

FROM OUR FAMILY TO YOURS! WE HOPE YOU ENJOY!
A Collection of Recipes from Our Dearest Friends & Family

Joye Law Firm's

JOYE FAMILY FAVORITES

Cookbook

VOLUME III



FREE!



JOYE LAW FIRM PUBLISHING



With Dedication...

The Joye Family Favorites Cookbook is dedicated to all of those who created treasured family traditions by crafting these recipes and passing them down through the generations. To all the Joye Law Firm Injury Lawyers team members, clients, family, and friends who contributed to this collection: Thank You!

Joye Family Favorites Cookbook

**A Collection of Recipes from
Our Family and Friends**

Joye Law Firm Injury Lawyers

Edited by the Joye Law Firm Team

2026

Charleston | Clinton | Columbia | Greenville | Myrtle Beach | North Charleston | Summerville

Contents

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Introduction and About Us

Ok. Well, you may be wondering why a law firm would be publishing a cookbook. On the surface, it doesn't seem to make much sense. But here at the Joye Law Firm Injury Lawyers, we are simply used to doing things our own way.

So, we decided to spread some cheer and bring a little "Joye" to the world with a heartfelt collection of our favorite family recipes.

It gives us the opportunity to show off our personal side and let you know that we aren't all business – we are fun, too!

At the end of the day, we are regular people, just like you, who have to go home and prepare meals for our families – and these dishes are some of our best!

This collection of *Joye Family Favorites* was compiled from recipes submitted by our attorneys, team, clients, friends, and family. There are new recipes, old world traditions, and a little something for everyone. Not surprisingly, a lot of the submissions were for desserts. Guess we have a little bit of a sweet tooth here at Joye!

We hope you enjoy these recipes and are able to share them with your friends and family.

If you do try some at home, please let us know. We are eager to hear all about it! Just drop us a line or share a photo or story with #JoyeFamilyFavorites. It would be a great honor to know that one of our favorite family recipes has become part of your family.

Thanks for downloading our cookbook. If you and your family have recipes you'd like included in our next edition, let us know. Thanks again!

About Joye Law Firm Injury Lawyers. Since 1968, the dedicated attorneys at Joye have represented people from across South Carolina, building an outstanding reputation for aggressive legal representation and caring customer service.

Our firm is routinely recognized for our high level of legal abilities and steadfast commitment to ethics. Partners Mark Joye and Ken Harrell have been selected for inclusion in *The Best Lawyers in America*, SC Super Lawyers, Million Dollar Advocates, and both hold an "AV" Rating by Martindale Hubbell (the highest possible rating).

With fully-staffed offices criss-crossing the Palmetto State, our attorneys help people with a wide range of injury claims arising from motor vehicle accidents, work injuries, serious personal injuries, wrongful death claims, premise liability claims, and much more.

We tirelessly fight for those who were injured due to the negligence of others, and we're proud of having secured over half a billion dollars in verdicts and settlements for our clients.

Insurance companies know the name Joye Law Firm Injury Lawyers, and you can rest assured knowing that when you are represented by one of our lawyers, your case will be taken seriously. We have one goal in mind: securing the maximum compensation possible for you, your family, and your future.

We have offices conveniently located in Charleston, Clinton, Columbia, Greenville, Myrtle Beach, North Charleston, and Summerville, but if you can't come to us, we'll come to you – no matter where you live.

Thank You for Your Interest!

Kitchen Guide

Conversions:

- 1 tablespoon (tbsp.) = 3 teaspoons (tsp.)
- 1/16 cup = 1 tablespoon
- 1/8 cup = 2 tablespoons
- 1/6 cup = 2 tablespoons + 2 teaspoons
- 1/4 cup = 4 tablespoons
- 1/3 cup = 5 tablespoons + 1 teaspoon
- 3/8 cup = 6 tablespoons
- 1/2 cup = 8 tablespoons
- 2/3 cup = 10 tablespoons + 2 teaspoons
- 3/4 cup = 12 tablespoons
- 1 cup = 48 teaspoons
- 1 cup = 16 tablespoons
- 8 fluid ounces (fl oz.) = 1 cup
- 1 pint (pt.) = 2 cups
- 1 quart (qt.) = 2 pints
- 4 cups = 1 quart
- 1 gallon (gal) = 4 quarts
- 16 ounces (oz) = 1 pound (lb)
- 1 milliliter (ml) = 1 cubic centimeter (cc)
- 1 inch (in) = 2.54 centimeters (cm)

Safe Food Temperatures:

- Ground meat & meat mixtures = 160° Fahrenheit
- Ground poultry & poultry mixtures = 165° Fahrenheit
- Fresh beef, lamb & veal = 145° Fahrenheit
- Poultry = 165° Fahrenheit
- Pork & ham = 145° Fahrenheit
- Precooked ham = 140° Fahrenheit
- Eggs = 160° Fahrenheit or firm yolk
- Leftovers & casseroles = 165° Fahrenheit
- Fin fish = 145° Fahrenheit or when flesh is opaque and fork tender
- Shrimp, lobster & crabs = until flesh is pearly and opaque
- Clams, mussels, oysters & scallops = until flesh is milky white or opaque and shells open



Nana Carole's Southern Shortening Biscuits

These biscuits are soft, fluffy, and instantly take Digital Marketing Director Rachel Latson back to standing on a chair in her nana's kitchen. Rachel says she can get close enough with King Arthur Baking Company flour, but Nana Carole will tell you these biscuits haven't been quite the same since the old Red Brand days.

Prep Time: 15 mins

Cook Time: 20 mins

Total Time: 35 mins

Servings: 12

Ingredients:

- 4 ½ cups all-purpose flour
- 2 tablespoons baking powder
- 1 ½ teaspoons salt
- 2 tablespoons sugar
- 1 cup shortening (Crisco or similar)
- 1 ¾ cups buttermilk
- 1 stick melted butter for brushing biscuits

Preparation:

1. Preheat oven to 400° Fahrenheit.
2. Combine 4 ½ cups all-purpose flour, 2 tablespoons baking powder, 1 ½ teaspoons salt, and 2 tablespoons of sugar in a bowl until evenly mixed.
3. Cut in 1 cup of shortening until mixture resembles coarse crumbs. (A pastry cutter yields faster results, but Nana always used two butter knives, starting in an x shape and moving them away from each other.)
4. Add 1 ¾ cups buttermilk and mix until soft and combined.
5. Turn dough out onto a generously floured surface.
6. Roll out into a ¾ inch thick slab.
7. Use a biscuit cutter to cut out biscuits; roll up excess scraps and re-roll another slab to cut more biscuits until little to no dough remains.
8. Brush with melted butter.
9. Bake on a baking sheet for 15-20 minutes until golden brown.
10. Remove from oven, brush again with melted butter while still hot.



