

**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





## **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 attorneys, staff, clients, family, and friends who contributed to this collection:

Thank You!

# JOYE FAMILY FAVORITES COOKBOOK

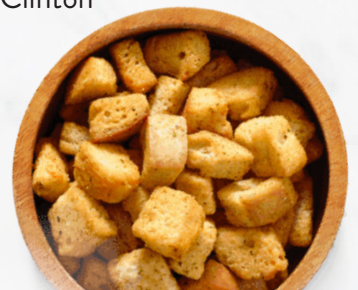
A COLLECTION OF RECIPES FROM  
OUR FAMILY AND FRIENDS

**The Joye Law Firm**

Edited by the Joye Law Firm Team

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Charleston, Summerville, Columbia, Myrtle Beach, Clinton



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## Joye Law Firm

Serving All of South Carolina!

1-888-324-3100

North Charleston Office  
5861 Rivers Avenue  
North Charleston, South Carolina 29406

Columbia Office  
1333 Main St., Suite 260  
Columbia, South Carolina 29201

Myrtle Beach Office  
2050 Corporate Centre Dr Suite 140,  
Myrtle Beach, SC 29577

Upstate Office  
509 North Broad Street  
Clinton, South Carolina 29325

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# CONTENTS

<b>Introduction &amp; About Us</b>	<b>6</b>
Kitchen Guide	7
<b>Appetizers &amp; Such</b>	<b>8</b>
Potato Salad	8
Cranberry Relish	9
Pepper Jelly	10
Buttermilk Ranch Dressing	11
Mexican Corn Dip	12
Spinach Roll	13
Cheese Sticks	14
<b>Side Dishes</b>	<b>15</b>
Corn Pudding	15
Broccoli Cornbread	16
Sweet Potato Pudding	17
Macaroni & Cheese	18
Autumn Glow Salad with Lemon Dressing	19
Brussel Sprouts with Bacon and Cheese	20
World-Famous Cheesy Potatoes	21
<b>Main Courses</b>	<b>22</b>
Chicken Pot Pie	22
Jimmy D's Sandwiches	23
Crock-Pot Beef Stroganoff	24
Fried Chicken	25
Left-Over Turkey Enchiladas	26
Brunswick Stew	27
Vegetarian Chili	28
Meatloaf	29
Chicken Roll-up Tacos	30
Lasagna	31
<b>Desserts</b>	<b>32</b>
Pumpkin Crunch Cake with Cream Cheese Frosting	32
Death by Chocolate	33
Coconut Pie	34
Pumpkin Bread or Muffins	35
Banana Pudding	36
Buckeye Balls	37
Chocolate-Covered Cherry Cookies	38
5 Flavor Pound Cake	39

# 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, 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 from our attorneys, staff, 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 give us a call or drop us a line (contact info on Page 42). Or, if you'd like, snap a photo or share a story on Social Media using the hashtag #JoyeFamilyFavorites.

It would be an 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 that you'd like to share with us, let us know! Maybe we can even feature one of your treasured favorites in our next edition! Thanks again!

About the Joye Law Firm. Since 1968, the attorneys at the Joye Law Firm have represented people from across South Carolina, building an outstanding reputation for aggressive 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, Super Lawyers, Million Dollar Advocates and hold an AV Rating by Martindale Hubbell (the highest possible rating). Additionally, Ken Harrell was named one of America's Top 100 Trial Lawyers, Mark Joye was recognized as a "Local Litigation Star" and the firm was voted "Best Law Firm" by the readers of Charleston City Paper.

The Joye Law Firm helps people from all over South Carolina with claims pertaining to personal injury, car wrecks, 18-wheeler wrecks, motorcycle wrecks, workers compensation, veterans disability, product liability, wrongful death, premise liability and much more.

We tirelessly fight for those who were injured due to the negligence of others, and are proud of having secured the largest personal injury verdict in South Carolina history.

