



The Food We Love

PRESENTED BY
VENTURI REALTY GROUP
OF REAL BROKER



**VENTURI**
realty group

real

505.448.8888



Table of Contents

Cover	01
Contents	02
Introduction	03
Home Is Where The Food Is	04
Brownie Pudding	05
Gramma's Potatoes	06
Spicy Mac & Cheese	07
Almond Butter Bars	08
Alphabet Pretzels	09
Aunt Deb's Broccoli Casserole	10
Magic Mayonnaise	11
Farmer's Cobbler	12
Anytime Pasta Salad	13
"Zippy's" Green Beans	14



Homes are Our Passion, Food is Our Love Language



HOME IS WHERE **The Food Is!**

Our team consistently gets together outside of the office. We almost ALWAYS make food. Whether it is pizza night or Masa Mass (that's what Tracy calls our annual tamale gathering!) we absolutely love the joy that home cooked food brings to a home!



Our agents have given some of their favorite recipes to make for family gatherings. We hope you enjoy them as much as they do!

Brownie Pudding

PRESENTED BY TRACY VENTURI
TEAM OWNER/LEADER



6 Servings



20 Minutes

INGREDIENTS

One Quart Heavy Cream

1 pound macaroni (cooked)

8-10 oz Velveeta Cheese (cubed)

1-2 cups green chile chopped

2 Tbl Spns

1/4 cup Chopped Mushrooms

1/4 Chopped Broccoli (small chop)

Diced Tomatoes

1/2 cup shredded cheddar



DIRECTIONS

1. Boil Macaroni to AL DENTE (Do not overcook, it will cook longer in the sauce)
2. In the pot you boiled in, combine OIL, GREEN CHILE, MUSHROOMS, BROCCOLI over medium heat. Sautee about five minutes (about when all the liquid is gone). Keep stirring to prevent burning.
3. Add most of the HEAVY CREAM and allow it to begin to bubble. Reduce Heat to Low.
4. Add the cheese in, a few cubes at a time, stirring as they melt into the sauce. Use more or less cheese depending on your preference.
5. Stir diligently to prevent burning.
6. Add your macaroni and allow the sauce and macaroni to cook on low for 3-5 minutes.
7. Top with cheddar cheese and diced tomatoes.

Hi Tracy -

Here's your recipe
for delicious Brownie
Pudding to Remember?

I'm so happy to have a
new address - so I can
start writing to all those
places to get it changed.
We plan to leave here
April 18 - with the last load
of our things - arrive 19th -
then come back here to
get Edna on the following
Friday.

Keep in touch -
Love Mom

Regal Plum P

3 slices bread.
1 5/8-ounce ca
2 ounces beef
cup packed b
1 beaten egg
1/4 cup orange ju
1/2 teaspoon van
1 1/2 cups raisins
3/4 cup snipped
1/2 cup diced mi
and peels
1/2 cup chopped
3/4 cup all-purpo
1 1/2 teaspoons gr
3/4 teaspoon bak
3/4 teaspoon gro
3/4 teaspoon gro
1/4 teaspoon sal
Basic Hard S
page 186)

In a large bowl soak
milk about 3 minutes
lightly to break up. S
sugar, egg, orange ju
sins, snipped dates,
and chopped nuts.
Stir together flour,
cloves, mace, and salt
till combined. Turn m
3-pound shortening
mold. Cover with
against rim of the can
in a deep kettle; add
of 1 inch. Cover ke
break surface) and s
Add more boiling w
minutes before un
Basic Hard Sauce.
Crockery cook
gal Plum Pudding
ture into a well-gr
can. Place covere
(use a metal jar
electric slow crock
on high-heat sett
Remove can fro
before unmoldin

“A restaurant
favorite in the
comfort of your
own home!”

