

# Magnolia Table Coffee Cake

PREP: 20 MINUTES | COOK: 30-35 MINUTES | SERVES: 9-12

## Ingredients:

streusel topping:  
3/4 c sugar  
1/2 c flour  
2 tsp cinnamon  
5 tbsp cold butter,  
cubed

cake:  
2 c flour  
2 tsp baking powder  
1/2 tsp salt  
1 stick (8 tbsp) of  
softened butter  
3/4 c sugar  
1 large egg  
3/4 c milk  
2 tsp vanilla

## Directions:

1. Prepare the streusel topping by combining flour, sugar, & cinnamon in a medium bowl. Cut in the cold butter with forks or a pastry cutter. Work mixture until pea like crumbs form. Refrigerate until ready to use.
2. Preheat oven to 350°F. Grease and flour an 8x8 or 9x9 baking dish if necessary.
3. Prepare batter by combining the dry ingredients (flour, baking powder & salt) in a separate bowl.
4. In a stand mixer, cream the butter and sugar together until it is light and fluffy. Scrape down the sides of the bowl and add in the wet ingredients (egg, milk & vanilla). Mix on low speed, just until the ingredients begin coming together.
5. Next, add in the dry mixture gradually until everything is integrated together. Spread the batter into the prepared pan and top with the chilled streusel mixture.
6. Bake for 30-35 minutes or until a toothpick comes out clean when testing the center. This is best served warm!

by: Joanna Gaines

# Magnolia Table Corn Tortillas

PREP: 15 MINUTES | COOK: UNDER 20 | YIELDS: 8 TORTILLAS

## Ingredients:

1 1/2 cups of masa  
harina

1/2 tsp salt

1 cup of hot water  
(170°F to 190°F)

tortilla press

cast iron skillet or  
griddle

## Directions:

1. In a mixing bowl, combine the masa harina and salt with a whisk then slowly pour in the hot water as needed, using your hands to knead and combine the dough to form a soft ball.
2. Continue working dough until it no longer cracks when it is squeezed. Add more hot water by tablespoons if needed. Divide out the dough into 8 sections and cover with plastic wrap to prevent it from drying out.
3. Meanwhile, preheat a skillet or griddle to medium-high heat.
4. Line a tortilla press with a plastic bag and press tortillas into flat rounds as you go.
5. To cook tortillas, place them on the hot griddle for about 30 seconds on side one. You'll see lots of steam rising. Then flip with a spatula to side 2 and let cook for 30-45 seconds more. Finally, flip a 3rd time and cook until the tortilla starts to rise up. Sometimes, a 4th flip is necessary if you don't see any movement.
6. Transfer the tortilla to a towel-line plate and repeat with remaining dough sections. They're best when they're warm and fresh!

by: Joanna Gaines

# Cilantro-Lime Rice

PREP: 10 MINUTES | COOK: UNDER 25 MINUTES | SERVES: 4-6

## Ingredients:

4 tbsp butter, divided

1 c long grain rice

1 3/4 c chicken broth

Juice of 2 limes  
(about 1/4 c)

1/2 c chopped  
cilantro

## Directions:

1. In a saucepan over medium-high heat, place one tablespoon of the butter and allow to melt.
2. Add the uncooked rice to the pan and saute until grains become golden brown, watching carefully not to let it burn. This usually takes 2-3 minutes.
3. Add in chicken broth and allow mixture to come to a boil.
4. Once boiling, reduce heat to low, cover and let simmer until all the liquid is gone and the grains are cooked.
5. While waiting for rice to cook, prepare lime-butter by adding the juice of two limes to the remaining 3 tbsp of melted butter. Stir in the chopped cilantro.
6. When rice has completed cooking, pour the butter mixture over top and fluff to finish the dish. Season with additional salt, pepper and lime zest as needed.

