

10 Delicious Recipes From The Kitchen Of Steve And Gale Loder That Will Leave You Craving For More!

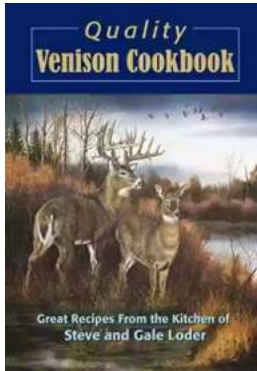
When it comes to mouthwatering home-cooked meals, there's no place quite like the kitchen of Steve and Gale Loder. Known for their culinary prowess and a never-ending supply of delectable recipes, this dynamic duo has been delighting family and friends for years. In this article, we'll take a sneak peek into their kitchen and share with you 10 of their most famous, finger-licking-good recipes. Get ready to experience a gastronomic journey that will leave you wanting seconds!

1. Creamy Chicken Alfredo



Let's kick off this culinary escapade with a classic – Creamy Chicken Alfredo. This dish is a perfect blend of tender chicken, al dente pasta, and a rich, velvety Alfredo sauce. The aroma of the dish will instantly make your mouth water, and one bite is enough to transport you to food heaven.

**Quality Venison Cookbook: Great Recipes from
the Kitchen of Steve and Gale Loder**



by Steve Loder(Kindle Edition)