Gramma's Potatoes

PRESENTED BY MELISSA ROMERO
REALTOR®

10-12
Servings

Prep 15 Minutes
Cook 1.5 hours

INGREDIENTS

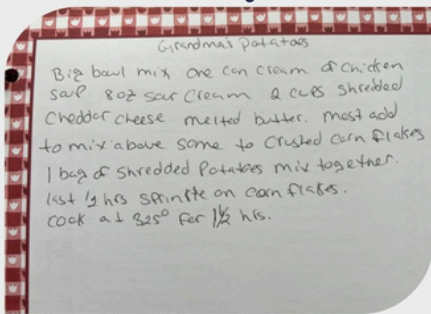
- 2 lb Hash Browns (thawed)
- 2 cups Shredded Cheddar cheese
- 8 oz Sour Cream
- 1 can Condensed Cream of Chicken Soup
- 1/4 Cup Butter, melted

TOPPING

- 1 Cup Crushed Corn Flakes
- 2 Tbl Spns Melted Butter
- 1 Tbl Spn Chopped Parsley (Optional)



Handwritten Recipes



Owning a cookbook is just the start of your recipe collection. The best ones are written by hand and added later. Seems every family has a "person" who cooks



“Really good for family dinners! Everyone always enjoys it!”

DIRECTIONS

1. Preheat oven to 325°
2. Combine Potatoes, sour cream, soup, and the 1/4 cup melted margarine in a large bowl.
3. Transfer to a greased, 3-quart rectangular pan
4. Bake 60 minutes.
5. While the casserole is baking, mix the crushed corn flakes and the 2 tablespoons of butter and parsley (optional)
6. Sprinkle the corn flake topping on top of the casserole and bake for an additional 20-30 minutes until it is a nice golden brown.

Spicy Mac & Cheese

PRESENTED BY SAMUEL ANDERSON
MARKETING



6 Servings



20 Minutes

INGREDIENTS

One Quart Heavy Cream

1 pound macaroni (cooked)

8-10 oz Velveeta Cheese (cubed)

1-2 cups green chile chopped

2 Tbl Spns

1/4 cup Chopped Mushrooms

1/4 Chopped Broccoli (small chop)

Diced Tomatoes

1/2 cup shredded cheddar



DIRECTIONS

1. Boil Macaroni to AL DENTE (Do not overcook, it will cook longer in the sauce)
2. In the pot you boiled in, combine OIL, GREEN CHILE, MUSHROOMS, BROCCOLI over medium heat. Sautee about five minutes (about when all the liquid is gone). Keep stirring to prevent burning.
3. Add most of the HEAVY CREAM and allow it to begin to bubble. Reduce Heat to Low.
4. Add the cheese in, a few cubes at a time, stirring as they melt into the sauce. Use more or less cheese depending on your preference.
5. Stir diligently to prevent burning.
6. Add your macaroni and allow the sauce and macaroni to cook on low for 3-5 minutes.
7. Top with cheddar cheese and diced tomatoes.



Perfected Recipes

Sometimes you just have to add your own personal touch to make that recipe your own!

“A restaurant favorite in the comfort of your own home!”



Almond Butter Bars

PRESENTED BY TEGO VENTURI
TEAM LEADER



1 pan



Prep 15 Minutes
Cook 20 minutes

INGREDIENTS

1/2 Cup Brown Sugar

1/2 Cup Sugar

4 Tbl Spns Butter or Margarine

1/2 cup Almond Butter

1 Egg

1/2 tsp Vanilla

1/2 tsp Baking Soda

1/4 tsp Salt

1 cup Flour

1 Cup Oatmeal

2 cups Semi Sweet Chocolate
Chips



“These almond bars
are amazing and
they are so easy to
make!”

DIRECTIONS

1. Preheat oven to 350°
2. Combine everything except the chocolate chips in a mixing bowl until blended together.
3. Pour the mixture into a baking sheet pan (line with parchment or aluminum foil to prevent sticking.
4. Bake for 20 minutes.
5. Remove from oven and immediately top with chocolate chips, spread out evenly across the top.

Alphabet Pretzels

PRESENTED BY ASEL VENTURI
TRANSACTION COORDINATOR



Lots!



