching, the outside of the roast will be nice and browned. I usually do a more pale browning but you can brown it further until it looks like it has already been roasted. Season the roast generously with salt and a small amount of pepper. Roast until the center registers 128 f in the center. Remove from oven let rest for 30 minutes. The meat will retain heat and continue to cook once out of the oven, make sure the internal temperature is 132 degrees f for the perfect medium-rare. Carve the roast, cutting away the bones, and slice into individual bones to serve separately. Cut the roast into slices that are about ½-1 inch thick supporting both the roast and the piece being cut with your hand.

Serve with horseradish if desired.

NOTES

SOURCE:

Thomas Keller





STRAWBERRY BALSAMIC CROSTINI

INGREDIENTS

1 pint fresh strawberries
1 cup ricotta (or any cream cheese)
2 tablespoons finely chopped basil leaves
1 tablespoon finely chopped chives
1 French baguette or similar bread, cut
into ½ inch thick slices (8-10 slices)
2-3 tablespoons balsamic vinegar
¼ cup honey
salt and pepper to taste

INFORMATION

Prep Time: 15 minutes
Cook Time: 3 minutes
Ready in: 18 minutes
Recipe Type: Appetizer
Serves: 8-10 slices

DIRECTIONS

Cut strawberries into slices and set aside. In a small mixing bowl add ricotta, basil and chives. Stir to combine and set aside. Toast bread in the toaster or oven until golden brown. Assemble crostini by layering each piece of toast with herbs cheese and sliced strawberries. Add a drizzle of honey and balsamic vinegar and sprinkle with salt and pepper. Garnish with chives and chopped basil before serving.

NOTES

SOURCE:

<https://www.eatwell101.com>



ROASTED BRUSSEL SPROUTS WITH POMEGRANATE BALSAMIC GLAZE

INGREDIENTS

1 cup pomegranate juice
2/3 cup balsamic vinegar
2 tablespoons brown sugar
1 ½ pounds Brussel sprouts
3 tablespoons olive oil
½ to 2/3 cup pomegranate arils

INFORMATION

Prep Time: 30 minutes
Cook Time: 25 minutes
Ready in: 55 minutes
Recipe Type: side
Serves: 6

DIRECTIONS

For the glaze, combine pomegranate juice, balsamic vinegar, and brown sugar in saucepan and bring to boil over medium heat. Reduce the heat to medium-low, stirring occasionally, and let the liquid simmer for 25-30 minutes, until reduced to a syrupy consistency that coats the spoon. You should have about 2/3 cup of glaze when done. Once cool, store in refrigerator up to a month. Move the oven racks to the upper third and lower third positions. Preheat oven to 375 degrees F. Line two baking sheets with parchment paper. Trim the ends of the Brussel sprouts and slice them in half. Chop very large sprouts into quarters, Toss with olive oil and a good pinch of salt. Divide the sprouts between two baking sheets and roast for 20-25 minutes, stirring halfway through. Remove from oven and allow the Brussel sprouts to cool for a few minutes then toss with 2 to 3 tablespoons of the pomegranate balsamic reduction and the pomegranate arils. Taste and add more glaze if you like. Serve immediately.

NOTES

SOURCE:

<https://www.simplyrecipes.com>

ROASTED THYME CAULIFLOWER

DIRECTIONS

Toss cauliflower with olive oil in a bowl to coat. Spread onto baking sheet. Season with salt and pepper, shake on a few red pepper flakes, add a few thyme sprigs on the sheet 3-4 total.

Bake at 375 degrees f for 15-20 min until just the edges are toasted

INGREDIENTS

1 head cauliflower, cut into bite size pieces
Extra light olive oil
Thyme sprigs
Red pepper flakes
Salt + Pepper

NOTES

I like to use extra light olive oil because it has a higher smoke temperature than EVOO. be sparing with the red pepper flakes, they can be spicy. I line my baking sheets with silicone mats for better cooking and easy cleaning.