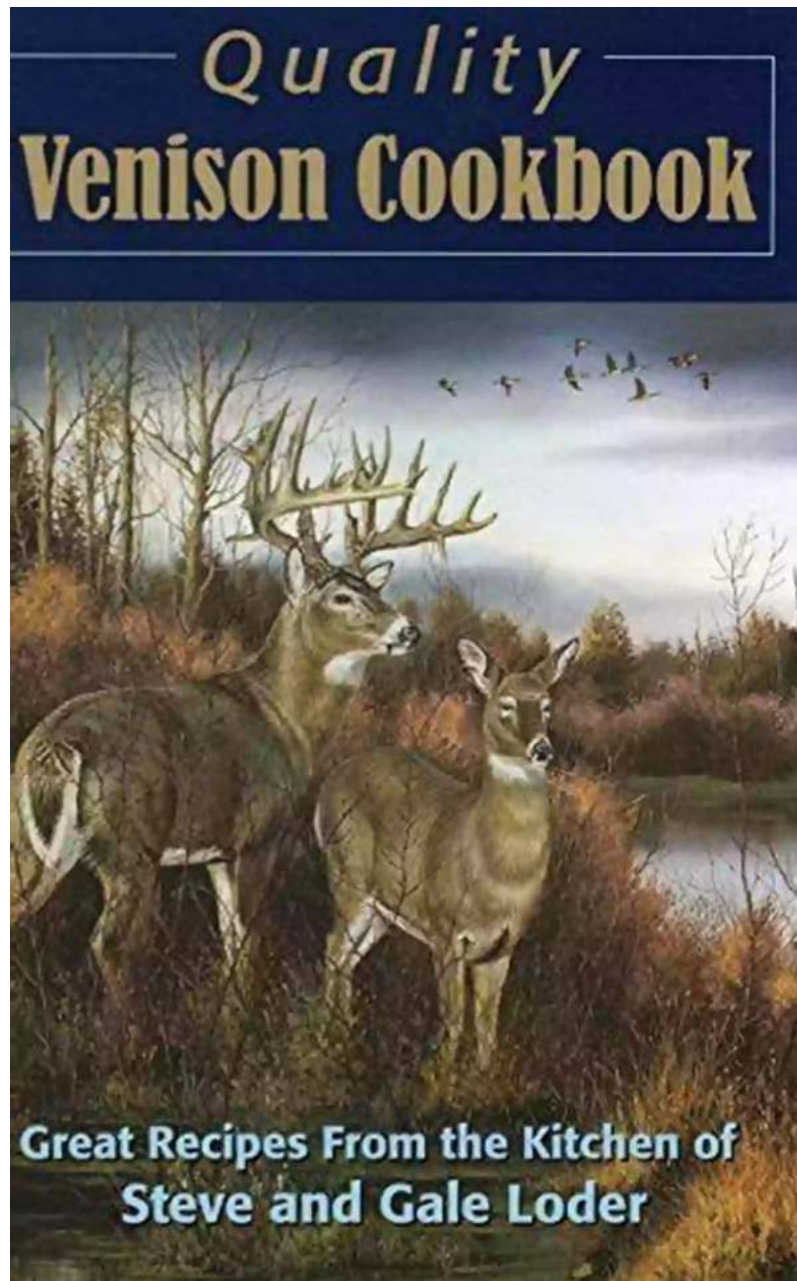
★★★★☆ 4.6 out of 5

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Screen Reader : Supported
Enhanced typesetting : Enabled
Word Wise : Enabled
Print length : 387 pages



To get started, sauté diced chicken breast in garlic-infused olive oil until lightly browned. In a separate pot, cook fettuccine until tender, then drain and set aside. In the same pot, melt butter over medium heat and whisk in heavy cream, grated Parmesan cheese, and minced garlic. Once the sauce thickens, add the cooked chicken and pasta, and toss to combine. Serve hot with a sprinkle of freshly ground black pepper.

