

Nine 30 minute Recipes To Get You Through The Holidays!

(+Bonus Recipe)



By: Carlina Will

Featuring: Melina Buncome (aka my mom)

Welcome



Carlina

Hi Everyone,

I'm so excited for all of you to enjoy my first "E-Cookbook" of many! I have compiled not only all of my favorite recipes for the holidays but your favorites as well that you mentioned in my comments section. See I told you that I read them lol. Of course the recipes are all under 30 minutes because most of us are always on the go whether it's to work, a party or getting ready for dinner. My favorite recipe in the book is my **Butter Garlic Shrimp Pasta** because the flavors in the dish are very exotic and this dish can be prepared for any event like dinner with your family or even my favorite which is date night! I've also included the **Fan Favorite Recipe** which is my mom's **Coconut Tart**! At the end of the book my mom has a sweet message for all of you so please read on. I hope all of you enjoy this E-Cookbook and please remember to share this book with at least two of your friends, follow me on my social media sites and subscribe to my newsletter to receive weekly recipes! Thank you so much for being amazing fans!

Love,
Carlina Will

CARLINA WILL

CHEF

ENTREPRENEUR

BLOGGER



ABOUT CARLINA

A rising chef, TV host and entrepreneur Carlina Will is an iconic role model for millennials; her passion for food and teaching others how to make their favorite Homestyle recipes in quick, easy steps is what has made her *the* new chef to watch out for. This young entrepreneur started her YouTube channel, "Cooking With Carlina," only two years ago and has already received recognition from *The Rachael Ray Show*, *The Real*, Warner Bros., Walt Disney Animation Studios, and many more!

RECIPES

Although based in LA, Carlina is a southern girl at heart having grown up in a small town in Florida. This is where Carlina fell in love with learning how to cook Southern and Caribbean foods from her grandmothers, and where she also learned how to bake from her mom.

Teaching others how to cook is what makes Carlina happy. She believes that food brings people together from all cultures and it's a universal language everyone understands.

FEATURED ON

The Rachael Ray Show, *The Real*, *Home and Family*, Hallmark Channel, Foodstirs blogger, What About Mommy's contributor, and NPR. **Brand Partners** include Yummy Spoonfuls, Cin Chilli and Aunt Jemima.

REACH OUT TO CARLINA

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Boneless Chuck Roast

Serves 4

Ingredients:

- 2 -3 lbs. of beef
- 1 tbsp. of seasoning salt
- 1 tbsp. of garlic
- 1 tbsp. of curry powder
- 1 tsp. of crushed red pepper
- ½ cup of chopped celery
- 1 cup of chopped onions
- 1/3 cup of chopped red, green and yellow bell peppers
- ¼ cup of barbeque sauce
- ¼ cup of water

Directions:

1. Place the beef in a bowl and mix in the garlic, seasoning salt, curry powder, crushed red peppers, celery and onions.
2. Cover the bowl and place it in the refrigerator to marinate over night.
3. On the next day, remove the marinated beef from the refrigerator and preheat the oven to 400 degrees Fahrenheit.
4. Mix in the red, green and yellow bell peppers with the marinated beef.
5. Place the dish in a baking pan and cover it in foil to bake in the oven for 2 hours.
6. Remove the roast from the oven and place the beef on a cutting board to cut in tiny squares.
7. Use the leftover juices from the roast and combine it with the barbeque sauce and water in a sauce pan. Let it cook until it begins to boil.
8. Finally, use the sauce to drizzle over the roast and serve!



Fruit Salad Delight

Serves 2

Ingredients:

- 2 cups of mixed green salad
- 8 slices of strawberries
- 10 raspberries
- 8 horizontal slices of cucumber
- 2 carrots sliced diagonally
- Optional: A slice of lime

Directions:

1. Toss the green salad, strawberries, raspberries, cucumber and carrots together in a bowl.
2. Optional: Squeeze the lime juice over the salad or top it with your favorite dressing!



