

Ghosts of Christmas Past

Written by Debbi Covington

Tuesday, 20 December 2016 11:50 - Last Updated Wednesday, 21 December 2016 07:23



I take lots of food photos. Those of you who follow me on Facebook, Instagram and Pinterest, you know that I also post lots of food photos. I cook so many different things that sometimes it's hard to remember what I've tried and liked. It's fun to scroll back through the photos on my computer and think, "Hey! I forgot about that one. It was delicious. Gotta make it again."

That's what this week's column is all about. With the exception of the Mexican Chicken Soup that I just made for the first time last night, all of the recipes feature meals from past Christmas seasons at our house. They're all meals that I prepared for Vince and me. As you can see from the photos, I like to add salads that include seasonal fruits with our mostly comfort food suppers. Seeing these older pictures has inspired me to try some more new recipes. Of course, I'll share the good ones with you. Stay tuned to Everyday Gourmet in 2017. Merry Christmas and Happy New Year!

Mexican Chicken Soup

5 cups chicken stock

1 cup cooked white rice

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1 (24-ounce) container fresh salsa

2 cups diced chicken (can use deli chicken)

½ teaspoon dried oregano

½ teaspoon dried cumin

½-1 teaspoon taco seasoning

1 tablespoon ketchup

Fresh limes

Chopped fresh cilantro

Place chicken stock in a medium pot, bring to a boil. Lower heat and stir in rice and salsa, heat through. Add chicken. Season with oregano, cumin and taco seasoning. Before serving, squeeze fresh lime juice over chicken soup and garnish with fresh cilantro. Serves 6.

Cabbage Roll Casserole

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2. Add the rest of the ingredients and cook for 10 minutes. Then, add the rest of the ingredients and cook for 10 minutes. Then, add the rest of the ingredients and cook for 10 minutes.



Mama's recipe for the best of the best. It's a recipe that's been passed down for generations. It's a recipe that's been passed down for generations. It's a recipe that's been passed down for generations.

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1 (30 ounce) package frozen sliced hash brown potatoes, thawed and drained
1/2 cup vegetable oil
1/2 cup ketchup
1/2 cup brown sugar
1/2 cup soy sauce
1/2 cup Worcestershire sauce
1/2 cup Dijon mustard
1/2 cup mayonnaise
1/2 cup cream cheese
1/2 cup cheddar cheese
1/2 cup parmesan cheese
1/2 cup onion, finely chopped
1/2 cup green onions, finely chopped
1/2 cup black pepper
1/2 cup salt
1/2 cup garlic powder
1/2 cup onion powder
1/2 cup brown sugar
1/2 cup soy sauce
1/2 cup Worcestershire sauce
1/2 cup Dijon mustard
1/2 cup mayonnaise
1/2 cup cream cheese
1/2 cup cheddar cheese
1/2 cup parmesan cheese
1/2 cup onion, finely chopped
1/2 cup green onions, finely chopped
1/2 cup black pepper
1/2 cup salt
1/2 cup garlic powder
1/2 cup onion powder



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