2. Savory Meatballs

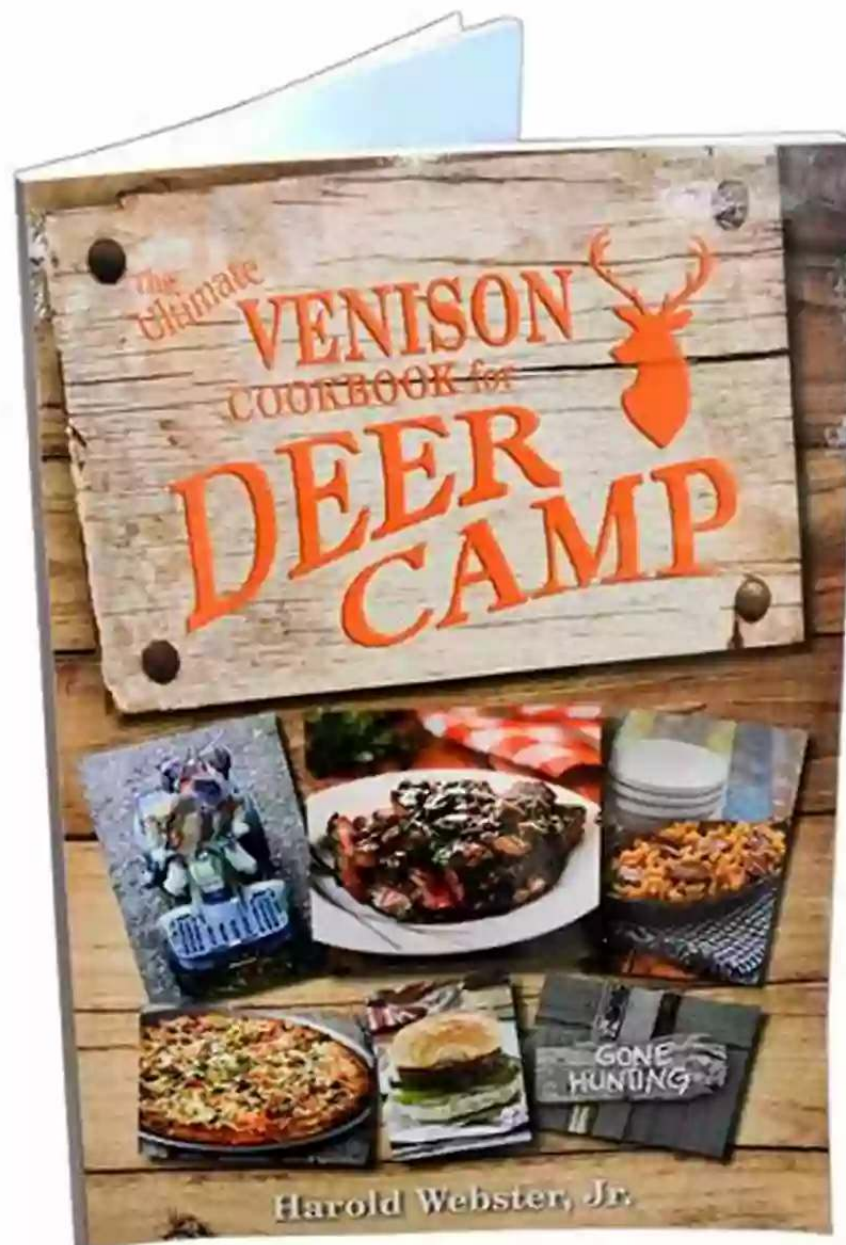


If you're a fan of comfort food, Steve and Gale's Savory Meatballs are a must-try. These juicy meatballs are bursting with flavor and can be enjoyed on their own as an appetizer or as a main course accompanied by spaghetti.

Start by combining lean ground beef, breadcrumbs, grated Parmesan cheese, minced garlic, chopped parsley, salt, pepper, and an egg in a bowl. Mix everything together until well combined, then form the mixture into golf ball-sized

meatballs. Brown the meatballs in a skillet and transfer them to a baking dish. Pour your favorite marinara sauce over the meatballs and bake in the oven until cooked through. Serve hot and enjoy the delightful blend of flavors!

3. Crispy Fried Chicken



Crunchy, golden-brown, and full of flavor, Steve and Gale's Crispy Fried Chicken is a true classic. This recipe will guide you through creating the perfect fried

chicken, complete with a mouthwatering crispy crust and juicy, tender meat.

To get started, combine flour, salt, pepper, paprika, and garlic powder in a bowl. Soak chicken pieces in buttermilk for at least 30 minutes to enhance their tenderness. Then, coat each piece of chicken with the seasoned flour mixture and let it rest for a few minutes. Finally, deep-fry the chicken until it turns a beautiful golden brown. Serve piping hot and enjoy the delightful crunch with every bite!

