

THE PEOPLE'S DIGITAL COOK BOOK

Summer
of
Loving
Your
Internet



SLOW COOKER CREAMY TORTELLINI SOUP

Find the recipe at cafedelights.com

Submitted by Celeste Rowsell



RHUBARB CRUNCH

Find the recipe at allrecipes.com

Submitted by KaLee Ralphs



BLUEBERRY DANISH PANKAKES

Find the recipe at bakingitbeautiful.com

Submitted by Joey Gifford



EGGLESS CHOCOLATE CHIP COOKIES

Find the recipe at spiceupthecurry.com

Submitted by Kaleb Sorensen



HAWAIIAN CHICKEN SHEET PAN

Find the recipe at recipesbynancy.com

Submitted by Amy Braithwaite Lee

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POPPY SEED HAM AND CHEESE SLIDERS

Find the recipe at kleinworthco.com

Submitted by Amy Braithwaite Lee



PITTSBURGH CHIP-CHOP HAM SANDWICH

Find the recipe below

Submitted by Curry Andrews

Toast your roll or slider bun face down with butter and garlic until crispy. Take a generous amount of shaved (very thinly sliced) ham and fry it in a fry pan until it starts to caramelize. Add savory barbeque sauce (Bulls-eye Original works) and mix the ham until it's evenly coated in the fry pan. Layer lots of ham on the roll, add a scoop of coleslaw and serve with potatoes and dill pickles. Notes: Don't use too much barbeque sauce; don't use "honey-cured" type ham; and don't forget the napkins!