

A VERY DAIRY LIFESTYLE

A celebration of America's dairy farm families, **The Dairy Good Cookbook: Everyday Comfort Food from America's Dairy Farm Families** (Andrews McMeel Publishing, June 2015, \$25.00) offers a unique perspective into the life of modern dairy farms through recipes created and inspired by dairy farmers, profiles of real dairy farm families, on-the-farm photographs, and features on the six major dairy cow breeds.

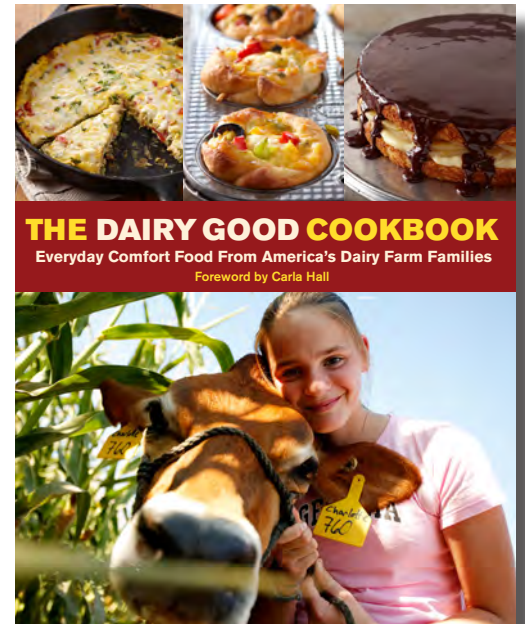
Beginning with Sunrise and ending at Sundown, the recipes are categorized by a typical day on a farm, and also include dishes for Family Gatherings and Special Occasions. Created in, and inspired by, the kitchens of America's dairy farm families to showcase the versatility of cooking with milk, cheese, yogurt, butter and other dairy favorites, the cookbook features more than 100 easy-to-follow recipes like:

- Cheddar and Mushroom Breakfast Squares
- Cajun Mac and Cheese
- Monterey Jack Pita Pizza
- Apricot Dijon Pork Chops
- Triple Layer Chocolate Cake with Vanilla Buttercream

More than a cookbook, **The Dairy Good Cookbook** is a storybook that uses family-friendly recipes and photographs of the food and farms to shape a story worth celebrating – that of the American dairy farmer!

“I grew up with dairy being a fabric of my childhood, and later my professional career—so I know comfort food. And, who better to share a number of comfort food recipes that feature dairy than the people who know it best—America's dairy farmers and those who bring dairy from around the world to your dinner table every day.”

–Carla Hall, cohost of *The Chew* and author of *Cooking with Love* and *Carla's Comfort Foods*



THE DAIRY GOOD COOKBOOK:

Everyday Comfort Food From America's Dairy Farm Families edited by Lisa Kingsley

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GRANNY'S CHICKEN PIE

PREP: 15 minutes **COOK:** 8 minutes **BAKE:** 30 minutes at 425°F **STAND:** 20 minutes **MAKES:** 8 servings

When dairy farmer Barbara Sink Myers was growing up in the 1950s in Lexington, North Carolina, she remembers the congregation of the Shiloh Methodist Church holding chicken pie suppers to finance the building of a new church. One Saturday a month, one family would be in charge of cooking, but the entire congregation pitched in to help. “I have fond memories of cooking with family and friends, pouring sweet tea, waiting tables, and greeting customers,” Barbara says. “These suppers were a lot of hard work, but I will always cherish the feeling of love, fellowship, and the sense of belonging built by this united effort.”

- 1/3 cup butter
- 1 small onion, chopped
- 1/2 cup sliced celery
- 1/3 cup all-purpose flour
- 1 3/4 cups chicken broth
- 2/3 cup milk
- 1/4 teaspoon salt
- 1/4 teaspoon freshly ground black pepper
- 1 (14.1-ounce) packaged refrigerated pie crust (2 crusts)
- 2 cups diced cooked chicken
- 2 hard-cooked eggs, chopped



1. Preheat the oven to 425°F. Melt the butter in a stockpot over medium heat. Cook the onion and celery in the hot butter until the onion is soft and translucent, 5 to 6 minutes. Whisk in the flour and cook for 1 minute. Slowly add the chicken broth and milk and whisk until smooth. Season with the salt and pepper. Simmer over medium-low heat until thickened, 2 to 3 minutes. Remove from the heat and set aside to cool slightly.

2. Unroll one pie crust and place it in a 9-inch pie plate. Place the chicken in the bottom crust. Sprinkle the chopped eggs over the chicken. Pour the broth mixture over the chicken and eggs.

3. Top with the second crust. Trim to make the edges even, if necessary. Turn the edges under to seal the crust. Crimp and flute the edges to make a rim. Cut slits in the top crust to allow steam to escape.

4. Place the pie on a rimmed baking sheet and bake for 30 to 35 minutes or until the crust is nicely browned and the filling is bubbling. Let stand for 20 minutes on a wire rack before serving.

See reverse side for another delicious recipe.

BROWNED-BUTTER ORANGE AND CRANBERRY CRUMB CAKE

PREP: 50 minutes **COOK:** 5 minutes **BAKE:** 50 minutes at 350° **COOL:** 1 hour **MAKES:** 9 servings
Flavored with cranberries, cinnamon, and orange, this rich coffee cake is ideal for a Christmas brunch. For those who like a buttery streusel topping as much (or more) as the cake, it doesn't get much better than this.

TOPPING

- 10 tablespoons unsalted butter
- 1 $\frac{1}{3}$ cups all-purpose flour
- $\frac{3}{4}$ cup packed light brown sugar
- 1 teaspoon ground cinnamon
- $\frac{1}{4}$ teaspoon salt

CAKE

- Softened butter, for the baking pan
- 1 $\frac{1}{2}$ cups all-purpose flour, plus additional for the pan
- $\frac{1}{2}$ cup plus 2 tablespoons granulated sugar
- 1 $\frac{1}{2}$ teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ teaspoon ground cinnamon
- Zest of 2 oranges
- 2 tablespoons unsalted butter
- 1 large egg
- $\frac{1}{2}$ cup milk
- 2 tablespoons orange juice
- 1 $\frac{1}{4}$ teaspoons vanilla extract
- 1 $\frac{1}{2}$ cups fresh or frozen cranberries, thawed



1. For the topping, cook and stir the 10 tablespoons butter in a skillet over medium heat until the butter foams, begins to turn light brown, and smells nutty. Remove from the heat and allow to cool slightly.

2. Combine the flour, brown sugar, cinnamon, and salt in a large bowl. Stir in the browned butter until large crumbs form; set aside.

3. For the cake, preheat the oven to 350°F. Butter and flour a 9-inch square baking pan; set aside.

4. Mix the flour, granulated sugar, baking powder, salt, cinnamon, and orange zest in a large bowl. Set aside.

5. Cook and stir the butter in a skillet over medium heat until it foams, begins to turn brown, and smells nutty. Cool slightly.

6. Combine the egg, milk, orange juice, vanilla, and browned butter in a separate bowl. Pour the egg mixture into the dry ingredients and stir just until combined.

Spread the batter in the prepared pan. (It will look like a small amount of batter.) Distribute the cranberries over the batter, pressing them into the batter slightly.

7. Sprinkle the crumb topping evenly over the cake, pressing down on it slightly. (This will be a very generous amount of crumbs.)

Bake for about 50 minutes or until the crumbs are golden and a cake tester inserted in the center of the cake comes out clean.

Transfer to a wire rack and cool completely in the pan.

From **THE DAIRY GOOD COOKBOOK**,
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