Insurance companies know the name "Joye Law Firm," 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 located in North Charleston, Myrtle Beach, Columbia and Clinton. However, if you can't come to us, we'll come to you - no matter where you live. Just call Joye!



# 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 degrees  
Ground Poultry & Poultry Mixtures = 165 degrees  
Fresh Beef, Lamb & Veal = 145 degrees  
Poultry = 165 degrees  
Pork & Ham = 145 degrees  
Precooked Ham = 140 degrees  
Eggs = 160 degrees or firm yolk  
Leftovers & Casseroles = 165 degrees  
Fin Fish = 145 degrees 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

# JACKIE JOYE'S ALMOST FAMOUS POTATO SALAD

This was one of Reese Joye's favorite dishes! The Joye Family eats this "almost famous" potato salad warm or at room temperature, but it is also great after being refrigerated.

## Ingredients for Potato Salad:

- 5-7 Russet Potatoes, peeled and diced
- 4 hard boiled Eggs, diced
- 1/3 Green 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

1. Boil the diced potatoes in water until soft. Drain.
2. In 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 recipe)!



# AUNT HELEN'S CRANBERRY RELISH

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!

## Ingredients:

- 1 bag Cranberries, chopped
- 1 can crushed Pineapple (1 cup juice saved)
- 1 large Orange, peeled, diced and zested
- 2 cups Pecans or Walnuts, toasted and diced
- 1 cup 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. It goes well with the holiday turkey or as a picnic side.





# DEANA'S PEPPER JELLY

This recipe was submitted by Deana, who works in JLF's workers' compensation department. It will quickly become a pantry essential for easy entertaining and/or a quick and hearty snack. Serving it along with cream cheese and crackers is sure to please a crowd!

## Ingredients:

- 1 cup Green Pepper, diced
- 3/4 cup Jalapeños, seeded and diced
- 6 cups 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 ¼ 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.

Deana's Note: Have leftovers? Remember, the individual jars also make a great gift!

# MARK JOYE'S HOMEMADE BUTTERMILK RANCH DRESSING

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

## 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, minded
- 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 to give his wife, Becky, a break from cooking.



# ASHLEY'S MEXICAN CORN DIP

This party favorite was submitted by JLF team, member Ashley Graham. Ashley works in our Myrtle Beach office and helps our personal injury clients. She loves sharing this fast and tasty dip with friends and family.

## Ingredients:

- 1 package (8 ounces) 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

## 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 overproof pan.
4. Cover with shredded cheese.
5. Bake at 350 for 20-25 minutes or until bubbly.
6. Serve with 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.



# ALLISON MCKEOWN'S SPINACH ROLL

Growing up, Allison's (*our Financial Manager*) family had season tickets to the Miami Dolphins. She remembers learning about football as young as 5 years old and still loves football today! One of the things she loved most about the games was tailgating. This Spinach Roll was a mainstay for her family's tailgating parties, and she still makes it for football games today!

## Ingredients:

- 1 package Pepperidge Farm Frozen puff pastry sheets (follow direction on package for thawing the sheet)
- 1 stick pepperoni (or 1 small package sliced pepperoni)
- 1 package Monterey Jack Jalapeno Cheese
- 1 package Monterey Jack Cheese
- 1 package frozen spinach (thawed and drained)
- 3 eggs

## Preparation:

1. Pre-heat oven to 350 degrees.
2. Cut pepperoni into small pieces.
3. Shred cheese.
4. Add together pepperoni, cheese, spinach and 2 eggs. Mix together.
5. Roll 1 sheet of pastry. Spread 1/2 of the mixture onto sheet and roll up.
6. Beat 1 egg and spread on ends to seal. Brush top with egg.
7. Do the same with the other pastry sheet.
8. Place in pan and bake at 350 degrees for 25 to 30 minutes or until golden brown.
9. Cut in diamond shaped pieces.