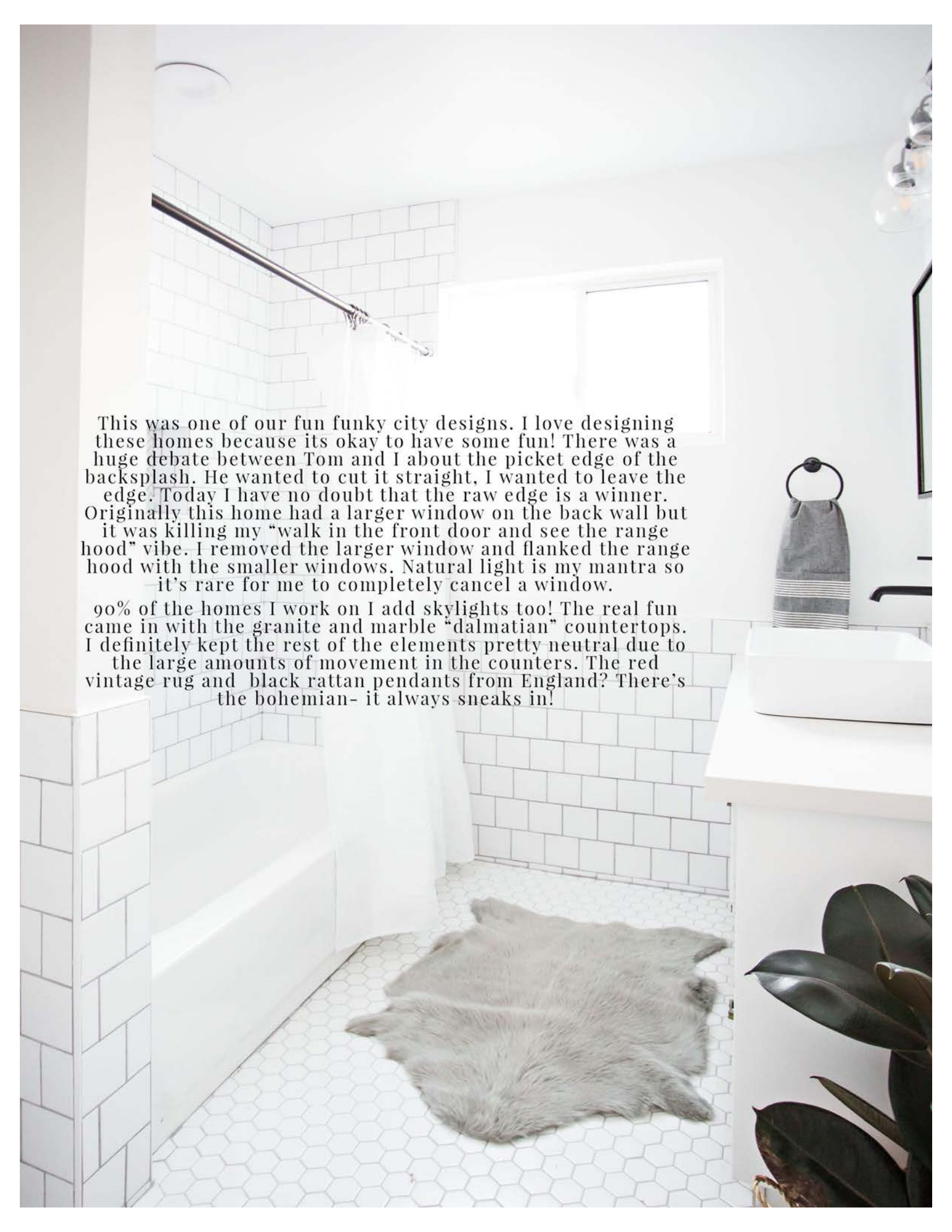
INFORMATION

Prep Time: 5 minutes
Cook Time: 15-20 min
Recipe Type: side
Serves: 4

SOURCE:
our recipe







This was one of our fun funky city designs. I love designing these homes because its okay to have some fun! There was a huge debate between Tom and I about the picket edge of the backsplash. He wanted to cut it straight, I wanted to leave the edge. Today I have no doubt that the raw edge is a winner. Originally this home had a larger window on the back wall but it was killing my “walk in the front door and see the range hood” vibe. I removed the larger window and flanked the range hood with the smaller windows. Natural light is my mantra so it’s rare for me to completely cancel a window.

