

“I don’t like food that’s too carefully arranged; it makes one think that the chef is spending too much time arranging and not enough time cooking. If I wanted a picture I’d buy a painting.”

*Andy Rooney
1919-2011
American television
and radio writer*



The Warren RECC family wishes you and your family a safe and Merry Christmas. Remember to keep electrical safety in mind when decorating.

For safety tips, visit www.wrecc.com.

TABLE OF CONTENTS

Appetizers.....1

Soups & Salads.....10

Main Dishes.....16

Side Dishes.....28

Desserts.....34

APPETIZERS

VEGETABLE DILL DIP

- | | |
|-------------------------|-----------------------------|
| 1 cup sour cream | 1 tbsp. minced onion |
| 1 cup mayonnaise | 1 tbsp. dried parsley |
| 1 tbsp. dried dill weed | 1 tsp. Beau Monde seasoning |

Combine all ingredients and refrigerate 8 hours or overnight.

BAKED BUFFALO CHICKEN DIP

- | | |
|--|-------------------------------------|
| 3 cups diced cooked rotisserie chicken | 1/2 cup crumbled Bleu cheese |
| 2 (8-oz.) pkgs. cream cheese, softened | 1/2 tsp. seafood seasoning |
| 3/4 cup hot pepper sauce | 1 pinch cayenne pepper, or to taste |
| 1/2 cup Bleu cheese dressing | 2 tbsp. shredded Pepper Jack cheese |
| 1/2 cup shredded Pepper Jack cheese | 1 pinch cayenne pepper, for garnish |

Preheat oven to 400°. Combine first 8 ingredients in a large bowl. Pour mixture into a 9-inch round baking dish and sprinkle with Pepper Jack cheese. Bake until lightly browned for 15 to 20 minutes. Remove from oven and garnish with cayenne pepper.

CHILI-CHEESE SNACKERS

- | | |
|----------------------------|----------------------------------|
| 3 oz. sharp Cheddar cheese | 1/2 cup chili with beans, warmed |
| 24 Ritz crackers | 2 tbsp. finely chopped onion |

Cut cheese into 12 slices, cut each slice diagonally in half. Top crackers with cheese, chili, and onions.

ROASTED CORN CHEESE DIP

3 cups corn kernels	1 (8-oz.) pkg. cream cheese,
2 cups shredded sharp Cheddar cheese	cut into small pieces
	1/8 tsp. cayenne or chili powder

Preheat oven to 375°. Coat a medium (10-inch) cast-iron skillet with cooking spray; heat over medium-high heat. Add corn; cook, stirring occasionally, until mostly golden brown, 5 to 7 minutes. (Corn kernels may “pop” as they brown.) Remove from heat; stir in Cheddar and cream cheese. Transfer to oven. Bake until golden and bubbling; 18 to 20 minutes. Sprinkle cheese dip with cayenne or chili powder and serve.

DR PEPPER PECANS

1 cup Dr Pepper*	1 cup pecan halves
2 tbsp. butter	Salt, to taste

Preheat oven to 350°. Line a rimmed baking sheet with foil. In a small saucepan, bring Dr Pepper and butter to a boil. Simmer until the liquid reduces by half, about 15 minutes. Stir in pecans and continue to cook until liquid becomes a sticky glaze, 3 to 4 minutes. Add a pinch of salt, stir, and transfer nuts to prepared baking sheet. Bake, stirring occasionally, until toasted, about 10 minutes.

*If Dr Pepper is not your soda of choice, this recipe works with any variety of colas or root beer.

CINNAMON-HONEY BUTTER

1/2 cup butter, softened	1/2 tsp. ground cinnamon
2 tbsp. honey	

In a small bowl, combine all ingredients. Chill thoroughly.

YOGURT FRUIT DIP

1 (8-oz.) carton vanilla yogurt 1/4 tsp. lemon juice
2 tbsp. brown sugar

In a small bowl, combine all ingredients. Serve with fresh fruit.

TEX-MEX BISCUITS

2 cups biscuit/baking mix 1 (4-oz.) can chopped green
2/3 cup milk chilies, drained
1 cup finely shredded Cheddar
cheese

Preheat oven to 450°. In a bowl, combine biscuit mix and milk until a soft dough forms. Stir in cheese and chilies. Turn onto a floured surface; knead 10 times. Roll out to 1/2 inch thickness; cut with a biscuit cutter. Place on an ungreased baking sheet. Bake for 8-10 minutes or until golden brown.

JALAPENO POPPERS

12 oz. cream cheese, softened 1 cup milk
1 (8-oz.) pkg. shredded Cheddar 1 cup all-purpose flour
cheese 1 cup dry bread crumbs
1 tbsp. bacon bits 2 qts. oil for frying
16 jalapeno peppers, seeded & halved

In a medium bowl, mix the first 3 ingredients. Spoon this mixture into the jalapeno pepper halves. Put milk and flour into two separate bowls. Dip stuffed jalapenos first into milk and then into flour, making sure they are well coated. Allow coated jalapenos to dry for about 10 minutes. Dip jalapenos in milk again and roll through breadcrumbs. Allow to dry and repeat to ensure entire surface is coated. In a medium skillet, heat oil to 365°. Deep fry jalapenos 2 to 3 minutes each, until golden brown. Remove and let drain on a paper towel.

MASHED-POTATO SPRING ROLLS

16 slices of packaged white bread	1/8 tsp. each salt & pepper
1 cup mashed potatoes	1 large egg yolk mixed with
1/2 cup thinly sliced cooked green beans	1 tbsp. water
1/4 tsp. cayenne pepper	2 cups vegetable oil
	Warm turkey gravy, for dipping

Stack bread in 4 piles and trim crusts. Using a rolling pin, roll out each bread slice to a thin 3-x-5 inch rectangle. In a bowl, combine mashed potatoes, green beans, cayenne pepper, salt, and pepper. Brush edges of bread rectangles with egg yolk mixture. Shape 1 tablespoon of potato mixture into a log along a long edge of a rectangle, leaving 1/2 inch on each end. Tightly roll up bread to form a cylinder; press ends together to seal. Repeat with remaining bread and potato mixture. In a skillet, heat oil. Add half the rolls and fry, turning occasionally, until well-browned, about 2 minutes. Transfer to paper towels. Serve with warm turkey gravy.

ONION CHIP DIP

1 tbsp. olive oil	1 tsp. soy sauce
1 large red onion, minced	1 tsp. salt
1 clove garlic, minced	1/2 tsp. pepper
1 1/2 tsp. Worcestershire sauce	1/8 tsp. ground thyme
1 tsp. Dijon mustard	1 cup sour cream

Heat oil in a small skillet over medium-high heat. Add onion and cook, stirring occasionally, until golden brown; about 10 minutes. Add garlic and cook, stirring constantly, until softened; about 2 more minutes. Remove pan from heat and stir in next 6 ingredients. Transfer to a small bowl and cool completely. Stir in sour cream until well combined, cover, and chill for at least 2 hours.

PIZZA POPCORN

2 tbsp. olive oil	1 tbsp. finely chopped sun-dried tomatoes
10 cups popped popcorn	1/4 tsp. red pepper flakes
1/2 cup grated Parmesan cheese	1/4 tsp. garlic powder
1 tsp. dried oregano	

In a large bowl, toss oil and popcorn. Add remaining ingredients and toss again.

COBB SALAD DIP

1 (8-oz.) pkg. cream cheese, softened	1 avocado, pitted and diced
1/4 cup Bleu cheese dressing	2 small plum tomatoes, finely chopped
1 cup finely chopped iceberg lettuce	1/4 cup Bleu cheese crumbles
1/2 cup chopped turkey breast	4 slices bacon, crisply cooked and crumbled
2 hard-cooked eggs, finely chopped	

Mix cream cheese and dressing until well blended; spread onto serving plate or bottom of pie plate. Refrigerate 1 hour. Top with layers of all remaining ingredients.

INSTANT PARTY MIX

3 tbsp. butter or margarine	1 cup mini pretzel rods
1/2 tsp. garlic powder	1 cup rice Chex cereal
1/2 tsp. salt	1 cup corn Chex cereal
1/2 tsp. paprika	1 cup wheat Chex cereal
1 tbsp. Worcestershire sauce	1 cup mixed nuts

Preheat oven to 275°. Melt butter directly on baking sheet in oven while preheating. Remove baking sheet from oven and carefully stir seasoning into melted butter. Add remaining ingredients, and carefully stir to coat. Bake 20 minutes, occasionally stirring.

BUFFALO CHICKEN APPETIZER CUPCAKES

2 cups shredded cooked chicken breast	1 (6-oz.) carton Greek plain yogurt
2 tbsp. dry ranch dressing mix	1 can refrigerated thin pizza crust
3/4 cup hot pepper sauce	1 cup shredded Mozzarella cheese
1 (8-oz.) carton whipped cream cheese	

Preheat oven to 375°. Spray regular-size muffin cup pan with cooking spray. In a large bowl, mix chicken, dressing mix, hot sauce, whipped cream cheese, and yogurt; set aside. Unroll dough into large rectangle. Cut dough into 12 equal squares. Place 1 dough square in each muffin cup. Press dough in bottoms and up sides of cups. Divide chicken mixture evenly into cups, using about 1 tbsp. in each. Sprinkle cheese evenly on top of filling in each cup. Bake about 15 minutes or until crusts are golden brown and filling is hot.

MUFFIN TIN CHICKEN TACOS

6 (8-inch) flour tortillas for burritos	1/2 cup shredded Cheddar cheese
1 cup shredded cooked chicken breast	Shredded lettuce, optional
1 cup thick 'n chunky salsa	Sour cream, optional
	Additional salsa, optional

Preheat oven to 350°. Spray regular-size muffin cup pan with cooking spray. Using 4-inch round cookie cutter, cut 2 rounds from each tortilla. Place rounds on microwavable plate; microwave on high for 15 seconds to soften. Press rounds into each cup. In medium bowl, toss chicken with salsa. Place 1 tsp. cheese in bottom of each tortilla-lined cup; add 1 heaping tablespoon of chicken mixture to each. Top with another teaspoon of cheese. Bake for 18 to 20 minutes or until cheese is melted and tortillas are crisp. To serve, top each with lettuce, sour cream, and salsa.

