



Cecelia's Creative Cooking at  
*Casa Linda*



Cooking should be about having fun  
and enjoying the journey . . . I encourage  
you to be creative in the kitchen.

♥ Cecelia



# About Cecelia's Good Stuff

"If more of us valued food and cheer above hoarded gold, it would be a much merrier world."

J.R.R. Tolkien

Such a simple quote yet so profound. Cooking and sharing my recipes with those I LOVE is what truly makes me happy. Ironically it took me a while to realize how much I love to cook. As a working Mother and small business owner I guess I was always rushing around and never had time to think much about what really makes me happy. It was only a few years ago that I realized I really connected to people through food. And it was on Facebook of all places that I started posting some of my food pictures. With great response from friends all over the country asking for recipes, and commenting on the beautiful pictures that I realized I had this amazing talent and connection through my newly inspired recipes. Before long people were emailing me asking me to post recipes and suggesting I publish a cookbook. And thus the idea emerged - CeceliasGoodStuff.com and my first sampling of the cookbook "A Few of My Favorite Things . . . Salads" was published.

Also, I am excited to announce the cookbook titled "Flavors of the Southwest" will be coming soon. It is filled with delicious recipes inspired from my home state right here in New Mexico. With a variety of influences including our border country Mexico, the book will include some traditional dishes to an assortment of modern and innovative recipes that I have created myself. I am inspired to share my love through cooking and celebration of family. Many of the recipes in the book were inspired by celebrations with my family and some very treasured recipes that were passed down to me by some very special people in my life. Thanks a million times over for your inspiration - this would not have happened without all my Facebook friends. I am truly blessed! Looking forward to sharing more Good Stuff soon.

Fondly,

*Cecelia*

For more great recipe ideas visit [www.cecелиasgoodstuff.com](http://www.cecелиasgoodstuff.com)

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# Perfect Sautéed Mushrooms

Mushrooms are one of my favorite things to eat. They go well with so many types of foods including eggs, chicken, steaks, hamburgers, green beans, and are great served over a baked potato! We have cut our red meat intake way back to having a great steak about once a month. When we grill a nice steak mushrooms are an absolute must have! I use white wine to de glaze the pan and add a depth of flavor to the mushrooms. Marcella wine is also great to use in this recipe. Marcella wine is a bit sweeter and adds a great flavor as well. Mushrooms are like sponges they absorb the flavors of whatever you add to them. They are delicious and so good for you helping to boost your immune system. I usually use a mix of brown and white button mushrooms, but you can use any type of mushroom with this recipe! Let me know what you think . . . please comment below or message me on Facebook.

Bon Appetit,

Cecelia

## Ingredients:

2 cups sliced button Mushrooms

1 tablespoon Butter

Salt and Pepper to taste

1 teaspoon minced Garlic

1 cup White Wine

Directions: In a large sauté pan add butter and melt over medium heat. Once the butter is melted add the mushrooms and garlic. Season with salt and pepper and continue to cook mushrooms until they are golden brown in color about 5 - 7 minutes. Mix well and add wine, turn up heat to medium high and cook until the wine has evaporated completely about 2 minutes.

Notes: Serve over chicken, steak, or a baked potato!





# Moscow Mule Cocktail

I must admit vodka is my drink of choice, especially on a hot summer's night when we are outside enjoying the pool. I recently discover the Moscow Mule (I know I don't get out much) anyway, how amazing is this cocktail, cold and refreshing and my favorite part the mint and fresh squeezed lime juice. Don't skip on either of those ingredients they really make this drink. The Moscow Mule Cocktail was created in the 1940's by Jack Morgan and John G. Martin in a historic hotel located in Manhattan, known as the Chatham Hotel. The drink back then was called "Little Moscow" because most imported premium vodka came from Russia back then. These American Distributors were trying to market their vodka to Americans. They used a chilled copper mug to make it appealing, and as you can see the copper mug really adds to the drink. I bought my husband a set of 4 for his birthday. They are fun to drink out of and somehow make the whole experience better. Happy summer to you and please comment below. Follow me on Pinterest, Instagram, Facebook and Twitter!

Bon Appetit,

Cecelia

Ingredients:

2 tablespoons Fresh Squeezed lime juice from one lime

8 ounces Ginger Beer

1 1/2 ounces Vodka

1 cup Crushed ice

Fresh Mint for garnish

Directions: In a copper chilled mug add ice, 1 1/2 ounces' vodka, 2 tablespoons fresh squeezed lime juice, and about 8 ounces of ginger beer. Stir until blended, garnish with a fresh sprig of mint and a lime slice. Serve immediately! Seriously - the fresh lime juice and mint - really make this drink!