One Hour
total

INGREDIENTS

- 2 Tbl Spns Honey
- 1/2 packet of Yeast
- 1/3 Cup Warm Water
- 2 Eggs
- 2 Tbl Spns Cooking Oil
- 1/2 Cup of Flour
- Kosher Salt For Topping



DIRECTIONS

1. Mix honey, yeast, and warm water.
2. Set aside to rise for 15 minutes
3. Beat one egg into yeast mix
4. Add cooking oil to mixture, slowly stirring as you do.
5. Add the flour a little at a time until you have a stiff, but not dry dough. It should feel slightly sticky, but should not STICK to your fingers
6. Knead the dough until it is fully mixed and formed into a round doughball
7. Cut off small pieces (about the size of a large marble) and roll them into "snakes"
8. Shape each snake into a letter from the alphabet and set on baking sheet.
9. Whip the other egg into an egg wash (add a small bit of water) and brush the pretzels with it.
10. Top with salt to taste.
11. Bake at 350° for 10-12 minutes until golden brown
12. Cool and Enjoy!

“These are almost as fun to eat as the are to make!”

Aunt Deb's Broccoli Casserole

PRESENTED BY KORI BRISTOW
REALTOR®

About 8
servings

15 Minutes Prep
40 Minutes Cook

INGREDIENTS

- 1 pound chopped broccoli
- 1 large can Cream of Chicken Soup
- 4 cups cooked white rice
- 1 Jar of Cheez Whiz

DIRECTIONS

1. Mix all ingredients together and put into a casserole dish.
2. Bake for 40 minutes.
3. Let stand before plating.
4. Serve and Enjoy!

Keeping Up With The Family Chefs

Recipe's are the best way to produce dishes that rival even the most experiences cooks in the family!





Magic Mayonnaise

PRESENTED BY SALLY CASS
VENTURI OFFICE MANAGER



1 small jar



15 minutes

INGREDIENTS

1 can sweetened condensed milk

1/2 cup vinegar

1/2 vegetable oil

1 tsp dry mustard (Coleman's English
mustard is the best)

1 tsp salt

1 pinch cayenne pepper

1 egg



“This is the recipe that my ‘Nanna’ made 50 years ago. There was never a problem eating salad at her house! Whenever I taste it I think of her!”

DIRECTIONS

1. In a small mixer (or using a whisk), combine all ingredients; beat until the mixture thickens (about 2 minutes)
2. Chill for one hour or more to allow flavors to blend.
3. Store leftovers in the refrigerator.

Use it on a variety of things including salads, coleslaw, vegetables, sandwiches and more.

As Sally said “I have been known to have a spoonful straight from the jar!” It’s a real crowd pleaser!



Farmer's Cobbler

PRESENTED BY DAVID WEDDING
REALTOR®



About 9
Servings



15 minutes (prep)
1 Hour (cook)

INGREDIENTS

- 2 Quarts of Sliced Peaches
- 1 Cup Flour
- 1 Cup Sugar
- 1 1/2 tsp baking powder
- 1/4 tsp salt
- 1 egg
- 2 tbl spns butter
(thinly sliced squares)
- Cinnamon (optional)



DIRECTIONS

1. Spread your sliced peaches along the bottom of a 9x9 inch pan.
2. Sift the flour, sugar, baking powder, salt together into a large bowl.
3. Use a fork to blend the egg in until it creates a “crumble”
4. Sprinkle mixture over peaches.
5. Place the butter squares evenly atop the mixture. If using it, sprinkle cinnamon as well.
6. Bake at 350° for one hour. Top should be golden brown
7. Allow to cool for 5-10 minutes before serving in a bowl.

HOW TO FREEZE FRESH PEACHES

Peaches are great year-round, especially if you follow these tips to ensure the freshest taste even from the freezer!

1. Peel and Slice your fresh peaches
2. Add 1 tspn of Fruit Fresh* for every one cup of peaches
3. Sugar your peaches to taste
4. Place in plastic bags and freeze.

USE VITAMIN C (Ascorbic Acid also known as Fruit Fresh) to keep your fresh fruit “fresh” even when freezing them.