Jackie Joye's Almost Famous Potato Salad

This was one of Firm Founder Reese Joye's favorite dishes! The Joye family like to eat this "almost famous" potato salad warm or at room temperature, but it is also great after being refrigerated and brought along to a picnic.

Prep Time: 20 mins

Cook Time: 25 mins

Total Time: 45 mins

Servings: 8

Ingredients:

- 5-7 russet potatoes, peeled and diced
- 4 hard boiled eggs, diced
- 1/3 green bell pepper, diced
- 1 bunch spring onions, diced
- 1/3 cup mayonnaise (or to taste)
- 4-5 tablespoons sour cream

Ingredients for Dressing:

- 6 tablespoons cider vinegar
- 3 tablespoons olive oil
- 1/4 teaspoon dried mustard
- Salt and pepper, to taste

Preparation:

1. Boil the diced potatoes in water until soft. Drain.
2. In a bowl, mix dressing ingredients, then pour over warm potatoes.
3. Once slightly cooled, add diced eggs, pepper & onion.
4. Add salt and pepper to taste.
5. Toss with mayo and sour cream. Add more mayo/sour cream, as needed.

This Joye Family favorite goes great with fried chicken. See Pat's recipe on Page 27.



Aunt Helen's Cranberry Relish

Nicole Cerullo's Aunt Helen was a joy to be around, but she wasn't much in the kitchen. This was her signature holiday side because it is easy and delicious. If Aunt Helen can make it, anyone can. So, this is a great recipe to make with the kids!

| | | | |
|---------------------------|--------------------------|---|---------------------|
| Prep Time: 15 mins | Cook Time: 5 mins | Total Time: 2 hours 20 mins (including chilling) | Servings: 10 |
|---------------------------|--------------------------|---|---------------------|

Ingredients:

- 1 bag cranberries, chopped
- 1 20-oz. can crushed pineapple (1 cup juice saved)
- 1 large orange, peeled, diced and zested
- 2 cups pecans or walnuts, toasted and diced
- 1 cup white sugar
- 1 small package cherry Jello

Preparation:

A food processor or grinder will make short work of the cranberry chopping. For the orange, make sure to remove as much membrane as possible.

1. In a large mixing bowl, combine cranberries, pineapple, orange, orange zest, nuts and sugar.
2. Mix until well-blended.
3. In small saucepan, boil the pineapple juice (if you have less than one cup, add water).
4. Dissolve Jello into pineapple juice.
5. Pour over mixture, then stir.
6. Pour mixture into 9 x 9 inch baking dish and refrigerate for at least 2 hours.

This sweet, fruity "salad" maintains a nice cranberry-zing, but is anything but sour. Pair it with your holiday turkey or eat as a snack.



Deana's Pepper Jelly

This recipe was submitted by Deana Nash, a rock-star Case Manager in our workers' comp department. It will quickly become a pantry essential for easy entertaining or a quick and hearty snack. Serve with cream cheese and crackers to please a crowd!

| | | | |
|---------------------------|---------------------------|---|--------------------|
| Prep Time: 15 mins | Cook Time: 10 mins | Total Time: 25 mins (Plus Cooling) | Servings: 6 |
|---------------------------|---------------------------|---|--------------------|

Ingredients:

- 1 cup green bell pepper, diced
- ³/₄ cup jalapeños, seeded and diced
- 6 cups white sugar
- 1 and ¹/₂ cups white vinegar
- 6 ounces liquid fruit pectin (2 foil packages)
- ¹/₂ tablespoon butter

Preparation:

1. Combine green pepper, jalapeños, sugar and white vinegar in a medium stainless, enamel or other non-stick saucepan.
2. Bring to a hard boil. Then, reduce heat and add liquid fruit pectin.
3. Continue boiling, stirring constantly, for an additional minute.
4. Remove from heat.
5. Add butter – this reduces the foam.
6. Skim off any foam with a metal spoon.
7. Ladle jelly at once into hot, sterilized half-pint jars, leaving a ¹/₄ inch space and making sure each jar contains an equal amount of peppers.
8. Wipe jar rims; and adjust lids.
9. Process in a boiling-water canner for 5 minutes.
10. Once you place the jars into the boiling water, you will begin the boiling timing once the water has returned to a boil.
11. Remove jars from the canner and cool on wire racks.
12. Have leftovers? Individual jelly jars make great holiday or anytime gifts for friends and family.



Mark Joye's Homemade Buttermilk Ranch Dressing

Once you've tried Mark's dressing, it will be hard for you to go back to the bottle! Use this to jazz up your favorite salad or serve as a dip with some veggies.

Prep Time: 10 mins

Cook Time: 0 mins

Total Time: 10 mins

Servings: 10

Ingredients:

- 2 cloves garlic, mashed
- 1/2 teaspoon kosher salt
- 1 cup mayonnaise
- 1/4 to 1/3 cups buttermilk
- 2 tablespoons flat-leaf parsley, minced
- 2 tablespoons fresh chives, minced
- 1 scallion, trimmed and sliced
- 1 teaspoon white wine vinegar
- Ground black pepper, to taste

Preparation:

1. Mash the garlic and salt to a paste with the side of a chef's knife.
2. In a medium bowl, whisk together the garlic, mayonnaise, 1/4 cup buttermilk, parsley, chives, scallion, vinegar and pepper to taste.
3. If the sauce is very thick, thin the dressing with a couple tablespoons more of the buttermilk.
4. Use immediately or store covered, in the refrigerator, for up to 3 days.

Mark Joye knows his way around the kitchen. He likes to make this dressing along with a hearty chef's salad on busy nights or to give his wife, Becky, a break from cooking.



Ashley's Mexican Corn Dip

This party favorite was submitted by Ashley Graham, a superstar litigation Case Manager in our Myrtle Beach office. She loves sharing this fast and tasty dip with friends and family – plus, it goes great with football!

