

Client Recommended

Recipes & Restaurants



**A compilation of recipes &
restaurants from the clients of:**

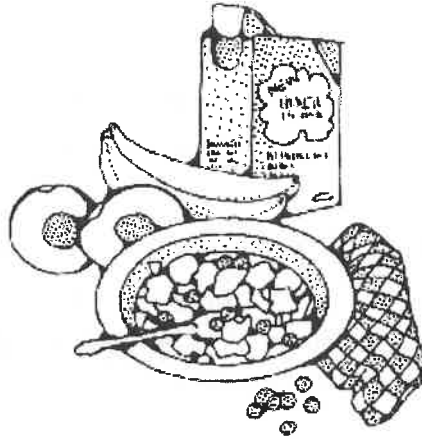


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*Your Real Estate Dream Is One
Act Away with Broadway*



Breakfast



Egg Stuff

Ingredients

- 6 slices bread (crusts removed)
- 1 lb beef or pork sausage
- 8 eggs
- 2 teaspoons salt
- 2 teaspoons dry mustard
- 4 cups milk
- 1 can drained mushrooms
- ½ pound cheddar cheese

Directions

1. Lay bread on bottom of 9x13 casserole dish.
2. Brown sausage and place on bread and top with mushrooms.
3. In separate bowl, beat eggs, salt, mustard, and milk. Pour over bread, mushrooms, and sausage.
4. Sprinkle with cheese. Cover and put in refrigerator overnight.
5. Next day pull out of refrigerator and preheat oven to 350°F. Put covered dish in oven and bake for about 45 minutes. Uncover and let bake an additional 15 minutes. Pull dish out of oven and let sit about 10 minutes to set up.
6. Cut into pieces and serve.

Soup



Potato Clam Chowder

Ingredients

- 2 bacon strips, diced
- 1 cup chopped onion
- 2 tablespoons all-purpose flour
- 2 cans (6.5 oz each) minced clams
- 1 cup water
- ½ tsp salt
- ¼ - ½ tsp dried thyme
- ¼ tsp dried savory
- 1/8 tsp pepper
- 4 medium potatoes, peeled and cubed
- 2 cups milk
- 2 tablespoons minced fresh parsley

Directions

1. In 1 3-qt. saucepan or Dutch oven, cook bacon until crisp. Remove & set aside.
2. Sauté onion in drippings until tender. Add flour and stir until smooth.
3. Drain clams, reserving juice; set clams aside.
4. Gradually add water and clam juice to pan; cook and stir over medium heat until smooth and bubbly. Add salt, thyme, savory, pepper, and potatoes; bring to a boil.
5. Reduce heat; cover and simmer for 25 minutes or until potatoes are tender, stirring often. Add bacon, clams, milk and parsley; heat through.

East Coast Tomato Soup

Ingredients

- 3 tablespoons finely chopped onion
- 1 garlic clove, minced
- ¼ cup butter or margarine
- ¼ cup all-purpose flour
- ½ tsp salt
- 1/8 tsp pepper
- 2 ½ cups half-and-half cream
- 2 cups tomato juice
- ¼ tsp Worcestershire sauce
- ¼ tsp ground savory
- Dash hot pepper sauce
- 2 cans (6 oz each) crabmeat, drained flaked & cartilage removed
- Sour cream and minced fresh parsley, optional

Directions

1. In 2-qt. saucepan, sauté the onion and garlic in butter until onion is tender.
2. Stir in the flour, salt and pepper until bubbly. Gradually add the cream, tomato juice, Worcestershire sauce, savory and hot pepper sauce; bring to a boil stirring constantly.
3. Add crab; heat through. Garnish servings with sour cream and parsley if desired.

Turkey Wild Rice Soup

Ingredients

- 1 medium onion, chopped
- 1 can (4 oz) mushrooms stems and pieces, drained
- 2 tablespoons butter or margarine
- 3 cups water
- 2 cups chicken broth
- 1 package (6 oz) long grain and wild rice mix
- 2 cups diced cooked turkey
- 1 cup whipping cream
- Minced fresh parsley

Directions

1. In large saucepan, sauté onion and mushrooms in butter until onion is tender. Add water, broth and rice mix and contents of seasoning packet; bring to a boil; reduce heat; simmer for 20-25 minutes or until rice is tender.
2. Stir in turkey and cream and heat through.
3. Sprinkle with parsley.