4. Cheesy Baked Ziti

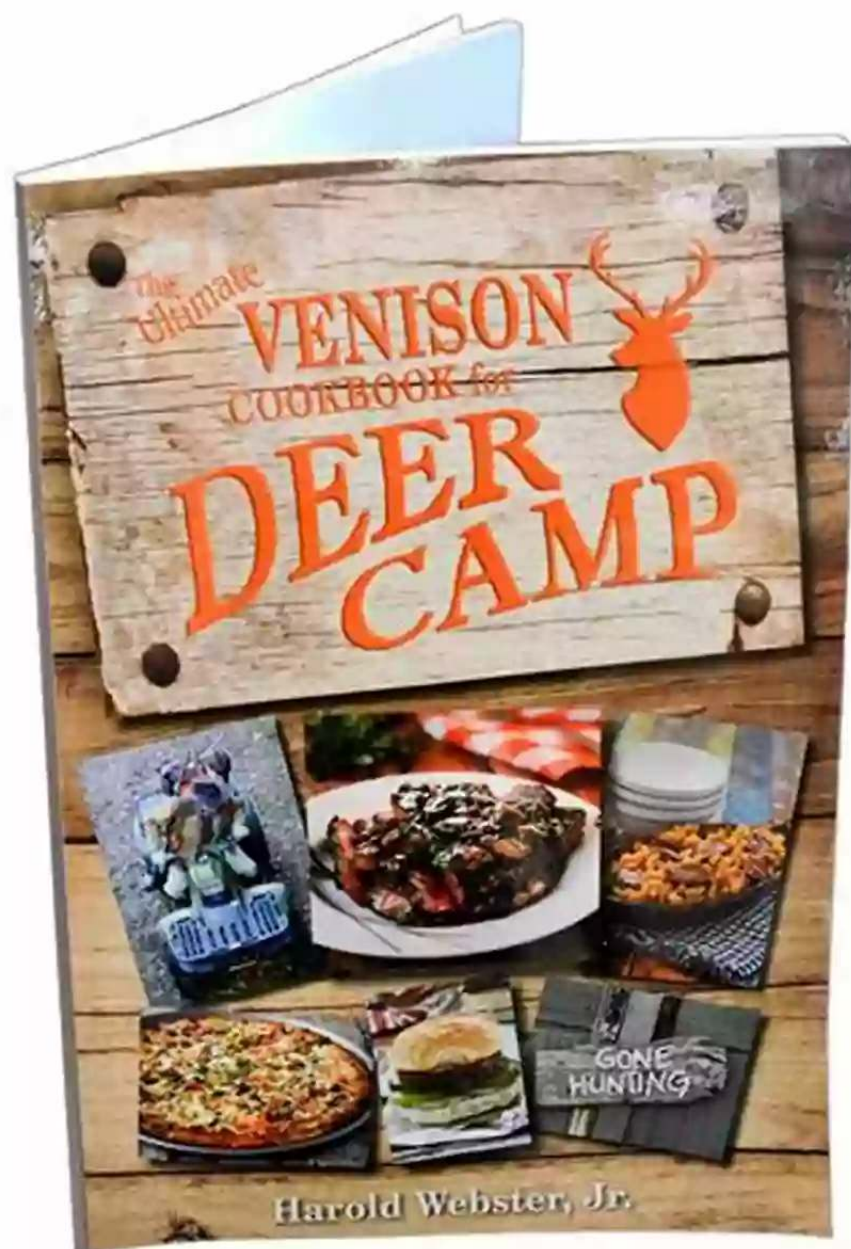


Up next in our culinary adventure, we have Steve and Gale's Cheesy Baked Ziti. This comforting dish combines al dente ziti pasta with a flavorful tomato sauce and a generous amount of melted cheese – a winning combination that will satisfy even the pickiest eaters.

To make this crowd-pleasing recipe, cook ziti until al dente, then drain and set aside. In a saucepan, combine crushed tomatoes, garlic, onion, dried Italian

herbs, salt, and pepper. Simmer the sauce until it thickens slightly. In a separate bowl, mix ricotta cheese, grated Parmesan cheese, egg, and chopped basil. Layer the cooked pasta, sauce, and cheese mixture in a baking dish, then bake until golden and bubbly. Serve it up and get ready for ooey-gooley goodness like no other!