90% of the homes I work on I add skylights too! The real fun came in with the granite and marble “dalmatian” countertops. I definitely kept the rest of the elements pretty neutral due to the large amounts of movement in the counters. The red vintage rug and black rattan pendants from England? There’s the bohemian- it always sneaks in!

BLACK RICE CHICKEN SALAD BOWL

INGREDIENTS

Chicken:
1 pound boneless skinless chicken breasts
1 cup orange juice
¾ cup balsamic vinegar
¼ cup honey
¼ cup olive oil
2 tablespoons tomato paste
2 in chipotle canned chiles adobo minced (use 1 for less heat) + 1 tablespoon adobo
½ teaspoon cumin
a pinch of salt and pepper

Black Rice and Salad Bowls:
1 cup black rice
2 cups chicken broth or water
2 cara cara oranges peeled and sliced
2 avocados peeled, pitted and sliced
1 pint grape tomatoes halved
4 chopped green onions
¼ cup fresh cilantro
½ cup roasted cashews
4 ounces crumbled feta cheese

Dressing:
1/3 cup olive oil
1 lime juiced
2 tablespoons balsamic vinegar
¼ teaspoon crushed red pepper
a pinch of salt and pepper to taste

DIRECTIONS

Place the chicken in a glass baking dish. In a medium sauce pot combine the orange juice, balsamic vinegar, honey, tomato paste, minced chipotle chiles + 1 tablespoon of the adobo sauce, cumin, olive oil and a pinch of salt and pepper. Place the pot over medium heat and bring the mixture to a boil. Simmer 10 minutes or until the sauce has thickened, reduced and become syrup like. Remove from the heat and allow to cool 5-10 minutes. Pour about 1/3 cup to 1/2 cup of the sauce over the chicken and give it a good toss (reserve the remaining sauce for serving). Place the chicken in the fridge for 20 minutes or up to overnight.

To make the rice: Place the rice in a pot. Cover with chicken broth (or water) and bring to boil. Reduce heat to low, cover, and cook for 30-40 minutes. Fluff with a fork. Meanwhile heat a little extra-virgin olive oil in a large skillet over medium-high to high heat. Grab the chicken and when the oil is hot, add the chicken and brown for 5-8 minutes, then turn and brush with a little more of the remaining sauce. Cook until the chicken is tender and cooked through, about 5 minutes more. Remove from the heat and let sit five minutes, slice the chicken into strips. To make the dressing: In a small bowl or glass jar combine olive oil, lime juice, balsamic vinegar, crushed red pepper, salt and pepper. Whisk well, taste and season to your liking.

To assemble the bowls, place some lettuce in each bowl, if desired toss the greens with a little dressing. Top each bowl with equal amounts of sliced oranges, grape tomatoes, sliced avocados, cilantro and green onions. Add the rice and chicken. Sprinkle with cashews and feta. Eat warm drizzled with more dressing and any remaining chipotle orange sauce if desired.

INFORMATION:

Prep Time: 30 minutes

Cook Time: 1 hour

Ready in: 1 hour 30 minutes

Recipe type: Entree

Serves: 4 bowls

SOURCE:

www.halfbakedharvest.com

BOURBON PEACH BAKED BEANS

INGREDIENTS

6 thick cut bacon slices
2 (14 ounce) cans cannellini beans rinsed and drained
2 (14 ounce) cans pinto beans rinsed and drained
2-3 chopped ripe peaches
1 ½ cups of your favorite BBQ sauce
½ pure maple syrup
1/3 — ½ cup bourbon
2 tablespoons balsamic vinegar (use this to your taste)
2 tablespoons grainy Dijon mustard
1-2 tablespoons chipotle chili powder
1 teaspoon smoked paprika
½ teaspoon salt and pepper
fresh basil for serving

INFORMATION

Prep Time: 15 minutes
Cook Time: 45 minutes
Ready in: 60 minutes
Recipe Type: side
Serves: 8

DIRECTIONS

Preheat oven to 350 degrees F.
Place an oven safe 3 to 5 quart Dutch oven or heavy bottom pot over medium heat. Add the bacon and cook until crisp, about 5 minutes. Remove from the heat. If there is a lot of fat in the pot, drain off all but 1 tablespoon. Add all remaining ingredients (aside from basil) to the pot with the bacon and give everything a good stir to combine. Place the pot into the oven and bake for about 45 minutes or until the sauce is thick and bubbly. Serve warm with fresh basil.