Prep Time: 10 mins

Cook Time: 25 mins

Total Time: 35 mins

Servings: 12

Ingredients:

- 1 8-oz. package cream cheese
- 1 and 1/2 cups Mexican-style cheese, shredded
- 2 cans Mexican-style corn
- 2 jalapeños, seeds removed & diced
- Garlic powder or garlic salt, to taste
- 1 bag Fritos Scoops chips or your favorite tortilla chip brand.

Preparation:

1. In mixing bowl, add cream cheese and jalapeños.
2. Sprinkle with garlic powder or garlic salt, to taste.
3. Mix until blended. Then, add to ovenproof pan.
4. Cover with shredded cheese.
5. Bake at 350° Fahrenheit for 20-25 minutes or until bubbly.
6. Serve with corn chips.

The dip will be very hot coming out of the oven. So, let it stand for a few minutes before digging in. Serve in the pan or carefully spoon into a chip and dip platter.



Ashley's Grandmother's Cheese Sticks

Ashley dug into her Grandmother's recipes to find this family favorite. If you have any cheese-lovers in the family, you'll want to save this one. These crunchy, cheesy snacks are the perfect party food.

Prep Time: 15 mins

Cook Time: 15 mins

Total Time: 30 mins
(plus cooling)

Servings: Yields 4 Dozen

Ingredients:

- 1 cup, butter
- 8 oz. sharp cheese, grated
- 1 cup, all-purpose flour
- ½ teaspoon, salt
- ¼ teaspoon, ground red pepper
- 1 cup pecans, finely chopped

Preparation:

1. Combine all ingredients.
2. Shape into a roll, about 1 ½ inches in diameter.
3. Wrap in wax paper and chill overnight.
4. Slice and place on cookie sheet.
5. Bake at 350° Fahrenheit for 10-15 minutes or until golden brown.

Following this recipe, you'll get about 4 dozen sticks. That's 48 cheese sticks. So, bring your friends and your appetite!



Rachel's Husband's Family's Reuben Dip

Rachel Latson married into this recipe. While she can't take credit for it, she surely can vouch for this consistent crowd pleaser! It's everything you love about the classic deli sandwich baked into one warm, melty, shareable dish.

Prep Time: 10 mins

Cook Time: 15 mins

Total Time: 25 mins

Servings: 8

Ingredients:

- 8 ounces cream cheese, softened
- 1 ½ cups shredded Swiss cheese
- 4 ounces deli sliced corned beef, chopped
- ½ cup thousand island dressing
- ½ cup drained sauerkraut
- Optional: cooked, crumbled bacon for garnish

Preparation:

1. Preheat oven to 400° Fahrenheit.
2. In a large bowl, mix cream cheese, 1 cup Swiss cheese, dressing, and corned beef.
3. Spread in pie plate or shallow serving dish. Top with sauerkraut and remaining Swiss cheese.
4. Bake for about 15 minutes, or until bubbly around the edges.
5. Optional: garnish with bacon and chopped parsley.
6. Serve hot with pretzel crisps.

Tip: if you want to take it to the extreme, crumble a little cooked bacon over the top once you remove the dip from the oven.



Tiffany's Goat Cheese and Bacon Brussels Sprouts

Bacon really does make everything better and roasted brussels sprouts are no exception! Our HR Director Tiffany Baker's family recipe elevates the humble sprout into something that'll make the kids come back for seconds or maybe thirds!

Prep Time: 15 mins

Cook Time: 30 mins

Total Time: 45 mins

Servings: 4

Ingredients:

- ½ pound brussel sprouts
- 4 oz. bacon, diced
- 2 garlic cloves, finely chopped
- ¼ cup olive oil
- Salt and ground black pepper to taste
- 2 tablespoons balsamic glaze
- ½ cup of goat cheese crumbles

Preparation:

1. Preheat the oven to 400° Fahrenheit.
2. Rinse and dry the brussel sprouts.
3. Trim and cut the sprouts in half through the core.
4. Place the brussel sprouts and any loose leaves in a large bowl.
5. Add the bacon and chopped garlic and drizzle with olive oil.
6. Toss gently to cover the sprouts.
7. Spread out the sprouts mixture into a single layer onto a baking pan lined with parchment paper.
8. Roast for 20 to 30 minutes, or until tender and nicely browned.
9. Turn them halfway through roasting.
10. Remove from the oven.
11. Drizzle with the balsamic glaze and goat cheese crumbles.

Tip: farm fresh is always best. Look for locally-grown brussel sprouts in South Carolina from late October through January.



Kenny's Mom's Corn Pudding

This tasty corn casserole is a Southern staple. The rich, salty-sweet flavor is the perfect accompaniment for a holiday roast or baked ham. This is one of Attorney Ken Harrell's favorites and the recipe is courtesy of his Mom, Betty.

Prep Time: 15 mins

Cook Time: 30 mins

Total Time: 45 mins

Servings: 4

Ingredients:

- 2 large eggs
- ⅔ cup white sugar
- 1 cup milk
- 1 and ½ tablespoons flour
- ½ teaspoon salt
- ½ teaspoon vanilla extract
- ⅓ stick margarine, melted
- 1 pint corn (canned or frozen)

Preparation:

1. Melt margarine and pour into baking dish.
2. Mix sugar and flour together.
3. Add remaining ingredients, except corn, and mix well.
4. Stir in corn.
5. Pour into baking dish and bake at 350° Fahrenheit for 30 to 45 minutes or until center is firm.

This is Kenny's favorite Thanksgiving Day side, by far. The creamy, golden goodness will be so popular, it might upstage the turkey!



Jeannie's Broccoli Cornbread

Like broccoli? Like cornbread? If your answers were "yes," then you will LOVE Ken's wife Jeannie's broccoli cornbread. We already know that Kenny does!

Prep Time: 15 mins

Cook Time: 40 mins

Total Time: 55 mins

Servings: 12

Ingredients:

- 2 boxes Jiffy corn muffin mix
- 4 large eggs, beaten
- 1 and 1/2 stick margarine
- 1 package (10 oz.) frozen broccoli, thawed
- 1 medium onion, chopped
- 1 cup cottage cheese

Preparation:

1. Mix all ingredients in large mixing bowl.
2. Pour mixture into 9 x 13 inch greased baking dish.
3. Bake at 375° Fahrenheit for 30-40 minutes, or until golden brown.