# ASHELY GRAHAM'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.

## 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 for 10-15 minutes
6. Yields 4 dozen





# 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 beef roast or baked ham. This is one of Attorney Ken Harrell's favorites!

## Ingredients:

- 2 large Eggs
- 2/3 cup Sugar
- 1 cup Milk
- 1 and 1/2 tablespoon Flour
- 1/2 teaspoon Salt
- 1/2 teaspoon Vanilla extract
- 1/3 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 degrees for 30 to 45 minutes or until center is firm.

This recipe serves 6 to 8.



# JEANNIE'S BROCCOLI CORNBREAD

Like broccoli? Like cornbread? If your answers were “yes,” then you will LOVE Jeannie Harrell’s broccoli cornbread. We know that Kenny does!

## Ingredients:

- 2 boxes Jiffy corn muffin mix
- 4 large Eggs, beaten
- 1 and 1/2 stick Margarine
- 1 package (10 ounces) 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 degrees for 30-40 minutes, or until golden brown

This delicious side dish also doubles as a tasty late night snack or savory breakfast item, but that’s if you have left-overs. Chances are, it will be quickly gobbled up!



# RYAN'S SWEET POTATO PUDDING

This classic Fall favorite makes a great side throughout the entire year and is especially good as a side in your holiday meals. Workers' compensation attorney, Ryan LeBlanc, gets credit for this recipe!

## 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, melted
- 1 teaspoon Vanilla extract
- 1/2 teaspoon Lemon extract
- 1/2 teaspoon Cinnamon
- Pinch of Salt

## Preparation:

1. Put milk in blender and gradually add small chunks of sweet potato and process on Grate 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 degrees for about 40 minutes, or until the center is firm. Be careful to not overcook.



# DAVIS'S BAKED MACARONI & CHEESE

Who doesn't love macaroni & cheese? This ooey-gooey recipe will surely please kids of all ages! This recipe comes from Attorney Davis Rice, who works in Joye's Upstate Office in Clinton, SC.

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

While we doubt you will have any left-overs, if you do end up with some you can re-heat it as a side dish or save it for fried macaroni and cheese!





# AUTUMN GLOW SALAD WITH LEMON DRESSING

Take advantage of the fall flavors with this delightful salad.  
It tastes good and is good for you – can't beat that!

## Ingredients:

- For the Salad:
- 1 cup freekeh or other grain (quinoa, bulgur, etc.)
- 1 head cauliflower
- 2 sweet potatoes
- 1 tablespoon olive oil
- a sprinkle of dried spices that you like, or a few sprigs of thyme, rosemary, etc.
- 1 large apple
- For the Lemon Dressing
- 1 bunch parsley (about 1 cup), minced
- 1 small clove garlic, minced
- 2/3 cup olive oil
- juice of one lemon (more to taste)
- 1 teaspoon agave (optional)
- 1/2 teaspoon salt
- pepper to taste

### NOTES

If you want some crunch,  
add a few handfuls of  
chopped nuts like cashews  
or pecans.

## Preparation:

1. Prepare the freekeh or other grain according to package directions, and prep the other stuff while it cooks.
2. Preheat the oven to 425 degrees. Chop the cauliflower into small florets. Peel and chop the sweet potatoes. Place on a baking sheet and drizzle with oil. Sprinkle with salt and pepper and add a few sprigs of thyme or other dried spices if you have some that you like. Roast for 20 minutes, stir, and roast for another 10-15 minutes. When they are golden brown and soft, remove from oven and set aside.
3. While the veggies are roasting, combine all dressing ingredients in a jar with a tight lid and shake to combine. Chop the apple and set aside.
4. When the grains and vegetables are done, toss everything together. This can be done when everything is hot or when it's cooled, although the texture will be different (heavier) when hot. Store leftovers separately (salad and dressing) if possible.





