

*The Warren RECC family wishes you and
your family a Happy Thanksgiving
and a Merry Christmas.*

*Remember to keep electrical safety
in mind when decorating, cooking, and baking.*

For safety tips, visit www.wrecc.com.

*This fall, area school students participated in
Warren RECC's Design the Cover Contest.
The winning artwork is featured on the cover and
four honorable mentions are included in
the recipe book.*

Design the Cover Contest Winner:
Grace Davenport, Warren East High School

About the cover:
"Chef in the Kitchen"

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Warren RECC is an equal opportunity provider and employer.

STARTERS

PIZZA WAFFLES

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| 1 (16.3-oz.) can Grands Flaky Layers refrigerated biscuits | 1/3 cup mini pepperoni slices |
| 8 slices Mozzarella cheese | 2 cups pizza sauce |

Preheat waffle maker and coat with non-stick cooking spray. Separate dough into 8 biscuits. Cut slit on 1 side of each biscuit, forming a deep pocket. Place 1 slice of cheese into each pocket and 6 or 7 pepperoni slices. Press dough around edge to seal each biscuit. Place 1 biscuit on center of waffle maker. Close lid and cook 3 minutes or until waffle is golden brown. Repeat with remaining filled biscuits. Serve with pizza sauce.

TORTILLA PINWHEELS

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| 1 cup sour cream | 1/2 cup black olives, chopped & well drained |
| 1 cup cream cheese, softened | 1/2 cup chopped green onions |
| 1/2 cup diced green chilies, well drained | Garlic powder & salt, to taste |
| 1 cup shredded Cheddar cheese | 5 (10-inch) flour tortillas |

In a large bowl, mix all ingredients together except for tortillas. Divide filling and spread evenly over tortillas. Roll up tortillas and wrap with plastic wrap, tightly twisting ends. Refrigerate for several hours to firm. Unwrap and cut into slices. Serve with creamy salsa dip (recipe below).

CREAMY SALSA DIP

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| 1 cup cream cheese, softened | 1 cup chunky salsa |
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Mix ingredients until blended. Serve with tortilla chips, vegetables, or tortilla pinwheels (recipe above).

EASY HAM AND CHEESE APPETIZER SANDWICHES

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| 1 cup butter, softened | 2 (12-oz.) pkgs. white party rolls |
| 2 tbsp. poppy seeds | |
| 1 onion, grated | 1/2 lb. cooked ham, chopped |
| 1 tbsp. Worcestershire sauce | 2/3 cup shredded Swiss cheese |
| 2 tbsp. Dijon-style mustard | |

Heat oven to 350°. In a medium bowl, mix together butter, poppy seeds, onion, Worcestershire sauce, and mustard. Slice rolls in half horizontally and set aside tops. Spread bottoms with 1/2 of butter mixture. Top with ham and Swiss cheese. Replace bread tops; brush with remaining butter mixture. Arrange rolls in a single layer in a medium baking dish. Bake for 10-12 minutes, until rolls are lightly brown and cheese is melted.

CHICKEN ENCHILADA DIP

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| 1 lb. skinless, boneless chicken breast halves | 1 cup mayonnaise |
| 1 cup cream cheese, softened | 1 (4-oz.) can diced green chile peppers, drained |
| 1 cup shredded Cheddar cheese | 1 jalapeno pepper, finely diced |

Heat oven to 350°. Place chicken on a lightly greased baking sheet. Bake for 20 minutes, or until no longer pink. Remove from oven, cool, and shred. Place shredded chicken in a large bowl and stir in remaining ingredients. Transfer chicken mixture to a medium baking dish. Bake uncovered for 30 minutes or until edges are golden brown.

HOT DOG BOURBON APPETIZERS

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| 1 pkg. hot dogs, cut into 1-inch pieces | 1/2 cup ketchup |
| 1/2 cup brown sugar | 1/2 cup bourbon |

Mix all ingredients in a saucepan; bring to boil. Reduce heat; cook until hotdogs are thoroughly heated. Keep warm in Crock Pot.

HOT BUTTERED SWEET CHEX MIX

2 cups Cinnamon Chex cereal	1/2 tsp. ground nutmeg
4 cups Honey Nut Chex cereal	1/4 tsp. ground cloves
1/4 cup butter or margarine	3/4 tsp. ground cinnamon
1/4 cup packed brown sugar	1 tsp. rum flavoring
2 tbsp. honey	2 cups mini marshmallows

Combine cereals in a large microwavable bowl, set aside. In a small microwavable bowl, cook butter, brown sugar, and honey, uncovered, on high for 2 minutes, stirring after 1 minute until mixture is bubbly; stir in spices and rum flavoring. Pour over cereal mixture, stirring until coated. Microwave uncovered on high for 3 minutes, stirring and scraping bowl after each minute. Cool slightly; about 5 minutes. Stir in marshmallows. Spread on waxed paper to cool. Store leftovers in airtight container.

CANDIED-BACON WRAPPED PINEAPPLE WITH HONEY-SRIRACHA DIPPING SAUCE

10 strips thick-cut Applewood smoked bacon	2 tsp. Sriracha sauce
20 chunks fresh pineapple	2 tsp. soy sauce
3/4 cup packed brown sugar	4 tsp. fresh lime juice
1/4 cup honey	1 tbsp. finely sliced fresh cilantro stems

Heat oven to 400°. Line a sheet pan with foil. Cut bacon strips in half. Wrap each pineapple piece with bacon halve. Put brown sugar on a plate. Roll each bacon/pineapple chunk in brown sugar to completely coat and place, seam side down, on prepared pan. Bake 20 to 30 minutes or until deep golden brown. Remove from oven and place on paper towels to cool. For dipping sauce, place remaining ingredients in a jar and shake until well blended.



MEATBALL MARINARA POPPERS

1 pkg. Farm Rich Frozen Meatballs	2 tsp. dried basil
1 tbsp. olive oil	Salt & pepper to taste
1 tbsp. minced garlic	1 cup freshly grated
1 (28-oz.) can crushed tomatoes	Mozzarella cheese

Place frozen meatballs on foil-lined cookie sheet and bake according to package instructions. In a large skillet, heat olive oil over medium heat. Add garlic, stirring, for about 30 seconds, careful not to burn. Stir in tomatoes and seasonings. Bring mixture to a boil, cover, and simmer for 15 minutes. Remove meatballs from oven and switch oven setting to broil. Top each meatball with a teaspoon of sauce and a teaspoon of cheese. Place pan under broiler for about ten minutes, or until cheese is melted and bubbly. Serve with toothpicks.

HOT ONION DIP

3 (8-oz.) pkgs. cream cheese, softened	2 cups grated Parmesan cheese
1 onion, very finely chopped	1/2 cup mayonnaise

Heat oven to 400°. In a large bowl, mix all ingredients together. Transfer to a lightly greased medium-size baking dish; bake for 30 minutes, or until bubbly and lightly browned.

CREAMY CHILI CHEESE DIP

1 cup cream cheese, softened	1 (16-oz.) pkg. shredded Cheddar cheese
1 (14.5-oz.) can chili with beans	1 tomato, seeded, chopped

Heat oven to 375°. Spread cream cheese evenly onto bottom of pie plate. Pour chili over cream cheese and top with shredded cheese. Bake 15 to 18 minutes until and cheese is bubbly. Top with tomatoes.

CHARLESTON CHEESE DIP

1/2 cup mayonnaise	2 green onions, chopped
1 cup cream cheese, softened	Cayenne pepper, to taste
1 cup shredded sharp Cheddar cheese	8 Ritz crackers, crushed
1/2 cup shredded Monterey Jack cheese	8 slices bacon, cooked & crumbled

Heat oven to 350°. In a medium bowl, combine first six ingredients. Mix well. Transfer mixture to a 9-inch pie pan. Top mixture with crushed cracker crumbs and bake until heated through, about 15 minutes. Remove from oven and top with crumbled bacon.

MINT JULIP (Non-alcoholic)

4-5 mint sprigs	3/4 cup lemon juice
1 1/2 cups sugar	1 1/2 qt. ginger ale
2 cups cold water	Thinly sliced lemons

Rinse mint and discard stems. Mix sugar, water, and lemon juice in medium bowl and stir in mint leaves; let stand 30 minutes. Fill large pitcher with ice and add lemon juice mixture; stir in ginger ale and lemon slices. Serve immediately.

CHICKEN FAJITA QUESO DIP

2 tbsp. olive oil	3 tbsp. fajita seasoning mix
1/2 cup diced green peppers	1 lb. Velveeta cheese, cubed
1/4 cup diced onion	1 (10-oz.) can diced tomatoes & green chilies, undrained
1 cup finely chopped cooked chicken	

Heat oil in a skillet. Add diced pepper and onions; cook until tender. Stir in chicken and fajita seasoning; set aside. In a large sauce pan, combine Velveeta cheese and diced tomatoes. Cook over medium heat until creamy. Stir chicken mixture into cheese mixture. Serve warm.

CREAM CHEESE AND CHICKEN TAQUITOS

3 cups cooked, shredded chicken	1 1/2 cups chopped baby spinach, stems removed
6 oz. cream cheese, softened	Salt & pepper to taste
1/3 cup sour cream	12 (6-inch) corn tortillas
1/2 cup salsa	Canola oil for frying
1 1/2 cups shredded Colby Jack cheese	

In a large bowl, mix together first seven ingredients. Add a few tablespoons of chicken mixture to center of each tortilla and spread out. Roll up and set seam side down. Heat 1/2-inch of oil in a saucepan on medium heat. Once oil is hot, use tongs to place tortilla rolls, seam side down, in oil. Cook until golden brown on both sides. Set on paper towel -lined plate to drain.

MOUTH WATERING STUFFED MUSHROOMS

12 whole fresh mushrooms	1/4 cup grated Parmesan
1 tbsp. vegetable oil	1/4 tsp. ground black pepper
1 tbsp. minced garlic	1/4 tsp. onion powder
1 cup cream cheese, softened	1/4 tsp. cayenne pepper

Heat oven to 350°. Spray baking sheet with cooking spray. Clean mushrooms with a damp paper towel. Carefully break off stems. Chop stems extremely fine, discarding tough end of stems. In a large skillet, heat oil over medium heat. Add garlic and chopped mushroom stems and fry until any moisture has disappeared, being careful not to burn garlic. Set aside to cool. When cooled, stir in cream cheese, Parmesan cheese, black pepper, onion powder, and cayenne pepper. Mixture should be very thick. Using a small spoon, fill each cap with a generous amount of stuffing. Arrange the mushroom caps on prepared cookie sheet. Bake for 20 minutes, or until mushrooms are piping hot and liquid starts to form under caps.

POLAR EXPRESS HOT CHOCOLATE

1 (14-oz.) can sweetened condensed milk	1 1/2 cups heavy cream
2 cups bitter-sweet chocolate chips	6 to 8 cups milk
	1 tsp. vanilla

In a large pot over low heat, combine all ingredients. Stir regularly for 30 to 40 minutes until chocolate is fully melted and incorporated with other ingredients.

EASY BACON-TOMATO APPETIZERS

1 refrigerated pie crust, softened, as directed on package	1/2 cup bacon bits
1 cup sour cream	10 cherry tomatoes, cut in half

Heat oven to 425°. Unroll pie crust.; cut into 2-inch squares, making 20 squares. Place squares on ungreased cookie sheet. Bake 9-11 minutes or until golden brown. In small bowl, mix sour cream and bacon bits. Spoon 2 teaspoons of sour cream mixture onto each pie crust square. Top each with tomato half.

FRENCH ONION SOUP WONTON BITES

2 tbsp. butter	1 1/2 tsp. chopped thyme
2 large yellow onions, thinly sliced	1/2 cup beef broth
Salt & pepper to taste	12 wonton wrappers
2 tsp. sugar	1 cup shredded Fontina cheese
1 tbsp. Worcestershire sauce	

Heat oven to 400°. In a skillet, melt butter over medium heat. Add onions and cook for a few minutes. Add salt, pepper, sugar, Worcestershire sauce, and thyme. Stir and cook for 2-3 minutes. Add beef broth and cook about 20 minutes or until onions are golden brown. Spray a mini-muffin tin with cooking spray. Place a wonton into each hole. Spoon about a tablespoon of onion mixture into each wonton. Top with cheese and bake for about 10 minutes or until golden brown.