# Rosemary Potatoes & Carrots

Rosemary Potatoes & Carrots a great way to add healthy vegetables to any menu. The carrots are a beautiful touch to this dish and add lots of vibrant color. This can be served with any type of meat, I served it with grilled pork chops. I was working in the garden over the weekend and picked some of my rosemary, thyme and parsley. I must say my garden is doing quite nice with the rain we have had. For those of you that are far away we only get an average of 12 inches of precipitation a year in the high mountain desert of New Mexico. And for any garden that means I have to water daily. It has rained three days in a row and descent amount of rain, I haven't had to water my garden - yah, for rain. What a blessing. I just love it . . . we also see the sun 365 days a year here in New Mexico that is also a blessing, this small country girl misses the rain though. I sure would love to hear from you please message me on Facebook or comment below. Bon Appetit, Cecelia

## Ingredients:

6 Yukon potatoes; scrub extra good; leave peel on and chop into medium size pieces

8 carrots; scrub extra good; leave peel on and chop into medium size pieces

2 teaspoons fresh cut chives for garnish

## Herb and Oil Mixture:

¼ cup olive oil

1 tablespoon fresh thyme leaves

1 tablespoon fresh parsley

1 tablespoon fresh rosemary

1/4 teaspoon garlic powder

½ teaspoon salt

Fresh ground pepper to taste

Directions: In large mixing bowl add all herbs and oil, mix well. Let stand while you wash and cut potatoes so dried herbs will soften slightly. Add potatoes and carrots to bowl and mix well until all are thoroughly covered. Empty onto a cookie sheet and bake at 425 for about 35 - 45 minutes turning every ten minutes so all side brown evenly. Pour into serving dish and garnish with fresh chives. Serve immediately. Makes approximately 8 servings.

TIP: you can substitute dried herbs – cut back to half a teaspoon of each herb.

Variations: Any type of potato works well here. Red potatoes are also great, and mixed or colored fingerling potatoes are fun and add even more color to the dish.







# Best Ever Blueberry Muffins

Best Ever Blueberry Muffins with wild blueberries! These are amazing . . . a little like eating at a bakery in France . . . well I wish. But instead I am eating them here at Casa Linda in my kitchen with a nice cup of pinon coffee, which pairs rather well with the muffins. I think these might be the best muffins I have ever made. . . I am actually getting better at baking. I always thought when it comes to cooking, you are either a baker or a cook - but rarely both. I think I am becoming both. I am not bragging, as I said earlier, I never felt like I was much of a baker. Practice makes improvement . . . I bake a lot of muffins for my children for breakfast and serve them with fresh fruit. These were all gone in two days and I only had one. So my kids (this includes my husband Ted) ate the other 11 muffins. No joke. That is proof that they were scrumptious!

I hope you love this recipe. Hope to hear from you soon.

Bon Appetit,

Cecelia

Ingredients:

2 cups flour

1 cup sugar

2 teaspoon baking powder

1 teaspoon vanilla bean paste (substitute vanilla extract)

3 eggs

1 ½ cups frozen blueberries

1 stick melted unsalted butter

1 cup whole milk

½ teaspoon salt

1 teaspoon of raw sugar for topping

Directions: In large mixing bowl add egg and beat well on medium for about 30 seconds. Add milk, vanilla bean paste, butter and sugar, mix again for 30 more seconds until blended. Add flour, baking powder and salt, mix on medium for two minutes or until all ingredients are fully blended. Gently fold in blueberries, then pour into lined large muffin pans, sprinkle with the raw sugar and bake at 375 degrees for 20 - 22 minutes or until cooked.



# Crock Pot Chicken Cacciatore

I grew up in a small coal mining town in northern New Mexico. We had lots of immigrants from Europe that worked and lived in our small town of Raton. Raton meaning - rat in Spanish, was true to its name. With lots of open fields and old basements we would often see a mouse or two. A long time Italian friend taught me how to make chicken cacciatore, Cacciatore (pronounced [kattʃa'to:re]) means "hunter" in Italian. In cooking cacciatore refers to a meal prepared "hunter-style. Often rabbit or chicken that was cooked in the fields with a little too few ingredients. Most cacciatore recipes are made with onions, herbs, bell peppers, and wine. In southern Italy red wine is used and in northern Italy white wine is used when preparing the dish. Tomatoes were not typically used but now are a main ingredient in the dish. This stew like dish was typically used to feed several men while hunting and therefore capers, artichokes, olives and tomatoes were not typical. Today many of us add all sorts of fancy ingredients to our cacciatore, including me, I like to add olives, capers and artichoke hearts. I typically braise the chicken with onion and garlic before putting it into the crock pot. I believe it gives the dish a depth of flavor along with deglazing the pan with red wine. In this recipe I used lots of fresh herbs from my garden and when my children walked in from school they both asked the same question, "Mom, what are you making? It smells so good in here." So here you have it my simple yet elegant recipe for chicken cacciatore.

