



**THE BEST DAMN**  
*Recipes*  
**OF 2014**

# INTRODUCTION

A Simple Pantry is an evolution in blogging. What once was a general lifestyle blog has bloomed into the premiere source for delicious eats and delectable drinks! Take a trip with me, Karly, as I travel to the past and revisit some of the best recipes from 2014; recipes I am sure you will love to make, eat, and share with family and friends alike.

Within this ebook you'll find hyperlinks to the original recipes, as well as pins for those who love to save their favorites on Pinterest. I hope you will continue to grow in your love for food with me well beyond the pages of this book.

To good eats!  
-Karly



# confetti

## BREAKFAST

Salsa Egg Bites  
Mini Grilled Stuffed French Toast  
Raspberry Scones

## DINNER

Bruschetta Pasta with Balsamic Drizzle  
Ginger Curried Vegetables  
Pork Ribs with Mango Habañero Sauce  
Spicy Guacamole Burger  
One Pot Enchilada Pasta  
Margherita Pizza with Salami

## APPS & SALADS

Spicy Guacamole  
Caprese Bruschetta  
Tomato and Asparagus Salad

## DESSERT

Lime Macarons  
Snickers Crave Bars  
Cookie Butter Stuffed Chocolate Chip  
Cookies

breakfast



# salsa egg bites

## INGREDIENTS

- 6 Large Eggs
- ¼ C Shredded Potato
- ½ C Fresh Salsa
- ½ C Shredded Monterey Jack Cheese

## INSTRUCTIONS

1. Preheat oven to 350 degrees. Grease a standard muffin tin with cooking spray.
2. Press 2 tsp. of shredded potato into the bottom of 6 muffin molds.
3. In a large bowl, whisk together eggs, then add ¼ C of the whisked eggs into each mold, on top of the potatoes.
4. Spoon in a heaping Tablespoon of salsa into each cup, then sprinkle with a light layer of Monterey Jack cheese.
5. Bake for 20-25 minutes, then allow to sit in the muffin for five minutes before eating.



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# mini grilled and stuffed french toast



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## INGREDIENTS

- 2 French Demi Baguettes
- 3 Eggs
- ½ C Milk
- 1 Tbsp Cinnamon
- 1 Tsp Vanilla
- 1 C Cream Cheese, softened
- ½ C Preserves

## INSTRUCTIONS

1. Preheat grill to medium-high, coat with cooking spray if needed.
2. In a small bowl, gently mix together the cream cheese and jam, set aside.
3. In a large, shallow dish, whisk together the eggs, milk, cinnamon and vanilla.
4. Cut the bread into thin slices, then smear about ½ Tbsp of the cream cheese/jam mixture between two slices of bread and press together.
5. Set the French toast in the egg mix and quickly flip over to coat it completely, then lift and allow the excess mix to run back into the dish.
6. Place the French toast on the grill and allow to cook thoroughly, about three minutes on each side, or until golden brown on the outside and melted on the inside.
7. Remove from grill and serve with warm maple syrup.

# easy raspberry scones

## INGREDIENTS

For The Scones

- 2 C Flour
- ½ C Sugar
- 1 Tbsp Baking Powder
- ¼ tsp Kosher Salt
- ½ C Unsalted Butter, cold and cut into tabs
- ½ C Half & Half
- 1 Egg
- 1½ tsp. Vanilla Extract
- ¼ C Raspberries, freshly smashed or jam/jelly

For The Glaze

- 2½ C Powdered Sugar
- 6 Tbsp Half & Half
- Zest of 1 Lime

## INSTRUCTIONS

1. Preheat oven to 425 degrees and line a baking sheet with parchment paper. Set aside.
2. Using a food processor, add the flour, sugar, baking powder, and salt, then pulse to combine. Add cold butter and pulse until well incorporated and no large chunks remain.
3. In a small bowl, whisk together half & half, egg, and vanilla extract. Add to flour mixture and pulse until just combined. Turn the dough out onto a floured surface then gently knead 4 or 5 times to bring the dough together and reduce stickiness. Roll dough into a long rectangle about ¼ inch thick then evenly distribute the raspberries over half the dough. Fold in half the long way, pinch the edges together, then trim any uneven ends to make an even rectangle.
4. Using a sharp knife, or pizza cutter, cut the rectangle into even squares, then cut the squares at a diagonal to create the triangle scones. Transfer to prepared baking sheet then bake for 6-7 minutes, or until edges are just barely golden brown.
5. Remove scones to a cooling rack and cool completely. Meanwhile, in a large bowl, gently whisk together glaze ingredients. Dip cooled scones in glaze then place back onto cooling rack to harden completely. Enjoy!