Salad



Blackened Steak Salad

Ingredients

For spice mixture

- 1 tablespoon paprika
- 2 teaspoons ground black pepper
- 1 1/2 teaspoons salt
- 1 teaspoon garlic powder
- 1 teaspoon cayenne pepper
- 1/2 teaspoon dried oregano
- 1/2 teaspoon dried thyme

For salad

- 1/4 cup olive oil
- 2 tablespoons balsamic vinegar
- 1 teaspoon Dijon mustard
- 6 cups (packed) mixed baby greens
- 1/2 green bell pepper, thinly sliced
- 1/2 cup thinly sliced red onion
- 2 5-6 oz beef tenderloin steaks, each about 1/2 inch thick
- 3 tablespoons butter, melted
- 6 tablespoons crumbled blue cheese (about 3 ounces)
- 1 tomato, quartered

Directions

For spice mixture:

Mix all ingredients in small bowl. (Can be made 1 week ahead. Store airtight at room temperature).

For salad:

1. Whisk oil, vinegar, and mustard in large bowl to blend. Season with salt and pepper. Add greens, bell pepper and onion and toss to coat. Divide salad between 2 plates.
2. Spread spice mixture on plate. Coat both sides of steaks with spice mixture. Dip both sides of steaks into melted butter. Heat heavy large skillet over high heat until very hot. Add steaks and cook to desired doneness, about 2 minutes per side for medium-rare. Transfer to cutting board; let stand 2 minutes. Thinly slice steaks crosswise. Arrange slices atop salads. Sprinkle with cheese. Garnish with tomato and serve.

Submitted by Rob & Linda W. Sold a home and purchased a condo in Racine, WI (2020)

Caprese Salad

Ingredients

- Tomatoes (fresh summer ones if available)
- Buffalo mozzarella
- Basil
- Extra Virgin olive oil
- Balsamic vinegar (reduction if preferred)

Directions

1. Layer the tomato, mozzarella and basil multiple times. Drizzle with olive oil and vinegar.
2. Enjoy.

Warm Salad of Wilted Greens and Black-Eyed Peas

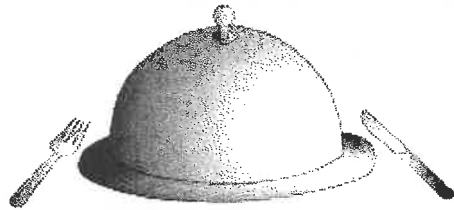
Ingredients

- 1 ½ lbs assorted greens
- 3-4 tablespoons extra virgin olive oil
- 1 onion, chopped
- 1 15 oz. can black eyed peas or 1 ½ cups cooked black-eyed peas
- 3-4 large garlic cloves
- 1 tsp dried marjoram
- 1 ½-2 tablespoons apple cider vinegar
- 1 tablespoon tamari
- Salt
- Pepper
- Tabasco or hot pepper in vinegar

Directions

1. Wash greens and remove large stems and ribs. Chop about half the stems into dice and reserve the rest for another use. Cut leaves crosswise into large shreds.
2. Add 2 tablespoons of olive oil to a very large sauté pan or soup pot and heat over medium heat. Add chopped stems and onion and sauté for about 5 minutes, covered, stirring occasionally. Add about half the greens, toss well, cover, and wilt for a few minutes. Once they're a bit wilted, add the rest of the greens, toss well, and cover for about 5 minutes.
3. Rinse and drain black-eyed peas if you're using canned. Stir greens and take one for doneness. They should be just wilted. Add black-eyed peas, garlic, and marjoram. Sprinkle in another tablespoon of olive oil, apple cider vinegar, and tamari, and season lightly with salt and pepper. Toss well and cover for a few minutes over low heat.
4. Taste for seasoning. Adjust with a little more olive oil, vinegar, or salt or pepper if necessary. Remove from heat and keep warm until ready to serve. The salad can be gently reheated.
5. Transfer to a bowl and serve warm, passing the Tabasco or hot pepper vinegar.

Main Dishes



Beef Stroganoff

Ingredients

- 3 lbs sirloin, ½ inch thick, cut into strips (can also use round steak)
- ½ lb butter
- 2 medium onions
- 1-pint sour cream
- 6 tablespoons flour
- 2 teaspoons salt
- 2 cans beef broth
- 2 small cans button mushrooms
- 1 bag egg noodles

Directions

1. Combine flour, salt, and pepper in a brown paper bag. Add meat and shake.
2. Place butter in a pan, add meat and brown.
3. Pour in both cans of beef broth.
4. Simmer 1.5 hours uncovered.
5. Add mushrooms and continue to cook until mushrooms are heated through.
6. Stir in sour cream.
7. Serve over cooked egg noodles or spaetzle and ENJOY.