SPINACH STUFFED MUSHROOMS

1 1/2 cups hot water	1 cup shredded Mozzarella cheese
1 (6-oz.) pkg. stuffing for chicken	1 (10-oz.) pkg. frozen chopped spinach, thawed & well drained
40 fresh mushrooms	
2 tbsp. butter	
2 cloves garlic, minced	
1 cup grated Parmesan cheese	

Preheat oven to 400°. In large bowl, add hot water to stuffing mix; stir just until moistened. Remove stems from mushrooms; chop stems. Melt butter in skillet on medium heat. Add chopped stems and garlic; cook and stir 5 minutes or until tender. Add to stuffing with cheeses and spinach; mix well. Spoon stuffing mixture into mushroom caps. Place, filled sides up, in shallow pan. Bake 20 minutes or until mushrooms are tender and filling is heated through.

BAKED CRAB RANGOON

1 (6-oz.) can crabmeat, drained, flaked	2 green onions, thinly sliced
4 oz. Philadelphia Neufchatel cheese, softened	1/4 cup mayonnaise
	12 won ton wrappers

Preheat oven to 350°. Combine first 4 ingredients. Spray 12 muffin tins with cooking spray and place 1 won ton in each, extending edges of wrapper over rim. Fill with crab mixture. Bake 18 to 20 minutes, or until edges of cups are golden brown and filling is heated through.

HERB BUTTER

1/2 cup butter, softened	1/2 tsp. dried basil
1 clove garlic, minced	1/2 tsp. dried thyme
1 tsp. dried parsley flakes	

In a small bowl, combine all ingredients and chill.

BAKED BROCCOLI-CHEDDAR ROLLUPS

4 slices bacon	1 (10-oz.) pkg. broccoli florets, thawed and squeezed of excess moisture, cut into 1-inch pieces
1 cup shredded sharp Cheddar cheese	
1/4 cup sour cream	
2 scallions, chopped	
1/4 tsp. salt	1 lb. pizza dough, thawed
1/4 tsp. pepper	Olive oil, for brushing

Preheat oven to 400°. Line a baking sheet with parchment paper. Cook bacon in a skillet until crisp. Transfer to a paper towel; break into pieces when cool. In a large bowl, combine Cheddar cheese, sour cream, scallions, salt, and pepper. Fold in broccoli and bacon. Shape pizza dough into a 14-inch circle, then cut into 8 triangles. Divide broccoli mixture among triangles. Starting at wide end, roll dough around filling (some of filling will stick out). Transfer rolls to prepared baking sheet, brush dough with oil and bake until golden brown, 20-25 minutes.

BUFFALO CHICKEN DIP

2 (10-oz.) cans chunk chicken, drained	1 1/2 cups shredded Cheddar cheese
3/4 cup hot sauce	1 bunch celery, cleaned and cut into 4-inch pieces
2 (8-oz.) pkgs. cream cheese, softened	1 (8-oz.) box chicken-flavored crackers
1 cup ranch dressing	

Heat chicken and hot sauce in a skillet over medium heat until heated through. Stir in cream cheese and ranch dressing. Cook, stirring until well blended and warm. Mix in half the shredded cheese, and transfer mixture to a slow cooker. Sprinkle remaining cheese over top, cover, and cook on low setting until hot and bubbly. Serve with celery sticks and crackers.



GUACAMOLE

3 avocados, peeled, pitted, and mashed	3 tbsp. chopped cilantro
1 lime, juiced	2 plum tomatoes, diced
1 tsp. salt	1 tsp. minced garlic
1/2 cup diced onion	1 pinch ground cayenne pepper (optional)

In a medium bowl, mash together avocados, lime juice, and salt. Mix in onion, cilantro, tomatoes, garlic, and cayenne pepper. Refrigerate 1 hour for best flavor, or serve immediately.

HOT ARTICHOKE AND SPINACH DIP

1 (8-oz.) pkg. cream cheese, softened	Salt & pepper to taste
1/4 cup mayonnaise	1 (14-oz.) can artichoke hearts, drained & chopped
1/4 cup grated Parmesan cheese	1/2 cup frozen chopped spinach, thawed & drained
1/4 cup grated Romano cheese	1/4 cup Mozzarella cheese, shredded
1 garlic clove, minced	
1/2 tsp. dried basil	
1/4 tsp. garlic salt	

Preheat oven to 350°. Lightly grease a small baking dish. In a medium bowl, mix together first 10 ingredients. Transfer the mixture to the prepared baking dish. Top with Mozzarella cheese. Bake for 25 minutes, until bubbly and lightly browned.

SUNSET DIP

1 (8-oz.) pkg. cream cheese, softened	1 cup chunky salsa
1 cup shredded Cheddar cheese	Tortilla chips

Spread the cream cheese in a 9-inch microwaveable pie plate. Sprinkle with Cheddar cheese. Microwave for 2 minutes or until cheese has melted. Top with salsa. Serve with tortilla chips.

SOUPS & SALADS

WATERGATE SALAD

- | | |
|--|----------------------------------|
| 1 cup miniature marshmallows | 1 (20-oz.) can crushed |
| 1 (3.4-oz.) pkg. pistachio flavor
instant pudding | pineapple in juice,
undrained |
| 1/2 cup chopped pecans | 1 1/2 cups Cool Whip |

In a large bowl, combine the first 4 ingredients. Fold in Cool Whip. Refrigerate 1 hour.

SWEET SOUTHERN EGG SALAD

- | | |
|----------------------|--|
| 3 tbsp. plain yogurt | 8 hard-boiled eggs |
| 3 tbsp. mayonnaise | 1/2 cup thinly sliced celery |
| 2 tsp. mustard | 1/4 cup chopped sweet
gherkin pickles |
| 1/4 tsp. pepper | 3 tbsp. chopped sweet onion |
| 1/8 tsp. salt | |

Combine yogurt, mayonnaise, mustard, pepper, and salt in a medium bowl. Halve eggs and discard 4 of the yolks. Add whites and the remaining 4 yolks to the bowl and mash to desired consistency. Gently stir in celery, pickles, and onion.

WILTED SALAD WITH HOT BACON DRESSING

- | | |
|---|----------------|
| 12 cups salad greens | 1/4 tsp. sugar |
| 3 scallions, white and light green
parts only, chopped | 1/4 tsp. salt |
| 2 1/2 tsp. apple cider vinegar | 4 slices bacon |
| | Pepper |

In a large bowl, combine greens and scallions. In a small bowl, mix together vinegar, sugar, and salt. Toss with salad. In a skillet, fry bacon until crisp. Set bacon on a paper towel to drain. Crumble bacon over salad and pour hot bacon grease over greens. Toss well to combine. Season with pepper to taste.

WHITE CHICKEN CHILI

- | | |
|--|---|
| 1 tbsp. vegetable oil | 1 envelope dry onion soup
and recipe mix |
| 4 skinless, boneless chicken
breast halves, chopped | 2 (15-oz.) cans white kidney
beans, rinsed & drained |
| 1 tbsp. chili powder | Shredded Cheddar cheese |
| 1 (10 3/4-oz.) can cream of
chicken soup | Sliced green onion |
| 2 cups water | |

Heat oil in a 3-qt. saucepan over medium-high heat. Add chicken and chili powder and cook until chicken is well browned, stirring often. Add soup, water, and soup mix to saucepan and heat to a boil. Reduce heat to low. Cover and cook for 10 minutes. Stir in beans and cook until the mixture is hot and bubbling. Serve with cheese and onions.

TACO SALAD

- | | |
|---|---|
| 1 (10 3/4-oz.) can cream of
chicken soup | 1 (15-oz.) can kidney beans,
drained |
| 1/2 cup water | 4 cups tortilla chips |
| 1 pkg. taco seasoning mix | 4 cups shredded lettuce |
| 1/2 tsp. ground cumin | 1/2 cup sour cream |
| 1 lb. ground beef | 1 tomato, chopped |
| 2 tbsp. chopped green chilies | 4 green onions, chopped |

Stir the soup, water, taco seasoning, and cumin in 1-quart saucepan. Cook beef in a skillet over medium-high heat until well browned, stirring often to separate meat. Drain fat. Add 1/2 soup mixture, chilies, and beans to skillet and cook until mixture is hot and bubbling. Heat remaining soup mixture over medium heat until hot and bubbling. Arrange chips on a large serving platter. Top with lettuce, beef mixture, soup mixture, sour cream, tomato, and onions.



CABBAGE BEEF SOUP

2 tbsp. vegetable oil	2 cups water
1 lb. ground beef	24 oz. tomato sauce
1/2 large onion, chopped	4 beef bouillon cubes
5 cups chopped cabbage	1 1/2 tsp. ground cumin
2 (16-oz.) cans red kidney beans, drained	1 tsp. salt
	1 tsp. pepper

Heat oil in a large skillet over medium-high heat. Add ground beef and onion, and cook until beef is well browned and crumbled. Drain fat, and transfer beef to a slow cooker. Add remaining ingredients. Stir to dissolve bouillon, and cover. Cook on high setting for 4 hours, or on low setting for 6 to 8 hours. Stir occasionally.

ACINI DI PEPE SALAD

1 cup acini di pepe pasta	3 tbsp. all-purpose flour
1 (20-oz.) can crushed pineapple, drained with juice reserved	1 (8-oz.) carton frozen whipped cream, thawed
1 (15-oz.) can mandarin oranges, drained with juice reserved	7 oz. miniature marshmallows
1 cup sugar	1 (10-oz.) jar maraschino cherries, drained
2 eggs, beaten	
1/2 tsp. salt	

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente. Drain. In a medium saucepan, combine reserved liquids from pineapple and oranges, sugar, eggs, salt, and flour. Cook until thick, stirring constantly. When mixture becomes thick, add cooked pasta and refrigerate overnight. The next day, add pineapple and oranges, whipped topping and marshmallows to taste. Mix together and top with cherries, if desired. Keep chilled until served.



GERMAN POTATO SALAD

10 medium potatoes	1/2 tsp. celery seed
1 3/4 cups beef broth	1/8 tsp. pepper
1/4 cup cider vinegar	1 medium onion, chopped
1/4 cup all-purpose flour	3 tbsp. chopped fresh parsley
3 tbsp. sugar	

Place potatoes in a large saucepan. Add water to cover potatoes and cook over medium-high heat until tender. Drain. Let cool and cut into cubes. Place potatoes into a large bowl. In a saucepan, combine broth, vinegar, flour, sugar, celery seed, pepper, and onion. Cook and stir over medium-high heat until mixture boils and thickens. Reduce heat to low. Cook for 5 minutes or until the onion is tender. Add parsley and broth mixture to the potatoes and stir to coat. Serve warm.