NOTES

SOURCE:

<https://www.halfbakedharvest.com>



COCKTAIL SHRIMP SHOOTERS

INGREDIENTS

1-2 lbs. peeled and deveined shrimp
1 ½ cups ketchup
1 ½ cups chili sauce
¼ cup horseradish or finely chopped
pepperoncini
¼ cup freshly squeezed lemon juice
3 tablespoons Worcestershire sauce

INFORMATION

Prep Time: 10 minutes
Cook Time: 5-7 minutes
Ready in: 15-17 minutes
Recipe Type: Appetizer
Serves: Varies

DIRECTIONS

In a pot with a steam basket (or use a pot with a colander if you don't have a steam basket) steam the shrimp by filling pot halfway with water and bring water to a boil. Arrange the shrimp around the basket in a single layer. As the water comes to a boil place the basket of shrimp on the pot, cover with a lid and turn the heat down. The shrimp are cooked as soon as they are opaque, firm and bright pink in color. Don't overcook. Once shrimp are cooked throw them in an ice bath to stop the cooking process and refrigerate until ready to serve. For cocktail sauce, whisk ketchup, chili sauce, horseradish, lemon juice and Worcestershire sauce in a large bowl. Cover and chill until ready to serve.

NOTES

To serve: Place a spoonful of cocktail sauce in bottom of glass. Arrange the shrimp around the rim of each glass and garnish with sprigs of chives. Can be served in a martini glass, plastic shot glass, or really small cocktail or rocks glasses.

SOURCE:

<https://www.recipegirl.com>

CRACK BROCCOLI

INGREDIENTS

- 1 ½ pounds of broccoli crowns (roughly 2 heads)
- ¼ cup extra virgin olive oil
- 4 pressed garlic cloves
- large pinch of dried red pepper flakes
- ½ teaspoon kosher salt
- 3 tablespoons raw, sliced almonds (with or without skin)
- 2 teaspoons freshly squeezed lemon juice
- 2-3 tablespoons freshly grated aged pecorino cheese
- zest of half a lemon

INFORMATION

- Prep Time: 10 minutes
- Cook Time: 20 minutes
- Ready in: 30 minutes
- Recipe Type: side
- Serves: 3-4

DIRECTIONS

Preheat oven to 475 degrees F. Line a sheet pan with aluminum foil. Trim and dry tough ends of the broccoli crowns leaving roughly 2 inches of the stalk attached. Slice the broccoli into ½ inch thick stalks, starting in the center of each broccoli crown and working out to the edges, reserving any small or medium florets that fall off for roasting. Slice any large remaining florets in half lengthwise.

In a large bowl, whisk together the olive oil, pressed garlic, and red pepper flakes. Add the broccoli stalks and toss gently until coated evenly. Arrange broccoli, cut side down, on the lined sheet pan, setting them apart slightly. Sprinkle with salt.

Roast the broccoli 10-12 minutes. Remove the pan from the oven, flip the broccoli, and sprinkle the almond slices evenly across the sheet pan. Roast for an additional 8-10 minutes or until the broccoli is evenly caramelized and fork tender, and the almond slices are toasted and golden. Transfer broccoli to a platter, toss gently with lemon juice and top with grated pecorino cheese. Garnish with fresh lemon zest. Serve hot or at room temperature. Leftovers can be stored in an airtight container in the fridge for up to 2 days.