Goat Cheese & Pear Pizza

Ingredients

1 bosc pear, peeled & thinly sliced
1/2 tablespoon butter
8 ounces chevre (goat cheese)
1/4 cup sweet onion, chopped
1 teaspoon sugar
Dash of salt
3 tablespoons olive oil
15 sprigs fresh thyme
4 tablespoons honey
2 pieces of naan bread

Directions

1. Preheat oven to 400 degrees.
2. Sauté onions with olive oil, salt and pepper until tender. Melt butter in pan, add pears, cook for ten minutes (flipping once).
3. In a separate bowl, mix goat cheese with 2 tablespoons of honey and a third of the thyme.
4. In another separate bowl, mix 2 tablespoons of olive oil with another third of the thyme.
5. Brush olive oil mixture onto naan bread. Spread goat cheese mixture onto naan bread. Add cooked pear mixture on top. Bake for 8 minutes. Top with remainder of honey and the remaining third of the thyme.

Pork Tenderloin

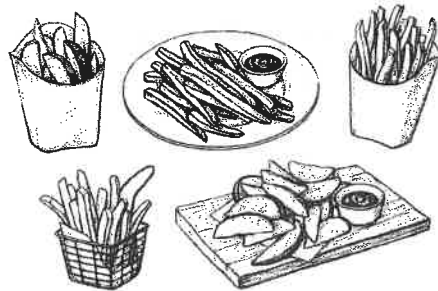
Ingredients

- 1 pork tenderloin cut in half lengthwise
- 2 tablespoons yellow mustard
- 2 teaspoons thyme
- 1 teaspoon ground ginger
- 1 teaspoon salt
- ½ teaspoon minced garlic
- ½ teaspoon black pepper
- ½ cup port wine
- ¼ cup soy sauce
- 2 tablespoons vegetable oil
- ¼ cup currant jelly

Directions

1. Place the halved tenderloin in a rimmed pan barely big enough to hold it.
2. Mix together the mustard, thyme, ginger, salt, garlic, and pepper. Spread the mixture over the tenderloin.
3. Cover the tenderloin and refrigerate for 24 hours.
4. Remove the tenderloin from the refrigerator and reserve its marinade. Heat the vegetable oil in a heavy skillet. Brown both sides of the tenderloin, starting with the fat side. Remove the tenderloin from the skillet (reserving drippings), and place it on a roasting pan sprayed with nonstick vegetable oil
5. Preheat oven to 375°
6. Combine the marinade with the drippings in the skillet and pour this over the meat. Cook the meat covered for about 5 minutes per pound. Uncover and cook an additional 7 minutes per pound.
7. Combine the drippings from the roasting pan with the currant jelly and serve as a condiment with the meat.

Sides



Creole Stuffing

Ingredients

- 4 cups cubed corned bread
- 2 cups crustless day old wheat bread
- 1 cup chopped fully cooked ham
- ¾ cup chopped smoked kielbasa
- ½ cup finely chopped sweet red pepper
- ½ cup finely chopped green pepper
- ¼ cup finely chopped celery
- 3 tablespoons finely chopped onion
- 2.5 tsps Creole seasoning
- 2 eggs lightly beaten
- 1 to 1 ½ cups chicken broth

Directions

1. In large bowl combine first 10 ingredients; add enough chicken broth to moisten.
2. Transfer to a 2 qt greased baking dish. Cover and bake at 325° for 60 minutes. Uncover and bake 10 minutes longer until lightly browned.

Squash Casserole

Ingredients

- 1 lb yellow squash
- ½ cup mayonnaise
- ½ cup chopped onion
- ¼ cup chopped bell pepper
- ½ cup chopped pecans
- 1 large egg
- ½ cup grated cheddar cheese
- ½ cup chopped pimento
- ½ stick butter
- Parmesan cheese

Directions

1. Slice squash and boil under tender. Drain and add butter and mash.
2. Preheat oven to 350°F and grease casserole dish with butter. Spoon buttered mashed squash into bottom of casserole dish.
3. In a separate bowl, mix remaining ingredients except parmesan cheese. Spread over squash layer and top with parmesan.
4. Bake uncovered 40 minutes.

Mary's Macaroni & Cheese

Ingredients

- 1 16 oz. package elbow macaroni
- ½ stick butter or margarine
- 1 cup Velveeta
- 1 cup shredded cheddar cheese
- 1 egg
- 2 ½ cups milk
- Paprika

Directions

1. Cook elbow macaroni as directed on package.
2. Cut up the butter or margarine into small pieces and place in bottom of 13x9 in. baking dish.
3. Drain macaroni and place half over butter in baking dish.
4. Sprinkle with 1/2 cup each cubed Velveeta and cheddar cheese.
5. Beat 1 egg and 2.5 cups milk with wire whisk until well blended. Pour half of egg mixture over ingredients in baking dish. Repeat layers of macaroni, cheeses and egg mixture. Sprinkle with paprika.
6. Bake at 350° for 15 min. Remove from oven; stir until well blended. Bake an additional 15 min. or until golden brown.