ITALIAN WEDDING SOUP

2 qts. chicken broth	1/4 cup freshly grated Parmigiano-Reggiano cheese
1 carrot, finely diced	
1 celery rib, finely diced	
Salt & pepper, to taste	1/4 cup dry bread crumbs
1/4 cup orzo	5 oz. baby spinach, chopped
1 lb. ground pork	1 (15-oz.) can chickpeas, drained & rinsed

In a large pot, bring chicken broth to a boil. Add carrot and celery. Season with salt and pepper. Add orzo and cook until al dente, about 7 minutes. In a bowl, knead pork, cheese, bread crumbs, salt, and pepper. Form the mixture into 1-inch balls. Drop balls into boiling soup and simmer for 5 minutes. Stir in spinach and chickpeas and simmer until the meatballs are cooked through.



SWEET AND CRUNCHY SALAD

3 cups cubed cornbread	1/2 cup dried cranberries
1 cup pecans	12 cups mixed salad greens
1 cup cooked turkey, cut into cubes	1/2 cup balsamic dressing

Preheat oven to 350°. Place cornbread cubes on a baking sheet and toast until lightly browned, turning once, about 10 minutes. In a large skillet, toast pecans until lightly browned, about 5 minutes. In a large salad bowl, toss turkey, pecans, cranberries, and greens with balsamic dressing. Add cornbread croutons and gently toss.

SANTA FE CHICKEN ENCHILADA SOUP

4 (6-inch) corn tortillas, cut into strips	1 (15-oz.) can black beans, rinsed
1 tsp. oil	1 (11-oz.) can corn with red & green bell peppers, drained
1 lb. chicken breast, cut into bite- size pieces	1 (14.5-oz.) can diced tomatoes, drained
Cooking spray	1/4 cup fresh cilantro, chopped
1 (10-oz.) tub Philadelphia Santa Fe Blend cooking crème	
1 cup milk	

Preheat oven to 400°. Toss tortilla strips with oil; spread onto single layer on baking sheet. Bake 10 to 12 minutes or until crisp, stirring occasionally. Meanwhile, cook chicken in large saucepan with cooking spray on medium-high heat 8 to 10 minutes or until chicken is done, stirring frequently. Stir in cooking crème, milk, beans, corn, and tomatoes; simmer on medium-low heat 6 to 8 minutes or until heated through, stirring frequently. Serve soup topped with tortilla strips and cilantro.



LAYERED TEX-MEX SALAD

1/2 cup picante sauce	1 small cucumber, sliced
1/2 cup mayonnaise	1 medium red onion, sliced
1/2 cup sour cream	1 large avocado, peeled, pitted, & thinly sliced
3 cups coarsely shredded lettuce	1/4 cup sliced black olives
2 tomatoes, chopped	

In a small bowl, mix together picante sauce, mayonnaise, and sour cream. Layer lettuce, tomatoes, cucumber, onion, and avocado in a large glass bowl. Spoon picante sauce mixture over the top. Top with olives.

CREAMY CHICKEN PASTA SALAD

1 (10 3/4-oz.) can cream of celery soup	3 cups corkscrew-shaped pasta, cook according to directions
1/2 cup plain yogurt	2 stalks celery, diced
1/4 cup water	1 tomato, chopped
2 tbsp. Dijon mustard	2 cups cooked chicken, chopped
1 tbsp. vinegar	
1/8 tsp. pepper	

In a large bowl, whisk together first 6 ingredients. Add remaining ingredients and toss to coat. Cover and refrigerate for 3 hours. Stir salad before serving.

GREEK SALAD DRESSING

1/2 cup olive oil	1 clove garlic, minced
1/4 cup canola oil	3/4 tsp. dried oregano
3 lemons, juiced	1/4 tsp. sugar
1 tsp. salt	

In a pint jar with a tight lid, combine all ingredients. Seal and shake well. Store in refrigerator. When ready to use, shake well.

MAIN DISHES

SLOW-COOKED PULLED PORK

1 medium onion, chopped	2 tbsp. Worcestershire sauce
1/2 cup ketchup	2 tbsp. yellow mustard
1/3 cup cider vinegar	1 1/2 tsp. salt
1/4 cup packed brown sugar	1 1/4 tsp. pepper
1/4 cup tomato paste	4 lbs. pork butt, cut into
2 tbsp. sweet paprika	4 pieces

In a slow-cooker, stir first 10 ingredients together. Add pork to sauce mixture and turn to coat well with sauce. Cover slow cooker and cook on low setting for 8 to 10 hours or until pork is very tender. With tongs, transfer pork to large bowl. Turn setting on cooker to high; and heat sauce to boiling to thicken and reduce slightly. While sauce boils, with 2 forks, pull pork into shreds. Return shredded pork to slow cooker and toss with sauce to combine. Cover and heat through.

PARMESAN-CRUSTED CHICKEN IN CREAM SAUCE

2 cups instant brown rice, uncooked	4 small boneless, skinless
1 (14-oz.) can chicken broth	chicken breast halves
1/2 cup water	2 tsp. vegetable oil
6 Ritz crackers, finely crushed	1/3 cup chive & onion
2 tbsp. grated Parmesan cheese	cream cheese

Cook rice in 1 1/2 cup broth and 1/2 cup water as directed on package. Meanwhile, mix cracker crumbs and Parmesan cheese on plate. Dip chicken in crumb mixture, turning to evenly coat both sides of each breast. Heat oil in large nonstick skillet on medium heat. Add chicken; cook 5 to 6 minutes on each side or until done. Transfer to plate. Add remaining broth and cream cheese to skillet; bring just to boil, stirring constantly. Cook 3 minutes or until thickened, stirring frequently; spoon over chicken. Serve with rice.

GRILLED LOBSTER WITH TARRAGON BUTTER

3 tbsp. fresh chopped tarragon	1/2 tsp. black pepper
1/4 cup salted butter, melted	4 lobster tails, thawed

Combine the first 3 ingredients, set aside. Split lobster tails down the center. Place meat side down on a hot grill. Grill 2 minutes on each side, until lobster reaches an internal temperature of 145°. Remove from grill and brush with tarragon butter.

PECAN-CRUSTED CHICKEN BREAST

4 boneless, skinless chicken breasts	4 tsp. mayonnaise
1 1/2 tsp. salt	3/4 cup pecans, crushed
1 1/2 tsp. pepper	3/4 cup panko bread crumbs

Preheat oven to 350°. Sprinkle chicken with 1 teaspoon of salt and pepper. Coat each breast with 1 teaspoon mayonnaise. In a shallow dish, toss crushed pecans and bread crumbs together. Dredge chicken in bread crumb mixture, pressing firmly to make sure it sticks well to chicken. Season with remaining salt and place on a lightly greased baking dish. Bake until the crust is nicely browned and the chicken is cooked through, 30 to 40 minutes.

SLOW COOKER ASIAN BRAISED PORK

1/4 cup soy sauce	1/2 (2-inch) piece fresh ginger thinly sliced
1/2 tsp. ground allspice	2 1/2 lbs. boneless pork shoulder, trimmed & cut into 2-inch pieces
1/4 tsp. crushed red pepper	
1/4 cup brown sugar	

In a slow cooker, combine the first 5 ingredients. Add pork and toss to coat. Cover and cook until the meat is tender, on low for 7 to 8 hours or on high for 5 to 6 hours.

4-INGREDIENT PIZZA BAKE

2 (7.5-oz. each) pouches Bisquick Complete buttermilk biscuit mix	1 (8-oz.) pkg. sliced pepperoni
1 cup water	2 cups shredded Mozzarella cheese
1 (14-oz.) jar pizza sauce	

Preheat oven to 375°. Spray 13x9-inch glass baking dish with cooking spray. In medium bowl, stir biscuit mix and water until soft dough forms. Drop half of dough by spoonfuls evenly in bottom of baking dish (dough will not completely cover bottom of dish). Drizzle 1 cup pizza sauce over dough. Arrange 1/2 of the pepperoni slices evenly over sauce. Top with 1 cup of cheese. Repeat layers with remaining dough, pizza sauce, pepperoni, and cheese. Bake 20 to 25 minutes or until golden brown.

CHICKEN AND RAVIOLI CARBONARA

2 tbsp. Italian dressing	1/2 cup half-and-half
1 lb. boneless skinless chicken breast, cut into 1/2-inch strips	4 slices bacon, crisply cooked & crumbled
3/4 cup chicken broth	Shredded Parmesan cheese
1 (9-oz) pkg. refrigerated cheese-filled ravioli	Chopped fresh parsley, optional

In 10-inch skillet, heat dressing over high heat. Add chicken, and cook 2 to 4 minutes, turning occasionally, until brown. Add broth and ravioli to skillet. Heat to boiling; reduce heat to medium. Cook uncovered about 4 minutes or until ravioli are tender and almost all broth has evaporated. Stir in half-and-half; reduce heat. Simmer uncovered 3 to 5 minutes or until sauce is hot and desired consistency. Sprinkle with bacon, cheese, and parsley.



ASIAN VEGETABLE STIR FRY

1 tbsp. olive oil	1 (8-oz.) pkg. sliced fresh mushrooms
1 medium onion, chopped	
1 medium carrot, sliced	1 (12-oz.) bag frozen Asian style medley vegetables in sauce
1 clove garlic, minced	
2 cups uncooked instant white rice	1/2 cup stir-fry sauce
2 cups water	1/8 tsp. red pepper flakes

In 12-inch skillet or wok, heat oil over medium heat. Cook onion, carrot, and garlic 5 to 7 minutes, stirring occasionally, until slightly tender. Cook rice in water as directed on package; cover to keep warm. Into skillet, add remaining ingredients; cook 5 to 7 minutes, stirring occasionally, until vegetables are tender. Serve over rice.

CREAMY CHICKEN ENCHILADES VERDE

1 cup sour cream	1 1/2 cups shredded Mexican style cheese
1 cup tomatillo salsa	
2 tsp. oil	1 (4-oz.) can chopped green chilies, drained
1 small onion, chopped	
2 cloves garlic, minced	8 (6-inch each) flour tortillas
3 cups shredded cooked chicken breasts	

Preheat oven to 350°. Spray 13x9-inch glass baking dish with cooking spray. Mix sour cream and salsa until well blended, set aside. In a large skillet, heat oil over medium heat. Cook onions and garlic 4 to 5 minutes or until onions are crisp-tender. Stir in chicken, 1 cup sour cream mixture, 1/2 cup cheese, and chilies. Spoon about 1/3 cup chicken mixture down center of each tortilla; roll up. Place, seam-side down, in baking dish. Top with remaining sour cream mixture and cheese. Cover. Bake 15 to 20 minutes or until heated through.