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*appetizers & salads*



# homemade guacamole



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## INGREDIENTS

- 3 Ripe Avocado
- 1 Large, Firm Tomato
- ½ Large Red Onion
- 1 Serrano Pepper
- 1 Heaping Tbsp. Mayonnaise
- 4-5 Dashes Worcestershire Sauce
- Juice from ½ Lime
- 1 tsp. Garlic Powder
- Pinch of Kosher Salt
- Dash of Black Pepper
- Handful of Fresh Cilantro

## INSTRUCTIONS

1. Cut open the avocado, remove the pit, then scoop out the flesh and place in a medium bowl. Mash the avocado with a fork, spoon, or potato smasher until it's broken down into small chunks.
2. Dice the tomato, red onion and serrano pepper, then mix in with the avocado.
3. Add the mayonnaise, Worcestershire sauce, lime juice, and garlic powder and combine until thoroughly mixed.
4. Add a pinch of salt and a dash of pepper and mix well, adjusting the seasoning to taste.
5. Tear the leaves of a handful of cilantro and sprinkle into the guacamole, leaving a few leaves on top as garnish. Serve with tortilla chips and enjoy!

# caprese bruschetta

## INGREDIENTS

- 1 French Baguette
- 1½ C Zesty Italian Dressing
- 16oz Fresh Mozzarella
- 6 Campari Tomatoes
- ½ C Fresh Basil
- Kosher Salt to Taste
- Balsamic Reduction, for Drizzling

## INSTRUCTIONS

1. Preheat the oven to 375 degrees and line a baking sheet with aluminum foil. Slice the baguette into 24, ¾ inch slices. Dip each slice into a shallow dish with the dressing, coating one side, then place on the baking sheet, dressing side up.
2. Slice the mozzarella into 24 strips and lay one strip on each slice of bread.
3. Bake for 15 minutes, or until melted and bubbly.
4. While the bread is baking, slice the tomatoes and dice the basil. When the bread is out of the oven, layer each piece with a couple slices of tomato, a pinch of diced basil and a sprinkle of kosher salt. Drizzle with the balsamic reduction and enjoy!



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# tomato & asparagus salad



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## INGREDIENTS

- 1 Large, Firm Tomato
- ¼ C Chopped Fresh Chives
- 1 Tbsp Honey
- 1 Tbsp Apple Cider Vinegar
- 1½ Tbsp Canola Oil
- 2 Tbsp Sesame Oil
- 8 oz Fresh Asparagus
- Kosher Salt, to taste
- White Pepper, to taste
- Fresh Basil Leaves
- ¼ C Pistachio Nuts, Chopped

## INSTRUCTIONS

1. Seed the tomato, then finely dice.
2. Wash the chives, dry thoroughly, then slice thinly.
3. In a medium bowl, mix the honey, apple cider vinegar, salt and pepper. Add the two oils and beat thoroughly.
4. Add the tomato and chives to the bowl and stir carefully to combine.
5. Cut the asparagus diagonally into thin slices and immediately add it to the tomato and dressing mixture.
6. Arrange the salad on plates, then garnish with some fresh basil leaves and a sprinkling of chopped pistachio nuts. Serve immediately and enjoy.

*dimsum*



# bruschetta pasta

## INGREDIENTS

- 8 oz. Thin Spaghetti noodles
- 1 C Red Tomatoes, chopped
- 1 C Yellow Tomatoes, chopped
- 1 C fresh Basil, chopped
- 1 C Feta, crumbled
- ¼ C Olive Oil
- Kosher Salt and Ground Pepper, to taste
- 1 C Balsamic Vinegar, for reduction

## INSTRUCTIONS

1. In a shallow saucepan, add the balsamic vinegar. Turn the heat to medium and let the vinegar simmer so it slowly reduces in liquid, for about 15-20 minutes, or until it reaches a thickness similar to melted chocolate.
2. While the vinegar reduces, fill a large pot of water and set it to boil. Add the pasta and cook to al dente, around 8-10 minutes.
3. Chop the tomatoes and basil while the pasta is cooking, and add it to a medium bowl with the crumbled feta, set aside.
4. Once the pasta is done, drain it and return it to the pot. Add ¼ cup olive oil, and the salt and pepper and quickly toss to coat. Then add the tomatoes and feta and toss until thoroughly combined. Adjust the seasoning as needed and serve, drizzling the balsamic reduction over the dish once plated.