Serve as side dish, tasty late night snack, or savory breakfast item. But don't expect left-overs, it'll be quickly gobbled up!



Ryan's Sweet Potato Pudding

This classic fall favorite makes a great side throughout the entire year, but is especially good as a side on your holiday table. Workers' compensation attorney Ryan LeBlanc, who hails from Louisiana, gets credit for this recipe!

Prep Time: 20 mins

Cook Time: 40 mins

Total Time: 60 mins

Servings: 8

Ingredients:

- 2 cups sweet potatoes, peeled and grated
- 1 cup milk
- 2 large eggs, beaten
- 1 and 1/2 cups sugar (half white & half brown)
- 3 tablespoons margarine or butter, melted
- 1 teaspoon vanilla extract
- 1/2 teaspoon lemon extract
- 1/2 teaspoon cinnamon
- Pinch of salt
- Optional: 1-2 cups mini-marshmallows

Preparation:

1. Put milk in blender, gradually adding small chunks of sweet potato and pulsing at medium-high speed until no chunks are left. If needed, add a little more milk while processing.
2. You know you have 2 cups of grated potatoes when the milk and potatoes reach the 3 cup measure on the blender.
3. Mix remaining ingredients with sweet potato mixture.
4. Pour into a well greased baking dish and bake at 350° Fahrenheit for about 40 minutes, or until the center is firm. Be careful to not overcook.

Ready to level up? After baking, top off with 1-2 cups of mini-marshmallows and low broil for two minutes or until toasty.



Davis's Baked Macaroni & Cheese

Who doesn't love macaroni & cheese? This ooey-goey recipe will surely please kids of all ages. This recipe comes from Attorney Davis Rice, who oversees Joye's Upstate Offices.

Prep Time: 15 mins

Cook Time: 30 mins

Total Time: 45 mins

Servings: 6

Ingredients:

- 1/2 pound of elbow macaroni
- 12 ounces shredded cheddar cheese
- 3/4 stick of butter
- 3 tablespoons Flour
- 3 cups milk
- 1/2 cup onion, diced
- 1 large egg
- 1 cup breadcrumbs for topping
- Salt and pepper to taste

Preparation:

1. Preheat oven to 350° Fahrenheit.
2. Boil pasta, drain and set aside.
3. In medium saucepan, melt 3 tablespoons of butter.
4. Add flour, stir until smooth.
5. Add milk, spices and diced onion.
6. Temper in the egg.
7. Add 3/4 of the cheese and begin adding cooked macaroni.
8. Stir until all macaroni is coated.
9. Pour mixture into 2 quart pan and cover with remaining cheese.
10. To make the topping, melt the remaining 3 tablespoons of butter in saucepan and coat breadcrumbs.
11. Sprinkle buttery crumbs over mixture.
12. Bake for approximately 30 minutes.



Eliza's World-Famous Cheesy Potatoes

Eliza Beck, an attorney in our Columbia office, never claimed to be the world's best cook. But, these cheesy potatoes are as delicious as they are easy! Eliza loves to make this dish for friends and family.

Prep Time: 10 mins

Cook Time: 60 mins

Total Time: 70 mins

Servings: 12

Ingredients:

- 1 bag frozen shredded hashbrown potatoes
- 1 cup cheddar cheese soup
- 1 onion (chopped)
- 1 stick of butter
- 1 16-oz. tub of sour cream
- 1 8-oz. bag shredded colby jack cheese
- 1 cup cornflakes

Preparation:

1. Mix all ingredients together by hand, except cornflakes.
2. Place mixture into non-stick 13x9 pan.
3. Crush cornflakes and sprinkle on top.
4. Bake at 350° Fahrenheit for 1 hour.

From brunch to dinner, this versatile dish will be a welcome addition to your family's table on any occasion.



Roasted Carrots in Honey Garlic Yogurt Sauce

Rachel L. loves to make this for dinner parties, and it's always the unexpected favorite on the table. It's simple, colorful, and just fancy enough to feel special. It's the kind of dish that quietly steals the spotlight and has guests asking for the recipe before the night is over.

Prep Time: 15 mins

Cook Time: 20 mins

Total Time: 35 mins

Servings: 4-6

Ingredients:

- 1 bag carrots (32 oz.)
- 1 tsp. olive oil
- 1/2 tsp. salt
- 1/4 tsp. each of pepper, garlic powder, onion powder, cumin, smoked paprika

Ingredients for Sauce:

- 1/2 cup whole milk Greek yogurt
- 1/2 garlic clove, minced
- Salt and pepper to taste

Toppings (optional):

- 2 tbsp honey
- 1/4 cup cilantro, chopped
- 1/4 cup pistachios, chopped

Preparation:

1. Preheat the oven to 450° Fahrenheit.
2. Spread the carrots out onto a large baking sheet. Drizzle with olive oil, sprinkle spices, salt, and pepper over the carrots, and toss until well coated.
3. Roast carrots for 20 minutes until tender and the edges are slightly charred.
4. Whisk together the yogurt, olive oil, garlic, salt, and pepper, and spread the mixture across a serving plate.
5. Lay the cooked carrots on top of the yogurt.
6. Finish with a drizzle of honey and a sprinkle of cilantro and pistachios.



Charleston Red Rice

With roots in the West African dish jollof rice, the Gullah Geechee people of South Carolina and Georgia introduced this one-pot classic, which is now a cherished Lowcountry staple. Savory, smoky, and a little bit sweet, this tomato-forward masterpiece can be served as a side or main dish.

Prep Time: 15 mins

Cook Time: 40 mins

Total Time: 55 mins

Servings: 6

Ingredients:

- 2 cups parboiled rice
- 2 cups chicken broth
- 1 8-oz. tomato sauce
- 1 6-oz. tomato paste
- 4 slices bacon, chopped
- 1/2 pound cooked andouille pork sausage, sliced
- 2 tbsp. Cajun seasoning
- 1 tbsp. sugar
- 1 medium onion
- 1 large bell pepper
- 1 celery stalk, chopped
- 2 garlic cloves, crushed

Preparation:

1. Preheat oven to 350 ° Fahrenheit.
2. Prep rice by rinsing under water until it runs clear.
3. Start the bacon, then add in onion, celery and bell pepper and simmer until soft.
4. Add garlic, seasoning, sugar and sausage.
5. Once combined, add tomato sauce and paste, simmer and set aside.
6. In warmed skillet, add rice and toast for up to 5 minutes or until slightly golden.
7. Combine all ingredients and spread into greased casserole dish or baking sheet.
8. Cover and bake for 30 min.
9. Optional: after baking, sprinkle with chopped green onion and serve.