BEEF AND BROCCOLI

- | | |
|--|--|
| 1 tbsp. vegetable oil | 1 tbsp. vinegar |
| 1 lb. boneless beef sirloin steak,
or beef top round steak, cut
into thin strips | 1 tsp. garlic powder |
| 1 (10 3/4-oz.) can condensed
tomato soup | 1/4 tsp. crushed red pepper |
| 3 tbsp. soy sauce | 3 cups fresh or frozen
broccoli florets |
| | 4 cups hot cooked rice |

Heat the oil in a 10-inch skillet over medium-high heat. Add beef and stir-fry until well browned. Stir in soup, soy sauce, vinegar, garlic powder, and pepper in skillet and heat to a boil. Stir in broccoli and cook until tender-crisp. Serve beef mixture over the rice.

CHICKEN FRIED RICE

- | | |
|---|--|
| 1 cup long grain white rice | 1/2 cup diced red bell
pepper |
| 2 boneless, skinless chicken breasts | 2 tbsp. soy sauce |
| Salt & pepper, to taste | 1/2 tsp. sugar |
| 2 tbsp. vegetable oil | 1/2 cup chicken stock |
| 2 large eggs | 1 cup snow peas, trimmed,
sliced on the diagonal into
thirds |
| 2 scallions, trimmed & thinly sliced
on the diagonal | |
| 1 tsp. peeled & grated fresh ginger | |

Cook rice according to package instructions; set aside. Pound chicken with mallet until 1/4-inch thick, and cut into strips (each 3-inches long and 1/2-inch wide). Season with salt and pepper and cook in a medium nonstick skillet with 1 tablespoon vegetable oil for 3 to 4 minutes on medium-high heat. Transfer to a plate. Reduce heat of skillet to medium; add remaining oil. Add eggs; just as whites begin to set, stir to scramble. Add scallions and ginger; cook 1 minute. Add reserved rice and bell pepper; cook 2 minutes. Stir together soy sauce, sugar, and stock; add to skillet. Add snow peas and chicken; cook until heated through.

FRESH SALMON TACOS

1 (11-oz.) can mexi-corn, drained	1 tbsp. jalapeno and lime
1 cup cherry tomatoes, quartered	flavored olive oil or plain
1/2 cup black beans, rinsed, drained	olive oil
1/2 cup shredded carrots	1/4 tsp. salt
1/2 cup green chili salsa	1/4 tsp. pepper
1/4 cup diced red onion	8 taco shells
2 tbsp. chopped fresh cilantro	1 cup shredded lettuce
2 salmon steaks	

In a medium bowl combine the first 7 ingredients; set aside. Heat a large nonstick skillet over medium-high heat. Brush oil over salmon steaks; sprinkle with salt and pepper. Cook salmon in skillet 5 to 6 minutes per side. Remove from heat; let cool slightly then break up into chunks. Spoon salmon into taco shells, dividing evenly; top with corn salsa. Garnish with lettuce.

HERB-CRUSTED PORK CHOPS

1/2 cup flour	2 tsp. sage, finely chopped
2 eggs, lightly beaten	2 tsp. basil, finely chopped
1 cup panko bread crumbs	4 pork chops
2 tbsp. thyme, finely chopped	Salt & pepper, as needed
2 tbsp. rosemary, finely chopped	Olive oil, as needed for pan-frying

Preheat oven to 400°. Place flour, eggs, and bread crumbs in three separate bowls. Season bread crumbs with the herbs. Season pork chops with salt and pepper. Dip each pork chop into flour. Shake to remove excess. Then dip into egg and generously coat with bread crumbs. Set aside. In a large skillet, heat oil over medium-high heat. When oil is very hot, place pork chops in and pan fry until golden brown on each side (about 2 to 3 minutes each side). Transfer pork chops to a cookie sheet. Bake in oven until cooked through (another 5 to 6 minutes).

APRICOT-GLAZED SMOKED HAM

1 (8-10-lb.) ready-to-cook bone-in smoked ham half, preferably shank end	1 cup apricot preserves 1/4 cup light brown sugar 2 tbsp. grainy Dijon mustard 1 tbsp. cider vinegar
Whole cloves	
3 cups water	

Position oven rack in bottom third of oven; preheat to 325°. Cut off thick rind on ham to expose the fat layer underneath, leaving about 5 inches of the rind intact covering the narrow shank end. Using sharp knife, score fat in diamond pattern. Press 1 clove into center of each diamond. Place ham in roasting pan; pour water in pan. Cover loosely with heavy-duty foil. Roast ham 1 1/2 hours. Meanwhile, mix remaining ingredients together to create glaze. Remove ham from oven; brush with 1/3 of the glaze. Continue to bake, uncovered, 1 hour, brushing with remaining glaze every 20 minutes, or until internal temperature registers 160°. Let ham rest 20 minutes.

SPAGHETTI CARBONARA PIE

12 oz. spaghetti	2 large eggs
6 slices bacon, cut into 1/4-inch pieces	1 large egg yolk 1/2 tsp. each pepper & salt
1 (15-oz.) carton ricotta cheese	1 pinch nutmeg
1/2 cup grated Romano cheese	2 cups milk

Preheat oven to 375°. In large saucepan, prepare spaghetti according to package. Meanwhile, in a nonstick skillet, cook bacon over medium heat until browned. Transfer to paper towels to drain; set aside. In blender at low speed, blend ricotta, Romano, eggs, egg yolk, pepper, salt, nutmeg, and 1/2 cup milk until smooth. Drain pasta and return to saucepan. Add ricotta mixture, bacon, and remaining milk. Stirring to combine. Transfer pasta mixture to 2 1/2-quart baking dish. Bake 35 to 45 minutes, until golden around edges and almost set.

CREAMY CHICKEN AND BISCUITS

1 tsp. oil	1 cup milk
3 boneless, skinless chicken thighs, fat trimmed, cut bite-size	1 tbsp. Dijon mustard
1 cup baby carrots, halved lengthwise	1 cup biscuit mix
1 cup sliced mushrooms	3 tbsp. chopped dill
2 (10 3/4-oz.) cans cream of chicken soup	1/3 cup milk
	1 cup frozen peas, thawed
	3 scallions, sliced

Preheat oven to 450°. Heat oil in a nonstick ovenproof skillet. Add chicken and cook over medium-high heat, stirring often, 3 minutes or until lightly browned. Stir in carrots and mushrooms. Cover and cook 5 minutes, stirring occasionally, until mushrooms release some of their liquid and carrots are almost crisp-tender. Stir in soup, 1 cup milk, and mustard until blended; bring to a simmer. Meanwhile, mix biscuit mix, 1 tbsp. of fill, and 1/3 cup milk in a small bowl until blended. Stir remaining dill, peas, and scallion into skillet. Remove from heat and spoon 8 dollops of biscuit dough on top. Bake for 15 to 20 minutes or until biscuits are golden and cooked through.

MAPLE GLAZED SALMON

4 skin-on salmon fillets	1 1/2 tsp. cider vinegar
Salt and pepper	3/4 tsp. Worcestershire sauce
2 tsp. olive oil	3/4 tsp. mustard powder
4 tbsp. butter, melted	
3 tbsp. maple syrup	

Generously sprinkle salmon all over with salt and pepper. Rub each fillet with olive oil. In a small bowl, whisk together butter, syrup, vinegar, Worcestershire sauce, mustard powder, and 3/4 teaspoon pepper to make the glaze. Preheat grill to medium-high. Place salmon skin side down on the grill, cover, and cook for 4 minutes. Brush tops generously with glaze, flip the salmon, cover, and cook until done.

CHICKEN, MUSHROOM, AND WILD RICE BAKE

- | | |
|---|---|
| 1 (6.2-oz.) box fast-cooking long-grain and wild rice mix (with seasoning packet) | 1 (10 3/4-oz.) can cream of chicken with herbs soup |
| 1 3/4 cups chicken broth | 3/4 cup milk |
| 2 tbsp. vegetable oil | 1/2 cup sour cream |
| 2 (4-oz.) pkg. fresh gourmet blend mushrooms | 1/2 tsp. dried thyme |
| 1 large onion, chopped | 2 cups chopped cooked chicken |
| | 12 cups toasted sliced almonds |

Preheat oven to 325°. Spray 11x7-inch glass baking dish with cooking spray. Cook rice as directed on package, using broth for liquid. Let stand 5 minutes. Meanwhile, in 12-inch skillet, heat oil over medium-high heat. Cook mushrooms and onion in oil 5 minutes, stirring occasionally, until onion is tender. Stir in soup, milk, sour cream, and thyme until blended. Stir in chicken and cooked rice. Spoon mixture into baking dish. Sprinkle with almonds. Bake uncovered 30 minutes or until hot and bubbly.

SOUTHERN STIR FRY

- | | |
|-------------------------------------|--|
| 1 tbsp. vegetable oil | 1/8 tsp. cayenne pepper |
| 1 cup cold cooked white rice | 1 (15-oz.) can black-eyed peas, rinsed & drained |
| 1 cup frozen corn niblets, thawed | 2 cups lightly packed spinach leaves |
| 1/2 tsp. chopped dried thyme leaves | |
| 1/2 tsp. garlic salt | |

Heat wok or 12-inch skillet over medium-high heat. Add oil; rotate wok to coat side. Add all ingredients except spinach to wok; stir-fry 3 to 4 minutes or until heated through. Add spinach; stir-fry 1 to 2 minutes or until spinach begins to wilt.



TURKEY-STUFFED PEPPERS

1 lb. ground turkey	1 tbsp. chopped parsley
1/4 cup seasoned breadcrumbs	1 tbsp. Dijon mustard
1/2 onion, diced	4 red bell peppers, halved, seeds & veins removed
1 tsp. minced garlic	

Combine all ingredients except for peppers in a bowl. Stuff pepper halves with turkey mixture. Place pepper on preheated grill, meat-side down, for 4 minutes. Flip and grill another 4 minutes, or until turkey reaches an internal temperature of 165°.

CRUNCHY FISH STICKS

1 large egg	3/4 tsp. salt
4 cups potato chips, crushed	1 lb. flounder or sole fillets, cut into 1-inch wide strips
3/4 tsp. paprika	

Preheat oven to 450°. Line a rimmed baking sheet with foil. Beat egg in a bowl until foamy. In another bowl, combine chips, paprika, and salt. Dip fish in the egg and then in crushed chip mixture, pressing gently to make sure it adheres to fish. Transfer fish sticks to prepared sheet and bake until light golden brown and opaque throughout, 8 to 10 minutes.

CRUNCHY MAYONNAISE CHICKEN

4 skinless, boneless chicken breast halves	1/2 cup mayonnaise
Salt and pepper, to taste	2 cups Italian seasoned bread crumbs

Preheat oven to 425°. Grease a shallow baking dish. Season chicken with salt and pepper. Coat chicken on all sides with mayonnaise, and roll in bread crumbs until coated. Place coated chicken in prepared dish. Bake uncovered for 30 minutes or until chicken is no longer pink.

