

# VALENTINE'S DAY SPECIAL

*featuring*  
**5 DELECTABLE  
DINNER RECIPES**  
*and*  
**5 DECADENT  
DESSERTS RECIPES**

# VALENTINE'S DAY SPECIAL

*featuring*  
**5 DELECTABLE  
DINNER RECIPES**  
*and*  
**5 DECADENT  
DESSERTS RECIPES**

SOUTHERN  PLATE

# CONTENTS

## **Crock Pot Beef Burgundy**

A rich and deeply flavorful sauce with ultra-tender chunks of beef perfectly waiting for you at the dinner date table with your favorite person.

## **Southern Cubed Steak**

Tender steak smothered in flavorful milk gravy, this dish is yet another bit of proof that simple food is often times the best!

## **Stuffed Peppers with Ground Turkey or Beef**

Boy, these are good! A meal in and of itself, stuffed peppers are classic comfort food, either way, you look at it.

## **Baked Chicken Tenders**

This baked chicken tenders recipe is easy as can be, reinforcing our sincere thought that the best food is simple food.

## **Pesto Chicken & Pasta**

This easy and delicious Pesto Chicken & Pasta is not only best enjoyed with your significant other, but will surely become a family favorite too!

## **Red Velvet Bundt Cake**

Perfect for any celebration when you want to impress, the Red Velvet Bundt Cake is soooo good y'all! It's so moist and lightly dense you and your family will love it.



## **Symphony Brownies**

Chocolate is a must for Valentine's in our book. Prepare for well deserved oohs and ahhs with this decadent Symphony Brownies recipe.

## **Strawberry Cake**

If you shop at Sam's Club on a regular basis and think this cake looks familiar, it should because we dearly love that strawberry cake – so this is our homemade version.

## **Fresh Strawberry Pie**

Using our quick and easy mix in the pan pie crust, you can throw together this gorgeous pie quick as a wink! This would be a beautiful dessert on any table.

## **Magic Lemon Cherry**

### **Cheesecake**

We are sharing a fun little recipe with you with a bit of cooking "Magic" involved. This is a refrigerator cake and a lighter tasting dessert, not overly sweet but just enough.



# CROCK POT BEEF BURGUNDY

---

## Ingredients

- approximately 1.5 pounds beef stew meat
- 10.5 oz can cream of mushroom soup
- 1 cup red grape juice like Welch's, the purple kind
- 1 tablespoon white vinegar
- 1 oz package onion soup mix
- 1 tablespoon minced garlic

Place stew meat in the bottom of the slow cooker. In a medium-size bowl, combine all other ingredients.

Microwave for about a minute or so, stir well to blend, pour over meat.

Cook on low all day, 7-8 hours, or on high 3-4 hours. Server over freshly cooked egg noodles, rice, or mashed potatoes.





# SOUTHERN CUBED STEAK

---

## Ingredients

- 4 Pieces Cubed Steak
- 1 cup All Purpose Flour (plus about 1/4 cup more to thicken gravy)
- Salt (to taste)
- Pepper (to taste)
- 1 1/2 cups Milk (approximately)

Place enough oil in a pan to just coat the bottom, put that over medium heat while you prepare your steak.

In a bowl, place 1 cup flour, add 1/4 teaspoon salt and 1/4 teaspoon pepper (more if you prefer). Stir that up. Dip each piece of steak into flour on both sides to get it coated well.

Place each piece of steak in heated pan and cook until good and browned on both sides. Remove steak to a plate while you make your gravy.



Place about 1/4 cup flour into skillet with meat drippings. Add a little more salt and pepper and stir this over medium heat until the flour is slightly browned (just a few minutes).

Slowly pour in 1+1/2 Cups of milk, stirring constantly. Continue stirring, with a wire whisk to help with lumps, over the lowest heat setting until thickened and there are no lumps. This will happen rather quickly.

Add a little more milk if you prefer thinner gravy. Return steak to the pan and turn to coat with gravy on both sides.

Serve steak and gravy together in a bowl or serve gravy on the side to go with mashed potatoes.



# STUFFED PEPPERS WITH GROUND TURKEY OR BEEF

---



## Ingredients

- 1 lb ground turkey or beef
- 1 small onion (chopped)
- 1 tsp chopped garlic
- 2 tsp chili powder
- 1 tsp salt
- 1/2 tsp pepper
- 1 can tomato soup
- 1 cup cheddar cheese (plus more to sprinkle on top)
- 1 cup cooked rice
- 4 medium-sized bell peppers

Fill a large pot with water. Add a teaspoon of salt and set over medium-high heat to bring to a boil. Chop onion. In a large skillet, brown hamburger meat, chopped onion, and garlic until hamburger meat is browned. Drain off grease. Add spices, soup, and rice to the beef mixture. Stir well. Simmer for ten minutes.

While that is simmering, wash peppers and remove tops. Scoop out seeds with a spoon. Drop bell peppers into boiling water and boil for five minutes. Carefully remove with tongs.