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# ginger curried vegetables



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## INGREDIENTS

- 1 Red Chile
- 1 Clove Garlic
- Thumb-Sized Piece of Fresh Ginger
- ½ Bunch Green Onions
- 4 oz Snow Peas
- 5 oz Carrots
- 3 oz Bean Sprouts
- 1 Tbsp Canola Oil
- 1 C Unsweetened Coconut Milk
- 2 tsp Red Curry Paste
- 3 Tbsp Soy Sauce
- Fresh Cilantro Leaves

## INSTRUCTIONS

1. Slit the chile lengthwise and cut out the seeds and membranes, then slice into thin rings.
2. Peel and finely chop the ginger and garlic, then trim and slice the green onions.
3. Trim the snow peas, then cut into thirds diagonally.
4. Peel the carrots, then cut into thin strips lengthwise, then slice as thinly as possible.
5. Rinse the bean sprouts in a sieve and drain well.
6. Heat the oil in a wok over medium-high heat, then add the chile rings, ginger and garlic and stir-fry lightly.
7. Add the carrots and snow peas and stir-fry for 2-3 minutes, then add the green onions and continue to stir-fry for another minute.
8. Add the coconut milk, curry paste, and soy sauce and heat through, then add the bean sprouts and heat for another 2 minutes.
9. Roughly chop a few leaves of fresh cilantro and sprinkle over the vegetables. Serve and enjoy!

# pork ribs w/ mango habañero sauce

## INGREDIENTS

- 1 Rack Pork Ribs
- 2 Tbsp Kosher Salt
- 1 Tbsp Black Pepper
- 1 Tbsp Garlic Powder
- 1 Tbsp Cumin
- 2 tsp Cayenne Pepper
- 4 Large Mangoes
- 2 Ripe Habanero Pepper
- ½ C Lime Juice
- 3 Inch Piece of Ginger, Grated
- ¼-¾ Cups of Raw Sugar
- 1-2 C Water

## INSTRUCTIONS

1. Remove the stems from the habanero peppers and toss into a food processor whole. Pulse the processor on and off until the chile is in tiny pieces.
2. Peel the mango and cut away the flesh from the pit. Add the cut mango to the food processor with the habaneros and process until completely smooth.
3. Pour the mixture into a large saucepan set on low heat. Add the lime juice and ginger, stirring until well-combined, then add ¼ cup of sugar and 1 cup of water. Stir until the mixture is loose.
4. Bring the mixture to a boil, then reduce heat to low once more, stirring occasionally, until the mixture has reduced and thickened up, about 30-45 minutes. Taste and adjust the sugar as needed. If a thinner sauce is desired, slowly add more water.
5. For best flavor, allow to cool and refrigerate over night before use.
6. Prepare a large pot with water and a generous amount of salt, bring to a boil. Add the ribs and allow to continue a low boil for 30 minutes. Remove from the pot and place on a cutting board, pat dry.
7. Combine the salt, pepper, garlic powder, cumin, and cayenne pepper and apply liberally to the ribs. Preheat the grill to medium-high, place the ribs, meat-side down and grill for ten minutes, turning once. After the turn, apply a liberal layer of the mango habanero sauce to allow the flavors to penetrate the meat. Serve immediately.



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# spicy guacamole burger



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## INGREDIENTS

- 1½ lbs. 80/20 Ground Beef
- 2 Tbsp. Taco Seasoning
- 6 Slices Co-Jack Cheese
- 1½ C Tortilla Strips
- 1½ C Homemade Guacamole
- 6 Large Hamburger Buns
- ¼ C Mayo

## INSTRUCTIONS

1. Prepare the guacamole as instructed, cover, and save in the fridge until ready.
2. Place the beef in a large bowl and cover with the taco seasoning, then mix until the two are fully incorporated. Separate the beef into 6 balls, about ¼ lb. each, then press down gently with your hand to flatten out the patties.
3. Prepare a grill at high heat, brush the grate down with oil and grill each burger for 3 minutes on one side before flipping, then another 3 minutes for medium rare, and around 6-8 minutes for well done.
4. Add a slice of cheese about a minute or so before the burger is done to allow it to melt, then place the burger on a bottom bun prepped with a thin layer of mayo. Top with a generous layer of tortilla strips and guacamole, add the top bun and eat up!

# one pot enchilada pasta

## INGREDIENTS

- 2 Tbsp Extra Virgin Olive Oil
- 1½ lbs Lean Ground Beef
- ½ White Onion, chopped
- 3 Tbsp Taco Seasoning
- 3 C Enchilada Sauce
- 2 C Beef Stock
- 1 lb Barilla Rotini Pasta
- 2-3 C Colby Jack Cheese, freshly grated
- Cilantro, for garnish

## INSTRUCTIONS

1. In a large, deep skillet, heat the olive oil over medium-high heat, then add the onions and saute until just tender, around 4 minutes.
2. Add the ground beef and begin to brown, breaking it up into small pieces as it cook, until it is no longer pink, around 5 minutes. Add the taco seasoning and stir to thoroughly combine.
3. Add the enchilada sauce, beef broth, and pasta, allow to boil for one minute, then reduce heat and simmer for 15 minutes, or until the pasta is tender.
4. Turn the oven to broil, then top the pasta with cheese and place in the oven. Allow the cheese to melt completely before removing from the oven, around 3 minutes. Garnish with cilantro and serve hot with fresh avocado, salad, and salsa for dipping.