SESAME-ORANGE SHRIMP

3 tbsp. sesame seeds	2 tbsp. oil
2 large egg whites	3/4 cup orange juice
1/4 cup cornstarch	1/4 cup dry sherry
1/4 tsp. salt	2 tbsp. soy sauce
1/4 tsp. pepper	1 tsp. sugar
1 lb. peeled & deveined raw shrimp	1 scallion, thinly sliced

Whisk sesame seeds, egg whites, cornstarch, salt, and pepper in a large bowl. Add shrimp and toss to coat. Heat 1 tablespoon oil in a large skillet over medium heat. Add half the shrimp and cook until golden, 1 to 2 minutes per side. Transfer to a paper towel to drain. Repeat with remaining oil and rest of the shrimp. Add orange juice, sherry, soy sauce, and sugar to the pan. Bring to a boil and cook, stirring occasionally, until slightly thickened and reduced by half, 4 to 6 minutes. Return shrimp to pan and stir to coat with sauce. Serve immediately, with scallion sprinkled on top.

BREADED PARMESAN RANCH CHICKEN

3/4 cup crushed corn flakes	8 skinless, boneless, chicken breast halves
3/4 cup grated Parmesan cheese	1/2 cup butter, melted
1 envelope ranch salad dressing mix	

Preheat oven to 350°. Grease a 9x13-inch baking dish. Combine corn flakes, Parmesan cheese, and ranch dressing mix in a bowl. Dip chicken in melted butter; roll each chicken breast in corn flake mixture until evenly coated. Place coated chicken in the prepared baking dish. Bake for about 45 minutes or until chicken is no longer pink in the center.



ROSEMARY ROASTED CHICKEN AND POTATOES

6 oz. cream cheese, softened	2 lbs. red potatoes, cut into
2 tsp. dried rosemary leaves	1/2-inch chunks
1 tsp. pepper	6 slices bacon, crisply
1 whole roasting chicken	cooked & crumbled
6 tbsp. Italian dressing	2 green onions, sliced

Preheat oven to 375°. Mix cream cheese, 1 teaspoon rosemary, and 1/2 tablespoon pepper. Starting at neck of chicken, carefully separate skin from meat of the breast, thighs, and legs of chicken, being careful to not tear the skin. Spoon cream cheese mixture under skin; use fingers to push and spread some of the mixture out to thighs and legs. Place chicken in shallow pan. Brush with 2 tablespoons of dressing. Toss potatoes with remaining dressing, rosemary, and pepper in separate pan. Bake chicken and potatoes 1 1/4 hours or until chicken is done, stirring potatoes every 30 minutes. Transfer chicken to large serving dish, reserving juices in pan. Let chicken stand 10 minutes. Meanwhile, add bacon and onions to potatoes; mix lightly. Spoon around chicken in dish. Skim fat from reserved chicken juices in pan; discard. Spoon juices over chicken and potatoes.

ANGEL CHICKEN

4 oz. cream cheese, softened	1 1/2 lbs. boneless, skinless
1 (10 3/4-oz.) cream of mushroom soup	chicken thighs, cut into bite-size pieces
1/4 cup Italian dressing	1/2 lb. angel hair pasta
1/4 cup dry white wine	2 tbsp. chopped fresh parsley

Whisk first 4 ingredients until blended; pour over chicken in slow cooker. Cook on low 4 to 5 hours or on high 2 to 3 hours. Cook pasta as directed on package; drain. Serve topped with chicken mixture; sprinkle with parsley.

SIDE DISHES

BAKED MAC AND CHEESE

2 cups elbow macaroni	3 eggs, lightly beaten
2 cups shredded Cheddar cheese, plus extra for topping	1 cup whole milk
4 tbsp. butter, cut into pieces	1/2 cup sour cream
	1/2 tsp. salt

Preheat oven to 350°. Lightly grease a 9x13-inch baking dish. Cook macaroni according to package directions. Drain well and transfer to a large bowl. Add cheese and butter, stirring until pasta is coated. In a medium bowl, whisk together eggs, milk, sour cream, and salt. Add egg mixture to the pasta and stir well to combine. Scrape mixture into prepared baking dish. Bake for 35 to 40 minutes or until golden. Remove from oven, top with extra cheese, return to oven until the cheese is melted and beginning to brown.

VEGGIE FRIED RICE

2 tbsp. canola oil	2 scallions, thinly sliced
2 (16-oz.) bags frozen broccoli stir-fry blend	4 eggs, slightly beaten
2 cloves garlic, finely chopped	3 tbsp. soy sauce
2 cups cooked brown or white rice	2 tbsp. rice wine vinegar

Heat 1 tablespoon oil in large skillet over medium-high heat. Add frozen vegetables and garlic and cook until heated through, 3 to 4 minutes. Transfer to a bowl. Wipe out skillet and heat remaining oil over medium-high heat. Add cooked rice and scallions and cook until heated through, 1 to 2 minutes. Push rice to the sides of skillet and pour eggs into center. Using a spatula, scramble eggs until set, then stir into rice. Return vegetables to skillet. Add soy sauce and vinegar and toss to combine.

PESTO DIPPED ACCORDION POTATOES

6 large potatoes	1/2 tsp. pepper
10 cloves garlic, peeled, sliced	1/2 cup basil pesto
1/2 tsp. salt	

Preheat oven to 375°. Cut each potato crosswise into 1/8-inch slices, cutting only 3/4 of the way through to the bottom of potato. Place cut sides up on ungreased cookie sheet. Arrange garlic slices between potato slices. Sprinkle with salt and pepper; brush lightly with some of the pesto. Bake 45 to 55 minutes or until potatoes are tender. Brush with additional pesto before serving.

EASY BAKED CHEESE AND VEGETABLE TWIST

2 eggs	1/2 lb. fresh mushrooms, cut into quarters
4 oz. cream cheese, softened	1/2 cup cherry tomatoes, cut in half
1/2 cup shredded Italian three cheese blend	4 green onions, sliced
3 cups frozen broccoli cuts, thawed & drained	2 (8-oz.) cans refrigerated crescent dinner rolls
Salt & pepper, to taste	

Preheat oven to 375°. In a large bowl, combine first 8 ingredients. Unroll dough; separate into 16 triangles. Arrange in 11-inch circle on foil-covered baking sheet, with short sides of triangles overlapping in center and points of triangles toward outside. (There should be a 5-inch diameter opening in center of circle.) Spoon cheese mixture onto dough near center of circle. Bring outside points of triangles up over filling, then tuck under dough in center of ring to cover filling. Bake 35 to 40 minutes or until crust is golden brown and filling is heated through.



CAULIFLOWER CHEESE PATTIES

1 head cauliflower	1/2 cup panko
1/2 cup shredded Cheddar cheese	1/2 tsp. cayenne pepper
2 large eggs	Salt, to taste
	Olive oil

Cut cauliflower into florets and cook in boiling water until tender, about 10 minutes. Drain. Mash cauliflower while still warm. Add cheese, eggs, panko, cayenne, and salt to taste. Coat bottom of a skillet with olive oil over medium-high heat. Form cauliflower mixture into patties about 3 inches across. Cook until golden brown and set, about 3 minutes per side.

PARMESAN-GARLIC BUTTER GREEN BEANS

4 cups frozen whole green beans	1 tbsp. grated Parmesan cheese
2 tbsp. butter	
1 garlic clove, finely chopped	

Cook green beans as directed on package to desired doneness, except do not season to taste; drain. Meanwhile, in saucepan, melt butter over medium-low heat. Add garlic; cook 2 to 3 minutes, stirring frequently, until garlic is tender. Pour garlic butter over cooked green beans; stir to coat. Sprinkle with cheese; toss gently.

SLOW COOKER CREAMED CORN

3 (12-oz.) bags frozen whole kernel corn	1/2 cup butter, melted
4 (3-oz. each) pkgs. cream cheese, cut into cubes	2 tsp. sugar
1 cup milk	1 tsp. salt
	1/4 tsp. pepper

Spread corn over bottom of slow cooker. Top with cream cheese cubes. In small bowl, mix remaining ingredients; pour over cream cheese. Cover; cook on high heat 2 to 3 hours and stir.

BROCCOLI AND CHEDDAR MINI FRITTATAS

2 cups chopped fresh broccoli
3/4 cup shredded sharp Cheddar cheese

1 (16-oz.) carton fat-free egg product

Preheat oven to 350°. Spray 12 regular-size muffin cups with cooking spray. Place broccoli in saucepan; add about 1/2-inch water. Cook, covered, 3 to 5 minutes or just until broccoli is tender, drain. Divide broccoli evenly among muffin cups. Top each evenly with cheese. Fill each cup with egg product. Bake 18 to 20 minutes or until set. Cool for 5 minutes; remove from muffin cups.

FRIED OKRA

2 qts. vegetable oil, for deep frying
1/3 cup buttermilk
1/2 cup fine cornmeal

1/2 tsp. salt
6 oz. okra (about 20 pods), sliced into 1/2-inch rounds

In a medium pot, heat 2 inches of oil until it reaches 350° on a deep-fry thermometer. Pour buttermilk into a bowl. In another bowl, mix cornmeal with salt. Dip okra in buttermilk, letting the excess drip off. Dredge okra in cornmeal mixture, shaking off any excess. Working in two batches, fry okra until golden and crisp, 1 to 2 minutes. Set on a paper towel-lined plate to drain.

TACO SPICED SWEET POTATO FRIES

2 medium sweet potatoes
1 tbsp. olive oil

6 tsp. taco seasoning

Preheat oven to 350°. Peel and cut sweet potatoes into 1/2-inch strips. In large bowl, toss sweet potatoes with oil and taco seasoning mix until coated. Spread potatoes in single layer on ungreased cookie sheet. Bake 20 to 30 minutes, occasionally turning, until potatoes are lightly browned and tender.

STIR-FRIED BROCCOLI WITH MUSTARD GLAZE

1 tbsp. butter, melted	1 tbsp. vegetable oil
1 tbsp. packed brown sugar	4 cups broccoli flowerets
1 tbsp. stone-ground mustard	4 tbsp. water

Mix butter, brown sugar, and mustard; set aside. Heat oil in 10-inch skillet or wok over medium-high heat. Add broccoli; stir-fry 1 minute. Add 3 tablespoons water. Cover and cook about 3 minutes or until broccoli is crisp-tender. Add butter mixture and 1 tablespoon water; toss until broccoli is coated.