SLOW-COOKER CHEX MIX

3 cups Corn Chex cereal	1/3 cup butter, melted & hot
3 cups Rice Chex cereal	1 tbsp. seasoned salt
3 cups Wheat Chex cereal	1/4 cup Worcestershire
2 cups pretzels	sauce
1 cup Cheerios	1 tsp. garlic powder, optional
1 cup peanuts	

Add first 6 ingredients to slow-cooker. In a separate bowl, whisk together butter and seasoned salt until the salt is dissolved. Stir in Worcestershire sauce and garlic powder until combined. Drizzle sauce evenly over cereal mixture. Toss for 1 minute, or until the mixture is evenly combined. Cover and cook on low for 3 hours, stirring every half hour so mixture does not burn. Spread mixture onto baking sheets lined with parchment paper to cool.

CRAB AND ARTICHOKE DIP

1 cup cream cheese, softened	1 cup shredded fontina
1/2 cup mayonnaise	cheese, divided
1/2 cup sour cream	1/2 cup shredded Pepper Jack
1 (14-oz.) can artichoke hearts,	cheese
drained & quartered	1 tbsp. Worcestershire sauce
12 oz. lump crab meat	Salt & pepper, to taste
3 green onions, thinly sliced	

Heat oven to 425°. Lightly coat a 9-inch baking dish with cooking spray. In a large bowl, combine first three ingredients. Stir in artichoke hearts, crab meat, 1/2 cup fontina cheese and remaining ingredients. Spread crab mixture into the prepared baking dish; sprinkle with remaining 1/2 cup fontina cheese. Bake about 20 to 25 minutes or until golden and bubbly.



CHICKEN & WAFFLE SLIDERS

1 pkg. frozen mini waffles	Maple syrup
Breaded chicken tenders, cooked	Toothpicks

Cook mini waffles according to package directions. Cut chicken tenders into 3-4 pieces. Break mini waffles apart. Sandwich 1 piece of chicken between 2 mini waffles. Secure with a toothpick. Drizzle with maple syrup and serve warm.

FRIED PARMESAN TORTELLINI BITES

1 (9-oz.) pkg. refrigerated three cheese tortellini	1/4 cup grated Parmesan
1/2 cup vegetable oil	1/2 cup all-purpose flour
1 cup Panko bread crumbs	2 large eggs, beaten
	1/2 cup marinara sauce

Cook tortellini according to package instructions; drain well. Heat vegetable oil in a large skillet over medium-high heat. In a bowl, combine Panko and Parmesan cheese; set aside. Working in batches, dredge tortellini in flour, dip into eggs, then dredge in Panko mixture, pressing to coat. Add tortellini to skillet, 8 to 10 at a time. Cook until evenly golden and crispy, about 1-2 minutes. Transfer to a paper towel-lined plate. Serve immediately with marinara sauce.

THREE CHEESE PINWHEELS

1/2 cup shredded Mozzarella	1 tbsp. chopped basil
1/4 cup shredded Pepper Jack	2 tbsp. cooked onion
2 tbsp. cream cheese, softened	1 garlic clove, minced
1 tbsp. mayonnaise	1 can crescent rolls

Heat oven to 375°. In medium bowl, mix first 7 ingredients. Roll crescent dough into long rectangle, pressing seams together. Spread cheese mixture over dough. Starting at shorter side, roll up into a cylinder. Cut into 16 slices, and place on cookie sheet. Bake 12-15 minutes or until golden brown.

CRAB RANGOON CRESCENT CUPS

1/2 cup cream cheese, softened	1 cup shredded Mozzarella
1/2 cup mayonnaise	cheese, divided
1 1/2 tsp. lemon juice	1 (6-oz.) can crab meat,
1/2 tsp. Worcestershire sauce	drained
1 green onion, finely sliced	1 (8-oz.) can crescent rolls
1 clove garlic, minced	

Heat oven to 375°. In a small bowl combine first six ingredients plus 1/2 cup Mozzarella cheese. Gently fold in crab meat and set aside. Unroll crescent rolls, pinch seams together and cut into 18 even squares. Place crescent squares in a mini muffin pan and gently press into cups. Divide filling evenly between muffins cups. Top with remaining 1/2 cup cheese. Bake 12 minutes or until lightly golden. Allow to cool 5 minutes before removing from pan.

CHESTNUT BACON APPETIZERS

1 (10-oz.) can whole chestnuts,	1 cup brown sugar
drained	1 lb. bacon
2 cups soy sauce	

Heat oven to 450°. In medium bowl, combine chestnuts and soy sauce. Refrigerate for 30 minutes. Line a baking sheet with foil and spray with non-stick cooking spray. Cut bacon into thirds. Place brown sugar in a mixing bowl. Drain chestnuts and roll in brown sugar. Wrap each nut in a bacon strip and secure with a toothpick. Arrange chestnut/bacon wraps on prepared baking sheet. Bake until bacon is crisp.



HORSERADISH-BACON DIP

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| 1 1/2 cups shredded sharp Cheddar cheese | 2 tbsp. horseradish sauce |
| | 1 cup sour cream |
| 1/4 cup cooked, crumbled bacon | 2 tbsp. chopped fresh chives |

In a medium bowl, combine all ingredients. Refrigerate 1 hour.

TOMATO, MOZZARELLA AND BASIL BRUSCHETTA

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| 1 (32-oz.) can whole tomatoes, | Freshly ground black pepper |
| 1 cup fresh basil leaves, washed | 2 large French baguettes |
| spun dry | sliced 1-inch thick |
| 4 tbsp. extra-virgin olive oil | 1 1/2 lbs. fresh Mozzarella |
| 6 cloves garlic, peeled | cheese, sliced 1/4-inch |
| Kosher salt | thick |

Heat oven to 375°. Drain tomatoes. In food processor or blender, add tomatoes, fresh basil, olive oil, and 2 cloves garlic. Pulse until smooth, but a little chunky. Season with salt and pepper. On baking sheet, line up baguette slices. Toast in oven for about 3 minutes or until light golden brown. Working quickly, rub remaining garlic cloves on toasted side of each slice; top with a piece of mozzarella cheese. Toast for another minute to melt cheese slightly. Remove from oven and spread 1 tbsp. tomato mixture on each piece. Serve immediately.

SAUSAGE CRESCENT CHEESE BALLS

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| 1 lb. spicy sausage | 1 (8-oz.) can crescent rolls |
| 2 cups shredded Cheddar cheese | 2 tbsp. all-purpose flour |

Heat oven to 375°. In a large bowl, mix sausage and cheese until well combined. Unroll crescent dough; coat each side of dough with flour. Using pizza cutter, cut dough into 1/4-inch pieces. Mix dough pieces into sausage mixture in small amounts until combined. Shape mixture into 1 1/4-inch balls. Place on greased cookie sheet. Bake 15 to 20 minutes or until golden brown.

CHEESY PRETZEL TWISTS

1 can refrigerated pizza crust	2 tbsp. baking soda
1 cup shredded Pepper Jack cheese	1 cup water
1/2 tsp. cracked black pepper	1 egg, beaten

Heat oven to 400°. Coat large cookie sheet with cooking spray. Unroll dough into a 10x14-inch rectangle. Sprinkle cheese and pepper evenly over dough; press cheese lightly onto dough. Cut lengthwise in half; cut into 1-inch strips. Gently twist each strip 3 to 4 times; place twists on waxed paper. In microwavable bowl, stir baking soda and water; microwave on high 1 to 2 minutes or until hot. Brush twists with baking soda mixture. Let stand 5 minutes. Brush twists with beaten egg. Place twists 1/2-inch apart on cookie sheet. Bake 7-10 minutes or until deep golden brown.

PARMESAN CAULIFLOWER BITES

1/2 cup vegetable oil	4 cups cauliflower florets
1 cup Panko breadcrumbs	1/2 cup all-purpose flour
1/4 cup grated Parmesan cheese	2 large eggs, beaten
1 tbsp. creole seasoning	

Heat oil in a large skillet over medium-high heat. In a large bowl, combine Panko, cheese, and seasoning; set aside. Working in batches, dredge cauliflower in flour, dip into eggs, then dredge in Panko mixture, pressing to coat. Add cauliflower to the skillet, 5 or 6 at a time, and cook until evenly golden and crispy; 2 to 3 minutes. Transfer to a paper towel-lined plate.

AVOCADO SALSA

3 avocados, diced chunky	1/8 cup fresh cilantro, finely
1/4 cup chopped red onion	chopped
3 Roma tomatoes, seeded, diced	1/4 tsp. garlic salt
1 tbsp. lime juice	1/8 tsp. pepper

In a large bowl, stir all ingredients together.

MINI CHEDDAR POPOVERS

3 tsp. vegetable oil
3/4 cup milk
1 egg
1 egg white

3/4 cup all-purpose flour
1/3 cup shredded Cheddar
cheese

Heat oven to 425°. Spray 24 mini-muffin cups with cooking spray. Place muffin pans on cookie sheet. Add 1/8 teaspoon oil to bottom of each cup. In bowl, combine milk, egg, and egg white and beat well with whisk. Add flour; beat until smooth. Stir in cheese. Place pans on cookie sheet in oven for several minutes to heat. Remove cookie sheet from oven, quickly divide batter evenly into hot muffin cups, filling each cup about 2/3 full. Bake for 18-20 minutes or until popovers are puffed and deep golden brown. Immediately remove from muffin cups.

BEEF ENCHILADA DIP

2 lbs. ground beef
1/2 medium onion, diced
2 cloves garlic, minced
2 cups enchilada sauce

2 cups shredded Monterey
Jack or Cheddar cheese
1/2 cup sour cream
Tortilla chips

Brown ground beef in a large skillet; drain. Add onion and garlic and cook until tender, about 3 minutes. Stir in enchilada sauce and top with cheese. Cover and allow cheese to melt, about 3 minutes. Top with sour cream and serve with tortilla chips.

SPICY FRENCH FRY SAUCE

1/4 cup mayonnaise
1/4 cup ketchup
1/8 tsp. cayenne pepper

1/4 tsp. onion powder
1/8 tsp. black pepper
1/8 tsp. salt

Mix all ingredients together. Serve with French fries. Refrigerate leftover sauce.

MAPLE CARAMEL BACON CRACK

1 (8-oz.) can crescent rolls
1 lb. bacon

1/2 cup maple syrup
3/4 cup brown sugar

Heat oven to 325°. Line a rimmed baking sheet with foil and grease foil with cooking spray. Unroll crescent rolls into one single piece onto foil and pinch perforations together to seal and slightly stretch dough. Prick dough with a fork; set aside. In a skillet, cook bacon until it is just about done; it will finish cooking in the oven. Drizzle 1/4 cup of maple syrup over crescent roll dough. Sprinkle 1/4 cup of brown sugar on top. Top with cut pieces of cooked bacon. Drizzle with remaining maple syrup and top with remaining brown sugar. Bake for 25 minutes or until bubbly and caramelized. Remove from oven; cool before cutting.

SALTED TOFFEE OYSTER CRACKERS

1/2 cup butter
1/2 cup dark brown sugar
1/8 tsp. cayenne pepper

4 cups oyster crackers
Kosher salt, to taste

Heat oven to 400°. Line a baking pan with aluminum foil and spray foil lightly with cooking spray. In a medium skillet, melt butter. Add brown sugar and cayenne pepper, stirring continuously while bringing mixture to a boil. Boil on medium heat 3 minutes or until it becomes fluffy and lighter in color; turn off heat and stir in the oyster crackers. Working quickly, pour oyster cracker mixture onto prepared baking sheet and spread out into single layer. Sprinkle with kosher salt. Bake for 5 minutes. Remove from oven, place foil on cooling rack, and cool for 5 minutes before removing crackers from foil.