Spray 8x8 pan with nonstick cooking spray. Place peppers upright inside. Add one cup cheese to beef and rice mixture and stir until melted. Spoon into peppers. Top with additional cheese. Bake at 350 for ten minutes.





# BAKED CHICKEN TENDERS

---

## Ingredients

- 1-2 pounds chicken tenders
- Olive Oil
- Zesty Bread Seasoning

Spread chicken tenders out on a baking sheet. Brush both sides with olive oil and sprinkle liberally with seasoning.

Bake at 350 until no longer pink in the center, 20-30 minutes.





# PESTO CHICKEN & PASTA

---

## Ingredients

- Olive Oil
- 3-4 chicken breasts (boneless skinless (thin) or 1.5 pounds boneless skinless chicken tenders)
- 1 can (14 oz petite diced tomatoes, undrained)
- 1 can (14 oz crushed tomatoes, undrained)
- 1/2 cup pesto sauce
- Tablespoon minced garlic
- salt and pepper to taste
- Fresh cooked pasta of your choice (for serving)
- Few tablespoons grated parmesan cheese (optional)

In large skillet place 1-2 tablespoons of olive oil over medium high heat. Add chicken breasts and cook until browned on both sides, flipping as needed. Chicken does not have to be done in the center.

Add both cans of tomatoes with juice, pesto sauce, garlic, and salt and pepper to taste.

Stir together and reduce heat to medium-low, cooking until chicken is no longer pink in the center and sauce is heated through.

Spoon chicken and sauce over freshly cooked pasta. Garnish with parmesan if you'd like. Enjoy!





# RED VELVET BUNDT CAKE



Preheat oven to 350 degrees. Prepare a 10-inch bundt cake pan with a nonstick baking spray. In a large bowl, using a hand or stand mixer, cream together the butter and sugar until light and fluffy. Add the red food coloring to the buttermilk and stir it in. Pour the buttermilk, eggs, and vanilla into the butter mixture and mix just until combined. Stir in the baking soda and vinegar.

**\*Note\*** Be sure not to overmix!

Over mixing the butter and sugar or any of the steps could result in a dense cake. To keep the cake light and fluffy mix each step just until combined

## Ingredients

- 1/2 cup Unsalted butter (softened)
- 1 1/2 cup Granulated sugar
- 2 large eggs
- 1 cup Buttermilk
- 2 tbsp red food coloring (or approx 2 tsp Beetroot Powder)
- 1 1/2 tsp Baking soda
- 1 tsp White vinegar
- 2 cups Cake flour (or All-purpose flour see notes)
- 3 tbsp Cocoa powder
- 1 tsp Salt

## Cream Cheese Icing

- 8 oz Cream cheese
- 4 tbsp Unsalted butter (softened)
- 1 1/2 cup Powdered sugar
- 1 tsp Vanilla
- 1/4 cup Milk

In a small bowl whisk the flour, cocoa powder, and salt together. Fold the dry mix into the wet mix and pour the batter into the prepared bundt cake pan. Bake for 45-50 mins, just until a toothpick comes out clean. Cool for 10 mins and then invert and place on a wire rack to cool completely.

## Cream Cheese Icing

Add the powdered sugar, vanilla, and milk. Mix it all together until well combined. Test the consistency with a spoon and if it needs to be thinned add a little more milk 1 tablespoon at a time. Once desired consistency has been reached, spoon the frosting over the cake. Optional: Top frosting with chocolate powder or shavings



# SYMPHONY BROWNIES

---

## Ingredients

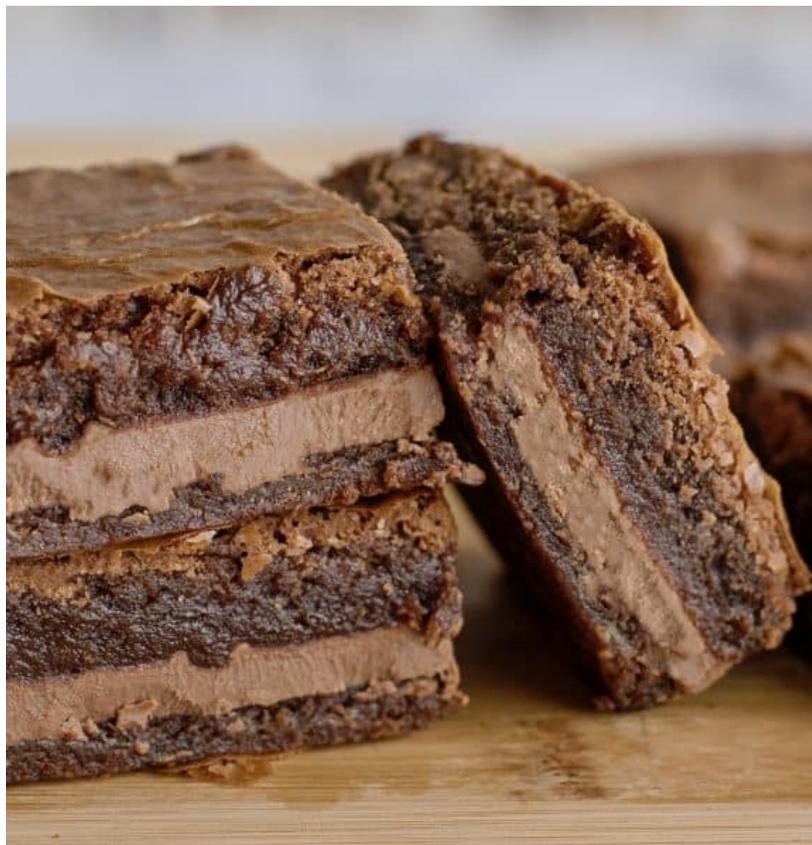
- 1 9x13 size Box Brownie Mix (prepared according to package directions)
- 2 x 8 ounce Symphony Bars (can use other milk chocolate bar)