Did you know "kumbaya" is a Gullah Geechee word? And it's exactly what your family will be singing when you serve them this red rice.



Becky's Mom's Heavenly Chicken Pot Pie

Who said delicious had to be difficult? This hearty dish is great for a quick and easy mid-week meal. It also freezes well and it can be thawed and re-heated for a fast, no-fuss dinner option. Thanks to Mark Joye's Mother-in-Law for this one!

Prep Time: 20 mins

Cook Time: 25 mins

Total Time: 45 mins

Servings: 6

Ingredients:

- 1 whole chicken (faster option: grab a cooked rotisserie chicken from the store.)
- 2 and 1/2 tablespoons flour
- 2 cups milk
- 1 cup chicken broth
- 1/2 cup carrots, thinly sliced
- 1/2 cup potatoes, peeled and chopped
- 1/2 cup frozen butter beans
- 1/2 cup frozen peas
- 1 prepared pie crust

Preparation:

1. Boil carrots and potatoes until slightly tender. Drain and set aside.
2. Preheat oven to 425° Fahrenheit.
3. Melt butter in saucepan.
4. Once melted, add flour and salt and pepper. Stir.
5. Remove from heat, and add milk.
6. Put back on heat once milk is added.
7. Stir continuously until sauce thickens. Then, add chicken broth.
8. Stir and allow to thicken, approximately 5-8 minutes.
9. Taste and add another tablespoon of butter, if needed.
10. Remove from heat and add in chicken and veggies.
11. Pour mixture into a buttered pie dish.
12. Unroll pie crust and put on top.
13. Melt 1 tablespoon of butter and brush on top of pie shell.
14. Cut two slits in pie crust.
15. Bake at 425° Fahrenheit for 20-25 minutes.



Jeff Gerardi's Perfect Pasta Pomodoro

Don't be fooled, this pasta recipe is as easy as it is delicious. You don't have to be a professional chef to impress your friends and family with this surefire winner from Attorney. Jeff Gerardi, our resident Italian food expert.

Prep Time: 15 mins

Cook Time: 60 mins

Total Time: 75 mins

Servings: 4

Ingredients:

- 2 28-oz.cans crushed tomatoes (Jeff prefers Bianco Rustic brand)
- 6 tbsp. unsalted butter
- 1 yellow onion, halved
- Tomato paste (Jeff prefers Mutti brand)
- Garlic, chopped
- Olive oil
- Crushed red pepper
- Kosher salt
- Toasted black pepper
- Basil
- Pasta (Jeff suggests Bucatini)

Preparation:

1. Heat olive oil, butter, onion, and a pinch of salt over medium-low heat for 4 minutes.
2. Add garlic and stir with a wooden spoon to incorporate.
3. Add crushed red pepper and tomato paste and stir allowing to cook another 2 minutes.
4. Add crushed tomatoes. Stir well.
5. Turn heat to low and cook for at least 45 minutes, stirring consistently. Optional: add in a splash of red wine and sprinkle of parmesan or romano cheese for flavor.
6. Add salt and blend until smooth.
7. Add pasta to salted boiling water and cook until al dente. Whatever the time is on the package of pasta, take it out two minutes early. Add the pasta to sauce and cook until pasta is cooked. Make sure you get some of the pasta water in there to add flavor/thickness.
8. Finish with torn basil stirred into the sauce. Slap the basil in your palm to bring out the flavor before placement. Top with Parmesan and pinch black pepper.



Jeannie's Vegetarian Chili

Like many families, the Harrells are trying to eat a little healthier. But healthy doesn't have to mean flavorless, and this vegetarian chili proves that point. This smoky, spicy chili is sure to warm up the whole family on a cold night – even the pickiest of meat eaters!

| | | | |
|---------------------------|---------------------------|----------------------------|--------------------|
| Prep Time: 20 mins | Cook Time: 65 mins | Total Time: 85 mins | Servings: 6 |
|---------------------------|---------------------------|----------------------------|--------------------|

Ingredients for the "Meat":

- 1 cup walnuts
- 8 ounces fresh mushrooms, washed, stems removed
- 4 medium carrots, cut into chunks

Ingredients for the Chili Sauce:

- 2 tbsp. olive oil
- 1 onion, finely diced
- 4 cloves garlic, minced
- 1 6-oz. can diced green chiles (or fresh minced jalapeños)
- 3 tbsp. tomato paste
- 2-3 tbsp. chili powder

- 2 tsp. cumin
- 1 tsp. smoked paprika
- 2 tbsp. soy sauce
- 1-2 tsp. salt (to taste)
- 2 14-oz. cans diced or

- crushed tomatoes (with juices reserved)
- 1 14-oz. can beans of your choice (optional, see notes)
- 1 cup water

Preparation:

1. Make the "meat" – pulse all ingredients in a food processor until broken down into a chunky paste-like texture. Set aside.
2. Heat the olive oil over medium heat.
3. Add the onions and garlic. Sauté for 5-10 minutes.
4. Add in the green chiles, tomato paste, chili powder, cumin, paprika, and soy sauce.
5. Add "meat" and cook for 10 minutes or until the vegetables soften.
6. Add tomatoes, salt, beans (optional), and water.
7. Let it simmer for about 45 minutes until it thickens and flavors blend.
8. Serve with your favorite chili toppings.



Pat's Southern Fried Chicken

Nothing says good old fashioned homecooking like fried chicken! It is a wonderful reason to gather around the table, any time of year. Thanks to Of Counsel Attorney Pat Jennings for this recipe, which pair great with Jackie Joye's Almost Famous Potato Salad (see recipe Page 9).

| | | | |
|---------------------------|---------------------------|--|--------------------|
| Prep Time: 15 mins | Cook Time: 25 mins | Total Time: 40 mins (plus overnight marinating) | Servings: 4 |
|---------------------------|---------------------------|--|--------------------|

Ingredients:

- 1 fryer chicken, cut into pieces
- 2 cups buttermilk
- Self-rising flour, for dredging
- 2 tablespoons salt
- 2 teaspoons garlic powder
- 1 teaspoon cayenne pepper
- 1 teaspoon black pepper
- Oil or shortening, for frying

Preparation:

1. Cut chicken into 8 pieces. Place in mixing bowl. Sprinkle salt, pepper, cayenne pepper and garlic powder on meat. Cover with buttermilk and refrigerate overnight.
2. Drain chicken. Dredge in flour, shaking off the excess.
3. Heat oil or shortening in cast iron pan until it is 325° Fahrenheit. Do not fill pan more than halfway.
4. Fry chicken until brown and crisp on all sides. White meat takes about 10 minutes, dark meat takes about 15 minutes. The internal temperature should reach 165° Fahrenheit.
5. Remove chicken from oil and drain.
6. Sprinkle salt, pepper, garlic powder, cayenne pepper (to taste) over hot chicken.