SOUPS, SALADS, & SIDES

SHAKE ‘N BAKE BRUSSELS SPROUTS & BACON

6 slices bacon
2 tbsp. Dijon mustard
2 lbs. brussel sprouts, trimmed
and halved

1 pkg. Shake ‘n Bake chicken
coating mix

Heat oven to 425°. Cut bacon into 1-inch pieces and cook in large skillet on medium heat until crisp. Remove bacon from skillet; drain on paper towels. Reserve 2 tbsp. of bacon drippings; mix with mustard. Place brussel sprouts in large bowl. Add mustard mixture and Shake ‘n Bake chicken mix; toss to evenly coat. Spread onto rimmed baking sheet sprayed with cooking spray. Bake 20 minutes or until golden brown. Spoon into serving dish; top with bacon.

EASY FRUIT SALAD

2 large cans chunk pineapple,
drained
2 large cans peach pie filling

1 small pkg. frozen
strawberries, thawed

Combine all ingredients.

CREAMY POTATO SOUP

1 (30-oz.) bag frozen cubed style
hash-brown potatoes,
2 (14-oz.) cans chicken broth
1 (10.75-oz.) can cream of chicken
soup

1/2 cup chopped onion
1/2 tsp. pepper
1 (8-oz.) pkg. cream cheese
Optional toppings: shredded
cheese and bacon

In a slow cooker, combine first 5 ingredients. Cover and cook on low for 5-6 hours. Add cream cheese and cook 30 minutes or until cheese is melted, stirring occasionally. Top with cheese and bacon.

ROASTED GARLIC TWICE-BAKED POTATOES

1 head garlic	1/2 lb. Velveeta cheese, cut
1 tsp. oil	into 1/2-inch cubes
4 large baking potatoes	4 slices bacon, cooked &
1 cup sour cream	crumbled
1/4 cup grated Parmesan cheese	

Heat oven to 400°. Cut thin slice off top of garlic head; discard top. Place garlic on small sheet of foil, drizzle with oil, wrap loosely, and place on oven rack. Prick potatoes in several places with fork; place on oven rack. Bake potatoes and garlic for 1 hour. Reduce oven temperature to 350°. Cut potatoes in half lengthwise. Scoop out centers, leaving 1/8-inch thick shells, place potato flesh in medium bowl and mash. Squeeze garlic out of papery shell into bowl with potatoes, add sour cream, Parmesan cheese, and 3/4 of Velveeta; beat until fluffy. Spoon mixture into potato shells, mounding filling as necessary; place in shallow baking dish. Bake 30 minutes, top with remaining Velveeta, and bake 5 more minutes or until cheese is melted. Top with bacon; serve hot.

ZUCCHINI CORN PANCAKES

1 lb. zucchini, grated	1/4 tsp. garlic powder
1 tsp. salt	Kosher salt & pepper to taste
1 cup drained corn kernels	1/2 cup shredded Cheddar
4 large eggs, beaten	cheese
1/2 tsp. dried basil	3/4 cup all-purpose flour
1/2 tsp. dried oregano	2 tbsp. vegetable oil

Place zucchini in a colander in the sink. Add salt and gently toss to combine; set for 10 minutes. Using a clean dish towel, press zucchini to drain completely. In a large bowl, combine zucchini, corn, and next 5 ingredients. Stir in cheese and flour until combined. Heat oil in a large skillet over medium-high heat. Scoop tablespoons of batter for each pancake, flattening with a spatula, and cook until golden brown; about 2 minutes per side.

CREAMY TOMATO BASIL SOUP

1 (28-oz.) can crushed tomatoes	2 tbsp. sugar
1 (28-oz.) can diced tomatoes	1/3 cup butter
1 (14-oz.) can chicken broth	1 cup heavy cream
1 tbsp. crushed garlic	15-20 basil leaves, chopped

In a large saucepan, stir together first 4 ingredients and bring to a boil. Let boil for 10 minutes. Reduce heat to low; add sugar and butter, stirring to combine. Simmer for 5 minutes. Turn off heat and slowly add heavy cream, stirring until cream is completely incorporated. Stir in basil. Serve hot or warm.

MEXICAN STREET CORN SALAD

2 tbsp. olive oil	2 tbsp. finely chopped red onion
1 (16-oz.) bag frozen corn	
3 tbsp. mayonnaise	1/2 cup fresh cilantro, finely chopped
1/2 cup crumbled Feta cheese	
2 tbsp. lime juice	2 cloves garlic, minced
1 tbsp. finely chopped jalapeno pepper	1/2 tsp. chili powder
	Salt & pepper

Heat oil over medium heat. Add corn and cook until corn starts to char, stirring constantly, 6 to 7 minutes. In a large salad bowl, combine remaining ingredients; stir in cooked corn. Serve warm.

CHEESY BAKED BLACK BEANS & RICE

2 cups cooked rice	2 cups shredded triple Cheddar cheese
1 (15.5-oz.) can seasoned black beans, undrained	Cilantro, optional

Heat oven to 350°. Spray a baking dish with cooking spray. Spread cooked rice in bottom of baking dish. Spread beans evenly over rice. Cover beans with shredded cheese. Bake until cheese is melted and just beginning to brown. Top with cilantro, if desired.

BAKED PARMESAN MUSHROOMS

1 1/2 lbs. cremini mushrooms, cleaned and thinly sliced	3 cloves garlic, minced
3 tbsp. olive oil	2 tsp. dried thyme
1/4 cup fresh lemon juice	1/4 cup grated Parmesan
	Kosher salt & pepper to taste

Heat oven to 375°. Lightly coat a baking sheet with cooking spray. Place mushrooms in a single layer on baking sheet. Sprinkle mushrooms with remaining ingredients. Gently toss to combine. Bake for 12 to 15 minutes, or until brown and tender, stirring halfway through cooking time.

HONEY CINNAMON ROASTED SWEET POTATOES

2 tbsp. honey	1/2 tsp. pepper
2 tbsp. vegetable oil	2 large sweet potatoes, peeled & cut into 1-inch cubes
1 tsp. cinnamon	
1/2 tsp. salt	

Heat oven to 375°. In a large bowl, combine first 5 ingredients. Add sweet potatoes and toss to coat. Place potatoes onto a large rimmed baking sheet. Bake for 30 to 45 minutes until brown and tender, stirring halfway through cooking time.

BLT PASTA SALAD

2 cups uncooked pasta	2 cups diced lettuce
4-6 slices bacon, cooked & crumbled	2 hard boiled eggs, diced
1 cup shredded Cheddar cheese	1 small tomato, diced
1/4 cup ranch dressing	1 tsp. apple cider vinegar
1/4 cup mayonnaise	Salt & pepper to taste
	1 tsp. garlic salt

Cook pasta according to package directions, drain, run under cold water to cool, and set aside to thoroughly drain. In a large bowl, stir remaining ingredients together; add pasta and stir to completely coat. Refrigerate for 2 hours or overnight before serving.

SLOW COOKER GARLIC PARMESAN POTATOES

3 lbs. baby yellow potatoes, cleaned & halved	1/2 tsp. dried basil
2 tbsp. olive oil	1/2 tsp. dried dill
2 tbsp. unsalted butter	Kosher salt & pepper to taste
4 cloves garlic, minced	1/4 cup freshly grated Parmesan cheese
1/2 tsp. dried oregano	2 tbsp. chopped fresh parsley

Lightly coat the inside of a slow cooker with cooking spray. Place all ingredients, except cheese and fresh parsley, into slow cooker; stir to coat. Cover and cook on low for 4 to 5 hours or on high for 2 to 3 hours, until potatoes are tender. Sprinkle with Parmesan cheese and parsley; serve immediately.

SESAME NOODLES

1 lb. spaghetti noodles	1 tsp. vegetable oil
1/4 cup soy sauce	1 tbsp. sesame oil
3 cloves garlic, minced	2 tbsp. rice vinegar
2 tbsp. grated fresh ginger	1/2 cup thinly sliced green onions
1/2 tsp. Sriracha sauce	

Cook pasta according to package directions; drain. In a large bowl, combine remaining ingredients, except green onions. Add pasta and toss to coat; top with onions.

GARLIC GREEN BEANS

1 tbsp. butter	Salt & pepper to taste
3 tbsp. olive oil	1/4 cup grated Parmesan cheese
1 clove garlic, minced	
2 (14.5-oz.) cans green beans, drained	

In a large skillet over medium heat, melt butter with olive oil; add garlic, and cook until lightly browned. Stir in green beans, and season with salt and pepper. Cook until heated through. Transfer to plate and top with Parmesan cheese.

SOUR CREAM RICE

1 (14-oz.) can chicken broth	1 (15.25-oz.) can corn,
1 cup uncooked rice (not instant)	drained
1 cup sour cream	1 cup shredded Monterey
4-oz. diced green chilies	Jack cheese
1/4 cup chopped cilantro	1/4 tsp. salt

Heat oven to 350°. In a large pot, bring broth and rice to a boil, cover, reduce heat to low, and simmer for 15 to 20 minutes until broth is absorbed; remove from heat. Spray a 8x8-inch casserole dish with cooking spray. Stir remaining ingredients into rice, reserving 1/2 cup cheese for topping. Pour rice mixture into casserole dish, and top with remaining cheese. Bake, uncovered, for 30 minutes.

BEEFY BEAN SOUP

1 (29-oz.) can tomato puree	1/2 lb. ground beef
1 (14.5-oz.) can diced tomatoes, undrained	1 cup chopped celery
1 cup water	1/2 cup chopped onion
1 cup beef broth	1/2 tsp. dried minced garlic
4 1/2 tsp. chicken bouillon granules	1 (16-oz.) can kidney beans, rinsed & drained
3/4 tsp. salt	1 (15.5-oz.) can great northern beans, rinsed & drained
3/4 tsp. dried basil	
3/4 tsp. dried oregano	
3/4 cup uncooked elbow macaroni	

In a Dutch oven, combine the first 8 ingredients; bring to a boil. Stir in macaroni, reduce heat to a low boil, simmer, uncovered, for 10 to 15 minutes or until macaroni is tender. Meanwhile, in a large skillet, cook beef, celery, and onion over medium heat until meat is no longer pink. Add garlic; cook 1 minute longer. Drain fat. Add meat mixture and beans to tomato mixture and continue cooking until heated through.

SWISS POTATO GRATIN

1 1/2 cups grated peeled potatoes	Dash ground nutmeg
1/2 cup milk	Pepper to taste
1/4 cup heavy whipping cream	1/4 cup shredded Swiss or
1/2 tsp. salt	Gruyere cheese
1/4 to 1/2 tsp. minced garlic	

Heat oven to 425°. In a saucepan, combine first 7 ingredients. Bring to a boil over medium heat, stirring occasionally. Pour into a 3-cup baking dish coated with cooking spray. Top with cheese. Bake, uncovered, for 20 to 25 minutes or until golden brown.

SPINACH AND WHITE BEAN SOUP

3 (14.5-oz.) cans vegetable broth	1 tsp. dried basil
1 (15.5-oz.) can great northern beans, rinsed & drained	1/2 tsp. salt
1 (15-oz.) can tomato puree	1/4 tsp. pepper
1/2 cup finely chopped onion	6-oz. fresh baby spinach, coarsely chopped
1/2 cup uncooked converted long grain rice	1/4 cup shredded Parmesan cheese
2 garlic cloves, minced	

In a slow cooker, combine the first 9 ingredients. Cover and cook on low for 6 to 7 hours. Stir in spinach; cover and cook for 15 minutes or until spinach is wilted. Top with cheese.