# TIFFANY'S BRUSSEL SPROUTS WITH BACON AND CHEESE

Bacon really does make everything better, and Brussel sprouts are no exception! Tiffany's (*our HR Director*) family recipe elevates the humble sprout into something that'll make the kids come back for seconds – and thirds!

## Ingredients:

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



## Preparation:

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

# ELIZA'S WORLD-FAMOUS CHEESY POTATOES

Eliza, 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! This recipe is a mainstay in Eliza's home, and also one she likes to make for friends and family.

## Ingredients:

- 1 bag frozen shredded hashbrown potatoes
- 1 cup cheddar cheese soup
- 1 onion (chopped)
- 1 stick of butter
- 1 tub of sour cream
- 1 bag shredded Colby jack cheese
- 1 cup cornflakes

## Preparation:

Mix all ingredients together by hand except cornflakes.  
Crush cornflakes and sprinkle on top. Place in non-stick 13x9 pan.  
Bake at 350\* for 1 hour. YUMMMM



# 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.

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

Sometimes, Becky Joye will add in half a chicken bouillon cube to the chicken broth for a more intense chicken flavor. You can also add or substitute the veggies, depending on your preference.

# JIMMY D'S CHEESY PEPPERONI & CHICKEN BAGEL SANDWICHES

Don't be fooled, this is a sandwich that eats like a meal! This recipe, submitted by JLF team member and busy mom, Shawn, is a great and delicious solution for any on-the-go family!

## Ingredients:

- Boneless, skinless chicken breasts
- Deli sliced Pepperoni
- Provolone cheese
- Garlic Salt
- Oregano
- Bagels
- Ranch dip mix (or Mark Joye's Homemade Buttermilk Ranch Dressing, see recipe)

## Preparation:

1. Prepare the ranch dip and refrigerate for at least 2 hours.
2. Cut chicken breasts in half, to make a thin patty.
3. Sprinkle with Garlic Salt and Oregano.
4. Spray baking pan with butter and bake at 350 for approximately 20 minutes (or until cooked thoroughly).
4. Put aluminium foil on a baking sheet and open the bagels so that both the tops/bottoms are set up to make an open-faced sandwich.
5. Put a slice of pepperoni on each side and then cover with a slice of cheese on each side.
6. Bake in oven until cheese is melted
7. Once the cheese is melted, put the chicken patty on the bagel, then close the sandwich and put back in the oven for about 10 minutes.

Great paired with fries, chips, soups or salads.





# SHAWN'S WEEKNIGHT CROCK-POT BEEF STROGANOFF

This is another fast and fun dish submitted by JLF team member, Shawn, who works in our personal injury litigation department. The Crock-Pot is the ultimate “fix it and forget it” meal solution, making this a great mid-week meal!

## Ingredients:

- 2 pounds stew Beef
- 4 cans Mushroom Soup
- 2 tablespoons Worcestershire Sauce
- 1 large Onion, chopped
- 1 package Cream Cheese
- 1 package Egg Noodles

## Preparation:

1. Add beef stew, water, onion, mushroom soup, and Worcestershire sauce in Crock-Pot
2. Cook on Low for approximately 7 hours
3. About 30 minutes before you are ready to eat, melt cream cheese in microwave until has a whipped consistency.
4. And melted, stirred cream cheese to Crock-Pot.
5. Cook egg noodles according to package. Drain.
6. Pour stroganoff over noodles and serve





# PAT JENNINGS' FRIED CHICKEN

Nothing says good old fashioned home cooking like fried chicken! It is a wonderful reason to gather the entire family around the table, regardless of the time of year! Thanks to Atty. Pat Jennings' family for this recipe! Pair it with other favorites like Jackie Joye's Almost Famous Potato Salad (see recipe).

## 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 degrees. 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.
5. Remove chicken from oil and drain.
6. Sprinkle salt, pepper, garlic powder, cayenne pepper (to taste) over hot chicken.