Spray an 8x8 baking dish lightly with cooking spray. Prepare brownie mix according to package directions.

Spread half of the brownie batter in the bottom of the pan. Top with a layer of chocolate bars. Pour remaining brownie batter over top of chocolate bars and gently spread to cover.

Place in 325 degree oven and bake for 45-50 minutes. Allow to cool completely before cutting.

ENJOY! (and believe me, you will!)





# STRAWBERRY CAKE

---

## Ingredients

- Jiffy Cake Mix (or other of your choice prepared according to package directions\*)
- 2 cups heavy whipping cream
- 1/2 cup confectioner's sugar
- 1 teaspoon vanilla
- Fresh Strawberries
- 13.5 ounce container Strawberry Glaze



Allow baked cake to cool for ten minutes in the pan before turning it out onto a platter or large plate. You can also decorate it in the pan and serve from the pan if you like.

Once cake has cooled completely, place cream in large mixing bowl and beat with electric mixer until soft peaks form, about two minutes or so.

Add in vanilla and confectioner's sugar and beat again until stiff peaks form. Ice cake. Add a decorative border or spooned up border (by icing the top really thick and using a spoon to form a recess in the center) around the sides to hold glaze in for the next step.

Wash cut the tops off of strawberries. Blot them dry with a paper towel. Arrange on top of cake.

Spoon glaze over strawberries and use a butter knife to spread to coat each one.

Serve immediately or refrigerate until ready to serve.



# FRESH STRAWBERRY PIE

---

## Ingredients

- 1 cup sugar
- 1 cup Water
- 3 Tablespoon strawberry gelatin mix
- 1 Pint Fresh Strawberries
- 3 Heaping Tablespoons Cornstarch
- 1 pie crust - cooked and cooled (The recipe for our crust may be found [here](#). We made a double recipe for a thicker, fluted crust)

Combine sugar, cornstarch, and dry gelatin mix in a saucepot and stir together. Add water and cook until thick and clear over medium-high heat, stirring constantly to prevent scorching.

Set aside and let cool.

Wash and hull strawberries, cut in half, and arrange in pie crust. When filling is cool, pour over strawberries. Cover and chill pie in the fridge until ready to serve.

Serve with whipped cream. Think of us when you eat a piece!





# MAGIC LEMON CHERRY CHEESECAKE

---

## Ingredients

- 1 box lemon cake mix (prepared according to directions. We usually get Duncan Hines, but any brand will do)
- 32 ounces Ricotta Cheese
- 4 eggs
- 1 cup sugar
- 1 teaspoon vanilla
- 2 cans good quality cherry pie filling (We usually grab Comstock brand)

Preheat oven to 350. Pour prepared cake batter into a greased 9x13 baking dish.

In a large mixing bowl place ricotta, eggs, sugar, and vanilla. Beat with an electric mixer until well combined. Drop this by spoonfuls over the top of the cake batter, trying to distribute as evenly as possible.

Place cake in oven for 1 hour, or until center springs back when pressed lightly with your finger.



Remove cake from oven and allow to cool completely. Top with cherry pie filling. Then, cover and place in the refrigerator until thoroughly chilled. Serve cold.

Note: With the topping, this will just barely fit in a standard anchor hocking 9x13 pan. If you have one that is a little deeper you may want to use it but definitely don't use one that is a bit more shallow than the average pan.

This dessert is not really super sweet, but just right.

**We hope you enjoyed these  
delectable Valentine's dinner and desserts recipes!**

**You may also be interested in:**

[Cheesy Chicken And Rice Crock Pot](#)

[Oven Steak Kabobs](#)

[Tender Swiss Steak](#)

[Oven Baked Mac and Cheese](#)

[Kielbasa Skillet](#)

[Mama's Milk Dunkin' M & M Cookies](#)

[My Sweet Valentines](#)

[Pound Cakes In Jars](#)

[Cappuccino Cake](#)

[Caramel Apple Cheesecake](#)

