

# WHAT'S COOKING?

## WINTER RECIPES

### INGREDIENTS

- 1 loaf Italian bread
- 5 tablespoons butter, softened
- 3 cloves garlic, crushed
- 1 teaspoon dried oregano
- salt & pepper to taste

### GARLIC BREAD



### DIRECTIONS

1. Preheat oven or toaster
2. Cut the bread into slices 1 to 2 inches thick.
3. In a small bowl, mix butter, olive oil, garlic, oregano, salt and pepper. Spread the mixture evenly on the bread slices.
4. On a medium baking sheet, arrange the slices evenly and broil 5 minutes, or until slightly brown. Check frequently so they do not burn.

### INGREDIENTS

- 1-2 chunks pumpkin
- 1 sweet potato
- 2 carrots
- 1 large onion
- 1 Tbsp oil
- 4 bay leaves
- 1- 2 tsp salt (or to taste)
- pepper (to taste)

### PUMPKIN SOUP



### DIRECTIONS

1. Sauté onion in oil
  2. Add veggies that were cut up into chunks.
  3. Add bay leaves, salt and pepper.
  4. Add water and bring to a boil
  5. Simmer a couple hours then mix with immersion blender but TAKE OUT BAY LEAVES FIRST!
- Optional: add about 1 C milk and stir

Serve with garlic bread for a savory wintery meal!