# MATT'S EASY LEFT-OVER TURKEY ENCHILADAS

This recipe was submitted by JLF workers' compensation lawyer, Matt Jackson. 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 that is sure to please. Plus, it doesn't even taste like a leftover!

## Ingredients:

- 1 pound left-over Turkey meat
- 2 cans (10 ounces each) green or red Enchilada Sauce *(depending on 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



## 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 degrees for 30 minutes or until cheese is melted and bubbling.

Looking for other ways to get rid of turkey? See Becky's Mom's Heavenly Chicken Pot Pie recipe and substitute the chicken with left-over turkey!

# ASHLEY A.'S MOM'S 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 Ashley Alger's (Intake Supervisor) Mom perfected this simple recipe, which means any time can be Brunswick Stew time!

## Ingredients:

- 1 container refrigerated BBQ Pork
- 1 large can petite diced Tomatoes
- 1 small bag frozen Lima Beans
- 1 small bag frozen Corn
- 1 bag (16 ounces) 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.



# JEANNIE'S VEGETARIAN CHILI

Like many families, the Harrell's 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!

## Ingredients:

### The “Meat:”

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

### The Chili:

- 2 tablespoons olive oil
- 1 onion, finely diced
- 4 cloves garlic, minced
- 1 can (6-ounce) diced green chiles (or fresh minced jalapeños)
- 1 tablespoon tomato paste
- 2–3 tablespoons chili powder
- 1 teaspoon cumin
- 1 teaspoon smoked paprika
- 2 tablespoons soy sauce
- 1–2 teaspoons salt (more or less to taste)
- 2 14-ounce cans diced or crushed tomatoes (with juices)
- 1 14-ounce can beans of choice (optional, see notes)
- 1 cup water



### Toppings:

For vegetarian chili – sour cream and cheddar or queso fresco. For vegan chili – cilantro, avocado, pickled onion or jalapeno, radishes, tortilla chips.

## 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. Add the onions and garlic. Sauté for 5-10 minutes until very soft.
3. Add green chiles, tomato paste, chili powder, cumin, smoked paprika, and soy sauce. HELLO FLAVOR.
4. Add your “meat” to the pan – once it mixes in and starts cooking, it should start to resemble chili meat. Let the “meat” cook for 10 minutes or so to soften the vegetables. Season with salt.
5. Add tomatoes, beans if you want, and water to get the consistency right. Let it simmer for about 45 minutes to soften the vegetables, thicken it up, and let the flavors come together.
6. Serve with your favorite chili toppings, and there it is! VEGETARIAN CHILI! You did it.



# BETTY HARRELL'S MEATLOAF

Next to apple pie, there aren't many dishes more "American" than meatloaf! This 50's favorite is still adored by young and old alike. Ken's mom's recipe is a family favorite that's sure to please all of the generations in your family.

## Ingredients:

- 1 lb. ground beef
- 1 medium onion, chopped fine
- 1 slice bread, crumbled
- 1 egg
- 2 Tbsp. ketchup
- 3/4 tsp. salt
- 1/2 cup mild Tostitos chunky salsa

## Preparation:

Mix ingredients thoroughly. Form a loaf and place in casserole dish. Put in a small amount of water to cover bottom of dish. Cook in preheated oven at 350 degrees for approximately 1 hour.





# SCOTT'S CHICKEN ROLL-UP TACOS

## Ingredients:

- 3 cups cooked and shredded chicken
- 1 onion, chopped
- 1 red bell pepper, chopped
- 1 jalapeño, chopped
- 1 cup taco sauce
- 20 taco-size tortillas
- 3 cups shredded cheddar cheese
- 3 cups shredded Monterey jack cheese

## Preparation:

1. Preheat the oven to 375°F (190°C). Line a baking sheet with parchment paper.
2. In a large bowl, add the chicken, onion, red bell pepper, jalapeño, and taco sauce, and mix to combine. Set aside.
3. Put about 4 tablespoons of mix in each tortilla and roll up. Place on sheet pan and Bake until the cheese is melted and the edges of the tortillas are crispy, 15-20 minutes.
4. Serve with more salsa and sour cream.



