

2013 Warren RECC's Recipe of the Month Collection

RECIPE OF THE MONTH—JANUARY 2013

One-Dish Chicken Bake

1 2/3 cups hot water	1 can (10 3/4 oz.) condensed cream of
1 pkg. (6 oz.) stuffing mix for chicken	mushroom soup
1 1/2 lb. boneless, skinless chicken breasts cut into bite-size pieces	1/3 cup sour cream

Heat oven to 400°. Add hot water to stuffing mix; stir just until moistened. Place chicken in 9x13-inch baking dish. Mix soup and sour cream until well blended; pour over chicken. Top with stuffing. Bake 30 minutes or until chicken is done.

RECIPE OF THE MONTH— JANUARY 2013

Walnut-Stuffed Apples

1/4 cup coarsely chopped walnuts	4 medium Granny Smith apples, cored
3 tbsp. dried currants	1 cup packed brown sugar
2 1/2 tbsp. brown sugar	3/4 cup apple cider
3/4 tsp. ground cinnamon, divided	

Combine first 3 ingredients in small bowl; add 1/4 teaspoon cinnamon, stirring to combine. Peel top third of each apple; place apples in an electric slow cooker. Spoon walnut mixture into cavity of each apple. Combine the remaining 1/2 teaspoon cinnamon, 1 cup brown sugar, and cider in small bowl, stirring to combine. Pour over apples. Cover and cook on low 2 3/4 hours. Remove apples using a slotted spoon. Spoon 1/4 cup cooking liquid over each serving.

RECIPE OF THE MONTH—MARCH 2013

Potato Flake Fried Chicken

1 packet instant mashed potato flakes Preferred seasonings	1 1/2 lb. boneless, skinless chicken thighs Butter flavored cooking spray
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Heat oven to 400°. Line baking sheet with foil and spray with cooking spray. Place potato flakes in large bowl and combine with seasonings of choice. Spray each chicken thigh with butter spray. Dredge through flakes, coating thoroughly. Place thighs on baking sheet and sprinkle with remaining flakes. Spray tops with butter spray. Bake about 30 minutes or until cooked through. Servings: 4

RECIPE OF THE MONTH—MARCH 2013

Cheese Appetizer Spread

8 oz. cream cheese	1/2 cup crushed pineapple, drained
8 oz. Cheddar cheese, finely grated	1 small jar pimentos, drained
1/2 green bell pepper, diced small	1/4 tsp. salt
2 green onions, finely chopped	

Soften cream cheese. Combine all ingredients and chill. Serve with crackers or chips of choice.

RECIPE OF THE MONTH—APRIL 2013

White Chocolate-Key Lime Pie

1 cup whipping cream	1/3 cup fresh Key lime or lime juice
1 pkg. (11-oz.) white chocolate morsels	1 (8-inch) ready-made graham-cracker crust
1 tbsp. sour cream	
1 tsp. grated lime rind	Garnish: lime slices

Combine cream and white chocolate morsels in a medium saucepan over low heat. Cook 5 minutes or until morsels melt, stirring constantly. Remove from heat. Add sour cream, lime rind, and juice, stir well. Pour into crust. Cover and chill at least 8 hours. Garnish, if desired.

RECIPE OF THE MONTH—MAY 2013

Double-Dipped Chicken Nuggets

1/4 cup all-purpose flour	4 boneless skinless chicken breast halves, cut into 1-inch pieces
1/2 tsp. seasoned salt	
1 cup finely crushed corn flakes	1/4 cup butter or margarine, melted

Heat oven to 400°. In plastic bag, combine flour and seasoned salt; shake to mix. Place crushed cereal in another plastic bag. Add chicken pieces to flour mixture in bag; shake to coat. Dip floured pieces in butter, coat with crushed cereal. Place in ungreased 15x10x1-inch baking pan. Bake for 15 to 20 minutes or until chicken is no longer pink.

RECIPE OF THE MONTH— MAY 2013

No-Bake Raspberry Cheesecake Pots

1 1/2 pkgs. (8-oz. each) cream cheese	8 graham crackers, ground
3 tbsp. granulated sugar	12 oz. fresh raspberries
1 cup heavy cream	1/2 cup raspberry jam
1 tbsp. fresh lemon juice	8 (8-oz.) glass jars

Using an electric mixer, beat the cream cheese and sugar until smooth. Reduce the mixer speed to low and gradually add the heavy cream. Increase the speed to high and beat until thick and stiff, about 2 minutes. Beat in the lemon juice. Spoon graham cracker crumbs into the jars. Top with cheesecake batter, raspberries, and jam, alternating red layers with cheesecake batter. Refrigerate for at least 2 hours before serving. May substitute fresh raspberries and raspberry jam with fruit and jam of your choice.