Pro Tip: for extra crispy chicken, fry in small batches. Crowding the pan will lower the oil temperature and can result in soggy coating.



Matt's Easy Left-Over Turkey Enchiladas

After the extended family heads home and the excitement of the holiday meal subsides, many of us are left wondering, "What will I do with all of this left-over turkey?" Here is a creative solution from the head of JLF workers' comp department, Matt Jackson. It is sure to please and doesn't even taste like a leftover.

Prep Time: 15 mins

Cook Time: 45 mins

Total Time: 60 mins

Servings: 6

Ingredients:

- 1 pound left-over turkey meat
- 2 10-oz. cans green or red enchilada sauce (depending on your preference)
- 1 package soft corn tortillas
- 1/3 cup cheddar cheese
- 1/3 cup pepper Jack cheese
- 1/3 cup Colby cheese
- Salt and pepper, to taste
- Optional: garnish with cilantro, cut limes, sliced radishes, sliced avocado, and crumbled cotija cheese

Preparation:

1. Peel and shred turkey meat.
2. Add turkey to medium saucepan, add 1 can enchilada sauce, salt and pepper.
3. Cover and simmer for 15 minutes.
4. Heat corn tortillas in microwave until soft.
5. Spoon turkey into tortilla, fill with cheese blend, roll tortilla and place in 9 x 13 inch baking dish.
6. Repeat until baking dish is full.
7. Pour remaining can of enchilada sauce over the top of the completed enchiladas.
8. Sprinkle on remaining cheese.
9. Cover dish with aluminium foil and bake at 350° Fahrenheit for 30 minutes or until cheese is melted and bubbling.

Need to get rid of more turkey? Just sub it into Becky's Mom's Heavenly Chicken Pot Pie. See the recipe on Page 24.



Ashley's Mom's Easy Brunswick Stew

Nothing warms up a chilly day like a piping, hot bowl of Brunswick stew. It used to take all day to boil up the perfect stew, but Summerville Case Manager Ashley Alger's Mom perfected this simple recipe, which means any time can be Brunswick Stew time!

Prep Time: 10 mins

Cook Time: 35 mins

Total Time: 45 mins

Servings: 8

Ingredients:

- 1 container refrigerated BBQ pork
- 1 28-oz. can petite diced tomatoes
- 1 small bag frozen lima beans
- 1 small bag frozen corn
- 1 16-oz. bag frozen or refrigerated hashbrowns (cubes not shreds)
- 2 cups chicken broth
- Salt and pepper, to taste

Preparation:

1. Mix broth and BBQ pork together in large pot.
2. Bring to boil.
3. Add tomatoes, lima beans, corn, salt, pepper and hashbrowns.
4. Return to boil.
5. Add additional BBQ pork, to taste.
6. Simmer for 20-30 minutes, or until vegetables are tender.

While Virginia and Georgia fight over the origins of Brunswick Stew, one thing is certain, the easiest recipe is from Summerville!



Betty Harrell's Meatloaf

Next to apple pie, there aren't many dishes more "American" than meatloaf! This 1950's favorite is still adored by young and old alike. Ken's mom's recipe is a family favorite that's known to please four generations of the Harrell family.

Prep Time: 10 mins

Cook Time: 60 mins

Total Time: 70 mins

Servings: 4

Ingredients:

- 1 lb. 80/20 ground beef
- 1 medium onion, chopped fine
- 1 slice bread, crumbled
- 1 egg
- 2 tbsp. ketchup
- ¾ tsp. salt
- ½ cup chunky salsa

Preparation:

1. In large mixing bowls, mix all ingredients thoroughly.
2. Form a loaf and place in 9" x 5" casserole dish.
3. Add small amount of water first, just enough to cover bottom of pan.
4. Cook in preheated oven at 350° Fahrenheit for approximately 1 hour or until the internal temperature reaches 160° Fahrenheit.

This is hands-down Kenny's favorite comfort food. One bite unlocks warm nostalgia and precious memories.



Betty Harrell's Lasagna

Lasagna has its roots in ancient Rome, and there is a reason it has stuck around - it's delicious! Bring a taste of Italy to your kitchen table with this tried-and-true classic. Bonus: it's make ahead freezer-friendly!

Prep Time: 25 mins

Cook Time: 40 mins

Total Time: 65 mins

Servings: 8

Ingredients:

- 1 lb ground beef
- ½ lb lasagna noodles
- 1 large onion, chopped
- 1 clove garlic, minced
- 8 oz. mozzarella cheese, sliced or shredded
- 1 6-oz. Tomato paste
- 1 qt. crushed tomatoes
- 2 tbsp. white sugar
- 1 tsp. dried basil
- ½ tsp. dried oregano
- 2 ¼ tsp. salt (for sauce and seasoning)
- ½ cup grated Parmesan cheese

Preparation:

1. Boil noodles as directed on box.
2. Brown meat, onions and garlic in skillet.
3. Add tomato paste, tomatoes, pepper, salt, sugar, basil and oregano to meat.
4. Bring to a boil, then reduce and simmer.
5. Grease an 8" x 12" casserole dish.
6. Layer ingredients as follows: the tomato and meat mixture, noodles, mozzarella. Begin and end with meat mixture. You should be able to fit 3 layers meat and 2 layers noodles and cheese.
7. Bake at 350° Fahrenheit approximately 40 minutes or until it bubbles around the edges.

The Harrells love this recipe so much that Betty always brings an extra frozen one along for her granddaughter Elizabeth.