# BETTY HARRELL'S LASAGNA

## Ingredients:

- 1 lb. ground beef
- 1 large onion, chopped
- 1 clove garlic, chopped
- 1 6 oz. can tomato paste
- 1 qt. canned tomatoes
- 1/4 tsp. salt
- 2 tsp. salt
- 2 Tbsp. sugar
- 1 tsp. basil
- 1/2 tsp. oregano
- Grated parmesan cheese
- 1/2 lb. mozzarella cheese
- 1/2 lb. lasagna noodles



## Preparation:

1. Boil noodles as directed on box. Brown meat, onions and garlic in skillet. Add tomato paste, tomatoes, pepper, salt, sugar, basil and oregano to meat. Bring to a boil. Then simmer until noodles are ready.
2. Grease an 8" x 12" casserole dish; Layer ingredients as follows:
3. Tomato-meat mixture
4. Sprinkle parmesan cheese on top
5. Add noodles
6. Cover with Mozzarella cheese slices
7. Begin and end with meat mixture; 3 layers meat and 2 layers noodles and cheeses.
8. Bake 350 degrees approximately 40 minutes or until it bubbles around the edges.
9. (Can be prepared and frozen before baking. Thaw and cook as directed.)

# SCOTT'S PUMPKIN CRUNCH CAKE WITH CREAM CHEESE FROSTING

Scott makes this cake for the JLF team every fall, and it is a HUGE hit. We all look forward to it each year!

## Ingredients:

- 1 large can (29 ounces) Pumpkin
- 1 and 1/2 cups Sugar
- 4 teaspoons Pumpkin spice
- 1/2 teaspoon Salt
- 3 large Eggs
- 1 can (12 ounces) Evaporated Milk
- 1 box Yellow Cake mix
- 1/4 cup Pecans, chopped
- 1 and 1/2 cups butter
- 2 packages of Cream Cheese (8 ounces each)
- 1 teaspoon Vanilla extract
- 4 cups Confectioner's Sugar



## Preparation for Cake:

1. Mix pumpkin, sugar, pumpkin spice, salt, eggs and milk with a 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 (do not follow cake instructions on the box)
4. Sprinkle with chopped pecans.
5. Drizzle 1 cup of melted butter on top (2 sticks).
6. Bake at 350 degrees for 50-60 minutes until golden.
7. 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 not for the faint-hearted. It is for the true-blue chocolate lover in the family. JLF personal injury team member and sweet tooth extraordinaire, Alice, submitted this recipe & said it is one of her favorites!

## Ingredients:

- 4 boxes instant Chocolate Pudding mix
- 1 container (8 ounces) Whipped Topping
- 1 box Chocolate Cake mix
- 1 cup Kahlua
- 6 Heath candy bars, chopped

## Preparation:

1. Prepare cake mix as directed.
2. When done, remove from oven, poke holes in cake and pour Kahlua over cake.
3. Let cool.
4. Meanwhile, prepare the pudding as directed.
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.

This is a great dessert for the holiday season. You can fix it a day or two in advance 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!

## Ingredients:

- 2 cups Coconut, grated
- 2 cups 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 degrees
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 is a great dessert for summertime or any time you are craving a cool, creamy coconut treat. Just make sure you have enough for everyone!



# JEANNIE'S PUMPKIN BREAD

## (OR MUFFINS)

This recipe is great as a breakfast, sweet side, late night snack or just because. It helps usher in the changing season, and if you are a coffee-lover, pair it with a cup of pumpkin-spiced joe!