Butter Garlic Shrimp Pasta

Serves 6

Ingredients:

- 1 lb of medium shrimp, deveined and tails removed
- 1 lb of spaghetti noodles
- 6-8 garlic cloves, minced
- 1/4 cup of butter
- fresh ground pepper and salt
- Italian seasoning
- 1 tomato, minced

Directions:

1. Boil the spaghetti in a saucepan on high until the noodles are done. Drain and set it aside in a bowl.
2. While the pasta is boiling, melt the butter in a pan on medium and add the washed shrimp to the pan.
3. Let the shrimp cook until they become a little pink and start to curl and then add the minced garlic.
4. Cook for 5-7 minutes and then add the minced tomato, pepper, salt and Italian seasoning. The amount of seasoning you use is your preference.
5. Finally, add the cooked shrimp on top of the spaghetti and serve.



Candy Corn Martini

Serves 2

Ingredients:

- 4 oz. of infused vodka (vanilla flavored)
- 10 pieces of candy corn
- 2 oz. of cream
- 1 cup of ice

Directions:

1. Mix the candy corn and the infused vodka together in a jar and let it sit for 2.5 hours.
2. Remove the candy corn from the mixture.
3. Add the cream to the vodka and candy corn mixture and pour it over the ice.
4. Serve chilled.



Green Apple/Watermelon Smoothie

Serves 2

Ingredients:

- 2 cups of ice
- 1 green apple
- 1 cup of watermelon juice
- 2 teaspoons of organic vanilla extract
- 1 slice of lime

Directions:

1. Cut 1 green apple into slices and place them in the blender.
2. Put all of the remaining ingredients (the ice, watermelon juice and vanilla extract) in the blender and puree until smooth.
3. Place the smoothie in a glass, add a lime on top and serve.



Guava Eggnog

Serves 2

Ingredients:

- 2 cups of eggnog
- 2 tbsp. of guava pulp
- ½ tsp. of nutmeg

Directions:

1. Combine the eggnog and the guava pulp in a glass.
2. Garnish with nutmeg and serve! Merry Christmas!



Coconut Tart

Serves 6

Ingredients:

Dough

- 2 ½ cups of flour
- 1 tbs of baking powder
- 2 oz of butter
- 2 oz of shortening
- 1 egg
- ¼ cup of sugar
- 1 tps vanilla essence
- 1 tsp almond essence
- ¼ cup evaporated milk

Filling

- 1 lbs coconut
- ½ cup of sugar
- 1 oz of water
- 1 tbs of vanilla essence

Directions:

A. For the dough

1. Combine all of the dry ingredients in a bowl. Then mix the wet ingredients in another bowl. Combine both of the mixtures in a bowl.
2. Cover the bowl and let it chill in the refrigerator for two hours.
3. Remove the dough and roll it out flat.
4. Place the dough in a dusted pie tin.

For the coconut filling

1. Pour all of the filling ingredient into a sauce pan and boil for 15 minutes.
2. Reduce the heat and let it simmer for 15 minutes. Then let it cool for 10 minutes.
3. Pour the contents into the pie dish with the dough.
4. Cover the top of the pie with strips of the dough and seal the edges with a fork.

B. Preheat the oven at 350 degrees.

C. Finally place the tart in the oven and cook it for 30 minutes.





It's a Hoot Cupcakes

Serves 16

Ingredients:

- 1 box of Spice cake
- 3 large eggs
- 1 cup of water
- 1/3 cup of vegetable oil
- 2 containers of orange vanilla frosting
- 2 bags of doubled stuffed Oreos
- 1 bag of Skittles
- 1 bag of Reese pieces chips

Directions:

1. Mix the box of spice cake, eggs, water and vegetable oil.
2. Place it into the cupcake sleeves and let it bake for 30 minutes.
3. Let the cupcakes cool for 15 minutes and then add the frosting.
4. Put the cream side of the Oreos on the cupcakes as eyes.
5. Cut the no cream side of the Oreos in half and place them on the cupcake as eyebrows.
6. Place the skittles on top of the Oreo cream side as pupils.
7. Add the Reeses pieces chip as the nose and Enjoy!