*Adapted from Magnolia Table, Vol 2*

# Asiago, Turkey & Artichoke Brick Panini

PREP: 10 MINUTES | COOK: 30 MIN (ONIONS) <10 MIN FOR SANDWICH | SERVES: 2

## Ingredients:

- 4 slices of rustic bread (sourdough or focaccia work great)
  - 6 slices of smoked deli-style turkey breast
  - Prepared spinach artichoke dip
  - caramelized onions (see below)
  - Sliced or chopped tomatoes
  - Wedge of asiago cheese for grating
  - 2 tbsp softened butter
  - foil wrapped brick
- For Onions:
- 1 Large Sweet Onion
  - 2 tbsp Olive Oil
  - 2 tbsp Butter

## Directions:

1. Begin by cutting the onion into small slivers while preheating a skillet with olive oil and butter on med-high heat. Once the oil is hot, add in the onion and stir. Once the onions begin to brown, reduce the heat to medium-low and continue cooking for 20-30 minutes until they are caramelized. Remove from skillet and set aside.
2. Meanwhile, preheat a large griddle or cast-iron skillet for the sandwiches. Prepare the brick for pressing by wrapping it in foil. Butter one side of the bread and lay it butter-side down on hot griddle to begin assembly.
3. Layer the ingredients on top of the bread as followed: artichoke spread, grated cheese, turkey, caramelized onion, tomato, and more cheese. On the second piece of bread add more artichoke spread and place it spread-side down to close sandwich.
4. By this time, the bottom portion should be browned. Butter the top side of the sandwich before flipping the place the brick on top until sandwich is pressed and cooked as desired. Serve immediately.

by: Sarah Beth Campbell

*Recipe Inspired by Magnolia Table, Vol 2*

# Refrigerator Pickled Peppers

PREP: 15 MINUTES | COOK: 20 MIN | COOL: 5 HRS + 3 DAYS PICKLING | YIELDS: 4 HALF-PINTS

## Ingredients:

3 cups distilled white vinegar  
6 tbsp sugar  
3 tbsp salt  
4 large garlic cloves, smashed  
14 large jalapeno peppers  
6 mini sweet peppers (total amount of peppers combined should equal around 1 1/4 lbs.)  
4 half-pint canning jars with lids and rings, washed in hot, soapy water

## Directions:

1. In a large pot, bring the vinegar, sugar, salt, and garlic cloves to a boil.
2. Meanwhile wash and prep the peppers by slicing them into 1/8 inch thick rings.
3. When water is boiling, add in sliced peppers and cook until the peppers' colors turn slightly duller, around 7 minutes.
4. Using a slotted spoon, divide the peppers among the jars then place one garlic clove in each jar as well.
5. Ladle the liquid over the peppers in each jar using a funnel. Fill them to about 1/2 in of headspace.
6. Wipe the rims of the jars with a clean towel then place the lids on tightly. Let the cool for about 5 hours (you should hear them pop to seal) then place in the refrigerator. Wait at least 3 days for the pickling to occur. You can store them for up to 2-3 weeks!

by: Sarah Beth Campbell

*Recipe Adapted from Magnolia Table, Vol 1*

# Pulled Venison Street Tacos (Pressure Cooker)

PREP: 20 MINUTES | PRESSURE COOKER SETTINGS: 35 MIN ON HIGH, NATURAL RELEASE

## Ingredients:

### Spice Rub:

2 tbsp brown sugar  
1/2 tbsp cumin  
1/2 tbsp chili powder  
1 tsp onion powder  
1 tsp garlic powder  
1 tsp mustard powder  
1 1/2 tsp salt  
1 tsp black pepper

### Pulled Venison:

3 lbs of Cubed Venison  
2 tbsp apple cider vinegar  
2 cups broth

### Tacos & Toppings:

1/2 c grated cheddar  
1/2 c chopped fresh cilantro  
1/2 c salsa  
corn tortillas  
pickled jalapenos

## Directions:

1. Prepare spice rub by stirring together all ingredients and mixing well.
2. Add the meat, spice rub, and liquid ingredients to the inner pot of electric pressure cooker. Toss together contents until meat is well covered with the rub throughout.
3. Place lid on cooker in the sealing position and cook on high for 35 minutes, with a natural release.
4. When pressure is released, pour the contents into an oven-safe pan and shred the meat while leaving it in its juices to provide more moisture and flavor over time. This recipe is better the next day so feel free to make ahead.
5. Assemble tacos by placing 1-2 corn tortillas as the base, followed by meat, cheese, salsa, jalapenos and fresh cilantro. We love making our own salsa, tortillas and pickled jalapenos but you can find any of these items already prepared in your favorite grocery store! Enjoy!

by: Sarah Beth Campbell

*Recipe Adapted from Magnolia Table, Vol 2*