Scott's Pumpkin Crunch Cake with Cream Cheese Frosting

Nothing says fall like pumpkin spice! When our COO Rob Cluxton is hosting a Halloween-themed get together or just simply craving a sweet treat on a crisp day, Scott likes to serve up this cake. It is pure fall magic on a plate and even better than a PSL.

Prep Time: 20 mins

Cook Time: 60 mins

Total Time: 80 mins

Servings: 12

Ingredients:

- 1 29-oz. can pumpkin
- 1 and 1/2 cups white sugar
- 4 teaspoons pumpkin spice
- 1/2 teaspoon salt
- 3 large Eggs
- 1 12-oz. can evaporated milk
- 1 box yellow cake mix
- 1/4 cup pecans, chopped
- 1 and 1/2 cups butter
- 2 8-oz. packages of cream cheese
- 1 teaspoon vanilla extract
- 4 cups confectioner's sugar

Preparation for Cake:

1. Mix pumpkin, sugar, pumpkin spice, salt, eggs and milk in blender.
2. Line a 9 x 2 x 13 inch dish with parchment paper and spray sides with cooking spray.
3. Empty 1 box of yellow cake mix evenly on top of pumpkin mixture.
4. Sprinkle with chopped pecans and drizzle 1 cup of melted butter on top (2 sticks).
5. Bake at 350° Fahrenheit for 50-60 minutes or until golden.
6. Flip cake out, remove parchment paper and cool.

Preparation for Frosting:

1. Beat softened butter (1/2 cup) and packages of cream cheese until blended.
2. Add confectioner's sugar and vanilla and mix until creamy.
3. Spread over cooled cake.



Alice's Death by Chocolate

What better way to go than with chocolate? This decadent dessert is for the true-blue chocolate lover in the family. Long-time JLF team member and sweet tooth extraordinaire, Alice Jackson, submitted this recipe. It is one of her favorites.

Prep Time: 30 mins

Cook Time: 35 mins

Total Time: 65 mins

Servings: 12

Ingredients:

- 4 boxes instant chocolate pudding mix
- 1 container (8 ounces) whipped topping
- 1 box chocolate cake mix
- 1 cup coffee liqueur (Kahlua or similar) or non-alcoholic coffee syrup
- 6 Heath candy bars, chopped

Preparation:

1. Prepare cake mix as directed.
2. When done, remove from oven, poke holes in cake and pour coffee liqueur (or coffee syrup) over cake.
3. Let cool.
4. Meanwhile, prepare the pudding as directed on the package.
5. Tear or crumble cake into pieces.
6. In bowl layer in this order: 1/3 cake, 1/3 pudding, 1/3 whipped topping and 1/3 candy bars.
7. Repeat layers ending with copped candy bars on top.
8. Chill, then enjoy.

A great dessert for the holiday season, you can fix it ahead of time and then keep covered in the refrigerator until you are ready to serve.



Betty Harrell's Coconut Pie

Kenny's mom is one heck of a good cook. She is a great baker, too! Here is her Coconut Pie recipe, which is so good, it was added to her Church's cookbook!

Prep Time: 15 mins

Cook Time: 60 mins

Total Time: 75 mins

Servings: 14

Ingredients:

- 2 cups coconut, grated
- 2 cups white sugar
- 4 ounces butter or margarine
- 2 cups milk
- 2 teaspoons vanilla extract
- 3 teaspoons lemon extract
- 6 large eggs
- 2 deep dish pie shells

Preparation:

1. Preheat oven to 375° Fahrenheit.
2. Melt butter and beat in sugar until creamy.
3. Add eggs and beat.
4. Add milk, vanilla, lemon and stir.
5. Add coconut and stir until blended.
6. Pour mixture into 2 deep dish pie shells.
7. Bake until center of pie is set, about 45-60 minutes.

This cool, creamy coconut treat is like summer on a plate. It is Kenny's favorite dessert and he often asks for it for his birthday.



Jeannie's Pumpkin Bread (or Muffins)

We're big fans of fall, and this recipe from Ken's wife Jeannie helps usher in the changing season. It is versatile enough to go all the way from breakfast to a late-night snack. For a boost, pair it with a cup of pumpkin-spiced joe!

Prep Time: 15 mins

Cook Time: 70 mins

Total Time: 85 mins

Servings: 12

Ingredients:

- 1 and ³/₄ cups flour
- 1 and ¹/₂ cups sugar (half white, half brown)
- 1 teaspoon baking soda
- ¹/₂ teaspoon salt
- 1 teaspoon cinnamon
- ¹/₂ teaspoon nutmeg
- ¹/₂ cup butter, melted
- 1 cup pumpkin
- ¹/₃ cup water
- 1 large egg, beaten

Preparation for Bread:

1. Mix all ingredients together.
2. Pour mixture into greased and floured loaf pan.
3. Bake at 350° Fahrenheit for approximately 1 hour and 10 minutes.

Preparation for Muffins:

1. Mix all ingredients together.
2. Pour mixture into cupcake pan lined with cupcake wrappers.
3. Bake at 350° Fahrenheit or approximately 20 minutes.

Planning ahead? The prepared bread loaf freezes well. So, you can make it any time and just thaw it out right when you need it.



Deana's Banana Pudding

Banana pudding is a go-to favorite. Simple to make, yet so tasty and satisfying! This is another amazing recipe from JLF workers' compensation case manager, Deana Nash. It is one of her family's favorites.

| | | | |
|---------------------------|--------------------------|--|---------------------|
| Prep Time: 20 mins | Cook Time: 0 mins | Total Time: 140 mins (including cooling) | Servings: 12 |
|---------------------------|--------------------------|--|---------------------|

Ingredients:

- 12 bananas
- 2 boxes of vanilla wafer cookies
- 6 packages of instant vanilla pudding mix
- 10 cups of milk
- 1 16-oz. container of sour cream
- 1 16-oz. container of whipped topping

Preparation:

1. Peel and slice bananas into pennies.
2. Mix instant pudding with milk until thickened.
3. Fold in sour cream and whipped topping.
4. In large pan, layer vanilla wafers, pudding and bananas.
5. Cover and chill for at least two hours.

Afraid of left-overs? Simply reduce the recipe or assemble the pudding in a large pan with a lid so you can slide it right back into the refrigerator.