RECIPE OF THE MONTH—JUNE 2013

Cola Marinated Sirloin Steak

1 cup cola-flavored carbonated beverage	1 tbsp. prepared horseradish (optional)
1/2 cup soy sauce	2 cloves garlic, minced
2 tbsp. Dijon mustard	1 tsp. ground black pepper
	2 lbs. sirloin steak

Whisk together the first 6 ingredients in a bowl and pour into a resealable plastic bag. Add steak, coat with marinade, squeeze out excess air, and seal the bag. Marinate in the refrigerator for 24 hours. Preheat the grill to 400°. Remove steak from bag and discard remaining marinade. Cook steak on the grill to desired doneness, about 5 minutes per side.

RECIPE OF THE MONTH—JUNE 2013

Oven Roasted Red Potatoes

1 (1-oz.) envelope dry onion soup mix	1/3 cup olive oil
2 lbs. red potatoes, quartered	

Preheat oven to 450°. In a large plastic bag, combine the soup mix, red potatoes, and olive oil. Close bag, and shake until potatoes are fully covered. Pour potatoes into a medium baking dish. Bake for 40 minutes, stirring occasionally.

RECIPE OF THE MONTH—JULY 2013

Grilled Marinated Shrimp

1 cup olive oil	2 tsp. dried oregano
1/4 cup chopped fresh parsley	1 tsp. salt
1 lemon, juiced	1 tsp. ground black pepper
2 tbsp. hot pepper sauce	2 lbs. large shrimp, peeled and deveined with tails attached
3 cloves garlic, minced	Skewers
1 tbsp. tomato paste	

Whisk together the first 9 ingredients in a bowl. Reserve a small amount for basting later. Pour remaining marinade into a resealable plastic bag with shrimp. Seal, and marinate in the refrigerator for 2 hours. Preheat the grill to medium-low heat. Thread shrimp onto skewers, piercing once near the tail and once near the head. Discard marinade. Lightly oil grill grate. Cook shrimp for 5 minutes per side, or until opaque, basting frequently with reserved marinade.

RECIPE OF THE MONTH—JULY 2013

White Chocolate Mousse

1 (1-oz.) pkg. Jell-O fat-free white chocolate instant pudding mix	1 cup milk
	1 (8-oz.) container sugar-free Cool Whip

Whisk together pudding mix and milk for about 2 minutes, or until thickened. Stir in Cool Whip. Chill for 1 hour. Serve with fresh fruit and/or granola if desired.

RECIPE OF THE MONTH—AUGUST 2013

Mini Peach Cobbler

1 stick butter, melted	3/4 cup milk
1 cup flour	1 (15.25-oz.) can sliced peaches, drained and cut into pieces
1 cup sugar	1/2 tsp. cinnamon
2 tsp. baking powder	1 tbsp. brown sugar
Dash of salt	

Preheat oven to 350°. Put 1 tsp. of melted butter into each regular size muffin tin opening. Combine the flour, sugar, baking powder, salt, and milk. Put 2 tbsp. of batter on top of melted butter. Place 1 tbsp. of diced peaches on top of batter. Sprinkle cinnamon and brown sugar on top of peaches. Bake for 12 minutes. Let cool almost completely before turning out of pan.

RECIPE OF THE MONTH—AUGUST 2013

Summer Layered Chicken Salad

Salad:

7 cups chopped romaine lettuce
2 (9-oz.) pkgs. frozen fully cooked
chicken breast strips (not breaded)
thawed
1 cup crumbled Gorgonzola cheese
1 cup pecan halves
3 cups strawberries, quartered

Dressing:

1/3 cup olive oil
2 tbsp. sugar
1/2 tsp. salt
3 tbsp. red wine vinegar
1 tsp. Dijon mustard
1 clove garlic, finely chopped

In a deep salad bowl, place half of the lettuce. Layer with chicken, cheese, pecan halves, remaining lettuce, and strawberries. In a small bowl, mix dressing ingredients with wire whisk until well blended. Just before serving, pour dressing over salad.

RECIPE OF THE MONTH—SEPTEMBER 2013

Grilled Honey Balsamic Pork Chops

1/4 cup honey

4 pork chops

2 tbsp. balsamic vinegar

Heat honey and vinegar together for about 15 seconds, or until easy to spread. Coat both sides of pork chops with honey and vinegar mixture. Grill until cooked through.