NOTES

SOURCE:

<https://www.abeautifulplate.com>

CREAMY POTATO STACKS

INGREDIENTS

1 ½ cups heavy cream
1 sprig fresh thyme
2 minced garlic cloves
½ teaspoon nutmeg
2 pounds medium russet potatoes peeled
and sliced 1/8 to 1/16 inch thick
1 teaspoon salt
½ teaspoon black pepper
freshly grated parmesan cheese

INFORMATION

Prep Time: 20 minutes
Cook Time: 25 minutes
Ready in: 45 minutes
Recipe Type: side
Serves: 12 stacks

DIRECTIONS

Preheat oven to 375 degrees F. Spray 12 cup standard muffin pan with nonstick cooking spray. In a small saucepan, whisk together cream, thyme, garlic, and nutmeg. Bring to a slow simmer and remove from heat. Discard the thyme. Toss the potato slices with salt and pepper and layer into stacks in the muffin cups, filling each one to the top but not over the top. Spoon cream over each stack, filling almost to the top. You will have a couple slices exposed. Sprinkle with parmesan cheese. Place in oven and bake for 25-30 minutes until the potatoes are tender and golden brown on top. Remove the muffin pan from the oven and let sit for 5 minutes. Run a knife around the edges to loosen up and carefully remove to a serving platter. Serve immediately.

NOTES

SOURCE:

WWW.LITTLEBROKEN.COM



LINGUINE WITH SPINACH AND SUN-DRIED TOMATO CREAM SAUCE

INGREDIENTS

8 oz linguine
1/3 cup sun-dried tomatoes, chopped
3 cloves garlic- minced
1 cup half and half
1 cup parmesan cheese, shredded
1/4 tsp paprika
1/4 tsp salt
6 oz spinach
4 basil leaves fresh finely chopped

INFORMATION

Prep Time: 20 minutes

Cook Time: 15 min

Recipe Type: pasta

Serves: 4

DIRECTIONS

Cook linguine according to package instructions, drain. Heat 1 tbsp of olive oil in a large skillet on medium heat. Add chopped sun-dried tomatoes and minced garlic. Cook on medium heat for about 30 seconds, constantly stirring. Add 1 cup of half and half, paprika, and 1/4 tsp of salt. Bring to a boil and reduce to a simmer. Add 1/2 cup of shredded parmesan cheese (1/2 of the cheese). Stir for about 20 seconds or longer until the cheese melts. If the sauce is too thin, gradually add more cheese. Keep stirring around the skillet for a couple minutes. Note: if the sauce gets too thick, add more half and half. Add spinach. Keep stirring on medium heat until the spinach wilts, about 1 minute. Add cooked drained linguine to the sauce, stir well. Add more salt if needed, serve with fresh basil leaf garnish.

NOTES

I often reserve some pasta water in case I need to thin the sauce.

SOURCE:

W.W.W.JULIASALBUM.COM





GOAT CHEESE AND APRICOT CROSTINI WITH PISTACHIOS AND MINT

INGREDIENTS

1 container spreadable goat cheese
apricot preserves
handful of Pistachios
chopped fresh mint
1 French or Italian baguette

INFORMATION

Prep Time: 5 minutes
Cook Time: 5 minutes
Ready in: 10 minutes
Recipe Type: Appetizer
Serves: 3-4

DIRECTIONS

Preheat oven to 400 degrees F. Slice bread and place directly on oven rack. Bake for 4-5 minutes or until bread is crisp and slightly browned on edges. Remove from oven and set aside. Add goat cheese to a small bowl and whisk until whipped and fluffy. Assemble the crostini by spreading goat cheese on bread, then a little of the apricot preserves and top with chopped pistachios and fresh mint.

NOTES

SOURCE:

<https://www.stuckonsweet.com>

GARLIC HERB BUTTER ROASTED CHICKEN

INGREDIENTS

1 5lb whole chicken
2 large sweet onions quartered
1 head garlic cut in half
3 garlic cloves minced
2 lemons cut in half
4 tbs unsalted butter
2 tsp grated lemon zest
2 sprigs thyme
2 sprigs rosemary plus 1 minced
1- ½ cups white table wine
Salt+pepper