Buckeye Candy Balls

While on official Joye Law Firm business in Cleveland, OH, Deana was introduced to these chocolate peanut butter confections. She brought the recipe back home with her and we've been enjoying these delicious treats ever since!

| | | | |
|---------------------------|--------------------------|---|---------------------|
| Prep Time: 45 mins | Cook Time: 5 mins | Total Time: 80 mins (including cooling) | Servings: 12 |
|---------------------------|--------------------------|---|---------------------|

Ingredients:

- 1 and 1/2 cups creamy peanut butter
- 1/2 cup butter
- 1 teaspoon vanilla extract
- 1 pound box of confectioner's sugar
- 1 16-oz. package of semisweet chocolate chips
- 2 tablespoons shortening

Preparation:

1. Line a large cookie sheet with wax paper.
2. In a medium size bowl, mix peanut butter, butter, vanilla and confectioners' sugar with your hands to form a smooth dough.
3. Mixture will be stiff.
4. Shape into small balls using 2 teaspoons of dough for each ball.
5. Place on a wax paper lined cookie sheet and refrigerate.
6. In top of double boiler over simmering water, melt chocolate chips and shortening together.
7. When smooth pour into a small bowl.
8. Remove peanut butter balls from refrigerator.
9. Insert a toothpick into each ball and dip into chocolate mix.
10. 3/4 of the ball should be coated.
11. Return to wax paper for 30 minutes or longer until chocolate is firm.
12. To store, remove balls from wax paper and place in plastic containers with wax paper between to keep separate.
13. Keep refrigerated.
14. Smooth top of each ball and remove toothpick mark after chocolate is firm and set.



5 Flavor Pound Cake

Looking for a new holiday favorite? You've found it! Ashley Graham's Grandmother's recipe is as delicious as it is decadent. This rich, buttery cake is sure to please your entire family any time of year.

| | | | |
|---------------------------|---------------------------|-----------------------------|---------------------|
| Prep Time: 25 mins | Cook Time: 90 mins | Total Time: 115 mins | Servings: 14 |
|---------------------------|---------------------------|-----------------------------|---------------------|

Ingredients for Cake:

- 2 sticks butter, softened
- ½ cup Crisco, softened
- 5 eggs
- 3 cups cake flour
- 3 cups white sugar
- ½ teaspoon baking powder

Ingredients for Glaze:

- 1 cup, condensed milk
- 1 cup sugar
- 1 cup water
- 1 tsp. of each extract: vanilla, butter, lemon, coconut, rum

Preparation:

Cake

1. Cream sugar, butter, Crisco.
2. Then, add eggs one at a time until well mixed.
3. Add flour and milk at little at a time.
4. Mix with electric mixer until well blended.
5. Pour mixture into greased tube pan.
6. Bake at 325° Fahrenheit for 1 ½ hours.

Glaze

1. When cake is done baking, mix sugar, water and extracts together.
2. Cook over low heat for 10 minutes.
3. Pour over cake and allow to cool.

This recipe is an ode to the simple elegance of home baking. Dense, velvety, and just a little bit decadent, it tastes like grandma's house and is the ultimate partner for a cup of tea and a long chat.



Southern Red Velvet Cake

Need we say more? Everyone loves this decadent dessert and this recipe easily adapts to cupcakes, sheet cake or layer cake. Level it up by adding some crushed, toasted pecans over the frosted cake.

| | | | |
|---------------------------|---------------------------|--|---------------------|
| Prep Time: 15 mins | Cook Time: 35 mins | Total Time: 50 mins (plus cooling time) | Servings: 14 |
|---------------------------|---------------------------|--|---------------------|

Ingredients for Cake:

- 2 ½ cups all-purpose flour
- 1 ½ cups sugar
- 1 ½ cups vegetable oil
- 1 cup buttermilk
- 2 eggs
- 2 tbsp. red food coloring
- 1 tsp. each of white vinegar, baking soda, salt, cocoa powder, vanilla extract

Ingredients for Frosting:

- 16 oz. cream cheese, softened
- 4 cups powdered sugar

- ½ cup butter, softened
- 1 cup water
- 1 tsp. vanilla extract

Preparation:

Cake

1. Combine dry ingredients: flour, sugar, baking sode and cocoa powder.
2. Combine wet ingredients: oil, buttermilk, eggs, vinegar, and vanilla.
3. Gradually add dry ingredients into wet ingredients and whisk until smooth (avoid over-mixing or cake crumb will be tough).
4. Divide batter into two greased 9" cake pans or signle sheet cake pan.
5. Bake at 350° Fahrenheit in preheated oven for 30-35 min.

Frosting

1. Beat cream cheese and butter until fluffy.
2. Mix in powdered sugar and vanilla extract.
3. Pour over cooled or cold cake.

Notes

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Notes

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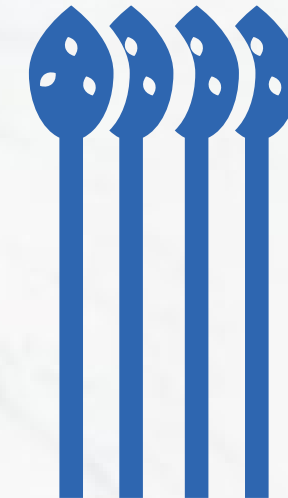
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Joye Family Favorites Cookbook



Joye Family Favorites Cookbook



Whether you're looking for a weeknight staple or a holiday showstopper, the *Joye Family Favorites Cookbook* has a seat at the table just for you.

These treasured recipes have been passed down through generations and are proudly shared on our dinner tables. Inside, you'll find:

- **Crowd-Pleasing Appetizers:** Whip up some of Ashley's Mexican Corn Dip or dig into Deana's Pepper Jelly at your next gathering.
- **Hearty Main Courses:** Enjoy comforting classics like Betty Harrell's Meatloaf (Ken's favorite comfort food) and Becky Joye's Mom's Chicken Pot Pie.
- **Southern Sides:** Delight your family with Jackie Joye's Potato Salad and Nana Carole's Southern Shortening Biscuits.
- **Indulgent Desserts:** Satisfy your sweet tooth with Betty Harrell's Coconut Pie or a slice of everyone's favorite Southern Red Velvet Cake.

Complete with a handy kitchen conversion guide and safe cooking temperatures, this cookbook is designed for cooks of all skill levels.

Here at Joye Law Firm Injury Lawyers, we believe in doing things our own way. That includes spreading a little "Joye" through the food we love from the recipes we cherish. We hope they become a part of your family's story.