Bon Appetit,

Cecelia

Ingredients:

- 2 tablespoons olive oil
- 2 pounds chicken thighs
- 1 medium onion chopped finely
- 4 large garlic cloves, minced
- 1 (9 ounce) package frozen artichoke hearts
- 1 (4 ounce) can tomato paste
- 1 cup red wine
- 1 tablespoon fresh thyme leaves
- 1 tablespoon fresh flat leaf parsley
- 1 tablespoon fresh oregano
- 1 teaspoon fresh rosemary
- 1 (28 ounce) can fire roasted tomatoes



2 tablespoons capers  
½ cup Kalamata olives  
1 teaspoon sea salt  
Pepper to taste

Directions: In deep pot sauté two tablespoons olive oil, chopped onion, garlic and cook about 3 minutes on medium heat, then add the chicken, allow chicken to brown about 2 minutes on each side before adding the red wine, this will deglaze the pan and add depth of flavor to the chicken. Transfer to crock pot and add tomatoes, tomato paste, artichoke hearts, Kalamata olives, capers, salt, pepper and fresh herbs. Mix well and set on low heat for 4 hours, serve over pasta or rice.

TIP: Chicken Cacciatore is also great served over steamed rice.





# Homemade Hibiscus Tea

Hibiscus Teas comes from the hibiscus flower. The tea is very red and tart somewhat like cranberry juice. The tea is very good mixed with fresh mint and a little raw honey. I actually enjoy the tartness without the honey but my family likes it a little sweeter so I add a little honey to the tea. Hibiscus teas has many health benefits including lowering cholesterol, blood pressure, clearing acne, moderating body temperature and at my age this is a huge benefit! It is also high in vitamin C and antioxidants so it can help prevent colds. I have been drinking it regularly and have really noticed it helps a great deal with hot flashes. If it helps me I thought I should share it with you or maybe someone you know who can benefit from drinking it as well! The tea really makes a beautiful presentation and it tastes delicious! Here's to your health.

Bon Appetit,

Cecelia

## Ingredients:

1 cup Hibiscus tea flowers

4 cups boiling water

4 cups ice

8 cups cold water

Garnish with fresh mint

2 – 4 tablespoons raw honey

Directions: Bring water to a boil and pour over hibiscus flowers. Allow tea to seep for at least 30 minutes. Strain over ice to cool tea and mix with water. Add mint leaves and honey if desired.





# Ham & Cheese Breakfast Turnovers

Let's face it the holidays can be a bit overwhelming, with shopping, wrapping cleaning, decorating, cooking, it seems like there isn't enough time to do it all. I have to remind myself that it all doesn't really matter what is most important are the people in our lives and the memories we create with them. So this year, I didn't put out all my decorations, I didn't make homemade bark and give it out and I didn't drive myself insane with regret for not making it all perfect! Instead I chose to focus on being grateful. Every single time I started to criticize myself for not having done something, I said I am grateful for this. I am grateful for this person, I am grateful for my children, I am grateful for . . . you get the idea. Well I have to say, it made a huge difference for me. I think it is something I will continue to do when I feel stressed or overwhelmed with my long to do list . . . I love to do lists; they keep me sane! I loved the idea of practicing gratitude and thought I should share it with you – just in case you do the same thing, blame yourself for not doing it all. When it is all said and done it is the people and the experience we have with those wonderful people that make it all worthwhile.

To celebrate my children and their love for comfort food I created these tasty breakfast ham and cheese turnovers. It was fabulous and fairly easy! It was a nice warm and cozy breakfast that we enjoyed in front of the fire place in our pajamas. I encourage you to relax and celebrate those people who are most important to you. And it is always more fun doing it with great food. Blessings to you and yours this holiday season.

Bon Appetit,

Cecelia

Ingredients:

6 Eggs, beaten well

½ cup chopped ham

3 tablespoons chopped onion

2 Prepared Pie Crusts

1 Egg – for pastry

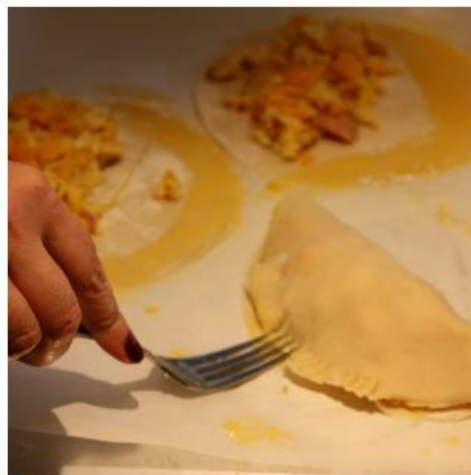
½ cup shredded cheddar cheese

1 teaspoon butter

Salt and Pepper to taste

Directions: Sauté butter and onion until translucent and then add in the chopped ham, add eggs and cook until eggs are no longer runny. About 3 minutes. Season with salt and pepper. Roll