ORZO WITH PARMESAN & BASIL

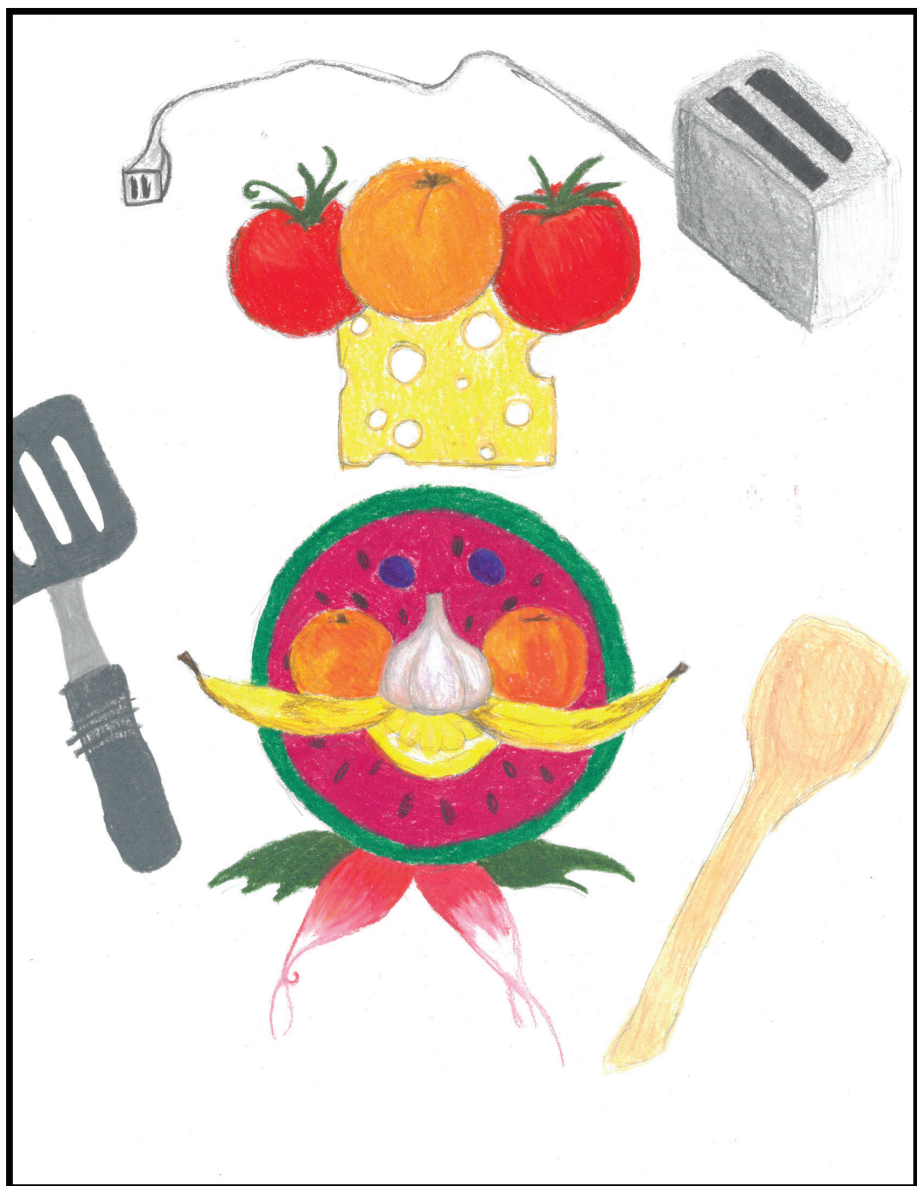
1 cup uncooked orzo pasta	1/2 cup grated Parmesan cheese
2 tbsp. butter	
1 (14.5-oz.) can chicken broth	1/8 tsp. pepper
2 tsp. dried basil	

In a large skillet, sauté orzo in butter for 3 to 5 minutes. Stir in broth and bring to a boil. Reduce heat, cover, and simmer for 10 to 15 minutes or until liquid is absorbed. Stir in remaining ingredients.



Design the Cover Contest—Honorable Mention:
Katie Crump, Auburn Elementary

About the Artwork:
“Brother and Sister Watching Cookies Bake”



Design the Cover Contest—Honorable Mention:
Elizabeth DeMarse, Drakes Creek Middle School

About the Artwork:
“A Face and Chef’s Hat Made from Food”

MAIN DISHES

SLOW COOKER BAKED ZITI

- | | |
|--|------------------------------------|
| 1 1/4 lb. Italian sausage | 1 cup Parmesan cheese |
| 1 onion, finely chopped | 1/2 tsp. oregano |
| 2 garlic cloves, minced | 2 (26-oz.) jars spaghetti sauce |
| 15 oz. Ricotta cheese | 1 (16-oz.) box uncooked ziti pasta |
| 2 egg whites | 1/4 tsp. chopped parsley |
| 2 cups shredded Mozzarella cheese, divided | |

Grease inside of slow cooker. In a large skillet, cook sausage, onion, and garlic over medium heat until sausage is browned; drain and set aside. In a large bowl, mix together Ricotta cheese, egg whites, 3/4 cup Mozzarella cheese, 3/4 cup Parmesan cheese, and oregano. Evenly spread 2 cups of spaghetti sauce in the bottom of slow-cooker. Layer with 1/2 of sausage mixture, 1/2 cup Mozzarella cheese, 1/2 cup of uncooked pasta, and 1/2 of Ricotta mixture; repeat. Top with remaining sauce, Mozzarella cheese, and Parmesan cheese. Cover and cook on low 4 to 5 hours or until pasta is tender

MEATBALL SUB BUBBLE-UP BAKE

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|---|--------------------------------------|
| 1 (16.3-oz.) can Grands Homestyle refrigerated biscuits | 1 green bell pepper, diced, sautéed |
| 1 (16-oz.) bag frozen cooked Italian meatballs | 2 cups shredded Italian cheese blend |
| 3 cups marinara sauce | |

Heat oven to 350°. Separate dough into 8 biscuits. Cut each biscuit into 6 pieces; place in large bowl. Add meatballs, marinara sauce, and green peppers; stir until biscuits are coated. Pour into ungreased 13x9-inch glass baking dish. Sprinkle cheese evenly over top. Bake 35 minutes or until biscuit pieces are puffed and cheese is melted and golden brown.

ONE-POT CHICKEN ALFREDO PENNE

1 (12-oz.) can evaporated milk	1 (15-oz.) jar Alfredo pasta sauce
4 cups hot water	
1 lb. uncooked penne pasta	1 cup grated Parmesan cheese
2 cups shredded cooked chicken	

In a nonstick 5-quart Dutch oven, bring evaporated milk and water to a boil; add pasta. Reduce heat to medium-high; cook 7 minutes, stirring frequently. Stir in chicken and Alfredo sauce. Cook 3 minutes longer or until pasta is tender, stirring frequently. Remove from heat; stir in cheese. Serve hot or warm.

MINI MEATLOAVES

6 tbsp. grated Parmesan cheese	1/2 cup dry bread crumbs
1 lb. ground beef	1 small onion, finely chopped
1 (14.5-oz.) can diced tomatoes, drained	1 egg

Heat oven to 375°. Reserve 3 tbsp. of Parmesan cheese. Mix remaining cheese with remaining ingredients just until blended. Press into 12 muffin cups sprayed with cooking spray. Bake for 30 minutes or until done, sprinkling with remaining cheese for the last 10 minutes.

OVEN HOT DOGS

8 hot dog buns	1 can chili
Mayonnaise	2 cups shredded Cheddar cheese
Mustard	
Sweet relish	1/2 onion, diced
8 hot dogs	

Heat oven to 350°. Line inside of hot dog buns with mayonnaise, mustard, and sweet relish. Add hot dogs and place into 13x9-inch baking pan. Top hot dogs with chili, cheese, and diced onion. Cover with aluminum foil and bake for 45 minutes.

ASIAN CHICKEN LETTUCE WRAPS

1/4 cup hoisin sauce	1 large carrot, peeled & finely diced
1 tbsp. soy sauce	
1/2 cup water	3 garlic cloves, minced
2 tbsp. vegetable oil	4 scallions whites, chopped
1 lb. ground chicken	1 large head of lettuce

In a medium bowl, combine first 3 ingredients; set aside. Heat oil in a large skillet over medium-high heat; add chicken and cook until browned, stirring constantly, to break up chicken. Reduce heat to medium, add carrots and cook for 2 minutes. Add garlic and scallions and cook an additional 2 minutes. Stir in the hoisin mixture and continue to cook until the sauce thickens. Separate large lettuce leaves. Place chicken mixture on lettuce leaves and roll up to serve.

GARLIC BUTTER & MUSHROOM BAKED PORK CHOPS

1/2 stick butter	1 tbsp. thyme
2 garlic cloves, minced	3-4 thick cut pork chops
1 cup cleaned & sliced mushrooms	1/4 cup all-purpose flour
Salt & pepper to taste	1/4 cup milk
1 tbsp. oregano	Cooked noodles or rice

Heat oven to 350°. In a large oven-proof skillet over medium-high heat, combine first 6 ingredients and cook for 3 to 5 minutes. Add pork chops to butter mixture and sear on each side for 1 to 2 minutes until golden brown. Place skillet in oven and bake for 40 minutes. Remove from oven, transfer pork chops to plate and set aside. Over medium heat, Add flour to skillet drippings, stirring until browned. Add milk and whisk to dissolve lumps. Return pork chops to skillet and simmer, uncovered, until gravy has thickened, 5 to 10 minutes. Serve over noodles or rice.



CHICKEN CORDON BLEU CASSEROLE

1 large rotisserie chicken, meat removed and pulled	1 tbsp. Dijon mustard
1/2 lb. sliced deli-style Black Forest ham, chopped	1 1/2 tsp. salt
1/2 lb. sliced Swiss cheese	1/2 tsp. smoked paprika
4 tbsp. butter	1/2 tsp. black pepper
4 tbsp. flour	4 tbsp. melted butter
3 cups milk	1 1/4 cup seasoned bread crumbs
1 tbsp. lemon juice	1/4 cup Parmesan cheese

Lightly grease 9x13-inch casserole dish. Layer chicken in bottom followed by ham and cheese. In saucepan over medium heat, melt butter, whisk in flour and cook for 1 minute. Slowly add milk, whisking constantly until sauce comes to a full boil and thickens. Remove from heat; stir in lemon juice, mustard, salt, paprika, and pepper. Pour sauce over casserole. Mix together melted butter, bread crumbs, and Parmesan cheese; sprinkle over top. Bake 35 to 45 minutes until heated through.

TACO BAKE

1 lb. ground beef	1/2 cup milk
1 pkg. taco seasoning	1 1/2 cups shredded Mozzarella cheese
2/3 cup water	Shredded lettuce, chopped
1 bag chili cheese corn chips	olives, desired toppings
1 can Cheddar cheese soup	

Heat oven to 350°. In a large skillet cook beef, taco seasoning, and water over medium-high heat until beef is cooked through. Pour enough chips into a 9x9-inch pan to cover bottom. Top with taco meat. Combine soup and milk in a saucepan and heat until smooth. Top taco meat with cheese sauce; top with Mozzarella. Bake for 10 to 15 minutes or until bubbly. Top with lettuce, chopped olives, and other desired toppings.

RAVIOLI LASAGNA

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| 1 lb. ground turkey | 1 egg |
| 1 jar spaghetti sauce | 2 cups shredded Mozzarella cheese |
| 1 bag frozen ravioli | |
| 1/2 cup Ricotta cheese | |

Heat oven to 350°. Brown turkey in a large skillet over medium heat. Stir in spaghetti sauce, reduce heat to low, and simmer. In a medium bowl, mix Ricotta cheese and egg until smooth. Place a thin layer of meat sauce on bottom of 8x8-inch baking dish. Place raviolis in single layer over sauce, top with more sauce, dollops of Ricotta mixture, and sprinkle with Mozzarella cheese. Repeat until dish is full, finishing with Mozzarella cheese. Bake for 35 to 45 minutes or until bubbly.

SLOW COOKER CHICKEN & DUMPLINGS

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| 4 skinless, boneless chicken breasts, cubed | 1 (10.75-oz.) can condensed cream of chicken soup |
| 2 tbsp. butter | 2 (10-oz.) pkg. biscuit dough, cut into pieces |
| 1 onion, finely diced | |

Place chicken, butter, onion, and soup in a slow cooker, and fill with just enough water to cover. Cover, and cook for 5-6 hours on high. About 30 minutes before serving, place biscuit pieces in slow cooker. Cook until dough is no longer raw in center.

BACON RANCH CHICKEN BAKE

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|--------------------------|---|
| 3-4 chicken breasts | 1 cup shredded Cheddar or Colby Jack cheese |
| 6-8 tbsp. ranch dressing | |
| 6-8 slices bacon | |

Heat oven to 400°. Place chicken in a baking dish. Evenly spread dressing on chicken. Place bacon on top of dressing. Bake for 35 to 40 minutes or until chicken is no longer pink. Top with cheese and bake for 3 to 5 minutes or until cheese is melted.