Anytime Pasta Salad

PRESENTED BY MYSHA SCANLON
REALTOR®



8-10 Servings



20 Minutes

INGREDIENTS

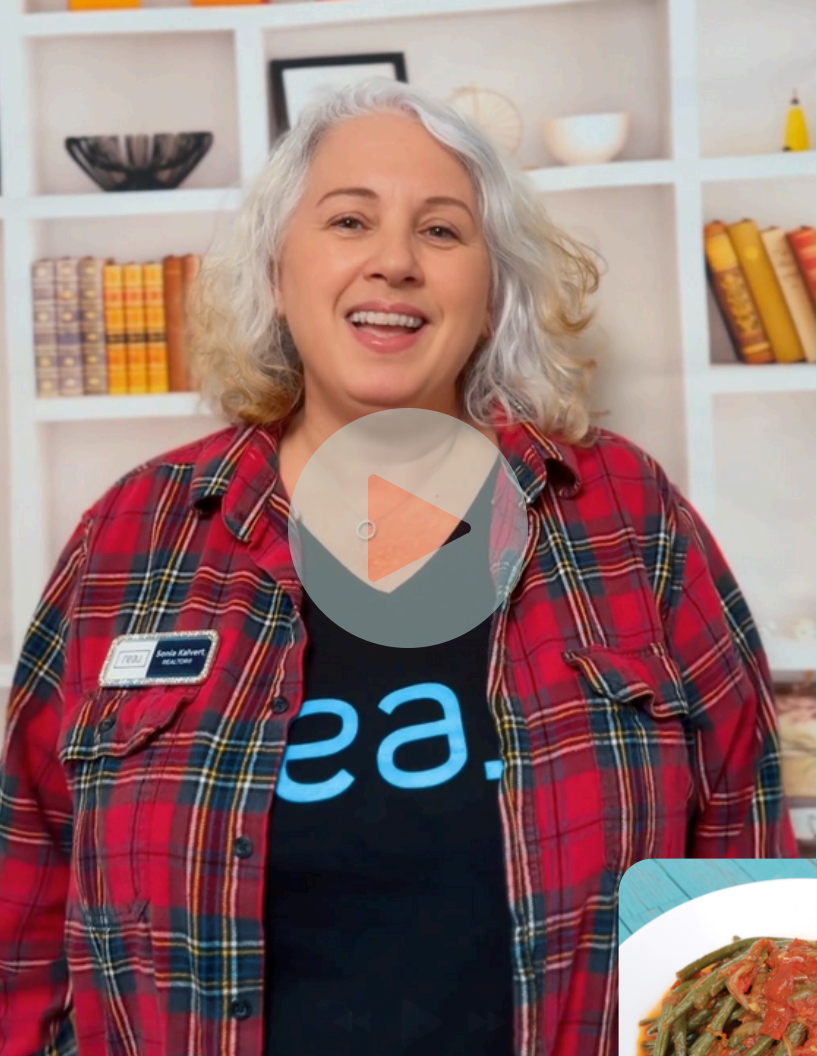
- 1 Box Bow Tie Pasta (12oz box)
- 1/2 head Romaine lettuce (chopped)
- 1 pint cherry tomatoes (sliced)
 - 3/4 cucumber (diced)
 - 1/4 C red onion (minced)
- 1 rotisserie chicken (chopped)
- 1 small bag Parmesan cheese
- 3/4 Bottle Newman's Own Italian Dressing
- Salt & Pepper to taste



DIRECTIONS

1. Prepare the bowtie pasta according to box, then rinse and cool them.
2. In a large bowl, add the pasta and half of the Newman's Dressing and mix well
3. Add each ingredient to the bowl, along with a little more dressing, gently mixing them to ensure everything is fully coated.
4. Add Salt and pepper to taste, before one final mix.
5. Set in fridge to allow flavors to blend.

“My family loves this recipe any time of the year. Always a staple at family meals.”



Zippy's Green Beans

PRESENTED BY SONIA KALVERT
REALTOR®



6-8 servings



15 minutes

INGREDIENTS

- 1/2 lb green beans (fresh and cleaned preferred)
- 2 cloves garlic (chopped)
- 1/2 large onion (diced or julian depending on preference)
- 1 Tbl Spn Vegetable Oil
- Large can Hunts tomato sauce



DIRECTIONS

1. Sauté onion and garlic with the vegetable oil on low/medium heat (to avoid burning). Cook until soft.
2. Add in the green beans and continue to sauté until green beans have a nice golden brown outside.
3. In a medium sauce pan (or the one you were using isf large enough) add the tomato sauce. Cook over medium heat, stirring occassionally, for 15 minutes.
4. Serve and Enjoy!

“Besides it being delicious, I love the memories of my little girls when they were little, snapping those beans!”