GRILLED MARINATED MUSHROOMS

1 tsp. dried sage	1 tsp. garlic salt
1 tsp. dried tarragon	1/2 cup olive oil
1 tsp. pepper	1 pkg. button mushrooms

Preheat grill. Combine all ingredients except mushrooms in a bowl. Whisk to combine. Add mushrooms and toss. Skewer mushrooms and place on grill. Grill 2 to 3 minutes on each side.

GARLICY ANGEL HAIR PASTA

4 cloves garlic, minced	3/4 tsp. grated lemon zest
3 tbsp. olive oil	3/4 tsp. salt
2 medium tomatoes, sliced into 1-inch thick cubes	12 oz. angel hair pasta
2 cups mushrooms, sliced	1/4 cup grated Parmesan cheese

In a skillet, cook garlic in olive oil over low heat for 7 minutes, or until very soft. Add tomatoes, mushrooms, lemon zest, and salt and cook 5 minutes, or until tomatoes are very tender. Meanwhile, cook angel hair pasta according to package directions. Drain and place pasta in large bowl. Cover pasta with sauce, top with Parmesan cheese.

CLASSIC BAKED CORN PUDDING

1/2 cup butter	2 cups shredded Cheddar cheese
1 small onion, chopped	
1/2 cup all-purpose flour	2 (12-oz.) bags frozen corn niblets, thawed & drained
1/2 tsp. salt	2 tbsp. dried parsley flakes
1/2 tsp. pepper	3/4 cup plain bread crumbs
4 cups milk	3 tbsp. butter, melted
6 eggs, slightly beaten	

Preheat oven to 350°. Spray 13x9-inch glass baking dish with cooking spray. In a 4-qt. saucepan, melt butter over medium heat. Add onion; cook 3 to 4 minutes, stirring frequently, until tender. Stir in flour, salt, and pepper until well blended. Stir in milk. Cook 4 to 5 minutes, stirring constantly, until thickened. Gradually stir in eggs and cheese. Stir in corn and parsley. Pour into baking dish. In small bowl, mix bread crumbs and melted butter; sprinkle over corn mixture. Bake uncovered 55 to 65 minutes or until mixture is set and knife inserted in center comes out clean.

LOADED TWICE BAKED POTATO CASSEROLE

1 (18-oz.) can creamy three cheese cooking sauce	1 cup shredded Cheddar cheese
1/2 cup sour cream	6 slices bacon, crisply cooked & crumbled
1 (20-oz.) bag refrigerated or Frozen potato slices	

Preheat oven to 400°. Spray 13x9-inch glass baking dish with cooking spray. In saucepan, beat cooking sauce and sour cream with whisk until smooth; stir in potatoes. Heat to boiling, stirring frequently. Remove from heat; stir in 1/2 cup of cheese and bacon. Pour mixture into baking dish. Bake 25 to 30 minutes or until bubbly around edges, hot in center and potatoes are tender. Top with remaining 1/2 cup cheese during last 5 minutes of baking.

DESSERTS

OREO COOKIE BALLS

1 (8-oz.) pkg. cream cheese, softened
36 Oreo cookies, finely crushed

4 (4-oz. each) pkgs. Bakers semi-sweet chocolate, melted

Mix cream cheese and cookie crumbs until blended. Shape into 1-inch balls. Freeze 10 minutes. Dip balls in melted chocolate; place in single layer in shallow-waxed paper-lined pan. Refrigerate 1 hour or until firm.

ICE CREAM BREAD

2 cups vanilla ice cream
1 1/2 cups self-rising flour

1/2 cup chocolate chips
Sprinkles, optional

Preheat oven to 350°. In a bowl, combine ice cream, flour, and chocolate chips. Press batter into a buttered loaf pan and shake sprinkles on top. Bake for 45 minutes, or until the top turns golden brown. Allow to cool for 5 minutes in loaf pan, then turn out onto a wire rack to cool completely.

PUMPKIN CREAM CUPCAKES

1 (2-layer size) spice cake mix
1 (3.4-oz.) pkg. Jell-O vanilla instant pudding
1 cup canned pumpkin

1 (8-oz.) pkg. cream cheese, softened
1/4 cup sugar
1 egg

Preheat oven to 350°. Prepare cake batter as directed on package. Add dry pudding mix and pumpkin; mix well. Spoon into 24 paper-lined muffin cups. Beat cream cheese with mixer until creamy. Blend in sugar and egg; spoon over batter. Bake 18 to 21 minutes, or until toothpick inserted in center comes out clean. Cool 5 minutes; remove to wire rack.

SOFT & CHEWY CHOCOLATE PEANUT BUTTER COOKIES

4 oz. cream cheese, softened	1 (2-layer size) pkg. devil's
1/2 cup creamy peanut butter	cake mix
2 eggs	1/4 cup sugar

Preheat oven to 375°. In a large bowl, beat cream cheese, peanut butter, and eggs on low speed for 1 minute. Add cake mix, beat on medium speed until mixture forms soft dough. Shape into 1-inch balls. Place, 2 inches apart, on baking sheet. Flatten each ball, in criss-cross pattern, with tines of fork dipped in sugar. Bake 7 to 8 minutes, or just until edges of cookies are set. Cool on baking sheet 2 minutes. Remove to wire rack.

APPLE PIE BARS

1 (8-oz.) pkg. cream cheese, softened	10 Granny Smith apples, peeled & sliced
1 cup butter, softened	1 tsp. ground cinnamon
3 1/4 cups flour, divided	3/4 cup powdered sugar
	1 tbsp. water

Preheat oven to 400°. Beat cream cheese and butter in large bowl with mixer until well blended. Gradually add 3 cups flour, mixing on low speed after each addition just until blended. Shape into 2 balls. Place 1 ball on lightly floured counter; flatten slightly. Roll out dough to 15 1/2x10 1/2-inch rectangle. Spray 15x10x1-inch pan with cooking spray; carefully place dough on pan. Gently press dough onto bottom and up side of pan. Toss apples with remaining flour, sugar, and cinnamon; spread onto bottom of crust. Repeat rolling out of remaining dough ball to make second rectangle. Carefully place dough over apples. Tuck edges of dough down sides of pan to enclose apples. Make several slits in to crust to vent. Bake 35 to 40 minutes or until golden brown. Cool 15 minutes. Mix powdered sugar and water. Drizzle glaze over dessert. Cool before cutting into bars.

STRAWBERRY FRUIT DIP

1 (8-oz.) tub strawberry 1/3 less fat cream cheese
1/2 cup chopped strawberries
1/4 tsp. lemon zest
2 tsp. lemon juice

Mix all ingredients. Refrigerate 1 hour. Serve with fruit.

CARAMEL-FUDGE CHOCOLATE CAKE

1 (18 1/4-oz.) pkg. chocolate cake mix
1 cup mini semisweet chocolate chips, divided
1 (12 1/4-oz.) jar caramel ice cream topping, warmed
1 (12 1/4-oz.) jar hot fudge topping, warmed
1 (8-oz.) carton whipped topping, thawed
1/2 cup English toffee bits

Preheat oven to 350°. Prepare cake batter according to package directions. Stir in 3/4 cup chocolate chips. Pour into a greased 13x9-inch baking pan. Bake for 40 minutes or until toothpick inserted in center comes out clean. Immediately poke holes in the cake. Spread caramel and fudge toppings over cake. Cool on a wire rack. Frost with whipped topping. Sprinkle with toffee bits and remaining chocolate chips. Store in the refrigerator.

PINA COLADA CUPS

4 Oreo cookies, finely crushed
1 (8-oz.) tub cream cheese spread
2 tbsp. sugar
1 (8-oz.) can crushed pineapple, drained
1 cup flake coconut, toasted, divided
1 (8-oz.) tub whipped topping, thawed

Divide cookie crumbs among 12 paper-lined muffin cups. Beat cream cheese spread and sugar until well blended. Add pineapple and 3/4 cup coconut; mix well. Stir in whipped topping, spoon into prepared cups. Top with remaining coconut. Freeze 4 hours or until firm. Remove from freezer 10 minutes before serving.

S'MORES GRILLED CHEESE

1/2 cup cream cheese	1 egg
2 oz. Bakers semi-sweet chocolate, melted	2 tbsp. milk
8 slices white bread	6 graham crackers, finely crushed
1/2 cup marshmallow creme	4 tsp. butter, divided

Mix cream cheese and chocolate until blended; spread onto 4 bread slices. Spread marshmallow creme onto remaining bread slices; place, marshmallow sides down, over cream cheese bread slices to make 4 slices. Whisk egg and milk in pie plate until blended. Place graham crumbs in separate pie plate. Dip sandwiches, 1 at a time, in egg mixture, then in graham crumbs, turning to evenly coat both sides of sandwich. Melt 2 tsp. of butter in large skillet on medium heat. Add sandwiches; cook 2 minutes on each side or until golden brown on both sides, adding remaining butter to skillet after turning sandwiches.

BANANA-SOUR CREAM CAKE

1 (2-layer size) yellow cake mix	1/2 cup butter, softened
1 cup mashed ripe bananas	1 (16-oz.) pkg. powdered sugar
1 cup sour cream	1 cup finely chopped walnuts
3 eggs	
1/4 cup oil	
1 (8-oz.) pkg. cream cheese, softened	

Preheat oven to 350°. Beat first 5 ingredients with mixer on low speed just until moistened, stopping frequently to scrape bowl. Beat on medium speed 2 minutes. Pour into greased and floured 13x9-inch pan. Bake 35 to 40 minutes or until toothpick inserted in center comes out clean. Cool completely. Beat cream cheese and butter until well blended. Gradually beat in sugar. Remove cake from pan. Carefully cut cake crosswise in half. Place 1 cake half, top-side down, on plate; spread with some of the frosting. Top with remaining cake half, top-side up. Spread top and sides with remaining frosting. Press nuts into sides. Keep refrigerated.

SPARKLING MANDARIN-ORANGE DESSERT

- | | |
|--|---|
| 1 cup boiling water | 2 (11-oz.) cans mandarin oranges, drained |
| 2 (3-oz.) pkgs. Jell-O orange flavor gelatin | 1 cup whipped topping, thawed |
| 2 1/2 cups sparkling water | 1/4 tsp. cayenne pepper |

Add boiling water to gelatin mixes in large bowl; stir 3 minutes until completely dissolved. Stir in sparkling water; pour into 8 dessert dishes. Refrigerate 30 minutes or until thickened. Top with oranges. Refrigerate 2 hours or until firm. Combine whipped topping and cayenne pepper; spoon over desserts just before serving.