DIRECTIONS

Preheat the oven to 425 degrees f. In a small bowl combine garlic paste, minced herbs, and softened butter. Mix thoroughly with a spoon or fork. To prepare the chicken- remove inner parts, bring to room temperature and dry thoroughly. Salt and pepper the bird all over. Using your hands, smear the bird all over with the ½ the garlic herb butter. With your fingers gently separate the skin from the breasts meat and smear extra garlic her butter under the skin. Repeat with the thigh meat- note: you may need to cut small slits in the skin on the underside of the skin to be able to tuck the butter between the meat and the skin. Salt and pepper the inside cavity and then stuff with lemon wedges, onion slices, thyme and rosemary. Truss the bird with cooking twine. Place the remaining lemon wedges and onions at the bottom of the roasting pan and add 1-1 ½ cups of white wine. Place in oven uncovered, roast for 30 minutes, then turn over breast side down roast for 20 min. Chicken is cooked when thigh meat reaches 170 degrees f or the breast reaches 165 degrees f

INFORMATION

Prep Time: 10 minutes
Cook Time: at least an hour
Approx 20 min per lb

NOTES

SOURCE: FOODIECRUSH







POMEGRANATE GUACAMOLE

DIRECTIONS

Scoop the avocado flesh into a medium mixing bowl. Add the lime juice, garlic and salt. Mash the ingredients together with a large fork or potato masher until the avocado is creamy.

Rinse the chopped onion under running water to ensure the onion flavor doesn't overpower the guacamole and pat onion dry.

Add the onion, chopped cilantro and jalapeño to the bowl and mix well. Gently stir in half of the pomegranate arils. Transfer to a serving dish and sprinkle remaining arils over guacamole along with some additional chopped cilantro and optional feta. Serve immediately.

NOTES

INGREDIENTS

- 4 ripe avocados with the pits removed
- 2 tablespoons fresh lime juice
- 1 teaspoon salt
- ½ chopped medium red onion
- ¼ cup chopped fresh cilantro leaves
- 1 or 2 seeded and chopped jalapeños (or
1 serrano pepper)
- 1 deseeded pomegranate about 1 cup
worth of pomegranate arils)
- optional — ½ cup crumbled feta cheese

SOURCE:

www.cookieandkate.com



This was a sharper take on the modern farmhouse and so much fun. We brought in a few different elements as usual. Here I went wild with texture- cement tile, metal cabinet inserts, barn wood shelves, and a pour in place concrete counter. These were offset by the wood tone island with legs, range hood and white shaker cabinet surround. Black and white is my favorite to work with but its always important to incorporate wood and or color.

Notice the medium toned wood flooring, this balances with the shelves and the cabinetry. This is one of my all time favorite projects- fun fact last minute the backsplash changed. It was supposed to be a less edgy black and white star pattern. The alternative selection was the diamond pattern which turned out great. One thing we did learn is that no matter how many times you seal cement tile you can't use black grout. It stains regardless and will need to be buffed out. I probably won't forget that one after I totally panicked when some of the tiles stained!

Wall paint color is Benjamin Moore Chantilly Lace

CARMELIZED CARROTS

DIRECTIONS

Toss sliced carrots with olive oil in a bowl to coat. Spread onto baking sheet. Season with salt and pepper, place cubed unsalted butter in various places throughout the sheet, add a few thyme sprigs on the sheet 3-4 total.

Bake at 400 degrees f for 30-45 min until the edges begin to turn black and carrot look more dehydrated

INGREDIENTS

3 lbs peeled carrots
(cut into ½ inch x 3-4 inch sections)

Extra light olive oil
2 tbsp unsalted butter cubed
Thyme springs
Salt + Pepper

NOTES

I like to use extra light olive oil because it has a higher smoke temperature than EVOO. The more done the better, the carrots will be sweetest when the edges are turning black. If you need more time for the carrots to bake, bake at 375 degrees f. For more concentrated thyme flavor I like to take the leaves off the sprigs and spread them more evenly. Baby carrots do not work well for this recipe.

INFORMATION

Prep Time: 5 minutes

Cook Time: 30-45 min

Recipe Type: side

Serves: 4

SOURCE:
our recipe





APPLE PORK CHOPS

INGREDIENTS

3-4 thinner cut bone in pork chops
2-3 cans frozen
concentrated apple juice
salt+pepper

INFORMATION

Prep Time: 10 minutes
Cook Time: 45-60 minutes

DIRECTIONS

Salt and pepper pork chops and brown both sides in a skillet. Once browned add 2-3 cans of the frozen apple juice- no water added. Bring to a boil, turn down and simmer with lid on for at least 45 min. Pork chops will turn a caramel color and be falling off the bone when done. Serve with mashed potatoes.