BAKED CHICKEN TORTILLAS

1/2 tbsp. olive oil	1 cup shredded Monterey Jack cheese
1/2 red bell pepper, diced	
1/2 small yellow onion, diced	1 (14-oz.) can black beans, drained & rinsed
Salt & pepper, to taste	
2 cups shredded, cooked chicken	1 (14-oz.) can corn, drained
1/2 cup salsa	12-14 soft flour tortillas
1/2 cup sour cream	

Heat oven to 425°. Line a large rimmed baking sheet with parchment paper. In a large skillet, heat olive oil over medium-high heat. Add red pepper and onion and sauté until tender, about 5 minutes. Season with salt and pepper. In a large bowl, combine chicken, salsa, sour cream, cheese, beans, corn, and pepper mixture. Spoon 1/4 cup of filling on each tortilla and roll it up tightly. Place seam side down on prepared baking sheet. To make tortillas extra crispy, spray top with cooking spray. Bake for 15 to 20 minutes or until crispy.

LOADED BAKED POTATO CHICKEN CASSEROLE

3-4 medium russet potatoes, cleaned & diced	4 green onions, sliced
1 lb. boneless, skinless chicken breasts, diced	1/2 tsp. salt
4 slices bacon, cooked & crumbled	1/2 tsp. pepper
1 1/2 cups shredded Cheddar cheese	1/2 cup heavy cream
	2 tbsp. unsalted butter, cut into small pieces

Heat oven to 350°. Spread half of diced potatoes in bottom of 9x13-inch greased baking dish. Place diced chicken evenly on top. Top chicken with half of the bacon, green onions, salt, pepper, and 1/2 cup of Cheddar cheese. Spread remaining diced potatoes on top, followed by remaining bacon, green onions, salt, and pepper, and 1/2 cup cheese. Pour heavy cream over top and dot with butter. Cover with aluminum foil and bake for 1 hour. Uncover, sprinkle with remaining cheese, and bake 30 minutes or until cheese is melted.

PORK CHOPS WITH SWEET AND SOUR GLAZE

4 (8-oz.) bone-in pork chops 3/4-inch thick	2 cloves minced garlic
Salt and pepper, to taste	1/2 tsp. dried oregano
2 tbsp. unsalted butter	1/2 tsp. dried basil
1/4 cup balsamic vinegar	1/2 tsp. dried thyme
3 tbsp. honey	Pinch of crushed red pepper flakes

Heat oven to 400°. Season pork chops with salt and pepper, to taste. In large oven-proof skillet over medium-high heat, melt butter, add pork chops, and brown for 2 to 3 minutes per side. Place in oven and roast until completely cooked though; about 20 minutes. In small saucepan over medium heat, combine balsamic vinegar, honey, garlic, oregano, basil, thyme, red pepper, and salt and pepper, to taste. Bring to boil, reduce heat, and simmer until slightly thickened, about 5 minutes. Serve immediately over hot pork chops.

GRANDMA'S GOULASH

2 lbs. lean ground beef	2 (14-oz.) cans diced tomatoes, undrained
2 onions, chopped	2 bay leaves
2 cloves garlic, minced	Salt and pepper to taste
3 cups water	2 cups elbow macaroni, uncooked
1 (26-oz.) jar spaghetti sauce	

In Dutch oven, brown ground beef with onions and garlic over medium-high heat. Add water, pasta sauce, diced tomatoes, bay leaves, and salt and pepper. Bring to boil, reduce heat and simmer, covered, for about 15 minutes. Add macaroni, cover, and continue to simmer, stirring occasionally, until pasta is tender; 20 to 25 minutes. Remove bay leaves and serve.

LEMON BUTTER CHICKEN

8 bone-in, skin-on chicken thighs	1/2 cup heavy cream
1 tbsp. smoked paprika	1/4 cup freshly grated
Salt and pepper to taste	Parmesan cheese
3 tbsp. unsalted butter, divided	Juice of 1 lemon
3 cloves garlic, minced	1 tsp. dried thyme
1 cup chicken broth	2 cups fresh baby spinach, chopped

Heat oven to 400 °. Season chicken thighs with paprika, salt and pepper. In large oven-proof skillet over medium high heat, melt 2 tbsp. butter. Add chicken, skin-side down, and brown; 2 to 3 minutes per side. Remove chicken, drain excess fat, and set aside. Melt remaining butter in same skillet. Add garlic, cook about 2 minutes, stirring frequently. Stir in chicken broth, heavy cream, Parmesan cheese, lemon juice, and thyme. Bring to boil, reduce heat, stir in spinach, and simmer until spinach has wilted and sauce is slightly thickened; 4 to 6 minutes. Return chicken to skillet, place in oven and bake until thoroughly cooked, 30 to 40 minutes. Serve immediately. Serve with rice or noodles.

FAMILY FAVORITE SLOPPY JOES

1 lb. ground beef	1/4 cup Parmesan cheese
1 cup ketchup	1 tsp. sweet pickle relish
3/4 cup chili sauce	1 tsp. minced onion
1/2 cup dark brown sugar	1 tsp. Worcestershire sauce
1 tbsp. cider vinegar	Hamburger buns

In a large skillet over medium-high heat, cook beef until browned and crumbly, drain. Add ketchup, chili sauce, brown sugar, cider vinegar, Parmesan cheese, pickle relish, onion and Worcestershire sauce to ground beef, stirring to combine. Reduce heat and simmer for 20 to 25 minutes. Serve over hamburger buns.

SLOW-COOKER BUBBLE-UP BAKE PIZZA

1 can (8) Pillsbury Grands	2 tsp. Italian seasoning
Homestyle refrigerated biscuits	1 cup pizza sauce
1 cup pepperoni slices	2 cups shredded Mozzarella

Coat slow cooker with cooking spray. Separate biscuits and cut each into 6 pieces; place in a large bowl. Cut pepperoni slices into quarters. Place half of the pepperoni quarters in bowl with biscuits pieces; add Italian seasoning and toss to coat. Place biscuit and pepperoni mixture evenly in bottom of slow-cooker. Spread pizza sauce evenly over top of biscuits making sure that sauce gets between biscuit pieces and sides of slow-cooker. Sprinkle mozzarella cheese and remaining pepperoni pieces over top, but don't let cheese touch sides of slow-cooker. Place a paper towel over the slow-cooker and hold in place with lid; this will prevent condensation from dripping onto biscuits. Cook on high-heat setting for 1 1/2 to 2 hours, or until biscuits are fully cooked. Remove from slow-cooker while warm to prevent biscuits from sticking. Serve immediately.

PARMESAN-CRUSTED STUFFED CHICKEN

6 small boneless skinless chicken breasts	1/2 cup grated Parmesan cheese
12 fresh asparagus spears, trimmed	1 box chicken flavored stuffing mix
1/2 cup finely shredded Italian five cheese blend	

Heat oven to 400°. Make a cut in one long side of each chicken breast, being careful to not cut through to opposite side. Open chicken piece like butterfly; lay 2 asparagus spears on one side of chicken and top each evenly with shredded cheese blend; close chicken piece. Place on greased baking sheet and top with Parmesan cheese. Bake 30 to 40 minutes, or until chicken is thoroughly cooked. Prepare stuffing mix according to directions and serve with hot chicken.

LASAGNA PASTA PIES

1/2 cup uncooked medium-size pasta shells	1/2 cup Ricotta cheese
1/2 lb. ground Italian sausage	1 can (10) Pillsbury Grands Jr. Golden Layers
1 cup spaghetti sauce	refrigerated buttermilk biscuits
2 cups fresh loosely packed baby spinach	1 cup shredded mozzarella

Heat oven to 350°. Cook and drain pasta according to package directions. Meanwhile, in 10-inch skillet, cook Italian sausage over medium-high heat, stirring frequently, until no longer pink; drain excess fat. Stir in pasta sauce, spinach, ricotta cheese, and cooked pasta. Cook about 5 minutes until hot and spinach wilts; remove from heat. Separate biscuits and firmly press each into a 3-1/2-inch round. Firmly press the rounds in bottom and up side of ungreased regular-size muffin cups, forming 1/4-inch rim. Fill each cup with about 1/3 cup sausage mixture and sprinkle with mozzarella cheese. Bake 20 to 25 minutes or until golden brown. Cool slightly before removing from pan.

BAKED TUNA DUMPLINGS

1 (3-oz. pkg.) cream cheese, softened	2 tbsp. chopped celery
3 tbsp. butter, melted, divided	1 (8-oz.) can refrigerated crescent rolls
1 (12-oz.) can solid white tuna, drained	3/4 cup seasoned croutons, crushed
2 tbsp. milk	

In a large bowl, combine cream cheese and 2 tbsp. butter. Stir in tuna, milk, and celery; set aside. Unroll crescent dough, separating into 4 rectangles; press perforations together to seal. Spoon 1/4 tuna mixture into center of each rectangle; bring corners together over tuna mixture and twist to gently seal. Brush dumplings with remaining butter, dredge in crushed croutons, and place on ungreased baking sheet. Bake at 350° for 25 minutes or until golden.

SHRIMP & PASTA FORMAGGIO

1/2 lb. angel hair pasta, uncooked	1 lb. frozen cooked medium shrimp, thawed
1 tbsp. olive oil	1/2 cup whipping cream
3 cloves garlic, minced	1 cup shredded Italian three cheese blend
1 (14.5-oz.) can Italian-style diced tomatoes, undrained	3 tbsp. grated Parmesan cheese
1 (6-oz.) pkg. fresh baby spinach leaves	

Cook pasta according to package directions, omitting salt; drain. Meanwhile, heat oil in large skillet on medium heat. Add garlic cook and stir 1 minute until fragrant and tender. Stir in tomatoes and simmer 4 minutes, stirring occasionally. Add spinach, cook, stirring for about a minute until wilted. Stir in shrimp and cream; cook for about 5 minutes until heated through. Add pasta to skillet; toss to coat. Top with cheeses, remove from heat, cover, and let stand for about 5 minutes until cheese is melted.

OVEN ROASTED SMOKED SAUSAGE AND POTATOES

1 pkg. smoked sausage, sliced into rings	Salt & pepper to taste
1 large onion, peeled & chopped	1 tbsp. sweet paprika
5 large potatoes, peeled & chopped into 1/2-inch cubes	1 tbsp. dried thyme
4 tbsp. olive oil, divided	1 cup shredded Cheddar cheese

Line a large baking sheet with foil; spread 1 tbsp. olive oil over foil and set aside. In a large bowl, combine sliced sausage, onions, and potatoes. Drizzle with remaining olive oil and add salt, pepper, paprika, and thyme. Toss until oil and spices are evenly distributed. Spread potato-sausage mixture evenly onto baking sheet. Bake at 400° for 45 to 60 minutes, stirring after 20 minutes, until potatoes are golden brown and tender. Sprinkle Cheddar cheese over potato mixture and put back into oven until cheese is melted.

HONEY-GARLIC CHICKEN

1/2 cup honey	1 tsp. dried oregano
4 cloves garlic, minced	1/2 tsp. paprika
2 tbsp. soy sauce	1/4 tsp. cayenne pepper
1 tbsp. corn starch	1 lb. boneless, skinless
1/4 cup water	chicken breasts, cut
1 cup vegetable oil	crosswise in half
1 cup all-purpose flour	Salt and Pepper, to taste
1 tsp. dried thyme	2 large eggs, beaten

In medium saucepan over medium-high heat, combine honey, garlic and soy sauce. In small bowl, stir cornstarch and water together and pour into honey mixture. Cook, stirring constantly until thickened, about 2 minutes; set aside. In a large skillet, heat vegetable oil over medium-high heat. In a large bowl, combine flour, thyme, oregano, paprika and cayenne pepper. Season chicken with salt and pepper to taste. Working one at a time, dredge chicken in flour mixture, dip into egg, then dredge in flour mixture again, pressing to coat. Add chicken to hot oil and cook about 5 to 6 minutes on each side, or until chicken is cooked through and golden. Transfer to paper towel-lined plate. Serve immediately with honey-garlic sauce.