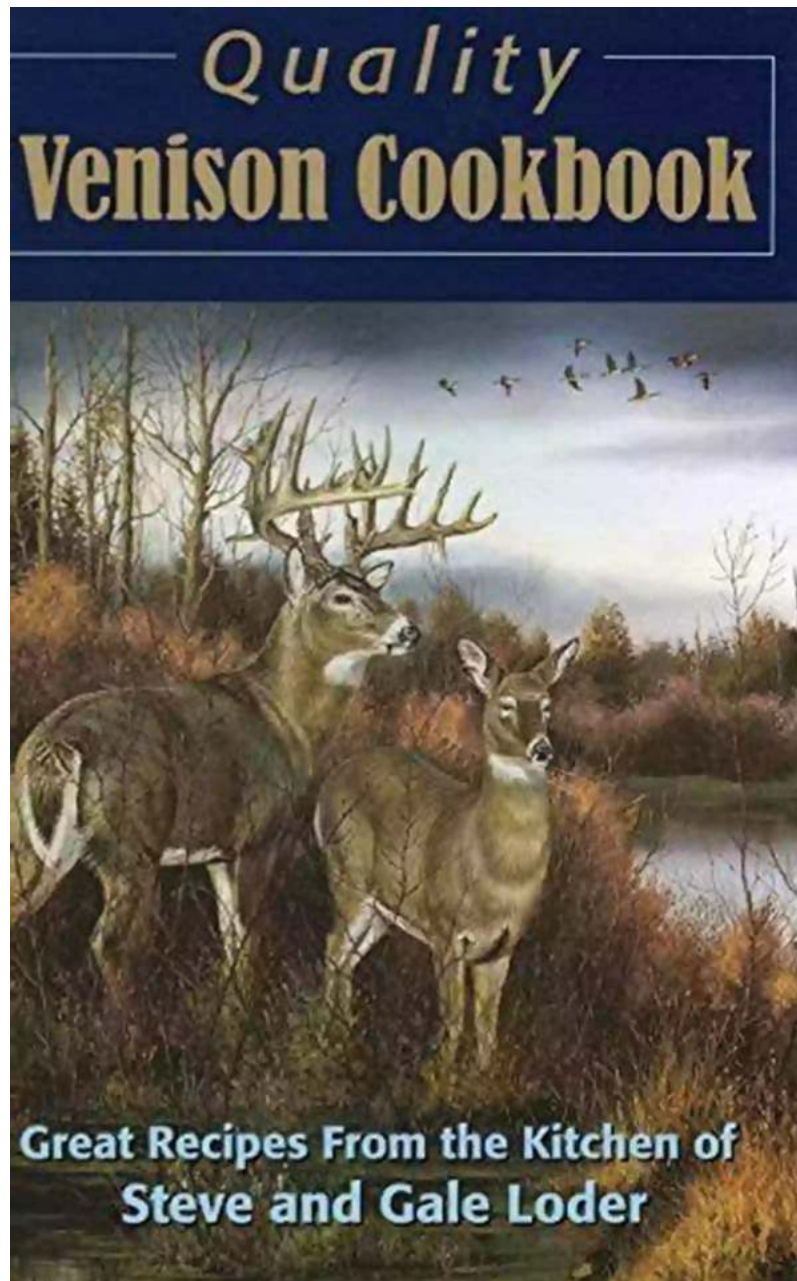
5. Flavorful Beef Tacos



If you're a fan of Mexican cuisine, Steve and Gale have got you covered with their Flavorful Beef Tacos. These tacos are loaded with savory seasoned beef, crisp lettuce, tangy tomatoes, shredded cheese, and a dollop of zesty salsa – a fiesta of flavors all wrapped up in a soft tortilla.

To prepare the beef filling, cook ground beef with minced onions, garlic, chili powder, cumin, oregano, salt, and pepper until browned. Warm the tortillas in a skillet, then assemble the tacos by placing a generous amount of beef filling on each tortilla, topping it with your favorite toppings, and finally, a squeeze of fresh lime juice. Get ready to have your taste buds dancing with joy!

6. Heavenly Chocolate Cake



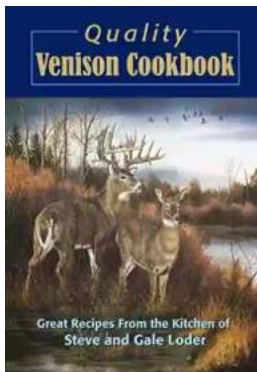
Saving the best for last, we present to you the Heavenly Chocolate Cake by Steve and Gale. Moist, decadent, and utterly irresistible, this cake is a chocolate lover's dream come true. With each bite, you'll experience a divine explosion of chocolate flavor.

The recipe starts with a rich chocolate cake batter made from cocoa powder, flour, sugar, baking soda, eggs, buttermilk, and vegetable oil. After baking the

cake layers, let them cool completely. For the frosting, whip together softened butter, powdered sugar, cocoa powder, vanilla extract, and a splash of milk until light and creamy. Layer the cake with the frosting, and don't forget to adorn it with chocolate shavings or sprinkles for a touch of elegance. Get ready to indulge in chocolate heaven, one slice at a time!

Indulge Yourself In Steve And Gale's Culinary Delights

Exploring the kitchen of Steve and Gale Loder has certainly been a treat for the senses. From the Creamy Chicken Alfredo to the Heavenly Chocolate Cake, their recipes are a testament to their passion for creating flavorful, comforting dishes that leave an everlasting impression. So, why not take a trip to their kitchen and try out these amazing recipes for yourself? Your taste buds will thank you!



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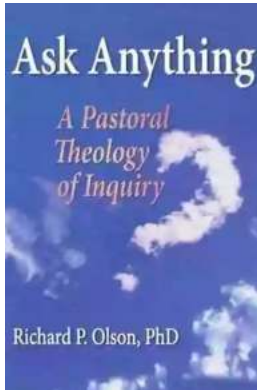
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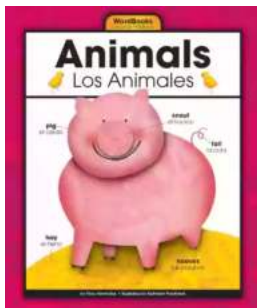


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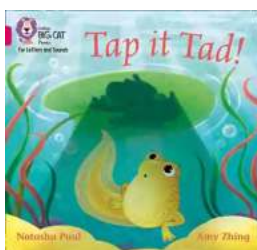
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