NOTES

SOURCE:
our recipe

MINI TOMATO AND GOAT CHEESE TARTS

DIRECTIONS

Preheat oven to 425 degrees F. Unfold a sheet of puff pastry on a lightly floured surface and roll it lightly to a 11x11 inch square. Using ½ inch wide biscuit cutter to cut 10-12 circles for the sheet of puff pastry. Discard the scraps and repeat with other puff pastry. Place the pastry circles on two sheet pans lined with parchment paper and refrigerate until ready to use.

Heat 3 tablespoons of olive oil in a large skillet over medium to low heat and add the onions and garlic. Sauté for 15-20 minutes, stirring frequently, until the onions are limp and there is almost no moisture remaining in the skillet. Add ½ teaspoon salt, ¼ teaspoon pepper, the water, and thyme and continue to cook for another 10 minutes until the onions are lightly browned. Remove from heat when done.

Using a sharp paring knife score a ¼ inch wide border around each pasty circle. Prick the pastry inside the score lines with the tines of a fork and sprinkle of parmesan on each round, staying inside the scored border. Be sure you prick plenty of holes, otherwise the pastry will over puff. Place one tablespoon of the onion mixture on each circle, again staying within the score edge. Place a sliver of tomato in the center of each tart. Brush the tomatoes lightly with olive oil and sprinkle with salt and pepper. Crumble a couple small pieces of goat cheese on the top of the tomatoes. Bake 15-20 minutes until golden brown.

INGREDIENTS

- 1 package (2 sheets) puff pastry defrosted
- olive oil
- 4 cups thinly sliced yellow onions (about 2 large onions)
- 4 large minced garlic cloves
- kosher salt
- freshly ground pepper
- 3 tablespoons of water (or dry white wine)
- 2 tablespoons minced fresh thyme leaves
- ½ cup freshly grated parmesan cheese
- 4 oz. garlic and herb goat cheese
- 2 thinly sliced roma tomatoes

INFORMATION

- Prep Time: 30 minutes
- Cook Time: 25 minutes
- Ready in: 55 minutes
- Recipe Type: Appetizer
- Serves: 4 tarts

NOTES

SOURCE:

WWW.ABOUTAMOM.COM





FLOURLESS CHOCOLATE CAKE

INGREDIENTS

Cake:

- ½ cup butter
- 1 cup semi sweet chocolate chips
- ¾ cup sugar
- 1/8 tsp salt
- 1 tsp vanilla
- 3 large eggs
- ½ cup cocoa powder

Glaze:

- 3 tbsp butter
- 2/3 cup semi sweet chocolate chips

DIRECTIONS

Cake:

Line a round 8" cake pan bottom with parchment paper and spray with non-stick spray. Set aside. Preheat oven to 375°. Melt butter in a large glass mixing bowl in the microwave. Add the chocolate chips and let sit for 3-4 minutes. Stir together till chips melt, adding additional cooking time if needed. Let cool for 5 minutes.

Whisk the sugar, salt, and vanilla into the chocolate mixture. Add the three eggs and whisk till well blended. Stir in the cocoa powder. Pour batter into prepared pan and spread evenly. Bake at 375° for 25 minutes or till toothpick comes out clean. Let cake cool in pan for about 10 minutes, then invert onto a cooling rack. Immediately flip right side up onto another cooling rack. Cool completely.

Glaze:

Combine butter and chocolate chips in a glass bowl. Microwave for 1-3 minutes or till melted, stirring every 30 seconds. Spread glaze over cake. Let sit for several hours till chocolate sets. Serve cake as is, or with fresh berries, whipped cream, or ice cream.

NOTES

SOURCE:

WWW.CREATIONSBYKARA.COM



The original sources for the recipes are located at the end of each recipe.

For more details about designs you see in this book, or future custom design projects, please contact Rachel at :

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