SLOW COOKER BROCCOLI BEEF

1 1/2 lbs. flank steak, thinly sliced and cut into 2-inch pieces	1 tbsp. minced garlic
1 cup beef broth	1/4 tsp. red chili flakes
2/3 cup soy sauce	2 tbsp. corn starch
1/3 cup brown sugar	4 tbsp. cold water
1 tbsp. sesame oil	4 cups broccoli florets

Grease inside of slow cooker. Add steak, beef broth, soy sauce, brown sugar, sesame oil, garlic, and chili flakes. Cover; cook on low 4 to 5 hours, or on high 2 to 3 hours, until meat is tender. In a bowl, whisk corn starch and water; stir into crock pot. Place broccoli on top and cook for another 20 to 25 minutes.

DESSERTS

EASY CAKE MIX & COOL WHIP COOKIES

1 (18 1/4-oz.) box cake mix
(any flavor)
1 egg

8 oz. Cool Whip
thawed
Powdered sugar

Heat oven to 350°. In large bowl, mix cake mix, egg, and Cool Whip until moist. Form into balls, roll in powdered sugar, and place on ungreased cookie sheet. Bake for 10 to 12 minutes; cool slightly before removing from pan.

MORNING GLORY MUFFINS

2 cups all-purpose flour
1 1/4 cups white sugar
2 tsp. baking soda
2 tsp. ground cinnamon
1/4 tsp. salt
2 cups shredded carrots
1/2 cup dried cherries, roughly
chopped

1/2 cup walnuts, chopped
1/2 cup sweetened, flaked
coconut
1 apple, cored and shredded
with cheese grater
3 eggs
1 cup vegetable oil
2 tsp. vanilla extract

Heat oven to 350°. Grease 12 regular muffin cups or use liners. In a large bowl, whisk together flour, sugar, baking soda, cinnamon, and salt. Stir in carrots, dried cherries, walnuts, coconut, and apple. In a separate bowl, beat together eggs, oil and vanilla. Stir wet mixture into dry mixture, just until moistened. Fill each muffin cup 2/3 full. Bake for 20 minutes, or until a toothpick inserted into center of muffin comes out clean. Serve hot or at room temperature, storing leftovers in an airtight container.



CINNAMON-PEANUT POPCORN

1/4 cup powdered sugar	1 bag (about 4 cups)
1 tbsp. cinnamon	microwave buttered
1 cup salted peanuts	popcorn, popped

In a large bowl, combine all ingredients; toss to coat evenly.

GAIL'S PUMPKIN BARS

4 eggs, beaten	1 tsp. baking soda
1 cup vegetable oil	1/2 tsp. salt
2 cups sugar	2 tsp. cinnamon
1 (15-oz.) can pure pumpkin	1/2 tsp. ground ginger
2 cups all-purpose flour	1/2 tsp. nutmeg
2 tsp. baking powder	1/2 tsp. ground cloves

Heat oven to 350°. In a large bowl, mix together eggs, oil, sugar, and pumpkin. Add remaining ingredients and mix well. Pour into greased and floured 18x12 jelly roll pan. Bake for 30 to 40 minutes, until toothpick in center comes out clean. Let cool completely before frosting with cream cheese frosting (recipe below). Slice into bars with a plastic knife for ease.

CREAM CHEESE FROSTING

1 (8-oz.) pkg. cream cheese, softened	1 tbsp. milk
6 tbsp. butter, softened	1 tsp. vanilla extract
	4 cups powdered sugar

In a large bowl, combine cream cheese, butter, milk, and vanilla with electric mixer. Gradually add powdered sugar mixing on medium speed until smooth.



BANANA SPLIT BITES

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|---------------------------------|-----------------------------|
| 6 strawberries | 1/4 cup chopped peanuts |
| 1/4 lb. cored pineapple | 12 wooden sticks or skewers |
| 3 bananas | Parchment paper |
| 1 cup dipping chocolate, melted | |

Cut strawberries in half. Cut pineapple and bananas into sizes equal to strawberry halves. Put pineapple first, then banana and strawberries onto skewers; place on cookie sheet lined with parchment paper. Place in freezer for 10 minutes. Remove from freezer and dip cold fruit skewers into melted chocolate, then into nuts; place back onto parchment paper so they will not stick. Serve immediately; refrigerate leftovers.

NO-BAKE POUND CAKE BITES

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| 1 (16-oz.) frozen Family-Size
Sara Lee All Butter Pound Cake | Assorted sprinkles
Parchment paper |
| 1 (16-oz.) pkg. vanilla Baker's
squares or white chocolate chips | |

Line a cookie sheet with parchment paper. Slice pound cake into ten 1 1/2-inch slices. Use a small round cookie cutter to cut two rounds from each slice of cake; place on cookie sheet. Melt vanilla squares or white chocolate chips according to package directions, spoon over cake rounds, smoothing over top and down sides until entire round is covered. Add sprinkles to top of each cake bite. After the vanilla candy cools and hardens, use a sharp knife to cut away any excess that formed around each bite.



LUSCIOUS LAYERED DESSERT

1 cup chopped pecans	1 (5.1-oz.) pkg. instant
3 tbsp. white sugar	vanilla pudding
1/2 cup butter	1 (5.1-oz.) pkg. instant
1 cup all-purpose flour	chocolate pudding
8 oz. cream cheese, softened	4 cups milk, divided
1 cup powdered sugar	Chocolate shavings
3 cups Cool Whip, divided	

Heat oven to 350°. Lightly grease a 9x13-inch baking dish. In large bowl, combine pecans, sugar, butter, and flour together with electric mixer. Press into bottom of baking dish and bake for about 20 minutes or until golden brown; cool. In a large bowl, combine cream cheese, powdered sugar, and 1 cup of Cool Whip with mixer until light and fluffy; spread evenly over crust. Prepare vanilla and chocolate puddings according to package directions using 2 cups of milk per package. Spread chocolate pudding evenly over cream cheese mixture, and spread vanilla pudding evenly over chocolate pudding. Top with remaining 2 cups of Cool Whip; sprinkle with chocolate shavings. Refrigerate for at least 2 hours to set. Cut into squares and serve cold.

RED VELVET CHEX PARTY MIX

6 cups Chocolate Chex cereal	1 drop red food coloring
1/2 cup packed brown sugar	1 cup devil's food cake
1/3 cup butter	mix
3 tbsp. corn syrup	1/2 cup cream cheese
	frosting (page 37)

Put cereal into a large microwavable bowl; set aside. In medium microwavable bowl, stir together brown sugar, butter, corn syrup, food color, and cake mix; microwave uncovered on High 2 to 2 1/2 minutes until mixture is boiling. Immediately pour over cereal; toss until well coated. Spread on waxed paper; cool 5 minutes. In small microwavable bowl, heat frosting on High for 20 seconds; drizzle over cereal mixture.

COW PATTIES

4 sticks unsalted butter, softened	3 1/2 cups all-purpose flour
3 cups light brown sugar, packed	1 1/2 tsp. salt
1 cup granulated sugar	2 tsp. baking soda
4 large eggs	1 cup semi-sweet chocolate chips
2 tsp. pure vanilla extract	1/2 cup milk chocolate chips

Heat oven to 375°. In large bowl, cream butter and sugars together. Beat in eggs, one at a time; beat in vanilla until smooth. In another large bowl, sift together flour, salt, and baking soda. Slowly mix dry ingredients into wet mixture; fold in chocolate chips. Drop by 2 tablespoons of dough onto ungreased or parchment-lined cookie sheet, spacing about 2-inches apart. This allows for approximately 6 cookies per sheet. Bake 9 to 11 minutes or until golden brown. Wait one minute before transferring to baking racks to cool.

CAMPFIRE CONES

Ice cream cones
Aluminum foil

Fillings:
Peanut butter,
mini marshmallows,
chocolate chips, sliced
strawberries, sliced
bananas, etc.

Line each cone with peanut butter and fill with your favorite fillings. Wrap in aluminum foil and grill over campfire or bake in oven at 350° for 5 to 7 minutes.



IMPOSSIBLY EASY MINI PUMPKIN PIES

1 cup canned pure pumpkin	1 1/2 tsp. pumpkin pie spice
1/2 cup Bisquick mix	1 tsp. vanilla extract
1/2 cup sugar	2 eggs
3/4 cup evaporated milk	1 cup whipped topping

Heat oven to 375°. Spray 12 regular-size muffin cups with cooking spray. In large bowl, mix all ingredients together except whipped topping. Pour 1/4 cup of batter into each muffin cup. Bake about 30 minutes or until muffin tops are golden brown and edges start to pull away from sides of pan; cool 10 minutes. With thin knife, loosen sides of pies from pan and transfer to cooling rack. Serve with whipped topping.

CARAMEL APPLE PIE BOMBS

Vegetable oil for frying	1 (16.3-oz.) can Pillsbury
2 tbsp. sugar	Grands Flaky Layers
1 tsp. ground cinnamon	refrigerated original
1/4 tsp. ground nutmeg	biscuits
2 apples, peeled, chopped in	Caramel sauce
1-inch pieces	Whipped cream

Fill 4-quart Dutch oven one-third full with vegetable oil; heat over medium heat to about 350°. In medium microwavable bowl, stir together sugar, cinnamon, and nutmeg. Add chopped apples; toss until coated. Microwave on High in 20-second increments, stirring occasionally, until apples are tender. Separate dough into 8 biscuits; cut each into quarters. Place 1 apple chunk and a little juice on each piece of dough; bring edges together and pinch to seal. When oil is hot, carefully drop several stuffed biscuits into oil at a time. Using slotted metal spoon, carefully turn stuffed biscuits over and over until golden brown. Remove from oil to paper towel-lined plate to drain. Place in serving bowls, drizzle with caramel sauce, and top with whipped cream. Serve immediately.

PRALINE MELTAWAY BISCUITS

1/3 cup butter, melted	2 1/4 cups Bisquick
1/3 cup packed brown sugar	2/3 cup milk or cream
1/3 cup chopped pecans	2 tbsp. granulated sugar

Heat oven to 425°. Grease bottom and sides of 12 regular-size muffin cups. In small bowl, cream butter and brown sugar together; stir in pecans. Divide butter mixture evenly among muffin cups. In medium bowl, stir Bisquick mix, milk, and granulated sugar together until soft dough forms. Evenly divide a spoonful of dough on top of butter mixture in muffin cups. Bake 11 to 13 minutes or until golden brown. Turn pan upside-down onto cookie sheet and leave it for a few minutes to allow sugar mixture to drizzle over biscuits. Remove pan, leaving upside-down with pecan mixture on top. Drizzle any praline mixture on pan back onto meltaways.

CHOCO-HAZELNUT SPREAD & PEANUT BUTTER FILLED CHOCOLATE CHIP COOKIE CUPS

1 (16.5-oz.) roll Pillsbury refrigerated chocolate chip cookie dough	12 tbsp. peanut butter 12 tbsp. hazelnut spread with cocoa.
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Heat oven to 350°. Grease 24 mini muffin cups with cooking spray. Scoop 1 tbsp. cookie dough into each muffin cup; press down. Bake 10 to 12 minutes or until golden. Using shot glass greased with cooking spray, immediately press center of each muffin cup gently to shape cookie cup. Cool completely in pan and turn upside down to remove cookie cups from pan. Place 1/2 tbsp. peanut butter in each cookie cup; top each with 1/2 tbsp. hazelnut spread.



CARAMEL PIE

2 cans sweetened condensed milk	Chopped walnuts
1 graham cracker crust pie shell	Chocolate chips
Whipped topping	Butterscotch chips

Remove paper from milk cans and place in a deep saucepan. Fill pan with water, submerging cans completely by a couple of inches. Cover and keep at a low, but steady, boil for 3 hours. Check on the cans often and add water as necessary to keep cans submerged. Remove cans and place on a towel to cool for 7 minutes; no longer, or caramel will start to set. Open cans, stir, and pour into pie shell. Refrigerate for 2 to 3 hours to set. Garnish with whipped topping, walnuts, butterscotch and chocolate chips.

SLOW COOKER CHOCOLATE CHIP-BROWNIE BAKE

1 box family-size fudge brownie mix	1 pouch dry chocolate chip cookie mix
1/2 cup butter, melted	Vanilla ice cream
4 eggs	

Spray 4 1/2-quart slow cooker with non-stick cooking spray with flour. In large bowl, mix together brownie mix with 1/4 cup melted butter and 2 eggs. In another large bowl, mix together chocolate chip cookie mix with remaining butter and eggs. Drop alternate spoons of the brownie and chocolate chip batters into slow cooker. Cover and cook on high 2 to 3 hours or until cake is set in center. Spoon from slow cooker into dessert dishes and top with scoops of ice cream.