RECIPE OF THE MONTH—SEPTEMBER 2013

Cheese on the Cob

1/2 cup mayonnaise

1 tsp. chili powder

5 ears corn, shucked

1 tsp. salt

1 cup shredded Parmesan cheese

1 tsp. freshly ground pepper

Spread a thick layer of mayonnaise on corn, and dust with cheese, chili powder, salt, and pepper. Wrap corn in tin foil and place on hot grill. Turn occasionally and cook for about 20 minutes or until kernels begin to brown.

RECIPE OF THE MONTH—OCTOBER 2013

S'mores Cookies

3/4 cup unsalted butter	2 1/2 cups self-rising flour
3/4 cup granulated sugar	1/4 cup granulated sugar
1/2 cup dark brown sugar	1/4 tsp. cinnamon
1/4 cup honey	1 bag of large marshmallows, halved
1 tsp. cinnamon	1 cup chocolate chips
1 tsp. vanilla extract	1 tbsp. shortening
1 egg	

Preheat oven to 375°. Line baking sheet with parchment paper and set aside. Cream together first 6 ingredients. Add egg and beat until well mixed. Stir in flour. In a small bowl, mix sugar and cinnamon for coating. Scoop out rounded tablespoons of dough, shape into balls, and roll balls in cinnamon sugar coating. Place on prepared cookie sheet. Bake for 9-10 minutes, until cookie is just set and slightly golden. Allow cookies to cool completely. Top each cookie with marshmallow halves, and return to oven, broil for 1-2 minutes until marshmallows start to brown, remove. Melt together chocolate chips and shortening. Drizzle over cookies.

RECIPE OF THE MONTH—NOVEMBER 2013

Baked Sweet Potatoes

2 tbsp. olive oil	2 pinches salt
3 large sweet potatoes	2 pinches ground black pepper
2 pinches dried oregano	

Preheat oven to 350°. Coat bottom of a glass or non-stick baking dish with olive oil. Wash and peel sweet potatoes and cut into medium size pieces. Place cut sweet potatoes in baking dish and turn potatoes in oil to coat. Sprinkle with oregano, salt, and pepper, to taste. Bake for 60 minutes or until soft.

RECIPE OF THE MONTH—NOVEMBER 2013

Herbed Slow Cooker Turkey Breast

1 (3-lb.) bone-in turkey breast half	1/2 tsp. dried basil
2 tbsp. butter, softened	1/2 tsp. dried sage
1/4 cup whipped cream cheese spread with garden vegetables	1/2 tsp. dried thyme
1 tbsp. soy sauce	1/4 tsp. ground black pepper
1 tbsp. minced fresh parsley	1/4 tsp. garlic powder

Place turkey breast into slow cooker. Combine remaining ingredients in a small bowl until smooth. Brush herb mixture over turkey breast. Cover and cook until turkey is tender, 4 to 6 hours on high or 8 to 10 hours on low.

RECIPE OF THE MONTH—DECEMBER 2013

Beef Tips and Noodles

1 (10.75-oz.) can condensed cream of mushroom soup	1 cup water
1 (1.25-oz.) pkg. beef with onion soup mix	1 lb. beef tips, cubed
1 (4.5-oz.) can mushrooms, drained	1 (16-oz.) pkg. wide egg noodles
	Sour cream, if desired

Preheat oven to 400°. In a 13x9-inch casserole dish, combine the first 4 ingredients. Mix thoroughly and add beef tips. Turn to coat well. Bake for 1 hour. While beef tips are baking, cook pasta according to directions on package. Serve beef tips and sauce over noodles. Garnish with sour cream.

RECIPE OF THE MONTH—DECEMBER 2013

Caramel-Apple Cheesecake

1 1/2 cups graham cracker crumbs	4 eggs
1/4 cup butter, melted	3 Gala apples, chopped (about 4 cups)
3/4 cup sugar	15 caramel pieces
3/4 tsp. ground cinnamon	1 tbsp. water
4 (8-oz. each) pkg. cream cheese, softened	

Preheat oven to 350°. Combine graham crumbs and butter; press onto bottom of 13x9-inch pan. Mix 2 tbsp. sugar and 1/2 tsp. cinnamon; set aside. Beat cream cheese with remaining sugar and cinnamon until well blended. Add eggs, 1 at a time, mixing on low after each just until blended. Pour over crust. Toss apples with reserved sugar mixture; spoon over cheesecake batter. Bake 45 minutes or until center is almost set. Cool. Refrigerate 4 hours. Microwave caramels and water in microwavable bowl for 45 seconds or until sauce is smooth. Drizzle over cheesecake before serving.