out prepared pie crusts onto a floured surface, using a four inch bowl cut out 3 circles from each crust. Transfer to a cookie sheet with parchment paper, fill each pastry crust as shown in the picture below. Add shredded cheddar cheese. Baste each crust with egg and seal using a fork by pressing down firmly, careful not to puncture the dough. Bake in a preheated 350 degree oven for about 15 – 18 minutes or until turnovers are light brown. Allow to cool for a few minutes before serving.







# Asian Chopped Salad

I have been on an Asian food kick lately. I have had a ton of fun creating some new Asian recipes. This salad is especially flavorful and I added some crunchy Chow Mein noodles for the extra texture in this dish. I am really enjoying using fresh grated ginger. I just love ginger! It is one of those healing herbs that promotes great digestion, and aids in combating inflammation in the body. It also helps your body with the absorption of essential nutrients and aids to help with nausea. I love using in tea, dressings, and stir fry. I paired this salad with a fresh ginger dressing is the perfect complement to this tasty salad. I hope you enjoy it.

Bon Appetit,

Cecelia

Ingredients:

10 ounce Coleslaw mix

1 cup julienned carrots

1/4 cup chopped peanuts

1 cup sliced cucumber

1 cup chow Mein noodles

1 cup cilantro, loosely packed, leaves only

1 (4 ounce) water chestnuts, chopped

2 cups chopped chicken (Thai Chicken Shown here or oven roasted is a great substitute.)

Thai Baked Chicken Recipe see page 26

Ginger Dressing see page 24

Directions: Layer coleslaw mix, carrots, cucumber, water chestnuts, cilantro leaves, chicken, peanuts and dried noodles. Drizzle with dressing, garnish with peanuts and cilantro then serve immediately.





# Ginger Dressing

## Ingredients:

¼ cup rice vinegar

¼ cup olive oil

½ teaspoon garlic powder

½ teaspoon sesame seeds

3 tablespoons dark sesame seed oil

3 tablespoons Hoisin sauce

1 tablespoon Dijon mustard

2 teaspoons soy sauce

2 tablespoons fresh squeezed lime juice

¼ cup peanut butter

3 tablespoon freshly grated ginger

Directions: Combine all ingredients in blend and pulse until well blended. Any leftover dressing can be stored for several days in the refrigerator.



# Thai Baked Chicken

This is my own creative take on Thai Chicken. I used chicken thighs because that is what I had on hand. If you prefer chicken breasts that is also a good option for this recipe. The great thing about this recipe is that it is extremely versatile. You can serve it over salad, use it in a wrap, serve it with rice and vegetables or it is great in stir fried rice.

Whatever you choose, I promise you will get rave reviews!

Bon Appetit,

Cecelia

## Ingredients:

½ cup orange juice

¼ soy sauce

2 tablespoons hoisin sauce

1 tablespoon Sriracha chile sauce

¼ cup honey

1 tablespoon grated fresh ginger

2 pounds skinless/boneless chicken (breasts or thighs work best)

Directions: In a large zip-lock add chicken, orange juice, soy sauce, hoisin sauce, Sriracha chile sauce, honey and fresh ginger. Shake baggie well by flipping it over to mix and incorporate chicken with the marinade. Marinate for a minimum of 2 hours or overnight. Bake chicken on a cookies sheet at 375 degrees for 35- 45 minutes depending on the size and thickness of chicken. Serve with salad, rice or on a stick as an appetizer.

TIP: I recommend marinating a minimum of two hours. It is best if you can marinate overnight. If you are making for smaller servings, I recommend freezing the leftovers in a Ziplock freezer baggie, chicken freezes well.



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Originally Published by [www.cecелиasgoodstuff.com](http://www.cecелиasgoodstuff.com)

Published in the United States on the world wide web  
by [www.cecелиasgoodstuff.com](http://www.cecелиasgoodstuff.com)  
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All works originally Published by [www.cecелиasgoodstuff.com](http://www.cecелиasgoodstuff.com)

Photography by Cecelia Dardanes, and Kyle Zimmerman (see photo credit)  
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Acknowledgements:

Photo Credit, Kyle Zimmerman Photography, Cover image and image of Cecelia Dardanes on  
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First Edition March 23, 2016



*Flavors* of the  
**Southwest**

Over 150 Beautiful Southwestern Recipes