SOUTHERN TEA CAKES

1 cup butter, softened	1/2 tsp. salt
1 cup granulated sugar	3 cups all-purpose flour
2 eggs	2 cups powdered sugar
1 tsp. vanilla extract	3 to 4 tbsp. milk
2 tsp. baking power	1 tsp. vanilla extract

Heat oven to 350°. Line a baking sheet with parchment paper.

In a large bowl, beat butter and sugar together for about a minute until creamy. Add eggs and 1/2 tsp. vanilla extract; mix well. In another large bowl, combine baking powder, salt, and flour. Add dry ingredients to wet mixture, combining until dough just comes together. Roll dough into 2-inch balls and place on prepared baking sheet. Bake for 10 to 12 minutes until slightly golden. Allow to cool on wire rack. Prepare a glaze by whisking together powdered sugar, milk, and 1 tsp. vanilla extract. Drizzle over cooled tea cakes.

CHERRY CHEESECAKE FLUFF

1 (21-oz.) can cherry pie filling	16 oz. Cool Whip
1/2 of 3.45 oz. box cheesecake flavored instant pudding mix	10 oz. miniature marshmallows

In a large bowl, stir together cherry pie filling and instant pudding mix until pudding is dissolved. Gently fold in Cool Whip and marshmallows until marshmallows are completely coated. Cover and chill for an hour before serving.



KAHLUA-ESPRESSO CHOCOLATE CHIP COOKIES

2 2/3 cups all-purpose flour	1/2 cup granulated sugar
1 tsp. baking soda	2 large eggs
1 tsp. ground cinnamon	1 tsp. vanilla extract
1/2 tsp. salt	1/3 cup semi-sweet
1/2 tbsp. espresso powder	chocolate chips, melted
1 tbsp. Kahlua	and slightly cooled
1 cup butter, softened	1 (12-oz.) pkg. semi-sweet
1 cup light brown sugar	chocolate chips
firmly packed	

Heat oven to 375°. Line cookie sheet with parchment paper. In a large bowl, whisk together flour, baking soda, cinnamon, and salt. In a small bowl, dissolve espresso powder in Kahlua. In a large bowl, use electric mixer to cream butter and sugars together; beat in Kahlua mixture, eggs, and vanilla. Add cooled melted chocolate and continue beating until well combined. Add flour mixture to wet ingredients and continue beating at low speed until flour is incorporated, scraping sides of bowl. Stir in chocolate chips. Drop by rounded teaspoons 2-inches apart on prepared cookie sheet. Bake 8 to 10 minutes, or until golden brown. Cool completely on wire rack.

OATMEAL ENERGY BALLS

1 1/2 cups rolled oats	1/2 cup raisins
3/4 cup natural peanut butter	2 tbsp. honey

Line cookie sheet with parchment or waxed paper. In large bowl, mix oats, peanut butter, raisins, and honey together with a fork until combined; knead mixture by hand until fully incorporated. Roll into 1-inch balls and place on cookie sheet. Freeze for at least 1 hour.

CREAMY FRUIT DIP

8 oz. cream cheese, softened	7 oz. jar marshmallow
2 tsp. lemon juice	cream
2 drops vanilla extract	

In a large bowl, mix all ingredients together with an electric mixer until light and fluffy. Serve as a dip with assortment of fresh fruit.

VANILLA STRAWBERRY WHIP

1 (5.1-oz.) pkg. instant vanilla	1 pkg. frozen strawberries
32. oz. container vanilla yogurt	8 oz. Cool Whip, thawed

In large bowl mix pudding and yogurt together with whisk. Gently fold in strawberries and Cool Whip. Chill.

BANANA PUDDING DIP

2 (8-oz.) pkgs. cream cheese, softened	1 (3.4-oz. pkg.) instant vanilla pudding
1/2 cup powdered sugar	2 bananas
7 oz. sweetened condensed milk	1 tsp. lemon juice
1 cup cold heavy whipping cream	1 box vanilla wafers

In large bowl, beat together cream cheese and powdered sugar until thoroughly combined; beat in sweetened condensed milk. In medium bowl, beat heavy whipping cream with electric mixer until soft peak forms. In another bowl, prepare pudding according to package directions. Mix 1 cup of pudding into cream cheese mixture and fold in whipped cream. Mash bananas and stir in lemon juice to prevent browning. Fold mashed bananas into dip mixture. Chill for at least 1 hour. Sprinkle top with crushed vanilla wafers. Serve with vanilla wafers and fresh strawberries.

TOFFEE DIP

8 oz. cream cheese, softened	1 tsp. vanilla extract
1/2 cup packed brown sugar	1 (8-oz.) bag Heath
1/4 cup sugar	English Toffee Bits

In a bowl, beat first 4 ingredients together. Fold in toffee bits. Serve with sliced apples.

PINA COLADA FRUIT DIP

8 oz. cream cheese, softened	1/2 cup cream of coconut
1/2 cup pineapple juice	8 oz. Cool Whip, thawed

In large bowl, beat cream cheese, pineapple juice, and cream of coconut until smooth; fold in cool whip. Pour into serving bowl. Refrigerate for at least an hour before serving with fresh fruit or cookies.

RED VELVET CAKE BATTER DIP

4 oz. cream cheese, softened	1/4 cup powdered sugar
4 tbsp. butter, softened	2 tbsp. milk
3/4 cup dry red velvet cake mix	

In large bowl, mix all ingredients together until smooth and creamy. Serve at room temperature with graham crackers or fruit.

GURI GURI—HAWAIIAN ICE CREAM

2 (12-oz.) cans strawberry soda	1 (14-oz) can
1 (12-oz.) can 7-Up	Eagle Brand Milk

In a large bowl, mix all ingredients together; cover and freeze. Stir mixture when partially frozen and return to freezer. After completely frozen, use ice cream scoop to serve.

SKINNY FROZEN PEANUT BUTTER WHIPS

1/2 cup creamy peanut butter

8 oz. Cool Whip, thawed

Fold together peanut butter with 1/2 cup of Cool Whip. Gently fold in remaining Cool Whip in two separate portions. Scoop mixture into re-sealable plastic bag. Make a small slit in corner and pipe mixture into mini muffin liners. Place on tray to freeze for an hour.

NO BAKE ÉCLAIR CAKE

Filling

2 (3.5-oz.) boxes vanilla
instant pudding mix
3 cups milk
8 oz. Cool Whip, thawed
Graham crackers

Topping

1/3 cup unsweetened cocoa
1 cup sugar
1/4 cup milk
1 stick butter or margarine
1 tsp. vanilla extract

In a large bowl, beat pudding mix and milk together. Gently fold in Cool Whip. Line the bottom of a 9x13-inch glass dish with graham crackers. Spread 1/2 of filling mixture over crackers. Repeat another layer of graham crackers and pudding; top with a final layer of graham crackers. To prepare topping: Bring cocoa, sugar, and milk to a full rolling boil for 1 minute, stirring constantly to dissolve sugar. Remove from heat and cool 2 minutes. Add butter and vanilla, stirring until butter is melted. Pour topping over graham crackers. Refrigerate overnight.

ANGEL FOOD PINEAPPLE CAKE

1 box Angel food cake mix

1 (21-oz.) can crushed
Pineapple

Mix ingredients together; pour into greased Bundt pan. Bake according to cake directions.

REESES PEANUT BUTTER CUP COOKIES

24 snack-size Reeses Peanut
Butter Cups

1 large egg
Sea salt, if desired

Heat oven to 350°. Unwrap Reeses Peanut Butter Cups and place into food processor. Pulse until smooth. Add egg and pulse until combined. With a medium cookie scoop, drop dough onto parchment-lined cookie sheet. Press each cookie down to about 1/2-inch thick. Sprinkle with sea salt, if desired. Bake for 15 to 17 minutes or until cooked through and edges start to crisp. Let cool on baking sheet for about 15 minutes before transferring to cooling rack.

3 INGREDIENT NUTELLA BROWNIE MUG CAKE

1 large egg, gently beaten
4 tbsp. all purpose flour

3/4 cup Nutella

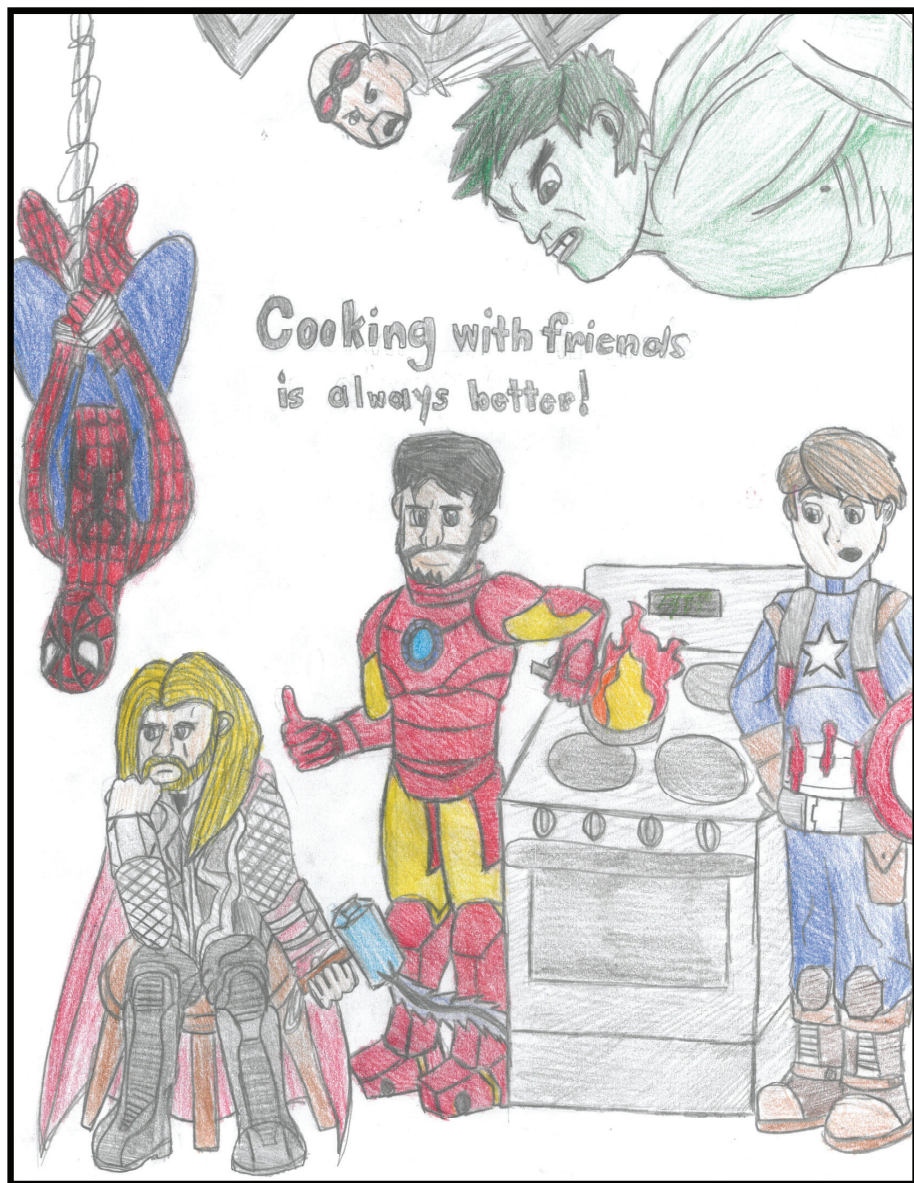
In medium bowl, mix all ingredients together until batter is smooth. Divide into 2 oversized microwavable mugs. Microwave each mug for about 1 minute. Let cool for 15 to 30 seconds before eating.