Vegetables



Christmas Cauliflower

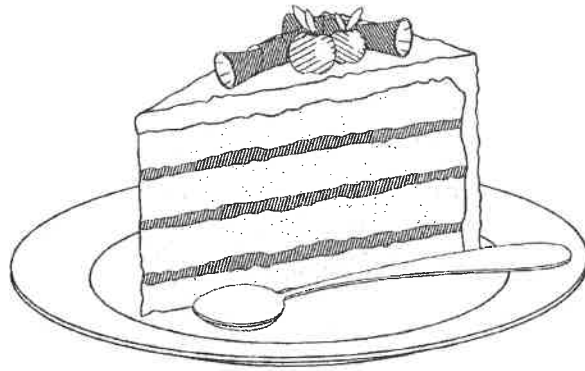
Ingredients

- 1 large head cauliflower, broken into florets
- ¼ cup diced green pepper
- 1 – 7.3 oz jar sliced mushrooms, drained
- ¼ cup butter or margarine
- 1/3 cup all purpose flour
- 2 cups milk
- 1 cup shredded Swiss cheese
- 2 tablespoons diced pimientos
- 1 tsp salt
- Paprika (optional)

Directions

1. In large saucepan, cook cauliflower in a small amount of water for 6-7 minutes or until crisp-tender; drain well.
2. In a medium saucepan, sauté green pepper and mushrooms in butter for 2 minutes. Add flour; gradually stir in milk. Bring to a boil; boil for 2 minutes, stirring constantly. Remove from the heat; stir in cheese until melted. Add pimientos and salt.
3. Place half of the cauliflower in a greased 2-qt. baking dish; top with half of the sauce. Repeat layers.
4. Bake, uncovered at 325° for 25 minutes or until bubbly. Sprinkle with paprika if desired.

Desserts



Pear and Cranberry Crumbly Crisp

Ingredients

- 6 large pears, peeled, cored, and sliced
- About 1 ½ tablespoons lemon juice
- 2 cups cranberries
- ¾ cup packed light brown sugar
- 2 tablespoons plus ¾ cup unbleached flour
- ½ teaspoon salt
- ¼ teaspoon freshly ground nutmeg
- 8 tablespoons unsalted butter, cut into pieces
- ¾ cup rolled oats
- ¾ cup course chopped walnuts or pecans
- 2 tablespoons unsalted butter, cut into pieces

Directions

1. Slice pears into a bowl and drizzle with lemon juice so they do not turn dark. Add cranberries, sprinkle with sugar and 2 tablespoons flour and toss.
2. Preheat oven to 400°F and butter a 2- to 2 ½ quart baking dish. Transfer the fruit to the buttered dish.
3. Stir together flour, brown sugar, salt, and nutmeg. Cut butter into flour mixture with a pastry blender until just blended. Toss in oats and nuts. Spread mixture over fruit and dot the top with the remaining 2 tablespoons butter. Bake in a preheated oven for about 30 minutes until crisp, golden brown and the fruit is bubbling. Serve warm or at room temperature.

Restaurant Guide



Restaurant Suggestions

The Dish

1220 N. Ohio St.

Racine, WI 53405

<https://www.thedishrestaurant.com/>

Submitted by Judi & Dan M. - Relocated from Arizona and purchased a home in Mt Pleasant, WI (2020)

Ferraro's Pizza

3700 Meachem Rd.

Mount Pleasant, WI 53405

<https://ferrarospizza.com/>

Submitted by Christian & Jennifer M. - Purchased a home in Mount Pleasant, WI (2019)

Polonez

4016 S. Packard Ave.

Saint Francis, WI 53235

<https://polonezrestaurant.com/>

Submitted by Jason P. - Purchased investments property in Racine, WI (2020)

Sebastian's

6025 Douglas Ave.

Racine, WI 53402

<https://www.sebastiansracine.com/>

Submitted by Jenny H. - Purchased a home to renovate and resell in Racine, WI (2018)

Thank you to all of my clients for entrusting me with their home purchase and/or sale.

If you are a past client and would like to submit a recipe to be included in this book in the future, please send to my email.

First Edition - 2021

Carrie