Modern Disco Ball Cake Pops

Serves 20

Ingredients:

- 1 Foodstirs Frosted Cake Pop Kit
- 2 eggs
- 9 tablespoons of unsalted butter
- ¼ cup of milk
- 6 tablespoons of plain yogurt
- 1 large bag (30 oz.) of peppermint white chocolate melts
- Assorted gold and silver sprinkles
- 2 cans of silver and gold food color spray paint (1 color of each)

Directions:

1. Preheat the oven to 350 degrees Fahrenheit.
2. In a mixing bowl whisk the eggs, milk, 4 tablespoons of yogurt and 6 tablespoons of melted butter until the mixture thickens. Slowly add the Vanilla Cake Mix and stir until smooth.
3. Pour the batter into a greased cake pan and bake for 25-30 minutes or until the top of the cake is golden brown. Allow the cake to cool completely and then transfer to a large bowl. Then use your hands to break the cake into medium/small crumbs.
4. Frosting: In a separate bowl, mix 3 tablespoons of melted butter and 2 tablespoons of yogurt until smooth. Slowly add the Vanilla Frosting Mix and beat until it's smooth. If the frosting is too thick, slowly add 1 tablespoon of yogurt.
5. Spoon about 2/3 of the frosting mix into the cake crumbs and mix it together. Roll the dough into tablespoon sized balls and place them on parchment paper. Freeze the balls for 1 hour and then remove them from the freezer.
6. In a small sauce pan, completely melt the peppermint white chocolate on medium high. Then dip the lollipop sticks into the chocolate and insert them through the center of the balls.
7. Dip the top half of the cake pop into the chocolate and use a spoon to coat the rest of the cake pop in chocolate.
8. Finally, use the sprinkles and food color spray paint to decorate your cake pop to look like your very own disco balls. Enjoy and Have A Happy New Year! :)



BONUS RECIPE: Cin-ful Turkey Pasta



Serves 4

Ingredients:

- 4 cups of noodles
- 2 cups of broccoli
- 1 lb of ground turkey
- 1 can of tomato paste
- 2 cups of sliced carrots
- 2 tablespoons of Cindy's Cin-Fully Hot Sauce
- 1 cup of shredded cheese (optional)

Directions:

1. In a large skillet, cook the seasoned ground turkey on medium/high until it gets to a light brown color. That's when you know it has been cooked thoroughly.
2. Place the cooked turkey, broccoli, tomato paste, sliced carrots and 2 tablespoons of Cindy's Cin-Fully Hot Sauce in a large pot. Let everything simmer on medium/low for 15 minutes.
3. In a medium sauce pan, boil the noodles in hot water on high until they are fully cooked. This usually takes about 15-20 minutes. *Hint: The noodles are done when they are soft but a bit firm.
4. Serve the turkey stew on top of the noodles. You can garnish with shredded cheese for extra taste. This is the perfect dish because it gives you the home style meal with an extra spicy kick!



Picture: Courtesy of The Rachael Ray Show

Thank You

Melina

Can you smell the cookies baking? What about the aroma of the curry roast? The family wants to know if it is time to eat. Everyone is talking and laughing. Food will bring a family together. Memories are made in the kitchen. Think back on some of your treasured memories and it will involve food.

Carlina loves cooking and you will see how much fun she has in the kitchen. When you cook, you cook with love. Love of family, love of self and love of God.

As you try these recipes, get your family involved. Make memories and have a good time. Carlina's passion for cooking is contagious. Catch it and enjoy the feeling of love. Know that Cooking With Carlina will have you cooking and laughing all at the same time.

I Love you Always Carlina,
Melina Buncome "aka" Mom

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