SALTED CARAMEL PRETZEL SNAPS

3 bars (6-oz.) milk chocolate
almond bark, melted
1/2 bag mini pretzels

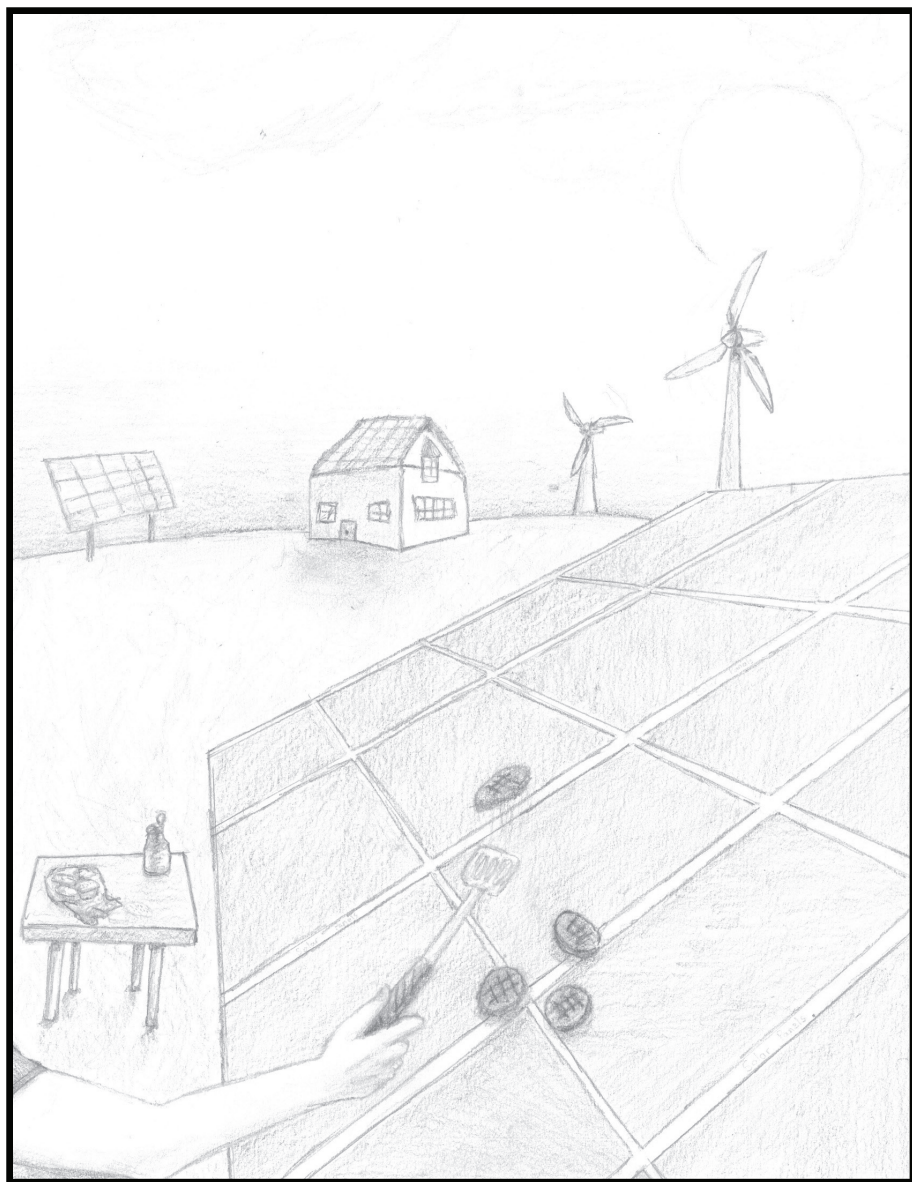
1/2 bag caramel squares,
melted

Line cookie sheet with parchment paper. Using a spoon, drizzle a little melted chocolate on paper and smooth out with back of a spoon, making a circle. Place 3 pretzels, onto chocolate circle, slightly overlapping. Drizzle a little melted caramel over all 3 pretzels. Sprinkle with a little sea salt and drizzle a little more chocolate. Cool to allow chocolate and caramel to set. Store in air-tight container.



Design the Cover Contest—Honorable Mention:
Jovan Rickovski, Greenwood High School

About the Artwork:
“The Avengers and Spiderman Cooking and Having Fun”



Design the Cover Contest—Honorable Mention:
Dakota Shutt, Butler County High School

About the Artwork:
“Cooking Burgers on Solar Panels”

BROOKIES

Brownie Dough

1/2 cup + 2 tbsp. soft butter
2/3 cup sugar
2/3 cup brown sugar
1 egg
1 egg yolk
1 tsp. vanilla extract
1 1/4 cups + 3 tbsp. all-purpose
flour
1/2 cup unsweetened cocoa
1 tsp. baking soda
1/2 tsp. baking powder
1/2 tsp. salt

Chocolate Chip Dough

1/2 cup plus 2 tbsp. soft butter
2/3 cup sugar
2/3 cup brown sugar
1 egg
1 egg yolk
1 tsp. vanilla extract
2 cups + 2 tbsp. all purpose
flour
1 tsp. baking soda
1/2 tsp. baking powder
1/2 tsp. salt
1 cup mini chocolate chips

Brownie dough: In a large bowl cream butter and sugars together. Add the egg, egg yolk, and vanilla; beat until creamy, about 2 minutes. In a medium bowl, combine flour, cocoa, baking soda, baking powder, and salt; sift into sugar mixture; stir until combined. Cover and chill while preparing cookie dough.

Cookie dough: In a large bowl, cream butter and sugars together. Add the egg, egg yolk, and vanilla; beat until creamy. In a medium bowl, whisk together flour, baking soda, baking powder, and salt; add to sugar mixture and stir until combined. Stir in chocolate chips.

Heat oven to 350°. Take a tsp. of brownie dough and roll into a ball. Take a tsp. of chocolate chip dough and roll into a ball. Lightly smash the balls together, forming a new larger ball of dough. Place dough onto lightly greased cookie sheets; flatten slightly with hand. Bake for 10 minutes. Cool on pans 2 to 3 minutes before transferring to racks to cool completely.

SLOW COOKER CARAMEL APPLE PIE DIP

5 cups peeled, diced apples	1/2 tsp. cinnamon
1 (12.25-oz.) jar caramel ice cream topping	Pinch nutmeg
	Pinch salt

In a 3-quart slow cooker, stir to combine apples, caramel topping, cinnamon, nutmeg, and salt. Cover and cook on high for 1-1/2 to 2 hours. Serve with Pie Dough Dippers (recipe below).

PIE DOUGH DIPPERS

1 (14-oz.) pkg. refrigerated pie dough (2 crusts)	2 tbsp. sugar
1/8 cup milk	1/2 tsp. cinnamon

Heat oven to 350°. Unroll each pie crust onto a cookie sheet. Using a pastry brush, spread milk over crusts. In a small bowl, combine sugar and cinnamon; sprinkle 1/2 onto each crust. Using a pizza cutter or sharp knife, cut pie crusts into dipping strips and separate. Bake for 10 to 12 minutes or until golden brown. Serve with Slow Cooker Caramel Apple Pie Dip (recipe above) or favorite dipping sauce.

CHOCOLATE DIPPED PEANUT BUTTER BANANA BITES

3 large bananas	1 cup chocolate chips
1/2 cup peanut butter	of choice (semi-sweet, milk, white)
1 tsp. vegetable oil	

Cut bananas into 1/4 to 1/2-inch slices. Spread peanut butter onto a banana slice and sandwich two banana slices together; place on cookie sheet lined with waxed paper. Freeze for at least an hour or until frozen. In small glass bowl, combine vegetable oil and chips; melt in microwave. Dip frozen banana sandwiches into chocolate and return to cookie sheet. Freeze for another hour to set chocolate.

PUMPKIN DIP

8 oz. cream cheese, softened	1 (15-oz.) can pure pumpkin
2 (7-oz.) jars marshmallow cream	Ginger snaps
1 tsp. ground cinnamon	

In a large bowl using electric mixer, beat cream cheese, marshmallow cream, and cinnamon together until smooth. Fold in pumpkin. Cover and refrigerate until ready to serve. Serve with Ginger snaps.

CHOCOLATE COOKIE DOUGH TRUFFLES

1/2 cup butter, softened	1/2 cup semi-sweet chocolate chips
3/4 cup packed brown sugar	1/2 cup finely chopped walnuts or pecans
1 tsp. vanilla extract	1 lb. dark chocolate candy coating
1 (14-oz) can sweetened condensed milk	
2 cups all-purpose flour	

In a large bowl, beat butter and sugar on medium-high speed until light and fluffy. Add vanilla and sweetened condensed milk, beating until incorporated. Add flour 1/2 cup at a time, beating well after each addition. Stir in chocolate chips and nuts. Cover with plastic wrap and refrigerate for about an hour, or until firm enough to handle. Shape dough into 1-inch balls; place on cookie sheets lined with parchment paper. Loosely cover and refrigerate until firm again. In a bowl, melt chocolate candy coating and dip cookie dough balls into chocolate; place back onto parchment paper. Let truffles sit until chocolate coating hardens, about 15 minutes, and serve. Refrigerate leftovers in sealed container.



NUTELLA SUGAR COOKIES

1 cup butter, softened	1 large egg
1 1/4 cups sugar	2/3 cup Nutella
1/4 cup cream cheese, softened	3 1/2 cups all-purpose flour
2 tbsp. light corn syrup	1 tsp. baking powder
1 tsp. vanilla extract	3/4 tsp. salt
1/4 tsp. almond extract	1/4 tsp. baking soda

Heat oven to 375°. In a large bowl, cream butter, sugar, and cream cheese with electric mixer until light and fluffy. Mix in corn syrup, vanilla and almond extracts, egg, and Nutella, scraping sides and bottom of bowl until thoroughly mixed. In another large bowl, combine remaining dry ingredients together. Add dry ingredients to wet ingredients and mix to thoroughly combine. Place dough in plastic wrap and refrigerate at least 1 hour or until firm. On lightly floured surface, roll out dough to 1/4 inch thickness. Use cookie cutters to press out desired shapes and place on parchment lined cookie sheets. Bake for 10 minutes; cool for 3 minutes before transferring to cooling racks.

ANDES MINT COOKIES

1 Devil's Food cake mix	2 eggs
1/2 cup vegetable oil	1 pkg. Andes Mints

Heat oven to 350°. In a large bowl, stir together cake mix, oil, and eggs. Drop by spoonfuls onto parchment lined cookie sheets. Bake 6 to 9 minutes. While cookies are still very hot, place an Andes Mint on top and smooth out with spoon as it melts, like frosting.



TURTLE COOKIES - CARAMEL FILLED RITZ

12 caramels	4 squares chocolate almond
2 tsp. heavy whipping cream	bark
22 Ritz crackers	1/3 cup chopped pecans

Place caramels and heavy cream in a large microwave-safe bowl. Cook for about a minute to melt, stirring every 15 seconds until combined and smooth. Allow to cool at room temperature, for about 8 to 10 minutes, stirring often to keep smooth. Place 1 tsp. of caramel in center of 11 Ritz Crackers. Top each with another cracker, squishing so caramel spreads out. Refrigerate for about an hour to harden caramel. Melt chocolate bark in microwave, dip cookie sandwiches into melted chocolate to cover, and place on parchment-lined cookie sheet. Sprinkle with pecans. Allow chocolate coating to harden at room temperature.

BANANA CRUNCH PIE

1/3 cup butter	1/3 cup plus 2 tbsp. lemon
1/4 cup sugar	juice
1/2 tsp. ground cinnamon (opt.)	1 tsp. vanilla extract
1 cup corn flake crumbs	5 medium-sized bananas
8 oz. cream cheese, softened	Whipped Cream
1 (14-oz.) can Eagle Brand Milk	

In a small saucepan over low heat, melt butter. Stir in sugar and cinnamon; cook until bubbles form. Remove from heat and stir in corn flake crumbs. Press mixture evenly over bottom and up sides of a 9-inch pie plate; chill. In a large bowl, beat cream cheese and condensed milk together. Add 1/3 cup lemon juice and vanilla; stir until thick and smooth. Cut 3 bananas into thin slices and line bottom of crust with slices. Turn filling into crust. Refrigerate 2 to 3 hours, until firm. Cut 2 bananas into thin slices and dip into remaining 2 tbsp. lemon juice. Arrange banana slices over top of pie. Serve with dollops of whipped cream.

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