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# margherita pizza w/ salami



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## INGREDIENTS

- 1 Pizza Crust Dough, homemade or store-bought
- 2 Tbsp Olive Oil
- Kosher Salt, to taste
- 3 oz Hard Salami, sliced thin
- 1 C Campari Tomatoes, sliced
- 8 oz Fresh Mozzarella, sliced
- Palmful Fresh Basil, chopped
- 2 Tbsp Balsamic Reduction

## INSTRUCTIONS

1. Preheat oven to 425 degrees. Prepare pizza dough as directed and stretch to create a 12 inch crust.
2. Spread the olive oil over the dough, sprinkle generously with salt, then add the salami, tomatoes, and mozzarella.
3. Bake for 20-25 minutes, or until the crust is golden brown and the cheese has melted.
4. Sprinkle with the fresh basil, drizzle with balsamic reduction, cut into 8 slices and serve hot.

*desserts*



# lime macarons

## INGREDIENTS

- 100 grams egg whites
- 35 grams white granulated sugar
- 100 grams blanched almonds or almond meal/flour
- 180 grams powdered sugar
- Heaping ¼ tsp. Cream of Tartar
- Zest of 2 Limes
- Yellow and Green Gel Food Coloring

## INSTRUCTIONS

1. Place the almonds and powdered sugar in a food processor and run for several minutes, occasionally stopping to scrape the sides. Sift the mixture into a large bowl and discard any pieces that don't pass through the sieve.
2. In a large metal bowl, add the egg whites and cream of tartar. Begin whipping on medium-high with a whisk attachment until the eggs become foamy and white. Scrape the bowl, then add a tablespoon of granulated sugar and whip again for about 20 seconds. Scrape the bowl and repeat until all the granulated sugar has been added. Scrape the sides one last time then allow to whip at medium-high just until stiff peaks form.
3. Add the lime zest and a few toothpick draws of yellow and green gel food coloring, then sift about ⅓ of the almond meal/powdered sugar mixture into the bowl. Slowly and carefully fold the egg whites, by scraping the sides to the bottom of the bowl and then back over the top until the sugar flour is incorporated. Repeat until the all the sugar flour is mixed in, being careful to not beat the egg mixture.
4. Carefully spoon into a pastry bag prepped with a 1 inch round tip and pipe 1½ inch circles onto baking sheets covered with parchment paper. Tap the baking sheets again a flat surface to release any trapped air bubbles.
5. Allow the macarons to rest for 20-60 minutes, or until they lose their shine and are no longer tacky to the touch.
6. Bake in a 300 degree oven for 13 minutes, or until the bottoms are just barely starting to brown.



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# snickers crave bars



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## INGREDIENTS

- 4 C Snickers, Coarsely Chopped
- 5 C Chocolate-filled Multi-grain Cereal
- 10 oz Plain Marshmallows
- 5 Tbsp Butter
- 2½ C Semi-Sweet Chocolate Chips
- 1 C Peanut Butter

## INSTRUCTIONS

1. In a large, microwave safe bowl, melt the marshmallows and butter on LOW for about 6 minutes, stirring halfway through, until smooth.
2. Add the chopped Snickers and Cereal and stir until thoroughly combined.
3. Scoop into a greased up 13x9 inch baking dish, and press down with a buttered spatula or fingers.
4. In a medium, microwave safe bowl, melt the chocolate and peanut butter on LOW for about 3 minutes, until no longer lumpy. Pour over the cereal bars and smooth out with a spoon or spatula.
5. Allow to set for several hours before cutting and eating. For faster setting, place in the fridge or freezer, covered, until hard.

# cookie butter stuffed chocolate chip cookies

## INGREDIENTS

- 1 C Butter
- 1 C Sugar
- ½ C Brown Sugar
- 2 Eggs
- 2 tsp Vanilla
- 2-1/4 C Flour
- 1 tsp Baking Soda
- ½ tsp Salt
- 1 12-ounce Bag Semi-Sweet Chocolate Chips
- ½ C Cookie Butter

## INSTRUCTIONS

1. Preheat oven to 325 degrees.
2. Cream together butter and sugars. Beat in the eggs, one at a time, then mix in the vanilla.
3. In a separate bowl, combine flour, salt and baking soda. Gradually beat into butter/sugar mixture. Add chocolate chips and carefully stir.
4. Spoon out dough one tablespoon at a time, press into a bowl shape with thumb, then add ½ tsp of cookie butter, cover with the dough and smooth out into a ball. Place on a baking sheet and bake for 12-15 minutes, or until the edges are just barely brown.



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