### Ingredients:

- 1 and 3/4 cups Flour
- 1 and 1/2 cup 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 degrees or 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 degrees or approximately 20 minutes

The bread loaf freezes well. So, you can make this any time and just thaw it out when you need it - and with these sweet and savory flavors, that could be sooner than you think!

# DEANA'S BANANA PUDDING

Banana pudding is a go-to favorite. Simple to make, yet so tasty and satisfying! This recipe was submitted by JLF workers' compensation team member, Deana, and it is one of her family's favorites.

## Ingredients:

- 12 bananas
- 2 boxes of Vanilla Wafers
- 6 packages of instant Vanilla Pudding mix
- 10 cups of Milk
- 1 container (16 ounces) Sour Cream
- 1 container (16 ounces) 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.

Everyone has room for some banana pudding. So, bring this out when you are expecting a crowd. Afraid of having too many left-overs? Simply reduce the recipe or assemble the pudding in a large pan with a lid. That way, 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!

## Ingredients:

- 1 and 1/2 cup creamy Peanut Butter
- 1/2 cup Butter
- 1 teaspoon Vanilla extract
- 1 pound box of Confectioner's Sugar
- 1 package (16 ounces) 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 hands to form a smooth dough. Mixture will be stiff.
3. Shape into small balls using 2 teaspoons of dough for each ball. Place on wax paper lined cookie sheet and refrigerate.
4. In top of double boiler over simmering water, melt chocolate chips and shortening together.
5. When smooth pour into a small bowl.
6. Remove peanut butter balls from refrigerator.
7. Insert a toothpick into each ball and dip into chocolate mix. 3/4 of the ball should be coated.
8. Return to wax paper for 30 minutes or longer until chocolate is firm.
9. To store, remove balls from wax paper and place in plastic containers with wax paper between to keep separate.
10. Keep refrigerated. Smooth top of each ball to remove toothpick mark after chocolate is set.

Chocolate and peanut butter is always a winning combination, and Deana's Buckeye Balls are no different. They are a crowd pleaser!



# ALLISON'S CHOCOLATE-COVERED CHERRY COOKIES

Our Financial Manager, Allison McKeown, submitted this recipe. It is so good, it was even published in a real cookbook! One bite and you'll be hooked. Just be careful not to eat too many!

## Ingredients:

- 1 1/2 cups All-purpose Flour
- 1/4 cup Unsweetened Cocoa Powder
- 1/4 teaspoon Salt
- 1/4 teaspoon Baking Powder
- 1/4 teaspoon Baking Soda
- 1/2 cup Butter, softened
- 1 cup Sugar
- 1 Egg
- 1 1/2 teaspoons Vanilla
- 10-ounce jar of Maraschino Cherries (about 48)
- 6 ounces of Semi-sweet Chocolate Chips
- 1/2 cup Sweetened Condensed Milk



## Preparation:

1. In large bowl, combine flour, cocoa, baking powder, baking soda and salt.
2. In separate bowl, beat butter and sugar until fluffy, then add egg and vanilla.
3. Gradually mix dry ingredients into the wet mixture.
4. Shape dough into 1 inch balls and place on ungreased cookie sheet. Press center of dough with your thumb.
5. Drain cherries and reserve juice. Place one cherry in each thumbprint
6. In small saucepan, melt chocolate chips into the condense milk, adding in 4 teaspoon of cherry juice.
7. Cover each cherry with about a teaspoon of chocolate frosting.
8. Bake at 350 for 10 minutes, or until done. Allow cookies to cool on wire rack.
9. Yields about 48 cookies.

# 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!

## Ingredients:

### Cake

- 2 sticks butter, softened
- ½ cup Crisco, softened
- 5 eggs
- 3 cups cake flour
- 3 cups sugar
- ½ teaspoon baking powder
- 1 cup, condensed milk
- 1 tsp of each extract: vanilla, butter, lemon, coconut, rum

### Glaze

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

## Preparation:

### Cake

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

### Glaze

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



# NOTES

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# NOTES

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