DECADENT PEANUT BUTTER PIE

- | | |
|--|--|
| 1 cup creamy peanut butter | 1 prepared chocolate pie crust |
| 1 (8-oz.) pkg. cream cheese, softened | 1 (11.75-oz.) hot fudge microwaveable topping, divided |
| 1/2 cup sugar | 2 tbsp. creamy peanut butter |
| 1 (12-oz.) container whipped topping, thawed & divided | |

Beat together 1 cup peanut butter, cream cheese, and sugar in medium bowl until well combined. Gently mix in 3 cups whipped topping until thoroughly combined. Spoon mixture into pie shell. Smooth mixture to edges of pie. Reserve 2 tablespoons of hot fudge topping into the corner of a resealable plastic bag. Microwave remaining topping for 1 minute. Stir. Spread topping over pie, covering entire peanut butter layer. Refrigerate until set. Spread remaining whipped topping over hot fudge layer, being careful not to mix the layers. Cut a small corner from bag containing topping. Squeeze bag to drizzle topping over pie. Place 2 tablespoons peanut butter in a resealable plastic bag; cut bag corner and squeeze to drizzle in opposite direction from topping. Refrigerate until ready to serve.

TWO-LAYER FUDGE

2 (4-oz. each) pkg. semi-sweet chocolate, broken into pieces	1/2 cup chopped walnuts
1 (14-oz.) can sweetened condensed milk, divided	1 tsp. vanilla
	1 1/2 (4-oz. each) pkg. white chocolate, broken into pieces

Microwave semi-sweet chocolate and 3/4 cup milk in medium microwavable bowl for 2 minutes or until chocolate is almost melted. Stir until chocolate is completely melted. Add nuts and vanilla; mix well. Spread onto bottom of foil-line 8-inch square pan. Microwave white chocolate and remaining milk in medium microwavable bowl for 1 1/2 minutes or until chocolate is almost melted. Stir until chocolate is completely melted. Spread over semi-sweet chocolate layer. Refrigerate 2 hours.

CREAM CHEESE MELTAWAYS WITH LEMON GLAZE

1 1/4 cups all-purpose flour	2 oz. cream cheese, softened
1/2 cup cornstarch	1 tsp. vanilla
1/8 tsp. salt	1 1/2 cups powdered sugar
1 cup powdered sugar	1/4 cup fresh lemon juice
1/2 cup butter, softened	

Preheat oven to 375°. Combine flour, cornstarch, and salt in a medium bowl, stirring well with a whisk. Combine 1 cup powdered sugar, butter, cream cheese, and vanilla in a large bowl with a mixer at medium speed until light and fluffy. Add flour mixture; stir until just combined (dough will be dry and crumbly). Shape dough into 1-inch balls. Place balls 2 inches apart on baking sheet. Bake 10 minutes or until bottoms are lightly browned. Cool 4 minutes on pan. Remove from pan, cool completely on wire rack. Combine 1 1/2 cups powdered sugar and lemon juice, stir until smooth. Dip tops of cookies in glaze; place on wire racks. Let cookies stand for 30 minutes or until glaze is set.

PEANUT BUTTER CHEESECAKE BROWNIE BITES

1 (19-oz.) pkg. brownie mix	1/4 cup creamy peanut butter
1 (8-oz.) pkg. cream cheese, softened	1/2 tsp. vanilla
1/3 cup sugar	1 1/2 cups whipped topping
1 egg	20 maraschino cherries

Preheat oven to 350°. Prepare brownie mix as directed on package. Spoon into 20 paper-line muffin cups. Beat cream cheese, sugar, egg, peanut butter, and vanilla with mixer until blended. Spoon 1 tbsp. into center of batter in each cup, pressing down slightly into batter. Bake 30 minutes, or until centers are set. Cool. Serve with whipped topping and cherries.

CHOCOLATE-STRAWBERRY SHORTCAKES

1 qt. strawberries, sliced	2/3 cup milk
1/2 cup sugar	2 tbsp. butter, melted
2 cups Bisquick mix	1/3 cup miniature semisweet chocolate chips
1/3 cup unsweetened baking cocoa	1 1/2 cups whipped topping
2 tbsp. sugar	

Preheat oven to 375°. In medium bowl, toss strawberries and 1/2 cup sugar until coated. Let stand 1 hour. Spray cookie sheet with cooking spray. In medium bowl, stir Bisquick mix, cocoa, sugar, milk, and butter until soft dough forms. Stir in chocolate chips. Drop dough by about 1/3 cupfuls onto cookie sheet. Bake 12 to 15 minutes or until tops of shortcakes appear dry and cracked. Cool 15 minutes. Using serrated knife, split warm shortcakes. Fill and top with strawberries and whipped topping.



NILLA-BANANA COOKIE BALLS

1 (8-oz.) pkg. cream cheese, softened	8 drops yellow food coloring
60 Nilla Wafers, finely crushed	1/3 cup finely chopped pecans
1/3 cup mashed ripe bananas	2 oz. semi-sweet chocolate, melted
6 oz. white chocolate, melted	

Mix cream cheese, cookie crumbs, and bananas until well blended. Shape into 1-inch balls. Mix white chocolate and food coloring. Dip balls in melted white chocolate; place in single layer on shallow waxed paper-lined pan. Sprinkle with nuts; drizzle with semi-sweet chocolate. Refrigerate 1 hour or until firm.

GEORGIA COOKIE CANDY

1 cup butter, softened	1/2 cup graham cracker crumbs
1 cup crunchy peanut butter	1 1/2 cups semi-sweet chocolate chips
1 cup powdered sugar, sifted	

Line a 13x9-inch pan with foil. Mix first 4 ingredients in a bowl until mixture forms a ball. Press into pan. Melt chocolate in a microwave-safe dish in microwave for 1 minute on high. Stir until smooth. Spread evenly over cookie layer. Chill for several hours. When ready to serve, allow candy to come to room temperature before cutting into pieces.

EASY FRUIT DIP

1 (8-oz.) pkg. cream cheese, softened	1 small jar marshmallow crème
--	----------------------------------

Mix ingredients and whip to a peak. Chill and serve with fruit.

BUCKEYES

1 1/2 cups creamy peanut butter	3 cups powdered sugar, or as needed
1/2 cup butter, softened	
1 tsp. vanilla	1 (12-oz.) pkg. semi-sweet chocolate chips
1/2 tsp. salt	2 tbsp. vegetable shortening

Combine peanut butter, butter, vanilla, and salt in large bowl. Beat with mixer on low until blended. Add 2 cups powdered sugar, beating until blended. Beat in additional powdered sugar until mixture, when shaped into a ball, will stay on a toothpick. Shape into 1-inch balls. Refrigerate. Place chocolate chips and shortening in microwave-safe bowl. Microwave on medium for 30 seconds. Stir. Repeat until mixture is smooth. Reheat as needed while coating peanut butter balls. Insert toothpick in peanut butter ball. Dip 3/4 of ball into chocolate, leaving top uncovered. Remove excess. Place on wax paper-lined tray. Remove toothpick. Refrigerate until firm.

PEACHES & CREAM PULL-APART BISCUITS

3 cups Bisquick mix	3 tbsp. butter, melted
1/4 cup sugar	1 cup whipping cream
2 ripe peaches, peeled, pitted and coarsely chopped	4 cups powdered sugar

Preheat oven to 425°. Line cookie sheet with cooking parchment paper. In large bowl, stir together Bisquick mix and sugar. Add chopped peaches; toss lightly. Add melted butter and 1/2 cup of whipping cream; gently fold into peach mixture until a dough forms. Turn dough out onto cookie sheet. With hands, flatten dough; shape into 10x7-inch rectangle about 1-inch thick. Using pizza cutter or large knife, score dough to make 15 biscuits. Bake 15 to 17 minutes or until biscuits are golden brown. In small bowl, stir together remaining 1/2 cup whipping cream and powdered sugar until smooth. Drizzle over warm biscuits.

CHOCOLATE GRAVY

2/3 cup sugar	Pinch of salt
1/2 cup sifted unsweetened cocoa powder	4 tbsp. butter
1 tbsp. all-purpose flour	2 cups milk

In a small bowl, whisk together dry ingredients. In a large skillet, heat butter over low heat. Once butter is melted, whisk in sugar mixture. Whisk until ingredients have been incorporated. Slowly pour milk into skillet, whisking constantly to remove lumps. Cook, whisking, until gravy has thickened, 5 to 7 minutes.

FAMOUS OATMEAL COOKIES

3/4 cup shortening, softened	1 cup sifted all-purpose flour
1 cup firmly packed brown sugar	1 tsp. salt
1/2 cup sugar	1/2 tsp. baking soda
1 egg	3 cups oats, uncooked
1/4 cup water	
1 tsp. vanilla	

Preheat oven to 350°. Beat shortening, sugars, egg, water, and vanilla until creamy. Sift together flour, salt, and baking soda. Add to creamed mixture; blend well. Stir in oats. Drop mixture by spoonfuls onto greased cookie sheet. Bake 12 to 15 minutes.

FUNFETTI DIP

1 box Pillsbury Funfetti cake mix	1 1/2 cups Cool Whip, thawed
2 cups nonfat plain yogurt	Sprinkles

Mix cake mix, yogurt, and cool whip in large bowl until there are no lumps. Refrigerate. Top with sprinkles and serve with vanilla wafers or graham crackers.

OREO CHEESECAKE

1 (15.5-oz.) Oreo cookies, divided	3/4 cup sour cream
1/3 cup butter, melted	1 tsp. vanilla
3 (8-oz.) pkgs. cream cheese, softened	4 eggs

Preheat oven to 350°. Crush 28 cookies finely; coarsely chop remaining cookies. Mix crushed cookies with butter; press onto bottom and 2 inches up side of 9-inch springform pan. Beat cream cheese and sugar in large bowl with mixer until blended. Add sour cream and vanilla; mix well. Add eggs, one at a time, mixing on low speed after each addition just until blended. Stir in chopped cookies. Pour into crust. Bake 55 to 60 minutes or until center is almost set. Run knife around rim of pan to loosen cake; cool before removing rim. Refrigerate 4 hours.

CAKEY CHOCOLATE CHIP COOKIES

2 1/4 cups all-purpose flour	1/4 cup packed light-brown sugar
1/2 tsp. baking soda	1 tsp. salt
1 cup unsalted butter, room temperature	2 tsp. vanilla
3/4 cup sugar	2 large eggs
	2 cups chocolate chips

Preheat oven to 350°. In a small bowl, whisk together the flour and baking soda; set aside. Combine butter with both sugars; beat, with a mixer, on medium speed until light and fluffy. Reduce speed to low; add salt, vanilla, and eggs. Beat until well mixed. Add flour mixture; mix until just combined. Stir in chocolate chips. Drop heaping tablespoon-size balls of dough about 2 inches apart on baking sheet lined with parchment paper. Bake until cookies are golden around the edges and set in the center, 10 to 12 minutes. Remove from oven, and let cool on baking sheet 1 to 2 minutes. Transfer to a wire rack, and let cool completely.

MINI STRAWBERRY CREAM FREEZER PIES

1 (8-oz.) cream cheese, softened	20 Nilla Wafers, coarsely broken
1 cup cold milk	
1 (3.4-oz.) pkg. Jell-O vanilla instant pudding mix	1 cup sliced strawberries
1 1/2 cups whipped topping, thawed	1/2 cup strawberry ice cream topping

Beat cream cheese in large bowl with mixer until creamy. Gradually beat in milk. Add dry pudding mix; beat 2 minutes. Stir in whipped topping, wafers, and strawberries. Swirl in ice cream topping. Spoon filling into 12 mini cupcake liners. Freeze 4 hours.

CHOCOLATE COVERED BANANAS

8 oz. semisweet chocolate, chopped	1/3 cup coarsely chopped salted peanuts
6 wooden skewers	
2 bananas, peeled & cut into thirds	

Place chocolate in a microwaveable bowl, and microwave until melted, occasionally stirring. Line a baking sheet with waxed paper. Insert a skewer in one end of each banana piece. Dip banana, one at a time, in chocolate, spooning on additional chocolate to cover. Sprinkle each banana with peanuts, and set on prepared baking sheet. Refrigerate until chocolate is firm.

NUTELLA CHEESECAKE DIP

1 cup heavy cream	3 tbsp. powdered sugar
1 (8-oz.) pkg. cream cheese	3/4 cup Nutella

In a bowl, whip heavy cream until stiff peaks form. In another bowl, whip cream cheese and powdered sugar until smooth. Add Nutella and blend until well combined. Add half of the whipped cream and gently fold mixture until nearly blended then add remaining whipped cream and gently fold mixture until well blended.

FRUIT SALSA AND CINNAMON CHIPS

2 kiwis, peeled & diced	3 tbsp. fruit preserves, any flavor
2 Golden Delicious apples, peeled, cored, & diced	10 (10-inch) flour tortillas
8 oz. raspberries	Butter flavored cooking spray
1 lb. strawberries, diced	2 tbsp. cinnamon/sugar mixture
2 tbsp. sugar	
1 tbsp. brown sugar	

Preheat oven to 350°. In a large bowl, thoroughly mix first 7 ingredients together. Cover and chill in the refrigerator at least 15 minutes. Coat one side of each flour tortilla with butter flavored cooking spray. Cut into wedges and arrange in a single layer on a large baking sheet. Sprinkle wedges with desired amount of cinnamon sugar. Spray again with cooking spray. Bake 8 to 10 minutes. Repeat with any remaining tortilla wedges. Allow to cool. Serve with chilled fruit mixture.

CREAMY LEMON SQUARES

20 Nilla Wafers, finely crushed	2 eggs
1/2 cup flour	2 tbsp. flour
1/4 cup packed brown sugar	3 tbsp. lemon zest, divided
1/4 cup cold butter	1/4 cup fresh lemon juice
1 (8-oz.) pkg. Philadelphia Neufchatel cheese, softened	1/4 tsp. baking powder
1 cup sugar	2 tsp. powdered sugar

Preheat oven to 350°. Line 8-inch square pan with foil. Mix first 3 ingredients in medium bowl. Cut in butter with pastry blender until mixture resembles coarse crumbs; press onto bottom of prepared pan. Bake 15 minutes. Beat cheese and sugar until well blended. Add eggs and flour; mix well. Blend in 1 tsp. zest, juice, and baking powder; pour over crust. Bake 25 to 28 minutes or until center is set. Cool completely. Refrigerate 2 hours. Sprinkle with powdered sugar and remaining zest before serving.

CHOCOLATE-MARSHMALLOW PILLOWS

1 (1 lb. 1.5-oz.) pouch Betty Crocker double chocolate cookie mix	12 large marshmallows, cut in half
1/4 cup vegetable oil	1 cup semisweet chocolate chips
2 tbsp. water	1/2 cup whipping cream
1 egg	1 tsp. butter or margarine
2/3 cup chopped pecans	1 tsp. vanilla
	1/2 cup powdered sugar

Preheat oven to 350°. In large bowl, stir cookie mix, oil, water, egg, and pecans until soft dough forms. On ungreased cookie sheets, drop dough by rounded tablespoonfuls 2 inches apart. Bake 7 minutes. Remove from oven; immediately press marshmallow half lightly, cut side down, on top of cookie. Bake 1 to 2 minutes longer or just until marshmallows begin to soften. Cool 2 minutes; remove from cookie sheet to cooling rack. Cool completely, about 15 minutes. Meanwhile, in 1-quart nonstick saucepan, melt chocolate chips over low heat, stirring until smooth. Remove from heat. Add whipping cream, butter, and vanilla; blend well. Stir in powdered sugar until smooth. Spread frosting over each cooled cookie, covering marshmallow. Let stand until frosting is set.

WHITE CHOCOLATE FUDGE

3 (4-oz. each) pkgs. white chocolate, broken into pieces	1 cup coarsely chopped almonds, toasted
3/4 cup sweetened condensed milk	1/2 cup dried cranberries
	1 tbsp. orange zest

Line 8-inch square pan with foil, with ends extending over sides. Microwave chocolate and milk in microwaveable bowl on high 2 to 3 minutes, or until chocolate is almost melted; stir until completely melted. Add remaining ingredients; mix well. Spread into pan. Refrigerate 2 hours or until firm. Use foil handles to lift fudge from pan before cutting to serve.

SUGAR COOKIE BARS
WITH CREAM CHEESE BUTTER FROSTING

Cookie Ingredients:

1 cup butter, room temperature
2 cups sugar
4 eggs
2 tsp. vanilla extract
5 cups flour
1 tsp. salt
1/2 tsp. baking soda
Parchment paper

Frosting ingredients:

1/2 cup butter, room temperature
4 oz. cream cheese, softened
1 tsp. vanilla extract
1/4 tsp. salt
5 cups powdered sugar
1 tbsp. milk

Preheat oven to 375°. Cream 1 cup butter and sugar until fluffy, about 5 minutes. Add eggs, one at a time, mixing after each egg. Add vanilla extract and mix well. In a separate bowl, combine flour, salt, and baking soda, stir with a wire whisk to mix well. Add to wet mixture and mix just until combined. Spread dough onto a parchment lined 13x18 baking sheet. Bake for 10 to 15 minutes, until light golden brown or until a toothpick inserted comes out clean. Cool completely and then frost. To make frosting, combine 1/2 cup butter and cream cheese until smooth and creamy. Add vanilla extract and salt. Add powdered sugar in 1 cup increments until combined, then add milk and mix until smooth and spreading consistency. Spread over cooled sugar cookie and then cut into bars.

COOKIE DOUGH DIP

1 (8-oz.) pkg. cream cheese
1/2 cup butter
1 cup powdered sugar
2 tbsp. brown sugar

1 1/2 tsp. vanilla
1 cup chocolate chips
1 cup toffee bits

Cream together cream cheese and butter. Add remaining ingredients and mix until well-combined. Refrigerate. Serve with graham crackers or pretzels.

CHOCOLATE CHEWY COOKIES

2 cups confectioners' sugar, sifted	3 egg whites
2 tbsp. cocoa powder, sifted	1 cup chopped pecans, toasted
1/4 tsp. salt	
1/3 cup all-purpose flour, sifted	

Preheat oven to 350°. Line two baking sheets with parchment paper. Stir together sugar, cocoa, salt, and flour. Add egg whites one at a time. Beat well, then stir in pecans. The batter will be very thin. Drop batter by the tablespoonfuls onto prepared baking sheets. Bake for 12 to 15 minutes, until cookies have begun to brown on the bottom.

STRAWBERRY CHEESECAKE DIP

2 cups strawberries, chopped	1 (8-oz.) pkg. cream cheese, softened
1/2 cup heavy whipping cream	
1 cup + 1 tsp. powdered sugar	Graham crackers

In a blender, puree 1 cup strawberries. Strain to remove seeds, set aside. In a medium bowl, beat cream until soft peaks form. Add in 1 teaspoon powdered sugar then beat until soft peaks form. In a large bowl, beat the cream cheese and 1 cup powdered sugar until light and smooth, about 2 to 3 minutes. Beat in pureed strawberries until mixed thoroughly. Fold in whipped cream then fold in remaining strawberries. Chill before serving. Serve with graham crackers.

OREO FLUFF DIP

1 box white chocolate instant pudding mix	8 oz. Cool Whip
2 cups milk	24 Oreo cookies, crushed
	2 cups mini-marshmallows

In a large bowl whisk together the pudding mix and milk for 2 minutes. Add Cool Whip, Oreos, and marshmallows, stir well. Refrigerate until ready to serve.

CHOCOLATE-CARAMEL CRISPY TREATS

3 tbsp. butter	1/2 cup chopped pecans, toasted
1 (10-oz.) pkg. marshmallows	1 oz. Baker's semi-sweet chocolate
6 cups crisp rice cereal	1 oz. Baker's white chocolate
1 (14-oz.) pkg. caramels	
2 tbsp. milk	

Microwave butter in large microwaveable bowl on high for 45 seconds, or until melted. Add marshmallows, toss to coat. Microwave 1-1/2 minutes or until marshmallows are completely melted and mixture is well blended, stirring after 45 seconds. Add cereal; mix well. Press onto bottom of foil lined 13x9-inch pan sprayed with cooking spray. Microwave caramels and milk in microwaveable bowl until caramels are completely melted, stirring after each minute; pour over cereal mixture. Spread to completely cover cereal mixture. Sprinkle with nuts; press lightly into caramel with back of spoon to secure. Place chocolates in small microwaveable bowl. Microwave 1 minute or until completely melted, stirring every 30 seconds; drizzle over nuts. Cool before cutting to serve.

EASY PUDDING COOKIES

1 cup butter, softened	1 tsp. baking soda
1 cup packed brown sugar	2 cups flour
1 (3.9-oz.) pkg. chocolate instant pudding mix	6 oz. Baker's white chocolate, chopped
2 eggs	

Preheat oven to 350°. Beat butter and sugar in large bowl until light and fluffy. Add dry pudding mix; beat until well blended. Add eggs and baking soda; mix well. Gradually beat in flour until well blended. Stir in chocolate. Drop spoonfuls of dough, 2 inches apart, onto baking sheet. Bake 10 to 12 minutes, or until edges are lightly browned. Cool 1 minute on baking sheet; remove to wire rack.